

LAMB & WOOL

A Newsletter For The Iowa Sheep Industry / September - 2009

2009 Iowa State Fair Highlights



Shelby, Codi and Mike Holdeman along with Daryl Mickelson are shown with the Hamp ram donated by Mickelson Hamps.

Donated Hamp Ram Sells at State Fair

The purebred Hamp ram, donated to the Iowa Sheep Industry Association (ISIA) by Mickelson Hamps, was purchased by Mike Holdeman, Reasnor, Iowa during the Wether Sire/Dam Sale at the Iowa State Fair. ISIA members and the board would like to thank Mickelson Hamps, Perry, Iowa, Mike Holdeman and the Iowa Club Lamb Association for auctioning the ram.

Lamb – A Great Choice at the Fair

Attendance was down at the 2009 Iowa State Fair but that did not hamper sale of lamb at the ISIA Foodstand. People were anxious to eat their share of lamb and the compliments flowed freely. Folks would seek out the grillers with comments like, "Excellent leg of lamb", "Best kabob ever", "Great lamb burgers" and "This place is the best kept secret at the Iowa State Fair." We advertise and offer coupons to increase our exposure but we also know that a happy consumer and word of mouth are still the best methods.

Thank You Pat

Pat Greiner retired this year from his duties as Grill Master at the Iowa Sheep Industry Association's Lamb Foodstand after many years of flipping lamb burgers, grilling legs of lamb, baking award winning cinnamon rolls and many other tasks.

The Iowa Sheep Industry Association (ISIA) board and members would like to say a big thank you to Pat for all of his hard work and dedication. Pat not only served as Grill Master for many years but also as ISIA President in 1997, six years on the Iowa Sheep & Wool Promotion Board and received the ISIA Industry Service Award in 2004.

Pat said he missed grilling at the fair this year and then again he didn't, which is understandable since he has so many friends and family in the shows and could take time to really enjoy the Iowa State Fair this year.



ISIA Member Cleans House in State Fair Fleece Competition

Dee Heinrich, Pepper Hollow Farm, Marion, Iowa received numerous awards for her fleeces entered into competition at the 2009 Iowa State Fair. The following tallies her awards. Congratulations Dee!

Division: White Farm Flock Fleeces

- Class: 60's - 64's Fine and ½ Blood combing - First Place white Romeldale fleece.
- Class: 50's - 58's 3/8 and 1/4 Blood combing - First Place white Romney fleece, which went on to take Reserve Champion White Farm Flock Fleece, and Reserve Champion Fleece Overall.
- Class: 36's - 48's Low 1/4 common and braid - First Place white Romney fleece, which went on to take Grand Champion White Farm Flock Fleece, and Grand Champion Fleece Overall.

Division: Colored Handspinning Fleeces

- Class: 60's - 64's Fine and ½ Blood combing - First Place gray Romeldale fleece, which went on to take Grand Champion Colored Fleece and Second Place black Romeldale fleece.
- Class: 50's - 58's 3/8 and 1/4 Blood combing - First Place gray Romney fleece.
- Class: 36's - 48's Low 1/4 common and braid - First Place gray Romney fleece, which went on to take Reserve Champion Colored Fleece.

ShortCLIPS by Dan Morrical

Foot Scald and Hoof Care

With our wet cool summer more flocks are experiencing issues with foot scald. Foot scald is an infection that creates pain in the hoof area with ewes losing condition because of restricted movement. Our challenge for controlling foot scald is the wet environment that the hooves are continuously in with the wet weather.

Ideally one should try to improve the environment with more bedding for housed sheep. Additionally one should rework lots to improve drainage. Scald is relatively easy to treat with foot bath or foot soaks containing 10% zinc sulfate solution. Producers should treat foot scald early as it can lead to foot rot.

Lamb Market News

We are all aware of the financial situation in the country and in the world. It appears that demand for lamb meat has sustained much higher prices than other meats. Currently lambs are in the low to mid \$90 per cwt. This a very positive situation compared to our competitors in the other meat sectors. Hopefully the price of lambs will continue strong throughout the rest of the year. Lower supplies are the primary reason for the strong prices relative to other protein sources.

Fall Pasture Management

I attended a two day grazing conference at Honey Creek Lodge the end of August. One of the stops on the pasture walk was to look at a weed control demonstration plot. It was estimated that herbicide treatment would cost about \$15.00 per acre depending on the rate of chemical used and the amount of acres treated. Fall application is the ideal time to control thistle problems in pastures. Pasture is our cheapest source of feed and growing more forage and less weeds is one method to increase our pasture production. Weed control should be implemented with a fertilization and rotational grazing system to improve the effectiveness of the weed control. Tight grazing of pastures continuously will always result in heavy weed encroachment.

4-H Lamb Performance

Division Results

There were 288 lambs entered in the performance lamb division in 2009 4-H state fair lamb show. The lambs gained on average .56 pounds per day which is similar to years past. Carcass characteristics were similar to previous years with a 58% dressing percentage. Back fat at .2 inches and bodywall at 1.0 inches were increased from previous years. Trends in the show ring are for lambs to be shown with more cover and performance lambs are following that trend. Carcass weight was 80.3 pounds and ribeye area was 3.35 square inches. Percent boneless retail cuts was 46.9%.

Halle Still of Woodbury County exhibited the Grand Champion Performance lamb. The lamb was below average in gain at .42 pounds per day. However it excelled in carcass characteristics with a carcass weight of 78.6, back fat of .18, bodywall thickness of .9 inches and ribeye area of 4.1. The percent boneless closely trimmed retail cuts was 49.6. The reserve grand lambs was shown by Tom Holubar of Johnson County. Tom's lamb gained .53 pounds per day, but had excellent carcass data. Carcass weight 65.6, back fat .1 inch, bodywall of .8 inches and ribeye area of 3.7 inches. The carcass's percent boneless closely trimmed retail cuts was a very impressive 50.2%.

New in 2009 was the addition of a boxed lamb division. Lambs were required to have at least .15 inches of back fat and carcass weights between 65 and 85 pounds. Halle Still's lamb also met all the windows criteria and won the boxed division. Reserve in the boxed division was James Leonard of Jasper County. The data on his lamb was 74.8 pound carcass, .3 inches back fat, .7 inches bodywall and 3.7 ribeye. Percent closely trimmed retail cuts was 48.9. Full details of all lambs should be on the State 4-H office web page of state fair results.



COMMERCIAL BREEDING STOCK FOR SALE

Yearling ram - Tall yearling Dorset ram with papers. Dudley McDowell, Archer. 712-723-5290 (9/09)

Ram Lambs: Four Polypay ram lambs out of University of Wisconsin, West Cyclone and J&S Polypays. Jeff Dufoe. 319-849-9443. (9/09)

Rams, ram lambs, ewes - 3-year-old registered Colored Lincoln ram (\$250), 2009 Natural Lincoln ram lambs (\$125 each), 2-year-old Natural Lincoln ewes (\$250 each), 5-year-old registered Colored Lincoln ewe (\$225), and crossbred Lincoln/Corriedale ram lamb (\$100). More detail available upon request. Digital photos available. Randall Parkin, 1477 Juniper Trail, Earlham, IA 50072. 515-462-1034. RanDesigns@aol.com (9/09)

Rams - Large framed yearling RR Suffolk Ram. Also fast growing, heavy muscled spring ram lambs: QR and RR. Paul Eness, 3081 390th St., Dayton, IA 50530. 515-547-2302 or 515-291-3106, eness@lvcta.com. (8/09)

Rams - Registered Hamp yearlings and ram lambs at reasonable prices. Gene typed rams that will perform for commercial or show flocks. Rams can be delivered at breeding time. Mickelson Hamps, Perry, Iowa 515 229-2182. (8/09)

Ewes, Ewe Lamb and Ram Lambs - Five registered Rambouillet ewes, age 2 years to 4 year old. \$150 each. One registered ewe lamb, \$150 and three registered Rambouillet ram lambs, \$300 each. Excellent wool producers. Call Joe Sawyer at 515-975-6122. (8/09)

Ewes - Thirty Dorset X ewes. Elite ewes of a 180 ewe flock. All have lambed on pasture and are steeped in show (club lamb genetics), excellent mothers. \$200 OBO. Contact: Doug Wirth, 515-979-3738 or wirthdoug@yahoo.com (6/09)

Rams - Registered Hampshires. Aged, yearling, and lambs available. Old-style, production-type genetics. Bloodlines represented: Englert, Houghton, Hubbard, Miner, Paul, Fescue Knoll Stock Farm. Contact Neil Kirkhart. Cantril, Iowa. (319) 325-8964. (6/09)

Rams and Ewe Lambs - Purebred Romanov ram QR, also several 1/4 Romanov X 1/4 East Friesian X 1/2 Rambouillet rams. Commercial maternal ewe lambs available at times. Triple Creek Farm, Wes, Esther, & Alex Moser 712-478-4622 wesmoser@juno.com (6/09)

Yearling Ram, Ram lambs and Ewe Lambs - Registered Suffolk yearling RR ram; large framed and correct structure. Several RR ram lambs out of Lansing 71014RR ram and ewe lambs that will all have at least one R gene. Randy and Barb Stewart, Newton Iowa, (641) 792-2323, rstewart@pcpartner.net. (5/09)

Free listing for ISIA members. Ads must be limited to 50 words and will run in four issues (date in parenthesis indicates first issue). Ads may be re-submitted for an additional four months at a time. Send ad information along with name, address, phone and email to the ISIA office at 5771 230th St., Sibley, IA 51249, or info@iowasheep.com by the 25th of the month for publication in the following month's newsletter.

JOB WELL DONE

To all who filled the 130+ shifts in the lamb foodstand at the Iowa State Fair - Thank You! Without you it would be an impossible task. Thank you also to Jim Timmins for volunteering each morning; Chuck Johnson for stepping in as the new Grill Master and to Carolyn Johnson for greatly lightening the load for Marsha during the fair.

Discontent Over Time Magazine Story

From ASI Weekly

In the wake of the publication of Time magazine's cover story on the meat industry, *The Real Cost of Cheap Food*, several industry organizations and others with a stake in agriculture have aired their discontent. Following is an article from *Meat and Poultry*.

"In a world of 7 billion people and expanding, where malnutrition, hunger or outright famine are commonplace, it's dumbfounding that Time magazine would take one of the great American success stories - the efficient agricultural production of an abundant variety of healthy, safe and affordable foods for consumers in the United States and

throughout the world - and turn it into an unrecognizable story of exploitation, manipulation and greed," wrote J. Patrick Boyle, American Meat Institute president and chief executive officer, in a letter to the editor submitted to Time magazine about this week's cover story, "America's Food Crisis and How to Fix It."

The ingenuity, productivity and dedication of American livestock producers and meat and poultry processors provide American consumers with an astonishingly wide array of product choices, with numerous flavor options and nutritional profiles, at extremely reasonable price ranges, Boyle pointed out.

And despite this abundance, Americans spend less than any other developed nation in the world on meat and poultry products - about 1.7 percent of Americans' income per year today down from more than 4 percent in 1970.

"As Nobel Laureate Norman Bourlag said, 'You can't build a peaceful world on empty stomachs and human misery,'" Mr. Boyle stated in his letter. "Before one dreams about the 'good old days' romanticizing about a return to peasant agricultural production practices, as Time magazine apparently does, we should remember that organic shoppers in well-to-do neighborhoods in our

country are a much different marketing challenge and imperative than the 1 billion people around the world that the United Nations estimates are hungry."

Time magazine's lack of balance and one-sided reporting on an article that was prominently featured on the cover was also put into question by Boyle. "Just as Americans need to eat a balanced diet, they also need balanced information. Unfortunately, they won't find it in Time magazine."

To read the Time story, go to www.time.com/time/health/article/0,8599,19174580,00.html.

Reprinted from meatpoultry.com.

Fair Dates

The 2009 Iowa State Fair was August 13-23 and many people inquired about its late start. Historically, the Fair always ended on the Sunday one week before Labor Day and the earliest Fair dates were August 13-23. In 1994, the Iowa State Fair Board, in an effort to avoid earlier school start dates, moved the dates of the Fair up one week. The Fair now ends on the Sunday two weeks prior to Labor Day. Based on calendar shifts, the earliest Fair is August 7-17 and the latest is August 13-23.

While the Fair Board thought they had solved the problem, the first day of school for many Iowa districts continues to get earlier, despite a state law requiring that Classes may begin no earlier than a day during the calendar week in which September 1 falls unless September 1 is a Sunday. In that case, classes may begin any day during the week before September 1. School districts avoid this law by simply submitting a waiver request to the Iowa Department of Education.

The Iowa State Fair Board and staff are concerned about the Fair's dates but are not able to change them without encroaching on county fairs. In addition, many exhibits like agricultural and horticultural crops, livestock, 4-H and FFA projects are simply not ready to be exhibited at the end of July.

Next year the Iowa State Fair will take place August 12 - 22, 2010 and early school starts will most likely be a problem again.

Reminder of Benefit for ISIA Members

Iowa Sheep Industry Association (ISIA) members with current paid dues may order animal health products from Midwest Livestock Resources at a discounted price. Members may call Dr. Larry Daniels, DVM at 641-485-7774 to place an order.

Balance sheep rations online

Montana State University's Sheep Ration Program is designed to assist producers in matching available feedstuffs with the animal's nutritional needs. Use this program to:

- View sheep nutritional requirements
- View the standard nutrient content of more than 300 feeds
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The program is based in part on nutritional recommendations adapted from "Nutrient Requirements of Sheep," Sixth Revised Edition, 1985, by the National Research Council.

It is a FREE on-line program that does not require any specific type of software. To use the program all you need is a computer capable of accessing the Internet. This program is available at: www.msusheepration.montana.edu/

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Busy Family — Growing and Promoting Lamb

Early June found me delivering leg of lamb to Trish Taft near State Center, Iowa. Trish, who works full time at Marshalltown Broadcasting, is in charge of the Rose Festival Cookoff at State Center, which took place on June 19th. Lamb has been offered as a special category in the past so it makes sense that Iowa Sheep Industry Association members Rich and Trish Taft wanted to have lamb included again this year.

Driving up to the acreage, it was difficult to ignore the beautifully landscaped yard and neat and orderly arrangement of everything. Jackie, age 9, was doing some chores and filling waterers in hopes of earning some time on the computer. Rich, who also works part time off farm, appeared out of the barn where he had been checking the feet on lambs he bought at Colfax earlier that day. Trish and Maggie, age 12, were mowing grass.

It didn't take long to realize that this was a busy family who not only take care of business but are involved in their community activities, scheduling them around their daughters' softball games and other activities.

Before he was married Rich ran a ewe flock but now finishes feeder lambs at eight locations in close proximity. He had 1400 lambs on feed in June and can hold 2200 head. They will all be gone before January because the snow can get so drifted in the yards that he keeps them empty in January and February. One of the locations has a tub and scale so all of the lambs are taken there to be weighed and loaded out when sold.

Rich explained that since he buys all of his inputs he knows exactly what his costs are. "I live and die by feed waste and am always thinking of ways to control it," he continued, "It is one thing to pay for the feed but another to waste it."

Feed rations are combinations of corn, soyhulls, protein supplement, cotton seed etc, depending on the price. Lambs receive a small amount of hay every other day but they can only nibble at it. Rich salvaged old corn dryer racks



Hog and cattle feeders have been converted for feeding lambs.

which have about three inch square holes that are used in the hay bunks. It prevents the lambs from pulling large hunks of hay out and dropping it on the ground. He also had some Premier panels that he had doubled up to make the openings smaller for the same purpose.

The Tafts were glad the National Check-off passed. Rich commented, "I give a lot to that each year but we need to have new ideas and dollars to promote those ideas."

They also would like to see the industry change the way lamb is marketed to have more case ready product available for consumers. Trish would like to see frozen lamb patties in the case and has a tip for grilling them. While grilling one side, brush the top with BBQ sauce, flip them and brush the other side with sauce.

The industry is lucky to have producers like the Tafts who are not only interested in selling lamb but promoting it as well.



Corn dryer racks salvage from old barns are used in hay bunks to restrict feed waste.

**September
Membership
Special**

Join the Iowa Sheep Industry Association as a new member during the month of September and get three months free. Your membership will not expire until January 1, 2011. Mail check for \$25 to Iowa Sheep Industry Association, 5771 230th St., Sibley, IA 51249 (must be postmarked by September 30, 2009). In addition, you will also be added as a member of the American Sheep Industry Association. Where else can you receive two sheep related newsletters for \$25?

Don't delay, act today.



Sheepdog Trial Results at the Iowa Sheep & Wool Festival

Novice Division	Dog	Points
Mary Bolton	Ecko	2
Debbie Meier	JJ	1
Rod Willson	Brianna	.5
Debbie Meier	Bea	
Sharon Sills	Jay	
Ranch Division	Dog	Points
Bob Johnson	Jag	3
John Overholtzer	Sam	2
Debbie Meier	Vicky	1
Bob Johnson	Ruby	.5
Bob Johnson	Ralph	0
Jerry Davis	Clyde	0
Curtis Dukes	Deuce	0
Mary Bolton	Jetta	0
Open Division	Dog	Points
Bob Johnson	Tip	2
Bob Johnson	Paws	1
Nyle Sealine	Flint	.5
JoAnna Yund	Spot	0
Wayne Bamer	Jake	0
Mike Davis	Sugar	0
Curtis Dukes	Red	0
Nyle Sealine	Jim	0
Curtis Dukes	Drew	0



New Cargo Trailer

Last year the ISIA trailer that holds all of our extra supplies and equipment suffered a broken axle. This new cargo trailer was wonderful to work out of at the fair and fun to pull down the highway, advertising our wonderful product.



Build your own corral system with working alley, sorting gates and tub

The above pictures were sent in by Brice Leonard showing a working system he built for use on his farm. The pictures show that with a little ingenuity and recycling a very usable system can be built. Also note the use of the trees. We all know that a little shade is worth a lot when working sheep.

Brice Leonard



Lelah Swallow took third place with her Tuscan Lamb at the Iowa Sheep & Wool Festival in June. The category was ground lamb.

Tuscan Lamb

- 1 pound of ground lamb
 - ¼ cup bread crumbs or Panko (Japanese Bread Crumbs)
 - Buttermilk powder
 - 1 egg
 - Garlic, minced
 - White Pepper
 - Salt
 - 2 tablespoons olive oil
 - Green or sweet onion
 - 1 medium size red onion
 - 24 mini sweet peppers
 - 1 medium size zucchini, cored and cut into 1-1/2" sections
 - Mushrooms
 - 1 can vegetable broth
 - 1 cup white wine
 - 1 can spinach or a bag of fresh
 - 1 can white beans
 - ½ pound carrots, cut in half lengthwise
- Combine the ground lamb, bread crumbs, buttermilk powder, and the egg. Add garlic, white pepper and salt to the mixture to your taste. Add olive oil, chopped onion, middle of the zucchini, chopped mushroom stems. Mix together well. Place into a pan the following in order listed: vegetable broth, white wine, spinach, white beans, red and green onion, carrots, white pepper, garlic and salt, to taste. Stuff peppers, mushroom caps and zucchini with the meat mixture and place on top of the layered items in step number two. Place the pan on onto the grill grate in offset chamber and bake at 250°F until the vegetables are tender and the meat is at 155°F internally. Remove from the cooker. Remove stuffed peppers, mushroom caps and zucchini to serving platter. Add gorgonzola cheese to beans and mash, pour over stuffed items and serve, garnished with dill or chives or tops of green onions.



The People's Choice Award was voted on at the Cook-off during the Iowa Sheep & Wool Festival. Zack Spykerman won with his Grilled Mediterranean Lamb Pizza using ground lamb.

Grilled Mediterranean Lamb Pizza

Seasoned Lamb:

- 1 lb ground lamb
- 1/2 tsp oregano
- 1/2 tsp cumin
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp ground black pepper

Pizza Crust:

- 2 Betty Crocker pizza crust packages
- ½ teaspoon oregano
- ½ teaspoon garlic powder

Additional ingredients:

- 1 tbsp olive oil
- Sautéed red onions
- Prepared basil pesto
- Shredded mozzarella cheese
- Peppercino greek peppers

Mix ground lamb with spices listed under Seasoned Lamb; divide into ½ pound patties and place in refrigerator. Mix pizza crust packages with oregano and garlic powder and form two pizza crusts. Bake crusts in 450° F oven for 8-10 minutes or just until starting to brown. Remove from oven and set aside on a plate to cool.

Sauté onions in olive oil until tender. Grill seasoned lamb patties over charcoal or gas to desired doneness; remove to plate and cover with tin foil. Keep grill hot and prepare one of the pizza crust by covering with coating of pesto and then add enough cheese to cover crust. Break or cut one of the patties into pieces and place on crust and add sautéed onions. Place pizza on grill and cook until cheese begins to melt (during this step you may need to adjust the grill temperature to prevent from burning the crust). Remove pizza place desired amount of peppers on pizza, cut and serve.

Calendar of Events

■ **September 5-6** – Twenty-ninth Annual World Sheep & Fiber Arts Festival, Bethel, Missouri. www.worldsheepfest.com or call: (573) 439-5035 or email: waterboy@centurytel.net.

■ **September 11-13** – Wisconsin Sheep & Wool Festival. Jefferson Fair Park, Jefferson, Wisconsin. Visit the Festival website at www.wisconsinssheepandwoolfestival.com. For more information call: 608-868-2505 or email: wisbc@centurytel.net.

■ **September 12-20** – Clay County Fair, Spencer, Iowa. www.claycountyfair.com

■ **September 15** – Deadline for submitting funding requests to the Iowa Sheep and Wool Promotion Board to be reviewed at their October, 2009 meeting. For more information contact: Jean Van Houweling, Executive Secretary, PO Box 35633, Des Moines, IA 50315. Email j.vanhouweling@mchsi.com.

■ **October 10** – Iowa Make It With Wool Contest. Cutty's Okoboji, Spirit Lake, Iowa. For information contact Katie Olson, 3041 110th St., Steen, MN 56173 or call 712-472-2022.

■ **November 6 - 8** – Iowa Wool Gatherers' Retreat, Barn on the Bluff Elkader. Fiber classes, fiber friends, fun and food! Details at www.iowasheep.com or call 712-736-2109 or 563-926-2573.

Do you have an event that you would like to place in the Lamb & Wool newsletter? Please send information by the 15th of the month preceding publication date of newsletter. Submit via email at info@iowasheep.com or phone 712-736-2109.



CORRECTION

Last month's recipe for the Out-In Shepherd's Pie Loaf should have contained instructions to add ½ cup of the prepared gravy on top of vegetable mixture before sealing the loaf. The last ¼ cup is used to drizzle on the loaf at serving time.

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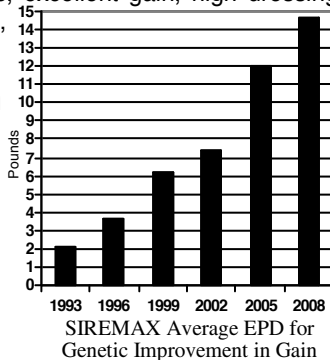
They said it could be done, but it would take 15 years. They were right.

We have pooled genes from Columbias, Texels, Suffolks and Hamps. We have combined EPD's for weight gain, fat reduction and rib-eye muscle into the LAMBPLAN Carcass Plus Index. This index has soared to a SIREMAX flock average of 198, with the 2008 top-ranked lamb index of 239.

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Dysart & Tipton flocks are Certified Scrapie Free and enrolled in NSIP



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