

*The Danish Angus Aberdeen Association
Invites you to
a seminar, the general assembly, the 50th anniversary and herd visits*

**Friday, March 20, 2020, at 10.00 a.m. to 5.00 p.m. at Axelborg
Celebration dinner at 7.00 p.m. and overnight stay at Hotel Scandic Sluseholmen in Copenhagen**

Saturday, March 21, 2020, departure from the hotel at 8.30 a.m. for Møn and Falster to visit two herds

The Angus Association and the Angus breed has been through a fantastic development and changes in the past 50 years. Daily, we witness challenges such as the debate about outdoor animals and climate challenges around the globe, including changes in the consumers' food habits. How do we adapt the Angus breed and the production to the needs of the future?

We have invited several experts to inspire and inform us about these topics.

Friday, March 20, 2020:

5.00 a.m. The bus starts its engines in Aalborg and picks up guests at 4-5 locations on its way to Copenhagen. Pick up spots will consider the participants' home cities and will be announced after registration. Breakfast rolls, coffee and refreshments will be served on the bus.

In case you do not wish to participate in the seminar, you are free to go sightseeing and explore Copenhagen.

10.05 a.m. Welcome by Anders Kjær, Chairman of the Danish Angus Aberdeen Association

10.15 a.m. Introduction to the Danish Agriculture & Food Council's tasks by Anders Søgård, Chief Consultant, Department of Primary Members & Digital Communication

10.45. a.m. What are the facts and how do we set up a more climate-friendly beef production and grazing, which leaves the CO₂ in our fields, as well as feeding and finishing feed? By Peter Brinkmann Kristensen, Project Manager, Nature Conservation at Mariagerfjord Kommune, and Julie Cherone Schmidt Henriksen, Agricultural Project Manager, Cattle, the National Association of Organic Farmers

12.15 p.m. Lunch (with an assortment of Angus cold meats with garnish and beverages)

1.00 p.m. The Angus breed in the past 50 years and in the future. Is it possible to breed towards a more climate-friendly production? By Anders Fogh, Department Manager, Breeding Value Estimation, SEGES

2.00 p.m. What do the consumers demand from our Angus meat, its quality and the climate? By Karsten Felvang Nielsen, F&B Director, and Christian Frambo, Country Head Chef, the Scandic Hotels, and Jakob Jensen, Key Account Manager, the MeatWholesaler

3.00 p.m. Coffee, The General Assembly takes place according to the by-laws – a separate agenda will be sent out later

5.15 p.m. The bus departs from Axelborg and heads for the hotel.

7.00 p.m. Celebration dinner at Hotel Scandic Sluseholmen (Angus shank tureen served with corn salad and coarse mustard, followed by braised Angus brisket au jus with garnish)

Saturday, March 21, 2020:

8.30 a.m. The bus departs from the hotel and heads for Møn to visit Mønline Angus, owned by Steffen Albrechtsen. He has about 100 black and red pedigreed Angus cows, breeding as well as many interesting embryo offspring.

Then, we head for Falster to the farm Bakkens Angus, owned by Lis and Erik Magnussen. They have 50 red pedigreed Angus cows as well as breeding. Lunch will be served at arrival.

Those headed for Copenhagen will be dropped off at a convenient location and the bus then returns to Jutland. When passing through Odense, we visit Restaurant Carlslund for an omelet with bacon and one beer/soft drink.

Please register as soon as possible and kindly transfer your payment no later than February 25, 2020. Price is 300 EURO pr person. Bic/Swift DABADKKK IBAN: DK693000 0002169606

We hope to be able to gift you the 50th anniversary book on Friday. We are looking forward to seeing you.

Best regards, The Danish Aberdeen Angus Association and Anniversary Committee

Chairman, Anders Kjær, Secretariat and Technical Secretary, Per Spleth

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