## It takes two minutes to shear a sheep

by Jennifer Barr

its backside exposing a mat of Wool Board. dirty wool and an undignified pouch of udder. Long-tined sent back to her small flock, shears caress the throat as the her friends don't recognize shearer makes his first swipe her. They sniff at her with down the belly. The fleece puzzled eyes. Worse still, her peels off, revealing snow- own lamb runs around in white down and baby pink circles bleating for

Irwin Jackson, sheep shearer extraordinaire, is at it again.

Three thousand sheared

The young Rockwood man has been shearing sheep for seven years since he was about fourteen and "the sheep were bigger than I was." This year he will shear an estimated 2,500 to 3,000 sheep. That's a lot of work for a dollar and a quarter a sheep!

Irwin shears an animal in approximately two minutes. As the belly fleece is stripped, he proceeds to the hind legs. Dorset, Suffolk, and Oxford It's amazing how quiet a sheep will sit when propped on its sheep for most of his life from rump against the shearer's fall fairs and 4-H club to legs. This way and that the head is bent as the front legs living. and neck are shorn. The sheep is completely limp.

a neat complete rug at its feet. Surprised, the sheep is The fleece is bundled and grabbed, upended, and sat on tied, ready for shipping to the

When the yearling ewe is mama-the nice furry mama who went away.

Even owners, prepared for a shock, are apt to go rigid with surprise when faced by a group of skinny naked sheep whose heads seem far too big for them.

Shearers start early Irwin, son of Bill and Jean Jackson, lives with wife Mary on the family homestead just north of Highway 24 on Seventh Line of Eramosa.

The Jackson flock, now numbering a hundred breeding ewes, is made up of sheep. Irwin has lived with farming and shearing for a

He met his wife, Mary, through sheep. Mary raised Flipped on its side, it lies sheep before she was married mesmerized as the important and now helps with chores, side and back wool is stripped. handles the sheep and shows In seconds, the animal is set them. She often takes care of on its feet, a totally different all the chores when Irwin is in sheep-and its coat is lying in for a long day of shearing.

He can do 80 to 90 sheep in a three sheep who don't wish to day but by the time he's done keep their own fleece, this just sixty he says he's "done about matches the cost of

On a short or interesting shearing fee for sizable flocks day, Mary travels with her husband, setting up the shear- shearer will charge five to ing board, preparing tie ropes and sacks, spraying him with mosquito repellant—"he hates them biting his arms."

seven dollars each for a mere

Irwin will travel from

Fergus to Burlington to shear

his 3,000 sheep this season,

wear. By late June, when the

handful.

Never-ending job Shearing is mainly a spring leaving behind him a trail of job but, according to Irwin, is startled, vulnerable animals actually never-ending. Some out to pasture in their underfarmers like winter shearing to rid the ewes of wool before bulk of the shearing is done, early lambing. Some farmers his supple lanolin-soaked wait till August to remove hands will be the envy of fleece before breeding. Then spring gardeners suffering there's specialty show clip- from dry, cracked fingers. ping-an art for a good shearer.

Like most farm jobs. shearing is usually learned by experience, although Irwin says he had some teaching from a pro and utilized charts until he got the hang of it.

Depending on breed, a sheep will produce four to 20 pounds of wool. The average is seven to eight pounds, Irwin explains. The demonstration sheep produced eight and 12 pounds of wool.

This year, wool is selling for forty cents a pound. The shearer will often take fleece to offset cost of shearing, sending the wool in bulk through the wool board.

For landowners with two or



IRWIN AND MARY Jackson tie a fleece for shipping. Mary assists her husband as he travels the area shearing an estimated 3,000 sheep per

**Grants for Authority** 

benefit from a \$109,400 Ontario grant awarded to the Halton Region Conservation

Authority. Kelso, Mountsberg, Rattlesnake Point, Hilton Falls, Crawford Lake, Burns Nature Area, and Campbeliville Community Pond, all in Milton, Esquesing in Halton Hills, and Carlisle

benefit from the grant. Various projects within the

Community Pond within the

Township of Flamboro and

Regional Municipality

Hamilton-Wentworth

Nine conservation areas conservation areas will include grounds improvement, management, erosion control, grading of roads and; parking areas and building construction.

## Renovations

Work is proceeding on the renovations to the Community Services Centre. The area is being enlarged. Business goes on as usual during the construction, . painting and panelling.

## Cable 4 this week

WEDNESDAY, JUNE 7th

5:30 The Bible's View

6:00 Photography

6:30 Denyes School Students

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HAVE YOU EVER dreamed you were suddenly standing naked in a crowd? That's how this poor sheep must feel as her fleece is shorn by Rockwood sheep farmer and shearer, Irwin Jackson.

## Unusual food from team

Some particularly interesting recipes from the synchro swim team cook book. **Broccoll in Carrot Nest** 

6 thep, butter 3 c. grated carrot 1/4 tsp. Worcestershire sauce 2 oz. pork fat 1/4 c. chopped paraley Salt and pepper

3 stalks broccoli 1 tbsp. lemon juice 1 onion, thinly sliced I green pepper, thin strips

3 thap, slivered almonds Melt 3 thep, butter, add Worcestershire sauce, salt and pepper. Cook constantly until carrots are heated through. Stir in parsley. Use this mixture to line bottom and sides of casserole dish. Place in preheated oven to keep warm. Slice broccoli in thin strips. Boil in salted water 5

In pan melt 3 tbsp. butter add lemon juice. Stir in onions and green pepper. Cook until onions are soft. Add drained broccoli and stir until coated with butter. Arange attractively in carrot nest and sprinkle with. almonds.

Kristi Duncan

Italian Broccoli Casserole 2-10 oz. pkg. cut broccoli 1 can cheddar cheese soup 1-8 or, can stewed tomatoes 2 beaten eggs

14 tsp. dried oregano 3 thsp. Parmesan cheese Cook broccoli in unsaited boiling water 5-7 min. Drain well. Combine eggs, cheese soup and oregano. Stir in tomatoes and broccoli. Turn the vegetable-cheese mixture Into 11/4 qt. - 2 qt. baking dish. Sprinkle with Parmesan cheese. Bake uncovered in

\* 1

350 degree oven for 30 mln. Serves 8-8. Kate Elliott

Bahamlan Dish Pess and Rice 1 oz. oil 2 oz. celery

2 oz. onion 2 oz. green pepper 4 oz. tomato paste 12 oz. pigeon peas 1 qt. water

Dash of salt Dash of pepper Dash of thyme 1 lb. rice - Uncle Ben's con-

For 6 servings. Cut the pork and vegetables into 1/4" dice and fry the pork in the oil until brown (in a pot not a frying pan). Add the vegetables and cook for 3 min. Add the tomato paste, peas, thyme, water and seasonings. Bring to a boil and add rice. Cook under cover for approx. 20

N.B. Canned kidney beans may be used instead of pigeon

Cathy Ashley

Bean Salad

1 large can yellow beans 1 large can green beans t large can kidney beans 1/2 c. chopped onions 1/2 c. chipped green pepper 1/2 c. vinegar

1/3 c. Crisco oli 34 c. white sugar Drain all the beans and rinse kidney beans well. Bring vinegar, oil and sugar to a boil and pour over vegetables. Let it sit overnight before using. Betty Ashley

+ +

Pineapple Cheese Salad 2-3 oz. pkg. lemon Jello

1-8 oz. pkg. Philadelphia cream cheese 1-20 oz. can crushed pineapple 2 c, liquid (boiling water and pineapple juice) 14 pt. whipping cream or

Dream Whip 1 c. finely diced celery 1/2 c. chopped walnuts Shredded carrots

Drain pineapple. Use juice and boiling water to dissolve Jello. Have cheese softened (room temp.) add to jelly. with mixer until smooth. Put in fridge to cool to syrupy consistency. Whip cream and fold into Jello mixture. Add celery, carrots, walnuts, and pineapple. Put into large Tupperware mold to set. This will keep for several days. Serves about 16. If desired 2 c. of cut up ham or

Lobster Salad (Bahamlan Dish)

Liz Binsfeld

Cathy Ashley

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chicken may be added.

12 oz. cooked lobster 2 oz. cucumber 2 oz. onion 2 oz. celery 20z. green pepper

2 oz. lemon juice 2 oz. mayonnaise Dash of salt Dash of tabasco the lobster vegetables into 1/2" dice. Mix in the fuice and mayonnaise, season and serve cold.

Graduation

Graduation time! Bring pictures and information to the Free Press.



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