

12th Great Lakes Dairy Sheep Symposium



A program of:
The Dairy Sheep Association of North America
www.dsana.org



November 9-11, 2006
LaCrosse, Wisconsin
Midway Hotel Riverfront Resort

University of Wisconsin-Madison
College of Agricultural & Life Sciences
Animal Sciences Department
Spooner Agricultural Research Station

UW Spooner Agricultural Research Station
W6646 Highway 70
Spooner, Wisconsin 54801

Once again, the Great Lakes Dairy Sheep Symposium is back in Wisconsin, home to the largest number of sheep dairies in the United States and Canada. The Symposium will be held in LaCrosse, Wisconsin on the edge of the Mississippi River. LaCrosse is a beautiful city chosen for its vicinity to two of the farm visits.

Three full days are necessary to cover the program of the 12th Great Lakes Dairy Sheep Symposium. The first day will cover an innovative approach to cost of production, a view on organic production, and the purpose of a new program of the Wisconsin Department of Agriculture: The Dairy Business Innovation Center. The second day will cover more scientific but practical sessions on somatic cells, parasites, sheep behavior, alternative ways of treating sick animals, and the latest research done at the Spooner Agricultural Research Station. The third day is reserved, as usual, for the ever-popular farm tours. An Amish sheep dairy farm and their neighbor, as well as the cheesemaking facilities of a very important sheep milk processor in Wisconsin will be the highlights of the tour.

Registration Contacts

For registration questions, please call CALS Conference Services at 608-263-1672. For all other questions about the Symposium, please contact Lorraine Toman at the Spooner Ag Research Station at 715-635-3735.

Registration can be done by mail, fax, or online at:
 CALS Conference Services, 620 Babcock Drive, Madison, WI 53706;
 Fax: 608-262-5088; or online at: <http://www.cals.wisc.edu/ccs>.

No phone registrations, please.

Registration Fee

Fees include coffee breaks, three lunches (Thursday, Friday and Saturday) and a copy of the proceedings. Payment should be made in US Dollars.

Members of immediate families may register on the same form. All others should fill out one form per person.

Cancellations will not be honored beyond October 20, 2006.

Registrations received at the door or after October 20 will be charged a \$20 late fee.

Members of immediate families may register together.
All others should fill out one form per person.

DSANA Member?
Y N

Name 1: _____

Name 2: _____

Name 3: _____

Address: _____

City/State/Zip: _____

Daytime phone: _____

Email: _____

	Total \$
<input type="checkbox"/> DSANA member/ \$85 USD	<input type="text"/>
<input type="checkbox"/> Non DSANA member/ \$135 USD	<input type="text"/>
<input type="checkbox"/> Banquet/ \$30 per person USD	<input type="text"/>
<input type="checkbox"/> Children under 12/ \$20 USD (includes banquet)	<input type="text"/>
<input type="checkbox"/> Membership DSANA/ \$50 USD	<input type="text"/>
<input type="checkbox"/> Additional Membership/same family/ \$25 USD	<input type="text"/>
GRAND TOTAL \$	<input type="text"/>

Enclose fee in US Dollars. Make check payable to: **UW-Madison.**

Check enclosed

P.O. Number (for companies) _____

Charge to the following account:

_____ VISA _____ Mastercard Exp. Date _____

Card Number _____

Name on Credit Card _____

Signature _____

Mail, fax or submit online registration form and fees to:

CALS Conference Services
 620 Babcock Drive, Madison, WI 53706
 Fax: 608-262-5088
<http://www.cals.wisc.edu/ccs>

Thursday, November 9

- 8:30 a.m.** Registration and networking
- 10:00 a.m.** Welcome
- 10:30 a.m.** Sheep Dairy Farm Economic Analysis
- Dan Guertin, Stillwater, MN, and Tom Kieffer, Strum, WI, Dairy Sheep Producers
- Noon** LUNCH PROVIDED
- 1:15 p.m.** The Dairy Business Innovation Center: A Catalyst for Innovation
- Kate Arding, Dairy Business Innovation Center, Madison, WI
- 2:00 p.m.** Organic Cheese Production: Trends, Future, and Requirements
- Jody Padgham, Midwest Organic and Sustainable Education Service, Spring Valley, WI
- 2:45 p.m.** Dairy Sheep Production and Cheesemaking in the French Pyrennees
- Gilles Lagriffoul, INRA, Toulouse, France
- 3:45 p.m.** Snacks and social time
- 5:00 p.m.** DSANA Annual Meeting
- DINNER ON YOUR OWN

Friday, November 10

- 8:30 a.m.** Ovine Progressive Pneumonia, Caseous Lymphadenitis, and Natural Treatment for other Disorders
- Holly Neaton, DVM and sheep producer, Watertown, Minnesota
- 9:15 a.m.** Internal Parasites and Fecal Egg Counts
- Don Bliss, Parasitologist, Mid America Ag Research, Verona, Wisconsin

- 10:00 a.m.** BREAK
- 10:30 a.m.** Somatic Cells in Dairy Sheep
- Gilles Lagriffoul, INRA, Toulouse, France
- 11:15 a.m.** Updates on Sheep Dairy Research, Part One
- Claire Mikolayunas, PhD. student, UW-Madison Animal Sciences Department
- Noon** LUNCH PROVIDED
- 1:30 p.m.** Updates on Sheep Dairy Research, Part Two
- Claire Mikolayunas, PhD. student, UW-Madison Animal Sciences Department
- 2:15 p.m.** Sheep Behavior and its Implications for Sheep Management
- Harold Gonyou, Animal Ethologist, University of Saskatchewan, Saskatoon, Saskatchewan, Canada
- 3:00 p.m.** BREAK
- 3:30p.m.** A: Continuum of Dairy Operations
B: Continuum of Products and Marketing Strategies
- Laurel Kieffer, Strum, WI, and Alice Henrickson, Stillwater, MN, Dairy Sheep Producers
- 6:30 p.m.** BANQUET

Saturday, November 11

- 8:30 a.m.** Board buses for farm tours
- John Henry Miller and family. An Amish family near Westby, Wisconsin. They milk by hand on an ingenious rotating platform system.
 - Dean and Brenda Jensen. Miller's neighbor, milking 150 ewes.
 - Carr Valley Cheese. Cheese plant owned by Mr. Sid Cook, creator and maker of many famous sheep milk and mixed milk cheeses.

