



For Immediate Release:

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North Alabama farmer, Daniel Fagerman, will debut Australian White Sheep at a symposium and after-party on Fagerman Farm in Hartselle, Alabama Aug. 14

Hartselle, Alabama (Aug. 2) -- Alabama will make culinary history with the debut of the Australian White USA Sheep on Aug. 14 at Fagerman Farm in Hartselle, Alabama. Owner Daniel Fagerman is hosting a symposium for the breed debut along with an after-party at his farm from 8 am -10 pm. The after-party will begin at 7pm is open to the general public. The symposium is open to farmers and producers and begins at 8 am.

Farmers and producers from all over the world are expected to attend the Australian White USA Symposium and Breed Debut to learn how to develop the breed, and the plan for its expansion across the U.S. and Central and South America.

Fagerman will be the sole distributor and registrar of the Australian White sheep in the Americas. In addition and as part of a sustainable farming network in Alabama, Fagerman hopes to show attendees what makes Australian White USA so appealing. The Australian White sheep have less impact on the environment than cows, and they are also used to graze and browse. Like goats, not only do they eat grass, but they also eat brush, trees, and shrubbery.

“These sheep are more appealing to producers because of their conversion of feed, their rapid rate of growth, their uniformity and ability to adapt to their environment,” said Fagerman. “These lambs have been successfully produced in the extreme cold of Mongolia and in the dry heat of Australia.”

Following the symposium, attendees and the general public will have the opportunity to see what makes Australian White lamb so special at the Fagerman Farm After Party. Dinner will be

prepared by Chef Rick Vonk, an award-winning chef from Huntsville, Alabama. Vonk has put together a special six-course menu that will give guests a sampling of how the lamb can be cooked.

“This dinner will be an eye-opening, history-making culinary experience,” said Rick Vonk. “Whatever preconceived opinions people have about lamb will hopefully be proven wrong at this dinner.”

The meat quality from the Australian White is exceptional because these sheep have been selectively bred for lower fat-melting points, increased Omega 3's, and increased intramuscular fat. Many people in the United States have a negative view of the lamb because it tastes gamey, but with the Australian White lamb, there is a significant taste difference.

“This meat has similar positive effects of Wagyu,” Fagerman added. “In addition, the increase in Omega 3's as compared to other lamb or red meat gives you a major health benefit and the "melt in your mouth" effect because of its fat-melting points. This factor gives people a much better eating experience. They have found these same two attributes in Wagyu also are in the Australian White sheep lamb meat, which gives consumers a more palatable taste. There is no other breed of sheep in the world that has been developed with these improved traits to provide a better consumer dining experience. Which means this product is more consistent in delivering these same values, over and over.”

In addition to the symposium and dinner, Brandon Elder, season 16 American Idol contestant will entertain guests.

The general public is invited to the dinner and tickets are \$100 per person and available for purchase on Eventbrite. <https://fagermanfarmsafterparty.eventbrite.com>

About Australian White USA

The birthplace of the Australian White breed was on the Tattykeel farm in Black Springs, NSW, Australia. The original goal of the breed was to provide Australia with a hair sheep breed that thrives under conditions with very little maintenance. They needed to be self replacing, have high fleshing ability, and consistently uniform. The composite breed is made up of the Poll Dorset, White Dorper, Texel, and the Van Rooy. The Australian White breed can now be found on different continents around the world and have done well in various environments.

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