

Taylor Farquharson
Barriere Elementary



Sheep Dairy

Hello, my name is Taylor Farquharson and I am currently enrolled in Barriere Elementary. I am twelve years of age and in Mrs. Scott's class (Grade Seven). I like to ride my quad, ride bikes with my friends, bounce on my trampoline and play with my dog. This is also my fifth year as a 4-H sheep club member.

Before I started on my Sheep Dairy project I was going to continue my Cape Breton Coal Miners project. Then I thought maybe I could do a new project with my sheep. I was eating a bowl of cheese-covered chips when it hit me, that maybe sheep can make cheese! So I decided that I wanted to learn more about sheep dairies and see why my Rideau Arcott had more milk than the other breeds of sheep.

I started my research by going on the Internet, trying things like [www. Sheepcheese.com](http://www.Sheepcheese.com) and [www. dairysheep.com](http://www.dairysheep.com). Then I looked in the Yellow Pages and called a lot of stores, but none of them had sheep dairy products! Then I found a listing for Mountain Meadow Sheep Dairy in Chase. I called customer service and interviewed Hani Gasser. He invited me up for a tour, which my family and I did during Spring Break. I got lots of information from the interview and tour, and we bought lots of cheese and sheep sausage. I eventually found several websites on sheep dairies and sheep cheese on the Internet and other information through the regional library.

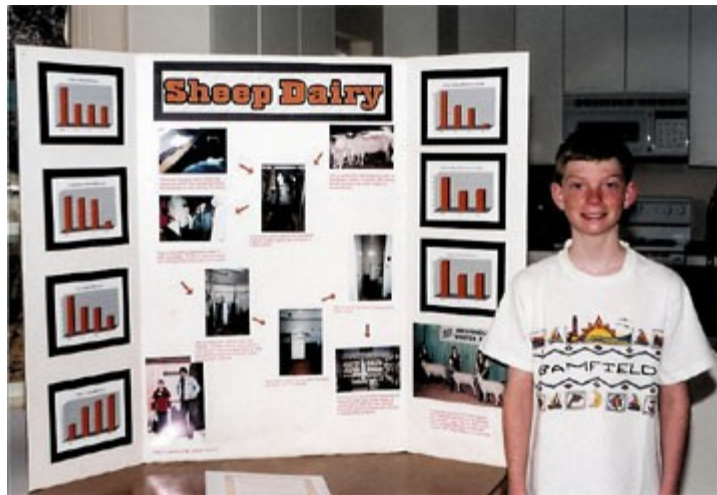
With my research I found that sheep dairy products are very healthy and sheep milk is very popular worldwide, except in North America. Did you know that in 1989 more sheep than cows were milked worldwide? Sheep milk is also very economical because you can make twice as much cheese as you can with the same amount of cow's milk. I learned that sheep's milk is healthier than cow's milk. Many people with an allergy to cow's milk can drink sheep's milk with no problem.

I used Print Shop and Photo Editor for most of the backboard. The backboard was very simple consisting mostly of graphs. I chose to put the sheep milk comparison in charts because they are easy to read. I chose to put the steps for making sheep cheese into this picture flow chart because it was informative and again, easy to read. I think the

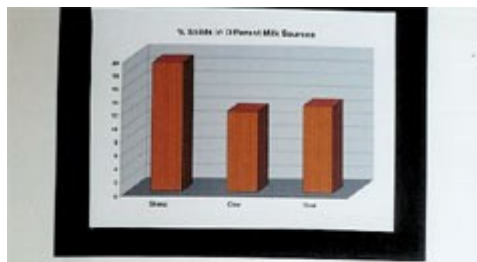
presentation was what got me a gold medal. I decided that my mark would mostly come from my verbal presentation because I am very good at public speaking.

Besides my backboard, I also had a binder on display that contained facts from my two interviews, as well as my internet research and other information. I had samples of various kinds of sheep cheese from Mountain Meadow Sheep Dairy as well as sheep sausage. If there were any improvements to make it would definitely be in the summary sheet I was issued when I started this project. I forgot to state the results of my research, that Rideau Arcott sheep are 15% East Friesian, a dairy breed that produces 30% more milk than your average sheep. However, I did have this information in my binder.

I would definitely recommend undertaking a Heritage Fair project as it teaches you a lot, and should you get the opportunity to go to the Regional Fair, definitely go. It offers a field trip, fun activities and cool prizes (not to mention missing a day of school).



Cheese and sausage samples



These are my sheep and they inspired me to pursue this topic for my Heritage Fair project. Lucy, with me (left), Lucky, with my sister, Bhreagh (center) and Leona, with Tanya Nelson, a fellow 4-H'er.