“Raw Milk Workshop”  
Registration Deadline:  
November 10, 2014

Three Ways to Register:

1) Register On-Line, visit:
   http://extension.psu.edu/raw-milk
   for more details

2) Over the Phone  
   ⇒ pay by credit card
   Call: 1-877-489-1398 (Toll Free)

3) Over the Phone  
   ⇒ pay by mailing a check
   Call: 1-877-489-1398 (Toll Free)

Registration Fees:

- Per Person Registration Fee: $70.00
- Producer licensed to sell raw milk in PA: $35.00

Hotel Information:

Workshop Location:

The Ramada State College Hotel & Conference Center  
1450 S Atherton Street  
State College, PA 16801

Overnight Rooms:

A block of rooms are on reserve until
October 13, 2014 at a special rate of $74 per night.

Call (814) 238-3001 for room reservations

Penn State College of Agricultural Sciences research and extension programs are funded in part by Pennsylvania counties, the Commonwealth of Pennsylvania, and the U.S. Department of Agriculture.

Where trade names appear, no discrimination is intended, and no endorsement by Penn State Extension is implied.

The Pennsylvania State University encourages qualified persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact [name and phone number] in advance of your participation or visit.

This publication is available in alternative media on request.

QUESTIONS?? Contact:
Louise I. Byler  
Animal Diagnostic Laboratory  
Wiley Lane  
University Park, PA 16802  
Phone: (814) 863-2160  
Fax: (814) 865-3907
Penn State, in cooperation with The Raw Milk Institute (RAWMI) is hosting a Raw Milk Workshop on November 14, 2014.

The Raw Milk Institute uses and promotes science-based food safety principles to help create a secure foundation for the growing raw-milk movement, and speakers will present RAWMI's in-depth approach to on-farm milk safety and quality.

The Penn State Veterinary Extension Team has recently worked with almost 40 permitted raw milk producers in Pennsylvania, and some of the findings of this project will be presented.

This workshop will be of interest to raw milk producers, educators, regulators, and others interested in the production and sale of raw milk.

Hot lunch will be provided.

Contact
QualityMilk@psu.edu OR
(814) 863-2160

About

Agenda

9:00 Registration
9:20 Welcome & Introduction
9:30 Protecting your herd from disease
   Dr. Anna Catherina Berge
10:30 Break
10:45 The Bad Bugs: Who, How, What, 
   & Where?
   Dr. Anna Catherina Berge
11:45 In-house Milk Microbiology 101
   Dr. Ernest Hovingh
12:30 Hot Lunch
1:15 Keeping Raw Milk Safe and 
   Hygienic
   Mr. Mark McAfee
2:45 Break
3:15 Lessons from the PA Raw Milk 
   Research Project
   Dr. Ernest Hovingh
4:00 A View from the Trenches:
   A Personal Journey Learning about 
   Raw Milk Safety
   Mr. Edwin Shank
5:30 Adjourn
6:00 Dinner with the Speakers (optional)

Speaker Bios

Dr. Catharina (Cat) Berge  PhD, DVM
Dr. Berge is a Swedish veterinarian and epidemiologist with expertise in food animal production from farm to fork. She has worked directly in animal husbandry, large animal practice, veterinary animal and public health legislation, public health and scientific research. Dr. Berge’s mission is to improve animal welfare and health, while protecting public health.

Mr. Mark McAfee
Mark is the founder and CEO of McAfee Farms and Organic Pastures Dairy Company. Mark lectures on Raw Milk production, food safety, and nutrition across the US and internationally. He is certified in HACCP management and has developed award winning Food Safety Plans such as Raw Milk Risk Analysis & Management Plans (“RAMP”).

Mr. Edwin Shank
The Family Cow dairy is a certified organic, grass-based, PDA permitted, raw milk dairy. The farm is situated on 122 acres of certified organic pastures that are rotationally grazed 8 months out of the year. An additional 180 acres of land is farmed to grow the organic grasses needed to grass-feed the cows during the winter.

Dr. Ernest Hovingh
Since 2004 Ernest has been a dairy extension veterinarian, field investigator, and researcher at Penn State University. His interests include dairy cattle health and productivity - but especially milk quality & mastitis, hoof health, Johne's disease, cow comfort, and animal welfare. He recently completed a large project working with permitted raw milk producers in Pennsylvania.