



CAPRINE OUTING
2010
September 17-19, 2010
4-H Camp Owahta, Solon, NY



Caprine Outing is a 3-day goat workshop held every two years sponsored by the Cornell Department of Animal Science and Cornell Cooperative Extension. This year it will be on September 17-19 at 4-H Camp Owahta in Solon, NY, about 12 miles from Cortland.

We'll have several new speakers as well as old favorites present this year. Brett Chedzoy will talk on "silvopasturing", combining tree production with forage and livestock production. He'll focus on what tree crops produce well when planted into an established pasture and how to select and establish forage grasses and legumes under mature trees. Steve Olson will conduct a "Barbecuing your Goat" workshop that starts with cutting up a carcass and ends up on the grill. Steve raises meat goats and recently retired from the Ag. Marketing Service division of USDA and helped develop the Institutional Meat Purchase Specifications for goat meat. Superior Semen Works will offer an Intensive Artificial Insemination Course during the outing for \$45 per person. Spaces are limited in their workshop so please sign up quickly if you want to attend that workshop. **They are willing to do a separate AI workshop on Sunday morning as well if there are enough people signed up to require this.** Contact them directly at (603) 512-5546 or superiorsemenworks@yahoo.com if you plan to buy semen straws from them or hope to get a doe inseminated or a buck collected during the outing.

Farmers who attend the Integrated Parasite Management workshops **and** participate in the "How to do fecals and FAMACHA scoring " practical will be able to obtain FAMACHA certification and charts for \$9.00.

The facilities at 4-H Camp Owahta are beautiful but rustic. Sleeping arrangements range from large cabins with electricity and sometimes wood heat to covered unheated lean-tos that house 8 to 10 people. Almost all beds are bunk beds. There are a few small rooms with electricity available. Private tents and campers are permitted on the premises. The dining hall is large and warm and our other main workshop room is equipped with wood heat. Bathrooms are modern and showers have hot water. There is a large covered pavilion and two small tent pavilions for activities with live goats, so we should be able to stay dry regardless of weather. However, if you prefer less rustic housing we have blocked rooms at the Ramada Inn (2 River Street, Cortland, Ph: 607-756-4431) for \$85/room (singles or doubles) plus tax. To get the blocked rates, you need to make your reservations by **September 7th** and state that you are with "**Caprine Outing.**" You can also call the Cortland Area Innkeepers Association (1-800-314-4667) to see if local Bed and Breakfasts have rooms available. Be sure to bring flashlights, sleeping bags and towels if staying at the camp. **Bring rain gear regardless.**

As well as our regular workshop series during Caprine Outing, we'll offer 4 classes just for teens and young adults, 3 hands-on workshops for 9 to 12 year olds and a Children's Program for the 9 and under crowd (runs from 10:30 am to 5:30 pm on Saturday). If you have children with no interest in these activities and will be unable to supervise them yourself, please reconsider bringing them. Refer to the NY 4-H Goat website at <http://www.ansci.cornell.edu/4H/goats/CaprineOuting.pdf> starting Aug 8th for future refinements to the Caprine Outing schedule and names of workshop leaders.

The meal on Friday night is potluck and includes a **Goat Dish Cook-Off**. To participate in the Cook-off, prepare your favorite dish that includes an edible goat product and bring a copy of the recipe. There will be a raffle on Sunday so please start thinking of items to make or donate for the raffle.

Please note that registrations need to be postmarked by Sept.4th. This year more than ever we need your help with donations of food, woodshop supplies, raffle items, time/labor etc. Raising sheep and goats can be challenging. Learning from others and in turn sharing your own experiences helps to make it all the more rewarding.

2010 STATE CAPRINE OUTING TENTATIVE SCHEDULE

Friday, September 17

- 5:00 - 10:00 pm Registration and cabin assignment – Lodge
6:00 - 7:30 pm Goat Dish Cook-off, Potluck Dinner and Reception – Lodge / Sports – Playfield
7:00 - 9:30 pm Getting Started on Camembert (Experiences of a Rookie) – Elizabeth Hammond, Apple Pond Farm – Nurse's Cottage
7:00 – 9:30 pm Teen Icebreaker – Carlie Brown - Craftroom
7:00 - 9:00 pm Informal Goat Bowl for the non-teen crowd –JoEllen Roehrig –Nature Lodge
7:30 – 10:00 pm Social Hour for non-teens - Lodge

Saturday, September 18

- 7:30 am Breakfast - Lodge
8:30 - 11:00 am "How to" Practicals (these stations will rotate together roughly every 20 - 25 minutes) –
Station 1 – Milking does, bottle feeding kids and all about milking machines - Pavilion
Station 2 – How to tell if your goat is sick (includes a Q/A section) Lawn
Station 3 – Teaching goats to pack and drive – (alternates between packing and driving - Pack Tent
Station 4 – Goat health skills (vaccinating, tubing, IV'ing, dealing with dystocia, disbudding, castrating) - Lawn
Station 5 – How to trim hooves, disbud, eartag, tattoo, drench - Pavilion
Station 6 –Getting your goat ready to show (alternates between dairy and meat goats) – Sarah Austin (meat) Day Camp Porch
8:30 – 9:30 am Introduction to Meat Goat Raising – Nature Lodge
8:30 – 9:30 am Introduction to Dairy Goat Raising – Lyn Batt – Craftroom
8:30– 10:00 am Making Mozzarella – Holly Phillips – Nurse's Cottage
9:30 – 10:30 am How to Write Your Business Plan 101- Sandra Persing, MBA (Persing Woods Farm) – Craftroom
9:30 – 11:30 am Goat Feeding for Teens – Debbie Cherney and Doug Hogue, Cornell University – Nature Lodge
9:30 –11:30 am Barbecuing with Goat – Steve Olson and Scott Mills – Lodge
10:30 – 11:30 am Developing and Managing Sustainable Silvopasture Systems – Brett Chedzoy CCE Schuylter County - Craftroom
10:00 – 11:30 am TBA – Nurse's Cottage
10:30 am–5:30 pm Children's Program - roughly 9 and under crowd – (Olivia Walton, Kay Kotwica, etc.) – Meet at Shop
11:00 am-12:30 pm **Building Goat Equipment** (for signed up youth) – pack equipment - Pack Tent w/ Mark Collier, All others - Day camp
11:30 am–12:30 pm **Improving your milk production** – Rene' De Leeuw, Coach Farms – **Nurse's Cottage**
11:30 am–12:30 pm **All about Transgenic Goats – Teens and young adults have preference – Natasha Pettifor - Craftroom**
11:30 am–12:30 pm Evaluating Hay – Debbie Cherney – Side Porch
11:30 am–12:30 pm Basics of Goat Nutrition for Adults – Doug Hogue, Cornell University – Nature Lodge
11:30 am–12:30 pm Evaluating Slaughter Goats – Steve Olson (Retired USDA Ag. Marketing Services) – Pavilion
12:30 – 1:30 pm Lunch - Lodge
1:30 - 2:30 pm Coping with Kidding – Mary Smith, DVM Cornell Ambulatory Service – Lodge
1:30 - 2:30 pm Promoting your Product – Martha Goodsell – Craftroom
1:30 – 2:30 pm "So You Want to Show Goats" – hands-on coaching for dairy goats and meat goats – Meet at Pavilion
1:30 – 2:30 pm Consultations on Goat Feeding – Doug Hogue and Debbie Cherny will each meet with a separate group of folks – Side Porch Lodge
1:30 – 2:30 pm Consultations on Managing Commercial Dairy Herds – Rene' De Leeuw, Coach Farms – Side Porch Lodge
1:30 – 3:00 pm Goat Leather Crafts for roughly 10-12 yr olds – Nature Lodge – Liza Stallsmith (Circle S Leather)
1:30 – 3:30 pm Making Goat Soaps (For people 18 yrs and older who previously signed up) – Lisa Frederickson, Flint Creek Soap)- Nurse's Cottage
Building Goat Equipment (for signed up youth, we will stagger your start times) - same crew as morning – Day Camp/Pack Tent
2:30 - 4:00 pm Mad Vet Science for teens (includes partial necropsy and diagnostic tools – Dr. Mary Smith, DVM (adults can sit in back row if they help clean up) - Craftroom
2:30 – 3:30 pm Evaluating Meat Goat Breeding Stock Conformation and Soundness – Meet at Pavilion
2:30 – 4:00 pm Integrated Parasite Management in Goats – Dr. Dwight Bowman, Parasitologist, Cornell Vet School -Lodge
2:30 – 3:30 pm Working with Goat Fibers – Carding, Spinning, Knitting, Weaving – Side Porch Lodge
3:30 – 5:30 pm Making Goat Sausage – Scott Mills - Nurse's Cottage
3:00 – 4:30 pm "Making Macrame Collars for your Goats!" for roughly 10–12 yr olds – (Kathy Kelley) – Nature Lodge
3:30 - 4:30 pm Choosing a Guardian Animal for your Goat Herd – Doni DeVincent, Liberty Ladies Dairy Goats – Side Porch Lodge
3:40 - 4:30 pm 4:40 - 5:30 pm "How to" Practicals (50 minutes each, pick only two)
Station 1 – Training goats to pack and drive – Janet Collier and Abel Stanton – Pack tent
Station 2 – So you want to show goats – hands-on coaching – dairy and meat goats –meet at Pavilion
Station 3 – Tanning goat skins – reenactment – Loren Stallsmith (Circle S Leather)
4:00 – 9:00 pm **Intensive Artificial Insemination (we will bring you dinner, previously signed up, \$45)** – Superior Semen Works - Craftroom
4:00 – 5:00 pm Kidding – Can you reduce labor and feed costs without decreasing productivity? – tatiana Stanton - Lodge
4:30 – 5:30 pm Evaluating Dairy Goat Breeding Stock Conformation and Soundness – Pete Snyder – Meet at Pavilion
4:30 – 6:00 pm Doing fecal samples and FAMACHA exams – Dwight Bowman, Janice Liotta, tatiana Stanton) – Nature Lodge
5:30 – 7:00 pm Chicken and goat and veggie barbecue - Lodge
6:30 –9:30 pm Making Cheddar, Queso Blanco and Ricotta – Holly Phillips and Mary Ellen Stearns – Nurse's Cottage
6:30 - 9:30 pm Developing your Marketing Skills – Martha Goodsell – Day Camp
7:00 – 9:00 pm Teen Goat Bowl – Nature Lodge (JoEllen Roehrig) – Nature Lodge
7:00 – 9:00 pm Campfire, Skits and S'mores – Fire Pit
7:00 – 10:00pm Social Hour in the Lodge

Sunday, September 19

- 8:00 am Breakfast – Lodge
8:00 am – noon Intensive Artificial Insemination (if we have enough demand, previously signed up, \$45) – Superior Semen Works - Craftroom
Note – session will start at either 8 or 9 am and run for 4 hours after polling participants for preference.
8:30 am –12:00 pm Building Goat Equipment (for signed up youth) – Mel Stearns and Mike Suci - Day Camp
9:00 – 12:00 pm Making Feta and Chevre – Sharon Dziekonski – Nurse's Cottage
9:00 – 11:00 am **"Goats in the Kitchen!" for roughly 10–12 yr olds – Nature lodge**
9:00 – 10:30 am Selecting Your Buck (Dairy and Meat) – Doni DeVincent, Liberty Ladies Dairy Goats – Lodge
10:30 – 11:30 am How We Manage Worms at Northland Sheep Dairy – Mary Rose Livingston, Northland Sheep Farm – Lodge
11:30 – 12:00 pm What's Wrong with my Cheese – consultations with a cheese maker – Mary Rose Livingston – Side Porch
9:00 am– 12:00 pm "How to" practicals (3 rotations) Station 1 - Training goats to pack & drive
Station 2 – Training your goat to show – basic and advanced showmanship

Station 3 – Evaluating fecal samples and doing FAMACHA exams

Station 4 – Basic goat handling and health skills

9:00 & 11:00 am

Nature walks with goats (one-hour hikes) – meet at Playfield

12:00 pm

Raffle of goat equipment, Evaluation and Lunch (please note bag lunches will be available, but no evaluation, no lunch!) - Lodge

2010 CORNELL CAPRINE OUTING REGISTRATION FORM
September 17-19
4-H Camp Owahta, Cortland County
Solon, New York
Registration deadline – Postmarked by September 4, 2010

Please duplicate this form as necessary for each participant.

Name _____
(please print)

Address _____

_____ Zip _____

Telephone _____ Email: _____ County _____

I am (please check all that apply):

Adult Youth Age (**PLEASE, we need your age if you are a youth!!!**)

**Children under the age of 18 must be accompanied by an adult.*

My primary interest is: Dairy Goats Meat Goats Fiber Goats Recreational Goats

Check if you plan to attend the following events:

Intensive Artificial Insemination Workshop (Saturday, 4:00-9:00 pm) **there is an extra fee for this class (\$45 per person). Enrollment limited to 20 people and may be limited to one registration per farm if space is too limited).** Session preferred? Saturday 4 to 9 pm Sunday AM
 Making Cold Process Goat Soap (Saturday, 1:30-3:30 pm. Enrollment limited to 20 individuals, Limited to adults 18 years and older as lye will be handled. No extra fee. Limit one person per family.

Children's Program - Aimed at roughly the 9 yr old and under crowd, runs from 10:30 am to 5:30 pm on Saturday. Children under 5 should have a parent with them unless other arrangements are made with the counselors. Activities include butter and cheese making, goat cart rides, ice cream making (kick the bucket), a new "barnyard" construction activity, storytelling, goat scavenger hunt, sports, "what's wrong with this goat pen" and "eat like a goat".

Macrame Goat Collars, Goats in the Kitchens and/or Goat Leather Crafts for the roughly 10-12 yr old crowd. We need an estimate to "line up" supplies.

I plan to sleep over in the cabins at the camp: Friday night Saturday night

I will need these meals:

Saturday Breakfast Lunch Dinner

Sunday Breakfast Lunch

Please contact tatiana Stanton (607-254-6024 tis7@cornell.edu) to help out with:

- Leading a workshop - we are still seeking a 4-H group to teach "milking does and bottle feeding kids and could use additional help in the hands-on and fiber workshops
- One-on-one showmanship (best with lots of mentors)
- Monitoring carpentry sessions or lending of hammers, electric screw drivers, etc., or donating supplies
- Assisting with the Children's Program
- Providing goat milk for hands-on workshops

Please contact Terry Kinsman (607)255-4503 tbk1@cornell.edu to help out with:

- Friday reception (cheese, fruit juices, crackers, etc.)
- Donations of food - fresh garden produce, fruit, eggs, corn, juices, s'more makings, cereal, pancake mix, and other breakfast items including breakfast meats, especially goat sausage)
- Donations of firewood from Cortland County region
- Table setting, clearing, dishwashing
- Raffle items for Sunday's raffle
- Sunday clean-up

Remember, the meal on Friday night is potluck and includes a goat disk cook-off with recipe card!

Goat Equipment Kits for the "building goat equipment workshop" or "equipping your pack goat workshops" – limited to youth

Children and teens have a choice of 1 of 4 precut wooden kits. These kits must be assembled during Caprine Outing. Kits are limited to one per child.

Yes, I want to get a kit (must be 18 and under, check the kit you want-registration fee does not include price of kit)

disbudding crate kit (\$13), hay manger kit (\$11), show/kidding box kit (\$6), pack saddle kit (\$18), felt for saddle pads, opt.(\$7)

Please note, the disbudding crate kit does not include aluminum headpiece and the pack saddle kit includes strapping but not panniers or saddle pad

FEES

Registration Fee (\$35 per adult; \$25 per youth)

Intensive Artificial Insemination Workshop Saturday (\$45 per person)

Goat Equipment Kit (varies depending on the kit you choose)

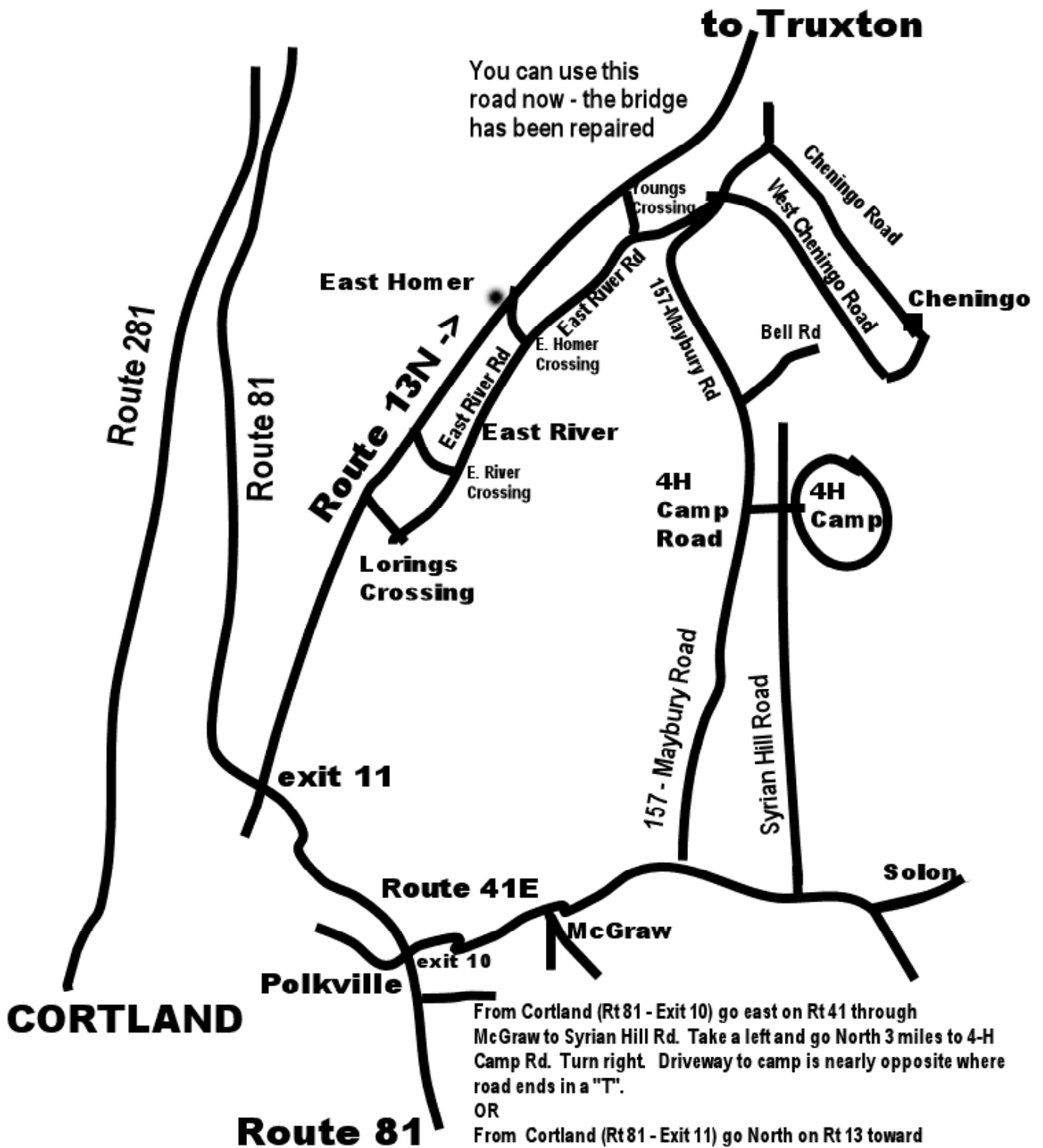
Enclosed please find my check made payable to **Cornell University**. (It is not necessary to write a separate check for each participant.)

Please bill our county.

Authorized County Signature

Mail to: Terry Kinsman, Department of Animal Science, Cornell University, 128 Morrison Hall, Ithaca, NY 14853, (**Postmarked Sept 4th deadline**).

Questions? Please contact tatiana Stanton, 607-254-6024; e-mail tis7@cornell.edu



From Cortland (Rt 81 - Exit 10) go east on Rt 41 through McGraw to Syrian Hill Rd. Take a left and go North 3 miles to 4-H Camp Rd. Turn right. Driveway to camp is nearly opposite where road ends in a "T".

OR

From Cortland (Rt 81 - Exit 11) go North on Rt 13 toward Truxton. Turn right at Lorings Crossing, East River Crossing or East Homer Crossing. Turn left onto E. River Rd. When you get to Maybury Rd (Rt 157), take a very hard right onto Maybury Rd. 4-H Camp Rd. is the 2nd road on the left about 3 miles out. Turn left onto 4-H Camp Rd. Driveway to camp is nearly opposite where road ends in a "T"