

Warning of Special Meeting of the VSGA membership on November 5th, 2011 to revisit the time/date of the Annual Meeting.

Due to the move of the Vermont Farm Show to Essex, along with a continued request from members around the state to consider a more convenient date and time, the board is requesting a vote to change the provision that the Annual General Meeting be tied to the Vermont Farm Show. It currently reads, "**ARTICLE IV MEETINGS**

1. An Annual General Meeting of this association shall be held in conjunction with the annual Vermont Farm Show."

The new provision Article IV 1. is proposed to read, "**VSGA will hold an Annual General Meeting.**"

ARTICLE VIII AMENDMENTS allows us to hold this vote at a warned Special Meeting at the Sheep-Goat-Osium.

"These bylaws may be altered or amended by a two-thirds (2/3) vote of members present at the annual meeting or at a **special meeting** called and warned for that purpose."

A very short discussion will precede the vote. We will need a 2/3 vote of members present at the meeting to pass the proposal.



VSGA Meat Up
1820 Center Road
Montpelier, VT 05602



VSGA Meat-Up

The 2011 Sheep-Goat-Osium

Join the Vermont Sheep and Goat Association as we bring back our fall educational event with a focus on meat.

Make the most of your sheep and goat meat!

Gain a butcher's eye for carcass quality & cuts.

Learn alongside NECI chef-instructors to use the whole sheep or goat, offal included.

Explore the latest marketing methods to meet localvore demand.

Enjoy a gourmet Vermont lamb and goat lunch.

Keynote by Vermont's own Deborah Krasner, author of *Good Meat*.

Celebrate the career of Chet Parsons.

Saturday, November 5th, 2011
Vermont College, Montpelier



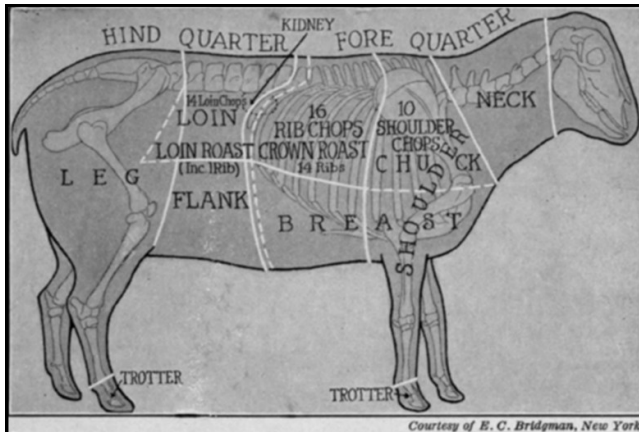
8:45am Welcome at Dewey Hall cafeteria,
1 West Street., Vermont College

9:30 Cooking and cutting demonstration sessions (choose two of the three)

- **From the outside in** – grading and cutting a carcass – with Chet Parsons and his butcher
- **The best bits** – make tasty dishes including organ meats (offal) – with NECI chef Joshua Gibbs
- **Like chefs do** – prime cuts and value-added sausage – with NECI chef David Miles

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12:45 Lunch – Enjoy Vermont lamb and chevon (goat) cooked by NECI.
(Special warned VSGA vote—see reverse.)



Afternoon Sessions

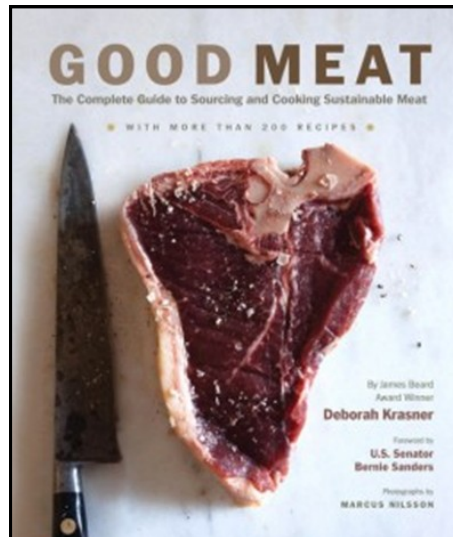
Marketing Ideas – Discuss new and improved meat marketing methods from savvy Vermonters. Hosted by Ela Chapin, Director of the Vermont Farm Viability Program

Keynote by Deborah Krasner

Good Meat: The Offal Truth

Deborah Krasner won both the James Beard and IACP awards for her books. Based closely on her life in Southern Vermont, *Good Meat* is her seventh title. Book sale/signing to follow.

4:00 Celebration of Chet Parsons' Career
Treats & tales with the Yankee Shepherd!



**ANY QUESTIONS?
SPECIAL ACCESS NEEDS?**
Contact Erica Zimmerman, VSGA Board
223-6930 or centerfarm@gmail.com

MEAT-UP Sheep-Goat-Osium Registration Form:

Name _____

Mailing Address _____

Email _____

Phone _____

Farm/business type/sheep or goat interest

Member _____ \$10 (includes lunch)

Nonmember _____ \$50 (includes lunch
and special 2012 VSGA membership)

Member 2012 renewal _____ \$35 (optional)

Demonstration Workshop preferences
(Please rank in order 1 to 3. Space is very
limited. We will do our best to place you
in your top two workshops.)

___ Outside In—Carcass and cuts

___ The Best Bits—Tasty Offal

___ Like Chefs Do - Cuts and Sausage

Lunch – Please note if you'd prefer a vege-
tarian entrée or if you have special dietary
needs _____

Advance Registration Required!

**Deadline is October 18th, but space is
limited! First come, first served.**

**Mail to 1820 Center Rd, Montpelier,
VT 05602**

Confirmation & directions will be sent.