

ANDDA

American Nigerian Dwarf Dairy Association

VOLUME 31 ISSUE 5 MAY 2023

Celebrating Foundation Does

For the Mother's Day Edition, we asked members to show us their foundation does, why those chose to purchase them, and their progeny. We all have different goals and starting points and wish to celebrate those animals that started us on our journey in Nigerian Dwarf dairy goats.



Two Dogs Farm X Shrimp and her first litter daughter, Runyan Farms Maizey. Maizey is our herd queen and very first doe born on our farm.

Carrie Runyan

How did we choose her?

The breeder had 3 yearlings to choose from and this one had a different coat pattern & color than the other two, so chose one of the chamoisees and Shrimp. We had no idea what we should be looking for in a show quality goat. However, she was a great doe to start with. As many of her daughters and grand daughters have done well in ADGA shows, as well as with NDGA and AGS shows. Boy, have we learned ALOT in the last 7 years of raising goats!

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Take a photo of your goats and you might see it on the web page, on Facebook, or in the newsletter!

TOPIC: Goats at Play

RULES:

- The photo submitted MUSTA have been taken by the youth member. The main focus of the photo needs to be goats. People can be in the photo but should not be the main subject.
- Photos must have been taken between May 1, 2022 and August 31, 2023.
- Photo must be submitted electronically in a JPG or PNG format using the forms
- Photos must be received no later than September 1, 2023.

More information found on our website! FUN & GAMES! | ANDDA





Melanie Richards

This is my first goat, Greencastle Corona aka Buzzy. Several years ago I was at a friend's party. It was April and freezing outside. She had a goat that was close to kidding. I asked if she wanted me to stop at her farm on my way home to check on her goat. I trudged out to her barn in my formal dress, and found two tiny babies standing shivering in a corner. The house was locked, so naturally I brought them back to the party. I agreed to help my friend show the girls at the fair that year. She was walking Buzzy a few days before the show and Buzzy bit her. I got a text that said "YOUR goat just bit me." I don't know if she exactly planned it this way, but after that day it seemed like Buzzy was mine. Ellen and her family took care of Buzzy for the next two years until I graduated from vet school. The day I graduated, Buzzy gave me a graduation present by giving birth to Mortar Board (aka Morty). I drove home from Columbus for the last time and drove straight to Ellen's house (instead of going to see my own family). I learned to milk and show a goat with Buzzy. She may not be the prettiest (she is affectionately known as my fuzzy lil beef cow) but she has always been the kindest goat. She will live out her days with Morty, eating all the animal crackers and giving me kisses every morning.



Our first Nigerian Dwarf Dairy Goat was CH Piddlin Acres Thunder's Fringe Picture taken 8 weeks of age, not clipped. Shannon Lawrence, Yellow Rose Farm



Fringe's offspring, maintained in our herd: CH KACO Yellow Rose Lady Banks (above) and CH KACO Yellow Rose Satin (left).



Lady Banks produced: KACO Yellow Rose Peace, CH KACO Yellow Rose Amber Gold, and CH KACO Yellow Rose Snow White (left to right).

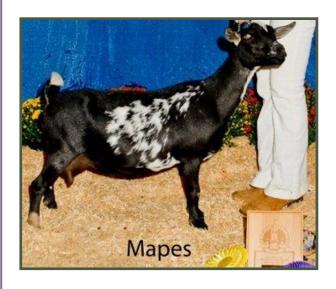






CH KACO Yellow Rose Amber Gold produced..

KACO Yellow Rose Honey Bunny and CH (pending) KACO Yellow Rose Hibiscus





CH KACO Yellow Rose Snow White produced..

KACO Yellow Rose Legacy



CH (pending) KACO Yellow Rose Hibiscus produced..

KACO Yellow Rose Anya







Jenna Hill

This is Cori's Fancy N May Flower 1*M AR2020 (left).

We got her from Patti Treece in November 2017 when starting our herd. We just wanted goats. We had no idea what was in store for us and how we would absolutely fall head over hills in love with them. We bred her and we had our first kid experience in 2018. Then we noticed how much she milked and I wondered if this was normal. Not many people around me did milk testing so it took me a while to figure out the ins and outs of milk testing. In 2020 we did our first milk test year and May earned her milk star.

In the end of 2018 I decided surely there is a May Flower daughter out there and found Cori's Fancy T Erma 2*M AR2020 VEEV87 (below). We now have 4 generations of this line in our herd. It is our foundation and we are so proud of them. We show, do LA and Erma is on a full lactation test this year to show off what she can do and she is 9 this year.





Jennifer Herrscher

SG Beaujest Cairo's Siren Song - chosen as a backyard milker because that's where I started.

Editor Note: Siren Song is the dam to the lovely SGCH New Bellwether RR Mini Pearl, and SG New Bellwether RR Soaring Seas.





Karen Goodchild

We bought "Spark" (left) off Craigs List as a companion to our son on the autism spectrum and as a future milk goat since he had milk sensitivities. When it came time to breed, we looked at the pedigree and I saw "TX Twincreeks" in the lineage. A quick Google search showed the farm to be near us, and fortunately, was willing to let Spark stay a few weeks to be bred. That pairing with TX Twincreeks E Edge of Night gave us our first Superior Genetics (bottom left) and a quest for learning more about dairy goats from a breeder who is well-known in the industry. Kellye Bussey gave us her time, her best genetics, and her encouragement. We still call Kellye a friend that we regularly see as a popular photographer at the major shows in our area (bottom photo courtesy of Kellye at FWSS), and one of the reasons we've stayed with the Nigerian Dwarf dairy goat breed.



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Austyn Shore

This is my foundation doe. 29-Palms Spicy Coco. She has hugely advanced my herd and crazy to think I got her not even knowing what I was doing or getting into.









Grand-Daughter— First Freshener udder



udder view as a 2nd Freshener

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Event Coordinators: Question Everything!

By Shelley Cleveland, The Vendor Life

When I first started out as a professional vendor, there was no such thing as a "Scam Event." We just signed up, showed up, set up, and shut up. Over the last few years, more and more people have showed up with false events, fake profiles, and posing as show coordinators of events owned by others. It has lead many to question becoming a vendor at all because, who can you trust?

As I have listened to the frustrations of other vendors, I decided to create a list of questions to ask every new show coordinator to feel comfortable I was in an actual event. Now, I will preface this list by saying, these are the questions I ask. I am certain there are more, and I don't always ask them all. I ask as many as are needed to settle my brain and have done my due diligence to vet an event.

How many years has this event been coordinated? First year events are a hard sell for me. They have no track record of success to show me how committed they are to running a top quality show.



tomers love consistency and are creatures of habit. If they have to search for you at a different location every time, they stop looking.

How many customers attended the event last year? Even a rough estimate gives me an idea of the foot traffic to expect. If they have no idea, I throw up my first red flag. Coordinators should be tracking their success to make you a success as well.

How are you advertising OTHER THAN social media? While social media presence is important for any event (and you should make sure the shows have pages to push the show and your products), other forms of advertising are especially important when show fees are higher than the norm for your area. You should be questioning what your money is getting you. My high-end shows will have 40,000 mailers sent out, an extensive email campaign, feature segments on each of the local channels mid-day programming, as well as social media sources. If all they do is throw an easel and poster board on Main Street and call it an event, I pass." You may expect to pay more for such advertised shows, but their payoff is high attendance.

What percentage of your booths will be Direct Sales and MLM companies? Hear me out! I do not hate DS or Multi Level Market companies. They have their place in the vendor world. But you need to know these companies hurt artisan events. When events have the same 20 companies that sell the same things at every event, and then have a few artisans sprinkled throughout the venue, people come, see the same things they saw last week, and leave before looking through to find the unique small businesses thrown in the mix. This question is important. I rarely do an event where more than 10% of the vendors are DS/MLM. I want to surround myself with unique, like minded people who can't send their items back to corporate if they don't sell. Artisans and makers have their literal blood, sweat, and tears in their products. I may not find as many events, but the ones I do are quality.



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Will you be on site and available at the event or are you also a vendor? Part of the job of a coordinator is to problem solve at any given moment. If they have their own booth, they are not worried about me, they have their own set up to figure it out. I want a coordinator who, well, coordinates!

How many vendor booths are you allowing and how many comparable products? Think of every person as one dollar. Every booth now competes for that dollar. The next factors can be tricky. Too many vendors, and your chances at that dollar will diminish. Too few vendors, and that dollar never makes it to the show for lack of shopping options. This is made even harder if you make soap but so do 10 other vendors at a 30-vendor event. It is important to know the vendor demographic.

Will this be a "juried" event? Juried events simply mean that they are not just accepting every person who pays the fee. They want to see pictures of your products, your booth, and a team will decide who makes the cut. It is important to take photos during every step of your process and at all events so you are ready for these juried shows.

What is the booth fee and What is being provided for said fee? Will I be provided with tables, electricity, a chair to sit on? All of these will save you space and leave you more room to bring more inventory. Some shows provide helpers to pack your supplies to your booth space. Good to know beforehand so I do not waste space with my bulky wagon. Some shows, mostly indoor ones, will have pipe and drape back drops ready to go so you can leave the backdrop at home. Asking what is provided will save you aggravation on show day.

Will you expect the donation of a door prize? If so, what is the dollar amount expected? Every cent I spend getting to a show comes off my bottom line. Whether that is gas money, hotel rooms, food, or donated prizes, these all take away from profits. Always weigh the cost of a show, the number of hours the event will run, and a donation before considering if an event is feasible for your show budget.

Will the event have insurance, or will I be expected to carry my own insurance? Increasingly, coordinators are requiring individual vendors to carry insurance and I recommend a policy. If anyone falls or is somehow injured in your booth, you will be responsible, not the show. Read your contracts carefully to make sure you are protected.

I have included the big questions here but have a list you can print or reference included on the following page. You will formulate your own questions and I encourage you to add them to this list. I will often add the coordinator answers to the bottom of the page and slip them in my show file. If something changes from what I was originally told, I can gently remind them of what I was promised before committing.

It is ultimately our responsibility as vendors to do our own due diligence to protect our business investments. These questions will bring us one step closer to weeding out the scam events and coordinators as well as helping ourselves be as prepared and informed as possible.

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Trade Show Questions

1.	How many years has this even been done?
2.	How many years at this location?
3.	How many attended last year?
4.	If a first-year event, what is your anticipated attendance?
5.	How are you advertising OTHER than social media?
6.	What percentage of booths will be Direct Sales Companies?
7.	How do we measure the success of a show?
8.	Will you on-site and available throughout the event?
9.	How many vendors booths do you expect to fill?
10.	How many booths do you allow with similar products?
11.	How many vendors are returning from last year?
12.	Is this a juried event?
13.	Is there a fee to attend this show? If so, how much?
14.	If the booth fee is over \$50.00, what am I being provided for the increased fee? Electricity? Water? Set up help?
15.	Will you have an event feedback questionnaire after the show wraps up?
16.	Whho is your target audience for attendance at this show?

20. Do you carry insurance for this event?

17. What do you provide? (tables, chairs, electricity, etc)

19. Do you have social media sites set up for this event?

18. Will you expect a door prize donation? If so, what value amount?

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Working with Local Veterinary Students

By Naomi Steffanson, Sweet Gum Acres Tennessee

Through a friend, and professor at a nearby University, I have had the pleasure of offering my herd of Oberhasli and Nigerian Dwarf goats as real-life training in restraining and blood drawing to future vet techs and preveterinary students. Without volunteers, the students practice blood draws on stuffed animals, which gives little real hands-on experience. It was a chance opportunity that started last year and helped me tremendously as I needed an extra hand drawing blood for our annual disease testing. It was a great experience talking to the students about my goats, but it was fascinating to me as I listened and learned from the veterinarian overseeing the class. The students teamed up as one restrained a doe and the other was instructed on drawing the blood. Most were very nervous at first, understandably. Not only were they being watched by their entire class, teacher, two veterinarians, and the goat's owner; it's intimidating trying to stick a needle in the jugular for the first time. One by one they made





their way through the herd as the students switched places from observing, to restraining, then drawing, and over time the students became more confident.

When we were ready to start on the bucks. I warned them it was going to be a workout as the boys are very strong and not as accustomed to handling as my milkers. The first one proved to be difficult. It took two to restrain and he really put up a fight. Suddenly, the veterinarian started knocking on his forehead, just above his eyes, pretty hard as if he were knocking on a door. The buck stopped fighting and they were able to get his blood drawn. It was a trick I hadn't thought of. It works great as a distraction as he no longer noticed the needle in his neck. After that, it took two to restrain, one to knock on the forehead, and one to draw the blood. The students weren't the only ones learning.

The day ended too soon, and many wanted a full tour of my farm. I gladly obliged. No breeder can pass on an opportunity to talk about their goats!

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I was grateful when the opportunity arose this year to host another class. My herd has grown and the help was, again, so appreciated. As the class gathered around for a quick lecture from the veterinarian, I passed around a few of the new babies which seemed to help the students relax. The students were introduced to my does, beginning with an Oberhasli due her calm nature and larger vein, making her the perfect demonstration. In teams of two, and with shaky hands, they learned to properly restrain and draw blood from the jugular. Some of the does proved to be a little feistier than others, but overall, the goats and students did very well.

When we started on the bucks, we had a lot more difficulty. After several failed attempts at finding the jugular on a Nigerian, it was decided he just wasn't going to have his blood drawn that day. I was disappointed, but we put him away and I grabbed the next in line, a fiveyear-old Oberhasli experienced in the show ring, thus he'd had extensive handling. Again, they struggled to find the jugular and after a few attempts, he began putting up a real fight. Out of the blue, one of the students blurted out "why don't we draw blood from the leg on goats?" Both the teacher and veterinarian froze and looked at each other. After a moment, the vet asked the teacher, former vet tech herself, what she thought about giving it a shot. Given her previous profession, she was eager to try. I handed over the clippers, and they shaved the buck's thigh. The vein is so prominent. I had no idea! It took two students to restrain and only a few seconds to fill the vial with the necessary amount of blood needed for testing. It went so smoothly we decided to retrieve the buck we'd dismissed, and try again; it worked!

Using this method on all of the bucks, the job was finished in no time and before I knew it, the class was over, though not before the vet (former meat goat breeder) informed me I had too many bucks, and he was happy to castrate a couple for me right then. Ha! I, in turn, informed him technically Nigerians are only half



a goat, to which he did not agree. I then tried to convince him dairy breeders, especially Nigerian Dwarf breeders, like to consider themselves collectors of fine art. Again, he did not agree. But when he left, my boys were all still intact.

A couple of weekends later, a friend of mine needed blood samples for testing her small herd as well so I volunteered a hand getting it done. First, we tried the jugular on her does and neither of us were having any luck finding the vein. After several attempts the goats were worked up and no longer cooperating, so we called it a day while we regrouped. The following week, she recruited the help of her husband and we tried it again. This time we gave the back leg a try and it was so much easier. The goats do kick with this method so restraining is necessary, but it's a lot faster being able to see the vein we needed to draw from. We had her goats finished fairly quickly and, thankfully, we have that chore completed for the year.

If there's one thing I've learned in the past 7 years of owning goats, it's that I will never stop learning.

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Recipe of the Month – Tandoori Marinade & Chicken

By Dawn Robnett, Mesquite Valley

This month's recipe is out of my new recipe book, "Just Add Sauce" by America's Test Kitchen. This book has been a big "WOW, I'm so glad I bought it!" If you're in the market for some new dinner ideas, this book is full of them and many are not difficult to pull off. It covers just about every protein including eggs. I picked this recipe because goat-milk yogurt is easy to make and with all that milk you should be swimming in right about now, I'm here to help you with ideas to use it up. I hope you enjoy!

Marinade

3 Tablespoons vegetable oil of choice

3 garlic cloves, minced

1 tablespoon grated fresh ginger

1 1/2 teaspoons garam masala **

1 teaspoon ground cumin

1 teaspoon chili powder

2 cups plain whole-milk goat yogurt

2 tablespoons minced fresh cilantro

1 teaspoon grated lime zest

1 teaspoon lime juice

1/2 teaspoon salt

**Can't find garam masala? Make your own. Here's how:

2 teaspoons ground coriander

½ teaspoon black pepper

1/4 teaspoon ground cardamom

1/4 teaspoon ground cinnamon

We're on the web 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!

Do not substitute low-fat or nonfat yogurt in this recipe! Microwave oil, garlic, ginger, garam masala, cumin, and chili powder in medium bowl until bubbling and very fragrant, about 1 minute, stirring halfway through microwaving; let cool to room temperature. Whisk in yogurt, cilantro, lime zest and juice, and salt. Cover and refrigerate for at least 30 minutes to allow flavors to meld. Sauce can be refrigerated for up to 4 days.

Chicken

3 ½ pounds bone-in chicken pieces, skin removed 1 recipe Tandoori Marinating Sauce Lime wedges

Lightly score skinned side of each piece of chicken, making 2 or 3 shallow cuts about 1 inch apart and about 1/8 inch deep. Toss chicken with 1 cup sauce in bowl (I like using a gallon-sized Ziploc) until all pieces are evenly coated with thick layer. Set aside remaining sauce for serving. Refrigerate chicken for 30 minutes or up to 1 hour (no more). Adjust oven rack to upper-middle position and heat oven to 325 degrees. Arrange chicken pieces on a lined baking sheet, scored sides down, discard excess marinade. Roast chicken until breast pieces register 125 degrees and thigh/drumsticks register 130 degrees, about 15-25 minutes. Rotate baking sheet about halfway through roasting. Remove sheet from oven. Adjust oven rack 6-inches from broiler element and heat broiler. Flip chicken pieces so they are scored side up, then broil until lightly charred in spots and breast pieces register 160 degrees and thighs/drumsticks register 175 degrees (about 8-15 minutes). Smaller pieces may cook faster than larger pieces. Remove pieces from oven as they reach correct temperature. Transfer chicken to serving dish, tent with foil, and let rest for 5-10 minutes. Serve with remaining 1 cup sauce and lime wedges.