The show season is heating up and there are lots of great opportunities throughout the PNW in the coming months. It is great to see offerings for meat, dairy, pack and fiber goats! As requested, we are trying to give more notice about upcoming events so everyone has a better chance of fitting these events into busy schedules.

The Kidding Pen is available as a free hard copy in English and Spanish and is available at http://extension.oregonstate.edu/wasco/smallfarms/Kidding%20Pen/kiddingpen.php.

As always, we welcome articles, hints and questions from producers. Send your comments, suggestions, newsletter articles and announcements to:
Dr. Susan R. Kerr
228 W. Main St, MS-CH-12
Goldendale, WA 98620
kerrs@wsu.edu 509-773-5817; 509-773-5707 (fax)

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SAVE THESE DATES!
June 1- June 3 USBGA Judges’ training, Clackamas Co. Fairgrounds, Canby, OR. Call 1-877-640-4242 or visit www.USBGA.org.
June 2 USBGA regional show, Clackamas Co. Fairgrounds, Canby, OR. Contact info above. See article.
June 2 NW OR Dairy Goat Assoc. Annual Open Doe and Youth Show, Clackamas County Fairgrounds, Canby, OR. More info: Helen Reasoner at hreasoner4127@hotmail.com.
June 8-10 Big Sky Fiber Arts Festival, Hamilton, MT. 406-529-6194, www.bigskyfiber.com or info@bigskyfiber.com.
June 9 USBGA Show, Douglas Co. Fairgrounds, Roseburg, OR. Adult open USBGA show starts at 5PM. Dairy show starts in the AM. Contact Cary Walton at (541) 942-4376 or lynxhollow@msn.com.
June 9 OMGP Spring Pen Sale, Milton-Freewater, OR. Call Kellie Casebier at 509-525-2796 or e-mail casebier@pocketinet.com.
June 23 USBGA Show, Cottage Grove, OR. Cary Walton, lynxhollow@msn.com, 541-942-4376.
June 23-25 4-H Packgoat Convention, Chehalis, WA. Call Donna Semasko at 360-923-1451 or email dsemasko@comcast.net.
June 30 NW OR Dairy Goat Assoc. 2007 Buck Show, Benton County Fairgrounds, Corvallis, OR. Helen Reasoner, hreasoner4127@hotmail.com.
June 30-July 1 Red, White and Boer Show, Skamania Co. Fairgrounds, Stevenson, WA. See article.
July 20 Third Annual Canadian National Cashmere Fleece Competition. Contact Becky Bemus, cashmere@rovingwindsfarm.ca or 011-1-705-326-6993.
Aug. 11 Clark County Fair USBGA Show, Ridgefield, WA. Contact Mary Wynne at 360-397-6180 or wynshire@pacifier.com.
Aug. 17-19 Southwest Washington Fair, Centralia, WA. ABGA shows. Contact Marcela at cedaranch@aol.com.
Aug. 30-Sept. 1 Aug. 31 Boers for Oregon State Fair, Salem, OR. Contact Darrell Lauer at 503-682-0789 or Darrell@Lauerboergoats.com.
**Sept. 8**  
NW Breeders’ Production Sale,  
Yakima, WA. Contact Judy Wolfe, wolfeju@aol.com.

**Sept. 21-23**  
Oregon Flock and Fiber Festival, Clackamas Co. Fairgrounds,  
Canby, OR. Brandy Chastain, whistlestop.farm@verizon.net or 503-628-1205. 

**Sept. 29**  
Meat Goat Program Day,  
Walla Walla WA. See article for more information.

**Oct. 6 -7**  
OctoBoer Show, Walla Walla, WA. Two ABGA shows. Contact Terry Brown at capriole@pocketinet.com.

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**A THIRD HAND**

Thanks to Vicki Contini for this hint, which she shared at the recent WSU Master Goat Farmer program in Prosser, WA: Nail down some asphalt shingles on wooden ramps and other surfaces in your goats’ environment to help wear down the hooves of penned animals. You will have to trim much less often!

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**W-W MEAT GOAT PROGRAM DAY**

A program focusing on financial aspects of meat goat production will be held in Walla Walla, WA on September 29 from 9AM to 3PM at the Walla Walla Airport Community Room.

Presentation topics will include goal setting, business planning, budgeting and Washington State Department of Agriculture regulations. There will also be a marketing panel; a youth Skill-A-Thon will be available.

Presenters will include Shannon Neibergs, WSU Extension Economist; Jan Busboom, WSU Meats Specialist; Gena Reich, WSDA Food Safety Regional Manager; Kellie Donovan-Casebier, Walla Walla area meat goat producer; Debbie Moberg, WSU Extension Director-Walla Walla County; Bart Fouts, PNW goat producer and marketer.

Pre-registration of $15 is due by September 14 to Walla Walla County Extension Office, 328 W. Poplar St., Walla Walla, WA 99362. There is no fee for youth participants. Pizza and pop will be available for purchase; brown bag lunches are welcome.

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**WHAT’S COOKIN’?**

Barbecued Goat with Lemon Salad and Almond Pesto  
from www.cookeryonline.com

[Editor’s note: we usually like to select simple recipes featuring goat meat to include in this newsletter, but this month we’re making an exception and including a recipe that has four different components. Most of you are probably done kidding and there are a couple of holidays ahead, so set aside some time to make this memorable meal for yourself and a few friends to welcome summer!]

**BARBECUED GOAT Ingredients**
- 2 fresh hind legs of goat
- 1/2 c virgin olive oil
- 4 cloves of garlic
- 1 c fresh mint leaves
- Sea salt
- 2 TB freshly ground black pepper

**LEMON SALAD Ingredients**
- 1 TB sea salt
- 6 TB extra virgin olive oil
- 4 lemons peeled and sliced very thin
- 1 TB freshly ground black pepper
- 2 bunches arugula, washed and spun dry

**ALMOND PESTO Ingredients**
- 1 TB hot red pepper flakes
- 1 c blanched almonds
- 1/4 c extra virgin olive oil
- 1/4 c orange juice
- 1/2 c green olive pesto (recipe below)

**GREEN OLIVE PESTO Ingredients**
- 1 cup green olives
- 1/4 cup parsley
- 1/3 cup pine nuts
- 1 cloves garlic
- 1/4 cup basil, fresh
- black pepper
- 4 T extra virgin olive oil
- salt
- 1/4 cup parmesan cheese, fresh grated
For Green Olive Pesto, blend olives, parsley, pine nuts, garlic, basil and 2 T olive oil in food processor until roughly chopped. Add parmesan cheese and remaining olive oil until ingredients are just combined; do not over mix. Season with salt and pepper. Store covered in the refrigerator.

Now it’s time to bring everything together. Light barbecue or grill. Rinse goat legs and pat dry. In a blender, mix garlic, mint leaves, pepper and olive oil until smooth paste is formed. Rub paste all over both legs; season with salt. Place on barbecue and cook, turning frequently, until pink at bone and 145°F (about 45 minutes). Meanwhile, prepare lemon salad by mixing lemons, extra virgin olive oil, salt and freshly ground pepper in a large mixing bowl. Allow to stand at room temperature until ready to serve with meat. In a blender, mix almonds, green olive pesto, hot pepper flakes, orange juice and olive oil until smooth and thick. Remove and set aside. When goat is cooked, remove from grill to let rest 10 minutes. Toss arugula with lemon salad and arrange on platter. Carve goat into 1/4-inch thick slices and arrange on platter. Drizzle with almond pesto and serve. Makes four portions.

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Time for the Red, White and Boer

June 30 and July 1 will be the time for the 3rd annual Red, White and Boer Show at the Skamania County Fairgrounds in Stevenson, WA! We will have two ABGA shows on Saturday and a USBGA show and a USBGA Youth show on Sunday. Top all this off with a Youth Market Goat show with $800.00 in cash prizes!

There will be showmanship classes so youth can learn what they need to do for fair. The show will help youth brush up their skills and their goats can win USBGA points for championships. There will also be a poster contest for youth so they have something to do with their creative skills before the show.
Pens are first come, first served, so reserve yours by sending your entry to Becki Crighton soon. For more info contact Becki at 503-631-3996 or Becki@CopperCreekBoers.com.

MARKETING CORNER

We have a litter of 3/4 Anatolian, 1/4 Pyrenees puppies ready to wean. They were born March 30. The first thing they saw when they opened their eyes were goats. They've also been with sheep. They will be BIG dogs. Both parents are excellent protectors. Everyone who has purchased a pup from us has loved these dogs. We have three females and six males available. They will available for sale at the OMGP sale in Milton-Freewater, Oregon on June 9. If you want to come to the farm and pick one out, you are welcome to do so. Each is $250.

Terry Parker, (509) 766-8186 or (509) 910-9115
4762 Mae Valley Rd NE, Moses Lake, WA 98837
www.parkersgourmetgoats.com
terry.parker@msn.com

OMGP SPRING PEN SALE REMINDER

The 2nd Oregon Meat Goat Producers’ Spring Pen Sale will be 10AM to 5PM on June 9 at the Milton-Freewater Junior Showgrounds on Hwy 11 In Milton-Freewater, OR. For more info call Kellie Casebier at 509-525-2796 or e-mail casebier@pocketinet.com.
• Meat and dairy goats included
• Quality breeding stock
• Show and commercial goats available
• Stock dogs and guard animals may be available
• Judging Clinic from 10am to noon
• Feed Management Seminar from 1 to 3pm

ATTN: YOUTH WITH BOER GOATS!

The USBGA PNW Regional National Show will be held in Canby, OR at the Clackamas County Fairgrounds on June 2. Youth are encouraged to enter their meat goat projects in the market goat show and showmanship classes. Market goats will be placed into classes according to weight. Showmanship will be divided into Pee Wee (under 7), Junior (7 to 12) and Senior (13 to 18). Showmanship will start at 8:30AM, followed by the open show for registered Boer goats. Youth exhibitors must be listed on a lifetime or ranch membership or have their own junior membership. Membership applications will be accepted in Canby before the show. Entry forms and more info are available at www.usbga.org or by calling 1-877-640-4242. Remember, Oregon requires health certificates for out-of-state entries.

NEW LIVESTOCK MORTALITY DISPOSAL OPTION

On-farm mortality composting is an environmentally and economically-sound alternative to conventional methods of carcass disposal. A full-grown cow can be fully composted in 2 to 4 months with minimal cost, labor and equipment.

In any livestock farming operation, animals will die due to old-age, injury and disease. The cost of commercial disposal is often prohibitive to producers, while disposing of the animals on-farm can cause biosecurity issues, attract pests and use valuable land space. “Washington State farmers need another option for disposing of livestock mortalities,” said Caitlin Price, project coordinator. “For many, it’s no longer just an alternative, it’s a necessity”.

The On-Farm Mortality Composting Research and Education Project is a joint effort between the BIOAg program at Washington State University and the Washington State Department of Ecology, with additional support from the Washington State Department of Agriculture. The purpose of this
project is to promote on-farm composting as a viable method of disposal for agricultural livestock mortalities over 300 pounds. The project has a focus on both on-farm research and education.

The research portion of the project consists of six trial sites in Washington State that range in size from one to over 20 animals. One of the sites is at the WSU compost yard in Pullman. The other five sites are in Skagit, Adams, Grant and Yakima counties. These trials compare management techniques as well as the effects of climate and material differences by region on the rate of carcass decomposition.

The education portion of the project consists of field days at farm trial sites in the spring, Extension bulletins, print media, classes, presentations and a Web site. The Web site and printed materials will be available to farmers, educators and state agencies to share information about the best composting methods in different regions and situations.

The Web site is a concise and accurate source of information for anyone interested in large animal mortality composting. It includes clear instructions, photo galleries of the trial sites, material and climate considerations, frequently asked questions, regulations and links to further research.

Contact information for the On-Farm Mortality Composting Research and Education Project: Caitlin Price at 206-920-3732, pricecm@wsu.edu and www.mortcompost.info.

SFCP, NSEP AND NAIS—WHAT’S THE REAL DEAL?

From Wild and Wooly, Volume 6, Issue 1 Spring 2007, Univ. of Maryland Coop. Ext.

The USDA acknowledges there has been some confusion about the National Animal Identification System (NAIS) and how it interacts with existing Scrapie eradication programs such as the voluntary Scrapie Flock Certification Program (SFCP) and the National Scrapie Eradication Program (NSEP). The info below will hopefully clear up the confusion.

• At the federal level, enrolling in the SFCP or requesting official tags as part of NSEP does not register your premises in the NAIS. Conversely, choosing to register your premises in the NAIS does not affect your flock identification number or your status in the SFCP. The three programs complement each other, but are distinct.
• The NAIS is voluntary. SFCP is voluntary. Complying with the identification requirements of the NSEP is required by a regulation that has been in place since August 2001.
• Producers are not required by USDA to participate in the NAIS either in order to enroll in SFCP or to get the official ear tags provided free to producers through the NSEP.
• Some of the NAIS-approved ear tags have also been approved for Scrapie program use. This allows producers to participate in all three programs using the same ear tag. As with other NAIS tags, premises registration with NAIS is required to purchase these tags.
• Continued grassroots input is critical to the success of the NAIS. Accordingly, USDA and its state and industry partners have established NAIS working groups to provide recommendations and input as the system moves forward.
• Each species’ working group membership consists of representatives from various levels and segments of their industry.
• The sheep working group has recommended that sheep producers who decide to participate in the NAIS be allowed to use the identification devices and numbering systems currently used for SFCP and NSEP. This recommendation does not mean that producers participating in SFCP and NSEP will be registered in NAIS. Only those who choose to register would have the option to continue to use SFCP and NSEP identification devices.

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