

Suffolk Newsletter

The United Suffolk Sheep Association

Welcome, March!

I, like many of you are probably welcoming March with open arms! Although March can be an unpredictable month, April is just a short 31 days away! Hooray!

There's a few items that I'd like to briefly up date you on:

1. The USSA Office has relocated to Michigan. Please note the new contact information below. Note the only changes are the **address** and **fax number**.
2. The Amnesty Program is back! Although it's only for a short time, please take advantage of this program before it ends July 1st! The registration price for ALL SHEEP—NO MATTER IT'S AGE is \$6 per animal.
3. The Suffolk Newsletter will now be posted on the USSA Website! I will continue to email everyone the newsletter but you can also find the current newsletter with past issues on the website!
4. Work has begun on the Suffolk Directory. Contact Greg Deakin at the Banner if you would like to have an ad included in this year's directory! Also, if you forgot to get your dues paid before March 1st, it's not too late get those sent to the office—please contact the office immediately! **Extended deadline to pay USSA Membership dues at the \$35 rate and be included in the printed breeders directory is Friday, March 7th.**
5. The USSA Board has opened sponsorship to anyone who would like to provide funding for the following NAILE Open Suffolk Show awards. Please contact the USSA Office for further details.

Best Headed Ram

Pair of Slick Shorn Ram Lambs

Pair of Slick Shorn Yearling Ewes

Pair of Slick Shorn Ewe Lambs

Slick Shorn Flock

As always, please feel free to contact the USSA Office if you have questions!

Amanda

March 2014

Volume 3, Issue 1

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News Alert!



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

- ◆ Bryce & Lora Brobst, Kansas
- ◆ David Brown, North Dakota
- ◆ Crystal & Alex Fancher, Arkansas
- ◆ Janee Karam, Michigan
- ◆ Jake Kylo, Oregon
- ◆ Ronald & Deborah Preszler, Oregon
- ◆ Chris Reno, Big Sky Suffolks, Montana
- ◆ River Rouge Plantation, Louisiana
- ◆ Danielle Whitney, Nebraska

USSA BOARD OF DIRECTORS

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Notes from USSA Committees

Advertising & Promotion Committee, Submitted by Diane Russell, Committee Chair

Attention Creative Suffolk Enthusiasts: What could a new Suffolk logo look like? We are turning to you, our members, to submit your ideas/graphics/sketches for a new Suffolk logo. The marketing and promotion committee of your Suffolk Board hopes to update our logo – something that will catch the eye of sheep breeders and industry-related enterprises. We know that a wealth of creativity and talent exists within our membership and we hope that you will share your ideas with us. Please submit your suggestions to the USSA Office. Thank You!!!

Love to take pictures of your sheep? We are looking for pictures of your beautiful Suffolk sheep in the geographical setting where you live. Across America, some Suffolks live in the mountains, some live in rolling hill country, some live in small farm settings, and some live in coastal plains. Wherever you are – we would love pictures of what your Suffolks look like in their natural setting.

Please email your high quality digital pictures to the USSA Office. And we would like your permission to consider using them in future promotional publications. The marketing and promotion committee is looking to embrace the diversity and performance of the Suffolk Breed across the country, highlighting the geographical diversity of our breeder's locations. Thank you – and happy picture taking!

Hall of Fame Committee, Submitted by Paul Skartvedt, Committee Chair

Again, this year, the USSA will honor a select group of individuals who have contributed to the Suffolk Breed at the USSA Annual Meeting in November. If there is an individual you would like to suggest to the committee for consideration, contact the USSA Office by May 1st.

A Message From USSA Ambassador, Taylor Peck:

We think it's cold when it gets down to 5 degrees in New Jersey, but we know our friends in the upper Midwest have it a lot worse! I was thinking today while I was down in our barn waiting for lambs, that the spring shows and sales are really not that far away. Maybe you're like me and need something to look forward to and watching our lambs grow and then seeing our friends as the weather warms, works for me.



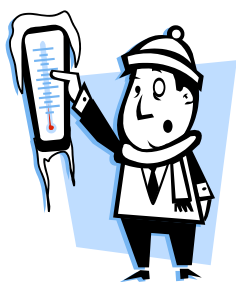
It's not too early to plan which sales you will consign to and what holes in your flock you may need to fill for your show string. As Ambassador, I am planning to attend the Kimm Sale on May 3, the Great Ohio Sale weekend on May 8-10, the Mid West Stud Ram Sale in June, and of course, spending my fourth of July weekend at the National Junior Suffolk Show in Hutchinson, Kansas. I look forward to seeing old friends and meeting new Suffolk juniors at all of these events. If you have any questions about anything "Suffolk" feel free to give me a call or send me an email.

Stay warm!

Sincerely,

Taylor Peck

USSA Ambassador



Although it's still cold outside...

April is just a few weeks away!

Think Spring!

**DEADLINES HAVE
BEEN EXTENDED!**

2014 USSA Breeders Directory

It's that time of year again to start thinking about 2014 USSA Breeders Directory and 2014 USSA Membership Dues. Once again this year USSA is partnering with Greg Deakin and Banner Publications to create the 2014 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 Greg by phone at 309.785.5058 or by email at ads.banner@sybertech.net by **March 12th**.

Members whom pay their dues prior to **March 1st–March 7th** will be listed in the 2014 Breeders Directory. Membership dues paid before March 1st are \$35.00. Membership dues submitted after March 1st are \$50.00, so I encourage everyone to send their payments early.

Advertising Rates are as follows:

Suffolk Directory Prices:

Full Color:

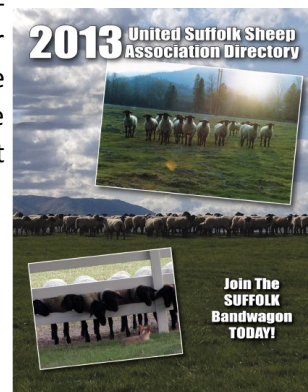
1 page - \$600
1/2 page - \$400

1 Color:

1 page - \$475
1/2 page - \$300
1/4 page - \$200

Black & White:

1 page - \$400
1/2 page - \$250
1/4 page - \$150



Notes for UJSSA Members

Attention Suffolk Breeders! Would you be willing to help the UJSSA plan and coordinate the 2014 National Junior Suffolk Show to be held in Hutchinson, Kansas? The UJSSA is looking for volunteers to help with this year's events. If interested, contact UJSSA President, Connor Vincent.

2014 National Junior Suffolk Sheep Show Sponsorship Would you like to help sponsor the 2014 National Junior Suffolk Show? If you are interested in sponsoring a specific class or would like to just be a general sponsor please contact Connor Vincent, Amanda Dobson, Rebecca Krinsky or the UJSSA Office! The sponsorsheet is posted on the UJSSA Website.

UJSSA Fundraiser

The UJSSA is selling T-Shirts and Sweatshirts to raise funds for the upcoming 2014 National Junior Suffolk Show in Hutchinson, Kansas. Shirts can be ordered by contacting the UJSSA Office. **Prices include the cost of shipping.*

T-Shirts \$15*
Sweatshirts \$30*



UJSSA Board of Directors

www.ujssa.org



The UJSSA is on facebook!

Officers

President: Connor Vincent, Laurel, DE
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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. Event flyers, show rules and entry forms can be found on the USSA website event page. The newsletter may not contain all upcoming events. To find a full listing, please visit : www.u-s-s-a.org or www.ujssa.org.

April

- 1-2 Wright's Rocky Acres Online Club Lamb Sale, Galena, MO [website](#)
- 5 North East Suffolk Sheep Association Meeting at 11am at Darlene Leary's home. It will be a potluck so please bring a dish to pass. For Questions and details contact Josh Miller 518-231-8113
- 5 36th Annual Formula of Champions Club Lamb Sale, Slack Suffolks, Columbia City, IN
- 12 California Ram Sale, Tulare, CA www.woolgrowers.org
- 26 Quam Suffolks On-Farm Sale—Open house April 19th www.quamsuffolksandhampshires.com/
- 28-29 Stars of the North Online Ewe & Stud Ram Sale wlivestock.com

May

- 3 Kimm Suffolks 26th Annual Production Sale, Cedar Rapids, Iowa www.breedingsheepage.com/kimm
- 8-10 **National Suffolk Sale**—in conjunction with the Big Ohio Sale Weekend, Eaton, Ohio
- 24-25 Great Lakes Show & Sale, Wooster, Ohio
- 29-31 Nugget All-American Show & Sale, Nugget Casino, Sparks, Nevada www.nuggetallamerican.com
- 29-30 Reno Classic All-Breeds Sheep Show & Sale, Livestock Events Center, Reno, Nevada

June

- 1 USSA Ambassdor Applications due to the USSA Office
- 14 Midwest Junior Preview Show, Sedalia, MO www.midwestjuniorpreviewshow.com
- 15 National Junior Suffolk Sheep Show Entries due to the USSA Office
- 23-28 Midwest Stud Ram Sale, Sedalia, Missouri <http://midwestramsale.com/>

July

- 1 **USSA AMNESTY PROGRAM ENDS**
- 3-6 UJSSA National Junior Suffolk Sheep Show, Kansas State Fairgrounds, Hutchinson, Kansas www.ujssa.org
- 13-16 Howard Wyman Leadership School, Dixon, California <http://nlfa-sheep.org/leadership.html>
- 18-19 Crossroads of the West All-Breeds Sale, Heber City, Utah

August

- 1 Letter of Intent due to the USSA Office for USSA Board Elections

October

- 1 Let's Grow Suffolks Scholarship and USSA Scholarship applications due to the USSA Office



Have something to share?

We're looking for photos, news, show and sale information, classified ads, recipes, helpful hints & tips, educational opportunities and questions for the question and answer section to include in the Suffolk Newsletter! Or anything else that may be of interest to fellow Suffolk Breeders you would like to share! If you have any suggestions on other items that should be included in the Suffolk Newsletter, please send those ideas as well! Please submit information by the 25th of the month to be included in the following month's newsletter. Information can be emailed to news@u-s-s-a.org or contact the USSA Office.

Updates of Interest to Ewe

Convention Follow-up

Reprinted from the ASI Weekly, American Sheep Industry Assn .

The American Sheep Industry Association (ASI) was fortunate to again have many exceptional speakers present on a wide array of topics during its 2014 convention in Charleston, S.C. The PowerPoint presentations used during the meetings are available on ASI's website at www.sheepusa.org by clicking on "Resources" and then on "2014 Presentations."

Press releases recapping the convention, as well as announcing new executive board members and award winners, are also available from ASI's homepage.

Two New Fact Sheets Launched

Reprinted from the ASI Weekly, American Sheep Industry Assn .

The U.S. Department of Agriculture's National Animal Health Monitoring System (NAHMS) published two new informational sheets, sharing additional data collected during the Sheep 2011 study.

One objective of the Sheep 2011 study was to examine lambing management practices. Understanding commonly used lambing management practices can help producers identify problems on their operations and provide ideas for improved production. Lambing Management Practices on U.S. Sheep Operations, 2011 provided insight into the lambing practices in America.

In the fact sheet Vaccination Practices on U.S. Sheep Operations, 2011, general vaccination practices are discussed as well as the most commonly used vaccines. Nearly three-fourths of the operations vaccinated for clostridium C and D, and about two-thirds of operations vaccinated for tetanus. Compared with the clostridial and tetanus vaccines, the other vaccines available garner less industry-wide agreement as to their need or effectiveness.

The information sheets are available at www.aphis.usda.gov/nahms by clicking on "sheep" at the top of the page.

ALB Expands Consumer PR Efforts

Reprinted from the ASI Weekly, American Sheep Industry Assn .

On the heels of a recently completed consumer research study, the American Lamb Board (ALB) is elevating its 2014 strategic communications program to focus more on educating consumers about the basics of lamb--from cuts and cooking methods to the responsible practices of the industry's 82,000 shepherds. Dubbed "Curriculamb, the campaign aims to inspire home cooks to purchase and prepare lamb more frequently.

"Research shows that while many consumers love ordering lamb in restaurants, they're less inclined to reach for it when preparing simple, weeknight meals," says Megan Wortman, ALB executive director. "Our 2014 focus is on encouraging the infrequent lamb fan - those who cook it less than five times per year - to add lamb into their weeknight dinner routine."

The Curriculamb campaign will consist of "Lamb 101" education on lamb cuts and cooking methods, coupled with everyday meal inspiration from top chefs.

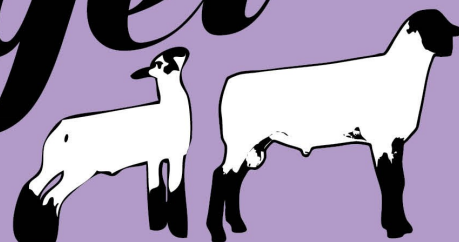
Additionally, ALB will renew its popular Lamb Jam Tour in 2014, bringing the lamb party to four key markets: Boston, Washington D.C., San Francisco and Portland, Ore.

For more information about ALB's consumer communications channels, visit www.americanlamb.com.

Nugget

ALL-AMERICAN

SHOW & SALE - RENO, NV - MAY 29-31ST, 2014



● ● ● ● ● ● ● NEW MANAGEMENT

WILLOUGHBY

WLIVESTOCK.COM SALES



Judges:

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BREEDING SHEEP

KYLE SMITHWICK

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TRADITIONAL SHOW & SALE ORDER

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For More Information: **DAN WILLOUGHBY - 317.340.6392 - WLIVESTOCK.COM**



NSIP (National Sheep Improvement Program) UPDATE

By: Bill Shultz

Welcome to the NSIP UPDATE column. We are attempting to make this column a regular feature of the Suffolk Newsletter. I am currently the director representing Suffolk breeders on the NSIP board. Alan Culham, who will be co-writing this column, is serving as the director representing all terminal sire breeds participating in NSIP. We will be updating you on current happenings within NSIP as well as how Suffolk breeders can use this technology to enhance their contributions to the commercial sheep industry.

Currently there are 16 Suffolk breeders on NSIP from 10 different states and they have supplied performance data on almost 14,000 lambs over the past decade. Recently our national organizations, the American Sheep Industry (ASI) and the American Lamb Board (ALB), in their attempt to revitalize the American sheep industry through The Roadmap initiative have designated NSIP as the major ingredient to increasing productivity and profitability. NSIP accordingly has decided to eliminate its enrollment fee for one year for any new member and up to three years for any member under the age of 22.

If you would like more information on NSIP feel free to contact myself at BUNKERHILLFARM@GMAIL.COM or Alan Culham at CULHAMA@MSU.EDU. You can also visit the NSIP website at NSIP.org which lists current active breeders, enrollment forms and a wealth of information about increasing performance through genetics.

You can find more information about NSIP on their website—www.nsip.org.

The American Lamb Industry Roadmap Project

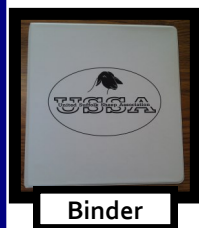
[Click Here](#) to access the American Lamb Board's Final Lamb Industry Roadmap Report!



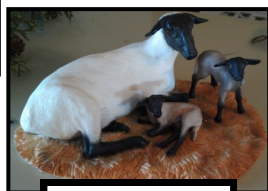
ITEMS FOR SALE

To purchase, contact the USSA Office

Plastic Sheet Protectors	\$0.20
USSA Window Clings.....	\$1.00
USSA Flock Memo Book.....	\$1.00
USSA Folders.....	\$2.95
USSA 3-ring Binders.....	\$9.50
Suffolks Today & Tomorrow Print.....	\$80.00
Limited Edition Suffolk Sculptures.....	\$195.00



Binder



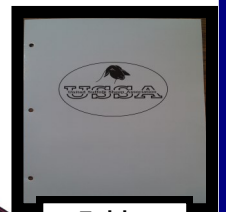
Sculpture



Print



Window Cling



Folder

State & Regional Suffolk Association Updates

California Suffolk and Hampshire Sheep Breeders Association

The Reno All American, aka Nugget All American Sheep Show and Sale at John Ascuaga's Nugget Casino is the main area of change. In November our board of directors, acting upon feedback from our membership, consignors and buyers made a change in sale management. Dan Willoughby @Willoughby Livestock was contracted to manage the 2014 show and sale. That event will be held at John Ascuaga's Nugget Casino, May 29, 30, 31. It is our joint goal to increase the promotion and profitability of the sale for our member/consignors and enhance junior involvement. Thus far, we couldn't be more pleased with the increased interest, excitement and promotion provided by Willoughby's for our sale. While Willoughby Sales may be best known for their excellence in on-line wether sheep sales, live web casts, and promotion, the USSA membership needs to know that Dan is committed to working with the frame type sheep, with the idea of growing that segment of his business. Our board is committed to honoring the heritage of the Suffolk breed and the families that started the Nugget All American over 30 years ago. Suffolk's will be shown and sold first as is the tradition. It's up to the USSA membership to bring their quality animals and continue your support of juniors and this sale.

People have asked me, what do I get for my membership in CSHSBA? What do you do with the commission we pay your association? Allow me to provide a few answers. 1. We hired a sale manager with current up to date technology who will promote your sheep at the show, prior to the sale, and during the sale. Our goal is for you to receive top dollar for your sheep and make it easy for the buyer to see, bid and buy your sheep. This year Willoughby has hired Mark Johnson and Kyle Smithwick, two highly respected, sheep evaluators and breeders to judge the shows. Their presence and placing's give buyers confidence that they are getting the best ones up to the top of the class. The Nugget casino has installed 2 big screens in the celebrity room for better vision of the animals on the sale block. The sale will be live web cast with easy access. We are also working on a possible live cast of the show itself, where people who cannot be there for the show can watch it on their computer, or smart phone. We also support juniors at fairs, shows and activities. Our goal is still to get young people raising sheep, not just buying or borrowing show animals. With these advantages of membership in place we are looking forward to increased entries and buyers from all over the nation.

Finally, a couple of reminders. Our Reno All American, Nugget Show and Sale has no connection with another sheep sale that is said to be taking place at approximately the same time in Reno. If you intend to participate in our show and sale make sure you fill out entries to our show and sale! We support USSA members and their sheep, and you are always welcome at our activities. Secondly, check out our new web-site renovation on Champion Drive or Novel Designs. Also look for Willoughby Livestock, also on Champion Drive. Both websites will provide updates and information. Hope to see many old and new friends at the Nugget All American.

Alan Cover, President, CSHSBA

NorthEast Suffolk Sheep Breeders Association

MEETING NOTICE

The NorthEast Suffolk Association will hold its first meeting of the year on April 5th at 11am. The meeting will be at Darlene Leary's in Oakham, MA. Please contact her for directions via email at windvalleyfarm@hotmail.com. We will be doing a potluck, so please bring a dish to share.

Also, annual dues are due now, please get them paid as soon as you can. If you would like to be included in the Directory that The Banner issues, please let Shawn Thayer know no later than March 10th as that is the deadline for the ad.

We will hopefully have an agenda prior to the meeting so if you have any items you want to add, please let Josh Miller know. Thanks and look forward to seeing everyone.

USSA Member News

Congratulations!

Rod and Anna Knutzen of Edgar, Nebraska welcomed their son, Wyatt, into the world on February 22, 2014. Proud Grandparents are USSA Members **Russell and Sue Knutzen (Knutzen Suffolks)** also of Edgar, Nebraska.

Our condolences to the following families...



Dennis J. Hukowicz, lifelong resident and police chief of Hadley, passed away Sunday, Feb. 2, 2014, at Cooley Dickinson Hospital after a short, but courageous, battle with cancer.

The son of Edward T. and Wanda (Majeta) Hukowicz, he was born Dec. 1, 1952, in Northampton.

Dennis graduated from Hopkins Academy in 1970, and from Holyoke Community College in 1973. He was a graduate of the Massachusetts Criminal Justice Training Center in 1975. He was also a member of the 104th Fighter Wing at the Air National Guard at Barnes Airport in Westfield.

Dennis's career in law enforcement began in 1973 in Hadley, and he became police chief in 1993, spending 39 years serving the town.

His accomplishments were wide, but he was most proud of the work he accomplished in the Drug Abuse Resistance Education (D.A.R.E.) program in the Hadley schools, where he was the sole officer who worked with the children. He received the Distinguished Service Award from the Hadley School Department in 2007, for his countless hours of service to the children of Hadley. Another accomplishment was his efforts to build the Hadley Safety Complex on East Street. Most recently Dennis was awarded a \$25,000 grant for a K-9 Unit in Hadley, something that he had worked on for over 20 years. Dennis was a proud member of the Western Massachusetts Police Chief's Association and the Massachusetts Police Association.

Farming, the love of the land, and his family were Dennis' passions. Often, he could be seen at dawn feeding the animals or driving his tractor through his fields harrowing, cultivating or fertilizing. This family tradition of farming dated back to his grandfather Wasyl Hukowicz, a Polish immigrant, whose cattle grazed on the historic Hadley Common. Dennis's love of the land began at an early age and was taught to him by his father Edward. He raised his first field of corn in the meadows section of Hadley, before the age of 16, and he would bicycle to the meadows carrying bags of fertilizer. Through the years, Dennis raised corn, asparagus, soybeans, squash, onions, pumpkins and Indian corn. Recently Dennis protected the family land in the Massachusetts Land Trust Coalition so it could never be developed. Dennis began teaching his son Andrew about farming at the age of three and became extremely involved with 4-H. During those years, Dennis would transport hundreds of sheep from his farm for children to show in Ohio, Mo., Kentucky, and various other locations throughout the United States. Because of Dennis' generosity, countless numbers of children were able to participate in the 4-H Youth Sheep Program. Dennis, with his wife and son, raised registered Suffolk sheep, and they received numerous awards at local fairs, The Big E, The Three County Fair, and the North American International Livestock Expo in Louisville, Ky. He had many Grand Champion and Reserve Grand Champion Awards for his Suffolks. Dennis was the past president of the Northeast Suffolk Sheep Association.

Dennis was very proud of his Polish heritage. He loved to cook all Polish foods, teaching his wife Janet the nuances of Polish cuisine until she had mastered the recipes. He enjoyed listening to Polish music loud enough for all his neighbors to enjoy as well.

Dennis is survived by his devoted wife of 37 years, Janet (Galusza); his son Andrew and daughter-in-law Emmie (Minitier) Hukowicz; a brother Edward J. Hukowicz of Westfield; numerous nieces, nephews and cousins; and his beloved dog and companion, Diesel.

Donations in Dennis's memory can be made to the Hadley Police Association, 15 East St., Hadley, MA 01035, or The New England Sheep and Wool Growers Association, c/o Scott Poitras, 95 Hollow Road, Brimfield, MA 01010.



Glynn Ray Mortimer, age 81, died Tuesday, January 28, 2014 at Select Specialty Hospital in Wichita, Kansas. He was born April 28, 1932 at Susank, Kansas the son of Dale A. and Bonnie A. (Capps) Mortimer.

Glynn attended Shannon School north of Susank and graduated from Hoisington High School. He was a lifelong Hoisington resident and was a farmer and stockman. Glynn served his country in the United States Navy during the Korean Conflict. He was a member of the First Christian Church in Hoisington until it closed, later becoming a member of the First Christian Church in Great Bend. He was also a member of the American Legion in Hoisington. Glynn served as president of the Kansas Pure Bred Sheep Association, president of the Suffolk Sheep Association and was chosen as stockman of the year by the block and bridal club at Kansas State University. He enjoyed spending time with family, raising and showing sheep and the sport of horses with his daughters.

On October 31, 1951 Glynn married Nancy Sette in Astoria, Oregon.

Survivors include his wife, Nancy Mortimer of the home; two daughters, Glynda Gasser and husband Tim of Glen Carbon, Illinois, Shelly Demel and husband Brad of Hoisington; one brother, Bill Mortimer of Great Bend, Kansas; six grandchildren, Lexi Demel, Krysta Gasser Rutledge, Karley Gasser, Brady Demel, Abbi Demel, Ally Gasser; nine nieces and nephews, Michael Mortimer, Matthew Mortimer, Annette Britton, Paulette Granger, Audrey Fry, Bonnie Strobel, Billie Lohr, Jennifer Carns, Gregory Borchers. Glynn was also survived by numerous great nieces and great nephews.

He was preceded in death by his parents; two brothers, Forrest Mortimer, Dean Mortimer; two sisters-in-law, Theresa Mortimer, Karla Borchers; father-in-law and mother-in-law, Karl and Alta Sette.

A Note from the USSA Office

While at NAILE this past fall, Annette Benson and Larry Pauly mentioned that past USSA employee, Helen Cooley passed away in November. Helen worked in the Utah USSA Office. Mistakenly this information was not included in the last newsletter.

Helen May Seeley Cooley, 70 died Nov. 16, 2013 at Logan Regional Hospital. She was born Jan. 30, 1943 at her Grandmother's home in Albion, Idaho, to James Walter and Florence Dolan Seeley. After her birth, she and her mother moved to Monterey, Calif. for a year, to be with her dad who was serving in the Army. She lived in Boise, Idaho until the age of 10, and then her family moved to a farm near Parma, Idaho. She attended schools in Boise and Fruitland, Idaho, graduating from Fruitland High School. After graduating high school, she moved to Payette, Idaho, where she worked as a Telephone Operator. She then moved to Salt Lake City, Utah to attend LDS Business College and worked at the University Club in Salt Lake City. While living in Salt Lake she was introduced to Richard Grant Cooley, by a close friend. They were married in the Logan LDS Temple on Sept. 30, 1965. Together they made their home in Newton, Utah and were blessed with three children Pamela, Jeremy and Justin. She worked for the Herald Printing Colo. in Logan, Utah until her first child was born. Richard and Helen owned and operated Cooley's Country Store in Newton for a number of years. When Richard's failing health forced them to sell the store, Helen was trained to do home dialysis for Richard. She also started working as Independent Contract Carrier, delivering the Herald Journal to subscribers in Benson, Newton and Clarkston for 15 years. Shortly after beginning the paper route, she began work at the United Suffolk Sheep Association in Newton, Utah, where she worked until she retired. She was a member of the LDS church, serving in various callings, including young women's, primary and was a teacher in the Relief Society. Mother was a beautiful seamstress making many clothes for us when we were young. She is also known for her beautiful cross stitch pictures and many were given as gifts. Mom was the care taker of the family and took care of our Dad during his illness. She also took care of her parents and a brother until their deaths. She taught us that the most important thing in life is family. Thank you Mom for all you have done for us, we love you and are happy that you and dad are finally together again.



She is survived by her three Children, Pamela (Kenneth) Anderson, Kennesaw, Ga., Jeremy Richard Cooley, Rexburg, Idaho, and Justin W Cooley, Newton, Utah. Three grandsons, Anthony Anderson, Tucson, Ariz., Nicholas and Cody Anderson of Kennesaw, Ga. One Brother Ralph (Vicki) Seeley, Grand View, Idaho, and two Sister-in Laws, Helen Helstern, Logan, Utah and MaryAnn (Kelly) Booth of Moapa, Nev. She was preceded in death by her Husband Richard, Parents and two brothers, Harold and Walter Seeley.



The USSA Amnesty Program Returns!

The USSA Amnesty Program is back, but just for a short time! Did you miss out on the amnesty program last time? Are you a little behind on registrations? Now's your chance to play catch-up. Take advantage of this opportunity to register sheep over the age of one year old for just \$6 per head! No late registrations fees, hooray! This includes percentage registrations. Don't miss out on this limited time opportunity! Last time the amnesty program was in effect one member registered over 200 sheep, with records dating back to the early 1980s! WOW, now that's a project! Do you have a project of your own?

The USSA Amnesty Program ends on Tuesday, July 1, 2014!

2014 HOWARD WYMAN SHEEP INDUSTRY LEADERSHIP SCHOOL

FOR IMMEDIATE RELEASE

Date: February 19, 2014

Contact: National Lamb Feeders Association, 503-364-5462

2014 Howard Wyman Sheep Industry Leadership School now open for registration. Participants 20 years of age or older who are interested in all aspects of sheep production, may now register for the July 13 – 16, 2014 Howard Wyman Sheep Industry Leadership School to be held in Dixon, California. In addition to increasing participants' knowledge and understanding of today's changing livestock and meat producing industry, this year's school, will focus on the less common by-products that come from lambs.

The program includes an extensive tour of the Superior Farms Dixon processing facility, and discussion on offal production, pelts, and ovine blood collected for research purposes. Dr. Melissa VanLaningham, Director of Food Science at Superior Farms, will serve as School Coordinator.

Limited to 25 students, school participants will tour a nearby rendering facility, a retail grocery market and a pet food packaging facility.

There is no fee to apply; though if accepted, each attendee must submit a registration fee of \$200 for meals, lodging and tour-related expenses. Participants are responsible for their own travel. For school agenda and electronic registration form, visit <http://www.nlfa-sheep.org/leadership.html>.

Major sponsors of the program include the National Sheep Industry Improvement Center, American Lamb Board and contributors to NLFA's Legacy Fund. For more information, call the NLFA office at 503.364.5462 or email info@nlfa-sheep.org.

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.

Proven 3 year old Hot Pass son for sale

Used for several successful breeding seasons. RRNN. For More Information: Kanable Suffolks, Antioch, IL jkana-ble50@yahoo.com or 815-307-6380

3 Outstanding Rams for Sale

Proven Frame Style, call for more pictures or information.

MacCauley 2715 RR-(TW-DOB 9-2-12) his sire is the 2012 NAILE Res Grand Champion Ram. He also has Lost River's Indian Outlaw on his bottom side. This was the Champion Ram at the Early Illinois show. He is a spectacular ram with a lot of muscle, Depth, moderate bone and composure. \$ 1,000

Skartvedt 4509- (TW-DOB 2-4-13) Sire is Clifford a Lansing Stud out of Quam's, Northern Connection and on the bottom side is Heggemeier's Perfect Gem. Here is another great looking stud who is long, tall and very correct. \$ 800

5 Star J 3115-13 RR- Sire is Prairie Rose 1712-3 from the 2012 Nugget Show and sale where he was one of the high sellers. This ram is very correct and shows a massive amount of bone and straight lines. \$800. For More Information: Mark Weisberg, 515-835-9230 or mark@weisbergimp.com

Lamb Jam, Suffolks and Marketing

From **USSA Members Linda Martiny and Mike Donnelly of Martiny Livestock LLC, Concrete, WA**

We were invited to showcase our value-added lamb or “Charcuterie” at American Lamb Board’s Lamb Jam Seattle in November 2013. Along with Washington State wine and locally crafted beers, Lamb Jam attendees sampled our Hickory Smoked Lamb Bacon, Lamb Summer Sausage and for fall, our seasonal Apple Lamb Brats. We also handed out our farm and product literature and displayed additional value-added lamb products we’ve developed.



Mike Donnelly at Farmers Market

Summer Lamb Jam 2013: B J Boerner (Pleasant Valley Suffolks) samples products



ALB sponsors Lamb Jam in 4 different cities around the country each year. Chefs from area restaurants are invited to present their best lamb dishes which are sampled then judged by the attendee’s. 100’s of people attend Lamb Jam, not only is it an opportunity for them to sample beautifully prepared lamb from well-known chefs, it’s an opportunity to connect with local lamb producers. At Lamb Jam Seattle, lamb producers from Eastern Washington, Oregon and the Puget Sound area chatted with the crowd and handed out information about their sheep and lamb operations. Minus the chefs and cooking contest, Lamb Jam is somewhat similar to what we do weekly at Seattle area Farmers Markets where we sell our lamb and beef.

We raise Suffolk sheep and a small herd of commercial Angus cattle. I was raised on an Idaho ranch which my family has owned for 125 years. As a typical ranch kid, I showed horses, cattle and lambs in 4-H. After University and getting settled in our careers, my husband, Mike Donnelly and I bought a small farm. I often tell customers how I dragged him “kicking and resisting mightily” into the livestock business. We began building a registered Suffolk flock in 1981. I didn’t have any particular goal in mind other than improving my starter ewes and raising good quality farm-flock and range rams. Our farm is located in the Puget Sound region of Washington State between the Canadian border and Seattle or, about as far away from sheep country as possible. The number of WA range flocks and local farm flocks began to decline not long after I started raising Suffolks. We went to shows and sales but distance was always an obstacle. We started direct marketing lamb and soon the demand for our lamb outweighed the practicality of going to shows and sales. Instead of an obstacle, our proximity to Seattle became an advantage.



Linda Martiny, Mike Donnelly and farm dogs Patches and Fifi

Today except for a limited number of whole carcass lambs, most of our lamb is sold customer-direct as individual USDA inspected cuts and value-added products. Our flock is 100% registered, DNA tested Suffolk; we raise a moderate to large, long, frame-bred and muscular type of sheep. Throughout the years, we’ve selected ewes that produce a fast growing, large carcass lamb with good muscle dimension. To assist selection, I keep detailed production records and carcass records relative to our goals.

Our challenges are the same as for other sheep growers; high costs of infrastructure and production. To maximize the value of each lamb, we began experimenting with new fabrication methods and creating new products. We’ve developed new ways to cut that minimize waste, cuts of lesser value are transformed into higher-value cuts or products and we’ve developed new products not normally associated with lamb. We’re fortunate to work with innovative processors who cooperate with unusual fabrications or small test batch. Read the unique story of Seattle’s Link Lab Artisan Meats at www.linklambartisanmeats.com

New products include a wide variety of items: Italian Lamb Brats, Lamb w/Rosemary and Garlic, Curry Lamb, Apple Lamb, Lamb with Pear and Ginger, Merguez, Chorizo, Lamb Breakfast Links and more. Plus Lamb Summer Sausage, Smoked Racks, Lamb Pancetta, Canadian-Style Lamb Bacon, Irish Bacon, Old-Fashioned Rashers and our very popular Hickory Smoked Lamb Bacon including Peppered and Maple.

(Continued from page 13)



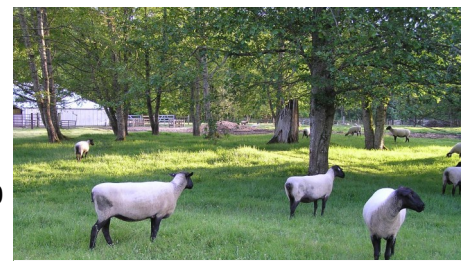
Pictured above are products sold by Martiny Livestock, LLC including: 100% Lamb Summer Sausage, Smoked Rack of Lamb, Smoked Rib Chop sliced from Rack for Appetizer course (Left photo), Hickory Smoked Lamb Bacon, Lamb Bacon Slab & Thick Sliced (Middle photo) and Product Sampler: Along top "Lamb Popsicles," Made for Lamb Jam, thinly sliced Lamb Pancetta on a Kabob Skewer, Lamb Bacon Bits, Thick Cut Canadian Bacon, English Rasher Bacon, middle – Pancetta (Right photo).

Our goals are to make lamb a positive experience and offer choices that appeal to most every customer. Customers come from all age groups with varying degrees of cooking ability and familiarity with lamb. For customers new to lamb or cooking, we recommend flavorful, relatively inexpensive, easy-to-prepare lamb that doesn't require much more than a grill or fry pan - our Lamb Brats or Bacon. We always have beautiful lamb chops, steaks, racks, leg portions and ground lamb in stock but because we work with highly skilled meat cutters, we also have special cuts not available in grocery stores. Creative Foodies are always on the lookout for something different or unusual. Since our Suffolk lambs have a large, meaty carcass, there is enough product to create a new steak or additional braising cuts in addition to the usual lamb cuts.



Ewes Grazing

Even though, we are "only selling our lambs for meat," we've bought top quality Suffolk rams. Early on, 2 superb rams came from Ken Andrus and Ansel Luxford. Replacements ewes earned their way into the keeper flock with conformation, soundness and good records for maternal values and meat production. We began linebreeding in the early 1990's. We still use our own rams for breeding in addition to outcross bloodlines. In the last 10 yrs, good outcross bloodlines have come from "Gun Fighter" a Lost River bred ram, Montana Suffolk breeders Rick and Randy Reinlasoder; and long-time friends, Kerry and Brigid Clift. Gun Fighter produced ewes and rams with longevity and remarkable carcass traits for what is considered to be a "frame type" Suffolk. We've built on those traits with Rindy Farms 0-732 and Clift Livestock 0802 "Slapjack" and our own young rams



Brood Ewes Late Spring

Worth mentioning, is the growing popularity of lamb. Customers appreciate our beef but hands down, there is more demand for our lamb and it appeals to a broader demographic. The reason could be somewhat regional, it could be that lamb has a bit of novelty and it's time to shine has arrived. It certainly isn't because it's inexpensive. Possibly two reasons our lamb is so popular are because of its consistently fresh, clean taste and eye appeal. The cuts are universally meaty with minimal fat and good color. Also, we've made our lamb interesting; people are attracted to the taste, quality and surprising variety. It's converted non-lamb eaters and vegetarians into customers. A favorite compliment came from an ex-vegetarian about our Roasted Garlic Lamb Brats, "Oh my Gosh, where have these been all my life."

Did March 1st sneak by you?

Forget to pay Membership Dues a the lower rate (\$35)?

2014 USSA Membership dues must be paid to be included 2014 USSA Breeders Directory
(senior dues)

It's not to late! Contact the USSA Office by March 7th!

Not sure if your dues are paid, contact the office to double check!



Looking for a new lamb recipe to try?

Lamb Kabobs

1 – 1 ½ pounds trimmed Leg of Lamb cut into 1" cubes

1 T Olive Oil

1 clove Garlic, minced

1 t Salt

½ t ground Pepper

Juice of 1 Lemon

2 T Dijon Mustard

1 T Rosemary, finely minced

3/8" slices:

1 pound Small Zucchini

Mushrooms

1 large Onion, cut in wedges

Method: Grill

Time: Marinate 1 hr

Grill: 6 minutes

Thread the lamb and veggies onto wooden skewers that have been soaked in water for 30 minutes or use 12" metal skewers.

Directions:

Gather and measure all ingredients. Trim lamb and cut into cubes.

In a large bowl, whisk garlic, salt, lemon juice, Dijon mustard, rosemary and olive oil.

Add the lamb cubes and stir until evenly coated. Let stand at room temperature for 1 hour or refrigerate for up to 3 hours.

Light grill or preheat grill pan. Thread the lamb, zucchini, mushrooms and onions onto skewers. For rare meat, thread the meat and veggies close together. For more well-done meat, space the meat and veggies about ½" apart.

Lightly salt and pepper skewers, then brush with oil.

Grill kabobs over moderately high heat, turning until lamb is browned outside, about 6 minutes for medium rare. Lamb is best when not overcooked.

Most of our customers are savvy foodies but I often recommend this recipe to people new-to-lamb, even to former vegetarians. It was developed by Chef Margaret Horak for sampling at one of our farm tours. Kabobs are a fun, easy introduction to lamb, especially for kids; they can help thread the meat and choose the vegetables or fruit they like. Fresh pineapple chunks are a yummy addition to grilled lamb kabobs. We like to use a center-cut from the leg for the kabobs but the marinade works just as well on chops or lamb steaks. Marinated chops and steaks can be BBQ'ed, oven broiled or pan fried. Enjoy! Linda Martiny, Martiny Livestock, LLC.

SUFFOLK NEWSLETTER ADVERTISING RATES

1 page—\$200/month

1/2 page—\$100/month

1/4 page- \$50/month

Ads should be emailed to: news@u-s-s-a.org. Please include the ad size and which months the ad should be run. Ads must be "publish-ready". Submit ads by the 25th of the month to ensure they will be included in the next newsletter.

2014 NUGGET ALL-AMERICAN INVITATIONAL SHOW AND SALE

Submitted by Willoughby Sales

Willoughby Sales is pleased to announce that we will be managing the Nugget All American Invitational Show and Sale for 2014 on behalf of the California Suffolk and Hampshire Sheep Breeders Association. We are excited to be a part of this sale that is rich in tradition and we look forward to expanding on past successes while adding new and innovative approaches to enhance the experiences of the consignors, buyers and vacationers alike. We do hope you will make plans to join us at what we hope will become the sheep enthusiast's destination of choice this May! Make your reservations today by phoning 800-548-1177, please use reservation code GSHEEP4 to take advantage of the special rate room block.

The sale will again be hosted at John Ascuaga's Hotel-Casino on May 29-31, 2014. The animals will be penned in the first floor of the parking deck just across from the entrance to the Casino. Additionally, the sale will once again be hosted within the Casino on the Celebrity Room Stage. This unique and festive atmosphere should ensure a great time for one and all!

Over the next few months we will be providing you with all the necessary tools to register and participate in this great sale. For up-to-the-date registration, schedule, divisions, sale order, sale details and more please log onto www.NuggetAllAmerican.com. You may also request a hard copy of entry information by phoning Carol at 765-492-7899.

Below you will find information pertaining to the various divisions and classes to help you prepare for the show and sale. Additionally you will find information regarding the Special Awards that will be presented in a brief ceremony during the Buyers Social and Champion Showcase on Friday May 30 in the show arena. We hope you will enjoy this mix of old and new traditions in Reno this year!

So, please don't delay make your plans today to join us in The Biggest Little City in the World!

Dan

Location: John Ascuaga's Nugget Hotel and Casino, Sparks, NV

Sponsor: California Suffolk and Hampshire Sheep Association (CS & HSBA)

Event Schedule

Tuesday, May 27

9 am Sheep & goat consignment may arrive and begin unloading. No animals may be unloaded prior to this time.

Wednesday, May 28

3:00 pm All sheep and goat consignments must be in place unless previously arranged with Sale Manager.

5:00 pm All paperwork must be turned in and verified

Thursday, May 29

9:00 am Females Show Order & Boer Goat Show followed by Project Kids

Friday, May 30

9:00 am Males Show & Club Lambs

4:00 - 5:30 pm Consignor and Buyers Social & Champion Showcase - located at the show arena adjacent to parking garage and penning area.

5:30 pm Boer Goat Sale located at the show arena adjacent to parking garage and penning area.
Sale Order - Bucks, Does, Project Kids

Saturday, May 31

10:00 am Sale (Breeding Sheep sell first followed by Wether Sires and Dams.)

Sunday, June 1

9:00 am All animals must be removed from sale pens.

Show Order:

Ring 1: Breeding Sheep — Suffolk, Hampshire, Polled Dorset, Horned Dorset, Southdown, Romney, Cheviots, Dorper, Other Breeds Consigned.

Ring 2: Wether Sires and Dams — Crossbreeds, Dorset, AOBs, Hampshire, Natural Color and Suffolk and Boer Goats

Judges: Breeding Sheep — Mark Johnson, Sandwich, Illinois

Wether Sires and Dams and Boer Goats— Kyle Smithwick, Miles, Texas

Sale Order: Sheep and Goats will sell on the order they are placed in the show ring by the judge.

(Continued on page 17)

Traditional Sale Order for Sheep Consignors!

Breeding sheep will sell 1st in following order: Suffolk, Hampshire, Polled Dorset, Horned Dorset, Southdown, Romney, Cheviots, Dorper and Other Breeds consigned.

Wether Sires and Dams will follow Breeding Sheep: AOB, Hampshire, Crossbreds and unregistered, Suffolk, Club Lambs.

Show and Sale Date Changes for Boer Goat Consignments! Boer Goats will lead off by selling Friday evening at 5:30 p.m.

Auctioneers: Kelly Hoffman, Culver Indiana; Dave Delaney, Dewitt, Iowa

*****Sales will be run live onsite with Live Webcast for external participants

Entry Information: All animals will be charged a **\$30.00 per head** entry fee if paid by the **entry deadline and postmarked April 1, 2014**. All entry fees are due at the time entries are made and are non refundable. Late fees will be charged after the entry deadline at a rate of \$40.00 per head. The CS&HSBA receives \$5 per head of this fee. Further details regarding rules and entry information can be found at www.nuggetallamerican.com.

Divisions:

Breeding Sheep: Classes will be provided for all breeds entered. Romney will have classes for both white and natural colored. Dorper will have classes for Dorper and White Dorper. All Dorper sold must be Full blood or Purebred according to the ADSBS regulations.

Wether Sires/Dams and Club Lambs: will have classes for Classes will be provided for all breeds entered & Unregistered.

Boer Goats: will have classes for Full blood Bucks (31/32 & higher), Full blood Does (15/16 & higher), Percentage Does (1/2 to 7/8 blood); (No does with less than 50% will be allowed to sell). And Project Wether Kids. Boer goats consignors please specify the exact percentage (example 100%, 96.88%, 75%, 50%) as it appears on the registration papers for the animal.

Classes: Large classes will be further split according to the number of entries received and checked in by 5:00 pm on Wednesday May 28, 2014.

All Breeds & Divisions (20 or more entries, except Dorset breed)

Yearling Rams and Ewes (9/1/12 – 8/31/13)
Fall Ram and Ewe Lambs (9/1/13-11/30/13)
December Ram and Ewe Lambs (12/1/13- 12/31/13)
January Ram and Ewe Lambs (1/1/14 – 1/31/14)
February Ram and Ewe Lambs (2/1/14 – 2/28/14)
March Ram and Ewe Lambs (3/1/14 – 3/31/14)
Club Lambs

Breeds with less than 20 entries

Yearling Rams and Ewes (9/1/12 – 8/31/13)
Fall Ram and Ewe Lambs (9/1/13-12/31/13)
Spring Ram and Ewe Lambs (1/1/14 & After)

Polled Dorset (Breeding Division)

Yearling Rams and Ewes (9/1/12 – 8/31/13)
Early Fall Ram and Ewe Lambs (9/1/13-9/30/13)
Late Fall Ram and Ewe Lambs (10/1/13-11/30/13)
December Ram and Ewe Lambs (12/1/13- 12/31/13)
January Ram and Ewe Lambs (1/1/14 – 1/31/14)
Spring Ram and Ewe Lambs (2/1/14 – after)

Boer Goat Classes

Yearling Bucks and Does (9/1/12 – 8/31/13)
Mature Bucks and Does (9/1/10 – 8/31/13)
Fall Buck and Doe Kids (9/1/13 – 12/31/13)
Spring Buck and Doe Kids (1/1/14 and After)
Project Kids (1/1/14 and after)

Special Awards:

Special Awards will be presented during the Consignor and Buyers Social Event on Friday May 30, 2014 at 5:30 pm. More details will be announced in the final consignor notification and in the catalogue. In keeping with the tradition of recognizing excellence, Willoughby Sales is pleased to present awards for the following categories Supreme Breeding Ram, Supreme Breeding Ewe, Supreme Wether Sire Ram, Supreme Wether Sire Ewe, Supreme Market Wether, Supreme Buck and Supreme Doe. John Ascuaga's Nugget Hotel and Casino sponsors the Best Consignment Award for all breeds. The Steve Dorfman Memorial Trophy is awarded to the Outstanding California Suffolk Consignor. The Ken Ghislen Perpetual Trophy is presented to the best California Dorset Consignor. The Fred Coble Memorial Perpetual Trophy is awarded to the winning Suffolk Flock. The Paul Freitas Memorial Award is presented to the winning Hampshire flock. The winning Dorset flock is presented the Harlan Wagner Memorial Trophy. Entry in the flock classes is not necessary until the start of class, but may consist of animals from only one consignor.

**United Suffolk Sheep
Association**

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We're on the Web!

www.u-s-s-a.org

www.ussa.oreg

Suffolk Scenes

IT'S LAMBING SEASON!

This is one of the best times of the year for a Suffolk Enthusiast! Capture images of those spunky little Suffolk lambs and email them into the office! Over the next issues of The Suffolk Newsletter your photo could be featured here...

Sheep Resources

The USSA Office often gets phone calls asking for resources producers can go to for sheep-related questions. The following are resources the office is aware of for producers to use. Since this may not be a complete list, if there are additional resources that you use and would like to share please email those to news@u-s-s-a.org.

New Sheep Producer Resource Website

Sheep Community of Practice is a new web-based tool available to sheep producers through the eXtension Foundation, a non-profit entity. This website offers a Ask the Expert Tool that will connect you with experts and allow you to ask questions. Through the Ask the Expert Tool, the producer can even attach images. The website also offers information about sheep feeding and nutrition, reproduction and breeding, management practices, genetic selection, health and veterinary care, grazing and pasture, and wool. To visit the Sheep Community of Practice website go to: <http://www.extension.org/sheep>

Ask a Sheep Vet

This website is a blog written by sheep veterinarian Dr. Kennedy of Pipestone Veterinary Clinic, Pipestone, MN. The blog contains answers to various sheep related questions, with new information added often. To visit Dr. Kennedy's blog please go to: <http://askavetsheep.wordpress.com/> Also, if you "LIKE" [Pipestone Vet Sheep-Goats](#) on Facebook, are several question and answers posted daily.

A Guide to All Things Sheep©

A Guide to All Things Sheep© is a new resource for sheep breeders and producers by Premier 1 that offers information on several topics from educational guides, how to's, photos, recipes, an events calendar, view points and industry spotlights. To visit A Guide to All Things Sheep© please visit: www.premier1supplies.com/sheep-guide/

Check out the USSA Facebook page!

