



KINDER GOAT BREEDERS ASSOCIATION NEWSLETTER

OCTOBER, 2002

TIME TO VOTE

Enclosed in this Newsletter is your ballot for the 2003 KGBA elections. If you wonder about the lack of candidates, There were no nominations tendered beyond the incumbents, who have agreed to run again. Outside of President and Treasurer, the elective offices do not take a lot of time in our small Association. Perhaps next time there will be others of you willing to run? Please mark and return your ballots in the envelope provided, and please do not include any other business in the envelope – it will be sidetracked until the election committee opens and tabulates the ballots.

IN MEMORY OF BRIAR ROSE



June 30, 1986 -- July 29, 2002

A piece of Kinder goat history has quietly come to an end. On July 29, 2002, the last of the original three Kinders, born June 30, 1986, was laid to rest at her Winter Creek Farm home in Monroe, WA. Beth Gilbert, her owner and friend for those 16 years, called to inform us that Briar had been very active up until the last few days of her life, when she finally simply ran out of steam. I've had many questions asked of me about the life span of the Kinder goat, and Briar has been the star of longevity. Our

condolences to the Gilberts – it is always sad to lose an old friend.

2003 KINDER MOMENTS CALENDAR READY

The Puget Sound Kinder Goat Club is selling their **Kinder Moments Calendar 2003**. If you haven't seen previous examples of this delightful calendar, you've been missing a treat! Lots of cute Kinders dress up this very useful gestation calendar that gives you the ideal place for all your important barn notes and helps you track those kidding dates. The PSKGC does the calendar for their major annual fund raiser, and it has been a very successful venture. The calendar sells for \$10.00 each plus \$3.85 Priority Mail Postage. Send check or money order to: **PSKGC, 17317 Fales Rd, Snohomish, WA 98296-5043**

.....SPIDERS...POISONING...MO SHOW...STEW...MORE.....

ANYONE OUT THERE?

Yes, I know that you're really there - many of you had very kind words for my previous efforts at doing the Newsletter, and I thank you for that. HOWEVER, I am not an editor, and someone out there surely could be? Now that summer has ended and things are settling down for the fall - shows and fairs a distant memory, and Kinders being bred for those spring kids - is there a Knight in Shining Armor, or a helpful Fair Maiden who will come to my rescue?

While you're warming yourself by the woodstove with a nice hot drink in your hands, why not work your brains a bit and come up with some questions for our proposed new Q & A column, or a nice article on your farm, your goat experience (positive or negative - we can be inspired by and learn from both). We have been receiving some good stuff from several contributors, but I'm sure that more of you have something to say! We can use nice clear favorite photos too.

We wish you all the very best of Kinder combinations for the finest of Kinder kids! Pile up that firewood and put up those winter stores. I don't know about where you live, but our squirrels around here are burying like crazy! I was standing in line at the bank just the other day, and as I looked out the window beyond the drive-in teller, there was a squirrel busily digging a 'deposit' hole in the flower bed across the drive. Wonder if he knows something?

Pat (your not as temporary as I had hoped, Newsletter Editor)

IT'S A BIRD! IT'S A NAKED CHICKEN! NO, IT'S SPIDER GOAT!

The newest thing in the dairy goat industry within the last year or so is the genetic modification of our dairy goats. Scientists crossed spider and dairy goat genes to make a strong protein that makes stronger bullet-proof vests for law enforcement. We have all been told about the incredible strength of spider silk. Once genetically modified, this protein is spun into a fine thread and made into a fabric that is flexible and withstands 400,000 pounds per square inch of pressure without breaking. It is also lighter and of course, is biodegradable.

These silk fibers are composed in the spider's silk glands which are anatomically similar to a goat's mammary glands. A goat egg is fertilized with the spider gene and then it is placed in the goat. The gene is activated during lactation, then turned off when lactation is complete. One goat can produce 5 grams of silk protein per liter of milk.

Make you own decision whether you think this is a good concept or not. Considering the Kinder's excellent milking capacity they could become "goats of interest".

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POISONING

We all know goats are for the most part finicky eaters, but every once in awhile they surprise us and eat something toxic. Toxic substances might take the form of a plant or some chemical like antifreeze. If you suspect your animal has consumed a toxin, look for evidence and note what type. Pretty much the treatment for both is the same.

The first thing that you should do is call your veterinarian. He will want to know the following:

What product caused the poisoning and how much was ingested?

When did the poisoning occur?

What symptoms is the animal exhibiting?

Can you get a list of active ingredients, if it was a manufactured product?

If the animal is a ruminant, such as a goat, don't pen it up, but let it continue to browse, maybe in a different area. This will dilute the toxin. Make note that if the animal has an empty stomach any toxin will be harder on the animal than if the animal has a full stomach-that goes for people also.

Keep some charcoal around for poisoning situations. You can purchase pure charcoal for people or pets. If using Toxiban (name brand-mail order) the dosage is about 1-20 ml per pound of animal. Give every 6-8 hours for 3 treatments. The cost is about \$10 for 240 ml. I have found charcoal at our local drugstore.

You can also call poison control for people or animals (yes, there is a number).

1-888-426-4435. They will charge you \$45 for the consultation and are available 24 hours a day, 7 days a week.

Do not force vomiting in a ruminant animal. If it is not a ruminant then induce vomiting unless:

Strong acid, an alkali such as bleach, petroleum product, cleaning product, or a substance taken over 3 hours ago.

To induce vomiting in a non-ruminant:

Give 3% hydrogen peroxide by mouth at a dosage of 1 tablespoon per 15-20 pounds of body weight, or Syrup of Ipecac (following the directions).

If you do not have a jar of charcoal then wood charcoal from a fire that did not have any chemicals in it or a burnt piece of toast will work in a pinch.

After the initial treatment seek your professional advice.

Celeste Bishop
Snohomish, WA

SPICEY CHEVON STEW

2 tbsp. cider vinegar
2 tbsp. lime juice
1 1/2 tsp. chili powder
3 lbs. boneless goat meat, cut into 1" pieces(don't cut the pieces any bigger than 1" especially if you are using meat from an older animal)
3 tbsp. vegetable oil, divided
2 1/2 cups thinly sliced onion
1(4oz) can chopped green chilies, undrained
2 cloves garlic, minced
1 1/2 tsp. peeled, minced gingerroot
1 1/2 tsp. salt
1/2 tsp. turmeric
1(28oz.) can whole tomatoes, undrained and chopped
3/4 cup water
Salt and pepper to taste
Garnish: chopped fresh cilantro

Combine first 3 ingredients: stir well. Place chevon in a large shallow dish.

Pour vinegar mixture over the goat meat; cover and let stand at room temperature 15 minutes

Brown goat meat in 2 tbsp. oil in a large Dutch oven over med. heat. Drain and set aside.

Sauté onions and next 5 ingredients in remaining 1 tbsp. oil in pan over med. heat, stirring constantly, until onion is tender. Add reserved goat meat, tomatoes and water. Bring to boil, cover, reduce heat and simmer 1 1/2 hrs. or until goat meat is tender, stirring occasionally. Stir in salt and pepper to taste. To serve, ladle stew into individual soup bowls. Garnish, if desired.

This is excellent. I hope you enjoy it as much as Tom and I did.

Sue Huston
Miami, MO

SOME INTERESTING WEB SITES TO GO WITH THE UNUSUAL STORIES:

<http://homepages.ihug.co.nz/~dcandmkw/ge/biosteel.htm>

<http://www.thecampaign.org/News/june02t.htm>

<http://www.nexiabiotech.com>

<http://www.mult-sclerosis.org/news/Dec2000/GoatMedicineFactories.html>

MORE TO CHEW ON...

Excerpts from Abstract: An FDA perspective on the regulation of genetic engineering in animals. J.C. Matheson, US Center for Veterinary Medicine, Rockville, MD.

FDA regulates the products of biotechnology, not biotechnology processes. Products of animal biotechnology are regulated according to existing product categories.

Animals are used as manufacturing sites for drugs, biologicals and diagnostics. The success of the biomedical industry has led to an increased use of large animal species that are also commonly used to produce food. These animals, which are sometimes transgenic, are used for producing immunochemical agents, like antibodies; biological agents, like vaccines; and to produce drug products in milk or blood (biopharming). Depending upon how the product is used, it may be regulated as a medical device, a biologic, or drug for humans or animals.

The use of food-producing species in the production of diagnostic kits and other biomedical products include a special responsibility to plan for the ultimate disposition of culled animals, their offspring and meat, milk, and eggs from these animals. (Emphasis ours!)

AND YOU CAN DRINK IT TOO!

Goat's Milk: A Natural Alternative for Milk Sensitive Patients

The advertisement asks, "Got Milk?" But what kind of milk? Twenty years ago, most people who routinely had milk with their morning cereal used whole milk. Today, with the concern for fat in the diet, many people have switched to low-fat milk or skim milk. And a significant number of people are opting for lactose reduced or lactose free milk.

There are other alternatives: take goat milk, for example. Patients with diarrhea, asthma, bloating and irritability may be suffering from the most common food allergy: cow milk. Goat milk is the natural alternative to cow milk and can be comfortably consumed by many patients who suffer from cow milk allergies or sensitivity.

Although goat milk, like cow milk and human milk, contains lactose, many people with lactose intolerance can drink goat milk. Why? It has been hypothesized that the reason lies in goat milk's superior digestibility. Goat milk is more completely and easily absorbed than cow milk, leaving less undigested residue behind in the colon to quite literally ferment and cause the uncomfortable symptoms of lactose intolerance.

It may also be that the patient is not lactose intolerant at all, but instead is one of the 1-in-10 people who are allergic to the major protein of cow milk ... alpha S1 casein protein. The symptoms are almost identical to those of lactose intolerance. Both goat milk and human milk lack this offending protein.

The digestibility of goat milk can be attributed to the casein curd, which is both softer and smaller than that produced by bovine milk. The smaller and softer the curd, the more easily accepted by the human digestive system.

Another significant difference between cow milk and goat milk is found in the composition and structure of fat. The average size of goat milk fat globules is about two micrometers, as compared with 2 ½ to 3 ½ micrometers for cow milk. These smaller sized fat globules provide a better dispersion and a more homogenous mixture of fat in the milk, another factor in making goat milk easier to digest.

Goat milk contains more of the essential fatty acids and a higher proportion of short-chain and medium-chain fatty acids than cow milk. The fat in goat milk may be more readily digested than cow milk because lipases attack ester linkages of such fatty acids more readily than those of longer chains. And unlike cow milk, goat milk does not contain agglutinin; as a result,

the fat globules in goat milk do not cluster, which helps facilitate digestion and absorption.

Goat milk is a nutritious dairy option for many patients of different age groups and lifestyle needs. Young children and seniors can be especially sensitive to cow milk and so can certain ethnic groups, including Asians, Hispanics, African Americans, and Native Americans.

Goat milk is an excellent option for any patient who is cow or soy milk sensitive and is necessarily concerned with obtaining adequate calcium from a natural dietary source. Goat milk is also an excellent source of dietary calcium important in the prevention of high blood pressure, osteoporosis and other bone-related problems. For menopausal women, goat milk provides 13% more calcium than cow milk and can be consumed comfortably even by those with milk sensitivity.

While it is often recommended that children who have problems digesting cow milk change to vegetable protein soy-based milk, that is not always the answer. An estimated 20%-50% of children with cow milk protein intolerance will react adversely to soy proteins. Goat milk is a natural milk that children like and can consume comfortably, even if they are sensitive to cow milk and/or soy milk.

The nutrient composition of goat milk is very different from that of cow milk. In addition to containing 13% more calcium, goat milk also has 25% more vitamin B-6, 47% more vitamin A, 134% more potassium and 350% more niacin. Goat milk is also higher in chloride, copper and manganese and contains 27% more of the essential nutrient selenium. Goat milk contains none of the controversial Bovine Growth Hormone (BGH).

Goat milk is commercially available nationwide in evaporated and powdered forms (supplemented with folic acid, which it lacks) and in fresh one-quart refrigerated cartons (whole and 1% low fat), as well as aseptic quarts with an unopened 8-month shelf life. (If you are fortunate, it is also available fresh from the farm – Editor.)

References

Luke B, Keith LG. Calcium requirements and the diets of Women and Children. *Journal of Reproductive Medicine*.

Haenlein GFW. Role of goat milk in human nutrition. *International Conference on Goats*, University of Delaware.

Haenlein GFW, Ace D. *Extension Goat Handbook*. United States Department of Agriculture/USDA

From the DrinkGoatMilk e-group list, original source unknown.

FASHION NEWS: SPIDER JEANS?

Cotton, wool, silk, polyester, ... spider web? Soon we might be adding spider silk to the list of staple fabrics. More than twice as strong as steel wire and much more pliable, spider's silk has long been admired as one of the most durable and versatile fibers known to science. Unlike silk worms, though, spiders are too antisocial to farm successfully, so no one has been able to mass-produce their silk for commercial use. That is, until now. Canadian scientists with Nexia Biotechnologies have developed a new technique that experts believe just might revolutionize the fabric industry.

Through creative bioengineering, Nexia has produced a breed of goats that are implanted with specific spider web-making genes. The goats look and behave normally, but what's left when their milk is processed is a tough, water-resistant, and completely biodegradable fiber called Bio-Steel. The first generation of goats' spider silk has been used in a variety of test products -- among them bulletproof vests, fishing line, medical supplies, and clothes.

The company has already created a test-line of spider silk/cotton and spider silk/polyester blends. The net result: a variety of dye-ready, breathable textile-weaves. The fabrics look a lot like traditional silk blends -- thin and slightly shiny with a little bit of stretch to them. It's a type of cloth you can imagine in stretch pants, underwear, and even tights. But unlike tights on the market now, spider silk is durable enough to last for years.

As far-fetched and creepy as the idea of wearing processed spider-goats' milk-silk seems, you may want to get used to it. Spider silk is high quality, and the cost of production is going down as the technology continues to improve. Sample swatches are circulating in fashion and textile industry circles, and insiders are already predicting that biosynthetic spider silk will be the new polyester.

The first shipment of Bio-Steel will go to the

United States military by mid-year. Textile companies like Russell Athletics and PanFabric have expressed interest in the new technology as well. Nexia says it will begin taking commercial orders in 2003, so don't be surprised if you see Bio-Steel on a label near you as soon as next year.

--Charles Drennen, reprinted with permission from Health.com, June, 2002

CLOSE CALL FOR KINDERS!

About mid 1996, the KGBA had an e-mail from Isobelle Tromley -Summers, presently the site director of agricultural affairs for Montreal based Nexia Biotechnologies. She was, at that time, interested in the Kinder goat because of their aseasonal attribute, and larger size (and production) than the Pygmies and Nigerian Dwarves. I had no idea what research was developing, and made the effort to put together a nucleus herd of at least 25 Kinders for her. We e-mailed back and forth, and talked on the phone on several occasions trying to get a deal together so that the goats could be shipped before March 1 of 1997 (shipping before March 1 made for far fewer complications on health requirements for import to Canada). The contact stopped suddenly, without explanation. I was later to discover that she had found a group of Nigerian Dwarves readily available - so they were the ones to participate in the research. For that I am thankful! I have grave doubts about the safety of the goat gene pool with genetically altered stock on the scene. Nexia uses a process called 'gene splicing'. A major firm in the U.S. working with goats for the purpose of 'biopharming' drugs for human diseases is located in Framingham, Massachusetts - - GTC Biotherapeutics Inc. (formerly Genzyme Transgenics). This corporation is working through cloning, rather than gene splicing. It is a whole new world out there!

Pat Showalter

BOONE COUNTY FAIR – KINDER GOAT SHOW

Columbia, MO

July, 00, 2002

Judge: Julie Wiesenhan Matthys

Class #1: Birth and under three months

in class: 4

- | | |
|-------------------------|----------------|
| 1 Bluefield Fancy Pants | Aaron Blauvelt |
| 2 Bluefield Yahoo | " " |
| 3 Bluefield Dana | Emily Blauvelt |
| 4 Bluefield Becky | " " |

Class # 2: Three months, under 4 months

in class: 3

- | | |
|-------------------------------|----------------|
| 1 Bluefield Lightning | Aaron Blauvelt |
| 2 Bramble Patch Kinder Sonora | Sue Huston |
| 3 Bluefield Peaches | Emily Blauvelt |

Class # 3: Four months and under five months

in class: 2

- | | |
|------------------------------|------------|
| 1 Bramble Patch Kinder Honey | Sue Huston |
| 2 " " " Reese | " " |

Class # 4: Five months and under one year

in class: 2

- | | |
|---------------------------------------|------------|
| 1 Bramble Patch Kinder Sheba's Vienna | Sue Huston |
| 2 Rocky Top Whisper | Derek Eddy |

Class # 5: One Year and under two years-has never freshened

in class: 3

- | | |
|--------------------------------------|----------------|
| 1 Bramble Patch Kinder Nordik Beauty | Derek Eddy |
| 2 " " " Paula | Rosalie Purvis |
| 3 " " " Somer | Derek Eddy |

JUNIOR GRAND CHAMPION DOE – Bramble Patch Kinder Sheba's Vienna

RSRV JUNIOR GRAND CHAMPION DOE – Bramble Patch Kinder Nordik Beauty



<----BPK Sheba's Vienna

BPK Nordik Beauty---->



age and in milk

Class # 7: Under two years of

in class: 1

- | | |
|--|------------|
| 1 Bramble Patch Kinder Carlo's Whitney | Sue Huston |
|--|------------|

Class # 8: Two years and under three

in class: 5

- | | |
|------------------------------|----------------|
| 1 Golden Valley L&S Soleil | Sue Huston |
| 2 Bramble Patch Kinder Sarah | Derek Eddy |
| 3 Bramble Patch Kinder Mocha | Rosalie Purvis |

- 4 Cedar Creek Swan's Song
- 5 Bramble Patch Kinder Koelee

Amy Lamm
" "

Class # 10: Four years and under five

in class: 1

- 1 Bramble Patch Kinder Kaffee Sue Huston

Class #11: Five years and older

in class: 3

- 1 Bramble Patch Kinder PD Devine Sue Huston
- 2 Bramble Patch Kinder E Lee " "
- 3 Cedar Creek Sage Rosalie Purvis

SENIOR GRAND CHAMPION DOE – Bramble Patch Kinder Kaffee

RSRV SENIOR GRAND CHAMPION DOE – Bramble Patch Kinder PD Divine



<----BPK Kaffee

BPK PD Divine---->



Class # 13: Dam and Daughter # in class: 4

- 1 Sue Huston
- 2 " "
- 3 Derek Eddy
- 4 Rosalie Purvis

Class # 16: Dairy Herd # in class: 1

- 1 Sue Huston

ONE MORE 'WAY OUT THERE' STORY

In the year 2000, there was a competition called 'Membranes for Public Urban Places', winners to exhibit at the Tokyo International Forum. One of the honorable-mention entries was submitted by Ro Young-Rae of New Zealand. This contestant proposed the use of Bio-Steel cables (yes, the product resulting from the spider-gene altered goats) to suspend 'Public Places' in the air for use in crowded urban areas where ground space is at a premium. He calls his concept 'Moving Cell & Bio-Steel', and explains that the concept is the spider's web, which is able to make various sizes and shapes of forms. It is strong enough to hold the form against strong wind, etc., and is flexible enough to work in any space limitation. It has better strength (compression and tension) than steel and other like materials. Can you picture those hanging spaces – with you traversing them? Sounds like science fiction, but experts are interested in the concept.

The Kinder Goat Milk Popsicle

by Karen Maynard

We had a potluck dinner
I wanted to have more pie.
But Jim said goat's milk popsicles
are really worth a try!

I'm born and raised a city girl.
I wasn't really sure.
Would the milk be clean enough?
Was it germ-free and pure?

Others had already tasted them
and said that they were dreamy.
Kaitlyn even ate one.
It looked delicious and creamy!

Jim was still just standing there,
the freezer door was open.
A popsicle seemed risky,
it was for pie I was still hopin'!

Krista watched me stop and pause
and think of what to do.
For manners sake I did decide
to go for something new....

Jim handed me the popsicle.
I held the plastic stick.
I took a breath and got psyched up,
took an apprehensive lick.

It was great! It was delicious!
A wonderful vanilla sweet,
so creamy and delectable,
a fresh and frozen treat!

No more worries, not a thought
that a popsicle was icky!
(The only minus I can say
is that the drips were kind of sticky.)

Thank you all for the potluck!
Thank you for the pie!
Thank you for the kinder milk
popsicle to try!

Thank you Krista, thank you Mocha!
It was really yummy.
I'm very glad I had the chance
to put that popsicle in my tummy! :)

THE POPSICLE RECIPE

Adapted from Mary Jane Toth's Instant Ice Cream Recipe

1 quart Kinder goat milk	2 eggs
1 cup sugar	2 tsp. vanilla extract

Put all the ingredients together in a blender and 'zip' it up briefly. Be sure the blender lid is on tightly, because it will be full and foamy – can spill over the sides. Pour the mixture into Tupperware 'Ice Tups' molds and small containers with lids for individual ice cream servings. (Good use for those old individual yogurt containers!) Put the ice cream molds and containers into the freezer for a while, and it's ready to eat. Experiment with flavors with the addition of fruit, jam, Tang, or whatever comes to your imagination. (When you add extra stuff, you might want to halve the recipe so you don't overflow the blender jar.) The Kinder goat milk makes it so rich and creamy! Yum!

The poem was inspired by a potluck dinner held at the home of Jim, Cindy, and Krista Coffey of Custer, WA. The popsicles were made with milk from Krista's Kinder doe, Mocha, and they were the hit of the party! Thanks for sharing the delightful bit of poetry by their friend, Karen Maynard (with her permission), and the recipe for the goodies!

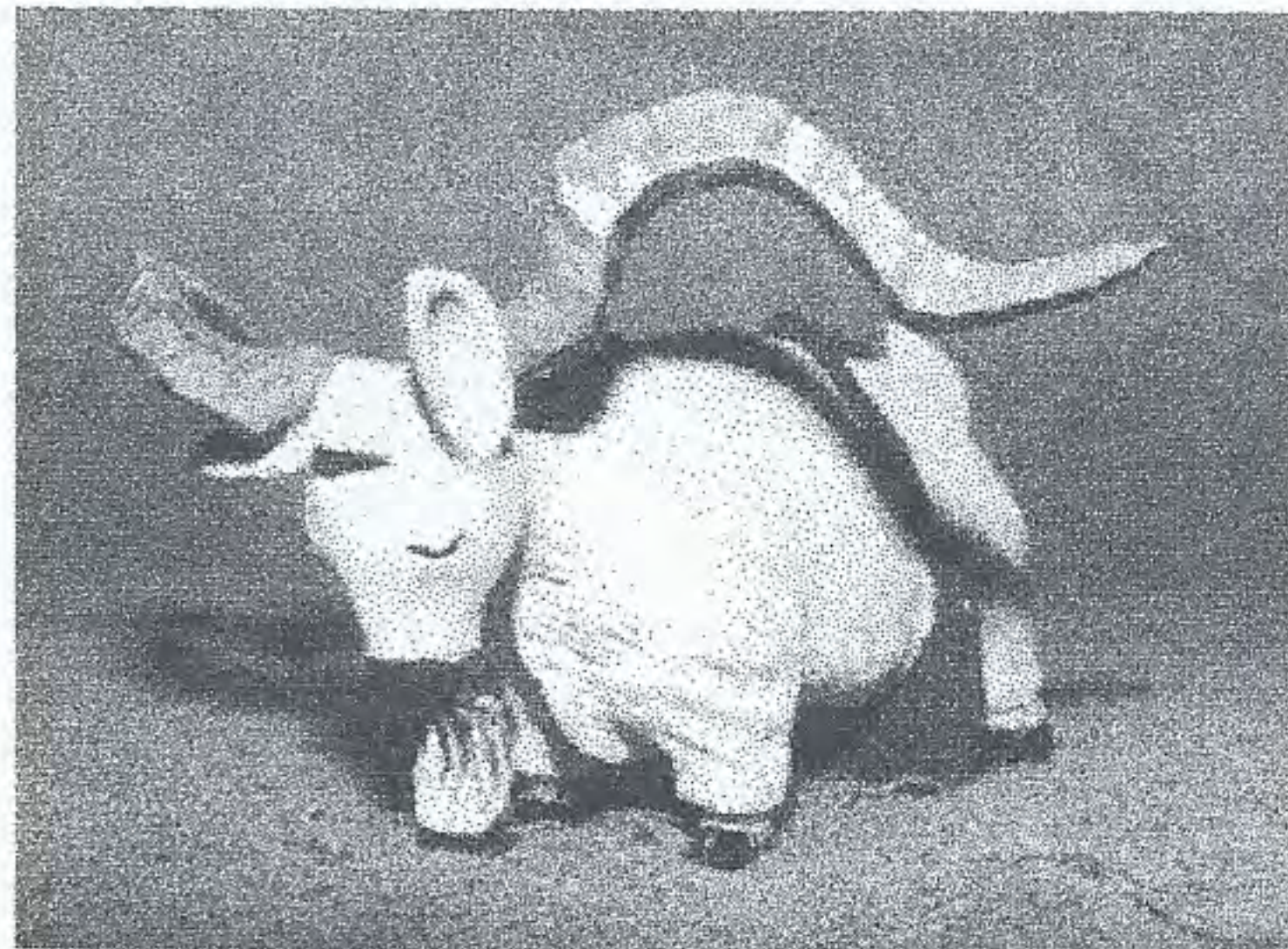


BUCK CONTROL, NAVAJO STYLE

How many of you have had the experience of having your buck(s) blow your carefully planned breeding program with an untimely escape? These two photos demonstrate the Navajo style 'chastity belt' used for buck control. This amusing and instructive wood carving was given to me by my younger brother who found it in a little art gallery in the Four Corners area of the Southwest, in Navajo country. It was explained to him that the cloth

'apron' tied around the goat's midsection is a doubled piece of fabric, weighted with sand or pebbles sewn inside to hold it in position. Obviously, the device gets in the way of breeding attempts, and might be an idea that Kinder breeders could borrow. Yes, I know that similar devices are sold commercially through livestock catalogs, but the simplicity of this particular design really appealed to me!

Pat Showalter
Snohomish, WA



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