

The Oberheard

NEWS &
TIDBITS

OBERHASLI GOAT CLUB

Vol: 5

First Half 2015

Issue: 1

AS THE YEAR OF THE GOAT ARRIVES, WE WISH YOU PEACE, JOY AND LUCK

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The Oberhasli Goat Club is raising money to benefit the club and help take care of operating costs. We have an auction on Come to the Farm. We could really use your help with this. Do you have any goat related items that you no longer use and could benefit another? How about those craft patterns and craft books that others would enjoy? Please consider donating to OGC.

The auction is up and running, and we need a few things to put on right away. If you have something to donate or need help placing an auction, I can help you by placing the content and your picture on the CTF or you can place the auction ad yourself. OGC has a Pay Pal account and the address for payment is oberhasligoat@yahoo.com

Some of the things that could be donated for auction are books pertaining to goat or goat products such as goat care, soap, cheese, and Veterinary goat care types. Milking equipment, semen tank, show or everyday halters or collars, hoof care products, show whites you no longer use and are in good condition, soaps or soap products, goat milk fudge and cured cheese. Craft patterns and craft books are always of interest, especially if they are farm or animal related. Garden seeds for spring planting, or farm related books, such as chicken, pig, horse, cow, or sheep related. And of course a new goat kid, certificate, or some extra special straws from those Good Ol' Boys! Every donation is important, no matter how small, it all helps. If you have any questions about donations that I can help you with, please don't hesitate to email me at aquilaranch@yahoo.com, I will get back to you as quickly as I can.

The Goat Club is preparing to set up an online store in the near future, to go along with our new web site. If you have any suggestions for items to include in the store we would like to hear from you. If you make soap or other goat related crafts, would you consider being a drop shipper? This means that OGC would take the order and payment and you ship out the items. OGC then takes a prearranged percentage of the sale (not including postage) and sends you the rest. This is a great way to get your products out there with extra advertising and increased business. This will benefit OGC and you!

Some of the items that would be great for the store would be

- Goat Milk Soaps
- Bath salts,
- Goat coats, for show and home
- Goat soap molds and stamps
- T-shirts or clothing for show or fun
- Goat related figurines
- Hoof trimmers, picks, and files
- Lotions,
- Halters, collars and leads, for show and home
- Milk machines and supplies
- Goat art, note cards, posters, and pictures
- Clippers and blades
- Emergency goat kits for kids (newborn) or adults

We are interested in your suggestions for the store and auction. Your participation in giving or bidding will all go to support the Oberhasli Goat Club. Contact the OGC at oberhasligoat@yahoo.com or me, Linda at aquilaranch@yahoo.com and let's see what we can do to help OGC. We want to make OGC a welcoming and informative club, with your participation, so don't hesitate to contact us, every suggestion is important, no matter how small you may think it is, it is big to us. We value your opinion and suggestions, don't be shy, step up, we want to hear from you!

Linda Wilmoth
Fundraising Chairperson

RECIPES

Cabra al Vina , The Drunken Goat

Ingredients:

3 gallons of fresh goat's milk

Ricki's MA4002 culture (1/8 tsp.)

Liquid Rennet (1/8 tsp.)

Salt

A good thermometer

A knife to cut the curds, and a spoon or ladle to stir the curds with.

Molds - 2 Basket Molds

A colander and butter muslin to drain the curds

A Cheese Press or weights to apply sufficient weight for consolidation of the curds.

Calcium Chloride for pasteurized cold stored milk

Everything needs to be clean and sanitized.

Note: If you have none of the MA4002, you may use about 1/2 pack of the C21 buttermilk culture plus 1/2 pack of the C201 thermophilic culture. This will not be exactly the same but will still produce a fine cheese.

Heating and Ripening the Milk:

Begin by heating 3 gallons of a fresh goat's milk to 95F (35C). You do this by placing the milk in a pot or sink of very warm water. If you do this in a pot on the stove, make sure you heat the milk slowly and stir it well as it heats.

Once the milk is at 95F, the culture can be added. To prevent the powder from caking and sinking in clumps, sprinkle the powder over the surface of the milk and then allow about 2 minutes for the powder to re-hydrate before stirring it in.

The milk needs to be maintained at 95F for about 1 hour while the bacteria begin to work.

Note: If using pasteurized milk, the culture amount should be doubled.

Coagulation with Rennet:

Once the milk has been ripened, add 1/8 tsp. (~.6ml) of single strength liquid rennet. Stir in an even up and down motion for 1 minute. Now the milk needs to sit still for 90 minutes while the culture works and the rennet coagulates the curd. The thermal mass of this milk should keep it warm during this period. It is OK if the temperature drops a few degrees during this time. You will notice the milk beginning to thicken in about 40-45 minutes, but let the milk set for a full 80-90 minutes for a firm curd.

Note: This is a low amount of rennet because the long coagulation time will allow the acid to work longer before the curd cutting and there is a very short cut/stir/cook time. This will allow for a moister curd and a proper level of acid as the curd is placed into the molds.

Cutting Curds and Releasing the Whey:

Cut the curd vertically in both directions, at about 3/4-1/2 inch. Then let it rest 5 minutes.

The second cut will be horizontal with a spoon or flat ladle, and cut slowly to a pea to barley grain size, taking about 10 minutes.

Cooking the Curds:

Allow the curd to settle and then remove 30% of the whey.

Then add back water @110F slowly to heat curds to 97F over 10 minutes.

Stir for 30-40 minutes to achieve a moderately firm curd.

The final curds should be cooked well-through and should be examined to make sure that enough moisture has been removed. A broken curd should be firm throughout and the curds should have a moderate resistance when pressed between the fingers.

When this point is reached, the curds can be allowed to settle under the whey.

DUES RENEWAL

NAME _____

ADDRESS (if changed) _____

EMAIL _____

WEBSITE _____

INDIVIDUAL: \$10.00 _____

FARM/FAMILY: \$20.00 _____

2014 _____

2015 _____

2016 _____

SUPPORTED ENTRY

May 1 - 3, 2015

Arkansas Goat Producers Association

Little Rock, AR

Judge: Cullen Owen

Show Secretary: Vickie Hawkins

zipsava88@hotmail.com

Group Classes:

Senior Does:

Dam & Daughter

Get of Sire

Dairy Herd

Best Udder

Junior Does:

Get of Sire

Best Three Females

Bucks:

Sire & Son

TID BITS

Doe's Secret Code of Honor

The doe's secret code of honor is as old as goats themselves and is ultimately the species best kept secret. No doe shall ever kid before its time. (Its time being determined by the following factors):

- 1-No kid shall be born until total chaos has been reached by all involved. Your owner's house must be a wreck, their family hungry and desperate for clean clothes, and their social life nonexistent.
- 2-"Midwives" must reach the babbling fool status before you kid out. Bloodshot eyes, tangled hair and he inability to form a sentence mean the time is getting close.
- 3-For every bell, beeper, camera or whistle they attach to you, kidding must be delayed by at least one day for each item. If they use an audio monitor, one good yell per hour will keep things interesting.
- 4-If you hear the words, "She's nowhere near ready. She'll be fine while we're away for the weekend," Wait until they load the car, then begin pushing.
- 5-Owner stress must be at an all time high! If you are in the care of someone else, ten to fifteen phone calls a day is a sign you're getting close.
- 6-When you hear the words "I can't take it anymore!" wait at least three more days.
- 7-You must keep this waiting game interesting. False alarms are mandatory! Little teasers such as looking at your stomach, pushing your food around in the bucket and then walking away from it, and nesting, are always good for a rise. Be creative and find new things to do to keep the adrenaline pumping in those who wait.
- 8-The honor of all goats is now in your hands. Use this time to avenge all of your barn mates. Think about your friend who had to wear that silly costume in front of those people. Hang onto that baby for another day. OH, they made him do tricks too! Three more days seems fair. Late feedings, the dreaded diet, bad haircuts, those awful wormings can also be avenged at this time.
- 9-If you have fulfilled all of the above and are still not sure when to have the kids, listen to the weather forecast on the radio that has been so generously provided by those who wait. Severe storm warning is what you're waiting for. In the heart of the storm jump into action! The power could go out and you could have the last laugh. You have a good chance of those who wait missing the whole thing while searching for a flashlight that works!
- 10-Make the most of your interrupted nights. Beg for food each time someone comes into the barn to check you. Your barn mates will love you as the extra goodies fall their way too.

Remember, this code of honor was designed to remind man of how truly special goats are. Do your best to reward those who wait with a beautiful doeling to carry on the Doe Code of Honor for the next generation of those who wait!

Transfer to Molds:

2 basket molds with cloths should have been sanitized earlier and can now be arranged on a draining surface but with no cloth at this point (the open basket design allows plenty of drainage).

Remove the whey down to just above the curd surface and then begin transferring the curds to the molds.

Use moderate hand pressure for a firm pack into the molds.

Pressing the Cheese:

Stack the 2 molds for a moderate amount of weight. I use Ricki's Stainless Follower Plate or the round disc from her Polypropylene Follower Set to separate the cheeses but any flat disc sized for the mold top will work.

Continue this for 30 minutes with no cloth and weight by simply reversing and re-stacking the molds after 15 minutes.

At 30 minutes, turn the cheese in the molds but with cloth.

Then, stack 2 high and weight at 5-7 lbs. for 30 minutes. Turn in the molds and re-wrap in cloth using the same weight and time as above.

Keep warm at 75-80F. I surround the press with a couple of pots or milk jugs of hot water and insulate with a thick towel. This is because the bacteria are still working and producing acid from the remaining lactose.

Next, the cheese is turned again in cloth, the molds stacked 2 high, and weighted at 15 lbs. Turn and re-wrap at 30 minute intervals for the next 4 hours.

The cheese has now been pressed for about 5 hours and should have reached its final acid level and moisture. If you have a pH meter, the final reading should be about 5.2. Remove the weights and you are now ready to salt the cheese in a brine bath.

Salting:

Remove cheeses from cloth and they are ready to go into the brine at 52F.

The final cheese weight here was 1.5 lbs. each and the brine time was 5.5 hrs.

You should have a saturated brine prepared for salting this cheese.

A simple brine formula is:

1 gallon of water to which is added 2.25 lbs. of salt, 1tbs. calcium chloride (30% solution), and 1 tsp. white vinegar.

The cheese will float above the brine surface, so sprinkle a small amount of salt on the top surface of the cheese. Flip the cheese and re-salt the surface about half way through the brine period.

At the end of the brine bath, wipe the surface dry and allow the cheese to surface dry for a day or two at 52F and 85% moisture. The surface will darken somewhat during this time.



Soaking in Wine:

It is now time to finish the cheese in the traditional manner. By soaking the cheese in wine for several days, you will increase the surface acidity substantially and make it less hospitable for mold growth and hence less work in the aging space. I could have just used the entire bottle, but I have found that 2 of the cheeses fit nicely in a zip-lock bag and that less wine will do just fine to bathe the cheese when I squeeze out the excess air and zip the bag closed.

Before the wine soak, wash the surface in a light brine (1 tbs. salt in a cup of water) to remove any surface mold that developed and rehydrate the surface.

The 'Vino' I use for the bath is a very dark and aromatic wine from the Petit Sirah grape (nothing petite about this one though). Yes, this is one of my own wines, of course!

I have chosen to use less wine and used a 1 gallon zip-lock bag which just holds the 2 cheeses nicely. I can then use about 12-16 oz. of wine and reward myself with the rest for all of my hard work here.

I pour the wine into the bag with the cheese and then squeeze as much of the air out as I can before sealing the bag.

If you feel less frugal, then you can use a pan or jar that just holds the 2 cheeses and fill the pot to cover the cheeses.

In either case, be sure to turn the cheese as often as possible so that the entire cheese absorbs the wine evenly.

I then aged the cheese in this bag in the aging room at 52F for 36 hrs., turning several times.

Next, I removed the cheese from the bag, wiped the surface, and dried it off for 24 hours. This allowed the first dose of wine to migrate into the cheese before the second bath in wine.

Finally, I repeated the wine soak for another 48 hours, turning regularly.

Another variation, but without the wine:

Cabra al Romero is made from the same recipe above but the cheese is coated with rosemary instead of wine following the traditional method used by a dairy in the Rufino region of Spain. The cheese is rolled in rosemary. This coat on the outside perfumes the cheese and imparts a gentle herbal aroma. It's a cheese of an extraordinary bouquet and unique creaminess. The Cabra al Romero is aged for a minimum of three months. The rosemary is left to flavor the rind, and permeate the cheese with its aromatics and subtle flavor. In the final days of aging, the cheese is brushed clean of mold and is rubbed with a lot of rosemary again.

Aging:

The cheese is now ready for aging at 52-56F and 80-85% moisture.

The cheese can now be aged for 4-6 weeks at which point, it will ready for your table. You should see very little mold growth on the surface.

I find that a fine dusting of white mold shows up every 3 or so days and just needs a quick cloth wipe to remove.

<http://www.cheesemaking.com/DrunkenGoat.html>

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 Newsletter:

July, Aug, Sept, Oct, Nov, Dec

Second Newsletter:

Jan, Feb, March, April, May, June

Deadline

December 1

June 1

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