



ANDDA

AMERICAN NIGERIAN DWARF DAIRY ASSOCIATION

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Breeding Advice

By Jovi Tyrrell, [Jovial Acres](#)

I have had and been breeding goats for over 12 years now. When I started out, it was an entirely impulse buy. Our friends had a cute, house-trained (hand to God she would let us know when she needed to go out to potty), bottle baby they were trying to find a home for. I mean how could we say no?

So my boyfriend at the time built what he thought was a goat-proof pen for her, (cue the laughter, I know), and we brought her home. Bedding, hay, water, told her good night, and walked back to the house to go to bed. Not twenty feet from the barn we heard a tiny "maaa" and teeny hoof beats behind us. We both look at each other, "Guess she wants to stay in the house," and so she did.

To this day we still do not know how she escaped, but we learned that night goats do not like to be alone. The first of MANY lessons I have learned, and continue to still. And for those wondering, yes I still have the little Princess, for what other name could have suited her better?



Jumping on coaches and an attitude of entitlement as a house goat earned Jovial Acres first goat the name "Princess."

After our first night with Princess, we learned she needed a companion, so brought home our first Nigerian Dwarf goats, though not registered. After having and breeding our unregistered Nigerians, we thought, well why don't we just get some registered ones so we can be more assured of both their history, and a better, more secure potential future? So began our search for just the right registered goats for us. Never did I, or could I, have possibly fathomed where this journey would take me. From participating in my first show, celebrating friends' wins ringside at the ADGA National Show, to participating in the ADGA National Convention, and witnessing first hand a Nigerian being sold for \$30,700, all in the past year.

At that time, over 10 years ago, it was just fun, they were our pets, and pretty pictures of blue eyed and moonspotted goats were like candy to us. Add in newborn babies, barely able to walk, with cutesy backgrounds,

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ANDDA YOUTH—Make an Edible Wreath for Your Barn and Herd

By Paul Goodchild, Youth 4-H Member, [OK Doe K Dairy Goats](#)



Start by collecting items that would be a tasty treat. Try to find a vine to coil that will allow branches and leaves to be tucked in.

Once you have a circle shape, wrap longer branches around the vine to make it more sturdy.

Tuck the smaller leaves in between the vines and branches.



A wreath could be hung on the front of the barn for a decorative look... or fed to eager animals with no patience or table manners.

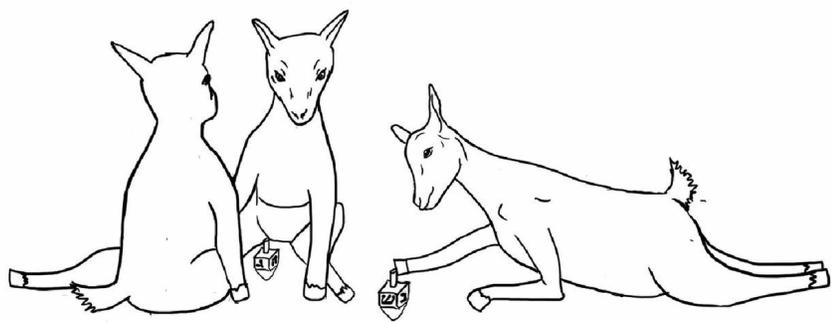
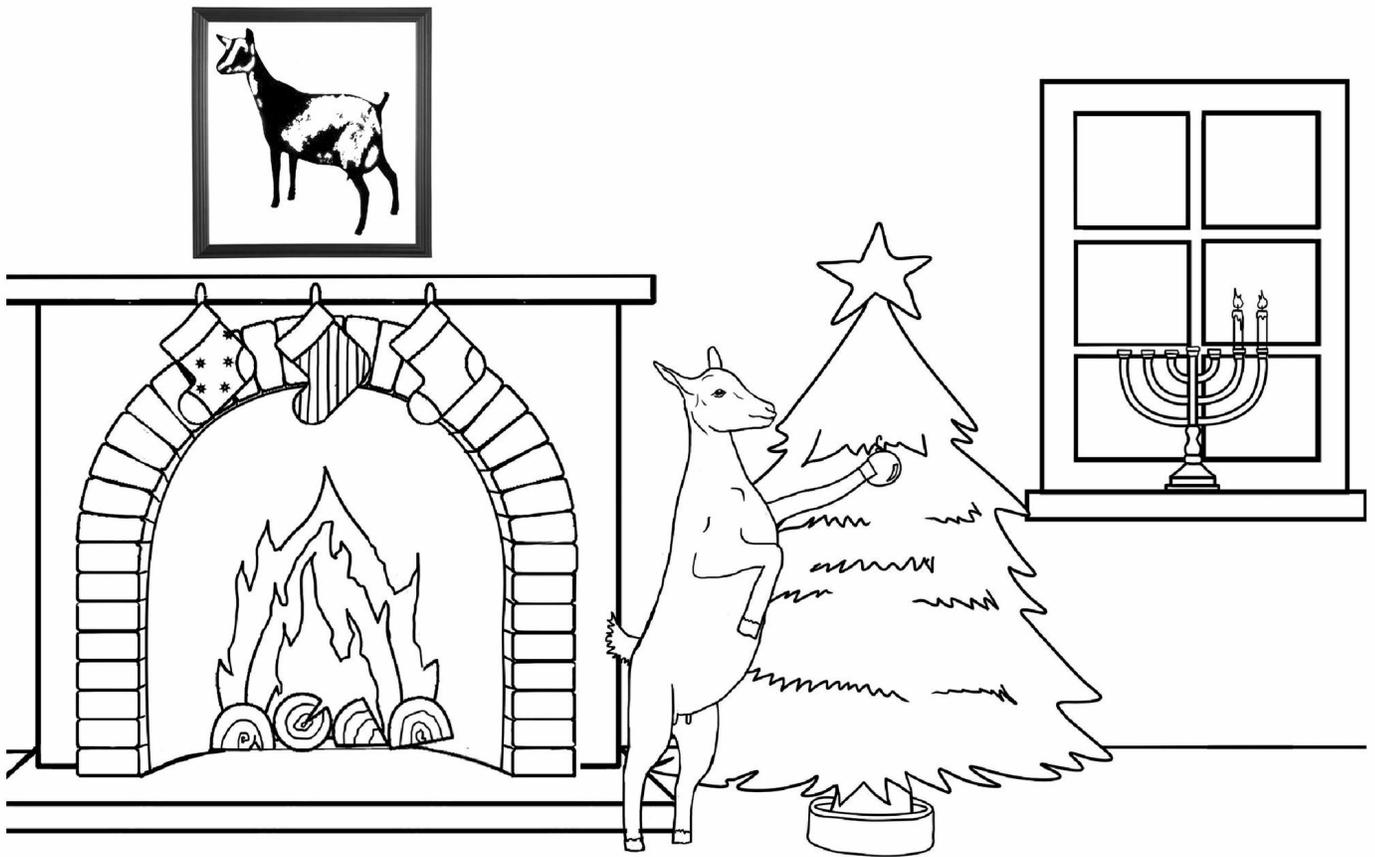


An edible wreath is a fun and decorative way to dress up your barn and spoil your herd. In our area, we have several plants that don't die over the winter so they are perfect for wreath-making.

First I found a vine and wrapped it around 2 or 3 times in a loop as the base of the wreath. I wanted to use the wild honeysuckle that is on our property, but it was already so cold that it had died. I used bindweed and cut off the thorns.

I collected privet, which stays green all year in my area, and wound it around and through the vine. I also collected some leaves that had not turned brown, slivers of cedar bark, and fresh orange peel to make it an interesting treat.

Making an edible wreath is a fun way to learn more about plants and bring your animals browse during the holiday season.



Drawn by talented member Alanna Renstrom at [Crescent Ranch](#)

Show us your artwork on the Discussion page!

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hearts in our eyes to say the least. So we made our first trek to Maine, in 2013, and so began our registered Nigerian Dwarf herd.

After having our first litters, we learned more lessons, though often at times the hard way. My story is not dissimilar to the story of many others. Every year, and again still to this day, there is something new to learn.

Could we have stopped and just continued breeding our flashy goats for their eye catching moonspots and blue eyes, and been perfectly happy? Absolutely. And there are a whole contingent of people that are perfectly satisfied to stop there, and that should be enough. I think it's sort of like pumpkin spice, the flashy moonspots, blue eyes, polled, and breeding for "color," because after all, humans are visual creatures. If someone wants to enjoy their "pumpkin spice" guilty pleasure in life, let them.

However, as with anything, no one is born knowing how to do something, or knowing all the fine minutiae that goes into a thing. And I should also add, everything up until that point in my journey was self taught, with little guidance or input, even bad advice provided by our vet, as goats were not quite the widespread and well accepted hobby that they have recently become. Even the well established, experienced breeders, it seemed as soon as I mentioned I was looking for moonspotted and blue eyed kids, they could not be bothered.

***If we work together,
we can all share in
each others' joys and
successes...***

I inquired with many breeders, and was put on countless "lists," but it always seemed like it was never my turn. Nor, however, did these breeders back then take the time to mention the equal or greater importance of things like conformation, or udder structure, to name a few. Only by following pages/people, and joining Facebook groups, did I start to learn about the more "serious" side of breeding these wonderful little goats.

I was very lucky that years after we'd brought home those first registered Nigerian Dwarves, the matron head of their line ended up being Linear Appraised, (something completely foreign to me at the time), and receiving the highest score a Nigerian has received, something that also drew me into the more "serious" side further.

Even when my name would come up on a list, FINALLY, a lot of the breeders were somewhat closed off and distant, very "Do you want the kid or not?" - not interested in engaging or beginning a dialogue, likely because I had been inquiring into the moonspotted and blue eyed animals, or perhaps because I was just new.

As a breeder myself, I get many inquiries into blue eyes and moonspots, as well as polled, (because who really WANTS to have to disbud). One of my great joys, however, is mentoring. I do understand how it can be frustrating, especially after doing this for years, and seeing all of the times it doesn't pan out, and people end up selling within a few years. But at the same time, no one knows what they don't know, and knowledge is power.

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Giving someone as many tools for their toolbox as you can only helps them to have more success and be more likely to stick with it, even if they didn't necessarily ask for those tools in the first place. There have been many times when discussing the goats with newbies, (and I try to talk to every one as if they know what I'm talking about), they actually will become more interested and ask questions to further their understanding.

For example, if they're asking about a specific pairing, (in hopes of moonspots, blue eyes, polled, etc.), I will say things like "Well I did this breeding in hopes that breeding to this buck can help improve flatness of rump," which then often results in them asking about rumps. Or a favorite with newbies is bringing up udders, because that is often why they want goats in the first place, for their milk. When they ask, "Well I just want them for pets and some milk, does that really matter?" or "Is that really important?" Now we have started a dialogue, and though I admittedly do not know everything, I can help them to make better, more informed decisions for their own future.

I have even formed amazing relationships and friendships with some of my "mentees," who are absolutely grateful for me taking the time to prevent them making the same mistakes that I did. Just having and breeding goats is not easy in and of itself, and I've heard time and again people say things to the tune of "You should breed what you like because you're the one who has to look at them." Not every one has the same "ideal" goat that they want to look at, and as such there are different styles/types even within the breed.

If we work together, we can all share in each others' joys and successes, regardless of what they may look like in our own eyes, while still being there and supporting each other on those other, less joyful or successful days as well.



Well adjusted and happy herd member, though still a "Princess" who makes sure she gets her way. Photo credit Photo Credit Danille Bagozzi O'brien Farm CNY

DHI—Is It Worth It?

By [Dairy Records Management System](#)

DHI information is valuable at any time, but especially when times are tight. Timely, accurate data enables better decisions on herd and doe strategies. It's the best way to control losses or stretch investment dollars.

Testing every month helps you monitor and manage your herd. Does peak at 40-100 days in milk. When tests are skipped, lactation curves may flatten and reduce their value in doe-to-doe comparisons. Monthly tests improve lactation predictions, especially early, peak, and late lactations.

Early lactation does need their first test within 30 days to know if dry treatment is working properly, if does are healthy and comfortable, if there are signs of Ketosis and if dry doe and early lactation rations are adequate.

DHI testing helps you track if peak milk is as high as expected and how it compares to the same season last year. It can also help you make decisions about when and how to dry off, and how feed changes may be affecting milk components.

And, finally, DHI testing can help you confirm fresh,

breeding, and pregnancy dates and validate pedigree information with breed organizations.

Dairy Records Management Systems (DRMS) is the country's largest volume Dairy Records Processing Center for managing and delivering dairy data. Immediate, continuous processing occurs as herd and lab data arrive, with automated edits to ensure accuracy. You may choose from over 60 DHI reports, and on-farm software solutions include PCDART and the PocketDairy app. In subsequent newsletter articles we'll explain which reports are most valuable to dairy goat producers and introduce you to our desktop and companion mobile software to help manage your data.

Monthly DHI testing through DRMS may be scheduled by contacting one of our service affiliates listed with this article.

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Putting Together a Charcuterie Board for the Holidays

By Jen Dionisio, [3 Sisters](#)

If there is one thing that brings people together during the Holidays, its food. A cheese/ charcuterie board is a sure-fire way to get people to gather around and start the festivities before a main meal is served.

I plan on 2-3 oz. of food per person attending when I determine the size of the board I am planning. I have found a great selection of boards at T.J. Max or Home Goods for prices low enough you can leave the board as a gift to your hostess. I prefer wood boards, but marble and slate work just as well.



All Things Cheeseboard

What kind of cheeses?

Consider:

- * Age
- * Texture
- * Flavor
- * Color
- * No more than 3-5 varieties
- * 2-3 ounces per person

What compliments cheese?

- * Meat
- * Fruit or Veggies
- * Nuts
- * Condiments (jams, chutney)
- * Carrier (crackers, bread, pretzels)
- * Unexpected surprises (chocolate chips, pickles, cookies, olives, etc)

How to arrange?

- * Pick a color palette
- * Lay out cheese first
- * Make it look full
- * Fill the space
- * Decoratively arrange items to make appealing (stack crackers, fold meat, etc)
- * Think in odd numbers (groups of 3 or 5)

How To Store Leftovers

- * Blue cheese: plastic wrap
- * Hard aged cheese: parchment or wax paper
- * Semi-hard cheeses: plastic wrap
- * Semi-soft cheeses: Resealable container

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I start building my boards around the cheese. You can bet there is always going to be a goat cheese or two or three on the board. I like to have a soft cheese, an aged cheese, a firm cheese or two and a creamy cheese. Remember to add a small cheese knife or spreader for each soft cheese you have. Small mozzarella balls go great with a tomato and a fresh piece of basil on a skewer. The firm and aged cheeses are great for cutting into bite size cubes or making shapes with a small cookie cutter.

The next step is to add the bowls with olives, hummus or any type of dip, jam or honey. Once these are in place you are



ready to add the Charcuterie/ meat selections. My top three choices are prosciutto, pepperoni and salami. The prosciutto can be rolled around mozzarella sticks or folded and put on a skewer with a cheese or vegetable. The salami and pepperoni I like to fold into fourths and alternate in a stack or fold in half over the mouth of a juice glass and layer to make a rose shape. Google "How to make a salami rose." There is a YouTube for EVERYTHING.

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I prefer to have crackers, breads and chips on the boards I make. If you have a smaller board, you can have them in baskets or bowls on the side to have more space for the main items. I wash the fruits and vegetables I use the day before that way they are completely dry before you add them to your board. No one likes a soggy cracker. Grapes, strawberries, raspberries and blueberries are great space fillers. I am all about color and love to slice a star fruit, kiwi or a persimmon when they are in season. Pickles, nuts, dried fruits, and of course we can't forget chocolate to bring in the savory and sweet to finish out your board. There is no right or wrong way to make a board. Make them with the foods you enjoy and make them with your family. Anytime we can get in some quality family time doing something we love is a bonus, Ally (my favorite youngest daughter) is the salami rose expert around here. A board can be for any season, for breakfast, lunch or even a nice easy dinner on the porch. If you need inspiration, Pinterest is a great resource. Or just do like I do, jump into the deep end. Trust me, it will be fun.

May you all have a very Merry Christmas and a Happy and Blessed New Year.



Holiday Potpourri

By Karen Goodchild, [OK Doe K Dairy](#)



Homemade potpourri is an easy way to make a festive centerpiece, freshen closets and linen drawers, or share as a hostess gift. It is also a wonderful way to involve children in a holiday tradition.

A citrus fruit, like an orange or lemon, makes a colorful focal point and helps create a scent for the potpourri. Cut up fruit, place on a baking sheet, and dry in the oven on low temps for about 2 hours. Instead of cutting up the entire fruit, citrus peels can also be used when the fruit is used for another purpose.

Another alternative to slicing is to make pomanders by inserting cloves into a tangerine, orange, or clementine. (A toothpick can help poke a hole if the skin is tough.) A pomander can also be dried in the oven or a dehydrator before adding to the bowl. Rolling in nutmeg can give it an extra layer of fragrance.

Bay leaves, cinnamon sticks, apples, cloves, vanilla beans, star anise, rosemary, acorns, evergreen branches, and pine cones are decorative additions that are readily available. Cinnamon sticks can be

slightly grated to give off a gentle aroma while also adding visual interest.

Pine cones collected from the yard can be cleaned by baking in the oven to kill bugs, mold, and mildew. First, gently brush away all outside dirt and debris, then dry in the oven on low. If very dirty, they can be gently soaked in water before drying in the oven. While they may close up in water, the oven will open them back up. Keep oven temperature low and check on them often to avoid them catching on fire.

Any left-over flower arrangements can also be added for a pop of color. There is no right or wrong way to make potpourri at home!

To keep the fragrance fresh, and add a few drops of essential oils every few weeks.

Homemade potpourri is functional, beautiful, and an easy way to recycle! A citrusy, fruity, fresh fragrance at home is a good way to improve your mood and boost happiness during stressful family holidays.

Sugar & Spice

3 drops Orange
1 drop Clove
1 drop Cinnamon

2 drops Sandalwood
2 drops Fir
4 drops Cypress

3 drops Ginger
2 drops Cassia
2 drops Clove

3 drops Citrus
2 drops Cinnamon
3 drops Fir

3 drops Orange
1 drop Bergamot
1 drop Clove
1 drop Ginger

3 drops Cedarwood
3 drops Tangerine

* Lavendar and Vetiver are often viewed as "relaxing" fragrances and can be added to any of those mentioned or as a stand-alone.



Soap Gift Baskets for the Holidays

By Jennifer Herrscher, [Aries Nigerian Dwarf](#)



Gift baskets... I start with a washcloth and layer things like the pouf and a soap dish.

Below are three other baskets I will be gifting this year. Hobby Lobby has great sales on things like this so I grab small interesting containers when on super sale.



I got these boxes (left) on Amazon. I put in a soap dish, bar of soap, and an exfoliating scrub.

The "Handmade" stickers were also an Amazon purchase.

The baskets made fantastic teacher gifts too in my experience!



Holidays & Food



Baby food jars are the right size for gifting yogurt! They're perfect size for baskets!

- Brittney Briscoe, [Lost Creek Farm](#)

How to Ship Cheese

1. Consider the destination
2. Consider the Cheese type (Some cheeses ship better in colder temperatures.)
3. Consider including gel packs or dry ice to keep contents cool
4. Use new boxes and insulated packing material
5. Use the fastest shipping method
6. Consider purchasing extra insurance
7. Ship on a Monday

[Link](#)

Baked Goat Cheese Dip

- 12 oz goat cheese
- 4 oz cream cheese room temperature
- ½ cup parmesan shredded
- 2 tablespoon olive oil top with more after baking, if desired
- 4-6 cloves garlic minced
- 1-2 teaspoon red pepper flakes
- 2 teaspoon rosemary finely chopped, plus more for garnish
- ½ teaspoon salt

Preheat the oven to 400F.

Combine all ingredients in a mixing bowl. Stir well until all the seasonings are mixed in and well-combined.

Next, spread the goat cheese dip mixture into your baking dish.

Bake your goat cheese appetizer for between 15-20 minutes. Baking time could depend on the size of your baking dish and how brown you want the top to get. I bake mine for 18 minutes.

Candied Pecans

1lb pecans, approx 4C
 1/2 C orange juice
 1tbs orange peel
 1C sugar

Add all ingredients to heavy sauce pan big enough to hold pecans so that they can be stirred. Heat pan on med heat stirring often till sugar starts to crystallize on the pecans.. but be careful — there is a fine line before the sugar will scorch. Then pour out onto parchment paper in a flat single layer. Let cool and enjoy!

These are very popular at our house during holidays.

Cindy Gulutzo
[Long Shot Ranch](#)

Holiday Candles

By Elizabeth Kennymore, [Ironstone Shire](#)



1 Container candles make wonderful holiday gifts and can be fun to make in your kitchen!



2 This project requires a candle vessel, wax, fragrance oil (if you like), a way to secure the wicks to the vessel (wick stickers, high temp RTV etc.), a thermometer (I use a heat gun) a way to heat the wax (I use a double boiler) and wicks that are appropriate for the wax type and vessel size. There are many candle suppliers online that provide information on the best wick and wax combinations for a variety of applications. I start by placing the wicks in the bottom of the tins. I use high temp RTV to secure the wicks to the vessels but wick stickers work well too.

3 I then measure out my wax and melt it using the double boiler method.





4 The wax will have instructions on the ideal temperatures to heat the wax to, add fragrance and to pour the candles. I heat the wax to the recommended temperature and then remove it from the heat so it can cool to the recommended temperature to add the fragrance oil.

Once I add the fragrance oil, I stir for two minutes to allow the wax and fragrance oil to combine and to allow the wax temperature to drop a little more to the recommended pouring temperature.

After I pour the candles, I use clothes pins to hold the wicks while the wax cools. Most candle suppliers carry wick holders but for these small tins, clothes pins work great and I already have them on hand! Once the candles cool and the wax hardens, I cut the wicks to 1/4inch and add the lid.

5 When I use a new vessel or candle recipe, I always test a candle from the batch to make sure it burns safe, smells great and is the perfect gift



Recipe of the Month – *Cheese & Cranberry Tart*

By Dawn Robnett, [Mesquite Valley Farm](#)



Ingredients

1 pkg puff pastry, defrosted
 1 cup Cranberry Sauce *
 Zest from one orange
 1/2 cup goat cheese crumbles
 Salt
 Fresh or dried thyme leaves

Instructions

Preheat oven to 400 degrees.

Open folded puff pastry on a lightly floured surface. Using a shot glass, cut rounds out of dough. Place these rounds on a baking sheet lined with parchment paper.

Using the bottom of the shot glass, press the middle of the pastry creating a little tart shell. Poke the inside of the tart with a fork in a few places.

Spread each inner circle with 1/2 teaspoon of cranberry sauce. Top with a pinch of orange zest and crumbled goat cheese. If your cheese is not salted, add a pinch of salt to the top.

Bake for 15-17 minutes. Remove from oven and sprinkle each tartlet with thyme. Serve.

- You can replace the cranberry with lemon curd or even mincemeat.

We're on the web
www.ANDDA.org



**PROMOTING THE
 NIGERIAN DWARF
 BREED SINCE 1996**

Editor:
 Karen Goodchild
 OK Doe K Dairy Goats

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