



2014 Howard Wyman Sheep Industry Leadership School

July 13-16, 2014 • Dixon, California



Lamb By-Products – Discovering the 5th Primal

Under the direction of Dr. Melissa Vanlaningham, Director of Food Science at Superior Farms, the 2014 Leadership School will examine the various by-products that come from sheep. Many in the industry understand there are two products produced from raising lambs and two associated prices. The two products are the livestock and the corresponding meat processed for sale. The two prices are for the live animal and for the meat. However, there are a variety of additional factors that contribute to the sheep industry. Those factors include by-products and the production and sale prices associated with them.

The goal for the 2014 Leadership School will be to explore the many, less common products that come from lamb.



Great opportunity to network
Visit the Superior Farms Processing Plant



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A group of 26 individuals will be selected for the 2014 program. Once accepted, each attendee must submit a registration fee of \$200. Participants are responsible for their own travel. During the school, NLFA covers the cost of meals, lodging, and tour-related expenses.

To apply, go to the NLFA web site www.nlfa-sheep.org and complete the online application or download a copy of the form. Applicants must be 20 years of age or older. **Deadline to apply is May 1, 2014. Submit your application online or by mail postmarked by May 1.**

For information contact NLFA:
info@nlfa-sheep.org or
(503) 364-5462.