

Georgia Goat News

Newsletter of the Georgia Dairy Goat Breeders Association

Promoting Dairy Goats since 1976

July/August 2020

*** If you're interested in *selling your goats' milk for pet consumption*, you'll need a GA feed license permit and a GA pet food registration.

Goto: <http://www.kellysolutions.com/GA/FeedDealers/newapplication/applynow.asp>

*** If you currently have a license, you should have received a renewal notice – if not,

goto: <http://www.kellysolutions.com/GA/FeedDealers/>

Weatherwise, it looks as though we're coming into a hot/dry spell, although we seem to have a good bit of moisture in the ground. *It might be a good time to replenish your hay supply!*

With the days getting hot, so be careful when handling your milk. Under normal conditions, milk is sterile when it comes from a healthy udder. But, once it leaves the udder, it can be easily contaminated! Remember that your milk needs to be cooled to below 40 F within an hour after milking. Milk left in this heat for even a short time, while you finish chores, can quickly spoil. Milk is an ideal medium for bacteria (bad and good) to grow in so you need to practice good milk handling technique. Milking in a well ventilated, clean room with good lighting is a good step towards clean milk. Next, make sure that your animals are healthy and fed uncontaminated feed. Remember, what goes in your goats mouth can come out of its udder. Clipping your goat's udder will help keep hair and other contaminants out of the milk, as does cleaning the udder with a damp cloth/dairy wipe. Wash your hands or wear gloves if you milk by hand. Use stainless steel equipment and clean it well after each use to keep milk stone from forming on it. Raw milk should last for more than a week in the fridge if handled and cooled properly. If your milk tastes *funny* or spoils quickly, you are doing something wrong. I always follow an old lab rule - "when in doubt, throw it out". If you think the milk was contaminated, feed it to the kids or your dogs and keep it out of your fridge. I have heard many stories

of people drinking the "wrong" milk by accident, so don't set yourself up for a scare, just discard *tainted* milk right away! If you suspect your doe has mastitis, don't feed the milk to your kids, some research in dairy calves suggests that calves fed with this milk are more prone to mastitis when they freshen as adults. With a few precautions, you should be able to enjoy your milk as nature intended.

More on Milk flavors, I'm reminded of an article from a few years ago, describing *terroir*, which describes the "bouquet" of flavors in food that originate from the soil. I heard of this years ago from a cheese maker who was passing through. *Terroir* not only influences the flavor, but also the keeping quality of the milk. *Terroir* is affected by the microbes in your soil, the geology/natural minerals in your soils and the diversity of plant species growing in your pasture. In a nut-shell, pastures devoid of *calcium*, effects the production of some essential amino acids, increasing non-protein nitrogen, which increases blood/milk urea nitrogen, creating an off flavor in the does milk.

– Mandy

We're having our 2nd Zoom meeting this month - see how to join in - goto the back page for link access info.

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Heat Stress Abatement -----	3	Sept 17th – noon - Gwinnett Co. Fair DG show – Judge: Jean Lucas
Why is Goat Milk White? -----	6	Sept 20th – Club Meeting @ Natalie Webber's Farm – Program: Goat Farming as a Business
Hot Weather Cheeses -----	6	Oct 13th – GA National Fair DG show – Judge: TBA
C~D~T Vaccinations -----	9	** See www.gdgba.org for more show info & Monroe entry form
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*** Gestation Date Calculator ***

Next Online Meeting – Sun., July 19th, 2:00 pm – see Back Page