



Sheep

SHEEP SUPPLIES

Wool: After the wool is shorn off the sheep, it must go through a process to be made into yarn.

1. Skirting and Sorting

The parts of the fleece that are too dirty are removed. Then, it is sorted into different types.



2. Washing

With soap and water, the wool is washed to remove the dirt and grease.



3. Carding

Sharp combs are used to detangle the wool and help the fibers lie smoothly.



4. Blending and Dyeing

Clean wool is often mixed together so that it is more uniform. After processing, the wool can be dyed into many colors.



5. Spinning


Fibers are spun together to create a long, strong fiber.



6. Weaving and Knitting

The yarn is then woven and spun to make products we use everyday.



 Lanolin is the greasy wax that is released from the wool during the washing process. Lanolin is often used to make items like toilet paper.

SHEEP TERMINOLOGY

FLOCK: A group of sheep

LAMB: A sheep less than a year old

EWE: A female

RAM: A male that can reproduce

WETHER: A male that can't reproduce

LAMBING: The process of an ewe giving birth

SHEARING: Taking the wool off of a sheep

FLEECE: The woolly covering of a sheep

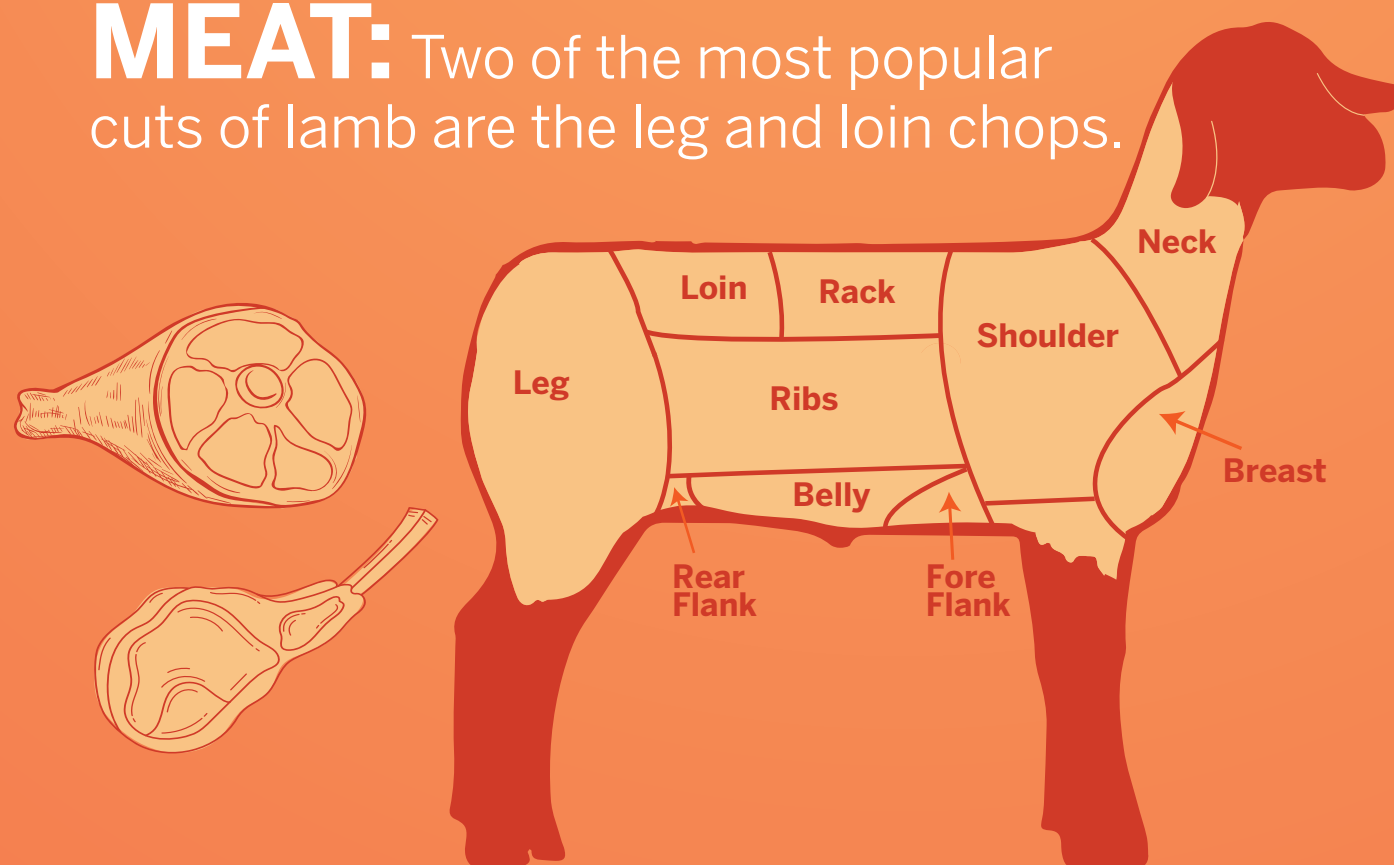
MILK: Sheep milk is often used to make cheeses like Feta and Ricotta.

The process to make the cheese:

- 1. Milking
- 2. Cutting
- 3. Shaping
- 4. Curdling
- 5. Extracting
- 6. Salting and Aging



MEAT: Two of the most popular cuts of lamb are the leg and loin chops.



SHEEP IN TEXAS!

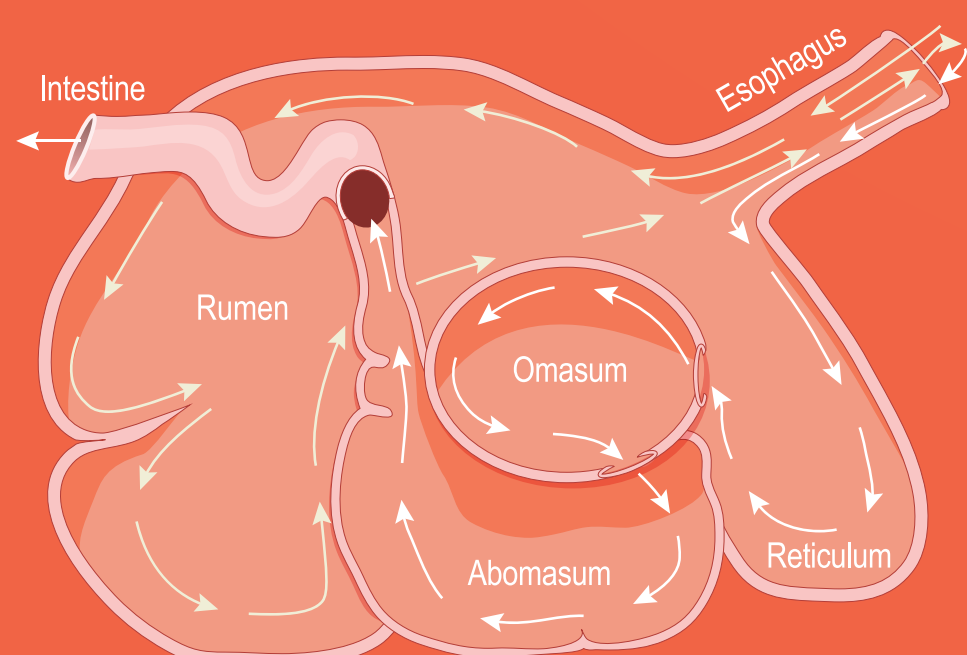
Texas ranks **#1** in total number of sheep



The majority of sheep are located on the Edwards Plateau. (the southwest region of the state)

SHEEP NUTRITION + DIGESTION

Like cattle and goats, sheep are **ruminants**. They have four stomach compartments and microorganisms that help break down plant materials to provide nutrients for the animal to have energy.



SHEEP EAT

FORAGE:

- Grasses
- Legumes
- Shrubs
- Hay

GRAINS:

- Corn
- Oats
- Wheat
- Barley
- Sorghum

