



ANDDA

AMERICAN NIGERIAN DWARF DAIRY ASSOCIATION

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Explanation of Specialty Shows

Did you know each ADGA and AGS District is eligible to host a breed specialty show? The application cost is \$50, with half refunded once results and photographs are submitted for website publishing. This is a wonderful opportunity to showcase the breed and boost entry numbers.

ANDDA sends medals for the Grand and Reserve Champions at each Specialty.

It is not uncommon for breeders to bring out their permanent champions to earn accolades at a Specialty, so offering a Champion Challenge class is one way a Show Committee can spread out the number of animals earning awards.

Hosting a Specialty Show is not much more added work for the Show Committee, although the judge needs to be made aware before submitting a contract. If the show decides to host any Specialty Group classes, those must be decided on and promoted. It is up to the local show to write the rules for each group class.

ANDDA does not provide awards for Specialty Group classes, nor does ADGA or AGS recognize group class winners in local or fair shows. All animals in the group classes must be entered in the show in order to participate in the group.

Not all animals in group classes need to be owned by the same farm, for instance in a Produce of Dam or Get Group class the animals may not have the same herd names but be related as progeny. Breeder's Trio requires all animals to have the same herd name and exhibited by the breeder. In a senior group, when the evidence of quality is with a milking pair, preference will always go to the pair or group of consistent senior does.

Senior group classes are often shown after the senior show while a doe in milk is still full, with junior group shown after the junior show.

Group classes can include:

- Dairy Herd—4 does owned by the same person; can be different herd names
- Produce of Dam—2 does from same dam, preferably in milk
- Senior Breeder Trio—All with the same herd name
- Dam and Daughter—Not necessarily owned by the same person, preference given to a pair in milk
- Get of Sire—3 from the same sire (Sr, Jr, or Buck class)
- Junior Produce of Dam—2 junior does from same dam
- Junior Dairy Breeder Trio—Three with same herd name
- Sire and Son—Not necessarily owned by same person
- Buck Dairy Breeder Trio—all with the same herd name

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Youth Project—Christmas in July

By Daphne Boyd, [MerryTale Farm](#)

Here's a simple goat milk ice cream recipe from our friends at Big Dream Acres. You can use the vanilla recipe as a base and customize it to create your own flavors! We'll add a custom creations below!



Ingredients displayed are for our Pistachio Cherry



Basic Vanilla Ice Cream

Ingredients

- 8 cups raw goat milk
- 3 cups sugar (or less if you don't like super sweet)
- 2 eggs
- 2 tbsp vanilla

Instructions

- Beat until sugar is dissolved
- Pour into ice cream maker
- Churn for 30-45 minutes
- Add any kind of mix-ins you'd like (candy, cookies, chocolate, caramel, etc.)

The consistency will be soft right out of the ice cream maker, but will firm up after time in the freezer.

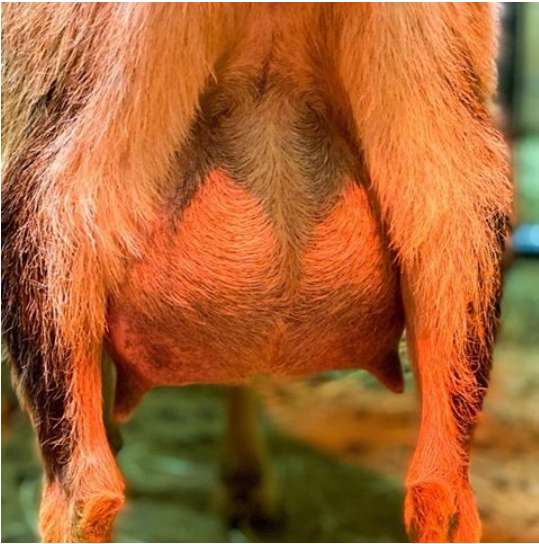
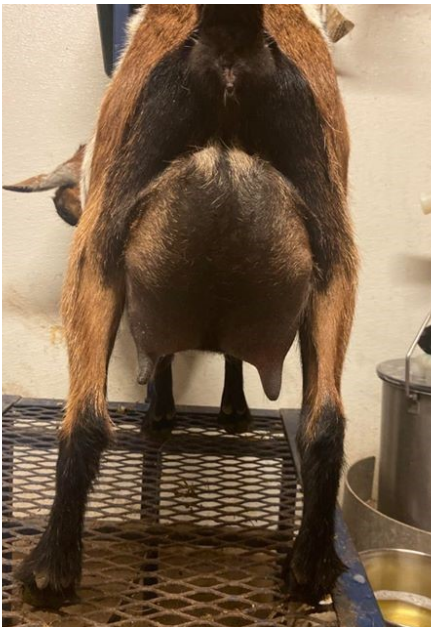
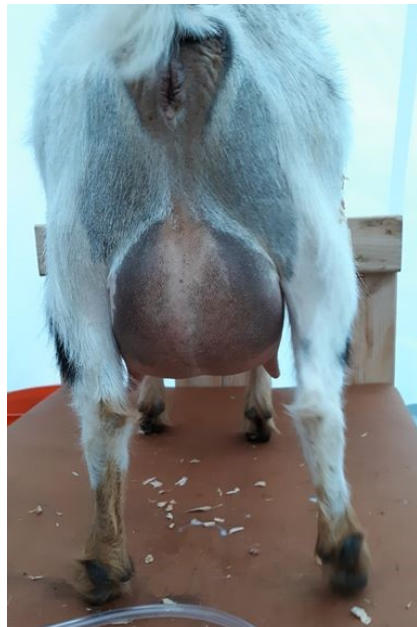
Cherry Pistachio Ice Cream

Our favorite Christmas cookie is called a cherry pistachio meltaway. We figured we'd try to create an ice cream flavor that replicates the cookie! Use the above recipe but add the following:

- 1 box of pistachio pudding mix
- 1 tbsp almond extract
- Maraschino cherries, blotted and chopped
- Green food coloring (optional)

Scorecard Segment

Evaluate the following 4 animals based on the ADGA and AGS scorecard for mammary system and put in placement order from 1st to 4th. Answers based on Colt Churchill evaluation can be found on page 9.

**A****B****C****D**

Showmanship Question of the Month:

What percentage of points is allocated to a Junior Doe's General Appearance?

Making Goat Milk Lotion

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

We wanted to bring our members a nice lotion recipe that could be made with goat's milk but before making aqueous cosmetics at home, it's good to understand some basic ground rules that would easily be missed in a recipe that assumes you know them. Without the basics you run the risk of products that can become petri dishes you don't necessarily want to spread all over your skin and when you add milk to the mix, it becomes even more the case.

Instead of giving a recipe, we are sharing a resource that will enable you to make all the lotion your heart desires but will enable you to do so in an informed and safe manner.

Back in 2005, I taught myself how to make cold process soap. I purchased a few books on the subject and one book, *Smart Soapmaking* by Anne L. Watson, was a winner at guiding me through my first soap making experiences. I've since become acquainted with Anne and have collected many of her books because they are fantastic teaching tools.

When the ANDDA newsletter crew began discussing making lotion and recipes, I immediately thought of Anne's books. The two I will talk about here are *Milk Soapmaking* and *Smart Lotionmaking*. She has more books on these topics, as well, just go to your favorite online bookseller and type in her name.

Anne has a talent for teaching the topics of lotion and soap making to beginners. She breaks these topics down in a very easy to understand format which takes the intimidation out of crafting your own products. Her books are short and easy to read but packed with the information you need to safely create quality products that you can make from goat's milk or water.

Since I know Anne, I contacted her and she generously agreed to provide us with an autographed copy of *Smart Lotionmaking* to give to one lucky member (see below for details). Thanks Anne!

This book is all the instruction you'll need to begin making your own quality lotions. I will give you one warning: Once you make and use your own, you will never want to buy your lotion again (that warning applies to soap also). Her book includes 15 regular lotion recipes and 6 milk lotion recipes. In addition, she teaches you how to create your own formulations and how to test them to be sure they are clean. I like looking at a book's Table of Contents, so I will share that on the next page so you can get a feel for the book.

- A Few First Thoughts
- Lies and Lotions
 - Myths About Lotion and Lotionmaking
- Lotion Lingo
 - Learning the Jargon
- What Is Lotion, Anyway?
 - What it is and What Goes Into It
- The Two Ways to Sanitize Lotion
 - And How to Choose Between Them
- What Do I Put It In?
 - Choosing Your Bottles
- What Do I Use to Make It?
 - Gathering the Equipment You Need
 - Equipment Checklist
 - Anne's Almond Lotion
- Step-by-Step Lotionmaking From Prep to Cleanup and Beyond
- Testing Your Lotion
 - Making Sure It's Safe
- More Recipes Milk Lotion Recipes
- Designing Your Own
 - How to Create Great Recipes
 - Properties of Fats
- Troubleshooting
 - Tricks, Tweaks, and Fixes
- Making It a Business
 - How to Go Pro, Not Bust
- Why? Why? Why?
 - Frequently Asked Questions
- Resources
- Index

As you can see from the Table of Contents, she is quite thorough on the topic but does it in a compact 150 easy-to-read pages. This is the same format she uses in all of her teaching books and the Step-by-Step chapter is where her books lead the pack in a huge sea of How-To books.

Reading one of Anne's books is like having a friend in your kitchen teaching you what you need to know and do. If you don't know how to make soap with your goat's milk and would like to, I highly recommend her *Milk Soapmaking* book, as well. It has the same easy to follow format as her lotion book, includes several soap recipes and also teaches you how to formulate your own recipes. So if you've always wanted to know how to make soaps and/or lotions from the awesome Nigerian milk your goats produce, want no more.

Check in on the Discussion page in the next week where one lucky member will win an autographed copy of Anne's book, *Smart Lotionmaking*!



Toxic and Nuisance Plants

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

NIGHTSHADE

Nightshade is a plant that often grows on fencerows and in pastures or hay fields. It can be killed with 2-4-D or Grazon- P+D and any pasture should be inspected before turning out animals since it is toxic. Work with your Extension Agent on weed killer application as mechanical control practices that disturb the soil may make the weed growth more severe. Drying or waiting until after a freeze does not reduce this plant's toxicity.

Poisoning symptoms include gastrointestinal upset and/or effects on the central nervous system. The major toxin is solanine, a glycoalkaloid. All parts of the plant are toxic, with the berries being higher. Because it is not palatable, animals do not readily seek it out. Animals may sometime nibble on different plants often, and over many days accumulate toxic amounts in their system.

Other plants with solanum include Buffalobur, Ornamental Jerusalem Cherry, White Potato and Tomato Vines.



Solanum nigra, Black nightshade, with berries



Black Nightshade

Sources

<https://www.merckvetmanual.com>

<https://plants.ces.ncsu.edu>

<https://rangeplants.tamu.edu>



Solanum dulcamara,
Woody Nightshade



Solanum Rostratum, Buffalobur (AKA
Kansas Thistle), courtesy of
kingcounty.gov



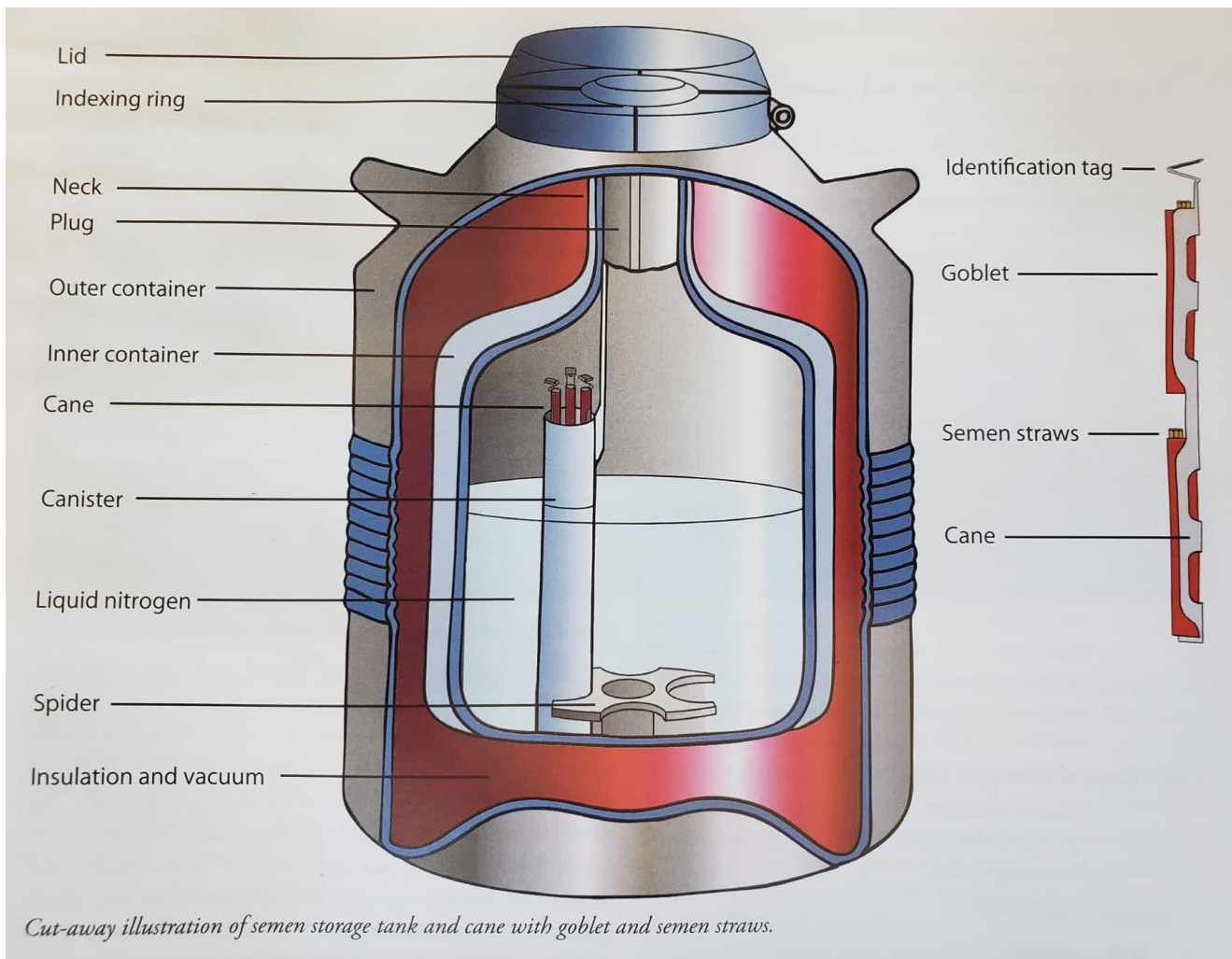
Atropa bella-donna, Deadly
Nightshade



Solanum pseudocapsicum,
Jerusalem Cherry, is a decorative
landscape plant

Parts of a Semen Tank

Courtesy of Langston *Dairy Goat Production Handbook*



Scorecard Segment

I place this class of Nigerian Dwarf senior does based on mammary system viewed from the rear C-B-D-A. C is placing over B because she is showing a higher rear udder attachment and teats that are the more correct size and shape, more properly delineated from the udder floor and more properly placed on the udder floor. She also is stronger in udder support with a medial suspensory ligament that more clearly defines the udder halves. B is placing over D because she is showing more capacity and width to that rear udder and her rear udder is more arched into her escutcheon area compared to D. D is placing over A because she is more uniformly deep and wide in that rear from the rear udder attachment to the udder floor, while showing greater area of attachment compared to A. Finally A should be commended for her more desirable teat size and shape.

Ground Transport Basics

At some point, breeders may choose to purchase an outside animal or arrange shipment of an animal purchased from their herd. Where does one start? Brian Gorman of Blarney Heights shared some information about his company so you can compare to others, and how to start the process.

- How far in advance do you need to book travel?

We open booking 30 days in advance.

- Is there a time when it is too hot? Too cold?

Riders handle colder temps easier than hot temps. If they animals are older or large of size we like to move them in cooler temps. Typically babies travel easier.

- Do you require testing or CVI? (ie extra tests for some states.)

CVI is required for all DOT transports. Typically CVI's are valid for 15-30 days so they need to be conducted prior to departure but within the ride time frame.

- What if a goat is sick on travel day/week?

Sick riders can't ride.

- What happens if an animal gets sick enroute?

We alert the owners or sellers, whichever we can contact, to explain the condition of the animal, preferably the new owner since that is who we typically go into contact with. We will contact seller as backup contact since they would know the animals history. After advising of the situation, then we have a first aid kit we can administer some care with. If the conditions are dire we would find nearest animal hospital specializing in that animals species and needs.

(Continued from page 8)

- What happens if a buyer refuses the animal?

Typically we are under contract with Buyers, so that hasn't been an issue after loading an animal.

- How often are animals fed and watered?

Water is available 24/7 with an integrated watering system in the pen. Breakfast is fed at 5am, an hour before departure in the morning, and dinner at 6pm-8pm or when we stop driving for the night.

- What do you do to cover yourself as a transporter?

We have a contract; its attached to the Invoices as Terms & Conditions of Agreement for transport. Make sure that all is understood with the conditions of any contract you would go under with a hauler. If there is not a contract, then be sure to ask a lot of questions.

- What should a buyer or seller look for when hiring ground transport?

I would look for DOT registered and current transport to ensure they are operating a legal business. DOT compliant means required insurance coverage, and logos displayed with MC & DOT #'s on the vehicle. I would also check that the arrangements are suitable for your animal and their needs, and that the person is someone you feel comfortable having your rider with for the duration of their journey.

- What is advice you would give to someone ground shipping for the first time?

Ground transport has unexpected delays or time changes sometimes so I would be flexible for the day before and the day after your expected time for meeting a transport. With the summer heat waves coming up, sometime we drive further to get to cooler locations, such as the mountains, so that the animals and AC units don't have to work as hard to keep animals cool; that can push schedule slightly ahead. Same goes, but in opposite in the winter, with colder temps or snows; it can cause delays or accidents or road constructions along the way that cause shifts in time. It is not as predictable sometimes, so being available to have some flexibility in schedule for meeting times is something to keep in mind when you're scheduling a ground transport.

Recipe of the Month

Chevre Spreads

By: Dawn Robnett, [Mesquite Valley Farm](http://www.mesquitevalleyfarm.com)

My goal this month is to help give you ideas to use up a fair amount of milk, quickly. Chevre and it's many variations, is one of the fastest and easiest cheeses you can make without a lot of extra equipment and it takes a gallon of milk to make one batch. I'm not going to go over how to make chevre because it's that easy to make. Instead, I'm going to give you different ways to use it once it's made.

CHEVRE SPREADS First we loosen the cheese with cream. You can also use half and half or yogurt. Milk is not a good option as it makes the cheese grainy. You can loosen the cheese by mashing and stirring it by hand or you can use a mixer with a whisk attachment. We like using the mixer because you can whip the cheese a little more and it can get very light and fluffy. Start out adding a little cream or yogurt and let the texture of the cheese be your guide. While you're loosening you should also add a fine non-iodized cheese salt to taste. From there, you have your blank canvass to add flavor.

Flavor combinations:

- Chipotle Chili in Adobo Sauce. Chop the chili's and add those and a little sauce and add until it suits your taste. Great on bread in sandwiches if you like a little spice. For me, it replaces sliced cheese and mayo.
- Orange Marmalade. I like sweetening the cheese with a little bit of powdered sugar but not a lot. You still want to use salted cheese for this as it brings out the citrus flavors more. I love this combination on a bagel.
- Pesto makes a great spread for crackers or as a topping or filling for chicken.
- Roasted garlic, shredded Parmesan, white pepper, and caraway. Great on crackers, sandwiches or even with chicken.
- Any fruit compote, favorite jam or jelly, or lemon curd will work also.

We're on the web
www.ANDDA.org



**PROMOTING THE
NIGERIAN DWARF
BREED SINCE 1996**

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