

A PUBLICATION OF THE WSU GOAT PRODUCTION EDUCATION TEAM

**H**ello again! Those of you with Boers and Saanens are probably still looking in snowbanks for some of your animals... Just keep reminding yourself that snow and freezing weather help to kill parasites, pathogens and other pests. ☺ Here on the East side of the state, we know that the 100+degree days will be here all too soon!

Please note all the terrific upcoming learning opportunities that are mentioned in this issue's SAVE THESE DATES feature. Two are coming right up in February. Whether you're interested in fiber goats, pack goats, dairy goats, meat goats or pet goats, there's something coming up for you!

If you are interested in judging, we have two events of interest for you: an upcoming American Meat Goat Association judges' training which will hopefully be held in Ellensburg in mid-October, and the 2004 Pacific Northwest Livestock Judges and Show Management School to be held in Pullman in June. Please read the articles for more info on both trainings.

We're including lots of tips in this issue's A THIRD HAND feature. Thanks to the readers who sent these tips to us! We welcome your contributions!

As always, we appreciate your help in getting this newsletter out to as many people as possible, so please share it with others. *The Kidding Pen* is available as a free hard copy in English and Spanish, and is also available at <http://extension.oregonstate.edu/wasco/smallfarms/Kidding%20Pen/index.html>. Please let us know if your e-mail address changes so we can tell you when the next issue has been posted.

Send your comments, suggestions, newsletter articles and announcements to:

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**FOR SALE:** Border collie dogs and puppies, Gt. Pyrenees puppies, Saanen does and Saanen-Boer meat wethers. Call Max Fernandez at 509-773-3883 or e-mail [fernandezranch@gorge.net](mailto:fernandezranch@gorge.net).

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### SAVE THESE DATES!

**Feb. 21:** Pack Goat Seminar and Youth Pack Goat Show, Thurston County Fairgrounds, Olympia, WA. The seminar will cover all facets of pack goats from starting out, selection, conformation, health, nutrition, trail and camp guidelines. For more info call Donna Semasko at 360-923-1451 or email [edelweissacres@comcast.net](mailto:edelweissacres@comcast.net).  
**Feb. 29:** Northwest Oregon Dairy Goat Association's Annual Conference, Clackamas, OR. Educational opportunities on all aspects of goat

production for youth and adults. For more info, contact Suzanne Strong at 503-651-3454 or Reta Suzanne at [retasuz@yahoo.com](mailto:retasuz@yahoo.com).

**April 5-10:** WA State Sheep Producers' Sheep Shearing School at Parker Sheep Ranch in Moses Lake. Call Sarah Smith at 509-754-2011, ext. 413

**May 8-9:** 3<sup>rd</sup> Annual Central WA Boer Goat Assoc. Mother's Day Show. Yakima WA Fairgrounds. ABGA Sat., USBGA Sunday. For more info contact Judy Wolfe at 509 965-0132 or [wolfeju@aol.com](mailto:wolfeju@aol.com)

**May 29:** Northwest Cashmere Association's Second Annual Spring Live Goat Show Chehalis, WA. For more info, contact Mickey Nielsen at 509-965-3708 or [mnielsen7@aol.com](mailto:mnielsen7@aol.com)

**June 14-16:** PNW Livestock Judges and Show Management School, Pullman, WA. See article.

**Mid-October (?)** American Meat Goat Association judges' training, Ellensburg, WA. For more info, contact Sonya Lindsey at [ainmig@yahoo.com](mailto:ainmig@yahoo.com) or (360) 798-7039. See article for more details.

### A THIRD HAND

When you need to vaccinate just one animal, put the syringe in a plastic toothbrush holder. This ensures the syringe gets to the pasture with all of the vaccine still in the syringe.

--Vicki Contini

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*Editor's Note: Confused by the instructions for a warming box that were published in the last issue? Here are other instructions submitted by a reader:*

Items Needed: one milk crate, one cardboard box that the milk crate will fit inside of with extra space all around, one hair dryer and a couple of towels.

Place the milk crate inside the cardboard box. Cut a small hole on the bottom of one side of the box to put the hair dryer nozzle through. Place a towel in the bottom of the milk crate and place the cold kid on the towel. Use the second towel to cover the top of the cardboard box. Turn the hair

dryer on high and let it run until you hear the cold kid who has now warmed up standing up and crying for milk. This can take 30 minutes or longer. If the temperature in the box gets too hot, pull back the towel on top or turn the hair dryer down. **Do not leave the warming box unattended!**

This warming box works so well because the milk crate allows hot air to flow completely around the kid, bottom, top, and sides. This has been found to be very important when warming any cold animal.

How do you tell a kid is cold and needs a warming box? Place your finger inside the kid's mouth. If it feels cold to your finger, the warming box is needed. Warm the kid first, then give warm milk or colostrum.

Added tidbit: if you need to buy a hair dryer, check out the Sunbeam® "Yellowbird" or "Blackbird." These dryers received top ratings from consumers. --Mickey Nielsen, Liberty Farm Cashmere Goats

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### Goat Tips

from South Carolina Meat Goat Association

- To keep tattoo letters from becoming lost, cut a piece of Styrofoam to size then put all the letter and number points down into the Styrofoam and put the foam in a tackle box. The digits are easy to pick up and don't move around.

- After a doe kids, mix 8 tablespoons sugar, 4 teaspoons salt, ¼ teaspoon baking soda in 5 quarts tepid water; give to doe. This replenishes fluids lost in kidding. May be repeated once.

- Check behind your goat's eartag for ticks. This is a favorite hiding place for ticks.

- Chilled kid (hypothermia): Fill a five gallon bucket with warm water, immerse kid for 20 minutes, keeping mouth, nose and ears out of the water. Massage kid while in the water; remove, dry well. When completely dry, return it to its dam.

- Wethers and bucks fed on substantial amounts of grain are prone

to develop renal calculi (water belly, kidney stones). To prevent, add ammonium chloride to the diet and keep the Calcium to Phosphorus ratio 2:1. To encourage water consumption, provide clean, loose cattle minerals free choice and plenty of fresh water. Many prepared feeds contain ammonium chloride.

- Castrate goats before one month of age. Dehorn kids at 3-5 days of age. Separate buck kids at 3-4 months of age. Wean at 10 weeks to 3 mos. Remember to give tetanus shot to goats before castrating or disbudding.

- After a kid has bonded with its dam, slather Vaseline® (petroleum jelly) around its anus to prevent feces from sticking to anal opening. Check kids frequently because feces can clog the anal opening and make the kid unable to pass feces.

- For inverted eyelids: Take a piece of dental floss and put one drop of super glue on one end of the floss. Apply glued floss to lid near the eye, just below the eyelashes on the outer edge. Make sure the skin is dry first. When the glue is stuck, pull slightly to get the eyelid to pull away from the eyeball so the lashes no longer rub against the eyeball. Then take the other end of the floss and glue to the area about ½ inch farther below the eyelid (or above, if the problem is with the upper lid). Clip the remaining dental floss off. This is like taking a stitch to keep the eyelid positioned correctly until the eye can heal. I also use eye ointment 2 to 3 times a day if the cornea is ulcerated. Don't worry about the super glue--it falls off in about three days, which is usually about what it takes to correct the problem.

- To get the "buck" smell off your hands after handling them, use toothpaste like soap to wash your hands. Rinse with water and the smell is gone!

- When a doe kids more than twins, it's a good idea to supplement one or more of the kids with a bottle. This insures that all the kids receive enough nourishment to sustain life and

prevent a weak kid or death. Observe the animals closely to decide which ones are less aggressive and aren't getting enough milk. If in doubt, offer the bottle to all.



## THE LURE OF GOING ON-LINE

by Susan Kerr, WSU Extension Educator - Klickitat Co.

[www.luresext.edu/goats/library/field/fd03.htm](http://www.luresext.edu/goats/library/field/fd03.htm)

What a great site! There is so much information it is hard to summarize. Cheesemaking, husbandry, deworming, nutrition, marketing, financial management, proceedings from an Annual Goat Field Day...simply terrific research-based info from the Kika de la Garza Institute for Goat Research Langston University in Oklahoma. There is even a fun quiz to take to test your goat knowledge! Definitely check this site out.

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## WHAT'S COOKIN'?

### BRAISED KID



From

[www.geocities.com/qanbi nc/recipes.htm#bk](http://www.geocities.com/qanbi nc/recipes.htm#bk)

1 oz. butter	1 large onion
9 oz. mushrooms	1 oz. flour
16 oz stock or water	4+ bacon slices
1 tsp. peppercorns	1 tsp. Allspice powder
1 lb. capretto, cut into small pieces	

Fry the meat in butter until slightly brown. Remove from pan. Dice bacon slices and fry with the sliced onion and mushrooms, adding a little more butter if necessary. Add the flour and cook until brown. Add stock or water and bring to a boil, stirring constantly. Place the meat in a casserole dish and add the sauce. Put the peppercorns and Allspice into a muslin bag and place in casserole.

Cook slowly in a pre-heated oven at 325°F for 2 hours. Remove spice bag and serve.

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### **MEAT GOAT JUDGES' TRAINING COMING!**

An American Meat Goat Association training for meat goat judges is being planned for Mid-October in Ellensburg, WA. This training is dependent on the ability to assemble 75 market wethers, 50 does and 50 bucks for classes. If everyone attending brought a few animals, we should be able to make it happen. A buyer is lined up so wethers wouldn't have to be taken home. The buyer will pay .80-1.00/lb live weight, depending on market conditions and the condition of the animal. For more information, contact Sonya Lindsey at (360) 798-7039 or [ainmi@yahoo.com](mailto:ainmi@yahoo.com).

### **PNW LIVESTOCK JUDGING AND SHOW MANAGEMENT SCHOOL**

Washington State University, Oregon State University and the University of Idaho will co-host the Pacific Northwest Livestock Judges and Show Management School June 14-16, on the WSU and U of I campuses. The school is designed for new and experienced judges, livestock show managers and individuals who want to update their judging and management skills. New this year is a Goat Evaluation and Showmanship track.

The 2004 school theme, "Quality People, Quality Programs, and Quality Projects," will focus on meat animal food safety issues, producing quality carcasses in an ethical manner and the show management process. There are two training tracks for participants. The judges' track will focus on beef, sheep, swine and goat evaluation and showmanship. The show managers' track will focus on processors' expectations, animal care, ultrasounding animals, working with turn buyers, financial accountability and junior show auction management.

The livestock judges' track registration is \$175 for three full days. The fee includes a notebook,

three lunches, a banquet and refreshment breaks. The show management track is \$100.00 for two days. The cost includes a notebook, two lunches, a banquet and refreshment breaks. The registration brochure will be available in February. For additional information contact Susan Butts at (509) 335-4128 or [sbutts@wsu.edu](mailto:sbutts@wsu.edu).

### **NEW MARKETING OPPORTUNITY!**

Mohamed Mesallem in Stockton CA is very interested in developing contacts in our area. He can take all the goats and lambs we can send him year 'round. He will take any kind of goat-market kids, cull does, etc. This could be an opportunity for someone who is willing to coordinate putting a load of sheep and goats together from Washington and/or Oregon. For

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### **SELECTING A 4-H/FFA MEAT GOAT PROJECT ANIMAL**

by Sarah M. Smith, WSU Grant-Adams Area Animal Science Agent

Meat goat projects are increasing in popularity at county fairs and junior shows across the Pacific Northwest (PNW). Many youth producers and their parents are discovering that goats make excellent 4-H/FFA projects. Goats are small in size, intelligent and easy to work with.

After deciding on a meat goat project, youth need to do their homework prior to selecting the animal. It is important to identify the show(s) you will be attending prior to selecting the animal. Each show has different requirements and rules. It is the exhibitor's

responsibility to know the rules for the shows they will attend. By sending in an entry form, exhibitors agree to abide by and uphold the rules of the show. Premium books, Extension newsletters and new releases help exhibitors identify fair dates, weight limits, ownership dates, entry deadlines and special contest requirements (i.e. rate of gain testing, pre-weigh ins, etc.). At this time it is also important that youth and parents set goals and identify resources for the project. Be sure to consider issues such as funding sources to purchase the animal, feed, equipment, and purchase or rental of facilities.

After important pre-selection information is collected, youth are ready to start contacting breeders and select a goat. It is important to keep scheduled appointments with breeders because they are busy and have other commitments. The selection process is important because it has a great impact on the final result of the project. Remember that good selection, good management, correct feeding and proper fitting and showing techniques all contribute to a successful project.

**Weight:** The finished weight of meat goats varies greatly in the PNW. This is because of: 1) differences in frame size; 2) breed differences; and 3) differences in consumers' preferences. Many shows in the PNW have a minimum weight of 60 pounds; some shows have a maximum weight. Goats will typically gain about 2-3 pounds per week with proper nutrition.

**Structural Correctness:** Structure refers to how the goat's skeleton is put together. Emphasis should be placed on the feet and legs, top line, rump and shoulders. The goat should stand and travel wide on both front and rear legs. The legs should be strait with strong pasterns. The top line (back and loin region) should be relatively level from the top of the shoulders to the hook bones. The rump should be long and square with a slight slope from the hooks to pins

area. The shoulders should be smooth and muscular, blending into the neck and the forerib.

**Muscle:** Muscle is the product that is harvested from meat goat projects; both quantity and quality are a concern and affect consumers' satisfaction and producers' profitability. Observe and handle muscle quantity and definition in the loin and hind legs to assess the animal's general muscling. The loin should be broad and thick. The goat should have deep and well defined rump and leg muscles. Goats that stand and walk wide are generally heavier muscled. A desirable meat goat is also wide through the chest floor with a large, defined forearm.

**Balance:** Balance is "eye appeal" or an animal's overall appearance. This is a subjective measure that is different for each judge. Generally it is interpreted by how well the body parts--neck, shoulder, rig cage, loin, rump and leg--blend together. The parts of the body should flow smoothly into each other. A balanced goat holds its head erect. Typically, a well-balanced goat is the one that catches your eye when you first view a group of goats.

Be sure to ask the breeder for information about the birth date, castration date, dehorning date, vaccinations, dewormings and nutrition program of the animal you select. Confirm the name and telephone number of the breeder. Record all this information where you can find it again.

Each judge has his/her own definition of the ideal meat goat and the amount of emphasis they place on each of the selection criteria. Remember, the reason for participation in a youth meat goat project is not just for purple ribbons, premiums or sale money. The meat goat project is an opportunity to learn about the selection, management, feeding and production of a food animal while developing valuable life skills.

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