

AMERICAN GRASSFED ASSOCIATION

American Grassfed Conference Schedule*

Thursday – February 4th, 2010

4:00 – 5:30 p.m. Registration and meet and greet at the hotel

Dinner on Own – List of Local restaurants will be included in your registration packet

Friday:

6:30 - & 6:55 a.m. Registration – Coffee and Danish

7:00 – 7:55 **AGA /AWA Certification Session-** AGA Certification Committee and AWA Program Chair walk you through the process.

8:00 – 8:55 **Social Networking – The Wave of the Future and how to ride the wave. Blogging –tweeting face booking got you baffled?** – Ulla Kjarval is a New York City-based photographer and food blogger who advocates for family farms and grass-fed beef.

9:00 – 10:55 Drs. Lee Meyer, Greg Halich Gregg Rentfrow - Greg Halich, Gregg Rentfrow All of the University of Kentucky School of Agriculture will put on an **extensive management and marketing workshop on grass fed production systems**. This session will be followed by a “webinar” follow up approximately 2 weeks after the conference **for all those questions you didn’t get to ask**.

11:00 – 11:55 Dr. Glen Aiken, UK who is collaborating with others from Brazil, So. Africa and around the U.S. **“Global Perspectives on Grass Finishing**.

12:00 – 12:55: **How to select and manage forages for Grassfed Ruminant Production** -Dr. Ray Smith-UK

1:00 – 1:55 – **Natural Livestock Minerals and how to utilize them**. Brandon Foote, from Redmond Natural Minerals and Redmond Heritage Farm and Dairy will give an over view of Grassfed dairying and utilization of natural minerals in all grass based production systems.

2:00 – 3:30 Board busses for Berea College Agricultural College– Box lunches on the Bus-

3:30- 5:30 at Berea College- Sessions Led by Berea Faculty

1. **Cattle intensive grazing and forage stockpiling (Mike Panciera)**
2. **Comparison of indoor and outdoor hog production (Bob Harned, Pete Lammers)**
3. **Endophyte-free fescue and goats (Neil Douglas)**

5:30 Board busses or walk back to the College for Dinner

6:00 Hot Cider Reception and Dinner -

Dinner Speaker Over Coffee and **Betty Fussell**, *The History of Corn and Raising Steaks*. **AND Dr. Gary Nabhan**, *Coming Home to Eat*. **Book Signing**

8:00 bus back to hotel

Saturday –Sessions on Saturday will be space limited, sign up required.

Busses leave from Hotel at 8:30 a.m.

9:00 – 12:00 **Butchery Session** – Session will be held in the Animal Science Meat Lab - 38° degrees – dress warmly!

9:00 -12:00 **Cooking sessions** with Chefs Michael Leviton of Lumiere Restaurant, Newton MA and Jay Denham, Kentucky- Michael Tackles Beef and Jay Tackles Pork.

12:00 – 1:30 Lunch on Campus - Lunch Speaker
Overview of Kentucky – Dr. Garry Lacefield, UK Forage Specialist.

2:00 – 5:00 **Butchery Session** will be held in the Animal Science Meat Lab - 38° degrees – dress warmly!

2:00 – 5:00 **Cooking sessions** with Chefs Michael Leviton of Lumiere Restaurant, Newton MA and Jay Denham, Kentucky- Michael Tackles Beef and Jay Tackles Pork.

5:00 – 6:30 AGA Annual Attendee Wrap up & Membership Meeting – Bring your thoughts and suggestions for the AGA board and all other attendees.

6:30 **Dinner** with Authors Gary Nabhan, *Coming Home to Eat*, Betty Fussell, *The History of Corn*, and “*Raising Steaks.*” John van Willigen, *Food and Everyday Life on Kentucky Family Farms, 1920-1950 (Kentucky Remembered: An Oral History Series)* (**Book Signing**)

8:30 – bus back to hotel

*Minor adjustments to schedule may be necessary to accommodate Flight Delays and other unforeseen emergencies.