



ANDDA

American Nigerian Dwarf Dairy Association

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So you want to be a judge . . .

By Tamara Taylor, Patteran Dairy Goats

If you are planning on taking the TC (Training Conference) at the ADGA Convention in Tulsa this October, you need to go prepared. It is primarily:

1. a written test you must pass to continue,
2. a 1/2 day of review and practice and then,
3. a full day of testing -- placing classes and then delivering 2 sets of oral reasons in front of a TC panel.

First, start with the information under <https://adga.org/adga-judges-online-training-materials/> . It gives you a good overview.

Learn

- ⇒ The scorecard -- the major divisions, the subcategories under each division, the points for each trait under Sr, Jr Does and bucks is critical.
- ⇒ The terminology (nouns AND their adjectives) --- when you talk about a back, what words can you use? What about the shoulders? the hindlegs?

In the Guidebook, along with the Scorecard,

- Article XII, A-J, especially K-N are important.
- Article XIII, A-I.
- Article XV , XVI , XVII are important and then
- the Scorecard Article XVIII.

Consider printing those pages (since the Guidebook was not sent out this year) and highlight -- or bring a copy to be (re)highlighted during the training session! The copy could be print or on phone or laptop.

If you are attending the TC at convention, it begins with a written test that takes about 60-90 minutes and covers all those topics in a variety of ways. Candidates must pass the test in order to earn a license. If they fail the written test, they may continue as auditors, but they are no longer candidates trying to earn a license.

INSIDE THIS ISSUE:

Youth Page	2
Trade Shows	3
CMT Testing	6
Mozzarella	9
Chevre	12
Biosecurity	17
On Farm Milk Sampling	19
Recipe—Dog Treats!	23



KID'S KORNER



By Melanie Bohren Youth Chair



ANDDA Youth Ambassadors ,*Caden Hill* and *Evey Burchett*, had an Amazing Show at the TN State Fair with Evey’s junior doe Blessings@HT R Wendy Darling winning the Supreme Champion Youth Jackpot for \$500 and Caden’s does CH (pending) Oer the Sea 2 Skye 4*M and Vista Oaks that’s What She Said both going Grand Champion Senior does!

Save the Date

AMERICAN NIGERIAN DWARF DAIRY ASSOCIATION

BREED CLUB MEETING

OCT
TUESDAY 17 AT 7 PM

TULSA, OKLAHOMA

The Annual Read an Accurate Ag Book Week is slotted from September 5-8, 2023 across the United States.

Do you have an ANDDA Youth that participates? Drop a photo on our facebook page! Let’s celebrate or youth educating others about agriculture!

Checking Off Your Trade Show Supply List

By Shelley Cleveland, The Vendor Life

Days before your first trade show and all your products are packed and ready to go. Such a great feeling, right? But don't get too comfortable! There are so many more things to think about packing than just your products. Of course, you will have tables or shelves, but what else should you take? Let's deep dive into a supply list. While every vendor will likely have their own variation to this list, here are the basics.



Canopies: You will find so many differing opinions on this topic. Here is mine. Once you start doing professional events, they will often require a white 10x10 canopy so you may as well start out with a white one rather than having to purchase again. Look for a Commercial grade within your price range. Flimsy will only last you a season. Make sure the legs are straight and not a slant leg variety. These either encroach in neighboring spaces or they go within your space, but the tops are only about 8x8, so you are slighting yourself valuable vending real estate. Make sure you invest in weights for each leg. Most shows suggest 40 pounds per leg but know your area. Strong winds at lake shows may require double that amount of weight! And if you are on grass, don't forget your mallet to use those tent stakes which come with your canopy as every bit of reinforcement helps!

Signage: As I stated in an earlier newsletter, most vendors will have less than 5 seconds for a shopper to decide if they want to shop your inventory or not. It is important to catch their eye before they pass you by. Signage is important but make sure you don't overwhelm them with too much information on your banners. That is what business cards are for. Banners need your business name, your logo, and possibly what you do or sell if it can be stated in very few words. Signs with more than that become cluttered and are never fully read. The same goes for pricing signs, product signage and any other items that end up cluttering your space and taking valuable vending space. It is better to individually price everything as people don't read signs and they rarely ask for pricing if it isn't displayed.

Tables and Tablecloths: You will get people who will disagree with me on this next sentence but here goes! Avoid the stretchy, spandex tablecloths. Yes, they are inexpensive and do not blow in the wind. But they rise in the middle and do not allow you to store your overstock under the tables. They are flimsy and see through in the sun. Everyone must start where they can but, solid colors that are consistent and compliment your products makes the best impression. Worried about the floor length blowing in the wind? Take the loose tails on the short side and tie them into a knot, fluff it out, and it makes a pretty rosette while still providing storage. I always map out

(Continued on page 4)

(Continued from page 3)

my booth before leaving so I now know how many tables to bring...then I add one more. I can't tell you the number of times I have been next to a no-show vendor and a coordinator will ask if I can spread out. Be prepared and you may earn some extra space!

Add Height: Tables with everything lying flat will lose that 5 second window from shoppers. You need to make sure to add height, so the shopping eye is drawn to all levels and areas of your vending space. I do this by using 6-foot foldable picnic benches on top of my 8 foot tables. I cover the top with a matching cloth and now I have increased not only my height but I have also gained more vending space. This doesn't have to be expensive. Wrap some empty boxes with fabric or paper and use that box top area. Look at your local Dollar Stores and see if you can think outside the box and use some cheap items to give you a rise in your displays!



One way to add height is the use of picnic benches.



Direct shoppers where to pay.

Check out stands: If you are collecting your own money at an event, you will want to have a dedicated spot so shoppers can find you to pay. I have a collapsible mini bar I have had branded with our logo. Sometimes, in a 10x10 space, this takes a little too much room. A small desk, table, or even your bins covered with a matching tablecloth will do the trick. Even stacked wooden crates do the job and give you some storage space for your check out items. I always ask a show coordinator if it is okay to have my check stand outside of the vending space in the front. Some are very strict on space, but some do not mind. It never hurts to ask.

Supply Bag: This is my generic term for everything you might need during the day and are kept all together to grab for any event. I started out in an actual vinyl bag but have graduated to a bin as the supply keeps growing. Even after thirteen seasons, I am still finding things I wish I had at any given event and add them as I go. These items include tape guns and extra tape, all my pricing to fix damaged tags, business cards, my wholesale pricing for any businesses who attend, cash and my money apron, receipt books, referral and not pads, clips, clamps, and clothespins for last minute repairs, pens, charging cords, and anything else you can think of for your own personal brand. I helped 3 vendors at my last event alone with scissors, tape, and my charging unit when they had forgotten those resources. Being prepared for the unexpected makes it so much easier to relax before a show!

(Continued on page 5)

(Continued from page 4)

Power Supplies and Lighting: When a show gives you the chance to “Light it up”, you want to be ready. Studies have shown booths with lighting attract more shoppers than those without. However, many shows also charge exorbitant prices to access the power supply. I recently broke down and bought my own portable power station. It was an investment up front but, after only 3 events which charged for power, I have paid for the unit. Make sure you are buying LED lighting. They do not get as hot so there is less risk of damaging your backdrops...and some events require it! I purchased shatter-proof bulbs after a backdrop mishap broke every traditional bulb. Keep extension cords available because power isn’t always close!

Purchase bags: Remember that every shopper who leaves your booth with a purchase is now walking the rest of the show. Make sure you are fully branded, so people know where to find you during a show. I use frosted shopping bags with our logo. That way, everyone can see what is in the bag as well as see the logo and know where it came from. You can also do the same thing with a logo stamp on lunch bags. It doesn’t have to be expensive to make a great impression!



Branded sales bag are an added way to reinforce your company name.

Booth Décor: Be careful with this one. It is important to catch a shopper’s eye but not at the expense of your products. Do not overwhelm your booth with so much décor that your products become secondary to your booth itself. If a customer is asking how much a piece of your décor is more than they are asking for the price of your products, that is a problem.

Keep cool/warm: Outdoor shows can be brutal where weather is concerned! Depending on your location, extreme heat or cold can make or break your show. Be prepared for weather conditions for yourself, but also for your customers. I have a misting fan I put out front on hot days and an oscillating heat fan on cold days. The customers stop to take advantage of the cool/warm air and shop once they have. I stopped. I can step out and take advantage of the amenities myself during slow times. I have customers who thank me at every show and ask why I don’t have it inside the booth keeping me comfortable. Customers are the bread and butter of our events so either wear a neck fan in Florida or bundle up in Utah but keep those customers happy!

Everyone will have a different list which may look similar while adding their own important items to bring. The point is, show day prep is stressful enough without getting to a show and finding you have forgotten something. Do a test run at home. Set up your entire display and make a list of the things you will add to your supply list. In the long run, it will save you time at set up and get you started selling sooner!

California Mastitis Test (CMT)

How To Check Your Goats for Subclinical Mastitis

By Courtney Spaulding, [Northland Farm](#)

About the CMT: This test is not 100% accurate at detecting subclinical mastitis.

When to Use: Do not use CMT on colostrum or milk taken after drying off as this can create a false positive. If you strip an udder half and find blood or chunks, a CMT test is unnecessary because the mastitis is clearly visible. The CMT is best used when mastitis is suspected but has not been confirmed by visible symptoms, such as if an udder half is hot, extra firm, high SCC on milk tests, or there are blood or chunks found in the filter of the line and the goat source is unknown. The CMT can also be useful when treating your goat for known mastitis because the test can show if the treatment is working by showing improvement or not.

Steps to Performing A CMT Test

Disclaimer: This test is not meant to replace any treatment or testing advice from your veterinarian. Please contact your veterinarian to confirm mastitis and appropriate treatment protocol.



This is a CMT Paddle. There are four compartments. Each compartment has an assigned letter.

Continued on page 7

Continued on page 6

Step 1:

Put on gloves, this is important if mastitis is present, and thoroughly clean the udder, especially teat ends.



Step 2:

Strip one to three squirts of milk from the teats.

Check milk stripped from udder for any signs of blood, chunks, or abnormal smell.



Step 4:

Fill one of the compartments with one half to at least halfway.

Step 5:

Repeat with the other half.

Step 3:

Hold the paddle under the goat. I was taught to have the handle under the goat's stomach pointing towards the head, but it does not matter, as long as you know which half corresponds to each paddle compartment of milk.



Step 6:

Over a drain, sink, or trash can tilt the paddle until the milk reaches the lowest ring on the bottom of the paddle.

(Continued from page 7)

Step 7:

Add CMT solution until the milk and solution reaches the middle ring on the bottom of the paddle.



This paddle is negative as the milk remained a liquid and poured out easily.

Step 8:

Return the paddle to a flat position and swirl the solution in milk, being careful to avoid splashing.



Strong Positive Paddle – Photo credit: (Izabella Toledo & Justina Dacey with University of Florida Extension, 2022; <https://edis.ifas.ufl.edu/publication/AN382>)

Step 9:

If the milk and solution remain a liquid, there is no subclinical mastitis present. If the milk and solution become a slime or gel consistency, subclinical mastitis is present.



Step 10:

Wash the CMT paddle so it will be clean for next use.

Step 11:

Finish milking goat and use post-dip. If CMT was positive, do not use milk for human consumption or edible products.

Step 12:

If the sample is positive, consult your veterinarian for further testing or treatment recommendations.

Making Mozzarella

By Dawn Robnett, [Mesquite Valley](#)

Mozzarella is a cheese that many have trouble with and if you're one of those people, take solace in knowing that Mozzarella is not a beginners cheese it is an intermediate level cheese and may take you a few tries to get it right. The secret lies in the science behind the stretch. Mozzarella needs to be at a 5.2 pH in order to get those curds stretching like you want. Without a pH meter or testing strips, it's a guessing game and the stage of a doe's lactation will have an effect also. There are two ways to get to that pH. Cultures and time or the addition of citric acid. Traditional mozzarella is made with thermophilic cultures that ripen the milk and as it ripens the pH drops. Traditional mozzarella takes time to make because you are waiting for the cultures to bring that pH down and the later a doe is in her lactation, the longer it will take. Quick mozzarella is quick because it utilizes citric acid to achieve the drop in pH which takes little time but it also offers a lackluster flavor. With a good recipe and a little knowledge, you can make good quick mozzarella in the fraction of the time as the traditional version. There are pros and cons to each method. Traditional mozzarella is going to be more flavorful and you can age it. Quick mozzarella must be eaten within a week and typically is lower in flavor. The recipe I'm going to share tosses a little flavor cheat in from Lipase. It isn't as good as Traditional but a decent substitute.

Quick Mozzarella with a Twist

Ingredients

- 1 gallon whole raw goat milk
- 1/8 - 1/4 teaspoon Kid/Lamb or Calf Lipase powder dissolved in 1/8th cup cool, unchlorinated water. (This is optional but adds flavor)
- 1-1/2 teaspoons citric acid dissolved in 1/8th cup cool, unchlorinated water. Be sure to measure the citric acid carefully
- 1/2 teaspoon liquid animal rennet diluted in 1/4- cup cool, unchlorinated water
- Cheese salt (kosher salt can be used if you're salting the cooling bath)

Equipment Needed

- 2 pots large bowl for ice bath
- colander
- measuring cup
- cheese knife
- slotted cheese spoon
- thermometer
- lined gloves for stretching.

Continued on page 6

Continued from page 5

In a large pot, add the diluted lipase and citric acid to the milk; mix well. Heat to 86°F. After milk is warmed, add the diluted rennet and stir gently with an up-and-down motion for 1 minute, no more. Let set for 15-30 minutes, until the curd gives a clean break. A clean break is when the curd separates when cut and the knife (or your finger) comes out clean without curd on it.

Cut the curd into ½-inch cubes and let set for 5 minutes. Quick Mozzarella with a Twist

Heat the curds gradually to about 105°F, stirring gently until desired temperature is reached. During this stirring, the curds will release more whey. Stirring gently will allow them to maintain a wetter/softer curd. Stirring abruptly will cause the curd to release more whey and you will have a drier, more dehydrated, curd. All of this should take about 10-15 minutes.

Scoop or drain the curds into a colander and let drain for 15 minutes. If you pour them into the colander, be sure to have a pot under your colander to catch the whey as you'll need it for the stretching.

Heat whey to 145°-150°F and prepare a container of ice water. I like to heavily salt the cooling water so the cheese can salt up while it's cooling.

Once your whey is heated, take a small bit of curd to test. Drop the curds onto a large slotted spoon and place in the hot whey. Make sure you don your gloves for this next step. Let curds soak in the whey until they look melted. I will lift the curds out of whey and test it's readiness by kneading it to see if it's melted all the way through. When you use a larger mass of curd, the kneading will help heat the center faster. If you're unsure about the curd's readiness, pull the curd off the spoon and try to stretch it. If it breaks, put it back in the whey to warm more. The time it should take to heat up the curd in order to stretch will depend on the mass of the curd but it should only be a few minutes. Try not to overheat the curds.

When the curd is ready, pull it off the spoon and stretch the hot curds until it's smooth and shiny. If it cools before you get there, place the curd back in the whey again. You don't need to over work the cheese. Get to shiny, mold it how you want, then drop in the ice water. Once your tester is done, cut the remaining curd into four sections and begin the same process above. You can salt the cheese while you're stretching or you can heavily salt the ice bath and let it salt while the cheese is cooling. Repeat until all the curd is used up.

The mozzarella is ready to eat once it has cooled but leaving it in the fridge wrapped in plastic for 24-48 hours will bring out it's flavor, improve it's texture, and it's ability to melt. Store in fridge for up to 7 days.

Need to use up a bunch of milk but don't want a year's supply to eat all at once? Simply package up the curd, before it is stretched, in zip bags or freezable containers and freeze. When you want fresh mozzarella, simply defrost the curd, heat up water instead of whey, and stretch. Curd will stay good in the freezer for 6 months to a year.

Continued on page 7

Continued from page 6

Troubleshooting

If your curd is firm and breaks when stretched, you will need to add a little more citric acid. Increase citric acid by $\frac{1}{4}$ teaspoon next time. I

f your curd is crumbly or grainy and won't stretch, you added too much citric acid. Try using $\frac{1}{4}$ teaspoon less next time.

If your finished cheese stretched well but it's rubbery then you overstretched and/or overheated the curd during the stretching process. It is easy to squeeze out butterfat during stretching.

If the temperature of the whey is too hot, it can also melt the fat out of the curd. Goat curds are more delicate than cow curds, so be gentle with them.

Resources

This cheese recipe was adapted from a couple of cheesemaking books I own. I would like to give both of them credit here. Both have been priceless additions to my library and I highly recommend them!

Mastering Basic Cheesemaking

by Gianaclis Caldwell

Home Cheesemaking

by Ricki Carroll

Visual learner?

Here are some links to videos that may help you:

Gavin Webber (The Curd Nerd) on making [Quick Mozzarella](#). His curd warming technique is different and something to try.

How to turn your mozzarella curds into [string cheese](#)!

How to make a [goat milk Oaxaca](#) (pronounced: Whahocka) which is similar to Traditional Mozzarella. Oaxaca is a ball of string cheese.

Would you like to have a group of folks you can ask questions or learn from others' questions? Surprise! There's a Facebook Group for that! [Homestead Cheesemakers](#)



Delicious HOMEMADE CHEVRE *made easy*

By Danielle Bagozzi, [O'Brien Farm CNY](#)

How to make Chevre cheese at home with the help of [Cheesemaking.com](#)

When you hear people say "it's so easy, even I could do it!" you think one of two things: #1. I don't know you and #2 Yeah, that's what they all say.

<< insert eye roll here >>

But what if I told you, even you could do it!

Hi, I'm Danielle Bagozzi, owner of O'Brien Farm CNY in central New York State. My husband Liam and I breed ADGA & AGS registered Nigerian Dwarf goats predominantly but also have a couple of Nubians as well. I like photography, people, rocks, antiques, optimism, gourmet food and animals. There, now that you know me, we have eliminated any hang up associated with #1.

As far as #2 goes, no giggling allowed (okay maybe a little), read this article and you tell me if you think you can handle this or not. Don't worry, I have included pictures and steps for you to follow along with. You do need to have a few general items to begin, if you don't have these things, it won't work. So set yourself up for success, read this first, order materials, be prepared, then...you can do it!

You need your wallet though to buy cultures and cheese making things, nothing is free.

Disclaimer I am no expert but I will help you with the beginning methods so you can hone your craft and surpass me and my basics, entering you into the world of delightful culinary creations! Or just keep it simple like me, I have no expectations of your cheese futures. You're a winner in my eyes.

Continued on page 9

Continued from page 8



FOR CHEVRE You need:

Begin your experience by visiting
Cheesemaking.com
 New England Cheese Making Supply Co.



We will be walking through the guide from cheesemaking.com to make this recipe. You can also find their recipe directly on their culture packet, as well as on their website.

1st From their website, type "chevre" into their search bar and hit enter. "Chevre Starter Culture" packets will pop up, click and add to your cart. One packet contains 4 individual cultures so you can make chevre several times!

2nd Next, search the website for "Butter Muslin"; this is a fine cloth to drain the whey (unused liquid byproduct - good stuff). Add one to your cart!

3rd Proceed to checkout! Buy your goodies and wait for their arrival! Once you receive your cultures, store them in the freezer until use.



You will also need:

- 1 gallon of goat milk (important)
- 1 large pot (larger than 1 gallon)
- Thermometer (I prefer digital)
- Strainer (colander - depending on what you call it)
- Stove top or other heat source to heat the milk
- Another large pot or bowl if you choose to keep the whey liquid



Continued on page 10

Continued from page 9

You goat this!

Assuming you have everything you need, lets begin!

To start, take 1 gallon of goat milk and pour it into a big pot. Place the pot onto the stove and slowly raise the temperature to 86 degrees Fahrenheit. Use your thermometer to determine the temperature. Once your milk has reached the desired temperature, remove the pot from the heat. Add one packet of "Chevre Starter Culture" to your milk. As per instructions, let the culture sit to rehydrate for a couple of minutes. Once the 2 minutes are up, stir to incorporate it into the milk. I like to use a spoon, but not overly aggressively.



UP NEXT...

Congratulations, you have survived the initial steps!

Now comes the hard part... just kidding! This could not be easier - now you get to leave the pot off heat and sit at room temp (72 degrees Fahrenheit) for something like 12 hours! Seriously, you do nothing. It sits there and does all the heavy lifting for you!

After 12 hours, you will see it has separated from the whey (opaque liquid) and pull away from the pot's walls. Tie your butter muslin into a cradle and line your strainer (colander) with it!



Continued on page 11

Continued from page 10

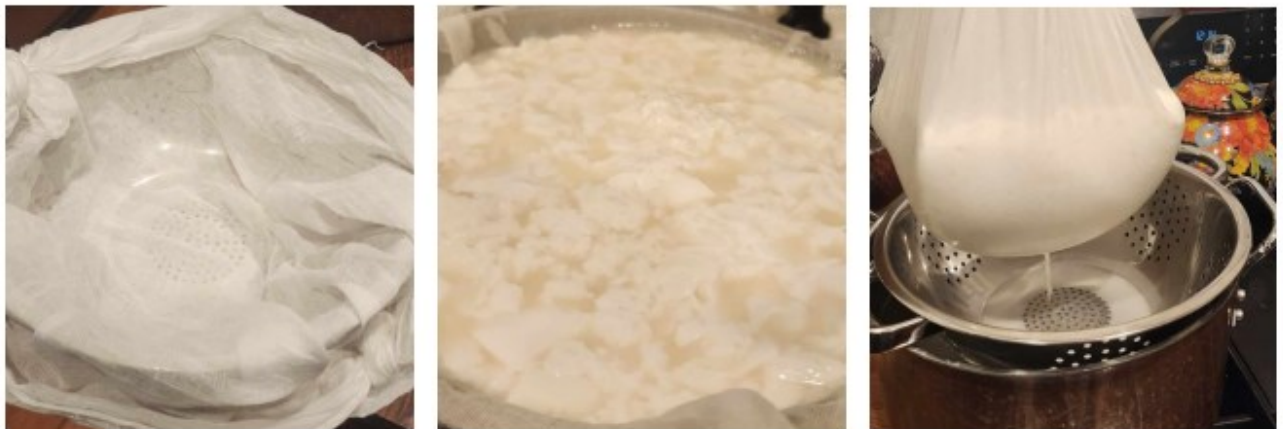
It's coming together!

You're almost there to cheese success!

If you plan to keep your whey, put a large bowl or pot under the strainer (colander). If not, make sure you are over your sink because it's time to pour out your cheese and whey! Be sure to pour your cheese and whey into the strainer because without that, it's going down the drain or on your floor and you will have to start over from scratch.

<< This was inserted to make you laugh. Of course you're going to pour it into the strainer - unless you're like me and have dumped pasta into the sink without the strainer. Whoopsie daisy! >>

Now that you have your cheese in your cloth, suspend (hang) the butter muslin cradle from someplace to drain. I have used my kitchen sink gooseneck faucet and even the tub faucet with a pot underneath. You will drain the whey from the cheese for at least 4 hours but you can go until you reach the desired texture. You really won't know what you want until you have made it a few times and understand the textures you're working with so keep the whey...you can add it back in to rehydrate your cheese as needed!



After the hanging time, you can now put your cheese into a bowl and start to break it up. Here is where you determine what consistency you like most. You can separate a small dish of it and experiment by adding more whey from what you've collected to make it creamier, or you can add it with whey to a blender/bullet/food processor to make it ultra combined and smooth.

Regardless of how you like it, here's where your creativity comes into play! I highly recommend mixing in some salt! There is a cheese salt you can buy online without iodine from cheesemaking.com that will allow more flavors to come through, or you can stop the lactic bacterial process by adding an iodized salt. I can't tell you much about the differences here, you will have to experiment. Regardless, add salt to taste!

You can also add herbs, honey, fruit, spices, nuts. .. the ingredient options are infinite!



Congratulations! You made chevre!

Once you have added your additives, it's time to enjoy the fruits of your non-labor's labor! Refrigerate and cover your creation so you can enjoy it for days to come! I am not the health department so I am not comfortable telling you how long this cheese product is good for. However, I can say, eat it and enjoy it for an unknown amount of days!

Now that you know me better AND have realised that you too CAN make chevre... what a glorious day!

Many, many dairy goat farmers are indulging in their creative processes and are exceedingly better at this than I am. I am a simple woman but enjoy the gift of milk that my dairy goats can provide and I hope this tutorial helps you find that happy place too that I find when I stuff my face full of this cheese!

Danielle's FAVORITE CHEVRE additives



I thought I would share with you my favorite additions that I use when I make my own chevre!

I add a lot of garden fresh ingredients and when I say garden, I mean from my own garden! Be sure to also add salt! I prefer to add Himalayan or Celtic Salt for their mineral properties!

- Chopped garlic cloves
- Chives cut into tiny bits
- Spicy or regular Oregano
- Basil
- Rosemary
- Thyme



Why Biosecurity Test?

Christina Ballard, SmartRepro.com

What is involved in biosecurity testing in the small ruminant world? Why is this touted as a selling point for livestock? This article aims to answer the whys and how's so producers can better understand its importance and mechanics.

In caprines, this verbiage typically covers Caprine arthritis encephalitis (CAE), Caseous lymphadenitis (CL), and Johne's serology testing once a year. These three are economically impactful diseases, and each illness has a unique transmission route. In addition to these three, other tests are becoming routine in certain parts of the country. Cache Valley Fever, bluetongue (BTV), tuberculosis (TB), and brucellosis are examples. What you choose to test for depends on what diseases and insect transmission vectors are prevalent within your region, breed, and industry.

How do you choose what to test for? Reaching out to your veterinarian, trusted knowledgeable mentor, or state small ruminant specialist, and listening to buyer demands are all ways to make this decision. Next is where you test, and the choices can seem overwhelming. Many states have an official state veterinary testing laboratory that accepts submissions from private individuals. Other viable options are one of the 33 veterinary schools in the U.S. or private testing laboratories. Feel free to contact your veterinarian or the lab for the terminology needed to locate the tests on the online catalogs. I suggest this, as the technical vocabulary sometimes confuses laypersons, and life is difficult enough.

Here are some guidelines for the most reliable results when deciding to test. According to the USDA, goats requiring testing must be at least seven months old, regardless of breed. Testing any earlier has the possibility of the interference of maternal antibodies leading to an inaccurate picture of that animal's health. The most accurate avenue when purchasing young stock is confirmed and recent negative testing results of the dam if that kid is being dam raised. If fed pooled milk, the same criteria are for any doe whose milk is utilized for that youngstock crop. Refrain from testing animals with conditions that increase inflammation, high parasite levels, injuries, or recent vaccinations, as they are vulnerable to inaccurate serology results. Next is sample drawing and handling. Using new needles for every animal and minimizing the introduction of foreign material and bacteria through unhygienic conditions is important. Also, adherence to proper packing and shipping of samples is equally important. Blood samples should be shipped with an ice pack, so they cool but not frozen. Introducing bacteria, exposure to heat, and freezing leads to hemolysis, in which the red blood cells break down, lending a red tinge to serum or plasma. This degradation directly impacts the integrity of the sample and calls into question the validity of the results. Reach out to the laboratory itself for the correct method to package and ship, and they will typically be happy to oblige as they want your results to be as accurate as possible.

(Continued on page 18)

(Continued from page 17)

Serology results must be viewed as a real-time snapshot of that animal's immunological response. As this testing measures an animal's exposure to a pathogen and not always infection, thoughtful analysis and application of the results are suggested. For example, a serologically Johne's positive animal may have a negative PCR test. This situation could indicate prior or more recent exposure from a herd mate, or the animal is positive but not actively shedding the disease-causing agent; in this instance, retesting every six months for 18 months will create a clearer picture of the longer-term progression of potential infection, or if it was a case of exposure.

Any herd that tests consistently will have a positive result at some point. This instance can be the case of a false positive or the reality that several of these diseases can have long incubation times or be asymptomatic. Any serological positives should be separated and retested, or a PCR test, when available, should be performed. All farms, no matter the size, need a biosecurity and quarantine protocol and an area to house and separate from the home herd any novel incoming animals for an observation period and any ill animals to assist in controlling potential or existing outbreaks. While this article focuses on disease testing, there are other contagious diseases whose spread is abated through separation and disinfection, such as ORF or pinkeye.

Testing for CAE, Johne's, and CL and using those results to manage existing and incoming animals thoughtfully means a healthier herd. Animals with robust immune systems are less likely to succumb to injury, illness, or parasite populations. Kid crops will have less mortality, and weaning rates and weights will increase due to healthier dams. An increasing number of buyers are becoming savvy to these tests, and proactively biosecurity testing can create an attractive animal for purchase over animals with unknown health status. Selling biosecure-tested animals also ensures repeat buyers as healthy, thriving animals are preferable to unthrifty and ill ones.

Collected samples are only as good as the conditions under which they were drawn, stored, and shipped. If you have any questions, contact the testing lab to ensure you have the most accurate information on meeting these requirements. No director, technician, or staff rejoices when there are positive results, as we understand these are living beings and the love and time placed into their care. Be prepared for the possibility of a positive, as they can happen, and remember, serology testing is a screening tool that allows you to make informed decisions about these economically impactful diseases.

On-Farm Milk Sampling

Kassie Dwyer, Eden Farm, Athens, ME

<http://EdenFarm.weebly.com> www.facebook.com/EdenFarmGrassFed

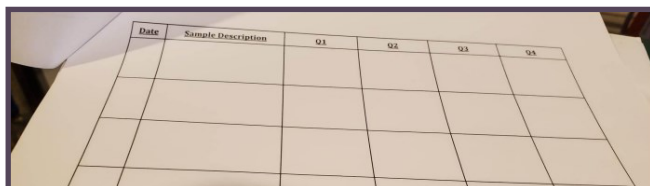
On-farm milk sampling can save producers of all sizes money, but most importantly time, when it comes to diagnosing potential problems in their goats' udders. Culturing through an accredited lab is never a bad idea, and the antibiotic sensitivities they can provide are invaluable when it comes to treating an unfamiliar strain. However, when time is of the essence and you need answers ASAP, being able to test your does' milk instantly at home is nothing short of ideal. The ability to conduct routine milk tests at your discretion is another tool that this setup enables you to take advantage of, whether you choose to test your entire herd monthly, check your does as they freshen, or take random samples. There are many different options for setup out there, but I will share mine and what works for me! Here is a list of equipment that you will need to get started:

- Sterile sampling tubes (I purchase through the lab where I get my plates-more info below, but you can also find from lab supply stores, etc. Red top tubes or a syringe can work as well but aren't as convenient as a flip top tube because you have to completely remove the top and risk contamination.)
 - A tube holder is helpful, but not required.
- Gloves
- Sterile swabs (I purchase where I get my plates)
- Alcohol wipes
- Plates
 - I use quad plates from Pennsylvania State University-you can order by contacting Marcela Martinez at cmm427@psu.edu.
 - As the name implies, these plates have 4 sections: MacConkey Agar, Edwards Modified Agar, Baird-Parker Agar, and Blood Agar. These four materials can be used both individually and together to narrow down and/or confirm different types of bacteria, yeasts, and molds.
 - These need to be kept refrigerated until use.
- An incubator
 - mine is a Vevor incubator with a 25 L chamber purchased directly from the company.
 - Your incubator can really be of any size and type that works for you. The only requirements are that it be sanitary (don't use the incubator you used to hatch chicks last spring!) and be able to be set at 37 degrees celsius.
- A lactating goat to test!
- A recording sheet is not required, but helpful.

(Continued on page 20)

(Continued from page 19)

Here is what my recording sheet looks like:



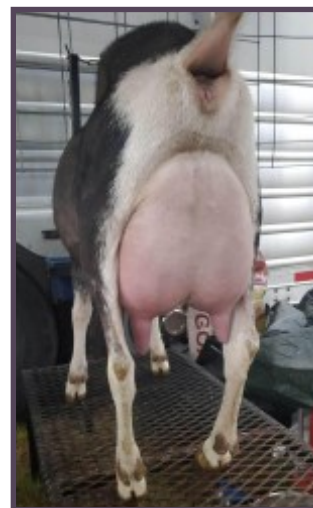
Under “sample description” I record the name of the doe and whether the sample is from the left half, right half, or a composite (a mixture of both halves). The columns are where I will write results from each quadrant (more on that to come).

You will want to both collect your samples and incubate them in the cleanest environment possible. I collect

my samples at the beginning of milking on a clean milk stand and incubate in my basement. I have a small table that is dedicated to my incubator and allows a small area for me to work that is easy to keep clean.



Supplies! From left to right, clockwise, from back: antibacterial cleaning spray, incubator (not up to temperature), sample tube rack, quad plates, sample tube, sterile swabs, gloves.



Start with a clean udder and environment!



Completed samples ready for testing. Note they are labeled on the top with the side they were taken from.

(Continued on page 21)

(Continued from page 20)



A labeled quad plate with the doe's initial, indicating that the sample was taken from the right side on the 28th.

Label your quad plate with the doe's name, type of sample, and date. Mix each milk sample before sampling by shaking gently or rubbing between your palms. With gloves on, remove the plate cover, then remove a sterile swab from its packaging and dip it into the sample. Brush the swab over the first section of the plate from side to side, fanning outward.

Repeat for each section of the plate, dipping the swab into the milk each time.



Brush the swab in a fanning motion across the plate.

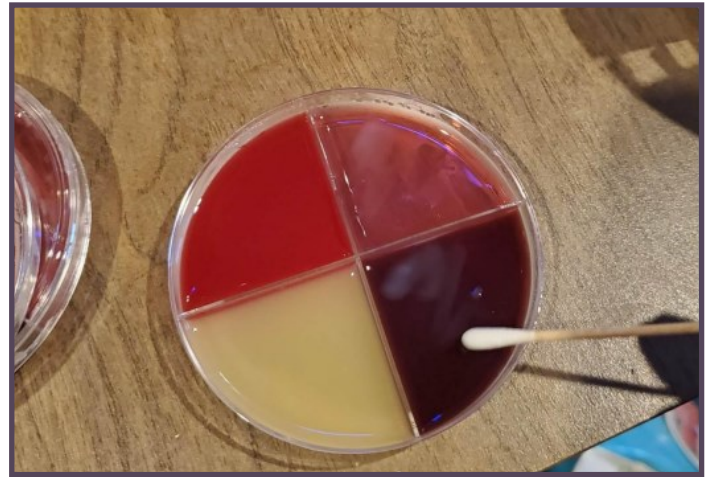
collecting, be sure to avoid touching the inside lid of the collection container!

If you are unable to prepare your sample for testing right away, make sure to refrigerate it immediately.

However, it should be tested as soon as possible for best results (within 24 hours).

Be careful not to touch anything else with the swab tip! When you are finished sampling, you can dispose of your swabs and samples.

Return the cover to the



Applying the sample.

plate. Let the plate sit for a few minutes so that the milk can fully soak into the agar. Turn the plate so that it is cover-side down and place in the incubator. Ensure that the incubator is set at 37 degrees celsius and close the door tightly.

After 24 hours, you will be able to make your first observations. If possible, make these observations without removing the plate cover. If you must remove the cover, prevent contamination in any way, shape, or form! Record your observations on your sheet. Each quadrant (or section, depending what types of plates you get) of the plate tests for a different type(s) of organism. Your plates



Incubating samples.

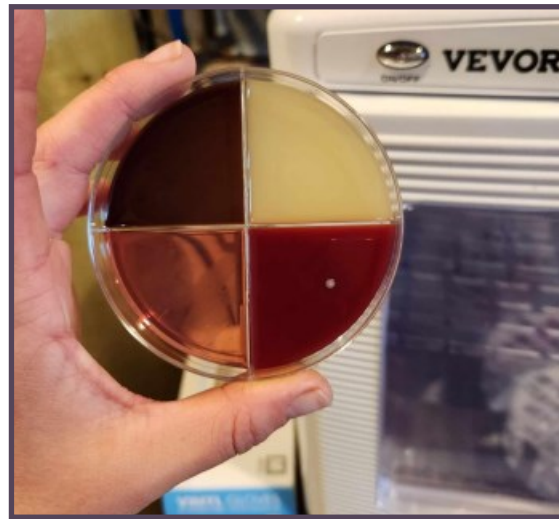
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should come with a reference manual to tell you what you are seeing. Return the plates, cover side down, to the incubator, double checking temperature. Final results should be checked and recorded at 48 hours. If your results are inconclusive, you may wish to retest or send to your local accredited lab for confirmation.

Dispose of your completed samples appropriately-remember, you may be dealing with infectious bacteria! Your plate manual will likely include specific instructions. Always handle samples with gloves, even after incubation. Getting ready to run your own milk tests is an investment, but for many producers the payoff is more than worth it.

For me, the ability to get my hands on valuable biological information about my herd in a timely manner is priceless! I do



Minimal growth on quadrant IV, blood agar, at 48 hours. Blood agar is used to confirm growth on other quads, of which there is none, so this is likely a case of contamination.

not pretend to be a veterinary technician, but if you have any questions about my process, feel free to shoot me an email at LoveMoo11@gmail.com.



A Tribute to Gail Putter

Gail Putter was a pioneer in the Nigerian Dwarf breed. She ran the AGS DHI program for many years.

Founder of the Gay-Mor herd, Gail had a background in dairying. Her animals excelled both in the milk room and show ring.

The Gay-Mor herd was built on the infamous Goodwood and Unicorn animals. Her most notable animal is probably JJU Nonpareil, appraised at 92 (EEEE), one of the first Nigerians with a top appraisal score.



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*Promoting the Nigerian
Dwarf Breed since 1996*

Editor:
Karen Goodchild
OK Doe K Dairy Goats

Please let us know if you have a
comment or article idea!

Recipe of the Month—"Yak" Cheese Bones for Dogs

By Ann Alecock, [Two Dogs Farm](#)

Ever wonder what to do with all that skim milk or whey that you have from making butter or cheese? Many of us make ricotta for Italian dishes and dips, but here is another quick recipe that adds a new product to your cheese making list- Cheese Bones for dogs.



Ingredients

- 1 gallon of Skim milk or whey
- White vinegar or lime juice

Heat milk to just about boiling (195 degrees) and remove from heat. Pour ¼ cup of white vinegar or lime juice into milk and stir for 1 minute. Let milk sit for 5 minutes while curds are formed. If curds do not form add more vinegar.

While curds are forming line a colander with cheese cloth or muslin cloth. Scoop curds into cheese cloth and drain for 30 minutes. The drier the curds the better. Take a new cheese cloth and line a cheese mold and place curds into mold. Press at 5lbs for an hour or until no more whey is released. Remove from mold and cut cheese into 1 inch width bones. Place bones onto a baking rack that is on a cooking sheet. This allows for more airflow while drying. Place in oven using the lowest setting as possible and dry bones for 8-12 hours. If you have a dehydrator, you can use that as well. Allow bones to cool at room temperature. Vacuum seal several bones in a bag so that they remain dry.