

MISSION:
"SUPPORTING,
PROTECTING AND
PROMOTING
NEBRASKA'S SHEEP
AND GOAT
PRODUCERS"



Newsletter

VOLUME 11, ISSUE 1

JAN/FEB 2024

Nebraskan's Attend ASI Convention

SPECIAL POINTS OF IN- TEREST:

- ASI RECAP
- MIWW
RESULTS
- CVF
- HERD HEALTH

Eight Nebraskans attended the national ASI Convention in Denver, CO January 10-13. This list included Ivan Rush, Randy Saner, Andrea Nicely, Issac Brunkow, Dan Stehlik, Dr. Ron Lewis, Hilal Yazar Gunes, and Artur Rocha. These individuals attended or presented at various workshops during the convention attended by over 400 sheep producers and industry persons from around the United States.

Ivan Rush, Scottsbluff, and Dan Stehlik, Curtis, participated in a tour of the Superior Farms packing plant in Denver that harvests over 1400 lambs per day. This plant has protocols in place to continue processing activities in the event of a Foot and Mouth disease outbreak in the US. Besides the many retail lamb cuts being packaged for Wal-Mart, Kroeger's, and other store brands, the tours showcased robots to remove bone dust from meat cuts after size cutting, vacuum packaging, and even labeling of various meat cuts for the plant's intended distributors. They also observed a photo-generated grading system that was being implemented. About 160 employees work in the plant from one end of the process to the other.

While at the plant, Dr. Danelle Bickett-Wedde, DVM, of the Secure Sheep and Wool Supply Plan committee, shared the concerns about a potential Foot and Mouth outbreak and some of the restrictions to be imposed on the entire livestock industry in the event an outbreak should occur. An outbreak would directly affect all split-hoof animals in an infected zone and indirectly all such animals throughout the US. She also led discussion of the protocol means that sheep, swine, goat, and cattle producers and similar wildlife and related businesses should develop to maintain their operations. The protocols put forth included bio-security plans before an infection as prevention and what would need to be enacted on a premises in the event of an outbreak.

As a follow-up to this interesting tour and presentation, the group traveled to Harpers Feeders near Eaton, CO that feeds about 76,000 lambs and 3,000 head of cattle. This feedlot has implemented a bio-security plan whereby outside traffic and visitors do not ever cross into the grounds of the operation without disinfecting. Once livestock and equipment are inside the specified barrier limits, there would be no cross-contact. With over 34 pens containing 1500-1800 lambs in each pen, Mike Harper explained how various rations were used to space out finish dates to accommodate delivery of appropriate weight lambs for harvesting.

One unique feature was a hydraulic tub that feed from inventory was dumped into and then was dumped into one of three feed trucks for mixing and disbursement to the pens. Thus, preventing contamination by vehicles from outside the secure zone into the bio-secure premises and vice versa. Also, high-lighted was the processing chute arrangement that allowed rapid handling and treating of lambs with reduced labor and reduced stress to the lambs.

During the balance of the Convention people attended various sessions. Dan Stehlik participated in the State President's Breakfast and national Lamb Council sessions according to his responsibilities. Andrea Nisly, Nebraska Make It With Wool coordinator, was involved with the national MIWW competition. Dr. Ron Lewis and two of his graduate students from UN-L shared genetic research project results they were involved with. Dr. Lewis was also presented retirement recognition at the Awards Luncheon for his work with the National Sheep Improvement Program that the Nebraska participants also attended. Issac Brunkow, Sheep Manager, and Dr. Brad Freking with Dr. Tom Murphy, sheep geneticists from the Meat Animal Research Center in Clay Center presented to the Genetic committee. Ivan Rush and Randy Saner, Lincoln County Extension Educator, participated as members of Nebraska Sheep and Goat Association in the ASI Production, Education and Research Council and attended various other workshops to their interest.

Upcoming Events:

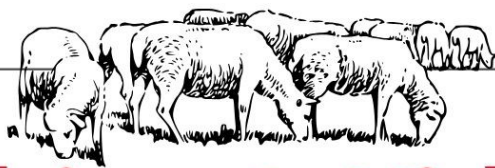
Lambing and
Kidding Clinics

Beatrice—
Postponed—TBA

Curtis—

March 16th

To register email
Ne.sheep.goat@
gmail.com



Lambing & Kidding School

Saturday Postponed †

Nebraska Sheep & Goat Producers &
Nebraska Extension

*Call or email to pre-register by January 17th:
402-335-3669 or WAYDE.PICKINPAUGH@UNL.EDU*

Registration Fee:

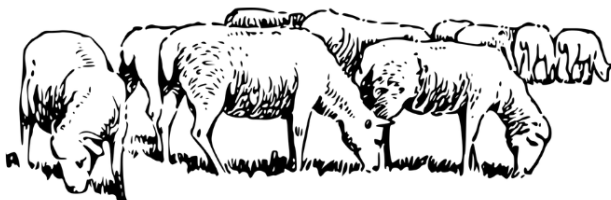
\$30- Non-Members, \$20- for Members

- **9:45-10:00** Registration-
*FuBerry Farms Boer Goats-
29733 SW 7th Rd Beatrice, NE 68310*
- **12:00** Lunch & Speakers at Gage County
*Extension Office-
1115 W Scott St Beatrice, NE 68310*
- **3:00** Pleasant View Farms White Dorpers-
58115 710th Rd Diller, NE 68342



EXTENSION





LAMBING & KIDDING CONFERENCE

SATURDAY - 03.16.2024

**Nebraska Sheep & Goat Producers Association
& Nebraska Extension**

**Call 308.532.2683 or email randy.saner@unl.edu
to pre-register by March 1st**

**Registration: \$20 NSGPA Members- 4-H & FFA Members
\$30 Non-Association Members**

Location: NCTA Livestock Training Center, Curtis, NE

9:30 am. Morning Tours

- Dan Stehlik, Lambing Facility Tour
- Hair Sheep Tour (TBD)

11:00 am. Llama Care/Management

- David Baltzell, DMV

Noon Meal

Abbey Darheim (Abbey D. Photography), Photography Small Ruminants

1:00 pm. Judging

- Kelly Bruns, Judging Wool Sheep
- Judging Goats
- Judging Hair Sheep

2:30 pm. Famancha Training

- Randy Saner

3:00 pm. Feeder Lamb Nutrition

- Rob Zelinsky, Hubbard Feeds

4:00 pm. Wrap up-Questions-Discussion-Door Prizes



Cache Valley Fever (CVF)

Cache Valley Fever (CVF) causes abortions, malformed fetuses, infertility, and congenital abnormalities in sheep and goats. The CVF virus is transmitted by mosquitoes and is endemic in many parts of the United States (US). The Animal Health Diagnostic Center (AHDC) receives samples from throughout the country, with the majority of samples coming from the northeastern US. In the past two years, the AHDC tested 73 small ruminant fetuses for CVF, of which 33 (45%) were positive, with 19 of 45 positives in sheep (42%) and 14 of 28 positives in goats (50%).

Classic fetal deformities from CVF include malformations in the musculoskeletal system and central nervous system (CNS), resulting in scoliosis, hydrocephalus and arthrogryposis. However, it is important to note that this disease does not always cause clinical signs; if two or more offspring are born, one may be alive and healthy while the other is stillborn. Malformations are common but not always present in an aborted fetus or stillborn. Typically, if the dam is infected with CVF prior to day 32 of pregnancy, the fetus will be aborted. If infection occurs between day 32-37, then the fetus is likely to have musculoskeletal and CNS lesions. If infection occurs after day 37, the fetus clears the virus and has no congenital defects.

Diagnosis of CVF is complicated by the fact that the virus is cleared prior to the abortion or birth of affected offspring. Diagnosis therefore relies on fetal antibody detection and the AHDC offers a CVF serum neutralization test. Acceptable samples from a fetus include free abdominal (peritoneal) fluid, free fluid around the heart in the pericardial sac, fluid around the lungs (pleural effusion), or heart blood. Pre-colostral serum is the sample of choice from live newborns suspected of CVF infection.

Essential Equipment for Lambing and Kidding

General

- Gloves
- Examination and OB
- Antimicrobial soap
- Halter
- Dry towels (several)
- Hair dryer
- Heat lamp(s)
 - Important contacts readily available
- Veterinarian
- Trusted producer/mentor
- Notebook or digital record-keeping system

Dystocia

- OB lube/J-Lube
- Head snare (lamb/kid puller)
- OB leg snare

Veterinary

- Thermometer
- Syringes and needles
- Prolapse retainer and harness
- Leg splint
- Cotton bandage padding
- Vet wrap
- Propylene glycol
- Vitamin B complex

- Veterinary instructions regarding prescription medications*

Tube Feeding and Orphan Lambs

- 60 ml (2 oz) syringes
- Esophageal tube
- Milking assistance device (not required but useful tool)
- Cups/container for milk collection
- Stored colostrum (frozen)
- Bottles
- Nipples

Lamb Processing

- Iodine
- Scissors
- Scale and lamb/kid sling
- Ear tags
- Ear tagger
- Elastrator bands
- Elastrator
- Needles (20 gauge)
- Syringes (5 cc)

*Administration of Bo-Se® and antibiotics should be done only under the guidance of a veterinarian. Work with your local veterinarian to determine needs, proper dosages, and timing of treatments.

DAAN'S BLEATS

Is It That Time Already?

By Dan Stehlik

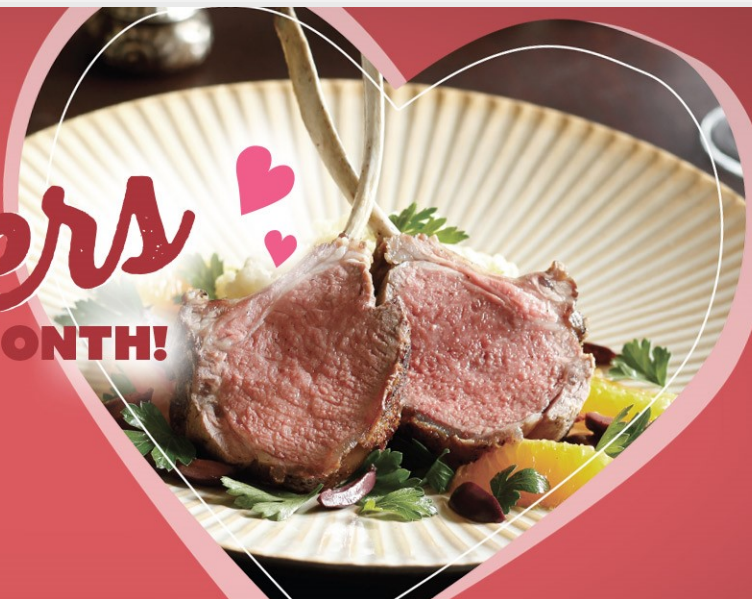
Is it that time already? I've laid wrong, my shoulder is sore. Gee I'd like to stay under cover, even for just ten minutes more. But it's one o'clock in the morning and probably cold outside. And there's babies that need to be fed. I mix the bottles, gear up, and leave behind the warmth of my bed. It's clear and crisp when I step outdoors, but at least there's no wind as I crawl into my truck. I drive the short distance to the lambing yard. Let's see what will be tonight's luck.

The twins meet me at the gate and empty their bottles so fast. No matter what time I arrive, they think that I'm late, and always glad to see me at last. I round the corner to the pen with the heavies. I step between bodies, sleeping or chewing their cud. They're all here, no wait, there's one missing. It's sure nice not to be trudging through mud. I peek inside the lambing shed, yesterday's mothers and babies under the light. There's soft mother sounds and movement in the corner. I step closer to see if everything's all right. A ewe stomps her foot as I come near, then turns back to the task at hand.

She's licking and licking, and giving attention to one, no, to two little lambs. I grab a leg and iodine the navel and replace them to a pen of their own. Mother follows and resumes her duty, it looks like this will be a good morn. Occasionally I have to halter a ewe, sleeve up and reach inside for the feet. It can be chilly without coveralls or coat, as I give Mother Nature a 'helping hand' so to speak. Sometimes, there's multiple moms at work. Now and then a lamb that got cold. Some need that first milk tubed direct. As often as I do this, it never gets old. After watching families for a while, I finally head back to the house, marveling at the instincts as I walk in the door. Is it that time already? I was only out for a short while, but it's nearly a quarter past four!

FEBRUARY IS

Lamb
Lovers
MONTH!



2024 National MIWW

SYDNI RINGENBERG & GRETA RICKERTSEN ARE NATIONAL WOOL CONTEST WINNERS

Sydni Ringenberg of Lexington, and Greta Rickertsen of Lexington, represented Nebraska at the 2024 National Make It With Wool competition held in conjunction with the American Sheep Industry Association Convention, January 11-13, in Denver, Colorado, according to Andrea Nisley, State Make It With Wool Director. The wool contest has been conducted for 76 years.

Sydni Ringenberg of Lexington was first runner-up in the 2024 Senior Division National Make It With Wool Contest and Greta Rickertsen of Lexington placed among the top 10 participants in the Junior Division.

Sydni received a steamer, sewing machine travel bag, Pendleton wool fabric, Coats & Clark thread assortment, Schmetz gift bag, MIWW tote bag and various sewing prizes. For her entry, Sydni constructed and modeled a mocha brown fitted princess-seamed coat with convertible collar and decorative flaps. To coordinate with the coat, she constructed an autumn plaid wool dress with cap sleeves and princess seams. Sydni is the daughter of Joel and Stephanie Ringenberg.

Greta received Pendleton wool fabrics, wooden spool holder, Schmetz gift bag, Coats & Clarks thread assortment and sewing notions. For her entry, Greta constructed and modeled a heather gray wool coat and black wool pants. She is the daughter of Curt and Holly Rickertsen.

As the 2023 National Make It With Wool Senior Ambassador, Saidi Ringenberg of Lexington, was honored to return to the national contest to assist with the activities and this year's contest.

Sarah Purcell of Cook competed in the mail-in Adult Division. The adult division competition is based on a video, narration, and garment construction prior to the National Contest. Sarah constructed a three-piece wool outfit consisting of a navy coat, wine jacket and wine/grey/navy plaid skirt.

The trip and contest were sponsored by the American Sheep Industry Association, National Make It With Wool Program under the direction of the American Sheep Industry Women, Nebraska Sheep and Goat Industry, and Nebraska Make It With Wool.

The purpose of the Make It With Wool Contest is to promote the beauty and versatility of wool fabrics and yarns, to encourage personal creativity in sewing, to recognize creative skills and to develop life skills.

Contestants must select, construct, and model their own garments. All entries must be made with 100 percent wool or wool blend (minimum 60 percent wool or specialty wool fiber) for each fashion fabric or yarn used.

*****Andrea Nisley



American Lamb Checkoff: How it Works



LIVE WEIGHT ASSESSMENT

\$.007/LB

Paid to lamb purchaser by seller at the time of each sale

PAID BY:

- Producers
- Feeders
- Seedstock producers
- Exporters
- Direct marketers

COLLECTION PROCESS:

Auctions

1. Collect live weight and first handler assessments
2. Remit to ALB

Sales, Fairs & Shows

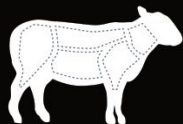
1. Sale managers, fair boards and 4-H/FFA clubs can collect and remit directly to ALB

OR

2. Deduct and pass through to the buyer, who becomes the first handler who is responsible for remitting both assessments to ALB

Exporters

1. Remit to ALB at the time of export



FIRST HANDLER ASSESSMENT

\$.42/Head

First Handler is the owner of the animal at time of slaughter, such as packer, processor or direct marketer

PAID BY:

- Packer/processors
- Direct marketers
- Any individuals, groups, partnerships, cooperatives or other legal entities that own the animals at the time of slaughter

COLLECTION PROCESS:

Packers/Processors

1. Collect live weight assessments from sellers
2. Add first handler assessments
3. Remit both to ALB

Direct Marketers

1. Pay both live weight and first handler assessments
2. Remit directly to ALB



American Lamb Board

6300 E. Yale Ave. Suite 110

Denver, CO 80222

(866) 327-LAMB (5262)

LambBoard.com

[Lamb Checkoff](#)

Info@AmericanLamb.com

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LambBoard.com/signup

Toxoplasmosis

What are the causes and symptoms of toxoplasmosis?

Toxoplasmosis causes occasional abortions in goats and sheep. The coccidia-like organism (*Toxoplasma gondii*) first infects cats when they eat uncooked meat scraps, placentas and small rodents, and the infection can be passed on to goats if their feed supply becomes contaminated by cat feces, because recently-infected cats will shed oocysts (*Toxoplasma* eggs) in their feces from 3 to 19 days. Kittens younger than 6 months of age are far more apt to shed oocysts than are adult cats. *Toxoplasma* oocysts have a tough outer shell and can survive in the environment in moist temperate conditions for 12-18 months. Once ingested the parasite multiplies within the goats or sheep and persists in cysts within the brain, heart and muscle.

Goats typically become infected by eating grass, hay and grain contaminated by cat feces. Sometimes abortion is repeated in the next gestation, but previously-infected goats are usually resistant to abortion or other clinical signs when challenged by the *Toxoplasma* organism.

In pregnant small ruminants, if the parasite infects the animal for the first time, *Toxoplasma* can cause disease in the placenta and the developing fetus. Infection early in pregnancy may result in abortion, whereas infection later in pregnancy may cause still birth, mummified fetus or birth of a live but weak kid or lamb.

How can toxoplasmosis be prevented?

The best prevention is by safeguarding feed supplies from cat feces, especially grain and mineral mixes that cats may use to defecate in, and to keep mangers clean by emptying them regularly.

When abortions caused by toxoplasmosis are diagnosed in goats or sheep, emphasis should be put on proper disposal of fetuses and placentas, the wearing of protective gloves when handling those items, and proper pasteurization of milk and cooking of meat.

Is there any vaccine against toxoplasmosis?

There is an effective vaccine to prevent congenital toxoplasmosis in sheep which should be administered 3 weeks prior to mating. Unfortunately, the vaccine is not available in the US for small ruminants.

Can toxoplasmosis be a human health concern?

Toxoplasmosis may also be transmitted to humans from the ingestion of oocysts or from eating undercooked meat containing parasite tissue cysts. Pregnant women and immuno-compromised individuals are major risk groups and should also avoid contact with ewes at lambing time.

Author

JM Luginbuhl

Extension Specialist (Goats & Forage Systems)

NC State Extension

Crop and Soil Sciences

LET'S GROW NSGP

Membership benefits:

Free membership to the ASI or AGF, monthly newsletters from ASI and AGF, NSGP NEWSLETTER, discounted fees on all seminars and clinics, and free advertising in newsletter for events and sales. We're still working on our members directory!

Please fill out the form on page 11 and email, mail or text back to us.

This is a free service to all members.



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Merguez Ground Goat Meatball

Ingredients:

1 lb. <u>ground goat</u>	1/4 tsp. <u>ground fennel</u>	Basil Yogurt Sauce
		1/2 cup <u>greek yogurt</u>
1/2 cup <u>onion, finely chopped</u>	1/2 tsp. <u>ground coriander</u>	1/4 cup <u>crumbled feta cheese</u>
2 cloves <u>garlic, minced</u>	1 tsp. <u>paprika</u>	1 tbsp. <u>fresh basil, diced</u>
1 tbsp. <u>harissa paste</u> (see note below regarding ingredient)	1/4 tsp. <u>cayenne</u>	1/4 tsp. <u>kosher salt</u>
1/2 tsp. <u>ground cumin</u>	1/2 tsp. <u>salt</u>	1/4 tsp. <u>ground black pepper</u>



DIRECTIONS

1. Finely chop the onions, and mince the garlic. Add to ground goat.
2. Add the spic blend & Harissa to meat mixture.
3. Get your hands in there (wash them first, of course!!!) Your hands are the best tool to ensure all of the ingredient are evenly incorporated. Be sure not to over mix the meat, however, as the texture can become tough if it is mixed too much.
4. Roll meat into 2-3" meatballs, place on parchment paper-lined baking sheet. Preheat oven to 400 degrees F, and bake meatballs for 30 minutes or until browned. While meatballs are baking, mix together ingredients for yogurt sauce and set aside.
5. Serve meatballs immediately topped with dollop of basil yogurt sauce.

(Harissa is a condiment generally used in Tunisian, Moroccan, and other North African dishes. It is a blend of red Chilis, red bell peppers, garlic, olive oil vinegar and salt. Very straightforward but also very big flavors. This dish just wouldn't be the same without it.)

Upcoming Events

Feb. 10, 2024—NSGP Lambing and Kidding School—Scottsbluff—ne.sheep.goat@gmail.com

Feb. 13, 2024 - N.C. Small Ruminant Improvement Program Nutrition and Grazing Webinar - Online - go.ncsu.edu/webinar_nutrition

Feb. 16-17, 2024 - Maryland Sheep Shearing School - Fairplay, Md. - mdsheepshearingschool@gmail.com

Feb. 24, 2024 - Indiana Shearing School - Purdue University's Animal Science Research and Education Center Sheep Unit - www.indianasheep.com

March 5, 2024 - N.C. Small Ruminant Improvement Program Genetic Selection Webinar - Online - go.ncsu.edu/webinar_genetics

March 6-7, 2024 - Missouri Extension Shearing School - Lincoln University's George Carver Farm in Jefferson City, Mo. - Jody Bruemmer at BruemmerJ@LincolnU.edu or 573-681-5540.

March 8-9, 2024 - New York Shearing School with Doug Rathke - Stone and Thistle Farm in East Meredith, N.Y. - Call 320-583-7281

March 16, 2024—NSGP Lambing and Kidding School—Curtis—ne.sheep.goat@gmail.com

March 22-23, 2024 - Ozark Highlands Sheep & Fiber Festival - Glenallen, Mo. - www.mestameadows.com

March 24-27 - NLFA Howard Wyman Sheep Industry Leadership School - Brownsville, Ore. - www.lambfeedersusa.org

March 27 - Small Ruminant Webinar Series: National Sheep Improvement Program - Online - www.livestock.extension.wisc.edu/programs/small-ruminant-webinar-series

April 11-13 - Shepherd's Cross Shearing School - Claremore, Okla. - www.shepherdscross.com/sheep-shearing-school-asi.html

April 12-14 - Colorado Sheep Shearing School - Craig, Colo. - megan.stetson@colostate.edu

April 13 - Washington State Sheep Producers Lambing School - Feustel Farms in Lamont, Wash. - www.wssp.org.

April 13 - Texas Katahdin Hair Sheep Association Texas Sheep Field Day and Private Treaty Sale - Gatesville, Texas - www.texaskatahdins.com

April 15-17 - Shepherd's Cross Shearing School - Claremore, Okla. - www.shepherdscross.com/sheep-shearing-school-asi.html

April 15-17 - 93rd Congress of the International

Garlic Roasted Rack of Lamb with Butter Sauce

1 rack of lamb , frenched (approx. 8 ribs)	□ 1 small bunch of fresh thyme	Pinch of cayenne pepper
1 teaspoon black pepper	1/2 cup unsalted butter , diced	1/4 teaspoon paprika
1 teaspoon kosher salt	Butter Dipping Sauce	2 tablespoon fresh chopped parsley
1 teaspoon instant chicken stock	6 tablespoons butter , melted	1 tablespoon freshly chopped chives
1 teaspoon garlic powder	Juice and zest of half a lemon	2 teaspoons minced thyme
1 teaspoon onion powder	4 cloves garlic , minced	1/4 teaspoon crushed red pepper flakes
10 cloves garlic , keep the skin on	1 tablespoon Dijon mustard	Salt and freshly ground black pepper



1. To make the roasted rack of lamb: Preheat your oven to 425°F (220°C). Rub the rack of lamb with salt, pepper, instant chicken stock, garlic powder, and onion powder. Allow the seasoned rack of lamb to come to room temperature.
2. Line the bottom of a roasting pan with the garlic cloves, and arrange the seasoned rack of lamb on top. Place the fresh thyme sprigs around the rack of lamb; then arrange diced butter on top of the meat.
3. Roast the rack of lamb in the preheated oven until an instant-read thermometer inserted into the thickest part of the meat reads 135°F (60°C) – for medium-rare. Count approx. 25 minutes roasting time.
4. Remove the roasted rack of lamb from the oven. Transfer to a cutting board, cover with foil or parchment paper and allow to rest for 10 minutes to let the juices flow back into the meat. To cut the rack into individual ribs before serving: turn the rack of lamb upside down and carefully cut between the ribs using a sharp knife. Arrange the meat on a serving platter with roasted garlic cloves and the butter sauce on the side. Serve the rack of lamb immediately. Enjoy! ♥

Breeders

Directory

<p>Heidi Cuny Gordon, NE 415-279-0185 heidimd@yahoo.com Lamb and goat meat All Natural –Grass Fed Regenerative Ag</p>	<p>M/N Boer Goat & Sheep Connie Moore Bronc & Melissa Nicholson Chadron, NE 970-629-2689 or 308-386-8378 crmoor4@gmail.com Rambouillet, Southdown, Boer, Spanish and Registered Alpine</p>	<p>Littlefield Family Farms Michael & Bryan Littlefield Surprise, NE 402-526-2240, 715-417- 1525 or 402-270-2928 michaelrlittlefield@yahoo.com Columbia Breeding Stock Sheep, Goat Llama & Alpaca Shearing</p>	<p>Bluff Valley Farms Kenneth & Mary Grace Thiltges Rulo, NE 402-245-5460 bluffvalleyfarm@sentco.net Polypay ewes—Xbred lambs Individual cut of Lamb— USDA inspected.</p>
<p>Rocking S Bar Livestock Kortni Burnett Schaub Bayard, NE 308-380-0762 Oberhasli Breeding Stock Whole and half goats Milk & Cheese Products All natural/Grass fed</p>	<p>Blue River Icelandic/ Patchwork Oberhaslis Clare Quandt Stromsburg, NE 402-747-2185 blueriveicelandicsheep@gmail.com Bluerivericelandicsheep.com Icelandic Sheep and Pure- bred Oberhasli goats Whole, half, individual cut, and mutton Breeding stock Fleeces, roving Pelts and yarn</p>	<p>Circle M Targhees Georg Mann Hayes Center, NE 715-533-0249 gjmman47@gmail.com Targhee Great genetics and awe- some Fleeces Raising Targhee for 55 yrs. Lamb meat, breeding & show stock</p>	<p>Pigroco Dan Stelik Curtis and Dorchester, NE 785-275-1152 dstehlik2@unl.edu Dorset, Dorset/Suffolk F1 Crossbred Individual cuts of lamb, Breeding stock, show lambs—All natural/ antibiotic free Accelerated Laming Pro- gram</p>
<p>Wood Chuck Hills Kevin & Kendell Brichacek Linwood, NE 402-615-1290 or 402-750- 1639 lvfd71@gmail.com Boer Goats Breeding & show stock</p>	<p>2 Delbert Farms Ben Hollman Lyons, NE 402-459-0084 bhollman2@hotmail.com Polypay Breeding Stock</p>	<p>Old Barn Farm John Wagoner Phillips, NE 308-379-4898 mobydick51@msn.com Purebred Suffolk</p>	<p>Double M Mike & Fran Wallace Nelson, NE 402-984-4837 St. Dorpanov Ewe Lambs available</p>
<p>Forty Creek Acres Sara Nichols Eddyville, NE 308-340-4880 for- tycreekacres@gmail.com Commercial & Registered Boer and Registered Al- pine Goats Breeding and show stock Hoof Trimming Services</p>	<p>Richard Shonka Schuyler, NE 402-615-0192 Suffolk</p>	<p>Feldmann Farms Bradley Feldmann Meadow Grove, NE 402-750-1537 bdfeldmann@telebeep.com SAMM & Ramouillet/G-link cross</p>	<p>Pickinpaugh Livestock Tyler and Wayde Pickin- paugh Lincoln, NE 402-227-4826 Wayde.pickinpaugh@gmail.com Www.pickinpaughlivestoc k.com Crossbred Black face and Dorpers</p>
<p>3 Heart Acres Anne Murer and Bill Wil- liams Valentine, NE 402-389-1051 3heartsa- cres.org@gmail.com Angora, Nigerian and Nigora Goats Breeding and show stock</p>	<p>Kuntz Ranch Thad and Amber Kuntz Minatare, NE 308-641-9683 thadkuntz@gmail.com Dorper, Katadhin and Hampshire</p>	<p>Diamond S Stock Farms Scott & Becky Schaneman Minatare, NE 308-631-3043' scott.schanman@gmail.com Whole lambs and Breeding Stock Polypay and Polypay/Ile DeFrance Cross</p>	<p>Hilltop Farm Mark Podliska Madison, NE 402-992-2021 markpodliska@gmail.com 1/4 Romanov 3/4 white dorper ewe and ram lambs—commercial White Dorper and Roma- nov crosses Pasture, corn and hay fed</p>

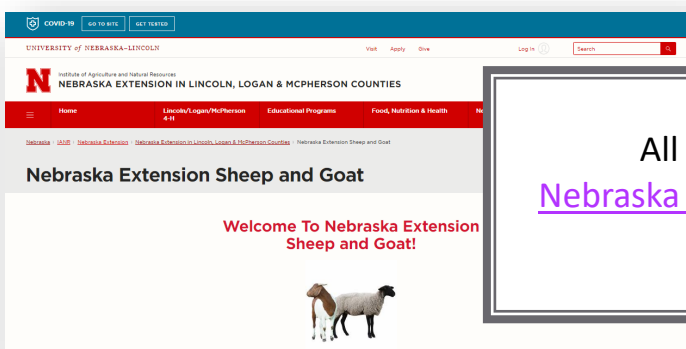
**Do you want to be a voice in our industry?
 ASI and AGF are looking for nominations for councils
 and committees for the association. If interested
 contact Melissa today for more information on the
 councils and committees. All nominations are due
 February 29, 2024
 Email ne.sheep.goat@gmail.com**

Ranch Fencing S&B Fencing, LLC can work from Central Nebraska to the Panhandle of Nebraska. We will put any ranch fencing including barbed wire electric fencing, high tensile wire, woven wire and cattle panels. We can tear out old fence or even repair your current fence. Recently began welding corrals, continuous panels, etc.

Check us out on

Facebook <https://www.facebook.com/SBFencingLLC>

or call Brian at 308-458-8311 for more information.



All programs that are recorded posted to this page.
[Nebraska Extension Sheep and Goat | Nebraska Extension
 \(unl.edu\)](https://www.unl.edu/NebraskaExtensionSheepandGoat)

NSGP Producers Directory

Do you have lambs/goats for sale? Do you sell breeding stock or have a service to provide to others? Do you sell directly to consumers? We want to get your name out there and promote your business. We are going to work hard this year to build a directory that will be posted on our website and in our newsletter that will provide buyers and consumers a list of where they can purchase local lamb/goat, sheep and goat services, and quality breeding stock. *Please remember, if you are selling lambs or goats as meat (not sold live prior to slaughter) they must be butchered at a state or federally inspected plant.

Name: _____

Operation Name: _____

Phone Number: _____

Email: _____

Location: _____

What do you sell?

- Whole lambs/goats
- Half lambs/goats
- Individual cuts
- Mutton
- Breeding stock Breed: _____
- Show lambs/goats
- Other Please explain: _____

Do you have any special statement with your lambs/goats?

- All natural
- Grass Fed
- Organic
- Other: _____

Please return to NSGP:

Melissa Nicholson

308-386-8378

Ne.sheep.goat@gmail.com

P.O. Box 1066—Chadron, NE 69337

This is a free service for all members. Non-member there will be a \$25 annual listing fee.

Membership Application 2024

❖ Membership Level

- \$125 Gold, Business, and Corporate Membership \$50 Regular Membership (Family Household)
 \$20 Youth Membership (up to 18 years old)

❖ Contact Information

Name _____

Operation Name: _____

Address _____

City _____ State _____ ZIP _____

Phone _____

Email _____ Website _____

❖ Type of Operation (Circle all that apply)

Sheep Producer	Auction Market	Guard animal/herd dog provider
Goat Producer	Agribusiness	4-H/FFA member, Extension Educator
Sheep Feeder	Trucker	Shearer
Goat Feeder	Stock Buyer	Direct sells: Specify _____
		Other _____

❖ Interests (Circle all that apply)

Purebred flock/herd	Shearing	Pasture management/weed control
Commercial flock/herd	Feedlot	Sustainable farmer/rancher
Hobby Farm	Beginning farmer	Service Provider
Marketing	Specialty products	Other _____
Predator Control	Youth livestock shows	

❖ What breed of sheep or goats do you raise? _____

If you prefer to receive your newsletter in the mail please add \$5 to your membership to defer postage costs. _____

Membership Amount: _____

Newsletter: _____

Total Payment: _____

❖ Submit Form & Payments

Mail this completed form and a check (payable to Nebraska Sheep & Goat Producers):

Nebraska Sheep & Goat Producers
 Attn: Melissa Nicholson
 PO Box 1066
 Chadron, NE 69337

Submit Membership
 Application Online

You can also apply online at
www.nebraskasheepandgoat.org/become-a-member-2



PO Box 1066
Chadron, NE 69337



www.nebraskasheepandgoat.org
ne.sheep.goat@gmail.com

Tel: Daniel Stehlik, President - (785)-275-1152
Email: dstehlik2@unl.edu

Newsletter:

Melissa Nicholson Newsletter and
Communications Secretary (Chadron)
(308)386-8378 ne.sheep.goat@gmail.com

Website:

www.nebraskasheepandgoat.org

**“Supporting, Protecting and Promoting
Nebraska’s Sheep and Goat Producers
since 1979”**

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