# The Suffolk Newsletter

#### The United Suffolk Sheep Association



Deadline', January 57 We need your vote!

# Please vote for the 2013 NAILE Fitted and Slick Shorn Suffolk Show Judges!

Due to the timing of the 2012 Annual Meeting and NAILE Open Suffolk Show, the voting process is a little different than years past. Please submit your vote for the 2013 NAILE judges by January 31st. Votes can be submitted by email, mail, phone or fax. Each membership can vote for one judge for each show. The names provided below are recommendations from the USSA membership (nominated during the 2012 NAILE Open Suffolk Show) for the respective shows. Judges will be ranked and provided to NAILE based on the number of votes received.

#### **Slick Shorn Nominations**

Paul Kuber Bill Gergen Wayne Skartvedt Jim Heggemeier



#### **Fitted Nominations**

Mark Johnson Mark Chapman Jim Heggemeier Steve Paasch January 2013

Volume 3, Issue 1

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**USSA Office Notes** 

#### Welcome!

...new members, returning past members (whom have not been active in recent years) and past UJSSA members who have joined the USSA during December 2012.



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#### **Current USSA Board of Directors**

#### Officers

#### **President:**

#### Rob Zelinsky (District 2)

Brookings, SD 605-695-7791 robzelinsky@yahoo.com (Exp. 2014)

#### Vice President:

#### **Bill MacCauley** (District 4)

Atglen, PA Home: 610-593-2907 Cell: 610-256-1608 billmac@johnrock.com (Exp. 2013)

#### **Treasurer:**

#### Rex Quam (District 3)

Wanamingo, MN Home: 507-824-2248 Cell: 507-251-2650 rjguam@frontiernet.net

#### **District 1**

#### Donna Mays (Exp. 2014)

Howe, ID 208-767-3405 lostriverdm@yahoo.com

#### Larry Pauly (Exp. 2013) Delta, UT

435-864-2777 I pauly@msn.com

#### Keith Pumphrey (Exp. 2015)

Walla Walla, WA 509-529-0140 jkpumphrey@hotmail.com

#### **District 2**

#### Virginia Gergen (Exp. 2015)

Lincoln, NE 402-477-7333 veegergen@yahoo.com

#### Amanda Bergsieker (Exp. 2013)

Waverly, MO 660-232-1433 ab vettech@yahoo.com

#### District 3

#### Kim Ketcham (Exp. 2013)

Edwardsville, IL Home: 618-656-5388 Cell: 618-581-3554,

kimkketcham@hotmail.com

#### Paul Skartvedt (Exp. 2015)

Radcliffe, IA 515-450-1302 skarby67@yahoo.com

#### **District 4**

#### Diane Russell (Exp. 2015)

Eaton, IN 765-288-4845

farmer1224@hughes.net

#### Lisa Webster (Exp. 2014)

Windham, ME Home: 207-892-2161 northstarfarms@me.com

#### **Updated ByLaws**

All proposed USSA ByLaw amendments have been approved and passed by a vote of the membership on November 1, 2012. To view updated USSA ByLaws, please visit the USSA website and or view in the 2013 USSA Directory, which will be distributed in April.

## **USSA 3-ring Binders and Folders**





Binders \$9.50/each\*



Folders \$2.95/each\*

\*Prices include PSH

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# If ewe have a little free time . . .

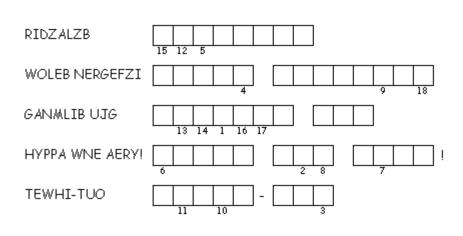
(for the kid in everyone!)

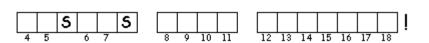
#### Can ewe find the hidden words?

Μ	L	S	0	Ρ	M	Ε	G	Ν	Μ	F	Ε	Υ	С	С	BARN
Μ	Ι	R	Ν	I	S	Ν	0	M	D	Α	Υ	R	0	V	CELEBR
G	U	Т	N	0	I	Т	D	L	Α	Μ	В	Α	Α	S	COAT
Ε	В	D	Т	В	W	L	Ν	Ε	С	S	K	U	Т	Υ	COLD
Υ	Y	M	Μ	Ε	0	Η	Q	Α	С	Α	0	Ν	M	D	EWE
Z	F	Α	Ε	С	Ν	R	D	V	Ρ	I	Q	Α	В	M	HAT
U	L	W	Α	R	Т	S	Ρ	N	В	W	D	J	Υ	I	HAY
N	0	I	Т	Α	R	В	E	L	E	С	0	Α	Χ	N	ICE
Υ	В	L	Ε	0	F	M	С	G	I	Χ	Η	Ν	В	Т	JANUAR
L	Т	Ρ	Ε	M	Ε	R	K	В	V	Υ	I	С	S	Ε	LAMB
0	Ν	Р	В	G	J	Ν	Α	U	Χ	В	0	F	D	R	
I	R	0	Η	Α	K	С	K	С	Μ	Q	Χ	M	V	U	
Ε	Α	I	Z	M	Η	Χ	U	Η	S	V	D	0	M	Т	
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BARN	LAMBING
CELEBRATION	MITTENS
COAT	RAM
COLD	SCARF
EWE	SNOW
HAT	SNOWDAY
HAY	SNOWPANTS
ICE	STRAW
JANUARY	WINDY
LAMB	WINTER

# Suffork Surafbrer





#### Juniors— Check out these upcoming Junior Suffolk Shows!

If you have a junior show that you would like to add to this list, please email the event to news@u-s-s-a.org. To find more details on these listings please visit: u-s-s-a.org or ujssa.org

July 4—7 2013 UJSSA National Junior Suffolk Sheep Show, Michigan State University, East Lansing, Michigan

August 1 2013 Midwest Regional Jr. Suffolk Show, Ohio State Fair - 5:30 PM

# Jotes from the UJSS

#### **UJSSA Raffle**

Again this year, the UJSSA will be selling raffle tickets to raise money for the 2013 Junior Suffolk Show. Raffle tickets are \$5 per ticket or 5 tickets for \$20. This year's raffle prizes include a Golf Club Set (value approximately \$1600, donated by Rebecca & Josh Krinsky), a half-page, full color ad in The Banner Sheep Magazine (valued at \$450, donated by The Banner Sheep Magazine), and \$100 cash prize. To purchase raffle tickets, please contact a UJSSA Director.

UJSSA MEMBERS: If any junior member would like to sell raffle tickets please contact a UJSSA Director. The UJSSA Member who sells the most tickets will receive a prize (check back in the next newsletter for updated information on the prize).

#### **Attention Michigan Suffolk Breeders!**

Would you being to help the UJSSA plan and coordinate the 2013 National Junior Suffolk Show? The UJSSA is looking for volunteers to help with this year's events. If interested, contact UJSSA President, Tayler Wolff.

#### 2013 National Junior Suffolk Sheep Show Sponsorship

Not able to attend NAILE? Or Didn't get asked to sponsor this year's upcoming junior show? Whether you have a specific class you would like to sponsor or just a general donation, check out the opportunities to support the next UJSSA Junior Show. Visit the USSA or UJSSA website and find the sponsorsheet to view available classes to sponsor. Contact the USSA Office to sign-up!

UJSSA members are encouraged to apply for the 2013 scholarships! Details will be posted in upcoming newsletters.

Details will be posted in upcoming newsletters.

Mark your calendars for....

2013 National Junior Suffolk Sheep Show!

July 4—7

Michigan State University

East Lansing, MI

Hotel Accommodations:
Holiday Inn Express

\*\*\*\*please book prior to June 12th as the room block expires at that time\*\*\*
Rate: \$95 plus tax for rooms with 2 queen beds
Hotel Phone: 517.349.8700
Hotel Address: 2209 University Park Drive Okemos, MI 48864

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# Check out the new UJSSA website!

# www.ujssa.org



#### <u>View photos of the 2012 National Junior Suffolk Show!</u>

(click above)

#### UJSSA Board of Directors

www.ujssa.org
The UJSSA is on facebook!

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#### Officers President:

Tayler Wolff, Oakes, ND 701-783-4514, wolff\_tayler@hotmail.com

#### Vice President:

Chris MacCauley, Atglen, PA 610-593-2907, 484-319-8376, cmac.sheep@yahoo.com

#### Secretary:

Elizabeth Niedziela, Hadley, MA 413-585-9158, niedzielae@gmail.com

#### Treasurer:

Connor Vincent, Laurel, DE 302-858-2841, loveskat2@aol.com, whatamelon@bwave.com

#### Directors

**Codee Gilbertson,** Sherwood, ND 701-833-6754, 22and5@gmail.com

**Taylor Peck**, Pittstown, NJ 908-328-4053, peck676@yahoo.com

Makayla Johnson, Manawa, WI 920-878-0157, makayla\_johnson@hotmail.com

**Faith Galford**, White Sulphur Springs, WV 304-992-1256, faithgalford@yahoo.com

#### **Junior Coordinators**

Amanda Bergsieker, Waverly, MO 660-232-1433, ab\_vettech@yahoo.com

Rebecca Krinsky, Washington, OK 405-501-1593, krinskyhamps@gmail.com

#### Ambassador

**Danielle Wittmann,** New Glarus, WI, 608.214.5908, wittmanndanielle@gmail.com

#### Interns

Paige Vincent, Laurel, DE 302-875-5369, whatamelon@bwave.com

Jaclynn Kuntson, Centerville, SD 605-670-2147, ajknutson@iw.net

Hope Juntunen, Vienna, SD 605-868-0503, HJ3051@K12.sd.us

Andrew Slack, Lake Geneva, WI 262-903-1326, Kslacksuffolks@yahoo.com

**Kristina Weld,** Warwick, MA 413-387-2615, suffolks25@gmail.com

# **2012 USSA Futurity Results**

Pictures of futurity winners will be included in the February newsletter!

Placing	Exhibitor Name			Futurity Ewe Lamb	<b>Total Points</b>
1*	Katherine Newhouse	State Center	IA	Damman Suffolks 12-138	50
2*	Molly Jo Woods	Baylis	IL	LynLee 12029	50
3	Tayler Wolff	Oakes	ND	Quam 11023 RRNN	48
4	Molly Jo Woods	Baylis	IL	Skartvedt 4467	44
5	Ashley Burns	Jamestown	IN	LynLee 12012	16

<sup>\*</sup>The tie for first place was broken by the exhibitor who had the most points at the National Junior Suffolk Show and/or NAILE Jr. Suffolk Show.

#### ~UJSSA Members~

# Consider purchasing a futurity nominated ewe in 2013!

## Thank you to the USSA members who nominated futurity lambs!

#### California

Mike & Alison Mann Neumiller Suffolks

#### Colorado

Wagner Suffolks

#### Iowa

Cheryl Bierle Damman Suffolks Kimm Suffolks Sandage Farms Wayne Skartvedt Family

#### Idaho

Whispering Hills Suffolks - Matt Wolf & Family

#### Illinois

Phantom Hills Fitting & Training, Ethan, Annie & Ty Smith

#### Indiana

Five Star 'J' Farms, Richard & Cindy Jones Silver Dollar Farms, Tad Thompson

#### Michigan

Renn-Vue Farms

#### **Minnesota**

Arndt Acres
Baumgartner Family Suffolks
Quam Suffolks

#### Montana

**Dreher Family Suffolks** 

#### Nevada

Ruby Mountain Sheep Co., Cynthia Huckins

#### Oklahoma

**Annuschat Suffolks** 

#### Oregon

Hawkins Farms Suffolks

#### Pennsylvania

Lyn Lee Farms, Gerald & Susan Clair MacCauley Suffolks

#### Utah

Double L Livestock, Larry & Linda Pauly Mayo Suffolk/Double L Livestock

#### **Washington**

Clift Livestock

\*For those breeders interested in nominating a ewe lamb in 2013 and juniors interested in purchasing a nominated ewe lamb in 2013—STAY TUNED—rules will be revised for 2013 USSA Futurity Contest and included in an upcoming newsletter!\*

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# **MEMBER NEWS**

Cards of Thanks

Boggidee, boggidee I am back on track.

After 16 days in the hospital from a rupture appendix, six weeks of rehabbing and getting my gut going again; I am once again doing what I love. It has been a long long road and I am very thankful and very appreciative of all the sheep friends that sent flowers, cards, stopped to see me, sent text messages, left voice mails and placed telephone calls throughout this ordeal--especially throughout the NAILE. To all the Facebook messages sent, well wishes, and prayers. Thank you.

A very special thanks to my sister, Virginia, without her to keep things running smoothly at the farm and maintaining her sanity with the medical staff and maintaining her 'real' job; I wouldn't be here today. A very special thanks to Jake Falleson and Dan Dinova for the daily calls to check on me (and on Virginia). And lastly to Steve George, Joyce Burnham, Big Time Tunis (Mike and Kathy), Dan Dinova, Sue Traglia (and all the others who assisted) in placing "the sign" in Louisville--lost but not forgotten. Each and every one of these gestures was greatly appreciated.

Thanks again to everyone and I will see you down the road when the green flag drops!

WEG/I-80 Flocks - Geneva, NE

William E. Gergen

Virginia D. Gergen

#### **ATTENTION STATE AND REGIONAL SUFFOLK ASSOCATIONS!**

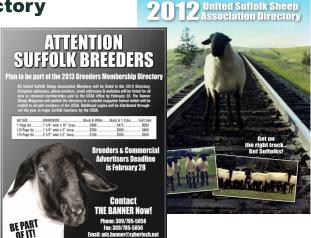
Do you have news, events, meetings, etc. that you would like to share with other Suffolk Enthusiasts?

Information can be shared in the next newsletter — please email the information to news@u-s-s-a.org!



#### **2013 USSA Breeders Directory**

It's that time of year again to start thinking about 2013 USSA Breeders Directory and 2013 USSA Membership Dues. Once again this year USSA is partnering with Greg Deakin and Banner Publications to create the 2013 Breeders Directory. As always, this will be a magazine-quality, informational listing of USSA members that you can count on to keep in touch with other breeders within the association. In addition, the directory will contain up-to-date news, show results, pictures, sale information, breed standards and more. If you are interested in advertising in this year's directory, please contact Casey by phone at 309.785.5058 or by email at ads.banner@sybertech.net.



# A Hand Spinner's Primer Using Suffolk Wool

by Leigh DuDenhoeffer

Courtesy of Sheep! Magazine (www.sheepmagazine.com). Used by permission.



Suffolk wool can be quite versatile and valuable when worked by hand. The basket on the left shows off spun Suffolk wool lying atop a Suffolk-stuffed patchwork quilt, with a stack of Suffolk quilting batts piled high behind. The basket on the right is filled with washed (scoured) Suffolk wool locks.

I'm a fiber artist who is educated in almost all of the needle arts. I've been spinning wool since I was about 10 years old (I'm 48 now). I was raised in New England on a sheep farm. We bred and raised Corriedales, but did have some odd "rescue" sheep that would get dropped off occasionally by people who didn't want to keep them any longer.

I've spun many different types of sheep wool and other animal fibers, cotton and silk.

One of the primary things I teach beginning spinners is to look at the staple length of the fiber they think they want to spin. I also teach them to look for something with a moderate to high amount of crimp in it so they'll have an easier time learning to spin.

I've been taught over the years that the Suffolk sheep is a meat breed and that "the fleece is useless because it is short stapled (less than two inches

in length), prone to matting; and not good for anything, except maybe quilt batting or toy stuffing."

Here is what suffolksheep.org has to say about Suffolk fleece:

"Moderately short; close fine fiber without tendency to mat or felt together and well defined, i.e., not shading off into dark wool or hair."

Wikipedia offers this much better description:

"Fleece weights from mature ewes are between five and eight pounds (2.3 and 3.6 kilograms), with a yield of 50 to 62 percent. The fleeces are considered medium wool in type, with a fiber diameter of 25.5 to 33 microns and a spinning count of 48 to 58. The staple length ranges from 2.0 to 3.5 inches (51 to 89 mm)."

I've been processing and spinning Suffolk wool from lambs, rams and ewes for about nine years and I find it to be highly useful, wonderfully springy, having a good hand, moderate lanolin, and excellent crimp. I haven't found much difference between ewe and ram fleeces. In fact, two of my favorite fleeces come from a ram named Elmer and from his son Thor.

Most Suffolk fleece I've acquired (prior to switching to buying direct from the farm) was mill processed. A lot of the mill processed fleece was coarse and scratchy because a lot of the people that chose to market their fleece sent it all out to the mill as one batch (several fleeces processed at the

M. Mint In

This is the ram Thor in full fleece, son of a ram named Elmer, both owned by Jerry and Debra Ahrens. Behind are some shorn Suffolk ewes, with their lambs. Despite their very large size, Suffolk sheep have a reputation as easy to shear because they're usually calm, their skin is smooth and tight (as opposed to wrinkly and baggy) and they don't have wool on their legs, heads, udders or scrotums.

same time) instead of grading and having the fleece processed by grade. I buy primarily from one Suffolk breeder now (Jerry & Debra Ahrens of Ellisville, Wisconsin). I skirt and grade the fleeces first according to fineness and then by how much vegetable matter (vm) is present.

(Continued on page 9)

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After shearing, sorting and skirting (removal of poorer fibers and large contaminants) Suffolk wool is easily scoured in five-gallon buckets.

I then scour each fleece separately because I can market them better because I know the fineness of the fleece.

I generally spin lamb and yearling fleece into lace weight yarn or 18 to 20 wraps per inch (wpi) and use the yarn for next-to-the-skin items such as scarves, vanity sweaters and lace shawls.

Wool from two-to-four-year-old sheep, I spin worsted weight (12 to 14 wpi) or sport or fingering weight (14 to 16 wpi) and use this yarn for socks, sweaters, hats, and mittens—and to weave blankets.



Finer grades of Suffolk wool can be spun to a finer diameter. This sample was spun to a very fine diameter—32wpi.

When the sheep are over four years old, their fleece is coarser and I usually don't spin it unless I want a rugor a sturdy saddle blanket. I personally think that a lot of times it is this older fleece that people have acquired (usually for free) and they expect a lot out of it.

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Elmer the ram's fleece after scouring.



Suffolk fleece has a respectable staple length of over three inches. The Suffolk wool on the right has been scoured.



After scouring the fleece, Suffolk wool may be carded into batts.



Suffolk wool batts are unique in their non-felting properties, making them good for stuffing pillows,



Graded Suffolk wool spins easily enough not to discourage beginners' learning.



Spun Suffolk yarn looks and feels promising to handspinners.



This portion of a large shawl (handmade out of Suffolk wool by the author) shows the fine and attractive detail that can be obtained using handspun Suffolk wool.

#### **OUR CONDOLENCES TO THE MEAD FAMILY...**

Bronald "Bud" Lee Mead, 70, of Lee's Summit passed away Saturday, Dec. 8, 2012.

Bronald was born Aug. 25, 1942, in Morton, Ill., the son of Ralph and Marie (McFarland) Mead. He graduated from Western Illinois University in 1964, where he was a member of Delta Sigma Phi fraternity. Bud taught business and coached football for some 20 years at Macomb High School in Macomb. He later moved to Columbia, where he operated Mead Livestock Services. After retirement, he moved to Lee's Summit to be close to his daughter and her family. Bud was a member of First Christian Church in Macomb and Broadway Christian Church in Columbia, where he served as a deacon. He enjoyed fishing and operating the concession stand at Argyle Lake State Park during the summer. He also loved football and spending time with his grandchildren.

Survivors include his daughters, Mindy Hall and husband Chris, and Diane Boyd and husband Dan; grandchildren Lauren and Ryan Hall, Stephanie Starr and husband Ryan, and Emily Stang and husband Bill; great-granddaughter Harper Starr; brothers David Mead and wife Toni, and Larry Mead and wife Kathy; nieces Angela McGeorge and Susan Jolliffe; nephew Stuart Mead; and sister-in-law Joyce Williams.

He was preceded in death by his wife, Eleanor Mead, in 2011; son Steve Callaway in 2010; and his parents.

Memorial contributions may be made to the Alzheimer's Association Mid Missouri Chapter, 2400 Bluff Creek Dr., Columbia, Mo., 65201.

Online condolences may be expressed at www.speakschapel.com Arrangements under the direction of Speaks Suburban Chapel.

#### **American Lamb Board is now soliciting Sponsorship Proposals**

tions or to discuss promotional ideas, please contact Rae Maestas at 866-327-5262 Ext.3

The American Lamb Board (ALB) has allocated \$20,000 in FY 2013 to sponsor local lamb events including fairs, festivals, cooking demonstrations, seminars etc. The sponsorship dollars are intended to help offset the cost of lamb for sampling and demonstrations, event advertising and publicity, promotional materials, etc. All sponsorship proposals are due no later than January 15, 2013. For more information <u>click here</u> and for ques-

As a reminder, ALB also has a variety of tools available to support local American Lamb promotions, including a new Lamb Jam how to kit, and much more! Please contact Courtney Quinn at <u>866-327-5262 Ext.5</u> or <u>Courtney@americanlambboard.org</u> for a complete description of tools available.

#### **International Livestock Congress**

Reprinted from the ASI Weekly, American Sheep Industry Assn.

The International Livestock Congress (ILC)-USA 2013 will host a full-day conference on Tuesday, Jan. 15, 2013, at the Renaissance Denver Hotel during the 107th National Western Stock Show.

Attendees will hear firsthand from world-renowned speakers including Gary Smith, emeritus distinguished professor, Colorado State University; John Lundeen, National Cattlemen's Beef Association (NCBA); Phil Seng, U.S. Meat Export Federation; Russell Cross, Texas A&M University; Daren Williams, NCBA; along with distinguished panels of industry experts. Speakers will cover the latest information on environmental impacts on livestock production, sustainability, knowing international customers and competitors plus current market issues domestically and internationally. These "make or break" issues must be addressed in order to assure that the livestock industry is positioned to "Feed the World."

Conference information can be found at <a href="www.theisef.com">www.theisef.com</a> and conference registration is available at <a href="https://secure.nationalwestern.com/Login.aspx?ReturnUrl=%2filc-usa%2filc-reg.aspx">https://secure.nationalwestern.com/Login.aspx?ReturnUrl=%2filc-usa%2filc-reg.aspx</a>. The cost of the conference is \$250 per person or \$125 for students before Dec. 21 and includes a continental breakfast, a buffet lunch and grounds admission to the 2013 National Western Stock Show. Space is limited, so register early.

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# A Great Recipe for Ewe to Try!

Do you have a lamb recipe that is absolutely delicious and you want to share?

Do you have a child or junior that loves to cook? We'll feature their recipes, too!

Please email it to news@u-s-s-a.org and it may be featured in an upcoming newsletter!



#### ALB Announces Grand Prize Winner of American Lamb Family Favorite Holiday Recipe Contest

Article reprinted from the American Lamb Board News; Recipe Courtesy of the American Lamb Board

The American Lamb Board is excited to announce their winner of the American Lamb Family Favorite Holiday Recipe Contest! A panel of lamb- lovin' chefs choose, Sharon Damante for her family's favorite recipe Moroccan Spiced, Herb Crusted Rack of Lamb with Mixed Berry Mint Chutney. Sharon received a \$500 gift certificate to her favorite local restaurant that servers American Lamb - Chef Michael Chirarello's Bottega.

Why Sharon Loves American Lamb-- "This is by far my most requested dish at family gatherings or when friends ask me to "bring something delicious." Even those (few) folks who say they don't like lamb LOVE this dish and I'm pleased to say I've converted every one of them on the spot. It's a virtually fail proof dish as well, as the coating assures a beautiful presentation every time and because it is just as good at room temp as it is served hot. The prep is easy enough to engage young cooks in the process and it's fun for them to dip their "lollipops" in "jelly".

#### MOROCCAN SPICED, HERB CRUSTED RACK OF LAMB WITH MIXED BERRY MINT CHUTNEY

For the Lamb:

2 Racks of American Lamb (16 lollipops)

2 cups Panko bread crumbs

½ cup Chopped Parsley

¼ cup Fresh Mint, leaves removed & chopped

¼ cup Stone Ground Mustard

2 Tbsp Moroccan Seasoning: Ras El Hanout

Sea Salt and Cracked Pepper to taste

Olive Oil

For the Chutney:

1 pint Fresh Blackberries (or frozen)

1 cup Seedless Raspberry Jam ½ - cup (loosely packed)

Fresh Mint, leaves removed and chopped

1 Lemon, juice and zest

1 Tbsp Balsamic Vinegar

Sea Salt & Cracked Pepper to taste

Preheat oven to 385 degrees Trim any excess fat cap or silver-skin from the lamb racks. Coat each rack in 1 tbsp of the Moroccan Seasoning. Sprinkle both racks with Sea Salt and Cracked Pepper. Note: Ras El Hanout is readily available at most grocers these days, but if you can't find it you can create your own with equal parts Cumin, Coriander, Smoked Paprika and one half as much Cinnamon, Turmeric and Ginger, plus a dash each of Clove and Cardamom. Sear the racks over med-high heat in a cast iron pan or heavy bottomed (oven ready) skillet in a tbsp or so of olive oil until browned on all sides. Remove from heat, set aside. Chop the Parsley and Fresh Mint and mix with the Panko Bread Crumbs, set aside. Liberally coat each rack with the Stone Ground Mustard. Coat with the bread crumb mixture, patting the breading evenly around the racks. Place back into the pan, rack tips to rack tips, so meat rests against the pan bottom. Drizzle with olive oil and place in the oven for approximately 25 minutes for medium rare (or 5-7 minutes longer if you prefer medium or well cooked). In a saucepan over medium heat, combine the fresh Berries, Jam, Lemon juice, Balsamic Vinegar and a pinch of Sea Salt and Cracked pepper; cook for 7-10 minutes, stirring occasionally to allow the berries to give up their juice and the jam to break down. Stir in most of the chopped mint, reserving a little for garnish. Remove the lamb racks from oven and let rest 5 minutes before cutting. Slice into single lollipops. Serve on a platter with the chutney in a side bowl and a sprinkling of the mint as garnish. Lamb is excellent served at ambient (room) temperature and holds well for parties as lollipop appetizers. Additional/optional garnishes: Fresh lemon wedges and, halved fresh figs, sprinkled with cardamom and drizzled with local honey.

## **Sheep Industry Updates of Interest to Ewe!**

#### **American Lamb Board Announces Changes To 2013 Grant Programs**

The American Lamb Board (ALB) kicks off its new fiscal year with changes to its fiscal year 2013 industry outreach cooperative funding programs. The board's Industry Matching Grant Program has been replaced by an Annual Sponsorship Program. \$20,000 will be available annually to support local lamb events, fairs and festivals to help offset the cost of lamb for sampling and demonstrations, event advertising and publicity, promotional materials, etc. Applications will be due in January 2013.

ALB has also approved an increase to the Supplier Co-op Program budget from \$60,000 to \$80,000 to help American lamb suppliers and direct marketers develop and implement branded retail, foodservice or consumer promotions. The funding cycle will remain the same for this program with applications due for the first round on Oct. 31 (\$40,000 available), and the second round on April 30, 2013 (\$40,000 available). This program requires a dollar for dollar match.

"Both programs are designed to expand ALB's efforts to promote American lamb and further the goals and objectives of ALB's strategic plan," said ALB Chairman Nick Forrest. "We look forward to working with industry partners in 2013 to support promotions and events that help the industry build demand for American lamb."

For more information about the programs and for a copy of the ALB's Strategic Plan, visit www.lambcheckoff.com.

#### **Veterinary Awards Announced**

Reprinted from the ASI Weekly, American Sheep Industry Assn.

The U.S. Department of Agriculture (USDA) announced this week more than 40 awards to help veterinarians repay a portion of their veterinary school loans in return for serving areas of the United States lacking sufficient veterinary resources. The awards, totaling more than \$4.6 million, were made by USDA's National Institute of Food and Agriculture (NIFA) through the Veterinary Medicine Loan Repayment Program (VMLRP) and will benefit 30 states.

Veterinarians are critical to America's food safety and food security, and to the health and well-being of both animals and humans. Major studies indicate significant and growing shortages of food-supply veterinarians and veterinarians serving in certain other high-priority specialty areas. A leading cause for this shortage is the heavy cost of four years of professional veterinary medical training, which can average more than \$150,000, according to the latest American Veterinary Medical Association survey of graduating veterinary students.

Recipients are required to commit to three years of veterinary service in a designated veterinary shortage area. Thirty states will fill at least one shortage area through VMLRP. Texas will fill four shortage areas and Iowa, Minnesota, Montana, Oklahoma and South Dakota will each fill three shortage areas.

A map showing all designated shortage areas and areas that were filled is available at <a href="https://www.nifa.usda.gov/nea/animals/in">www.nifa.usda.gov/nea/animals/in</a> focus/vmlrp 12/vmlrp shortage situation usmap.html.

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#### **International Livestock Congress**

Reprinted from the ASI Weekly, American Sheep Industry Assn.

The International Livestock Congress (ILC)-USA 2013 will host a full-day conference on Tuesday, Jan. 15, 2013, at the Renaissance Denver Hotel during the 107th National Western Stock Show.

Attendees will hear firsthand from world-renowned speakers including Gary Smith, emeritus distinguished professor, Colorado State University; John Lundeen, National Cattlemen's Beef Association (NCBA); Phil Seng, U.S. Meat Export Federation; Russell Cross, Texas A&M University; Daren Williams, NCBA; along with distinguished panels of industry experts. Speakers will cover the latest information on environmental impacts on livestock production, sustainability, knowing international customers and competitors plus current market issues domestically and internationally. These "make or break" issues must be addressed in order to assure that the livestock industry is positioned to "Feed the World."

Conference information can be found at <a href="www.theisef.com">www.theisef.com</a> and conference registration is available at <a href="https://secure.nationalwestern.com/Login.aspx?ReturnUrl=%2filc-usa%2filc-reg.aspx">https://secure.nationalwestern.com/Login.aspx?ReturnUrl=%2filc-usa%2filc-reg.aspx</a>. The cost of the conference is \$250 per person or \$125 for students before Dec. 21 and includes a continental breakfast, a buffet lunch and grounds admission to the 2013 National Western Stock Show. Space is limited, so register early.

#### **Census Countdown Begins for America's Farmers and Ranchers**

Reprinted from the ASI Weekly, American Sheep Industry Assn.

America's farmers and ranchers will have the opportunity to make a positive impact on their communities by taking part in the Census of Agriculture. Conducted every five years by the U.S. Department of Agriculture's National Agricultural Statistics Service (NASS), the census captures a complete count of all U.S. farms, ranches and those who operate them.

Census data is used by all those who serve farmers and rural communities from federal, state and local governments to agribusinesses and trade associations. Companies and cooperatives can use the information to determine the locations of facilities that will serve agricultural producers. Often legislators use the information when shaping farm policies and programs.

As preparations continue for this year's Census of Agriculture, farmers and ranchers are asked to share their stories, ask questions and talk to fellow producers about this critical effort. Answers to the census help grow your farm future, shape farm programs and boost services for you, your community and your industry.

NASS will mail out census forms in late December, and responses are due by Feb. 4, 2013. Producers also have the option to complete the forms online. The census is your voice, your future and your responsibility. For more information about the census, visit <a href="https://www.agcensus.usda.gov">www.agcensus.usda.gov</a>.

## **Sheep Industry Updates of Interest to Ewe!**

#### **USDA To Issue Final Rule for Animal Disease Traceability**

Reprinted from the ASI Weekly, American Sheep Industry Assn.

The U.S. Department of Agriculture (USDA) Thursday announced a final rule establishing general regulations for improving the traceability of U.S. livestock moving interstate.

"With the final rule announced, the United States now has a flexible, effective animal disease traceability system for livestock moving interstate, without undue burdens for ranchers and U.S. livestock businesses," said Agriculture Secretary Tom Vilsack. "The final rule meets the diverse needs of the countryside where states and tribes can develop systems for tracking animals that work best for them and their producers, while addressing any gaps in our overall disease response efforts. Over the past several years, USDA has listened carefully to America's farmers and ranchers, working collaboratively to establish a system of tools and safeguards that will help us target when and where animal diseases occur, and help us respond quickly."

Under the final rule, unless specifically exempted, livestock moved interstate would have to be officially identified and accompanied by an interstate certificate of veterinary inspection or other documentation, such as owner-shipper statements or brand certificates. It was clarified that all livestock moved interstate to a custom slaughter facility will be exempt from the regulations.

"The sheep industry is pleased that the identification system currently required as a part of the National Scrapie Eradication Program will be recognized as compliant with the new animal disease traceability regulations," said Jim Logan, DVM, American Sheep Industry Association Animal Health Committee chair.

"The sheep industry, along with state and federal animal health regulatory partners, has worked diligently for more than 10 years to make the scrapie identification program effective and we appreciate USDA's recognition of this achievement by accepting its compliance at a part of the final rule."

The final rule is expected to be published in the Dec. 28 Federal Register, with an effective date 60 days later.

#### **Learning Opportunities**

# Pipestone Lamb and Wool Program Lambing Time Short Course and Bus Tour February 8th and 9th 2013

**News Release** 

Mark your calendar and plan to attend the 2013 Pipestone Lamb and Wool Program Lambing Time Short Course and Bus Tour which will be held on February 8th and 9th in Pipestone. We have an excellent program planned and we will be touring an outstanding sheep operation. The program starts with an optional Friday evening discussion. Saturday will begin with lambing time management and health topics. The afternoon will be spent touring and viewing two successful sheep operation.

Topics include: Be Smart about Genetics, Properly Obtaining and Using Sheep Health Products, New Genetic Testing for OPP resistance, How Did the Industry Get Here, Managing Common Ewe Health Problems, Keys to Ewe Nutrition, Effectively Dealing with Common Lamb Health Problems in the First Three Weeks of Life.

The purpose of this short course and bus tour is to help producers recognize and effectively deal with common

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lambing time problems. We are fortunate to have highly qualified sheep veterinarians on the program to share their thought on common lamb and ewe health problems. Touring two top area sheep operation in the afternoon will provide an opportunity for individuals to see firsthand how other sheep producers recognize and deal with lambing time problems. You will see how they lay out their lambing barn, set up creep pens, graft lambs, dock, vaccinate, feed and management of their lambs and ewes. The farm demonstration session will provide an excellent learning opportunity.

For those who are unable to attend our short course and bus tour please consider our web based Lambing Time Management Series which consists of 6 recorded topics that can be view through an Internet connection in the comfort of your home or office.

For more information visit our web page <u>www.pipestonesheep.com</u> or contact Jodi Christensen, jodi.christensen@mnwest.edu (507) 825-6806.



#### Looking for the following to include in the Suffolk Newsletter:

Photos, news, events, recipes, helpful hints & tips, educational opportunities and questions for the question and answer section! Or anything else you would like to share!

#### **Calendar of Events**

Have a Suffolk related event you would like to add to the calendar of events? Email your event to: news@u-s-s-a.org. The newsletter may not contain all upcoming events. To find a full listing, please visit our website: <a href="https://www.u-s-s-a.org">www.u-s-s-a.org</a> and <a href="https://www.ujssa.org">www.ujssa.org</a>.

#### <u>January</u>

23-26 American Sheep Industry Association/National Lamb Feeders Assn Annual Convention, San Anto nio, TX. www.sheepusa.org

#### <u>February</u>

Small Ruminant Grazing Conference. Moorehead State University Farm, Moorehead, KY.
 David C. Ditsch, dditsch@uky.edu, 859-257-9511 x286. Website Click here to view brochure.

#### **March**

1 Last day to take advantage of the reduced rate for 2012 Membership Dues and to be listed in the 2012 USSA Directory.

#### April

30 - May 1 Stars of the North Online Ewe and Stud Ram Sale, <u>www.wlivestock.com</u>



#### <u>July</u>

4-7 2013 UJSSA National Junior Suffolk Sheep Show, Michigan State University, East Lansing, MI

#### August

1 2013 Midwest Regional Jr. Suffolk Show, Ohio State Fair - 5:30 PM

#### United Suffolk Sheep Association

PO Box 995 Ottumwa, IA 52501

Phone: 641.684.5291 Fax: 641.682.9449 E-mail: info@u-s-s-a.org



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# Suffolks Today And Tomorrow Conference Commemorative Print

This commemorative print was created by well known livestock artist CJ Brown, during the Suffolks Today and Tomorrow Conference held on June 29, 2012 in Sedalia Missouri. Prints can be ordered with or without conference information included on print.



Prints are only available for pur-

chase through the United Suffolk Sheep Association. Prints are \$80 each (price includes shipping). To order prints, please contact the USSA Office by phone (641.684.5291) or email (<a href="mailto:info@u-s-s-a.org">info@u-s-s-a.org</a>).

#### **Classified Ads**

USSA Members only. Ads are free. Must be sheep related: animals, vehicles, trailers, equipment, transportation, working dogs, etc. Include your contact information. Email you ad to: news@u-s-s-a.org. The newsletter may not contain all of the classified ads or include photos that are posted with the classified ad. To find a full listing, please visit our website: www.u-s-s-a.org.

# Have a sheep related item to sell? It could be listed here!

# There are many more ads posted on the USSA website!

Check out the USSA Facebook page!



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# **Office Notes**

Don't forget to register your 2012 born lambs before they turn one year of age!

If you sold bred ewes last fall, don't forget to fill out the breeding certificate on the back of the ewe's registration paper!

#### We Want Your Photos!

We would like to feature some photos in each of our newsletters of our members and their Suffolks! Whether you have old or new photos, all are welcome. We would also like to use some member photos for promotional materials. If you would like to submit photos, you can mail them to the office address, P.O. Box 995, Ottumwa, IA 52501, and then we can return them to you after we scan them. You can also email any photos to news@u-s-s-a.org. We look forward to seeing all your photos!

#### Website

If you have any information you would like included on our website, please let us know. We also welcome any ideas you may have to improve our website.

