



MARCH // 2022

A Letter From The President

BY ANDREW HEBDA

This being one of the busier times of the year for breeders I will keep this report brief..

Getting to know some of our producers from right across the province is an important element in maintaining a vibrant purebred industry and reaching out to our fellow Breeders. In this newsletter, we have a Producer Profile from a breeder from Yarmouth, Evan & Jordan Kleiner. This part of Nova Scotia has produced some of the most active purebred sheep producers and some remarkable breeding stock over the years. Take a few minutes to familiarize yourself with our fellow producers on Kleiner Farms.

As was noted in the December Newsletter due to COVID-19 last year, (2021), PSBANS undertook a virtual Purebred sale using the services of Alberta-based DLMS Farmgate Auctions <https://www.farmgatetimedauctions.ca/home>. The sale was on a smaller scale than our traditional sales, but was well-subscribed, with reasonable prices for the consigned sheep. We are cautiously optimistic that with the peaking of the Omicron variant of COVID-19, we may see a return to a degree of normality in our interactions within our industry. As of the 14th of March (in New Brunswick)

<https://www2.gnb.ca/content/gnb/en/corporate/promo/covid-19.html> and the 21st of March (in Nova Scotia) <https://novascotia.ca/reopening-plan/phase-three/> there will have been a substantive lifting of restrictions relating to “gatherings”. Prince Edward Island will, likewise be progressing in a similar manner (Phase 2) <https://www.princeedwardisland.ca/en/information/health-and-wellness/moving-on-transition-plan-to-living-with-covid-19>

Consequently, unless there is a significant reversal in progress dealing with the pandemic, we will be returning to a physical sale (with an on-line component) this year. The sale will take place on the 17th of September 2022, in Truro (specific site to be announced at a later date). The sale will include Purebreds, Grades, as well as Cross-bred sheep. We will be posting additional information concerning the sale, registration and venue on the PSBANS website <https://www.sheepnovascotia.ns.ca/> by the end of April, so please feel; free to share this with other breeders. Note that if you are considering consigning sheep to this sale, ensure you have made arrangements for registering all the respective Purebred animals well ahead of time, as several breeders have noted delays in the processing of documents during the last several months.

As a follow-up to the easing of restrictions due to COVID19, we are moving forward on organizing a “spring event” (between lambing and haying). We will advise once we have firmed up the format and venue (farm visit with short presentation).

Wishing all good health and a good lambing season this year.

Kleiner Farms

Producer Profile

Kleiner Farms is owned and operated by Evan and Jordan Kleiner. A deep family history of farming, including Sheep, brought the brothers back to their hometown of Yarmouth, Nova Scotia, to start farming in the community of North Chegoggin. Since 2018, the Kleiner's have been working to convert a retired dairy operation into a pasture-based, mixed livestock farm. As direct marketers, the farm offers grass finished beef and lamb, and pasture raised chicken, eggs and turkeys to locals.

Evan and Jordan's interest in sheep stretches further back than their current farm's roots. For the past 13 years, the brothers have been raising sheep, experimenting with breeds such as Suffolk, Charollais, Texel, Dorset and a mix of different commercial ewes, eventually settling on the North Country Cheviot breed. North Country Cheviots adapt well to the farm's grass-based, low-input production system. Today, their flock consists of 50 North Country Cheviot ewes and three purebred rams. Although eager to expand their flock size, the goal has been to purchase quality purebred North Country rams that will pass on attributes that fit the confirmation and grass-based genetics the Kleiner's want in their flock.



Giving the milder winters Yarmouth County experiences, this past December, they decided to trial a winter bale-grazing option, allowing them to extend the flock's time on pasture. Not only does this keep the ewes clean and healthy, it also helps reduce labour and fuel costs, but most importantly, the strategic movement of bales through the one-acre pasture helps build soil. As the Kleiner's strives to regenerate the farm's runout pastures, extended season bale grazing, which they have also started doing with their cattle herd, increases soil fertility. Decomposing hay residue, along with manure and urine directly put down on the land, adds ample amounts of nutrients and carbon to the soil. This coming summer, the litter covering the ground in that pasture will slightly impede grass growth, but in the years to follow, the growth is expected to skyrocket.

Producer Profile continued

In early March, the ewes are moved into the barn for pre-lamb shearing and lambing. In years past, the flock has been sheared after lambing, in June, but based on a recommendation last year from shearer, Peter Kozier, the flock was sheared prior to lambing, with notable benefits. Lambs will start arriving in April, with the farm generally seeing a lambing percentage of 1.8. In early May, after lambing, the flock will head back outside, where they will be included in a pasture rotation plan, along with the cattle herd, and poultry flocks. During the grass growing months, the farm rotates the flock through a series of paddocks, sometimes moving multiple times a day, always ensuring the sheep have a fresh field to graze. By managing the pastures this way, the land is given 30-40 days' rest, before the sheep have access to it again. Properly managed pasture rotations have proven significant impact on the life cycle of intestinal worms, growth rates in lambs, and overall grass production at Kleiner Farms. In late August, through September and October, the farm will process finished lambs. In a typical year, lush pasture grass extends into November, keeping ewes in good condition for breeding.



With the growing demand for grass finished meat, Evan and Jordan hope that eventually they can offer replacement stock for producers seeking good grass genetics. The North Country Cheviot breed has played a significant role in making the farm's production model a success and Kleiner Farms is looking forward to continuing to raise them for years to come.

From the Farm Gate

Lamb Ragout

Author: Ontario Sheep Farmers and Mushrooms Canada

<https://lambrecipes.ca/recipes/lamb-ragout/>

This one pot ragout is extremely flavourful and an easy weekend meal. Mushrooms blend seamlessly with the ground lamb extending the portion size and boosting the flavour. Leftovers taste even better the next day.

8 oz (227 g) fresh crimini mushrooms
2 tbsp (30 mL) olive oil
1 small onion, diced
2 carrots, diced
2 stalks celery, diced
4 cloves garlic, minced
salt and pepper
1 lb (500 g) ground lamb
4 tbsp (60 mL) tomato paste
1 tsp (5 mL) cinnamon
1 tsp (5 mL) nutmeg
1 tsp (5 mL) Italian herbs
1 can (796 mL / 28 oz) whole tomatoes
1/2 cup (125 mL) red wine
1 bay leaf
1 lb. (500g) dried spaghetti
Freshly grated parmesan cheese
Fresh parsley, finely chopped



1. Place mushrooms in a food processor fitted with a metal blade. Pulse until finely chopped.
2. Heat oil in a large sauce pan over medium-high. Add mushrooms and sauté for 3-4 minutes. Add onions and sauté for 2 minutes. Add carrots and celery; sauté until they start to soften, 4 minutes. Add garlic and sauté another minute. Season with salt and pepper.
3. Add ground lamb and cook until browned, approximately 5 minutes. Add tomato paste, cinnamon, nutmeg, and Italian herbs. Stir until well combined.
4. Add tomatoes to the pan. Using spatula, break up tomatoes. Add red wine, stir until well combined. Add bay leaf. Lower heat to low, place lid on pot and simmer 2 hours. Stir occasionally to ensure bottom does not burn.
5. Remove lid and taste sauce; season with salt and pepper as needed. Continue to simmer on low, with the lid removed; sauce will begin to thicken.
6. Meanwhile prepare spaghetti as per package directions. Serve the sauce over the pasta with a sprinkle of parmesan cheese and finely chopped parsley.

If anyone wishes to submit a lamb recipe please email it to the PSBANS secretary at janessa.henry@dal.ca and it will be included in future newsletters!

Thanks!

Ask Ted

In the last Newsletter Dr. Semple provided us with information regarding a seminar called:

“The Top Ten Things Our Clients Need to Know About Goat Pneumonia”

Dr. Ted has kindly provided us with a copy of the presentation notes for inclusion in this newsletter. The information is applicable to sheep and other small ruminants and very timely. Simply substitute “sheep” wherever it says “goat”

NOTE: Copied in full, with permission, from a webinar presented by Dr. Meredyth Jones, DVM,
Oklahoma State, for goat clients, November, 2021.
(Additions in italics are made by Dr. Semple.)

CSBA Social

“Hi All, I am inviting you to attend a social to meet and greet our Canadian Sheep Breeders Association directors: 7pm March 25th, at Inn on the Lake Hotel, Hwy 2 Fall River. The following day at 11am the AGM will be held also at the Inn on the Lake Hotel. Covid protocols are supposed to be relaxed by then, but we will adhere to what is in place on those days.”

Thanks,
Bruce Sinclair NS Director

(Note that PSBANS has contributed toward the sponsorship of the evening social)

Interested in becoming a member?

Membership with PSBANS:

1. A 1 year membership to cost \$20.00 per member.
 2. Members of the Association Participating in the annual Atlantic Sheep Sale will receive a full refund of their registration fees if their animal sells. (Non-members registration fees will not be refunded, regardless if their animal sells.)
 3. Discount rates for participation in events sponsored by PSBANS. Workshop's etc.
 4. Discounts for participation in promotional projects (i.e. a printed Breeders Directory, Fall Sale Catalogue, advertising on PSBANS website or a link to the website).
 5. Voting privilege at the PSBANS AGM for year of enrollment.
- Personal info to be used for administration purposes only or as described above.

Membership Application

Name(s): _____
Mailing Address: _____
Postal Code: _____
Telephone: _____
Email: _____
Date: _____

Please make cheques payable to PSBANS:

PSBANS, c/o Janessa Henry, Secretary

438 Smithville Rd., Mabou, NS B0E 1X0

E-mail: janessa.henry@dal.ca

or e-transfer to: Dianne Sinclair, Treasurer, bruce.sinclair@ns.sympatico.ca

