



Llanwenog Sheep Society Flock Visit 2019

Mr Eurig Evans and his family of the Penrherber Flock hosted us for this year's Flock Visit. Eurig is well known on the show circuit and last year joined the Working Committee. Eurig has spent the time since he agreed to host us to erect a new shed, which was ideal for the wet weather that was given to us on Saturday! Approximately 50 people had pre-booked to attend with a good mix of both established and new members



along with some who had travelled from afar and we were all greeted with a hot drink and a cake! Representatives from Heygate's Feed and Datsmars UK (Roxan Tags) were also in attendance.

Pengelli Uchaf had been farmed in the family since the late 1800's and the Llanwenog breed was the prevalent breed of the farm. Six years ago Eurig re-introduced the breed to the Farm by buying 10 broken mouthed ewes from Gareth Lloyd of the Clettwr flock and a ram from Huw Jenkins of the Gwynfaen flock. Further ewes were purchased over time, but the flock has been a closed flock for the past 3 years.



Eurig had recently scanned the sheep and had pre-marked them in readiness for our visit! He had scanned with 18 Singles, 23 Twins and 2 Triplets. This year he has used an Alltgoch 2 year old Ram and 2 of his homebred Penrherber Rams.



Any ewe's who were showing brown wool are being moved over to the 'commercial flock' and put on a commercial ram. Only the best were retained for the pedigree flock.

Members were give a tour of the sheep in the morning and invited to take part in stockjudging a pen of ewe's. The Ewe's had been

judged earlier in the day by Mr Maurice Greenslade and after lunch he gave his placement and reasons. Six people had got it correct and the winner was Alaw James who received five bags of feed, kindly donated by Rhian Rees of Heygate's Feeds.

Lunch comprised of soup and Eurig's own Llanwenog Lamb cooked in a wood pellet grill served in a roll with Stuffing – many coming back for a second one!

Eurig had arranged for us to attend the local Caws Cenarth Cheese, which was a couple of miles up the road. The majority attended and they were not disappointed. A local Company who had originally been dairy farmers and diversified into cheese making to supplement their income and in time turning to full time cheese makers and buying the milk in from local farmers. They were working weekends to meet the demands of Christmas and we were therefore lucky enough to see some of the process first hand.

