



BROWSE

News from the Ontario Goat Breeders' Association
www.ogba.ca

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The Canadian Caprine Classic

Nov. 18-19, 2006, London, Ontario

Judges: Joe Raff and Peter Snyder

Question: How many Boer breeders does it take to plan a dairy show?

I believe it was March of this year when I was approached by Danielle Browning with a question, "If I have a goat show in London, will you come?" Little did I know at that time how the question would eventually snowball and give birth to what has become the Canadian Caprine Classic. For two (and a half) days 21 exhibitors with 223 entries came together under one roof to exhibit some of eastern Canada's finest caprine genetics.

As the concept for the event evolved it became an all-sectors, all-breeds exhibition and trade show. I have dealt with the question many times - where can someone go to learn more about the goat industry as a whole? As one of the fastest growing sectors of agriculture and as a sector that is defining itself as mainstream (as opposed to alternative!) the Caprine Classic has attempted to be an industry-wide trade show where people new to the industry and seasoned veterans alike can come to learn more and to connect with one another.

Saturday was packed full of excitement with Joe Raff of Texas A&M judging the Boer and Angora shows. Nearly 300 goat people came through as spectators and to attend the trade show. In the afternoon 22 young exhibitors vied for top honours in the showmanship sections. Thank you especially to Andrew Hansford for stepping in as CGS showmanship judge when the forces of nature made it impossible for Sue Barker to attend. Congratulations to Adrian Franken for his champion display of showmanship. Our judge from Texas, Joe Raff (who sees many young exhibitors) was truly impressed with the calibre of our showmanship exhibitors.

Saturday evening was the gala banquet with 45 producers in attendance. Tracy-Lynn Reside from CCSI gave an educational presentation on genetic improvement programs, explaining some of the tools and untangling some associated myths. Joe Raff gave a

The objectives of OGBA are:

1. develop, provide and circulate sound and objective information about goats;
2. assist goat owners in the improvement and development goat breeds;
3. encourage and promote the advancement of the goat industry and new technologies such as AI and embryo transplant;
4. assist in the development of the meat, fibre, miniature, and dairy products markets in Ontario;
5. promote the development, sale, and export of agricultural products relevant to the goat industry;
6. provide educational opportunities related to agriculture and rural life relevant to the goat industry;
7. work co-operatively with provincial and national livestock groups for the advancement of the goat industry.

Interested in being a Director?

Article VII of the current Constitution (October 2005) states that Members interested in becoming Directors must submit their intent in writing 90 days prior to the AGM. If more than three (3) members submit letters of intent, voting will take place at the Annual General Meeting. New directors will assume office following the election and after the conclusion of business of the retiring Board of Directors.

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brief introduction to the American Boer Goat Association's Boer Goat Improvement Network. He also introduced participants to the FFA and 4-H wether programs that drive the industry in the US. You could see people's ears perk up when he mentioned that at his last sale the top wether sold for \$6900!

Sunday brought the open dairy show. Thank you to Peter Snyder who drove from New York (very last minute) to judge the show. Nearly 100 goat people sacrificed a cozy Grey Cup afternoon to attend as some of the finest genetics

in the country walked through the show ring. Congratulations to Andrew Hansford for his Supreme Champion Saanen doe Ancest Matrix Roxcette. Congratulations also go to Andrew Hansford for his LaMancha doe Ancest Gobblin's Giggles who took the Supreme Champion Udder award winning a *GoatKeeper* prize package. Although the Classic's spotlight sale was cancelled, this certainly does not reflect the state of the industry. In fact, conversation with exhibitors show that it reflects the strength of the breeding market as most stock has been spoken for already.

Danielle and I cannot express how much we appreciate those who stepped up to support and participate in this event's first year. We have already begun to plan next year's event for the same time next year and look forward to seeing many of you there!

4-H Goat Club Success

Taken from the Friday, September 22, 2006, Shield-Stirling Edition

Asphodel-Norwood - The Norwood 4-H Goat Club wrapped up a successful summer with their participation in the annual Peterborough County 4-H Achievement Day at the Norwood Fairgrounds.

Winning the Grand Championship Showmanship award was Stephanie Warner with Rachel Bolton taking Reserve honours. Rachel won the Grand Champion Senior goat award with Clarke Stanley winning Grand Champion Junior goat honours and Joely Manbeck, the Reserve award.

Other winners included:

- * Senior Showmanship (14 years and over) - 1st, Stephanie Warner; 2nd, Rachel Bolton; 3rd, Steven Stockdale.
- * Junior Showmanship (10-13 years) - 1st, Evan Stanley; 2nd, Jessika Stockdale; 3rd, Cameron Stockdale.
- * Angora Class, conformation - 1st, Krystal Terry; 2nd, Cameron Stockdale; 3rd, Steven Stockdale.
- * General Goat, conformation - Senior Goat, 1st, Rachel Bolton; Junior Goat, 1st, Clarke Stanley; 2nd, Joely Manbeck; 3rd, Jessika Stockdale

Second Annual International Goat Symposium

by Kelly Maloney

Agriculture Development Officer, City of Kawartha Lakes

It is with great excitement that I would like to announce that the 2nd Annual International Goat Symposium is beginning to take shape.

Following a review of evaluations received from participants of the 2006 event, as well as input from producers, speakers, and sponsors, the decision has been made by the steering committee to initiate plans for a second annual International Goat Symposium. The event will be held the last week of July 2007, in Lindsay, Ontario. Exact details of date and location are still to be finalized.

The steering committee have appreciated the tremendous support for hosting the event received from those in attendance (and others unable to attend), and would like to tap into that enthusiasm to produce another excellent event.

Please spread the word that the Symposium steering committee is looking for volunteers to assist with specific tasks related to the event. We need people interested in participating in various planning committees such as the seminar, bus tour, show, banquet, sponsorship, and communications.

Anyone interested in helping out in any way large or small is asked to contact myself at kmaloney@city.kawarthalakes.on.ca, 705-324-9411 ext208, or 1-866-397-6673.

Grey Bruce Farmers Week - Goat Afternoon

Saturday, January 6, at Elmwood, Ontario

Registration is at 1 p.m. at the Elmwood Community Centre. Topics are: Genetic Improvement and Herd Productivity in Goats (Brian Sullivan, Geneticist, General Manager, Canadian Centre for Swine Improvement); National Identification and Traceability - a "Piece" of the Broader Puzzle (Garry Claassen, President OGBA); Mimicking Nature's Way: Free Access Feeding of Acidified Milk (Dr. Neil Anderson, Lead Veterinarian, Disease Prevention - Ruminants, Animal Health and Welfare Group, OMAFRA). For more info, visit www.greyagservices.ca, phone 519-986-3756, fax 519-986-2643, or email info@greyagservices.ca.

Improve and enhance your goat management

PRODUCTION MANUALS

Manual #1 - Let's make a Decision: Aimed at the new or novice goatkeeper, or anyone thinking about raising goats, this manual has everything you need to know, starting with selecting stock to record-keeping charts. It is written by goatkeepers, for goatkeepers, in terms that everyone can understand.

Manual #2 - How the Industry Grows: This manual has been produced for the more experienced goatkeeper. It is a more in-depth look at products and marketing. Topics include: grading meat goats, assessing a live goat's body condition, Grade A requirements for shipping milk, and faults in raw mohair. The writers of this manual have over 50 years combined experience in raising goats.

Price per manual

OGBA Members \$25.00 Non-Members \$35.00

Prices are in Canadian funds. Shipping is \$5 extra per manual, or arrangements can be made for pick-up in your district. Order manuals through the OGBA Secretary.



Backward Glance...

*This story was taken from the
October-November 1983 issue of Browse*

Establishing a Meat Herd (Part One)

Francis Gay

Background

Very little research has been done into meat goat production. Although chevon (goat meat) is eaten by a majority of people throughout the world, published material on growth rates and breeding programs is scarce. In North America especially, breeding goats for meat production is pioneer work.

Dairy goats, on the other hand, benefit from large support systems. Goat shows, extended pedigrees, milk recording - all geared to serve the dairy producers. Meat goats are, generally, looked upon as cull dairy animals. As such, they're often deprived of the kind of attention and promotion they deserve.

Producers

Who raises meat goats? Some people get into meat production to save the labour of milking twice a day all year long. Other people would like to ship milk, can't find a steady market and switch to meat because of demand is always "greater than the supply". Many do it for purely financial reasons. Capital outlay to start a dairy, rising feed costs and soaring interest rates force many would-be dairy producers to turn to meat production as an alternative to giving up goats altogether. For these people, meat production is the bread-and-butter part of raising goats.

Then we have serious breeders. They've long since established their markets, culled most of their non-productive animals and managed to have the whole herd cycle, breed and kid together in time for the Christmas or Easter market. They prefer meat goats, just as Hereford breeders prefer beef cattle.

What they are trying to do is produce the perfect meat goat, produce market kids which reach 40 pounds at eight weeks - and dress at 75%. They're trying to breed a sire whose daughters can reach 75 pounds at five months of age and who produce progeny who do the same, consistently. They're breeding towards the ideal, and they do it for the challenge.

Establishing a Herd

For people who already own dairy goats, the easiest method would be to upgrade their own herd using a good meat-producing buck. To do this carefully study offspring from the buck. Are they all good meat type animals, even when they come from a very "dairy" dam? Ask to see records of kid weights. Does the buck pass these meat characteristics through his daughters to his granddaughters? Remember, there are no "stars" awarded to the good meat-producing sires. You will have to judge for yourself the quality of the animal and his offspring. You will also have to do some rigorous culling in your own herd by the use of extensive record-keeping.

Where would you find examples of good meat goats? Oddly enough, dairy goat shows often have quality meat animals competing, especially in the kid classes. Because of their superior size and development, meat doe kids often place first in junior dairy classes. Some near perfect meat does also have a dry leg towards their championships. Of course, they will lose out later in milking classes where their lack of angularity and "dairy character" would put them at the end of the line. When you find such a kid at the goat show, talk to her owners and see if they have any others "just like her" at home. Often these people have a couple of lovely meat does they couldn't bear to part with and will be only too proud to show you. If they have the same sires but different dams, you are on the right track!

Next Issue: "Part Two" includes the conclusion of Establishing a Herd; Meat Breeds; Health; Economics and Conclusion.

Nannie's HOLIDAY Pantry

CARAMELISED ONION & GOAT CHEESE GALETTES

- 1 large onion, sliced
- 2 red onions, sliced
- 1/2 pack fresh coriander
- 5 ounces goat cheese
- 1 package ready-rolled puff pastry
- 2 tablespoons each olive oil & balsamic vinegar

Preheat the oven to 425°F. Heat 2 tbsp olive oil in a medium pan and add 1 large onion and 2 red onions and 1/2 pack fresh coriander, chopped. Cook over medium heat for 5 minutes, stirring occasionally, then cover pan and cook for a further 5 minutes. Uncover, add 2 tsp sugar and 2 tbsp balsamic vinegar and cook for 10 - 12 minutes, stirring occasionally. Unroll puff pastry and cut into four rectangles. Place on a baking sheet and cook for 10 minutes. Remove from the oven and divide the onion mixture between them, leaving a half inch border around the outside. Crumble goat cheese and sprinkle it on top. Return to the oven for 8 - 10 minutes, until the cheese melts and starts to turn golden. Makes 4 servings.



HAWAIIAN GOAT MINI-KABOBS

- 1 lb boneless leg of goat, cut in 3/4" cubes
- 1 14-oz can pineapple chunks, each cut in half
- 1 cup Italian dressing
- 1/4 cup melted butter
- 1 clove garlic, minced
- 3 slices bacon, cut in 1" pieces

Combine cubed goat, dressing and garlic in a shallow glass dish and marinate for 1 hour or overnight in refrigerator. Alternate cubes of goat meat, bacon and pineapple on mini-skewers or round toothpicks. (You can also add tomatoes, onions, bell pepper, or even jalapenos for a little extra taste.) Brush with melted butter. Broil 5 to 8 inches from heat source for 5 minutes. Serve hot. Makes 6 servings.