

MINI-GOAT NOTES

Miniature Dairy Goat Association Newsletter

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Current Numbers **(as of release)**

**MDGA currently has
575 members**

Registrations to Date:

Mini Alpine 909 (44 Grade)
Mini LaMancha 4018 (198 Grade)
Nigerian 395
Mini Nubian 7440 (309 Grade)
Mini Ober 445 (10 Grade)
Mini Guernsey 13
Mini Saanen/Sable 170 (28 Grade)
Mini Togg 126 (4 Grade)

Spotlight on Members...



Jacqueline "Chey" Collar

What kind of goats do you have and how many?

I have mostly miniature LaMancha's, however, I have a couple standards and one Nigerian Dwarf buck, as well as a future fiber wether that is an Angora/LaMancha cross.

How long have you had goats? What got you started?

I've only been raising goats for about four years now, but I got my start years before when I ended up being given a sweet dwarf cross doe - she changed my life just by being an awesome, sweet goat.

Did/Do you have a mentor? If not, how do you go about learning more about goats & their needs?

When I purchased my first official bred does, I got a mentor along with them, and picked up a few more as I grew my herd. I'm thankful for all of them, as it gives me more than one point of view when attempting to work around goat problems. That being said, we have a state specific dairy goat page that has proven crucial for my goat education, in ways that goat books have not been able to help me

cont. on page 3

2017 Kid Collection



Springs Run FJC Zara
Mini Nubian Gen 4
Dover, Pa
April Lenhart
Lil' Bit of Heaven



LaVonda Freeman- Heavenly Vista Ranch. Whitewright, TX
My girls-Audrey, Alice, Daphne, Anabelle & LGD Sadie



Mini Alpine Born: April 2017
F2&F3
Jessica Benson
Cold Desert Farms
Warden, WA



Miniature LaMancha, 4th generation,
owned and submitted by Suzanne
Stubbs, Hot Springs National Park, AR

Spotlight cont

Do you milk? If so, what do you use it for?

I do milk, although I milk more on the casual side. I sometimes use the milk for cheese-making or cooking, but just as often my extra milk goes to other animals in need. This year the milk that hasn't gone towards my couple of bottle kid purchases has gone to feeding two orphaned goat kids and an abandoned lamb for friends of mine. I'm hoping next year has less hitches and that I won't end up needing to bottle feed anything, so that I can enjoy more of the milk.

What have been your biggest challenges to owning goats?

Property - I actually board my goats at a close friend's farm and take care of them twice a day, sometimes more. It makes certain things harder - like being there for every birth. Since I also work full time, it means I often find myself sitting for hours in a freezing barn in hopes of being able to catch them during kidding season. However, it also means I have back up in the form of the barn owners - there's something to be said about hiding in your work bathroom to talk your friend's husband through pulling a kid for you (Then taking him beer after to say thank you!)

What do you like best about owning goats?

The companionship and community! The goats have no respect for physical pain, but if I'm upset about something my whole herd, especially my queen, has my back. And they also know that I have theirs, and aren't afraid to ask me for help when they need it in their own ways. The community is honestly very similar to the goats themselves - ready to dash in to help you out if you need it, and all that's expected back is help in return, as you can offer it.

Anything you would like to add?

Have fun with them! Registered names are a chance to play with puns. Some goats love dressing up and going out. Be yourself with your herd, and don't let any curmudgeon keep you from enjoying them in your own way.

Editor note: Spotlight on Members is a chance to get you and what you do visible, and let other members know who you are. Members are randomly selected for each issue and will receive an email from newsletter@miniaturedairygoats.net to be included - so add that address to your safe contacts! If you fail to respond, the next person will be selected. We Want You!

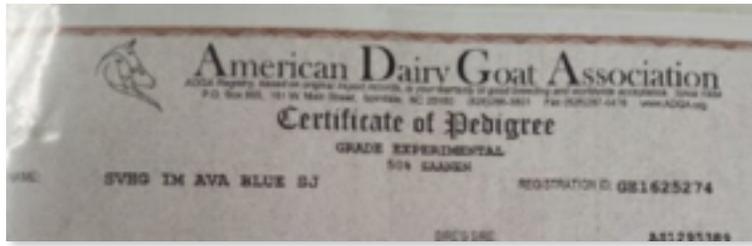
Deciphering the MDGA Grade Herd Book

By Dee John Daniels

So where do we begin? If you ask someone who has been breeding goats for several years, they will tell you; "Start with the best breeding that you can afford." But most often we already have that "special" doe in our herd that we love and want to start with her and build our own herd. That is where the questions begin. Is she registered? Yes? No? Either way, any offspring will need to be sired by a registered buck to be eligible for registration. The complete list of registration rules can be found at http://www.miniaturedairygoats.net/registration_rules_page.html but I would like to share my personal experience with grade registration to show what happened with my doe.

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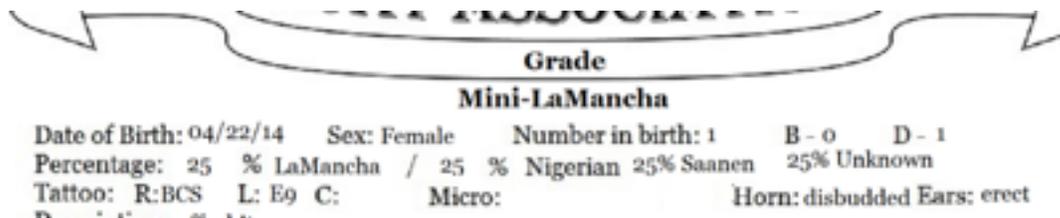
I was gifted an ADGA recorded Grade doe that was registered as 50% Saanen.



I bred this doe to a Mini LaMancha Buck that was registered with MDGA as 50% LaMancha, 50% Nigerian Dwarf



The result is a doeling that is registered as a Mini LaMancha with MDGA as a 25% Lamancha, 25% Nigerian, and 25% Saanen 25%Unknown.



Per the Grade Herd Book Rules, it will take me 9 generations for the kids to be eligible for the Experimental herd book because of the 3rd breed and the Unknown. At this generation the resulting kids would be less than .10% of unknown or 3rd breed.

Breeding Plans	Nigerian %	Lamancha			
Mini Lamancha Buck	50%	50.00%			
Doe	Generation	Nigerian %	Saanen	Lamancha	Unknown
ADGA Grade	G0	0.0000%	50.0000%	0.0000%	50.0000%
1st offspring	G1	25.00%	25.0000%	25.0000%	25.0000%
2nd offspring	G2	37.50%	12.5000%	37.5000%	12.5000%
3rd offspring	G3	43.75%	6.2500%	43.7500%	6.2500%
4th offspring	G4	46.88%	3.1250%	46.8750%	3.1250%
5th offspring	G5	48.44%	1.5625%	48.4375%	1.5625%
6th offspring	G6	49.22%	0.7813%	49.2188%	0.7813%
7th offspring	G7	49.61%	0.3906%	49.6094%	0.3906%
8th offspring	G8	49.80%	0.1953%	49.8047%	0.1953%
9th offspring	F1	49.90%	0.0977%	49.9023%	0.0977%

Troubleshooting off-flavors in goat milk



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Good quality milk should have a pleasantly sweet and clean flavor with no distinct aftertaste. If you raise dairy goats for milk consumption, it's inevitable that you will have, or have had an off-flavored batch. Sometimes the flavor will pass, but other times it will persist, and drive you crazy trying to figure out what could have caused the problem. There are a many reasons why you might get an off-flavor in your milk, so the best thing to do is to troubleshoot.

Below is a guide to help you identify what could be causing that off-flavor in your goat's milk. You can also download our [PDF guide here](#).

Step 1 - Taste milk fresh out of the goat

Before tasting, be sure to do a couple squirts off to the side of your pail so you can check for thick, smelly, or bloody milk, which may indicate a health problem such as mastitis.

If your milk is consistently tasting funky after you have processed and chilled it, the first thing you may want to do is give the fresh milk a taste. If it tastes sweet and normal right from the milk stand, you can probably bet that you have a problem with your storage and processing. If the goat milk tastes bad even when it's fresh out of the goat, there may be environmental or health factors that are changing the flavor of your goat's milk

Step 2 - Verify you are following good handling and processing procedures

In most cases off flavors can be traced back to improper handling and storage. Bacteria love to grow in milk, and proper chilling is the key to safe, high-quality milk. If your milk tastes good right out of the goat, you are probably getting the bad flavor from a breakdown in this process.

Storage container sanitation

Make sure whatever you use to collect the milk and your storage container are both sanitized properly. To sterilize your equipment, wash it with warm soapy water and boil it for 5 minutes to kill any bacteria. There are also dairy specific sanitizers available for cleaning milking equipment. If you use cheesecloth or reusable filters, make sure these too are sterilized.

Processing fresh milk

Milk is a prime breeding ground for bacteria which makes quick and sanitary processing crucial to removing unwanted flavors and potential health hazards.

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To help prevent the spread of disease when milking, use a clean wash cloth and towel for each animal, and wash your hands between milking each animal or wear a new pair disposable gloves.

Preparing equipment

Before you begin milking, prepare all your equipment and have your ice bath set up so that you can move quickly.

Preparing to milk and milking

Start with brushing the animal to help prevent debris from falling into the pail as you milk. Brush her from the top down, ending with a good brushing of her belly in front of her udder. It's best if the animal's belly, hindquarters, and udder have been clipped of long hair. Wash your hands, and clean the teats and udder with warm soapy water or udder wash and a cloth, and dry the udder thoroughly. This should help limit

the transfer of bacteria to the milk, and prevent things like feces, dirt, and other unwanted contaminants from falling into the milk.

Processing and storing milk

If you don't filter during milk collection, you will need to make sure you filter out any foreign contaminants that may have found their way into your milk before chilling. This can be done with a funnel and coffee filter, cheesecloth or special filters specifically for milk. Glass is the preferred method of storage, as plastic can be harder to clean and retain bacteria even after a thorough cleaning. There are, however, some plastics that are considered food safe that you can use. These containers are usually marked or labeled as food safe.

After you have finished milking, make sure you get your fresh, filtered milk chilled and into the fridge or freezer and cool it to 40 degrees fahrenheit or lower as soon as possible to prevent bacteria growth and lipolysis (the release of fatty acids into the milk, which results in a goaty taste). An ice bath is especially helpful for this. Exposure to direct sunlight can also cause lipolysis, so try to keep it covered and in a dark place. Let the milk chill for at least several hours before consuming. Never add a batch of warm milk to a batch of chilled milk. While it may save time and container space, the warm milk will heat up the chilled batch and encourage bacterial growth that will spoil both batches. A breakdown in any of the above processes has the possibility of producing off flavors in your goat's milk. By following the guidelines laid out above, you should be able to rule out processing and storage as a potential source of your bad tasting milk.

Step 3 - Check for environmental conditions

If you've tested your milk and it tastes funny right out of the goat, or you have eliminated the possibility of contamination in your storage and processing, environmental factors could be causing your goat's milk to have an "off-flavor."

Below are a list of environmental conditions that could be affecting the taste of your goat's milk.

Location and cleanliness of the milking area

Barn odors can be absorbed in your milk as you milk, leaving you with unclean or dirty tasting milk. To ensure barn odors don't find their way into your milk, situate your milk area somewhere clean that's set apart from your barn, and keep you milking area and milk stand clean and debris-free.

Condition of shelter

The smell of ammonia and other musty barn odors can also be the culprit of off-flavors. Goats can absorb such odors into their milk just by breathing them. Make sure you provide a dry, well-ventilated place for your goats to rest, and keep fecal matter and other contaminants cleaned up. This has the added benefit of minimizing the threat of disease in your animals, and keeps them clean-limiting debris in the milk.

Bucks housed with or near milking does

Anyone who has ever owned a buck knows the distinct smell that seems to pour off of them. It sticks to everything and seems to stay with you no matter how often you shower. So, if that smell stays on you forever, imagine how long it will stick to your does?

Keeping your does with your bucks is a surefire way to get "bucky" flavored milk. Make sure to keep them separated by some distance; does housed separate from, but near, a buck will still pick up his scent.

Consumption of plants that impart off flavors

Goats have an amazing ability to flavor their milk with what they eat. They could be consuming plants that are giving your goat's milk that off-flavor. Carefully check your pasture and any area where they might be eating to see if that is the case. Common causes are wild garlic and onions, but other plants that can leave undesirable flavors in your milk include:

Elderflower	Mint	Fools' parsley
Birdsfoot trefoil	Shepherd's purse	Ivy leaves
Oak	Cress	Sweet clover
Wood sorrel	Brassicas (cabbage, kale, etc.)	

If you are feeding hay, it'd be worth checking for the presence of any of these plants in your hay as well, especially if all of your does starting producing off-tasting milk at the same time you received a new supply

Step 4 - Look for health issues

Metabolic disturbances and illness may also result in "off" or unclean flavors. If you've verified that the above circumstances are not the cause of your off-flavored milk, or in your test squirt you found the milk either thick, smelly or bloody, you may be facing a health issue.

Mastitis is an emergency. Discard any milk that appears abnormal, clotty, or pink and treat the doe for mastitis.

Mastitis

A salty taste in the milk could be a result of mastitis. Mastitis is an udder infection that can be the result of a number of things. Dirty pens or feeding areas, udder trauma from bruising or gouging, unsanitary milking processes, changes in diet or rapid temperature changes that'll leave a doe's immune system weak can all increase the chance of mastitis. Does with sub-clinical mastitis will show no symptoms, but as the disease progresses they may develop a hard, swollen and red udder or teats. When only one half is affected, the two udder halves may appear "unbalanced". The goat may also

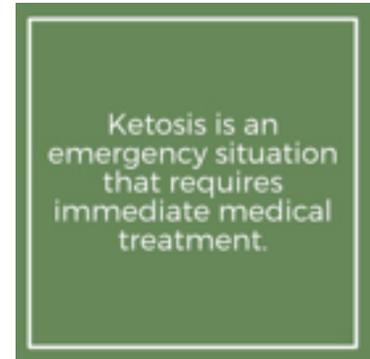
have a fever, be lethargic, off feed, and/or the milk may be stringy and spotted with blood. If the doe is feeding her offspring, she may be reluctant to let them feed due to the pain.

Ketosis

Ketosis is an illness that can occur shortly after a doe has given birth, up to about three weeks postpartum. A doe develops Ketosis when she is producing higher milk yields than her body can keep up with. To compensate, the doe's body uses its protein reserves to produce milk. This can lead to a strong flavored, "goaty" milk.

A goat suffering from Ketosis may have little or no appetite, be lethargic and depressed, have poor coordination, grind her teeth, be unable to stand, and have sweet or foul smelling breath.

It is not uncommon for milk to have a strong taste for a week or so after kidding, so be careful with assuming an animal producing off-flavor milk immediately postpartum has Ketosis.



Vitamin B12 deficiency

A Vitamin B12 deficiency can be a source of bitter milk. B12 is created in the rumen and helps the goat metabolize feed. Normally, the shortage of B12 in a goat's system can be linked directly to a shortage of Cobalt. Cobalt is not stored in the goat's system, so it must be found in their foodstuff. You can provide Cobalt through a mineral lick, or herbal supplements such as chicory. If you are providing Vitamin B12 adequately and yet the milk still tastes bitter, your goat could have a parasite infection. Make sure to do a fecal test if you think this is a possibility.

There are a number of reasons your goat's milk might have an off-flavor, but if you know your goat's milk is normally sweet, it should be possible to determine the cause through the process of elimination.

Sources:

<http://www.culturesforhealth.com/learn/general/tips-troubleshooting-better-tasting-goat-milk/>

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<http://www.tennesseeameatgoats.com/articles2/mastitisketosis.html>

<http://www.aces.edu/pubs/docs/U/UNP-0106/UNP-0106.pdf>

Upcoming Live Shows

July 15, 2017 - 10:00 am CST

KY Mini Dairy Goat Classic

MDGA Sanctioned - 2 Ring Show - Mini & Nigerian

Metcalfe County Fairgrounds

102 Fairgrounds Street, Edmonton, KY 42129

sponsored by: The KY Quad Mini Squad

Show Secretary: Erik P. Brown

Phone: 270-670-2315

Show Chair: Dee Daniels

Phone: 270-792-3868

Judges: Katie Wolf & James Oller

Find show information on Facebook at <https://www.facebook.com/kyminidairygoatclassic/>

July 22, 2017

Kool Kids Clover Show

MDGA Sanctioned - 1 Ring Show - Mini & Nigerian

Blackfoot Idaho

sponsored by: Koolkids 4-H Club

Show Chair: Amy McClellan

1025 E 1500 N. Idaho Falls, ID 83402

Phone: 208-589-7647

Email: cowpirancher@aol.com

Judge: TBA

July 24, 2017 Check in 10:00am - 1:00pm

New River Valley Miniature Dairy Goat Show

MDGA Sanctioned - 1 ring AOM Mini

New River Valley Fairgrounds, Dublin VA

Sponsor: New River Valley Fair Assoc.

Show Secretary: Joan Kinser

Phone: 540-598-7024

Show Chairman - Timothy Bell

Phone: 540-808-5598 / chikencrazy@gmail.com

Judge: Ed Kinser

Phone: 540-330-7023

September 9, 2017

Floyd County Miniature Dairy Goat Show

MDGA Sanctioned - 1 Ring Show - AOM

Sponsor: Floyd County Agricultural Fair, Floyd, VA

Show Chairman: Ed Kinser

Phone: 540-330-7023 / ejkinser@cox.net

Judge: Katie Wolf

Phone: 304-886-6874

News:

June 28th, 2017

MDGA is proud to announce we are now providing reduced G6S, DNA parentage & Casein testing fees through UC Davis! Go to the Testing Page for more info.

Spotlight on Members

Watch your email for a message from newsletter@miniaturedairygoats.net - 2 members will be randomly selected to be featured in next issue. Participation is optional.

2017 Finished Champions

Glimmercroft Danger Danger
Laura Workman

Little Mountains Royal Diablo
Julie Winters

Sageland SS Penelope
Jessica & Elise Benson

Soaring Heart's Florence Nightengale
Wendy Valentine

Tippsy Hills REM Galaxy
Eve Hawkins

Show Results:

Rocky Mountain Mini Show 6/2/2017 Logan, Utah

JUDGE - Shawn Reeder

JUNIOR DOES

Mini-LaMancha (10 judged 2 exhibitors)

GC Sunspring's MAS Squiggly Skunk - Shery Goodman

RC not registered MDGA

Mini-Nubian (11 judged 4 exhibitors)

GC Carpenter Ranch Starry Night - Micki Cottam

RC Carpenter Ranch Tulip - Micki Cottam

Best in Show -Sunspring's MAS Squiggly Skunk - Shery Goodman

Combined Bucks

AOM (7 judged 3 exhibitors)

GC Sunspring's MAS Holland - Shery Goodman

RC Carpenter Ranch Lord Allister - Celeste Burr

SENIOR DOES -

Mini-LaMancha (7 judged 2exhibitors)

GC Sunspring's MW Blue Lemon - Shery Goodman

RC Neightenkevs Fantasia - Nate Drake

Mini-Nubian (4 judged 3 exhibitors)

GC Carpenter Ranch Pralines & Cream - Micki Cottam

RC Kimball Kritters Milk'n Honey - Micki Cottam

Best in Show Sunspring's MW Blue Lemon - Shery Goodman

Wine Country Classic 6/10/2017 Kennewick Wa

JUDGE: SARAH HAZELTINE

MINI LA MANCHA

GCH Sr. Doe: Ravenna's EL See Bee At Tricks - Lacia Lynne Bailey

RGCH Sr. Doe: Glimmercroft Danger Danger - Laura Workman

GCH Jr. Doe: Glimmercroft Corrina - Laurie & Mel Homer

RGCH Jr. Doe: Ravenna's JD Depper Pepper - Lacia Lynn Bailey

MINI NUBIAN

GCH Sr. Doe: Topsy Hill's REM Galaxy - Eve Hawkins

RGCH Sr. Doe: Soaring Heart's Florence Nightengale - Wendy Valentine

GCH Jr. Doe: W4's Precious Peggy - Julie Glenn Winters

RGCH Jr. Doe: JMR Aloha - Julie Glenn Winters

GCH Jr. Buck: W4's Willard - Julie Glenn

RGCH Jr. Buck: Laz E Acre's EB Tank - Julie Glenn

GCH Sr. Buck: Little Mountain's Royal Diabalo - Julie Glenn Winters

RGCH Sr. Buck:WilliamsFamilyRanch Cecil - Carol Eveland

ALL OTHER BREEDS (AOM) (including ML Bucks)

GCH Sr. Doe: Sageland SS Penelope - Jessica & Elise Benson

RGCH Sr. Doe: Sageland SS Honeybun - Jessica & Elise Benson

GCH Jr. Doe: Bays Dream CG Pippi

RGCH Jr. Doe: Bays Dream CG Nala

GCH Jr. Buck: Ravenna's PA Obie - Lacia Lynne Bailey

RGCH Jr. Buck: Glimmercroft Mufasa - Laura Workman

GCH Sr. Buck: Kapa De'Le' Finnegan - Jessica & Elise Benson

RGCH Sr. Buck: Sunspring's S Simba - Janae Lamb

Best Udder of Show: Ravenna's EL See Bee At Tricks - Lacia Lynne Bailey

Best Sr. Doe in Show: Sageland SS Penelope - Jessica & Elise Benson

Best Jr. Doe in Show: W4's Precious Peggy - Julie Glenn Winters

Best Jr. Buck in Show: W4s Willard - Julie Glenn

Best Buck in Show: Little Mountain's Royal Diabalo - Julie Glenn Winters

JUDGE: JOSEPH LARSON

MINI LA MANCHA

GCH Sr. Doe: Glimmercroft Danger Danger - Laura Workman
RGCH Sr. Doe: Raveenna's EL See Bee At Tricks - Lacia Lynne Bailey
GCH Jr. Doe: Ravenna's JD Depper Pepper - Lacia Lynne Bailey
RGCH Jr. Doe: Glimmercroft Corrina - Laurie & Mel Homer

MINI NUBIAN

GCH Sr. Doe: Soaring Heart's Florence Nightengale - Wendy Valentine
RGCH Sr. Doe: Eveland Farm's Star's Fancy - Jerrod & Julie Winters
GCH Jr. Doe: W4's Beulah Blue - Julie Glenn
RGCH Jr. Doe: Bit O' Bliss GPR Lilac - Julie Glenn
GCH Jr. Buck: W4's Moose Man - Julie Glenn
RGCH Jr. Buck: W4's Willard - Julie Glenn
GCH Sr. Buck: WilliamsFamilyRanch Cecil - Carol Eveland
RGCH Sr. Buck: Soaring Heart's Will Smith - Wendy Valentine

ALL OTHER BREEDS (AOM) (including ML Bucks)

GCH Sr. Doe: Sageland SS Penelope - Jessica & Elise Benson
RGCH Sr. Doe: Bays Dream R Kalani - Bailey Schilling
GCH Jr. Doe: Bays Dream CG Nala - Bailey Schilling
RGCH Jr. Doe: Bays Dream CG Pippi - Bailey Schilling
GCH Jr. Buck: Cold Desert Nitro - Jessica & Elise Benson
RGCH Jr. Buck: Glimmercroft Mufasa - Laura Workman
GCH Sr. Buck: KAPA De' Le' Finnegan - Jessica & Elise Benson
RGCH Sr. Buck: Glimmercroft Braemar - Laurie & Mel Homer

Best Udder of Show: Sageland SS Penelope
Best Sr.Doe in Show: Glimmercroft Danger Danger - Laura Workman
Best Jr. Doe in Show: Bays Dream CG Nala - Bailey Schilling
Best Jr. Buck in Show: Cold Desert Nitro - Jessica & Elise Benson
Best Buck in Show: WilliamsFamilyRanch Cecil - Carol Eveland

JUDGE: REBECCA NIX

MINI LA MANCHA

GCH Sr. Doe: Ravenna's EL See Bee At Tricks - Lacia Lynne Bailey
RGCH Sr. Doe: Glimmercroft Danger Danger - Laura Workman
GCH Jr. Doe: Ravenna's JD Depper Pepper - Lacia Lynne Bailey
RGCH Jr. Doe: NOT REGISTERED MDGA

MINI NUBIAN

GCH Sr. Doe: Soaring Heart's Florence Nightengale - Wendy Valentine

RGCH Sr. Doe: Tippy Hills REM Galaxy - Eve Hawkins

GCH Jr. Doe: Soaring Heart's Purple Rain - Wendy Valentine

RGCH Jr. Doe: W4's Precious Peggy - Julie Glenn Winters

GCH Jr. Buck: Eveland Farm's Kitty's Leo-M - Carol Eveland

RGCH Jr. Buck: W4's Willard - Julie Glenn

GCH Sr. Buck: Little Mountain's Royal Diabalo - Julie Glenn Winters

RGCH Sr. Buck: Soaring Heart's Will Smith - Wendy Valentine

ALL OTHER BREEDS (AOM) (including ML Bucks)

GCH Sr. Doe: Cherry Butte TR Missez - Janae Lamb

RGCH Sr. Doe: Sageland SS Penelope - Jessica & Elise Benson

GCH Jr. Doe: Creekside FS Eowyn - Megan Lamb

RGCH Jr. Doe: Bays Dream CG Pippi - Bailey Schilling

GCH Jr. Buck: Cold Desert Nitro - Jessica & Elise Benson

RGCH Jr. Buck: Ravenna's PA Obie - Lacia Lynne Bailey

GCH Sr. Buck: Ravenna's SA Glin Camp Bull - Lacia Lynne Bailey

RGCH Sr. Buck: KAPA De'Le' Finnegan - Jessica & Elise Benson

Best Udder of Show: Tippy Hills REM Galaxy

Best Sr. Doe in Show: Cherry Butte TR Missez - Janae Lamb

Best Jr. Doe in Show: Creekside FS Eowyn

Best Jr. Buck in Show: Cold Desert Nitro - Jessica & Elise Benson

Best Buck in Show: Little Mountain's Royal Diabalo - Julie Glenn Winters

From the Recipe Box

Easy Goat Milk Fudge (from the files of Ed Kinser)

you need:

1 lb granulated sugar

1 lb light brown sugar

3/4 cup goat milk

1/2 tsp salt

18 oz jar of peanut butter

7 1/2 oz jar Marshmallow Fluff

1 tsp vanilla

1 cup chopped nuts (optional) Mix sugars, milk and salt in large pot.

Bring to slow boil, stirring constantly.

Allow to boil for 5 minutes.

Remove from heat and add vanilla, peanut butter and Fluff.

Mix QUICKLY as it hardens fast!

Turn into large buttered cake pan.

Allow to cool and cut into squares.

GOAT CHEESE AND GREEN ONION PAN SOUFFLE

Steamed artichokes would be a great beginning. Accompany the delicate and sophisticated goat cheese souffl with a mixed green salad, whole wheat baguette and some sliced tomatoes. Wrap up chocolate-dipped strawberries and shortbread cookies.

Can be prepared in 45 minutes or less.

3 eggs, separated

1/3 cup (packed) soft fresh goat cheese (such as Montrachet)

1/2 cup half and half

1/3 cup all purpose flour

1/2 teaspoon salt

1/4 teaspoon pepper

3 tablespoons chopped green onions

1 tablespoon chopped fresh tarragon or 1 teaspoon dried

1 tablespoon butter

Preheat oven to 400°F. Whisk yolks and cheese in medium bowl to blend. Whisk in half and half. Add flour, salt and pepper; whisk until smooth. Mix in green onions and tarragon. Beat whites in another medium bowl until stiff but not dry. Gently fold whites into cheese mixture in 2 additions.

Melt butter in heavy 9-inch ovenproof skillet (with about 4-cup capacity) over medium-high heat. Tilt skillet to coat evenly with butter. Pour soufflé mixture into hot skillet.

Bake soufflé until puffed and golden, about 20 minutes. Serve immediately.

Makes 2 Servings

Bon Appétit - June 1997