

## Goat fanciers gather, gab and learn

**BY DONNA TOMMELLEO**  
**MANHEIM** — Teachers, mothers, farmers, students and nurses arrived from five southeastern counties, Saturday, to discuss a subject near and dear to them — dairy goats.

The annual Lancaster County Dairy Goat Field Day at the Jacob Fisher Farm attracted more than 50 people, eager to learn more about goats.

Before the day ended, the group listened, questioned and shared ideas among each other. Richard Stoneback, Jr., Oxford, a former herdsman discussed selection criteria and its relationship to milking ability.

While Stoneback talked of dairy character, several people had a chance to examine a few of the Fishers' animals for well-sprung

ribs, heart girth, udder attachment and other desirable features.

County Agent Glenn Shurk's topics, udder health and milk handling prompted several questions and comments from the crowd.

Shurk demonstrated the use of the California Mastitis Test as a routine screening method for bad milk. The test involves a special detergent which when added to a sample of milk, forms clots in the presence of mastitic milk.

"Cleanliness and coolness," Shurk said, are the keys to proper milk handling. He urged those who sell their milk to educate customers on milk storage.

"Remind them to buy milk cold and get it home quickly," he said.

Most of the group gathered around Jake Fisher as he

demonstrated hoof trimming, dehorning and castration techniques, while many of the children preferred hold their hands over their ears and look elsewhere to block out the noisy protests of the kids.

But folks came to learn and learn they did. Linda Dohmoyer, Fredericksburg, explained that this was her second workshop since she entered the goat business six months ago.

The Lebanon County mother of three admitted her interest in goats stemmed from a high monthly milk bill.

Before she purchased her six goats, Dohmoyer said it was not uncommon to have a \$50 milk bill.

"I have three boys who drink milk like there is not going to be another bottle tomorrow."

Since her endeavor, Dohmoyer said one of her sons is even drinking more milk.

As Linda Albright, Windsor, listened to the various speakers, she bounced her 6-month-old son Billy on her knee.

She explained that Billy has been drinking goat milk for the past two months and is doing well on it. However, her son is not the reason she and husband Don became interested in goats.

The York county couple purchased a few goats two years ago to "keep the horse company and the lawn mowed."

The goats did their job, so well in fact that the Albrights are currently working on expanding their facilities explained her husband, Don.

Annie Gehman, Red Run, said she discovered the family cow produced more milk than she, her husband and three children could consume. However, the Gehman's three does remedied the situation, she said.

Although the gathering included farmers like the Fishers who milk more than 30 does or Stoneback who previously milked 200 head, most folks had small herds like the Dohmoyses, Albrights and Gehmans. But the enthusiasm and interest that abounded at the field day did not lessen with herd size.

"It's like a disease," said Dohmoyer with much excitement. "Once you get it you can't stop."

After the demonstrations and the lectures ended the group was treated to a covered dish buffet. As heads bowed and hands folded for the blessing, Jake Fisher summed up the day.

"...and Thank You for the goat — our livelihood."



Jake Fisher displays some of the horns he has removed using rubber bands. Earlier in the day, Fisher demonstrated electric dehorning.



Although Don Albright, right, is wearing a T-shirt with the words, "Goat Raisers have lots of kids," he's got his hands full with just one two-legged "kid," son Billy. Baby Billy has been drinking goat milk for almost half of his 6½ months.



The voice of experience, Jake Fisher, left, offers some advice to novice, Linda Dohmoyer, right. Fisher, a Manheim farmer has been milking goats for more than 25 years while Dohmoyer, Fredericksburg, just entered the business six months ago.



Rick Stoneback, Jr., Oxford, fields questions about selection and confirmation. Stoneback, currently a student at Penn State, is an experienced showman and qualified judge.

## USDA proposes changes for flexible liverwurst

WASHINGTON, D.C. — Processors will have more flexibility in making liver sausage (or liverwurst) and braunschweiger products under a new U.S. Department of Agriculture proposal, according to Donald L. Houston, administrator of USDA's Food Safety and Inspection Service.

Houston said, under the proposal, processors could make braunschweiger and liver sausage without pork; could include fresh or frozen pork, beef or veal; and could use veal livers.

"Processors could adjust ingredients in their product recipes without altering the basic

characteristics of these cooked sausage products," Houston said.

Because of the elimination of the pork requirement, the proposal would allow processors to make products only from beef or veal ingredients. The proposal would require products made from only one species to be labeled as such — for example, "Beef Braunschweiger," "Pork Liver Sausage."

The proposal also would clarify that braunschweiger must have a smoked taste from the use of smoked meats, smoke flavoring or smoking; would recognize "Liverwurst" as another name for "Liver Sausage Product", and

would clarify that beef fat could be used in braunschweiger and liver sausage products.

The proposal was published in the July 10 Federal Register, available in local libraries. Written comments may be sent until September 9 to the Regulations Coordination Division, Attn: Annie Johnson, FSIS, Rm. 2637-S, USDA, Washington, D.C. 20250.

USDA's Food Safety and Inspection Service has authority under the Federal Meat Inspection Act to prescribe standards of identity and composition for meat food products.