



Buckeye Meat Goat Newsletter



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Our Mission: To enhance the production and marketing of meat goats through educational and practical experiences.

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Where can I sell my goats? Where can I find goats to buy? By Jeff Fisher

These are the questions I have been receiving most frequently in recent months. It was evident in the seminars this past winter that many people are interested in the production of meat goats. Most participants already had some goats and were looking to expand while prospective producers were looking for sources of breeding stock from commercial and purebred sources. Many people have made the decision to produce goats but may have not entertained or be aware of all the possibilities for marketing the kids they produce. Determining a market or potential marketing options can help establish production management practices.

Within the last two months, members of the Ohio Meat Goat Task Force have met with individuals and companies within Ohio that have requested a supply of over **50,000 goats** per year. These are new market opportunities that would be in addition to the growing ethnic demand that already exists. Our estimates in a previous issue of a half million head production deficit in the U.S may be way short. One only needs to look at live auction prices over the last two years to see that the price received per pound has nearly doubled.

Most producers can not entertain filling a market order to a grocery store or specialty market that would require ten head per week let alone 100 or 500 head.

So, how can any producer tap into these emerging markets and receive a desirable price? The answer will come from finding ways to collectively market your goats to provide a continuous supply to the market.

One of the first steps in being able to answer the questions: **Where can I sell my goats?** and **Where can I find goats to buy?** is to identify who has goats and how many are available. To make this first step, Dave Mangione with the Center for Livestock Entrepreneurship is developing an on-line **Buckeye Meat Goat Producers Directory**. The directory will be organized by county and will list the producer, their type of goats, and the number for sale per year. This directory can be accessed by businesses and individuals who want to purchase goats. To be listed in the directory, simply fill out the enclosed information form and return it to Dave at the address listed. Those with internet access may complete the form by going to

the website <http://south.osu.edu/cle/chevon.htm> and click on "Meat Goat Producers Directory".

Artificial Insemination Clinic

The Buckeye Meat Goat Association is sponsoring an Artificial Insemination Clinic on Saturday June 5, 2004. The instructor will be Jeff Masterman of Superior Semen Works from Milton, New Hampshire. Participants will become a certified Goat A.I technician. The program will be held at the Wilmington College Equine Center Located on Fife Ave. and will start at 10:00 am. There is a limit of 25 attendees but a second session will be scheduled for the afternoon if there is interest. The cost for the training is \$35 for Buckeye Meat Goat Association members and \$45 for non-members. Please refer to the enclosed flyer to register.

Consumer Profile: Ethnic Sheep and Goat Markets

Adapted from Bill Felker's "POOR WILL'S ALMANACK" in FARMWORLD

Use the following formula for holiday market breeding: 15 days for rams or bucks to be in the flock or herd + 150 days gestation + 50 days growth + 10 days pick-up period, or approximately 225 days before the feast day. Be prepared to process or ship your lambs and kids one to two weeks before the actual holiday. Remember also that buyers from the ethnic market often prefer to slaughter their own animals, and they may prefer to do it before taking it off your property.

Many breeders budget about 10 percent of their flock or herd income from spring and Easter sales, and they depend on the fall market, including autumn culls, for most of their other flock or herd income. But if you live relatively close to a large urban area, want to increase spring profits, want to cut down on pasture and feed demands over the summer and need more cash on hand to invest in breeding during the late summer or fall, consider adjusting your activities to give you more winter lambing/kidding and more spring sales.

- ◆ February 2-5, 2004 – Id Al Adha: The festival of sacrifice; For this feast, consider lambs or kids between 55 and 80 pounds, often yearlings. Castrated males are not as marketable as uncastrated. *Note: In Islamic law and*

tradition, in order for meat to be halal, an animal must be slaughtered by a Muslim who uses two strokes to the jugular with a knife while calling on Allah. Then all the blood has to be drained before the animal is cleaned. Unless you are Muslim and know the technique, this is not a do-it-yourself slaughter project for you.

- ◆ February 22, 2004: Al Hijra -- Islamic New Year: The number of Muslims in the United States is approximately five million; depending on your location, the demand for lambs or kids throughout February could be sizeable and steady.
- ◆ February 24, 2004: Mardi Gras
- ◆ April 6-7, 2004: Passover: The Jewish market typically is best after religious holidays come to a close.
- ◆ April 11, 2004 – Western/Roman Easter & Greek Orthodox Easter (both on the same day in 2004). Save your new, milk fed kids or lambs weighing about 25 to 45 pounds for this market. Light-colored meat is best, a sign of the suckling animal. Lambs or kids lighter than 20 pounds or over 50 pounds may not bring the best price. Orthodox Easter lambs/kids should also be milk fed. They can be a little bit bigger than the Roman Easter animals (between 40 and 60 pounds), though, and should be nice and fat.
- ◆ May 5, 2004: Cinco De Mayo: a Mexican-American celebration. Lambs or kids may be in demand for the Hispanic market around this date. A 20-35 pound live weight milk-fed lamb would be perfect. Consumers with Hispanic or Caribbean backgrounds exceed twenty million in the United States.
- ◆ July 4, 2004: This is a good time to promote lambs and kids for barbecue.
- ◆ August Caribbean Holidays: Demand increases for older lambs, kids, males or females, up to 65 pounds at this time. Look for celebrations of Carifest and Jamaican Independence Day near your location.
- ◆ Mid-October 2004: Navadurgara: This is a Hindu feast which honors the goddess Durga. Female animals are typically not used for this celebration. The size of the lamb or kid can vary widely, depending on the number of

people served. Slaughter usually takes place toward the end of the holiday period. The number of Hindus in and around urban areas of the United States is estimated at about five million.

- ◆ October 15, 2004: Start of Ramadan: Sheep and goats for this market should not be older than a year. Castrated or uncastrated males are acceptable, as are ewes. The best weight for Ramadan sheep and goats is around 60 pounds, but weaned lambs or kids between 45 and 115 pounds are often used.
- ◆ November 15, 2004: Id Al Fitr – The Festival of the breaking of the Ramadan Fast: The same requirements as for the start of Ramadan.
- ◆ December 25, 2004: Christmas: Plan to market milk-fed lambs or kids, even those under 20 pounds, for this winter feast day.
- ◆ January 2005: Chinese New Year: The Chinese market should remain strong through the winter, favoring sheep or goats in the 60 to 80 pound live-weight range.

What is Halal? compiled by Dave Mangione, Center for Livestock Entrepreneurship

Understanding the religious restrictions associated with the Muslim faith is important to accessing this consumer market. The method in which an animal is harvested for human consumption by someone of Muslim faith is very specific. The term Zalrihah is used to describe the harvest of an animal. This method of harvest allows the blood of an animal to be completely expelled from its body. Blood and blood by-products are not permitted in the diet of someone of Muslim faith. Thus the removal of blood from an animal for human consumption is very important. The following terms and descriptions are specific to the Muslim faith relating to food.

“Halal” is a Quranic Term, which means, ‘Lawful’ or ‘Permitted’. Sometimes it is translated as ‘Acceptable’ or ‘Not forbidden’. Halal foods and drinks are permitted for consumption by Muslims.

Haram the opposite of ‘Halal’ means ‘Unlawful’ or ‘Prohibited’. The other words used for Haram is ‘Unacceptable’ or ‘Forbidden’. Haram foods and drinks are absolutely prohibited for consumption.

“Mushbooh” is an Arabic term which means ‘doubtful’ or ‘suspected’. If one does not know the Halal or Haram status of a particular food or drink, such a food or drink is doubtful. A practicing Muslim prevents himself from consuming doubtful things.

The terms Halal and Haram will be used strictly to describe food products, meat products, cosmetics personal care products, food ingredients, beverages and food contact materials. Which foods are Halal or which foods are Haram, is decided according to the Holy Quran and the Glorious Shari’ah (Islamic Law). Most diets and foods are considered to be Halal unless Islamic Law specifically prohibits them. The following products are definitely Halal:

Milk (from cows, sheep, camels or goats)
Honey
Fish
Plants which are not intoxicant
Fresh or naturally frozen vegetables
Fresh or dried fruits
Legumes like peanuts, cashew nuts, hazel nuts, walnuts, etc.
Grains such as wheat, rice, rye, barley, oat, etc.

Animals such as cows, sheep, goats, deer, moose, chickens, ducks, game birds, etc., are also but they must be Zabihah (slaughtered according to Islamic Rites) in order to be suitable consumption. The procedure is as follows: the animal must be slaughtered by a Muslim by putting knife to make sure that the main blood vessels are cut. While cutting the throat of the animal without severing it, the person has to recite “Bismillah Allah-u-Akbar”.

The following items have been categorically spelled out as being Haram:

1. Pig/Swine/Pork and its by-products
2. Blood and blood by-products
3. Carnivorous animals
4. Reptiles and insects
5. Halal animals which are not slaughtered according to the Islamic Law
6. Animals killed in the name of anyone other than God
7. The bodies of dead animals or dead before slaughtering
8. Alcohol and intoxicants such Wine, Ethyl Alcohol, and Spirits etc.

The above mentioned items are Haram and should be strictly avoided by all Muslims.

Foods containing ingredients in the following are example of Mushbooh:

1. Gelatin
2. Enzymes
3. Emulsifiers
4. Lard
5. Glycerol/glycerin etc

A Muslim should avoid such foods containing Mushbooh or questionable ingredients. Before consuming such items, he or she needs to confirm the source of these ingredients.

Source: The Islamic Food and Nutrition Council of America (IFANCA)

On-farm Applied Research

The Ohio Meat Goat Task force is cooperating with goat producers to help quantify and demonstrate some of the issues in meat goat production. Field days will be held this summer and will be announced in the next issue of the newsletter. The topics are:

- Utilization of Grazing and Browse; Chris Cooper Farm, Athens County
- Fencing and Grazing Strategies; Mark Brooker, Clinton County
- Parasite Control/ Management; Jay Saylor, Brown County
- Forage Utilization and Companion Grazing, Wilmington College

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<http://south.osu.edu/cle/news.htm>
(newsletter archive)