Greetings Suffolk Members,

The first Newsletter in 2014... New Year’s greetings seem a little late, but here’s wishing you all a very happy & prosperous year from the Suffolk Breed Committee. Hopefully you are all feeling refreshed from your summer holidays and are looking forward to getting your tail end lambs away (if you have any left), your rams sorted & mating started. The talk of the North is of course, the weather – as usual for this time of the year we need rain & some of us desperately with it now getting very crisp underfoot..... Mating has started for most in the upper north, with rams going out early for 1st July lambing. The ewes & rams appear to be in good order with all the grass that has been in front of them till now.

BE ALERT IN THE NORTH… Eczema spores are rising rapidly in some areas. This week they have already hit 487,000 in the Horowhenua area, 220,000 in the Hamilton area & 120,000 in Matamata/Piako. If we get good rain & heat with it, they will rapidly rise to ultra-extreme in most areas. Remember to check the spore count at the local Vet in your area & as usual my warning for this time of the year – Have your preventative medicals ready on hand NOW. Medical assistance does give the sheep a better chance of survival, BUT this does not aid in breeding an Eczema resistant flock. I still think that ‘an ounce of prevention is worth a ton of cure’ & it may save you from having to dig a large hole.

Lamb prices – Before Xmas, both prime & store market values were reasonably good with VERY SMALL lambs making over $100. Values have changed dramatically post Xmas. At the Tuakau Lamb Fair in early January, lambs sold at average rates with the tops as usual going to works buyers at $106 & the sale averaged $73. Unbelievably the schedule has risen a wee tad, post Xmas... there must be a shortage & all the holidaymakers are now returning to work & school this month.

Down south..... At the annual on farm lamb fair held in the Rakaia Gorge late January, 22,000 lambs were yarded, the majority being Suffolk cross. The top pens made $126-$129 this year & the sale average was $84. Most livestock centres have already held their Ewe Fairs... Results at some have been very lethargic. Tuakau Ewe Fair was held early January. 12,000+ ewes were entered & the top 2 tooth’s made in the $160’s. The younger ewes sold well, but when it came to the 5-6yr olds there was no buying power & most sold to works buyers. Tuakau Ram Fair, held in late January, was an absolute dead duck!! The first 12 pens didn’t even get a bid. Agents had NO orders for Suffolk rams & there was only one buyer wanting terminal sires of another breed. Some sales did take place after the sale for the Suffolk’s, but the majority were only in the $250 range… Frankton on the other hand was more buoyant with most of the ‘better end’ Suffolk’s ranging from $540- $420 & the lesser end ranging from $400-$320. Good luck everyone with your Ram Sales.

**RAMS AVAILABLE DATABASE ...... SEE FORM ATTACHED TO BACK PAGE**

CHAIRMANS REPORT – FEBRUARY, 2014

Fellow Suffolk Breeders

Part way into the New Year and we are yet to see lamb, ewe and beef schedules make their traditional downward trend. Many parts of the country are experiencing excellent growing conditions and the impact of last year’s drought appears a distant memory. Sheep and Beef farmer confidence is improving. Sure the other major land use is doing well but we have to remember that the average dairy farmer made a loss last year.

Flock ram sale results around the country appear to be pretty good. Expect demand to pick up again in late February, March as farmers look to put rams to ewes that they have held back due to lower than expected returns in the ewe fair sales. Rams will also be needed for ewe hogget’s as many will be mated this season. For those that have got rams still available, make use of the ‘Rams for Sale Database’ organised by Suffolk NZ. We can’t help sell these rams if we don’t know about them. Hold the pricing, Suffolk rams are becoming scarcer so don’t feel you have to price them low. The reality is that in many areas there is less to choose from.

The Suffolk tour is in the central North Island this year and I urge all breeders to consider attending, part of belonging to Suffolk NZ is the ability to mix with other breeders, throw in some studs, other things to look at and do and there is a recipe for a good time. As always if there is anything anyone wants to discuss about Suffolk’s, please don't hesitate to contact me. (063285772)

Stewart Morton, Chairman SuffolkNZ
LYNCAIRNE STUDIO, Flock 47

‘Lyncairne’ Stud is located at Turakina, between Bulls and Wanganui in the Southern Rangitikei, the heart of prime lamb producing country. The Flock was established by my father Brian Cowper in 1950 with the purchase of 10 ewes from Werribee Research Station in Victoria, Australia. It grew steadily with the judicious infusion of new blood from several purchases from Australia & successful breeders in NZ to become one of the largest and oldest registered Suffolk flocks in New Zealand. Brian devoted 60 years to breeding Suffolk’s & was actively involved in the local Central Suffolk Breeders Club, the NZSBA & he followed the local A&P show circuit where his judging skills were widely sought.

Brian’s stock were strictly bred to the ‘old time’ standards, that ensured a clear definition between white & black areas, head, ears, shoulders & legs all set according to the book & he strove to have them with pink skins, fine well crimped wool, & light coloured eyes. Size was not all important, but of course part of the selection equation, provided all the other features measured up. In the key days of breeding, many flocks bought Lyncairne genetics in their establishment.

With increasing years, some of his passion was passed on to me & my sister Clare Hare. I took over running Lyncairne in 1975 & have continued the stud. It is somewhat downsized now breeding from 150 ewes rather than the peak times of 400. Farming in our area has seen a huge change since the hey days & the demand for prime lamb sires has consequently waned. We still have some clients from 40 years back, but those longstanding faithuls are relatively thin on the ground now, & increasingly difficult to replace. The market changes more rapidly with the fortunes of prime lamb production which is less conducive to the long term nature of breeding sheep & now as we more rapidly, though not wanting to approach our less able years, finding an enthusiastic successor will become another important target.

John Cowper, Lyncairne Stud

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**SALE RESULTS FROM FEILDING RAM SALE DEC. 2013**

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<tr>
<th>Run</th>
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<th>No</th>
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<th>Vendor</th>
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<tr>
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<td>S Sinclair</td>
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<tr>
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<tr>
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<td>29/12 Tw</td>
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<td>D &amp; J Brown</td>
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<td>2</td>
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<td>13/12 Tw</td>
<td>Banklea</td>
<td>R &amp; M Brown</td>
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</table>

15 OUT OF 20 ENTERED SOLD = 75%  
AVERAGE $2,280

**SALE RESULTS FROM GORE RAM SALE JAN, 2014**

<table>
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<tr>
<th>No</th>
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<td>Torresdale</td>
<td>A &amp; J Lindsay</td>
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<tr>
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<td>Taronga</td>
<td>SW Howard</td>
<td>1500</td>
</tr>
<tr>
<td>1</td>
<td>Torresdale</td>
<td>A &amp; J Lindsay</td>
<td>1200</td>
</tr>
<tr>
<td>1</td>
<td>Punchbowl</td>
<td>D &amp; J Brown</td>
<td>1000</td>
</tr>
<tr>
<td>1</td>
<td>Taronga</td>
<td>SW Howard</td>
<td>1000</td>
</tr>
</tbody>
</table>

9 entries passed in  
AVERAGE $1,814.29

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**FEILDING RAM & EWE FAIR - SALE SUMMARY:**

The Ram & Ewe Fair held on 10th Dec, 2014 comprised 54 Stud Rams.

John Miles won the Jack Lamp Trophy for the best entry (peoples choice.) In my opinion presentation was reasonably good, but some rams did show signs of structural faults. The transfer price for Stud breeders had been set at $1500 at this sale this year. During the Sale - bidding was fairly steady & 75% of the offering was sold at an average of $2280. Two ewes were entered and both sold at $250 each.

**GORE RAM FAIR - SALE SUMMARY:**

This year’s sale held on the 15th January, 2014 & was generally very flat with all breeds struggling to gain good values. Only 7 entries sold, at an average of $1814; 9 entries were passed in.

**FLOCK RAM SALES:**

 Breeders in the upper North are having a reasonable year in regards to private Flock Ram Sales. At some, the ‘tops’ have made over $1000 & several breeders have averaged around $700 p.hd. On the other hand, flock rams at saleyards have struggled to glean adequate values, making some breeders question whether or not it is worthwhile carrying them through for flock rams.
The following is an outline of our planned itinerary for the National Tour.
This year’s tour will cover the Hawke’s Bay & Wairarapa region.

We will fly in & out of Napier. A bus will take the group to and from each day’s destinations;
However travel to Napier is at your own expense.

19th May:
We will be based at Napier, staying at Hotel Te Pania at the north end of Marine Parade.

**To enable a 7.30am start on Tuesday 20th those flying in to Napier will have to arrive Monday May 19th.
Suffolk NZ breed committee meeting will be on Monday 19th.

Tuesday 20th
We will travel south & visit 3 performance recorded SIL flocks.

First up is David & Rob Tennent’s Pahiwi Suffolk Stud Flk. 761. Pahiwi farms stud Suffolks & Romneys. Sutfex are also farmed for client terminal sire requirements. Pahiwi stud philosophy is to breed high performance sheep that suit today’s economic and environmental challenges. In the Suffolk Flock, selection emphasis has been placed on breeding for a high performance terminal sire with high survival, growth rate and increased meat yield.

We then travel on to the Wairarapa & our 2nd Flock, Andy & Brigie Sims Val d’Or Suffolk Stud Flk. 868. Andy’s Stud philosophy is that animals must perform & be able to survive & prove their worth in a challenging environment. Andy is also very proactive regarding stud promotion. You may have read his article regarding stud promotion in an earlier Newsletter or viewed his stud website.

We will have lunch at Pukaka Mount Bruce Bird Sanctuary. This sanctuary was established in 2006 & is under the guardianship of The National Wildlife Centre Trust, Rangitane o Wairarapa & the Department of Conservation. The Department of Conservation undertakes day-to-day management and forest restoration programme of Pukaha Mount Bruce. You will experience endangered wildlife up close & you will see what is being done to save kiwi, tuatara, kokako, kaka and return them to our forests.

Our last stud of the day is Malcolm Wyeth’s Mana Stud Flk. 989. Along with Suffolk’s, he runs a Romney & Romdale Stud, both SIL recorded, and Sutfex for client terminal sire requirements. Suffolk selection emphasis is on producing terminal rams that have high performance for growth & meat yield traits & shiftability to east coast hill country. The Romney’s are selected for high performance, fertility, survival, growth and meat & facial eczema tolerance. Malcolm will explain how Sporodesmin is gradually introduced to the flock, on Tour.

We will visit Masterton’s Hood Aerodrome. It has a rich aviation history and is also home to a couple of different aircraft collections, including a stunning collection of World War 1 aircraft.

We then return to Napier via the Tiko kino hotel.

Wednesday 21st
We start with a tour guide outlining Napier’s Art Deco features followed by a visit to the National Aquarium.

We then travel south to Central Hawke’s Bay to view John Kyle’s Tyanneer Flk.133. Tyanee is situated 10kms SE of Waipukurau, on the edge of ‘early’ prime lamb production country. In John’s Suffolk flock, there has been an emphasis on growth rate aiming at early prime lamb production. Growth rates have been recorded since the 70’s and his SIL number is 20 which was his number under the National Recording Scheme.

Havelock North and the Craggy Range Winery is our destination for lunch & then on to Te Mata peak to view all of Hawke’s Bay. Interspersed throughout will be various guides and commentaries.

We will be returning back by 3.30pm from our last stop. Please make sure that you book your flights back later in the evening if going back home this night or maybe plan on staying an extra night. REGISTRATIONS ARE TO FOLLOW FROM NZSBA AT A LATER DATE. DON’T FORGET TO BOOK YOUR AIRLINE TICKETS EARLY FOR THE TOUR.
ANIMAL HEALTH:

EWE BODY CONDITION SCORING (BCS)

PRE LAMB FEEDING OF EWES
Excessive under nutrition pre lamb can lead to:
• Sub-optimum levels of colostrum production
• Delayed milk let down
• Lower peak and total milk production
• Low lamb birth weights
• Poorly developed maternal instinct
• Impaired lamb bonding behaviour
• Impaired thermoregulatory capability of lambs
• Metabolic diseases in ewes.
• All these above lead to reduced lamb survival.

EWES BCS AND ITS IMPACT ON LAMB SURVIVAL
Several studies have shown the body condition of ewes at lambing has a big impact on lamb survival.
• Lamb survival decreases 5% for every ½ BCS lost in the 4 weeks before lambing
• Lamb survival decreases 5% for every ½ BCS below 3 at lambing
• Ewes at BCS 3.5 at lambing produce 2 x colostrum as if they had been 2.5
• Consequence of “stuffing it up” and having poor condition ewes at lambing:
– The time it takes for a lamb to stand.
A lamb that stands and suckles within 20 minutes of birth has 95% chance of still being alive in 90 days.

EWES BCS AND ITS IMPACT ON LAMB WEANING WEIGHT
Several studies have shown the body condition of ewes at lambing has a big impact on lamb weaning weight.
A ewe produces 40-50% of total milk yield in the first 4 weeks after lambing.
A ewe will have longer/stronger milk supply if:
- Lambed at BCS above 2.5
- She loses less than 1 BCS over lambing
• Lamb weaning weight decreases 6% if more than ½ BCS lost over the winter
• Lamb weaning weight decreases 4% for every ½ BCS lost in 4 weeks before lambing
• Lamb weaning weight decreases 6% for every ½ BCS below BCS 3 at lambing
• Or, put more simply, a trial showed:
– Lambs from ‘fat’ ewes: 27.2kg at weaning
– Lambs from ‘thin’ ewes: 26.2kg at weaning.
Target a BCS of 3 at lambing to maximise lamb survival and lamb weaning weights.

HOW TO BCS SHEEP
Locate the last rib (the 13th) using the balls of the fingers and thumb, try to feel the backbone with the thumb and the end of the short ribs with the finger tips immediately behind the last rib.
A lamb that stands and suckles within 20 minutes of birth has 95% chance of still being alive in 90 days.

TARGETS
At Weaning: Management weaning to pre-mating
• Target as many as possible at BCS 3 and none below 2.5 at mating
• Split flock post weaning and ‘hold’ the good condition ewes (BCS >3) and feed the poorer ewes (BCS <3) better
• Set up regular times to BCS ewes from weaning to mating
• Ewes below BCS 3 - reduce mob pressure, front of rotation preferentially feed, consider drenching these ewes

At Scanning: Management scanning to lambing
• Target a BCS of 3 at lambing to maximize lamb survival and lamb weaning weights
• Ewes going into the scanning crate that are below BCS 3 need to be marked and drafted off, especially multiples
• Ewes below BCS 3 - reduce mob pressure, front of rotation preferentially feed, consider drenching these ewes

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EDUCATION: More info can be found at WWW.BEEFLAMBNZ.COM
NZ EWE HOGGET COMPETITION 2014.
The annual Ewe Hogget competition identifies the top operators and rewards excellence. Now in its 18th year, the competition objective is to select flock replacements that are likely to be more productive and profitable over their lifetime. Why enter? – Aim to become owner of the NZ Supreme Champion Hogget Flock / benchmark your hogget’s with neighbours, district and nationwide / prizes worth in excess of $20,000, winners of breed sections are invited to presentation dinner. Entries close mid-March. For further information please contact Greg Burgess at NZSBA. ph. 033589412/ fax 033589402/ greg@nzsheep.co.nz

SNIPPEETS

China demand sees NZ lamb go to pot

At Alliance Group’s meat plant in Levin, rows of lamb carcasses hang from meat hooks on their way to a cutting room to be chopped, trimmed and shipped out in increasing quantities to China. But instead of the French racks, legs and tenderloins prized by Western consumers, China is taking secondary cuts such as caps and flaps - heavily fat-marbled and taken from around the belly of the lamb - that were previously much cheaper or even destined for the pet food market. When the cuts arrive in China, they are rolled, semi-frozen and sliced paper-thin, and sold to hot pot restaurants. The popularity of the traditional Asian shared dish, offering cost-conscious diners healthy, homegrown fare - slivers of meat and vegetables served in a broth - is giving McDonald’s Corp, Yum Brands Inc. and others a run for their money in China’s $174 billion fast food market. The explosion in demand for these secondary cuts helped drive New Zealand’s sheepmeat trade to China to $550 million in 2013, up around fivefold from 2010, and a big boost for a farm sector that has seen sluggish demand from traditional markets in Europe. China is the world’s largest sheepmeat producer with a flock estimated at nearly 140 million in 2011, but output has been declining as farmable land shrinks because of urbanisation. Lamb has traditionally been consumed mainly in China’s northeast, but a growing urban middle class in expanding cities wants more protein and has broader tastes. A Mintel survey of 3000 people in December found that almost two-thirds of respondents ate at least once a month at hot pot restaurants. Food safety scandals in China have also made meat imports from countries like New Zealand and Australia more attractive.

"If you look at the fundamentals for China, they have declining red meat supplies, and food safety concerns, so the key would be for Australian and New Zealand processors to be able to guarantee the supply chain," said Rabobank animal proteins analyst Matt Costello. In 2012, China overtook France to become the world’s largest sheepmeat importer. "Once upon a time, nothing went to China, but now that’s changed,” said Phillip Hansen, plant manager at Alliance Group’s meat plant in Levin. "They’re a big customer and we have to try and adhere to what they want." New Zealand supplies around 60 per cent of the global sheepmeat market, but even though its 31 million sheep population outnumbers humans nearly seven to one, it is struggling to keep up with Chinese demand. Australia, which supplies 35 per cent, is likely to meet the shortfall. Before China started buying lamb flaps, they were mostly sold to South Pacific islands for around $1 per kilogram, and were blamed for contributing to an obesity epidemic. China now pays $5.60-$5.80 per kg for lamb flaps, meat processors say. New Zealand and Australia still supply only 3-5 per cent of China’s sheep and goat meat consumption, industry experts say, with New Zealand reaching the limit of capacity. "The challenge for the NZ industry is that our sheepmeat numbers are in decline, China is already absorbing our production, so where do we go from here?" said Murray Brown, marketing manager at Alliance Group, which processes around 30% of the country’s lamb & aims to market more prime lamb into China’s high-end hotels & food shops. Just as demand has jumped, stocks of lamb and mutton in New Zealand have fallen by about a fifth between 2007 and 2012 as farmers converted land into more lucrative dairy farms.

New Zealand enjoys advantages from a free trade agreement with China, but Australian meat processors say they are ready to fill the gap. Australia has already profited from surging goat meat sales to China, often a substitute for lamb. Sales of goat meat to China soared 1266 per cent to 4736 tonnes last year. "We have one buyer in China who is struggling to get enough lamb from New Zealand, and he’s saying to us, ‘tell us how much you want to sell and we will take it’," said Paul Crane, export manager at V&V Walsh, an Australian meat processor. With prices of these once cheap cuts now approaching those of some middle cuts, some see them having little room to increase. "We all feel we’re getting close to the ceiling," said Kate Eglinton, marketing executive at Anzco Foods Ltd. Some meat suppliers are concerned that Chinese buyers could suddenly baulk at the record-high prices for secondary lamb cuts, as British importers did a few years ago after prime lamb prices soared. heartbeat

High-tech checks for UK food origins

The British Government is using high-tech to confirm the geographic origin of foods claiming to be from the UK. Samples of food have been taken from retail, wholesale and food service outlets in England, Scotland, Wales and Northern Ireland to be tested using a technique known as stable isotope ratio analysis. The Food Standards Agency is working with the Department for Environment, Food and Rural Affairs to check the accuracy of origin claims to ensure consumers can be confident food labelled as from the UK is what it claims to be. More than 100 samples are being tested, made up of beef, pork, lamb, tomatoes, apple juice and honey. Stable isotope ratio analysis can be used to give an indication as to whether a certain food has come from a certain geographic location by comparing isotopes. It is a screening method that acts as a useful indicator of potential fraudulent activity. An isotope is a variant of a chemical element – oxygen, hydrogen and carbon are all chemical elements and each has naturally occurring variants in slightly different forms. These isotopes can be distinguished by their mass, and used to compare a particular food of claimed provenance with authentic samples of the same food produced in different regions of the UK. If there is not a good match in results then that would strongly suggest the food was not produced in the UK and needs further investigation. The agency says any results that suggest a problem will be followed up with an audit of traceability. The proportion of an isotope or group of isotopes in a particular food might vary because of geological and climatic processes. Crops grown in the UK, for instance, have a higher proportion of heavy hydrogen and oxygen than the same crops grown in mainland Europe. This is because the proportion of heavy forms of hydrogen and oxygen diminishes with distance from the sea. Another example is the way in which plants metabolise carbon dioxide results in certain plants being richer in heavy isotopes of carbon. This means the isotopic composition of animals, and meat derived from these animals, reflects where they were reared and the plant material they eat. This project is expected to be completed by April this year and the full report will then be published.
MINI LAMB ROASTS WITH PESTO STUFFING

INGREDIENTS

2 Lamb rumps, (350g each) at room temperature
½ cup Basil pesto
½ cup Ground almonds
1 drizzle Olive oil

Heat the oven to 220°C. Lay out lamb rumps flat on a board. Combine pesto and almonds and season with salt and pepper to form a stuffing. Spread rumps with stuffing and roll up. Tie with string to secure filling.

Place lamb in an oven pan, drizzle with a little olive oil and season with salt and pepper. Roast for 20 minutes for medium, or longer if your preference is for well-done meat.

Remove lamb to rest for 10 minutes - keep meat warm under a tent of foil. Slice to serve.

Tip: If it's a roast you're after, these lamb rumps make the perfect individual roast dinner. Lamb rumps cook to a tender pink, are easy to slice and serve, and are conveniently portioned - good for those catering for small numbers.

HAPPY MATING

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Heat the oven to 220°C. Lay out lamb rumps flat on a board. Combine pesto and almonds and season with salt and pepper to form a stuffing. Spread rumps with stuffing and roll up. Tie with string to secure filling.

Place lamb in an oven pan, drizzle with a little olive oil and season with salt and pepper. Roast for 20 minutes for medium, or longer if your preference is for well-done meat.

Remove lamb to rest for 10 minutes - keep meat warm under a tent of foil. Slice to serve.

Tip: If it's a roast you're after, these lamb rumps make the perfect individual roast dinner. Lamb rumps cook to a tender pink, are easy to slice and serve, and are conveniently portioned - good for those catering for small numbers.

MINI LAMB ROASTS WITH PESTO STUFFING

INGREDIENTS

2 Lamb rumps, (350g each) at room temperature
½ cup Basil pesto
½ cup Ground almonds
1 drizzle Olive oil

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This is the second year that Suffolk NZ is offering this selling initiative that aims to link unsold Suffolk rams in the autumn with prospective purchasers by regularly letting ‘important’ people in the industry know what rams are still available in their area.

Each of the four Suffolk areas has a database of ‘important’ people where details of unsold rams will be sent to in the middle of February/March and April.

Breeders are to supply the following information by the key dates preferably by email, but can also be done by fax or mail to NZ Sheep Breeders. The breeder must nominate which area they would like targeted – Northern, Central, Mid Southern and Southern.

Name
Address
Stud Name
Contact Number
Number of rams available for sale
Brief description  (no more than 10 words)

NZ Sheep Breeders will then send out this information with a covering letter.

Key Dates.

<table>
<thead>
<tr>
<th>To notify Sheep Breeders</th>
<th>NZSBA to Send out</th>
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<tbody>
<tr>
<td>Friday 7th March</td>
<td>Monday 10th March</td>
</tr>
<tr>
<td>Friday 11th April</td>
<td>Monday 14th April</td>
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NZSBA contact details
- Post: NZSBA, PO Box 20094, Christchurch, 8543
- Email: nzsheep@clear.net.nz
- Fax: 03 3589402

<table>
<thead>
<tr>
<th>SUFFOLK NZ RAMS AVAILABLE DATABASE</th>
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<tbody>
<tr>
<td>NZ Sheepbreeders Assn, PO Box 20094, Christchurch, 8543</td>
</tr>
<tr>
<td>Name</td>
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<tr>
<td>Address</td>
</tr>
<tr>
<td>Stud Name</td>
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