

BARBADOS BLACKBELLY SHEEP ASSOCIATION INTERNATIONAL



QUARTERLY NEWSLETTER – MAY, 2008

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MESSAGE FROM OUR PRESIDENT

Greetings BBSAI Members!

We regret that the quarterly newsletter is running a little late. We have been holding up the newsletter until we were able to give you an update on the progress of the bylaws correction committee, and until we had some news about a legal interpretation of the November 2007 general membership vote. All items on the November 2007 general membership vote passed, and the results were to be announced at the

November annual meeting; however that meeting was cancelled after there was a complaint from our membership that our annual meeting procedures and bylaws were not legally compliant with Missouri state law.

In December 2007 the bylaws correction committee was established to rectify this situation. In January 2008, the bylaws correction committee obtained approval from the Board of Directors to spend up to \$1,000 for legal fees. Using this money, the committee has retained a Missouri attorney to insure the revised bylaws are in compliance with the laws of incorporation in the state of Missouri. The BBSAI was incorporated in Missouri several years ago and must adhere to their laws. It is unfortunate so much of the Association's money has to be spent to on legal fees, but the BBSAI must be protected from legal recourse.

The bylaws correction committee was in hopes we would be further along with the revision of our bylaws, but we have been hampered with one problem after another. Several of the committee members living in the Midwest have

been involved with multiple ice storms, tornadoes, flooding, and power outages since December 2007. This has hindered their overall progress, but a huge thanks goes to the committee chairperson Carol Elkins, who has kept the revision process going.

In accordance with our attorney's suggestion, the BBSAI Board of Directors has taken steps to ratify the past four years of annual meeting votes (2004 – 2007), to insure that these votes (previously approved by general membership vote) are legally valid. This means that the November 2007 bylaws changes are now official, including the new BB registry policy.

Several BB breeder members have been waiting for over one year (since March 2007) for the March 2007 moratorium to be lifted so that they can register their undocumented BB sheep under the new "exceptions policy". Cumulatively these breeders have over 50 undocumented BB sheep to register under this new policy. We do apologize to these people who have had to wait so long to register their sheep. Finally, the good news is that those breeders can begin preparing registration materials for their BB sheep.

Also at the suggestion of our attorney, the Board of Directors has added a section to the current bylaws to allow teleconference annual meetings, so that we will never again be faced with the dilemma of not legally being able to hold an annual membership meeting. Now that this problem is resolved, we welcome BBSAI members to submit names of candidates for the Board of Directors to the Nominations Committee, in care of president@blackbellysheep.org or secretary@blackbellysheep.org. More information will follow regarding nomination procedures in the July newsletter.

So the Board has actually been busy this winter even if the issues have not been glamorous. I should mention that the Board has also taken several steps to expand our nation-wide advertising for the BBSAI to enable our breeds to become more nationally recognized. We are now advertising in the *Record Stockman*, the *Hobby Farms* magazine, the *ALBC Breeder's Directory*, *Sheep! Magazine*, and the ASI newsletter, *Sheep Industry News*. Don't forget to look for our ads in those publications!

In other news, we would like to thank Barb Lee, Lynn Magedson, and Chad Dixon for their great work on the Breeder's Opinion Poll. The results of the survey have been submitted to the Board of Directors to help set future goals and priorities as indicated by the BBSAI membership.

Additionally, please remember that the 2008 BBSAI Photo Contest directed by Barb Lee is on-going and we need those photos. Barb has created an on-line photo album for the Contest at the following website: <http://www.picturetrail.com/gid18500930>. There are prizes for the winners of each category, and your photos will be used to promote the AB and BB breeds and educate the public about our sheep.

Finally, don't forget to visit the BBSAI website at: www.blackbellysheep.org. It is a terrific resource, and we encourage each of you to visit it frequently. Remember, we are here to serve you and we can only do that with your help and input. The BBSAI is YOUR breed association.

Mark Fleming
President, BBSAI

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BBSAI Board Votes – FY 2008

(A summary of BBSAI Board of Directors voting issues during 2008)

1/17/08

Vote to spend up to \$1,000 for a Missouri attorney to review and help with corrections of our BBSAI Bylaws to make sure they are legal according to Missouri corporate law.
(6 yes, 0 no). Passed.

2/06/08

Vote to remove two items listed in the BBSAI Articles of Incorporation with the State of Missouri which are not present in our BBSAI Bylaws, so that the BBSAI Articles of Incorporation will be identical to our BBSAI Bylaws.
(6 yes, 0 no). Passed.

4/21/08

Vote to spend \$50.00 on a BBSAI business card advertisement in the 2008 ALBC annual Breeders Directory.
(6 yes, 0 no). Passed.

4/22/08

Vote to enact a procedure to cull lifetime memberships from “active voting” status if they do not respond to annual renewal notices.
(6 yes, 0 no). Passed.

4/25/08

Vote to ratify the 2004 – 2007 Annual Meeting ballot votes, so that these approved general membership votes will be legal according to Missouri law.
2004 – 2006 (6 yes, 0 no). Passed.
2007 (4 yes, 2 no). Passed

4/29/08

Vote to add Article V, Section G, to the BBSAI Bylaws, which authorizes the use of Telephone/Electronic meetings for annual and special meetings.
(5 yes, 1 no). Passed.

5/6/08

Vote to spend \$40.00 on a BBSAI breed association classified ad for one year in Sheep! Magazine.
6 yes, 0 no. Passed.

5/6/08

Vote to spend \$200.00 on a BBSAI half-page color ad in the ASI Newsletter, “Sheep Industry News.”
6 yes, 0 no. Passed.

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BBSAI New Members

Joel & Carmen Goldsmith/Lengby, Minnesota
New March 2008

Lauris Hazlett /Cohocton, New York
New March 2008

David Mansur/Kingwood, Texas
New March 2008

Vivian Robertson/Creston, California
New February 2008

Patricia Schooley/Hagerstown, Maryland
New January 2008

Susan Swartzfager/Lake Panasoffkee, Florida
New December 2007

David Swartzfager /Lake Panasoffkee, Florida
New December 2007

Rusty Swartzfager/ Lake Panasoffkee, Florida
New December 2007

Nathan Teig /Amery, Wisconsin
New January 2008

Hilda Tuffin /Wallacetown, Ontario, CANADA
New April 2008

We welcome you into our flock!

NUTRITIONAL ANALYSIS OF BLACKBELLY LAMB

©Barb Lee January 29, 2008

One of the most important marketing tools we can develop in the pursuit of adding value to our blackbelly lamb products is an understanding of the healthful characteristics of the meat. We know that much of the fat on a blackbelly lamb is contained in the viscera, which is something of a two-edged sword. On the plus side, most of the fat is cut away when the animal is being dressed, providing what we believe to be a lean meat product. On the minus side, if this fat were on the exterior of the carcass, it would be part of the grading and “finish” and is probably a factor contributing to lower acceptance in commodities style marketing. The other problem with losing a lot of fat is that “CLA” (conjugated linoleic acid, a cancer-fighting fat) is cut away with the visceral fat. CLA is usually higher in lamb than in most other meats, and higher still in grass-fed lambs. We just have to remember that when we cut away the visible fat, we also cut away the CLA.

“Fat” in general is something that the informed consumer of farm-grown products is interested in and so it’s a good idea for us to understand fatty acids, the good and the bad, which are present in our farm-grown blackbelly lamb products so that we can present a picture of healthfulness to our prospective customers.

I have long advocated that the BBSAI undertake nutritional evaluation of blackbelly lamb products to provide this information to its breeders. However, it seems that the bulk of the work has already been done. This article is based on information that I gathered off the internet, and posted to the BBSAI Yahoo group. Since nobody challenged the report, I feel that the report was accepted by the initial readers, and so present it here for the benefit of BBSAI members who are not members of the Yahoo group.

The information is based on three reports:

Fatty Acid Composition and Palatability of Lamb from Hair Sheep – Hair Sheep Workshop VSU, by Susan K. Duckett and Scott P. Greiner
<http://www.sheepandgoat.com/hairsheepworkshop/carcassquality.html>

Factors Affecting the Palatability of Lamb Meat by Susan K. Duckett (University of Georgia)
<http://www.livestocktopics.wsu.edu/Presentations/Lamb%20Meat%20Palatability/sduckett.pdf>

B-920R – Nutritional Content of Game Meat by Lydia C. Medeiros, Jan R. Busboon, Ray A. Field, Janet C. Williams, Glenn J. Miller and Betty Holmes
<http://ces.uwyo.edu/PUBS/B-920R.htm>

The definitions of “lean” and “extra lean” meat were obtained from the FDA,

<http://www.cfsan.fda.gov/~dms/qa-lab8e.html>

In addition, I looked at the Saskatchewan Katahdin Assn. website, <http://www.saskkatahdinsheep.com/> and found their nutritional data to be somewhat in conflict with the data I acquired from the VSU workshop information (with the Katahdin data being unusually “enhanced” when compared to the VSU information). No two labs report data in the same way, so it must be understood that if the BBSAI were to have nutritional analysis undertaken by an independent lab, the results might be different again. What we have here is a beginning point to understand the consumer-conscious health possibilities for buying blackbelly lamb products, particularly straight from the grower.

The first values reported in the VSU presentation were for the Warner Bratzler shear force values. This is a measure of tenderness. Before I post these results, I want to be very clear that tenderness is not just a function of genetics, although we are usually rewarded with tender blackbelly lamb. It begins with the animals being calm prior to slaughter, the cooling time, the aging time, age of the animal, diet prior to slaughter, and even the minerals present in the meat (higher levels of calcium interfere with the toughening process, making for a more tender product). The circumstances of pre-harvest management, nor the harvest and processing itself were not reported in the VSU paper.

The report leans very favorably toward tenderness in blackbelly meat. The threshold value for “tenderness” in beef is set at less than 7.7 pounds in the Warner Bratzler test, according to the VSU report. In the Duckett report, it is considered to be about 4.5 kg. Barbados Blackbelly/St. Croix (pure Barbados was not reported) tested at 5.57 lb in the VSU report. In the Duckett report, it is 2.69 kg. So, whether using pounds or kilograms, the blackbelly/St. Croix lamb is very tender, especially against some other breeds, notably Suffolk.

So we start with a favorable marker for quality in a tender product.

Cholesterol content in Blackbelly Meat: This value was somewhat easier to compare between reports, as they all use a standard measure; milligrams of cholesterol per 100 milligrams of tissue. What

complicated my research was that most information available is based on “serving size” which is usually expressed as 3 ounces (about 113 grams). Without going to a lot of trouble doing the math, some of the data was hard to compare.

The BBxSt Croix cholesterol content was measured at 67.87 mg. in the VSU report. The Saskatchewan Katahdin breeders declare their lamb contains 44.4 mg, while VSU says Katahdin lamb contains 67.48 mg. The VSU data compares more favorably with other types of red meat. But then, when you review the report on game meat (everybody’s idea of “lean” meat!) the VSU value reported for cholesterol is even higher than grain-fed beef (48) and all the wild meats (pronghorn antelope – 52, mule deer – 54, Elk – 48, Bison – 45, range grazed beef – 49, grain-fed beef – 48.)

Again, we don’t know what sampling method was used; whether the entire carcass was involved, or just the leanest cuts. Can we depend on low cholesterol as one leg of our health platform?

The FDA definitions of “lean” and “extra lean” are as follows:

Lean: Less than 10 grams of fat, 4.5 grams or less saturated fat and less than 95 milligrams of cholesterol per serving or per 100 grams of tissue.

Extra Lean: Less than 5 grams of fat, less than 2 grams of saturated fat, and less than 95 milligrams of cholesterol per serving or per 100 grams of tissue.

At 67.87 milligrams per 100 grams of tissue, the BB/St. Croix lamb falls well below the cholesterol component of extra lean meat.

Fatty Acid Composition: I am not sure if Fatty Acid Composition is the same as plain old “fat,” but I assume when discussing “total fatty acids, %” we are once again referring to a total fat content in milligrams per 100 grams of tissue. The VSU report is not specific.

Total Fatty Acids: The percentage in straight Blackbelly meat was 1.49, or 1.49 grams. That is 3.51 grams below the FDA definition of Extra Lean. Our Health Platform is building a solid foundation.

As a comparison, the grams of fat contained in 100 grams of uncooked LEAN game and domestic meat is as follows:

Pronghorn antelope:2.5
Mule deer:2.7
Elk: 2.0

Bison: 1.4
Range grazed beef:2.4
Grain fed beef:5.0

Accordingly, in the wild game study, the “uncooked lean” grain fed beef doesn’t quite qualify for Extra Lean status, but all other values do.

Saturated Fat: Saturated fat is the bad stuff. It raises blood cholesterol. Of the 1.49% Total Fatty Acids in Barbados Blackbelly, 42.14% is saturated. If my math is correct that equals 0.63 grams of saturated fat. Extra Lean contains less than 2 grams, further underpinning our healthful lamb products.

Odd- Chain Fatty Acids: I cannot define “odd chain” fatty acids and I don’t know whether they are good or bad. Of the 1.49% total fatty acids in Barbados Blackbelly, Odd-Chain Fatty Acids account for 0.02%

Monounsaturated Fatty Acids (MUFA): Monounsaturated fat is “good” fat. It lowers total cholesterol and increases good (HDL) cholesterol. “MUFA” accounts for 40.12% of total fatty acids, or 0.6 grams.

Polyunsaturated Fatty Acids (PUFA): Polyunsaturated fatty acids are 7.60 % of total fatty acids, or 0.12 grams. PUFA is “good” fat. Omega 3 belongs to this group.

CLA: This is Conjugated Linoleic Acid, a cancer fighting fat. CLA is ONLY found in the fat of the animal, not the lean, which is why some fat on a grass-fed animal is highly desirable. CLA is naturally high in lamb, higher yet in an animal that never receives grain, but spends its life on green pasture. CLA content in blackbelly lamb was reported by VSU as follows: CLA, cis-9, trans-11, 0.38% of total fatty acids.

So, it would seem that according to the above research, our claims for healthful, low-fat lamb products are truly valid. Even more so, when our customers can be confident that our lambs were raised humanely and naturally, in an environment that brings confidence to the consumer of our lamb products that they have made the right decision, for their families, the farmscape and the person who labors to create such perfect food.

I hope that this information will be of help to you in marketing your lambs.

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A Demonstration of the Laparoscopic Artificial Insemination Procedure

Martin R. Dally is one of the few persons in the U.S. capable of performing an AI procedure referred to as Laparoscopic AI. He works out of U.C. – Davis, where he teaches the procedure and runs an independent company, Super Sire Ltd. Although not a veterinarian, he displays a high degree of skill. He travels around the country by appointment, but generally works in the Western States including Idaho, Colorado and California.

Using frozen semen for the purpose of improving flock genetics, the Laparoscopic procedure was first used in Australia around 1982 to improve conception rates. He strives for a least a 65% success rate, but can achieve as high as 85%. This compares with Cervical AI conception rates using fresh or frozen semen of 25 - 55% success.

The ewes that are selected for the AI procedure are given a shot of CD&T as well as a vacation 30 days prior. In addition, if parasites are suspected, either Ivermectin or Safeguard is used about 45 days prior.

On the day of demonstration, frozen semen was used. The technician had selected the semen. He traveled to Australia to locate Rams that would produce the desired genetics. On this day, he was using ¼ cc straws (At \$60 per straw). It is preferable to select ewes that have given birth at least once before. This ensures the nurturing process instinct after the AI lambs are born.

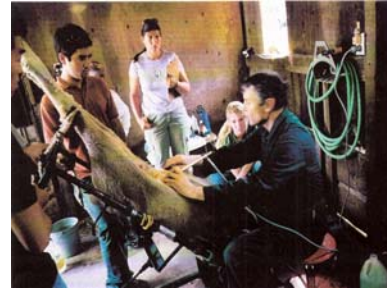
In addition, the ewes are kept off feed and water for at least 24 hours prior to the procedure. This ensures the Rumen and bladder are empty, as a puncture to either would have serious complications.

The selected ewes are first given a hormone to hasten conception rate approximately two weeks before by inserting a sponge into the vagina. The hormone given is progesterone. This prevents the ewe from coming in Estrus.

The selected ewes are gathered into a holding pen for the procedure to begin.



Ewes in holding area prior to procedure



A view of the holding cradle

The animal is then brought to the cradle and locked into position. At the incision site, she is shorn, and ben amine is applied, following by cleaning with an alcohol solution. She is tiled head down to an 85-degree angle. This moves organs away from the surgical area.



Two small puncture wounds are then created into the uterine and the uterine horns are located by endoscope. When properly located, the semen is then inserted via a straw. The apparatus is then removed, an antibiotic spray is administered, and a clip applied for bleeding control.



The event is over, having taken less than 5 minutes. Usually, she is up and about immediately. She should be monitored for the first 19 days, as this is the most important time to make sure she has returned to normal activity and all stressful conditions have been resolved.

The purpose of this program is to enhance genetic improvements in a rapid way. By selection, the producer is able to obtain immediate results, rather than through generations of effort. It is apparent that this is something a novice would not undertake, given the cost and the equipment required. But it does give us a better sense of the technology being developed in this industry.

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2008 BBSAI Member Survey

Submitted by Barb Lee

The 2008 BBSAI Membership Survey Committee, consisting of Lynn Magedson, Chad Dixon and Barb Lee, is pleased to present the results of the survey to the membership. Chad has reviewed the completed forms and compiled the results for us.

There were 16 respondents. My guess is that this represents about 10 % of the membership.

Of those responding:

60% raise American Blackbelly
40% raise Barbados Blackbelly

Size of ewe flocks:

60% keep 10-20 head
20% keep 21-30 head
6.6% each keep 1 – 9 head, 5-10 head, or 200+ head

Number of breeding rams kept:

94% keep 1-9 rams
6% keep 30+ rams

Distribution of flocks:

20% Oregon
14% California
14% Colorado
6.6% each Kansas, Texas, Arizona, Illinois, Missouri, Alabama, Florida, South Carolina

Most liked attributes of Blackbelly sheep:

30% ease of care
19% beauty/appearance
11.5% novelty/rarity
4.9% each to lambing characteristics, size, hardiness, foraging/browsing, self-sufficiency, satisfaction in conservation, flavor, everything

Least liked characteristics of Blackbelly sheep:

25% shyness/flightiness
18% inadequate growth rates
18% marketing challenges
13% nothing

American Blackbelly breeder marketing priorities:

#1 Sale of Breeding Stock
#2 Meat Production
#3 Sale of Game Ranch Stock

Barbados Blackbelly breeder marketing priorities:

#1 Breed Conservation
#2 Meat Production
#3 Sale of Breeding Stock

How breeders establish the value of their animals:

#1 Adherence to BBSAI standards
#2 Conformation
#3 Mothering ability

What venues most influence prices set on breeding stock?

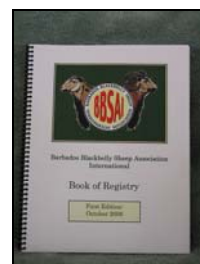
#1 What the local market will bear
#2 Value added by breeding for exceptional replacements
#3 Classified ads/what others are charging

What obstacles stand in the way of meeting personal goals for your breeding program?

25% Difficulty obtaining value for slaughter stock to offset cost of raising
14% Difficulty obtaining value for high quality breeding stock
14% Insufficient return on investment
12% Difficulty marketing finished product
10% Difficulty finding genetics that will enhance individual breeding programs
10% Limited space/acreage

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BBSAI BOOK OF REGISTRY FOR SALE!



The BBSAI Book of Registry is available in printed format! The Book of Registry lists all 1,050 registered and recorded American Blackbelly and Barbados Blackbelly sheep together with sire and dam information, enabling breeders to cross-reference and track heritages of registered stock throughout the United States and surrounding countries.

This invaluable tool for serious breeders of AB and BB stock contains three sets of data: 1) the Registry sorted by registration number, 2) the Registry sorted by breeder name, and 3) the Breeder's Directory (containing names and contact information of all BBSAI member breeders who have authorized their names to appear in public on the BBSAI web site.

The BBSAI Book of Registry is a wire-bound 60-page 8.5" x 11" document, and is available for \$15.00. Please send orders for the BBSAI Book of Registry to BBSAI Secretary/Treasurer, 815 Bell Hill Road, Cobden, IL 62920. Please make checks payable to the BBSAI. *Order your very own copy today!*

Barbados Blackbelly Sheep Association International Newsletter

The BBSAI Newsletter is a benefit of membership in the BBSAI and is published quarterly. The BBSAI Newsletter welcomes articles, photographs and classified ads that relate to American Blackbelly and Barbados Blackbelly Sheep. Publication of articles or advertisements does not necessarily constitute an endorsement by BBSAI. No part of the BBSAI Newsletter (including photographs) can be reprinted, put on websites, or used in any manner without written permission of the BBSAI President or Secretary.

Issue deadlines are:

January Issue – December 15

April Issue – March 15

July Issue – June 15

October Issue – September 15

Please send changes of address to the BBSAI, 815 Bell Hill Road, Cobden, IL 62920. Phone: (618) 893-4568.

The Barbados Blackbelly Sheep Association International is a non-profit organization registered in the State of Missouri.

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BBSAI T-SHIRTS FOR SALE



GET ONE WHILE THEY LAST!

These are top quality, 100% cotton shirts, the kind you love to live in. The T-Shirts are white, with a large, full color BBSAI logo on the back, and a small one on the front. T-shirts come in the following sizes: L, XL, and 2XL.

Available to members for \$10.00 each + \$2.55 1st class postage per shirt. You may order by e-mail to secretary@blackbellysheep.org. Mail your payment, making checks payable to: BBSAI, 815 Bell Hill Road, Cobden, Illinois 62920 USA.

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