

On behalf of the Montana Wool Growers Lamb Jam committee we would like to thank the American Dorper Sheep Breeders Society (ADSBS) for their support to the 2019 Montana Wool Growers Lamb Jam with your \$500 donation and booth presentation. A great success, the Lamb Jam was held on August 31, 2019 in the town of Dillon, Montana, and was held in conjunction with the 200-year anniversary of the first 30 thousand head of sheep coming into Montana through the Dillon Stockyards.

The event was held outdoors at the historic Mariana School in Dillon, Montana. We featured these four restaurants: "Blackbird Kitchen" with Chef Kenan Anderson and Team, "Montana State University Culinary Services" with Chef Jill Flores and Team, "Parker's Restaurant" with their Culinary Team, "Saffron Table" with Chef Daniel Parris and Team.

Blackbird Kitchen served a Lamb soup, *MSU* presented a R-Curry red lamb & butternut squash stew (note: that MSU Culinary won 1st in the national University Culinary 2019 competition with this dish), *Parker's Restaurant* introduced two different Lamb sliders and *Saffron Table*, a south Asian restaurant, featured Dorper meat lamb kabobs and Lamb Heart Palak Goshi with a Rogan Josh Curry sauce.

The 2019 Montana Lamb Jam was a huge hit- we served over 200 participants, (more than we served in 2018). Along with the great chefs we also had booths from ADSBS, Montana Wool Growers, MSU Wool Lab, ASI, Sheep Breeders across the state, Weavers and spinners – who demonstrated how to weave and spin wool. *Duck Worth* from Dillon, Montana, with a wool clothing store in Bozeman, featured an authentic shepherds wagon (used as a change room for those trying on wool clothing to buy) Sheep Mountain Creamery from Helena provided fluid sheep milk and sheep cheese from the 1st Grade A Sheep Dairy in Montana.

4-H kids and parents along with MUS Sheep students helped with the set up and take down. The 4-H kids helped serve and one got to help Saffron Table prepare their dish.

Montana appreciates the continued support and interest of the American Dorper Sheep Breeders Society partnering with Montana Wool Growers in featuring the full range of sheep value and use through our annual Lamb Jam events. With Dorper featured meat dishes and the educational booth materials the Dorper sheep is gaining a strong interest in Montana as the preferred breeding animal for a high-quality meat product. Through the Lamb Jam experience an awareness and interest from Montana consumers and producers has grown each year as evidenced by the annual increase of participants and unsolicited positive feedback each year. The KJ'n Ranch and other dorper producers are getting more calls and contacts with interest in raising Dorper sheep and buying Dorper Rams (terminal sires) for breeding better meat flocks.

We are excited to announce that the 2020 Montana Lamb Jam will be held in the town of Bozeman, Montana on July 25, 2020, we are anticipating to serve about 300 participants.

We invite the American Dorper Sheep Breeders Society to join us in 2020 as a sponsor and partner for 2020 Montana Lamb Jam.

Thank You,

Kim Ashmore- Chairman of the Montana Lamb Jam
KJ'n Ranch Inc. and Sheep Mountain Creamery
Helena, Montana