Seventy-five families from around the state have been named “2011 Farm Family of the Year” by the University of Minnesota. The families were officially recognized at a ceremony at FarmFest in August.

“These farm families are a major driver of Minnesota’s economy and the vitality of Minnesota’s rural communities,” said Bev Durgan, dean of University of Minnesota Extension. “The University of Minnesota is proud to recognize these farm families for their contributions to agriculture and their communities.”

Families receiving honors were selected by their local county Extension committees and have demonstrated a commitment to supporting agriculture.

Among the honorees were seven sheep farms, including MLWP members Paul & Holly Neaton of Wright County and Michael & Lynn Marks of Grant County.

The Neaton family farm in Watertown was purchased in 1883 by great grandfather Dennis Neaton. Dennis’s son Paul and grandson Joseph also farmed the land and had dairy cows until Paul purchased the farm in 1883.
NEW LIFE FOR FARIBAULT WOOLEN MILLS

At a meeting earlier this month former workers at Faribault Woolen Mills met the men who are bringing hope to what seemed like a hopeless situation at the iconic Minnesota manufacturer of wool blankets.

"Everything's setting pretty much the way it was at the exact date of last production," explains Dennis Melchert, who lost his job when the plant shut down two years ago. He walks through a factory that stopped in mid-shift - raw wool on the floor and half-finished blankets still on the looms. "It's kind of the last wheel turned, you know, and then silence," said Melchert.

Often cited as the oldest manufacturing company in Minnesota, Faribault Woolen Mills was founded in 1865, while Abraham Lincoln was president of the United States.

Back when the plant was humming, more than 150 workers made wool blankets by the hundreds of thousands, warming cruise ship passengers and Army cadets at West Point and supplying a healthy retail market.

Faribault Woolen Mills was the nation's largest manufacturer of wool blankets until the weight of foreign competition and a series of missteps by several owners left the old plant gasping for capital, unable to dig itself out of debt. Its looms were weeks from being shipped to a company in Pakistan.

Then the seemingly impossible happened. Chuck Mooty, the former

Cont. on p. 3
**Corn Futures Expected Up Sharply**

Corn futures in Chicago are expected to open trading today (Aug. 11) 10 cents to 20 cents higher after the U.S. Department of Agriculture projected a smaller than expected crop and cut next year’s projected stockpiles, signaling tight grain supplies and high prices will persist.

The nation’s farmers will harvest an estimated 12.91 billion bushels of corn this year, the USDA said in its Crop Production report. While the projected crop is up 3.7 percent from the 2010 harvest, it’s down 4.2 percent from the USDA’s previous forecast, 13.47 billion bushels. Traders and analysts expected a crop of about 13.08 billion bushels.

A cold, wet spring delayed fieldwork in much of the Midwest, forcing many farmers to plant corn after the ideal seeding date. Over the past month, extreme heat across much of the region came during the crop’s critical pollination phase, crimping the yield prospects.

Nationwide corn yields are expected to average 153 bushels an acre, the USDA said, down from a previous estimate of 158.7 bushels and about two bushels below trade expectations.

The USDA’s outlook “doesn’t give any relief” for tight corn supplies, said Matt Maloney, a corn futures broker with R.J. O’Brien & Associates on the CME Group trading floor.

In a separate report, the USDA cut its estimate for corn supplies at the end of the 2011-12 marketing year next August to 714 million bushels, down from a projected 870 million bushels a month ago and the lowest since 1996.

In overnight trading, December corn futures rose 2 ¼ cents to $6.90 ¾ a bushel.

---

**Three Indicted in Alleged Sheep-Shearing Scam**

Three people in the sheep-shearing business are accused of defrauding the government out of $304,000 in commodity subsidies. Indicted Tuesday in U.S. District Court in South Dakota are Howard “Jack” Aleff, Reena Slominski and Roy Torres. Each is charged with conspiring to defraud the government with respect to claims.

The indictment alleges the three worked together to obtain loan deficiency program payments by submitting 132 false claims between 2004 and 2010 for sheep that never were sheared.

Slominski, who operates L&J Wool and Furs in Watertown, received $214,000 in undeserved payments, the indictment says. Aleff, who runs a Knoxville, Iowa, animal farm, received $89,900.

Torres, owner of Roy’s Sheep Shearing in Aberdeen, allegedly helped the two.

---

**Faibault Woolen Mill - cont.**

president and CEO of International Dairy Queen, was searching for a meaningful new challenge. The woolen mill fit the bill.

“There was a calling in some way,” he says. “This is where we should be right now.”

Mooty partnered with his cousin Paul Mooty. The deal that will re-start the looms was set to close on Thursday. Chuck Mooty says production could begin as soon as August, with roughly 50 workers called back. He hopes to expand employment to triple that number within a few years.

Reprinted in part from KARE 11
A lot of folks involved in animal agriculture did a double-take at headlines announcing that the United Egg Producers and the Humane Society of the United States agreed to laying-hen housing requirements. And that the two groups will work together to secure federal legislation regarding U.S. egg production and labeling.

This surprising action would produce the first federal law to outline specific standards for animal care and housing on farms. UEP and HSUS will pitch the idea to Congress, with the goal of having a law in place by June 2012. Full implementation is targeted for Dec. 31, 2029. Other animal-activist groups signed on before ink had dried.

Negotiations and compromise are necessary and wise in business and in life, but this is risky territory. It really is inviting the fox into the chicken coop, and one shouldn’t be surprised by the outcome.

There is no love lost between these two groups. As recent as 2008, they were playing dueling lawsuits. HSUS faced illegal wiretapping and conspiracy charges from UEP. The incident involved HSUS employee activities surrounding the California Proposition 2 ballot initiative campaign, which passed. HSUS turned around and charged UEP with “false and deceptive advertising” of hen housing conditions. At issue were two UEP members who were selling eggs under UEP’s certified welfare logo; however, HSUS didn’t approve of the housing methods.

Here are some of the provisions that the proposed legislation includes:

- Expanded space (about double current allocations) for laying hens, moving from “conventional cage housing” to “enriched colony housing,” with a phase-in period.
- Environments that will allow hens to express natural behaviors, such as perches, nesting boxes and scratching areas.
- Mandated labeling on all egg cartons nationwide to inform consumers about the housing method used to produce the eggs.
- Prohibiting the sale of eggs and egg products nationwide that do not meet the federal requirements. (For more, go to http://tinyurl.com/6hf43gk.)

If enacted, the law will cost producers an estimated $4 billion in housing adjustments to be phased in over the next 15 to 18 years. I don’t know if that includes inflation; it could easily cost the poultry farmers more than that. It also will cost consumers, although those figures weren’t part of the announcement.

There are more than 280 million egg-laying hens in the US, and UEP represents 80 percent of the nation’s egg producers. But not everyone in the business agrees with this UEP/HSUS marriage. Word is that there’s dissent among members.

The U.S. Poultry and Egg Association, considered the “all feather” trade group, says many of its members have concerns. It points out that the farming and production of poultry and egg products “is already highly regulated” and that various systems can offer birds proper housing.

Not widely reported is the fact that UEP has had an animal-welfare standards program for the past 11 years. An independent panel of animal ethicists and poultry scientists monitored and updated it regularly, which included space, euthanasia and transportation standards and much more. Farmers enrolled in the program went through annual third-party audits and were “UEP certified.” Sound familiar? Think about the Pork Quality Assurance Plus and Transportation QA programs.

Now, UEP officials admit that not all of its members met the standards outlined in its welfare program (it included about 50 percent of U.S. egg-laying hens). But this latest development is more about keeping HSUS from continuously haunting egg producers.

For its part, HSUS has agreed to stop “initiating, funding or supporting” ballot measures, state legislation, litigation and undercover investigations pertaining to egg-laying hens. In fact, HSUS had planned to submit signatures in early July to get a housing-related ballot initiative placed in Washington for voter consideration this November.

The driver for UEP is that one set of national standards is preferable to a patchwork of conflicting state laws. If Congress passes the legislation, it would supersede state laws including those that have already been passed in AZ, CA, MI and OH.

HSUS and UEP said they do not intend to include any other species in this federal legislation and would oppose such an effort — the key words being “this legislation.”

I acknowledge that UEP has the right and responsibility to decide what is best for its members and industry, but asking for Congress to establish federal legislation for the housing and care of its animals is foolhardy. Sure, HSUS will walk away from the egg-laying industry for now.

As for the rest of animal ag, this action will up the ante. Not unlike the fox that gets its fill of chicken, HSUS will look for fresh prey.

With gestation-sow housing initiatives already passed in FL, AZ and CA, a state law set in OR and voluntary producer agreements in OH, MI and CO, as well as Smithfield Foods’ self-imposed group-housing commitment, pork will likely be next in line.
Many consumers are missing out on a wonderful culinary experience based on lack of knowledge and awareness when it comes to American lamb. One of the biggest challenges the American Lamb Board (ALB) faces as they work to encourage people to eat lamb in their everyday lives – not just on special occasions, on holidays or when eating out – is to make lamb more approachable and less mysterious.

According to a recent ALB consumer usage and attitude study, 45 percent of respondents who have eaten lamb, but never purchased it to be eaten at home, say they do not know how to cook it. Forty percent of respondents who have never eaten lamb have never had a chance to try it or did not grow up eating lamb. ALB’s goal is to become the premier resource for teaching people how to cook lamb and help them to overcome their misperceptions about lamb not being a quick and easy choice for everyday meals.

ALB is utilizing cyber technology to communicate with consumers about the ease of cooking American lamb. More and more consumers and chefs are using the web and their smartphones to get recipes, cooking tips, meal plans and nutritional information. ALB has developed hundreds of simple recipes featuring a variety of cuts and cooking methods that are featured on americanlamb.com. ALB has also developed a series of cooking technique videos, and most recently a new mobile recipe application (app), that can be downloaded to any mobile device. The app features recipes, cooking tips, cut and nutritional information and menu suggestions, including wine pairings. To download the app to your mobile device visit www.americanlamb.com.

The Pipestone Lamb and Wool Program launched online courses so sheep enthusiasts can keep current in the comfort of their own home.

The most popular course is Introduction to Sheep Management (LWMP 1001). This course is the online version of the successful home study course that provides an overview of year long sheep management. The course also studies the philosophy of sheep management and its relationship to business goals. Introduction to Sheep Management course is a 14 lesson self paced course with continuous enrollment. This is a one credit course that has no text book required. The 14 lesson topics include: Getting Started in the Sheep Business; Your Ewes, Your Rams and Their Health; Breeding Strategies; Lamb Feeding; Facilities and Equipment; Ewe Flock Economics; Wool; Pre-Lambing Management; Lambing Time Management, Difficult Births, Baby Lamb Health; Orphan or Bonus Lambs, Graffing; Creeps and Creep Feeding; Weaning and Weaning Methods; Fitting and Showing Sheep; Raising Versus Buying Replacement Ewes. This course is offered online or through the mail.

Other online course offerings include: Equipment and Facilities (LWMP 1202); Introduction to Sheep Health (LWMP 1300); Ewe Ration Formulation (LWMP 1502); and Wool Characteristics and Properties (LWMP 1701)

The Pipestone Lamb and Wool Program is a sheep management education/consulting program offered by Minnesota West Community and Technical College located at Pipestone. The purpose of the program is to help sheep producers increase income and profit through the production of quality lamb and wool. To maximize the profit per ewe and realize the full potential of all sheep through use of modern management practices, new technologies and new approaches to marketing of both lamb and wool.

For more information visit the Pipestone Lamb and Wool Program web page www.pipestonesheep.com or contact one of the Lamb and Wool instructors, Philip Berg, (507) 825-6799, or philip.berg@mnwest.edu, or Mike Caskey, (507) 825-6808 mike.caskey@mnwest.edu. Register by contacting Sue Lovell (507) 847-7929, sue.lovell@mnwest.edu or online at www.mnwest.edu/formmail/formdl.htm
Coccidiosis is a parasitic disease affecting a variety of animals, especially mammals and birds. The causative organism is a microscopic, spore-forming, single-cell protozoa called coccidia. Coccidia are from the same class of organisms (sporozoa) that cause malaria.

Coccidia are host-specific, meaning the species of coccidia that affect poultry do not affect sheep and goats. Even sheep and goats are affected by different species of coccidia. A noteworthy exception is Toxoplasma gondii, which causes coccidiosis in cats and can cause abortion in sheep, goats, and people. Sheep and goats serve as an intermediate host for Toxoplasma gondii. Toxoplasmosis is a common cause of abortions in ewes and does.

Coccidia have a complicated life cycle, with many stages. As with other internal parasites, there is a free-living stage which takes place outside of the animal and a parasitic phase which takes place in the intestines of the host.

The egg-like structure of coccidia is called an oocyte. It is passed in the feces of infected sheep and goats. When first passed, the oocyst is not infective. It must undergo a period of development called sporulation (hatching). Sporulation requires oxygen and moisture. In general, the warmer the weather, the faster the growth, unless the temperature is high enough to kill the organism.

After sporulation, the oocysts are very resistant to environmental conditions and cannot be killed by ordinary disinfectants. A sporulated oocyst may survive for a year or longer if it is protected from direct sunlight.

When a sheep or goat ingests a sporulated oocyst, sporozoites are released and enter the cells lining the small intestines. The entire life cycle takes about 14 days. The damage done to the host is essentially that of intestinal cell destruction. The host cells affected most often are epithelial cells lining the gut which transport nutrients and fluids into the body.

Lambs and kids between the ages of 1 and 6 months are most commonly affected by coccidia. Many disease outbreaks occur shortly after weaning, as this is a very stressful period in the lamb or kid's young life. Bad weather may also trigger disease outbreaks.

Almost all sheep and goats are exposed to coccidia. Sheep and goats routinely ingest oocytes each day through feces, contaminated feed and water, or by licking themselves or another animal. Mature animals are largely immune to the effects of the parasite, but they serve as a reservoir of infection.

Coccidiosis is mainly associated with intensive production systems in which sheep and goats are housed in barns and dry lots. Fecal material is more concentrated in these production environments than if the livestock are kept on pasture. At the same time, outbreaks of coccidiosis are not uncommon in pasture rearing environments.

There are clinical and sub-clinical forms of coccidiosis. Sheep and goats with subclinical disease do not show obvious signs of the disease. They appear outwardly normal, but suffer from reduced feed consumption, feed conversion, and growth performance. Most cases of coccidiosis are subclinical. Subclinical coccidiosis is probably the most costly.

Clinical coccidiosis can be deadly and usually requires prompt treatment. The first sign of coccidiosis is that lambs and kids may not be thriving as well as expected. Lambs may appear open flesed. Kids may have a rough hair coats. Dirtiness around the tail may be observed, a result of diarrhea.

Soon, lambs and kids begin to lose their appetite and become weak and unthrifty. Lambs and kids may become anemic and strain to pass feces. As the disease condition worsens, affected lambs and kids may experience severe diarrhea, with streaks of blood, followed by severe dehydration and death.

As with most other diseases, it is far better to prevent coccidiosis than to treat it. By the time clinical signs have been observed, much of the damage has already occurred. Lambs and kids that survive a clinical infection may never recover from the performance set-back. They may always lack the capacity to efficiently handle feed and fluids. Coccidiosis may be the cause of chronic poor-doers in the flock.

There are many management techniques that can help to prevent outbreaks of coccidiosis and minimize the effects of subclinical coccidiosis. Management should be aimed at reducing the fecal-to-oral transmission of the pathogen. Good sanitation and hygiene are essential. Maternity areas should be kept clean and dry. Lambing and kidding jugs should be cleaned between litters.

Pens should not be overcrowded. They should be dry and well-bedded. No feed should be fed on the ground or floor of a pen. Feeders should be elevated or located on the outside of the pen. Water receptacles should be kept clean and free from feces.

[From the Maryland Small Ruminant Page—read more at www.sheepandgoat.com]
HEAT STRESS - **By J.L. Goelz, D.V.M, Pipestone Vet Clinic**

High temperatures in combination with high humidity will cause heat stress in animals just like in people. In addition to causing sheep to be uncomfortable, high temperature causes an increase in the amount of maintenance energy required to keep the animal cool. This added to the decrease in appetite that sheep experience in warm weather causes significant decreases in average daily gain and feed efficiency.

During warm weather pastured ewes will decrease their grass intake and alter their grazing patterns. When temperatures increase above 70 degrees sheep will begin to graze more in late evening, night and early morning. During the warm times of the day sheep will spend their time in the shade. Sheep have little in the way of natural defenses against heat stress or exhaustion. The most effective area for heat transfer is the belly and between the rear legs. This area contains less dense wool and is rich in blood vessels.

When sheep are experiencing heat stress they will often lie on an area of shaded ground which is cool to the touch. Evaporative cooling will occur by rapid breathing, however, as the humidity increases cooling by this method becomes less effective.

Heat stroke and heat exhaustion do not occur frequently in sheep if they are allowed to naturally find shade and lie quietly during the warm part of the day. Moving, showing and transporting sheep may cause an episode of heat stroke or heat exhaustion. Clinical signs include rapid breathing, unable to stand and an elevated rectal temperature. If their temperature is over 105 degrees it is critical to get the sheep in a shaded area and cool the animal with rubbing alcohol applied to the area between the rear legs. If the rectal temperature rises above 107 degrees cellular degeneration occurs with death of the sheep following.

Temperatures above 90 degrees Fahrenheit have been shown to have a detrimental affect on ram fertility. High temperatures cause sperm cell degeneration and death. It is important to shear the scrotum and belly of rams at this time of year to allow them to better cope with the warm temperatures. Furthermore, a breeding soundness exam prior to ram turnout will allow the shepherd to know his rams have live sperm and is good insurance against a breeding disaster. Heat stress has been implicated as a cause of early embryonic death in ruminants.

During hot summer months shepherds need to be conscious of the heat index and plan all activities such as transporting, deworming, vaccinating, etc. during the cool part of the day. This will be less stressful on the sheep and the shepherd as well. Shaded pastures are a definite benefit. If no shade is available inexpensive shade can be constructed from plans available at your county extension office. Availability of clean fresh drinking water is critical since the amount of water lost at high temperatures is much higher than when it is cool. Fans are beneficial if sheep are confined to a barn with little air movement. If sheep are transported, such as to shows, open the trailer vents as much as possible and park the trailer in the shade whenever possible. Generally summer sheep shows should be scheduled during morning or evening. Never spray a sheep with cold water to attempt to cool them. While this practice is beneficial for most animals, if the wool gets wet, air will not pass over the skin and virtually no cooling will occur.

For sheep health questions and supplies, visit their website at: [www.pipevet.com](http://www.pipevet.com)

Or call: 800-658-2523
**CAPITOL CONNECTION**

**ASI Supports Disease Traceability**

The USDA recently announced the publication of a proposed rule on animal disease traceability. The proposed rule follows several years of discussions and planning with state livestock health officials, the livestock industry and other stakeholders.

“The American Sheep Industry Association (ASI) supports the concept of a national animal disease traceability program and appreciates USDA’s efforts to seek advice and ideas from stakeholders prior to publishing a proposed regulation,” says Jim Logan, DVM, ASI Animal Health Committee chairman. “We are anxious to review the proposed rule and look forward to providing comments to USDA.”

According to ASI President Margaret Soulen Hinson, “The sheep industry has had a mandatory federal ID system for about 10 years now as a key part of the scrapie eradication program, and we expect that it will be fully recognized and respected in the proposed rule. The system has allowed us to find and trace back diseased and exposed animals and has worked well for our industry.”


**McCollum Amendment Fails**

Congresswoman Betty McCollum (D-MN) introduced an amendment to a grazing bill that would have negatively impacted sheep and cattle producers that graze public lands in areas inhabited by bighorn sheep. Sheep industry leaders from several states (including MN) reached out to our congressmen urging them to oppose the McCollum amendment, and the amendment failed.

**Funding for Wildlife Services**

As Congress continues to eliminate earmarks and look for ways to trim the budget, funding for wildlife services (which includes predator control programs in many states) received cuts. The potential impact for Minnesota Producers was the loss of funds for the Wolf management and depredation programs in our state.

MLWPA joined with the MN State Cattleman’s Association in a letter to our congressional delegation explaining the importance of these programs, particularly for sheep and cattle producers in northern MN. In addition MLWP and MSCA leaders contacted congressional offices directly. We received positive feedback from most offices, and in the end funding for the wolf programs in MN was continued.

**No Action on FTAs Before September**

Congress may have finally taken action on the debt ceiling, but it comes as no surprise that they left town with other significant unfinished business. Idling workers and numerous construction projects of the Federal Aviation Administration was one such debacle. Yet another one, which hits closer to home for agriculture in particular, is the failure to finally approve the three pending free-trade agreements.

While it’s disappointing, it’s not surprising that Congress walked away from the long-overdue Colombia, Panama and South Korea FTAs.

**DOT Guidance on Ag Transportation**

Recently the US Dept. of Transportation, Federal Motor Carrier Safety Administration announced proposed changes to the agricultural exemptions that would have created tremendous hardships for farm and ranch families. [Ed. Note: you should have received an e-mail asking you to comment on the proposed change that would have required almost all farmers and their families to obtain a Commercial Drivers License].

Thanks to the efforts of MLWPA, and our partners (including the Minnesota Pork Producers Association, Minnesota Farm Bureau Federation and other Ag groups), those proposed changes were withdrawn.

MLWPA is pleased the U.S. Department of Transportation’s (DOT) Federal Motor Carrier Safety Administration (FMCSA) listened to farmer and rancher concerns regarding changes to agricultural transportation regulations and Commercial Driver’s License (CDL) provisions.

As a result of comments received from farmers and ranchers, U.S. DOT Secretary Ray LaHood said that the FMCSA has no intention to propose new regulations governing the transport of agricultural products, and that the agency has released guidance to states so they clearly understand common-sense exemptions “to allow farmers, their employees and their families to accomplish their day-to-day work and transport their products to market.”
“FMCSA’s announcement is great news for Minnesota’s farm families,” said MLWPA Past-President, Jeremy Geske. “Thank you to all who submitted comments. You made a difference!”

“We certainly want our roads to be safe,” said Geske. “Yet, we appreciate FMCSA’s recognition of how our farms to produce food and fiber for our communities.”

Bill to Restrict Livestock Contracts

Rep. Lummis, (R-WY), last week introduced legislation that would “target unfair meat packer practices and help restore a level playing field to independent livestock producers.” H.R. 2631, the “Livestock Marketing Fairness Act,” which is identical to a bill sponsored by Sen. Enzi, (R-WY), would:

- Require marketing agreements to have a firm base price derived from an external source.
- Require forward contracts to be traded in open, public markets. (Forward contracts guarantee a price for a specified amount and quality of product. Such contracts are used to reduce risk by “locking in” a price ahead of an expected purchase date.)
- Exempt producer-owned cooperatives, packers with low volumes and packers with only one processing plant.

Lummis claims there is a lack of transparency in the livestock marketplace that can lead to price manipulation and abuse by some operations. Several livestock groups oppose the Lummis and Enzi bills because they would restrict private marketing arrangements and contracts between producers and packers. These organizations points out that there already is transparency in the livestock markets through the federal mandatory price reporting law, which requires packers to convey – twice daily – the prices they pay for livestock.

State Government Shutdown Ends

Governor Mark Dayton on July 20 signed several budget bills approved by the legislature in a marathon special session to end a state government shutdown that has lasted nearly three weeks.

Called to a special session on Tuesday afternoon, the state House and Senate approved all 12 bills put to it, including mammoth health and human services and education bills that were approved in the early hours of Wednesday morning.

"It is not what I wanted, but it was the best option that is available and would be for any time," Dayton told reporters after signing the budget bills.

Minnesota leaders failed to reach a deal to close a $5 billion budget deficit before the new fiscal year started July 1, leading to the longest government shutdown in state history.

The new budget delays school payments and uses bonding based on revenue from a settlement with tobacco companies, leaving long-term fiscal issues unresolved, economists have said.

The debates leading up to the shutdown included Democratic calls for additional revenue and Republican vows to halt spending increases that have mirrored those in the nation’s capital over the debt ceiling.

Like many states, Minnesota has divided executive and legislative branches. In November voters elected a Democratic governor and Republican majorities in the House and Senate. Still, Minnesota is the only state thus far this year to shut down.

Nearly two weeks into the shutdown, Dayton brokered a deal with Republican House Speaker Kurt Zellers and Republican Senate Majority Leader Amy Koch. They worked out the details over the next several days, then Dayton called lawmakers back.

The state’s political leaders agreed to put strict limits on the session, limiting it to a dozen bills over two days, with no amendments.

The House and Senate approved the bills and adjourned less than 13 hours after the sessions opened.

The governor estimated the two-year budget at about $35.7 billion and said it preserved essential services. What was not in the budget was as important as what it contained, he said.

The budget did not contain restrictions on stem cell research, abortions or collective bargaining rights for state workers among other changes Republicans had sought.

Dayton said he was relieved the shutdown was ending, but still believed a tax increase was the best solution for the state’s budget. Cuts at the state level also will push local governments to raise property taxes.

ASI Makes NSIC Nominations

ASI nominated individuals to fill three director seats on the board of the National Sheep Industry Improvement Center. Two positions are for active producers of sheep or goats and one is for a member who has expertise in the marketing field.

Linda Campbell (VA) and Rochelle Oxarango (ID) were re-nominated for the producer positions by the ASI Executive Board as both are eligible for a second term. Also eligible for a second term, Dave Johnson (Wis.) was re-nominated for the marketing seat.
The meeting was called to order by President Adelmann. The agenda was approved with two additions. The Secretary’s report was read and approved. The Treasurer’s report was discussed and approved subject to audit. The ending balance in all accounts was $74,377.37.

Membership/Directory/Newsletter: Jeremy reported two new memberships were received. The Board congratulated Jeremy on the new look of 2011 Directory and the June newsletter. He worked with a new printer, Corporate Graphics in Mankato, that mails the newsletters using bulk rates. The MLWP website will match the newsletter, with rotating news stories each month. Fall Newsletter articles due 8/19.

Make It With Wool: Glenette reported that letters have been sent out to past participants and organizations. She is currently looking for and accepting sponsorship cash donations, silent auction items, and prizes. There is a new national MIWW website.

Youth Committee Report: Motion made, seconded and approved to accept the resignation letter received via email from Lynn Lee. Steve Scheffert and Kirk Roe are the acting Lambassador chairpersons until a new appointee is named in December.

ASI/ALB Report: Dan and John went to Washington, DC in May. John reported that it went well, they attended a New Zealand lamb BBQ, discussed delisting wolves, Senator Amy Klobuchar’s a plan to reduce lawsuits, and Rep. Peterson warning of Farm Bill cuts

New Business Jeremy and Don will attend the July 6 meeting with U of M College of Ag Deans and ag groups at the MN Soybean. Old business: Patty Anderson reported on the Shepherd’s Harvest Festival.

Spring Workshop—Thanks to Dan Persons family for hosting the successful event, attended by 100+ people.

MLWP Logo Printing: Discussion took place on all the items needed. National Lamb Feeders School: in Souix Falls, SD, July 10-13 this year. Randy and Kirk will attend, Jeremy is a speaker.

State Fair/Baa Booth: Jodee Oelke and Dan are working on this.

State Fair Commercial Booth: Patty Anderson reported that she will be stepping down as coordinator after this year. MLWP is looking for additional help and a future coordinator for the commercial booth.

Shepherd’s Holiday: Jeremy passed out a tentative schedule for the 2011 Shepherd’s Holiday - Jackpot Junction—Morton, MN, Dec. 3-4.

Next Meeting: Sept. 24th at Litchfield Pizza Ranch, noon.
The 2011 Minnesota Legislative Special Session budget bill included an unexpected change in the state’s estate tax for qualified farms and small businesses. The law change applies to individuals who farm or operate small businesses.

The amount a person who has died could pass through their estate without incurring a Minnesota estate tax was increased from $1 million dollars per person to $4 million per person for qualified farms and small businesses.

“This unforeseen change will help farm families and small business owners transition their business to the next generation,” said Gary Hachfeld, agricultural business management educator with University of Minnesota Extension.

The legislation includes some very specific rules to qualify for the exclusion amount:

- the property and business assets must be part of the estate value of the deceased person.
- the deceased person must have continuously owned the property for the three-year period ending on the date of death.
- A farm must qualify as a farm as defined by Minnesota law and be classified as the agricultural homestead of the deceased person for property tax purposes.
- The family member, as defined in Section 2032A(e)(2) of the Internal revenue Code, receiving the farm or small business must continually use the property and assets in the operation of the trade or business for three years following the deceased person’s date of death. If they fail to do so, the property is subject to a recapture tax at a rate of 16 percent on the amount claimed by the deceased person’s estate. The recapture tax is due within six months of the violation of the transfer.

This Minnesota estate tax law change is effective when a person dies after June 30, 2011.

Individuals who may have a farm or small business worth more than the old exemption amount of $1 million should review their business transition and personal estate plans and meet with a qualified financial planner.
Infineon Raceway, a racetrack that sits somewhat incongruously at the gateway to the Napa Valley wine region, added 3,000 sheep to naturally trim the grass around the track and surrounds grounds, replacing carbon-spewing mowers. The sheep are being guided by a sheep herder.

Of course, the NASCAR vehicles and Indy cars racing at Infineon continue to emit CO2. But the raceway has been greening up its act on the track as well, hosting electric motorcycle races. They also installed a 353-kilowatt photovoltaic array from Panasonic. The solar system, which was built atop a sound wall so it could be seen by racing fans, will generate enough electricity to supply 41% of Infineon’s electricity demand.

Panasonic also installed a giant new billboard that replaces 7,000 incandescent light bulbs with 57,600 LEDs, slashing the display’s energy consumption in half, according to Infineon.
A new Pew Commission-funded study misleads consumers about U.S. meat and poultry, which is among the safest in the world. Authors of the new study, which involved a small number of samples from retail stores, claim that their findings suggest that a significant public health risk exists. However, federal data from the Centers for Disease Control and Prevention (CDC) show steady declines in foodborne illnesses linked to consumption of meat and poultry overall and indicate that human infections with Staphylococcus aureus ("Staph") comprise less than one percent of total foodborne illnesses.

It is notable that the study involved only 136 samples of meat and poultry from 80 brands in 26 retail grocery stores in five U.S. cities. This small sample is insufficient to reach the sweeping conclusions conveyed in a press release about the study. By contrast, when the U.S. Department of Agriculture studies the prevalence of bacteria, their work involves thousands of samples collected over long periods of time to ensure accuracy.

While the study claims that the many of the bacteria found were antibiotic resistant, it does note that they are not heat resistant. These bacteria are destroyed through normal cooking procedures, which may account for the small percentage of foodborne illnesses linked to these bacteria. As with any raw agricultural product, it is important to follow federal safe handling recommendations included on every meat and poultry package that urge consumers to wash hands and surfaces when handling raw meat and poultry and to separate raw from cooked foods to ensure

Cont. on P. 14
NEW INSULATION IS SHEAR GENIUS

As interest in green building continues to grow, use of natural wool insulation is also on the rise. The product is sustainable, renewable and readily available because sheep are sheared once a year. Naturally insulating, it does the job without the addition of potentially harmful chemicals.

Now, two new companies are working to expand the use of wool insulation in the U.S.: Black Mountain USA and Oregon Shepherd.

Black Mountain USA (PA) opened in 2010 as a strategic partner with Black Mountain UK, which manufactures SheepRoll and SheepBatt insulation in Wales. The new company also sells loose wool insulation produced in the U.S., which must be blown into place.

“Our ultimate goal is to make our own products in the U.S., once the market improves,” says CEO Brooks Moore. “As interest builds, that may become a viable option for us.”

In the meantime, the company is seeking a West Coast distributor with its own warehouse to accept container shipments directly from the factory in Wales.

Oregon Shepherd processes American wool into loose, blown-in insulation in Raineer, OR.

“Our natural PermaLoft insulation is ideal for remodeling or retrofit projects because it’s safe and easy to handle, requiring no protective equipment typically used during traditional fiber-glass insulation,” says general manager Bob Workman. “Homeowners looking for ways to save money and help the environment have found sheep wool insulation to be an economical and eco-friendly way to keep their home warm in the winter and cool in the summer.”

“Even though this is a niche within the insulation industry, it is really poised for growth, especially as remodeling and new home sales continue to improve,” says Kelly Donnelly, who recently joined the company to handle sales and marketing.

Stephen Aiguier, owner of the Green Hammer building company became a big fan of wool insulation after investigating its widespread use in Northern Europe.

“It’s already fire retardant, it already has antimicrobial properties, it lends itself to a more natural building process,” he says. “The unfortunate side effect is that it’s a bit expensive.”

As an example, Stephen says it costs about $1,500 to insulate a three-bedroom house with cellulose, versus about $3,000 for blown-in wool—but the wool is about 24% more insulating, and has no chemicals.

Reprinted in part from Building Products Digest—June 2011.

PEW STUDY MISLEADS CONSUMERS—CONT. (CONT. ON P. 15)

that food is safe when served.

According to a new white paper authored by Ellin Doyle, Ph.D., of the University of Wisconsin's Food Research Institute, these bacteria are found in half of all human nasal passages – a fact that points to the pervasiveness of this bacteria among people. Doyle's white paper also noted that only two foodborne outbreaks of the antibiotic resistant strain of this bacteria (“MRSA”) have been identified and both were attributed to food handlers contaminating food – not to the food source itself. S. aureus is also carried by household pets and can be transmitted in healthcare settings.

A 2009 U.S. analysis by Louisiana State University researchers published in Applied and Environmental Microbiology concluded that the bacteria occurs at what they characterized as a "low rate" which the researchers said was "likely due to human contamination."

While the authors of the Pew-funded paper criticize U.S. production methods and suggest that they cause antibiotic resistant bacteria to develop, Doyle's paper documents that similar incidence patterns can be observed in livestock in many countries with a variety of different production methods. To read Doyle's white paper, click here: http://www.amif.org/ht/a/GetDocumentAction/i/67833.

According to a new white paper authored by Ellin Doyle, Ph.D., of the University of Wisconsin's Food Research Institute, these bacteria are found in half of all human nasal passages – a fact that points to the pervasiveness of this bacteria among people. Doyle's white paper also noted that only two foodborne outbreaks of the antibiotic resistant strain of this bacteria (“MRSA”) have been identified and both were attributed to food handlers.
contaminating food – not to the food source itself. S. aureus is also carried by household pets and can be transmitted in healthcare settings.

A 2009 U.S. analysis by Louisiana State University researchers published in Applied and Environmental Microbiology concluded that the bacteria occurs at what they characterized as a "low rate" which the researchers said was "likely due to human contamination."

While the authors of the Pew-funded paper criticize U.S. production methods and suggest that they cause antibiotic resistant bacteria to develop, Doyle's paper documents that similar incidence patterns can be observed in livestock in many countries with a variety of different production methods. To read Doyle's white paper, click here: http://www.amif.org/ht/a/GetDocumentAction/i/67833.

"Despite the claims of this small study, consumers can feel confident that meat and poultry is safe," said American Meat Institute Foundation President James H. Hodges. "Federal data show that S. aureus infections in people that are caused by food are uncommon. CDC data also show that foodborne illnesses as a whole are declining due to our growing scientific knowledge about how to target and destroy bacteria on meat and poultry."
MLWP Board of Directors

President - Don Adelmann
952-466-2451

1st Vice President - Kirk Roe
kwroe@bevcomm.net
507-526-5845

2nd V.P. - Steve Scheffert
back40ty@gmail.com
507-835-3951

Secretary - Becky Utecht
becky@riveroakssheep.com

Treasurer - Glenette Sperry
gtsperry@frontiernet.net

NE Dir. - Terri Drimmel
roundaboutacres@gmail.com
651-257-4871

NW Dir. - Karen Stormo
sheepfarm@gvtel.net - 218-776-2223

SE Dir. - John Dvorak
bjdvorak81@hotmail.com
952-652-2402

SW Dir. - Mike Haubrich
haum@midstate.tds.net
320-826-2526

WC Dir. - Randy Kinney
rkinney2@mmm.com
320-554-6495

ME Dir. - Patty Anderson
patmeadow@yahoo.com
952-447-4184

Past Presidents:
Dan Persons - rafterp@runestone.net
Jeremy Geske - jeremy.geske@gmail.com

Have an idea for the newsletter?
Send it to:
Jeremy Geske - editor
31307 171st Ave
New Prague, MN 56071

Phone: 612-756-1200
E-mail: jeremy.geske@gmail.com