



2012 East Coast Howard Wyman Sheep Industry Leadership School

Sponsored by the National Lamb Feeders Association
1270 Chemeketa Street NE, Salem, OR 97301-4145
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July 8, 2012

Arrive Philadelphia International Airport – Shuttle bus to hotel

- 5:00 pm Meet in hotel lobby
- 5:15 Board bus to go to dinner
- 6:00 Dinner at Catelli Ristorante, Voorhees, NJ
Speaker from Catelli Brothers Lamb & Veal
- 8:00 Bus tour of downtown Philadelphia, PA
- 9:00 Return to hotel

July 9, 2012

- 6:00 am Continental breakfast at hotel
- 6:45 Board Bus – Full day of tour sites, including:
 - Tour a lamb and goat buying station, which holds both private and public sales. Owner, **Kenneth Smoker**, is the retired manager of the sheep and goat sales at New Holland Livestock Stables.
 - **New Holland Sales Stables** – one of the largest livestock auctions in the U.S. with live lamb auctions on Mondays and Thursdays.
 - **MacCauley Suffolks**, Atglen, PA – an example of eastern production farm. MacCauley's maintains a flock of approximately 75 Suffolk frame brood ewes and 20 production and wether type brood ewes. The ewes have been selected based on structural soundness, mothering and milking ability, and longevity. All ewes are kept on pasture alone from April through November.
 - **John Black**, Skippack, PA – on-farm ethnic marketing of lambs to all ethnicities and custom harvesting facility.
 - **Delaware Valley College**, Doylestown, PA – an agricultural college with new sheep facilities.

July 10, 2012

- 6:45 am Continental breakfast at hotel
- 7:30 Board Bus – Full day of tour sites, including:
 - **Marcho Farms**, Franconia, PA – an American lamb and veal facility. Lamb is from a process verified program, brought in as carcasses and fabricated for foodservice and retail.
 - Presentation by **George L. Wells Meat Company** – top supplier for high-end restaurants and institutions along the Eastern seaboard. Processes and delivers full line of beef, pork, veal, lamb, poultry and seafood.
 - **Valley Shepherd**, Long Valley, NJ – a sheep dairy, milking 600 head of East Friesian sheep and making their own cave-aged cheeses.
 - **Jake & Mary Stoltzfus**, Myerstown, PA – an Amish family, will open their home for brief tour and dinner.

July 11, 2012

- 7:00 am Continental breakfast at hotel
- 7:45 Wrap-up Session at the hotel
- Noon School concludes