Merry and Happy to everyone. You and your goats are no doubt loving the recent rain/ice/snow/mud (circle one) we have been blessed with recently. Hopefully those sub-zero temperatures killed some parasites, bacteria and other pests.

We lost our mailing funds so we are no longer able to mail hardcopies of this newsletter to anyone outside Klickitat County. If you formerly received a hard copy, are somehow reading this and want to get on our electronic mailing list, please contact us so we can add you to our e-mail notification list.

The Kidding Pen is available at http://extension.oregonstate.edu/wasco/smallfarms/Kidding%20Pen/kiddingpen.php in English and Spanish. We welcome input from producers! Send your announcements, comments, suggestions, recipes and educational articles 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!

Jan. 6 “REAL AG 2010” Conference, Pasco, WA. Contact Shane Johnson at (509) 585-5460 or shanej@agmgt.com or go to www.pascorealag.com.

Feb. 1 Local Food Connection, Lane Community College, Eugene, OR. Visit www.cascadepacific.org or call Kelly Hoell at 541-341-4663 x217 or kelly.hoell@goodcompany.com.
Feb. 6 Goat Seminar with Packgoat Sessions, Olympia, WA. Contact Donna Semasko at donna.ruelassemasko@providence.org or 360-481-0527.
June 18-20 Black Sheep Gathering, Lane County Fairgrounds, Eugene, OR. Karen Murphy, 541-935-1744, murphyk@efn.org or www.blacksheepgathering.org.

NWCA MEMBERSHIP DUE

If you are interested in joining the Northwest Cashmere Association, send $25 for supporting membership dues or $35 for voting membership dues to:
Mickey Nielsen
PO BOX 812
Naches WA 98937

NWCA membership fees and applications are due January 1, 2010. Memberships received on or before January 30, 2010 will be entered into a drawing for a NWCA apron and tote bag.

A THIRD HAND

by Susan Kerr, WSU-Klickitat Co. Extension

Many issues ago, we included directions on how to make a mineral dispenser out of PVC pipe. Another way to make minerals available but keep them clean might be to use a hog self feeder. Has anyone tried this? There is a cover the animal must flip up with their nose to access the contents, but goats could easily be taught to do this, then monkey see, monkey do. Salt would be corrosive to the aluminum versions, so plastic would be best.

THIS JUST IN

The Colorado Serum Company is working toward getting goats included on their vaccine for caseous lymphadenitis (C.L. or contagious abscesses). Field trial are expected in 2010.
THE LURE OF GOING ON-LINE
by Susan Kerr, WSU Extension Educator - Klickitat Co.


www.agplan.umn.edu. Farm financial planning resources and software. FREE.


www.vivo.colostate.edu/hbooks/pathphys/digestion/herbivores/rumination.html. Site devoted to the anatomy and physiology of ruminants, with animation.


www.vet.uga.edu/VPP/CLERK/logan/index.php. Detailed article about CAE from the University of Georgia’s College of Veterinary Medicine.

www.ag.auburn.edu/ansc/goat-sheep. Good list of resources for small ruminant producers.


HELP LINE AVAILABLE FOR SMALL MEAT AND POULTRY PROCESSORS

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced the opening of a new help desk for operators of small meat, poultry and egg processing plants. The toll-free line is staffed by specialists who can answer producers' questions about agency requirements. The new service will support USDA's “Know Your Farmer, Know Your Food” initiative by helping small processors save time and money. Reach a specialist at 877-374-7435 or InfoSource@fsis.usda.gov.

WHAT'S COOKIN'?

[Editor's note: We are including two recipes in this issue because we haven’t featured any recipes in quite a while and it is now winter, when people may be spending more time indoors and be interested in trying some goat meat new recipes].

Easy Sausage Gravy and Biscuits
1 lb. herbed goat sausage 1½ cup flour
1 qt. water 2 qt. milk
2 tsp. salt 2 tsp. pepper
¾ cup oil or shortening

Brown sausage in a large pan. When brown, add oil or shortening. Stir in flour to make a thick paste. Mix water and milk together and add slowly while stirring over medium-high heat until thick and bubbly. Add salt and pepper if needed. Serve over fluffy hot biscuits. Makes 8 servings.

Peppered Butterfly Steaks
8 Butterfly Filets 1 Tbs. Butter or olive oil
3 oz Red Wine 2 Tbs. chopped Shallots
1 cup Beef Stock 3 oz Brandy or Cognac
1/2 cup Cream 1 Tbs. Chopped Chives
1 tsp Balsamic Vinegar 1 Tbs. Chopped Parsley
1/2 tsp Worcestershire Fresh ground pepper
1 large garlic clove, chopped

Heat oil in pan. Season filets with salt and pepper to taste. Sauté steaks in hot oil for 3-5 min per side or to desired doneness. Remove steaks and keep warm on a plate in oven. Empty pan of grease, return to heat. Add shallots and garlic, stirring for 30 seconds. Add brandy, red wine, vinegar and Worcestershire sauce; cook until syrup consistency. Add beef stock and cream and cook until desired consistency. Add parsley and chives and fresh ground pepper. Adjust salt if needed. Plate the steaks and put any juices from warming plate into the sauce. Pour over steaks, serve with crisp steamed veggies, fresh crusty bread and green salad.

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WASHINGTON STATE UNIVERSITY
GAPS WORKSHOPS
by Karen Killinger, WSU Food Safety Specialist

Many farmers are seeking information about good agricultural practices (GAPs) in response to recent foodborne outbreaks associated with produce. An upcoming series of workshops will provide specific information regarding on-farm produce food safety (Good Agricultural Practices, GAPs).

Several commodity groups have established guidelines for good agricultural practices; however, differences in recommendations leave producers wondering how to proceed. Speakers represent a multi-disciplinary group of WSU faculty and regulatory agencies and will offer science-based information.

A two-series workshop will be offered. Session 1 will provide a GAPs overview and initial guidance on implementing on-farm food safety practices. Session 2 will offer participants the opportunity to work with speakers to address food safety issues specific to their farming system. Participants attending both sessions will receive a certificate of participation. The information provided in the workshop will assist growers in preparing for 3rd party GAPs certification.

Remaining Session 1 dates and locations:
Jan. 26, 2010  Sequim, WA
Jan. 27, 2010  Everett, WA

Session 2 dates and locations:
March 1, 2010  TBA
March 2, 2010  TBA
March 8, 2010  TBA
March 9, 2010  TBA
March 15, 2010  TBA
March 16, 2010  TBA

For more information contact Dr. Karen Killinger, 509-335-2970 or karen_killinger@wsu.edu.

NEW MARKETING SITE AVAILABLE FOR SHEEP AND GOAT PRODUCERS

There is a new online marketing tool for sheep and goat producers. “Hooftrader” is designed to be an economical avenue for small ruminant producers to market their livestock and get the most bang for their buck (or doe, or ewe). The goal is a direct marketing tool that can connect and serve small ruminant producers and their customers throughout the Southeastern US. Check it out at www.hooftrader.com. There is no reason something similar couldn’t be developed for other parts of the country as well.

RESULTS OF UMD BUCK TEST
adapted from an article by Susan Schoenian, UMD Small Ruminant Specialist, in Wild and Wooly newsletter, Vol. 8, Issue 4, Winter 2009

[Editor’s note: some of you have expressed interested in developing some Buck Tests for the PNW. Here is the protocol and results of an established test conducted annually in Maryland].

The 2009 Western Maryland Pasture-Based Meat Goat Performance Test featured 60 bucks. The purpose of the test is to evaluate the performance of meat goats on a pasture-only diet, with natural exposure to internal parasites. While on test, the bucks are evaluated for growth, parasite resistance and resilience and carcass characteristics. Nine bucks were harvested for carcass data.

The bucks included 46 purebred and percentage Kikos, five Kiko x Boer crosses, six fullblood and percentage Boers, two composite Tennessee Mountain Meat Goats (Boer x Kiko x Spanish), and one Myotonic buck. The top buck was a purebred Kiko consigned by Craig Adams from Litchfield, IL.

The 2009 test ran from June 18–Sept. 26 with a 12 day adjustment period. Starting weights were 25 to 69 lbs., averaging 48.1 lbs. Ending weights were 38 to 83 lbs. averaging 61.9 lbs. Average daily gains were -0.03 to +0.28 lbs. per day, averaging 0.14 lbs. per day. The buck with the highest ADG was a crossbred Kiko consigned by Merritt Burke from Nassau, DE.

Fecal egg counts did not get high until the end of the test in late-September. The buck with the lowest average fecal egg count was a percentage Boer consigned by Aaron/Levi Lantz from Oakland, MD. *Hamonchus contortus* (the barber pole worm) was responsible for more than 80% of the worm load during the test and ~100% of the load in Aug. and Sept. Only 11 dewormings were given to the bucks after the double deworming (moxidectin + levamisole) at the start of the test.

The buck with the lowest average FAMACHA® score was a Kiko buck consigned by Kendell and Dana Barnes from Winchester, KY. It had a FAMACHA® score of 1 each time it was checked.

Bucks meeting Gold, Silver and Bronze standards of performance for growth, parasite resistance, parasite resilience and minimum standards for structural correctness and reproductive soundness were deemed the top-performing bucks in the test and were eligible to sell via auction. Eleven bucks qualified. Prices ranged from $200 to $1050 and averaged $514.

Information and data from the 2009 Test can be viewed at http://mdgoattest.blogspot.com.
FLORAL FOES
by Dr. Susan Kerr, WSU-Klickitat Co. Extension

Photo from www.ansci.cornell.edu/plants.

Members of the elderberry or *Sambucus* family are often planted as conservation and wildlife plantings and the ripe berries are made into jellies, wine and other food products. Nevertheless, their twigs, roots, leaves and immature berries contain toxins.

Elderberry is a large deciduous shrub. Small white flowers are clustered into an umbrella-like shape; these mature into numerous dark purple berries.

Elderberry leaves, stems, roots, twigs and seeds in the berries contain a chemical that is converted into cyanide. The plant can also accumulate nitrates and it contains a cathartic. Signs of poisoning include nausea, vomiting, diarrhea and even coma.

This is not a highly toxic plant and poisoning is rare unless great amounts of the plant are consumed. If possible, exclude livestock from areas where the plant already exists and do not plant or encourage the plant in new livestock areas.

ANOTHER PEST YOU DON'T WANT TO BRING HOME
by Dr. Susan Kerr, WSU-Klickitat Co. Extension

*Neospora caninum* is a serious parasite of all mammal species. It is present worldwide, where it causes abortion and reproductive failure. Unsuspecting goat owners could bring this disease onto their property by purchasing a beef or dairy calf from a sale yard and bringing it home to be raised on extra goat milk.

Like coccidia and other protozoal parasites, *N. caninum* is an organism that lives in its host’s cells. Unlike coccidia, this parasite affects only mammals and can be spread between different species. The lesions it causes and the organism itself closely resembles *Toxoplasma gondii*. Indeed, these two organisms have been mistaken for each other for years.

The parasite is spread primarily from an infected dam across the placenta to the fetus. Abortion can result, or the fetus can be born without signs of illness yet be a carrier of the disease. Animals can also be infected orally with the egg stage of *N. caninum*. Infective eggs are only shed by the definitive host, which includes dogs and perhaps other members of the canine family.

The life cycle of *N. caninum* is very similar to that of *T. gondii*, where cats are the definitive host: dogs ingest the encysted organism by eating raw tissues of other infected mammals (such as infected aborted fetal tissues); the parasite is activated and completes its life cycle in the intestinal tract of the dog, which sheds infective eggs in its feces. Other mammals contract the disease by eating contaminated feed, bedding, pasture, etc.

Researchers are trying to develop a vaccination against this disease as well as clarify its life cycle and means of transmission. Neosporosis is of huge financial concern in the beef and dairy industries because it can cause large numbers of abortions and poor reproductive performance on a farm.

All livestock producers should make a point of preventing the ingestion of dog feces by their livestock. Clean up dog feces promptly, keep sick dogs quarantined, get a diagnosis when farm dogs are ill, try to keep stray dogs off the farm and do not bring animals home from sale yards.

For more information about this disease, visit http://synapse.koreamed.org/Synapse/Data/PDFdata/0066KJP/kjp-41-1.pdf or www.ars.usda.gov/Main/docs.htm?docid=11007. These sites contain a more legible version of the diagram below, which represents the current knowledge of the organism’s life cycle.