



# SHEEP

Elementary

Sheep are raised for wool and meat. Most of the sheep in Oklahoma are meat breeds. Lamb meat is an outstanding source of vitamins and minerals. One sheep produces eight to 10 pounds of wool per year.

Sheep are very gentle animals. They are easily frightened. They flock together for protection. Sheep have many natural predators (animals that hunt and kill sheep for food). Predators include coyotes, wolves, and domestic dogs. Sometimes larger animals, like donkeys or guardian dogs, are kept in pastures with sheep to scare off possible predators.



## FUN FACTS!

Ewes usually give birth once a year and have 1-3 lambs. They typically give birth to twins.

Sheep are the only source of lanolin - grease that comes from wool before it has been washed. Lanolin is used in lotions and cosmetics.

## SHEEP VOCAB

**Ewe:** female sheep

**Ewe lamb:** female baby less than one year old

**Lamb:** baby sheep

**Ram:** male sheep

**Flock:** group of sheep

**Wool:** the fine, soft, curly hair that comes from a sheep

# LEARN ABOUT SHEEP SHEARING



Watch the video to see a sheep being sheared! Then answer the questions.



1. Does shearing hurt the animal?  
If they do get cut, what is it like?

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2. Why is it good to shear the sheep?

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3. What comes from wool that is used in lotions?

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4. What are two things made from wool?

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5. What in lotion comes from wool?

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## BAA BAA LAMB BURGERS

ASK AN ADULT FOR HELP

### INGREDIENTS:

- 1 pound ground lamb
- 1 clove garlic, minced
- 1/2 small onion, chopped
- 1 piece of bread
- 1 egg, beaten
- 2 teaspoons coriander
- salt and pepper to taste

## LEMON MAYONNAISE

### INGREDIENTS:

- 4 tablespoons mayonnaise
- 1 teaspoon lemon juice
- 1 tablespoon fresh mint

Try this lemon mayonnaise recipe – it goes well with lamb burgers.

### DIRECTIONS:

1. Soak bread in warm water for 1 minute, then squeeze out excess water.
2. Mix ingredients together in a large bowl with your hands. Form into burger patties.
3. Fry in olive oil or grill on the barbecue 2-3 minutes on each side, turning once only.
4. Top with feta cheese and any veggies you like.