



Whitefaced Woodland Sheep Society

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Newsletter 110 – February 2019

From the Chairman...

In mid February already! Where does the time go? I hope you all had a good Christmas.

Going back to November, I think everybody would agree the Society's Lunch was a great success.

At the last Committee meeting in November, the sale at Holmfirth was up for discussion. The general feeling was that it was much improved and that we should build on this in future years.

We seem to be getting through the winter very nicely at the moment, with no extreme weather so far. As you all look forward to lambing, I hope the weather is favourable and you can enjoy what I think is the best time of the year.

Also, I wish all those thinking of showing this coming year good luck and keep up the good work.

All the best, Neville

Registrations

I am about to close the Flock Book for 2018. If you had sheep inspected last year and want them registered and entered in the 2018 Flock Book, please get the details to me straight away – otherwise they will be held over to the 2019 volume.
Ann Godschalk

Karen Lucas asks me to say "Thank you" to all of you who have paid up – for registrations or for membership – or both. There are a few annual subscriptions still overdue (now by nearly six months!) If there is a note to that effect with this Newsletter, please may we hear from you.

Secretary's Notes

It was agreed at the November Committee Meeting that the **Annual Show and Sale** at Holmfirth had been much better organised. Jill Thorp volunteered to do the catalogue again for 2019. The Sale is scheduled for Sunday 29 September. Closing date for entries will be **13th September** and **UK tag number must be supplied**. Unregistered stock to be sold at the end of the Sale. Also, if females are entered in the Show as a pen of 6, they should be sold as a pen of 6.

The **List of Inspectors** was updated and now consists of:

Neville Belfield
Casey Campbell
Jeff Dowey
Rob Ford
John Jones
Karen Lucas
Tony Redfern
Paul Thorp

After considerable discussion (and after a vote!), the Committee agreed that all stock should be inspected before being included in the Register, despite the added burden this would place on Inspectors. So, **from now on, no progeny will be eligible for registration without passing an inspection.**

It was reiterated that all inspections must be carried out by two listed inspectors and that an animal must be over a year old at the time of inspection.

The Society will again have a stand at **North Sheep** - at Rathmell, near Settle on 5 June. Robert and Angela Crampton have volunteered to bring Woodlands to this, and Tony Redfern has offered to provide cross bred. More details to follow.

DIY Butchery

from John Bland

Do you, or have you ever thought of, eating your own lamb? Would you like to broaden the range of recipes you use? Would you like to find new ways to enjoy your lamb rather than just slow or fast roasting whole joints? Would you like to look beyond the “standard cut” provided by the slaughterhouse and explore different ways to cut up your lamb?

If the answer to any of these questions is yes then, like me, you might be interested learn about DIY butchery.

I have some of my lambs slaughtered and butchered for my own consumption at Redferns abattoir, which is on the outskirts of Buxton, and where indeed they do a “standard cut”. But I found the seemingly endless number of chops tedious and had no idea what to do with the belly, neck or some of the offal. With the main joints (i.e. chump, shank etc.) all we did was to cook them whole (mainly roasted). I don’t know about you but eaten like that, I can only enjoy a maximum of one joint of lamb every couple of weeks.

I’d been bought a book of lamb recipes for my birthday which contained lots of lovely looking recipes but most of them called for diced lamb, or lamb cubes, or mince but without any explanation about how to get that from the joints supplied in the standard cut. If I could make lamb curry, or lamb mince (shepherd’s pie) or lamb sausages, not only would I eat my own lamb much more often, I’d also enjoy the variety more, and it would be cheaper and better quality than buying these things from a shop. I clearly needed to learn how to make these but how could I learn the initial step of butchering the joints?

Fortunately the answer presented itself at both Hope and Hayfield Shows, where I had taken some of my sheep to show them, and where, in the afternoon following the judging, I saw a butchery demonstration by Mettrick’s. Starting with a whole lamb they showed how they cut it up and butchered it. It was both fascinating and impressive, and when, at the end, the butcher mentioned that they, Mettricks, run introductory butchery courses from their premises in Glossop, I was hooked and signed up

I attended the course one evening with a friend and after four hours of tuition I had done some nice butchery on chicken, pork, beef and lamb. It

cost over £100 but I walked away with all of the meat I had butchered, and, not only was the quality outstanding, there was actually a lot of meat. Plus I also had an apron, a bag, and a butchers knife to take away, so I thought it was great value.

I also learned that Mettrick’s do a great slaughtering service themselves, including hanging older animals for you. (I’ve already eaten animals up to 18 months of age and in my experience the older the tastier! I’ll be trying even older going forward where hanging them is recommended). Plus they gave me some great tips. For example: - 1) You should make lamb curry out of mutton (not lamb) as the strong curry flavours need a strong meat flavour to complement it; and 2) There is no legal requirement to remove the spinal cord on lambs less than a certain age, so you can get them to produce saddle of lamb or Barnsley chops if you like.

But, most important of all, I had gained some confidence that I could butcher for myself. However the course faded in memory before my next lambs were ready and by then I couldn’t really remember what to do, so I realised I needed some additional support.

I got a butchery book “*Butchering poultry rabbit lamb goat and pork*” by Adam Danforth which has been really helpful (see below for a link). It contains step by step descriptions starting with how to kill the animal yourself (if you so wish) and ending up with meat completely removed from the bones and all illustrated with lots of really helpful pictures.

Then I was in for a pleasant surprise because I found that AHDB have a lot of resources available online too. You may have noticed that we producers of sheep pay AHDB a levy of 60p per animal for each animal slaughtered (and you pay VAT on top of that too so the total is 72p per animal). AHDB are there partly to promote meat and there are lots of lovely recipes on their website. Harder to find, but also available via AHDB are several videos and other comprehensive information about butchery and I’ve also put links to these at the bottom.

And finally I did some searching on YouTube and found some great videos there covering all sorts of butchering techniques. Scott Rea in particular has some really good videos, especially one on basic cuts of lamb:

<https://www.youtube.com/watch?v=T45aVFGMrMg>

So what have I learned?

Since going on the course just over a year ago, I have been experimenting with butchery and recipes. Here is what I have learned so far.

- Be careful, it's dead easy to cut the fingers of your left hand (protective gloves are available!).
- You may not need to go on a course if you feel confident already, but I found that Mettrick's course coupled with the book and (YouTube) videos worked for me.
- Rack of lamb is absolutely fantastic — much better than chops and it is quite simply the best food (not just the best meat) I have ever had.
- Cutting the loin muscle off the lower backbone and making mini-steaks (for use in kebabs for example) is also outstanding. This part of the animal is also usually presented as (loin) chops in the "standard cut".
- So, no more chops for me, I get the back cut into four and butchering that at home is relatively straightforward.
- Some cuts are definitely improved by removing fat — a good example is the fore-shank. In particular it helps to remove the outer layer of fat (which would have been just under the skin) and this is relatively easy to do too as you can virtually pull it off.
- Deboning the shoulder and dicing it was perfectly manageable too and that opens up a world of recipes.
- I also tried deboning the chump (or rump) which was much harder and I'm not sure it was worth it. That joint is probably best roasted on-the-bone as it is a very good quality cut of meat.
- I've minced the diced meat from the shoulder. I found mincing a bit tricky but I have enjoyed some lovely lamb burgers and lamb meatballs.
- Finally I've even tried making sausages too but that is definitely more advanced.

Some website links for follow up if you are interested

AHDB's Recipes

<https://www.simplybeefandlamb.co.uk/cuts-lamb>

AHDB's Meat Education Programme (you may need to sign up for this)

<http://qsmbeefandlambmep.co.uk/>

The Butchering book at Amazon

https://www.amazon.co.uk/gp/product/1612121829/ref=ppx_yo_dt_b_asin_title_o07_o00_s00?ie=UTF8&psc=1

A good place to get knives and other equipment online <https://www.butchersequipment.co.uk/>

2019 Shows with Woodland classes

Honley Show, Honley, West Yorks. Sat 8 June.

Contact: Christopher Taylor 07802 910644.

Schedules at www.honleyshow.co.uk

Judge: Richard Smith

North Yorkshire County Show, Northallerton.

Sun 16 June. Contact: Gladys Gouldthorpe on

07825 268053. Schedule and entry forms on line at www.northyorkshireshow.co.uk.

Judge: Laura Brown

Harden Moss Sheep Show and Sheepdog Trials,

Holmfirth. Sun 23 June. Contact: Christine Smith 01484 680823.

Judge: Jeff Dowey

Great Yorkshire Show, Harrogate. Tues 9 to

Thurs 11 July. Contact: Amanda Stoddart-West on 01423 546231 or amandaw@yas.co.uk.

www.greatyorkshireshow.com

Judge: TBC

Ryedale Show, Kirkbymoorside. Tues 30 July.

Contact: Mrs A Welham 07967 198011

ann.welham@cundalls.co.uk or download entry form at www.ryedaleshow.org.uk

Judge: Neville Belfield

Halifax Show Sat 10 August. Contact: Mrs Lizzie Greenwood on 01422 825324

e.greenwood324@btinternet.com or

sheep@halifaxshow.co.uk

Judge: Robert Thackeray

Mottram Show, Mottram, near Glossop. Sun 18

August Contact: Angela Oldham 0161 351 1263.

www.mottramshow.co.uk

Judge: Chareen Kaye

Hope Show. Mon 26 August Champion of Champions follows regular WFW classes.

Contact: Elise Priestley:

livestock@hopeshow.co.uk

www.hopeshow.co.uk

Judge: Paul Thorp

Championship: Chris Crowther

13-14 Sept RBST Traditional & Native Breeds Show & Sale at Melton Mowbray.

www.meltonmowbraymarket.co.uk

Judge: Tom Davis

Penistone Show. Sat 14 Sept
www.penistoneshow.com. Contact: Mrs Earnshaw
01484 766542. E-mail: elaine.29@hotmail.co.uk
Judge: Tony Redfern

Hayfield Country Show, High Peak. Sun 22 Sep
www.hayfieldshow.co.uk Contact: Sarah Mellor
01663 746580 or
sarah.mellor4@bopenworld.com.
Judge: David Shirt

Fundraising Lunch

Our second fundraising lunch was even more successful than the first, being a sell out and adding £1,233 to our funds. The lunch was organised by myself and Angela. A big thanks to everyone who came and supported us and brought raffle prizes. Especial thanks to Ros Warburton and Tony Redfern for selling tickets and gathering raffle prizes, to Karen Lucas for keeping Facebook up to date and Paul Dixon for the auction. The kids (and some adults) were kept happy with Angela's donated candy cart.

This year is a bit like Brexit – undecided!!! We are considering an annual event, so Meltham Golf Club is provisionally booked for the Society fundraising lunch on Sunday 24th November 2019. There are others who would prefer a Dinner Dance every alternate year. This would probably mean an overnight stay for those who live outside the Holmfirth area, plus a volunteer to organise the event and sort out a suitable location. Watch this space.
Robert Crampton

Clitheroe Sale

of rare and traditional in-lamb ewes

The verdict of Woodland breeders at this inaugural sale was that they would come again next year. Led by the Derbyshire Gritstones and Lonks, there was a very good trade. Tony Redfern's in-lamb ewe made 280gns and Paul Thorp's 190gns. About a dozen RBST registered ewes were forward, making between 70 and 150gns each. More buyers next year would make the sale even better!

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