

# Md. Sheep And Wool Festival Attracts Thousands

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WEST FRIENDSHIP, MD (Howard Co.)—They came from everywhere...sheep farmers, and their numerous related cottage industries to the annual Maryland Sheep and Wool Festival held at the Howard County Fairgrounds.

Located near the highly populated cities of Baltimore and Washington D.C., thousands of spectators and shoppers filled the parking lot and overflowed the fairgrounds on a bright blue weekend in May.

It marked the 22nd year for this growing event and chairman, Gwen Handler, had done a super job of bringing a multitude of wool-related events together.

Musical notes of the Scottish highlands and the lush green hills of Ireland filled the air heavily scented with barbecued lamb. Highlights were Maggie Sansone on a hammered dulcimer, Bob and Sue Esty, a Scottish folk duo, a hammered dulcimer band, harp music, traditional folk singers, and Bonnie Rideout, a National Scottish Fiddle Champion.

City folks, intrigued by the wide variety of sheep breeds, "oohed," and "aahed," as they pet-

ted and cooed over newborn lambs or docile sheep.

Other wool bearing animals were also on display including llamas angora rabbits and goats.

Wool-related craftsmen presented the results of their multiple talents in the form of scarves, blankets, coats, sweaters, hats, gloves, slippers, wallhangings, jackets, and throws.

Side-related cottage industries included basket weaving, countryside paintings with a passel of white fluffy sheep, and jewelry.

Spinners taught others the art of spinning; weavers taught weaving. And handmade spinning wheels, shuttles, bobbins, beaters, and shuttles were of prime interest to the newly created wool artisans.

While an assortment of food ranging from giant frosted eclairs to the good old American hamburger was available at the end of a long food line, fresh lamb was the call of the day.

A chain of humans extending for twelve or more feet was constant at a food stand offering fresh barbecued lamb or freezer lamb for those with home culinary skills.

A building dedicated to marketing lamb was filled to capacity as

spectators waited patiently to try the results of lamb raised by David and Nancy Greene.

The Greens run a mail order business selling freezer lambs from their 100 ewe, mostly Poly-pay flock.

Lamb offerings on the site included barbecued lamb, sliced lamb with mint sauce, lamb burgers, lamb sausages, and lamb hot dogs.

There were competitions of various breeds of sheep, fleece, a sheep to shawl contest, a shepherd's lead contest and the fine arts of weaving, spinning, knitting, art and photography.

Nathan Mooney demonstrated his working sheep dogs. Those doubting the tastiness of lamb could have their doubts tested at the lamb cookoff.

Folks like James Finn had traveled all the way from Vermont to bring two of his rare breeds, the Scottish Blackface and a Black Welch Mountain ram. Jim comes to the festival on a regular basis. "My Scottish Blackface don't do that well against other breeds," he says. "I hope we get a special class for them someday."

Elaine Shirley had her Leicester Longwools from Colonial Williamsburg on display.

A new attraction this year was a shepherd's hut from the Republic of Kazakhstan, one of the new emerging countries since the breakup of the Soviet Union, with

a large agricultural sector centered around grain and livestock.

It was an event filled to capacity for shoppers, competitors, artisans, and just lookers.



The Greens of White Hall, Maryland, were kept busy cooking lamb for a steady stream of customers.



James Finn of Maple Avenue Farm in South Strafford, Vermont, shows off his Black Welch Mountain Ram.



Wool crafts and sheepskins were waiting and ready for anxious shoppers.

## Eastern Emu Expo Offers Latest Information For Making Emu-Raising Profitable

LANCASTER (Lancaster Co.) — About 170 persons attended the Eastern Emu Expo held last weekend in Lancaster.

Workshops included the latest information on the emu industry — from setting up to marketing and preparing emu meat.

Philadelphia Eagles' trainer Otho Davis said that in 1994 he began using emu oil on team members who are injured. Emu oil is considered effective for everything from skin problems to a muscle injuries. Steve Mummu, also a certified athletic trainer, said that he has had great success in treating runners with tendinitis and shin splits with emu oil.

"It doesn't cure but relieves inflammation, soreness, and pain," he said.

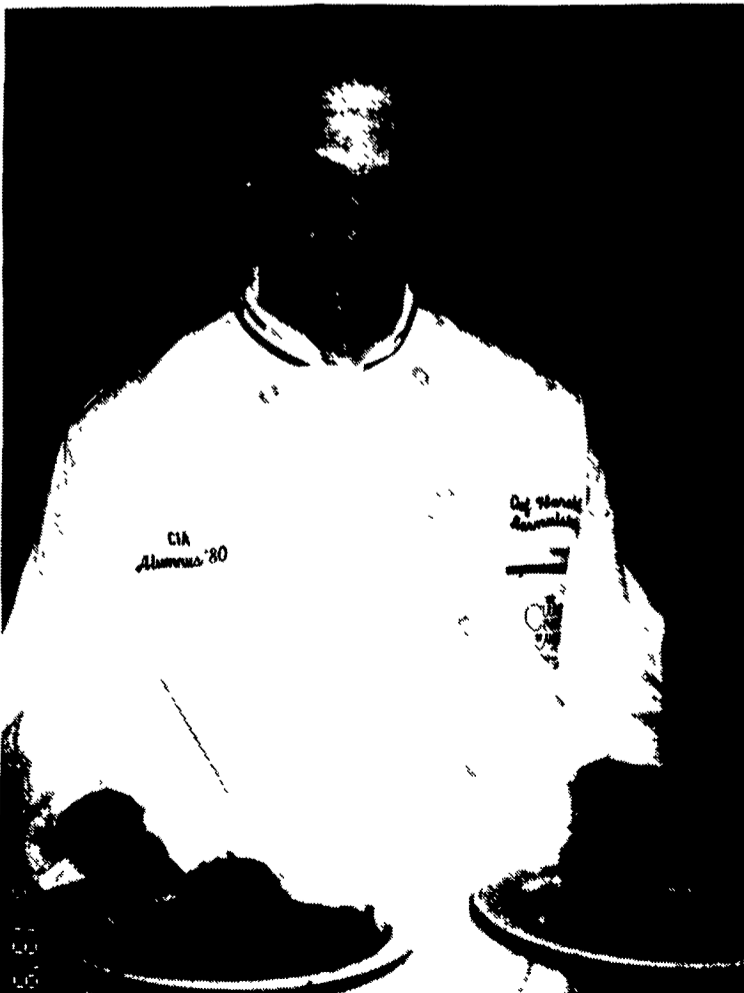
Zoann Parker, extension agent, explained how breeders should market themselves, their farms, and their birds to be profitable.

She stressed the importance of obeying government regulations and advised marketing strategies.

Chef Harold Marmulstine from Polo Grill in Baltimore taught emu meat preparation. He advised preparing emu as game meat by marinating in oil and garlic and seasoning with rosemary, thyme, juniper, and onions. Do not use vinegar in emu preparation and always cook to medium rare for best flavor.



Speakers at the Emu Expo included, from left, Mark Mortensen, president; Zoann Parker, extension agent and rattite specialist, and John Stark of the Pa. Dept. of Ag.



Chef Harold Marmulstine prepares emu meat at the Emu Expo.



Bernie Redlaski receives a recognition plaque for his dedication to the Emu Association.