Tuesday, May 28, 2019
4:30 PM Program Committee/Moderators Meeting - Waterleaf
5:00 - 7:00 pm Registration (Dinner on your own) – Red Oak Foyer
7:00 – 9:00 PM Opening Session – Red Oak Ballroom

Moderator: Kevin Harvatine, The Pennsylvania State University
Welcome Larry Miller, DISCOVER Conference Series and DC36 Co-chairs Kevin Harvatine, The Pennsylvania State University and Tom Jenkins, Clemson University
Conference Keynote Speaker: Changes in the World Fat Supply that Affects Sources for Dairy Trevor Tomkins, Venture Dairy
Welcome Reception – Prairie River (lower level)

Wednesday, May 29, 2019
7:00 - 8:00 AM Continental Breakfast – Black Break Area, Red Oak Foyer
8:00 AM Welcome and Announcements Larry Miller, DISCOVER Conference Series
8:10 Kickoff Speaker: Lipid Functions in Dairy Cattle – From Energy to Metabolic Modifiers Kevin Harvatine, The Pennsylvania State University
8:40 – 11:30 AM Session 1: Feed Lipid Supply
Moderator: Tom Jenkins, Clemson University
The Basic Language of Lipids Jim Drackley, University of Illinois
Discussion
9:40 – 10:10 AM Break
Analysis of Fats – Present and Future Ralph Ward, Cumberland Valley Analytics Services, Inc.
Discussion
11:30 AM - 12:30 PM Lunch - Burnham's Restaurant
12:30 – 5:00 PM Session 2: Managing Fatty Acid in the Rumen
Moderator: Maurice Eastridge, The Ohio State University
Factors that Modify Differences in Rumen Fatty Acid Outflow Versus Feed Input Tom Jenkins, Clemson University
The Five Fatty Acids We Feed Cows: Their Positive and Negative Effects on Secretion of Different Milk Fatty Acids Lou Armentano, University of Wisconsin, Madison
Discussion
2:30 – 3:00 PM Break
Sources of Fat and Variability John Goeser, Rock River Labs
Important Considerations for Lipid Models Joanne Knapp, Provimi/Cargill
Discussion
5:00 Adjourn

Thursday May 30, 2019
7:00 - 8:00 AM Continental Breakfast – Black Break Area, Red Oak Foyer
8:00 – 11:30 AM Session 3: Fatty Acid Digestibility
Moderator: Al Kertz, ANDHIL LLC
Review of Meta-analysis of Fatty Acid Digestibility Jackie Boerman, Purdue University
Opportunities to Improve Fatty Acid Digestibility Adam Lock, Crystal Prom and Jonas de Souza, Michigan State University
Discussion
9:45 – 10:15 Break
Economics of Fat Limitations– What is Worth Worrying About? Maurice Eastridge and Bill Weiss, The Ohio State University
Discussion
11:30 AM - 12:30 PM Lunch - Burnham's Restaurant

12:30 – 5:00 PM Session 4: Biological Effects of Fatty Acids
Moderator: Jim Drackley, University of Illinois
Essential Fatty Acids and Evidence of Deficiency Rachel Gervais, Laval University
How is Milk Fat Made in the Mammary Gland? Kevin Harvatine, The Pennsylvania State University
Effects on Liver and Adipose Metabolism Johan Osorio, South Dakota State University, Massimo Bionaz, Oregon State University and Juan Loor, University of Illinois
Discussion

2:45 – 3:15 PM Break
Reproduction and Fetal Programming Jose Santos, University of Florida
Nutrient Partitioning and Ceramides/Hormonal Effects – Insulin, Leptin, Ceramides, and Nutrient Partitioning Joe McFadden, Cornell University
Discussion

Friday May 31, 2019
7:00 - 8:00 AM Continental Breakfast – Black Break Area, Red Oak Foyer

8:00 – 11:45 AM Session 5: Milk Fat: Processing and Product Quality
Moderator: Kevin Harvatine, The Pennsylvania State University
Important Aspects of Milk Fat Relating to Processing and Product Quality Lloyd Metzger, South Dakota State University
MIR Analysis of Milk Fat Concentration and FA Profile Dave Barbano, Cornell University
Discussion

10:15 – 10:30 AM Break
Panel Presentations - Ideal Fatty Acid Blend: Reality or Fantasy?
Jim Aldrich, CSA Animal Nutrition
Don Palmquist, The Ohio State University
Ian Shivas, Renaissance Nutrition
Discussion
Wrap-up and next steps

11:45 Adjourn