



U.S. Animal Agriculture's Future Role in World Food Production — Obstacles & Opportunities

April 3-6, 2017

Renaissance Columbus Downtown Hotel, Columbus, OH

hosted by



Columbus Agricultural Tour

Monday, April 3, 2017

7:15 a.m. – 3:00 p.m.

\$90/per person

(Includes transportation, lunch and refreshments)

As of March 1, 2017

****Columbus will be on Eastern Time. All times listed are ET. ****

Experience the Past Developing the Future: Since 1965, the employees of Select Sires have been passionate about the success of the dairy and beef industries. As a cooperative, we work to serve the needs of our member- and customer- owners. Our mission states that we work “to enhance the productivity and profitability of dairy and beef producers, Select Sires is committed to be the premier provider of highly fertile, superior genetics accompanied by effective reproductive- and herd-management products and services.”

Employing more than 1,200 employees across the nation and housing more than 2,000 bulls in 66 barns, we operate on a very competitive edge while producing and marketing only the best genetics we have to offer. All livestock custodians and handlers go through extensive training and education in the proper care and humane handling of bulls as developed by local, state and national veterinarians and must sign a contract agreeing to carry out such care at all times. Employees are responsible for over 33,000 semen collections and more than 15 million units of semen sold each year. Three full-time veterinarians provide 24-hour care for our bulls and conduct more than 95,000 health tests annually to ensure bulls remain free of disease and semen is not contaminated.

Fertility and reproduction research are vital to advancing the product, so more than \$250,000 is invested into research annually. As the first major artificial insemination (A.I.) organization in North America to deliver on the promise of 90 percent or more heifers, and with nearly 5 million units of *gender SELECTed*[™] semen sold, the Select Sires federation continues to lead the industry with its elite sexed lineup.

While visiting our headquarters in Plain City, Ohio, you will meet and talk with our head veterinarian on-staff in our Heritage Center where you can learn more about Select Sires and the history of A.I. You will have an opportunity to watch collection performed by our highly-trained employees and visit some of our of state-of-the-art facilities, which will demonstrate to you our operations from bull acquisition to production.

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See the Future Today: Established in 1997, Price Farms Organics offers excellent quality mulch, topsoil and compost and landscaping and gardening needs. They also carry sand, gravel, straw, hay and other various products.

Price Farms Organic is an Ohio EPA Certified Class II composting facility. They are the designated DKMM (Delaware, Knox, Marion & Morrow) Compost Site for Delaware County, accepting biodegradable materials such as tree limbs, grass, leaves, soil, etc. from residents of Delaware and surrounding counties for recycling at no charge. Other compostable materials such as manure and commercial pre-consumer food remnants are also accepted at the site in accordance with their EPA permit. Paper products are accepted at the farm for recycling as livestock bedding. Their name stems from being a compost facility which recycles products that are organic in nature, meaning biodegradable.

Taste the Future: The doors of Johnson’s Real Ice Cream of Bexley, Ohio were first opened by Robert N. Johnson and his son-in-law James Wilcoxon Sr. on September 1, 1950. Together they developed the ice cream and built the building for the business that has become the oldest and most complete ice cream shop in Columbus.

For 45 years, Jim Wilcoxon Jr. actively ran the company as the 3rd generation and today, Matt Wilcoxon operates the family business as the 4th generation. We are currently the largest manufacturer in Columbus and take great pride in being Ohio Proud. We use the finest ingredients, sourcing our dairy from local family owned farms. Our ice cream is presently served in over 300 restaurants and shops.

Their history and how even a small business is involved in the globalization of food production, as they face the challenges of the fluctuating butter market and exports affecting supply and prices, will be presented over sandwiches, salads and ice cream from a famous family recipe.

Columbus Tour Schedule

(Exact times may vary)

7:15 a.m.	Depart from the Renaissance Columbus Downtown Hotel
8:00 a.m.	Arrive at Select Sires
10:15 a.m.	Depart for Price Farms Organics, LTD. /Snack Provided
10:30 a.m.	Arrive at Price Farms Organics, LTD.
12:10 p.m.	Leave Price Farms Organics, LTD.
1:00 p.m.	Arrive at Johnsons Real Ice Cream Shop for Lunch/Presentation www.johnsonsrealicecream.com
2:30 p.m.	Depart Johnsons Real Ice Cream Shop
3:00 p.m.	Arrive at Renaissance Columbus Downtown Hotel

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