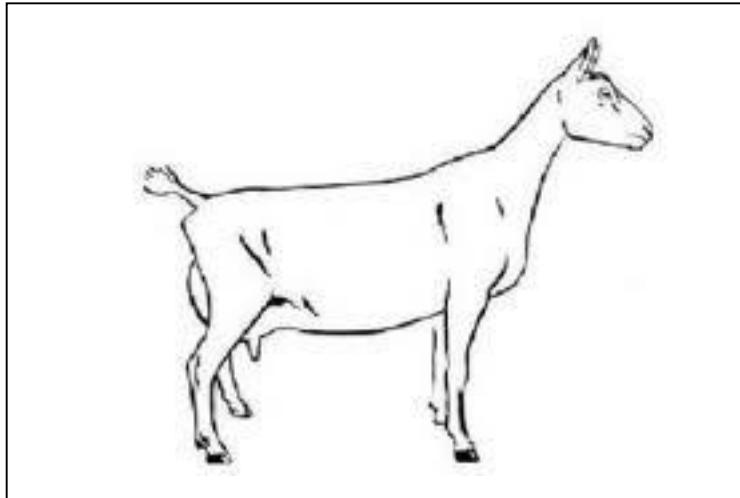


# NZ Dairy Goat Farming

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[www.dairygoats.co.nz](http://www.dairygoats.co.nz)

Autumn/Winter 2016

From the Editors



Hi All,

Firstly, our apologies for not getting a newsletter out until now. We had a run of issues that took us away from all our good intentions! We will be taking a report to the upcoming AGM so will discuss some options at the meeting about how we can ensure the newsletter can be produced without disruption in the future.

No doubt most of you have finished mating and are into the winter routines of feeding and mucking out, repairing gear and equipment and awaiting the start of the kidding season. For those of us down south we have had many hard frosts already so have also had trough icebreaking and trying not to fall over on our lists of daily jobs!

It was great to see so many competitors at the shows through the 2015/16 season with some new faces. We also noted far most interest in dairy goats at our regional AP Shows with many more people checking out the goats and staying to talk about the care and benefits of goats.

With your list of jobs getting smaller, please spend some time writing or sending through articles and other pieces for the newsletter. Photos need to be in black and white and in jpeg format. Reprinted articles need to be either cut and pasted into a Word document or re-written into Word format and sent by email to the address above. Original pieces also need to be in word format or hand written so we can format them easily.

Cheers

Kim and Janine

# *Recipes of the Season*

## **Baked Goat Cheese and Roasted Winter Squash over Garlicky Fettuccine**

### **Ingredients**

6 cups (1-inch) cubed peeled butternut squash (about 2 1/4 pounds)

1 large red bell pepper, cut into 1-inch pieces

1 1/2 tablespoons olive oil, divided

Cooking spray

1 teaspoon salt, divided

1 teaspoon chopped fresh or 1/4 teaspoon dried rosemary

1/4 teaspoon freshly ground black pepper

2 (4-ounce) packages goat cheese

1/2 cup dry breadcrumbs

1 500gm packet uncooked fettuccine

1/4 teaspoon crushed red pepper

2 garlic cloves, minced

Rosemary sprigs (optional)



### **Preparation**

Preheat oven to 425°.

Place squash and bell pepper in a large bowl. Add 1 tablespoon oil; toss well. Arrange vegetables in a single layer on a jelly-roll pan coated with cooking spray. Sprinkle with 1/2 teaspoon salt, rosemary, and black pepper. Bake at 425° for 40 minutes, stirring once.

Place goat cheese in freezer 10 minutes. Cut cheese crosswise into 8 equal rounds. Place breadcrumbs in a shallow bowl. Dredge each round in breadcrumbs; place on a baking sheet. Bake at 425° for 6 minutes.

Cook pasta according to package directions, omitting salt and fat. Drain, reserving 1/2 cup pasta cooking water. Return pasta to pan; add reserved pasta cooking water, remaining 1 1/2 teaspoons oil, remaining 1/2 teaspoon salt, red pepper, and garlic, tossing to coat. Place 1 1/4 cups pasta in each of 8 shallow bowls; top each serving with about 1/2 cup squash mixture and 1 goat cheese round. Garnish with rosemary sprigs, if desired.

# **Goats Cream Ice cream – M Prattley**

## Ingredients

1 pint cream whipped

1 cup fruit or 3 tbsp Milo

Combine 1 cup sugar, if Milo then  $\frac{1}{2}$  cup sugar

Separate 2 eggs

Whip egg whites in separate bowl

Mix whipped cream with the egg yolks and add fruit or milo mixture

Fold in the egg whites

Pour into clean container

Freeze and when  $\frac{1}{2}$  frozen give a light beat and re-freeze

Enjoy!



# **Apple and Sultana Loaf – M Prattley**

## Ingredients

$\frac{1}{2}$  cup cooking oil

1 cup sugar

1 large egg

2 tsp mixed spice

1 tsp cinnamon

$\frac{1}{2}$  tsp salt

1 cup stewed apple

1  $\frac{1}{2}$  cups flour

$\frac{1}{2}$  tsp baking soda

1 cup sultanas



Heat oven to 190 degrees or 180 if using a

fan oven

Add oil and sugar to a large bowl, add egg, spices and salt

Beat until evenly mixed then add stewed apple

Sieve flour and soda into bowl, add sultanas and fold together'

Grease a loaf tin and add mixture

Bake 35-45 minutes.

## Word Find

# Winter

A	Q	U	N	R	A	K	I	N	G	T	U	N	R	E
I	U	S	T	P	R	W	R	Z	J	U	I	D	U	C
C	J	N	H	R	D	O	N	F	F	A	H	C	I	J
Y	W	A	L	E	A	C	B	A	R	N	H	D	I	S
W	J	V	D	E	D	C	Z	G	T	B	E	S	J	N
G	O	L	D	U	A	X	T	B	E	R	R	I	E	S
N	B	Q	W	Y	M	V	S	O	B	H	L	O	U	K
S	R	K	I	P	T	L	E	X	R	E	E	U	L	B
Y	K	J	O	R	I	J	A	S	D	H	S	B	L	B
A	R	Y	V	P	A	W	E	N	R	E	C	U	L	D
H	I	Q	P	T	A	G	Z	S	T	E	L	L	E	P
B	X	E	D	J	S	C	E	S	F	C	U	N	M	Q
F	R	Y	E	L	L	O	W	N	C	O	L	D	J	F
Y	P	V	R	U	N	M	R	V	I	C	L	G	U	O
A	V	Z	U	O	E	W	U	F	X	V	T	C	G	R

LEAVES	TRACTOR
RAKING	SHED
COLD	BARN
FROST	CHAFF
MUD	PELLETS
BLUE	GRAIN
SKY	CIDER
ICY	VINEGAR
SLIPPERY	
GOLD	
YELLOW	
RED	
BERRIES	
HAY	
LUCERNE	

## Tips for Goat Owners

Supplied By Heather Wilson

These tips for goat owners were contributed by the list of members of “goats canada” for the groups anniversary.

### Odours 1

Add coffee grounds to liquid soap then wash goats with it. The buck odour goes down the drain with the rinse water.

### Odours 2

To get rid of buck smell place  $\frac{1}{2}$  tsp baking soda on your hands and add a few drops of dish soap and rub in then rinse off.

### Repellent

Mix  $\frac{1}{2}$  bath oil and  $\frac{1}{2}$  water in a spray bottle and spray your goat and brush in. It repels biting insects and gives them a beautiful shine.

### Showing

When washing your goat use those scrubbies that you use with shower gel that come in various colours. After the animal is wet you put the shampoo on the scrubbie and away you go. Rinse well.

### Foot Treatment

With a limping goat wash the hoof in salt water scrubbing with a soft brush. The spray WD 40 on the hoof and after a couple of treatments the sore hoof is cured.

# A different kind of dairy

Radio NZ 1:07 pm on 30 March 2016 Alexa Cook - [alexa.cook@radionz.co.nz](mailto:alexa.cook@radionz.co.nz)

Moving 400 goats is easy for James Hill - there are no dogs, bikes or whistling needed.

"They will follow me anywhere on the farm, when I call them they will come. If I want to take them out I just walk in front of them and call them and they follow me."

## Listen to Insight:

James Hills and his son Jamie are in their second season of goat milking in the Waikato for the Dairy Goat Co-operative.

They are just a few of the increasing numbers of New Zealanders contributing to a resurgence in goat and sheep's milk.



Goats chow down on their lunch before milking. Photo: ( RNZ / Alexa Cook )

Several new exporters are investing millions in goat and sheep's milk factories that process the milk into specialised powder.

Promoted as being easier to digest than cows' milk, the products are mostly exported as infant formula and whole milk powder to Asian markets.

While dairy goats and sheep have been in New Zealand since the 1970's, numbers are



Goat dairy farmers James and Jamie Hill. Photo: ( RNZ / Alexa Cook )

climbing and about 35,000 sheep and 50,000 goats are now being milked.

The Hills family own 28 hectares on the outskirts of Hamilton, most of which is dedicated to growing clover, chicory, lucerne, and ryegrass.

The crops are cut and fed to the goats, who live inside a large, airy barn.

As well as having an easy time moving the goats, Jamie Hills says farming the animals has other advantages.

"It's worked out a lot better than I expected, because you're indoors you have a lot of control, management wise.

"I almost want to say your destiny is in your own hands, the goats are not so exposed to the weather so they're not so up and down."



Feeding time at the Hills' farm. Photo: ( RNZ / Alexa Cook )

The goats are milked twice a day, and when it comes time they wait patiently at the gate, scratching themselves and peering through the rungs in anticipation.

The first thing you notice stepping into the milking shed is how much quieter and cleaner it is than than a dairy cow shed.

You don't have to watch your back for fear of being splattered by cow dung, and the milkers wear crocs, shorts and t-shirts, instead of the plastic apron, gumboots and gloves that are typical when cow milking. One farm in its first season of producing sheep milk powder for export to Asia is Maui Milk, which milks 3000 ewes on the western side of lake Taupo at Kuratau.

It's general manager, Peter Gatley, is optimistic that there is no where to go but up.

"It's just all really positive, in a sense that it's choice for consumers, so if New Zealand wants to really take full advantage of its opportunity to create high-value products into different markets, different countries and different markets within those countries then diversification is absolutely essential."



Maui Milk's sheep on the Kuratau farm. Photo: ( RNZ / Alexa Cook )

Sheep dairy farming is different to cow farming too but also varies from keeping goats. Sheep live outdoors and still needing to be shorn regularly.

Maui Milk's shed is about seven years old and has a large, round platform, known as a rotary system, where 80 sheep are milked at a time.

The sheep take a few days of training to get used to loading onto the moving platform and then backing off once they're milked.

Inside the shed it's a well-oiled operation and it takes about three hours, twice a day, to milk the 3000 ewes. Mr Gatley says one of the appeals of dairy sheep farming is being able to farm within the nitrogen discharge allowance for the Taupo region because of the smaller urine patches of sheep compared to cows.

"Farmers are looking for increased productivity, stability, diversification in agriculture - but doing it within the regulatory framework, and that's challenging with traditional dairy cattle."

Mr Gatley is already planning to expand his operation, and has bought another farm next door.

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Finally, a member has requested the list of the past few year's date letters.

2015 – P

2014 – M

2013 – L

2012 – K

2011 – H

2010 – G

2009 – E

2008 – D

2007 – C

2006 – B

2005 – A

2004 – Z

2003 – X

2002 – v

2001 - T

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## Registration Fee's

Does \$10.00 Doe Kids \$10.00 Bucks \$20.00 Leases \$5.00 Goatlings \$10.00

Buck Kids \$20.00 Transfers \$5.00 Production Recording \$5.00 per goat

Nominate Herd \$20.00 Inspection Appendix D \$5.00 per doe

Year Letter for 2016 – S