



KINDER GOAT BREEDERS ASSOCIATION

NEWSLETTER

SPRING, SUMMER — 2004

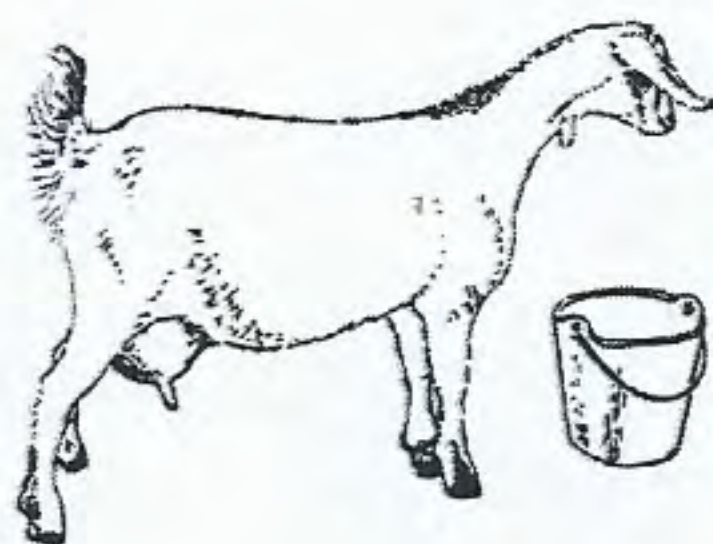
"ALMOST DOUBLE OR NOTHING"

By

**Kimberlee
Anderson**

Don't you love it when you are out shopping and you see one of those signs: "Everything here 50% off!!" "Blue Light Special-Today Only!" I don't know about you, but I am a magnet to a good deal! Even better when I think I am getting two for the price of one! I bet you didn't know that is what you got when you purchased your first Kinder doe, neither did I!

Let me start at the beginning. After doing much reading and research my husband got me my first two Kinders, Bluebell and Buttercup, for my birthday approximately five years ago. Though there were no blue lights flashing at the Zederkamm Farm, I knew in my heart we got the best goats that money could buy! We got into it for the milk of course, but our whole family had no idea how much fun we would have or how much we would learn. I had to go slow adding a couple of new challenges every year on top of milking, and stepping in as a goat midwife every fall. I have been fascinated with the cheese from the beginning. I started out making soft French cheese, Chevre, Ricotta, Mozzarella, and Feta. Maybe it was the detail and challenge of cheese making, or maybe it has just been a retreat for my mind and hands. I often wonder how I squeeze it in with seven children, two grand babes, six goats (right now), laying hens, a dog, a bunny, and I don't want to forget a very supportive husband!



I have read so many good books on goat cheese and wonderful recipes. I often spend late nights when everyone is tucked in bed, reading and re-reading the details of a new cheese recipe. I then follow every detail as carefully as I can. The only thing is my outcome is never as it states in the recipe. Every time it is nearly double! When I make Mozzarella, a one gallon milk recipe should yield a one pound loaf of Mozzarella. I consistently get one and half to one and three quarter pounds from one gallon of milk.

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DOUBLE...ARTICLE...MO SHOW...COLORS...RECIPES...3RD WORLD...ROAD...AUTISM

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"Almost..." continued from page 1

It's the creamiest and dreamiest cheese! If you have never had a lasagna made with goat ricotta and goat mozzarella, with a loaf of whole wheat goat whey crusty sourdough bread, you haven't lived! It literally melts in your mouth! How about fresh, herbed French goat cheese slathered on a toasted bagel? Then there is fresh goat feta crumbled over a poached egg on a slice of toasted whey bread with a few chives and a droplet of goat yogurt! All the goat cheese in Larry's Market Place (an upscale supermarket chain in the Seattle area) couldn't begin to stand next to my Kinder goat cheese.

Here is the clincher. I purchased a cheese press with some profit from the baby kids this past winter. I had previously read the goat cheddar recipe approximately 50 times and was ready to get "whey" into it! I knew from working with the milk, that I would get a good yield, though I did not know how good. It was so much fun! My daughter Grace helped me press the first loaf of Kinder goat cheddar. We salted it and air dried it for approximately five days. After air drying, I weighed it before waxing. Every recipe I had ever read states that two gallons of fresh milk will yield a two pound loaf of cheese. My cheddar weighed in at 3 and a half pounds! I even checked my scale! Yep, three and half pounds of creamy, luscious cheddar. I was so excited, I had to call Pat and boast. That high butterfat really pays off. My husband really got into the waxing. We now have at this time approximately fourteen pounds of hard Kinder cheddar aging in our Sears and Roebuck cheese cave out in our garage! About the time you are reading this, our whole family will be enjoying some fine, aged, Kinder cheddar.

So my question to you is "What are you waiting for?" Pull out that cheese recipe you have always wanted to try, and already read countless times. Get your excellent Kinder milk, and have some fun! Then sit back, and invite twice as many friends over, and enjoy!

KINDER ARTICLE IN SUMMER 2004 WESTERN FARM, RANCH, & DAIRY MAGAZINE

The latest issue of the magazine's Northwest Edition carries a one page article by Pat Showalter that traces the story of the development of the Kinder goat from its beginning through the present. The article outlines the major stepping stones in the history of the Kinder, with some research and production records not seen elsewhere. If you would like a copy of the article, please send a stamped, self addressed envelope to the KGBA, PO Box 1575, Snohomish, WA 98291-1575.

If you see an opportunity to promote the Kinder with an article, photos, production records, etc. please let us know how we can help you. Watch for occasions where Kinders can be introduced to the public in your area. They have been in existence since 1986, but there are still far too many people who have not heard of the Kinder goat! If you need brochures to hand out at your local fairs and exhibits, you are welcome to make copies of our official brochure that you received in your membership packet (if you have joined in the last couple of years). If you don't have a copy, a stamped, self addressed envelope will bring one of those to you. If you want additional copies of the brochure in color, they are available from the Association for \$.35 each (make checks payable to 'KGBA'). We need your participation!

BOONE COMPANIONS KINDER GOAT SHOW RESULTS

June 6, 2004

Sedalia, MO

Judge: Lisa Sieber

JUNIOR DOE SHOW

Grand Champion Junior Doe — Tickleweed Hill Farm Sunbonnet Sue The Lamm Family

RS Grand Champion Junior Doe — Lon-Duff Acres Kachina Sue Huston



Tickleweed Hill Farm Sunbonnet Sue

Sire: Bramble Patch Kinder Sunwalker

Dam: Cedar Creek Song Super

Owner/Breeder: Lisa Lamm/Family, Columbia, MO



Lon-Duff Acres Kachina

Sire: Zederkamm M&L's Lil' Monti

Dam: Rocking M Productions Salsa

Owner: Sue Huston

Breeder: Earle/Duffy/Yolanda Lewis,
Livingston, TX

SENIOR DOE SHOW

Grand Champion Senior Doe — Beauty Mountain Reba Sue Huston

RS Grand Champion Senior Doe — Bramble Patch Kinder Kaffee Sue Huston



Beauty Mountain Reba

Sire: Bramble Patch Kinder Apple Jack

Dam: Beauty Mountain Ddeeyenda

Owner: Sue Huston, Miami MO

Breeder: Ramona Birdsall, Hill City MN



Bramble Patch Kinder Kaffee

Sire: Bramble Patch Kinder Ziegfield

Dam: Dawn-Dollane NPC Easter Moment

Owner/Breeder: Sue Huston, Miami, MO

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MORE BOONE COMPANIONS KINDER GOAT SHOW RESULTS

JUNIOR DOE SHOW

Class: Born between 2/6 and 4/15

1. Tickleweed Hill Farm Magnolia Lamm
2. Bramble Patch Kinder Sassafras Huston
3. Bramble Patch Kinder Kaffee's Chocolata Huston
4. Bramble Patch Kinder Desire Huston

Number in Class: 4

Class: Born between 12/6 and 2/5

1. Tickleweed Hill Farm Sunbonnet Sue Lamm
2. Tickleweed Hill Farm Ada Lamm
3. Lon-Duff Acres Sweet Surrender Huston
4. Lon-Duff Acres Pico de Gallo Lamm
5. Tickleweed Hill Farm Louise Lamm

Number in Class: 5

Class: One year and under two years, not in milk

1. Lon-Duff Acres Kachina Huston
2. Bluefield Dana Blauvelt
3. Bluefield Honey Blauvelt

Number in Class: 3

Class: Junior Get of Sire (3 Jr, same sire)

1. Tickleweed Hill Farm Magnolia Lamm
2. " " " Sunbonnet Sue Lamm
3. " " " Ada Lamm

Number in Class: 3

SENIOR DOE SHOW

Class: Under two years, in milk

1. Bramble Patch Kinder Birch Huston
2. Tickleweed Hill Farm Lucille Lamm

Number in Class: 2

Class: Two years and under three years

1. Beauty Mountain Reba Huston
2. Bramble Patch Kinder Kati Lamm
3. Bramble Patch Kinder Unique Huston
4. Bramble Patch Kinder Kallie Lamm

Number in Class: 4

Class: Five years and over

1. Bramble Patch Kinder Kaffee Huston

Number in Class: 1

Class: Dam & Daughter

1. Bramble Patch Kinder Kaffee & Birch Huston
Bramble Patch Kinder Unique & Lon-Duff Acres Sweet Surrender Huston

Number in Class: 4

Class: Produce of Dam

1. Bramble Patch Kinder Birch Huston
Bramble Patch Kinder Chocolata Huston

Number in Class: 2

Class: Senior Get of Sire

1. Bramble Patch Kinder Kallie Lamm
Bramble Patch Kinder Katie Lamm
Tickleweed Hill Farm Lucille Lamm

Number in Class: 3

Class: Dairy Herd

1. Bramble Patch Kinder Birch Huston
Bramble Patch Kinder Katie Lamm
Bramble Patch Kinder Unique Huston
Beauty Mountain Reba Huston

Number in Class: 4

It is time once more to be considering nominations for 2005 officers. If you are interested in a position, or if you know of someone who would be a good candidate, get those nominations in (with the individual's permission, of course) to the KGBA, c/o Nominations Committee.

FUN WITH KINDER COLORS! By Pat Showalter

One of the interesting sidelights of the Kinder goat is their ability to surprise us with delightful colors and patterns pulled up from deep within their backgrounds — mostly from their Nubian side (the Pygmies are so formal!). I know that color has nothing to do with production, but haven't you found that those buck kids scheduled for wethering, that are colorful, are the first ones sold as pets? Fun can have some commercial value!

Probably the most surprising show of color/pattern that has occurred in my herd you see depicted in the two photographs below. The Nubian doe is my first foundation Nubian, Brandy. As you can see, she didn't have distinct spots or patches, but had several shades of buff, rust and brown all 'marbeled' together. Most distinctive of all was her face, that was divided down the right side of her nose — that right side was buff, and the left side was dark brown.

Three generations down the line, her Kinder great grandson, Winter Creek Bruce, popped up with the exact same color and pattern — even to the divided face, same colors on the same sides. Makes you wonder just how all those different color genes wandering around could come together again, especially with the introduction of the Pygmy in between!



Zederkamm Brandy



Winter Creek Bruce

Spinach Sauce

- 1 cube butter
- 1 cup of goat milk (you may need a little bit more to thin the sauce, but do not make it too runny)
- 2 cups goat ricotta cheese
- 2 cups romano cheese
- Fresh spinach, 1 large tupperware full (approximately)
- fresh nutmeg (optional)
- Put spinach in food processor, grind on fine.
- Melt butter in pan, add spinach, cheeses and milk.
- Heat through, do not over cook. You want it to retain the bright green color.
- Serve over your favorite pasta, grind fresh nutmeg on the top if desired.
- Yum, yum!
- Kim Anderson, Monroe, WA

KINDERS ON STAGE

In May, the Snohomish (WA) Historical Society presented their annual Variety Show. This year one of the acts was a depiction of 4H at the Fair. In a lead animal role was a Kinder buckling, Tyler, from Zederkamm Farm. Between acts, he rested in the dressing room with his brother and companion, Tippecanoe. Of course, the two of them were a big hit with the other performers, and the goat onstage brought lots of laughter from the appreciative audience. Tyler shared the lime-light with a bulldog, a cat, a terrier of some sort, and sometimes a bunny.

GOATS INCREASINGLY IMPORTANT IN HEALING 3RD WORLD ECONOMIES

Gullas' goat-raising program produces more goat breeds (from The Freeman, Cebu, Phillipines)

by Jasmin R. Uy

June 25, 2004

THE goat-raising program of first district Rep. Jose Gullas recently reaped its rewards, as the district's constituents who were given goats for breeding months ago, were able to produce more breeds than expected.

These Anglonovian and Bauer goats from the Gullas' goat farm in Naga town were dispersed to selected breeders in Talisay City and the other towns in the district.

Julian Yap, farm manager of the cooperative that handles the farm, said Sibonga produced the most breeds with over 30, Talisay with over 20, and San Fernando with over 15 —all these excluding those of residents in mountain barangays.

Happy with this production, Gullas had given one goat for breeding each to Talisay, and the five towns of Sibonga, San Fernando, Naga, Carcar, and Minglanilla. There is now even a plan to expand the program to the rest of Central Visayas.

Yap said the Gullas program helped the farmers much in providing livelihood and a source of income, adding that it even helped people from other places.

The goat farm, a first in the province, also holds goat-raising seminars and lately 40 people from Cebu and neighboring provinces came and completed the training.

Gullas, during the turnover of additional goats to breeders, advised his constituents to be self-reliant saying he would not be there for them all the time especially that his term as congressman is just a few days more. But as Gullas ends his term, people said he had given Naga a lot of other projects such as the P8-million seawall, and the five-classroom building for Naga Central School replacing the one razed by fire recently, among others.

(Editor's note — there is currently research being done to see if a protocol can be established to export donated Kinder goats to help communities in Africa.)

ON THE ROAD WITH KINDERS AND OTHER LIVESTOCK

Times they are a-changin' and hauling livestock from one state to another is no longer as easy as it once was. Be thankful though — it is not yet as difficult as our bureaucrats intend to make it! If you are moving livestock across state lines, check with the individual state regulations about what is involved in the way of health and identification practices — each state has its own set of requirements. Many states now require that vehicles carrying livestock must be checked at the weigh stations for proper animal identification and health permits. Some states ask for just the Certificates of Registration and tattoos that match the paperwork with registered livestock, and a general health permit issued by a veterinarian, for the destination state. Sometimes a health permit must be assigned a permit number. A group of animals going to the same state can all be listed on one permit. Your Scrapie Premise ID will be required, and if, like me, you have put off signing up for that, you can register through the USDA Scrapie Program (your State Vet can direct you to the State USDA offices). Some states require that certain testing be performed on all livestock entering, others require the testing only on those animals over 6 months of age, some still require no testing. Remember that these tests require extra advance time. The standard tests that I have needed performed are for tuberculosis and brucellosis. The TB test needs to read by the vet after 72 hours, and the brucellosis test results can take as long as 2 weeks to be reported back. The TB test results are good for 30 days, as are the health permits — but if half that time is taken up waiting for the brucellosis results, travel time is cut in half. You need to plan accordingly. Have a safe trip!

SWISS CHARD AND GOAT CHEESE GALETTE (did you expect anything else?)

Makes 1 – 10" tart (yes, you can double the recipe easily)

12 oz of green Swiss chard, washed, and stems removed and reserved
2 Tablespoons olive oil
1 large onion, sliced lengthwise ¼ inch
3 Tablespoons balsamic vinegar
2 Tablespoons thyme
6 oz goat cheese (all right, you could use cream cheese) room temperature
3 Tablespoons heavy cream
½ teaspoon nutmeg
Oatmeal Tart recipe below
1/2 cup toasted pine nuts
1/4 cup golden raisins
1 large egg yolk

Slice Swiss chard stems and onion. Saute' on medium heat in 1 Tablespoon butter, stirring occasionally about 8-10 minutes.

Cover skillet and reduce heat to low. Add vinegar, and cook until liquid is reduced by half, about 2 minutes. Season with salt and pepper to taste. Remove from heat and move to a non-reactive bowl – not metal.

Heat olive oil in same skillet on medium, add chard leaves and saute' until wilted. Stir in thyme, season with salt and pepper

In bowl with electric mixer, combine goat cheese with 2 Tablespoons heavy cream. Beat until smooth. Stir in nutmeg and salt and pepper.

Preheat oven to 375 degrees. Roll out Oatmeal crust on bread board, ¼" thick and about 1 1/2 the size of your tart or pie (about 15"). Put in pie or tart pan. Arrange onion mixture first on bottom. Spread goat cheese mixture over onion. Top with chard mixture. Sprinkle top with roasted pine nuts and golden raisins. Fold over the edges of crust to form a crown or circle in the middle. Refrigerate 15 minutes or longer.

Beat egg yolk with remaining cream and brush on crust (optional), then bake 40-45 minutes. Serve warm or at room temperature.

Oatmeal Crust

½ cup all purpose flour
½ cup whole wheat flour
½ cup old fashioned rolled oatmeal
1 teaspoon salt
½ cup (1 stick) chilled butter, cut into small pieces
3 ounces cream cheese or goat cheese
1 large egg yolk

In food processor pulse the flour, oats, salt to combine. Add butter, cream cheese and egg yolk. Process until it just sticks together – 15-20 seconds. Turn out dough and work into a disk. Refrigerate for 1 hour or overnight.

Celeste Bishop, Snohomish, WA

TWO WEB SITES OF INTEREST:

<http://www.goatwisdom.com> — some great information, and a particularly good set of photos on dehorning
<http://www.zwergziegen.info> — a fascinating Swiss site, and a fun place to explore.
Don't miss the wonderful kidding photos under Geburt/Birth!

Autism and Malnutrition — The Milk Connection

In the 6/27/04 edition of the medical e-newsletter, you'll find this article by Linda Carlton — very interesting reading! You can access the article at www.mercola.com/2004/jun26/autism_malnutrition.htm. If you don't have computer access but would like a copy of the article (it is a 4 page article, or we would have reprinted for you here), just send a stamped, self-addressed envelope to the KGBA, PO Box 1575, Snohomish, WA 98291-1575 with your request. The author, and Dr. Mercola in his end notes, makes the case that it is not milk in the natural form that causes problems, but it is the heat treating of the milk that changes the casein molecules in a negative way. At the end of the article is a list of related articles too. Makes one think!

Goatsharing/Goatboarding

Here's another interesting idea that is being worked in Virginia and elsewhere dealing with Cowsharing/Cowboarding — a legal way to get your milk to your customers by selling shares in your livestock and then boarding them, rather than selling the milk. The process is outlined in detail at www.realmilk.com/faqcowshare.html.

KINDER GOATS FOR SALE — VASHON, , WA

Does, bucks and wethers — splashy colors too! Vashon Island, WA.
Call Laura (206)463-9026, or e-mail ronweston@centurytel.net

LAST CALL FOR KINDER PHOTOS TO BE CONSIDERED FOR THE 2005 CALENDAR. WE NEED SEVERAL MORE — YOURS COULD BE JUST WHAT WE'RE LOOKING FOR. Send to Pat Showalter, 17317 Fales Road, Snohomish, WA 98296-5043.

**Kinder Goat Breeders Association
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