



COTSWOLD SHEEP SOCIETY

Newsletter

Autumn 2017



Davina Stanhope and Tingewick Florin,
Show Champion at Cirencester Market 2017

www.cotswoldsheepsociety.co.uk
info@cotswoldsheepsociety.co.uk

Council Officers

Chairman - Ms. D. Stanhope, Vice Chairman - Mrs. C. Cunningham,
Treasurer/ Registrar and Acting Secretary - Mrs. L. Parkes.

Council Members

Mr. D. Cross, The Hon. Mrs A. Reid, Mr. S. Parkes, Mrs. M. Pursch, Mr. J. Dale,
Mrs. M. French, Co-opted Mr. J. Palfrey, Mr. G. Birtwhistle

Mrs. L. Parkes – 47 King George's Field, Stow on the Wold, Glos, GL54 1AS

This Newsletter is independently edited and the reader should be aware that the views expressed within its pages do not necessarily reflect the views held by the council.

News From the Editor

Cotswold sheep have appeared at various events throughout the Cotswolds during the summer and early autumn and have in my experience inspired interest and enthusiasm in the breed.

Stow on the Wold held its popular Festival, which is held every two years, and sheep from the Conygree Flock were penned in the market square. They were promoting organic meat boxes and the breed in general.

Bibury hosted a Flower and Art Festival in St Mary's church, it is a fabulous church, which has many connections with the breed. There was an innovative display in honour of the Cotswold sheep, made with local wool, which had many admirers.

The Sherborne estate hosted the International Sheepdog Trials in September at Lodge Park. The Society were privileged to have been given space for the stand enabling us to promote our Cotswold sheep. There was much interest in the breed and its wool. A huge thank you to everyone who helped with the running and organisation of the stand.

Cotswold sheep also appeared at the Daylesford Harvest Festival in Kingham, where a small flock of sheep were seen munching in the orchard. It was a great sight on a sunny autumnal day. Daylesford is an organic farm selling its own produce, and also serving it in their farm restaurant.

Marie-Louise French



It is the time of year when one season comes to a close and we look forward to the new season and what it will bring.

This newsletter has articles and reports from a busy end of Summer and news for the Autumn and Winter events.

Hopefully something to interest and inspire.

Feedback and ideas are welcomed; this is a newsletter for the members and photos, articles or requests will be gratefully received.

I would also like to thank John Flanders for his help, encouragement and kind words.

Best wishes

A handwritten signature in black ink, appearing to read 'Marie-Louise French'.



Stone carvings of Sheep in Bibury Church, Glos

Wool Grader



Ian Brooksbank was a worthy winner of the 2016 Frank Williams Trophy awarded for outstanding work or assistance to the Cotswold Sheep Society.

Ian has freely given his knowledge and expertise to our members through educational talks and regular judging at shows. Indeed since the award Ian judged Wool on the Hoof at our Society show in July, a very prestigious class for a wool breed, with a worthy winner from the Queenford flock shown by Angela Reid.

With over 27 years of experience working as a wool grader with the British Wool Marketing Board, Ian is passionate about his work, now in the role of Senior Wool Grader he is training other potential graders with the required skills which have been passed down for more than 100 years in the textile industry. I asked Ian a couple of questions to give an insight into his successful career.

Why do we grade Wool?

The wool produced from various farmers is grouped together by grade rather than one batch, this ensures the best price for the wool.

There are six different types of fleece fine, medium, cross wool, lustre and hill, and mountain, and around 70 different grades which are defined by the geographical area. We don't grade different breeds of sheep but the quality of each individual fleece.

How do we grade wool?

To become a wool grader takes five years as an apprentice.

To assess the quality of the wool based on strength, length, uniformity and natural colours found in the fibres is all done by hand; using sight, touch and smell.

The grade given determines which product it might be more suited to, fashion, carpets or insulation. Ideally wool should be well grown, strong, clean and white. Some breeds are more prone to have grey fibres making the wool harder to dye.

With the Bradford wool depots employing six qualified graders handling 5.7 million kilos of wool each year with the season ending in March, a certain speed of grading must be achieved without compromising on the quality of grading.

Through my training and vast experience it takes me seconds to identify a fleeces characteristics and give it a grade.

Wool News from the Council: showing in full wool

Following discussion at the AGM, and on Council since, it has been agreed that there will be additional classes for shearling ewes to be shown in full wool, on a trial basis, at the Three Counties Show and at the Society Summer show only. These will be in addition to the normal classes at those two shows.

Cotswold Comments

Many Longwool breeds are shown at early Spring shows in full fleece and usually have the advantage over Longwool breeds that have been shorn.

The work of the shepherd to keep a full fleece in show condition is ongoing. It involves a bath two weeks prior to a show and clipping the belly wool, then parting the wool until it flows freely over the body.

Appropriate treatment should be applied to a sheep in full fleece to prevent Flystrike. Particular care should be taken during warm wet weather when flies are prevalent.

Shearing by July

A sheep in full fleece should be sheared by July at the latest to give the animal a chance to grow enough wool for the Winter weather

Wool is a regulator not an insulator

- An important fact to remember, due to the wonderful properties of wool
- A full fleece can help a sheep regulate its body temperature
- In both hot and cold months of the year

Wool on the Hoof

- A very prestigious class for a wool breed such as a Cotswold
- An opportunity to show the quality of your flock's wool.

The Society Summer Show 2017

The Society show and AGM was held on the 23rd of July in Bourton on the Water, as usual it was a splendid gathering of Cotswold sheep and their owners, as well as a good number of Society members.

The Show classes were expertly judged by our Chairman Davina, who with her wealth of experience was able to give positive feedback on the sheep put forward and their associated placings. The friendly and encouraging manner in which the Show was run will hopefully inspire others to enter the World of Sheep Showing and promote our beautiful Cotswold sheep.

Congratulations to Steve Parkes who owned the Show Champion and Angela Reid owner of the Reserve Champion, both were stunning examples of the breed.

The AGM followed the Show. Members old and new sat in the sunshine digesting not only a picnic lunch but the facts and figures of the Society's year along with thoughts of new ideas and directions which will hopefully carry the Society forwards - it was a friendly discussion which was inclusive to all, followed with welcome suggestions and comments.

A huge thank you to everyone who gave up their time helping with this year's Show. Numerous tasks were involved from refreshments, judging, stewarding, paperwork and erecting marquees and pens to making cakes and ordering rosettes.

Thank you to our hosts at Burghfield House

Steve Parkes is presented with the Millennium Salver for Best Lamb and Show Champion



Cotswold Young Handlers



A Sheep's Poem

I am a Cotswold sheep,
It's the same every morning,
Wake up, eat,
Its the same every evening eat and sleep,
But in the spring,
Lambs are breathing,
Flowers are blooming,
Hay is stacking,
Early rising,
Dew is dropping,
Head collar training,
Rain is falling,
Hens are laying,
Breeze blowing my curly wool,
Mud quenching under my hooves,
My eyes peeping out of my curly locks.
I am a Cotswold sheep and forever I shall be.

By Edie Welch



I really enjoy showing Cotswold sheep because I find it rewarding and I find it really fun. At the Cotswold Sheep Society show I showed a lamb called Holly, last year I showed a lamb called Grace I will be showing those 2 lambs at Morton in Marsh show. With Holly in the young handlers I came 1st and I came 6th in the ewe lamb competition and on the Wool on the Hoof I came 4th I really enjoyed showing sheep this year at the Cotswold sheep Society 2017.

By William Walker

At the Show

Sheep everywhere
Halters stop sheep running away
Only Cotswolds were there
Winning is fun

By William

Shows everyone enjoys
Having the sheep around you
Everyone gets to win
Even the sheep enjoy the days out
People helping to keep the breed alive

By Amelia



Steve Parks and his Kespar Flock

Steve was born in Charlton Kings where his family lived for six generations.

A love of the countryside as a young man led him to study Agriculture at Hartpury College near Gloucester and then into work as a cowman on various farms throughout Gloucestershire and various parts of the country.

Eventually Steve returned to the Cotswolds to a farm near Naunton, it was here that he first worked with Cotswold sheep alongside English Longhorn cattle.

The next Cotswold move was to the Gatcombe Estate home to Princess Anne, where as the first Estate Manager he oversaw the complete farm set up from buildings, fences and handling facilities and the purchase of 200 Wiltshire Horn sheep.

With his knowledge of farming and Heritage breeds Steve worked on Mary Arden's farm at the Shakespeare Birth Place Trust in Wilmcote near Stratford Upon Avon.

Steve's Kespar Flock of Cotswold Sheep is based near his home in Stow on the Wold. The Kespar Cotswold's have produced many Champions over the years and Steve has become one of the leading breeders of these beautiful sheep. Indeed winning Breed Champion for a third time this year at the Society Show.

The sheep have also starred with Adam Henson on Countryfile and Penelope Keith in a series on English

Villages. A few weeks ago they walked the Cathedral Cloisters with the Bishop of Gloucester promoting the Three Counties Show. Steve for many years has been on the organising committee for Moreton Show and this year he was asked to serve as Chairman, a real achievement but with over 50 years in farming and showing Champion sheep and cattle, he was the ideal man for the job.

"It's a great honour to be Chairman of Moreton Show, I feel really proud to be part of such an historic countryside show that's at the heart of Cotswolds agriculture." Lynne, Steve's wife who is Treasurer and Livestock Secretary for Moreton Show is a great support, and between them the knowledge and commitment they both share, deserves praise. Moreton Show celebrates its 67th year in 2017 and has evolved from an agricultural show to a show with a great mix for everyone.



Morton in the Marsh Show



Kespar Flock at Berkeley show. June 2017

Photo by kind permission Mrs L Parkes,
Morton Show



Photographs from Cotswold classes held at Moreton Show, 2nd September 2017

Moreton in Marsh Show Society organise a highly successful show in the heart of the Cotswolds.

Cotswolds take part in Farm 24

Farm 24 was an initiative promoted by the Farmers Guardian and Morrisons Supermarket to promote farming to the public. Farmers all over the country were asked to take part, telling people what they were doing in the designated 24 hours, using social media or whatever medium they wished.

Some Cotswold lambs went along to Morrisons Supermarket in Shrewsbury to meet the public and had a very enjoyable day educating their visitors, whilst the staff at the Supermarket kept the human element supplied with tea and coffee. Interestingly there seems to be a shift by the over 30's to purchasing their meat from actual butchers rather than the supermarket; it was encouraging and enlightening to hear, especially as we had to admit that very few Cotswold lambs find their way to supermarkets, if any. More people are keen to buy British, especially when informed that our welfare standards are higher than anywhere else, some are even aware that different breeds have different texture and flavour. Sadly public perception is fuelled by PR from Government and supermarkets, and changing this is a hard uphill struggle.

The National Sheep Association is now, with the help of the Prince's Countryside Fund, operating a feasibility study "Heritage Sheep Breed Project"



Photo courtesy of the National Farmers Union

It is generally agreed that we are facing threats to the genetic viability of our native sheep breeds and the landscape and communities in which they live. Whilst major efforts have been made promoting the Standard Lamb product from the sheep industry, relatively little has been done with regard to the rich diversity of the sheep meat available in the UK. Only a few decades ago there were only a handful of readily available wines in the UK, now there are hundreds. Similarly we are now able to find a wide variety of cheeses, beers and even bread. If we can get the public's interest in all the variables of sheep meat, it will increase consumer choice. The first stage of the initiative is to gauge opinions of the sheep and associated sectors, let us hope that it goes well

Davina Stanhope



The organisers of Hanbury Countryside Show, which is near Redditch, Worcestershire, had expressed an interest in holding Cotswold Sheep classes this year, and were given the go ahead by the Society. There were six classes;

Ram Any Age, Ram Lamb, Senior Ewe, Shearling Ewe, Ewe Lamb and Group of Three. The Society awarded Champion and Reserve Champion rosettes. Robert Boodle was appointed Judge for the day, which turned out to be rather a hot one.

From an exhibitors' point of view it was a very relaxing show — easy to get to and into, departure was also good, hardly having to queue at all. Water in IBC tanks on trailers at the end of the sheep pens, so no route march required to carry water to the pens. Movement licences were handed in and numbers handed out from a show trailer right by the pens. Child Handler and Wool on the Hoof entries could also be taken on the day at the same time and place. Interestingly it was held on the same date — Saturday 1st July 2017 — as Monmouth Show, however whilst

Monmouth experienced depleted entries, Hanbury had many more entries than ever before.

The Cotswold classes were supported by four exhibitors giving Robert Boodle reasonable classes to judge in the heat, however it would be good to see more support here especially as we have lost Stroud Show for exhibiting our Cotswold Sheep. With this in mind, and there being no trophy this year for Hanbury, that the Middlewick Painting previously presented to the Champion Cotswold at Stroud, will be presented to the Champion Cotswold at Hanbury next year. The Champion of all sections was presented with a mug sporting the show logo above which was a nice keepsake.

The full results can be seen on the website together with others for the year, but Robert chose the Champion to be Tingewick Chablis, Senior ewe and the Reserve Champion to be Tingewick Ferdi, Ram any age. Other class winners were Shearling ewe — Rhys Jones, Mill Farm Brandy with Alex Field taking first in both the Ram lamb and Ewe lamb classes, the Gittings Family also scooped some rosettes.

Davina Stanhope

Love Lamb Week

Now in its third year, runs from the 1 - 7 September - hopefully encouraging people to incorporate lamb into everyday, all year round, cooking.

Seasonal Recipes - Food from the flock

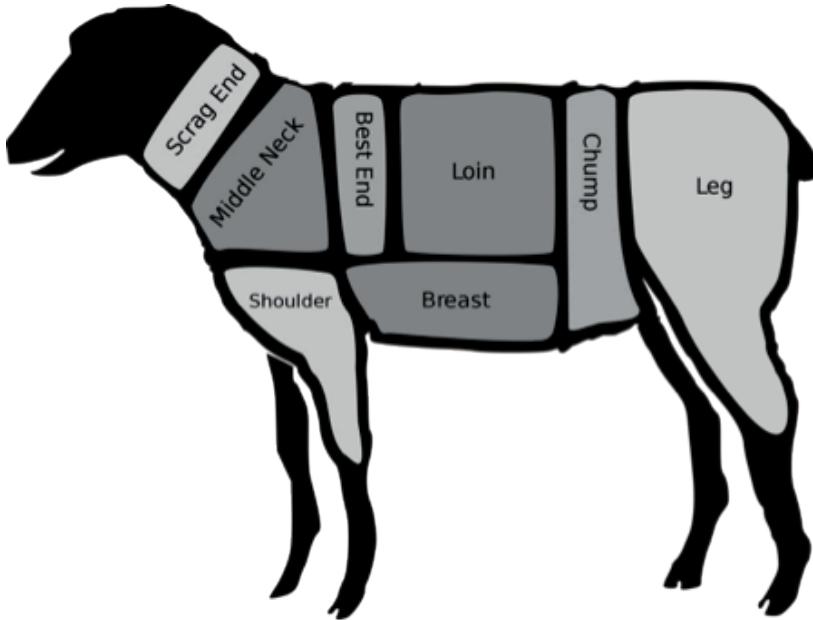
- 500grams lamb mince,
- 1 onion,
- 2 cloves of garlic,
- teaspoon tomato purée,
- 1/2 teaspoon sage,
- 1/2 teaspoon mint,
- 1/2 teaspoon paprika,
- 1 tin Italian pomodorini tomatoes,
- 1 tin mixed beans in chilli sauce.

Dice and fry onion & garlic add minced lamb fry until brown add tomatoes then sage, mint, paprika & tomato purée, simmer gently for about 10mins, add the beans, transfer to a lidded oven proof dish.

Dumplings, about 100 grams flour, dessert spoon of suet, teaspoon of mixed herbs. Mix with water, roll into small balls and place on top of mince when light and fluffy sprinkle with parmesan cheese, and bake to golden brown. A packet of dumpling mix can be used.

Serve and enjoy - by Helen Butlin

Please send your favorite recipes to marielouisefrench@hotmail.co.uk



Welsh lamb currently accounts for a third of the Country's food and drink export total.

Last year's exports consisted of 30,000 tonnes of lamb, shipped to more than forty countries, with a total value of £110 million.

Council Corner

- **New on Council** - We would like to give a warm welcome to Marie French who was elected onto Council at the recent AGM. At our last meeting Gary Birtwhistle, and John Palfrey were co-opted onto Council, and so we would like to welcome them on board as well.
- **Secretary** - Sadly Louise Millard has had to resign as Secretary owing to demanding family commitments. We would like to thank Louise for the time she has already spent on Society business and for her warmth and enthusiasm. For the immediate future Lynne Parkes has very kindly offered to take on part of the Secretary's role, and all enquiries should be directed to her until further notice.
- **Email Communication** - Council is always looking at ways we can reduce our costs, so that more of our funds can go to supporting the breed. Postage is one of the greatest of these costs and we would be grateful if anyone who would be happy to receive AGM notices and other communications by email when necessary, would confirm this in writing and forward this to the Secretary with their current email address.
- **The Frank Williams Trophy** – The nomination form is included with this newsletter. The Frank Williams trophy was presented to the Society by Frank William's family following his untimely death in a car accident. Each year the members can each nominate someone, not necessarily a member, for their service to the Society. Council then discuss all the nominations and take the final decision as to who will be awarded the trophy that year. You will have received the nomination form with this newsletter. Putting forward someone's name is an excellent way of thanking them for all they have done for the Society. Council thought it might be useful to publish the list of previous winners.



1999 Mr & Mrs S Gibbings	2000 Mrs Judy Wilkie
2001 Mr Robert Boodle	2002 Mr Tony Foster
2003 Mr Joe Henson	2004 Mrs Pat Quinn
2005 Mr & Mrs Nick Cordery	2006 Mrs Shelagh Tooze
2007 Mr Stephen Parkes	2008 Mrs Lynne Parkes
2009 Mr David Jones	2010 Mrs M Pursch & Mrs F Whiteman
2011 Miss Davina Stanhope	2012 Miss Alison Garne
2013 Mr Adrian Loker	2014 Mrs Edna Powell
2015 The Hon Mrs Reid	2016 Mr I Brooksbank

- **Christmas Cards** – This year's beautifully drawn cards are by Amelia Gittings (Age 11) and Elizabeth Speak (Age 10). They will be on sale at the Winter Social, or if pre-ordered, they can be collected on the evening. If you can't get to the Winter Social, the cards are £4.50 + p&p per pack (10 cards in a pack - 5 of each design) and can be ordered via the website, or through the Secretary.



- **Trademark** – We would just like to remind you that we do have Society Trademarks for Wool and pedigree Cotswold lamb. Joining either Trademark scheme is simple, and gives you the opportunity to use the Trademark to help you to promote the special and unique qualities of your wool and/or lamb; this will lead to a safer future for the breed. To find out more contact Richard Mumford on 01386 860373.
- **Twitter** – For those into social media – we do now have a Twitter account – so you can tweet (or bleat) to CotswoldSheepSociety@cotswoldlions.
- **Drointon Daniel and Drointon Edward** – Frozen semen from both rams is still available for members to use. Please contact Davina Stanhope for further information on Mob: 07968 218470.
- **Registrations** – Your lambs should have been Birth Notified or Registered by 30th September. If you have not already done so, please do now complete the form, or register your lambs via the online Flock Book. Remember failure to at least Birth Notify your lambs (which is free) in the year of their birth, means they will not be eligible for registration next year, neither will their future lambs. No entries can be accepted for the Flock Book after 31st October.

Annual Breed Show and Sale

At Cirencester Market
4th/5th August 2017

This, as previously, took place as part of Voyce Pullin's Rare and Native Breed Sale. There were plenty of correct sheep forward for sale, as clearly illustrated by the number of Red Cards on show. The hard-working card graders this year were Derek Cross and Steve Parkes.

The show took place after card-grading had been completed on the Friday evening, with Alan Lyons judging. Davina Stanhope's shearling ram Tingewick Florin was Show Champion. Full results are on the website under the 'Show Results' tab.

After the show, there was the usual relaxed BBQ - it gave members, along with their friends and families, a chance to relax after a stressful day, and prepare for the sale to come on Saturday.

The sale was well attended and bidding lively, particularly for the shearling rams with Queenford Percy achieving the top price of £510, closely followed by Kespar Oleg and Tingewick Florian. There was no doubt however, that buyers were being selective as to what they bought, and a number of the less well-grown shearling ewes remained unsold.

The prices achieved were as follows:

- Senior Ram – 1 forward – top price paid £400 – average price £400
- Shearling Rams – 7 forward – top price paid £510 – average price £355
- Shearling Ewes – 20 forward – top price paid £180 – average price £141
- Ewe Lambs – 7 forward – top price paid £210 – average price £139

There is no doubt that when selecting stock to enter at the sale it is important to plan well ahead. To avoid disappointment, you need to be sure the sheep you select are correct, in the best possible condition, and are well-presented. If you would like to enter stock next year and are uncertain which sheep are up to breed standard, or what you need to do to ensure they achieve the best price possible, then please do contact the Secretary; she will put you in touch with your nearest experienced breeder who will be happy to advise you.

Angela Reid

Forthcoming Events

- **Winter Social** - Please don't forget to add the date of the Winter Social to your diary. This will take place on Saturday 25th November at the Westwoods Centre, Northleach. It is always a popular event allowing members to catch up with old friends and for new members to make new friends – so do try and come along – and bring your favourite dish to share, and if possible a raffle prize! Tea towels, postcards, notelets and 'light pens' as well as mugs and Christmas cards, of course, will also be on sale: the perfect presents or stocking fillers for anyone with a love of Cotswold sheep! The Winter Social Booking Form is enclosed with this newsletter.
- **Farmskills Workshops** - If you are interested in attending one of our courses please contact Sam Baldwyn at the surgery, or visit www.farmskills.co.uk to find out when the next courses are being held.
- **Practical Lambing** - Trainees will learn about the importance of preparation for lambing time, including discussion of pros and cons of housing for lambing, nutrition, body condition scoring and what equipment is necessary.
 - Adequately prepare themselves and their flock for lambing time.
 - Understand the importance of good nutritional management to a successful lambing season.
 - Understand the importance of prevention of clostridial diseases using vaccination.
 - Understand the normal parturition process
 - Know when it is appropriate to intervene in parturition and when to get veterinary advice.
 - Recognise the common peri-natal problems in sheep and lambs and know the appropriate treatments for each condition.
 - Describe the preventative strategies for each of the common peri-natal conditions.
 - Describe the common causes of ovine abortion.
 - Describe the methods for investigating and reducing the incidence of abortion.

Additional Info

Cost (inc. VAT): £90.00
Date: 17 Jan 2018
Duration: 6 Hours

Trainer: TBA
Start Time: 10am
Address: Hook Norton Veterinary Group, Banbury, Oxfordshire

Get Tangled

As part of an exhibition of the monumental tapestries of Scandinavian artist Hannah Ryggen, Modern Art Oxford is hosting Get Tangled on Saturday 16 December. The event is a free family friendly workshop which encourages visitors to delve further into the methods used by Ryggen to create her works.

For most of her artistic career Ryggen lived and worked in Ørlandet – a remote region in Norway's Trondheimsfjord. Here Ryggen taught herself the various processes of tapestry making, from the carding and spinning of wool, to the concoction of locally-sourced natural dyes from insects, plants, lichens and bark. The exhibition surveys her career from an early painted portrait created in 1914, to the intricate tapestries that characterised her extraordinary career from the 1920s onward.

Workshop host Oxford Down Breed Society member Marie French will offer the opportunity to meet two local sheep, a Cotswold and an Oxford Down, in order to learn about our native sheep. In an exploration of wool, its origins and processing, local textile artists from The Oxford Weavers Guild Linda Whiter and Sadie Paige will join Marie and continue the story by offering hands on demonstrations of spinning and weaving.

There are two sessions available on the day, so there is plenty of opportunity for families to get involved. To book tickets, please go to the Modern Art Oxford website www.modernartoxford.org.uk.

