



**TATTOO LETTER
FOR 2020**

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MDGA by the Numbers

Registered Minis as of end of March 2020

Mini Alpine	1188	Grade Mini Alpine.	69
Mini LaMancha	4889	Grade Mini LaMancha	295
Mini Nubian	10981	Grade Mini Nubian	531
Mini Oberhasli	462	Grade Mini Oberhasli	23
Mini Guernsey	21		
Mini Saanen/Sable	192	Grade Mini Saanen/Sable.	37
Mini Toggenburg	140	Grade Mini Toggenburg.	05
Nigerian Dwarf	676		

MDGA Membership

As of March 31, 2020

Members - 561

Lifetime Members - 119

2020 Board/officers

President: Shelley Weber

Vice President: Jacqui Wilcox

Secretary: Dee Daniels

Treasurer: Crystal Eutsler

Directors:

Linda Sennott, Jill Hoenmans, Erik Brown

The Registrars:

Crystal Eutsler

Mini-Nubian, Mini-Saanen, Mini-Sable
& Mini-Toggenburg
registrar1@miniaturedairygoats.net
360-918-3864

Shelley Weber

Mini-Alpine, Mini-LaMancha, Mini-
Guernsey, Mini-Oberhasli, & Nigerian
Dwarf
registrar2@miniaturedairygoats.net
360-953-7056

Mary Anne Buchanan

All Grade Minis
registrar3@miniaturedairygoats.net

The Program Chairs:

DHI milk Test Chair

Crystal Eutsler
DHIA 305-Day coordinator
305day@miniaturedairygoats.net

DHIA 1-Day Milk Test coordinator
Mary-Ann Buchanan
1day@miniaturedairygoats.net

Artificial Insemination Chair

Thanh Duong
ai@miniaturedairygoats.net

**Membership & V-Show chair/
Webmaster**

Tiffany Wilcox
membership@miniaturedairygoats.net
vshow@miniaturedairygoats.net

Live Show Chair

Shelley Weber
show@miniaturedairygoats.net

Judges Training Chair

Ed Kinsler
Jeanie Carson - assistant
judgestraining@miniaturedairygoats.net

Davis Testing Chair

Carla Kirby
davis.testing@miniaturedairygoats.net

Evaluation Committee Chair

Linda Sennott
Jacqui Wilcox - coordinator

MDGA Has Got You Covered:

MDGA has a designated office staff which works hard to provide members with the support they deserve.

Jacqui, retired registrar, is now manning the phone to help answer any of your questions.

Tiffany, MDGA's Membership chair, is available to answer all your membership questions.

They can be reached at the member service office number:

(360)953-7040

Monday - Friday 9:30 - 5:30 *pacific time.*

They each have designated emails to reach them based on your need.

mdga@miniaturedairygoats.net

membership@miniaturedairygoats.net

The PO Box in Woodland is mainly for membership, judges manual, newsletter, A.I. Reports & general mail.

PO Box 1534 Woodland, WA 98674

Registrar contact info listed on page 4

COVID-19 Side affects for MDGA Members

The Miniature Dairy Goat Association wants to support every effort for our members to remain safe and healthy. To allow our members to adhere to the COVID 19 quarantine we will be adapting two temporary changes:

Milk Testing

Beginning March 24, 2020 and continuing for 90 days - All 305 testing types may use owner sampler testing. We will allow all members on 305 milk test, no matter the type, to use owner sampler as a means of testing.
We will re-evaluate at the end of 90 days and will update everyone at that time.

Special Handling/Rush Overnight Paperwork

MDGA is unable to overnight mail paperwork due to the "stay at home" policy restrictions imposed at this time in most states.
We will continue to offer "Rush regular mail" for those who need it.
We will re-evaluate at the end of the 90 day restriction period and update members at that time.

Thank you for your understanding at this trying time.

Best wishes and stay safe and healthy,

Shelley Weber
President, MDGA

Changes in Langston Milk Lab billing and procedures When testing through Langston University ONE DAY and 305 Milk Test

Please note. IF YOU ARE ON ONE DAY TEST DO NOT LIST ANY DOES ON YOUR FORM YOU ARE NOT TESTING. IF you are testing as a one day only: PLEASE HIGHLIGHT *ONE DAY* and the NO if the test is not being used for verification. Only send in the MDGA one day sheet, the fee sheet, and your check payment when sending in your test samples. Do not include any other forms you may have received from Langston. They are not necessary and confuse the lab. Send ONLY the MDGA One Day Permit Sheet, the fee sheet, the samples, and your payment.

Please request a sample box at least 2 weeks prior to your expected test day.

For ONE DAY: You will be billed a fee for all does listed on the sheet. Only list those who were actually tested and that you sent in vials for. The billing for Langston is the same for One Day testing as it is for 305, however 305 people must list all does that will be on test regardless if they actually had milk samples that month or not. It is not necessary for One Day testing members to do that.

Langston Lab FEES per test:

Herd Fee: 1-20 does - \$6.00

21-40 does - \$7.00

add a \$1 for each additional 20 does (includes ALL does listed)

Langston Processing Fee: \$2.00

Entry fee: \$.08 per doe on the sheet

Sample Fee: \$1.15 per sample

Note; these fees are on top of the fees you will pay MDGA to have your milk records recorded/awarded

Spring kidding season rush is upon us.

To expedite registrations processing here are some important tips.

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Be sure that you are mailing all applications and certificates to the correct registrar for your breed:

Crystal Eutsler
238 S Dade 181
Everton, MO 65646
Mini-Nubian, Mini-Saanen, Mini-Sable, & Mini-Toggenburg
360-918-3864

Shelley Weber
10613 S 2058 PR SE
Kennewick, WA
Mini-Alpine, Mini-LaMancha, Mini-Oberhasli, Mini Guernsey, Nigerian Dwarf
360-953-7056

Mary-Anne Buchanan
24555 E Hwy 66
Chelsea, OK 74016
Grade Registrar
918-619-5083

Please be sure to include all that apply:

- o
- Current Membership**
- o
- Application**
completely filled out, signed and dated
- o
- Service memo if applicable signed and dated**
- o
- Bill of Sale**
signed and dated if applicable
- o
- Required Pictures based on generation or breed.**
- o
- Copies of dam and sires certificates (6 gen pedigree if they are registered with another registry)**
- o
- Payment**

Registrars spend a lot of time requesting and waiting for necessary documents, pictures and payments. Help us help you. Please be sure you include all necessary supporting documents and that all documents are signed and dated. If you have questions about goat registrations or transfers please call the appropriate registrar listed above, they will be happy to help you.

Thank you,
Shelley Weber
MDGA President
Registrar

DHI Milk Testing - How to Get Started

(A members view)

Hello, my name is Kathleen Nelson of Yes Dear Goat Farm. My hubby and I have a very small herd of Mini-Nubians in western Kentucky and this is our first year on Dairy Herd Improvement milk test with MDGA and Langston DHI. I had wanted to test for a couple of years now, but there is very little information to be found; and much of what is available is outdated or contradictory. It seemed like a total pain in the rear to get started, so I didn't bother. I'm guessing there are a lot of folks who would like to test but are discouraged by the lack of a clear plan of attack. Well, I finally just sat down, gathered all the bits and pieces of information together, sorted out the chafe and broke the real stuff down into steps and just did it. You know what happened? Everything just fell into place and was done; our little herd is now on test. I promise you, if I can do this everybody can do this!!

This is my first hand account of getting started using Langston DHI Lab. There are other popular labs to choose from such as Dairy One, Heartland and DHI West, you may even find a local lab who does DHI testing. Each has their own procedures to get started and you should contact them directly for instructions on enrolling and getting certified to test. Langston is a University lab, so you will need to preplan some of your tests around school breaks and deal with other school related issues that crop up from time to time. On the other hand, they are the most cost effective lab available, especially for really small herds. Do a little research and decide which lab would work best for you.

Step 1: Getting signed up with MDGA is quick and easy, they even have a PayPal tab to pay your application fee. Do be sure to forward a copy of your PayPal Confirmation email to MDGA when you pay, they don't always get the notifications. Once you have finished filling out your application, send it to 305day@miniaturedairygoats.net

At the top of the MDGA website, pull down the Programs Tab and click on "Milk Testing". There are two buttons for 1-Day or 305-Day testing: we're doing the 305-Day Test. Click the 305-Day Milk Test Packet/Rules button to open a PDF document with the rules and forms needed. Read through the rules, they can be confusing at first, but it will all start to make sense as you get going. At the bottom of the document are two forms.

The first form is the application for putting your herd on the 305 day test. It is pretty self explanatory except for one space at the bottom of the application that is labeled Test Plan. There are multiple plan types to choose from and they are listed in the Rules. Two of the most popular are Owner Sampler (OS) and Standard Test (ST).

(OS) - Allows you to do your own tests each month but requires a Verification Test (VT) at some point in the testing cycle. This means that you will need someone else who is certified with your lab to do at least one test during the year.

(ST) - Requires you to have someone beside yourself, who is certified with your lab of choice, test for you each month. It does not need a Verification Test like (OS) does.

The second form is the Verification Test (VT) form. Per Rule #11, all does on test need to be officially Height Verified using the VT Form, sometime during the milking year. This form is also used for Owner Sampler's who will need a (VT) by another tester at some point during the year.

Step 2: Signing up with a Testing Lab. Send an email to whichever Lab you have chosen to test with, I sent mine to Langston DHI at dhilangston@yahoo.com. Briefly tell the lab you are a new herd and you want to start testing. Be sure to include your name, address and phone number, but you don't need to write a book. Ask them to send you a box of test vials as well; you will need them on hand for your first test. Langston sent an email back with forms for the paperwork to fill out; I assume other labs do the same or they may mail you a packet. How to fill out Langston's paperwork is included in the video by Hammock Haven posted below in Step 3

Step 3: Becoming a Certified Tester. Again, this is for Langston DHI. Other labs will have their own procedures for certification, and you need to contact them for all information. The email from Langston includes a Supervisor Certification Test. You and anyone else who tests for you must be certified by your lab as a Test Supervisor.

If you have a friend or neighbor who can be bribed to spend a couple hours with you and your goats once in a while, you can have them take the test with you and you'll be all set.

There isn't much information online from Langston itself. However, there is an older video on YouTube by Kristin Hammock of Hammock Haven Farm that covers Langston testing procedures and filling out the paperwork. Some of the information is outdated or incorrect, but she mentions in the video that there are updates and corrections in the description below the video. Please be sure to click "show more" and read the entire section for the most current information.

Hammock Havens video: https://www.youtube.com/watch?v=MloDj_SF_PA

Step 4: Gathering needed equipment; a container, a ladle and a scale. You will need a container to milk into, a lot of folks recommend a stainless-steel bucket but you can use pretty much anything that can be sanitized and will hold milk. You will also need a ladle to dip out a sample of the milk; I got a salad dressing ladle from Bed, Bath and Beyond. 😊 And most importantly, you will need a scale to weigh your milk on test days. Browse around Amazon or your favorite online shopping spot to find one you like. The scale you choose should show weight in 10ths of a pound. You'll need to send your new scale to the lab to be certified before you can use it and then it needs recertified yearly thereafter. (Hint: answers to two of the questions on Langston's test here!)



One like this small, inexpensive hanging scale is popular with many folks.

Search for "American-Digital-Multifunction-Electronic-Scale". I would put the Amazon link, but it is HUGE... 😊 If you prefer a tabletop model instead of a hanging one, that's fine as well.

Each lab has their own procedures so you should contact your lab of choice for instructions. If you use Langston, you can have your scale shipped directly to them to be calibrated, or have it sent to you and then you send it on to the lab. If you do have it sent directly to Langston, be sure to alert them by email that you are having a scale shipped to them, so they know to watch for it. I had mine sent to me first so I could make sure it worked and to take a picture as proof I owned it. If it were to get lost in the mail or a mix up at the lab, it always helps to have pictures! I also added my name and phone # written with a paint pen on the back. Langston charges \$15 to calibrate it and ship it back to you, check with your lab of choice for their fees.

Step 5: Paperwork. As mentioned earlier, when you get your email from Langston there will be a number of forms attached for you to print out and complete. How to fill them out is included on the video by Hammock Haven so I'm just going to touch on which ones you need to send in when.

You only need to complete the Langston Membership Agreement once. And since they don't create your account until the milk samples arrive the first time, you can just send it along with your first set of milk samples. You also only need to print and fill out the blank Barn Sheet once; the lab will use it to start your herd in the database and will send you pre-filled Barn Sheets for the rest of your tests.

Each time you test, you will fill out the current Barn Sheet and Start/Stop Time sheet they send you, plus print and fill out a copy of both the Langston Monthly Invoice Form and the Dry/Fresh Form. These will all get sent to the lab with your samples and your payment.

Step 6: Test Day!! Gather your milk vials, your ladle, your scale, your paperwork and your tester and head to the barn. A "test day" includes two milkings within a 24 hour period. Most folks milk once in the morning, then again 12 hours later in the evening. However, you can work around your schedule and can milk any hours of day or night, whatever is convenient for you and your tester, as long as it covers one 24-hour period. Whatever schedule you use, "Test Date" on your forms is whatever date you do your MORNING milking session.

When you are ready to start your first session, your tester will record the Start Time on the form. You will then milk each doe one at a time and allow your tester to weigh the milk and record the weight on the Barn Sheet. Your tester will then take a small sample of the milk and fill that does vial to the halfway line. Repeat for each doe that is in milk. Once all does have been milked, weighed and sampled that "session" is complete and your tester will enter the Stop Time on the form.

12 hours later you will do it all again to complete the test day, entering Start and Stop times as appropriate, milking, recording weights and sampling the milk. Remember...each vial gets TWO samples, ½ the vial is filled from the first milking and the vial is topped off later with the second milking...two samples go in ONE VIAL for each doe. Your tester will sign the Barn Sheet when both milk sessions are complete.

Put your vials of milk in your shipping box, put your payment and paperwork in a ziplock baggie in case one of the sample vials opens in transit, and send it all off to the lab.

Voila!! You are now on milk test!

Kathleen Nelson - Yes Dear Ranch
Yesdeargotfarm@yahoo.com



Quick & Easy Cheese: A Great Place to Start

This recipe gleaned from the internet

Chèvre: Soft Fresh Goat Cheese

1. Heat 1 gallon of goat milk in large stainless steel pot to 72F.
2. Sprinkle 1/8 tsp mesophilic culture* on the milk. Let sit for a minute or two to hydrate then stir in. Let it sit at room temperature to "ripen" for 2 hours.
3. Dilute 2 drops of rennet in ¼ cup non-chlorinated water and stir gently into ripened milk.
4. Cover pot and let sit at room temp for 12-20 hours.
5. Gently ladle the curds into fine cheese cloth (butter muslin). Tie up cloth and hang over a sink or tie on the handle of a large pot and let the whey drain for about 12 hours.
6. Your cheese is done! You can add approximately ¼ tsp kosher or non-iodized sea salt, and/or add herbs or other flavors.
7. Eat within 2 weeks and/or freeze for several months!

* You can substitute 1-2 tbsp cultured buttermilk or [homemade sour cream](#) for the mesophilic culture, if desired.

When Our Milk Pails Overfloweth

How to use all that milk!

By Jill K Hoenmans - Little Garden of Eat'n LLC

When I first began my journey with dairy goats, I struggled to find a purpose for all the milk I ended up getting from my does. Even dam raising, I would have more milk than I could possibly use each day. What to do with all that goodness (even after freezing for off season use.)



I spent months trying to “get rid of” milk I couldn’t use. I fed milk to the dogs. I fed milk to the chickens for the calcium and protein, after all, chickens will consume anything! I even used milk as fertilizer! And then, I remembered my cheese making class!

Say Cheese!

Months before I picked up my first does, I attended a cheesemaking workshop, as I am an avid cheese lover. The class was small, and very well run. In addition to demonstrating how to make Chèvre, Mozzarella and Feta, we were given the opportunity to pick up starter kits, making it possible to go home and “just add milk.” Plus, the instructor gave us an overview of the challenges facing small home dairies - the number of laws restricting use/sale of milk, the costs associated with getting, and maintaining a permit to be licensed - and I quickly realized that, while I would make cheese for me and my friends, I wouldn’t be able to sell it. I went home, put my treasured culture and lipase in the freezer, rennet in the refrigerator, and notes and recipes were placed in a safe place - just waiting for the day I had a doe in milk.

About 7 months after my cheesemaking class, my first doe kidded (Valentines Day,) and the reality, that I will have close to a gallon a day from 1 doe to use, set in! Her kids were given exclusive rights for the first month, but as her milk production seemed to be going up, I finally began milking her, without knowing exactly what to do with all that milk. In the meantime, the other doe kidded - and now I was facing 2 gallons a day! The kids, dogs and chickens were getting a feast! I finally got up the nerve to retrieve my notes, lay out the equipment, sterilized everything, and made my first batch of Chèvre.

I was hooked! For as long as I had the milk, I made a batch of chèvre 2-3 times a week and a batch of Feta once a week... I discovered I had a lot of friends - as I would bring my creations to the office and share freely - and if anyone came to the farm, they could have as much as they wanted. It never lasted long. But, I couldn’t sell - no matter how much people wanted to buy. And, as I moved the focus of my farm to that of dairy goats, almost exclusively, I had to find a way to start generating revenue.



Cleaning up!

During the first year of making cheese I discovered a use for the whey by-product: When making Feta, I could use the whey to make a lovely Ricotta, when making chèvre, I saved the whey and used as a hair conditioner and bath water conditioner. That got me thinking about making soap.

Commercial soaps, and almost all lotions, make my skin burn and itch. I began using the whey in bath water after reading about how the protein in goat milk is good for skin. Reading more, I decided to try my hand at soap. While I found making soap more of a challenge than cheese, and much more time consuming, once I had the process perfected, I had a ready market of customers wanting to buy my soaps. I began with recipes that were available online and in books - proven recipes. Never satisfied with the status quo, and as I realized that a key ingredient in all the recipes was Palm Oil, an unsustainable ingredient, I began work on my own recipes the recipes. Fortunately, there are tools available to assist with the chemistry side of mixing ingredients.



Soap Calc (<http://www.soapcalc.net/calc/SoapCalcWP.asp>) has a tool and information to help soap makers make decisions based on the factors important in a bar of soap - hardness, lathering, creaminess, cleansing, etc. From experimenting and listening to customers, I was able to develop my own recipes that used the ingredients I wanted to include and make the bars I wanted to make. The biggest challenge, for me, is having enough inventory to meet demand.

Cold process soap has always been my method, which requires 6-8 weeks of curing before it's ready to package and sell. Many prefer hot process, enabling a quicker turn around of product. I always suggest doing a bit of experimenting and decide for yourself. A word of caution when making soap - all soap made from scratch requires lye (sodium hydroxide.) This is a highly caustic substance, it will burn your skin on contact (it reacts to moisture) and, when adding to liquid in the soap making process, it will produce a fume that can be a respiratory irritant. Always use protective gear, good ventilation, and keep some vinegar on hand to apply to skin if needed.

Soothing relief

Once the soaps were a success, I would often get requests for additional items - specifically lotion. Since I found my soaps so creamy and conditioning, I didn't use lotion. But, having another product I could offer would use more milk, broaden my reach and generate more revenue. So, I began experimenting with lotion.



Again, I followed others' proven recipes until I felt comfortable experimenting with my own. During this time, my mother began a battle against cancer. Radiation and chemotherapy took a hard toll on her - and her skin, never sensitive to anything before, would burn and even break when she would use her usual soap or lotions. With that in mind, I began to work on a recipe that would enable her to get some relief from her dry cracking skin. A month before she lost her fight, I was able to provide her bottles of lotion that she could use all over, with no reaction, and find some relief.

Lotion is simple, once you know what your want to use. The trick, in order to have a stable shelf life, is to use a preservative. That prevents the milk from turning and the rest of the lotion degrading. Several preservatives are readily available, and you should do a little research before choosing the one for you. Since I am sensitive to so many things, it was easy to choose - the one I didn't react to is the one I use in my lotions

Milk and more milk!

With all the cheese, soap and lotion I was making, when I was getting 8+ gallons of milk a day, I still had more milk than I could use up. Freezing regularly for off season use would help for a while, but in the end, I needed a way to send milk out! Herd shares became the best option for me, and were legal in the state I was living in at the time - provided the legal guidelines were followed. I had contracts drawn up that would meet the requirements, and began offering shares.

Shares can be tricky, and many states do not allow, some have a gray area, while others are fine with them. For my program, I would sell a share, and require a \$10 deposit for 2 one gallon glass jars for the sole use of transferring milk from the goat to the shareholder. Each week, they would bring back the jar from the previous week and get their other jar with fresh cold milk. If they decided to opt out of the program, their share would be bought back at a price agreed upon in original contract. If the jars were returned in good condition, they would also get their deposit back.

For those who have large families, or just consume a lot of milk every day, the challenge of using your milk may never come up. But, having options is always a good thing!!

Special thanks to

Paula Butler of Standing Stone Nubians for her cheese classes!

Jill - jkendalh@me.com



MDGA Needs More Judges

With the increased interest in showing Miniature Dairy Goats, the MDGA Board of Directors is encouraging the set-up of Judges' Training Sessions. The Judges' Manual, recently updated, is available from MDGA's Member service Office (360)953-7040. The price of the printed version is \$30. An emailed PDF version is available for \$20. One section of the Judges' Manual contains a suggested schedule for a Judges' Training Session. The remainder of this article will provide information that may be of value in setting up such a session.

Any adult MDGA member interested in becoming a licensed judge, or any group interested in promoting judge licensing should consider organizing a training session. Here are items to be considered for setting up such an event:

- The lead trainer should be a licensed dairy goat judge with several years of experience
- One or two helpers for the judge should be knowledgeable about dairy goat conformation and show processes
- A private, quiet classroom for lecture/discussion of key topics and for administering the written test
- A show ring or barn is needed for hands-on practice plus the practical; available two days
- One group of dairy goats for initial training and practice; the group should include juniors, dry yearlings, and milkers in milk
- Also needed is a second group of dairy goats (minimum of 16, but more is better) to be divided into four or five classes with four animals per class; group should include juniors, dry yearlings, and milkers in milk
- Four handlers are a must. They should be accustomed to showing and should use similar skills in presenting the goats to the judge and participants
- For each class of goats, four placards with clips, labeled A, B, C, D
- Clipboards, paper, pencils
- Meals for all involved
- Lodging for out of town participants
- All costs will need to be predetermined, and participants can be charged based on total cost and number of trainees.

Two full days should be allotted for training and testing. At least a half day should be spent on the four basic topics covered on the written test. These topics include: dairy goat anatomy, the MDGA score card, fault sheets, and show and judging rules. The questions on the written test are objective and require in depth knowledge of the information presented in the MDGA Judges' Manual. Trainees will typically complete the test in approximately a half hour, though a full hour should be allotted. The remaining part of the first day of training (4-5 hours) should be spent using goats to discuss anatomy, relate score card entries to physical features, compare and place sets of two to four animals, and to practice giving reasons using comparative terminology. The trainers should be very active in asking for more reasons, better reasons, or better use of correct terminology.

The final portion of Judges' Training is the judging of four or five classes of dairy goats, each with three or four animals (with handlers wearing identifying cards lettered A to D). Each of these classes is first judged by the trainers and then the trainees are given time to place the class, writing down their order and making notes of the key reasons for placement. Individually, each trainee is asked to present the class and to give oral reasons.

During training, the trainees are graded in three areas--the written test, their placings of the classes, and their presentation of the class with reasons. In order to be awarded their MDGA licenses, trainees are expected to score a minimum of 75% in all three areas.

MDGA now has a nucleus of licensed judges but more are needed. Any individual or group wishing to organize an MDGA Judges' Training Session may want to "put out feelers", evaluating to determine if there is enough interest to support the event. Making plans to hold a Training Session during a two-day show is a good way to start. A one-day show can work if there are goats available for the first day of training, and there are enough free goats and handlers available on show day.

Before training sessions begin, all trainees should purchase and become familiar with the MDGA Judges' Training Manual. All trainees must submit an application for training (found in the back of the Manual) along with a payment to MDGA for \$50 to cover the costs of testing and licensing.

In the past, there have been two MDGA Judges' Training Sessions, with one in Clinton, MO, and the other in Dublin, VA. Jeanne Carson, in Oregon, is interested in promoting judges' training in the Pacific Northwest. Jeanne is the founder of MDGA, a member of the MDGA Judges' Committee, and a licensed judge. She is considering offering a class on conformation as an introduction that could lead to the formation of a class of participants who are seeking an MDGA License. Anyone living in the Pacific NW, or is willing to travel there, and is interested in either a conformation class or judge training, should contact Jeanne at jcarsaab@yahoo.com

In the East, Stephanie Trout is working on organizing a Judges' Training Session sometime during the summer or fall of 2020 at a location in Floyd, VA. Ed Kinser will be the lead trainer. If interested in participating in this event, contact Stephanie at shepherdhillfarm@verizon.net.

For additional information about setting up a Judges' Training Session, contact Ed Kinser (ejkinser@cox.net) or Jeanne Carson (jcarsaab@yahoo.com), members of the MDGA Judges' Committee

Healthy Goats - Our goal

Finally, within the last couple of weeks, I did what I knew to do. Have you ever been there? You know what you need to do but life just keeps going...every day, day after day, and you don't do what you need to do? I KNOW nutrition is the most important part of every day. And although I feed my family real, nutrient dense foods and limit sugar, I haven't been feeding my family a good multivitamin. Even though I KNOW we all need it.

But my goats, oh, my goats get their minerals filled every week. Religiously. Now, don't be telling my husband that I love my goats more than him, OK? Remember, I said I finally found the best nutrition system for my family. I finally did what I knew was best for us. This may be something that you know to do as well for yourself and your goats. But are you actually doing it? A goat lacking essential vitamins and minerals will be a sick goat. And because most of us are raising goats in intense or semi-intense management, it is up to us to provide our goats with what they need to be at optimal health. When they are lacking in nutrients, they will struggle to get bred, with pregnancy and recovering from pregnancy. And they will be more prone to worms, pneumonia and other diseases and sicknesses.

So, what do you need to do? Here's where you can start:

1. Know your area and it's deficiencies. You can follow this link, [Mineral Resources On-Line Spatial Data](#), to find out the levels of minerals in your area. (Very important to know!)
2. Contact your local extension office. They are very happy to help! The county I live in is the biggest county in Montana (and Montana is big already!), so I wanted to know specifically for our area what minerals we were low on and they were happy to help.
3. Offer loose mineral free choice at all times. You can buy a mineral feeder like [this](#) or make one yourself.
4. Buy mineral specifically for goats. Do not buy mineral labeled "Sheep and Goat Mineral". This mineral DOES NOT have copper because it is toxic to sheep but goats NEED copper in their diet.
5. The mineral needs to have the proper ratio of about 2 parts Calcium to 1 part Phosphorus.
6. Consider adding Diamond V Yeast Culture XP-DFM in a separate mineral feeder along with the goat mineral. It will give goats an added boost with extra protein and vitamins. It also aids in digestion by increasing the ruminal yeasts and bacteria and helps the goats to better utilize their food. (Our goats LOVE it!) It is on the spendy side but a bag lasts a long time and it is well worth the investment. We have found that it helps in several areas. Better health overall
 - Better milk production
 - Shinier coats in the summer
 - Thicker coats in the winter
 - And a healthier animal will fight off disease and pests in a much better and proactive way! And a healthier animal will fight off disease and pests in a much better and proactive way!

7. A water source can actually affect the absorption and use of minerals in a goat's body and actually bind the very minerals that are desperately needed to make a goat healthy. In fact, we finally realized that our well water is high in sulfur, and iron which inhibits the absorption of other minerals, such as copper, leading to deficiency. We now supplement with copper on a regular basis using [these copper boluses](#).
8. Do not buy mineral blocks for several reasons:
 - They are a great stepping stool for cute kids
 - And cute kids poop on them
 - They are too hard on a goat's teeth (You don't want chipped goat teeth!)
 - Not efficient enough for a goat to have the intake needed. Their soft tongues are not made to lick on a hard mineral block.
9. Do not "top dress" a goat's feed with minerals. They will not get adequate benefit from this method. It must be offered as free choice, loose mineral at all times.
10. Do not mix anything with minerals. Do offer baking soda (because of the many health benefits it gives them!), but provide it in an additional container and likewise for anything else you want to offer your goats free choice. For instance, baking soda is high in sodium and if mixed with the minerals, the goats would end up consuming less mineral, which you don't want!
11. Do not force feed salt. It is already a part of the loose mineral mix already offered on a free choice basis. Heavily salted rations cause goats to eat less. A pregnant doe who consumes too much salt may have udder problems -- edema (subcutaneous accumulation of fluids).

Those are excellent tips, but you may be wondering: Why do our domesticated goats need minerals? A goat's natural habitat, in the wild, is either the desert or mountainous regions. In my area, there are no wild mountain goats happily frolicking around. Why? Because our area does not support the nutritional needs of a goat. And when we confine our animals to small places, they are not allowed to browse, graze and move on to the next location to continue finding and eating the foods needed.

What do the desert and mountains provide naturally for a goat?

- ✓ Mineral deposits in the rocks that they can lick
- ✓ An abundance of evergreens
- ✓ Fresh, natural water sources

Nutrition for people and animals is complex and requires a lot of information, study, and training to get it right. It is never advised to mix your own ratios and rations for animals. So many things can go wrong. But we also have a responsibility to learn as much as possible and to keep a close eye on our animals for symptoms and changes in their diet, behavior, and surroundings. You don't want to be well on your way through a cold winter or during kidding season to find that your goats are starving for nutrition. Prevention is so much easier than trying to figure out exactly what you are dealing with. Those situations are scary, frustrating and can become quite costly. Do right now what you know to do: Get goat mineral out to your goats and consistently keep it filled up for them. They will thank you. And you will have truly healthy goats. And the worst of your problems will be who's ears to scratch first.

Courtesy of MDGA Member:

Delci Plouffe

A Life of Heritage

delci@alifeofheritage.com

alifeofheritage.com

<https://alifeofheritage.krtra.com/c/lawRjekDCvoQ/mx0o> - YouTube



Resource Links

The links listed here can be useful to any dairy goat owner – List is organized in alphabetical order, not in order of preference.

SUPPLIERS:

Caprine Supply

(<http://www.caprinesupply.com/>)

Hamby Dairy Supply

(www.hambydairysupply.com)

Heritage Animal Health

(<http://www.heritageanimalhealth.com>)

Jeffers

(<http://www.jefferslivestock.com/>)

Jolly German Livestock Supplies

(www.goatworld.com/store/)

Mid-States Wool Growers Co-op (Sheep & goat supplies)

(<http://www.midstateswoolgrowers.com/>)

Nasco Farm and Ranch

(www.enasco.com/farmandranch)

PBS Animal Health

(<http://www.pbsanimalhealth.com/>)

Pipestone Veterinary Supply

(<http://www.pipevet.com/>)

Premier

(<http://www.premier1supplies.com/>)

Valley Vet Supply

(<http://www.valleyvet.com/>)

The Goat Shop

<https://the-goat-shop.com>

Goat health links :

A Life of Heritage

www.alifeofheritage.com

<https://www.youtube.com/channel/UCGabNsZ4TN0tQnmU5NUgpgv>

Fiasco Farm

www.fiascofarm.com

Thank you to all our life time supporters

Adetoro, Zaheed - Allen, Lavinia (MDGA '20 judge),
 Barnhill, Teresa - Bates , Gary - Beecher, Ryan,
 Bell, Steve - Berger, Tonya - Bischoff, Jessica,
 Braund, Chelsie Brinkley, Michele, Brown, Ronald,
 Buoni, Valerie - Caldwell, Holly,
 Campanali, AshleyAnn - Carpentier, Kelly,
 Clark, Shelley - Colunio, Geraldine - Cox, Darren,
 Crawmer, Kimberly - Crockett, Jason - Dahm, Ruth,
 Degenhardt, Sonya - DeGuire, Karen,
 Deitch, Courtney - Denyes, Laura - Derer, Annette,
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 Evans, Hannah - Fernicola, Vincenzo - Fitch, Kara,
 Floyd, Kristina - Ford, Scotty - Foster, Loretta,
 Franklin, Nora (Christy) - Gayler, Mariah - Gettler, Joe,
 Gibson, Elizabeth - Goodart, Marie - Groth, Kathryn,
 Gunn, Jr, Keith - Hackman, Dannette,
 Hall, Maureen - Harwell, Julie - Hayden, Deborah,
 Hodges, Patricia - Hoenmans, Jill - Hunt, Joslyn,
 Hunter, Tiffany - Hurlburt, Kathleen -Jernigan, Missy,
 Joyce, Sharon E - Keyser, Geneme,
 Kirkbride, Kevin - Kline, Heather - Kyle, Barbara,
 Larsen, Christy, Le Brun, Anita J.,
 MacFadden, Missi - Maher, Benjamin,
 Mellerup, Justin - Menard, Magan - Miller, Ramsey,
 Minck, Susan - Montague, Elisabeth - Moots, Airin,
 Moze, Daryl - Myer, Kathleen - Newberry, Jessica,
 ONeal, Kerry - Pfaltzgraff, Elise - Pittson, Danielle,
 Poston, Judy - Reed, Kristi T - Reed, Melissa,
 Reich, Krystal - Reithinger, Hannah - Richardson, M,
 Rogers, Kara, Rosell, Jimena - Roy, Brittany,
 Sanders, Ashley - Schmidt, Elizabeth,
 Sennott, Linda - Shaw, Quintin - Sherman, Karie,
 Shinkle, Rose - Smathers, Teia - Smith, Beverly,
 Steiner, Stacy, Studdard, Gena - Tarver, Paula,
 Terrill, Paula - Tervo Regina(20' MDGA Judge),
 Thomas, Terry - Tritt, Leslie - Valentine, Wendy,
 Vestnes, Helge - Voissem, Jeunique,
 Weber, Natalie - Weber, Shelley - Webster, Jared,
 Welk, Karen - White, Amy - Wilcox, Jacqui,
 Wilcox, Tiffany - Wilcox, Kailey - Willard, Tammy,
 Wolff, Clarence F. Jr. - Wood, Timothy,
 Woodard, Elizabeth - Workman, Laura,
 Katie Youmans - Zandbergen, Jennifer

If I have missed listing any life members here, please contact me & I will be sure & list you in the next newsletter.

Shows/Events

Kentucky

This show Canceled

KY Quad Mini Squad

KY Mini Dairy Goat Classic - Edmonton, KY

Saturday - May 16, 2020

2 Ring Mini Show - Jr & Sr does

2 Ring Nigerian Dwarf Show - Jr & Sr does

Show Chair: Dee Daniels - 270-792-3868

kymdgc@gmail.com

Texas

This show Canceled

Hill Country Mini Milkers Kendall County

Fairgrounds - Boerne, Texas

Sunday - May 17, 2020

2 Ring Mini Nubian Show - Junior and Senior Does

www.HillCountryMiniMilkers.org

<https://www.facebook.com/HCMMTX/>

Show Chair: Kerry O'Neal

hillcountryminimilkers@gmail.com

Washington

This show Canceled

Pacific Northwest Dairy Goat Club

Cowlitz County Fairgrounds - Longview, WA

Saturday - June 27 2020

3 Ring dual sanctioned show & milk test competition.

See website for more information!

pnwminidairygoatclub@gmail.com

<https://pnwmdgc.com>

Unfortunately there is a chance many of the shows have been canceled due to the Covid-19 virus lock-down in many states. Please check with the shows secretary to be sure the show you wish to attend isn't one that needed to cancel.

Mini Goat Clubs

Listed free

Texas

Hill Country Mini Milkers

Boerne, TX

Email: hillcountryminimilkers@gmail.com

Website: <http://www.HillCountryMiniMilkers.org>

Washington

Pacific Northwest Dairy Goat Club

Longview, WA

Email: pnwminidairygoatclub@gmail.com

Website: <https://pnwmdgc.com>

V-Show News

MDGA will offer three V-shows this year to help offset the possible cancellation of some of the live shows.

Deadline for entries are as follows:

Spring show - May 30th

Summer show - July 30th

Fall show - Sept 30th

Remember entries must be with pictures taken after the previous V-show deadline to qualify.

The fees for all V-show entries are \$5.00 per ring.

Start practicing standing your goats & getting those great show shots now.

Happy showing!

Tattoo Letters List by year

2010: A	2017: J	2024: S
2011: B	2018: K	2025: T
2012: C	2019: L	2026: V
2013: D	2020: M	2027: W
2014: E	2021: N	2028: X
2015: F	2022: P	2029: Y
2016: H	2023: R	2030: Z

The letters "G," "I," "O," "Q," and "U" are not used to designate a year, as they can be mistaken for another letter if the tattoo is not clear.

Newsletter Deadline Dates:

January 15th - January/February issue

March 15th - March/April issue

May 15th - May/June issue

July 15th - July/August issue

September 15th - September/October issue

November 15th - November/December issue

**Have a story, club, show, resource link, recipe
or anything else Mini goat related you think members
would enjoy or benefit from?**

**Send them to: Jacqui at
newsletter@miniaturedairygoats.net**

Please submit your ideas by the 15th of the month.

Feel free to contact us if you have questions.