

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



Newsletter

VOLUME 10, ISSUE 4

JULY/AUG 2023

2023 Annual Conference

SPECIAL POINTS OF INTEREST:

- ANNUAL CONFERENCE
- GOAT AND CEDAR CONTROL
- DIRECT MARKETING

Upcoming Events:

Back this year—
State Fair

Tasting

August 27th

Annual

Conference and
Meeting

September 9-10

4S Goat Expo

Show and Sale

September 23 & 24

2023 Annual Conference



Cobblestone Hotel & Suites

2750 S 27th Ave.

Broken Bow, NE 68822

September 9- Conference Registration 9:00

Conference 9:30-4:00

Guest Speakers - Alison Crane, Wyoming Wool Growers, Micheal Gibson, NDA, Jeff Ebert, American Lamb Board, Harold Johnson, President of 4S Goat Expo, Kelsey Patton,

Social Hour, Clean Boat Banquet and Auction 5:00

September 10 - Producers Breakfast and Producers Panel 9:00

Members Annual Business Meeting 10:30

Website: <https://nebraskasheepandgoat.org/>

<https://www.facebook.com/nebraskasheepandgoat/>

E-mail ne.sheep.goat@gmail.com

2023 NSGP Annual Conference

CONFERENCE REGISTRATION _____

Mail to: P.O. Box 1066

NAME: _____

Chadron, NE 69337

ADDRESS: _____

Due By August 25th

CITY: _____ STATE: _____

ZIP: _____ PHONE: _____

E-MAIL: _____

REGISTRATION FEES (Include handouts, dinner Saturday night)

\$45.00 for members, \$55.00 for non-members \$ _____ (one packet per family)

\$20.00 for each additional family member (spouse & children only) \$ _____

\$25.00 for 4-H, FFA and Students (includes packet without parent) \$ _____

TOTAL Number Attending: _____ TOTAL Amount Enclosed: \$ _____

Please make check payable to: "Nebraska Sheep & Goat Producers Association"

Hotel Information

Cobblestone
2750 South 27th
Broken Bow, NE 68822
308-767-2060 Block of rooms available

Boarder Inn & Suites
215 E South E Street
Broken Bow, NE 68822
308-872-6428 Block of rooms available

Gateway Motel
628 E South St.
Broken Bow, NE 68822
308-260-7038

Pump & Pantry Motel
1037 E South St
Broken Bow, NE 68822
308-872-6842

Big 12 Motel
853 E South St.
Broken Bow, NE 68822
308-872-2412



Goats can control cedar infestation

By Curt Arens

Mike Wallace did the math, and the results were amazing. After exposing 41 Spanish Boer goat females to a male in November 2020, his Double M Farm near Nelson had a kid crop of 81 head—all kidding in sheds and lots by April 2021. The families of goats were sent to pasture with his herd of cows and sheep when the kids were a month old.

When the season was over and he marketed 57 head of goats that October, his net income per head was \$148.33. The profitability of this enterprise rivals his cow—calf operation in many ways.

But there is some big difference: Cows don't eat cedar trees.

Wallace's farm is a pasture-based, multi-species livestock operation featuring a 12-month grazing system, with minimum usage of mechanically processed and delivered feedstuffs. One big part of the foliage and forages eaten by Wallace's goats is juniper or cedar.

"Goats will consume cedar or juniper throughout the year," says Randy Saner, a Nebraska Extension educator based in North Platte, "but intake varies by season."

Much of this depends on the availability and palatability of other available forages.

"For instance, during the winter, most will browse other plants that are dormant which can increase the rate of cedar tree browsing," Saner explains. "Protein supplementation has been shown to increase juniper intake in goats."

Much of the cedar browsing is learned behavior, Saner says. "Much of this is taught to kid goats by their mothers," he says. "Goats reared in an environment without cedar or juniper species are less likely to be effective at cedar control until this grazing behavior is learned. The rate of cedar intake by an individual goat is likely to be improved if its herd mates are consistently browsing on cedar trees."

Saner says reports show purebred Spanish goats consume more cedar and juniper than purebred Angora or Boer goats, for instance. "Researchers have shown that cedar intake is a heritable trait, and genetic selection for cedar intake can be improved with selective breeding or any breed or composite of breeds," he adds.

In fact, Texas A&M AgriLife Research has bred a line of goats based on amount of cedar intake, referred to as Super Juniper Eating Goats, Saner says. They are willing to consume and thrive on cedar as a major part of their normal diet, but that means these goats must be genetically able to tolerate and digest the plant defense chemicals—terpenes — that cedars and junipers produce to ward off grazers.

The average goat will consume cedar trees for up to 20% of its diet. Some have been known to consume up to 50%. Saner said if a goat consumes cedar as 20% of its diet, the average goat, at 100 pounds, will eat about 0.6 pounds of cedar foliage per day.

"From this, we can estimate the amount of total cedar to be harvested," Saner says.

For Wallace, the control of cedar and juniper species is a bonus on top of the net profitability of his goat enterprise, in coordination with his sheep and cattle. But for Great Plains producers struggling with the time, cost and continued management necessary to control an eastern red cedar invasion, goats may offer a profitable and manageable method for eradication.

Learn more by emailing randy.saner@unl.edu.

Source: Nebraska Farmer August 2023

Direct Marketing Lamb: Selling Direct to Consumer

Jaelyn Whaley

SDSU Extension Sheep Field Specialist

The growing interest in food chain transparency has fostered the growth of direct marketing meat to consumers. Courtesy: U.S. Department of Agriculture

Before diving into direct marketing lamb products, it is important to understand available marketing channels. Direct marketing falls into the non-traditional market of the lamb industry as opposed to the traditional (commodity) market. The non-traditional market is broken further into two market channels: 1) direct to consumers (in essence, farmers markets, on farm sales, online) and 2) the ethnic market. Each market has its own preferences and seasonal fluctuations but can be profitable. This article will focus solely on the direct-to-consumer portion (referred to in this article as "D2C") of the non-traditional market.

Opportunities

The growing interest in food chain transparency has fostered the growth of direct marketing meat to consumers. This form of marketing includes farmers markets, on-farm sales, and online marketplaces. Purchasing local products provides a social connection and level of trust that conventional grocery stores often lack. In 2020, U.S. producers sold \$9 billion of food products to local (within 400 miles or their state) consumers, institutions, retailers, and wholesalers (U.S. Department of Agriculture National Agricultural Statistics Service, 2020). Additionally, consumers have been more comfortable with purchasing food online. Immediately following the 2020 shutdown, online local food purchases more than tripled (Thilmany et al., 2020) opening another option for D2C marketing. Also, during the pandemic, more people tried lamb for the first time and became returning lamb purchasers. Lamb continues as one of the fastest growing retail meat sales (IRI, 2021). This upward trend in consumption also supports the growing opportunity to sell lamb D2C.

Considerations

However, D2C marketing comes with its own set of challenges. Risks can be much higher when direct marketing your product. Advertising and marketing lamb becomes your responsibility and requires much more time than simply selling lambs through traditional markets. When starting a D2C enterprise, determine your breakeven. Then, set your desired margin. This can be a percentage or a dollar value (for example, 50% markup or \$50 per lamb). A great place to start with determining your pricing is to look at lamb marketed in the grocery store and at the USDA National Monthly Grassfed Lamb and Goat Report.

Lamb legs can be cut into steaks, creating smaller portion sizes that some consumers may find more-attractive.

Additionally, D2C requires developing your local customer base and determining what products your consumers prefer. The most-important goal for direct marketing is ensuring that your customer has a positive eating experience. When it comes to lamb, consumers want a lean, tasty product. Try having your lambs processed into a variety of different cuts and processed products to find out what your customers prefer and build rapport. For example, instead of traditional roasts, have your legs and shoulders cut into steaks. This creates smaller portion sizes, which may be more attractive to consumers. If a processor is willing, lower-valued cuts, like the shoulder and neck, could be ground into higher value, processed products, such as brats or summer sausage.

Another large aspect that can be intimidating to D2C producers are the

laws, regulations and inspection requirements, including finding a USDA-inspected processing facility. The regulations and resources for D2C marketing in South Dakota can be found in the SDSU Extension resources, Meat Inspection in South Dakota: Requirements and Resources for Processing and Selling Meat and Meat (Not) For Sale.

How Much Lamb Can You Expect After Processing?

Once you have developed a working relationship with a processor, you will need to know how much meat you will get back. For lambs, calculating red meat yield is simple.

For lambs, calculating red meat yield can be done using a set of simple equations. Courtesy: U.S. Department of Agriculture

STEP 1

Determine your carcass weight.

The average dressing percentage for lambs is 50%. Dressing percentage is the percent of carcass (meat and bone) once the head, hide, feet, and viscera have been removed. The equation for carcass weight is as follows:

$$\text{Live Weight} \times 50\% = \text{Carcass Weight}$$

STEP 2

Determine your retail cut weight.

In this step, 50% accounts for cooler drip loss, fat trim and bone. Boneless, closely-trimmed retail cuts estimate the amount of red meat yield from a lamb carcass. The equation for determining boneless retail cut weight is as follows:

$$\text{Carcass Weight from Step 1} \times 50\% = \text{Boneless Retail Cut Weight}$$

Note: For traditional, bone-in cuts, multiply your carcass weight by 70% instead.

EXAMPLE

To calculate the boneless retail cut weight for a 150-pound live lamb:

Step 1: 150 pounds live weight \times 50% = 75 pounds carcass weight

Step 2: 75 pounds carcass weight \times 50% = 37.5 pounds of boneless retail product

In other words, you can expect approximately 25% of the liveweight of the animal in boneless product. For traditional bone in cuts, although the weight is higher, keep in mind that the amount of edible lean will be the same.

"Success certainly doesn't happen overnight, so persistence, patience, and adaptability are critical when getting into the non-traditional market."

- Jaelyn Whaley, SDSU Extension Sheep Field Specialist

Conclusion

The non-traditional market has opened the doors to many opportunities in the lamb industry. Although the dynamics and specifics of the industry are challenging to track, many people have benefitted from entering this market channel. As a producer, it is important to assess the potential premium this market has to offer, but it's also important to be informed about the additional marketing and unique requirements that come with both D2C. For additional resources on farmers markets and D2C business development, reach out to SDSU Extension, the South Dakota Sheep Growers Association or the South Dakota Specialty Producers Association.

References

- IRI. 2021. Meat Department Sales Rise Above 2020 Levels in August.
- Thilmany, D., E. Canales, S. A. Low, and K. Boys. 2021. Local Food Supply Chain Dynamics and Resilience during COVID-19. Applied Economic Perspectives and Policy. 43:86–104. Doi.
- USDA NASS. 2020. 2020 Local Food Marketing Practices Survey.

2023 MAKE IT WITH WOOL CONTEST

Andrea Nisley

Enter the Make It With Wool Contest! The object of the contest is to promote the beauty and versatility of wool fabrics and yarns; to encourage personal creations in sewing, knitting, crocheting, spinning, and weaving of wool fabrics and yarns; and to recognize creative skills.

Earlier this year, Saidi Ringenberg of Lexington and Emma Olson of Sargent were victorious in the 2023 National Make It With Wool Contest in Fort Worth, Texas. Senior Division contestant, Saidi Ringenberg was the National Senior Division Winner and Junior Division contestant, Emma Olson, was fourth runner-up in the Junior Division.

[The 2023 State Make It With Wool Contest will be November 18 at Adams County Extension Office in Hastings, NE beginning at 9:00 a.m.](#) Everyone is invited to the public Fashion Show at 1:00 p.m.


The divisions determined by age as of January 1, 2023 (national rule), are as follows: Preteen – age 12 and under, Junior – age 13 to 16, Senior – age 17 to 24, Adult – age 25 and over, and Made For Others.

For more information, contact the Nebraska State Director: Andrea Nisley, P.O. Box 757, Lexington, NE 68850 (phone 308-324-5501) anisley1@unl.edu or the District Directors. District Directors include District I – Doris Rush of Scottsbluff, 308-635-0156 and Rosalene Tollman of Marsland, 308-665-2415; District II – Crystal Fangmeier of Hebron, 402-768-4183; and District III – Beth Andrews of Hampton, 402-725-3302.

The entry form, state brochure and national wool contest guidelines are posted on Dawson County Extension's website: <https://extension.unl.edu/statewide/dawson/>. Entry forms, fees, wool samples and wool testing fees are due October 15, 2023 to Andrea Nisley. The fabrics/yarns used for the wool contest must be 100% wool or wool blend (minimum 60% wool or specialty wool fiber) for each fashion fabric or yarn used. Specialty wool fibers include alpaca, angora, camel, cashmere, llama, mohair, and vicuna.

More information is available on the National Make It With Wool website: www.makeitwithwool.com.

The National Make It With Wool Contest also has a Fashion/Apparel Design Competition for college students who are currently enrolled in a college-level fashion or apparel design program. Entry deadline is November 1st for the Fashion/Apparel Design Competition. Information, criteria, how to enter and deadline information is given on the National Make It With Wool website.



Have you checked out the ASI Let's Grow Webinars? The webinars cover production and management topics important to sheep producers. You can view all the webinars at sheepusa.org/growourflock-resources-educationalwebinars

These webinars help keep producers informed on industry technology, innovations and systems for improving production efficiencies to support sustainability. ASI hosts webinars at least three to four times a years.

American Lamb Industry Adds Third Holiday Season

The American Lamb Board continues to work to increase usage of lamb during the summer season with outdoor cooking campaigns. Most consumers associate lamb with holidays and special occasions. This summer's campaign – Backyard BaaaBQ – is designed to make lamb an approachable choice for summer parties and to educate consumers about outdoor cooking techniques such as grilling and smoking.

From June to August, ALB is using a number of digital strategies to launch its Backyard BaaaBQ promotion, featuring American lamb burgers, kabobs and chops. Backyard BaaaBQ is reaching consumers through social media posts and ads, email newsletters and food blogs. Check out the ALB consumer site for outdoor grilling and smoking recipes and videos.

“An American Lamb Board strategic marketing goal is to get people thinking about lamb outside of the usual holiday times,” said Peter Camino, ALB chairman from Buffalo, Wyo. “We’re introducing a new promotion this summer that extends our successful adventurous, simple and approachable eating theme.”

Several ALB online food influencers are contributing to the campaign, focusing on easy, approachable, summer grilling recipes. ALB recruited Grill Momma, a new influencer with 82,000 followers and the ability to make grilling fun and easy, to develop two new summer grilling recipes and videos:

Butterflied leg of lamb salad.

Curry lamb kofta kebabs with coconut lime dipping sauce.

Camino points out that Backyard BaaaBQ targets current and likely American lamb consumers, summer entertainers/party hosts, at-home weekday cooks and anyone who likes to grill.

“Backyard BaaaBQ is all about encouraging consumers to enjoy American lamb outside of the usual holidays. Summer outdoor grilling is definitely the new third season for American lamb,” says Camino. Source: ALB



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Easy Lamb Meatballs

Ingredients:

1 lb. ground lamb (85/15)	1 teaspoon Diamond Crystal kosher salt
2 Tbsp extra Virgin olive oil	½ teaspoon black pepper
1 lb American Lamb or goat meat	1 teaspoon onion powder
2 tablespoons Greek yogurt or sour cream	1 teaspoon ground cumin
1 tablespoon fresh garlic minced	½ cup cilantro chopped



DIRECTIONS

1. In a medium bowl, mix together all the ingredients except for the oil.
2. Using a 1.5-tablespoon , shape each portion into a round meatball. Heat the olive oil in a very large (14-inccookie scoop, scoop out even portions of the mixture into a plate. I usually end up with 16 meat-balls.
3. With wet hands for easier handling shape each portion into round meatballs.
4. In a lidded skillet over medium-high heat until the oil shimmers and becomes fragrant, about 2 minutes.
5. Add the meatballs in a single layer and cook, turning frequently, until golden brown, 5 minutes. If the oil becomes too hot, lower the heat to medium.
6. Add ¼ cup of water to the bottom of the skillet. Cover with the lid and cook the meatballs until they are cooked through, about 2-3 more minutes.
7. Remove the meatballs from the skillet to a serving plate using a slotted spoon. Serve immediately.

Upcoming Events for 2023

Aug. 18 - 50th Annual Sheep and Goat Field Day - Texas A&M AgriLife Research and Extension Center in San Angelo, Texas - www.agrilife.org/agrilifesheepandgoat/

Aug. 24 - U.S. Sheep Experiment Station Ram Sale - Dubois, Idaho - justin.vincett@usda.gov or 208-374-5306

Aug. 26 - Montana Columbia Breeders Show and Sale - Fergus County Fairgrounds in Lewistown, Mont. - www.mtcolumbiasheep.org

Aug. 26 - 46th Annual Virginia Performance Tested Ram Lamb & Ewe Lamb Sale and Sheep Field Day - Raphine, Va. - sas.vt.edu/extension/vtsheep/va-ram-test.html or Dr. Scott Greiner sgreiner@vt.edu

Aug. 26 - Small Ruminants Animal Husbandry & Herd Health Class - Shepherd's Cross in Claremore, Okla. - www.shepherdscross.com

August 27th—Nebraska Sheep & Goat Producers—Nebraska State Fair Tasting 2 pm CT—Grand Island, NE

Aug. 26-27 - Beginning Shepherding and Pasture Management Workshop - Bellingham, Wash. - www.lydiasflock.com

Aug. 26-28 - Shepherders Rendezvous - Glenrock, Wyo. - Rita at 307-262-0513

Sept. 8-10 - Wisconsin Sheep and Wool Festival - Jefferson County Fair Park in Jefferson, Wis. - www.wisconsinssheepandwoolfestival.com

Sept. 9 - Rafter 7 Ram Sale - Eureka (Nev.) Fairgrounds - Gary McCuin at 775-237-6134 or gmccuin@unr.edu

Sept9 & 10, 2023—NS&GPA—Annual Conference and Meeting—Broken Bow—ne.sheep.goat@gmail.com

Sept. 9-10 - Garden State Sheep Breeders Sheep & Fiber Festival - Hunterdon County Fairgrounds in Ringoes, N.J. - www.njsheep.net

Sept. 13 - UI-USU-SDSU Extension Sheep and Goat Monthly Webinar - Online - <https://uidaho.zoom.us>

Sept. 13-14 - Montana Ram and Ewe Sales - Eastern Montana Fairgrounds in Miles City, Mont. - www.mtsheep.org

Sept. 20 - NSIP Replacement Ewe Sale - Online - www.nsip.org

September 23 & 24, 2023—4S Goat Expo and Sale—North Platte, NE—s4goatexpo@yahoo.com

Sept. 22-23 - South Dakota Sheep Growers Association Annual Convention - Rapid City, S.D. - www.sdsheepgrowers.org

Sept. 23 - Hoosier Sheep Symposium and Indiana Sheep Association Annual Meeting - Franklin (Ind.) College - www.indianasheep.com.

Sept. 29-30 - National Valais Blacknose Sheep USA Show and Grading - Des Moines, Iowa - contact scott@thecutestsheepintheworld.com or 515-509-4333

Oct. 4-8 - Trailing of the Sheep Festival - Hailey, Idaho - trailingofthesheep.org

ASI Offers Resource List for Sheep Producers

The American Sheep Industry Association has created two new postcards that include a QR code to take sheep producers directly to a list of available resources. The postcards will be distributed at industry events.

From the farm flock grower to the large producer, you can now find a list of resources on raising sheep, growing quality wool, wool education, contacts for sheep and wool, and ways to stay connected.

[Click Here](#) to access the list of resources.

**We are 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.
Do you have a upcoming sale or clinic?**

Let us help spread the word for you.

**Just email the information to ne.sheep.goat@gmail.com
We will put it on our Facebook page and in our newsletter.**

Jamaican Curry Goat

- | | | |
|--------------------------------------|--------------------------------------|----------------------------------|
| 2½ lb (1.13 kg) goat meat | 4 garlic cloves crushed | cooking oil |
| 2½ tbsp (2.5 tbsp) curry powder | 3 sprig thyme | 1 medium onion chopped |
| 2 tbsp all-purpose season | large potato peeled and diced | water |
| ½ tsp (0.5 tsp) salt | 1 tsp grated fresh ginger | 1 lime or lemon to wash the meat |
| 6 pimento berries (allspice) crushed | 1 scotch bonnet pepper* seeds remove | 2 tbsp vinegar to wash the meat |
| 2 stalks scallion chopped | | |



1. Wash the goat meat in water with the vinegar and juice from the lime/lemon. Drain away all excess water.
2. In a large enough bowl, season the meat with 1½ tablespoons of curry powder, salt, all-purpose seasoning, pimento, ginger, scotch bonnet pepper, scallion, onion, and garlic. Drizzle about 2-3 tablespoons of oil over the meat and rub the seasoning in and leave to marinate for a least 2 hours (overnight is best).
3. Place a pot on medium heat and add about 2 tablespoons of cooking oil and the remaining one tablespoon curry powder. Let the oil heat up (make sure not to burn the curry powder).
4. Add the goat meat and allow it to seared on all sides.
5. Add enough water to the pot to cover the meat. Cover and leave to cook for an hour and 30 minutes to 2 hours or until meat tender. Occasionally, check to make sure enough water is always in the pot.
6. Add the potato and fresh time and leave to simmer on low heat until the potato is cooked and sauce is thicken

NSGP Producers Directory

Goats

Wood Chuck Hills
 Kevin & Kendell Brichacek
 Linwood, NE
 402-615-1290 or 402-750-1639
 lvfd71@gmail.com
 Boer Goats
 Breeding & show stock

Bayard, NE
 308-380-0762
 Oberhasli
 Breeding Stock
 Whole and half goats
 Milk & Cheese Products
 All natural/Grass fed

Circle M Targhees
 Georg Mann
 Hayes Center, NE
 715-533-0249
 gjmann47@gmail.com
 Targhee
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 Fleeces
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 Lamb meat, breeding & show
 stock

Polypay ewes—Xbred lambs
 Individual cut of Lamb—USDA
 inspected.

Double M
 Mike & Fran Wallace
 Nelson, NE
 402-984-4837
 St. Dorpanov
 Ewe Lambs available

Sheep

Heidi Cuny
 Gordon, NE
 415-279-0185
 heidimd@yahoo.com
 Lamb and goat meat
 All Natural—Grass Fed
 Regenerative Ag

Feldmann Farms
 Bradley Feldmann
 Meadow Grove, NE
 402-750-1537
 bdfeldmann@telebeep.com
 SAMM & Ramouillet/G-link
 cross

Pigroco
 Dan Stelik
 Curtis and Dorchester, NE
 785-275-1152
 dstehlik2@unl.edu
 Dorset, Dorset/Suffolk F1 Cross-
 bred

Old Barn Farm
 John Wagoner
 Phillips, NE
 308-379-4898
 mobydick51@msn.com
 Purebred Suffolk

Forty Creek Acres
 Sara Nichols
 Eddyville, NE
 308-340-4880
 fortycreekacres@gmail.com
 Commercial & Registered Boer
 and Registered Alpine Goats
 Breeding and show stock
 Hoof Trimming Services

Littlefield Family Farms
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 402-270-2928
 michaelrlittlefield@yahoo.com
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 crmoor4@gmail.com

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Columbus Sales Pavilion, Inc. Tuesday's 4:00 PM 2023

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March 14th & 28th

August 8th & 22nd

April 11th & 25th

September 5th & 19th

May 9th & 23rd

October 3rd, 17th & 31st

(subject to change due to Montana Sale)

June 6th & 20th

November 14th & 28th

July 11th & 25th

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All programs that are recorded posted to this page.
[Nebraska Extension Sheep and Goat | Nebraska Extension](#)
[\(unl.edu\)](#)

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.



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

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