

The Farthest North Goat Association Newsletter

April 2006

Inside this issue:

Meeting Notes Photo Contest	2
Hoof Trimming	3-5
Cheese making: Installment 2: What is Cheese?	6-7
Mad Aggie	7-8



Rebecca Kahoe with her day old toggenburg kids (3-29-06)

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February Meeting Notice

The April meeting will be held at 1:30 p.m., April 8th, in rm. 252 of the Duckering Building, UAF campus.

FNGA webpage:

The FNGA now has a webpage at www.akfnga.org.



February Meeting Business:

Main topics of discussion for last meeting:

- 1) The club decided to submit Jennifer Ansley's Agricultural draft regarding sale of goats milk as a potential cottage industry to two separate entities beyond the Alaska Agricultural department.
- 2) Annette Bray related her experiences at the Fort Worth Stock show in Texas regarding the dairy and boer goat shows.
- 3) We verified show information. Confirmed that Mark Baden will be our judge for the August boer and dairy goats shows.
- 4) We discussed the potential of purchasing an instructional video regarding Artificial Insemination techniques.

Reminders:

- We are still looking for donations for the August Sanction Show. The more the better.
- Remember to give you does a Clostridium/Tetanus booster 3-4 weeks before they kid.
- Dehorn you buck kids at no later than 1 week and doe kids no later than 2 weeks.

Best Goat Picture contest

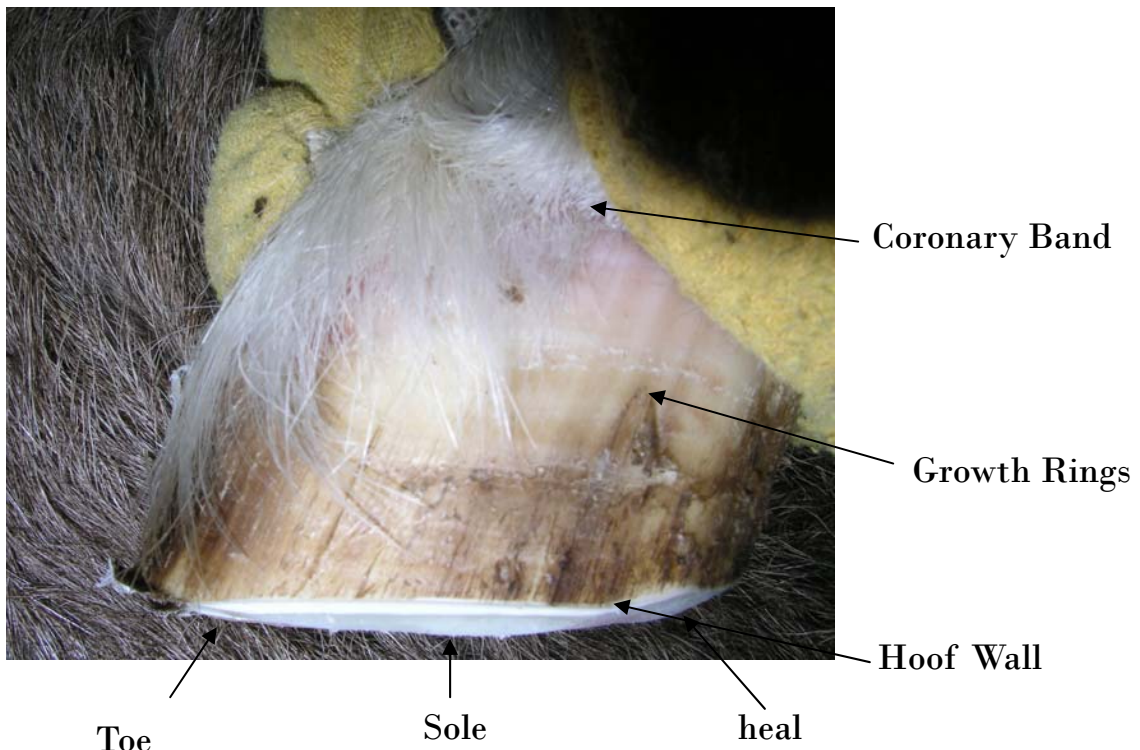
Submit you best and most unique goat pictures



Hoof Trimming

Hoof trimming is one of the fundamental management tasks involved in raising goats. They have extremely fast growing hooves as a result of evolving from rocky, abrasive terrain. Ironically, a true test of good pasterns is how well they stay up with very overgrown hooves. With that said, letting hooves become too long can ruin a goat's pasterns. The basic equipment consists of a quality hoof trimmer. A good hoof shears is the little "orange" handle ones found in goat supply and animal supply catalogs. In addition to shears, a plane of some type is very useful for filing/planing the hoof flat at the end. A rule of thumb when trimming hooves is to trim the sole approximately parallel to the coronary band and growth rings. I find that the correct angle for the trimmed sole of the front foot very closely follows this rule. The trimming angle of the rear foot is slightly larger than the growth rings. The first step is to pick out the manure and dirt. I usually trim the heel pads next. Usually between the heel pad and the toe, the base of the hoof can be seen. Trim the heel pad to this level. Then look at the growth rings and trim off the toe from the heel pad forward. Until you gain more experience, proceed slowly and take off small quantities of hoof at a time. When you begin to see a light pink color, it is time to stop even if the hoof is not perfect as another slice will draw blood. In the end, the goal is to have both hoof digits trimmed to the same level when held side by side. If the goat happens to have hoof rot, it is important to cut out as much as possible. Sometimes, the hoof rot can extend upwards into the hoof wall. Still try to cut this out. I will not discuss any methods for dealing with hoof rot medically or topically here. The main element to eliminating hoof rot is to keep the hoof trimmed and dry. Muddy pens will have the tendency to lead to hoof rot. The ultimate goal of any goat owner is to never have to trim hooves. This is done by large amounts of exercise on abrasive terrain. This is the perfectly trimmed hoof the natural way and shows what the hoof should look like after trimming.

On the following two pages, a photo description can be found showing the trimming process for both the front and rear foot from the beginning to the end.



Hoof Trimming: Front Foot



Untrimmed Hoof



Pick out the manure and dirt that gets compacted between the hoof walls



Trim a small amount off of the heel and then trim off the toe portion parallel to growth line.



Level off the foot and begin trimming the second hoof



Level off the second hoof. It is easiest to trim off the outer edge of the hoof wall and proceed from there.



Trim off the inner hoof wall and hoof sole



Use a plane and level off the hoofs



Finished hoof after final planing



Note that the base of the hoof is approximately parallel to the growth lines.

Hoof Trimming: Rear Foot



Untrimmed Hoof



Initial trimming of heel pad



Initial cut of side wall.



Hoof after side wall cut



Trim the second hoof similarly to the first hoof



Hoof before planing. It is normally not possible to trim as much on the rear hoof as it is easy to draw blood.



Finished hoof after the final planing. Both hooves should be approximately at the same level. This is not always possible to due to the potential of drawing blood, however, over time it should be the goal.

Cheese making – Installment 3 Fresh, Cultured Cheeses

By Jennifer Ansley

When you are ready to start making cultured cheeses, you'll have to collect some supplies. You will need the following:

- a. Thermometer (must register at least 80°F - 170°F)
- b. Culture (direct set or buttermilk)

Rennet (available from goat supply catalogs)

Cheesecloth (also available from goat supply catalogs.

DO NOT buy cheesecloth at the grocery store unless you absolutely can't wait. Proper cheesecloth has a denser weave and can be washed and reused. Grocery store cheesecloth is much looser and curds will escape and clog the cloth)

Ladle

Stainless steel pot (seamless – available at Fred Meyer)

Long, stainless steel knife (a bread knife works well)

A good recipe book (**Goats Produce, Too!** by Mary Jane Toth has the best goat cheese recipes)

The easiest cultured cheese to try is also one of the most popular of gourmet cheeses – chevre. It has the added benefit of being useful in many different types of recipes and can be flavored in many different ways for serving on a cheese platter as well.

Begin with 1 gallon of goat milk (this recipe can be doubled without problems). Warm the milk to 80°F. Remove ¼ cup of warm milk from the pot. Stir 1/8 tsp mesophilic direct set culture into the ¼ cup of milk. Pour this mix back into the pot. Stir well. If you are using buttermilk, stir ½ cup of buttermilk directly into the pot.

Add 4 drops of liquid rennet to 1/3 c cool water. Mix well. Take 2 Tbsp of this diluted rennet and add it to the milk pot. Stir well for a minute or two, then cover and let the milk sit at room temperature for about 8-12 hours. Room temperature in Alaska might be a bit too cold, however, so be sure, if your kitchen is cool, to insulate your milk pot with towels. The milk needs to stay around 80° F for the culture to work.

After the resting period, your milk should look like thick yogurt. There is often a layer of greenish whey floating on top. Line a colander with one layer of cheesecloth and place the colander over a large pot. Gently ladle the curds into the cheesecloth. **DO NOT** pour the curds into the colander. The curds are very delicate and will lose their surface tension if you do not handle them gently. This means that the curds will clog the cheesecloth and, although you can still end up with chevre, the cheesecloth will need to be frequently scraped to allow the whey to drain. In short, it becomes very messy, and you lose quite a bit of cheese in the process.

When all the curds have been ladled into the cheesecloth, twist the ends of the cloth together and hang the chevre to drain. Be sure to save the whey as it can be substituted for water in baking recipes. After the chevre has stopped draining, about 8 hours, wrap it in plastic and refrigerate or

freeze it. If you refrigerate it, change the wrapping after about 8 hrs, as more whey will drain from the cheese. This cheese freezes marvelously with no discernable change in the texture or taste.

Chevre can be used in many recipes as a substitute for cream cheese. It can also be seasoned for eating with bread or crackers. My favorite recipe follows, but remember that you can add whatever herbs or spices take your fancy. Just don't forget the salt. Refer to **Goats Produce, Too!** for a number of excellent chevre recipes.

Garlic and Onion Chevre

1lb chevre

1 tsp kosher salt

½ tsp garlic powder

½ tsp onion powder

Coarse ground black pepper



MAD AGGIE by Connie S. Reynolds

(reprinted with permission from Connie Reynolds)

autumnfarmsboers.com

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In all the years of kidding, I can think of only two goats that got really mad after kidding. Maybe not mad, but extremely protective of their babies. Most my girls, if they saw a security problem, would snort really loud to their babies and then take off. The babies could follow if they wanted. Some of the girls even acted like they were saying, "Here, eat my baby so I can have time to run away." A few were brave enough to cautiously head butt the gentle family dog, ever so lightly. But, only two got madly protective.

One of the mad ones was an Angora, a wild Angora. We had bought a herd years ago who had badly been taken care of. We brought them in and hayed them and grained them and they thought they were in heaven. After a week of this lush treatment, I went out one day to grain the girls and they politely came up to the feeder to get their grain, which shows how wild they were to be so polite, until I heard something like a locomotive coming at me. A blur of white flew past me, butted the grain can out of my hand, knocking it high up in the air, grain going everywhere, and then the white locomotive wheeled around and charged back to clean up the grain off the ground.

One of those Angora does, getting grain probably for the first time, went wildly nuts over it and had to have it all costs, but being wild, the best thing she could come up with was to charge in, butt the can out of my hand, and then dive around to clean up the after spill. She couldn't wait for that luscious grain.

Since everybody was white, it took me a while to figure out which doe was doing it. Then, Lee and I caught the doe on one of her mad rushes, put a collar and a bell on her so we could hear her

coming at grain time. Which was sort of frightening in itself to hear the thundering of little hooves, a bell swinging wildly and loudly, and you ready to save the bucket or the grain can at the last second. She also got

the name of Bell. That spring Bell was put in a kidding stall beside the other Angora girls and she had a gorgeous little girl. Without thinking I stepped into the stall to put iodine on the kid's belly button and dry her off with a towel. Bell had always been fearful of us, except with grain, so I never thought to notice her attitude.

She must have stood there one second and without warning took a lunge and hit me in the knees, knocking both knees backward, hitting the door behind them hard. I had no idea knees could go back that far. I thought both knees had been shattered and I was stuck in a stall with a mad horned goat. Without hesitation, I socked Bell in the nose.

She stopped in mid second charge at my attack and backed into the corner. I found my knees could still work, though I couldn't hunker down, and I cleaned the baby, put the iodine on, grabbed Bell's horns to hold her, and checked her teats to make sure the plugs were out so the baby could nurse. She was going to try and take me again about that, but I growled threats at her and she settled down. Then I cautiously backed out of the stall, keeping an eye on the fighting goat.

That was about nine years ago. This Jan. I had one first timer, a descendant of the Angoras mixed with Boer, kid two beautiful kids. Being young and a first timer, she did remarkably well. This sweet little doe, Aggie, was a lover, not a fighter. She loved for people to pet her in the pasture. Once again, without thinking, I stepped into the stall and set my sitting bucket down so I could sit on it and work on the kids (remember, I can no longer hunker down). By the time that bucket had touched the ground, that first timer wheeled and thumped that strange bucket.

Whoa! What a surprise! So, I gave up on the idea of using the sitting bucket and bent over to towel the babies and put iodine on the belly buttons. In the next instance, I thought I had not only lost my hand, but my whole arm. She opened her mouth as wide as she could and Aggie just about swallowed that right arm up. She never bit down, but it was a very firm warning.

I went ahead and cleaned the babies up and iodined them while Aggie was pretending to take whole bites out of my hands and arms, snorting the whole time. Those were her babies and no one was to touch them. When I made sure there were no milk plugs in her teats and one of the kids staggered to the back to get a nourishing drink, she acted like she was going to take the kid's head off, but would stop short and the vicious bite turned into a loving slurp with her tongue on her beloved kid. I quietly backed out of the stall and watched over the door to make sure she settled down and her kids would be all right. Aggie turned out to be a perfect mom.

Of course, for a day or two we had to be cautious about carrying buckets into her stall. There was just something about a bucket that her kids needed protection from. THE END

