

## Shazam Texels *Flock398, Est 2000*

Shazam Texels may be young, but its flock and stud rams are continually advancing and will be ideal for the prime lamb industry. Contact Shane Zammit, RMB 817, Ballan, Vic 3342. **Ph 03 5368 2205.**



## Prosser Texels

*Flock 67*

*Lambplan, OJD MN1 status (AC, BR)*

Flock founded 1993 with embryos purchased from ATC of both Finnish and Danish bloodlines. Producing long bodied easy lambing sheep for both commercial and stud use. Contact us to order a limited edition Texel Figurine by Wattle Ceramics – there are only a few left.

*Henry Fergusson, 'Birchgrove', Buckland, Tas 7190. Ph 03 6257 5110.*

## Teyoti Texels

*Flock 137.*

Contact **Tony** or **Gail Flanery** for stud and flock rams in top condition, well muscled, sound conformation – to provide top lambs from the best of breeding stock.

T & G Flanery, 'Goonawarra' Galong NSW 2585.  
Ph 02 6386 7220, Fax 02 6386 7334.

## Tartan Texels

*Flock 186, Est 1994*



Ted & Virginia McCallum,  
'Hillcrest' Bannister, NSW 2580.

Ph 02 4844 3155, 0407 484 671

email: [evm@bigpond.com](mailto:evm@bigpond.com)

Situated in the Southern Tablelands. Rams and ewes available.

## Midnight Texels

*Flock 410*



*\$ Growth & Yield \$* Established 2001,  
Using high quality Tara blood rams.  
Brucellosis accredited (CW 02/8), OJD  
Protected Area, Flock rams available. Contact  
P & B Brydon, PO Box 68, Narromine, NSW  
2821. Ph/Fax 02 6889 4427.

Founded 1995 Flock No. 274 Brucellosis Accredited



## KRAYWOOD TEXEL STUD

Ray & Kay Adams  
"Kraywood" Escort Way CUDAL NSW 2864  
Phone/Fax: (02) 63 642 091  
Email: [kadams@netwit.net.au](mailto:kadams@netwit.net.au)

### KRAYWOOD 15/2000

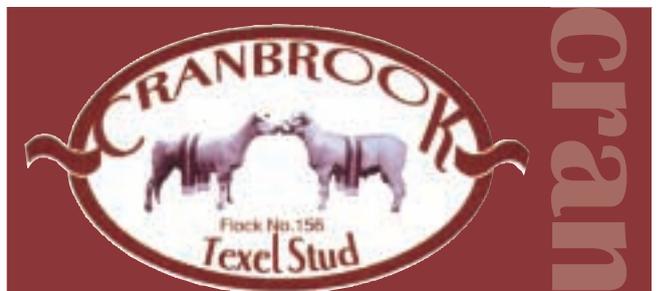
**DOB: 5/7/2000 Sire: Tara 801/98 Dam: Kraywood 5/97**

First in Tullamore Park Ram Performance Class  
at Australian Sheep & Wool Show Bendigo 2001  
Scan Results: 97kg; 5ml fat; 49 eye muscle



### SEMEN AVAILABLE

Stud and flock rams also for sale  
**All enquiries welcome**



tag no. 30/02

**Winner of Tullamore Park Ewe Performance Trophy,  
Bendigo Sheep and Wool Show, 2003**

### Stud and Flock Rams available

All enquiries welcome

**Phil and Kath Balcombe**  
"Cranbrook" Texel Stud - Canowindra, NSW 2804  
Phone/Fax: 02 6364 0273 Mobile: 0427 640 273

# 10th Anniversary



John Gubbins, Bill Close & Gerald Jongbloed



Ian Gilmore, Martin Gilmore & Philip Balcombe



Josie Knight, Martin Gilmore - Receiving award from Barrie Knight



Tim Knight, Don Muir, John Gubbins, Andrew Roberts (MC) & Gerald Jongbloed



Angela, Josie, Liz, Peter & Barrie Knight (seated)



Bill Close & Barrie Knight awarding Philip Balcombe



Chris & Tania Parker



Stephen Chaston, Helen Chambers, Mark Chambers & Kathryn Chaston



Doug & Jacquie Botcher



Helen & Ken Shipley - NZ



Basil, Heather & Tim Jorgensen



Felicity Muir & guest



Betty & Noel Drury



David & Ros Leigh



Val Knight, Joanne Campbell - NZ & Alan Jones

# Dinner - Bendigo



Margaret Raymond, Helen Reed - NZ & Tim Knight



Anne Hore - NZ & Peter Weston (Assoc. Secretary)



Athol & Pat Skelton



Peter & Corinna Morris - NZ



Geoff Howie - NZ & Peter Hood



Karen Agnew, Ross Hamilton & Charlotte Morley  
all from SA



Willie Vivanco & Steve Moss - ex Aust. Texel Corp.



Heather Buckland, Leanne Grant-Williams &  
Judith Caldwell



Karen & Bill Agnew



Roger Weber - NZ, Ross Hughes - NZ & Ian Nitschke



Rosemary & Robert Gardyne - NZ



Tony Buckland with Hugh & Helen Winder - NZ



Jennette & Keith Holland



Don & Rosemary Muir



Steve Bielski - NZ with Tanya Hill - WA

# Top Price Ram UK

REPORT (courtesy of the Scottish Farmer)

## RAM LAMBS

Averages (with last year's in brackets)

383 ram lambs, £2661.34 (290 at £2599.71).



Tophill Joe - 122,000gns

The Texel breed well and truly put its name on the map, as the UK's No 1 sheep breed at Lanark when a ram lamb sold for an unbelievable 122,000gns - smashing sheep records both in the UK and throughout the world.

Eclipsing last year's 88,000gns Texel record price paid at Lanark for Claybury Istabraq, this year's topper also surpassed the UK sheep record of £101,000, also paid in 2002, for a Swaledale shearing ram at Kirkby Stephen. It also broke the world record price for a sheep, believed to be \$240,000 Australian for a Merino ram in which, at current conversion rates, works out at around £100,000.

It's not as if the 122,000gns sale was a one off. Outside this amazing transaction, no fewer than 17 other ram lambs sold for five-figure prices - nine of which were in excess of 20,000gns - to produce the second best ever breed average, just short of last year's trade.

In fact, the averages would also have been well and truly blown out the

window if it was not for the fact that almost 100 more tups were sold this year, compared to the same sale in 2002.

It wasn't just the quality of the sheep on display that boosted the trade though. With an additional 200-300 new members having joined the society over the past 12 months, there is a growing demand for the cream of the crop in the Texel world and the cream carrying the all important ARR/ARR scrapie genotype.

"At present, only 14% of the tups are group 1s for scrapie, which means that breeders have a small pool to select stock rams from. And, because of this short supply, the value of a good ARR/ARR lamb has significantly increased," said Steve McLean, chief executive of the British Texel Sheep Society.

"As a result, we saw more breeders than normal joining consortiums to buy the good group 1 tups, which added significant value to certain sheep."

However, Mr. McLean was also keen to point out that such handsome dividends would not always be present for ARR/ARR sheep as the number of Group 1 sheep increase.

Not surprisingly, the 122,000gns tup lamb - from Lancashire breeders, David and Jane Houghton, who run the Tophill flock, at Bury, in Lancashire - was one of those favoured ARR/ARR sheep, but also one boasting a superior breeders' head.

"He's easy the best lamb here," explained Willie Knox, Mid Haddo, Turriff, one of five Scottish breeders who teamed up to buy the lamb. "We bought the 50,000gns Craighead Hercules lamb in 2001 and he is in the same league as that lamb if not better. He has a tremendous head."

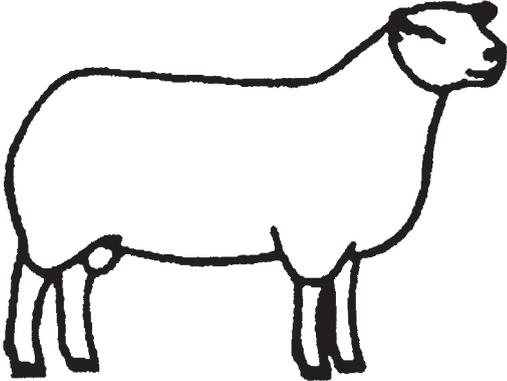
Commenting on the price of the animal, he said: "We are delighted that we've got him. We never thought he would be as dear to buy as he was but, at the same time, we were determined to get him."

David Houghton, who runs 90 ewes in his flock, was obviously delighted by the sale. "We always knew he was a good lamb - but we never realized just how good."

Such was the demand for the lamb, that bidding opened at 20,000gns and, with the bids coming fast and furious, the sale was completed within two or three minutes.

## MEADOWBANK TEXELS

Serving the Monaro & Southern NSW



### MEAT THE MARKET

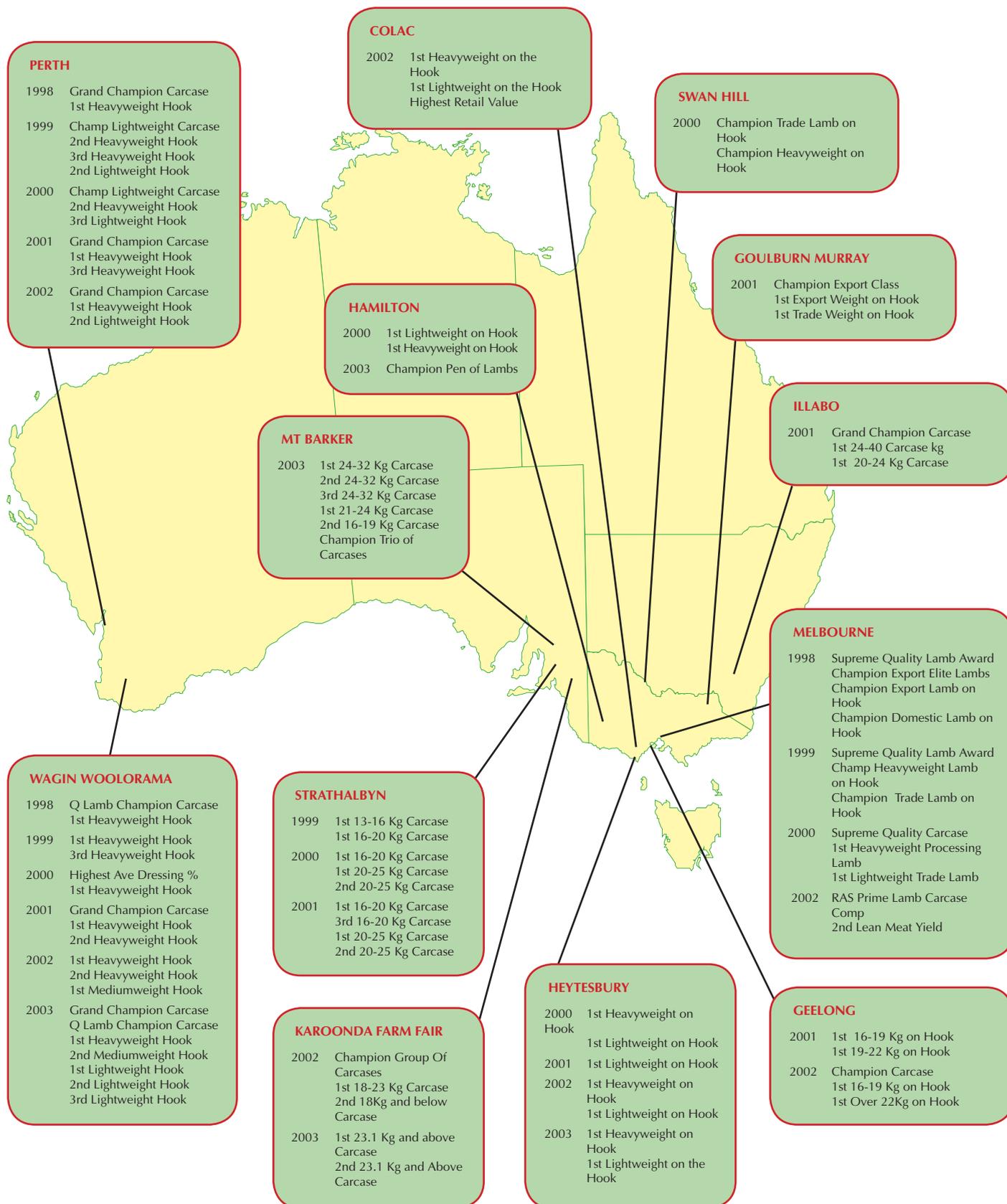
Meadowbank Texel progeny have consistently topped local markets & over the hooks sales.  
Rich in 'Little John' genetics

### Flock tested OJD Negative BUY WITH CONFIDENCE

**Bill and Robin Guthrie**  
Delegate NSW - Telephone (02) 64589244



# Texel Breeds Success In Carcase Competitions 1998 – 2003



## Narrabeen Butchery

Bert Rose of the Narrabeen Butchery in Sydney's north shore has seen lamb come and go over his lifetime as a butcher. He started his career as a butcher in Parkes, NSW as an apprentice and has been in the meat industry ever since. Bert is passionate about his shop and the industry and has played a major role in both. Here is what he has to say about Texel lamb sold through his shop supplied by Andy Roberts of 'Hillside' Texels, Cootamundra.

"The failure of the meat industry to supply a lamb that meets the 'Trim Lamb' specification (both from the grower and the wholesaler), forced us to go out into the network of growers and find lambs that were lean, large and still have good eating quality.

Such a lamb we found in Texel. A purpose bred sire that joined to the correct ewes (i.e. 1st crosses etc), could at an early age, give us the carcass we wanted. Carcase weight, the right muscling, fat score and conformation allowed us to work, confidently, to sell to "your customers", the lamb eating public, a great product with a future in the development of the sheep meat industry.

We were first offered these lambs on a trial basis of 10 a week. They quickly overtook the lambs we were being given and as the Texel taste took hold, we topped at nearly 100 per week.

The aging of these lambs made them better and the product could be successfully hung without compromising quality and freshness. The customers liked it.

In years gone by we had no choice but to buy a by-product of the wool industry, with the cooking smell that went with it. Now we have a lamb industry with growers committed to growing meat. Meat you can eat and have no smell in cooking, Lean Tender and Sweet to Eat. Such a lamb you find in Texel."

*Bert Rose with Andrew Roberts of Hillside Texels Cootamundra*



## Haven Lamb Wholesale Pty Ltd

Rob Robinson has operated a meat wholesaling business in Adelaide specializing in lamb since 1986. Aside from selling predominately in the South Australian market, Haven Lamb is also active in Western Australia and Queensland. Rob is an enthusiastic promoter of lamb, which has allowed his dynamic business to expand steadily in many directions.

Mr. Robinson also believes in including progressive growers in the promotion and branding of their own product. Just such a successful alliance has been consummated between Illawong Texels and Haven Lamb. Charlotte Morley and Ross Hamilton, who breed Texels in the picturesque Fleurieu Peninsular near the resort town of Victor Harbor in South Australia, have combined with Rob to supply and promote Illawong lamb, as a brand. At present Rob is supplying Illawong lamb to six shops in the Adelaide area, which are all extremely happy with the product.

"The number of shops we can serve is only limited by supply" Rob said, "The colour, texture, yield and above all consistency of product and supply all combine when marketing a successful product. Illawong has gone a long way toward to achieving those goals."

Rob Robinson targets only quality shops, which target a discerning clientele with lambs ranging between 19 to 22 kilo carcase weight. The light fat cover on Texel lamb assists the high end butchers to value add to traditional cuts with little waste, elevating their innovative standing and point of difference in the market place.

Illawong and Haven lamb continue to liaise and plan the logistics of increasing the supply of Texel cross lambs to Haven clients, on an all year round basis.

## A ten year partnership at Cootamundra

Cootamundra butchery has stocked local grown Texel cross lamb as long as it has been available. Ten years ago Texels arrived in Australia from New Zealand and a contingent duly arrived at Andrew Roberts Hillview property at Cootamundra, New South Wales. It was not long before David Jarvis of Cootamundra Butchery had the opportunity to cut up some fresh Texel product. Because Mr. Jarvis cuts up a broad range of privately killed lamb he has a discerning eye for quality. It was on just such an occasion that Mr. Jarvis first saw and handled Texel lamb. As they say in the classics, the rest is history.



Cootamundra butcher with Texel products in hand

Andrew Roberts has been supplying branded Texel lamb to the Cootamundra Butchery and others, on a year round basis since supplies from the new breed became available. David Jarvis and his shop have likewise sold branded Texel lamb from Andrew ever since supplies have been available. Mr. Jarvis prefers Texel lamb because they are big, meaty lambs with good texture and yield.

“As we started selling Texel lambs we started getting feed back and the comments were positive, with people saying it was the best lamb they’ve had” Mr. Jarvis said.

The Cootamundra Butchery still provides a full range of branded Texel lamb products, including value added products such as Texel meat pies (a local delicacy), and will continue to do so.

## LIVESTOCK Breeding Services

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Your top sheep need to be in the best hands. The best hands are at LBS.



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# Texel LAMBPLAN Trial investigates growth and muscle EBVs

Elizabeth Rogers, Development Officer, Three Springs and Bronwyn Clarke, Geneticist, Gingin

The WA Texel Breeders Association PIRD trial demonstrating to producers, processors and retailers the influence of the LAMBPLAN growth and muscle index on body type, market preference and retail value of prime lambs has continued with the remaining lambs carried through to heavier carcass weights. The first part of the trial involved measuring the production differences between these lambs at the sucker stage and a summary of these results and some background information are presented below.

## KEY FINDINGS

- Sucker lambs from rams with high estimated breeding values (EBVs) for growth had faster growth rates, heavier carcass weights but smaller eye muscles than sucker lambs from rams with high EBVs for muscle.
- Carryover lambs from rams with high EBVs for growth had heavier carcass weights but lighter loin and rack cuts and lower retail meat yields than carryover lambs from rams with high EBVs for muscle.

## BACKGROUND

LAMBPLAN provides two indices in which the estimated breeding values (EBVs) for growth, fat and muscling are weighted as either 60% growth, 20% fat and 20% muscling (60:20:20) or 80% growth, 10% fat and 10% muscling (80:10:10). As a very high EBV for one trait will compensate for a lower EBV in another trait, rams can have an equally high index, but have very different muscling and growth EBVs. There are two very different carcass types that correspond to high growth and high muscling EBV in high index rams, making them suitable for different markets.

A trial was set up to compare the progeny of high index rams with either high EBVs for growth or high EBVs for muscle. The individual ram EBVs and index values shown relate to their performance at post weaning age, which is aimed at weight range 40-70kg liveweight (Table 1). The Carcass+ index is similar to the 60:20:20 index, but has been calculated using post weaning figures assessed at liveweights 45-70kg. This makes the index a better estimate of performance for a producer of prime lamb in the carcass weight range 20-24kg.

Table 1. Average EBVs and index values for the high muscle and high growth rams.

Rams	PWWT (kg)	PFAT (mm)	PEMD (mm)	Index Value Carcass +
High Muscle	0.38	-0.11	2.60	130.62
High Growth	4.47	-0.60	-0.38	133.13
Difference Between Groups	4.08	-0.49	-2.98	2.51

The main findings from the sucker slaughtering were that lambs sired by high growth rams had heavier liveweights and carcass weights while lambs sired by high muscle rams had higher dressing percentages, deeper eye muscles and lighter coloured meat. There were no differences between groups in fat cover measured as GR tissue depth.



960002, 970003 muscle group rams. 980044, 970062 growth group rams

Sucker results summary

Group	Sire	Carcass wt kg	GR Tissue mm	EMD mm
1st Cross	Growth	19.9	8.01	27.78
	Muscle	18.8	8.23	29.71
2nd Cross	Growth	20.9	6.85	30.23
	Muscle	19.5	7.66	30.45

The growth group was significantly heavier liveweight than the muscle group for both first and second cross lambs at 4.1kg and 5.2kg respectively and 1.1kg and 1.4 kg for hot carcass weight. The diminishing difference between groups from liveweight to carcass weight indicated a higher dressing percentage from the muscle groups.

Lambs that did not reach slaughter weights as suckers were held on a maintenance diet as they were destined for the WA domestic market (18 -23kg) and therefore made little weight gain during summer. On the 4th February they were put into a feedlot to finish and were slaughtered on the 22nd March 2001.

## TRIAL PROTOCOL

Lambs were carried through summer at almost constant weight going into a feedlot on 4th February to prepare for a late March slaughter. 189 lambs were slaughtered on 22nd March 2001, and all were measured the following day for GR tissue depth with hot carcass weight also recorded. These measurements were used to select 10 carcasses per group, to be boned into retail meat cuts. The carcasses were selected by taking 5 either side of the average hot carcass weight for each group, and as close as possible to average for GR.

The carcasses were split in half down the spine, with the fore quarter, leg and loin sections then cut and weighed separately. The loin and leg sections were fully boned out to retail products, while the fore quarter section was made into a standard square cut shoulder product. Total fat, bone and trimmings were recorded for each carcass. The boning was completed by four boners from Goodchild Meats, and each boner dealt with a random selection of lambs from each group.

The data was analysed using growth and muscle groups for first and second cross lambs, which included the progeny from the two sires used in each group. A linear regression model was used to account for boner and CWT.

## RESULTS

The growth rates of each group ranged from 252 to 285 grams per head per day for one month on feedlot with the 2nd cross muscle recording the highest daily weight gain but none were significantly different (Table 2). There were no differences between growth and muscle groups for GR measurement.

Table 2. Liveweight gain and growth rates of groups in feedlot in preparation for slaughter and hot carcass weight and GR after slaughter.

N.B. These results are over all animals slaughtered, Table 3,4 are for boned animals only.

Group	1st cross growth	1st cross muscle	2nd cross growth	2nd cross muscle
Liveweight (kg) 4 Feb 01	37.7	36.3	36.2	35.5
Liveweight (kg) 15 Mar 01	48.3	46.3	47.0	46.8
Growth rate (g/day)	261	252	271	285
Hot carcass weight (kg)	22.4	21.3	22.6	22.0
GR tissue depth (mm)	13.2	12.9	11.4	12.4

The boned leg products were of similar weights with only the muscle group's average silverside weight 51g heavier than the growth group in the second cross lambs (Table 3). This difference translated to a 2% higher average leg meat yield and \$0.58 greater average leg meat value for the second cross muscle half carcass compared to growth. This amounts to \$1.16 per carcass and \$1,160 over a drop of 1000 lambs, a substantial reward for meat processors paying on hot carcass weight only.

Table 3. Retail meat yield, weight and dollar value for individual and total leg cuts

Group	1st cross growth	1st cross muscle	2nd cross growth	2nd cross muscle
Topside (g)	555	531	578	574
Silverside (g)	406	424	411	462
Rump (g)	246	241	250	270
Round (g)	434	432	458	456
French shank (g)	400	387	404	395
Leg Meat Yield (%)	55.5	55.5	56.5	58.5
Leg Meat Value (\$)	\$17.39	\$17.21	\$17.94	\$18.52

The muscle groups had a heavier loin in both the first and second cross lambs and a heavier rack in the second cross lambs. This improved backstrap meat yield and total backstrap value but the difference was not significant (Table 4). If the increased values of each leg (\$0.58) and each backstrap (\$1.04) in the second cross lambs are combined, the total increase in retail value of a carcass from the muscle group is \$3.24 per head.

Table 4. Retail meat yield and value for individual and total backstrap cuts

Group	1st cross growth	1st cross muscle	2nd cross growth	2nd cross muscle
Loin (g)	218	239	203	240
Rack (g)	458	463	441	481
Fillet (g)	117	111	126	125
Loin meat yield (%)	24.5	25.5	24.2	25.3
Loin meat value (\$)	\$10.64	\$10.91	\$10.30	\$11.34

There were no differences between growth and muscle groups in either first or second cross lambs for weight of fat (Table 5). The muscle group had 0.132 kg less bone than the growth group in the second cross lambs.

Table 5. Fat and bone from the leg and loin sections of split carcasses

Group	1st cross growth	1st cross muscle	2nd cross growth	2nd cross muscle
Fat (kg)	0.939	1.024	0.765	0.847
Bone (kg)	1.526	1.445	1.469	1.337



Sucker lamb carcasses

Trimming from the boning of leg and loin were measured, but not included in the analysis due to large differences in the components of trimmings between boners. The Square cut shoulder could not be analysed either due to missing values from one boner.

## CONCLUSIONS

The growth index influenced weight, producing heavier lambs and carcasses at both suckler and carryover stage.

The muscle index influenced yield, producing higher yielding lambs and more saleable meat.

Lambs sired by the high growth rams were heavier and grew faster than lambs sired by the high muscle rams, at the suckler stage. However, as carryover lambs there was no significant difference in liveweight between the two groups, with the lambs sired by the muscle type rams growing equally as fast as the lambs sired by the growth type rams in the feedlot. This may be because by this age and stage of maturity the growth type lambs were starting to plateau in growth rate as they approached their potential frame size, while the muscle type lambs were able to continue to put on flesh.

Lambs from the high muscle rams tended to contain more muscle than lambs from the high growth rams. This was evident in the first cross suckler lambs which had larger eye muscles and in the second cross carryover lambs which had heavier loin and leg retail cuts. The use of a high muscle ram not only improved meat yield, but also had the most impact on the yield of high value cuts.

Using well-muscled rams to produce progeny with higher meat yields will become increasingly important, especially if WA processors implement VIAscan and payment grids become based on lean meat yield. However, under current marketing systems which are based on carcass weight a high growth index is more profitable for the producer while the high muscle index is more profitable for the processor, as the current weight and fat payment system does not identify and reward producers for high yielding carcasses.

The full results of the trial will be available on [www.texel.org.au](http://www.texel.org.au)

## ACKNOWLEDGMENTS

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**Getting the END results**

Member of



Lambplan figures available

Narioka 645/01  
Lambplan carcass plus index - 187

**SEMEN & RAMS AVAILABLE**  
NEW BLOOD - NZ's top ranked 2000 drop ram,  
Landcorp Waikite 299/00 used for 2003 drop.



