

EAST COAST REGIONAL SPECIALITY SHOW

East Coast Region Oberhasli Specialty

June 3, 2012 –

Hosted by the Virginia State Dairy Goat Association, Manassas, Virginia

Judge: Erin Griner

Entries: 30



SENIOR DOES

2 & Under 3 Years: 1st Place – Blue Ridge Another Rose

Owner: Kathleen Anders

3 & Under 4 Years: 1st Place – Blue Ridge Zenith

Owner: Kathleen Anders

4 & Under 5 Years: 1st Place – Summerduck Abbigails Wildflower

Owner Bryanna Curley

5 & Under 6 Years: 1st Place – Blue Ridge Her Excellency

Owner Linda Anders

6 Years & Older: 1st Place - Liddle Tears Touch Of Class

Owner Sandy Crum

Grand Champion: Blue Ridge Her Excellency

Reserve Champion: Liddle Tears Touch Of Class

Best of Breed: Blue Ridge Her Excellency

Best Udder: Blue Ridge Her Excellency

Dairy Herd: Blue Ridge Dairy Goats / Steve Anders



SR. GRAND CHAMPION

JUNIOR DOES

Intermediate Kid: Liddle Tears Shades of Black

Owner Sandy Crum

Senior Kid: Cherokee Tears Rider On The Storm

Owner Molly Crum

Senior Dry Yearling: Cherokee Tears Highland Vision

Owner Molly Crum



JR. GRAND CHAMPION

Grand Champion: Cherokee Tears Highland Vision

Reserve Champion: Cherokee Tears Rider On The Storm

Junior Get Of Sire: Cherokee Tears Sento Jack Rabbit / owner Molly Crum

Junior Produce of Dam: Cherokee Tears Enchanted Stone / owner Molly Crum



SR. RESERVE GRAND CHAMPION



DIRECTORS & COMMITTEES

Executive Director:

Elise Anderson

Vice Director:

Tom Kuettnner

Secretary/Treasurer:

Rachel Anderson

Fundraising Committee:

Linda Wilmoth

Publications Committee:

Rachel Anderson

Erin Cooper

Supported Show Committee:

Kathy Autry

Elise Anderson

Specialty Show Committee:

Molly Crum

Elise Anderson

Working Wether Committee:

Cindy Kettunen

Youth Program:

Sarah Love Davis

Ken Feaster-Eytchison

Product Committee:

Deb Schneider

IT:

Tom Kuettnner

Official Artist:

Regina Stahl-Brinskey

Volunteer Coordinator:

Ken Feaster-Eytchison

INTRODUCING THE BUCK RAG...

The Buck Rag is dedicated to our wonderful stinky boys. Bucks are vital to any herds success either as a dairy animal or a conformation animal. This new publication allows the boys to shine in all their glory. Members can promote their herd sires, advertise semen sales, and their stud services.

Deadline is September 1, 2012. The Buck Rag is due to come out mid/late September in time for fall breeding season.

Advertising rates are as follows :

Business Card: \$10.00

Quarter Page: \$15.00

Half Page: \$20.00

Full Page: \$25.00



Publication is an 8 1/2" by 11" and in color.

Contact: Rachel Anderson

(904)-483-6126

chaoskos@gmail.com



CONTINENTS

Specialty Show: pg 1

Directors & Committees: pg 1

Pack Goat Essay Contest Winners: pg 2

Classifieds: pg 2

Recipes: pg 2

Member Profile: pg 3

Supported Entry: pg 4

Semen List: pg 4

SPECIALTY SHOW...

Oberhasli Goat Club 4H/FFA Packgoat Essay Contest Winners

Junior Division: Caven McIntyre-Brewer

Hi, my name is Cavan and I would like the Oberhasli because I have an organization called Socks for Vets where I give socks to the Veterans. I go see the Wounded Warriors and some of them don't have legs so they have to use fake legs and some of them want to go hiking and can't carry their stuff. So, I would train it to work with them because I have been studying that the Oberhasli has a very kind and gentle temperament.

Don't worry about him being lonely. We have an Oberhasli/Nubian wether who will be his friend and is very nice. I also got permission to bring the goats to the state Veterans home so the Veterans could meet them. They tell us that they miss their farms and I think they really do. I would also take the Oberhasli goatpacking so he would get lots of exercise. I would name the Oberhasli Socks for Socks for Vets. People have also requested for the goats to be in parades so we can educate people about what we are doing.

My family and I built a goat house and it is sized for four goats so it will have a good house. I will take good care of him and feed him, give him plenty of love, and show other people how helpful goats can be and that they don't eat everything they see- just the good stuff.



Winners: Lyndsey Mullen and
Caven McIntyre-Brewer

My Packgoating Experience
By: Lyndsey Mullen

Hi, I'm Lyndsey. I live on a wooded nine acre farmette with my parents and extended furry/scaly family (dogs, cat, chinchilla, various species of reptiles, and of course GOATS!). I got my first goats (two baby Saanens) when I first joined the Fredrick County 4-H Packgoat project two years ago. From there, my love of goats expanded as did the goat herd (currently at seven of the "little darlings"). I could write pages about each one my goats' different personalities and quirks, but for time's sake I'll stick to my exclusive packgoat (I lease my other packgoat-able goats to other 4-H members).

Senior Division: Lyndsey

AppleJack { a.k.a. Jack} is the Saanen wether that started my packgoat adventures. He was just a day old when I adopted him (and his "brother" A.J.) from a dairy farm, whose owner supported packgoating as an alternative to the meat market. In the two years that I've had him, Jack has grown from a little bottle-baby lap goat, to a 200 pound 'mamma's boy', who still think he's a baby lap-goat. Jack is the dominant goat of the herd; although, none of the other goats takes him very seriously – maybe because he perks his ears up and gives little baby baa whenever he sees his human mommy.

Ever since Jack was a little tyke, I have been training him to be the perfect packgoat (for me at least). We first started with the small stuff: proper leash manners, the ability to stay tied to a high-line without self-strangulation; and the realization that our dogs and goat can peacefully coexist. Once we covered the basics we began to train for harder obstacles such as: stamina for longer and rougher trails, increasing strength for heavier weight loads, overcoming the fear of scary "goat-eating" objects (e.g. the saddle and panniers), and the realization that goats do not, in fact, melt in water. I cajoled my father into building goat-training "toys", such as a balance beam, a teeter-totter, and an A-frame, to mimic hiking trails obstacles. But, I have found that the most effective training tool is simply spending time with my goats. Goats, especially Jack, LOVE attention, and all the time spent on daily activities of goat motherhood are well rewarded with trusting behavior that translated to the trail. One of our greatest accomplishments occurred last summer during a 4-H Packgoat hike along the Monocacy River. A few other fellow packgoaters and I overcame a caprine waterphobia and crossed the Monocacy River with our goats. In fact, Jack was behaving so well we splashed up and down the river for a good half-an-hour!

My recent now full-time college schedule has presented some challenges, but I try to walk the goats (with the dogs) through out woods at least a few times a week, in addition to enjoying longer hikes with my local packgoat club. Additionally, joining the Ohio packgoat club, and attending their overnight packgoat rendezvous has been a fantastic way for Jack and me to get more packgoat experience. My future plans include teaching Jack how to drive (I recently acquired a snazzy blue goat cart and harness). Also, when I turn 18, I plan to become a 4-H volunteer to continue being involved in the packgoat club. Owning goats and participating in packgoating has opened a world of opportunities and fun adventures for me but most importantly, I love being the mommy of seven hooved children.



CLASSIFIEDS

FOR SALE OR TRADE

Foundation pure Zebu calves, excellent pets, companions, breeding stock. For hay, dairy goats, equipment. Ask we might!
Mullins Croft Farm
(813)653-3441
mullinsmules@aol.com

Handmade Cold Process Goats Milk Soap - made with all natural products - essential oils and herbs.
Fastrack@Distributor - First in direct fed microbials.
Michelle Kuettnner
(229) 686-6863
kickinksoapcompany.com

Luv Your Mug!™
Shaving Soap With Slip!
Got Sensitive Skin?
I Luv Your Mug!™, You should too.
Please visit our website for a full list of products and herd information.
Wild Branch Naturals
(715) 696-3286
www.yahswildbranch.com

Mini Oberhasli Babies
(D.O.B. 10/27/2011)
On bottle, ready for their new home. Already disbudded and really healthy. Registered parents from nationally recognized lines.
Dam: (Nigerian) Wee Woods Farm Bessie
Sire: (Oberhasli) Sire Echo Amyross
Kids can be registered under F1 generation with NMGA & TMGR
Lu Flaherty
312-342-0734
weewoodsfarm@windstream.net

The first 25 words are free for members with .10 per word after. Non members are .10 per word. Please include contact information when sending in classifieds

RECIPES

Spiced Pears with Goat Cheese

Ingredients

3-4 ripe pears
1 cup water
1/4 cup brown sugar
1/2 lemon, or about 1 Tbsp. lemon juice
1/2 tsp. whole cloves
1/4 tsp. ground cinnamon, plus more for garnish
1/4 tsp. freshly ground ginger, or 1/8 tsp. dried ginger
1/8 tsp. allspice
3-4 ounces chevre goat cheese
1/4 cup honey

Note: For a shortcut, use canned pear halves, baking only until the pears are thoroughly warmed.

Preheat oven to 350° F.

Prepare a baking dish by coating the bottom with half of the lemon juice. Combine the water, brown sugar, cloves, cinnamon, ginger and allspice in a bowl and mix well.

Now, for the pears. Ripe pears are fairly soft, so you'll want to be extra gentle in handling them during preparation.

First, cut the pears in half lengthwise, using a very sharp knife to avoid bruising them. Then, core the pears by scooping out the center — a serrated grapefruit spoon works well for this. Finally, peel the pear halves, and place cut side down in the baking dish. Sprinkle the remainder of the lemon juice over the pears.

Add the spice mixture to the baking dish, cover with a lid or aluminum foil, and bake for about 35-40 minutes until the pears are tender, but still hold their shape well.

Remove from the oven, and gently turn the pears over.

Using about 1/2 ounce goat cheese for each pear, press the cheese into a spoon to mold it into an oval shape, then carefully place in the center of each of the baked pears.

Return to the oven, uncovered, for about 10 minutes, or until the cheese is thoroughly warm and soft.

Garnish with a sprinkling of cinnamon, a spoonful of the spiced syrup, and a drizzle of honey for each pear.

Serving Suggestions

These spiced pears make a delicious and beautiful dessert when served warm, straight from the oven.

However, they can also double as a salad or appetizer.

For a salad, chill the cooked pears thoroughly before adding cold goat cheese and honey. Serve on a bed of spring greens, or a leaf of Romaine lettuce.



From www.everything-goat-milk.com

FROM THE MEMBERS...

HK/New Era Dairy and Hickory Knoll Farms Creamery, LLC

Hickory Knoll Farms Creamery, LLC opened its doors in 2011. It is an on-farm creamery that specializes in the production of farmstead, artisan cheeses. Its roots run deep... HK/New Era Dairy began shipping milk as a commercial dairy in the summer of 2000. It was a joint venture, combining two herds, Rusty Plummer's *Hickory Knoll Farms* and Mike Metzger's *New Era*. The two herds had been physically maintained together for several years prior to the initiation of the commercial dairy; and had been developed primarily for the purpose of exhibition. The main breed for Hickory Knoll Farms was the Alpine, and the breed of choice for the New Era herd was the Oberhasli. Prior to shipping milk; we were milking between 40 and 60 animals and were successfully exhibiting at several shows each year; including the ADGA National Show and the NAILE. In 1999 we decided that the goats either needed to start paying their own bills, or that the size of the herd was going to have to be significantly reduced. The State of Michigan was consulted and the barn was enlarged to incorporate a bigger herd, as well as a parlor and milkhouse. In 2000 the construction was complete and we had acquired more goats. We had intended to ship milk with the Ohio Coop. As our first tank of milk was ready to ship, we were notified that the coop had lost their contract and they would NOT be picking up our milk. I remember sitting on the roof of the barn (I had been shingling when the call came in) thinking "now what?" I was aware of a creamery located in the thumb of Michigan that was just beginning to process both fluid goat milk and cheese. I called them up and asked them if they would be interested in buying our milk. We began shipping milk to them. This went on for about a year before that plant went bankrupt, still owing us a substantial amount of money.



The only other option for us to ship milk in Michigan was a broker that was buying most of the fluid milk in the state and shipping it to numerous places; some as far away as Vermont. A phone call was made and we began shipping milk with that broker. This went on for several years. When fuel and feed prices started rising, we decided that we needed to do something else. We simply could not afford to continue shipping milk at the prices we were receiving. It was costing more to feed the goats than the milk was bringing in as revenue. About this time, recession hit the construction industry where Rusty was employed. Rusty had always had an interest in making cheese and dabbled in it when time allowed. In 2010 it was decided that the 256 square foot room on the back of the house would become a creamery and we would start selling farmstead goat cheese. Michigan has some of the strictest dairy laws in the country. After consulting with the Michigan Department of Agriculture inspector, the construction began. We also began investigating our options for a pasteurizer. Many of the small creameries use a 15 gallon pasteurizer. Upon investigation, we found that the larger 60 to 70 gallon ones were not all that much more expensive. We originally looked at pasteurizers from Europe, but eventually located a company in Wisconsin that would custom make it. Our pasteurizer/cheese vat will do batches of milk between 30 and 70 gallons. We also began watching EBay for commercial sinks and coolers.



Europe, but eventually located a company in Wisconsin that would custom make it. Our pasteurizer/cheese vat will do batches of milk between 30 and 70 gallons. We also began watching EBay for commercial sinks and coolers.



It took about 12 months to get things up and rolling, and in March of 2011 we finally became the licensed creamery known as Hickory Knoll Farms Creamery, LLC. Finding a location in which to market our cheeses was the next hurdle. In the summer of 2011 most of our marketing was accomplished at farmer's markets across southern, lower Michigan. We were producing four flavors of chevre, and three aged tommes. At this time the dairy was still producing way more milk than the creamery needed for cheese production. The excess milk was still being shipped through the broker. Things went well that first summer, but as fall approached we began to wonder about winter marketing of our product. About that time a new marketing opportunity came along for our excess milk. In October, we began shipping the milk that was not needed at Hickory Knoll Farms Creamery to a creamery in Ann Arbor for substantially more money than the broker had been paying. We also found two year-round farmer's markets at which we could successfully market our cheese throughout the winter.



Spring of 2012 began our second farmer's market season. This year we are selling at nine markets every week distributed from the Detroit area to Holland. We also market a plain chevre direct to a brew-pub on a weekly basis for use as the topping on their goat cheese pizza. We have added a Greek style feta to our lineup of cheeses; as well as a new aged cheese, "Cabra Borracho", or drunken goat. This aged cheese spends part of the aging process in red wine that we obtain from a local mid-Michigan winery.



The Oberhasli herd is still part of the milking herd that supplies milk for the creamery. There are daughters and granddaughters of the old show does in the current herd. Our herd is primarily comprised of Alpines and Saanens, but we also have Toggenburgs, Lamanchas, and a few Nubians. This summer we are milking approximately 140 does. About 40 of these females are programmed for fall kidding; which takes place in October/November. With the time commitment necessitated by the demands of the dairy; we no longer attend many shows. But, hopefully as the business matures, we will be able to hire some help so we can once again exhibit our goats. Starting our creamery has been an exciting adventure. It has taken longer and been more expensive than we ever imagined; but we now have a thriving business and are using about one third of the milk we produce.



RUSTY PLUMMER AND MIKE METZGER



COME VISIT
THE OGC BOOTH
AT
ADGA National
Convention
October 13th - 20th
Boise, Idaho

CONGRATULATIONS
ADGA NATIONAL
PREMIER OBERHASLI
YOUTH EXHIBITOR
ABIGAIL BALL

Submissions to the newsletter can be sent either by mail:
P.O. Box 898 Green Cove Springs, FL 32043
or email: chaoskos@gmail.com

Issue
First Quarter: Jan. Feb. Mar.
Second Quarter: Apr., May., Jun.
Third Quarter: Jul., Aug., Sept.
Fourth Quarter: Oct., Nov., Dec.

Deadline
December 20
March 20
June 20
September 20

Ad sizes and rates:

1 1/2" x 3"	\$10.00/issue	\$35.00/year
3" x 6"	\$25.00/issue	\$85.00/year
4 1/2" x 3"	\$35.00/issue	\$120.00/year
4 1/2" x 9"	\$50.00/issue	\$350.00/year

All articles have been reprinted with permission of the author / owner.

SUPPORTED ENTRY

Oberhasli Supported Entry Show
June 6, 2012
Walworth Fairgrounds, Elkhorn WI

Judge: Tom Considine

Senior Does

Under 2 yrs: Brackett's Sunburst Flame
Owner: Abigail Ball
2 yrs and under 3 yrs: GCH Spoon River Payton
Owner: C & D Onley
3 yrs and under 4 yrs: GCH Spoon River Padilla
Owner: C & D Onley
4 yrs and under 5 yrs: Brackett's Sunburst Ziti
Owner: Anna Goedland
5 yrs and Over: GCH Spoon River Patreese
Owner: C & D Onley

Grand Champion:

GCH Spoon River Patreese / C & D Onley

Reserve Champion:

GCH Spoon River Vanessa / C & D Onley

Best Of Breed:

Early Rise Acres Penny / Korey Statton



SR. GRAND CHAMPION



SR. RESERVE GRAND CHAMPION



BEST OF BREED

Best Udder: Early Rise Acres Penny
Best 3 Senior Does: Spoon River / C & D Onley



BEST 3 SENIOR DOES

Junior Does

Junior Kid: Spoon River Priscilla
Owner: C & D Onley
Intermediate Kid: Starlite Hills Karly
Owner: B Knilans
Senior Kid: Ober-The-Top Porschia
Owner: Abigail Ball
Senior Yearling: Ober-The-Top Ruby
Owner: Abigail Ball

Grand Champion:

Ober-The-Top Porschia / Abigail Ball

Reserve Champion:

Ober-The-Top Ruby / Abigail Ball



JR. GRAND CHAMPION



JR. RESERVE GRAND CHAMPION

Bucks

Junior Kid: Starlite Hill Preston
Owner: B Knilans
Senior Kid: Starlite Hills Canice
Owner: B Knilans
Junior Champion: Starlite Hills Canice / B Knilans
1 yrs and under 2 yrs: Starlite Hills Chas
Owner: B Knilans
2 yrs and under 3 yrs: Spoon River Vanessa's Vanard
Owner: C & D Onley
3 yrs and Over: Starlite Hills Mackensie
Owner: B Knilans
Senior Champion: Spoon River Vanessa's Vanard / C & D Onley

Grand Champion:

Spoon River Vanessa's Vanard / C & D Onley

Reserve Champion:

Early Rise Acres Schroder / Korey Statton

Best of Breed:

CH Tonka Tails Yorkshire Dale / C & D Onley



GRAND CHAMPION



RESERVE GRAND CHAMPION



BEST OF BREED

SEMEN BANK

BUCK	PB/AM	ADGA #	Straws Available
Aplenglow Mr Sinbad	AM	AB0991988	7
Cardinal-Lanes Prophecy	PB	B1214875	20
Cardinal-Lanes Valiant Patrick	PB	B1001107	10
GCH SV Nostalgic Loverboy Supreme	AM	AB0764517	2
Gretchenhof Crimson Tyde	PB	B1214699	30
Gretchenhof L. Tristan (polled)	BP	B1115205P	50
Highwater Alchemist	AM	AB0829523	65
Highwater Hal	AM	AB1085431	4
Highwater Hellzapoppin	AM	AB1100817	20
Highwater Sasha	AM	AB0802404	40
Highwater Troubadour	AM	AB1183109	10
Hyonahill Anything Goes	AM	AB0916338	10
Lyme Kiln O A Steppenwulf	PB	B0694939	5
Meadowsong Ace Remus	PB	B0958132	29
Meadowsong Alec Levi	PB	B0963102	10
Meadowsong Cody's Manfred	AM	AB1068004	9
Meadowsong D. Xergio	PB	B1076964	35
Meadowsong Levi Amos	PB	B1014128	20
Meadowsong Owen Asset	PB	B1135851	13
Meadowsong Rewind Dmitri	PB	B1068017	10
Meadowsong Rewind Yuri	PB	B1067992	10
Meadowsong WD Aristocrat	PB	B1076955	10
Meadowsong Winner's Rupers (polled)	PB	B1014126P	5
Mornim's Firefox	AM	AB1035000	9
Prancing Conan The Barbarian	PB	B0931580	18
Prancing Geronimo	PB	B1082676	25
Prancing Hedrick's Hey Joe	PB	B0102510	10
Prancing Lasher of Aplenglow	PB	B0991500	37
Prancing Neanderthal Man	PB	B0897611	8
Seekhaven-Farm Ezekiel	AM	AB1077842	18
Seneca Valley's Felix	AM	AB0643945	30
SG Clovertop's Salvadore	AM	AB0839930	20
SG Windrace Farm Saturn N Zeus	AM	AB1001913	10
The LLL Apollo Thirteen	AM	AB1088916	20
Tonka-Tails Hawkeye N The Wild	AM	AB0966749	10
Tonka-Tails Sir Chesterfield	PB	B0832753	20
Windrace Farm Bo Aztec	AM	Ab1033724	18
Windrace Farm Jester	AM	AB1085439	80

OBERHASLI SEMEN BANK

Through generous donations, the Oberhasli Goat Club now offers a semen bank for its members in good standing. To be eligible, a member must have paid the current year's dues. The "withdrawal" limits start over each calendar year (Jan 1 - Dec 31), and there will be no roll over from previous years. Semen is available on a first request; first filled basis - no holding semen.

In addition to the FREE 10 Straws (limit 3 per buck) that each member is eligible to receive, members may buy additional semen for a flat rate of \$5 per straw. All semen is limited to the available inventory.

Transportation is the responsibility of the receiver, delivery to destinations on my itinerary is free. Free use of my shipper is also available for a \$25 LN2 charging fee - we have UPS and FedEx pick up from zip code 32043. If you use my shipper, you may ship it back via UPS or FedEx ground. If you send a shipper via ground and it needs to be charged before sending it back with your semen, the \$25 LN2 charge fee applies.

The semen inventory will change on a quarterly basis, as new semen arrives. I will try to keep a current list posted to the website, and include an inventory with each newsletter. You may request a current list via e-mail at any time.

All semen is available on a "as is - where is" agreement. I make no guarantees as to the quality or viability of the semen. I am confident that it has been maintained in a proper manner before coming into my possession. For the duration that the semen is in my care, I will do my utmost to store and handle it in a proper manner. This semen is stored in the same tanks that I store my personal 'priceless' semen in, and I plan to use some of the same semen for my own breeding program.

All semen offered has been verified to have proper paperwork filed with ADGA.