

## **NCSU Dairy Extension Welcomes you to Asheville!**

This goal of this conference is to provide opportunities for dairy producers to learn more about on-farm processing and other value-added enterprises for dairy operations.

The schedule is designed to allow you ample time to visit the trade show and to maximize your learning options through concurrent sessions. Please feel free to reach out to the speakers during the breaks, as they are happy to help answer your questions. Following the event, the presentations and handouts will be available on the NCSU Dairy Extension Portal at <https://dairy.ces.ncsu.edu>.

Crowne Plaza Logistics: The conference sessions will be held in the Mt. Roan and Dogwood rooms; the trade show is in the Mt. Mitchell room. Lunch and breakfast buffets will be set up in the Biltmore Foyer.

Please see Dr. Stephanie Ward or Brittany Whitmire for more information or if you have questions during the event.

Thanks for being here and we hope you enjoy yourselves and return home with new knowledge about value-added dairy opportunities!

**NC STATE**

**EXTENSION**



**VALUE ADDED  
DAIRY  
CONFERENCE**

**January 14-15, 2019**

**Crowne Plaza  
Asheville, NC**

Value-Added Dairy Conference & Trade Show Schedule

Monday, January 14		
10am – 6pm	Trade Show Open	
9:00am	Welcome & Orientation	Dr. Stephanie Ward, NC State University Brittany Whitmire, NC State University
9:15am	Value-Added Dairy 101	Hal Pepper, University of Tennessee
10:00am	Producer-Processor Model	Carl Hollifield & Gary Cartwright, NC State University Dairy Enterprise System
10:45am	30 Minute Break/Trade Show	
11:15am	Starting a New Enterprise	Alex Ives, NCSU Randleigh Museum
12:00pm	Lunch & Sponsor Recognition Trade Show	Ward, Whitmire
1:15pm	15 Minute Break/Trade Show	
1:30pm	Producer-Processor Discussion Panel: Show & Tell with Q&A	Scott Glover, Mountain Fresh Creamery, GA Donnie Montgomery, Homestead Creamery, VA Beth Marcoot Young, Marcoot Jersey Creamery, IL
2:30pm	30 Minute Break/Trade Show	
3pm – 5pm (Concurrent Sessions)	A Day in the Processing Room: Setup & 3-D Demo	Clint Stevenson, Gary Cartwright, Carl Hollifield, NC State University Dairy Enterprise System
	Business Planning & Funding	Ann Wilkinson, Origin Farms, MO Lyn Millhiser, USDA Rural Development – Raleigh
Tuesday, January 15		
8am – 12pm	Trade Show Open	
6:45-8am	Breakfast	
8am* (Concurrent Sessions)	Agritourism and Marketing & Working with Retailers	Annie Baggett, NCDA&CS Jennifer Badger, The Fresh Market
	Biosecurity & Food Safety	Clint Stevenson, NC State University
10:00am	30 Minute Break/Trade Show	
10:30am* (Concurrent Sessions)	Producer-Processor Discussion Panel: Things We Wish We’d Known Before We Started!	Scott Glover, Mountain Fresh Creamery, GA Donnie Montgomery, Homestead Creamery, VA Beth Marcoot Young, Marcoot Jersey Creamery, IL
	Agritourism and Marketing & Working with Retailers	Annie Baggett, NCDA&CS Jennifer Badger, The Fresh Market
12pm -1:00pm	Lunch & Dismissal	Ward, Whitmire

Thank you to our event sponsors!

