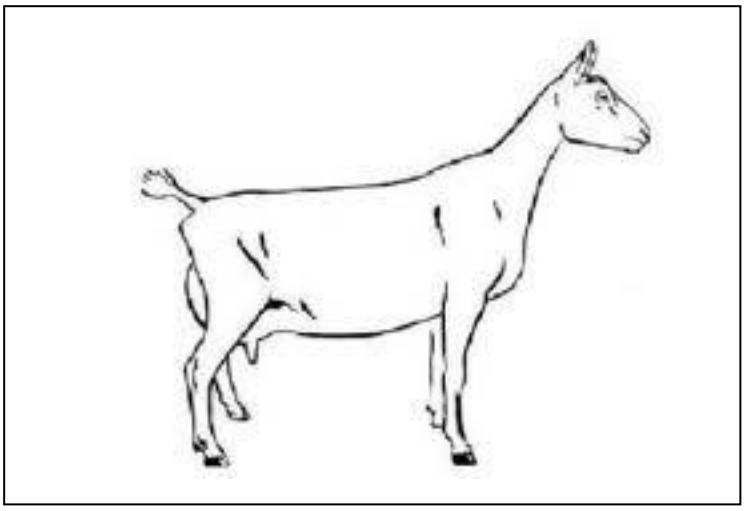
NZ Dairy Goat Farming

Editors: Janine Tasker / Kim Carter (janineandkim@gmail.com) Summer 2019
www.premierdairygoats.co.nz

From the Editors



Hi All,

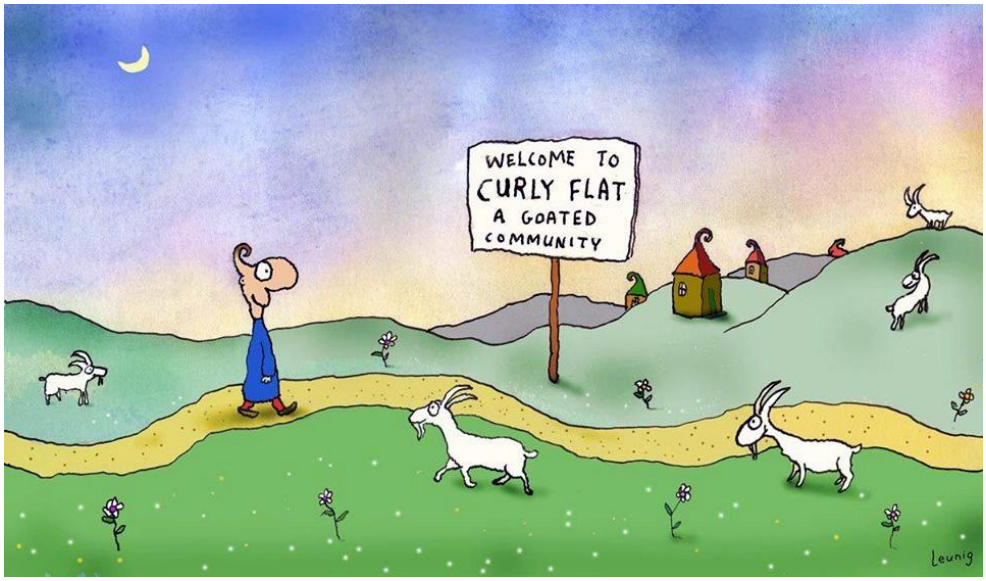
Having experienced > 30 degree days this past week we are sitting here today watching the southerly change roll in. The wind is blowing and the rain falling – hopefully enough to green up the paddocks again even if just a little bit!

We trust your show season has got off to a fantastic start. It has been great catching up with folks again and we recently had an excellent S.A.N.T.S breed show – some photos are included. Don't forget we are happy to print show results and photos so send them by email and we will get them in the next edition.

Keep thinking of article ideas and updates to send through to us for the newsletters.

Cheers

Kim and Janine



Recipes of the Season

Sundried Tomato Goats Cheese Dip

Ingredients Serves: 4

- 1 cup (125g) soft goats cheese
- 1/3 cup chopped sundried tomatoes
- 3 cloves garlic, minced
- 1 tablespoon chopped fresh parsley

Combine the goats cheese, tomatoes, garlic and parsley in a food processor; mix until thoroughly combined.

Poisons Remedy

By Lorraine Youngman

Before I give the recipe, I will tell you the back ground. Jayne Arscott wrote in the Saanen news an older version and said she didn't know why it works but it does.

Many years ago (about 38 years) before the words PC had ever been heard of 2 of us were given a copy of the Vet. Conference of Australia. In one small section, cold tea was the Antidote to some poisons.

Some I have found to be Rhododendron, Privet and Broadleaf.

Then at Lincoln University we were told alcohol and poisons go straight through the stomach lining into the blood stream, so I had a thought let's coat the rumen with oil to prevent this, hence I added any cooking oil.

Then Irene Ramsay said ginger was a pain killer so this too was added.

In days gone by, a teaspoon of baking soda in warm water, was used to release bloating in the stomach with a loud burp, curing the severe pain. I have found it often to work in goats. Again it was added.

I live in a wet winter area and in the pasture is Celery and Buttercups, which seems to be avoided, however sometimes it can be massed in a drain or behind the milking shed etc. It is the cruellest death possible. They lie vomiting in agony. I read English books, my vet consulted the poisons specialist at Lincoln, we could not find an equivalent to the drug used in England.

I used heart stimulants and everything the vet and I could come up with, and still I lost the animal.

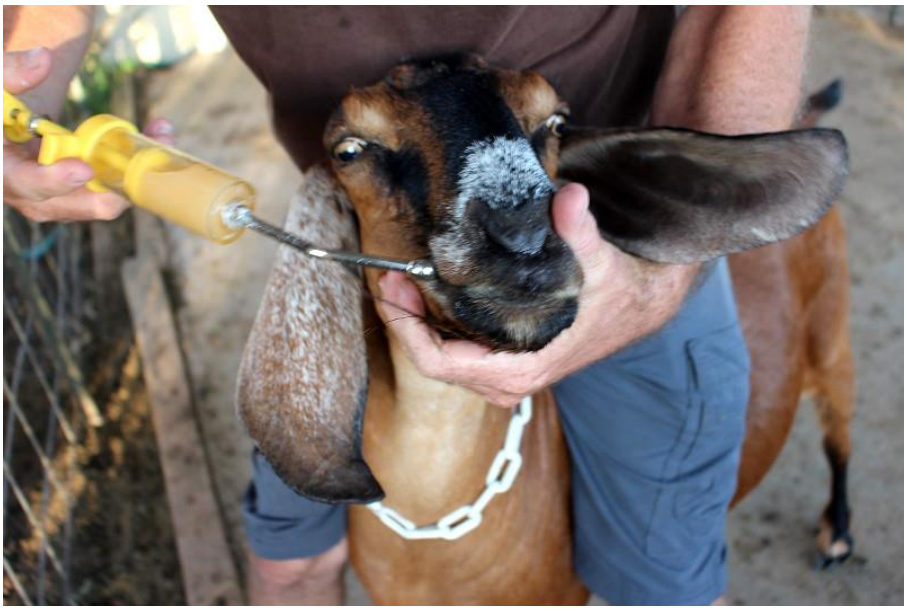
Then 3 calves got into an area behind the milking shed and started vomiting. In desperation I thought if I cannot cure I will try and blow it through. They each got a 1/3rd of a cup of Epsom Salts.

Within 2 hours I had normal happy calves. I have since reread a book about the original flying Vets in Australia. They too recommended it for some poisons. So now if in doubt of the poison that too goes in.

All of these things you can consume together and are readily available in your pantry.

ONE VERY IMPORTANT THING TO REMEMBER, the animal must be propped up between 2 hay bales or got to its feet. If give lying down it can enter the lungs and drown it. Syringe into the cheek, with head held at a comfortable angle to swallow.

THE RECIPE for an adult goat



About 8 teabags in ½ a cup of boiling water. Squeeze every last drop of strong tea out of them.

1 teaspoon of ginger.

1 teaspoon of Baking Soda

1/3 cup of any cooking oil.

1/3rd of a cup of Epsom salts dissolved in warm water. (if the poison is not Rhododendron or not known)

Normal time of recovery is about 2 hours.

Goat dairy traces origins from 4-H project

By NELLA MAE PARKS For the Capital Press, Jan 28, 2019

Milking time at Grande Ronde Dairy near Union, Ore.

UNION, Ore. — Stephanie Rovey traces her goat dairy business back 28 years to her first 4-H project at age 12. She can also trace her current stock back to her base breeding herd — 12 white Nubians.

She has been with goats longer than with her five children; longer than with her husband Byron; longer than almost anything. They have accompanied her on moves to college, to Arizona, and to Oregon. While her parents thought goats were a passing phase, her interest and experience propelled her to study agriculture and to build goat dairy business that is now her livelihood.

Today Stephanie, Byron and their five boys — ages 14, 11, 9, 7 and 5 — raise seed crops, forage, and goats outside Union, Oregon.

They established Grande Ronde Dairy in 2015 with 20 backyard goats, converting an old barn into a milking parlor. Their goat dairy business grew steadily until 2017 when they made a leap to significantly grow their herd and business. They were buoyed by increasing interest in goat milk and by their milk buyer, Laura Chenel Chevre, a cheese company in Sonoma, California.

The magnitude of Grande Ronde Dairy's growth from a homemade setup to a state-of-the-art facility is quickly understood by the numbers.

The Roveys started with a 10-stall milking parlor and a 1,000-gallon bulk tank in a freezing, converted barn. Today their 60-stall GEA rotary parlor can milk 300 goats per hour and fill their 5,000-gallon bulk tank every three days. The dairy has grown to 350 lactating goats with 200 more coming on by May. At capacity, their loafing barn will house about 1,000 lactating goats plus replacements waiting to come online.

The new rotary parlor has also increased the sophistication and efficiency of the dairy.

Goats walk up a ramp and past a sensor that dispenses grain in the stall feeder. Once in the head catch, the goats' ear tags are scanned automatically so milk production, content and safety testing can be tracked goat-by-goat.

An employee attaches inflations to the udder as the goat circles past on the rotary parlor. Milk flow is computer-monitored and when flow drops, the inflations drop automatically. Another employee applies a "post-dip" udder disinfectant before the head catch releases and the goat backs out of the stall. Unless she doesn't back out because — she's a goat — and goats have what Rovey lovingly calls "personality."

"Some of these girls will ride the rotary all day long, which slows us down and requires someone to watch them at the exit."

The Roveys' GEA brand rotary milk parlor is the first of its kind installed at a goat dairy in the U.S. Stephanie and Byron flew to New Zealand in 2016 to see the equipment in action and tour dairies. They came back inspired to duplicate the New Zealand model.

"In New Zealand dairies have maximized both animal comfort and efficiency," Rovey said. As she spoke, the wind picked up and the automatic curtains in the loafing barn began to rise. "The curtains open and close based on temperature to keep the goats happy," she said. The temperature control, deep bedding straw, automatic waterers, and ample room for movement are all by design.

"This is the goat Hilton," she said. "The goats are content and come to the parlor clean, which means higher milk quality."

While goats are much maligned as "can-eaters" and "poor man's cows," Rovey eagerly lists the advantages dairy goats over cows. Goats have a higher feed-to-milk ratio, making them more efficient milk producers.

They can be bred at seven months and milked by 12 months whereas cows take about two years to become productive. "Goats also have a 100 percent replacement ratio," she said, since they generally have

multiple kids. She also sees a lot of room for market growth for goat milk given consumer trends

toward more healthful, less processed foods. The USDA also attributes the popularity of goat milk for cheese making to its higher fat content than cow's milk. More fat per gallon means more cheese per gallon. "Goat milk is the most easily digested of all the milks," Rovey said.

A University of California-Davis analysis of goat milk found that it has less lactose than cow's milk and is similar in protein content. Due to its differing protein structure, goat milk doesn't elicit an allergic response and is palatable for many people with cow's milk allergies.

Rovey's dream is to see goat milk offered as an alternative in school cafeterias and used in infant formula.

“The rest of the world has caught on to the fact that many infants and children are lactose-intolerant,” she said. “In Europe and China they already use goat milk-based infant formula, but we need more powdered milk facilities in the U.S. to make that happen.”

She also sees goat milk as a high-in-protein alternative to nut-based beverages. “Nut ‘milks’ are like eating margarine,” she said. “They are a highly processed, unnatural concoctions.” As for the taste, she encourages people to give goat milk a chance.“Don’t give up on goat milk or cheese because you tried it once and didn’t like it.” She notes that dairy goat management and goat milk processing have come a long way in recent years. Backyard goat milk from the neighbor is not the highly palatable product her dairy produces. “Any milk will taste bad if the animal is eating weeds,” she said. By contrast, the Roveys feed 100 percent Triticale, grass, alfalfa, and pea forage from their farm and supplement with grain during milking.

Rovey hopes that major brands establish processing plants in Idaho, Washington and Oregon.

“This would open the door for more producers to transition or grow,” she said. “I started with a base herd of 12 white Nubians,” she said, as she pointed to a few short-eared decedents of her first 4-H project. “We never expected to live in the Pacific Northwest or to have a goat dairy,” she said. “But now even Byron is proud to say we milk goats for a living!”

S.A.N.T.S Breed Show January 2019

Goats Milk soap business continues to grow

Otago Daily Times, By: Yvonne OHara

Malcolm Gawn and wife Tracy Tooley decided they did not like Auckland traffic or the long commutes, so they moved to Balclutha and now they make soap from goat milk.

Gawn said when they met about 10 years ago he was a corporate sales manager in Auckland and Tooley was an anaesthetic technician there. It got to the point we did not want to tolerate traffic, traffic lights and road works Gawn said.

We moved to an 8ha block near Balclutha with about 30 Saanen dairy goats and with no traffic lights, no roundabouts and no queues. About five years ago, Tooley began experimenting with goat milk to make soap, shampoo bars, pet shampoo and skin cream products as well as lip balm using wax from their own beehives.

Malcolm Gawn (pictured) and his wife Tracy Tooley make and sell soap, shampoo and creams using milk from their 30 Saanen goats on their lifestyle block near Balclutha.

She developed recipes and trialled them in their old woolshed on the property. Gawn said each goat had a name and once they got too old to be productive, lived in retirement on the block.

Our goats can feed their twin kids, as well as provide two litres of milk a day each for us for our soaps he said. Three years ago they began to market their products, under the Simple Naked Soap brand. The business continues to grow, to the extent they intend to build a bigger shed for production.

The business is now a full-time occupation for both of them. Tracy makes the soap and I sell it.

The demand for our goat milk soap is up there and it has continued to grow. That means travelling thousands of kilometres a year to farmers and other weekly markets, selling to cruise-ship clients, attending Mystery Creek field days and going to health expos throughout the country.

They also sell their products through Bin Inn nationally, as well as online. They do include other natural ingredients, depending on the product, such as apple cider vinegar, hemp, charcoal, raspberries, avocado, oatmeal, mud, salt, coffee and honey.

They also use Douglas fir oil, made by Naked Honey, in Alexandra.

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

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Year Letter for 2016 – S