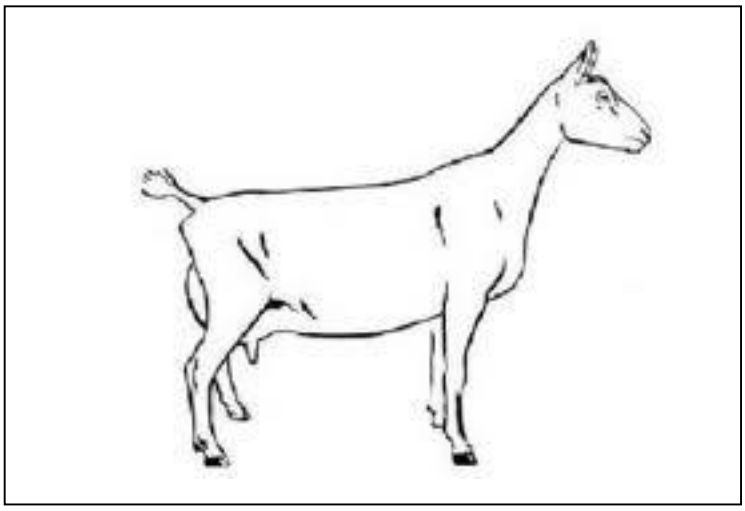
NZ Dairy Goat Farming

Editors: Janine Tasker / Kim Carter (janineandkim@gmail.com) Spring 2015
www.dairygoats.co.nz

From the Editors



Hi All,

If we are anything like you then kidding is well underway or almost complete. So far we haven't had any major issues and the does have done really well both with kidding and developing condition with great milk production! We have two does left to go and are looking forward to having this year's kidding season behind us.

The first A+P shows are starting and in this issue we provide dates and details for upcoming events and shows so check this out and save the dates in your busy summer diaries!

We also include dates for judging clinics for the first half of next year for judges, training judges and those interested in finding out more about judging. Without judges, we have no shows, so please consider whether you could become a judge and make a valuable contribution to the future of dairy goats and Premier.

We look forward to catching up with you through the show season.

Cheers

Kim and Janine

Recipe of the Season

stuff.co.nz

Recipe: Farinata with goat's cheese, rocket & vinaigrette

GINNY GRANT
Last updated 04:45, October 14 2015

This farinata makes a great casual starter. Aaron McLean

SMART CASUAL CHRISTMAS STARTER

Farinata is the epitome of Ligurian peasant food (the French call it socca). It's a thin pancake, traditionally cooked in a wood-fired oven. This makes a great casual starter - top wedges of the farinata with the salad then roll up and enjoy.

INGREDIENTS

2 cups chickpea flour*
500ml soda water
1 tablespoon thyme leaves
2 teaspoons sea salt
1/4-1/2 teaspoon chilli flakes (depending on how hot you like it)
1/4 cup extra virgin olive oil plus extra for cooking

* Chickpea flour is a gluten-free flour available from health food stores and Indian food stores.

METHOD

1. Put the flour in a large bowl and whisk in the soda water until smooth. Ideally you want it to be a pouring batter consistency (though this will vary, depending on the fineness of your flour). Stand at room temperature for at least 30 minutes. If it has thickened considerably, whisk in a little extra soda water.

2. Place a pizza stone or heavy baking tray in the oven then preheat the oven to 250°C.

3. Mix the remaining ingredients into the batter and pour into a jug.

4. Place an ovenproof frying pan (I use a heavy cast-iron one) on the pizza stone in the oven for 10 minutes or until hot. Alternatively, you can use a heavy-lipped baking tray, with the base lined with baking paper. Remove from the oven and add a little oil to the base of the pan. If using a tray, use a pastry brush to oil the sides and the baking paper.

5. Pour about one-third of the batter into the hot pan or tray – you want it to be no more than 5mm thick. Put in the oven for 10-15 minutes or until the edges are crisp and golden. Remove from the pan and repeat twice with the remaining batter. Serve warm wedges with the following salad.

Ad Feedback

Hurry, sale ends midnight 2 November 2015

Book now

For the salad & vinaigrette

INGREDIENTS

1/4 teaspoon sweet smoked paprika
1 tablespoon red wine vinegar
1 teaspoon Dijon mustard
Pinch of sugar
3 tablespoons extra virgin olive oil
100g rocket leaves
100g goat's cheese

METHOD

1. Combine the paprika, vinegar, mustard, sugar and oil. Add enough of the dressing to the rocket to coat the leaves. Toss to combine then taste and season with sea salt and freshly ground black pepper. Crumble the goat's cheese over the salad.

*For more like this subscribe to Cuisine at **mags4gifts.co.nz***

- Cuisine

more from stuff

Word Find

Spring

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

KIDDING BOTTLE FEEDING GROOMING DISBUDDING

BUCKS BLOSSOM GRASS MILK

BULBS SPRING SHOWING VACCINATION

DAFFODIL CLIPPING DOES KIDS

Show Dates

S.A.N.T.S Breed Show

Winchester Showgrounds, South Canterbury

16 & 17 January 2016, Judges – TBA International judges (from the UK)

South Canterbury Dairy Goat Club

Winchester Showgrounds, South Canterbury

30 January 2016, Judge – TBA

North Otago Dairy Goat Club

Oamaru Showgrounds, Otago

6 December 2015, Judge – Margaret Prattley

Judging Clinics

To be held in South Canterbury at the home of either Barbara Kennedy or Margaret Prattley

30 April – for judges, training judges and those interested in finding out more

28 May - for judges, training judges and those interested in finding out more

25 June – For judges and training judges

Please contact Margaret Prattley if interested in attending so final details can be provided nearer the time.

A yarn about a goat on a boat

A young goat rescued from his muddy grave by a kind-hearted kayak guide is almost ready to join his rescuer on the water.

The now 10-day-old goat, named Billy the Kid, is set to become the mascot of Cathedral Cove Kayaks on the Coromandel Peninsula, and is quickly making himself at home among the customers.

Tyrell Browne found Billy lying in the rain last Tuesday on the Hahei farm where he works part time.

"His [sibling] had passed away ... I could see them both lying in the paddock, one of them was dead and one I sort of tapped with my boot and he let out a little 'baah'."

Mr Browne picked up Billy and started to nurse him back to health with milk and a hot water bottle, but not without a few close calls.

"I was holding him and I thought he just died in my arms, he went all stiff."

After about eight hours Billy eventually started to warm up.

"He was probably only an hour old and would have got rained on straight away and couldn't stand up so couldn't feed."

Mr Browne said Billy would be joining him on kayak trips around the Coromandel soon. He's even made a new friend with Mr Browne's 3-month-old puppy, Duke.

NZ Herald, Sep 11 2015

Goat milk infant formula processing facility planned for Ashburton Business Estate

07 April, 2015 - An infant formula blending and packaging facility is being planned for Ashburton after the sale of a section at Council's Ashburton Business Estate. The sale of lot 17 to New Zealand Dairy Collaborative Group (NZDCG) at the estate went unconditional on 31 March. Fineboon is the major shareholder of NZDCG which is the largest goat milk infant formula brand in China.

The company plans to process infant goat milk formula in Ashburton and export it in cans back to China ready for sale.

NZDCG Managing Director Solomon Ling says Ashburton is well set up for potential goat farming due to the well irrigated farmlands and abundance of grain producers.

"To date, most of our products are locally manufactured in China. However, more and more consumers in China are willing to pay more for imported milk powder. To maintain the market leadership, Fineboon needed to expand overseas.
"We are pleased to be in Ashburton. We have heard great things about the district and the Ashburton District Council staff have been very helpful which has given us a lot of confidence to establish our overseas operation here."

The new infant formula blending and packaging facility will have a 4,000 square metre floor area and produce about 1,500 cans of infant formula per hour to begin with.

Commercial Manager James Webb says the sale of lot 17 in the estate is a terrific start to the year.

"The Council-owned estate is proving an attractive location for new businesses to the district and for local business looking to expand."
Mr Webb says the estate's flexible options and affordable rates have seen a range of companies start operations here including warehousing, light manufacturing, agri-business, food processing and heavy engineering firms.

Mr Ling says the company is coordinating with machinery suppliers, architects and engineers to design the factory.

"As soon as this is complete, we will submit a building consent to Council. If everything goes according to plan, we would hope to break ground in the middle of 2015.

Mayor Angus McKay says the Ashburton Business Estate was set up to develop opportunities for businesses to come to Ashburton and build new enterprises or expand existing ones and the venture proposed by NZDCG is a perfect example of this.

He says there are already some goat farm operations in the North Island and he hopes this type of farming can soon be established in Mid Canterbury too.

"This could be an attractive proposition for sheep and crop farmers, particularly if the returns are better."

www.Ashburtononline

Premier Dairy Goats New Zealand Inc.

President: Barbara Kennedy
Secretary: Heather Wilson
Treasurer: Margaret Prattley
PO Box 91
Geraldine

miprattley@ruralnet.co.nz

NZ Dairy Goat Farming is printed four times annually

Opinions expressed in this newsletter are not necessarily those of the Editors or Premier Dairy Goats NZ Inc.

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 – P