



The Farthest North Goat Association Newsletter

February 2006

Preparing Your Doe For Kidding

For most goat species, the breeding season has come to an end. Now is the time prepare your goat for kidding. There are many things you can do to manage your doe or prepare for kidding, however, the following are ones that we feel are critical.

Inside this issue:

Meeting Business Blueberry picking	2
Bray Dairy Goat History	3
Cheese making: Pasteurization	4
2005 ADGA sanction show results	5-8
Cranberry Ridge Dairy	9

1. **Make sure your doe has free choice access to mineral salts.** Loose minerals are superior to blocks as the goat will have a tendency to consume larger quantities. Choose a mineral supplement that is made for goats as there are several on the market. We have been pleased with Sweetlix 16:8. Other minerals are available such as Hoeggers Golden Blend, etc. Mineral supplements for goats should be high in both copper and selenium. Selenium is an essential nutrient for the development of the muscular system in growing fetuses and is not found in Alaskan forage and hays. Lack of selenium leads to a disease in the kids called White Muscle disease, which commonly leads to death of the kid. Do not feed goat mineral supplements to sheep as copper toxicity will result. **I Feel this is one of the most important things that you NEED to due for your pregnant does.**
2. Dry your doe off 2 months before they kid. Milking the doe to far into pregnancy will decrease the doe's potential milking productivity. Since the primary reason we breed dairy goats is for the milk, help maximize it output.
3. Your doe needs a Clostridium C&D and tetanus booster 1 month before they kid.
4. Keep your doe in good condition. Not to heavy but not to thin. Adjust food levels accordingly.
5. Make sure you have supplies on hand that you might need for kidding and the newborns just after birth. If you plan to implement and CAE prevention program then you need to either pasteurize the clostrium or get goat clostrium replacer. One thing that is extremely valuable if you have a difficult birth is a friend with a small hand and arm. It is amazing where such an appendage can go

FNGA officers:

President: Annette Bray 488-0872

Vice-president: Paul Finch 488-4768

Secretary: Lynn Pomeroy 488-1263

Treasurer: Mary Nebert 457-1670

Mailing address:

c/o Mary Nebert

862 Redpoll Lane

Fairbanks, AK 99712

February Meeting Notice

The February meeting will be held at 1:30 p.m., February 11th, in rm. 146 of the Duckering Building, UAF campus.

FNGA webpage:

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



January Meeting Business:

Main topics of discussion for last meeting:

- 1) The club decided that we should create a web page. The webpage is now up on the internet and address is www.akfnga.org. The newsletter will be distributed through this medium. Emails will be sent out to current members with notification when a current newsletter comes out.
- 2) August Show discussion: The boer goat group decided that it would be beneficial to hold a show and sale. The sale will include both breeding stock and meat stock. Paul Finch is taking care of the planning details. This show and sale is slated to occur on Friday, August 4, 2006. As result, a sanction boer goat show will not be incorporated into the show at the Tanana Valley Fair. The ADGA sanction dairy goat show along with the fair goats shows will occur as normal during the Fair times. Goat showmanship and clinics will be held on the 5th, the ADGA sanction show on the 6th, and the fair goat shows on 7th.

Blueberry Picking with Goats: An intriguing adventure

Ahhhhh, July in Alaska when the blueberries are ripe and the bugs are thick. A trip is planned to take a walk to prime blueberry patches where the berries will flow, thus the winter supply ensured. You awaken on the big day, breath the enticing air; load the gear and most importantly the goats. What an opportunity, filling the freezer with moist, antioxidant rich blueberries, while at the same time exercising and browsing the goats. Perfect combination! Just perfect! It can't get better! As you hit the trail for a couple mile tramp to the prime bushes, you contemplate the goats fascinating selection of browse as the summer season progress. In May, the goats adore soapberry and spruce. As the willows emerge in June and July, they become the primary focus. Then you fascinate at the different variety of willows and how the goats truly prefer certain kinds over others. As late July emerges, the vetch comes out and watch out, the goats have an new FAVORITE food. They adore vetch especially August and September Vetch. You also wonder how closely your goat's selection of browse mimics wild ungulates selection and think, that would make a wonderful article for the newsletter. Your mind slowly migrates to the various roles that your goats are playing on the walk; the watch goat, the leader, and the rest that just enjoy them selves. You watch the fascinating behavior in which the smallest goat always chooses to pick on the largest goat. And of course, you swat mosquitoes the whole time. Finally! At last, you see them. The shimmering fields of blueberries. Fat and round, thin and long. They are all there. Heaven. You get out you buckets and begin picking. The goats disperse finding their favorite browse. All is a picture of tranquility. That is, UNTIL, the goats realize that the blueberry bushes you are at are the GOOD ONES! From then on, you have a herd of 1,400 lbs chasing you from bush to bush. They knock over the buckets. They knock over you. The faster you move the faster they follow. You try diversions by taking them to the nicest willow patch that you can find and causally stroll to the next blueberry bush. Then you find that this is a mighty error. Being subtle with goats doesn't work; they always know that you are up to something. Then, you guessed it; 1,400 lbs of goats come charging. The frustration mounts and in the end you just have to give up and leave the blueberries to the birds and bears. Then strangers hear as you stroll out of sight, NEVER, NEVER AGAIN WILL I PICK BLUEBERRIES WITH GOATS!



Intriguing things????

Bray Dairy Goat History

It all started late one afternoon in late August after a day spent at the Colorado State Fair in Pueblo.

We had just moved to Colorado from Fairbanks in July and because Annette loves fairs, she loaded up six kids and was off on a 50 mile drive to the fair. Paul & Jeff, being 12 & 10 1/2, were allowed some time in the livestock barns while the rest went for a food. Unknown to Mom as to the exact barn they were interested in, she was quite surprised when Paul announced on the way home that he wanted a **dairy goat!** What an idea!??? Paul, how did you come up with that idea?

After some research, the 8 members of the Bray family traveled 60 miles to a goat dairy in Trinidad. We returned home with a LaMancha, Togg, Alpine cross. The next spring she had 2 doelings. We lost one when she got under a piece of plywood, it fell on her – a sad story. Matt was born into a family of goats in July and attended his first Dairy Goat Show in August. She entered the exhibit barn wearing her beautiful beard. Why would we ever have considered cutting it off! But, by show time, the beard was gone.

In the next 8 years our herd grew to 40, with 12-14 milkers. We bought a Saanen doe at the Spotlight sale and a Togg from a Colorado breeder. It was truly a sad day when we had to make selections and take only 6 goats on our move back to Alaska., this time to our current home. That was July 3, 1984. One recorded grade doe, one Togg doe and a young Saanen buck traveled with us through Canada. Three doeling kids flew to North Pole.

Since 1984, our herd has varied from 3 milkers to 10 milkers. We started with a plywood shelter, advanced to a lean-to against the garage/shop and then to our current barn. Pack goats were introduced 5 years ago. To date, hiking with those guys has been a real joy. I especially like hiking Angel Rocks, but humans shall never try to go where pack goats go.

Our most interesting buck was Karl, a Togg. He must have liked playing basketball because whenever Maria and Matt would be shooting baskets, Karl would jump unto the lean-to then onto the court and get his turn a hitting the ball. But, we never got an action picture.

Goats have given us many years of enjoyment. I'm sure you are enjoying goat personalities even as we speak.

Sometime when you stop by and ask to see our goat history in pictures I'd love to share the scrapbook with you.

To all my wonderful friends in our goat club and in our goat world!

Thank you for your support, prayers, cards and gifts for my family and me during this past summer. It is good to be back. I have seen many of you and I am looking forward to another exciting year with all of you and all our goats,

With Love, Annette

**NORTH COUNTRY BOER
GOATS**

FULL BLOOD AND PERCENTAGE

PAUL FINCH
981 CLEAR ST. NORTH POLE, AK



Alaska Feed Co.

1600 College Road
Fairbanks, AK 99709
907-451-5570
800-478-3333
Info@alaskafeed.com

FEED · PET SUPPLIES · SEED · FERTILIZER ·
FENCE · FARM SUPPLIES

Cheese making – Installment 1 Pasteurization

(editors note: the author Jennifer Ansley operates a successful small business specializing in goat milk based soaps and lotions. She is also our resident cheese making expert)

Begin at the beginning with proper handling of the milk. This means that as soon as the milk is brought in from the barn, it must be filtered and pasteurized. Pasteurization ensures two things:

1. Elimination of unwanted bacteria. Obviously, the main bacteria we wish destroyed are pathogens which can make people sick. However, pasteurization also eliminates other bacteria which, although not harmful, can interfere with the cheese making process. When making cheese, you will introduce special bacteria to ripen the milk, and you do not want competition with naturally occurring bacteria which can produce off-flavors and otherwise interfere with consistent results.
2. Elimination of unpleasant “goaty” flavor. The fats in goat milk are much more delicate than those in cow milk. They have a tendency to quickly acquire a “goaty” taste which many Americans find unappealing. Pasteurization stabilizes these fats and prevents them from turning “goaty” even if you wait a few days to use the milk for cheese.

Home pasteurization is easy, effective and fast. Simply bring your milk in from the barn and filter it directly into a stainless steel pot such as those available in the kitchen section of Fred Meyer. Put your pot on the stovetop and turn the burner on high. Unless your milk is from a very recent freshener, you should not have any trouble with the milk burning. Place a thermometer in the milk and heat until the thermometer registers 165°F. The milk need only stay at this temperature for 15 seconds. Now the milk is pasteurized. That’s all there is to it.

Of course, you do want to cool the milk as quickly as possible. As the milk temperature drops, airborne bacteria can be reintroduced. I cover my pot with a paper towel and put it in a cooler of cold water. I then pack re-freezable ice packs around the pot. When the milk is cooled to around 50°F, I pour it into jars and refrigerate it.

In the next newsletter, I will discuss what makes milk into cheese. In the meantime, here’s a cheese recipe that pasteurizes as you make the cheese. It’s easy and has a high yield:

Ricotta

- Heat 1 gallon of milk to 206°F (this recipe can be halved or doubled).
- Stir in ¼ cup white vinegar (cider vinegar can be used but the white vinegar gives a milder tasting result).
- Stir gently for a couple minutes – you will see curds forming. Milk from late in the lactation cycle contains more milk solids and can make more cheese, but it needs more vinegar to separate out the curds. Add vinegar 1 T at a time until the whey is a clear green.
- Drain the curd into a cheesecloth lined colander for 1 minute.
- Place the curds in a bowl and mix in 3 T butter and ½ tsp baking soda.

Refrigerate until ready for use.

Farthest North Sanctined Dairy Goat Show - 2005

Judge: Cathy Pindell

BEST DOE IN SHOW

Dani's Knik Acre Heidi

BEST JR. DOE IN SHOW

Green Horn SP Polly

BEST UDDER IN SHOW

Pass-This-Way Splash!

JR. GET-Of-SIRE

Green Horn Ginny's Denali

SR. GET-Of-SIRE

Pass-This-Way

Alpine

CLASS NO.2

UNDER 3 MONTHS

- 1 Pass-This-Way Verena
- 2 Pass-This-Way Verona
- 3 Pass-This-Way Vera
- 4 Pass-This-Way Vana

5/11/2005

Peryll Kyzer

5/11/2005

Peryll Kyzer

5/13/2005

Peryll Kyzer

5/13/2005

Peryll Kyzer

Jr. Champion

Pass-This-Way Verena

Res. Jr. Champion

Pass-This-Way Verona

CLASS NO.7

2 YEARS & UNDER 3 YEARS

- *1 Pass-This- Way True Blue

4/5/2003

Peryll Kyzer

CLASS NO.8

3 YEARS & UNDER 5

- *1 Pass-This-Way Vacation
 2 Pass-This-Way Stickleback
 3 Alaskan Acres Heidi's Amy
 4 Pass-This-Way Seville
 5 Pass-This-Way Vexation

8/26/2000

Peryll Kyzer

6/9/2002

Peryll Kyzer

5/18/2002

Laurie Powalski

5/14/2001

Peryll Kyzer

4/12/2002

Peryll Kyzer

CLASS NO.9

OVER 5 YEARS

- *1 Pass-This-Way Storm Splash
 2 Pass-This-Way Storm Glider
 3 Pass-This-Way May Day

4/22/2000

Peryll Kyzer

3/26/1996

Peryll Kyzer

5/1/1993

Peryll Kyzer

Sr.Champion

Pass-This-Way Splash!

Res. Sr. Champion

Pass-This- Way Stickleback

Grand Champion

Pass-This-Way Splash!

Res. Grand Champion

Pass-This- Way Stickleback

Best Udder Alpine

Pass-This-Way Splash!

TOGGENBURG

CLASS NO.1

UNDER 3 MONTHS

- 1 Ravendell Valencia
- 2 The MusicTime Blueberry
- 3 Wild Iris Rose
- 4 Honeybun's Bunch Cinnamon

5/11/2005

Mary Nebert

6/5/2005

Anita Tomsha

6/12/2005

Anita Tomsha

5/14/2005

Heather Downing

CLASS NO.2

3 MONTHS & UNDER 4 MONTHS

- 1 Ravendell Jamaica's Vanilla
- 2 Ravendell Jamaica's Vinegar
- 3 Alaskan Acres Stevie's Buttercup
- 4 Far Above Rubies Olivias Blossum

5/3/2005

Mary Nebert

5/3/2005

Mary Nebert

4/20/2005

Lynn Pomeroy

4/14/2005

Shasta Pomeroy

CLASS NO.3	4 MONTHS & UNDER 8 MONTHS		
	1 Green-Horn SP Polly	3/21/2005	Annette Bray
	2 Green-Horn SP Penny	3/21/2005	Annette Bray
CLASS NO.5	1 YEAR & UNDER 2 YEARS		
	1 Ravendell Sahara's Topeka	5/7/2004	Mary Nebert
	2 Ravendell Jamaica's Tabitha	4/22/2004	Mary Nebert
	3 Alaskan Acres Lucy's Trixie	4/26/2004	Shasta Pomeroy
	4 Alaskan Acres Lucy's Pixie	4/26/2004	Shasta Pomeroy
	5 Ravendell Tequila Sunrise	5/9/2004	Heather Downing
	6 Ravendell Tilly Lee Williams	5/9/2004	Heather Downing
	Jr. Champion	Green-Horn SP Polly	
	Res. Jr. Champion	Ravendell Sahara's Topeka	
CLASS NO.7	2 YEARS & UNDER 3		
	1 Green-Horn Ginny's Georgie	5/10/2003	Annette Bray
	2 Ravendell Sahara	4/7/2003	Mary Nebert
	3 Alaskan Acres Lucy's Maddie	6/8/2003	Laurie Powalski
CLASS NO.8	3 YEARS & UNDER 5		
	1 Graff's Valentina's Bon-Bon	6/2/2002	Graff Family
	2 Ravendell Juniper Jackie	4/9/2001	Jo Frame
	3 Graff's Valentina's Belle	6/2/2002	Graff Family
	4 The Stevie	4/20/2001	Shasta Pomeroy
	5 The Flashpoints Gingersnap	5/22/2002	Heather Downing
CLASS NO.9	OVER 5 YEARS		
	1 Ravendell Jamaica	3/29/2000	Amanda Nebert
	2 Green Horn Juliet	3/29/1995	Amanda Nebert
	3 Ravendell Juniper	5/15/1996	Amanda Nebert
	4 Green Horn Lucy's Valentina	2/14/2000	Graff Family
	5 Beginning's TP Boo	5/9/2000	Michaela Rice
	6 Green-Horn Jenn's Lucy	2/3/1999	Lynn Pomeroy
	Sr.Champion	Ravendell Jamaica	
	Res. Sr.Champion	Green Horn Juliet	
	Grand Champion	Ravendell Jamaica	
	Res. Grand Champion	Green Horn Juliet	
	Best Udder Toggenburg	Ravendell Jamaica	
	All Other Purebreds		
CLASS NO.2	3 MONTHS & UNDER 4 MONTHS		
	1 Pass This Way Tangent		Peryll Kyzer
	Jr. Champion	Pass This Way Tangent	
	Res. Jr. Champion		
CLASS NO.7	2 YEARS & UNDER 3		
	1 Pass This Way Suwanee	4/1/2003	Peryll Kyzer
	2 THE Catalpa	6/3/2003	Marsha Ives
CLASS NO.8	3 YEARS & UNDER 5		
	Pass This Way Tangerine	4/15/2002	Peryll Kyzer
CLASS NO.9	OVER 5 YEARS		
	1 Sartyr PR Suzannecy	4/29/2000	Peryll Kyzer

Sr.Champion
Res. Sr. Champion
Grand Champion
Res. Grand Champion
Best Udder AOP

Pass This Way Suwanee
Sartyr PR Suzannecy
Pass This Way Suwanee
Sartyr PR Suzannecy
Pass This Way Suwanee

Recorded Grade

CLASS NO. 1	UNDER 3 MONTHS		
	1 Honeybuns Pumpkin Pie	6/2/2005	Peggy Downing
	2 Violet's Baby Bubbles	7/10/2005	Peggy Downing
	3 THE Rose's Bambi	5/13/2004	Heather Downing
CLASS NO.5	12 MONTHS & UNDER 1 YEAR		
	1 The Graff Bon-Bon's Babe	5/30/2004	Graff Family
	2 The Valentina's Tinkerbell	6/7/2004	Graff Family
	Jr. Champion		
	Res. Jr. Champion		
CLASS NO.6	UNDER 2 YEARS IN MILK		
	1 Green-Horn Avi's Flurry	3/10/2004	Annette Bray
	2 The Honeybun Blue Violet	6/27/2004	Peggy Downing
	3 The Honeybun Rose White	6/27/2004	Peggy Downing
CLASS NO.7	2 YEARS & UNDER 3		
	1 Green Horn Deniki Sweet Pea	6/9/2003	Annette Bray
	2 Pass-This-Way Calamus	4/28/2003	Peryll Kyzer
CLASS NO.8	3 YEARS & UNDER 5		
	1 Pass-This-Way Total Dovetail	3/29/2002	Peryll Kyzer
	2 Pass-This-Way Chamomile	5/6/2002	Peryll Kyzer
CLASS NO.9	OVER 5 YEARS		
	1 Green-Horn Vicki's Avalanche	4/4/1996	Annette Bray
	2 Green-Horn Pagi's Nella	2/9/1999	Annette Bray
	3 Pass-This-Way Crescent Moon	4/3/2000	Peryll Kyzer
	4 The Mona Butter Honeybunni	4/5/1999	Heather Downing
CLASS NO.10	CHAMPION CHALLENGE		
	1 Dani's Knik Acre Heidi	7/30/1997	Peryll Kyzer
	Sr.Champion		
	Res. Sr. Champion		
	Grand Champion		
	Res. Grand Champion		
	Best Udder Recorded Grade		
	Best of Breed		
	Green-Horn Avi's Flurry		
	Pass-This-Way Total Dovetail		
	Green-Horn Avi's Flurry		
	Pass-This-Way Total Dovetail		
	Dani's Knik Acre Heidi		
	Dani's Knik Acre Heidi		

Ravendell Dairy Goats

Toggenburgs

Does and Kids for Sale

Mary Nebert
457-1679

Green-Horn Dairy Goats

Toggenburgs, Recorded Grade Does

Toggenburg & Saanen Buck Service

Annette Bray
488-0872

Grand Champion



Pass-This-Way Splash!



Ravendell Jamaica



Pass-This-Way Suwanee



Dani's Knik Acre Heidi

Reserve Grand Champion



Pass-This-Way Stickleback



Green Horn Juliet



Sartyr PR Suzannecy



Green-Horn Avi's Flurry

Alpine

Toggenburg

AOP

Recorded Grade

Cranberry Ridge Farm: Up and Coming in Alaska

(Article courtesy of Tami Parr and Pacific Northwest Cheese Project)

While there are dairies in Alaska, conditions make it difficult and expensive to sustain an operation on a long term basis. That's why you don't see much of a cheesemaking community in Alaska. Nevertheless, [Windsong Farm](#) has already forged a path in the wilderness (literally and figuratively), and is currently Alaska's only certified Grade A dairy (see my past discussion about Gary and Carla Beu of Windsong Farm).

Sometime this year, however, Rhonda and Matt Shaul of Cranberry Ridge Farm hope to become the *second* certified Alaskan cheesemaking operation, this one focused exclusively on goat's milk and goat cheeses. They've been raising goats since 1998, making cheese and yogurt for themselves and family, and selling goat's milk soap commercially. The Shauls also sell goat shares. Rhonda says she started experimenting with goat cheese because her husband can't digest cow's milk. One thing led to another and "we figured - we're already doing the milking and home cheesemaking, why don't we get paid for it?"

Still, it's easy to forget how much is involved in starting and running a cheesemaking operation – and being in Alaska only adds another layer of complexity. How's this for a story about starting out in the cheesemaking business:

We started with raw virgin Alaskan bush in 2000. Little by little as we had extra money we made improvements. First came a short driveway, then a tiny tin cabin, then a larger cabin we placed in the middle of our 10 acre property because it was the driest spot. We had to carry everything that the cabin was made of halfway up the very slick muddy drive and through a tiny trail to the cabin site!

As for the Grade A dairy, we had to take out a loan to finance the requirements, which required a business plan and piles of research on our part. This part alone has taken over a year. One of the things we needed to be a licensed cheesemaker is an approved septic system. This is more complicated than your regular house septic system because you have to accommodate what the cheesemaking facility waste will produce. We also are working with the electric company to get power to the place. Then comes the approved water source. We will have a well driller in later this spring to take care of that.

Our goal was to build the least expensive dairy building that would suit our needs. Our design gives us a building with a milk storage room, cheesemaking room, lab, aging room and utility room. We are milking in a milking barn just next to the barn where the does are housed. Yet another hurdle that we found out about was the antibiotic testing. This is very complicated and we do not even use antibiotics! (We are not certified organic, but use organic practices.) We will also have to have our herd tested for TB and Brucellosis, even though Alaska is free from those diseases. Once we get all of the above taken care of we will be able to make cheese and sell it!

This summer, Shaul expects the facilities, the permits and other details to fall into place – and the Cranberry Ridge Farm dairy operation will be officially up and running. Cranberry Ridge Farm cheese offerings will be all raw milk cheeses of several varieties including aged soft goat cheeses and a feta. The Shauls are also experimenting with types of havarti and gouda goat cheese. Folks in and around Wasilla, Alaska (near Palmer and [about 45 miles from Anchorage](#)) will be able to find Cranberry Ridge cheeses through the farm itself, or at local markets.

Matt & Rhonda Shaul
Cranberry Ridge Farm
Wasilla, Alaska
(907) 357-1145

