



# Kinder Goat Breeders Association NEWSLETTER

Fall 2008

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**HAVE YOU RENEWED YOUR MEMBERSHIP? ALSO, ELECTION TIME IS COMING UP** – please have your nominations in to the KGBA by September 27. Nominations are being accepted for President, Vice-President, Secretary, Treasurer, 1 Member-at-Large. Mail to: KGBA, PO Box 1575, Snohomish, WA, 98291-1575, or e-mail [kgbassn@aol.com](mailto:kgbassn@aol.com). Please be sure that your nominee has given his/her permission for their name to be submitted in nomination for office. Include a brief note explaining your choice of nominee and a little background describing their Kinder experience. Note that on your Newsletter label, unless you are a charter member, there is either a green O or a red O. Green means that the records show that your membership is paid up to date and you will receive your ballot. Red means that your membership is not current, so unless you renew right away, you will not receive a ballot and this will be your last Newsletter.  
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## **FYI – YOUR PRESENT KGBA BOARD**

President – Pat Showalter, Snohomish, WA  
Vice President – Sue Huston, Miami, MO  
Secretary – Linda Nygaard, Snohomish, WA  
Treasurer – Duggan Kinne, Matlock, WA

Member-at-large – Ramona Birdsall, Bevier, MO  
Member-at-large – Dawn Leaming, Nevada City, CA  
Member-at-large – Lisa Lamm, Columbia, MO

## **BAILEY AND THE KIDDING MARATHON**

In a string of poorly thought out decisions, I bred 8 does last fall in 4 days. It didn't seem like such a bad idea at the time, but when I wrote those due dates on the calendar 30 days later, the error of my ways was obvious. I had 8 does due to kid (at 150 days gestation) in 4 days, February 25-28, 2008. Those days were Monday-Thursday. Friday evening, February 22, those babies started coming. By 3PM Saturday, February 23, all 8 does had kidded. My husband and I stayed for the duration, sleeping from 5:30AM to 8AM, Saturday. In 36 hours, those 8 does had 27 kids. Wouldn't you call that a kidding marathon?

Bramble Patch Kinder Birch's Bailey was part of the group to kid. I knew she would be one to watch closely, because as a first freshener in 2007, she had five kids unattended, while I was at work. Two were dead when I found her, so she raised three successfully. Her 2008 babies were out of a different buck, Bramble Patch Kinder Amigo. Bailey was not particularly large at 147 days gestation, but that didn't fool me, because she hadn't been too large carrying 5 kids in 2007. I've never weighed Bailey, but I'd estimate her open weight at about 95 pounds. (Continued on page 2)

**THE LETTER FOR THE YEAR 2008 IS 'Y'**



About midnight, after an uneventful and quiet labor, Bailey started delivering kids, one after the other, still with no crying. In 30 minutes, she had five kids, three bucks and 2 does, 3 to 4 pounds each I estimated. Bailey seemed to have remarkable energy as she stood between most of the kids and worked to clean them up. The kids were also full of energy and hungry. We were assisting the kids, to be sure everyone got something to eat, when Bailey dropped to the ground, pushed about three times, and out came #6. Sadly, he was dead, but appeared normal, and nearly identical to the other kids.

I took the doe kids and raised them on bottles. Bailey raised the three bucks, and now her feat is permanently recorded in Kinder history. She's some goat!

Submitted by Lisa Lamm  
Tickleweed Hill Farm  
Columbia, Missouri

(Editor's note: Bailey is only the 5<sup>th</sup> Kinder doe reported to have given birth to sextuplets, and the first one outside of the Zederkamm lines. You go girl! For photo and Bailey's pedigree, see page 7)

## NAIS MARCHES ON!

### AMERICAN VETERINARY MEDICAL ASSOCIATION House of Delegates Approve NAIS

Posted on August 19th, 2008 on the nonaiswa.org web site

#### House of Delegates acts on resolutions

In addition to resolutions on veal calf housing (page 689) and increased AVMA involvement with veterinary students (page 685), the House of Delegates took action July 19 in New Orleans on 11 other resolutions.  
(continued on page 2)

#### Animal identification

Two resolutions dealing with animal identification received strong approval.

An ovation by the delegates followed their approval of Resolution 17, "**Linking of Companion Animal Microchip Databases**." It calls for the AVMA to actively promote the implementation of linking companion animal microchip databases. Dr. Larry Dee, delegate from the Florida VMA, which submitted it, said, "This does not change AVMA policy; it puts the issue on the action list. Personally, I think this is something we need to move forward on."

The statement included with the resolution noted that establishing linkages between the databases—or a national database or search engine—would dramatically simplify the ability to return lost companion animals. It states that for years, AVMA policy has supported the establishment of a single source for companion animal microchip database information recovery, but to no avail, and that the Association must take proactive measures to implement its policy.

**Resolution 8, "Livestock Identification,"** received a 100 percent vote of approval. It resolves that the



HOD support identification of livestock to enable trace back and trace forward of animals for disease control and eradication programs. Dr. Michael Whitehair of the House Advisory Committee, which submitted it, said, "As we look at the scope of veterinary medicine, we recognize as we play in the international arena it's important for us to have a policy ... especially in the area of food safety."

(note: NAIS cannot control or eradicate disease, and even the USDA admits that it cannot insure food safety. Most problems arise after slaughter and the tags and chips are long gone!)

The statement with the resolution says that approval of this resolution will reaffirm AVMA support of livestock identification programs. The Association has two existing policies. The AVMA Policy on Livestock Identification recommends that a high priority be placed on using alternatives to hot-iron branding, such as radio frequency identification electronic technology. The AVMA policy titled National Animal Identification System supports an effective NAIS that comprises key elements it defines.

#### 10 Minute Citizen:

1. Choose not to support a veterinarian who is a member of the AVMA
2. Get a written position statement from your vet on NAIS
3. Contact the AVMA and let them know why you say **NO to NAIS**

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## YES, YOU CAN MAKE GOAT BUTTER WITHOUT A SEPARATOR

From Mother Earth News, July/August 1978, with permission - author: Shirley N. Bliley

**Make butter from goat's milk without a separator? "I do it all the time," says Faber, Virginia's Shirley N. Bliley. "You can, too, if you have a shallow glass or enamel pan capable of holding a gallon of milk, a sturdy electric mixer, a dairy thermometer . . . and a dairy goat."**

*Everyone knows you can't get meaningful amounts of cream from goat's milk without a fancy separator . . . certainly not enough cream to yield butter. I "knew" this too, but being a butter lover from way back-and being the owner of two does that give a gallon of milk per day each-I (quite naturally) wanted to take a stab at whipping up some "goat butter". I didn't intend to give up without a fight.*

The first thing I did to prepare myself for my "impossible" task was read up on buttermaking in general. Three books that I found especially helpful were: [1] Rodale's *Stocking Up*, [2] Irma S. Rombauer and Marion R.



Becker's *The Joy of Cooking*, and [3] *Making Homemade Cheeses and Butter* by Phyllis Hobson. [EDITOR'S NOTE: Instructions for ordering these books appear at the end of this article.]

From the information contained in these guides-and through a fair amount of trial and error in the kitchen-I ultimately succeeded in developing a simple, dependable method for making butter from goat's milk, *without* the aid of a separator. Here's what you do:

Strain one gallon of fresh milk into a clean, shallow, large pan and allow the container to sit uncovered and undisturbed-in your refrigerator for 24 hours. The next day, take the pan from the fridge and-with a large spoon-carefully skim off the cream that has risen to the top and store it in the refrigerator in a sterile, tightly covered jar. (The skim milk can be used in cooking, in cottage cheese, or as a tasty treat for your livestock.)

Note: So far, I've had no problem with "off flavors" in my milk or cream. As long as your utensils and refrigerator are reasonably clean, you shouldn't have any trouble either. Just don't store garlic or onions next to the milk.

Repeat the foregoing procedure on a daily basis until you've accumulated one pint of heavy cream in your jar. This should take about five days, if you skim a gallon of milk per day. (Naturally, if you use two gallons of milk and two large pans, you can cut this time in half.) When you've collected a pint of cream, you'll be ready to make butter.

First, put a two-quart mixing bowl, a pair of beaters, and two cups of water in the refrigerator to chill for half an hour. Then set up the mixing bowl and mixer someplace that will take some splattering. (I usually spread newspapers over my work area.)

OK. Take the pint of cream out of the fridge, stir it up with a plastic or rubber spatula, and drop in a dairy thermometer. When the cream has warmed to 52°F, *pour it into the cold mixing bowl and whip it at high speed.*

Whip the cream until it's stiff . . . and keep right on beating. As you pass the "whipped cream" stage, the action of your mixer will become less labored and-within minutes-you'll begin to see butter forming as tiny "grains" surrounded by a milky fluid. (The liquid splatters like crazy, so be ready for it! ) Turn the mixer off as soon as the grains of butter begin to crowd and clump together in the buttermilk.

Next, pour the buttermilk off into a measuring cup (there'll be about one cup per pint of cream) and keep it to use in biscuits, pancakes, or corn bread. Then measure out as much cool water as you have buttermilk . . . and use the water to rinse the butter as you run your mixer on low speed. Rinse the butter two more times in the same way with cool water and then twice again in two cups (each time) of ice water from the refrigerator. ( Scrape the butter off the beaters with a spatula between rinses.)

After the last rinse, scrape the butter into a pile against the side of the mixing bowl and using a wooden spoon-work out the water by repeatedly folding the creamy mass over on itself. ( Pour off excess water as you go.) This process takes from 10 to 15 minutes. Don't be surprised if your hand gets tired!

Once you've worked all the excess moisture from the butter, you may want to press it into a pad or cake. If you have a wooden butter mold, be sure to rinse it in cool water before you begin so the spread won't stick to the form's inside. (If the mold hasn't seen any action for some time, it'll have to be "seasoned" by regular use before it can be expected to give dependable results.)



Let the packed mold sit in the refrigerator for about 15 minutes before turning the butter out onto a plate. When you've finished, you'll have a half-pound cake of butter (assuming you started with one pint of cream) that's milkwhite in color and deliciously mild in taste. I don't add any salt to mine, but-if you like-you can work some into your spread just before it's molded.

There you have it: My sure-fire recipe for homemade goat butter sans separator. It may seem like a lot of trouble for just a half-pound of butter . . . but, actually, the process goes quite quickly with practice. (Even if it didn't, the end result would still be worth it to me.)

So, while you're saving your pennies for that fancy cream separator . . . why not just go ahead, get out your mixer, and make up some no-fuss goat butter?

*EDITOR'S NOTE: Stocking Up* (Roe dale Press, \$11.95) and *Making Homemade Cheeses and Butter* (Garden Way Publishing, \$2.95) are available in any good bookstore or by mail from Mother's Bookshelf, P.O. Box 70, Hendersonville, North Carolina 28739. *The Joy of Cooking* (New American Library, \$4.95) can be obtained through your local bookseller; . . . or ordered direct from the publisher at 1301 Avenue of the Americas, New York, New York 10019.

## HEALTHY FEET ARE VITAL TO CAPRINE HEALTH

By Suzanne Gasparotto, Onion Creek Ranch, TX, published in Goat Rancher magazine

Know how you feel when your feet hurt? Well, it's no different for goats. Out-of-shape and overgrown hooves lead to **hoofrot** and **hoof scald** . . . and one sick goat! Goats can't forage if they can't move continually, and bad hooves take them down. Goat metabolism is very rapid, so they must be able to stay on the move and browse. Severe **hoofrot** or **hoof scald** can actually lead to death; blood blisters can form between the toes, making walking exceedingly painful and competing for food difficult. And goats don't live long when they're not constantly eating.

**Climate and topography** of the land affect hoof conditions. **Wet climates** and farmland conditions greatly increase the need for frequent hoof trimming. **Rocky, dry land** is best for goats in many ways, including keeping their hooves in good condition. Boers seem to be the exception to this statement . . . even in dry and rocky areas, they require lots of attention to their hooves.

Make sure that your goats are all current on their tetanus shots before beginning to trim their hooves. Tetanus lives in the ground, and **cut/bleeding hooves** are the perfect entry point. Death from tetanus is quick and painful, not to mention avoidable by simply vaccinating all goats on an annual basis.

The best time to trim hooves is immediately after a rain or a heavy dew, because the **hoof wall** will be much softer and therefore easier to cut. Wear gloves to keep from cutting yourself with the sharp hoof trimmers. Struggling goats jerking their legs to free themselves from your grasp can result in injury to both parties.

When possible, combine hoof trimming with de-worming, **vaccinating** with CD/T (overeating & tetanus vaccine), and ear-tagging; this will reduce handling time. Use a non-permanent crayon-type **PAINT STIK** in a bright, contrasting color (such as fluorescent pink) to mark the animal on its forehead when you've finished handling him so that you know who has been processed and who hasn't.



Purchase a quality hoof trimmer. **Caprine Supply** has a lightweight, rust-resistant trimmer with narrow, teflon-coated blades that are very sharp and can be re-sharpened for repeated use. The pointed ends of the trimmer can be used for cleaning out dirt and debris embedded in the hooves, and the narrow blade helps make cutting more accurate. They are 7-1/2 inches long and cost under \$20/pair. **Caprine Supply** can be reached at 1-800-646-7736. Their bright orange handles make them hard to misplace.

Buy a bottle of Kopertox and a container of Blood Stop Powder (**Jeffers, Valley Vet, Caprine, Hoeggors**) For use on both **hoofrot, hoof scald, and cuts**. **Hoofrot** occurs when the hoof wall has grown over the sole of the foot, trapping feces and other material contaminated by bacteria against the soft pad of the hoof.

**Hoofrot** also occurs between the foot and the side wall. It is greyish-blackish in color, has an unmistakably foul odor, and must be completely and carefully removed. **Hoof scald occurs between the toes; blood blisters** in this area will take a goat completely off its feet and therefore off feed. A doe with hoof problems will not only go downhill herself, but her kids will be badly stunted. **Hoof scald** must be treated with foot-baths of copper sulfate and topical application of **Kopertox daily for at least 10 days**. Additionally, the goat must receive injections of long-acting **Benzathine penicillin** to combat infection for at least five days.

Hoof trimming is best done in a squeeze chute . . . preferably one that is ramped off the ground to the level of the workers' arms. Alternatively, a milk stand will suffice, or the goat can be placed on its side on the ground, with one person firmly holding it while the other trims the hooves. This latter method is slow and back-breaking work, so try to find a better way or you'll dread (and therefore avoid) hoof trimming chores. Tough-to-cut, out-of-shape hooves may need to be worked on with a hand-held grinder . . . . . the kind with a 4-inch metal grinding wheel. This is often the only tool that will get Boer hooves back into shape. Stop grinding when the hoof feels hot. The goat will let you know by jerking its leg from your hand! Goats don't like having their hooves trimmed; balancing on three legs irritates them. Holding on to the legs of large bucks can be quite a challenge. Be really careful when using the grinder . . . not just for the goat's safety but also for yours; the grinder can do tremendous damage to your hands and body, too.

The first step to take when trimming hooves is to clean all dirt from the sole and between the toes with the point of the hoof trimmer. If the hoof wall is overgrown, carefully pry it open and cut it off -- one small slice at a time. Don't get in a hurry, take big cuts, and cause the hoof to bleed. Keep both **Kopertox** and **Blood Stop Powder** handy. Stop trimming when the sole appears pinkish and all **hoofrot** has been removed. **Hoofrot is normally found near the tip of the toe and along the hoof walls**; it seldom occurs at the heel.

Trim between the hooves where the heels meet, taking care, as the heels are softer than any other part of the hoof. If in doubt about what a goat's hoof should look like, examine a very young kid's hoof.

Use an electric grinder to flatten the soles and the heel. The goat should walk upright on flat-bottomed feet . . . not on his pasterns. **If slight bleeding occurs or hoofrot is encountered, generously apply Kopertox liquid bandage to the entire bottom of the hoof.** Hold the hoof off the ground for about 90 seconds to allow this oily blue-green liquid to dry. **Kopertox** will remain on the hoof approximately 24 hours under normal weather conditions. Re-apply daily as needed. **If serious (pulsing) bleeding occurs, apply Blood Stop Powder promptly.** Once the bleeding is under control, use **Kopertox**.

Carefully trim the dewclaws one snip at a time. These are often very hard and crusty, and tend to come apart in chunks.

Hoof problems can be minimized by using **footbaths** strategically placed in locations where the goats must walk through them daily. **Copper sulfate** in solution form (it comes in powder form) works extremely well. Terry Hankins, publisher of GOAT RANCHER magazine, uses full-strength **Clorox** footbaths on his goats, and follows up



with **Diatomaceous Earth** as a drying agent. Parts of the country receiving high rainfall amounts must take preventative measures against **hoofrot and hoof scald**. Folks in those areas also should make an extra effort to **vaccinate** all goats against **tetanus**

**Healthy feet are critical to the overall good health of every goat.**

### **BAILEY AND BABIES, and her pedigree**



#### **Bramble Patch Kinder Birch's Bailey**

Sire: BPK River's Rush

SS: Riversun Thor

SD: BPK PD Divine

Dam: BPK Birch

DS: BPK Tetley

DD: BPK Kaffee

#### **Bramble Patch Kinder Amigo**

Sire: Coffey Grounds Breve'

SS: Zederkamm Flori's Captain Nemo

SD: Just One More Mocha Grande

Dam: Beauty Mountain Reba

DS: BPK Apple Jack

DD: Beauty Mountain DdEEYENDA



## **GOAT QUOTES**

**Grail Damerow in the June/July, 1992 issue of Mother Earth News**

“A Wall Street Journal staffer once came up with the ultimate economic indicator—the goat index. When times get tough, people buy goats. And with good reason: Goats offer an inexpensive source of milk, meat, fiber, and (not least of all) companionship. They require neither fancy food nor elaborate housing.”

## **A KINDER PARTURITION (JUST KIDDING)**

If you would like to see a photo record of a Kinder doe giving birth, Karilee Valeriano has posted a series of three pdf pages, with explanations of what you are viewing, on the KGBA Kinder Blog at <http://kgba.wordpress.com>. The photos are of Zederkamm Tia, one of the very first Kinder does, born in 1986. She is also one of the five Kinders, that like her twin sister Liberty, gave birth to sextuplets (not this kidding, however). The photos were taken by Teresa Hill-Wade, a charter member and one of the original organizers of the KGBA (also the owner of Tia). Many thanks to my veterinarian, Dr. Dan Kennedy, for taking the time to add the clear explanations accompanying each photo.

**Kinder Goat Breeders Association**

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