



# ANDDA

AMERICAN NIGERIAN DWARF DAIRY ASSOCIATION

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## ***What does scrapbooking have to do with goats?***

By: Shelley Gholson, [Riverwatch Farm](#)

Prior to “getting into” goats, scrapbooking had been my passion for decades! I have shelves upon shelves full of scrapbooks documenting and detailing our life as a military family with all of the moves, deployments and experiences in between. Having lived in so many places, I found that the scrapbooks not only served as a sentimental keepsake but also as an organizational file box of information.

When we bought our first little 5 acre mini farm, I continued on with my scrapbooking style of living out loud. Posting pictures, scrapbooking, and printing our new fur family members on canvas. As a few kidding seasons went by, I began to recognize the need for keeping up with so much information, such as which goats had which kids...How did each kidding go for each doe year after year? How did those kids turn out?...There are endless ways to organize information that you are trying to keep up with. I have tried some online database websites as well. However, I personally find that I lean more towards sorting through photos for the information that I am seeking. While keeping up with a data collection system is a very good organizational tool, scrapbooks are an excellent addition to your farm tool box as well.

I started out just wanting to scrapbook life on the farm, but as the years have gone by, the number of family fur babies on our farm has exponentially multiplied! One goal I have now is to keep a scrapbook of each freshened doe. Since I will need to add subsequent kiddings year after year,

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## Meeting Topic—Trailer Blow Outs

It is a nerve-wracking experience to have a blow out or flat while on the road, especially if hauling animals. The “whoosh” of cars and semitrailers once safely off to the side of the road also poses an extra adrenalin rush when faced with changing a tire.

US Rider cites that the weight, engine power, and torque of a vehicle are what is most important when faced with a trailer mishap. It is important the vehicle is strong enough to control and stop a swaying trailer, rather than tow a trailer.

Prior to hooking up and hitting the road, inspect your all the tires, including the spare. How is the tread? Are there any bubbles? Any pierced or cut places? Check the tire pressure with a tire gauge to ensure adequate air. It is also a good idea to practice changing a tire at home before you need the experience in an emergency.

US Rider indicates the majority of severe accidents occur due to improper hitching of trailers. It is important the safety chains and hitch are correctly positioned prior to loading. Safety chains on the trailer should be crossed and attached to the towing vehicle. Having a two axle trailer will also help deflect the weight temporarily if a blow out occurs.

Another safety precaution is to ensure the emergency breaking system

is working. This is a cable that runs from the small battery near the nose of the hitch to the towing vehicle. This safety mechanism is designed to lock the trailer breaks in the event the safety chains or hitch fails.



*Before hitting the road, check for crossed chains, snapped collar, attached emergency brake, and plugged in electrical wiring.*

Once safely by the side of the road and on a fairly even surface, remove the spare trailer tire. Using a tire iron, slightly loosen the nuts of the flat before driving the trailer up on the trailer jack. This will prevent the tire from rotating when fully loosening the nuts. WD-40 can help loosen nuts stuck onto the bolts. A cheater pipe inserted into the tire iron may help you loosen stuck or tight tire nuts. Pull the damaged tire straight off the bolts. Check to make sure the blown tire did not damage any part of the trailer,

such as wiring. Do not put your body under the trailer to inspect for damage, since severe injury could be

caused if the jack fails or the trailer rolls.

Place the spare tire onto the exposed trailer bolts. Spin the nuts loosely onto the bolts, then use the tire iron to tighten the nuts in an alternating pattern to ensure even tightening.

Back the trailer off the jack and tighten every nut once more.

Once the tire has been replaced and you are back on the road, stop by a mechanic to make sure the nuts are correctly tightened and the trailer is safe.

## Trailer Maintenance

- Practice good trailer maintenance (greased/packed wheel bearings, correct tire air pressure, working lights and brakes, no broken springs or bent axles, etc.).
- Drive the speed limit, maintain a safe distance from other vehicles, and be a defensive driver. Maintain your awareness of the position of other drivers. Stay in the right lane whenever possible to be able to quickly shift to the emergency lane.
- Weigh your loaded truck and trailer at a truck stop, then weigh just the truck and subtract to get the weight of the trailer. It may surprise you how heavy your trailer is with all your stuff in it. Use the appropriate vehicle for the trailer to be towed. It's better to oversize than undersize.
- Use high-quality tires that are correctly rated for the weight you are hauling.
- Rotate tires on the trailer as well as the truck regularly (every 5,000 miles of trailer usage, similar to recommendations for your vehicle).
- Consider putting a tire odometer on the trailer to keep track of the mileage between maintenance.
- Consider getting nitrogen in the tires for less heat buildup in the trailer and truck tires.
- Be sure to have good working lights and brakes on both the truck and the trailer.
- Don't purchase single-axle trailers.

## *Showmanship* Question of the Month:

Define and list at least two "moderate faults."

## Flat Tire Emergency Kit

*Courtesy of USRidger.org*

It's helpful to have the following in case of emergency.

1. Flashlight (don't shine in the trailer as it may frighten the animals)
2. Charged cell phone
3. Wheel chocks made for trailers
4. Flares or warning triangles (do not use people for traffic direction if at all possible)
5. Brightly colored and reflective jacket
6. Membership in an equine roadside assistance service with service for both truck and trailer
7. Tire iron
8. Tire jack (drive-on type preferable) or trailer jack
9. WD-40 or petroleum-based lubricant
10. "Next Exit" or similar book (available at truck stops or online) with information about local veterinarians, hospitals, tire and vehicle repair shops, etc.
11. Two spare tires on the correct size wheel, filled with air and ready to go
12. Reflective stickers on the rear of the trailer and bright brake/flasher lights

## Flat Tire Plan of Action

1. Turn on your warning lights for safety
2. Find a place to safely pull over.
3. Try to de-accelerate and brake smoothly.
4. Apply the parking brake.
5. Turn off the vehicle and take the keys with you.
6. Put on a reflective vest or brightly colored jacket for visibility.
7. Chock the wheels.
8. Check on animals, but do not open a door for possible escape.
9. If the trailer is severely damaged, arrange for alternative animal transport.

## Wine and Cheese Pairings

By Jen Dionisio, [3 Sisters Farm and Dairy](#)

Howdy folks,

Jen Dionisio from 3 Sisters Farm & Dairy in Pueblo, Colorado coming at you with an article for ANDDA about cheese and wine. More specifically, goat cheese and good wine.

It is my take on the cheeses and wine I am familiar with. I by no shape think of myself as a sommelier (wine expert), but a turophile, (cheese lover) .....100%.

When I was asked to do this project, I wanted to highlight cheese and wine that I can get from local dairies and wineries as well as products that are readily available and familiar to us. I am lucky enough to have several friends who live close by who have successful creameries and make amazing cheese. We also have a great winery that is a short drive from me, and their wines are available in our local markets as well as shipping options for non-locals. I will have the information for the Creameries and Winery available for anyone interested.

The Cheeses I picked for this project are:

**Laz Ewe 2 Bar Goat Dairy** -Dill and Garlic Feta and Green Chili Chevre

**Westcliffe Cheese Company**- Palisade Peach Chevre

**Cypress Grove**- Humboldt Fog, Purple Haze and Midnight Moon

**Laura Chenel**- Creamy Brie

**Mitica**- Herb Capricho de Cabra and Drunken Goat

The Wines I picked are:

**14 Hands**- Hot to Trot and Kentucky Derby Red Blend 2012

**The Winery at The Holy Cross Abbey**- Divinity Merlot

**Schlossadler Importers**- 2018 Pinot Gris Aulese, Rheinhessen Merlot and Sauvignon Blanc Spatlese

**Fiore**- Moscato D'asti

Now for the good stuff. For these pairings I tried to keep it simple, cheese, wine, crackers, bread, and fruit. The possibilities are endless, but I just stuck to what most folks have in their fridge or pantry. We always have grapes, strawberries, pears, and apples. I went for the basic Ritz cracker along with a seeded cracker I get at Sam's club. For the bread, I did a fresh loaf of Sourdough, still warm on the middle. (I can get you all the recipe for that too, I choose to make mine with the leftover whey from my cheese making.)

Chevre was first up.

Laz Ewe green chili, Mitica herb, Westcliffe Cheese peach and Cypress Grove purple haze all spread out on crackers and the sourdough. The green chili chevre paired best with a sweeter red. The mix of sweet and tangy with the salt of the crackers and bread made the spicy chili flavor pop. The Hot to Trot and Rheinhessen were the favorites among the test crew. Although the Pinot Gris and Moscato came in close behind.

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## When Boys Are Tied to the Apron Strings!

Laurelle Balog, [Top Flight](#)

Baby bucks can be born, well, bucky.

Some are trying to get piggyback rides before they are dry, some take weeks and even months before the kicking, spitting and "What, What" questions start..

Bottom line, you don't always want bucks doing what they do best, make more kids.

Sometimes, a loaded buck pen isn't an option, especially when you have various ages of bucks housed together. Big bucks can hurt little bucks in and out of rut and sometimes a separate pen isn't an option.

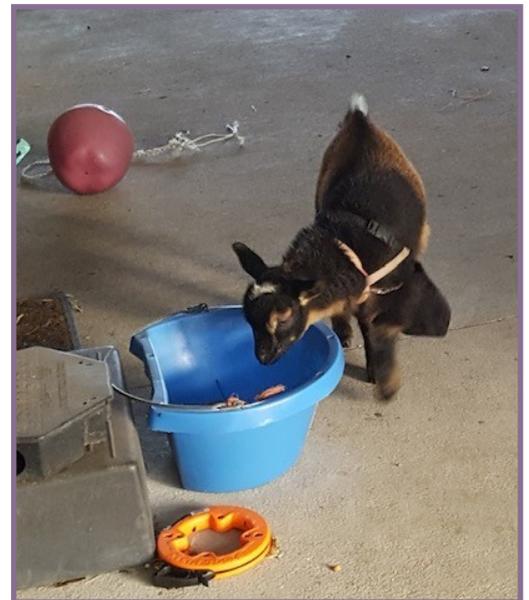
So, what is an alternative solution when you have some great genetics, but don't want him breeding?

### A buck apron.

A buck apron CAN be an alternative. I emphasize CAN because it's not bullet proof (See what I did there?.lol).

There are many variables when placing an apron on a buck. Is it the correct size? How does it secure? Is it weighted to prevent shifting?

The ones I have used for years are the ones from The House of Bacchus. Unfortunately, aside from the single band that wraps around the rib cage, the other band designed for use across the chest is pretty much useless and you have to be creative to make sure it stays in place and does it's job.



### What do I do to improve my chances of not having an accidental breeding?

I modify it using a strong nylon collar that utilizes a buckle, not a snap/clip. I then use a piece of hay string and or another smaller collar on the sides of both shoulders to connect the neck collar to the main rib strap to create a complete harness . See pictures for reference.

I make the neck collar loose enough that 3 or 4 fingers can easily fit between the collar and the neck. The rib strap, I like a little tighter, but not a lot,

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*(Buck Apron—Continued from page 6)*

maybe 2 fingers can fit between the ribs and strap. The shoulders I don't like to have them loose, but loose enough to allow free movement, but not too tight.

Check fit and placement every day, at least twice a day. If it's on a young buck this is exceptionally a must due to the growth and you have to adjust for the difference as needed..

Every few days, I like to take the apron off and inspect it for tears, burrs or gunk build up.

Then I inspect the buck for any rub-marks, abrasions, or anything that might look like the apron isn't fitting well. The buck will develop a ghost ring around his ribcage and especially on top of his shoulders, a compressed area. This should be temporary and go away once the apron is removed for a week or so.

This also gives the buck a little relief from the apparatus.

I make it a point to start my buck kids out with an apron when they are around 8 weeks old. This depends upon their behavior. Some I haven't had to put one on until they were 10-12 weeks. You have to be observant and put on the apron as needed.

I know some people keep them on through rut. As long as you constantly monitor fit and placement, it should be fine. Big problems can arise if sores develop and they haven't been noticed. Water can get under the strap and cause fungus and bacterial growth, so pay close attention.

At the end of season, it's going to require some good disinfectant and elbow grease to get great big globs of dried dirt, urine, and other emissions out of these aprons, but they are built well and should last at least a few breeding seasons if inspected, washed, dried well and cared for properly.

Good luck and Happy goating!



*Scrapbook—Continued from page*

I prefer to just create individual pages that can be inserted into page protectors in a binder. I use binders that have a pocket on the front so that I can add a picture of the doe and label her name on the side binding of the binder. For each new entry, I will list the date, which freshening this is for the doe, a picture of the sire with his name, pictures of each kid with the birth order, sex, tattoo #, and the chosen name. This is also a good place to include any other pertinent information such as complications or difficult situations. I also like to add in some fun pictures of the whole experience as well.



Scrapbook—Continued from page 8

Whether you just want a fun family scrapbook to preserve your precious passions, or you want to use this as a tool for keeping your information orderly, keeping a scrapbook or visual log book is a fun addition to your entire farm experience!



### Caprine Mastitis Vaccine Approved

Mastitis is, arguably, the number one cause of lower milk production and culling in the dairy world. Up until now, the choice on vaccination against Staph, the bacteria that causes mastitis, was limited to the off-label cattle vaccine, Lysigin. Vimco has developed a vaccine specific to goats that has recently been introduced to the U.S.

The best way to prevent mastitis is good hygiene. For those wanting to vaccinate against mastitis, be aware that it doesn't completely eradicate this disease. The take-away is that the vaccine may lower somatic cell count (SCC), may make symptoms less severe, and may help prevent some mastitis cases.

The study for this vaccine took place in Spain and on a small number of animals. The results, however, still prove promising.

The vaccine is targeted for healthy female goats in herds with recurring mastitis problems in order to reduce the incidence of subclinical mastitis caused by *Staphylococcus aureus* and/or Coagulase-Negative *Staphylococci*.

Five weeks prior to kidding, animals were given the initial dose; three weeks later, they were given a booster.

<https://www.premier1supplies.com/pdfs/VI-MCO-malaguena-goats.pdf>

*(Wine & Cheese—Continued from page 5)*

The Divinity was just a little too sweet for this cheese. Westcliffe Cheese Palisade Peach chevre, is creamy and dreamy. They knocked this pairing out of the park. The Moscato goes well with anything peach so that was a given for me. It did not disappoint, the Pinot Gris followed well, all five wines tasted great with this chevre. The Mitica Herb was a different story. Pinot Gris all the way. Throw a piece of strawberry on the bread with the cheese

and it was a little bite of “Oh my goodness.” Cypress Grove purple haze, the lavender and fennel have a unique taste and I can eat this on a knife out of the fridge when no one is looking. Add a glass of wine, a few crackers and I call that a “mom meal.” The Fiore Moscato was my go-to for this cheese. Crisp, sweet goodness paired with the creamy sweet. I could have drizzled honey on top but keeping it simple was the plan.

Humboldt Fog, this cheese is always, always in my refrigerator. I love, love, love it with fresh fruit. A slice of fresh bread, a slice of pear and a slice of that rindy cheese. Sweet red wine all the way

for me. The Rheinhessen Merlot was smooth and brought out the tang of the cheese.

Laz Ewe 2 Bar Feta with the dill and garlic paired best with the Pinot Gris. The wine was too sweet for this amazing cheese. I wish I had grabbed a bottle of a crisp white wine like a Sauvignon

Blanc. I typically buy what I like to drink (don't we all?). The creamy saltiness of the cheese needs more of an acidic wine for balance. I want to do a redo on this one because my wine choices were not the wines



to do this cheese fair. Speaking of not doing a respectable job. Smoked Gouda and “Oakey wines,” just do not go there. That can be stored in the “do not try that again file.”

Drunken Goat and Midnight Moon, these are two of my favorites for charcuterie boards. They go great with fruits and veggies and last sitting out on a counter for grazing. The Midnight Moon is my favorite to eat with berries, so I of course went with the Hot to Trot for the first pairing. The Moscato and Divinity Merlot were good, but on the

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sweeter side for this cheese. Drunken Goat is married to the Merlots..... the creaminess of the cheese and the sweet reds. I believe I may have to do a repeat taste test to refresh my memory tonight.

Laura Chenel Brie tasted heavenly with a bunch of grapes and the Divinity Merlot. It was extra sweet but brought out the flavors of the creamy brie. I think a nice champagne would have gone well with this cheese. I need to pick more cheese and more wine and do this again.

At the end of the day, we all have our own individual tastes. My advice on any cheese and wine pairings is this, its mostly about the experience. My favorite wine and cheese pairings are those enjoyed with a group of friends. Good food, good company, and good laughs. There is nothing better than a knock on the door and being able to grab a bottle of wine and cheese and crackers and heading out to the porch or sitting around a table enjoying time with the people you love. You can never go wrong there.

### **Local Creamery and Winery Information**

*Laz Ewe 2 Bar Dairy*

10530 County Rd.

Del Norte, Colorado 81132

719-850-9914

*Westcliffe Cheese Company*

Westcliffecheesecompany.com

*The Winery at Holy Cross Abbey*

3011 US Hwy 50

Canon City, Colorado 81212

719-276-5191

## **Dairy Goat Podcasts**

For the Love of Goats

Goat Gab

Ringside: American Dairy Goat Podcast

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



**PROMOTING THE  
NIGERIAN DWARF  
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Editor:  
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OK Doe K Dairy Goats

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

## Recipe of the Month

### *Orange Cinnamon Pancakes with Syrup*

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

I wanted to kick-off fall with a warming breakfast recipe. I'm not a huge fan of pancakes or anything sweet for breakfast but I will not refuse these pancakes, ever! I hope you enjoy them as much as we do. Dawn - Mesquite Valley Farm

#### **Ingredients:**

2 cups all purpose flour  
1/4 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
Zest from 2 oranges (about 1 Tablespoon)  
1 cup buttermilk or whey leftover from cheese making  
3/4 cup orange juice  
2 large eggs  
3 Tablespoons butter, melted and slightly cooled  
1 teaspoon vanilla extract

#### **Instructions:**

In a large bowl combine the flour, sugar, baking soda, baking powder, salt, cinnamon, and orange zest. Whisk to combine. In a small bowl whisk the eggs, then add the buttermilk/whey, orange juice and vanilla extract. Add the cooled melted butter and stir again to combine. Add the wet mixture into the dry ingredients and mix well. Let sit for 10 minutes. Preheat a griddle and grease with your favorite cooking oil and you're ready to make pancakes.

### ***Cranberry Maple Syrup***

#### **Ingredients:**

1 cup water  
1 cup sugar  
1 cup brown sugar, packed  
2 tablespoons salted butter  
1 teaspoon maple extract  
1 cup fresh or frozen cranberries

#### **Instructions:**

In a saucepan over medium heat, bring water, sugars, and cranberries to a boil, reduce heat and simmer until cranberries pop. Remove from heat, stir in butter and maple flavoring. Let cool and serve. You can also omit the cranberries for a homemade maple syrup. Stores in the fridge for about a week