Member Profile

Colleen Smith
Blessed Creations Farm

My husband and I own a small farm in the beautiful Willamette Valley of Oregon. Our farm is located on 14 acres of lovely flat land. Eleven of these acres are dedicated to our flock and the other 3 we raise Marionberries. We have been raising sheep for about 10 years, while I have learned a lot, many times I feel like a newbie to the sheep raising business, I am constantly learning. This farm started as a dream many, many years ago and in God’s great wisdom the dream unfolded over time, not overnight.

I was not born a farmer but have always had a farmer’s heart. About 14 years ago my sister moved to the country and she bought alpacas. Over time I convinced her that it would be great for her and I to have some sheep together at her house. Our first small wool flock was a cross breed, our next was a small purebred and we were hooked. Then our own farm dream started moving and taking shape, now with children grown and out of the house, our life was in for some changes. Both my husband and I changed careers at this point. I found a job working with dairy sheep on a farm owned by a gentleman who also owns a large commercial business.

I took my vacation from my insurance industry job of 25 years created a new career for myself working with his dairy flock and we moved onto a property he owned bringing sheep from my sister’s with us. At this time a local Border Leicester breeder/friend had some changes in her life and our first natural colored Border Leicester was given to me. Soon the small purebred flock we started with was moved on and Border Leicester sheep took their place winning our hearts.

We now have 16 head of BL’s which includes 3 Natural Colored ewes and 50 head of Dairy sheep as my outside job has changed and my work is no longer running dairy sheep. We have taken up the challenge of creating a sheep milk dairy. Our milk will be frozen and sold to a local cheese maker. At this time our flocks run together. We will wean the dairy lambs at 8 weeks of age then moving the dairy sheep to the other side of the barn and start training them on the system. Who knows maybe a heavy milking Border Leicester will end up on...
Presidents Message

GREETINGS AND HAPPY NEW YEAR TO YOU AND YOURS!

Winter decided to come to Michigan. So far it has been a cakewalk compared to last year however, we know it’s just the beginning! As the New Year begins, we look forward to new faces in our barns and dream about how their genetics can help our flocks and the flocks of others. In the future we will have an article discussing black genetics in white sheep and what that could mean to the future of our breed. Our registration papers identify a white sheep with black genetics with the letter “B” or “F” after the registration number. Questions on this topic can be addressed to myself or any of our board members.

For the FIRST time the Border Leicester breed will be represented at the All American Junior Show! It will be held July 3rd, 4th, and 5th on the ground of the Eastern States Exposition Center in West Springfield, Massachusetts. We are so very proud of all our Junior members especially Emily Gibson who began the effort to raise the funds needed to compete in this show. Both white and black Border Leicesters will be represented. We know that you all will be the center of attention and will do our breed proud!!!

We appreciate the efforts of all our many members who help organize the small and large shows across our great country. Please help support and attend them whenever you can. You will be glad you did!

Please renew your membership soon, if you have not already done so. Don't miss the opportunity to be included in our breeders directory. Our web-master, JoAnne Tuncy works hard to make sure the information about your flock and our great association is available to all.

Remember that each of you is an important part of the Border Leicester Family.

We look forward to seeing many of you this year!

Peace,
Linda Koeppel
President

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CANNING JAR DYEING

SUPPLIES: A canning kettle with rack insert, 6 quart jars (preferably wide mouth), white vinegar, powder dyestuff for wool (Pro-Chem or Jaquard dyes work well), and DRY wool roving, DRY washed locks, small batts or skeins of yarn.

METHOD: Stuff the jars really full with the fiber; ADD 1, 2 or 3 colors per jar, 1/8-1/4 tsp TOTAL of dyestuff, placed on top so colors don’t mix. Fill canning kettle with hot tap water to shoulders of jars and set on lit stove.

Mordant Mix: 1/2 cup white vinegar to 1 gallon very hot water. Slowly pour mordant mixture down side of each jar, filling to the shoulder (you will need at least 3 gallons of mordant mixture for six jars). With a dowel or handle of your dyeing spoon poke once down each side of jar to allow some dye to reach the bottom, then submerge all the fiber. Do this carefully so that the colors don’t blend too much.

Place jars in rack, set rack in kettle, put on kettle lid (no lids on the jars), bring to simmer and cook for 30 minutes. Let cool (as long as you can stand the suspense!), take out rack of jars and pour off dye-baths - they should all run clear. Rinse in same temperature water, squeeze out gently or whirl through SPIN cycle only of washing machine. Lay out to dry.

NOTE: kettles and jars MUST be dedicated to dyeing, they should never be used for food again.

RAINBOW DYEING with raw/dirty wool locks

SUPPLIES: canning kettle & lid; white vinegar; liquid detergent; powder dyestuff; raw fleece.

METHOD: 3” of hot tap water in the kettle. Add ½ cup white vinegar & 3 good squirts of detergent. Stuff in raw fleece, dirty side down. With spoon or dowel, make a well in center of fiber. Bring to simmer with lid on. Sprinkle 2 colors of dye powder over surface of fiber. Hold at simmer for 30 minutes. DO NOT STIR. Rinse and squeeze out gently; roll in old towel or whirl through SPIN cycle only of washing machine. Lay out to dry.

Washed locks can also be used, and detergent is not needed.


Research On Lambs Could Lead To Treatment In Human Infants

Researchers at Iowa State University (ISU) are hoping to contribute to future human treatments for a respiratory virus in infants.

Mark Ackermann, professor in the department of veterinary pathology at ISU, has spent the last 15 years working with lambs to test the effects of two medications for Respiratory Syncytial Virus (RSV), a virus that creates the common cold in human adults but could pose a serious threat to newborns or elderly with weaker immune systems.

While the virus is not typically fatal for infants, it has the potential to cause pneumonia and occasionally hospitalization, and children that get it severely can often end up predisposed to asthma. Ackermann said studying the virus in lambs is similar to human testing, as lambs are close to the same size as infants and the virus replicates well in their lungs.

"We’ve developed this model to study what the virus does from a scientific standpoint and from a biology standpoint, how it gets into cells,” Ackermann said.

The virus has some strands that are created in cattle and sheep, but his team is looking at human strands that can replicate in lambs.

The team is studying the effects of two different drugs, one oral and one acting as a misting nasal medication. Ackermann said his group has also previously teamed up with physicians at the University of Iowa to study one of their own therapeutic treatments.

While similar studies have been tested on rodents in the past, rat and mouse lungs are structured differently and lamb test subjects are a step closer to human clinical trials.

Ackermann said an international RSV conference is held every two years, and this year’s meeting in South Africa begins next month. One of his team members will be presenting their lamb model at the meeting, and he hopes the project can gain some interest there.

While he hopes programs across the world may take notice of his project, Ackermann said it will take some work to upscale the research and establish a larger lamb source.

"For another lab to do this, it takes a lot of learning because there’s a lot of little things you have to do with lambs," he said. "What we do have is a niche as far as a model that kind of transcends into application of human drugs. In a way, I hope we’re going to have to figure out a way to upscale how we do this."
Greetings to all from west-central Illinois!

2015 has begun and now is the time to make a commitment that this year you will take a proactive approach to promoting your flock, your breed and the sheep industry. Ask yourself what you may do to help promote our breed and the positive merits it offers the U.S. sheep industry.

Border Leicester fleeces are outstanding and are becoming the spinner’s choice. Border Leicester lambs are quick to grow and when a Border Leicester is crossed with another breed, the lambs are some of the finest that will ever go to market.

Our ewes lamb easily, milk well and are unmatched when they are in the lambing pen. The disposition of our breed is unrivaled, truly making them a “family friendly” breed.

Encourage your fellow breeders to buy some Border Leicester ewes or get a good Border Leicester ram and put him on their ewes. Your friends will be thankful for the encouragement.

Like our mantra says, “Start At The Top With Border Leicesters,” and now is the time to start!

Greg Deakin

What I'm doing these dark days is working out the practicalities of Jim Gerrish’s message in Border Leicester world in tall grass prairie, Kansas' Flint Hills. Jim's book is about Kicking the Hay Habit and, as you might imagine, there's more to it than that; but a good part of it has to do with using available resources wisely. That corresponds with our approach to our breed: it seems to us that what will carry us into the future is their digestion as much as their appearance and we should not take digestion for granted any more than we do wool or musculature.

Stay tuned.

Jerry Wigglesworth

Once again, our winter weather has consisted of wet snow, sleet, rain, freezing rain, more wet snow; following in the footsteps of the last two winters. How I would love to have an old-fashioned snowy and even cold winter again! The last storm left up to two feet of wet cement-snow with many in our town without power for up to 8 days and roads and yards filled with downed trees and branches. Many trees fell down roots and all and kept falling for days. We were spared on our side of town and only lost power for 3 hours.

I was able to watch the white ABLA National Show at NAILE via the Internet. There were many beautiful animals in the show. I was surprised though, at what appeared to be a short wool length of many of the sheep, including many that won of the breed. I realize that sheep that have been in a lot of shows over the course of the year need to be re-trimmed to look their best, but I encourage the showmen/women to adhere to the “Standard of Excellence” breed standards that is put in all the newsletters... showing sheep with (what is comparable to) 3 to 5 months wool growth on them. A number of years ago, I asked a long time Border Leicester breeder and showman how he was able to show his Border Leicesters with so much wool on them including the curly-purled tip on the end of the fleece, with inches of wool on the lower leg shown as well. His answer was to clean and trim them a month before the show and then just wet them down and let them dry and nature did the rest. His sheep, when in the show ring, really exemplified quality wool from head to tail and lower leg. People that bought sheep from him really knew what they were buying.

A concern was brought up at the last board meeting I would like to highlight: black factored white Border Leicester sheep. Prior to the late1980s, colored BLs could not be registered in the North American Border Leicester Association (the recognized breed association at the time) because Border Leicesters were considered a white breed. It was not until our ABLA was formed, that colored sheep were allowed to be registered. A board member had looked up the pedigrees for many of the white sheep in the show-ring at NAILE and many of them were “factored.” A discussion followed about the concern that if members want “white Border Leicesters,” it is important to look at pedigrees/registrations of sheep they want to buy before purchasing a white sheep. I for one have sheep that are “white”, “black-factored white” and “colored” and have sold them as “white” or “colored” and the purchaser and I have not looked further. I will be more discerning in the future. I share this other board member’s concern about losing ALL WHITE genetics in a breed in the past that was just that... something for all of us to thing about... And ABLA breeders that have only kept “pure white” genetic sheep (as far as they know, according to the registration papers) may want to market them as such in the future.

I hope all of you have a successful lambing season and keep warm these next few months!!

Sue Johnson
Hinesburg, VT
I once had a “wild” sheep named Janet. When I would walk down to the field where she was kept with the other sheep, she would observe me with calm confidence. Then, when I would open the gate from one enclosure to the next, she’d jump the fence and run away up the hill. Like a deer, she’d turn in stark profile, then baa to her compatriots: “Freedom, girls! Freedom!” But my other sheep were perfectly content to remain domesticated.

When Janet abdicated her role as a parent and left me two lambs to raise, I debated what to do with her. Could I sell her? She was at least eight years old, rather over-the-hill by commercial standards. Moreover, few shepherds would delight in acquiring a fence-jumper and a neglectful mother. Putting her down would be wasteful, but keeping her would easily double my shepherding workload, given the necessity of retrieving her whenever she escaped.

I finally settled on a solution: mutton.

With the help of some friends, I loaded Janet into a trailer (a story in itself!) and took her to the Royal Butcher, an Animal Welfare Approved abattoir in Randolph. Three days later, 200-pound Janet had become 96 pounds of roasts, ribs, and ground. Two massive hind legs presented a challenge—my oven just isn’t that big! Nevertheless, I’ve braised, curried, roasted, and burgered my way through most of this bounty.

The economics of eating Janet will thrill any committed localvore. Janet cost $50 when I purchased her as a breeding ewe for my lamb and wool operation, and she cost approximately $125 to maintain over the winter. My total cost, including slaughter, for 96 pounds of meat was $300, or a little more than $3 per pound. That is really, really cheap by local food standards. Granted, $50 is a low price for any sheep, and Janet was exceptionally large, but these numbers bore out for most of my other mutton-sheep purchases. Not only was the meat frugal, it also offered a humanely raised product that price-equivalent, conventional meat could barely hope to touch.

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In the U.S., mutton has a bad rep. Sources agree that mutton’s downfall came about when soldiers who endured poor-quality boiled mutton in World War II’s Pacific Theater came home with a distaste for the meat. At the same time, rapid changes in farming at home were increasing the availability of pork, chicken, and beef. Agricultural industrialization marginalized sheep, which do not tolerate feedlot crowding and corn-based diets as well as other meat animals. According to the USDA’s National Agriculture Statistics Service, the total number of sheep in the U.S. declined from nearly 60 million in the 1940s to a bit less than 10 million today. Less than a third of Americans eat lamb at all, and mutton makes up a vanishingly small proportion of American meat consumption, except among immigrants who come from lamb-eating cultures in the Middle East, Central Asia, and elsewhere. (It is also relatively popular in the United Kingdom and Ireland.)

I didn’t grow up eating mutton, but my love of lamb and commitment to local and humane meat on a budget led me to the idea of buying live cull sheep from local flocks (always fully disclosing my intentions): a 4-year-old Icelandic that couldn’t breed, a 2-year-old Border Leicester wether whose care was costing more than the value of his wool, a Romney ewe with a bum udder. These animals gave me valuable sheep experience prior to buying my own flock in 2012. Each represented an economic conundrum for their shepherd but a culinary adventure for me. The first roast I ate from Janet, the tenderloin, was as tender as any lamb but with more concentrated, bolder flavor. The grassy, lamby flavor of the ground meat stood up well to the bright spices in curries and stews. I braised the shoulder in a Dutch oven with barbecue spices and found to my surprise that mutton compares favorably with traditional pork.

Every year, most shepherds face the quandary of what to do with prime-age animals that cannot produce within the flock. For hobbyists, whom I define as those who raise small flocks of sheep primarily for enjoyment and with minimal concern for profitability, non-breeding or problem animals can simply be retained as pets or painstakingly retrained. But for shepherds who want to make their sheep a business, the time and feed costs associated with non-producing animals mean keeping them is unfeasible.

The lack of a general mutton market is another obstacle. According to information provided voluntarily through an inquiry I made on the Vermont Sheep and Goat Association listserv, many shepherds working on a small scale quietly eat their older sheep themselves but would be happy to sell some. None reported regular consumer demand. Refugee and immigrant communities represent a small but growing opportunity, but marketing effort is required to seal those deals.

Marketing norms may also contribute to the challenge of selling mutton. Most Vermont shepherds who sell fiber as well as lamb choose not to emphasize the fates of sheep that don’t contribute to the flock. Perhaps they fear repercussions from customers who think of sheep as pets and don’t want to
Continued from front cover...

the stand someday. We show our beautiful Border Leicester girls in 2 -3 local shows a year, sell breeding stock, meat, pelts and wool.

The market for our wool is not just local. We sell raw, skirted fleeces all over the United States, Sweden and Japan. We have many return customers and are thankful for them. Our farm name completely says it all, Blessed Creations, we are thankful for the blessing of stewardship of this land and these creations have brought into our lives, and we strongly feel that without God in our lives none of this is possible.

Side note about Marionberries, which were named after the county we live in. The Marionberry is a bright, glossy blackberry with medium to large fruit, somewhat longer than wide. It is special to the area because it is named after the county in which it was developed, and 90% of the world's Marionberries are grown near Salem. Summer's fresh flavor is locked in this hybrid blackberry developed by Oregon State University's Agricultural Research and Development Program in Corvallis, Oregon. It is a blackberry cross between two previous Oregon hybrids, the smaller, but tasty Chehalem and the larger, higher-producing Ollalie. George F. Waldo of the U.S. Department of Agriculture began its development in 1945, and it was tested at Willamette Valley farms. The new variety was released under its name of Marionberry in 1956.

Interested in becoming a Director???

We will have another election this Spring!!!

Go to page 20 in this newsletter for more information!

Want to pay your 2015 Dues on Time??

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Laura Sands, Champion ram at 2014 Maryland Sheep & Wool Festival

Lydia Smith, with “River” Reserve Champion ewe, best headed ewe & best fleeced at the 2014 Northeast Youth Show

Thanks for our helpers Colin & Artie Siegmund, Hannah & Lydia Smith, Brian Larson and Graeme Stewart

For Sale: TP, our five-year-old ram sired 2013 reserve champion ram at the BigE, champion ewe at NAILE in 2013, champion white long wool ewe at the 2014 Michigan Fiber festival, reserve champion ewe at the 2014 BigE, and the reserve champion ewe at the 2014 NAILE.
Continued from page 5...

acknowledge the food side of the equation. Alternately, shepherds may find themselves unable to part with animals they have cared for over the years.

In any case, farm operations that are serious about generating a living income need an outlet for older but edible sheep. That’s where you come in.

*****

Mutton is an affordable meat, and delicious. If you like lamb, chances are you will like a well-prepared cut of mutton. Just as veal is meltingly tender but less flavorful than beef, so does lamb compare to mutton. Good mutton is lamb-flavored but denser, more concentrated in flavor. As with other red meat, it goes well with a variety of spices. A good mutton leg or loin roast will surpass a lamb roast, and the leftovers make a fine broth and soup. Some breeds and older sheep can be gamier, so if strong flavor is a concern, look for younger sheep from richer pastures.

The main drawback of mutton, and a main source of mutton’s bad rep, is the significant amount of fat found in some cuts. Ground mutton in particular can contain more than 25 percent fat. The best way that I’ve found to cope with the fat is simply to choose recipes where I can cook the mutton separately and drain it before adding in anything else. Mutton works brilliantly in most applications where ground beef is used. Shepherd’s pie, chilli, stir-frys, and more taste great with ground, drained mutton in place of beef. In shepherd’s pie, it’s even traditional! Mutton can be made into burgers, but be aware of the grease factor if you are grilling. I’ve had a few charred fireballs due to dripping grease!

Mutton also substitutes well in nearly all Indian dishes that call for lamb. Why cover up the delicate flavor of lamb with strong spices when mutton will bring delicious flavor, too?

And cubed leg or shoulder makes for fabulous stew meat. Substitute mutton in beef stew or beef with barley soup. For stew meat from tougher sheep, use vinegar or other acids to help break down tougher meat fibers. Barbecue works along the same principles. It may be heretical to the ears of pork enthusiasts, but pulled barbecued mutton has amazing flavor and texture.

Some cuts of mutton make delicious roasts. The loin and the leg can be tender even on older sheep. Rosemary and garlic are traditional flavors, but you don’t have to feel constrained by tradition; consider adobo, cumin, black pepper, chilli, and curry. Other cuts, such as the shoulder or brisket, are best braised. Don’t be intimidated by braising meat; cooking meat at a low temperature for many hours doesn’t require much attention. Choose a marinade and put the roast in a pan with the marinade and cook on low heat in the oven until the meat is fork tender. Braising melts the fat, which you can choose to remove from the braising liquid.

Supporting mutton, then, will expand your culinary reaches while saving you money. It will also add a revenue stream to the balance sheets of local sheep farmers, making their enterprises more competitive and sustainable. Mutton may be a vanishingly small piece of the culinary landscape of Vermont now, but a few people expressing interest in mutton by talking to a sheep farmer at the farmers’ market or calling a few nearby sheep farms could start the ball rolling.

My freezer now only has a few more packages of ground and a roast or two from Janet. As I reach for one to defrost for dinner, I am grateful that she fed me all winter long. Her daughter Agnes has fabulous wool and a friendly, affectionate personality. I will sustain my sheep, and the sheep will sustain me in return.

Katie Sullivan lives in Brookfield, where she works for Fat Toad Farm caring for dairy goats and making caramel. And she runs Sheep and Pickle Farm, where she raises sheep for fine wool and meat.

This article originally appeared in the Fall 2014 issue of Vermont’s Local Banquet Magazine.

Mutton Gyros (serves 3)
1 lb. ground mutton
1/3 cup red onion, finely chopped
pitas
lettuce
tzadziki (yogurt/cucumber mixture)
spice mix:
1 tsp. oregano
1 tsp. marjoram
½ tsp. thyme
½ tsp. garlic powder
½ tsp. fresh ground black pepper
½ tsp. dried mint
¾ tsp. cumin
¾ tsp. salt
1 Tbsp. lemon juice

Gently simmer mutton to render fat and drain most of the fat. Add onion and gently simmer until onion is translucent. Add spice mix and simmer for 10–15 minutes, stirring occasionally for even cooking. Serve in a warmed pita with tzadziki and lettuce. Add hummus, tahini, and/or tomatoes if desired. This quick meal is a great summertime treat!
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WHITE YEARLING RAM
1. OMF 4310 - 2/3/2013 - Overlook Manor Farm - Warrenton, VA
2. S Patti 1301 - 2/15/2013 - Taylor, Callie - State College, PA
3. Deakin 1872 - 2/16/2013 - Deakin Family Farms - Cuba, IL

WHITE EARLY RAM LAMB
1. Deakin 1949 QR - 1/3/2014 - Deakin Family Farms - Cuba, IL
2. Taylor 14029 - 1/30/2014 - Taylor, Callie - State College, PA
3. Fogle 1006 - 1/25/2014 - Fogle, Marilyn & Carroll - Raymond, OH

WHITE FALL EWE LAMB
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH

WHITE INTERMEDIATE RAM LAMB
1. Fogle 1009 - 2/16/2014 - Fogle, Marilyn & Carroll - Raymond, OH
2. Deakin 1965 QR - 2/20/2014 - Taylor, Callie - State College, PA

WHITE INTERMEDIATE RAM LAMB
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH

WHITE LATE LAMB
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH

WHITE BEST HEADED RAM
1. Fogle 1966QR - 2/20/2014 - Deakin Family Farms - Cuba, IL

WHITE RESERVE GRAND CHAMPION RAM

WHITE GRAND CHAMPION RAM
Taylor 14079 - 3/20/2014 - Taylor, Callie - State College, PA

WHITE RESERVE CHAMPION RAM
Deakin 1949 QR - 1/3/2014 - Deakin Family Farms - Cuba, IL

WHITE BEST HEADED EWE
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH
4. Vincent, Connor and Paige - Laurel, DE

WHITE FLOCK
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH

WHITE PREMIER EXHIBITOR
Taylor, Callie - State College, PA

NATURAL COLORED BORDER LEICESTER SHOW

NATURAL COLORED YEARLING RAM
1. OMF 4380 - 3/4/2013 - Overlook Manor Farm - Warrenton, VA
2. Vast Plains 613QR - 2/14/2013 - Converse, Don & Sharon - Bowling Green, OH
3. T. Deakin 1842RR - 2/12/2013 - Deakin Family Farm - Standford, KY

NATURAL COLORED RAM LAMB
1. T. Deakin 1956RR - 1/6/2014 - Deakin, Tiffany - Cuba, IL
2. Early ZNK 0130QR - 1/26/2014 - Early, Jerry & Dena - West Liberty, OH
6. Taylor 14043 - 2/14/2014 - Taylor, Callie - State College, PA

NATURAL COLORED EWE LAMB
1. Taylor 14055 - 2/21/2014 - Taylor, Callie - State College, PA
2. Deakin 1966QR - 2/20/2014 - Deakin Family Farms - Cuba, IL
6. Taylor 14047 - 3/19/2014 - Taylor, Callie - State College, PA

NATURAL COLORED EWE LAMB
1. Taylor 14077 - 3/20/2014 - Taylor, Callie - State College, PA
2. Deakin 1966QR - 3/20/2014 - Deakin Family Farms - Cuba, IL

NATURAL COLORED EWE LAMB
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH
4. Vincent, Connor and Paige - Laurel, DE

NATURAL COLORED EWE LAMB
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH

NATURAL COLORED EWE LAMB
1. Taylor, Callie - State College, PA
2. Deakin Family Farms - Cuba, IL
3. Fogle, Marilyn & Carroll - Raymond, OH

NATURAL COLORED PAIR OF RAM LAMBS
1. Early, Jerry & Dena - West Liberty, OH
2. Freds, David - Lafayette, IN
Hello from Ohio, home of the great OSU Buckeyes! It's been an exciting football season here and now time to focus on other things. Plans are beginning to come together for another great time at the Great Lakes Show and Sale in Wooster on May 22, 23 and 24th.

If you haven't joined us previously we hope you will consider doing so this year. We start the activities on Friday evening the 22nd with an informal gathering at the Best Western Hotel. We share lots of fun, laughter, conversation and food.

The sheep show is Saturday morning. I just got an email from Linda Reichert, who heads up the fiber show that weekend. She told me that they were still going to judge the Border Leicester Fleeces on Saturday morning at 9:30 and have them up for sale one half hour after they are judged. The judging usually only takes about a half hour. They are going to try to have the judging of all the other fleeces on Friday evening and have them ready to sell at 10:00 AM Saturday. This should work our nicely as folks are always wanting to purchase fleeces right after the festival opens. We hope to have lots of good fleeces entered and sold that weekend. Please be aware of the show, look over your stash of fleeces and make an entry. More details will follow later.

Saturday evening will be our annual meeting and dinner. It has been decided to try a new location and we will meet at Jake's Steakhouse on Rt. 30, not too far from the fairgrounds. After a buffet dinner we will have the ABLA annual meeting. A silent auction is also being planned for the evening. We hope to have some great items up for bid.

Details are still in the works for the weekend and if anyone has questions or suggestions please let us know.

At the present time everyone is most likely focused on the barns with ewes having lambs. It is an exciting time of the year and we hope everyone has good luck and a great crop of Border Leicester lambs.

Marilyn Fogle

Start at the Top
with
Border Leicesters!

Wooster Weekend
Great Lakes Show and Sale
May 22, 23 and 24th, 2015
White Reserve Champion Ram

White Best Fleece

White Champion Ewe

Natural Colored Champion Ram

Natural Colored Reserve Champion Ram

Natural Colored Champion Ewe & Best Fleece

Natural Colored Reserve Champion Ewe

Congratulations to all the people who participated in this year’s National Show!! Plan to participate in next year’s NAILE event! Check the website for more information www.livestockexpo.org
Notes From the NAILE Grandstand

By: Bill Koeppel

In mid-November Linda and I took a few days to visit family and attend the Border Leicester show at NAILE. Without sheep of our own it was a pleasure to sit in the grandstand during the white show and just take it all in. We were helping friends during the colored show, but here are my observations from the white show:

Mid-afternoon Wednesday is “dead” at NAILE. Linda and I constituted half of the audience for the Border Leicester show, which was typical of audiences for other breed shows. People in the sheep barn were almost all exhibitors, very few of the public.

I was generally impressed with the white sheep shown. A friend who watched on the Internet thought the colored class was deeper, but I couldn’t judge that.

Heads: There were a lot of good Border Leicester heads there. Every sheep had a completely white head. No spots on ears, no mottled noses. Surprising because a significant percentage of the white sheep shown had black genetics in their pedigrees. Exhibitors seem sensitive to our breed standard. Ear sets were all over the place as is typical; some had small widely placed ears showing a historical Canadian influence other had closer placed, more erect ears showing the influence from past UK AI.

Noses: As with ears there was some variation. More than half had a fine arched roman nose, but others were too flat for my taste. Whether this is breeder inattention during selection or a Montadale influence somewhere in the past I can’t say; my point is that it is something breeders should think about when buying or selecting replacements or in matching breeding pairs.

Black Points: All sheep I saw had black noses and feet. Good!

Front Legs: Our seats gave us a perfect head-on view of the sheep as they were lined up. I was surprised than many looked a bit “knock-kneed”. Not Romney “knock-kneed” but more than I had expected. We will have to evaluate our own sheep on this!

Tail Docks: I don’t want to start a controversy because I have friends who feel differently on this, but from the grandstand I saw no visible tail docks. The argument for removing tails at all is that it’s good for the health of the sheep because it prevents manure buildup and fly strike. A one or two inch visible dock does that as well as a very short dock. Sooner or later PETA or HSUS is going to post a video showing an animal rectal prolapsing as it walks around the show ring. To the extent that longer docks minimize this we prefer it in our sheep.

Fleece: Those of you who know us understand that Linda and I are fleece people. We believe that Border Leicesters are long wool sheep and should be shown in long wool. More and more judges seem to want to evaluate body structure (length and width of loin, top line and hind leg muscularity) with their eyeballs, not their hands. This is something we need to think about in nominating judges. At NAILE we were happy to see that most sheep were presented with fleeces that showed the staple length and luster the animal could produce. Fleece is what separates Border Leicesters from most other breeds. Take the fleece away and the general public will see only a small version of the “Col-Rambo-Dale” breed.

People: As always it was great to see our friends. The best part of having sheep is that it gives us and excuse to travel and visit with people we would never otherwise have known.
From the desk of Dr. Kennedy, Pipestone Veterinary Clinic, Pipestone MN:

Creep, lets visit about creep feeding, with the exception of pasture lambing creep feeding is absolutely essential to a successful program. Lambs learn at an early age to eat with the ewes, develop a taste for what the ewe is fed and want the security of mom around, so location of creep is important. Ideally it should be in the center of their area and well lighted, back in a dark corner doesn’t work.

Rations can be a mini sized pellet or a texturized ration of corn and soybean meal or a combination of pellet and cracked corn. Big Gain that has dealers in Minnesota, South Dakota. Wisconsin and Iowa has a 18% product a mini pellet combined with cracked corn that I found superior to any other choice out there. It is very palatable and in my operation I am eliminating the 16% grower ration and offering it alongside the 13% pellet whole corn ration with free choice alfalfa hay until they convert totally to the 13% ration.

Some shepherds will mix cracked corn and soybean oil meal 50/50 to get lambs started. Decox needs to be added to creep feeds at the rate of two and a half pounds of 6.6% Decox per ton. At this rate it is a supplement and can be decreased in other rations so that in finishing rations half a pound is adequate. Decox only works early in the coccidiosis cycle and you need adequate consumption. That explains why some of the best lambs on heavy milking ewes are the first to show clinical signs of coccidiosis.

Clean, fresh water is essential along with the best quality hay available. Offer grain ration in small amounts to start and keep it clean and fresh. A dirty stale creep feed isn’t palatable and lambs will refuse to eat it. Feed the old feed to the ewes.
Whats new with YOUth???

Border Leicester Sheep
On Their Way to the 2015 All American Junior Sheep Show

Emily Gibson – ABLA Junior Member

I am very pleased to be able to announce that Border Leicester sheep will be eligible for the 2015 All American Junior Sheep Show. Many thanks go to the American Border Leicester Sheep Association Board of Directors who agreed in the fall of 2013 to partner with me to raise the funds needed for Border Leicester participation. The ABLA agreed to fund ½ of the participation fee if I could raise the remainder needed for the show. The response from Border Leicester breeders across the country was terrific and prior to the end of 2014 enough money had been donated by breeders to secure the participation fee. Thank you to the many farms that came forward to support Border Leicester Junior Exhibitors.

Now, it is time for all junior members to make plans for a terrific All American to be held July 3-5, 2015 on the grounds of the Eastern States Exposition, West Springfield, MA. Knowing that the response to the All American would be a great one, the New England Sheep and Wool Growers have sweetened the opportunity for all juniors by hosting the very well-known Northeast Youth Sheep Show the following weekend at the same location. What this means is that you can attend two of the finest youth sheep shows in the country as the shows will be held back to back. The barn will be available to exhibitors who are staying for the second show and New England sight-seeing destinations such as Cape Cod beaches, Nantucket and Hyannis, Maine’s famous LL Bean store, Yankee Candle and more make great side trips during the short layover as one show makes way for the next. Remember, both shows include Border Leicesters. I will be there; I hope you will join me.

Don’t Forget The 2015 Futurity Program!

Calling all Border Leicester Breeders!
Nominate your ewe lambs or yearling ewes if you sell to a youth buyer.

Border Leicester Youth – You can nominate your ewe lamb or yearling ewe. The ewe can be home grown or purchased.

All funds paid in nominations go into the purse that is divided amongst the participating youth. Information and forms can be found on the ABLA website.

If you have any questions, contact Polly Hopkins, (401) 949-4619, khop4811@aol.com

Check out the 2014 Winners on page 18!!!

Juniors Start Planning now!!!

All American Junior Show July 3-5, 2015 held at The Big E Fairgrounds (Eastern States Exposition), West Springfield, MA
Want more info:
http://www.countrylovin.com/AAJSS/

Northeast Youth Sheep Show July 10-12, 2015 held at The Big E also!
Want more info:
http://www.nesheep.org/#!north-east-youth-sheep-show/c1l44

Hit two shows in the same place a week apart!! Both shows have Border Leicesters!!

Have some Youth news??
Know of a Youth that should be recognized for their hard work??
Send a paragraph about the news or youth for the next newsletter to newsletter@abalasheep.org
ABLA’s 2014 Futurity Contest Another Success!
By Polly Hopkins

This year we had a total of 38 ewes nominated in the American Border Leicester Futurity Contest. I would like to thank all of those breeders who nominated ewes at the National Sale, in private sales at their farms and the youth who nominated their bred & owned animals or yearlings that were nominated last year as lambs. All these nominations made the total funds in the ‘pot’ to be $950.00. Of the thirty-eight nominated ewes, 18 had points turned in for them by 8 youth showman, although there were eleven other ewes nominated and own by youths, points were not turned in for them. I am pleased to announce that this year, 5 of the 8 youth participating were new to our Futurity Contest! The premiums were figured on a point system and were paid out as follows: 1st place = $63.40, 2nd place = $47.55 and 3rd place = $38.04. The winners in each category are as follows:

White Owned (purchased) Yearling Ewes:
1st – Travis Johnson, of Ohio, (36 points) Vast Plains #513 (re-nominated as yearling)
2nd – Ben Wamsley, of Illinois, (26 points) Price #1302 “Cloud” (purchased privately)
3rd – Travis Johnson, of Ohio, (15 points) Montana Aerie #3530-RR (purchased at National Sale)

Colored Owned (purchased) Yearling Ewes:
1st - Lydia Smith, of Vermont, (11 points) Early ZNK #0119 “River” (purchased privately)
2nd – Ben Wamsley, of Illinois, (7 points) Vast Plains #213 (re-nominated as yearling)

White Raised Yearling Ewes:
1st – Colin Deakin, of Illinois, (30 points) Deakin #1871

Colored Raised Yearling Ewes:
1st - MacKenna Young, of Illinois, (21 points) Vast Plains #1913
2nd – Terence Blake, of Massachusetts, (17 points) Blake #13-01
3rd – MacKenna Young, of Illinois, (4 points) Vast Plains #113

White Owned (purchased) Ewe Lambs:
1st – Ben Wamsley, of Illinois, (27 points) Maybe Tomorrow Farm #1423 - purchased at National Sale
2nd – Travis Johnson, of Ohio, (26 points) Maybe Tomorrow Farm #14-16 - purchased at National Sale
3rd – Becky Kron, of New York, (3 points) Walnut Ridge #0204 - purchased at National Sale

Colored Owned (purchased) Ewe Lambs:
1st– MacKenna Young, of Illinois, (10 points) Cape House Farm #501- purchased at National Sale
2nd - Lydia Smith, of Vermont, (9 points) Early ZNK #0133 “Rain”- purchased privately

White Raised Ewe Lambs:
1st – Samantha Patti, of Rhode Island, (12 points) Patti 3AF #1406
2nd – Terence Blake, of Massachusetts, (7 points) Blake #14-01
3rd – Ben Wamsley, of Illinois, (2 points) PW #202 “Butterfly”

Colored Raised Ewe Lamb:
1st – MacKenna Young, of Illinois, (13 points) Vast Plains #314

I encourage breeders to nominate ewe lambs or yearling ewes when selling to a youth buyer, and I encourage the youth to nominate a bred & owned ewe lamb or yearling, or re-nominate a yearling. Participants can’t loose = show the futurity ewe, turn in the points, win money! Everyone who participates wins!! Questions? Contact me at khop4811@aol.com or (evenings) 401-949-4619. Thanks again to all who nominated, showed, donated, or helped in any way with this contest.
Mackenna Young
1st place Colored Raised Yearling Ewe

Ben Wamsley
2nd place White Owned Yearling Ewe

Mackenna Young
3rd place Colored Raised Yearling Ewe

Lydia Smith
2nd Place Colored Owned Ewe Lamb

Terence Blake
2nd place Colored Raised Yearling Ewe

Ben Wamsley
3rd place White Raised Ewe Lamb

Travis Johnson
2nd place White Owned Ewe Lamb

Lydia Smith
1st place Colored Owned Yearling Ewe

Colin Deakin
1st place White Raised Yearling Ewe

Ben Wamsley
1st place White Owned Ewe Lamb

Terence Blake
2nd place Raised Ewe Lamb

Samantha Patti
1st place White Raised Ewe Lamb

Mackenna Young
1st place Colored Owned Ewe Lamb
**NAILE Junior Border Leicester Show**
**Judge: Tor Sorensen, Tucson, AZ**

**WHITE EARLY RAM LAMB**
1. Taylor 14029 - 1/30/2014 - Taylor, Callie - State College, PA

**WHITE LATE RAM LAMB**
1. Taylor 14079 - 3/20/2014 - Taylor, Callie - State College, PA
3. Vast Plains 614 - 3/5/2014 - Young, Mackenna - Prairie City, IL
4. Taylor 14052 - 2/20/2014 - Taylor, Callie - State College, PA

**WHITE GRAND CHAMPION RAM**
Taylor 14079 - 3/20/2014 - Taylor, Callie - State College, PA

**WHITE RESERVE GRAND CHAMPION RAM**
Taylor 14029 - 1/30/2014 - Taylor, Callie - State College, PA

**WHITE YEARLING EWE**
2. Colin Deakin 13-1871 RR - 2/14/2013 - Deakin, Colin - Cuba, IL

**WHITE EARLY EWE LAMB (9/1 - 2/15)**
1. Taylor 13212 - 1/5/2013 - Taylor, Callie - State College, PA
2. Taylor 14043 - 2/14/2014 - Taylor, Callie - State College, PA
3. Fogle 1004 - 1/24/2014 - Thomas, Drew - Bowling Green, OH

**WHITE LATE EWE LAMB (2/16 AND AFTER)**
1. Taylor 14055 - 2/21/2014 - Taylor, Callie - State College, PA
3. Taylor 14077 - 3/20/2014 - Taylor, Callie - State College, PA

**WHITE GRAND CHAMPION EWE**
Vincent Farms 1324 - Vincent, Connor and Paige - Laurel, DE

**WHITE RESERVE GRAND CHAMPION EWE**
Taylor 14055 - Taylor, Callie - State College, PA

**WHITE BEST FLEECE**
Colin Deakin 13-1871 RR - Deakin, Colin - Cuba, IL

**NATURAL COLORED RAM LAMB (9/1 AND AFTER)**
1. Jakeman 146 - 2/7/2014 - Young, Mackenna - Prairie City, IL
2. T Deakin 1956 RR - 1/6/2014 - Deakin, Tiffany - Cuba, IL
5. Vincent Farms 1403 - 1/1/2014 - Vincent, Connor - Laurel, DE

**NATURAL COLORED GRAND CHAMPION RAM**
Jakeman 146 - Young, Mackenna - Prairie City, IL

**NATURAL COLORED RESERVE GRAND CHAMPION RAM**
T Deakin 1956 RR - Deakin, Tiffany - Cuba, IL

**NATURAL COLORED YEARLING EWE**
1. Vast Plains 113 QR - 1/28/2013 - Young, Mackenna - Prairie City, IL
2. T Deakin 1849 - 1/27/2013 - Deakin, Tiffany - Cuba, IL
4. T Deakin 1941 QR - 184658 - 4/9/2013 - Deakin, Tiffany - Cuba, IL

**NATURAL COLORED EWE LAMB (9/1 - 2/15)**
1. Koeppel 501 - 2/10/2014 - Young, Mackenna - Prairie City, IL

**NATURAL COLORED EWE LAMB (2/16 AND AFTER)**
1. Vast Plains 314 - 2/20/2014 - Young, Mackenna - Prairie City, IL
2. Vast Plains 1214 - 3/7/2014 - Young, Mackenna - Prairie City, IL
3. AJ's Flock 150 - 3/5/2014 - Deakin, Tiffany - Cuba, IL
4. AJ's Flock 151 - 3/7/2014 - Deakin, Tiffany - Cuba, IL

**NATURAL COLORED GRAND CHAMPION EWE**
Vast Plains 113 QR - 1/28/2013 - Young, Mackenna - Prairie City, IL

**NATURAL COLORED RESERVE GRAND CHAMPION EWE**
T Deakin 1849 - 1/27/2013 - Deakin, Tiffany - Cuba, IL

**WHITE EARLY FLEECE**
White Jr Best Fleece
White Jr Champion Ewe

**WHITE RESERVE GRAND CHAMPION EWE**
Natural Colored Jr Champion Ram
Natural Colored Jr Reserve Champion Ram

**WHITE RESERVE GRAND CHAMPION EWE**
Natural Colored Jr Champion Ewe
Natural Colored Jr Reserve Champion Ewe & NC Best Fleece
Raising & Selling Great Sheep!

Look for our Entries in the Maryland Sheep Festival Ewe Sale and the National Sale in Wooster, OH!!

**Maybe Tomorrow Farm**  
Polly, Kevin & Chris Hopkins  
494 Evans Road  
Chepachet, RI 02814  
401-949-4619  
Khop4811@aol.com

**Someday Soon Farm**  
Sarah & Jack Jakeman  
137 Kingsboro Ave  
Gloversville, NY 12078  
401-787-8316  
Cheviot99@gmail.com

Interested in being a director???

ABLA is looking for Candidates for the position of an ABLA Director  
Submit a Biography to the Recording Secretary by March 1, 2015

By mail:  
Sally Barney  
52 Cartland Road  
Lee, NH 03861

Or email: Woolmark@live.com

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**Vast Plains**  
**Border Leicesters**

**Introducing Jakeman 14-6**  
Champion Natural Colored Ram  
NAILE Jr. Show; Champion Natural Colored Ram, WI Sheep & Wool; Purchased Privately from Sarah in Spring 2014.

**Vast Plains 1913**  
Champion Natural Colored Ewe, NAILE Jr. Show  
THANK YOU TO OUR 2014 BUYERS:  
Kevin Kitchen (NC Ewe Lamb)  
Jen Hasheider & Pat Feiner  
(Pig. of Ewe Lambs)  
Jack & Vida Price  
(Pig. of Broad Ewes)

**Koeppel 501**  
Reserve Champion Ewe, National Sale; Class Winner, Wisconsin Sheep & Wool; Class Winner, NAILE Jr. Show  
Look for us at the 2015 National Sale in Wooster, OH!!

Kevin, Kelly, Gavin, MacKenna, and Norah Young  
22250 E 2000th Street • 309-772-2782 • Prairie City, IL 61470 • yngfarm4@gmail.com
AFRICAN GRILLING MARINADE: NYAMA CHOMA

(BBQ marinade for beef, goat, lamb and pork) This has become one of our favorite recipes for marinating lamb (actually any red-type meat or game). It comes from a recipe book my son purchased in Kenya. It also works well on old mutton if left to marinate overnight. This recipe marinates a pound or so of meat. Enjoy!!!

3 tablespoons red wine or red wine vinegar
2 tablespoons vegetable oil
1 tablespoon soy sauce
2 tablespoons brown sugar
1 pinch chili or cayenne pepper
2 tablespoons chopped dhania (coriander leaves) or fresh herbs or parsley
1 teaspoon fresh ginger root, grated
1 garlic clove, crushed
1 teaspoon mustard or mustard seeds
1 teaspoon tomato puree
1 teaspoon honey
salt to taste

- Cut the meat into steaks or chunks
- Combine all the ingredients and cover the meat with marinating liquid in a dish or bowl for 6 hours or overnight in a refrigerator. (A zip lock bag marinates a larger amount of meat more thoroughly). Arrange steaks on hot grill and brush on any remaining marinade to prevent the meat drying out. Use a sharp knife to test if the meat is cooked.

Sue Johnson

Have a recipe you want to share??
We are looking for more recipes for the upcoming newsletters!!
Send them to newsletter@ablasheep.org

Border Leicesters Pass The Test & Stand With The Best!

Border Leicesters are unmatched for • Ease of lambing • Care of the lambs in the lambing barn
• Converting forage and grain into fast gaining lambs • Wool quality • Hand spinners’ top choice for wool quality, feel & spinning performance • Easily maintained throughout the year

RESERVE SUPREME CHAMPION EWE, WI State Fair • SUPREME EWE, WI Sheep & Wool SUPREME CHAMPION RAM, Michigan State Fair

SUPREME CHAMPION EWE, KILE Junior Show
SUPREME CHAMPION RAM, Wisconsin Sheep & Wool Festival

SUPREME CHAMPION EWE, Champaign Valley, Vermont
CHAMPION OVERALL FLEECE, Wisconsin Sheep & Wool Festival

Contact the American Border Leicester Association NOW for more information about sheep & for a breeder near you.

American Border Leicester Association
Sally Barney, Secretary
52 Courtland Rd • Lee, NH 03861 • 603/659-5857
woolmark@live.com • www.ablasheep.org

Don’t Forget Associated Registries Moved!!

PO Box 231 • 305 Lincoln
Wamego, KS 66547
Phone: 785/456-8500
Fax: 785/456-8599
Fill out any ABLA application for registration you may already have or if you do not have the form, please visit the “Registering Sheep” page on the website at www.ablasheep.org and download an Application for Registration Form. Send all forms for registering your sheep to:

American Border Leicester Association  
PO Box 231, 305 Lincoln  
Wamego, KS 66547  
Phone: 785/456-8500  
Fax: 785/456-8599

REGISTRATION FEES  
Members ........................................ $5.00  
Non-Members ................................... $10.00

TRANSFER FEES  
Members ........................................ $5.00  
Non-members ................................... $5.00

Be sure to include all the necessary and correct information on the forms in order to register your sheep. Applications that are incomplete, incorrect, or lacking fees will be returned to the sender with an explanation of the problem. Applications will not be accepted unless an ABLA Application for Registration Form is filled out for all animals to be registered by the breeder/owner.

STANDARD OF EXCELLENCE  
Applies to both white and natural colored Border Leicesters

HEAD & NECK (10 Points):  
HEAD: High, erect ears, spots on ears permissible, Roman nose, black nose and lips (dark mottled with grey acceptable), No mottling on muzzle, both sexes polled;  
NECK: Moderate length, fitting into shoulders gracefully

FOREQUARTER (5 Points):  
SHOULDERS: Well rounded

LEGs: Straight, wide apart, no wool below knees

BODY (15 Points)  
CHEST: Deep and wide, but not fat

RIBS: Well-sprung, long, showing no signs of excess fat

BACK: Broad, long and level, somewhat narrower in front than rear, hindquarters should be 1/3 or less in proportion

WOOL COVER: Belly and armpits well-covered with wool (minimum of skin) and consistent with balance of fleece

HINDQUARTERS (10 Points)  
HIPS: Level, smooth and wide apart

THIGHS: Deep and full

LEGs: Straight, wide apart, free of wool below hocks, no evidence of low pasterns; black hooves

UDDER & SCROTUM:  
Ewes – Udder should show evidence of two good teats

Rams – Testicles well-developed, hanging down a distance from the body

CONDITION (10 Points):  
Animals should be in working condition, well-muscled, and not overly fat or thin.

GENERAL APPEARANCE (10 Points):  
STANCE: Overall appearance to be regal in structure;  
QUALITY: should be strong-boned; Rams to appear masculine, Ewes to appear feminine

WOOL (40 Points):  
Locks with purled tips ending in a curl, High luster, Minimum of kemp hair, Uniform fleece and belly wool; no black spots in white wool, no white spots in black wool

The fleece weight from mature females ranges from 8 to 12 pounds with a yield of 65% to 80%. The stable length of the fleece ranges from 5-10 inches with a numeric count of 36 to 48 which is 38.5 to 30.0 microns.

Border Leicesters are typically shown with 3-5 months of wool growth, so that the judge can accurately evaluate the fleece, one of the most important characteristics of the breed. They are relatively easy fit for exhibition. They should appear clean and neat, but never shampooed, as this would remove the natural oil from the wool. A light spritzing with luke warm water can emphasize the natural curl of the fleece, but it needs to be done well before the show so that the dampened locks have time to dry thoroughly. Stray locks may be trimmed, but Border Leicesters should not be combed, carded, or blocked, which would disturb the natural lock formation and detract from the character of the fleece.

A ram at maturity should weigh 175-300 pounds and stand about 32 inches at the shoulder. He should have a wide, level back. Ewes usually weigh 150-225 pounds.
The Leading Source
of Elite Border Leicester Genetics

Presenting Our National Show Winners!

T. Deakin 1956R
National Champion Ram
1st Place Late Junior Ram Lamb

Deakin 1949 QR
National Reserve Champion Ram
1st Place Early Ram Lamb

C. Deakin 1871 RR
Best Fleece NAILE Junior Show
Supreme Champion Ewe, Wisconsin Sheep & Wool Festival: Reserve Supreme Wisconsin State Fair

Colin Deakin’s Champion Meat Breed Fleece Over All Breeds, NAILE

Deakin 1872 QR
Best Fleece White Border Leicester
Best Headed Ram,
Now Owned by Terrance Blake, MA

1st Place Natural Colored Flock & Premier Exhibitor
Nine Consecutive Years

2nd Place White Flock, NAILE
Contact us for your showing & breeding needs!

www.maybetomorrowfarm.com
American Border Leicester Association
2015 Membership Application

The American Border Leicester Association was founded in 1973 to promote and register Border Leicester sheep in the United States and Canada. Both white and natural colored Border Leicesters are eligible for registry with the ABLA. Our association is experiencing some exciting growth, both in membership and numbers of sheep registered. We invite you to join us! We provide the opportunity for our members to promote themselves and their farm products through our Member Directory. Please provide the information that you’d like included with your listing. Our membership year runs from January 1st to December 31st. For more information about Border Leicesters and the American Border Leicester Association, visit our website: www.ablasheep.org.

Name: ________________________________

Farm/Ranch Name: ________________________________

Street Address: ________________________________

Mailing address (if different): ________________________________

City/State/Zip code: ________________________________

Phone: ________________________________ Email: ________________________________

Website Address: ________________________________

What products from your farm would you like in the directory? ________________________________

In addition to Border Leicesters, what other breed of sheep or animals do you raise? ________________________________

Helpful information for the Board and Editor (will not be included in the directory):

Total flock size: ________________

Number of white Border Leicesters…Rams _______ Ewes _______

Number of colored Border Leicesters…Rams _______ Ewes _______

Articles and/or topics you would like to see in the newsletter? ________________________________

______ I would be interested in writing or supplying information for an upcoming newsletter (Editor will contact you).

Topics you would like to Board of Directors to discuss/or comments to your Board: ________________________________

Please send this form with check payable to “ABLA” to:
William Koeppel
4808 Warren Rd.
Ann Arbor, MI 48105

New Member
Renewal
Annual membership 20.00
Individual or family
Junior Membership $15.00
21 years and under