

2024

CHECKOFF ANNUAL REPORT

www.kysheepandgoat.org

The Kentucky Sheep and Goat Checkoff began in 2010 and collects \$.50 for every \$100 worth of sheep and goats sold in the Commonwealth. According to Kentucky law, Check-Off funds must be used for the purpose of promoting the increased production and consumption of sheep and goats.

Check-Off Funds are overseen by the Kentucky Sheep and Goat Council, which is a seven member board consisting of the following; 2 members appointed by Kentucky Farm Bureau, 2 members appointed by the Kentucky Goat Producers Association, 2 members appointed by the Kentucky Sheep and Wool Producers Association, and 1 member appointed by the Commissioner of Agriculture. Current Kentucky Sheep and Goat Check-off Board members are as follows:

- SCOTT BARNES – KENTUCKY FARM BUREAU
- RAY BOWMAN – KENTUCKY FARM BUREAU
- SHAWN HARPER– KGPA
- KAY DEMOSS – KGPA
- BILL DECKER – KSWPA
- RICHARD POPHAM- KSWPA
- JEFF RICE– COMMISSIONER OF AG. REPRESENTATIVE

YEAR TO DATE:



\$60,000 IN NEW FARMER LOANS




\$40,000 IN SPECIAL PROJECTS



\$30,000 IN PRODUCT PROMOTION

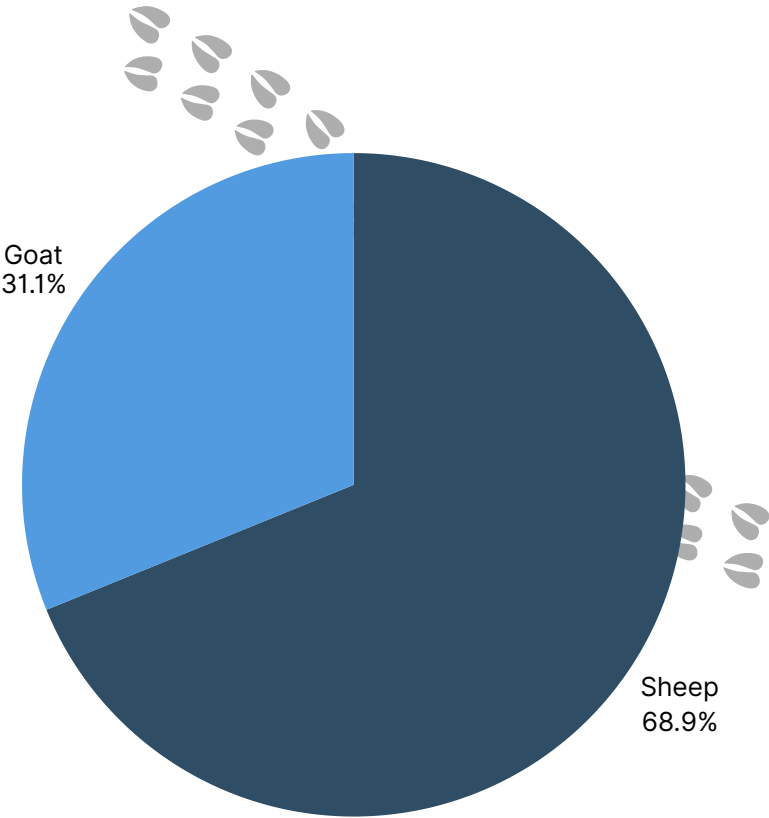
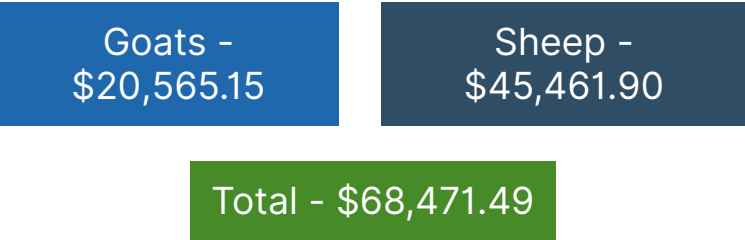
EXPOSED OVER 5.5 MILLION PEOPLE TO
PRODUCTS



FINANCIALS

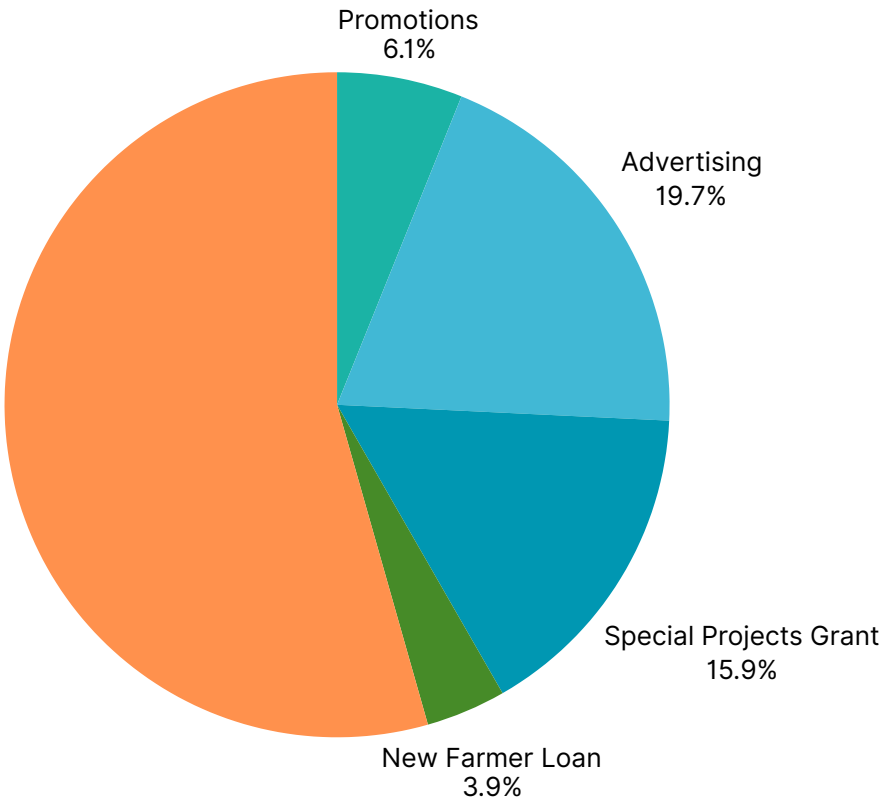
INCOME

For the first time since the KY Sheep and Goat Council was created in 2010, sheep remittance out paced goat, and by more than double. The change is a result from sheep producers keeping back replacement stock creating more lambs to market. In 2024, the market lamb inventory was at a record high of 19,000 head.



EXPENSES

The Kentucky Sheep and Goat Checkoff is administered by the Kentucky Sheep and Goat Development Office. KSGDO provides all administration of business as outlined by the Council. To conduct this business, Checkoff pays KSGDO for the following operating costs: bookkeeping, tax preparation, bonding of treasurer, equipment storage, website/social media management, and to conduct thousands of hours programming as described in this report.



PROMOTIONS

KENTUCKY STATE FAIR

Kentucky State Fair promotions included demonstrations on cooking, fleece production, and goat milk product manufacturing. Hundreds of elementary students visited the booth to complete an AgLand passport and collect a sheep and goat coloring book. Checkoff is represented in AgLand where we interact with 5,000 customers and producers each year.



Setup at the State Fair

TRY SOMETHING DIFFERENT

The Try Something Different Tonight campaign focused on KY Lamb Month in February and KY Goat Month in April.

KENTUCKY FFA

Checkoff also proudly supports the Kentucky FFA Organization by sponsoring the Sheep and Goat Impromptu Speech.

KENTUCKY LAMB MONTH

For KY Lamb Month, the Kentucky Sheep and Goat Council partnered with Commissioner of Agriculture Jonathan Shell to promote the Sunshine Class at the Kentucky State Fair. The Sunshine Class allowed disabled youth to show a lamb with a mentor.



KENTUCKY GOAT MONTH

For KY Goat Month, the Kentucky Sheep and Goat Council partnered with the University of Kentucky Food Innovation Center to create 5 new goat recipes that included downloadable recipe cards and cooking videos. Materials focused on shoulder, shank, chops, and burger. Recipes and videos can be viewed at <https://www.kysheepandgoat.org/ky-goat-month>.





Goat Bolognese



SERVINGS: 6

INGREDIENTS	DIRECTIONS
1 medium onion, diced 1 rib celery, diced 1 carrot, diced 4 garlic cloves, minced 1.5 - 2 pounds ground goat meat 1 1/4 cups beef stock (or red wine) 1 cup whole milk 28 ounces whole peeled tomatoes WITH juice 4 tablespoons tomato puree 1 teaspoon dried basil leaves 1 bay leaf Oil for cooking Salt and pepper to taste 1 pound of your favorite pasta Optional: 1 ounce of grated hard cheese	Heat a large heavy bottomed sauce pot over medium heat. Add a drizzle of oil, just to coat the bottom of the pan. Carefully add the onion and saute for 4 minutes until starting to turn translucent. Add the garlic, celery, and carrot and saute for 5 minutes more. Add the ground goat, and cook until browned, breaking up the meat while you cook. When no pink can be seen in the meat, drain the fat from the meat using a strainer. Return the mixture of meat and aromatic vegetables to the pan over the heat. Add the milk and simmer until mostly evaporated, about 6 minutes. Stir in the tomato puree, basil, tomatoes with juice, and bay leaf. Use your spatula or spoon to slightly break up the tomatoes as they cook. Add the stock, then season the sauce with salt and pepper. Turn the sauce down to low and allow to simmer for about 26 minutes. Meanwhile, prepare your pasta according to package directions, reserving about 1 cup of the pasta water before draining it. Toss the hot pasta in the sauce and add just enough pasta water to loosen the Bolognese to the desired consistency and add some thickness. Ladle out servings in bowls and top with grated cheese to serve.

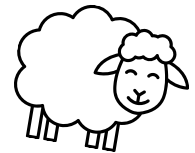
Advertising the benefits of Kentucky's sheep and goat industry is important. The Kentucky Sheep and Goat Council worked with Farm Flavor media to create and publish an article highlighting the meat, fiber, and dairy side of small ruminants. The article appears in the KY Proud Magazine and on the Farm Flavor website. Over 8000 copies were printed and were distributed to all Cooperative Extension Offices, and all conferences, trade shows, expos, fairs, and other events attended by the Kentucky Department of Agriculture.



The Kentucky Sheep and Goat Council also advertises its purpose through the HoofPrint Blog and the Kentucky Sheep and Goat Management Calendars.



SPECIAL PROJECTS FUNDED IN 2024



PARASITOLOGY CLINICS

Special Projects funded in 2023: Cooperative Extension Agent Small Ruminant Training, Parasitology Clinics, KY Sheep and Fiber Festival, and the KGPA Field Day. Special project grants provide funding for sheep and goat related projects that either work to increase the supply of sheep and goats in Kentucky or increase the demand for Kentucky-raised sheep and goats and their products.

Parasitology Clinics were held in Bullitt, Wolfe, and Grayson counties. Evaluation results:

- 100% of participants felt more knowledgeable about fecal testing
- 91% of participants planned to incorporate new practices taught from the clinics
- 100% of participants believed they could improve the health of their flock/herd
- 100% of participants felt more connected to the industry after attending clinic

Two grading clinics were hosted by United Producers in Bowling Green and Paris Stockyards for Cooperative Extension Agents. Presentations were given on the graded sale system, followed by the agents practicing grading of goats and sheep. Over 25 agents attended the training. More trainings will be held in 2025.



KENTUCKY SHEEP AND FIBER FESTIVAL

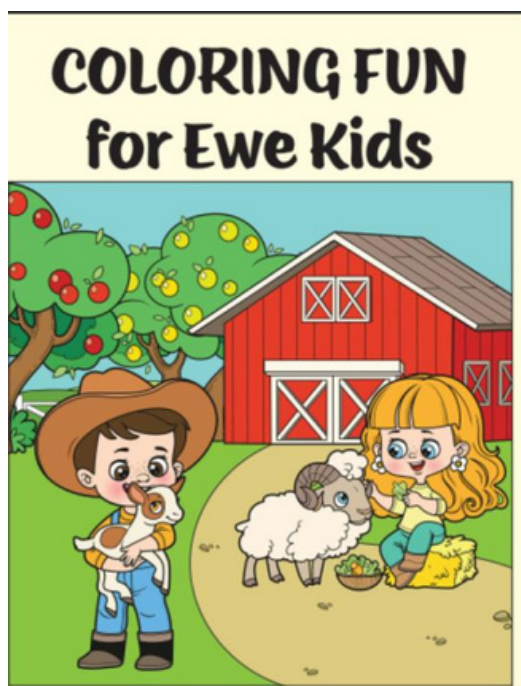
The Kentucky Sheep and Fiber Festival was held on May 18-19, 2024 at Masterson Station Park in Lexington. KSFF is the premier fiber event in Kentucky hosting 61 vendors from all over the country, 21 workshops from popular fiber artists, and multiple demonstrations. Over 4000 people attended the event and 100 people partook in a class. Checkoff sponsors the fleece sale tent where fiber producers from across the state show case and sell their raw fleeces.



NEW FARMER LOAN

One New Farmer Loan was awarded in 2024 to a sheep producer. The New Farmer Recruitment Program is a competitive loan program offered by the Kentucky Sheep and Goat Council and is designed to help grow Kentucky's sheep and goat industries. The loans are \$2,000 short term (1 to 2 year) loans with 0% interest. Funds may be used to purchase sheep and/or goats for breeding purposes as well as livestock guardian animals.

EDUCATION AND PROMOTIONAL ITEMS



Coloring Book Recieved by kids at the State Fair

GOAT MEAT... On Your Plate

The Healthy Meat To Eat

3 oz. Meat	Calories	Fat (g)	Sat'd Fat (g)	Protein (g)	Cholesterol (mg)
Goat	122	2.6	0.79	25	63.8
Beef	179	7.9	3	25	73.1
Pork	180	8.2	2.9	25	73.1
Chicken	162	6.3	1.7	25	76

- A lean red meat
- High in potassium & iron
- Lowest in saturated fat
- Low in sodium
- Lowest in cholesterol
- Delicious & easy to prepare!

Recipes and more info available at:

WWW.KYSHEEPANDGOAT.ORG



NUTRITIOUS LAMB On Your Plate

3 oz. Meat	Calories	Fat (g)	Sat'd Fat (g)	Protein (g)	Cholesterol (mg)
Lamb	175	8.1	2.9	24	78.2
Beef	179	7.9	3	25	73.1
Pork	180	8.2	2.9	25	73.1

- Lean cuts are heart-healthy
- Rich in vitamins and minerals
- 3 oz. meets your daily protein needs
- Delicious and easy to prepare!

Recipes and more info available at:

WWW.KYSHEEPANDGOAT.ORG



GOAT COOKING GUIDE



LAMB COOKING GUIDE



You can learn more about the Kentucky Sheep and Goat Council at www.kysheepgoat.org/checkoff