

The Farthest North Goat Association Newsletter

June 2006

Inside this issue:

Meeting Notes Showmanship clinic	2
Sanction goat show information and entry form	3-4
Goat photo contest	5
Tattooing Tutorial	6-8
Cheese making – Install- ment 4 Stirred Curd	9-10



FNGA officers:

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Fairbanks, AK 99712

June Meeting Notice

The June meeting will be held at 1:00 p.m., June 10th, at the Davilla Household in conjunction with a 4-H and FFA showmanship clinic. See page 2 for more details.



May Meeting Business:

Main topics of discussion for last meeting:

- 1) Sanctioned show details were finalized and the show sanction was sent to ADGA.
- 2) We are still looking for goat milk T-shirt designs
- 3) Further discussions on the Tanana Valley Agricultural Tour. The club agreed to include a brochure on the benefits of goats. The brochure agreed upon was designed by Jennifer Ansley.
- 4) Brief discussion on wormers and use of wormers.
- 5) Goat photo contest. The details are on the following page. The club would like to encourage people to participate as this would be a good PR display at the fair for goats.

Goat Showmanship Clinic

In conjunction with the 4-H and FFA showmanship animal clinics, a goat showmanship clinic will be held followed by our monthly club meeting.

The Clinic will be held on Saturday, May 10th

The Goat clinic is from 12:15 to 1:00 p.m.

The meeting is from 1:00 to 2:30 p.m.

So bring a goat and practice!

The Clinic will be held at the Davilla Household

Driving Instructions:

Address: 875 Luthers Loop

Drive out Chena Hotsprings Road and take a left on Juniper St. (Just past Steele Cr. Road). Drive down Juniper and take a right on Luthers Loop. The Davilla household is on the Left (I believe it is the second left but the address should be visible). Steve Davilla's phone number is 488-1540 just in case you get lost.

There will be additional goat clinics on June 15th and June 29th at 1:00 p.m at the Bray's House. Call Annette Bray for additional information.

FNGA Sanctioned Dairy Goat Show

**Sunday, August 6th, 2006
Tanana Valley Fairgrounds**

Judge: Mark Baden

**Classes Sanctioned
OPEN DOE**

(there will be no buck show)

**Alpine, Toggenburg, AOP,
Recorded Grade**

Doe Classes

Class 1: Junior Kids (under 4 months)

Class 2: Senior Kids

(4 months and under 8 months)

Class 3: Jr. Yearlings

(8 months and under 12 months)

Class 4: Sr. Yearlings

(12 months and under 24 months)

Class 5: Under 2 years in milk

Class 6: 2 years and under 3 years

Class 7: 3 years and under 5 years

Class 8: Over 5 years

Class 9: Champion Challenge

Note: Age is based on August 6, 2006.

Entries are due by July 20th!

See following page for entry form.

This will be a one day show only. A Vet check will be available on Thursday the 3rd, from 4 to 8 p.m. during large animal delivery. Another vet check will occur the morning of the show. Animals must be healthy and free from parasites. If those to times don't work, please contact Annette Bray as soon as possible to discuss other alternatives.



FNGA Sanctioned Dairy Goat Show Entry Form

Exhibitor _____ Phone _____

Email address: _____ Fax _____

Complete Address _____

Breeds Entered _____

Number of Goats entered _____ Number of Pens Required _____

Cost Per Animal - \$5.00 Total Amount enclosed _____

Send entries to: Annette Bray, 1233 Brock Rd., North Pole, AK 99705 OR

Email: bray@mosquionet.com

Class No. _____ Breed _____ Sex _____ Tattoo: RE _____ LE _____ Tail _____

Goat Name _____ Reg. No. _____

Sire _____ Reg. No. _____

Dam _____ Reg. No. _____

Birth Date _____ Registered Owner _____

Class No. _____ Breed _____ Sex _____ Tattoo: RE _____ LE _____ Tail _____

Goat Name _____ Reg. No. _____

Sire _____ Reg. No. _____

Dam _____ Reg. No. _____

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Class No. _____ Breed _____ Sex _____ Tattoo: RE _____ LE _____ Tail _____

Goat Name _____ Reg. No. _____

Sire _____ Reg. No. _____

Dam _____ Reg. No. _____

Best Goat Picture Contest Reminder

Submit your best and most unique goat pictures

Contest Rules

Submit 4"x6" pictures as hard images. If using digital images, please have them printed out. Please send the pictures to the Bray household (1233 Brock Road, North Pole, AK 99705) or hand submission at the goat club meetings. Submission deadline is July 15th. Maximum number of entries = 2. If submission loads are high, then entrants will be asked to choose of one of the two entries.

The Pictures will be posted on the goat club display on the Tanana Valley Fair where the public will vote for their favorite.

First place with consist of a custom framing of the image.

First through third prizes will be awarded.

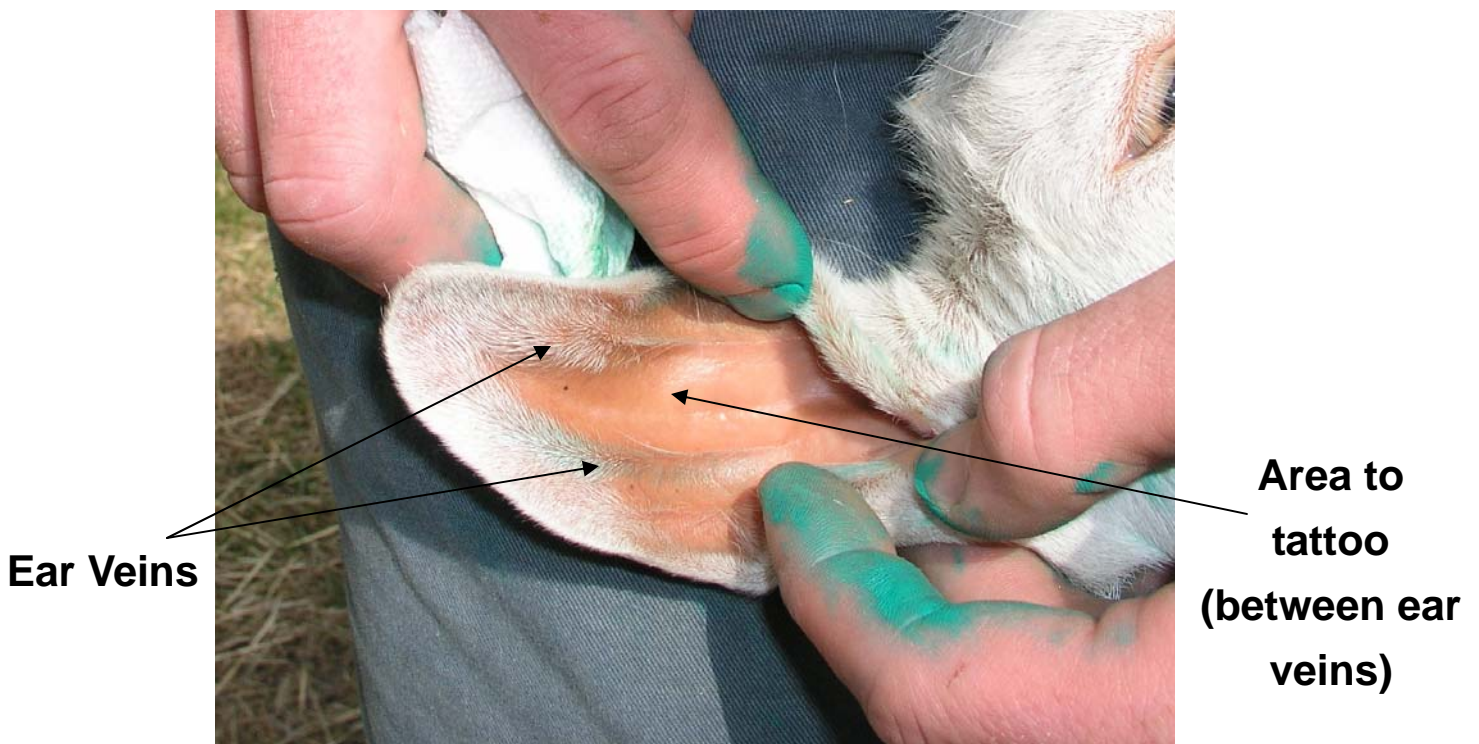
Subject matter of the pictures is the photographers choice, but goats **MUST** be the focus. Themes may include shows, kids, milking, trail walking, etc...



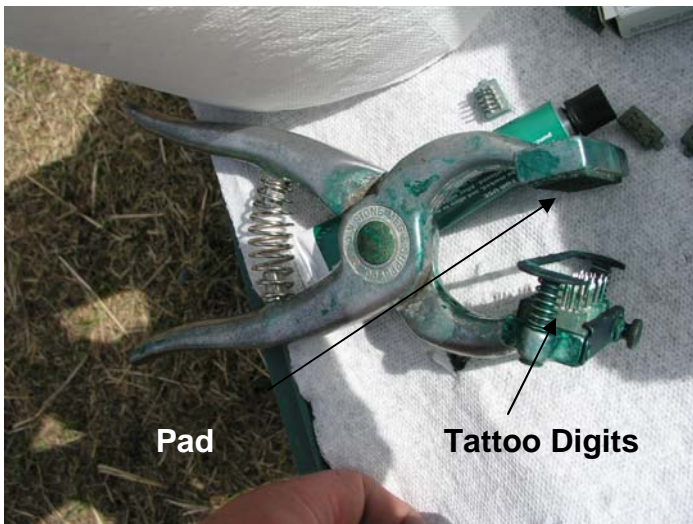
Tattooing

Disclaimer: The author is not liable for use of this information or the outcome. If you are uncomfortable tattooing either call a vet or find a reliable friend.

Tattooing is a fundamental management task if your goats are registered with ADGA or any other goat registry. Tattooing is a simple process and if done correctly, the tattoo will typically last the life of the goat. The tattoo set used in the article was composed of 3/8" tattoo digits and tool. Also used in this article are Ketchum brands of either tattoo paste and roll-on ink. The two most important parts of tattooing are 1) to make sure the that the tattoo sequence is placed correctly in the ear (you would be surprised how often the tattoo letters are reversed) and 2) make sure that you try and apply the tattoo between the ear veins. There are two main reason to make sure that the tattoo does not fall on one of the ear veins. The first is that it is just a good practice to minimize the drawing of blood. The second is that the blood can irrigate the freshly created tattoo puncture which may result in the ink being flushed out. Before tattooing, it is a good policy to disinfect the tattooing digits. This can be done by placing them in an iodine solution and soaking the digits in rubbing alcohol for 10 minutes. If you are worried about CAE and other diseases being transfer through the blood, then you must disinfect the digits between each goat. I prefer to perform the tattooing by myself. The important thing is to develop a routine and stick to it. This will result in helping reduce the tendency for errors. Note that the right ear is the GOATS right ear and left ear is the GOATS left ear. If you are tattooing by yourself then your right is also the goats right. Try and tattoo at least a few weeks before a show to allow the green ink time to wear off and it will wear off eventually, so make sure that you use enough ink to get the job done. When you and your goat are all green then you know that you are done. Congratulations!



Tattooing



Step 1: Lay out your supplies and get the correct tattoo digits.



Step 2: Correct placement of digits. They will appear as they are reversed. The tattoo sequence here is AFB2 for the right ear.



Step 3: **IMPORTANT!** Test your tattoo sequence on a piece of paper and tattoo the goat in the same way.



Step 4: Clean the ear with a cloth soaked in rubbing alcohol. This cleans the ear as well as disinfects it.

I want to stress to make **SURE** that you have the correct tattoo sequence and test on a piece of paper before tattooing. When tattooing by yourself, stand behind the goat with the neck between your legs. The placement of the tattoo tool should consist of the pad lying on the back side of the ear and the digits on the inside of the ear. This is why I encourage to do the tattooing process individually, because it facilitates the correct placement of the tattooing tool.

Tattooing



Step 5: Place the tattooing ink into the ear. Either paste or roll-on ink can be used



Step 6: Ear after placement of tattoo ink.



Step 7: Apply the tattoo to the ear. Make sure the tattoo digits are on the inside of the ear. Note the tattoo is being applied between the ear veins.



Step 8: The tattoo in the ear after applying the tattoo.



Step 9: After applying the tattoo. Go back and add more tattooing ink over the tattoo holes. Rub the ink into the holes using a tooth brush or your finger.



Finished Goat (yes I know, this goat is brown). When ink is everywhere, then you know that you did well.

Cheese making – Installment 4 Stirred Curd cheeses

By Jennifer Ansley

Now that you have tried out the chevre, you are ready to move on to the next step in cheese making by stirring the cheese curds to expel whey and firm up the final product. In this installment, I'll explain how to make feta cheese which has all the basic elements of making any of the hard cheeses, yet can be eaten after only a few days of ripening.

Here's the ingredient list for feta (this recipe can be doubled or halved):

1 gallon goat milk
1/8 tsp direct set mesophilic culture (or ¼ cup buttermilk)
½ tsp liquid rennet
¼ c cool water
Kosher salt
Wire whisk

First, warm your milk to 86°F. Remove ¼ cup of milk from the pot and add to it the direct set culture. Stir well, and then return the mix to the milk pot. Or, if using buttermilk, add this directly to the milk. Stir well. Cover the pot, and allow to ripen for 1 hour. Notice that, unlike the chevre, you are allowing acidity to build up during this ripening process **before** adding the rennet.

Add ½ tsp liquid rennet to ¼ c cool water and add to the milk. Stir gently, but thoroughly. Cover and allow to set for 1 hour.

After this second resting period, the milk should be firm. Take a long knife (a bread knife is fine) and cut all the way to the bottom of the pot in long, slicing movements. You will cut a grid of ½" squares. After making one set of cuts across the pot, turn the pot 90° and make another set of cuts across the pot. The curds are then ½" columns. Now cut on a diagonal to break up the columns into cubes. Do not worry about cutting perfect ½" cubes. The idea is to increase the surface area of the cheese so that whey can be expelled from the curds. However, do not cut the curds into very small pieces, either, as this will result in too much whey being expelled, and the cheese will be excessively dry. Remember to treat the curds gently. Goat milk curds do not have as much surface tension as cow milk curds, and they will break apart if treated roughly.

At this point, you are going to use the wire whisk to stir the curds. Do not whisk the curds as though you were beating eggs. The object is to gently break the curds up. Many recipes will tell you simply to stir with a ladle or a spoon, but you will not get curds of the proper consistency without the wire whisk. Push the whisk to the bottom of the pot and gently bring the curds to the surface. Shake the whisk slightly so that the curds fall through the wire back into the pot. Continue doing this for 10 minutes. If you don't stir the curds, they will mat on the bottom of the pot and will not lose enough whey to make a firm cheese.

This cheese making technique of stirring the curds will appear in all the more advanced recipes that you try. Colby, Cheddar, Gouda and the other aged cheeses, as well as fresh Cottage

cheese, require that the curds be stirred. You will notice as you stir that the curds gradually shrink as they lose their whey. You should end up with a pot of curds that looks like large curd Cottage cheese. Don't forget to use the whisk, and you will be consistently happy with your results.

After stirring the cheese for 10 minutes, allow the curds to settle for another 5 minutes. Now you do want the curds to mat together at the bottom of the pot since it will make it much easier to drain them in the next step. Line a colander with cheesecloth and place it over a large bowl. You'll notice in your cheese pot that the whey has risen to the top, and the curds have all sunk to the bottom. Pour off the whey. Then gently lift the curds out of the pot and place them into the colander to drain. Make sure that your hands are clean! Tie the cheesecloth at the corners and hang the cheese to drain for about 6 hours.

Next, slice the ball of curds in half. If you've doubled the recipe, you might want to slice the ball into thirds. Place the slices on a clean rack over a dish to catch the whey. Salt both sides of each half of the cheese ball with about 5 T of Kosher salt. Cover the cheese with plastic wrap and let sit at room temperature for 24 hours. After 24 hours, salt all surfaces again and let rest for another 2 hours. Wrap the cheese and place in the refrigerator to age for 5 days.

Here's something gourmet to try with your feta:

Marinated Feta

Cut your feta into 1" blocks. Pick out whatever herbs are to your liking, but I use crushed garlic, basil, oregano and sundried tomatoes. Place a layer of cheese cubes on the bottom of a quart jar. Add a layer of herbs. Continue to layer the herbs and cheese to within an inch of the top of the jar. Fill the jar with olive oil being sure to completely cover all the cheese and herb layers. Allow to marinate for at least a few days. Use the marinated cheese on salads, pizza, or in quiches. Use the flavored oil for salad dressings or pasta. The cheese does not need to be refrigerated as long as you keep it completely covered in oil.

