

Adult Educational Sessions

Success for Artificial and Out of Season Breeding - Learn all about the protocols for ensuring the best possible conception rate for out of season and artificial breeding. Use of CIDRs and hormones will be presented. Doug Edge, CSO, Reproductive Specialty Group

Development and Management of Pastures for Sheep Production - Learn what to plant and how to manage forage production to provide maximum nutrition for your sheep operation. Matt Bunger, Natural Resources and Conservation Service

Using Estimated Breeding Values (EBVs) for Flock Improvement Learn how the National Sheep Improvement Program can help producers to use EBVs to increase performance and profit in a breeding program. Brenda Reau, Michigan, Jeremy Geske, Minnesota, and Alan Culham, Michigan

A Dive Into the US Sheep Market: Strategic Marketing to Maximize Profit – Understand the cycles in the market and how things like holidays affect demand for lamb. Greg Ahart, VP of Operations, Superior Farms

A Sick Sheep is not a Dead Sheep: Practical Treatment Options – Learn how to diagnose and treat illness in sheep. Dr. Preston and Dr. Victoria Morris, Tennessee

Cache Valley Virus Prevention and Management – This challenging disease is sweeping the country and causing economic losses in sheep operations. New research on prevention will be shared. Dr. Todd Wolff, Technical Lead, Cambridge Technologies and Jim VanDyke, South Dakota

Creating Value-Added Products – Producer panel will discuss ways they have generated income beyond selling live animals or direct marketing of meat. Michele Hornbostel, Illinois, Gwen Kitzen, South Dakota, and Jon Kulas, Minnesota

American Lamb Roadshow – Taste samples of easy recipes to use in promoting lamb and learn ideas on how to educate consumers. You will enjoy this entertaining session! Nick and Kathy Forrest, Lambassadors

Getting Started in Suffolks – Lessons Learned– Hear from two families on why they chose Suffolks and what they have learned with their new flocks in the last five years. Jeremy and Megan Peth, Ohio, and Russell and Tasha Smith, Minnesota

Passing on Your Farm/Flock – Having a succession plan is important in a smooth transition of your farm or flock to family or new owners. John Scott, Attorney, Patton, Hoversten & Berg, P.A.

Suffolk: The Terminal Sire – Discussion on the role of the Suffolk as a terminal sire in the commercial industry across the US. Greg Ahart, VP Operations, Superior Farms, Joe Olsen, Utah, Isaac Swartzel, Virginia and Jim VanDyke, South Dakota

Not Your Boring Nutrition Lecture - This presentation will look at all-natural feed additives that increase gut health, improve digestion and absorption of nutrients, build immune defense, and subsequently improve animal performance and profitability. Rob Zelinsky, Small Ruminant Nutritionist, Hubbard Feeds

Reproductive Technologies - Reproductive technology continues to advance in the sheep industry. This session will discuss Artificial Insemination and Embryo Transfer and what it takes to utilize these technologies and in a breeding program. Doug Edge, CSO, Reproductive Specialty Group

Connect with the Experts – A group of session speakers and guest experts will be available during this time for one-on-one questions and discussion. You can enjoy a continental breakfast in the Commodities Pavilion while visiting with the experts.

Youth Educational Sessions

Friends and Flocks – Get to know other youth from across the country who are interested in Suffolks. UJSSA Board of Directors

Reproduction Under the Microscope – Learn about the breeding process and get an up-close view of semen and embryos. Doug Edge, CSO, Reproductive Specialty Group

Hands-on Shepherd Survival Skills – Learn important skills for taking care of sheep like taking a temperature, giving an injection, tube feeding a lamb. Dr. Joe Emenheiser, Vermont

What's in Your Feed Bucket? – Understanding feeds and how to meet the nutritional needs of sheep. Raesa Zelinsky, UJSSA Board Member

Sheep Judging & Evaluation - Learn from the judge's perspective what they look for when evaluating sheep, and how you can use the same techniques in evaluating your own flock.

Junior Chef Lamb Burger Cook-Off – Youth will be divided into teams and will work together to create and cook their own special lamb burger that they will get to eat and will present for tasting to a panel of judges. Prizes will be given! Nick and Kathy Forrest, Lambassadors

Junior Skill-A-Thon – There will be hands-on stations set up to test your sheep knowledge. Prizes will be given for both junior and senior divisions.