

Heritage breeds now on the endangered list include:

- Barbados Blackbelly
- Black Welsh Mountain
- Clun Forest
- Cotswold
- Dorset Horn
- Florida Cracker
- Gulf Coast
- Hog Island
- Jacob - American
- Karakul
- Leicester Longwool
- Lincoln
- Navajo-Churro
- Oxford
- Romeldale/CVM
- Santa Cruz
- Shetland
- Shropshire
- Soay - British
- St. Croix
- Teeswater
- Tunis
- Wiltshire Horn



Dorset Horn



**THE LIVESTOCK
CONSERVANCY™**

For more information, contact:

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**SHAVE 'EM
TO SAVE 'EM'**
A LIVESTOCK CONSERVANCY INITIATIVE

*A challenge that rewards fiber artists for using
wool from breeds on our Conservation Priority
List while connecting shepherds of
Heritage breeds with customers.*

Learn more at:

RareWool.org

The Livestock Conservancy is a nonprofit, tax-exempt charitable organization under Section 501(c)(3) of the Internal Revenue Code.

Donations are tax-deductible as allowed by law.

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HERITAGE SHEEP

**FOR
NICHE PRODUCTION**



**THE LIVESTOCK
CONSERVANCY™**

Pictured: St. Croix

The Perfect Choice for Niche Production

Heritage sheep are known for:

- Mild Flavor
 - Desirable To Consumers
- Unique Wool Characteristics
 - Sought After by Fiber Artists
 - More Profitable Wool
- Foraging Ability
 - Excellent Foragers
 - Lower Feed Costs
- Parasite Resistance
 - Less Need for De-worming
- Excellent Regional Adaptation
 - A Sheep for Every Climate
 - Designed to Thrive



Regional Adaptation. The more than 20 breeds of Heritage sheep can match a sheep for every niche. Florida Cracker and Gulf Coast sheep thrive in heat and humidity, Romeldale and Hog Island are suited to more temperate climates, while Karakul and Navajo-Churro are adapted to desert life. Well adapted Heritage sheep are an excellent choice for low input systems and family farms. They are logical additions to multi-species farms and ranches that maximize land use and profit potential.



Lincoln

Flavor. Heritage lamb is tender and flavorful year-round. Slow growth and delicate flavor of most Heritage sheep means that even older animals and cull stock have financial value. Quality mutton, especially from grassfed flocks, is suitable for dry-aged retail cuts and value-added products. Dishes requiring more prominent flavors match well with the most senior sheep of these breeds. Meat from Heritage breeds move well through mainstream markets as well as specialty local markets.

I always choose Heritage breeds for my work and my family. Regionality and seasonality of flavor are exhibited in their delicious products while the farmers who raise them help to improve soil health and the environment around us. - Adam Danforth, Butcher & Educator

Parasite Resistance. Natural parasite resistance of several Heritage sheep breeds reduces the need for deworming and supports overall flock health.



Jacob

Foraging Ability. Heritage sheep are ideally suited for grass-fed operations, capitalizing on current market trends and lowering the feed bill. Natural foraging ability allows Heritage sheep to convert pasture, hay and crop residues into lamb and wool. The right breed raised in the right environment can tolerate even sparse pasture or harsh grazing conditions.



Navajo-Churro

Wool. Wool from Heritage sheep has a variety of characteristics and uses, ranging from sturdy and weather-resistant outerwear to fine elastic wool for next-to-your-skin clothing. Lustrous wool from longwool breeds produces attractive yarns and even doll's hair. The wide range of natural colors of many heritage breeds inspires fiber artists. Specialty wools can bring shepherds up to \$25 per pound.



Lincoln Raw Wool