



Kinder Goat Breeders Association

SPRING 2010 EDITION



Inside this Issue:

Kidding 101

Herbal Wormer vs. Chemical Wormers

Registrations Done Right!

The Sale of Raw Milk and Your State Law

2010 Official Kinder Goat Milk Out

Cutest Kid on the Block Photo Contest

Homemade Goat Wipes

Kinder Confirmation

And More...

Welcome to our New Members!

Dina Stevenson

Shade, OH

Jones Family

Joshua, TX

Tad and Mandy

Claremont, NC

Janet Rekow

Redmond, WA

Rita White

Kellyville, OK

Carla Durham

Carrollton, GA

Christian Watts

Joliet, MT

Rhonda Luck

Linn, MO

Jill and Jeff Bobrowsky

Hamburg, MN



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All articles are submitted on a volunteer basis without monetary compensation.

The views expressed by our writers and/or advertisers do not necessarily reflect the opinions of the Kinder Goat Breeders Association.

Above photo: Covenant Ranch Kinders Josiah's Justice

Throughout the Newsletter:

Clip art used with permission from: clipart.com and www.inspirationsofthepast.com

Wanted: We want YOUR farm photos!

You can submit a photo of you working with your Kinder Goats, or simply a seasonal photo of your Kinders enjoying life on your farm to [Jeanette](#) via email at: KGBAeditor@gmail.com Make sure you take a look at our Spring



KGBA Board Members:

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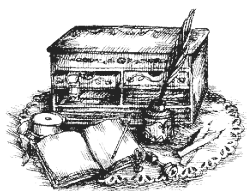
Member at Large- [Jean Jajan](#)
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If you are viewing this in PDF format and would like to contact any of our KGBA board members by email, simply click on their name to email them with your comments or questions.

Spring 2010 Edition

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From the President's Desk:

Hurray!

Welcome Spring!

I am so glad to see spring coming on the scene. The awful cold of this past winter was something that we have not experienced in Missouri for some years now. I am very ready to put it in the past and get ready for a bright and busy spring.

New kids in the barn are something that I always look forward to along with a garden and of course, flowers, flowers and more flowers. During the days of winter it has always seemed to me like living in a state of darkness then comes spring and we once again walk in the light. This brings to mind something that is of a real concern to me.

Over the last few years it appears to me that we have become a nation of fear. People are afraid to make decisions, afraid to confront an issue, afraid of the past and it seems we are also afraid of the future.

This is not the way we are suppose to live. We are to walk in the light! I see it here, in our association. Always fearing the future and what may happen. Hiding and running from fears of all kinds. We have a wonderful little goat in the Kinder which has brought us so many wonderful friends. We have a network of great people to talk and share knowledge with. This

is not a time to be afraid but a time of joy and happiness, "time to walk in the light".

"We have nothing to fear but fear itself". Can you name the President who made this statement?

I want you to know that your board has been busy in the beginning months of 2010. This

Notice

At our last board meeting on March 13th 2010 the board voted to change two things.

Herd Names

The board unanimously voted to require anyone registering a Kinder goat to have a Herd Name.

Membership Dues

All membership dues will be due January 1 of each year. This was also passed unanimously by the board.

Sue

is a very energetic group. We have met several times and each time has been a great work in progress. Boy do we have the committees! Most important we have people willing to work on these committees.

- **The Nominating Committee:** Pat Showalter, Jean Jajan, Lisa Lamm and Dawn Leaming. We need people to fill the following positions: President, Vice-President, Secretary, Treasurer, and Member-at-large. If you would like to run for any of the positions, please, contact one of the people on this committee and let them know. If a member of the committee seeks you out and ask that you run I surely hope you will do so. This is your association and it needs you to continue to grow.

- **The Finance Committee:** Ramona Birdsall, Lisa Lamm and Ed Perocheschi. Ramona is doing a great job in her new role as Treasurer. You need never worry because she will keep the association in sound financial shape.

- **Certification Committee:** Ed Perocheschi, Lisa Lamm, Jean Jajan. This committee was set up for you the member. Should you have a problem with registrations, transfers, breeding memos, herd names and etc. these are the people for you to contact. They will intercede between you and the registrar, working to resolve your problems in a timely fashion.

From the President's Desk Continued...

- **Committee to Review the By Laws:** Ramona Birdsall, Ed Peroceschi, Jean Jajan. I hope you will receive a renewed set of by-laws looking for your approval in your ballot this fall.
- **Membership Chair:** Lisa Lamm. Lisa will be working with our Newsletter Editor, Jeanette Wood, to get a corrected membership list to you soon.
- **Chevon Director:** Jean Jajan has volunteered to fill this position. She will be compiling figures to prove the meat production of our Kinder goat.

For those that have become a little lax in registering Kinder goats, I hope you saw the **important notice** in your last newsletter telling you that you have only until the 15th of April to get those animals registered (2 years and older) without paying a big penalty.

I need to talk with you about your registration, herd name and other papers that you send to the KGBA. When you send those forms in, please, use the order form. After you have completed the order form take time to check your addition so you will be enclosing the right amount of money for all your transactions. If you do not enclose the right amount then I must hold your papers until I receive the balance due. I am sorry to do this but if I send the papers on and I never receive the balance due then I must make up that difference. I am sure all of you understand!

There are always changes in our lives sometimes nothing more than a change in seasons. With our association there have been many changes as well. You will notice that there is a change of address for our association; KGBA, PO Box 4, Miami, MO 65344 and a change of email;

goats07@live.com Pat Showalter resigned as our Secretary and Lisa Lamm is filling that post now.

We have 12 new members since the beginning of 2010.

We welcome all of you! If you are a new member and have not received your member packet, please, let us know.

By the time you are reading this Newsletter you should have received our Special Edition. I hope you will keep this for your records, making registrations better for you and for us too.

We still need people to fill the following positions: Milk Testing, Publicity Chairman and Historian. If you would like to fill anyone of those listed above, please, contact me.

I will sign off for now. The next time you hear from me the weather will have probably changed to very hot.

As Always,

Sue



Letters from our Readers: An encouraging word

Hi,

I just wanted to let you know that you are doing a great job on the newsletter. I think it will spark a new enthusiasm for the KGBA. I've enjoyed the articles very much.

Carol Blanchet

Pur et Simple Farm, Sultan, WA

It is always wonderful to hear from our readers! Your suggestions and encouragement are refreshing! Thank you to everyone!

I just got my sample issue of the Winter 2010 Newsletter. I loved it. Thank you!

Tandy Hogate from Alaska

If you know of someone who is considering Kinders and would like to receive a complementary issue of our Newsletter please email me for more information!

KGBAeditor@gmail.com

Healthy Homestead: Kidding 101 by Jean Jajan

Preparation for Kidding

Prepare the kidding area and if possible precondition the doe to the kidding area if it is different than their usual living area.

Have your supplies ready.

- betadine or chlorhexidine scrub
- ob sleeves and/or latex gloves.
- water based lubricants like J jelly or KY jelly
- ob chains, leashes and head snare. My favorite is a piglet snare which is a loop of soft plastic coated wire with a adjustable slide to tighten around head
- Nasal aspirator to clean kid's airway,
- scissors, dental floss and 7% iodine or triiodine for umbilical cord care
- towels, towels and more towels to help dry of kids
- newspapers and plastic trash sacks to pick up and dispose of the doe goo.
- heat lamp with a guard (be sure to **wire** it up out of does reach)

frozen colostrum and save a kid syringe and tube

Most but not all does show some of the signs of impending birth.

- Nesting behavior
- Separation from herd

- Muscle and ligament relaxation
- Dropped abdomen
- Tail lifting
- Swollen vulva
- Straining
- Teeth grinding



The doe will go through three stages of labor

Stage 1 is cervical dilation which usually lasts for a period of 2-6 hours. The doe is restless and may isolate herself from the herd. She might make talking noises to her babies. She usually builds and rebuilds her nest and gets up and down continually

Stage 2 is the strong abdominal and uterine contractions that actually cause the birth of the kids.

Stage 3 is the delivery of the placenta(s)

When to help the doe with labor These recommendations vary with different vets. Check with your vet for her recommendations. These are from one of the vets that I use. (editors note: Please keep in

mind that the amount of time you take to try and help your doe could be life saving time needed for your vet to arrive. Only help your doe as you feel confident to do so.)

- Doe has been in obvious Stage 1 labor for 2-3 hours and doesn't start active straining.

- Doe has been in Stage 2 labor for 30-60 minutes with little or no progress

The amniotic sac or membranes have been present for 30-60 minutes with little or no progress.

How to help the doe

- Be clean – wash the vulva and wear gloves
- Be calm – don't rush, keep commotion down and use proper restraint. I like to have someone hold the doe rather than chain her when possible.

Be gentle – keep your fingers together and use plenty of lube.

You should enter the vagina slowly and identify the cervix. Assess the cervical dilation but never force the cervix open. Feel for the amniotic sac or kids.

You should know your anatomy. Read up on goat anatomy and different types of presentations.

Continued page 14

Meet your Upcoming Featured KGBA Breeders

Sue Huston continues to feature a Kinder breeder each month on our [Kinder Blog](http://www.kindercommunique.blogspot.com) (www.kindercommunique.blogspot.com). If you would be interested in sharing your Kinders with our online community please contact Sue at: goats07@live.net.

April- Beth Joy Wood
Covenant Ranch Kinders,
Topeka, KS



May- DaLinda Ackermen
Creative Critters
Kilgore, TX



June- Jean Jajan
Gray J. Ranch



A Note from the Editor: Special Report- Registrations Done Right



Can you believe Spring is already here? The arrival of spring is not a day too late here in KS. We have been enjoying the glimpses of sunshine that warm the barn. Cleaning out the stalls, creating birth pens and now getting ready for the kids. Next on our list is raising those healthy kids and getting them registered!

In an effort to help you expedite your Registration paperwork, we have created a Special Report

that you should have already received in your mailbox. If you did not get your copy, please let us know so we can email you a PDF version or mail you out a hard copy. There are tips you should be aware of to help you make the paperwork process run smoothly and in a time efficient manner. Inside this Special Report you will also find color charts, and descriptions to help you define your goat's appearance as best as you can on paper. You will also find forms to print for future use including our Special Breeder form. We must receive this back from you if you want us to list you in our membership directory and

online as a Kinder Goat Breeder.

We have included a sample registration form for you to review and assist you in filling out your paperwork. If you need additional help or have any questions we invite you to contact one of our board members for assistance. We are here to help you succeed with your Kinder Goats.

May your barns be filled with plenty!

Mrs. Joseph Wood

In the Spotlight: Meet Dalinda Ackerman

I grew up outside the city limits, but never really had the opportunity to experience raising farm animals. I only grew a small garden now and then and had a lot of dogs, cats, and hamsters. I always wanted a horse though.



Then through life's many adventures - college, military, family - I wound up in Germany where I met my husband Ken. Together we began Creative Critters. At the time Creative Critters was an arts and crafts enterprise. I taught rubber stamping classes and sold stamping supplies, Ken built miniature train models and small wooden items, and together we created dollhouse miniature room boxes, bookends, etc. I also got my first horse while I was in Germany - Maggie Mae. She taught me a lot about keeping large animals (and not falling off). Due to personal health issues, I had to sell her. Later we moved back to the states, landing in Arkansas.

When we got to Arkansas, we wanted our own piece of land and, of course, a horse. But jobs kept us moving around a lot, so we settled for the horse - Russteezan - and kept him at a

local stable. Eventually, dogs, cats, and horse in tow, we landed in southern Arkansas renting from my uncle. He allowed me to start my little farm. I got bantam chickens for small amounts of eggs and meat. And we wanted a milk animal. We decided that a cow was too large to have to deal with; so we decided on goats. We began researching breeds and came across an article about Kinder goats, the perfect mid size milk and meat breed. But we had decided to wait until we had made our next move to acquire these animals. Then one day while talking about our future plans with my uncle, Ken mentioned our desire to have goats and my uncle said we should go for it.

Thus started our goat adventure. We started looking for a Kinder goat breeder. Not an easy thing to find in the south. We decided that we would just start from scratch. So we found Barbie Hoyt of Hoyt Farms in DeQueen, Arkansas who raised Nubians, Pygmies, and Saanens. Having never raised any farm animals myself, I asked her if we could visit her farm and see how she arranged things. She took us on many tours and was a great help with all our planning. So we decided to get our goats from her. I wanted a wide foundation base for my herd and as I waited for kidding season and researched genetics, I realized that I would need to buy half my herd of four from another breeder. Enter Margret Francis, Jumpin Dots Farm of Washington, Arkansas. I called her up and again asked for a tour

and information. She was amazingly helpful. We scheduled to get another Nubian doe from her.

Kidding season arrived and we went to Hoyt Farms to pick out our Nubian doeling and Pygmy buckling. Of course, since kids are so cute, we found it difficult to stop with just two and ended up with a Nubian doeling and buckling (Annabelle and Randale) and a Pygmy doeling and buckling (Polgara and Belgarath). Margret called and we went to pick up our Nubian doeling (Janelle - a bottle baby). But I was having a problem finding the second Pygmy buckling, as I wanted a brown agouti, if possible (I am a sucker for unique colors). But Barbie came to the rescue linking me with several people with just what I was looking for. Enter Brandy Rachal, Goats Gone Wild Ranch in Natchitoches, Louisiana with a wonderful little buckling - Galileo. A few weeks later, Margret called and asked if I wanted a Nubian doe in milk for my herd as she had one who would relish the chance to carry smaller babies. Of course I would, plus I would get to learn to milk and have an experienced doe for the first kidding if I scheduled breeding season correctly. Thus we acquired I.C. Spots, a two year old Nubian doe. Now we had everyone and we just had to grow up.

Raising the kids and milking I.C. was wonderful. And we had so much wonderful milk with just the one goat. Then we had to move again. I had to dry off I.C. early and look for another house.

We were headed for Texas.

After several months of looking, we found a place with room for everyone (3 people, 7 goats, 2 dogs, 1 horse, 3 cats, and 5 chickens) and settled in for kidding season (we had managed to get the goats bred – we hope – while on the move).

Having moved so many times, we



started looking into more portable fencing options. We already had solar hot wire for the horse, but I did not want to risk problems with the neighbors over runaway goats in the flowerbeds, so we had used 5 foot tall welded wire fencing with t posts. Not the easiest fence to put up and take down multiple times.

We had read that chain link fencing was ideal for goats, but, not only expensive, cementing in posts was not the way to go. Then it dawned on us – linked dog kennels. So now we use several linked dog kennels for our goat enclosures. We can sink a few t posts as supports where needed and we can reconfigure the whole system multiple times to fit any terrain or enclosure needs. It is awesome. Plus my daughter and I can set up pens by ourselves if need be. As we don't have a barn, we use run in sheds and large dog houses for shelters. Ken built me a wonderful milking stand and breeding bench (the poor little guys just couldn't quite make it on their own).

Other than milk and eggs so far, I have attempted a couple of cheese projects. Results weren't that great, but there is always next time. I did make several batches of wonderful goat milk ice cream. We can't wait for more of that. And I managed to make some goat milk butter; even though I have heard that it is difficult. It does take awhile to collect enough cream. I usually collect

cream for a week and then make butter from what I have collected. Then start over again. Usually get enough for the week as long as I am not baking a lot. Of course that was with just one doe, so should be fine this year, as long as everyone freshens. I am looking forward to making goat milk soap also.

I so enjoy visiting with my goats. Even the boys are all eager for their daily visits (of course, visits during breeding season were a little short). Generally they will each come up when their name is called and they are easily led around with collars and leads. They each have such unique personalities. I am so glad that we went on this adventure of a lifetime – our goat adventure.

P.S. - I.C. Spots freshened with a buckling and a doeling on March 12th. So we now have our first 1st generation Kinders on the ground. They are adorable.

DaLinda Ackerman

Creative Critters

Kilgore, Texas

Homestead Happenings: A Kidding Story from the Blanchet Family

We've named our farm Pur et Simple. It's French for "pure and simple". It's how we want to be known for our lifestyle and farmstyle. We have 8 kinder goats. We like that they don't have a specific kidding season. For the past two kiddings we

It's nice to be able to plan when it would be convenient to have babies and then plan accordingly with the breeding. We live in Washington state where weather is a factor to consider!

have chosen to have our kids arrive in the spring.

Last time (in 2008) we bred our four does. We thought that that would give us enough milk to

Continued page 10

	<p>Bramble Patch Kinders Dual Purpose - Mid Size - Easy Handling Feed Efficient - Year Around Breeding Call: 660 852-3222 Email: goats07@live.com</p>
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In the Kitchen with Kinders: Smoothies and Goat Wipes

Spring is a busy time on the farm; therefore, I thought it was appropriate to share these power punched drinks that will provide the great taste you love and the energy that you need. We've also included some practical and useful recipes for your does and kids as well. A big thank you goes to Sue Huston for sharing these with us!

Healthy-on-the-run

- 1 ½ goat milk
- 3 T chocolate syrup
- 1 banana, cubed
- ¼ cup applesauce
- ¼ cup quick oats
- 1 or 2 ice cubes

Directions:

Blend for 1 minute and serve.

Blue Lagoon

- 1 cup fresh blueberries
- 4 scoops vanilla frozen yogurt
- ½ to 1 cup goat milk

Directions:

With milk as a base, this berry blend is as much a meal as a beverage; just right for serving as a breakfast shake. Regular yogurt and ice cubes will substitute for frozen yogurt.

Blend until smooth, adding more milk if necessary:

Polar Bear

- 1 cup goat milk with chocolate syrup added to taste
- 1 frozen banana, cubed

Directions:

Blend. Top with fresh strawberry.



Teat Wash and Wipes

Small plastic squeeze bottle about 1 oz. or so

Olive Oil or Coconut Oil

Peppermint essential oil

Paper Towels

Directions:

Fill plastic bottle almost full with Olive oil then add 2 to 3 drops of Peppermint essential oil. Shake well. Pour a tiny amount in the palm of your hand and message the udder before milking. Take a clean paper towel (I prefer to use Bounty) and wipe the udder clean of any dirt. Then milk. A small amount applied after milking will help to keep the udder soft and pliable.

I usually don't do this during the winter because I feel it makes the udders colder. Remember to always keep this in a warm place during the winter months.

Make Your Own "Goat Wipes"

- 1 T. Baby oil
- 2 T. Dawn detergent
- 2 cups water
- Bounty Paper Towels
- Storage Container

Directions:

Great for cleaning kids behinds or does just freshened, etc. To make your own wipes, find a food storage container (a coffee can will rust) that will hold a roll of paper towels that have been cut in half. Use only Bounty paper towels; anything else will just become a mushy mess. Cut a roll in half with a bread knife. Remove the cardboard tube. In the container mix your ingredients. Place the half roll into the container, remove it, turn it over and place it back in. To use your wipes, remove them from the center of the roll.

If you have a recipe you would like to share, I would love to hear from you. I am especially interested in recipes that use goat milk or meat.

Please contact [Jeanette](mailto:Jeanette@KGBAeditor@gmail.com) at:
KGBAeditor@gmail.com

Kids Korner: Kinders in Texas

I recently interviewed two sweet sisters from Texas. I love talking to each of you.



Dear Beth,

We have some dear friends who introduced us to the Kinder goats. We are so grateful to them because they have been a wonderful source of encouragement and advice. We purchased our first Kinder in January 2010. We are very grateful for every minute we have with them.

The First reason we decided to buy

a Kinder is because we liked the way they are smaller than most standard breeds thus needing less room. Since we live on one acre of land, this was a way for us to have goats and still have enough room for our large family. Secondly, we appreciate the amount of milk the Kinder does produce. We have also found the milk from our Kinder doe tastes mild and quite pleasant. Thirdly, they eat less because they are small which makes them more economical to keep. Last but not least, we very much enjoy the way the Kinders are so docile and affectionate.

The day our Kinder doe, Harmony, gave birth to her kids was a day we will never forget. She had three kids, a buck and two does, just before dawn on February 26, 2010. We brought the kids inside, and after milking Harmony, gave them their bottles. All this was a very new experience for us, but the Lord was faithful to help us. We are, also, eternally grateful to our

friends, who introduced us to Kinders, for their helpfulness and advice; we now call them our 'goat care hot-line.' We have enjoyed watching our Kinder kids grow and mature; they are very sweet to us, almost like puppies. They love it when we are out in the barn with them and especially when they see us come with their bottles. We like to be out in the barn with them, taking care of them and observing their interesting habits. Also, we enjoy taking them out for walks in our yard and seeing them eat fresh grass and any other tasty morsel they can find. We now enjoy collecting milk for ourselves, and are looking forward to using it to make cheese, soap, and ice cream.

Thank you Emily and Annie Hope for letting me interview you. I enjoyed reading why you enjoy your Kinder goats.

For the love of goats,

Miss Beth-Joy Wood

Milking Goats Is **FUN & EASY** **HENRY'S MILKER**



- ✓ Small Farms
- ✓ No Motors
- ✓ Safe / Clean
- ✓ Kits & Plans

www.goatfinder.com/kinderspecial.htm

REMINDERS!

If you are showing your Kinder Goats for the 2010 year, you need to submit your registration paperwork early!

If you would like to be listed as a breeder with K.G.B.A. you must complete, sign and mail the form on page 35 back to the K.G.B.A. office. Thank you for your participation



NAME: _____

ADDRESS: _____

PHONE: _____

2010 Kinder Milk Out Test Instructions

In 1993 the KGBA held nationwide milk out. We are going to try this again, going by the same rules as were used then.

Only milking one doe come join with us anyway. We have enclosed a form for you to use that will share your results with the KGBA. We will publish a breakdown of the information compiled. Herd names and individual results will be kept confidential unless you give your permission that they may be divulged.

Help us determine what our Kinders are doing nationwide. This milk out will take place the last week of May. Choose the day that is most convenient for you between the 26th and the 31st. Please return your records by June 15th.

Instructions:

1. Print doe's full name, including herd name. Please list any Kinder doe that has ever freshened. If dry, put a dash in the weight column. Put dry date and reason in comment column.
2. Doe registration number. If not assigned yet, print "none" or pending.
3. Date doe was born.
4. Date doe freshened (kidded)
5. Lactation number. (number of times fresh)
6. Number of kids in this birth—does under "D", bucks under "B".
7. Date you are recording weight of this doe's milk.
8. Using as accurate a scale as

you can find, weigh milk from each doe and record weight to nearest 10th (i.e. 6.2#) in the morning, and again in the evening. The evening milking needs to be exactly 24 hours after previous evenings milking. Don't forget to subtract the weight of the pail.

9. If our does are nursing their babies, you can separate them at night, milking the doe at the separation, then weighing the production at milking exactly 12 hours later, Repeat the process two days in a row.

Please send your completed form to:
KGBA
PO Box 4
Miami, MO 65344

Kinder Conversation: Bottle Fed Kids vs. Dam Raised Kids

Choosing the right method of rearing up your newborn kids is unique to each farm and perhaps each kidding experience as well. One must first determine the needs, goals, and time available. We must also give careful attention to the pros and cons of each method and determine how they will help or hinder us from reaching our goals. This quarter I thought it appropriate to share the pros and cons that I collected from an assortment of members whom I contacted by

phone recently. We will also be posting a poll on our Kinder Blog so I encourage you to stop by and share your opinions there. If you have thoughts on this subject, please email me so I can share them with our readers. We love to hear from you.

Mrs. Joseph Wood
kgbaeditor@gmail.com

Let me share just a few of the thoughts I gathered in conversation.

Bottle Fed Kids -Pro's and Cons:

Pros:

1. Better socialized to human interaction
2. Enjoyable experience
3. Monitor feed intake and keep the extra for household use.

Cons:

1. Time consuming
2. Not as 'natural'

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Understanding Kinder Confirmation

When raising Kinder goats you have several things to consider in breeding for a well balanced dual purpose animal.

Success with raising Kinder goats requires a balanced program of breeding for type and production.

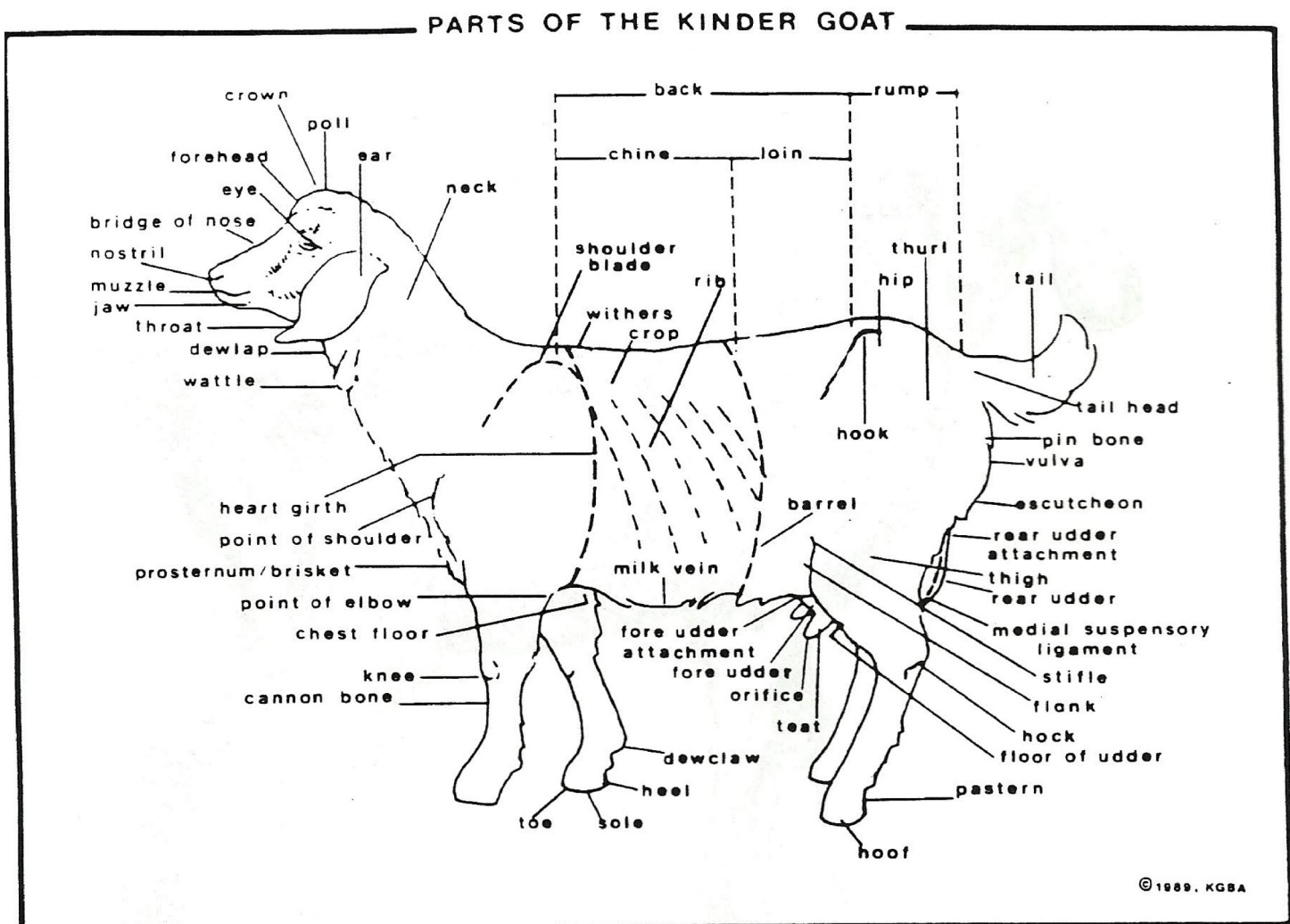
The ability to evaluate a Kinder goat for meat and milk (dual-purpose) is of great importance in your breeding program.

The ability to evaluate a Kinder goat for meat and milk (dual-purpose) is of great importance in your breeding program. Remember your Kinders worth is measured by how well and how long they can reproduce and produce milk.

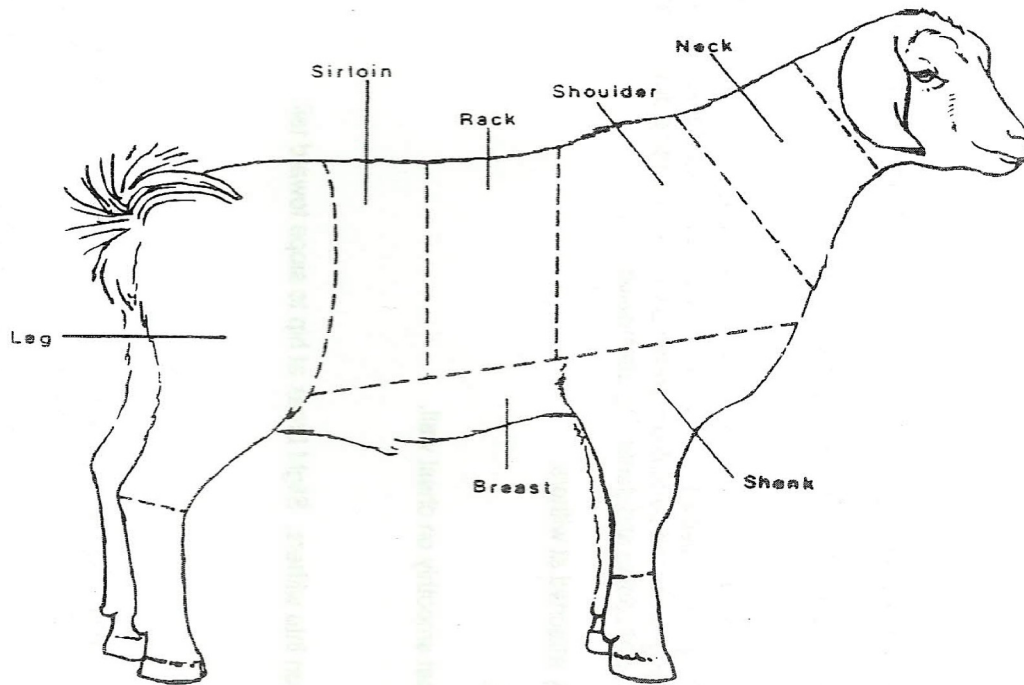
Together lets study the parts of the Kinder goat.

~ Ramona

Beauty Mountain Farm



CUTS OF CHEVON



KINDER HERD EVALUATION DVDs

Set of three DVDs covering the HES evaluations of the Zederkamm herd, plus more - 1990 through 1995

Evaluations by Harvey and Peggy Considine

\$25 includes shipping

Payment through PayPal (kinderzed@aol.com),

or check or money order to

Pat Showalter, 17317 Fales Rd, Snohomish, WA 98296

Sanctioned Kinder goat show coming this year in Missouri.

Montgomery City, MO

July 24, 2010 at Montgomery County Fair. One day show.

Missouri State Fair, Sedalia, MO

August 20, 2010 4-H & FFA youth show; August 21, 2010 open junior show and August 22, 2010 open senior show.

There will be more information about the shows in the upcoming months. If you have any immediate questions, please Leah Rennick at:

leah@harmonyhillfiberfarm.com.

Homestead Happenings Continued...

supply our large family of nine and enable us to make cheese, yogurt and lattes! Two of our does gave us triplets and two of them gave us twins all in a four day span. WOW – 10 kids – seven does and three bucks. Due to space restrictions, we kept three of the doelings and sold the rest little by little.

One of the does that gave us triplets – had a tiny runt that arrived at the same time as her brother. She wasn't doing well so we took her into the house to get her warm. My daughter trekked down to the barn every hour for colostrum/milk for this wee one that weighed only a pound and a half. After a week of tender loving care she joined the other babies in the barn. To this day she still comes to my daughter when she "bleats" for her.

Not long after kidding we discovered that the milkers had gotten mastitis. All four! That was a nightmare – lots of vet bills, antibiotics, lab tests, milk dumping (all that glorious milk), milk replacer for the kids. UGH. We believe it was from overcrowding in our barn. Our vet, who grew up raising sheep, suggested we use sawdust as bedding rather than straw so that we "bury" the bacteria. Since then we have adopted that practice AND we built a bigger barn. That was a tough season and

we learned A LOT of lessons. Not wanting to repeat that again, we chose to breed only the three "new" ones. This time (in 2010) only two of them ended up kidding and each one only gave us one. What a contrast – from ten kids to two. The first one went into labor on a Saturday. My husband and I checked on her throughout the day. In the evening, as I was tending to supper preparations, I heard her bleating. My husband went to check on her. I asked him to call for me if it was time. Call, he did. I grabbed some towels and our bin of kidding supplies, and ran down to the barn to see a darling, little, wet, speckled kid. Mama was very attentive and baby took to nursing quickly. We stayed a bit to see if there were more, but there were not. About three days later, our second doe was in labor. I tended to her throughout the day. Again, I was in the kitchen beginning to make supper, when I heard some bleating. My daughter had just arrived home and asked how the goats were. I told her that I had just heard them and was going to head right down to the barn. She said she would go and check on them for me. When she got to the barn, she found a brand new, wet, black and white kid. I missed both births! She only gave us a singleton as well. Each mama



Have you heard the latest news?

You can support your Kinder Goat Breeders Association when you shop online at Amazon! Simply visit our [blog: www.kindercommunique.blogspot.com](http://www.kindercommunique.blogspot.com) and click on our Amazon widget located in the sidebar. You will be taken right to Amazon for all your shopping needs. A percentage of your purchase, 4%, will be given to the association to support and develop new resources to aid you in your Kinder efforts. If you have any questions please contact Sue Huston at: goats07@live.net

did fine on her own. We just helped with naval care and making sure that the babies started well with nursing. Usually we separate the babies from the mama when they are about a week old and begin to milk and bottle feed. This time I had to start milking sooner because one of the kids was only nursing on one side. To avoid her having a lopsided udder or worse- for that side to not produce- we just began milking early.

Lord willing, we will NOT have any issue with mastitis now or ever again. Our plans are to keep these two new additions and thoroughly enjoy that sweet creamy milk and make lots of chevre, ricotta, mozzarella and yogurt.

Herbal Wormers vs. Chemical Wormers

Parasite control is vital to ensure the health and longevity of our animals. You want to use products that are safe yet, they must be effective! I have include a chart for you to evaluate the eyes of your goat for anemia. Anemia is often a sign of worm overload. Permission to do so was graciously given to us by the "Goatlady" at www.goatlink.com We check our goats each Monday. Making sure to keep them in that healthy range.

Color Chart Inner eyelid coloring Quick Check Guide Parasitic Anemia	
1 Optimal	no dose
2 Acceptable	no dose
3 Borderline	dose?
4 Dangerous	dose!
5 Fatal	dose!
Colors Based on the Famacha© Anaemia Guide	

Thanks to [Hoegger Supply Co](http://www.hoegger.com) (www.thegoatstore.com). I am

able to share this article with you, originally published in 1998 by the United Caprine News. It is my hope that you will be encouraged by the research that has been conducted!

"The use of herbs as an anthelmintic (dewormer) would have to be considered an alternative medicine. If goats go without worming for too long it can cause anemia, poor growth, lower reproductive success, a drop in milk production and increased susceptibility to disease. Untreated goats contaminate the area where they are confined which leads to even greater parasite problems.

In the face of an increasingly inadequate system of conventional dewormers, a growing number of people are turning to alternatives to address the needs of their animals.

Chemical dewormers have many serious drawbacks. The trick with chemical dewormers is to know when to administer them so as to kill the worms before they have a chance to lay eggs. Dewormers only kill the maturing worm stage but have no effect on the other life cycles, ie: eggs, larva and pupa. If you miss that "magic moment" and the worms have laid eggs, you will have to re-do the whole treatment when those other life cy-

cles reach maturity. But when is that? Opinions vary— 10 days? 2 weeks? Sooner? Later? Who knows for sure?

Professional medical advise is often difficult to get and straight answers about over-the-counter dewormers are even more elusive. How often should the goats be treated for worms? When should the treatment be repeated? What types of worms do the different chemicals kill? Can I give dewormer to my pregnant does? What is the slaughter and milk withdrawal time after worming? Are any chemicals approved for goats? How will I know if the worms have become resistant to a particular chemical? If I have to change dewormers, which one do I change to? What is the correct dosage of an injectable type dewormer if I give it orally? Is it sound healthy practice to orally dose with a pour-on wormer? UGH! These and a swarm of other pressing questions continue to plague goat owners and the answers seem to depend more on the opinion of who you ask then on any factual data.

Excepts from a report featured in the United Caprine News may shed light on the subject of natural herbal dewormers verses chemicals.

- The test was Ivermectin vs. Hoegger's Herbal Wormer

Continued Page 12

Herbal Wormers vs. Chemical Wormers Continued...

- Testing involved 29 goats divided into 2 groups including milkers, wethers, dry does, and bucks.
- The types of parasites that were being observed were:

Strongyloides papillosum— A small slender roundworm which enters through the skin nad teat openings. Larva climb up through the skin between the hooves. This is a parasite of the small intestine.

Dictyocaulus (lung worms)- Eaten as larva, which burrow through the mucosa and migrate through the bloodstream to the lungs where they develop into adults in the bronchi. Adults lay eggs that are coughed up, swallowed and passed with the feces.

Manezia (tapeworms)- Pass egg packets which may appear round, square or triangular. Tapeworms attach themselves with hooks to the internal

wall of the intestines and absorb nutrients from the animal.

- “Overall, the herbal group always had lower parasite numbers.
- Strongyloides (threadworms) and Muellerious (tapeworms) were found in 0% of the herbal test group but 29% to 33% of the chemical group. Lung worms were found in 33% of the herbal group and 50% of the chemical group.
- Tapeworms were found in 0% of the herbal group and in 21% of the chemical group. This is a significant difference. The herbal dewormer offers good control.

Conclusions:

The herbal worming works better than Ivermectin. The Herbal group always had lower numbers of parasites than the chemical group. This shows that

Herbal offers better control and can keep worm laods down to safe numbers. All of the parasites were in lower quantities in the Herbal group.

Advantage of chemical wormer was that it was administered less frequently. Disadvantages were that it was less effective, may cause damage to the brain tissue, does not maintain control of worms and depending on the type of chemical used, requires “dumping” the milk for an undetermined length of time.

The herbal worming had the advantage of better control of worms, contains no damaging chemicals and never requires dumping the milk. The disadvantage was that it had to be top dressed in the grain ration once a week.”

Seasonal Tip: Getting a head start on Fly Control

Living on a farm and living with flies doesn't have to be synomns of each other. Fly predators can be a wonderful tool in fly management just remember to keep your chickens away from them and of course you can't use DE either. We, personally, use DE in our bedding on a regular basis, allow our chickens to 'clean up' the barn after the goats and also use vinegar of the four thieves on the animals to keep them

comfortable and fly free. The



animals have learned that when we walk out with a spray bottle, we have relief in our hands. They welcome us to spray them

down with the herbal solution! We also use ACV in the water which has been sited as helpful in keeping flies away.

I have posted the herbal recipe for Vinegar of the Four Thieves in the Medicine Cabinet (page 21) for your reference. If you have an herbal blend you use, I would love to hear from you.

Simply e-mail me at:

kgbaeditor@gmail.com



Cutest Kid on the Block Photo Contest!

So, you think those kids are just the cutest you have ever seen? Why not show them off to all your Kinder Goat Breeding Friends!

This year the K.G.B.A. is excited to host a "Cutest Kid on the Block Photo Contest" for all our members! Now, keep in mind we are referring to the goat kids and not the human type. Let me give you the details so you can make the most of this opportunity. Don't forget to check out the wonderful gifts donated by our sponsors!

Who: All K.G.B.A. current members are invited to submit photos of their "**cutest KINDER kid**" for consideration as the official K.G.B.A. cutest kid on the Block for 2010. All board members are excluded since they are judging the contest.

When: All photos must be submitted and received by June 1st

2010. Judging will take place on or before June 12th. All winners will be announced in our Summer 2010 publication due to hit your mailboxes on July 1st, 2010.

Where: Mail your photos to: P.O. Box 4 Miami, MO 65344 or email them to: goats07@live.net

Why: To encourage and support our K.G.B.A. members while having fun in the process. It's a fun opportunity to share your Kinder Kids with the rest of the Kinder world!

How: All photos must be a minimum of 2X2 and no larger than 5X7. Polaroid's are NOT excepted. You may also submit your photos electronically through email. Please note that any photos sent into K.G.B.A. become the property of the Kinder Goat Breeders Association and may be used in future media publications including our quarterly newsletter, K.G.B.A. website and/or blog.

All entries must include your name, member number, goat's name, and herd name if applicable. If you want your photos returned to you, please submit a SASE and we will be happy to return the photos once the judging is complete and the winner is announced.

Special Notes: The judges will pick three winners based on confirmation, "adorablebility", and creativity.

Prizes have been donated by our sponsors. Please let them know how much you appreciate them supporting our association the next time you call and do business with them!

First place: Kinder Herd Evaluation 5 DVD set plus a 1 year subscription to Dairy Goat Journal

Second place: Kid weight sling plus a subscription to the Dairy Goat Journal

Third place: Free 2011 yearly membership renewal with K.G.B.A. plus a 1 year subscription to the dairy Goat Journal

K.G.B.A. Cutest Kid on the Block Photo Contest Sponsors




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Healthy Homestead Continued...

Sit next to a calm goat and close your eyes and feel what the front leg and back leg feels like and how the joints bend.

Normal presentation is with two front feet and head coming out together (anterior position) or two hind feet coming out (posterior position). In the case of two hind feet coming out, you might want to help the doe by pulling the kid with the contraction. The reason for helping in this normal presentation being that sometimes the cord will break and the kid will aspirate fluid and drown before it can be born.

Abnormal posture

- Be patient and use lots of lube
- Use OB chains or leashes for traction
- Use head snare to keep head in position. Place snare behind ears and tighten in mouth or under chin. Be careful of kid's trachea
- Use common sense

Call for help if you are not making progress in twenty minutes.

Anterior presentation with one foreleg back. You might be able to deliver if

the kid is small. Personally, I have not had a problem delivering a kid in this position. If you do have a problem, you may have to push the kid back and find the other forelimb. Be sure to guard the foot with your hand to protect the doe's uterus.

Anterior presentation with head back. You must have the head engaged to deliver the kid. Gently push the kid back and run your hand up the shoulder to find the head. Guard the kid's teeth with your hand to protect the doe's uterus. This presentation is where the head snare (piglet puller) comes in very handy to keep the head straight while pulling it and the feet at the same time.

Head only This may be serious if the head is sticking out of the doe and the vulva is swollen. You may have to push the head back in to retrieve one/both forelegs. I usually go for one leg first and try to pull the kid. If you are unable to push the head back in or rock the kid out, you will need to have a vet do a C-section.

Breech In a breech position you cannot deliver the kids without both hindlimbs in the birth canal. To do this, push the kid forward, cup the rear

foot in your hand, point the hock to the doe's spine and move the leg up and out in a circular motion.

Tight Birth This may be because of a large single kid, a small doe or a pelvic abnormality. The doe may need a C-section. Try to get the kid out by using lots of lube and pulling in an arc toward the doe's hocks. Try rocking the kid from side to side by pulling one leg at a time and roll the doe on her side or back. Also you can try to stretch the vulva gently.

Multiple kids coming together This is a common problem. Trace the legs to a body. Place leashes or OB chains on matching legs. Identify if the legs are front or back legs. Trace head to neck to shoulders then match shoulders to legs. Be patient. Standing the doe up may help slow her contractions so you can reposition kids.

Transverse (sideways) posture You will need to reposition the kid to either an anterior or posterior position and then pull the kid. I have found that it is usually easier to position the kid to deliver in the posterior position.

Elbow lock If the elbows are bent, the kid may not be able to be delivered because of too

Healthy Homestead Continued...

much bulk in the birth canal. Gently push the kid back

Upside down You will need to rotate the kid into position slowly.

Kid care

- Dry off the kid and keep it warm
- Encourage bonding to the doe if the kid is to be dam reared.
- Treat the navel with iodine or chlorhexidine.

Get colostrum into the kid within 30-60 minutes.

After the delivery.

- Always check for another kid
- Check for vaginal, cervical and uterine tears.
- Do not pull on placenta
- Administer antibiotics for doe
- Administer pain medication if it was a difficult birth
- Assess doe's energy and appetite.

Offer the doe a bucket of warm water with molasses (*editors note: approximately 1/4 cup molasses per 1 gallon of water*)

Retained Placenta The placenta is usually passed within

three hours after birth. A retained placenta occurs frequently after a dystocia birth. Do not pull on the placenta.

Try to keep it tied up in a knot to keep it off the ground. It is best not to cut it but knot it up as the weight will help pull the

Kidding Supplies

by Ramona Birdsall

Beauty Mountain Farm

- Tablet & pen - take notes & record birth weights, order of birth and act....
- Old Towels - drying off kids
- Iodine 7% - dipping navels & hooves
- Dental Floss - to tie umbilical cord for cutting
- Flashlight - more light when needed.
- Paper Towels - just in case needed
- Personal nail clippers - to shorten your nail before entering the doe
- Surgical Scrub - use before assisting the doe - your hands/ arms to the elbow and clean the vulva area of doe
- Warm Water - to mix in surgical scrub
- Lubricating gel - lube your hands before going inside the doe
- Weak Kid Syringe - for feeding weak kids
- Bottle & Nipples - to feed kids
- Colostrum - just in case of need
- Telephone and number of veterinarian and/or other breeder - contact in case you need help
- Scale & sling - to weigh each kid
- Brown Sugar- I offer it to does in labor, most will take of it until it comes time to begin pushing
- Warm molasses water for your doe - she will need this after kidding & will love you for it
- Trash bag - for all the dirty old towels

Herd Names: Thoughts on Herd Names by Sue

When my computer crashed some months ago, I decided to clean the computer room before my repairman brought the computer back home. What fun!

I found a box full of treasures, several copies of the, "Midwest Kinder Pen Pal Club Newsletter". Nancy Wagner of Morning Sun Iowa received letters from breeders who wished to be part of this little group then published them in a Newsletter that linked us all together across the Midwest and beyond.

Jensen Critter Farm, Goatridge Farm, Kinder Garden, Country Critters, Bramble Patch Kinder, Riversun, Zederkamm, W.E. Luv Goats, Beauty Mountain, Cedar Creek Farm, Bluefield, just to name a few. The herd names above are just a few of those involved in breeding Kinder goats in 1996. I am sure you will recognize some of these herd names.

It is wonderful to know that

each herd name, the name of the breeder and the name of every goat registered by that breeder, remains safe in the Kinder Goat Association Registry. A herd name is a link to a breeder and to a specific Kinder goat.

I have taken great pride in my herd name. From the very beginning it was my goal to breed the best possible goat that I could. I wanted each doe to milk well and milk easily. I tried to breed a goat with good conformation that would produce a good meat carcass. I wanted every Kinder goat that I sold to be of quality. These were my goals.

Some day hopefully we will be able to open the herd book so people can trace the bloodlines of their animals. Right now this is not possible. It is important that we all remember how important a herd name can be so when that day comes everyone can do a trace on his or her Kinder goats. Don't register your stock under someone else's herd name. Don't let someone else

Please keep in mind that the articles written are the thoughts and opinions of our volunteer writers. They are not necessarily the opinion of the K.G.B.A. or the editor.

use your herd name. This kind of practice would be a real road-block in finding bloodlines. Your herd name is yours and should only be used by you.

The Kinder Goat is very important to me. My herd name is something that I take great pride in. I take comfort in knowing that when I am no longer breeding goats that Bramble Patch Kinder and all the goats that I registered will still live on in the KGBA Registry.

Hopefully all of you can see how important it is for each member to have a registered herd name. The board just voted at our last meeting that anyone registering Kinder goats must have a herd name. I hope each of you feels the same way about your herd name just as I do. Wear it with pride!

Kinder Communication Continued...

Dam Raised Kids Pros & Cons:

Pros:

1. Not as time consuming
2. More natural feeding method
3. Kids and Doe attachment is healthy for the Doe

Cons:

1. Kids are more skittish
2. Not as much control over the milk you get from the Doe
3. CAE risk if you don't check your herds for CAE

There were other suggested reasons why people preferred to Dam raise the kids such as, they

make the kids better mothers or healthier however, others said they had found that not to be their experiences. I look forward to hearing from you and the reasons why you prefer your method of feeding!

Mrs. Joseph Wood

Kinder Care Volunteers: *Sharing tips for your Kinder Kidding experience!*

Just one of the benefits of being a K.G.B.A. Member is the *free access you have with our Kinder care Volunteers!* Please keep in mind that our volunteers are not veterinarians. If you ever have an emergency where you do not feel comfortable we suggest you call your local veterinarian for help. This quarter Jean Jajan from Gray J. Ranch has shared some important Kidding information in her article, Kidding 101 (page 4). Ramona

Birdsall from Mountain Beauty has given us a quick reference for Kidding Supplies that she always keeps handy as well (page 15). I am confident both of these resources will prove helpful for your Kinder Kiddings.

Ramona Birdsall (CST)

edro@cvalley.net

Call 660-395-0024

Jean Jajan (PST)

grayjranch@charter.net

Please try the house phone first:
541-956-0589

cell phone 503-962-9354

Pat Showalter (PST)

kgbassn@aol.com

Medicine Cabinet: *Vinegar of the Four Thieves*

Vinegar of the Four Thieves is an herbal combination mixed with ACV that is useful for a natural bug repellent and was even used prevent the spread of disease. I have attached a link for you to read the history of this wonderful herbal treatment. I encourage you to consider making a batch for your own family. **Note: Do NOT use internally!** It is easy to make and will prove quite useful against chiggers, ticks, mites, flees and flies just to name a few. For the barn animals, I have diluted this half strength (just like I do for external human use), to keep flies away. I recently used it against mites with great success!

First, take your herbal combination of : Lavender, Peppermint, Rosemary, Sage and Wormwood, all dried herbs. There are a variety of recipes out there



most say to use equal parts of each and some add a few other herbs such as rue, hyssop and lemon balm. I purchase my herbs from The Bulk Herb Store and they only use the four herbs I have listed. You want to make a big enough batch of this so that you don't have to keep making it up. Once mixed well take 12 tablespoons and place into your 2 quart jar of Raw Apple Cider Vinegar.



Then put it in a cool, dark place and mix (shake) daily for two weeks.



At the end of two weeks strain off your

herbs and chop up 2 Tbs. of garlic. Add your garlic to your liquid that you have strained and place in a pot to steep for three days. Don't boil it! It will stink up the house if you get it boiling or cooking too fast. Once the three days are over, remove your garlic and place into a jar and store in the refrigerator until you need it. Dilute it 1 part to 1 part with water before you use it on your skin or your animals. We have found this is WONDERFUL for our animals and always have a batch going!

If you would like to learn more about the Vinegar of the 4 Thieves visit: [The Bulk Herb Store](http://www.bulkherbstore.com): www.bulkherbstore.com

The Sale of Raw Milk and YOUR State Laws

*In an effort to provide our members with accurate and helpful information we have received permission from the [Weston A. Price Foundation](#) to share the following information with you. This list is simply a summary of the State laws. There **ARE** updates and corrections that are not included in this list. We encourage you to visit: www.realmilk.com for updated information regarding your state laws, updates and administrative codes regarding the sale of raw milk.*

Alabama

Raw milk sales for human consumption are illegal. Raw milk sales for animal consumption are legal if the farmer has obtained a commercial feed license. There are currently no raw milk producers in the state with a commercial feed license.

Alaska

Alaska has banned the sale of raw milk for human consumption. The ban does "not apply to a person who owns a cow, goat or sheep and uses the milk from the animal for that person's personal use. "With this exception, not limited to farmers or those who live on farms, cow-share programs and any kind of boarding agreement are legal. Raw milk sales for animal consumption are legal.

Arizona

Arizona permits the sale of raw milk and raw milk products as long as they carry the required warning label. Their sale can take place on the farm and in grocery stores. Farmers selling raw milk and cream must obtain a producer-distributor license. Selling other raw dairy products requires obtaining a producer-manufacturer license in addition. There must be state approved bottling equipment on the farm. There are currently two licensed farms selling raw milk and raw milk products in the state.

Arkansas

Raw milk sales in Arkansas are illegal with one exception. Arkansas permits the sale of up to 100 gallons of raw goat milk per month directly to consumers on the farm where the milk is produced.

For recent information, check out <http://arkansasnews.com/2009/02/04/sale-of-raw-milk-bill-rejected-lawmaker-critical-of-department%E2%80%99s-role/>

California

Sales of raw milk and raw milk products are legal both in stores and on the farm. In order for raw milk to be sold legally, it must be 'market milk. 'This is milk that meets the standards provided in the Milk and Milk Products Act of 1947.

Under the Act, market milk is graded and designated into three classes: 'certified milk,' 'guaranteed milk,' and 'Grade A milk. 'Of the three classes, only Grade A raw milk is available for sale today in California. The standards for guaranteed raw milk to be market milk are more stringent than those for Grade A raw milk. While the Milk and Milk Products Act calls for county milk commissions to set the standards for certified raw milk, not a single county milk commission still

The Sale of Raw Milk and YOUR State Laws Continued...

California Continued: Raw milk dairy farmers need market milk permits in order to produce their product. In addition, any person engaged in an aspect of the milk business that falls under the statutory definition of milk products plant must obtain a milk products plant license. There is an exemption from the license requirement, however, for "any producer whose business consists exclusively of producing and distributing raw market milk produced by such producer."

Raw milk and most raw milk products require warning labels. Municipalities and counties in the state have the power to establish compulsory pasteurization laws but only Humboldt County has done so.

Connecticut

Raw milk sales are legal on the farm and in retail stores. In order to operate legally farmers must obtain producer permits and raw milk retailer permits from the State Agriculture Commissioner. Additionally, they must obtain a milk dealer license from the public health board of the town or city where their farms are located.

The state Milk Regulation Board has issued a regulation on the quality standards for retail raw milk. The state does not charge any fees for the testing required to ensure the quality of the milk. Notwithstanding the quality standard regulation, towns and cities have the power to ban the sale of retail raw milk. At the present time, only two towns have done so.

Delaware

Raw milk sales are illegal. The state has adopted the 2001 version of the Pasteurized Milk Ordinance in its entirety.

District of Columbia

Raw milk sales are illegal but raw milk is available through cow share programs in nearby Virginia.

Florida

Raw milk sales for human consumption are illegal. The Department of Agriculture and Consumer Services interprets the definition of "sell" in the state administrative code to extend the ban on raw milk sales to any cowshare agreements as well.

Department of Agriculture policy permits the sale of raw milk for animal consumption even though there is no state law that covers this issue. The state permits raw milk sales for animal consumption either on the farm or in retail stores. Containers should have a label clearly stating that the raw milk is for animal consumption only.

Georgia

The state has banned the sale of raw milk for human consumption through its interpretation of the Georgia Dairy Act of 1980 and also through its adoption of the 2003 version of the Pasteurized Milk Ordinance.

The sale of raw milk for animal consumption is legal if the distributor is licensed under the commercial feed laws. The Department of Agriculture currently has several distributors of raw Goat milk for pet food under license.

The Sale of Raw Milk and YOUR State Laws Continued...

Hawaii

Raw milk sales are illegal.

Idaho

Even though state law permits the sale of raw milk if the farmer obtains a retail raw milk license, in practice the Idaho Dept. of Agriculture refuses to license anyone to sell raw milk.

There has not been a retail raw milk licensee in the state for the past 15 years. According to the state Department of Agriculture, the biggest reason no one has sold retail raw milk during that time is the requirement that 'bottling and packaging of retail raw milk and retail raw milk products shall be done on the premises where produced in approved mechanical equipment. 'Several small farmers have contacted the state about obtaining a raw milk license but the cost of constructing a milk plant has discouraged them from doing so.

CONTACT YOUR STATE REPRESENTATIVE!

Write to your government leaders and let your voice be heard. You can find your state representative's contact information by visiting: www.house.gov/writerep/

Illinois

Raw milk sales are legal on the farm if the farmer complies with the following conditions:

1. No advertising the sale of raw milk.
2. Customers must bring their own individual containers. If the farmer uses his own container to bottle the milk, he is operating a "milk plant" according to the Department of Health Regulations, and the milk must be pasteurized. The farmer can only collect the milk in the customer's container. The farmer cannot process the milk in any way. Sales of raw cream and raw butter are illegal.
3. The farmer must produce the milk "in accordance with the Department (of Public Health) rules and regulations. "The Department does not apply these rules and regulations, including the permit requirement, to farmers with just a few cows who sell raw milk only on the farm.

Indiana

Raw milk sales for human consumption are illegal. Cow share programs exist in the state and are legal. Cow shares do not constitute a "sale" under the statutory definition of the word. Raw milk sales for animal consumption are legal on the farm and in stores if the farmer has obtained a commercial feed license from the state.

Iowa

Raw milk sales are illegal. There have been reports of violators being prosecuted.

Kansas

"On-farm retail sales" of raw milk and raw milk products are legal to the "final consumer." The farmer can only advertise the sales of raw dairy with a sign posted on the farm. The sign must state that the milk or milk products are raw. Farmers must clearly label as "ungraded raw milk" each container of unpasteurized milk for sale.

Farmers whose business consists only of on-farm sales of raw milk do not need a license to operate. The Department of Agriculture considers farmers selling raw butter or cream to be running a "dairy manufacturing plant" and requires them to obtain a dairy manufacturing plant license.

The state does not inspect farmers selling raw milk and raw milk products on a routine basis like they inspect farmers selling Grade A raw milk for pasteurization. They only inspect raw milk and

The Sale of Raw Milk and YOUR State Laws Continued...

Kentucky

Raw milk sales are illegal with one exception. An individual with a written recommendation from a physician may purchase raw goat milk. The goat milk producer must have a permit from the state Cabinet for Health Services and can only sell raw milk directly to individuals on the farm. Goat milk producers must keep the written recommendation statement on file for at least one year. In addition, "the producer shall keep on file records stating volume of unpasteurized goat milk sold and date of sales to each person having submitted a written recommendation statement."

Louisiana

Raw milk sales are illegal. State law prohibits the Department of Public Health from "setting up standards lower than those as set forth in the U. S. Public Health Service Pasteurized Milk Ordinance and Code." Likewise, parishes and municipalities cannot adopt local milk ordinances that conflict with the PMO.

Maine

Raw milk sales are legal on the farm and in retail stores. Raw milk and raw milk products must have a label on the product containing the words "not pasteurized." Farmers do not have to obtain permit to sell raw milk if their sales are only on the farm *and* they do not advertise.

Maryland

Raw milk sales are illegal.

Massachusetts

For further listings and activism for raw milk in Massachusetts, please visit nofamass.org.

The state legislature has granted the power to city and town boards of health to determine whether raw milk sales are legal. If the local board of health makes raw milk sales legal, farmers must follow state regulations on the production and sale of raw milk, including the following:

1. A five day maximum period for the sale of retail raw milk commencing from the time the farmer fills the container. Each container of retail raw milk must indicate the last date on which the container may be offered for sale.
 2. The farmer shall label the product "Raw cow's milk" or "Raw goat's milk" and the label shall include the name, address, and zip code of the producing farm.
 3. All retail containers of raw milk shall have the following warning on the label: "Raw milk is not pasteurized. Pasteurization destroys organisms that may be harmful to human health." A sign must be posted in the area where the raw milk is sold, stating "Raw milk is not pasteurized. Pasteurization destroys organisms that may be harmful to human health."
- Raw milk sales are legal on the farm. The Department of Agricultural Resources regulates on-farm sales.

Did you know?

HR 778 has been assigned to the House Energy & Commerce Committee to put an end to the Federal Regulation (21 CFR 1240.61) that bans the sale of raw milk across state lines.

The Sale of Raw Milk and YOUR State Laws Continued...

Like dairy farmers selling raw milk to pasteurization plants, farmers selling retail raw milk must obtain a vendor's license from the milk inspector in the town nearest to their farm. Farmers who sell twenty quarts of milk a day or less are exempt from this requirement. All farmers selling raw milk need to obtain a certificate of registration from the Commissioner of Food and Agriculture, no matter how little milk they actually sell.

Michigan

Raw milk sales are illegal. Michigan was the first state to pass mandatory pasteurization laws—the year was 1948—and has some of the strictest milk laws on the books. Farmers may not even sell raw milk from the farm. In 2002, at hearings on the revision of the Michigan State Dairy Code, the industry attempted to amend the code to make it illegal for dairy farmers, their family members, their farm workers, and even their farm animals to drink the farm's raw milk. This plan was fortunately dropped, due to the efforts of dairy farmer Chuck Oliver and members of the local chapter of the Weston A. Price Foundation.

The state is aware of at least four cow share programs that currently exist. While the state department of agriculture has not approved of any of the cow share programs, they have not tried to shut any of them down.

Minnesota

The Department of Agriculture prohibits the sale of raw dairy with the exception of "milk, cream, skim milk, goat milk, or sheep milk occasionally secured or purchased for personal use by any consumer at the place or farm where the milk is produced." The farmer cannot advertise and customers must bring their own containers. The state interprets "occasionally secured or purchased for personal use" to mean that farmers cannot sell raw milk to regular customers on a routine basis.

The Minnesota Constitution states that "any person may sell or peddle the products of the farm or garden occupied and cultivated by him without obtaining a license therefore." The Minnesota statutes also contain this exemption. The state interprets this provision to apply to produce farmers and their right to sell on site and at farmer's markets without a license. The department does not apply the licensing exemption laws to raw milk farmers with the limited exception of occasional sales to consumers on the farm. Several farmers are contesting the department's interpretation of the licensing exemption laws.

Mississippi

On-farm sales of raw goat milk are legal if the selling farm has no more than nine milk producing goats lactating on it. The farmer cannot advertise and must sell directly to the consumer.

Missouri

Farmers can sell raw milk and cream to the final consumer either on the farm or through delivery without being required to have a permit. Those interested in selling raw milk and cream other than on-farm or through delivery (e.g., farmers markets) must obtain a retail raw milk permit from the state and must have state approved bottling equipment on the premises. In addition, farmers with a retail raw milk permit must comply with state labeling regulations for raw milk and raw milk products.

Montana

Raw milk sales are illegal. The state issued retail raw milk licenses until 1998 when a number of illnesses blamed on raw milk consumption led to the current ban.

The Sale of Raw Milk and YOUR State Laws Continued...

Nebraska

On-farm sales of raw milk and cream to consumers are legal. Farmers cannot advertise.

If a farmer's business involves only on-farm sales of raw milk, the farmer does not have to obtain a permit and is not subject to state milk regulations.

Nevada

Raw milk sales are legal but, in practice, there are no raw milk sales in the state.

In order for a farmer to obtain a permit from the state dairy commission to produce and distribute raw milk, the county milk commission must first certify the farm for the production of raw milk or a raw milk product.

Under state statute, the board of county commissioners must establish the county milk commission. The county must issue regulations governing the production and distribution of raw milk and raw milk products. These regulations are not valid unless the State Board of Health and the State Dairy Commission first approve them.

There has never been a county milk commission in existence at any time, so to this point, there has been a de facto prohibition of raw milk sales.

There is a state law that permits the sale of raw milk and raw milk products produced out of state if the producer follows the relevant Nevada statutory requirements. However, one of the requirements is that the milk and milk products receive an acceptable milk sanitation, compliance and enforcement rating from a state milk sanitation rating officer certified by the United States Public Health Service. The U. S. P. H. S. would not certify a state employee who did not comply with the provisions of the Pasteurized Milk Ordinance. The PMO bans the sale of unpasteurized milk to the final consumer.

New Hampshire

Raw milk sales are legal:

1. On the farm
2. Through home delivery
3. Through the final consumer purchasing directly from a milk pasteurization plant.

At a boarding house provided that the milk is produced on the premises and the boarding house dining room displays a sign stating that raw milk is served therein.

Even though a state statute permits the sale of raw milk in retail stores, the Department of Health and Human Services prohibits this because of a New Hampshire administrative regulation that requires food service establishments and retail food stores to sell only pasteurized fluid milk and fluid milk products.

Raw milk producers who sell less than an average of twenty quarts of milk per day do not have to obtain a license from the state. They are not subject to state inspection either unless they sell to a milk plant.

New Jersey

Raw milk sales are illegal. To obtain other unpasteurized dairy products, residents travel to Pennsylvania and New York, which both allow raw milk. Organic grass-fed "Natural By Nature" pasteurized milk products are sold in New Jersey.

The Sale of Raw Milk and YOUR State Laws Continued...

KNOW YOUR STATE LAW!

Knowing your State Laws regarding the sale of raw milk can save you countless hours of trouble!

New Mexico

Raw milk sales are legal if they farmer has obtained a permit from the state Department of Agriculture. Even though state law allows the sale of raw milk products, it has been the policy of the department to limit the permit to raw milk sales only.

There is a labeling requirement that all containers of retail raw milk must carry the statement "RAW MILK IS NOT PASTEURIZED AND MAY CONTAIN ORGANISMS THAT CAUSE HUMAN DISEASE." At the present time, there is one farm that has a permit to sell raw goat milk. There are no other retail raw milk licenses in the state.

New York

Raw milk sales are legal on the farm. The farmer must have a license from the state Department of Agriculture and Markets. The farmer must post a sign at the point of sale that states, "Notice:Raw milk sold here. Raw milk does not provide the protection of pasteurization." Raw milk vendors can only sell to consumers.

The state routinely inspects retail raw milk for pathogens which is not a requirement for raw milk for pasteurization.

Even though the seller's permit is currently for only the sale of raw milk, the state is considering expanding the license to include the sale of other raw dairy products.

North Carolina

The sale or dispensing of raw milk for human consumption is illegal. This ban extends to cow share agreements or to any other contractual arrangement or exchange.

State law does permit farmers to "dispense" raw milk and raw milk products for animal feed.

North Dakota

Raw milk sales for human consumption are illegal. The state has adopted Section 9 of the Pasteurized Milk Ordinance which permits only the sale of pasteurized milk to the final consumer.

There are no state laws against the sale of raw milk for pet consumption. It is the policy of the state Department of Agriculture to permit on-farm sales of raw milk for pet consumption provided that the farmer posts signs stating that they are selling raw milk for pet consumption only.

Ohio

Raw milk sales for human consumption are illegal. The state has adopted Section 9 of the Pasteurized Milk Ordinance which permits only the sale of pasteurized milk to the final consumer.

There are no state laws against the sale of raw milk for pet consumption. It is the policy of the state Department of Agriculture to permit on-farm sales of raw milk for pet consumption provided that the farmer posts signs stating that they are selling raw milk for pet consumption only.

Oklahoma

Raw milk sales are legal on the farm. Farmers can make "incidental sales of raw milk directly to consumers" without having to obtain a permit. While state law does not specifically define what incidental sales of raw cows milk are and leaves this determination to the discretion of the state inspector, raw goat milk producers can sell up to 100 gallons of goat milk per month without a permit. Farmers

The Sale of Raw Milk and YOUR State Laws Continued...

making incidental sales of raw goat milk have the right to advertise.

Even though the incidental sales exception does not apply to raw cheese, state law does not prohibit farmers from making cheese using milk or cream produced on their farm.

Farmers making more than incidental sales of raw milk must have a raw milk permit. This permit is only good for raw milk sales, not for any other raw dairy products. Producers wanting to sell raw milk products must obtain a manufacturing plant permit.

Oregon

Raw goat or sheep milk sales are legal on the farm and in retail stores. No permit is necessary for farmers with no more than nine producing goats and nine producing sheep who sell the milk on the farm directly to the consumer. Raw cow milk sales are illegal except for on-farm sales where the farmer has no more than three producing cows on the premises. The state prohibits advertising for on-farm sales.

Farmers producing raw goat or sheep milk can sell in retail stores if they obtain a producer-distributor license and have their own bottling plant on site. Licensees can sell goat or sheep milk products such as butter, cream, yogurt, and cheese as well. There is one licensed goat milk farmer in the state at the present time.

Pennsylvania

Raw milk sales are legal on the farm and in retail stores. Raw milk for retail producers must have a permit and can only sell to stores if they have their own packaging operation with labeling and bottling machines. Stores purchasing raw milk from farmers for resale do not ordinarily need a permit. Producers selling raw milk only on the farm do not need bottling equipment because the state permits customers to bring their own containers.

The only raw milk product that licensees can sell legally is cheese. According to the Department of Agriculture, this is because the state has a standard of identity regulation only for raw cheese, not for any other raw dairy products. If a dairy product does not have a standard of identity regulation, the Department will not issue a permit for it.

Rhode Island

Raw milk sales are illegal with one exception: An individual may purchase raw goat milk from a producer if that person has a written, signed prescription from a physician. According to the state Department of Health, no one has ever taken advantage of this provision in the law.

South Carolina

Raw milk sales are legal on the farm and, to a limited extent, in retail stores. Farmers must obtain a permit and can only sell raw milk, not raw milk products. The state Department of Health and Environmental Control prohibits the sale of any processed raw dairy product. Advertising is legal. A retail store can only sell raw milk if the store does not fall under the regulatory definition of a "food service establishment." Under current law, only convenience stores "which offer for sale prepackaged food" and "engage in limited preparation of nonpotentially hazardous food" are outside this definition.

South Dakota

Raw milk sales are legal on the farm and through home delivery. Even though the state has adopted the Grade A Pasteurized Milk Ordinance (including Section 9 of the PMO which only

The Sale of Raw Milk and YOUR State Laws Continued...

for raw milk, cream, skim milk or goat milk occasionally secured or purchased for his personal use by any consumer at the place or farm where the milk is produced." and for a "farm producer of milk, selling and delivering his own production direct to consumers only."

Farmers are responsible for bottling the milk and must have a milk plant license in order to be able to use bottling equipment on their farm. They must clearly label each container as "raw milk." According to the state Department of Agriculture, there are no farmers selling raw milk on any noticeable scale at the present time.

Tennessee

Raw milk sales for human consumption are illegal. The state Department of Agriculture has interpreted "sale" to even cover giving away raw milk and raw milk products. In 2003, a state representative introduced a bill to legalize raw milk, but the Tennessee Senate Agricultural Committee voted the bill down and it never reached the floor of the legislature.

Raw milk and raw milk product sales for pet consumption are legal, even though the state animal feed laws contain no specific provision about raw dairy products. Producers and sellers must obtain a commercial feed license from the state.

Texas

Raw milk sales are legal. Sales must be on the farm and can only be directly to the consumer. Farmers must obtain a Grade A Raw for Retail Milk Permit from the state Department of Health. Licensees can sell milk products such as raw cream and raw yogurt as well. There are currently 13 retail raw milk licensees: 11 selling raw goat milk and raw goat milk products, and two selling raw cow milk (Sand Creek Farms and Stryk Farms).

Raw goat milk producers can also obtain an animal feed license. They get the license from the Texas Feed and Fertilizer Service, a branch of the Office of the State Chemist. Goat milk producers with an animal feed license must have their products contain a label with the statement "For Animal Feed Only." In addition, all raw goat milk products for animal feed must contain a blue dye.

Utah

Raw milk sales are legal either on the farm or in a retail store owned by the producer of the milk. Sales can be made only to the final consumer. Cow shares are illegal.

Raw milk producers must obtain a permit from the Department of Agriculture. State law requires producers to bottle the milk on the premises where produced and to label each bottle "raw milk." Farmers cannot sell raw milk products except for block cheese that has been produced according to federal specifications. Farmers can sell the block cheese on the farm, in retail stores or for wholesale distribution.

Vermont

Rural Vermont, a nonprofit advocacy group for farmers, has been working with a statewide network of farmers and customers to make it easier to buy and sell raw milk in Vermont since 2005. In 2008, the Vermont legislature passed a law that increased the quantity of raw milk that could be sold daily from the farm from 25 to 50 quarts. This work also resulted in the lifting of an advertising ban that had been imposed by the state's Agency of Agriculture.

In 2009, the Unpasteurized (Raw) Milk bill was passed and enacted into law on July 1, 2009. This progressive legislation legitimizes raw milk, acknowledges that the locally-based food system requires different rules than those established for industrial food, and recognizes that raw milk sales

The Sale of Raw Milk and YOUR State Laws Continued...

are an incredible economic opportunity for farmers and that there is a growing and significant demand among consumers. It creates a tiered regulatory system that is defined by the quantity of milk being sold. Tier 1 producers can sell up to 50 quarts (12 1/2 gallons) per day from the farm, and Tier 2 producers can sell up to 40 gallons per day between on-farm sales and home delivery to prepaid customers. It establishes a set of reasonable and basic standards that ALL raw milk producers must follow, thereby ensuring a clean and safe raw milk supply.

A few examples: animals must be healthy, milking equipment must be cleaned and sanitized, milk must be cooled quickly, and farmers must maintain a daily transaction record. Those operating as Tier 2 producers must follow some additional requirements, including registration with and inspection by the VT Agency of Agriculture and regular milk testing. Regardless of the total quantity of milk being sold, any farmer can operate as a Tier 2 producer as long as s/he is following the Tier 2 requirements - this may be of interest to farmers who want to deliver smaller quantities of milk.

If you are a farmer interested in selling raw milk in Vermont, a detailed seller's guide can be downloaded here: <http://www.ruralvermont.org./issues/milk/2009/sellersguidelarge.pdf>. And if you are a consumer interested in buying raw milk in Vermont, you can get more info here: <http://www.ruralvermont.org./issues/milk/2009/consumerfactsheet.pdf>. More info about Rural Vermont, the Raw Milk Campaign, and getting involved in local efforts to secure raw milk rights can be found here: www.ruralvermont.org.

Virginia

Raw milk sales are illegal. According to the State Department of Agriculture and Consumer Service, there are two cow share programs operating in Virginia, one of which has state approval. Cow-shares are available through the Herndon Chapter of the [Weston A. Price Foundation](#).

Washington

Raw milk sales are legal on the farm and through home delivery. They are legal in retail stores as well if local health ordinances do not prohibit.

Producers must obtain a permit from the State Department of Agriculture. This requirement applies to any farmer operating a cowshare program. Farmers must bottle the milk on the premises and each bottle must contain a warning label stating "WARNING: This product has not been pasteurized and may contain harmful bacteria. Pregnant women, children, the elderly, and persons with lowered resistance to disease have the highest risk of harm from use of this product. "Retail stores must display warning signs near the location of raw milk and raw milk products in the store.

The Department of Agriculture currently limits the raw dairy products licensees can sell to milk and cream. Producers can sell raw milk for animal consumption if they put coloring in the milk. There is currently one retail raw milk licensee in the state.

US Summary: Sales of raw milk are legal in 28 out of 50 US states, which is better than half. If you include the states which permit the sale of raw milk for animal consumption (implying that human consumption is feasible) then the total is 33 out of 50 states, which is two-thirds. In some of the remaining states (such as Colorado, Virginia and Wisconsin) raw milk is available through cow share programs.

The Sale of Raw Milk and YOUR State Laws Continued...

West Virginia

Raw milk sales are illegal.

Wisconsin

Wisconsin law states that, "no person may sell or distribute any milk or fluid milk products which are not Grade A milk or Grade A milk products to consumers, or to any restaurant, institution or retailer for consumption or resale to consumers. Grade A milk and Grade A milk products shall be effectively pasteurized.. "The law does provide an exception to the ban on raw milk consumption for "incidental sales of milk directly to consumers at the dairy farm where the milk is produced. "The administrative regulation for the State Department of Agriculture, Trade, and Consumer Protection (DATCP) states that the "incidental sales" exemption "shall not apply to sales which are regularly made in the course of business or are preceded by any advertising, offer to or solicitation of members of the public, but shall include any sales to employees or persons shipping milk to the dairy plant' State regulations define "person" as "an individual, partnership, firm, association, corporation."

In a 2002 court decision, an administrative law judge further expanded what would constitute sales to "persons" under the "incidental sales" exemption. The case before the judge concerned the legality of cowshare agreements. While ruling that cowshare agreements were illegal, the judge did find that DATCP's interpretation of the "incidental sales" exemption "clearly allows regular distribution of ungraded raw milk to the "persons" shipping the milk and their employees. The person shipping milk includes the underlying owners, if the entity holding the milk producer license is a partnership, association, corporation, firm or any other legal business entity."

In response to this decision, two farms obtained permission from the State Department of Financial Institution (DFI) to issue shares to their customers giving them part ownership in the "entity holding the milk producer license," enabling the shareholders to purchase raw milk and raw milk products. DATCP responded to the farm's distribution of shares with a request to the judge seeking a further clarification of her finding that the underlying owners of the milk producer license could purchase raw milk and raw milk products on a regular basis.

In 2004, the judge issued a final order, holding that agreements sharing ownership in the milk producer license would enable shareholders to take a share of the ungraded raw milk produced if the following conditions were met:

1. "Investments in entities holding milk producer licenses must be for the purpose of holding a milk producer license, using milking animals to produce milk for sale or distribution in the public, human food chain. Disclosure agreements for this investment must include this as the purpose for the investment."
2. "Investments in entities holding milk producer licenses may not be solely for the purpose of purchasing non-pasteurized milk or milk products."
3. "The more limited the ownership in the milk producer license, the more the specific investment amount must be tied to the benefit amount received by the limited shareholders."
4. "The shareholder may be required to share or assume the risk of losing their investment in the entity holding the milk producer license."
5. "Disclosure agreements for investments must include the risks of ownership in the entity holding the milk producer license, including the investment risks and the risks of taking any product as a benefit of ownership, as specified in the decision."

"Milk and milk product preparation, handling, storage and distribution amongst owners must be physically separate from any food preparation, handling, storage, distribution and sales to the public

The Sale of Raw Milk and YOUR State Laws Continued...

on the premises."

In her final order, the judge made clear that if a farm sold milk and milk products exclusively to its shareholders (owners) and not to a milk plant or any other distributor, DATCP would not regulate the production and usage of dairy products from that farm.

Wyoming

Raw milk sales are illegal.

Kinder Classifieds– Wanted

Wanted: I will be buying Kinders in late Spring or early summer. I'd like to meet a breeder or 2 before I am ready to buy. I'm looking for breeders in my area that I could visit if possible. I have a lot to learn.

Contact Details:

Name: Dina Stevenson

Email: dinastevenson@yahoo.com

Phone: N/A

Area: Shade, Ohio (SE Ohio)

Wanted: Looking for Kinders in Michigan! I am wanting 2-4 Kinder Does in milk.

Contact Details:

Name: Gayle Bohl

Email: gcbohl@yahoo.com

Phone: 231 342 5061

Area: Kalkaska, MI

Wanted: I would love to have Kinders in my barn!

Contact Details:

Name: Marci Olson

Email: jammolson@yahoo.com

Phone: 916-208-1033

Area: Crescent City, CA

Wanted: Looking for 2 does (bred would be nice, but not a requirement), a buck and a whether. I prefer within a 3-5 hour drive. I would consider single Kinders too.

Contact Details:

Name: Lex Gibson

Email: squatfisher@gmail.com

Phone: N/A

Area: Roanoke, Virginia

Wanted: 2 unrelated Kinder buckling or young bucks 4th generation or higher. Must be from a dam that is a good milker and has a good udder. Must be more toward the meat type and preferably not black.

Contact Details:

Name: Jean Jajan

Email: grayjranch@charter.net

Phone: 541-956-0589

Area: Crescent City, CA

Kinder Classifieds– For Sale

For Sale: 2 buckling born April. 4th generation with tri-color patches. 3rd generation with coloring that is black with lots of white markings. Both are very colorful

Contact Details:

Name: Cheryl O'Brien

Email: cmfarm@centurytel.net

Phone: 715-385-2590

Website: N/A

Area: Bolder Junction, WI

Make sure you visit our website for a list of Kinder Breeders in your area. If you would like to be listed as a breeder make sure you complete and return the form on page 35

Continued page 34

Kinder Classifieds– For Sale Continued...

For Sale: Kinder Kids, does, and bucks. Currently have milkers and bred does available for sale.

Contact Details:

Covenant Ranch

Name: Joe and Jeanette Wood

Email: covantran-chonline@yahoo.com

Phone: 785-217-6938

Website: www.covantran-chonline.com

Area: Topeka, KS

For Sale: Kidding starts March 14th. Check our web site for sale kids. Buck service

Contact Details:

Name: Gray J Ranch Kinders

Email:

Phone: .541-956-0589

Website: <http://grayjranch.com/>

Area: Grants Pass, OR

For Sale: Kidding starts the end of January, 25 does to freshen, including two Nubians bred to Pygmy

Contact Details:

Name: Craig and Lisa Lamm, Tickleweed Hill Farm

Email: CLamm31167@centurytel.net

Phone: 573-445-2676

Website: N/A

Area: Central Missouri

For Sale: Kids for sale including unregisterable kinders and a few registered kinders. We may also rent a kinder or pygmy buck only to CAE tested herds.

Contact Details:

Name: Kinder Korner Lisa, Mark, and Kelsee LaRose

Email: lisalarose77@yahoo.com

Phone: N/A

Website: www.freewebs.com/kinderkorner

Area: Southern Illinois

For Sale: Will have babies for sale in late March and early April

Contact Details:

Name: Sue and Tom Huston

Email: goats07@live.com

Phone: 660-825-3222

Website: N/A

Area: Central MO

For Sale: Kidding has begun

Contact Details:

Name: Harmony Hill Goat Farm, L.L.C. Leah Rennick

Email: Leah@Harmonyhillfiberfarm.com

Phone: 573-696-2825

Website: www.harmonyhillfiberfarm.com

Area: Hallsville, MO (ten miles

north of Columbia)

Contact Details:

Name: Goodwife Farm Kinders Sarah Paintiff

Email: goodwife-farm@gmail.com

Phone: 618-585-6309

Website: www.goodwifefarm.com

Area: Illinois

For Sale: 2 Does for sale (3rd and 4th generation). Both healthy, registered with current CAE testing Negative. Call for more details.

Contact Details: Milky Way Kinders

Name: Kela Ness

Email: useapencil@aol.com

Phone: 425-397-9425

Website: N/A

Area: Snohomish, WA

For Sale: Misc. Kids/occasional yearlings etc. (I usually can find you something)

Contact Details:

Name: Ashley Kennedy

Email: thoroughbred-nut@gmail.com

Phone: 559-676-7983

Website: N/A

Area: Central CA

SPECIAL BREEDERS LIST

WE WILL BE REBUILDING THE BREEDERS LIST FROM SCRATCH, SO IF YOU WOULD LIKE TO BE INCLUDED, PLEASE RETURN YOUR COMPLETED AND SIGNED FORM.

If you would like to have your farm included in/removed from, the SPECIAL BREEDERS LIST which is part of the KGBA information packets, and/or on the KGBA web site, please complete and return this form by 12/31/09. Use this form both for RENEWAL _____ and for NEW LISTINGS _____. There is no charge for this service.

INFORMATION PACKETS YES _____ NO _____ REMOVE _____
KGBA WEB SITE YES _____ NO _____ REMOVE _____

(Please Print)

Farm Name:

Name:

Address:

City _____ State _____ Zip _____

Phone:

E-mail/Homepage Address:

Please check what applies to you:

Breeder (BR) _____ Buck Service (BU) _____ Semen _____

Signature:

Please sign and return completed form to: KGBA,

PO Box 4

Miami, MO 65344

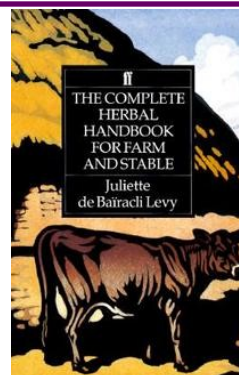
In the Library: The Complete Herbal Handbook for Farm and Stable ***by Juliette de Bairacli Levy***

Hands down this is my favorite book in my home library! Filled with practical information for the care of animals from a natural perspective. This is not just a reference for goats but for your entire farm. Goats, Sheep, Cows, Chickens, Ducks, Horses even bees are discussed in great detail.

The concepts presented are simple, effective and easy to apply both to small herds and large herds alike. Mrs. Levy has multiple years of hands on experiences as she has traveled around the world observing nature and how they thrive with proper care that does not neglect their nutri-

tional needs. Does not include step by step recipes for you to use but gives you the information needed so you can create the recipe that is right for your animal. I have fed our animals according to Mrs. Levy's teachings for several years and noticed a decrease in hoof problems, increase in fertility and an overall improvement to my herds health.

I strongly recommend this book to anyone that is interested in taking a natural, healthy and proactive role in the care of their herd.



My copy of, The Complete Herbal Handbook for Farm and Stable appears old and well read because it is! Most of the items recommended by

Mrs. Levy are easily available. However, there are a few items that are simply not available in my area. Yet, I have never found this to hinder my efforts to care for my animals naturally nor alter my opinion of Mrs. Levy's suggestions.

KINDER GOAT BREEDERS ASSOCIATION

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TOPEKA, KS 66614**

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