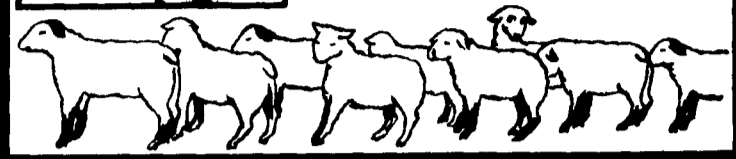




Flock Forum

by
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Sheep and Cattle Can Be Partners

The most unique factor of animal agriculture in the Northeast region is the abundance of forage. The rainfall and temperature in the region is ideal for cool season grasses, legumes and brassicas which can be pastured for animal production. In addition, soil types respond to treatment and management.

A recent seminar conducted by Winrock International compiled and presented both international and U.S. research data showing that grazing sheep and cattle together can benefit both the pasture and the animals.

Both New Zealand and Colorado grazing trials have shown the carrying capacity of pastureland to be increased by 15 to 23 percent when sheep and cattle grazed together. The reason appears to be simple: "Cattle and sheep prefer to eat different things," explains former researcher Dr. Wayne Cook, range scientist, Colorado State University. Generally, he says, cattle prefer the more mature grasses and sheep prefer to browse the forbes or broadleaf plants. And, as Cook explains, when both types of foliage are kept in check, the regrowth patterns under controlled grazing management will produce better pasture yields.

Virginia livestock producers have shown that no additional agronomic inputs are needed when adding one mature breeding ewe for every beef cow. The assumption, of course is the carrying capacity is in balance with the established pasture program.

Ewe Profitability

The question most frequently asked with today's depressed farm beef and pork prices is, "How much money can I make with

sheep?" The influence ewe and lamb management has on lambing percentage and the associated lamb market price are factors to reckon with when one looks at net profit per ewe.

The information in Table 1, shown below, correlates lambing percent to market price and gives the projected profit or loss/ewe for any combination of these two factors. All values are based on total costs/ewe at \$85 and market lamb weights of 110 lbs.

Lambing %	Ewe Profitability ¹ Market Price (\$/cwt)		
	55	60	65
150	5.57	14.00	22.25
140	-0.80	7.40	15.10
130	-6.35	0.80	7.95
120	-12.40	-5.80	0.80
110	-18.45	-12.40	-6.35

¹1985 Sheep Profit Day Report, University of Kentucky

PSWGA Date Change

The annual meeting of the PSWGA has been rescheduled for May 12. The general session will start at 1:30 p.m. at the Southridge Motor Inn, State College. Mr. Tom Brown, president of the Ohio Sheep Improvement Association will be the featured speaker at the Banquet on May 12, 5:30 p.m. at the Tussey Mountain Inn, (Ski Lodge) Boalsburg. Advance reservations are due on or before May 5 by calling (814) 863-3668. The banquet costs are \$10/person or \$18/couple. Make checks payable to the PSWGA and mail to 316 W. L. Henning Bldg., University Park, PA 16802, ATTN: Clair Engle.

The annual wool sale is rescheduled for the following morning 9 a.m., May 13 in the Colonial Room of the Nittany Lion Inn.

Commercial producers seminar to highlight Sheep and Wool Festival

COCHRANVILLE — Three producers who collectively produce, feed out and market over 4,000 lambs annually will share their management expertise with new and experienced shepherds at a seminar on commercial market lamb production during the Maryland Sheep and Wool Festival at the Howard County Fair Grounds, West Friendship, Maryland on May 3.

Responding to a growing interest in lamb production, the Pennsylvania-Maryland Shropshire Association is sponsoring the seminar to aid all those who are interested in the sheep business.

While the farm economy sags in most areas, commercial lamb production is becoming more profitable with market prices for

slaughter lambs reaching new highs. The recent establishment of two new lamb slaughtering plants in Pennsylvania and Virginia have added impetus to the sheep business. Facilities, feeding, health care and marketing will be covered in the seminar. In addition to the participating producers, two marketing agents will be on the panel. The seminar will be held in the cafeteria at the fair grounds and will begin at 1 p.m.

David Albert of Trout Run, who feeds out 3,000 market lambs and runs a 400-ewe flock will be one of the producer panelists. The Rev. Victor Decker of Tunkhannock, also will be one of the speakers. Decker, in addition to being a fulltime clergyman, has a commercial flock of 250 ewes lambing

WASHINGTON, D.C. — The U.S. Department of Agriculture today announced it is restricting its definitions for the terms "lite" and "lean" and other fat claims used on meat and poultry labels to reflect more accurately a product's fat content. USDA also is requiring specific labeling information on products using these terms.

Processors will have one year to change their labels in accordance with the new requirements.

"Today, consumers are more conscious of the fat content of their diet and many are concerned that 'low fat' and other fat claims are made for products that are relatively high in fat," said Donald L. Houston, administrator of USDA's Food Safety and Inspection Service. "We need to ensure that labeling information on fat content of meat and poultry products is clear and not misleading. At the same time, we don't want to be so

strict with our labeling standards that we discourage industry from producing lower-fat products."

Under the new policy, the term "extra lean" will be reserved for products containing no more than five percent fat. Processors must disclose the actual amount of fat on the product label—for example, "This product contains 4 percent fat."

The terms "lean" and "low fat" can be used only on products containing less than 10 percent fat, and the amount of fat must be stated on the label.

The terms "light," "lite," "leaner" and "low fat" can be used on products containing at least 25 percent less fat than the majority of such products in the marketplace. A statement explaining the comparison must be included on the label. For example, the label for "Leaner Ground Beef" might include "This product contains 20 percent fat, which is 33

percent less fat than is in most ground beef."

In addition, the terms "lean," "lite" or other fat claims can be part of fanciful names, brand names and trademarks only if the product meets the requirements for that claim and if the claim is explained on the label. This restriction, however, does not apply to the use of these terms on brand-name products like frozen dinners and entrees when the terms indicate a product's usefulness in calorie control. Labels on these products must carry nutrition labeling that includes the fat content.

Previous labeling requirements allowed fat claims such as "lite," "lean" and "extra lean" to be used interchangeably on meat and poultry products containing 25 percent less fat than a comparable product and on products containing no more than 10 percent fat.

Maryland plans 'bigger and better' Lamb and Wool Festival

WEST FRIENDSHIP, Md. — More of everything is in store for visitors to the 13th annual Maryland Sheep and Wool Festival to be held May 3 and 4 at the Howard County Fairgrounds, West Friendship, Md., according to Mary E. F. Streaker, chairman. West Friendship is located between Baltimore and Frederick, Md. just off I-70.

A total of 539 sheep entries from 69 consignors will participate in either one or more of six sheep shows. Border Leicesters will start the shows at 9 a.m. Saturday, followed by Romneys and Corriedales. Natural colored sheep will show at 12:30 p.m. Saturday. Columbia sheep will lead off at 8 a.m. Sunday, followed by white wool sheep and selection of supreme champions. Columbias and Corriedales are new to the show this year. Other events are a carcass contest and a feeder lamb show and sale.

An auction will be held following the shows at 3 p.m. Sunday, where only high quality sheep will be offered, assures Jack Price, sale chairman. Thirty two ewes and 24 rams have been nominated for the sale.

More than 150 crafts persons will be exhibiting their wares, and the latest in sheep handling equipment and fencing will be displayed.

With the addition of a building which houses a demonstration

kitchen the lamb cooking contest has been greatly expanded. Both senior and junior cook-off contests will be staged and professional meat cutters and chefs will conduct demonstrations on lamb cutting and cookery.

Two seminars are scheduled—the first on wool grading and judging at 7 p.m. Friday. All sheep judges on the Maryland official judges' list have been invited. The second seminar will be a sheep showing workshop at 7:30 p.m. Saturday.

Both white and natural colored fleeces will compete for prizes. Only those entered in competition will be judged. All fleeces, competition or not, are priced by producers and the festival acts as "middle man" to bring buyer and seller together.

One barn will be devoted to breeds of sheep not ordinarily seen at local sheep shows. It is customary to display at least 30 different breeds in this area. Such eye catchers as four-horned Jacob sheep may be viewed here.

Other competitions include sheep to shawl, junior spinning, shearing, queen shepherd's lead, skein and garment, photography and fine arts. There will be shearing demonstrations and working sheep dog demonstrations.

Admission and parking are free and there will be a variety of lamb dishes and other foods to purchase. For further information contact Mary Streaker, 301-321-1344; or Ernest Hall, 301-845-8744.

Polled Hereford events scheduled

LANCASTER — Within the next two weeks two major Polled Hereford events will take place in the Keystone State.

On April 25, the Northwest Pennsylvania Polled Hereford Association will hold its show and sale at the Mercer 4-H Park in Mercer County. Judging the show will be Glenn Eberly, director of the Meat Animal Evaluation Center at State College. The 31-head show gets underway at 2

p.m., followed by the sale at 7 p.m. For information contact Stanley Hunt, 412-368-8359.

The Bedford County Fairgrounds will be the site of the Pennsylvania Polled Hereford Association's Spring Show and Sale on May 3. Judging the 32-head show will be Gail Long, manager of Nittany Farms, State College. The show is scheduled for 9:30 a.m. with the sale following at 1 p.m. For information contact Sam Hunter, 301-824-4771.

LIVESTOCK LATEST



Commercial lamb producers Tim Willis-Allen and wife Pam Karner use greenhouse-type structures for housing sheep. Dr. Karner will discuss flock health at Maryland Wool Festival. **correction**