



CANADIAN MEAT GOAT ASSOCIATION Annual General Meeting and Conference

May 14-15, 2010 • Festival Inn, Stratford, Ontario

FRIDAY, MAY 14

12:00 pm Registration

1:00 pm Buses leave hotel

- Tour Kevin Boersom's Farm - Commercial meat herd
- Guest Speaker - Jamie Laverty: *Management of an integrated commercial meat and commercial dairy herd*

3:00 pm Buses leave Boersom Farm

- Tour Sugarfield Farms - Purebred Boer and Nubian Breeders
- Guest Speakers - Judges Fred Homeyer and Karen Kolkman: *Hands-on conformation and breeding stock selection workshop*

5:00 pm Buses return to hotel
Social

6:00 pm Banquet

SATURDAY, MAY 15

8:00 am Registration and Continental Breakfast

8:30 pm Dr. Fred Homeyer, International Meat Goat Judge: *Purebred and commercial meat goat production around the world*

9:30 am **Canadian Meat Goat Association ANNUAL GENERAL MEETING***

12:00 pm Sandwich lunch

1:30 pm Christoph Wand, OMAFRA: *Ontario vs. Texas: Opportunities for the meat goat industry*

2:15 pm Murray Hunt, OSMA: *Small Ruminant Genetic Improvement Programs*

2:45 pm Break

3:15 pm Maggie Pearce, Newmarket Meat Packers: *Emerging trends and opportunities in Ontario's lamb and goat industry*

4:00 pm Jack Kyle, OMAFRA: *Realizing the potential of your pastures*

4:45 pm Karen Kolkman, CMGA Judge: *Classification and type evaluation of Boer goats*

*** The Annual General Meeting portion of the event is free for all CMGA members.**

2010 CMGA AGM Conference Registration Form

NAME: _____

ADDRESS: _____

TELEPHONE: _____

EMAIL: _____

Number Attending:	Friday and Saturday	_____ x \$75 ea =	_____
	Friday only	_____ x \$50 ea =	_____
	Saturday only	_____ x \$35 ea =	_____

TOTAL ENCLOSED = _____

PRE-REGISTRATION IS REQUIRED IN ORDER TO ATTEND.

Please return this form with your payment to the CMGA office no later than April 25, 2009.

Canadian Meat Goat Association, Box 61, Annaheim, SK S0K 0G0



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About the speakers...

DR. FRED HOMEYER, Robert Lee, Texas (International Meat Goat Judge) Dr. Homeyer is an internationally renowned figure in the meat goat industry, having spent significant time working with the South American, South African and Australian industries (in addition to others). He has judged over 8500 animals in more than 80 shows all over the world, including 11 International shows and 5 National shows in Brazil, Barbados, Jamaica, the Dominican Republic and Austria. In addition, he has given more than 100 talks, speeches, seminars, breeders workshops and judging schools on Boer goats and meat goats. He has also taught three South African Boer Goat Judging Schools to Brazilian judges and presented a Breeder's Workshop and South African Boer Goat Judging School with the South African judge that judged the National Boer Goat Show in Australia.

KAREN KOLKMAN, Anaheim, Saskatchewan (CMGA Licensed Judge and Classifier) A former purebred Boer and commercial meat goat breeder, Karen Kolkman developed the new classification and type evaluation program for the Canadian Meat Goat Association. Karen judges several sanctioned Meat Goat Shows across Canada every year and has, over the past three summers, devoted much time to the new classification and type evaluation program.

CHRISTOPH WAND (Beef, sheep and goat nutritionist, Ontario Ministry of Agriculture, Food and Rural Affairs) Christoph Wand organizes a sheep infrastructure workshop twice a year, with large farm tours, management innovations etc., catering to economically-scaled lamb production. He has also spent time in Texas touring with Dr. Frank Craddock, extension goat specialist at Texas A&M University, where he became familiar with Boer goats and commercial goat production.

MURRAY HUNT (Ontario Sheep Marketing Agency) Murray is a specialist in research, development, organization management, alliance establishment and design of livestock improvement programs. He has experience working at the senior management and executive director levels for public and producer-directed organizations. As Executive Director, Murray represented, developed industry alliances, developed research initiatives and monitored research for the Canadian AI's industry trade association. As General Manager, Genetic Improvement, Murray designed and managed all improvement and development aspects for the Canadian Holstein breed.

JACK KYLE (OMAFRA) Jack Kyle is the Provincial Grazier Specialist with OMAFRA working from the Lindsay OMAFRA Resource Centre. Jack provides expertise in all areas of pasture management to the livestock industry. Previous to becoming the Grazier Specialist Jack was a Soil and Crop Specialist, Soil Conservation Advisor and worked for a number of years in the feed and grain industries. Jack has an Animal Science degree from the University of Guelph.

MAGGIE PEARCE (Newmarket Meat Packers) Newmarket Meat Packers is one of the largest lamb and goat processors in Canada. Each year, they slaughter approximately 100,000 lamb, sheep and goats, along with 12,000 veal. Processors are facing a tremendous shortfall in Ontario & across Canada of local lamb and goat. They are working vigorously to fill this demand. Newmarket Meat Packers initiated a project meant to provide a basic overview of the ongoing demand for more goat and lamb meat and some general sector information. Their White paper is a tool to market the sector to producers, peak interest and start the dialogue along the supply chain; to share ideas and come up with solutions, working together to fill the growing demand from consumers for more fresh, local goat & lamb meat.

DIRECTIONS TO THE FESTIVAL INN:

The Festival Inn
1144 Ontario Street
Stratford, ON N5A 6Z3
Phone: (519) 273-1150
Toll Free: 1-800-463-3581

FROM TORONTO, OTTAWA AND MONTREAL: Follow Highway 401 west to Interchange 278 at Kitchener. Follow Highway 8 west through Kitchener; join Highway 7/8 west to Stratford. The Festival Inn is on the right hand side, just as you enter the city of Stratford.

FROM LONDON AND WINDSOR: Follow Highway 401 east to Exit 222. Follow County Road # 6 north to Stratford. As you enter the Stratford City limits, turn right on Ontario Street. The Festival Inn is on the left across from the Festival Marketplace Shopping Mall.

FROM ST. CATHARINES, STONEY CREEK AND HAMILTON: Follow the Queen Elizabeth Way across the Burlington Skyway to Exit 100 west on Highway 403. Take Highway 403 west to the Highway 6 exit, and head north towards Guelph. Follow Highway 6 to Highway 401 at the village of Morriston. Proceed west on Highway 401, exiting at Interchange 278 on to Highway 8 west at Kitchener. Follow Highway 8 west into Kitchener to Highway 7/8 west to Stratford. The Festival Inn is on the right just as you enter the city of Stratford.

SPECIAL \$99 ROOM RATE AT THE FESTIVAL INN FOR CMGA AGM AND CONFERENCE ATTENDEES