

Minnesota Dairy Goat Association

Gopher Goat Gossip

Serving Dairy Goat Owners Since 1971

April 2011



Taking home her first doeling

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MDGA: Who's Helping?

Volunteers make the Minnesota Dairy Goat Association possible. Feel free to contact anyone on this list to answer questions or to help. Chair persons and officers change each year. If this is an old GGG, try Mark Jaeger, 24759 631 Ave, Gibbon MN 55335.

MDGA Board:

President: Laura Kieser 18265 Apple Circle, Jordan MN 55352, 952-261-8519, fourseasons-farm@gmail.com

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Secretary: Tracy Hunt 15382 165th Ave NE Foley MN 56329 320-355-2628 mthmom@jetup.net

Treasurer: Marge Kitchen 9721 Mound Prairie Dr, Houston MN 55943 507-894-4274

Board members

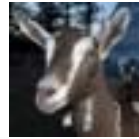
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**Letter From the Editor**

It's finally spring! The cold and snow will soon be behind us, and the grass is appearing.

Also appearing are all of our baby goats. It's fun to plan the breedings and see the results. The late night doe checks, midnight kid-dings, and endless rounds of pasteurizing or mixing replacer are not so fun.

But all that work is worth it when one of those treasured kids blooms and brings home a rosette. The show calendar is fuller than ever for 2011, with new shows in Huron SD, an expanded WI schedule, and the return of the Mid-MN Classic in Mora.

We have a Supporting Editor on board, MDGA Board member Barb Adams. She is printing and mailing out the GGG, and is digging up some great recipes for us! Thanks so much for your help, Barb.

Anna Severson
MDGA Editor

MDGA Bulletin Board**Membership Renewal for 2011: \$20.00**

You can renew your membership for MDGA by

Using the form on the back page

or

going to <http://minnesotagoats.org>

And **click on "join MDGA" and use PayPal/ credit card**

or

Print off the form and mail, with your check to:

Marge Kitchen

9721 Mound Prairie Dr,

Houston MN 55943

507-894-4274 goatgifts@gmail.com

If you'd like to have your MDGA membership listed on the MDGA web page, check "yes" for permission on the membership form. You can also link your homepage for a fee of \$5.00, payable with your membership dues.

CHECK OUT THE MDGA WEBSITE!!!

And find a link to our Facebook page

<http://www.minnesotagoats.org/>

MDGA YAHOO COMMUNITY SITE

talk about issues, ask questions, and use like the barter board.

How to get to the MDGA Yahoo list:

1. Go to www.yahoo.com
2. Under menu, go to groups
3. Search for MDGA or goats
4. Join by signing up!

MDGA DVD:**"Dairy Goat Grooming & Showmanship"**

Produced by the Minnesota Dairy Goat Association This video illustrates correct showmanship skills, including a variety of handling maneuvers with in-depth discussion and explanations. It also demonstrates recommended fitting and grooming techniques including clipping and hoof trimming.

DVD: \$20.00 each, including shipping/handling. Order online @ www.minnesotagoats.org.

Dear MDGA Members,

Kidding season is well under way on our farm, and I expect most of you are experiencing the wonder and excitement of new kids on the ground. Of course, with all of that wonder comes extra work, lack of sleep and the art of juggling many tasks! But, all it takes is a glimpse of hope in that new kid crop to make us all do it again and again.

MN National Show

The MDGA board of directors met on March 12th. We are very interested in hosting the National Show in MN in 2013 – but before we can write and submit a proposal to ADGA – we need commitment from members to help organize and run the event in order for it to be successful. This type of event will not happen with the efforts of only 5-10 people. **We need everyone!** We are forming a committee to look into details for the National Show. We will need members to help with getting donations, organizing check in, setting up a wine and cheese event as well as many, many other tasks. If you are interested in being involved, please contact me by phone or email... (I even text now!)

2011 ADGA Convention

We are also looking into the possibility of hosting a hospitality room for one day at the 2011 ADGA Convention in Grand Rapids, MI. It would be neighborly of us to help out since the location is so close. It may also help give some visibility to the possibility of hosting a National Show in MN. **Start chatting around folks – who is interested in going to MI in October?** How many can you fit in your car? How many youngsters can you encourage to take part in the youth program? Maybe MDGA should give an award to the group who fits the most people in one vehicle and road trips to MI... just a thought!

Committee List

MDGA would like to update its list of committees and committee chairs. It's been a while since we have done this and are looking for people who are interested in getting involved. Do you know a lot of people and like getting the word out – then publicity is the committee for you! Do you enjoy showing and staying up to date on shows around the area – we have a committee for that! (It's kind of like apps for your cell phone... we have an app for that!)

Website Improvements

We continue to look into opportunities to enhance our website. We will be adding an advertisers page that will allow goat and agriculture related companies to place an advertisement on that page. This will also give members an additional place to advertise their farms if they wish. We may be adding a "Members Only" page to the website. If this works out, members would be able to access the GGG and other documents by clicking a link as opposed to an email attachment that can plug up email inboxes. None of this is set in stone, but stay tuned for more details as we try new ways to add benefit to your membership and make our website the "go to" place for dairy goat info.

General Membership Meeting at Haycreek Farm

Finally, we hope that most of you will be available to attend our spring General Membership meeting and farm tour on Saturday, May 14th. Our hosts will be Haycreek Farm owned by Keith & Morgan Allen located in Kenyon, MN. It will be great to visit with everyone and exciting to see the recent additions at Haycreek Farm. We will have a potluck lunch along with our meeting starting around 11 AM.

Sincerely,
 Laura Kieser
 MDGA President

Calendar of Events

- May 7- Central Wisconsin Buck Show Central WI State Fairgrounds, Marshfield WI. 4 rings, Bucks.
Judges Jay Rudolph, Josh Kaplewski, Tim Schmidt, 4th judge TBA
Contact: Angel McPherson luvmigoats@yahoo.com
- May 11-18- National Dairy Goat Awareness Week
- May 21- Iowa Dairy Goat Association Show, Story County Fairgrounds. Nevada IA. 2 rings, Junior, Senior.
Judges Megan Treadway Carter and Timothy Flickinger
Contact Butch Sowers at (515) 209-9265 or toggmanbutch@yahoo.com
- May 21- Portage WI Show. Contact Daniel Considine sunshine@jvl.net
- May 28 - WI/IL Dairy Goat Show, Janesville, WI. Contact Randy Adamson marran@centurytel.net
- June 4 /5- Little Falls Show, Morrison County Fairgrounds, Little Falls, MN. Junior, Senior, Buck. Judges TBA
Contact Irene Kajewski at rainbow_vue@yahoo.com or Danna Laliberte 320-630-1233
- June 4- CVDGA Show, Rusk County Fairgrounds, Ladysmith, WI 2 rings, Sr/Jr.Buck.
Judges Tim Ness/Megan Lawrence. Contact Deb Macke, rain_treedairygoats@yahoo.com
- June 11- Huron SD Show , 4-H Complex, SD State Fairgrounds 2 rings. Contact sdgoatshow@gmail.com
- June 11- Annual Minnesota Youth Goat Show, Benton County Fairgrounds ,Sauk Rapids MN.
Registration at 8:30, show at 10:00 AM. Non-sanctioned. Judges: Tracy Prochniak and Krista Matson.
- June 18 /19- Marshfield WI Show . 2 Rings, Junior, Senior, Combined Buck.
Judges Emily Thompson & Don Bergfield. Contact luvmigoats@yahoo.com or 715-255-9361
- June 25 /26- Mid-Minnesota Classic Show Mora, MN Sat: 2 rings Juniors. Sun: 2 rings Seniors
Youth showmanship classes, potluck supper, raffle. Judges: Gary Whitehead and TBA.
Contact Krista Matson at 320-29-0081 or kjlibra@yahoo.com
- July 23-30- ADGA National Show, West Springfield MA
- July 30 - Olmsted County Fair Dairy Goat Show, Rochester, MN. Junior and Senior. Judge: Dan Considine.
Contact: Doug Thompson at 507-894-4745 or dthompson@acegroup.cc.
- July 31 - Scott County Fair, Jordan, MN. Senior only. Judge: Tim Schmidt.
Goats in place by 7:00 AM, show at 9:00 am, stay to 6:00 PM.
Contact Laura Kieser at fourseasonsfarm@gmail.com
- Sept 2-5- Minnesota State Fair at St. Paul, MN
- Sept 6-17- ADGA Linear Appraisal for IA, MN, SD, ND
- Sept 17 /18 - Bluff Country Dairy Goat Show, Caledonia, MN
Sat AM - 2 Senior Shows; Sat PM - 4 Junior Doe Shows. Sun AM -2 Senior Shows
Judges: Yvonne Blosser & Jay Rudolph. Two other judges to be determined.
Contact: Marge Kitchen at 507-894-4274 or goatgifts@acegroup.cc .
- Oct 15-20-ADGA National Convention, Grand Rapids MI

Goat Cheese Tart Barb Adams, Barnum, MN

- 8 or 9 inch pie shell
- 4 slices bacon, fried and crumbled but you could omit or use ham, cooked chicken, smoked fish.
- About 1 cup of vegetables – any mushrooms, asparagus, roasted red peppers, scallions, broccoli, or whatever you like. Think of color, texture, taste. Sautéing them for a bit will help get the extra liquid out.
- 4 eggs
- 5 to 8 oz. chevre
- 1 cup goat milk
- Herbs, better fresh – parsley or tarragon or basil – depending on what veggies you have used.
- ½ tsp salt, ½ tsp pepper (white or black), 1 tsp dried onion flakes (optional) I use the Petey's "Seasons for All Reasons" Country Garlic and onion that I got at one of Marge's cheese clinics.

Preheat oven to 325 degrees. Place pie shell in pie plate. In bottom of pie shell, evenly scatter the crumbled bacon and sautéed vegetables. In a medium bowl, beat together the chevre, eggs, milk, seasonings, and dried onion. Pour over bacon and veggies in pie shell. Bake at 325 degrees for about an hour, until set (a knife inserted into custard halfway between center and crust will come out clean) and lightly browned on top. Serve warm or at room temperature. Serves 8 (ha, ha). Note: This is a lighter version of quiche – much lower in fat because there is no cream and it uses a lower fat cheese like chevre. Makes a great luncheon with a green salad. Yum.

A Good Roast Goat Recipe Kirsten Aune Duluth, MN

Kirsten, her husband Chad, and her two children live on a rocky hill near Lake Superior. They have three alpine does. The family drinks lots of their goats' milk, but Kirsten also likes to make Crottin cheeses – aging them about 10 days. She shares her yummy cheeses, decorated with edible flowers, at the meetings of the Goat Ladies of the North.

Kirsten is a very creative cook – here is her wonderful recipe for roast goat:

- Well, here ya go - - use whatever size goat meat for roasting that you have – (probably about 3 to 4 pounds bone-in)
- Three days before - mash five garlic cloves, chop some rosemary and fresh thyme, if you have any and add these to the garlic. Pepper generously, rub with olive oil (1/4 of a cup?) and the herb/garlic mash.
- Cover and let marinate in the refrigerator.
- Day of cooking, sauté one to two chopped onions and a pinch of saffron - can add 1 tsp Cayenne.
- Add roast to pot with one cup red wine and one can organic chopped tomatoes.
- Cover and cook in oven at 325 degrees for three hours.
- Add more pepper or salt, to taste, if needed.

Mmmmm..nice with mashed potatoes, polenta or egg noodles.

Curried Paneer

Anna Severson, Swanville, MN

- 1/4 cup olive oil
- 1 large yellow onion, chopped
- 1 teaspoon minced garlic
- 1 teaspoon minced fresh ginger root
- 2 serrano peppers, finely chopped
- 3/4 teaspoon chili powder
- 3/4 teaspoon ground cumin
- 3/4 teaspoon ground coriander
- 3/4 teaspoon garam masala
- 3/4 teaspoon ground turmeric
- 1 (14.25 ounce) can tomato puree
- 1 tablespoon ketchup
- 8 ounces **paneer***, cubed
- 1 (16 ounce) package frozen peas, thawed
- whipping cream or half-and-half to taste

Heat oil in a large pan over medium heat. Saute' onions until lightly browned. Stir in garlic and ginger, and continue cooking for 1 minute more. Turn heat to low, add serrano peppers, and cook for an additional minute. Sprinkle in the chili powder, cumin, coriander, garam masala, and turmeric; cook until fragrant, about 1 minute.

Pour in tomato puree and ketchup; thin with water to desired consistency. Stir in the paneer and peas; cook to soften peas, 2 to 3 minutes. Stir in cream, and increase heat to medium-high. Allow the curry to come to a rolling boil, and cook for 3 to 4 minutes.

*"Paneer" aka "lemon cheese" or "vinegar cheese" is made by adding 1/4 to 1/2 cup of lemon juice or vinegar to 1 gallon of 165 degree goat milk, straining the curd through cheesecloth, squeezing, then running the ball of cheese under cold water.

Jim Sheldon Remembered

Christine and Vincent Maefsky

We first met Jim Sheldon back in the early to mid 1970's when both the Sheldons and the Maefskys were at the beginning of their family and goat farming lives. Even though the Sheldons lived about 10 miles away they were our neighbors; after all, we both lived in northern Washington County. We've been thankful for the many opportunities we've had to know, enjoy and appreciate Jim over these many years. There have been an abundance of special things about Jim and special times we've had with him to share. So, with the details somewhat blurred by the passage of years, and in a more-or-less chronological order...

Jodie - In those early years, on several visits to our farm, often accompanied by their children Marc, Kari and Heidi, Jim and Maxine developed a particular fondness for one of our does, Poplar Hill Jodie. We were taken by the extent of their affection for this doe. After one of these visits, when the Sheldons left, Jodie accompanied them home. Of all the goats that have ever left our farm to go to new homes, we've never had a better feeling than we did about Jodie and the Sheldons. Not only would this goat be going to a good home but also to one where she would be completely loved.

One big buck: A few years later the Sheldons bought Hercules – a very large Alpine buck from us. He and his twin Thor had been so named because when they were born they were the puniest kids we'd ever seen. Their names were meant to compensate. I can remember how thrilled we all were when Hercules became a permanent champion. The biggest part of our happiness was the glow it brought to the faces of Jim and Maxine.

The antique cars - Jim's abundant love went beyond his family and goats. There were the cars, the antique cars – they were something to see. We remember back in the early 1970's when he first took us out to his pole shed in Marine on St. Croix, a large pole shed filled front to back; bumper to bumper; fender to fender; running board to running board; top to bottom with antique cars that he and his father had collected and some of which he was in the process of restoring. They were a sight to behold. And his love of antique car restoration stayed with Jim throughout his life. He continued restoring cars, although on a somewhat smaller scale, when retired in Chatfield. He remained a member of the Model A Restorers' Club and worked on restoring a special Model T for the Chatfield Sesquicentennial parade.

Washington County Fair Superintendent – Jim was the motivating force for getting a dairy goat show at the Washington County Fair. We think it was in 1975. To the best of our knowledge this was the first County Fair in Minnesota to have an ADGA sanctioned dairy goat show. This was a show that, without Jim, would not have existed for years to come. As we recall, in the early years we goat breeders shared a barn with the sheep. Each year, as Jim's goat show expanded, there were more and more stalls for goats and fewer and fewer for sheep. The Fair Board even moved us, goats and sheep, into a bigger barn. But still it was not big enough for the numbers in Jim's growing goat show. Eventually the goats wound up with the entire barn to themselves. And, to this day, of all the production animals shown at the Washington County Fair, the goat show is one of, if not the biggest – and certainly the best. It was at the Washington County Fair that Jim honed his skills for organizing, displaying and showing off dairy goats for the general public, skills that would serve him well when, in 1980 he became the first superintendent at the much more prestigious Minnesota State Fair.

Minnesota State Fair Superintendent – Here again, under Jim's direction, the dairy goat show thrived and expanded. He was big news in 1980 when the show was finally added after many years of Jim's hard work trying. Several Twin Cities newspaper articles were written about the addition of dairy goats, and Jim was front and center. He acknowledged to Minneapolis Tribune reporter Larry Batson that goats had a rather low public image. His intent with their addition to the Minnesota State Fair was to “crank it up a little.” In Jim's words, “It's not a big program to change the world...but we want people to know that these are good solid milk animals that deserve serious consideration.

Besides, it's fun. We're sort of a subculture," Jim said. "We like goats. Look at that doe. You could sit in the pen and scratch her chin all day and she'd love it." Jim knew goats.

He was the ultimate superintendent as he meticulously cared for all the fine details that made the fledgling State Fair dairy goat show great. As we write this we can see Jim in his tweed hat, at all hours of the day, walking the aisles of the barn, checking to see that they were swept, that people's goat pens were adequately cared for, water buckets clean and full. Christine remembers more than once hearing compliments on the cleanliness of our goat barn bathroom - very mundane, but very important! Jim took great pride in the high expectations he had for the State Fair workers he hired as well as for himself. He also had high expectations for us as exhibitors. We were goat ambassadors after all.

The Consummate Showman – No one who ever saw him could forget seeing Jim in his gentleman's tweed hat as he ring-mastered the show ring. His tall presence commandeered attention from exhibitors, spectators and, dare we say it, from the goats themselves. In his eleven years as superintendent, Jim was a favorite part of the show.

The ADGA Convention - 1986 was a very unique and memorable year for Minnesota goat breeders. It was the year the ADGA National Convention was held in Minnesota. Minnesota had not had that experience before and we have not had it since. Jim and Maxine deserve a lot of the credit for bringing it here and making it the best convention ever – ask any Minnesotan who attended.

His Retirement Years – We've had great times visiting Jim and Maxine at their retirement farm in Chatfield. We enjoyed seeing his few chickens, peacocks, donkeys and, of course, goats. During our warmer months' visits there were the idyllic walks from the house, past the duck pond, to and through the garden - the rows of turnips and squash and pumpkins and potatoes... Along the way the discussion would be centered on how the growing season had gone. Jim took great and well-deserved pride in his garden. We'd always admired Jim for his talents and abilities in supervision of the shows that showed his great organizational skills. These were evident in the organization and productivity of his garden.

On one of our visits to Chatfield, however, we saw yet another side of Jim that we had never seen before. When we walked into his garage and saw the walls lined with paintings that Jim had done, we were blown away by his artistic talents. As surprised as we had been many years ago in their Marine on St. Croix home when we'd first seen his extensive antique car collection, we were that much more surprised these many years later with his artistic ability.

First and foremost we remember Jim for his love of Maxine and their children, his enjoyment of life: his goats and other animals, his garden, antique cars, and putting on the show... But we also remember him as a good and dear friend. When he died February 14, 2011 at the young age of 74, we and all who knew him were shocked and saddened. Jim is missed.



THE GOAT BOY

- Dear MDGA,

Thank you for the scholarship money. It will be put towards my college education at the University of Wisconsin, River Falls, where I am majoring in agricultural education. I am on my second semester of college. I am dorming on campus but come home every weekend to catch up on farm work.

My parents have adjusted to doing chores for me but they, and my goats, are always happy to see me when I come home.

This year I bred 19 does and I am hoping they all kid on the weekends but I don't think they will! I definitely will not stop, or slow down, my goat herd while I continue my college education. I am way too "hooked" on goats!

In addition, I am working on getting goats involved at the lab farm in river Falls. Thank you once again for the scholarship. It is greatly appreciated.

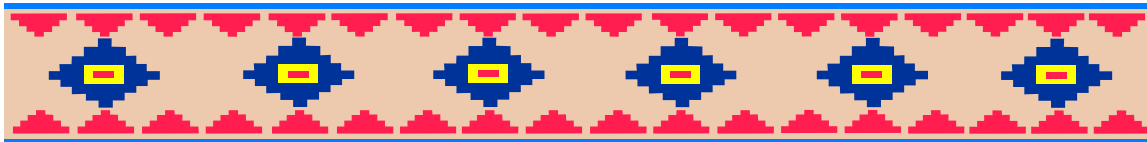
Lauren Schifsky

2008/2009 MDGA Youth Rep.

- Dear MDGA,

Thank you for picking me to be the winner of the Gatlin Collins Award. I really appreciate it. I will save it for college and or buying and feeding my goats. For college I would like to be a large animal vet to do the surgical part. Thanks again, I really appreciate the Scholarship.

Nathan Vonderharr



SPRING GENERAL MEMBERSHIP MEETING

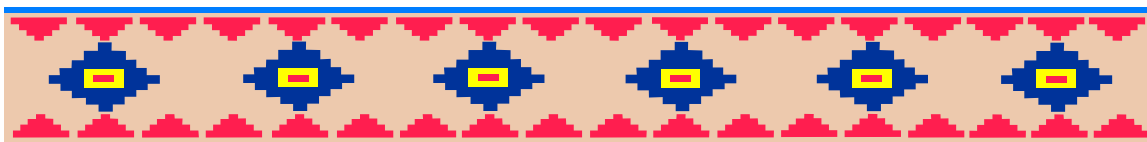
Saturday, May 14, 2011 – 11:00 AM

Haycreek Farm – home of Keith & Morgan Allen

11287 485th Street, Kenyon, MN 55946

Keith and Morgan Allen raise registered Oberhasli and Recorded Grade Dairy Goats in Kenyon, MN. They have had success in the show ring at local, state and national shows. Their herd is enrolled in DHIA and they have had many Swiss Belle award winners. They recently installed a new milk room to be able to sell milk to area cheese makers. Singing Hills Goat Dairy makes cheese using their milk and sells it at farmers markets and food coops. You can see more details about Haycreek Farm on their website at: www.haycreeks.com

We will meet at 11 AM, conduct the general membership meeting over a potluck lunch and then tour the farm. Please bring a dish to share.



**2011 Mid-Minnesota Classic Show at
Mora, MN**

**sponsored by the East Central Dairy Goat
Club**

**Saturday June 25 (2 junior doe) and Sun-
day, June 26 (2 senior doe)**

**Youth Showmanship, Potluck Supper, and
Raffle**

Judge: Gary Whitehead and TBA



**MeadowWild Farm
Alpine Dairy Goats**

"Happy Goats Make the Best Milk"
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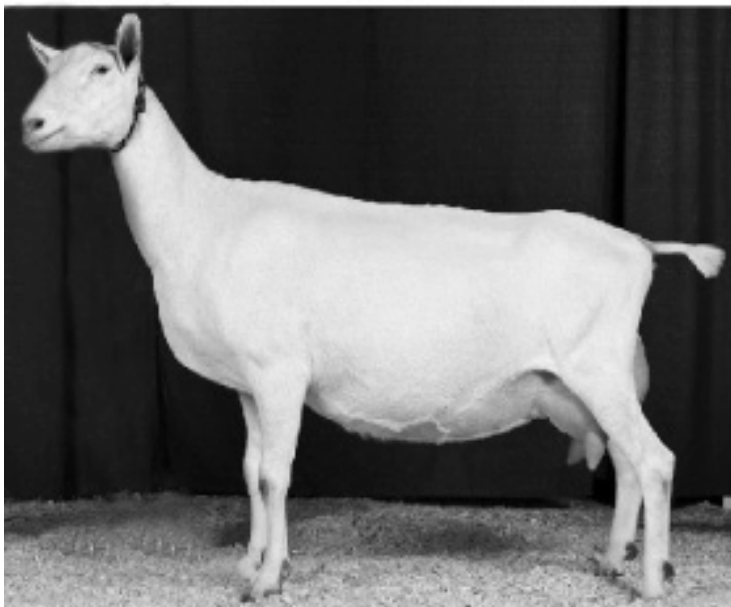
Purebred Alpine Buck
Interested in making Cheese?
or Soap??? We may be able to
help.

Steve & Barb Adams
Our farm is near Barnum, MN
Near I35 north

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Website:
<http://users.northlc.com/sadams/>
Blog:
<http://Meadowwild.blogspot.com/>

GOT MILK?



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3-04 VEEV 89

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BARTER BOARD

Wanted and Free ads are free to members and will run for 2 months, unless otherwise designated. Only Pure/Am bucks are allowed. Deadline is the 20th of the month preceding publication.

For Sale: Nubians & Saanens.

Nubians: Milking does & kids available.

Saanens: Mature bucks available.

Suitable for production & show. fourseasonsfarm@gmail.com. 952-261-8519. <http://fsfgoats.com>.



Sunflower Web Design and Maintenance

Deb Macke, Hawkins, WI 54530
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sunflowerwebs@yahoo.com
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Quality, Affordable Web Design

Over 20 years experience breeding and showing dairy goats and 40+ with dairy cattle. I know how to present pedigrees, performance data and pictures in a format that will highlight your herd.

Check out my portfolio and then give me a call and we can discuss your options!

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- www.mnnigeriandwarf.com
- www.spitfireranchmobilepettingzoo.com
- www.drycreekacres.com *New!*
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- www.centuryfarmdairygoats.com
- www.meirosedairygoats.com *New!*
- www.wrenhillfarm.com
- www.cvdga.org
- www.raintreedairygoats.com
- www.americandairygoatproducts.org
- www.mellowmeadowsalpines.com (under construction)
- www.dragonflyefarms.com (under construction)

Also designed and maintained the 2006 and 2007 ADGA Convention websites
Isn't it time YOU had your own website???

DHIA Tested

ADGA Registered

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Dairy Goat Farm



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DAIRY GOATS



Danna Laliberte
320-63-1233
openprairie@gmail.com



Congratulations to:
SGCH Open Prairie Butter Brickel 5*M who finished her championship in 2010 with two BIS

SGCH Open Prairie Georgia 8*M who also completed her championship in 2010

SCGH Century Farm Keiko 1*M who earned her SG in 2010

GCH Open Prairie Alameda 4*M who milked 3200lbs in 2009

Visit our website for sales of 2011 kids and mature does

Danna Laliberte
7336 45th Avenue Swansville, MN 56382
320-630-1233 lamanacha@upstel.net

More information about these and other Open Prairie animals is available on our website: www.open-prairie.com

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gbeverly](http://www.freewebs.com/gbeverly)
gbeverly@usfamily.net

Home of the 2010 MN State Fair Grand &
Reserve Champion Lamancha Jr. Does
POH Everlasting Chaos & Raintree Beau's Twix

Official Publication of MDGA.

Editor: Anna Severson
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Swanville MN 56382
gggeditor@gmail.com

MINNESOTA DAIRY GOAT ASSOCIATION GOPHER GOAT GOSSIP

MDGA MEMBERSHIP

Yearly dues: \$17.50 per family or individual, \$20.00 if after January 31st.

New Member _____

Renewal _____ Circle if you belong to 4H or FFA

NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE: _____ e-Mail _____

OWN DAIRY GOATS: DO NOT OWN:

WHICH BREEDS? _____

ON DHIA TEST? Y / N SAMPLE TEST? Y / N

Send form and Check to:

Marge Kitchen
9721 Mound Prairie Dr,
Houston MN 55943
507-894-4274

I grant permission to list my Membership on MDGA's
Webpage. Y / N

Enclosed is \$5.00 to link to my homepage from the MDGA
Website Member page. Y / N
My homepage URL: _____

Newsletter Deadline: The 15th of the month preceding publication. (e.g. June 15 for July issue). The GGG encourages reader participation. Please forward your **calendar of events, articles and stories of interest** to the editors. Permission must be obtained for any copyrighted material from the original source and should be included with your submissions.

Advertising: Barter Board (classified) are \$3.00/25 words. Non Members add 50%. Wanted ads are free to members and will be run for 2 months unless specified. Only purebred and American bucks can be advertised.

Block ads: Send photos and copy - ad will be prepared for you. Send a PDF, DOC, GIF, JPG or BMP file and ad will be included as submitted.

Send copy to:

Anna Severson
7336 45th Ave
Swanville MN 56382
gggeditor@gmail.com

Checks for ads can be made out to MDGA

Size:	1 mo.	3 issues	½ year	1 year
¼ pg	\$3.50	\$9.00	\$15.00	\$27.00
¼ pg	\$5.00	\$13.00	\$23.00	\$40.00
½ pg	\$9.00	\$23.00	\$40.00	\$66.00
Page	\$13.00	\$36.00	\$66.00	\$119.00
Cover \$25, w/half page article \$40.00				