

NEWSLETTER

MID 2011

PRESIDENT'S LETTER

Jane Woodhouse

VSGA President

Brigid's Farm, Peacham, VT

I WRITE ONE WEEK AFTER HURRICANE IRENE, LOOKING BACK and looking forward. It has been a week strong in emotion, struggle and celebration as we watch towns devastated by flood come together as strong communities. One image that is vivid in my mind is that of a kayak rescue of a teenage sheep in Jericho. The photo appeared on several blogs and in the Burlington Free Press and was a sober reminder of how precious our animals are to us.

I did not experience the sort of disaster that much of Vermont did THIS time. We had an equally devastating storm on May 26th that sent the calm brook behind my house raging over its defined banks. My house has been here for 120 years and I have lived here for 12 years this month. Never has anything come close. But on May 26th an area from around Barre to St. Johnsbury experienced a localized storm of around 7 -8 inches in 3 hours. The water was lapping my studio and we moved 3 floor looms to a more secure part of the house - at midnight. Thirty plus roads washed out in Peacham, which is a small town.

It appears that this recent storm may have brought even more rain. However, we have been bone dry and 8 inches or so over 12 or more hours kept damages minimal. Only five roads washed out this time. Still homes not far from me were lost.

So our attention turns to the Vermont Sheep and Wool Festival that will go forward. Tunbridge Fairgrounds experienced some water over the bank but it was not bad. When I talked to them the Tuesday after Irene, the grounds were being mowed. I invite all of you to come and enjoy this year's 23rd Annual Vermont Sheep and Wool Festival. We will gather to celebrate our community of small farms, our animals and their products. Even this week I have received workshop registrations from out of state and as far away as Minnesota and Virginia. It is heartening to see people supporting Vermont and our festival.

The board is busy working on an overhaul of the VSGA website. As we go into 2012, we hope to have a more useful and updated web page with more resources and educational information. Our thought is to get more from the directory online so members have access to the most up to date information. We currently have a committee working to make the changes necessary to keep it the vital tool that it should be. ►Continued on Page 10



Photo by Mary Lake

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COVER PHOTO

Shearer Jim McRae waits to shear during a wool handling course led by American Sheep Industry consultant Ronald Cole on August 20 at Vershire Mountain School in Vershire, Vt. **Submit a photo for the Newsletter cover to mary.m.lake@gmail.com.**

SUBMISSIONS

VSGA Newsletter
 Edited by Mary Lake
 To submit stories, ideas or photos call (802) 338-2250 or e-mail mary.m.lake@gmail.com

Local distributor seeks serious meat producers

National non-traditional market lamb sales up

By Mary Lake
Newsletter Editor

The American Sheep Industry Association started a campaign to “grow our flock” in response to the increased demand in U.S. lamb sales because of the decreased supply coming from New Zealand and Australia. As American lamb sales increase, ASI encourages shepherds to add another ewe to their flocks in effort to produce more lamb for the future.

ASI’s Let’s Grow Web site says: “Lamb processors, from the commercial market channel to the rapidly growing nontraditional markets, are clamoring for a greater supply of lamb.”

In this corner of the country, Vermont Quality Meats, who sells 12 lambs to Providence, Boston and New York City restaurants each week, is looking for more lamb, as well.

“I think we would be able to increase (the amount of lamb sold),” co-owner Dave Rochat

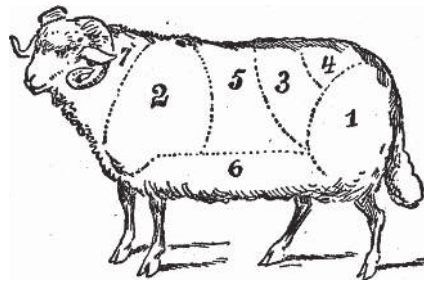


Image from countryfarm-lifestyles.com

said. “We can’t sell more because of short supply.”

Rochat and his wife Barbara own Vermont Quality Meats, which started as a cooperative in 2000 and has been a private, for-profit enterprise since 2008. Along with lamb, they sell beef, pork rabbit, poultry, cheese and maple syrup. Lamb and beef are their biggest sellers.

With Vermont Quality Meats, producers are responsible for animal transport to slaughter facilities and slaughter fees. Vermont Quality Meats will arrange the slaughter dates, pay for cutting, pick-up and delivery of the meat.

Rochat said he is looking for lambs weighing 90 to 150 lbs. and will sometimes take yearlings. He often pays more than or close to \$4.00/lb. To learn more, contact him via e-mail, procurement@vtqualitymeats.com, or phone, (802) 747-5950. He is eager to establish relationships with farmers interested in producing meat year-round and/or increasing the number of lambs they produce.

MEAT MORSELS: What’s happening with promoting local meat in Vermont?

By Erica Zimmerman
Center Farm, Montpelier, VT

Many of you have expressed interest in expanding opportunities for processing and marketing your lamb and goat meat. Many of us experience challenges with slaughtering and processing bottlenecks. VSGA is keeping its ear on the work to improve this situation and will keep passing along information and advocating for sheep and goat producers in policy decisions.

You can learn more about this at our upcoming Sheep(Goat)osium on November 5th. In the meantime, here are a few morsels:

Through the Farm Viability Program and the Agency of Agriculture, we are starting to see funding for slaughterhouses to improve capacity, funding for processors to improve facilities, and funding for a meatcutting training program.

“It’s looking good for commercial

processing to improve,” said Sam Fuller of NOFA-VT, who has been working closely with Jenn Colby of the Vermont Grass Farmers’ Association and with Chelsea Lewis, who leads the State’s meat sector development for the Agency of Agriculture.

Meanwhile, Sterling College is working on methods for raising meat goats and marketing them. New food hubs, or multi-farm CSAs, are starting to feature more meat. Local charcuterie is developing.

And the USDA has determined that producers need to publicize the nutritional profiles of our lamb, and most other meats. (Goat meat or chevon appears to be excluded.) If your scale is small enough, you won’t need to label each of your packages. Instead, the easiest way is to put out these flyers where your meat is sold (see link below). Details about this policy are forthcoming. NMPAN is a great resource for learning about Niche Meat Processing. http://www.fsis.usda.gov/PDF/Pork_Lamb_Nutrition_Facts.pdf

Goat meat project offers mentoring opportunity

Vermont refugees look to replace imported chevon with bucklings from dairy farms

*Karen Freudenberger
Vermont Goat Collaborative*

The Vermont Goat Collaborative is working on a project to replace imported Australian goat meat that is sold in Burlington area ethnic markets with locally produced meat. Our dream is to work with recent immigrants / refugees who previously raised small livestock to help them begin peri-urban operations that will eventually replace the imported meat. We are currently in the design phase of the project and are working with diverse partners to study the economic and technical feasibility of the idea. Most likely, we will end up collecting bucklings from dairy operations, and fattening them to the appropriate size. We hope to begin a pilot operation in 2012.

We are interested in identifying goat farmers in the northwestern part of the state who might be willing to mentor a refugee farmer. We imagine that perhaps the immigrant farmer would spend a few months working alongside a Vermont farmer to learn the nuts and bolts of goat-raising in Vermont. The Vermont farmer might then continue to mentor and advise the



Photo courtesy of Karen Freudenberger

Mohamed Abdi from Somalia slaughters a goat raised at Serling College. The meat from this goat was used for a taste test comparison of Vermont-raised and Australian imported goat meat. The Vermont meat won 36-9 among immigrant tasters.

immigrant farmer for some time after he begins his own operation. If there is an expressed interest on both sides, we will apply for grant funds to cover the costs of the mentoring program and ensure that no participants incur a financial burden from his/her participation. We are particularly interested in identifying Vermont farmers with some developing country experience (e.g. Peace Corps), though others are also very welcome.

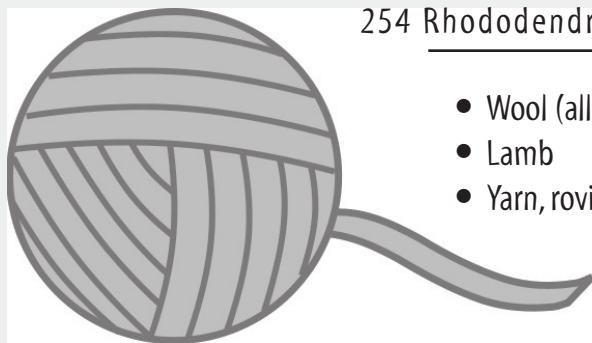
If you are interested in this project or would like to be kept informed, please contact Karen Freudenberger: freudenberger@burlingtontelecom.net. All ideas are welcome at this point!

Volunteer:

Contact Karen
freudenberger@burlingtontelecom.net.

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A surprising root of exhaustion

*By Mary Lake
Newsletter Editor*

I thought I was doing all the right things. I was drinking plenty of water, getting an adequate amount of rest, stretching, eating really great food and even finding time to be with friends and just hang out. I thought by doing all these things I could manage the exhaustion that comes with farming during the summer.

It wasn't until this past month that I realized how much I was worrying about the sheep and that worry was wearing me down. It came to me when I saw a sleeping lamb in the pasture and didn't know if it was really sleeping or if it was dead. I ran over to it, maybe running faster than I have ever run before. When I reached the lamb, my shoulders dropped with relief. It wasn't a dead lamb. I was, however, concerned to see that I had thought a rock was a lamb. I tilted my head, looking at the rock and my eyes swelled with tears. I was exhausted.

With a recent resurgence of coyotes and the constant threat of parasite overload, my periodic sheep checks can be stressful. Even just the sound of the sheep bleating makes my muscles tense. I want more than anything for the

sheep to be happy, quiet and eating.

What's been helping me deal with this stress is acknowledging that I'm doing everything in my power to keep the sheep alive while still maintaining our management plan for healthy sheep, meat and fiber production and farm income. I've also been thinking a lot lately that shepherding in some ways, it seems, is a lot like parenting. I'm not a parent yet, but what I've learned from other parents is that there is a point when you have to accept the worry. It probably won't ever go away, and when reacted upon correctly, it may even make you a better parent.

So, in an effort to become a better shepherd, I have been accepting my worry. I do what I can and know that there are some things I can't control. Talking to other shepherds has really helped, too. At the Wool Handling course in August I got to vent and swap stories with some of the other participants. We were all students and teachers there, and it reminded me of how great our sheep and goat community is.

If you're interested:

I started a blog and regularly post pictures and stories from the farm. watchthesheep.tumblr.com

I want more
than anything
for them to be
happy, quiet
and eating.

My favorite Icelandic ewe, Grace, naps as her twin rams play behind her.



Producers: USDA seeks help to increase surveillance for scrapie

*By Leslie Michaud
Animal Health Technician, Vermont
USDA APHIS VS*

The U.S. Department of Agriculture (USDA) and the sheep industry have worked to control and eradicate scrapie; a fatal degenerative disease affecting the central nervous system of sheep and goats. USDA has established the National Scrapie Eradication Program (NSEP) that is designed to eliminate scrapie from the Nation's sheep flocks and goat herds. The program is a cooperative effort among producers, allied industry, accredited veterinarians, State animal health officials, and USDA's Animal and Plant Health Inspection Service (APHIS). The NSEP is mandatory and relies on slaughter surveillance and the reporting of scrapie suspects by producers and veterinarians. The current surveillance components of the NSEP include:

- Regulatory Scrapie Slaughter Surveillance (RSSS);
- Non-slaughter surveillance (e.g., trace investigations, on-farm testing); and
- The Scrapie Flock Certification Program (SFCP).

The program's goals are to eradicate classical scrapie in the United States and to meet World Organization for Animal Health (OIE) criteria for disease freedom. Since 2002, the prevalence of scrapie has decreased significantly through existing eradication efforts, largely a result of effective slaughter surveillance. In order to achieve the goal of eradication, efforts must focus on improving the flock-level sensitivity and increasing surveillance to find the remaining cases. This will be accomplished by sampling

apparently healthy and clinical sheep and goats at slaughter and enhancing on-farm surveillance efforts, including specifically targeting underrepresented flocks/herds and geographic regions, including Vermont.

Regulatory Scrapie Slaughter Surveillance (RSSS) is a targeted surveillance program designed to identify infected flocks, consisting of sample collection from mature sheep and goats sent to participating cull slaughter facilities,

as well as dead, disabled, or suspect animals found at concentration points, including markets and feedlots.

The SFCP, which began in 1992, is a voluntary program. The program provides participating producers with the opportunity to protect their animals from scrapie and to enhance the marketability of their animals by certifying their origin in scrapie-free flocks.

In order to increase our surveillance efforts for scrapie in VT, we

are asking producers to please call, USDA APHIS Veterinary Services office at (802) 223-5071, or Leslie Michaud, Animal Health Technician at (802) 338-7466 in order to collect samples.

Targeted samples include the following:

- Mature sheep that are sent to slaughter (defined as complete eruption of first permanent incisors)
- Dead, disabled, or suspect animals on-farm, or at market

Fact sheets, brochures, news releases and video clips of scrapie-infected sheep and goats are located at:

- www.aphis.usda.gov/animal_health/animal_diseases/scrapie/
- http://sheepindustrynews.org/scrapie_guide.



Producers can contribute to the Scrapie program by officially identifying their sheep and goats federally and in their state, reporting suspect sheep and goats to a State, Federal, or accredited veterinarian, and using genetic selection in flocks at risk.

Side note:

At the some slaughterhouses, the USDA inspector calls Leslie to come in whenever a mature sheep is processed. A lot of slaughterhouses schedule sheep and goats to be processed on a certain day of the week for efficiency. This allows Leslie to get samples from multiple farms in one trip. You can ask if your slaughterhouse does the same.



**"It's an exciting time
to be a shepherd."**

Ronald Cole
ASI Marketing Analysis Consultant

Photos by Mary Lake

As shearer Liz Willis finishes the belly of one sheep, wool handling instructor and American Sheep Industry wool consultant throws a fleece for students to skirt and critique at Vershire Mountain School in Vershire, Vt., on August 20.

Wool handling course teaches students and instructor

By Mary Lake
Newsletter Editor

For Ronald Cole, a small flock is 300 sheep.

Eyes widened as he said this at the two-day Wool Handling Course at the Tunbridge Town Hall on August 20. Fifteen or so female shepherds and spinners and shearer Jim McRae attended the course, receiving a thick reference binder and American Sheep Industry Let's Grow campaign sticky note pads. Most of the students could count their animals on their hands (and feet), or at least list most of their flocks by name.

Cole, an ASI wool consultant, led the class in a power-point presentation showing how wool prices have gone up in the past decade. That paired with an increased meat demand makes it "an

exciting time to be a shepherd," said Cole.

As his presentation moved into wool science and production, he explained the importance of determining an end product and producing wool accordingly. Although the power-point was geared for larger producers, it provided valuable information about judging wool by its fineness, cleanliness, length and strength. And, Cole hammered home the importance of having an organized wool harvest.

On the afternoon of the first day, the class caravanned to Vershire Mountain School in Vershire, Vt., to shear a few sheep, throw a few fleeces on a skirting table and decide how to handle them for future use.

Cole and some students from the course made a make-shift skirting table out of hay bales

and a fence panel.

As McRae and Liz Willis sheared sheep, the class skirted and examined each one.

Cole demonstrated how to skirt quickly and meet commercial mill standards, which are generally the same as small custom mills here. What is different is many Vermont producers sell to handspinners or show fleeces in competitions. And, a lot of producers sell their own yarn as opposed to selling wool to a garment company and never seeing it again. For this reason, one student commented that it would only benefit the producers to skirt as if all their fleeces were going to show. The result would be that handspinners



ASI wool consultant Ron Cole and students of the Wool Handling course examine a skirted fleece on August 21.

would receive well-skirted fleeces and be more inclined to buy again and the yarn produced at custom spinneries and sold at a farm stand or small venue would be of a higher quality as well. The producer's reputation could potentially increase. Cole noted this as a great example of processing for an end product, though it is different than he is used to seeing out West.

VSGA President Jane Woodhouse said she hopes the course can be offered again next year. It benefits high-end wool producers as well as larger-scale meat and dairy sheep producers, and could also benefit the state or region clip at annual wool pools.

Wool Pool Update: After the July 2nd Wool Pool, the New England Sheep & Wool Growers Association voted to reappoint a Wool Pool Committee. Aaron Loux volunteered to chair the committee, and has been collecting committee members. If interested, contact Aaron at (413) 230-8607 or aaronshearing@gmail.com.



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**CVM/Romeldale
and
Merino Sheep
Cashmere Goats**

Consider this breed: CVM/Romeldale

One shepherd tells of her discovery and love for this patterned sheep

*By Nancy Zeller
Long Ridge Farm, Westmoreland, NH*

I first learned about CVM/Romeldale sheep from an article written by Laurie Ball-Gisch for *The Shepherd* magazine in January 2002. I was raising a small flock of sheep but looking to commit to one breed with both preservation and fine wool in mind. And so began my instant fondness and affection for the rarest, most endangered breed of sheep in North America today. By May of the same year my husband and I brought home a starter flock from Ohio.

CVM/Romeldales offer a wonderful gift to both shepherd and fiber enthusiast. They are a complex blend of colors, patterning and distinctions within the breed. Once you understand their inherent qualities the options are endless both for raising a flock and fiber work. Follow along with me as I share their history and fiber qualities as a true American breed.

The hardest thing to explain to the inquisitive person wanting to know what kind of sheep we raise is when they ask "What does the CVM stand for?" I always wish I could come up with a clever line but instead all that rolls off my tongue is "California Variegated Mutant". They wince a little as the word 'mutant' forms on their lips and I quickly explain how the name came to be.

The Romeldale was developed in California by A. T. Spencer early in this century. Spencer purchased the entire contingent of Marsh New Zealand Romney rams that were exhibited at the 1915 Pan American Exposition in San Francisco. He bred these rams to his Rambouillet ewes, with the goal of improving both the meat and wool qualities of his stock and they became known as Romeldales. Much of the establishment

of the Romeldale breed was accomplished by the J. K. Sexton family during the 1940s and 1950s. The Sextons selected the sheep for high rates of twinning, maternal ability, and non-seasonal reproduction. Soft handling wool was also a priority, as was fleece weight and a grade of 60s to 64s. For years the entire clip of the original Romeldale flock was sold to Pendleton Mills.

Romeldale sheep are white, but during the 1960s, colored lambs appeared in the breed. Glen Eidman, a partner of the Sextons, became

interested in these sheep and line bred them for several generations, further selecting for fleece quality. He referred to this group of sheep as California Variegated Mutants, usually shortened to CVM. The classic color pattern of the CVM is the badger-face, a light body with a dark belly and dark head. This pattern creates a range of shades of color on a single fleece. Selection

has increased the range of variability in fleece colors to include gray, black, brown, and

moorit. Unlike many colored sheep, CVM/Romeldales will not fade with age, but rather darken from birth to their first year. The other dominant trait in this breed is that as the sheep ages the wool softens. These two traits alone set this breed apart from all others.

We coat our entire flock year round to protect the fleeces from the elements. Sun will lighten the tips and change the color of the entire fleece once blended during spinning. The fleece tips become brittle and felted from the sun, fluctuating temperatures, rain, ice and snow across the seasons. Hay chaff is another bane to the fiber producer and coating sheep saves the majority of the fleece from contamination. Our flock spends from late May through September on pasture which is the easy season for us and the sheep. But during the late fall

"What does the
CVM stand for?"

I always wish
I could come up
with a clever line

through the winter our flock lives in an open barn and we feed high quality hay to them twice a day.

I am sure you have seen charming pictures of a sheep at the hay rack looking over the back of another sheep with a big mouthful of hay

which is sprinkled all over her neighbor's back and neck! It's when I most love the flock coated. I make coat changes about 4-5 times a year. As the fleece gets longer the coat gets tighter. In order to protect the fleece from felting while also keeping the sheep in a coat with a reasonable fit, I regularly watch each sheep as they need to be refitted. I wash and mend the coats after each change and store them for the next coat change.

We shear our flock in early spring. If they are lambing, we shear a month ahead of the due dates. There is stress during lambing and it shows itself as "wool break" in the fleece. Shearing just before lambing will put the stress line at the tip of the fleece the following year rather than an inch or more into the fleece if shearing occurs after lambing. Shearing day is the highlight of my year as a shepherd. Shearing takes place in the big barn which has a smooth plywood floor. We have a back area that we corral the sheep into and clean the front area where the shearing takes place. As the sheep move through the shearing they receive their annual vaccinations and we put a fresh coat on each. To keep them comfortable for the shearing we withhold hay and water on shearing morning. Once they are sheared, coated and put in another holding pen they finally get to eat hay again. Some years, such as this year, cold temperatures were with us and so we increase the hay feeding for a few days after shearing to



Photo courtesy of Nancy Zeller
Nancy and her ewe, Ashley, at Long Ridge Farm in Westmoreland, N.H.

allow the flock to produce extra body heat until they readjust.

Annually, each sheep grows an average of 6 to 12 pounds of wool with an average yield of 55-60%. Fleece should be bright, dense and uniform from front to britch. Staple length averages

3 to 6 inches with a Bradford count of 60 to 64. The crimp is well-developed, giving the wool a full, slightly crisp hand. The wool is soft and can be worn "next to the skin". Truly, it is wool developed with the hand spinner and fiber artist in mind ... easy to spin ... wonderful to work with. Handspinners find that the wealth of shades in each fleece opens up many possibilities for the creative use of natural colors. The fiber comes in white, gray, black and brown, often with multiple shades grown by a single animal.

Uniformity of a single fleece is important but within the flock there will be varying fleece styles. In our flock we have three distinct lock formations. We have a delicate lock with a tiny crimp, a longer lock with a wide open crimp and a dense lock with a fine crimp. Each formation is beautiful. Some of the sheep have a lower micron count than others with an overall flock range from 19 to 28.

When looking for a CVM/Romeldale fleece to purchase I would be sure the fleece is clean, free of kemp (hair which is not a desirable trait), has a uniform staple length (3-6") and crimp and has a nice overall appearance. The CVM/Romeldale fleece judging card places 35 points for clean fleece weight (yield), 10 points each for color, soundness, crimp, staple formation and staple length and 5 points each for staple evenness, freedom of fault and handle/luster. Although I have won ribbons for CVM/Romeldale fleeces over the

► *Continued on Page 11*

President's Letter

►From Page 1

We are bringing back the Sheeposium this year on November 5. The all day meeting and workshop will take place in Montpelier. Erica Zimmerman is working on programming with a focus on meat from carcass evaluation and processing to preparation. We will have more information on our webpage as well as a mailing to members. Keep an eye out for information.

Finally, I want to quickly mention Wool Handling School which happened on Aug. 20 and 21 in Tunbridge. Mary has included an article in this newsletter. We offered the two-day class through a Wool Outreach Grant from ASI. Ron Cole, a consultant with ASI came to Vermont as the teacher. We hope to have Ron back for the 2012 festival to do a clinic for shearers and a Wool Classing School. One of the outcomes of the class is an interest in a VSGA wool committee. Please contact me if you are interested in serving on the committee. It is wide open but one of the projects we are looking at is whether or not to reinstitute a wool pool in Vermont. I would also be interested in your opinions in that regard.

I will close hoping that all of you are safe after last week's storm and hoping to see you in Tunbridge in a few weeks.

VSGA Traveling Display Board

Our display board represents the VSGA at conferences, shows and festivals and publicizes the organization and it's members. And, honestly, it needs to be revamped.

Please, send in some yarn or wool samples, knitting or weaving samples, pictures of your animals or products, recipes for your meat or cheese. Send to Erica Zimmerman (1820 Center Farm Rd., Montpelier, 05602) and your name will be entered in a raffle.

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September 20

Reclaiming Pasture From Forested & Fallo Land

Tamarack Tunis, 4758 Chelsea Road, Corinth, VT
This event discusses the benefits and challenges of farmers working with land owners to build quality pastures. 4 - 7 p.m. \$15 to attend, \$5 for VT Grass Farmers' Association members. Bring your dinner, dessert and refreshments provided. Contact Jen Colby (802) 656-0858 or jcolby@uvm.edu.

October 1

NOFA-VT 40th Birthday Bash

High Meadows Farm
Westminster West, VT
An event to celebrate farmers and the community that supports them. Food, farm olympics and live music. There will also be a tour of Akaogi Farm - the site of the first NOFA meeting. Akaogi Farm is now an innovative farm growing rice. 4 - 10 p.m. \$25 for adults, \$10 for ages 13 and under, kids 5 and under free. Free admission for flood-impacted farmers (limit 2 per farm). RSVP by phone, (802) 434-4122, or online nofavt.org.

October 1 & 2

23rd Annual Vermont Sheep & Wool Festival

Tunbridge Fairgrounds, Tunbridge VT

A beautiful and fun event featuring local and regional vendors, fiber contests, sheep and goat events, sheep shearing and Border Collie herding demonstrations. Saturday 10 a.m. - 5 p.m., Sunday 10 a.m. - 4 p.m. Contact: Barbara Tonnissen (802) 223-2456, festival2011@comcast.net.

October 15 & 16

Dutchess County Sheep & Wool Festival

Dutchess County Fairgrounds, Rhinebeck, NY
One of the biggest fiber events in the region hosts a wide variety of vendors and sheep and goat events. Saturday 9 a.m. - 5 p.m., Sunday 10 a.m. - 5 p.m. Visit sheepandwool.com for more information.

October 22 - 24

Introduction to Cheesemaking

The Compass School, 7892 U.S. Rte. 5 Westminster, VT
This three-day workshop includes two days of hands-on cheesemaking, as well as information and explanation of regulations financial planning for anyone starting a small-scale cheese business. Topics include: the milk properties (sheep, cow and goat); hands-on cheesemaking (lactic curd/Chevre, Tomme, and hard cheese); use of starter & ripening cultures; brining; ripening;

aging/affinage; regulations; equipment, facilities, and financial planning for small-scale commercial cheesemaking.

November 5 & 6

Eastern States Exposition Fiber Festival

West Springfield, MA
The Big E hosts vendors, fleece sales, fashions shows, competitions, and demonstrations. Saturday 9:30 a.m. - 5 p.m. Sunday 10 a.m. - 3 p.m. Visit thebide.com for more information.

SAVE the DATE!

January 20 & 21

16th Annual

Vermont Grazing

& Livestock

Conference, featuring

Dr. Temple Grandin

FEATURE

►From Page 9 years, I have also had beautiful fleeces that didn't appeal to the judge. It is difficult to view a fleece at a show when it is rolled up in a clear plastic bag but you can see enough of the fleece to know if it embodies the above points. If you are attending a show seek out breeders ahead so you can meet them and ask questions.

With purebred registrations at less than 300, the American Livestock Breed Conservancy lists the CVM/Romeldale in Critical Priority Status defined as: Fewer than 200 annual registrations in the United States and estimated global population less than 2,000. The CVM and MID 2011

Romeldale breeds have never been numerous and the list of breeders in the United States numbers fewer than 40.

CVM/Romeldales constitute a fine breed of sheep, whether your interest is to raise them, breed them, or to purchase a fleece or yarns and rovings for your fiber dreams. They truly are an American breed with class deserving conservation and recognition.



Vermont Sheep and Goat Association
P.O. Box 321
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Good stories, good information:

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• **The Newsletter exists to serve you:**

- Submit questions, comments, stories, ideas, or photography to:
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Cashmeres
Cashmere Goats

*Breeding Goats • Fleece
Meat Goats • Kids*

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See you at the festival!

Vermont Sheep & Wool Festival
Oct 1 & 2
Tunbridge Fairgrounds, Tunbridge, VT