

**CONFERENCE** | Building Capacity & New Opportunities**Venue:** Claregalway Castle, County Galway**Date:** Friday 29 May 2020**9.00 Registration | CONFERENCE | Building Capacity & New Opportunities**

Chaired by Damien O'Reilly, Countrywide – Introducing the Congress theme of building capacity through sharing knowledge and expertise, highlighting new markets and new directions. The bringing together the disparate groups of delegates involved in Farming, Meat & Dairy Production (Cheese), Wool, Craft & Design, Eco Innovation Development and Agritourism will give each delegate an insight into what is going on in the world of SHEEP

**9.30 Breed Development: Old and New (Belclare Sheep)**

Dr. James P. Hanrahan – UCD

**10.00 Improving Sheep Productivity**

SheepNet: The technical and practical knowledge reservoir to increase EU sheep productivity

Dr. Tim Keady, Teagasc, Athenry, Co Galway, IRL

**10.30 Farming Practices and Sheep Husbandry - Better Farming**

Exploiting potential: Lowland /Hill Breeding & Grassland Management, Professor Michael Diskin, TEAGASC

Dr. Christian Mendel, Bavarian State Research Center for Agriculture, Sheep Husbandry, Germany

Panel: Darren Carty, Farmers Journal. John Brooks, ISCA Sheep Committee Chairman (2015-2019),

Sean Dennehy, IFA Sheep Committee

**11.30 To Market & Taste**

Declan Fennell, Bord Bia 'Customer First' and Mary Johnson, Australia MLA 'GOOD MEAT', Marketing

**12.00 Using Quality Indicators**

Origin Green, PGI, PDO, TSG, Ark of Taste, COOL France Pilot. Panel: Wendy Barrie, Scottish Food Guide,

Leader of Slow Food Scotland's Ark of Taste, Dr. Andrew Sharp, School of Artisan Food Production, UK on Lakeland Herdwick Sheep, PDO and Traditional Cumberland sausage, PGI, Bosse Dalgren, Heritage Farmer, Linnaeus Environment Award, Sweden with Enda McEvoy LOAM Restaurant, Galway Michelin Chef

**1.00 Lunch Artisan Food Tasters**

Achill Mountain Lamb and Connemara Hill Lamb PGI, Cais Na Tire, Cashel/Crozier Blue, Velvet Cloud,

Corleggy, Cratloe Hills, McGeoughs Connemara, Carlow Sheep Cheese, Vincenzo's Sheep Cheese (IRL)

Roquefort, (FRA), Feta (GR), Manchego (SP) & Pecorino and Ricotta (ITA)

**2.00 Sheep Milk Dairy Opportunities**

Eddie O'Neill, TEAGASC Artisan Food Specialist, Moorepark, Fermoy. Dr Anne Ferlay, INRAE Research Unit Herbivores, Opportunities for ovine milk (cheese) from grass feeding

Panel: Kevin Sheridan, CÁIS Members

**3.00 WOOL – 'Value Added' Wool**

Dalena White, IWTO International Wool Textile Organisation #choosewool

**3.30 Wool Quality & Tradition in Trade**

Professor Jane McCann NFC, Chris Weiniger - Donegal Yarns & FUSION Project and Irish Wool Project with Joan Lucey, Yarn Vibes & Apple Oak Fibreworks, Peter Handley, Standard Wool, Ulster Carpets, Fiona Daly Textiles, Studio Donegal, Philip Cushen, Cushendale Woollen Mills, Andrew Eadie, Kerry Woollen Mills, Ballinlea Mill, Patricia Casey, NUIG MA Ag Innovation, (10 Min Presentation) and Q & A

**5.30 Ireland is a Trading Country.** Address on CEDRA, BREXIT, EU and Future Opportunities

Mairead McGuinness MEP, First Vice-President of the European Parliament

**6.00 Opening of the Pedigree Sheep Breeds WOOL Portraits | Kathy Ross**