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CAPRINE MYCOPLASMOSIS: PREVENTION & DISEASE

Mycoplasma spp are very small intracellular bacteria of various pathogenicity that are implicated alone or in concert with other bacteria in a number of disease syndromes. Recovery from disease is often followed by conversion to an asymptomatic carrier status with intermittent shedding of *Mycoplasma* most often when animals are stressed. The ear mite *Psoroptes cuniculi* carries multiple species of *Mycoplasma* and may represent a natural reservoir for those pathogen.

Special media are needed to culture *Mycoplasma spp* and species identification is necessary to design a control program.

MYCOPLASMA RESULTING IN LOCAL DISEASE PROCESS

Acholeplasma oculi, *Mycoplasma conjunctivae* – These *Mycoplasma* cause highly contagious “pinkeye” syndrome with photophobia, heavy lacrimation, hyperemic conjunctiva, corneal edema and ovascularization. Corneal ulcers are a common sequela. The clinical picture is the same for infections caused by *Chlamydia pecorum (psittaci)*. Mild respiratory disease may also accompany these infections. Local treatment with oxtetracycline is helpful in individual animals but may prevent development of local immunity since relapse is common following treatment and many animals are persistent carriers following infection. Herd outbreaks may be best handled by confining animals indoors as the disease is self-limiting. Temporary tarsorrhaphy may aid healing of corneal ulcers. An alternative, but less successful treatment is to treat all animals in the herd with systemic oxytetracyclines.

Mycoplasma ovipizeuinollia, *Mycoplasma arginine* – These *Mycoplasma* occur concurrently with *Pasturella hemolytica* in proliferative exudative pneumonia of feedlot lambs and goat kids. These *Mycoplasma spp* are of low pathogenicity so the primary goal is to treat the pastorellosis.

SYSTEMIC MYCOPLASMAS RESULTING IN LIFE-LONG INFECTION

Mycoplasma mycoides spp mycoides (large colony type) – This is a highly pathogenic mycoplasma that may cause mastitis, polyarthritis, pneumonia, meningitis, abortion and occasionally sudden death. Most commonly, outbreaks present as polyarthritis in goat kids being fed raw goats milk occurring concurrently with mastitis in adult milking does. Joint fluid from affected kids and/or milk from affected does can be cultured to confirm the diagnosis. Mortality in kids and does as well as abortions may also be reported by the owner. In herds with endemic infection, kid morbidity (polyarthritis/pneumonia) may be the predominant complaint while milking herd exposure through the purchase of an infected doe(s) will present most commonly as mastitis and abortions, followed by polyarthritis in kids. Asymptomatic clinically infected odes will often shed the organism after a stress such as movement to a new herd, or even to a new pen.

Joan Dean Roe, DVM, MPVM, PhD

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SPECIALTY SHOW

News Flash!

The Oberhasli Goat Club will sponsor the East Coast Regional Oberhasli Specialty Show - Friday June 3, 2016 Cleveland County Fair Grounds in Shelby, NC Judge: Steve Considine from Graton, Ca

The specialty show will be sanctioned for **Senior Does, Junior Does, and Bucks**. This is a *separate* Oberhasli *only* show being held Friday before the Evin Evans Spring shows on Saturday and Sunday (June 4th & 5th). This is **FIVE** sanctioned shows for Oberhasli Sr. Does, Jr. Does, and Bucks on the same 3-day weekend!

The schedule is for arrivals on Thursday (there is also a one day Milk Test – first milk out Thursday evening). Friday will be the Oberhasli Specialty show (time to be determined) for Does, Jr Does, and bucks. That evening, the OGC will host a hospitality BBQ get-together for all exhibitors. Friday



In memory of their daughter Carly Imbierowics the Highland Hope Farm has sponsored a five year membership for the Oberhasli Goat Club to The Livestock Conservancy.

Highland Home Farm Foundation mission is to promote the agriculture education of young children in the Octorara/Chester County, Pennsylvania Community. They do so by encouraging and

Oregon State Fair
 September 4, 2016
 Judge: Lynn Fleming

Show Chair: Christina Strickland
 christina.strickland@q.com

Senior Does
 Champion Challenge
 Dam & Daughter
 Get of Sire
 Breeder's Trio
 Dairy Herd
 Bust Udder

Junior Does
 Produce of Dam
 Get Of Sire

*****NOTE*****

The OGC was banking with Bank Of America.

We are now banking with a regional bank, Harbor Community Bank. They offer free checking for Non-Profit organizations. For more information about this new bank visit their website <http://www.harborcb.com/>

1/20/2015 CHECKCARD 0115 COUNTRYSIDE PUBLICA Adm Daily Goat Journal	\$ (40.00)
1/27/2015 USPS - Annual Post Office Box Rental	(125.00)
1/28/2015 CHECKCARD 0126 STAPLES - Copy/Print Service	\$ (57.52)
2/2/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
2/3/2015 REFUND MONTHLY FEE CHARGED 2-2-15	\$ 17.00
	\$
2/27/2015 AMERICAN DAIRY GOAT 2015 National Show Sponsorships	(150.00)
3/2/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
4/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
4/27/2015 DEPOSIT - Dues	\$ 290.00
5/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
6/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
6/12/2015 CHECKCARD - Website Service	\$ (45.00)
6/12/2015 CHECKCARD - Website Upgrade	\$ (5.99)
	\$
6/15/2015 CHECKCARD Website/Domain Name Renewal - 5 Years	(102.09)
7/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
7/27/2015 DEPOSIT - Dues	\$ 160.00
	\$
7/30/2015 CHECKCARD -LIVESTOCK CONSERV - Membership (5 years)	(225.00)
8/3/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
9/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
10/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
10/23/2015 AMERICAN DAIRY GOAT Affiliate Membership Renew / 1/4 Page Ad	\$ (78.00)
11/2/2015 Monthly Fee for Business Fundamentals	\$ (17.00)
12/1/2015 Monthly Fee for Business Fundamentals	\$ (17.00)

** Monthly maintenance fees have been reimbursed to the club*

RECIPES

Cranberry and Feta Pinwheels

Ingredients

- ◆ ¾ cup dried sweetened cranberries
- ◆ 1 (8oz) package cream cheese
- ◆ ¾ cup crumbled feta cheese
- ◆ ¼ cup chopped green onion
- ◆ 3 large flour tortillas, wheat or spinach for pretty color

Instructions

1. Combine all ingredients except tortillas, mix well.
2. Divide and spread mixture evenly among tortillas.
3. Roll up tightly, wrap in plastic and refrigerate at least one hour.
4. To serve cut into 12 slices.

Notes:

You can easily double the recipe to make 6 tortilla, which is usually how many come in the package of spinach variety.

Source: adapted from the Food.com

Fried Goat Cheese

Prep: 10 minutes
 Cook: 5 minutes
 Serves: 4

Ingredients:

- 2 cups Pretzels
- ½ cup Flour
- 2 Whole Eggs
- 2 Packages of Goat Cheese (Chevre)
- Olive Oil, for Frying
- Marinara Sauce, for dipping
- Minced Parsley, for Sprinkling

Preparation:

In a food process or blender, grind up the pretzels to a very fine crumb. Place them in a bowl. In a separate bowl, mix the eggs with 2 tablespoons water. Place the flour in the third bowl.

before slicing.) Grab one slice and dredge it in flour, shaking off the excess. Dip it in the egg wash, turning it a couple of times to make sure it coats the flour. Finally drop it in the pretzel crumbs and turn it over to coat. Repeat with the rest of the slices.

Heat ½ inch olive oil in a skillet over medium heat. Add four slices to the skillet and fry them on the first side for about 45 second, or until golden. (The breading should gently sizzle; if it sizzles too much/ fries too fast, turn down the heat.) Turn the slices over using a slotted spoon and fry the other side for about 30-45 seconds or until golden and crisp. Remove them to a paper towel lined plate. Repeat with the other four slices.

Slice the two packages of goat cheese in half, then in quarters, totaling 8 thick slices of goat cheese. (If the cheese is overly soft, place them in the freezer for 20 minutes

Serve with marinara and a sprinkling of parsley.

**TO RENEW SEND:
 OBERHASLI GOAT CLUB
 P.O. BOX 898
 GREEN COVE SPRINGS FL 32043**