

The Idaho

# Wool Grower

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September/October 2018, Volume 99, Issue 4

BULLETIN

## Trailing of the Sheep

The Trailing of the Sheep Festival had another successful year with thousands of attendees, many interesting vendors and of course beautiful sheep parading through town.

The Idaho Wool Growers supports the festival and is involved in many different ways. Producers come to tell the story of their operation and share the heritage of the sheep industry with the public, tell the story of wool and of course provide the sheep for the parade.

The Idaho Wool Growers Association (IWGA) has a booth at the Folk Life Fair with wool products for the public to see and buy (they make excellent Christmas gifts) that include, pelts, slippers, blankets and lotion.

The Idaho Make It With Wool Competition sponsored and provided by the IWGA is also held during the folk life fair. This year there were 7 contests in 4 age divisions! The participants must use fabric that is 60% wool to make their outfits. These outfits need to fit their age and lifestyle and demonstrate the beauty and versatility of wool. The competition not only includes construction of the garment, but also interview skills. All of the girls and our adult participant had beautiful outfits and did a great job!

This year's Junior and Senior winner who will be representing us at Nationals in New Orleans are Charlotte Brockman- junior and Virginia Monk-senior.

Our adult participant Kim Monk will send her outfit off to the adult competition with photographs and a video of her wearing the dress. If she wins nationals (which would be awesome) she will also join us in New Orleans.



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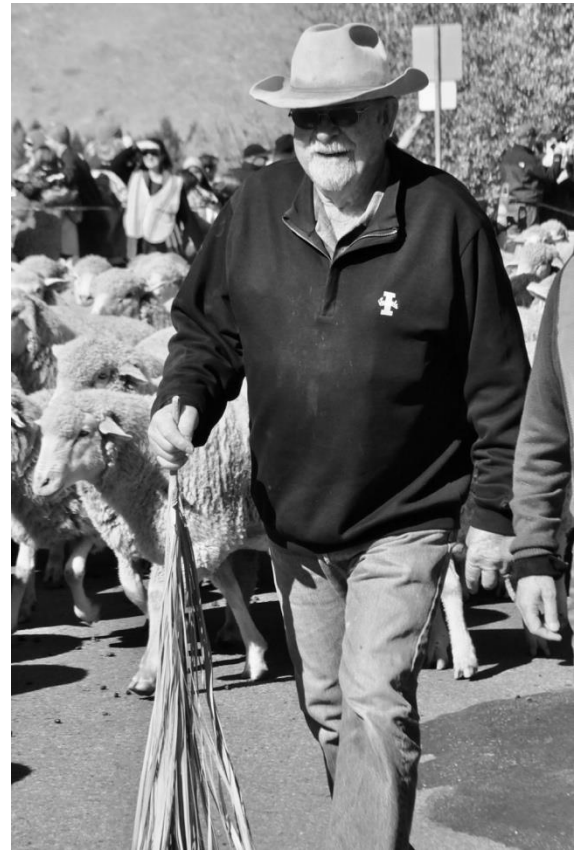
### Upcoming Events:

West Central States Wool  
Growers Convention  
November 8-10, 2018  
Casper, Wyoming

American Sheep Industry  
Convention  
January 23-26, 2019  
New Orleans, Louisiana

From Left to Right:  
Kim Monk, Virginia Monk and  
Charlotte Brockman

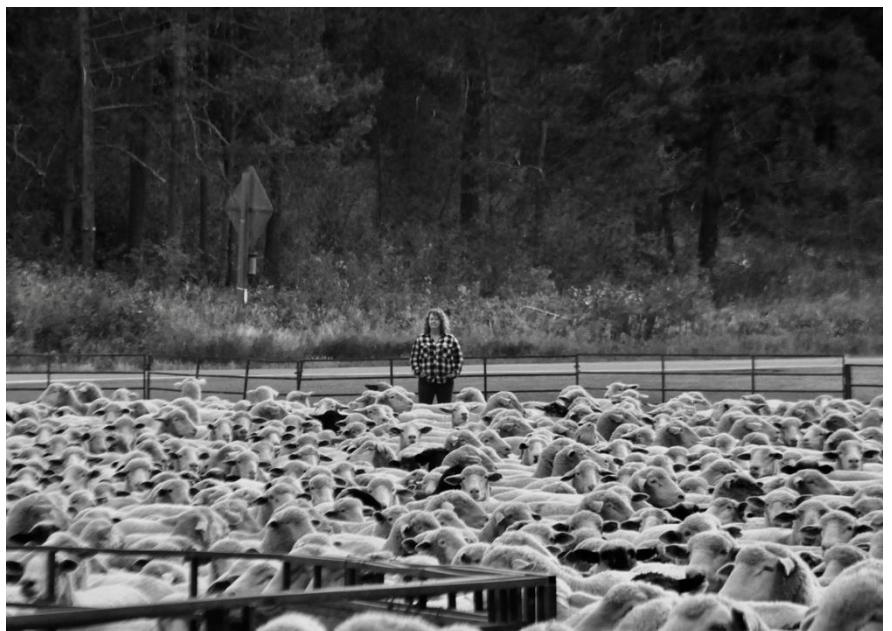
## The IWGA in Action



*Above John Faulkner and the sheep trailing through Ketchum at the Trailing of the Sheep Festival.*



*Above 2018 Make It With Wool Contestants. From left to right: Kim Monk, Virginia Monk, Isabella Monk, Kaylee Flodin, Charlotte Brockman, Kendal Crawford & Madison Crawford.*



*Right: Bill Jean Siddoway Shipping Sheep.*

***The Idaho Wool Grower  
Bulletin***

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(208) 344-2271

P.O. Box 1079

Emmett, ID 83617

*President: John Noh*

*Vice President: John Peterson*

*Executive Director: Brandy Kay*

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The Idaho Wool Grower Bulletin  
is included as part of  
membership dues.

**Dues:** 4 cents per pound of wool  
sold or 40 cents per head of all  
sheep owned 1 year of age or  
older.

**Minimum Dues:**

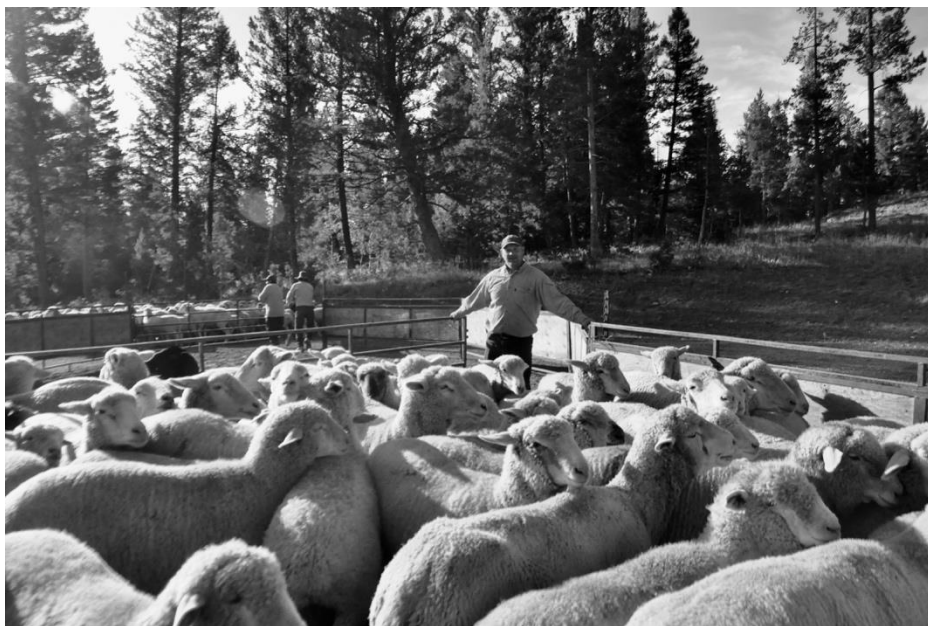
Individual \$40

Associate \$65

Business Associate \$185



*Above: Anita, Penn & John Peterson Shipping Sheep*



*Above: JC  
Siddoway  
Shipping Sheep.*



*Left. Wayne  
Richie Shipping  
Sheep*



## ***Summer Wrap-up***

*By Brandy Kay*

*IWGA Executive Director*

I love all the seasons in Idaho, however Fall is my favorite, I love the colors, the harvest and the cool evenings.

As you can see we have been busy with Trailing of the Sheep, Make it With Wool, the Annual Public Lands Council Meeting, and of course shipping sheep.

The next event coming up is the West Central States Wool Growers Convention. Amy has worked very hard to make this fun, and we have a full agenda. You can register online or by hard copy. All checks need to be sent the Idaho Wool Growers Office. Below is information for registration and hotel rooms. If you are flying get your tickets quick before the prices go up.

A few things to look forward at in the future are the elections, ASI's convention in New Orleans and the ASI fly-in, in Washington DC in the spring. Elections are always important and with the new administration and all of the federal land issues we are trying to change it is important to make it to the polls. I know the conventions and meetings always seem like they are during an inconvenient time, however, they are very important for us to accomplish the goals we want. So, think of them as part of your business and plan ahead. Then, when I am emailing and calling everyone to register and attend you will be ready to go.

The sheep industry is amazing and there are a lot of possibilities for it to grow and for needed changes to happen.

Keep smiling and eat lamb!

*-Brandy*

*Thank you to all the Sheep Herders for everything they do for the sheep industry!*  
*Pictured Angel Montoya*





*800 N POPLAR STREET CASPER, WYOMING*

## *Welcome to the Heart of Wyoming*

*Located in downtown Casper, WY, the Ramkota Hotel is just minutes away from local area attractions such as Ft. Caspar, The National Historic Trails Center, Tate Geological Museum, The Nicolaysen Art Museum & Discovery Center, Alcova Lake, Hogadon Ski Area, Casper Mountain Biathlon Center, Old Yellowstone Shopping District Downtown, Central Wyoming Fairgrounds, and the Casper Events Center.*

***THE RAMKOTA WELCOMES  
THE WEST CENTRAL STATES WOOL GROWERS CONVENTION  
NOVEMBER 8-10, 2018***

***WE ARE OFFERING A SPECIAL ROOM RATE OF \$89.00/NIGHT + TAXES***

*Complimentary Hot Breakfast  
Pet Friendly*

***TO MAKE RESERVATIONS, PLEASE CALL  
307-266-6000***

***LET THEM KNOW YOU ARE WITH THE WOOL GROWERS MEETING.***

***TO LEARN MORE ABOUT THE RAMKOTA HOTEL PLEASE VISIT THEIR  
WEBSITE AT <https://ramkotacasper.com/>***

***Air service to Casper International Airport (CPR): United from Denver & Delta from Salt Lake City***



November 8-10, 2018

**MEETING REGISTRATION****ATTENDEE INFORMATION****Registrant One:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email Address: \_\_\_\_\_

**Registrant Two:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

*if different from  
above*

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email Address: \_\_\_\_\_

**MEETING REGISTRATION OPTIONS**

	Cost per person	after 11/5	How Many?	Total Price
_____ Full Registration -Thursday through Saturday, meals included	\$180	\$210	x	=
_____ 2-days Meetings only (Thurs & Fri or Fri & Sat with Meals)	\$150	\$180	x	=
_____ 1-Day Meeting only (with meals)	\$75.00	\$80.00	x	=

**Optional Items (see descriptions on back - meals below are for those not attending business meetings )**

_____ <b>Meals Package</b>	\$160.00	\$190.00	x	=
<i>For Family Members and Guests not attending business meetings Tickets required for all meals, including childrens. For children under 7, please complete next section.</i>				
_____ <b>Meals for Children under 7</b>	\$0.00	\$0.00	x	=
_____ <b>Thursday Dinner &amp; Shearing Calcutta</b>	\$30.00	\$35.00	x	=
_____ <b>Friday Lunch Only</b>	\$15.00	\$20.00	x	=
_____ <b>Friday Getting to Know Ewe Reception</b>	\$40.00	\$45.00	x	=
_____ <b>Saturday Lunch Only</b>	\$15.00	\$20.00	x	=
_____ <b>Saturday Banquet only</b>	\$15.00	\$20.00	x	=
_____ <b>Wool Mill Tour 8 am - 2 pm Thurs. Nov. 8</b> - Space is limited. <i>Tickets not available after 10/25.</i>	\$35.00		x	=

Make Checks Payable to: **Idaho Wool Growers Association**

P.O. Box 1079

Emmett, ID 86317

To pay with credit card, please call 208--344-2271

Total This Page:

Total from Back Page: \_\_\_\_\_

Total enclosed \_\_\_\_\_

## OPTIONAL ITEMS

### **Wool Mill Tour 8 am - 2 pm Thurs. Nov. 8** - Space is limited. Tickets *not available after 10/25.*

*Travel to Buffalo, WY for a tour of Mountain Meadow Wool Mill that was started by local women to help support wool growers in Johnson County. Space is limited and tour depends on level of interest & weather so please register before October 20, 2018. If interested, please contact the office to determine if space is available.*

### **Thursday Dinner & Shearing Calcutta**

*Individual tickets for Thursday evening event. Great option for those who are registered for Friday meetings but who will be arriving on Thursday and would like to join us for this fun social outing.*

### **Friday Getting to Know Ewe Reception only**

*For those attending the Friday event at the NIC Museum only. Great option for those coming for Saturday sessions but arriving on Friday.*

### **Questions? Please Contact:**

Amy Hendrickson, Wyoming Wool Growers Association, 307-265-5250 or 703-981-9745; amy@wyowool.com

Brandy Kay, Idaho Wool Growers Association 208-344-2271; idaholambnwool@gmail.com

Sierra Nelson, Utah Wool Growers Association, 435-770-5563; utahwoolers@gmail.com



# The Scoop

on

## Campylobacter Vaccine

by Marie S Bulgin DVM

How many of you have been looking for Campy vaccine this fall and not been able to find it?

I really thought the problem was solved as California had a supplier who was licensed to sell a *tetracycline resistant Campylobacter jejuni* across State lines; and we had our order in for Idaho Producers through the Calif. Woolgrowers. All was well. But maybe not, as whatever kind of license this guy had, was pulled--and essentially as far as Campy vaccine was concerned, he was shut down. The last I heard, Calif. Wool Growers, probably aren't going to get their last shipment which was made up of the Idaho Wool Growers' order.

So, what to do? Colorado's Serum Co's Campylobacter vaccine does not contain the **tetracycline resistant strain** which is the strain that Idaho and other Western ewes seem to carry. To use that product is probably a waste of money.

The other possibility is the Campylobacter vaccine that Dr. Yoder, yes, the same Dr. Yoder that does the sifting at the Idaho Ram Sale, sells. His vaccine has the tetracycline resistant strain. So, the only hope for those of you who still want to vaccinate, is to contact Dr. Darwin Yoder. Brandy has contact information.

Why can't the Idaho State Lab. make us a vaccine like the Caine Center did?

Other than the Caine Center was amazing, one of the problems is that we are talking about the production of an **Autogenous** vaccine or vaccine made by using the bacteria isolated from a currently diseased animal and throwing it into formalin, maybe adding an adjuvant, figuring out a dose and giving it back to the animals that are in groups exposed to that animal on that premises. The USDA who licenses Laboratories to sell vaccines, has strict rules about making vaccines with "wild" strains of organisms that have had no proper testing of efficacy or side effects. Here are the two stumbling blocks for us.

1. An **autogenous** vaccine has to be used only in the flock or herd that it originated from or flocks and herds which contain animals that have been in contact with the affected herd or flock.
2. The vaccine must be produced from organisms that have been isolated from the affected flock or herd within the last 18 months.

We, veterinarians who have worked with sheep, have been successful in convincing the USDA folks that the Western U. S. Sheep producers are pretty much all interrelated in some way or another. In the beginning, however, we laced the vaccine with as many *Campylobacters* that we isolated the year before---, 11, I seem to remember as the number of separate cultures we used in one of the first vaccines. Then, we were able to sell it back to the 11 producers, plus their neighbors and folks who had bought breeding stock from them, etc. One year we sold the vaccine to a cattle man whose herd was neighbors to an aborting sheep flock and was experiencing abortions in his cattle from the same organism. That is rather unusual. That year the problem seemed to be marching right down Hiway 28, ranch by ranch. That's when there were more sheep ranches on Hiway 28 than just the USSSES.

Back to the subject on hand; we have solved the first criterion; but--, herein lies the problem. Finding fresh organisms every 18 months means we need new abortions from which we can isolate fresh new bugs. That's a huge problem for 2 reasons. ONE, because the vaccine works so there are fewer and fewer *Campylobacter* abortions and TWO. because **you** Producers have not been sending in samples in spite of my pleas and threats-- even before the Caine Center was no longer available. I know it's because you don't think one or two abortions are worth sending in. But to continue to supply you with a vaccine, we need new isolates, so you need to keep sending in cases.

We have been able to make sure that the State Lab in Boise has all the necessary equipment to do the isolation and identification of *Campylobacter*.

### **So help us, help you.**

You really need to gather up and save at least 5 aborted fetuses and the afterbirth. For most of you that have been vaccinating religiously, you may not have 5 abortions, but I bet you will have a couple. All 5 or 3 or 1 may not have *Campylobacter*, but if so, look at that as good news.

Rather than sending them in one at a time, you could hold them all in the freezer until the end of lambing and send them in all at once. You may have to buy a used freezer for the barn, as I find most wives are not too keen about dead sheep parts in their house freezer. But you'll have a good, handy place to store colostrum for the newborns that need it.

Don't quit reading yet! Unfortunately, nothing is quite that easy!

The major problem at the State Lab is that they don't have facilities for receiving and dealing with whole fetuses **THIS HAS RECENTLY CHANGED, HOWEVER SINCE THIS WILL BE NEW FOR EVERYONE I AM PROVIDING YOU INSTRUCTIONS ON HOW TO DO THE NECROPSY YOURSELF SO IT WILL BE MORE SIMPLE FOR THE LAB AND COST YOU LESS TO TAKE IN THE SAMPLES THAN THE WHOLE FETUS.** This requires that you must dust off your dissection skills from cutting up your frog or fetal pig (or whatever you hacked up in High School Biology Lab).

You must find a flat surface to lay the fetus, like the tail gate of your pick-up, or better yet, the tail gate of someone else's pickup. Maybe someone you don't particularly care for ;). The plastic surface of an empty dog food sack works well as a drape to cover the surface that you open a fetus on, then you can wrap up the carcass when you are finished and dispose of it in your sheep ditch without getting all icky.

Lay the fetus on its back and after putting on a pair of disposable gloves, use a sharp knife-- perhaps a knife dedicated to this endeavor. It is probably best if it is not your pocket knife because who knows what it was used for last and we are really trying not to introduce new bugs into the mix.

Try to do this as clean as possible, considering your surroundings. Remember, every hay leaf that finds its way into that open body cavity is loaded with millions of bacteria and they are clean compared to flies. If you are doing this in fly season, have a can of fly spray handy.

Cut the skin and tissue making up the body cavity down the middle from the top of the rib cage to the pelvis. Don't cut very deep or you will cut the structures residing in the body cavity that you need. You have to be able to sort out the position of the organs. For those of you who hunt, this should be no problem as the structures are the same and located in the same place only much, much smaller as those of a deer. You shouldn't have trouble identifying lung and liver. Carefully remove the liver with its bile sac, one lung, a piece of placenta about the size of your hand, containing at least one or two cotyledons-- two is best. A cotyledon is the circular pale raised lump on the placenta that buttons into the mother's tissue and is the place where maternal nutrients are exchanged for fetal wastes. *Campylobacter* likes cotyledons so those are important samples. Then the Lab really, really wants stomach contents, too. This stomach will be the abomasums (the true stomach) and should be lying on the top of the other structures to the right of the liver on the right side of the fetus; and usually --- well, sometimes, is filled with fluid, making it easy to find if you haven't moved things too much when you took the liver. Use a 3 cc, **new**, meaning never been used before, disposable syringe with needle and poke it into the stomach and draw up as much stomach fluid as the syringe will hold. If there are no stomach contents cut a small section of abomasum and include it in a bag. Bag everything separately in its own Zip Lock bag-- Use a black water proof marking pen, label the bags with the tissue type and the date. Be sure the bags are actually sealed, particularly the one with the syringe. (The Post Office personnel get very cranky when packages leak strange fluids).

Keep all the bags from one fetus together by bagging them all together in another bag. Label it with the date of the abortion and any other information such as the ewe ID, if she has one. Then put it in the freezer.

I have great faith in you, Sheep Producers. I know most of you hunt and clean your game. Liver looks like liver and the lungs are next to the heart. I know you can do this. It really isn't difficult.

By the way, if the lungs are pink, the lamb was born alive and the death may be due to exposure--just so you know. The lung of the slinks will be more the color of the liver indicating they never took a breath. After you do two or four or ten of these, you can teach one of the sheep herders to do it and delegate the job. Give him a special title like "Dissection Technician" and he will probably be proud and delighted and do a better job than you.

Then, all you have to do is mail the samples to the State Lab when the last ewe lambs. Unless, of course, you are having a PROBLEM and need an answer ASAP. Then, of course, mail them immediately.

If I can persuade enough of you to do this and we can find 3 or 4 of you who have *Campylobacter*, even if you aren't having a real problem, we, meaning the sheep Producers in at least 3 States, can have a vaccine for a couple more years. Perhaps by that time, Colorado Serum Co. will include our bugs in their vaccine and jump through the hoops to get it licensed. If so, we will have a real licensed vaccine available and can forget about the problem of finding another *tetracycline resistant Campylobacter jejuni*.

If these instructions are too confusing, your veterinarian can show you how he/she does it or just do it for you.

**P.S. When you are going to take fetus to the State Lab, please call them before hand so that you will know of any fees or requirements that they may need.**

### **Ultrasound Certification Training Comes to the University of Idaho Sheep Center**

Sixteen participants gathered in Moscow, Idaho on July 30<sup>th</sup> and August 1<sup>st</sup> to attend a sheep carcass scanning certification school. The event was funded by a National Sheep Industry Improvement Center grant, through North Dakota State University sponsorship, and was hosted by Dr. Brenda Murdoch and Dr. Michael Colle. The certification school at the University of Idaho was the last of four such regional carcass scanning National Sheep Improvement Program certification school to be held this year. These trainings have been organized in an effort to raise awareness of and meet the raising demand for NSIP certified ultrasound technicians.

The certification training in Moscow was attended by professors of animal science, students in veterinary and graduate school, and sheep producers from eight states. Participants traveled from as far as Hawaii and New York to attend. Mark Henry of the Centralized Ultrasound Processing (CUP) Lab in Iowa instructed participants in ultrasound scanning techniques to predict the carcass merit of live animals. Participants practiced measuring loin-eye area, loin-eye depth, back fat, and body wall thickness, and were given the opportunity to apply for certification. Once certified, ultrasound technicians can collect and submit carcass merit data to the National Sheep Improvement Program. Assessing the carcass merit of live animals gives producers the ability to quantitatively select for superior genetics in their seed stock herds. For additional information on NSIP Carcass Ultrasound Schools, please contact Dr. Christopher Schauer at the North Dakota State University Hettinger Research Extension Center (701-567-4323).

## *Ingredients*

2 guajillo chiles  
2 ancho chiles  
1 garlic clove  
1 teaspoon kosher salt  
1 teaspoon dried Mexican oregano  
1 teaspoon cumin  
1 1/2 teaspoons piloncillo or brown sugar  
1 tablespoon apple cider vinegar  
1/2 cup water, or more as necessary  
2-3 pounds boneless leg of American Lamb, trimmed of most fat visible

## *Directions*

Preheat oven to 325 degrees.

Rip open the chiles and remove the seeds, veins and stems. Heat a large skillet over medium-low, add the chiles and toast them in the dry pan, turning them over until they are fragrant, about one minute. Transfer chiles to a saucepan with enough water to cover chiles and bring to a boil, then cover with a lid and let rest for 10 minutes or until the chiles are soft. Drain the chiles and discard the water.

Combine the drained chiles, garlic, salt, oregano, cumin, honey, apple cider and water in a blender and puree until the mixture is thick but smooth.

Pour some of the chile sauce into a large Dutch oven or ovenproof casserole with a lid and top with the meat. Rub the lamb with enough chile sauce to generously coat it. Close the lid and transfer to the oven immediately. Bake the lamb for 3-4 hours or until the meat is very tender. Alternatively, you can marinate overnight in the refrigerator and back the next day.

Remove the casserole from the oven and let the meat cool. Coarsely shred the meat with forks, discarding any visible fat. Serve with corn tortillas, avocado and salsa, or any remaining chile sauce.



**Idaho Wool Growers Association**  
**P.O. Box 1079**  
**Emmett, ID 83617**

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 Organization  
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 Boise, ID 83708  
 Permit No. 497

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## Market Report

For the week of October 16, 2018  
 Source: USDA-CO Dept. of Ag  
 Market News Service,  
[www.ams.usda.gov](http://www.ams.usda.gov)

## Idaho Wool Growers Business Directory

The following are Business Associate Members of the Idaho Wool Growers Association.  
 They support Idaho wool growers and we support them.

### Lamb Review.

**Feeder Lambs:** San Angelo: 50-60 lbs. 148.00-150.00; 64 lbs. 145.00-

**Slaughter Lambs:** 40-60 lbs 190.00-214.00, few 218.00-225.00; 60-70 lbs 162.00-184.00, few 212.00-214.00; 70-80 lbs 130.00- 146.00, few 156.00; 80-90 lbs 125.00-132.00, few 140.00; 90-110 lbs 114.00-120.00. Shoren and Woolled 125-190 lbs. 62.00-90.00

**Slaughter Ewes:** Good 3-4 (very fleshy) no test; Good 2-3 (fleshy) 55.00; Utility and Good 1-3 (medium flesh) 50.00- 62.00high-yielding 62.00701.00; Utility 1-2 (thin) 40.00-46.00, ; Cull and Utility 1-2 (very thin) 35.00-40.00; Cull 1 (extremely thin) =10.00-30.00.

### **Wool Review –**

**Domestic Wool-** on a clean basis was at a standstill this week. There were no confirmed trades reported.

**Greasy Wool-** was at a standstill this week. There were no confirmed trades reported.

### **DL Evans Bank**

PO Box 1188, Burley, ID 83318  
 208-678-8615

### **David Winters Livestock**

PO Box 935, Boise, ID 83701  
 208-890-2609

### **Fairchild Shearing, LLC**

Vernon & Terri Fairchild  
 1402 E 4300 N, Buhl, ID 83316  
 208-543-5531

### **Fairchild Sheep Shearing,**

Dallas & Whitney Fairchild  
[fairchildsheepshearing@gmail.com](mailto:fairchildsheepshearing@gmail.com)  
 208-859-7319

### **Farmers National Bank**

PO Box 392, Buhl, ID 83316  
 208-543-4354

### **IFA**

1127 S 2400 E, Preston, ID 83263  
 208-825-3060

### **Holland & Hart**

P.O. Box 2527, Boise, ID 83701

### **Harper Livestock, Mike Harper**

PO Box 36, Eaton, CO 80615 970-454-3181

### **Idaho Ag Credit FLCA**

PO Box 985, Blackfoot, ID 83221

### **Rocky Mountain Sheep Marketing**

PO Box 2596, Boise, ID 83701

### **Western Range Camps**

1145 S Blackhawk Blvd., Mt. Pleasant, UT 84647

### **Superior Farms, Livestock Department**

2530 River Plaza Dr. Ste 200, Sacramento, CA 95833

### **University of Idaho**

### **Animal & Veterinarian Science Dept.**

PREEC-Sheep Center, 875 Perimeter Dr. MS2090,  
 Moscow, ID 83844-2090

### **Utah Wool Marketing**

55 S Iron St Ste 2 -Building 657, Tooele, UT 84074  
 453-843-4284

### **J.R. Simplot, Western Stockmen's**

223 Rodeo Ave., Caldwell, ID 83605  
 208-459-0806

Burley -208-878-7224; Idaho Falls 208-524-7170