



# ANDDA

AMERICAN NIGERIAN DWARF DAIRY ASSOCIATION

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OCTOBER 2022

## Bucks For Breeding Season

Rosie Busch, DVM at UC Davis talked to ADGA Membership last year about buck health. How do we keep the males healthy enough to do the one job they were born to do?

Dr. Busch said social groupings are an important component to health. Most buck injuries are fighting related trying to establish hierarchy. Neck injuries can be seen as neurologic, with weakness in the back legs. It is important for bucks penned together have room to get away from more aggressive penmates, and have more than one covered area.

She advises not to feed the same rations as high producing does. She cautions against excess grain or 100% alfalfa diets in an effort to maintain body condition. Busch said laminitis is a symptom in bucks of high grain rations.

“High protein or a phosphorus calcium imbalance can cause stones,” she cautions. Dr. Busch cautions that many mineral mixes have too much calcium for bucks.

“A healthy Body Condition Score is from 2.5 and 4.0,” Busch said. “And Body Condition is often discovered after clipping.” To evaluate Body Condition, check the lumbar, sternum, and ribcage. *ADGA Convention has a certification for Body Condition Scoring this year.*

Busch suggested to start 45-60 days ahead of breeding season to get bucks ready. She said this is a good time to make sure the micro-nutrients of selenium, zinc, and copper are adequate. She said she has seen a good response on giving flaxseed oil, too.

This window is also a good time to perform routine health, like vaccinations. She said to trim feet at least three times a year. Busch said that if the environment



*This is the perfect time of year to make sure your bucks are healthy by doing annual maintenance, disease testing, and a visual inspection for external pests and body condition.*

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### ANDDA YOUTH—Costumes!



ARGH! Chrissy LaFitte McMenis of the Mc6 herd out of Louisiana, sent us this picture of youth member Myla and Snowberry Lipstick getting ready to plunder the competition.



Holly Stellar sent us a picture of her helpers Lilly, Alexandra, and Lia (left to right) showing the Ocean Bluff herd at the Evergreen State Fair in Washington!



Deck the Stalls in Brenham, Tx had a menagerie in the ring! The youth are Nora (pink hair), Mason (boy with the mask), Abby (big cowgirl), Isabel (little cowgirl), and Adaline (dragon).



Kennedy, a 4-Her, participates in a costume contest at the Hub City Show in South Dakota with CUatLilRedBarn Millie, an animal from her 4-H mentor, Katie Fredin of Fredin Acres.



## Show Tips

Name	DOB	Class	July		June		Mistake	Flashes
			Judge	Freshening	Youth ring 1	Youth ring 2		
ABACA FILL INFINITY	2/2/2021	7	May	Y	Y			
ABACA SI PRADA	4/1/2020	8	February	1/1	1/1			
ABACA EX APRICOT	3/31/2019	9	May	1/2 RGL	1/2 RGL			
ABACA EX LAVENDER	2/7/2019	9	April	4/3	5/2			
CHIGGER HILL SS DARK GALAXY	4/25/2018	10	March	2/3	2/3			
ABACA BH KLOVER	1/10/2018	10	March	1/3	1/3			
ABACA BH KANDY	1/10/2018	10	April	3/3	3/3			
CHIGGER HILL EC KALAHARI	3/4/2015	11	February	2/2	2/2			
ABACA EX SAND PLUM	5/16/2022	1		1/1	1/1 RGL	X		1/1
ABACA BX HEDI	3/25/2022	3		2/3	1/3	3/4		2/4
ABACA K AURORA	2/15/2022	4		4/4	2/4	3/5		1/5
ABACA RH SHINER BLACK	1/22/2022	4		1/4	2/4	3/5		2/5
ABACA RH OBSIDIAN	1/22/2022	4		2/4	1/4	3/5		2/5
ABACA EX BOURBON	6/7/2021	5		1/3 RGL	0/3	1/3 RGL		2/4
ABACA AP WILLOW	3/10/2021	5		3/3	3/3	3/4		1/4



Do you ever have trouble remembering information before going in the ring or how animals placed after a show? This simple spreadsheet keeps all information in one simple place!

Christy Motes out of Oklahoma has an ingenious way of keeping track of animals at a show. They often have youth help show animals. The personalized animal tags clipped to a collar show the name, birthdate, and kidding date to easily find the right animal to take in the ring and show the judge.



Joseph Larson buys rolls of chain at a hardware store for inexpensive show collars (above). He warns they sometime can hurt your hand if an animal is not gentle, so practice at home first.

Another alternative given by Brittany Briscoe, that can save yourself back pain is to buy a "martingale" type collar (right) that slips over an animals head and has a small chain lead. These can most often be found online in companies catering to show dogs.

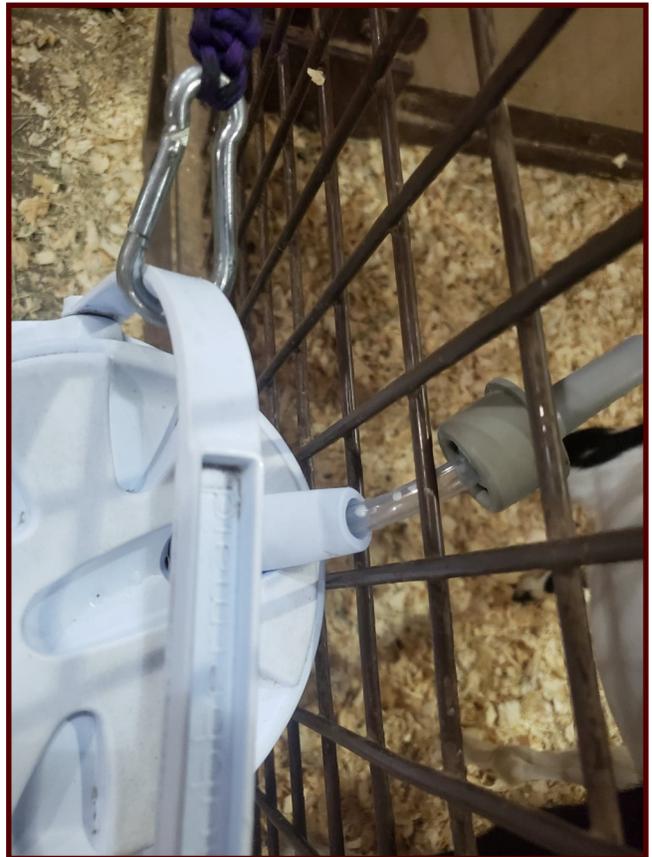


## EASY LAMBAR



An easy-to-make and transportable lambar! Cherry Tree Farm came up with this easy way to make a lambar out of a cooler, tubing, and nipple—no cutting required!

Perfect for taking care of babies away from home.



## CLUB NEWS

Drawing for the 2023 ANDDA Calendar spots during our Breed Club Meeting held at the ADGA National Convention on Tuesday evening, October 4, 2022.

Twelve names will be drawn for each month of the calendar, plus 3 alternates of those farms who expressed interest for calendar sponsorships. Order drawn will determine month sponsorship.

The first 12 farms will have until October 15 to provide finished ad materials, \$150 payment, and 2023 dues, or the alternate name will be contacted.

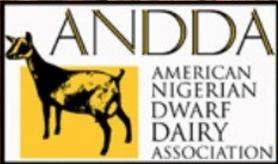
Calendar is 8 1/2 x 11, 300 dpi print-ready materials are needed. ANDDA is not responsible for ad material or content.



*Door Prizes!* **ANDDA** *Come join the fun!*

*Meet & Greet!*

2022 ADGA Convention in Syracuse, NY  
Tuesday, October 4, 7:00 PM  
Ramada by Wyndham Liverpool/Syracuse



**Voting to amend the Constitution is currently underway  
to eligible members.**

## RENDERING FAT

This is the time of year that many of us fill up our freezers. For a soap-maker, this is also an opportunity to get a key ingredient for a bar full of lather.

Augustus Ranch has a website that teaches how to render pork or beef fat. Rendering makes it shelf stable by removing the moisture. They suggest using the fat harvested from the kidney or organ areas. Below are instructions.



**Step 1: Start with the raw pork (left) and beef (right) fat.** Put a small amount of water at the bottom of the pot you are using to render the fat (around 1/4th of an inch). Just enough to cover the bottom. This prevents the fat from browning as we begin to heat it up. Turn the pot on a medium low heat and let the fat gently warm up and begin to liquify. The fat pictured here was ground once, but you can also dice it up with a knife by hand into smaller bits for easier rendering.

**Step 2: Gently simmer the fat.** As it continues to liquify, turn the heat to a low setting and break up the chunks into



small pieces with a spoon or utensil. They will eventually become tiny bits. The slower, more gentle we render the fat, the more neutral it will be. If the temperature and heat gets above a certain point, the fat will begin to brown and caramelize. This isn't necessarily a bad thing, but we're going for a pure, neutral fat base. You should see some steam coming off the fat, which is exactly what we want. We want to evaporate the water to create a more shelf stable product. Stir it occasionally and keep it simmering on a low heat.

*(Continued on page 7)*



**Step 3: Finish rendering.** After about 20 minutes of simmering (for one pound of raw fat in this recipe), the water should be about done evaporating. The liquid fat will turn clear and no longer have a cloudy appearance. This is how we know it's done. Turn off the heat and let it cool on the stovetop before final handling. It's obviously going to be very hot. I recommend letting it rest for a minimum of 20 minutes.



**Step 4: Strain and store.** Once the hot fat has cooled down a bit (it will still be hot), take a fine mesh strainer and empty into your desired storage vessel. I'm using a glass jar because it's not going into the freezer at any point. If I did want to store in the freezer, I would use a plastic quart or pint container, leaving some space at the top. That's it! You've got rendered fat which can now be stored at room temperature, or better yet, in the refrigerator where it will last virtually forever. Let it cool down completely at room temperature and do not cover it until completely cool. Covering it while hot may create steam which will result in the formation of water (which is what we want to eliminate).

*(Continued from page 1)*

has structures to climb on that will naturally wear down hoof walls, animals do not need hoof trimmings as often.

If foot rot is a problem in your herd, there is a vaccine out of Australia that protects against 10 different strains. “If active, it can help reduce the response rate,” Dr. Busch said. She said that foot rot is not the same as foot scald.

While it is not often thought about, we also need to check a buck’s teats. She said bucks can get gynecomastia, which can cause mastitis. She said during routine care, palpate the area to make sure it is not hot or have signs of neoplasia.

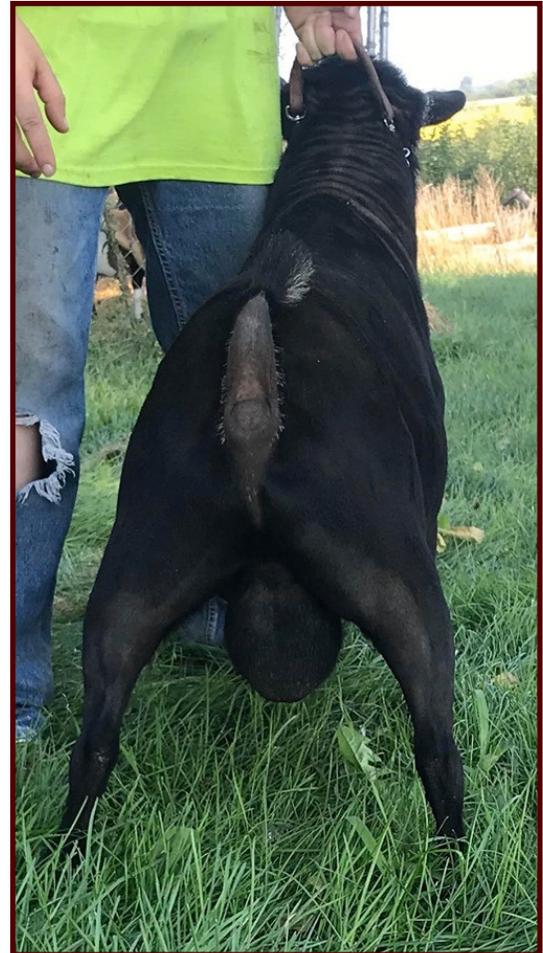
Busch also said to integrate a pest management program. She cautions that lice are becoming less responsive to Ivermectin.

When feeding, she advises a straight bunk rather than a round feeder. She said this will encourage more time feeding.

In order to do a breeding exam, a technician looks at 4 areas: physical health, scrotal circumference, semen motility, and sperm morphology. We have already discussed the physical aspect.

When examining the scrotum, Dr. Busch advises that a smaller circumference and soft scrotum indicates a lower sperm count. Sperm morphology takes into consideration if an animal has been sick within the last 2 months.

While the males don’t take as much time or attention in our herd, they play an integral role in moving our genetic base forward. Taking the time to make sure they are healthy can reap big rewards this coming spring.



*While bucks can be aromatic this time of year, it is important to make sure their scrotum and teats are healthy.*



## Practicing Without a License

We hear the phrase “Practicing Without a License” bandied about, but what does that mean? Who oversees this?

ANDDA Member Clare Staveley DVM, said it isn’t an easy answer since each state oversees their own version of the Veterinary Medicine Practice Act. She said most states are equivalent in the breadth of what is covered but penalties vary.

“In Virginia it reads ‘Any person shall be deemed to be practicing veterinary medicine who performs the diagnosis, treatment, correction, change, relief or prevention of animal disease, deformity, defect, injury, or other physical or mental conditions; including the performance of surgery or dentistry, the prescription or administration of any drug, medicine, biologic, apparatus, application, anesthetic, or other therapeutic or diagnostic substance or technique, and the use of any manual or mechanical procedure for embryo transfer, for testing for pregnancy, or for correcting sterility or infertility, or to render advice or recommendation with regard to any of the above,’” Staveley said. “That last sentence covers most of what I see daily on social media.”

Staveley said practicing without a license is a misdemeanor in Virginia. She said the Veterinary State Board is the most likely entity to file suit, and the affected party would also have grounds for litigation if something went wrong.

While living in California, she said a big issue was pop-up “practices” offering “anesthesia free dentals” for dogs.

“You could not dispense prescription medicines as you are not licensed to do so,” Roger Merckle of Langston University said, which is the consensus of every vet.

Staveley said the antibiotic mandate which goes into effect in June 2023 will impact those who manage herds for others. “These folks hiring themselves out to do ultrasounds for money for people, or offering to treat herds with antibiotics are technically practicing without a license,” she said.

“When doing anything online, I think whoever is giving advice, etc., needs to state that they are not a veterinarian but only speaking from experience,” Merckle cautioned. “Regarding social media, perhaps the person should look at the regulations for that platform. No one wants to open themselves up to lawsuits or similar things from advice given that has gone wrong.”

Staveley agreed with not giving advice online. “I don't tolerate medical advice on the forums I admin. Repeat offenders are suspended or their membership's revoked,” she said. “It is one of the reasons I was such a stickler about not advising on treatments in the newsletter when I was on the ANDDA Board.”

She said a typical social media administrator would not be liable for damages, but she could envision situations where they might be named if a case was taken to court.

Find your state’s rules [here](#).

**JUJU 2021**

The entire list can be found on the [website](#) . Congratulations to all our JuJu recipients!

**LIFETIME**

Nancy LaMont - N GoatFarm	Elite SG 5 Fold Farm HB Daz'd N'Cunfuzd
Kelly Hecker	Kyeema Ridge Corona
Pat Christopher	SG Little Hoofprints Kona 1*M AR2017, *D AR 3035

**GRAND**

Nancy LaMont - N GoatFarm	Elite SG 5 Fold Farm HB Daz'd N'Cunfuzd
Kelly Hecker	Kyeema Ridge Corona
Pat Christopher	SG Little Hoofprints Kona 1*M AR2017, *D AR 3035

**GOLD**

Tom & Alesia King	Prime Arcadian Smokin' Hottie
Tom & Alesia King	Mini Land Ranch Natalie
Tom & Alesia King	Sugar Moon Z Zip Me Up
Tom & Alesia King	Amethyst Acres R Ztarfleet
Lisa Gregory	SG Serenity Ridge Amber 1*M AR 8-00
Pat Christopher	SG Little Hoofprints Kona 1*M AR2017, *D AR3035
Wendy Lawliss	Cabochoch AR Windsong
Wendy Lawliss	Cabochoch PR Indian Summer
Wendy Lawliss	Cabochoch CN Whatchamacallit
Hannah Pahnke	Cedar View Tullia

**SIRE**

Elizabeth Wicker	Lost Valley JJ Justify
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*Elite SG 5 Fold Farm HB Daz'd N'Cunfuzd*



*SG Little Hoofprints Kona 1\*M AR2017, \*D AR 3035*



*JuJu Sire: Lost Valley JJ Justify*

**SILVER**

Kathleen Talbott	YCN PB Misty	Lisa Gregory	Digging Deeper PC Nala 1*M AR
Kathleen Talbott	YCN CP Lil Dixie	Lisa Gregory	Top Hat Farm BA Calypso
Roxanne Dupre	Perfect Time n EVE	Tom & Alesia King	Mini Land Ranch J Stella
Roxanne Dupre	Perfect time n Glory	Kelly Hecker	Amasanti Z Juniper Honey
Kathryn Hobby	Hobbycroft T Ginger's Ditto	Tom & Alesia King	Mini Land Ranch D Tillie
Elizabeth Wicker	Hobbycroft AP Lucky Charm	Tom & Alesia King	Amethyst Acres R Ztarship
Jennifer Bowman	GCH Farm Oldesouth SR La Rouge 5*M	Tom & Alesia King	Amethyst Acres G Zulia
Jennifer Bowman	SGCH Farm Oldesouth Blu Hot Passion 3*M AR	Wendy Lawliss	Cabochon Amelia
Jennifer Bowman	GCH Hidden Palms JD Aquata 2*M AR	Wendy Lawliss	Cabochon ZZ Calliope
Diane Goddard	Sugar Moon Legacys Girl Friday	Wendy Lawliss	Cabochon DP High Tide
Diane Goddard	Piddlin Acres DE Fanta	Wendy Lawliss	Cabochon PAN Wildfire
Nancy LaMont - N GoatFarm	N GoatFarm Udder'ly Divine	Wendy Lawliss	Cabochon XY Chenin Blanc
Nancy LaMont - N GoatFarm	SG N GoatFarm JJ Sweet Confusion	Wendy Lawliss	Cabochon PR Diamond Dust
Bryan & Alisha Brown	Odds Are RO Shuckleberry Jet	Wendy K Brandt	Cabochon PB Mapleshade
Tom & Alesia King	Sugar Moon F Belle Fleur	Hannah Pahnke	GCH Castle Rock White Squall 2*M
Tom & Alesia King	Amethyst Acres Belle-Fiorella	Hannah Pahnke	Gypsy Moon ES Mezzaluna
Tom & Alesia King	Amethyst Acres Z Giulianna	Hannah Pahnke	Cedar View Aurora
Lisa Gregory	SG Digging Deeper PC Electra 2*M AR	Hannah Pahnke	Last Resort Tatiana
		Lonna Collicott	Last Resort Valentina
			Sapphire Moon JGH Marigold

**BRONZE**

Carol Harlan	DIJI FARM PU LIL MS D-VYNE 5	Melissa Holahan	Shear Oaks Farm Aspen
Carol Harlan	DIJI FARM BL CONSTELLATION	Melissa Holahan	Shear Oaks Farm Cedar
Kathleen Talbott	Owlhaven DR Sashimi	Melissa Holahan	Monday Mornings Farm Clem
Kathleen Talbott	Y.C.N Ellie Mae	Melissa Holahan	Monday Mornings Farm Patti
Kathleen Talbott	YCN WR Ella Mae	Lisa Gregory	Digging Deeper Capella
Kathleen Talbott	Angel Wings M Brides Bouquet	Lisa Gregory	Diggin Deeper Sugar Maple
Kathleen Talbott	Dragonfly ARG Raven	Carol Harlan	Diji Farm GB Darling Snow
Roxanne Dupre	Perfect time N Muddy Boots	Dawn Robnett	Prairie Wood HD Crystal Quartz
Roxanne Dupre	SOUTHLAKE BELLE	Dawn Robnett	Mesquite Valley PP Jubilee
ROXANNE DUPRE	Perfect Time C Joy	Dawn Robnett	Mesquite Valley S Sundae
Roxanne Dupre	Perfect Time PJ Mud Bug	Rebecca Saul	Glimfeather Farms WDE LavaBear
Roxanne Dupre	Tex Pine Shadows BH Jasper	Rebecca Saul	Glimfeather Farms WDE Lotus
Kathryn Hobby	Hobbycroft JJ Morning Mist	Rebecca Saul	Camanna AA Creme Bellini Viola
Elizabeth Wicker	Hobbycroft JJ Joyful Victory	Kelly Hecker	Amasanti OB Cygnus
Kayla Simpson	Dixie Dairy AS KissinInTheRain	Kelly Hecker	Amasanti Z Juniper Honey 1
Kayla Simpson	Dixie Dairy SW Perfect Storm K	Kelly Hecker	Amasanti GS Pink Lady
Kayla Simpson	Dixie Dairy A Punkin Spyce	Pat Christopher	Pats Black Oak Farm Sardonyx
Jennifer Bowman	SGCH(pending) Sunnydale Farm ZM Faith 4*M	Pat Christopher	Pats Black Oak Farm Amber 2*M
Jennifer Bowman	Primrose Hill O Camelot 7*MAR	Pat Christopher	Big Mtn Country Juniper 1*M AR2019, *D
Jennifer Bowman	Primrose Hill U Cascade 3*M AR	Tom & Alesia King	Amethyst Acres R Ztartrek
Jennifer Bowman	Primrose Hill Fifty Shades Hot 4*M AR	Tom & Alesia King	Amethyst Acres G Zulianna
Jennifer Bowman	GCH(pending)Gillespie's IB Lana 5*MAR	Diane Goddard	Fiesta Texas HR Creamy Parfait
Jennifer Bowman	SGCH(pending) Farm Oldesouth BBS Blue Gloire *M4 AR	Wendy Lawliss	Cabochon PB Josephine
Jennifer Bowman	GCH(pending)Primrose Hill Uhad Me AtHello 1*MAR	Wendy K Brandt	GCH Castle Rock White Squall 2*M
Diane Goddard	TX Twincreeks CM Kharisma	Jennifer Herrscher	Aries KS Lilly of the Valley
Diane Goddard	Sweet DD BC Bowlin-Ally	Jennifer Herrscher	Aries TKY Sea Breeze
Diane Goddard	Fiesta Texas SG Foolish Desire	Jennifer Herrscher	Aries KS Forever Grateful
Hilltop Blessings	Herdrock E Miss Molly	Carol Harlan	DIJI FARM PN ARUBA
Nancy LaMont - N GoatFarm	N GoatFarm NJ Moose-Bhaven		

## Recipe of the Month – Chicken Soup

By Dawn Robnett, [Mesquite Valley](#)

This month's recipe is out of a wonderful book I have by the name of *Broth & Stock from the Nourished Kitchen* by Jennifer McGruther. We love stews and soups in fall/winter and this book really covers the making of broth and stock from scratch, very well. It's contents cover Master Stocks, Poultry, Meat, Fish and Vegetable. I picked this recipe because it uses a fair amount of cream and for those of us who have does in late lactation, we're seeing a lot more of that right now.

This recipe begins by discussing the type of bird best for the task of this soup and that would be an old hen or rooster. They make the best stocks because as a bird ages, the meat toughens but it also becomes more flavorful. Fresh out of old birds? Totally okay, just use a whole bird from the store.

6 celery stalks, including leaves  
 3 carrots, including the carrot tops  
 1 yellow onion  
 1 whole stewing hen (3-4 pounds)  
 2 leeks, cleaned  
 3 whole cloves  
 2 tablespoons butter  
 ¼ teaspoon freshly grated nutmeg  
 6 egg yolks, beaten  
 2 cups heavy cream  
 2 tablespoons chopped flat leaf parsley  
 2 tablespoons chopped chives

Pluck the leaves from the celery and place them in a stockpot. Chop off the carrot tops and peel the carrots, dropping both the peelings and tops into the pot. Chop off the root and top ends of the onion and then peel it, tucking the onion trimmings into the pot. Mince the celery carrots, and onions very finely and then place them in a mixing bowl.

Rinse the chicken thoroughly and pat dry before adding it to the stockpot, covering it completely with cold water by about 2 inches.

Pierce the leek with the cloves so that they remain stuck inside its tender stalk and place it in the stock pot alongside the stewing chicken.

Slowly simmer until the chicken is completely cooked and tender to the bone, about 2 hours. Carefully remove the chicken from the pot and place it on a platter to allow it to cool until you can pick the meat off the bones comfortably.

Strain the remaining broth through a fine-mesh sieve, into a pitcher or jar, discarding the solids. Wipe the pot clean with a kitchen towel. Melt the butter in a cast-iron skillet until it foams, toss the minced vegetables and fry until they become fragrant and tender, about 3 minutes. Transfer to a clean stock pot. Once the chicken has cooled, pick its meat off the bones (reserve the bones for Double-Cooked Stock, page 48).

Mince the meat very finely. Stir the chicken into the vegetables and pour the strained broth back into the stock pot. Stir in the finely grated nutmeg, and then bring it all to a bare simmer over medium heat.

Temper the beaten eggs by stirring a spoonful of broth into the eggs, then pouring the mixture of eggs and broth into the simmering soup. Gently stir in the heavy cream, parsley, and chives. Season with salt and pepper.

Ladle into soup bowls and serve warm.

We're on the web  
[www.ANDDA.org](http://www.ANDDA.org)



**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!