

I.D.G.A. EDITOR
LENA SUE SCHROEDER
12562 N 600 W
IDAVILLE, IN 47950



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IDAVILLE, IN 47950
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September 2009

4607458979 R011



COMING EVENTS

OCTOBER	4	- IDGA MEETING - MORAL TWP. FIRE DEPT.
NOVEMBER	7	- NAILE SHOW
DECEMBER	6	- IDGA MEETING - MORAL TWP. FIRE DEPT.

I.D.G.A. OFFICERS & DIRECTORS TELEPHONE NUMBERS & EMAIL ADDRESSES

PRESIDENT	JERRY LUBBEHUSEN	812-636-7611	farmers@dmrtc.net
VICE PRESIDENT	ROB SMITH	812-662-6347	kecmr@hotmail.com
SECRETARY	BONNIE ROBBINS	812-934-3010	borobbins@netzero.com
TREASURER	JUDY HILL	765-847-2264	firey-acres2002@hughes.net
DIRECTORS	DAVID INGLE	574-699-6233	inglenook farm@aol.com
	HEATHER WIITSMAN	812-597-5985	hewitsman@dishmail.net
	TERRI JAENICHEN	765-552-2062	tihowscome@yahoo.com
	CHRIS HUDSON	317-462-6624	green patch@insightbb.com
	DIANA HUBBARD	812-637-9922	jhfarms@zoomtown.com
	SUE SCHROEDER	574-943-3358	no-till-acres@comcast.net
ISF REP.	TEENA SPEAR	765-679-5488	tspear@omnicityusa.com
I.D.G.A. WEB PAGE	MEGAN TUCKER		mxtucker@stvincent.org

INDIANA DAIRY GOAT ASSOCIATION, INC. MEMBERSHIP FORM

Individual membership in the Indiana Dairy Goat Association, Inc. is \$10.00 a year and entitles you to one vote and subscription to the newsletter. Membership is from January 1 to December 31. Mail the membership form and the \$10.00 to Judy Hill 5091 Bockhofer Rd Fountain City, IN 47341 (765)847-2264 PLEASE MAKE CHECKS PAYABLE TO - INDIANA DAIRY GOAT ASSOCIATION, INC.

HERD NAME _____

NAME _____ COUNTY _____

ADDRESS _____ CITY/STATE _____

ZIP CODE _____ PHONE # _____ FAX _____

E-MAIL _____

WHAT BREED DO YOU RAISE? _____

DO YOU OFFER BUCK SERVICE? _____ YES _____ NO FOR WHAT BREED? _____

NUMBER OF MEMBERSHIPS PAID FOR _____ RENEWAL _____ NEW MEMBER _____

PLEASE INCLUDE ME ON THE 4-H JUDGES LIST. _____ YES

DAIRY _____ PYGMY _____ BOER _____

EDITOR-SUE SCHROEDER 12562 N 600 W IDAVILLE, IN 47950 (574)943-3358
PRESIDENT-JERRY LUBBEHUSEN-2010 - 7481 E 1400 W ELNORA, IN 47529 (812)636-7611
VICE PRESIDENT-ROB SMITH-2009- 6312 W 550 N ST. PAUL, IN 47272 (812)662-6347
SECRETARY-BONNIE ROBBINS-2010- 9076 E 300 S GREENSBURG, IN 47240 (812)934-3010
TREASURER-JUDY HILL-2009- 5091 BOCKHOFER RD FOUNTAIN CITY, IN 47341 (765)847-2264
BOARD OF DIRECTOR-2010-TERRI JAENICHEN 5702 E 300 S ELWOOD, IN 46036 (765)552-2062
2010-DAVID INGLE 7723 E 1000 S WALTON, IN 46994 (574)699-6233
2010-HEATHER WITSMAN P.O. BOX 691 NASHVILLE, IN 47448 (812)597-5985
2009-DIANA HUBBARD 25307 DOLE RD W. HARRISON, IN 47060 (812)637-9922
2009-CHRIS HUDSON 3428 N 50 E GREENFIELD, IN 46140 (317)462-6624
2009-SUE SCHROEDER 12562 N 600 W IDAVILLE, IN 47950 (574)943-3358
INDIANA STATE FAIR REPRESENTATIVE-TEENA SPEAR 2923S 700E GLENWOOD, IN 46133 (765)679-5488
INDIANA LIVESTOCK REPRESENTATIVE-TEENA SPEAR 2923S 700E GLENWOOD, IN 46133 (765)679-5488
HOOSIER CLASSIC CHAIRMAN-ROB SMITH 6312 W 550 N ST. PAUL, IN 47272 (812)662-634
I.D.G.A. WEB-MEGAN TUCKER-mxtucker@stvincent.org

ADVERTISING RATES

FULL PAGE...\$7.00 per MONTH or \$50.00 a YEAR HALF PAGE...\$4.00 per MONTH or \$30.00 a YEAR
QUARTER PAGE...\$2.00 per MONTH or \$15.00 a YEAR

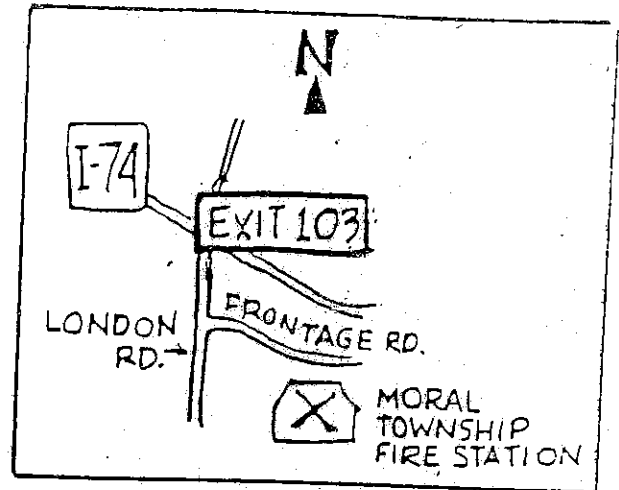
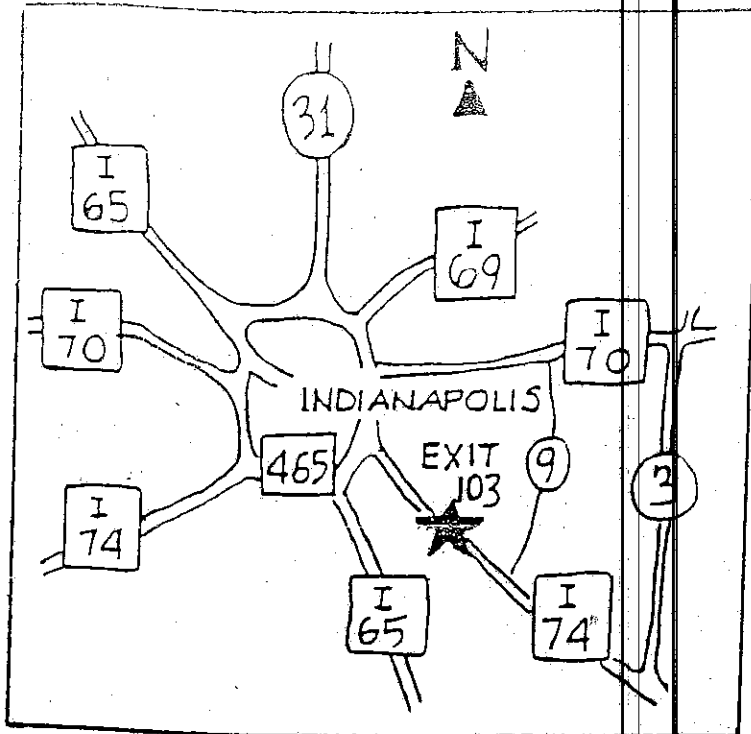
Any classified ad (not goat related) may be placed at 5 cents per word (\$1.00 minimum). Abbreviations and phone numbers equal one word. If you have something to give away free, that ad will be placed free of charge.

ADVERTISING REGULATIONS

All ads will be printed as received. However, we do reserve the right to refuse or edit any ad or article. All information given will be believed to be true. The editors and the INDIANA DAIRY GOAT ASSOCIATION, INC. will not be held accountable for misinformation, slander or libel.

REPRINT RIGHTS

All articles, editorials and editorial material may be reprinted if full credit is given to the author and the INDIANA DAIRY GOAT ASSOCIATION, INC. with the date of the publication. The newsletter will not be printed during the months of June, July and August. All material must be copy ready when the editor receives it. The editor does not type ads or articles for you. Please mail ads and payments to the editor. PLEASE MAKE CHECKS PAYABLE TO - INDIANA DAIRY GOAT ASSOCIATION NEWSLETTE



Take Exit 103 (London Rd.) Turn South on London Rd.
Turn left at the first intersection (Frontage Rd.)
The Fire Station is the first building on the right.

The October meeting will be held at the Moral Township Fire Department on October 4th. The door will open at 1:30 pm. The carry-in will start at 2pm and the meeting will follow. Bring a covered dish and own table service.

The Tattoo letter for 2009 will be "Z" -- 2008 was "Y".

Indiana Dairy Goat
Association

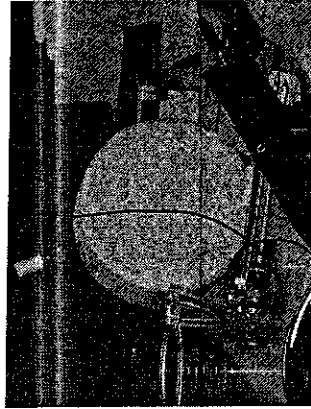
Presents

**3 day workshop
HANDS-ON FARMSTEAD
CHEESEMAKING WITH**

PETER DIXON

In Nashville, IN

**December 10, 11 & 12
2009**



This three-day class is designed for people who have never made cheese before and those who want to improve their skills in order to enter the cheese business. Peter Dixon, one of the world's premier cheesemaking instructors, will teach participants about milk quality, ingredients used in cheesemaking, processes for making a variety of cheeses, techniques and requirements for aging cheese, and pointers for establishing a business as a farmstead or artisan cheese maker.

The heart of the workshop is the hands-on opportunity for participants to make a number of different cheeses themselves, and to learn by actually doing it.

For More Information, Contact:

Heather Witsman

Indiana Dairy Goat Association

hewitsman@dishmail.net

812-597-5985



Please Note Location Change

Workshop now being held
St Agnes Church , Summer Kitchen
NASHVILLE, IN

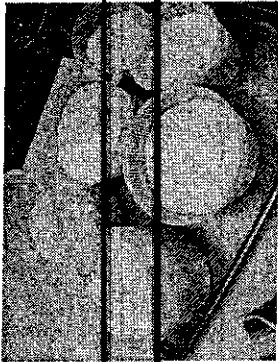
**SPACE LIMITED --
REGISTER BY NOV 1**

Add Value To Your Dairy Products With Cheese!

Learn from renowned cheesemaker Peter Dixon about how to make cheese and start a cheese business. To give everyone a chance for real hands-on cheesemaking, enrollment is limited to 15 participants per site – register now!

Cheeses you'll make yourself:

Gouda, Havarti, Lactic, Tomme and other Alpine, Caciocavallo (like Provolone), Ricotta, and Fresh Mozzarella



Whether you're interested in working with milk from cows, sheep, or goats, this is the workshop for you!

Registration

The registration fee of \$250 per person includes tuition, handout resource materials, all workshop supplies (milk, rennet, salt, equipment, etc.). We will provide refreshments and lunch. **Registrations will be accepted on a first come first served basis**

Peter Dixon

Peter Dixon operates the Center for Farmstead Milk Processing in Vermont, where he teaches workshops for farmstead cheese makers. He has farmed all his life – in the late 1970s his family bottled Jersey milk in glass, and then in the 1980s Peter started making artisan cheeses in the family's Guilford Cheese Company. He earned his Masters degree from the University of Vermont with a thesis on "the effect of seasonal milk production on farmstead Cheddar cheese composition and quality."

Peter's experience includes training with fourth-generation French cheese makers; working as cheese maker and quality control manager at Shelburne Farms and Vermont Butter and Cheese; consulting on international development projects to create farmstead cheese cooperatives, improve product quality, and develop brand recognition for local sheep cheeses; developing and operating food safety (HACCP) programs for Vermont Butter and Cheese Company and the Vermont shepherd cheese producers; and teaching workshops like this one all around the country.

The class must be limited to 15, so there can be no refunds unless we can fill your space.

Name(s) _____

Farm _____

Address _____

Phone _____

Email _____

Number attending _____ x \$250 each

= Total enclosed \$ _____

(Please... make check payable

To:

Indiana Dairy Goat Association

Mail to

Heather Witsman

P.O. Box 691

Nashville, IN 47448

To guarantee your space, please mail
fee by Nov 1

FENCE POST October 21, 1996

Pumpkins aren't just for Jack-O-Lanterns and pie

By Kate Forgach
CSU, Public Relations Department

It's harvest time and pumpkins are flowing into local supermarkets. While most people relate pumpkins to the savory yet usual pumpkin pie, the uses of the winter gourds actually are unlimited.

"Fresh pumpkin can be substituted in recipes that call for winter squash or sweet potatoes," said Jennifer Anderson, Colorado State University Cooperative Extension nutrition specialist. "Small, immature pumpkins provide the most flavorful dishes because they're more tender and less stingy than the larger variety."

Anderson recommends selecting pumpkins between 5 to 8 pounds. If they're very young and immature, it would be the same as eating a stuffed summer squash. Very small immature pumpkins can be stuffed with meat, vegetables or even seafood.

While pumpkins provide an alternative to the usual winter vegetables, they also help fulfill daily nutritional requirements. One half-cup serving supplies enough vitamin A for the day. Since the pumpkin is high in water content, a half cup of uncooked, unseasoned pumpkin contains only 38 calories.

When selecting a pumpkin, make sure there are no blemishes or decay spots and that there is a bit of the stem left in place. Store the pumpkin in a cool, dry place and it will last for the winter. Once cut open, however, pumpkin is highly perishable and must be cooked the same day or the orange flesh will develop a feathery black mold. Chill cooked pumpkin immediately.

During the cooking phase, the pulp will turn a dark brown. Anderson recommended you use the pulp puree within 36 hours.

"If you plan to use the cooked pumpkin later, freeze it or can it in a pressure canner," Anderson said. "The Colorado State Cooperative Extension office in your county can provide information on safe and proper canning procedures."

Pumpkins can be diced into chunks, steamed as vegetables, spiced with nutmeg to enhance the flavor and served as a side vegetable to any dish. Pumpkins also can be mixed with a variety of fruits and vegetables, such as apples, pears and rhubarb. Grains and pumpkins complement one another and work together to create delicious casseroles.

This versatile vegetable can be used in a wide variety of dishes.

- Pot pie. Add pumpkin to hashed meat with apples, pears, rhubarb or other fruits.

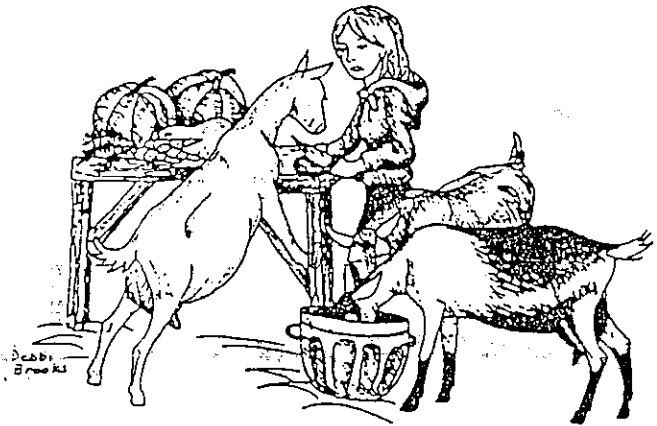
- Casserole. Combine with rice and minced green pepper in a thick, white, cheese sauce.

- Soup. Add pureed carrots, sliced onions and leeks, chopped celery and parsley to pumpkin.

from "Good Beginnings with Dairy Goats" by J.E. Eberhardt...

Pumpkins and winter squash are a "must" crop for goats. Both the seeds and the meat are relished. The seeds contain more protein than most grains, oats included. Because the seed is an embryo of future life, nature packs it chock-full of vitamins and minerals, too. One cup of cooked pumpkin has 1200 to 3400 IU of vitamin A!

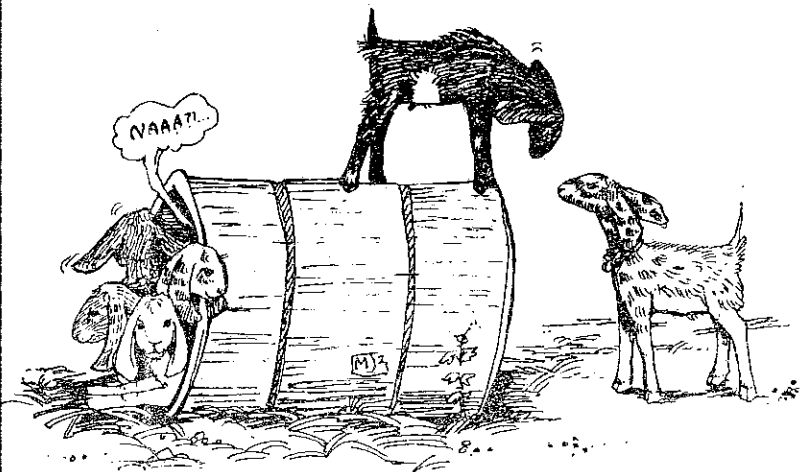
For centuries, Hungarian gypsies and mountain dwelling Bulgarians have known that these seeds preserve male potency among humans and animals alike.

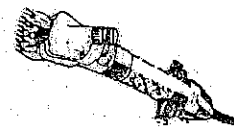
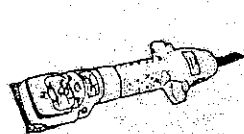


Pumpkins, hard-rinded squash and carrots all make wonderful winter goat feed.

- Souffle. Mix pumpkin with white sauce, eggs and cheese.

Instead of throwing away the seeds try them as a snack. Wash the seeds well. Spread them in a single layer on a cookie sheet to dry. Then, roast them at 375 degrees for 20 or 30 minutes, or until they are dry. Dot with butter and brown for five to 10 minutes at 400 degrees. Stir often until toasted. Sprinkle with salt, cool and serve.





HARSHBARGER SHARPENING

SHARPENING: BLADES*HANDSHEARS*FOOT TRIMMERS

REPAIR: SHEARING & CLIPPING MACHINES

ANDIS*LISTER*OSTER*PREMIER*WAHL

SALES: SHEEP, SHEARING & SHOW SUPPLIES

GOAT, CLIPPER, & SHOW SUPPLIES

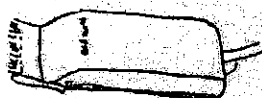
BILL HARSHBARGER

2005 E 200 N

PHONE: 812-835-3171

CENTER POINT IN 47840

e-mail sharpen@indiana.net



10-09

OFFICE HOURS

OPEN Most Days About 9 or 10 Occasionally

as Early as 7, But Somedays

As late as 12 or 1.

WE CLOSE About 5:30 or 6

Occasionally About 4 or 5, But

Sometimes as Late as 11 or 12.

SOME DAYS, or Afternoons, We

Aren't Here at All, and Lately

I've Been Here Just About All The Time,

Except When I'm Somewhere Else,

BUT I Should Be Here Then, Too.