

## American Lamb on Fire in 2021

## AMERICANS REDISCOVERED THE GREAT OUTDOORS. AND AMERICAN LAMB JOINED THEM FOR NEW OUTDOOR COOKING ADVENTURES.

Your mandatory American Lamb Checkoff has one of the smallest budgets of any national program – only christmas trees and popcorn have less. We have to be exceptionally savvy and in touch with our consumers. It's been about 3 years since our rebranding project to bring new spark to American Lamb promotions. Even though the pandemic put a wrinkle in our plans, it truly brought forward opportunities.

I can honestly say that your American Lamb Checkoff lit a fire with consumers this past year. As they took to the outdoors for entertainment and relaxation, we helped them create fabulous meals with American Lamb. It's been one of our most successful campaigns to date.

That's just one of the American Lamb Board's accomplishments in 2021. What could have been months of downturn for our industry, has sparked some of the best sales increases we've seen. As I retire from the board after six years, the challenges we faced brought out incredible unity and new determination from all segments of our industry.

Let's keep this fire burning hot!

## **Gwendolyn Kitzan**

2021 American Lamb Board Chairman



## Industry Outreach

#### THE NEW LAMB QUALITY VIDEOS SERIES

helps producers learn about carcass quality and the relationship with production practices. ALB and Premier 1 Supplies are co-sponsors. North Dakota State



University Extension Service is producing the series. Videos are available at LambResourceCenter.com and LambSummit.com.

## THE YOUNG LEADERS' TRAILBLAZERS TOUR

in Texas showcased innovative industry practices. It was a cooperative effort of the National Lamb Feeders Association, ALB, American Sheep Industry Association and Texas A&M AgriLife Extension.

#### LAMB PROMOTIONAL PARTNERSHIP

**PROGRAM** assists local lamb groups as they reach out to consumers.



#### LAMB PROMOTIONAL TOOLS

from ALB support producers, including direct marketers, with resources for their events. Several items are available at no cost, such as newly updated recipe brochures.



Aug. 8-11, 2022

MICHIGAN STATE UNIVERSITY

LAMB QUALITY

PRODUCTION EFFICIENCIES

## Research

## **SEPARATING LAMB BY FLAVOR PROFILES**

Phase III research was completed. Being able to classify lamb into flavor profiles has the potential to market lamb more successfully to consumers. Phase III found that REIMS technology (Rapid Evaporative Ionization Mass Spectrometry) is quite accurate in predicting flavor attributes that correlate consumer sensory with testing. Texas Tech and Colorado State universities are collaborators.

**LAMB'S ENVIRONMENTAL FOOTPRINT RESEARCH** continues at Michigan State
University. This is the first such study.

2 LambResourceCenter.com/Weekly-News

## Promotions

**THE FOOD BLOGGER NETWORK** was expanded to include outdoor cooking experts for a total of **24** paid partnerships with a total social media reach of **6.9** million, who contributed **34** new American Lamb recipes with photos and videos. ALB brought the network together for an educational retreat during Trailing of the Sheep in Idaho.

**CONSUMER MEDIA COVERAGE** was largely positive about American Lamb, including coverage of the Outdoor Cooking Poll and growth of lamb retail sales.



**TOTAL MEDIA REACH** 

20 billion impressions

4400 lamb articles

**SEASONAL SOCIAL MEDIA CONTESTS** continue to bring consumer attention to American Lamb through ALB social media channels and food blogger partners.











**ALB FUNDED NEW CONSUMER RESEARCH** in FY 2021 to better understand the impacts of

attitudes about lamb. Heavy users

Covid on consumer usage and

of lamb are college-educated

Millennials with families, live in

urban areas and have a yearly

rae@americanlamb.com.

income more than \$100,000. The research study is available from

Taziki's Mediterranean Cafe tested an American Lamb burger



Lebanese Taverna holiday takeout pack

VIRTUAL EVENTS WERE SUCCESSFUL, so this approach will continue, along with select in-person events.

- Outdoor Cooking Workshop
- Homemade® Consumer Cooking Classes
- American Culinary Federation Butchery Demo

**American Lamb Consumer Social Media Channels** 

# Your American Lamb Board

THE AMERICAN LAMB BOARD IS YOUR NATIONAL MANDATORY CHECKOFF, FOCUSED ON BUILDING AWARENESS AND EXPANDING DEMAND FOR AMERICAN LAMB AND STRENGTHENING ITS POSITION IN THE MARKETPLACE, THEREBY INCREASING THE POTENTIAL LONG-RANGE ECONOMIC GROWTH OF ALL INDUSTRY SECTORS.

This requires building awareness through marketing and promotions, delivering consistent and quality products, increasing production efficiencies and working together on common goals to meet consumer needs.

All sectors are represented on the board: seedstock and commercial producers, feeders, direct

marketers and processors. The board is nominated by certified industry organizations, appointed by the US Secretary of Agriculture and overseen by the USDA. Programs are implemented by staff in Denver, CO.



## FY 2021 ALB Members

Brad Anderson

Travis Anderson

Carlos Barba

Peter Camino, Vice Chair

Tom Colyer

Mike Duff

Jeff Ebert

Don Hawk

Gwendolyn Kitzan, Chair

Dave McEwen

Rob Rule, Treasurer

Sally Scholle, Secretary

Gary Visintainer

#### FY 2021 Financials

Promotion \$995,040

Communications \$236,365

Research \$106,098

USDA Oversight \$132,640

Administration \$132,009

TOTAL \$1.602.152

FY2021 was October 1, 2020, to September 30, 2021.



## American Lamb Board

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