



When they love ya, they love ya! Jacob Fisher's goats are friendly, loving pets as well as milk producers

Goats

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who was "all skin and bones" and who had "black circles under its eyes" from not being able to digest food properly. The situation had gotten so bad with the child that the physician was stymied and had practically given up.

"Then, somebody told them about trying goats' milk, and he sent them to us," reveals Jane. "And, in one day, they could see a big change. They have been feeding the child goats' milk for five years now."

What is particularly amazing is that if the child doesn't get its allotment of goats' milk everyday, his bowels won't work properly.

And, to add to the irony of the story, the family has a dairy of their own, but the baby can't even drink homogenized cows' milk.

As for the progress of the child's health, Jane says emphatically, "When Jake sees that baby now, he can't believe it was the skinny little one that came here five years ago."

Another time, several doctors sent eight different babies to the Fishers for milk because they were infected with a virus that was spreading around the county. One of the symptoms

was that the infants couldn't keep cows' milk in their bodies. But, in no time at all, goats' milk cleared up the problem.

"Right now there are studies going on to see exactly what is in goats' milk," comments Fisher.

The current health food craze has really had an effect on business, also. Along with the growth of health food stores, the sale of goats' milk has been stimulated.

With the increasing interest in goats' milk, several old wives' tales have also been dispelled. First of all, goats' milk does not "taste funny." Instead, it has a very creamy texture and delicate flavor. And, second of all, goats don't "smell

bad," either. In fact the females have no odor whatsoever. The point of origination for the story of goats' bad odor is that the bucks have a very pungent body oil on their coats. The smell is so strong, in fact, that the only way to get rid of it after touching a buck is to use Clorox bleach.

However, bucks are used primarily for breeding, and not, of course, for milk. So, in general, a goat dairy has very little extraneous odor.

As for the idea that goats' milk has a peculiar flavor, Fisher passes that off by explaining that with proper cleanliness, sterilization of jars and cans, and the proper cooling procedures, the taste is very delicious and delicate.

In their 21 years of goat raising, the Fishers have slowly grown to value the animals highly and become involved with them beyond simple work animals. In fact, goats have become a hobby for them. For 15 years they have been collecting their "goat collection", and since their children have left home, they have really become engrossed in their hobby.

"We collect anything that has to do with goats," they explain. Then, they point to their china closet full of overflowing with goat figurines, and it becomes evident how large their collection really is.

The smallest piece to their collection is a tiny, 1/4-inch goat charm for a bracelet. From this tiny piece, the collection ranges to huge rams' horns on the wall. In between the two sizes, there are music boxes with goats on them, salt and pepper shakers, key rings, ash trays, flower vases, corn husk goats, cookie cutters, Courier and Ives paintings,

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Swine awards handed out

NORRISTOWN, Pa. Members of the Montgomery County 4-H Livestock Club were recently presented with their awards on the Market Swine project for the past year. Receiving the Montgomery County grand champion was Andrew Leidy of Souderton for his market hog project shown at the Buck-Montgomery 4-H swine show and sale held at the Perkiomenville Sales Stables this summer. Wendy Kunda's, Royersford, entry won reserve champion honors. The county high score in fitting and showmanship went to Pat Teaford of Norristown, a first year member.

Merit ribbons for project scores were presented by Nancy M. Kudwill, county

agent. Blue ribbon winners included Wendy Kunda, Royersford, Karen and Andrew Leidy, Souderton. Winning red merit ribbons were Kelly Kunda and Lisa Kunda, Royersford, Helen Driscoll, Lee Driscoll, and Phoebe Driscoll of Gwynedd Valley, and Mark Moyer of Perkiomenville.

Several new members were also introduced and welcomed into the club. These included Amy Marczuk, Harleysville, and Beverly, Mike, and Kathy - Bergey of Telford.

Leader of the swine project was Gordon Alderfer of Kulpville. Anyone interested in joining 4-H or learning more about raising pigs should contact the 4-H office at 277-0574.

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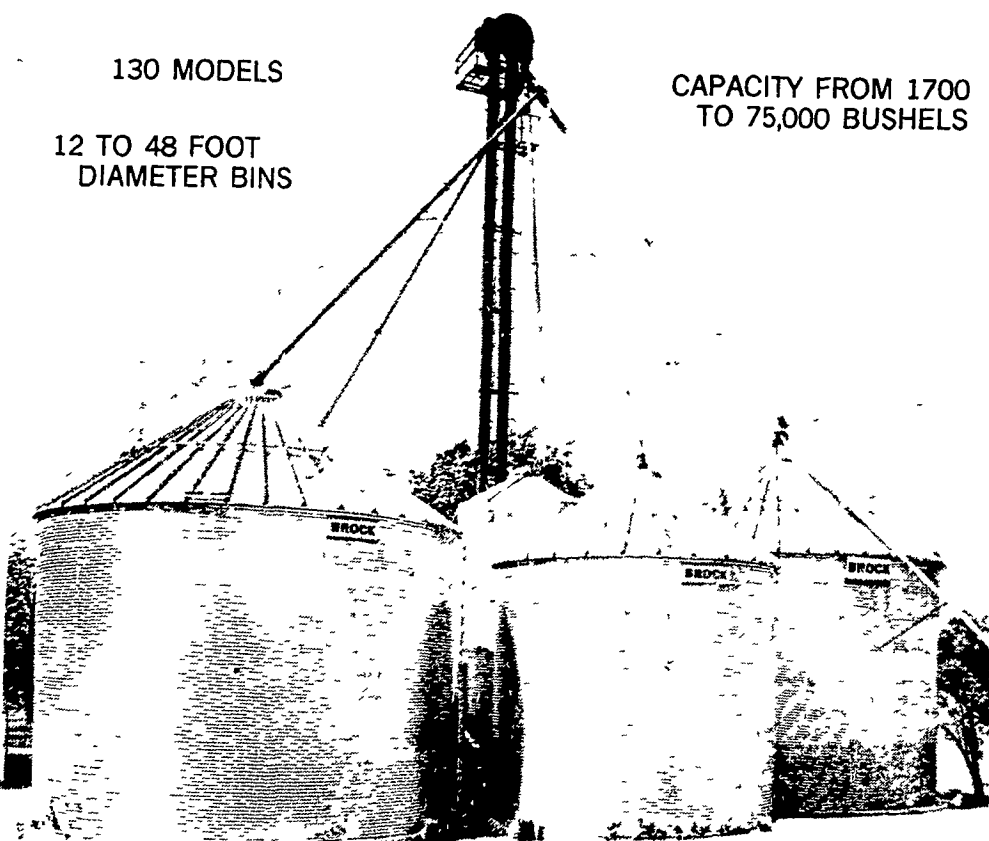
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