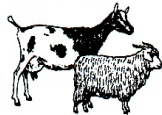


**W**e didn't find a pot of money under any of the stones we turned over, so our postal situation remains bleak. Sadly, this will have to be the last copy some of you receive in the mail. Please contact us to get on our e-mail list and receive notice when each issue of *The Kidding Pen* is posted online. We can support sending out hard copies to a few people but will do that by request only. If we don't hear from you, this will be your last hard copy.

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](mailto:kerrs@wsu.edu), 509-773-5817; 509-773-5707 (fax)



#### IN THIS ISSUE:

- 1 Save These Dates!
- 1 The Lure Of Going On-Line
- 2 Unpasteurized Milk Poses Serious Health Risks
- 2 OctoBoer Is Almost Here!
- 2 A Third Hand
- 3 ATTRA Question of the Week
- 3 National Conference: Strengthening the Goat Industry
- 3 Meat Goats: Their History, Management & Diseases
- 3 OMGP Annual Dinner Meeting
- 3 American Goat Federation Officers Elected
- 4 Has Anyone Used this Service?
- 4 Farmstead Cheese Workshop
- 4 Oregon Flock and Fiber Festival
- 4 Goat Artificial Insemination Clinic
- 4 Farm Enterprise Investigation Series

#### SAVE THESE DATES!

- Sept. 25-27** Oregon Flock and Fiber Festival, Canby OR. See article.
- Sept. 26** Northwest Cashmere Association Annual Meeting at OFFF (see above)
- Sept 21-22** } Farmstead Cheese workshops. See
- Oct. 5-6** } article.
- Oct. 10-11** OctoBoer Fall Finale Boer Goat Shows & Buck Futurity. See article.
- Oct. 10-17** American Dairy Goat Association Convention, Buffalo, NY. More information at <http://2009adgaconvention.web.officelive.com/default.aspx>

- Nov. 14** White Salmon, WA. Mid-Columbia Farm Enterprise Investigation Series. See article.
- Nov. 14** Oregon Meat Goat Producers' Annual Dinner Meeting and Education See article.
- Nov. 21** Lambing and Kidding School, Waldorf, MD. Info: 301-432-2767x343 or [sschoen@umd.edu](mailto:sschoen@umd.edu) or [www.sheepandgoat.com/programs/09LKSchool.html](http://www.sheepandgoat.com/programs/09LKSchool.html)
- Dec. 17-18** Artificial Insemination Clinic, Scio, OR. See article.



#### THE LURE OF GOING ON-LINE

by Susan Kerr, WSU Extension Educator - Klickitat Co.

[www.goatbiology.com/animations/haem.html](http://www.goatbiology.com/animations/haem.html). Great animation about *Haemonchus contortus* life cycle in goats.

[www.livestockforlandscapes.com/pdfs/fightingfirewithgoats.pdf](http://www.livestockforlandscapes.com/pdfs/fightingfirewithgoats.pdf). Article in a forestry newsletter about using goats to prevent wildfires.

[www.livestockforlandscapes.com/goats.htm](http://www.livestockforlandscapes.com/goats.htm). Using goats to manage pastures and range.

[www.thejakartapost.com/news/2009/05/19/how-goats-can-save-forests.html](http://www.thejakartapost.com/news/2009/05/19/how-goats-can-save-forests.html). "How goats can save the forests" from the Jakarta Post.

[www.sheepusa.org/Sheep\\_and\\_Goat\\_Research\\_Journal](http://www.sheepusa.org/Sheep_and_Goat_Research_Journal). Research journal on sheep and goat research.

[www.agplan.umn.edu](http://www.agplan.umn.edu). Free online software for creating business plans.

<http://ext.wsu.edu/noas>. Videostream for Organic Agriculture: Principles, Practices and Prospects.

[www.esmgpa.org/committees/education.html](http://www.esmgpa.org/committees/education.html). Click on marketing; many good articles.

*Extension programs and policies are consistent with Federal and state laws & regulations on non-discrimination regarding race, color, gender, national origin, religion, age, disability, and sexual orientation. Evidence of non-compliance may be reported through your local Extension Office. The information herein is supplied for educational or reference purposes only, and with the understanding that no discrimination is intended. Listing of commercial products implies no endorsement by WSU Extension. Criticism of products or equipment not listed is neither implied nor intended.*

## **UNPASTEURIZED MILK POSES SERIOUS HEALTH RISKS**

by April R Sorrow, University of Georgia

Unpasteurized milk from cows, sheep or goats can carry dangerous bacteria that infect humans. People have contracted salmonella, E. coli, listeria and even rabies from consuming raw milk. It's a risk people shouldn't take, says a University of Georgia food specialist.

According to the Center for Disease Control and Prevention, more than 800 people in the U.S. have gotten sick from drinking raw milk or eating cheese made from it since 1998.

Consumers say they are drinking the raw milk for convenience, taste preference or perceived health benefits, says Judy Harrison, a food safety specialist with UGA Cooperative Extension.

"A growing segment of the population believes getting back to nature is best for you, but that is not always the case," Harrison said. "Food still needs to be handled properly, or it becomes unhealthier than the commercial products."

Most commercial milk products are pasteurized. First performed in 1864, pasteurization is the process of heating milk to a specific temperature for a set amount of time to kill harmful bacteria responsible for diseases like listeriosis, typhoid fever, Q-fever, tuberculosis, diphtheria and brucellosis. Substantial research shows the process doesn't cause allergic reactions or reduce the nutritional value or taste of milk.

In some states, raw milk can only be sold for animal consumption and such milk should not be consumed by humans. "If you give raw milk to your family, you are putting them at risk, especially young children and pregnant women," said Tommy Irvin, Georgia's commissioner of agriculture.

Harrison said homemade milk and cheeses are showing up in farmers' markets. Cheese made from unpasteurized milk needs to be aged for at least 60 days in an environment not lower than 35°F to kill all bacteria. The upper temperature limit depends on the type of cheese being made.

If you are purchasing cheese at a farmers' market, the best way to tell if it is a legitimate product is to examine the label, Harrison says. The label must list the manufacturer or distributor, the weight or liquid measure of the product and must include the metric measures such as grams and milliliters as well as ounces and fluid ounces. A list of ingredients and a product code will also be included. If the appropriate information is not on the label, beware.

Pathogens in raw milk that infect humans come from animal feces and the environment and can be present in or on the animal's udders. Standard hygiene practices during milking can reduce but not eliminate the risk.

Several outbreaks of illness have been linked to the consumption of raw milk and its cheese products, according to the CDC Morbidity and Mortality Weekly Report. An outbreak of tuberculosis in New York City was connected to consumption of queso fresco, a soft cheese made from raw milk that had been brought from Mexico. Several people were sickened, mostly children. A 15-month old boy died.

A Kansas community held a heritage fair where fresh cheese was made from raw milk. A few days later, 67 people reported illnesses.

In 2000, a listeria outbreak was reported in North Carolina. Pregnant women contracted listeria after eating cheese made from unpasteurized milk. The illness resulted in five stillbirths, three premature deliveries and two infected newborns.

*[Editor's note: In 1997, Washington's Yakima Valley was the site of more than 90 cases of salmonella food poisoning. An investigation revealed the culprit was queso fresco home made from unpasteurized milk. Washington State University-Yakima County Extension faculty created the Abuela Project to educate volunteers and disseminate information about how to make queso fresco safely. The recipe for safe queso fresco is available at <http://skagit.wsu.edu/fam/QuesoFresco.htm>.]*

---

### **OCTOBER IS ALMOST HERE!**

Reserve Oct. 10-11 for the 2009 OctoBoer Fall Finale Boer Goat Shows & Buck Futurity at the Walla Walla County Fairgrounds. This year's events include 3 full ABGA shows, the great OctoBoer Buck Futurity and the Pot-O-Gold competition!

Info and entry packets are available at [www.freewebs.com/coppeiboers/09octoboershow.htm](http://www.freewebs.com/coppeiboers/09octoboershow.htm). All entries need to be mailed or emailed directly to Terry Brown. Contact Leslie Bader-Robinson at 509-246-9327 or [lbader1@yahoo.com](mailto:lbader1@yahoo.com) or Terry Brown at 509-394-2345 or [capriole@pocketinet.com](mailto:capriole@pocketinet.com) if you have any questions about the show. Join us for a great weekend filled with fun, competition, friends, family and wonderful Boer goats!

---

### **A THIRD HAND**

by Susan Kerr, WSU-Klickitat Co. Extension

Buck-in-a Bottle: you can take advantage of "the buck effect" without experiencing all the joys of a buck during breeding season! Find a friend with a buck in season and rub a cloth rag on the buck's scent glands on his head near his horn bases (wear gloves!). Put the rag in a glass jar with a tight lid and keep in a safe place until you want to test an individual doe for her receptiveness to a buck. If she shows signs of heat after sniffing the rag (flagging tail, squatting, urinating, vocalizing, pacing, etc.), you'll know it's time for her to be bred.

## ATTRA\* QUESTION OF THE WEEK

**Q:** What are some resources for marketing and pricing goat meat?

**A:** Although online information is scarce on the going rate for on-farm direct-marketing of slaughter-ready goats, there are good strategies for setting your own price. As explained in a guidebook at [www.kansasruralcenter.org/publications/DMLamb.pdf](http://www.kansasruralcenter.org/publications/DMLamb.pdf) (see "pricing" on p.5), one pricing strategy is to do a market survey in your area; another is to calculate your cost of production. A sample meat goat enterprise budget is available at [www.agmrc.org/business\\_development](http://www.agmrc.org/business_development). Scroll down to "Business Worksheets and Calculators" and on the next page click "Enterprise Budgeting Tools." On that page, scroll down to specialty livestock, where you'll find links to meat goat enterprise budgets.

Here in the Midwest, I have heard people charging \$1.25 to \$1.50 per pound live weight for goat. Since carcass weight is about half the weight of the live animal, the live weight price for the buyer doubles when converted to meat.

Should you consider expanding your production and tapping into retail markets, the following are some examples of how specialty cuts of goat meat are branded and priced:

- [www.gedaliascompany.com](http://www.gedaliascompany.com)
- <http://iowahealthyedgemeats.com>
- [www.elkusa.com/Goat\\_meat.htm](http://www.elkusa.com/Goat_meat.htm)

There is a wealth of general information online about meat goat production and marketing. Here are some additional resources you might find useful:

- [www.esmgpa.org/committees/on\\_farm\\_marketing.html](http://www.esmgpa.org/committees/on_farm_marketing.html)
- <http://sheepgoatmarketing.info/>
- [www.sheepandgoat.com/market.html](http://www.sheepandgoat.com/market.html)
- [www.extension.org/pages/Goat\\_Marketing](http://www.extension.org/pages/Goat_Marketing)
- [www.vdacs.virginia.gov/livestock/goatmarketing.shtml](http://www.vdacs.virginia.gov/livestock/goatmarketing.shtml)
- [www.ams.usda.gov/AMSV1.0/](http://www.ams.usda.gov/AMSV1.0/)
- [www.rodaleinstitute.org/20070401/Meat\\_Goat\\_Marketplace](http://www.rodaleinstitute.org/20070401/Meat_Goat_Marketplace)

\*ATTRA is the National Sustainable Agriculture Information Service. Visit them at [www.attra.org](http://www.attra.org).

## OMGP ANNUAL DINNER MEETING

The Oregon Meat Goat Producers Association will have its annual dinner meeting on Nov. 14 at the La Quinta Inn, 2020 Leigh Way in White City, OR. The program will start at 11:15 AM with a round table discussion followed by a Council meeting and lunch. There will be a general membership meeting at 1:15 followed at 2 PM by Angie Boudrou speaking about using goats as brush control and fire prevention. At 3 PM, Jonathan Crighton will give a presentation on improving your herd to build a better market goat, followed by a marketing round table and Q & A period.

Dinner of Pit-Cooked Goat will be served at 6 PM (\$15 in advance or \$20 at the door), followed by speaker Kat Drov Dahl discussing herbal medicine. Awards and raffle items will be announced at 8 PM.

Send your dinner reservation payment to Debbie Hueners, PO Box 834, Eagle Point, OR, 97524. Make checks payable to OMGP.

---

## AMERICAN GOAT FEDERATION OFFICERS ELECTED

The directors of the American Goat Federation (AGF) have elected their Executive Committee, consisting of President Tom Boyer, Vice President Robin Saum and Secretary/ Treasurer Marge Kilkelly.

Boyer is a third-generation rancher from Coalville, Utah. He and his wife, Carrie, own Chalk Creek Boers. They have a commercial flock of meat goats as well as a flock of registered Rambouillets that has produced several national champions.

Saum of Lancaster, Ohio, is currently serving her fourth term as president of the American Dairy Goat Association, a national dairy goat registry organized in 1904. Saum has been a Saanen dairy goat breeder for 19 years.

Kilkelly of Dresden, Maine, is director of the Northeast States Association for Agricultural Stewardship. She and husband, Joe Murray, are owners of Dragonfly Cove Farm where they raise and market meat goats.

The AGF board of directors was appointed in early August. Remaining members of the board are Steve Burton, West Jordan, UT; Jeff Crawford, Chatsworth, GA; Bob Duke, Utopia, TX; Brian Faris, Manhattan, KS; Will Getz, Fort Valley, GA; Shawn Harper, Benton, KY; Katherine Harrison, Groveport, OH; and Pierce Miller, San Angelo, TX.

The federation is being organization with the assistance of the American Sheep Industry Association's Goat Committee. For additional information, contact [info@kysheepandgoat.org](mailto:info@kysheepandgoat.org).

---

### ADVANCED NOTICE:

### STRENGTHENING THE GOAT INDUSTRY

There will be a National Goat Conference Sept. 12-15, **2010** at Florida A & M University in Tallahassee, FL. Watch for more info in this newsletter and at [www.famu.edu/index.cfm?goats](http://www.famu.edu/index.cfm?goats) or [www.famu.edu/goats/UserFiles/File/National%20Goat%20Conference%20Promo%20for%20Website.pdf](http://www.famu.edu/goats/UserFiles/File/National%20Goat%20Conference%20Promo%20for%20Website.pdf)

### BOOK: MEAT GOATS -- THEIR HISTORY, MANAGEMENT AND DISEASES

Note: this is an unreviewed book. Meat Goats: Their History, Management and Diseases by Stephanie

and Allison Mitcham. **Paperback**, 288 pages. Crane Creek Pubs., 2<sup>nd</sup> ed. (Dec. 2006). **ISBN-10:** 096644762X. **ISBN-13:** 978-0966447620.

## HAS ANYONE USED THIS SERVICE?

Has anyone ever tried using the online help at [www.justanswer.com/large-animal/goat](http://www.justanswer.com/large-animal/goat)? Apparently you can ask questions of veterinarians online. Do they charge? Where are the veterinarians located? Do they give good advice and respond quickly? Do they stay within the law regarding the veterinary-client-patient relationship? Would this service be helpful to you if you don't have a knowledgeable goat veterinarian in your area? Please let us know if you have used this site and if so, what your experience has been.

---

---

## FARMSTEAD CHEESE WORKSHOPS

Two cheesemaking workshops remain in 2009 at the Monteillet Fromagerie, Dayton, WA: Sept. 21-22 and Oct. 5-6. Featuring a Grade A dairy and cheesemaking facility, the Monteillets have been producing traditional hand-ladled chevres (goat) and brebis (sheep) milk cheese since 2002.

Join cheese maker Jackie Freeman for two days of hands-on cheesemaking. While making soft and hard goat and sheep milk cheese in a small group setting, we will discuss the basic principles of cheese making, equipment use and care, ingredients and supplies and recipes to try at home.

The introductory workshop includes:

### Day 1: Practicum in Cheese Making

- Work with our cheese maker for hands-on education making fresh, soft-ripened and hard (tomme-style) goat and sheep milk cheese
- Learn the principles of farmstead cheese-making, equipment use, milk types, food safety and more
- Cheese tasting, wine tasting\* and lunch\*

### Day 2: Affinage (cheese care and ageing)

- Advanced instruction and hands-on practicum in caring and aging for fresh, soft-ripened and aged cheeses
- Tour the farm and organic vegetable garden
- Introduction to livestock care and milking
- Cheese tasting, wine tasting\* and lunch\*

Tuition is \$160 per person per day or \$275 for both days. Maximum class size will not exceed six students. For more info, to preview the schedule or register, contact Jackie Freeman at 509-328-1917 or 206-669-4568 or [monteilletcheese@gmail.com](mailto:monteilletcheese@gmail.com).

*\*Optional farm lunch and wine tasting available for an additional fee.*

## OREGON FLOCK AND FIBER FESTIVAL

Don't miss it! Sept. 25-27, 2009 at the Clackamas Co. Fairgrounds in Canby, WA. Loads of sheep and goat info, workshops, presentations, exhibits and FUN. For more info: [www.flockandfiberfestival.com](http://www.flockandfiberfestival.com) or 503-628-1205 or [whistlestop.farm@verizon.net](mailto:whistlestop.farm@verizon.net). See you there!

## GOAT ARTIFICIAL INSEMINATION CLINIC

A goat AI clinic presented by Biogenics, LTD will be held in Scio, OR on Dec. 17-18, 2009. The classroom portion will be at the ZCBJ Hall in Scio and the insemination clinic will be conducted at the Linn County Lamb and Wool Fair pens in Scio.

The cost for the clinic is \$75 each for 10 people or \$67.85 each for 14 people. Class is from 9AM to 6PM each day. The first day is spent in the classroom learning anatomy, physiology and procedures. The second day is spent inseminating does. Students are required to bring a complete set of AI equipment with them.

For an additional fee, does will be available for students to inseminate. Students may bring their own ready-to-breed does.

Info about the clinics is at [www.Biogenicsltd.com](http://www.Biogenicsltd.com). AI kits and buck semen are also for sale on the site. For more info, contact [hisawaussies@gmail.com](mailto:hisawaussies@gmail.com) or call 503-779-4652.

---

---

## FARM ENTERPRISE INVESTIGATION SERIES

If you live in the Mid-Columbia area, consider attending an upcoming series of classes to help beginning and experienced ag producers investigate new farm enterprises. At the end of the series, participants will have produced a farm enterprise plan and be able to make a decision about viability of the enterprise they are considering.

The series will be conducted at the Mountain View Grange, 1085 Main St. in White Salmon, WA on Nov. 14, Nov. 21, Dec. 5, Dec. 12, Jan. 9 and Jan. 23. Topics to be addressed include Developing a Farm Plan; Sustainability Concepts; Farm Resource Evaluation and Financing; Enterprise Assessment; Equipment and Facilities; Sustainable Crop Production; Soil Properties and Management; Pest and Weed Management; Sustainable Animal Production; Sustainable Grazing Management; Direct Marketing; E-Commerce; Developing a Marketing Plan; Enterprise Budgets and Financial Viability; and Tools for Success.

Local and regional presenters will include experienced farmers, agency representatives, Extension educators and other experts. Each session will include time for questions and answers, networking and discussion. Refreshments will be provided but lunch will not.

The cost is \$25 per family; scholarships are available and pre-registration is required. Payment is not required until the first class on Nov. 14. For more info contact Tim Shatraw at 509-773-5817 or [tshatraw@wsu.edu](mailto:tshatraw@wsu.edu).

