

## BEEF DAY BIOS

### **Dr. Stephen P. Miller Ph.D.:**

Stephen is the Director of the Centre for the Genetic Improvement of Livestock at the University of Guelph, where he has been a faculty member in beef cattle genetics since 1999. He has been involved in developing tools for genetic improvement in the beef industry including multi-breed genetic evaluation and economic selection indexes. More recently, Dr. Miller's research has focussed on genomic tools for selection. Dr. Miller's research team has developed a marker for beef tenderness that is being used commercially and the team has been involved in the validation of markers prior to commercial use. Stephen's research focus is on bringing genomic selection tools to the beef industry with an emphasis on meat quality and efficiency of production. Stephen received his Ph.D. from the University of Guelph in 1997.

### **Christoph Wand:**

*Beef, Sheep and Goat Nutritionist – Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA)*

Christoph was raised on a farm near Powassan, and received his Bachelor of Science (Nutritional Sciences) and Master of Science (Animal Science - Ruminant Nutrition) from the University of Guelph. He has been employed with OMAFRA in his current capacity since 1998. Christoph is now located with the University of Guelph's Animal Science Department, and has a special interest in labour and nutrient efficient feeding systems, and cost effective feeding strategies.

### **Jack Kyle:**

Jack Kyle is the Provincial Grazier Specialist with OMAFRA working from the Lindsay OMAFRA Resource Centre. Jack provides expertise in all areas of pasture management to the livestock industry. Previous to becoming the Grazier Specialist Jack was a Soil and Crop Specialist, Soil Conservation Advisor and worked for a number of years in the feed and grain industries. Jack has a BSc (Agr) in Animal Science from the University of Guelph and received his CCA certification in 1998. Jack is an active volunteer in the Lindsay community with a number of organizations.

### **Robert Tremblay:**

Rob Tremblay is a Technical Services veterinarian with Boehringer Ingelheim (Canada) Ltd. He graduated from the Ontario Veterinary College in 1982 then practised in New Brunswick. He was a faculty member in the large animal clinic of OVC until 1992. He spends much of his time working on the control of diseases of large animals.

### **Mark Schatzker:**

After eating one mediocre steak too many, Mark Schatzker embarked on a journey that resulted in the book *Steak: One Man's Search for the World's Tastiest Piece of Beef*. His travels brought him to seven countries on four continents, into meat science labs and to prehistoric caves painted with extinct wild cattle. Schatzker writes a column for the Globe and Mail and contributes to a number of magazines, but he also helps a friend raise more than 50 Wagyu and Angus cattle.

**Paul and Dorien De Jong:**

Paul and Dorien are owners of Ventry Hill Farm and operate a progressive certified organic dairy farm. They currently milk 100 cows in a freestall barn. They have 4 children from ages 11-17 years. Paul and Dorien have been winners of several awards through the years; most recently the Tommy Cooper Award in April. They are very involved in community organizations such as Director of Organic Meadow Co-operative, The Egremont/Proton Federation of Agriculture, The Dundalk District Agricultural Society and the Proton Catholic Church.

**Nancy Noecker**, Facilitator *Practical Set-ups for Handling: To Build, Buy or Modify*, Beef Cow Calf Specialist, OMAFRA

**Chris Freiburger:**

Chris Freiburger & his family farm in Bruce County, west of Walkerton. His Family operates a beef feedlot operation. Chris is a past director on the Bruce County Cattlemen's Association, and is also a past president. As you will notice Chris is too close to home in Elmwood to be an expert on anything.

**Darrell Saunders**, Saunders Charolais

**Pat Mitchell**, Annanvale Farm.