

The Farthest North Goat Association Newsletter

March 2006

Birthing: The Process

Inside this issue:

Meeting Notes Goat kid reminder	2
Hiking with goats in horizontal rain	3
Cheese making: Installment 2: What is Cheese?	4-6
Ode to Buck Cologne	6-7

It is now the kidding season, rather than the breeding season. Instead of reinventing the wheel, I am going to list several good websites that have good birthing and post birthing information. Also included in many of these websites are step by step pictures of the birthing process showing what it actually looks like. I highly encourage everyone to go to these websites and refresh their knowledge.

<http://www.fiascofarm.com/goats/kidding> — good information regarding kidding and taking care of the new kids.

<http://www.fiascofarm.com/goats/kidding-photos-1.htm> — pictures of the kidding process

(editors note: fiascofarm.com website offers very good information for the goat raiser ranging from medication dosages, management, breeding, kidding, etc....)

http://www.boergoatshome.com/Kidding_Photos.php

<http://www.jackmaudlin.com/management/Breedbirth.htm>

Every birthing is unique, however many are also very similar. Kidding time is a time of flexibility and little sleep. So enjoy and I hope all goes well.

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February Meeting Notice

The March meeting will be held at 1:30 p.m., March 11th, 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) We have a judge. Mark Baden from Tacoma, WA. If you want more information, he has a webpage: <http://olentangyalpines.com>
- 2) Wegpage update: The website now has a members page and a classified page. If you would like to be listed under the members page, please supply the following information:
 - Name (family, herd, etc..)
 - Contact information including address, phone number, email address etc....
 - Herd information including breed types and basic services such as buck service, etc....
- For an additional \$25 (takes the place of the business card adds), a link to your business, farm, etc... will be added to your listing.
- Members are entitled to 2 free classified ads.
- 3) The club is looking for donations for the coming Sanction shows in August. The donations are for prizes.
- 4) It appears that the Boer Show and Sale is coming together. This event will consist of a USBGA sanction boer show followed by an auction style sale including the sale of meat stock along with breeding stock. This will take Place Friday, August 4th, 2006. Contact Paul Finch for details.

Goat Kid Reminder:

1. If you want to dehorn you goats, do this early. Bucklings at about a week old. Two weeks old is two old as the horns tend to grow fast. Doe kids can usually be dehorned at about 2 weeks. No later.
2. Clostridium and Tetanus boosters at 1 month and 2 months of age.
3. Castration: If banding, usually no later than 1 month. If raising pack goat you may consider waiting to 3 months or more, however this requires veterinary assistance. If you plan to castrate your buckling late, please do some research as to the pros and cons.
4. Make sure you kids get colostrum within the first hour of birth. However, progress slowly. We find that the following is a good schedule. 1 oz within first hour, 1oz an hour later, 2 oz two hours later, 2 oz two hours later, 3 oz 3 hours later, 4 oz four hours later. We then proceed with the 4oz every four hours for the first 2 days. Note that towards the end of day one and day two, the colostrum portion becomes milk. I also encourage you to do some research and not take the above schedule as the absolute. It just works for us. I believe the important thing is not to much colostrum at the start, especially if using colostrum replacer.



Feb 2006 kids



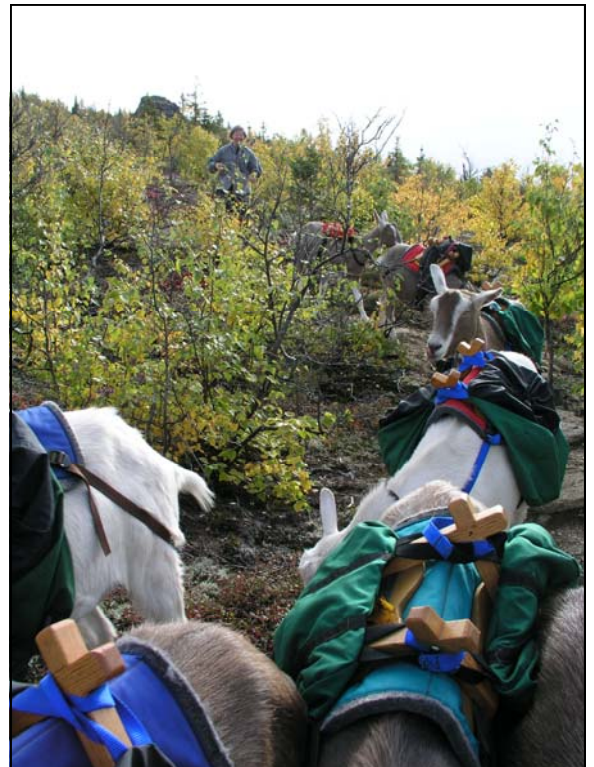
Hiking with Goats in Horizontal Rain

Weather is fun, just ask the goats. Yet, the story must start from the beginning. The trailhead is overcast and cool. It was late in the season, so the mosquito's were light. The day's plan was to hike up to the 3 mile high point on the Angel Rocks trail. The Angels Rocks trail system is really nice in the sense that rocky terrain and above tree line vistas can be accessed with only a short hike. Once the goats are geared up, off we go. The trail begins very gently, meandering along the river shore.



As the trail begins the ascent, a new boardwalk greets. The goats leave goat raisin treats on the boardwalk for future travelers to enjoy. As we approach the first high point, the goats enjoy the rock outcrops. For those that have not watched goats play on rock outcrops, you are missing out. They are truly very gifted. After a short break, we begin the second pitch up the ridge towards Chena Hotsprings and the high point of the trail. The segment is different than the first 1.75 mile to the rock outcrops. This section offers a lot of talus slopes and little rock outcrops. It is a pleasure to watch the goats maneuver through the tricky, slippery footing. However, on this section the weather begins to move in and the rain starts to gently fall. The pack covers

are pulled out for their first test trial. As we slowly move upwards, the winds begin to pick up and the rain increases. As we approach the top, the winds are gusting to 30 mph and the rain is blowing horizontally. The fog is moving quickly across the barren ridge. Now the question arises, can goats give dirty looks? ABSOLUTELY! Over the last 1/2 mile to the top, the goats start dragging behind, 100 yards, 200 yards. Oh, the looks. The looks were saying, you got to be kidding. Yet, they kept on coming and top the rise in the blowing rain. The goats accomplished their goal. We turned around to work our way back down and talk about happy goats. Now they were running on my heels. The last three miles were smooth. The two most important criteria for pack goats are confirmation and heart. One true measure of a pack goat is how willing they are to follow in less than ideal conditions. I felt the goats showed this willingness as the conditions were not to their liking, yet they kept on coming. When training your goats, they need to have their limits pushed a little. The hike was a success and weather made it interesting. (note: the pictures are taken below the fog line)



Cheese making – Installment 2 What is Cheese?

(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)

So what is cheese exactly? Basically, cheese is milk that has been acidified until it separates into curds (milk solids) and whey. There are two ways to achieve this:

adding an acid such as vinegar or lemon juice to hot milk

using a bacterial culture to acidify the milk and then adding rennet to separate the milk.

The most basic cheeses are the acid cheeses such as the ricotta that was in last month's installment. The high temperature allows the vinegar to quickly coagulate the milk, the whey is drained off, and you have cheese. The benefits of making these acid cheeses are several:

They are quick and easy to do, so if you have lots of extra milk but not extra time to do much with it, you can have cheese without much work.

Usually, the yield of cheese from the milk is fairly high.

During winter months, when there are higher levels of milk solids in the milk, it is easy to simply add more acid to ensure that all the solids are separated from the whey.

On the other hand, these cheeses are very limited in diversity of flavor and consistency. The acid cheeses will help you to understand the basic chemistry of cheese making, but once you've made them a few times, you'll want to branch out to the rennet coagulated (cultured) cheeses.

All cultured cheeses are made with the same ingredients: milk, bacterial culture, and rennet. What creates the variety of cheese from a soft chevre to an aged cheddar is not the ingredients, but how the ingredients are used. Temperature and time play a very important part in making cultured cheeses.

We'll start with the bacterial culture. The cheese making bacteria turn the lactose in the milk into lactic acid. Different bacteria work optimally at different temperatures and there are two types of culture: mesophilic (moderate temperature loving) and thermophilic (hot temperature loving). Mesophilic cultures produce chevre, feta, cheddar, Gouda, Colby among others. Thermophilic cultures are used for Parmesan, Romano, other Italian cheeses and Swiss cheeses.

There are two forms of cheese culture which you can use. The most readily available are in your grocery store: buttermilk (mesophilic culture) and yogurt (thermophilic culture). The benefit to using buttermilk or yogurt is that you can run to the store and buy a container and be all ready to make cheese. On the other hand, results can be less consistent, and there is the possibility of contamination especially if you culture your own buttermilk or yogurt.

The other option is to buy a Direct Set culture. This is a freeze dried bacterial culture which will retain its potency for over a year if stored in the freezer. The benefits to the Direct Set cultures are as follows:

They consist of high quality cheese making bacteria giving a better chance for consistent and flavorful results.

You do not make a culture from it which you then use in the cheese. It is a ready made culture. This eliminates the possibility of contamination.

A little bit goes a long way.

Direct Set cultures can be purchased through goat supply and cheese making supply companies. However, for people who are interested, I would suggest purchasing the cultures from a wholesale cheese making supply company called Dairy Connection ([www. Dairyconnection.com](http://www.Dairyconnection.com)). You can make 100 two pound cheeses with a packet of their culture for the same price that it costs to make 6 two pound cheeses with culture from Hoegger's. However, since they ship the culture by UPS, it is

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helpful to get several people to order together.

Let me point out again that pasteurization of the milk ensures that only the added bacteria are present in the milk during cheese making. When using raw milk, the cheese making bacteria have to compete with naturally occurring bacteria, and the result can be not just unpleasant, but possibly unsafe. Don't take a chance that your hard work will be ruined by failing to pasteurize your milk.

Once the bacteria have been given time to act (at a temperature and for a time specified by the individual recipe), rennet is added to coagulate the milk. Do not use Junket rennet available in grocery stores. It does not have the strength for cheese making. Rennet can be purchased through goat supply or cheese making companies as a liquid or as tablets. It can be a vegetable or an animal derivative. Although there does not seem to be much difference between the vegetable and animal rennet, the liquid rennet is much easier to measure, and I prefer it to the tablets. Rennet must be added in the correct amount. If you don't add enough, the milk won't set. If you use too much, the cheese will be bitter.

Here again, time and temperature play an important role. Rennet works best in milk with a higher acid content. If you add the rennet before the culture has had time to acidify the milk, the resulting curds will be weak and unworkable. If you wait too long to add the rennet, you may end up with a very sour cheese. Pay close attention to the times and temperatures indicated in your recipe. Have a good thermometer. But remember that people have been making cheese for thousands of years without modern equipment. Pay attention to the directions, but don't obsess about them and don't feel that cheese making is too complicated to try. You can turn that milk into cheese, and with a little attention to directions, it will be a very good cheese.

Next month, I'll go through the steps and give you recipes for the easiest, highest-yield, cultured cheeses. In the meantime, here is a very good, semi-hard cheese which is easy to make and which calls for yogurt as the culture:

From ADGA w/ "Cheesemaking at Home" video with Mary Rosenblum 1996 The Utterly Easy Ultimate Kitchen Counter Cheese

Pasteurize 2 gallons of milk (this recipe can be halved successfully).

Cool milk to 82°F for a soft-bodied cheese, 90°F for a Colby textured cheese, or 100°F for a hard, grating cheese.

Add 1 qt plain yogurt and mix well. **DO NOT** use a Direct Set culture for this recipe.

Add ½ tsp liquid rennet diluted in ½ c cool water (or ¼ tablet rennet dissolved in ½ c cool water) and stir gently for no more than 2 minutes.

Allow milk to set (approximately 10 minutes – the longer it sets, the harder the cheese will be).

Cut curds into approximate ½ " cubes.

Let curds settle about 30 minutes.

Gently ladle (don't pour) curds into cheesecloth lined colander.

Gently mix flavoring into the curds. I have found that chopped jalapenos, chopped roasted red peppers, or even just garlic and onion powder make great flavored cheeses. Use about ¼ cup of peppers or 1-2 tsp of garlic or onion powder depending on your taste.

Hang curds to drain for several hours or overnight.

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Peel off cheesecloth, break curds into pieces and put into cheese press lined with cheesecloth. Your cheese press can be easily made from a two pound coffee can. Cut both ends out of the can. Make a “follower” which is the same diameter as the can. I have a wooden disc which fits into the can on top of the cheese curds. Place the can in a dish, add the curds, place the follower on top. You must then find something to sit on the follower which will extend above the top of the coffee can to support the

weights. Be sure to drain off the whey as it fills the dish.

Press at 50lbs for about 12 hours.

Remove the cheesecloth, coat cheese thickly with non-iodized salt (canning or kosher) and set on a rack to drain.

For the first day, flip cheese often. Afterwards, the cheese will not lose much more moisture, but flip the cheese daily so that the rind hardens evenly.

Age the cheese for 10 days at room temperature. If it starts to mold, scrub the mold off with vinegar. It is ready to eat after the 10 day ripening period. Wrap cheese in plastic and refrigerate. Change plastic after about 6 hours as more moisture will come out of the cheese.



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ODE TO BUCK COLOGNE

by

Connie S. Reynold

(reprinted with permission from Connie Reynolds)

The other morning I was walking down the hill and took in a big breath of fresh country air and started coughing. I had made the mistake of taking in a big breathe of air beside the buck pen. After wiping my streaming eyes and getting away from the pen to catch my breath again, I felt a poetic mood overtake me. A poem needed to be written about these noble stinking beasts, rhythming every other last word in the line in the pentameter (that means paragraph if my 8th grade English memory serves me right). And, since I fully believe my goats are poetry in motion, I thought I was the one to do this. Of course, you have to realize my brain is full of buck fumes.

What is that fragrance wafting through the crisp country air?
 The smell strong enough to take the paint off a barn?
 Makes once happy birds falter and drop in mid air,
 Also making visitors hold noses and cover faces with an arm.

No one around here wants to be caught with their mouths wide open,
 Not when the farm bucks are out walking round,
 Proudly throwing strong scent that stretches from pen to pen.
 As does call out to the buck hunks in loud doe sounds.

The sad truth to the matter is that my nose is quite numb,
 Not registering the buck fragrance until late in the season.
 People look at me as if I'm quite dumb
 As I walk past buck pens and the bucks look up with good reason.

Because I march over and carry their feed, their grain, their hay

And bravely scratch their backs and sometimes bring them girlfriends.
To get near these big stinking bucks people think me quite fey.
Because buck smell on you is near permanent, but it does pick out true friends.

Only a true friend can stand beside you,
With tears streaming from the strength of that aroma from you with buck fragrance.
Tears welling up in their eyes as they get downwind of your buck and you.
A true friend not once mentions your bucks' and your rankness.

A buck truly thinks that he smells quite sweet,
Because all the does swoon as he marches close by.
Plus, I brag on him and tell him his kids are a treat.
So he throws out that strong smell, not all being shy.

I have found buck cologne to be very useful.
It opens up head colds in 10 seconds flat.
That head cold can be a great blessing if we are quite truthful,
It frees the one with queasy stomachs to give the buck a big pat.

And I have to admit that during their times of high aroma,
That only the most dedicated of visitors come calling.
Salesmen or people with pamphlets don't come roaming,
If only the scent was on telephone lines to stop marketers from calling!

Watching the regally stinking buck march through his home pen,
Stopping a minute to hose down his face and legs.
Afterwards lifting up yellowed face and curled lip, you then
Have thoughts of putting up signs of X ratings on large pegs.

Just as a warning for adult innocent eyes.
Also from keeping hard questions from children,
Answered by desperate parents with hands that just fly,
As they push their small questioners to the car on the run.

Oh that wonderful, wonderful, buck on the farm,
Let me count the uses of all your rank cologne.
Hmmm, let me see, it does seem to lack charm,
Well, I guess you are just stuck with it on the buck that you own.

Frequent bathings may not help your great buck,
But, it makes being around you a bit more bearable.
I've heard that washing in toothpaste may work with a little luck,
And stores will give you case discounts to make at least you more sociable!

THE END



Left:
Ben Kahoe's 2005 summer garden flower.
Congratulate Ben on the wonderful flowers.

Right:
Web of intrigue????

