

Michigan Shepherds Weekend

January 3-5, 2025 | Crowne Plaza Hotel
925 S. Creyts Rd, Lansing, Michigan 48917

Schedule of Events – Friday, January 3rd

- 7:00 PM Young Producer & Flock Grant Presentations - Ballroom ABC
Young Producer Finalists will share their presentations with the audience and answer questions. Winners of the Flock Grant program will also share their successes and challenges with their purchases over the past year.
- 8:00 PM Panel Discussion with Young Producers - Ballroom ABC
An informal panel discussion with a diverse group of young sheep producers. This will be an excellent opportunity to learn from each other!

Schedule of Events – Saturday, January 4th

- 7:30 AM Registration & Trade Show Opens - Lobby & Royale Atrium
- 8:00 AM Early Bird Coffee - Lobby
- 8:30 AM Young, New & Beginning Producer Meet & Greet - Ballroom ABC
Grab a donut and some coffee and learn about what MSPA has to offer, as well as how to make the most out of the Michigan Shepherds Weekend.
- 9:00 AM Opening Session - Ballroom ABC
John Schut, MSPA President
- 9:30 AM Sheep Farming Innovations in Michigan during 2024 - Ballroom ABC
Dr. Richard Ehrhardt, Small Ruminant Specialist, MSU. A review of lamb markets and innovative new practices and ideas gleaned from the field in 2024.
- 10:00 AM Keynote: Maintaining Optimal Sheep Health - Ballroom ABC
Join Dr. Rosie Busch, a veterinarian and sheep health expert from the University of California Davis, to learn essential strategies for maintaining optimal sheep health. Dr. Busch will share her extensive knowledge of disease prevention, nutrition, and flock management, offering practical tips to keep your sheep healthy year-round. With a deep understanding of both veterinary care and the specific needs of sheep, she brings a unique perspective to help you improve the overall well-being of your flock.
- 11:45 AM Lunch - DeSoto Foyer
Mingle with vendors. Lunch on your own or purchase tickets in advance.
- 12:00 PM Ram Session - Ballroom A
An open discussion on current trends in sheep production.
- 12:00 PM Michigan Club Lamb Association (MCLA) Meeting - Ballroom B
- 12:00 PM Michigan Lamb Feeders & Shearers Meeting - Ballroom C
- 1:30 PM Breakout Sessions
Details of each session are described on the following page.

	Room A	Room B	Room C	Offsite
1:00 PM				<p style="text-align: center;">Tour Please check website for more details.</p>
1:30 – 2:15 PM	What to Do When a Dog Attacks	Selling Lamb at Farmers Markets	Improving Sheep Production Efficiency and Reducing the Carbon Footprint of Lamb Production	
2:20 – 3:05 PM	NRCS EQUIP Programming Opportunities	Selling Lamb to the Ethnic Markets	Why and How to Use Legumes in Your Sheep Pastures	
3:10 PM	<i>Ice Cream Break - Sponsored by Scramlin Insurance Agency</i>			
3:30 - 4:15 PM	Tanning 101	Shearing 101	Lessons Learned from New Zealand Pastoral Lamb Production	
4:20 - 5:15 PM			2023 Commercial, Club Lamb, and Purebred Producer Award Winner Presentations	

Breakout Session Descriptions

Room A

- 1:30 – 2:15 **What to Do When a Dog Attacks?** - Learn what to do when disaster strikes your farm from the Scramlin Family. They will share their personal experience as well as their perspective from the insurance and legal side of the issue.
- 2:20 – 3:05 **NRCS EQUIP Program Opportunities** - This session will provide producers with an overview of the NRCS Environmental Quality Incentives Program (EQIP), focusing on how you can access financial and technical assistance for conservation practices.
- 3:30 – 4:15 **Tanning 101** - Come learn about the fundamentals of tanning lamb hides, from preparation to the final product. Learn the best practices for preserving hides that can add value to your farm operation.

Room B

- 1:30–2:15 **Selling Lamb at Farmers Markets** - Join a group of expert panelists to explore effective strategies for selling lamb at farmers' markets. Learn tips on engaging customers, setting competitive prices, and showcasing your products to boost sales and build a loyal clientele.
- 2:20–3:05 **Selling Lamb to Ethnic Markets** - In this panel discussion, learn how to market your lamb to the ethnic community. Topics covered will include communication and relationship establishment, on-farm butchering practices, and more!
- 3:30-4:15 **Shearing 101** - Join shearers from across the state of Michigan to learn what shearers *really* want when they come out to your farm! Take away tips and tricks on how to get the most out of your wool clip.

Room C

- 1:30–2:15 **Improving Sheep Production Efficiency and Reducing the Carbon Footprint of Lamb production.** - Dr. Ehrhardt will discuss findings from a national study he conducted to assess the carbon footprint of lamb production and how these findings are closely linked to lamb production efficiency.
- 2:20–3:05 **Why and How to use Legumes in Your Sheep Pastures.** - Dr. Cassida will discuss how legumes feed your pasture and your sheep along with simple methods to increase pasture legume content.
- 3:30–4:15 **Lessons Learned from New Zealand Pastoral Lamb Production** - Dr. Ehrhardt will share ideas he gained from New Zealand sheep farmers during a recent visit to the country.
- 4:20–5:15 **2023 Producer of the Year Presentations** - Enjoy presentations from the 2023 Commercial Producers of the Year: Deb & Sy Caryl, the 2023 Club Lamb Producers of the Year: The Barnum Family, and the 2023 Purebred Producers of the Year: Matt & Kalli Hensley.

Offsite

- 1:00–3:00 **Offsite Tour** - Please check website for more details.

- 6:00 PM Social Hour and Youth Auction - Ballroom DEF
- 6:30 PM Youth Pool Party - Pool
- 7:00 PM Banquet - Ballroom - Ballroom DEF
Lamb donated by Wolverine Packing Company

Schedule of Events – Sunday, January 5th

- 8:00 AM Registration & Trade Show Opens
- 8:00 AM Early Bird Coffee
- 8:30 AM Meditation - Ballroom AB
- 9:00 AM **Lambing Strategies - Ballroom AB**
Dr. Rosie Busch will lead an informative and hands-on session on lambing for sheep producers. With years of experience in veterinary medicine and sheep production, Dr. Busch will guide you through the critical stages of lambing, offering expert advice on care techniques, common challenges, and how to ensure a successful lambing season. This interactive session will provide practical tips and real-life solutions, making it a must-attend for anyone looking to improve their lambing practices and outcomes!
- 10:00 AM **Annual Business Meeting - Ballroom AB**
John Schut, MSPA President
- 10:45 AM **ASI Update - Ballroom AB**
Larry Hopkins, ASI Region 3 Director
- 11:00 AM **Brunch - Ballroom CD**
Mingle with vendors. Brunch on your own or purchase tickets in advance.
- 12:00 PM **Sheep Facility & Equipment Round Tables - Ballroom AB**
Join real Michigan sheep producers in this fast-paced session as they share their tips and tricks, setups, and best practices with their current facility and equipment systems. Table topics will include fencing, watering systems, handling systems, feed systems, and identification systems. Bring your questions!

Youth Programs & Activities

Cord Room

Saturday, January 6th

- 9:45 AM Welcome – Emma Barnum, Youth Committee Chair
- 10:00 AM Sheep Jeopardy – Anyone 18 and under can participate and prizes will be given to the winning team. Test your knowledge of general sheep information while having fun with friends.
- 10:15 AM Sheep Nutrition – Youth will learn about the ruminant digestive system of sheep and the importance of the right nutrition. They will follow the digestive system through a sheep and learn how ruminants break down their food. Participants will also learn what nutrition best supports small ruminants.
- 11:00 AM Refreshment Break
- 11:15 AM Livestock Judging, The Basics – Youth will learn the basics of livestock judging with the goal of being able to pick out livestock that will best suit their goals! Whether it be breeding stock or market lambs, participants will walk away with knowledge gained and resources to guide them on making their next big decision.
- 12:00 PM Lunch. On your own with your parents.
- 1:15 PM Wool Craft
- 2:20 PM Youth for the Quality Care of Animals (YQCA) – YQCA promotes the development of a common framework for youth livestock quality assurance programs that will enhance the educational experience of youth, improve the care of animals, and provide a higher level of food safety to consumers. If you would like certification, please register before January 4th on yqcaprogram.org.
- 6:30-10:00 **Sub/Pizza and Swimming Party - Ages 5-18.**
Join your friends for a good time while your family attends the Annual Banquet. Bring your swimsuits and basketballs! The cost is \$10.00 and tickets MUST be purchased in advance and will be collected.

Sunday, January 8th

- 9:00–11:00 **Junior Quiz Bowl Contest - Ages 13 and Under**
will compete in teams of four. Come with a team, or facilitators will help you find a team. Prizes for all teams will be awarded at the brunch.
- 9:00–11:00 **Master Shepherd Competition - Ages 14-18**
This event will challenge older youth to apply their skills and knowledge about sheep. Teams of two or three will all be given a “real-life” scenario to address. Each team will have time to

problem-solve and prepare a short presentation that will be given to a panel of judges. Prizes for all teams will be awarded at the brunch.

Weekend Events

Trade Show

Industry representatives from all segments of the sheep industry have been invited to participate in a commercial exhibit area that will be open throughout the weekend in the Royale Atrium.

Warm & Woolly Competition

This beautiful exhibit celebrates the variety and usefulness of the many types of wool that our sheep produce, as well as the creativity of MSPA members, both adults and youth! Handspun Yarn and all other wool crafts may be entered. A people's choice award will be presented this year in place of judging.

Entries can be delivered to the Registration area on Saturday before 10 a.m. Entry forms will be available there or can be printed from the MSPA website. Entry forms will include age category (Youth 17 or younger; Adult 18 and over) and Experience in each technique (Novice or Experienced). Entries must be created by the entrant, not previously shown in this competition, and made from wool. Entries may be picked up any time after 4:30 p.m. on Saturday.

Photo Contest

Contestants shall consist of two age groups: YOUTH - 17 years old and younger and ADULT – 18 years old and up. Photos shall be a 5x7 only. Pictures may be Black and white or Color. Both Youth and Adult divisions will include the following classes: Portrait of a Sheep, Flock Scene, Human Interest, Fairs and Exhibitions, and Shearer at Work.

Limit – ONE photo per division per contestant. Entries **MUST** be submitted on Saturday, January 4 between 10 am and 12 noon. Entries must be suitably framed and be able to free stand.

Entries **MUST** have the following information on the back of the photo to qualify for the contest:

1. Adult's name or Youth's name with parents' name
2. Age group and youth's age
3. Class division

Winners will be announced and awards will be given out on Saturday at the banquet. There will be a special award for Best of Show. Photos can be picked up on Saturday evening. If you have further questions, please call Deb Caryl at (810) 653-1436.

Silent Auctions

There will be silent auctions this year to provide an opportunity to purchase some great items to support our youth program. Winners will be able to pay for items at the registration desk with a check or credit card.

Make It With Wool Contest

Make It With Wool participants will conduct a short-style show during the banquet. The coordinator is Cindy Reisig.

Banquet

The Annual Banquet will begin with a social hour and auction at 6:00 p.m. on Saturday. Dinner starts at 7 pm. The auction will continue after dinner. The auction includes a variety of donated items and the proceeds are used to support statewide youth programs. The "Service to the Sheep Industry Award" will be presented and the Sheep Producer of the Year Recipients will be recognized. Banquet tickets are \$30.00 and **MUST** be purchased in advance and tickets will be collected at the banquet. Tickets will not be available for on-site purchase.

Sunday Brunch

A brunch will be available for symposium participants. Brunch tickets are \$15.00 and MUST be purchased in advance and will be collected at the brunch. Tickets will not be available for on-site purchase.

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