



PUGET SOUND PUREBRED SHEEP BREEDERS ASSOCIATION

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Winter/ Spring 2009

2009 Lamb Clinic is Set for May 1 ~ 2

The 2009 Lamb Clinic is going to be held at the Stanwood Fairgrounds on May 1st and 2nd. We have a lot more activities planned this year, learning and fun!

On Friday, May 1st haul-in and check-in will begin at 4 PM. There will be a scale for weighing lambs. After getting checked in, we will begin shearing. If you have stands and shears please bring them; if not, some will be available. There will be some members there to help and answer questions.

After shearing, a Pizza dinner will be served along with fun Ice Breakers so everyone will get a chance to meet. After dinner will be movies, games and a slumber party in the Red Barn for anyone who wants to stay and have fun. There will be chaperones, and parents are welcome to stay as well. For those who do not want to stay in the barn, there is camping space available but there are no hook-ups.

Starting at 7AM on Saturday May 2nd, breakfast foods will be available until 9AM. At 9, classes will start. We will be covering selection of a lamb, feeding, fitting and showing. Information will be presented on proper show ring dress and etiquette, what you need in your show box, and help with all of the paperwork.

Lunch is being provided by the Stanwood FFA Chapter.

After lunch we will be having a showmanship clinic, followed by a judging contest. The judging contest will have classes of market lambs, and breeding sheep. Following the judging contest, will be a showmanship contest. The judging and showmanship will have classes split by age. Awards will be presented for the top judges and showmen.

There is also a poster judging. Bring your new 2009 posters to get some professional input on them.

Also included will be a raffle. One of the items will be a **brand new trimming stand!**

We will once again have an equipment sale with many different items available.

Entry is \$25 per person and \$10 for parent meal tickets.

To volunteer or for any questions contact Mona Lisa Pettersson 206-999-6886 petterssonfarms@hotmail.com

We look forward to seeing everyone at the Lamb Clinic!

Entry forms and flyers are on the website: www.pspbsa.org



If anyone has any information or events that they would like to see in the newsletter, please email Mona Lisa Pettersson at petterssonfarms@hotmail.com
Thanks!

New Scholarship offered through PSPSBA

At the annual meeting it was decided to offer a new scholarship in addition to the annual one for our youth members.

This scholarship is open to any member who has paid their current dues.

The scholarship is

for covering the entry fee of the Washington State Sheep Producers Shearing School held in April. 2010 will be when the first scholarship will be presented.

The reasoning behind offering this scholarship is to hopefully encourage

members to learn how to shear sheep and be able to shear for other people in the local area.

Applications are due by September 30th. For more information contact Linda Jonasson or Cathy Fitzgerald.

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LAMB CHOPS WITH BLUE CHEESE POCKETS

- 8 Small lamb rib chops, cut 1 inch thick
- 1/2 Small onion (3 oz piece), cut into chunks
- 1/4 Cup soy sauce
- 2 Tablespoons firmly packed brown sugar
- 3 Tablespoons lemon juice
- 1 Large clove garlic

Blue Cheese Filling:

In a 6 to 8 inch frying pan, stir 1/3 cup pine nuts often over medium heat until golden, 3 to 5 minutes. Pour the nuts into a small bowl and mix with 1/3 cup crumbled blue cheese. Pepper to taste.

Trim fat off lamb. Cut a horizontal 1-1/2 inch-wide pocket in each lamb chop, from the meaty side to the bone, set aside.

In a blender whirl onion, soy sauce, brown sugar, lemon juice and garlic until smoothly pureed. Pour into heavy plastic food bag, add lamb chops and seal bag. Chill at least 30 minutes or up to 6 hours turning occasionally.

Lift out chops and drain, reserving marinade. Using a spoon, stuff 1/8 of the cheese filling deep into the pocket of each chop.

Place chops on a greased grill 4 to 6 inches above a solid bed of hot coals (you can hold your hand at grill level only 2 to 3 seconds).

Cook, basting twice with the marinade and turning once, until meat is done to your liking in the thickest part (cut to test), 6 to 8 minutes total for medium rare.

Serves 4

Recipe from

Sunset Magazine

Decision Made Not to hand out Youth Awards at Shows

The decision was made at the annual meeting to no longer hand out sashes at seven area shows. The reason for the change is the lack of responses from the youth.

The Association has not received thank yous or even acknowledgments for winning the awards.

The Association feels that the money used to buy the sashes could be used for a better purpose.

One idea that was brought up was to give gift certificates to participants at the annual lamb workshop that could be used at feed stores or sheep supply magazines.

If any member has any other ideas or comments please feel free to contact any member of the board to voice your opinion.

Dates Change for the 2009 Puyallup Fair

Because of an outbreak of MCF (Malignant Catarrhal Fever) at last years fall FFA show the fairs schedule has completely changed!

The open sheep show is now scheduled for Wednesday September 23rd through the 27th. Information and entries are now

available on the fair's website www.thefair.com.

All of the sheep (open, 4-H and FFA) will be there at the same time. This could be a great opportunity to make lemonade out of lemons by interacting with the youth.

This change affects many

people in many ways so we are forced to work with what we are given.



Summer Show Results

(Note: These are the only results that I could find. If anyone has more please email me at petterssonfarms@hotmail.com and they will be included in the next newsletter)

Oregon State Fair:

Supreme Champion Ewe—Mona Lisa Pettersson,
Dorset Fall Ewe Lamb
Supreme Champion Ram—Mona Lisa Pettersson,
Montadale Spring Ram Lamb

California State Fair:

Supreme Champion Ewe—Mona Lisa Pettersson,
Dorset Fall Ewe Lamb
Champion Dorset Ewe—Mona Lisa Pettersson
Premier Dorset Sire—Mona Lisa Pettersson
Champion Lincoln Ram and Ewe—Per Pettersson
Champion Oxford Ewe—Mona Lisa Pettersson

Western WA Fair:

White Lincoln
Reserve Champion Ram—Per Pettersson
Champion Ewe—Per Pettersson
Nat Colored Lincoln
Champion Ram—Bill Dubray
Champion Ewe—Eileen Hordyk
Reserve Champion Ram & Ewe—Per Pettersson
Border Leicester
Reserve Champion Ram—Don & Linda Jonasson
Champion Ewe—Don & Linda Jonasson
Black Border Leicester
Champion & Reserve Ram—Dave & Cathy Fitzgerald
Champion Ewe—Dave & Cathy Fitzgerald
Reserve Champion Ewe—Don & Linda Jonasson
Nat Color Coarser
Reserve Champion Ram—Al & Lin Schwider
Champion & Reserve Ewe—Al & Lin Schwider

Nat Color Finer
Reserve Champion Ram—Greg & Eileen Hordyk
Black Cotswold
Champion Ram—Chris Haymond
Romney
Champion and Reserve Ram—Al & Lin Schwider
Colored Romney
Champion Ram—Al & Lin Schwider
Reserve Champion Ewe—Al & Lin Schwider
Montadale
Champion & Reserve Ram—Mona Lisa Pettersson
Dorset
Champion & Reserve Ram—Mona Lisa Pettersson
Champion & Reserve Ewe—Mona Lisa Pettersson
Oxford
Champion & Reserve Ewe—Mona Lisa Pettersson
Other Meat
Reserve Champion Ram—Franna Pitt
Reserve Champion Ewe—Franna Pitt



The 2008 Puyallup Cup Young Flocks were bred and owned by members of the PSPSBA.

PSPSBA Members Sweep the 2008 Puyallup Cup!

The Wool Cup was won by the Schwider's of The Pines Farm of Maple Valley. They won with their Natural Colored Romneys.

The recipient of the Meat Cup was Mona Lisa Pettersson, Pettersson Farms of Bothell with her Dorsets.

Congratulations to both of these exhibitors on all of their hard work!



Members Have a Great Day at NAILE

Two of our members had a great day at the North American International Livestock Expo held in Louisville, KY in November.

Per Pettersson swept the White Lincoln show by winning Both National Champion Ram and Ewe. The ram was later named Best Fleeced White Ram. The Lincoln ewe was later pulled out in the top 4 for the Supreme Champion Drive.

In the Natural Colored Lincoln Show, Per had Reserve National Champion Ram and Best Fleeced Colored Ewe.

Mona Lisa Pettersson also had a great day. Her Dorset Fall Ewe Lamb won the early fall ewe lamb class, was named Reserve Senior Champion and later Reserve National Champion.



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BREEDERS ASSOCIATION**

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Calendar of Upcoming Events

MARCH

- 7 WSSP Lambing & Management School
- 20-21 Ohio Dorset Sale, Eaton, OH
- 29 PSPSBA Meeting, Petterson House 4pm

APRIL

- 3-4 Illini All-Breed Sale, Springfield, IL
- 6-10 WSSP Shearing School
- 11 WSSP Lambing & Management School, Shearing School
- 11 Black & White Club Lamb Country Sale Chickasha, OK
- 16-19 Puyallup Spring Fair, Shepherds'

- Extravaganza, NW Jr. Livestock Show
- 18 California Ram Sale, Tulare, CA
- 18 WSSP Lambing & Management School
- 20 Entries Due for Club Lamb Clinic

MAY

- 1-2 PSPSBA Club Lamb Clinic
- 2 Mid-America Progress Sale, Kirksville, MO
- 2-3 Maryland Sheep & Wool Festival West Friendship, MD
- 7-9 Ohio Sales, Eaton, OH
- 23 Great Lakes All Breeds Show & Sales, National

- Tunis Sale, National Border Leicester Sale, Wooster, OH
- 28-30 Nugget All-American Sale, National Dorset Sale, Reno, NV

JUNE

- 4,5,6 Puget Sound Jr. Livestock Show & Sale Mt. Vernon
- 19-20 National Lincoln Sale, National Montadale Sale, National Oxford Sale, National Shropshire Sale, Tunis Summer Spectacular, National North Country Sale, National Cheviot Sale, Springfield, IL

If there are dates I have missed please let me know petterssonfarms@hotmail.com