



CAPRINE OUTING
2006
SEPTEMBER 22-24, 2006
4-H Camp Owahta, Solon, New York



Page 1 – What it is
Page 2 – Tentative Schedule for 2006
Page 3 – Registration Form
Page 4 – Directions

NEWSFLASH – Sept 18, 2006

!!! Remember to bring your sleeping bag or bedding if sleeping over!!!

There is still room in Advanced Cheesemaking on Friday. Contact tatiana at tls7@cornell.edu if you wish to be in that workshop. There will be no feta making workshop on Saturday morning. Instead bringing a feta will be included in the beginning cheesemaking class later in the day on Saturday

What is Caprine Outing?

Caprine Outing is a 3-day goat workshop series for all goat raisers sponsored every two years by Cornell Cooperative Extension. It will be held on September 22-24 at 4-H Camp Owahta in Solon, NY 12 miles from Cortland and the intersection of I-81 and Rt 13 (exit 11 off of 81).

This year we have many new workshops as well as many of our old favorites at Caprine Outing. There will be an opportunity for producers to get certified FAMACHA training by attending our Integrated Parasite Management workshop and participating in the “How to do fecals and do FAMACHA scoring “ station. Participants completing these can obtain FAMACHA charts and notebooks at a cost of \$10.50 during the Outing. Geoff and Nancy Masterman from Superior Semen Works will offer an Intensive Artificial Insemination Course during the outing for \$40 per person or \$70 per farm. They will not be collecting bucks there but you can contact them at (603) 512-5546 or superiorsemenworks@yahoo.com to arrange for on-farm collection. The meal on Friday night is usually potluck. This year we are adding a **Goat Dish Cook-Off** to it. To participate in the Cook-off, prepare your favorite dish that includes a goat product (be it meat, cheese or milk or???) and bring a copy of the recipe. We'll have some special prizes.

As well as our regular workshop series, we'll offer 3 special classes just for teens, at least 2 hands-on workshops for 10 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). The teen workshop with Dr. Mary Smith will include both a necropsy and a series of stations showing how different goat diseases are identified in a diagnostic lab. If you have children with no interest in these supervised 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/CO.html> for future refinements to the Caprine Outing schedule.

4-H Camp Owahta is 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 in 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 a small tent pavilion 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 Holiday Inn (607-756-4431, 2 River Street, Cortland, NY) for \$75/room of up to 4, plus tax. To get the blocked rates, you need to make your reservations by **August 29th** and state that you are with “**Caprine Outing**”. You can also call the Cortland Area Innkeepers Association (1-800-314-4667) to see if any local Bed and Breakfasts have rooms available. Be sure to bring flashlights, rain gear, sleeping bags and towels if staying at the camp.

Food costs for the Outing have increased. However, we did not raise registration fees because it is costing more in gas for folks to drive to the Outing this year. Therefore, we really need your donations of food, firewood, woodshop supplies, raffle items, time/labor etc. Volunteers are crucial to the success of the Outing! The fee of \$25 for adults and \$20 for children includes meals and housing at the camp. Remember there is an additional fee for the kits used in the “building goat equipment” workshop for teens and children. Donations are greatly needed for our Sunday raffle to help defray the cost of the Outing. We encourage you to spread the word about this event. Raising goats is challenging. Learning from others and in turn sharing your own experiences helps to make it more rewarding.

**NEW YORK STATE CAPRINE OUTING
SEPTEMBER 22-24, 2006
4-H Camp Owahata, Solon, New York**

Friday, September 22

- 5:00 - 10:00 pm Registration and cabin assignment – Lodge (Judy Sherwood, tatiana Stanton)
6:00 - 8:00 pm Sports-Playfield (Devon Iseneker)
6:00 - 8:00 pm Goat Dish Cook-off, Potluck Dinner and Reception – Lodge (Terry Kinsman)
6:00 - 9:00 pm Advanced Cheesemaking – Nurse’s Cottage (Mary Rose Livingston, Northland Cheeses) – teens encouraged
7:30 - 10:00 pm Teen Icebreaker – Craftroom (Debbie Grusenmeyer and Charlene Ryan, Cornell Univ.)
8:00 - 10:00 pm Informal Goat Bowl for the non-teen crowd – Nature Lodge (JoEllen Roehrig, Cortland CCE)
8:00 – 10:00 pm Social Hour for non-teens - Lodge

Saturday, September 23

- 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 - How to milk properly – Pavilion
(Jennifer Stearns-Funk, Finger Lakes Livestock League 4-H, Madison Menagerie 4-H
Station 2 – Doing your herd’s vaccinations – Tent #2 (Elisa Ermilio & others)
Station 3 – How to tell if your goat is sick (includes a Q/A section) – Tent #2 (Alexis Stambach)
Station 4 – Teaching goats to pack and drive – Tent #1 (Nancy Weaver, Collier Family)
Station 5 – Advanced goat health skills (IV’ing, tubing, disbudding) – Tent #2 (Terri Coleman & others)
Station 6 – How to trim hooves, tattoo, drench – Pavilion (Mike Ashdown, Jennifer Barefoot, Bruce Berggren –Thomas)
Station 7 –Getting your meat goat ready to show – Levi and Sarah Tinney, Don Borden
8:30 – 9:30 am Business Plans and Farm Summaries for Goat Producers – Craftroom (Jacob Schuelke, Farm Mgmt. Specialist CCE)
9:30 – 10:30 am All about Goat Milk – Craftroom (Rob Ralyea, Cornell Food Sci. & Bill Fredericks, NY Ag & Markets)
10:30 – 11:30 am Nutritional Management Tools for Dairy & Meat Goat Farmers – Craftroom (Carol Delaney, Vermont Sm. Ruminant Dairy Specialist)
9:30– 11:00 am Beginning Cheese Making – Nurse’s Cottage (Joanne Cockle, Cheryl & Les Smith, Kelly Tsakoumagos)
9:30 – 11:30 am Goat Nutrition for teens – Nature Lodge (Drs. Debbie Cherney & Douglas Hogue, Cornell Animal Sci.)
9:30 –12:30 pm Cooking with Goat Meat – Lodge (Dennis Shaw, Cornell Univ.)
10:30 am–5:30 pm Childrens' Program for the roughly 9 and under crowd – meet at Playfield (Victoria Badalamenti, Charlotte Coffman, Kay Kotwica, Melanie Schothofer, etc.)
11:00 am-12:30 pm **Building Goat Equipment** (for signed up youth) – Daycamp Room (Mike Suci and Mel Stearns)
11:00 am–12:30 pm "The Sweet Shop" - Making goat milk fudge (geared towards teens & adults) – Nurse’s Cottage (Karen Duboy)
11:30 am–12:30 pm "So You Want to be a Goat Judge – What is this career like?" – Craftroom (Dave Funk and Don Borden, judges)
11:30 am-12:30 pm Evaluating Hay – Nature Lodge (Dr. Peter Van Soest, Cornell Animal Sci.)
11:30 am–12:30 pm Consultations on Dairy Goat Management – Porch (Rene Deleeuw, Coach Farm)
12:30 – 1:30 pm Lunch - Lodge
1:30 - 2:30 pm Handling Kidding Season – Lodge (Dr. Mary Smith, DVM)
1:30 – 2:30 pm "So you want to show goats" – hands-on coaching – Pavilion -Bonnie Peck (dairy goats), Kay Kotwica (meat goats)
1:30 – 2:30 pm Consultations on Goat Nutrition – Porch (Drs. Douglas Hogue/ Peter Van Soest, Cornell Animal Sci.)
1:30 – 3:00 pm Goat Leather Crafts for roughly 10-12 yr olds – Nature Lodge (Sarah Colby)
1:30 – 4:30 pm Making Goat Soaps (For adults & teens who previously signed up) – Nurse’s Cottage (Kelly & Pia Tsakoumagos)
1:30 - 5:30 pm **Building Goat Equipment** (for signed up youth) - Daycamp Room (Mike Suci and Mel Stearns)
2:30 - 4:00 pm Mad Vet Science for teens (includes necropsy and diagnostic tools) – Craftroom (Dr. Mary Smith, DVM)
(adults can sit in back row if they help clean up)
Evaluating Dairy Goat Breeding Stock Conformation and Soundness – Pavilion (Dave Funk)
2:30 – 4:00 pm Integrated Parasite Management in Goats – Lodge (Dr. Dwight Bowman, Parasitologist, Cornell Vet School)
2:30 – 3:30 pm Working with Goat Fibers – Tent #2 (Sonja Hedlund, Mary Ellen Stearns, Phylleri Ball)
3:00 – 4:30 pm "Goats in the Kitchen!" for roughly 10–12 yr olds – Nature Lodge (Karen Duboy)
3:30 – 4:30 pm Working with Goat Fibers – Tent #2 (Sonja Hedlund, Phylleri Ball)
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 – Tent # 1 (Weaver and Colliers)
Station 2 – So you want to show goats – hands-on coaching – Pavilion (Cindy Shelley -Session1 – mostly meat goats, Bonnie Peck - Session 2 - Mostly dairy goats)
Station 3 – Poisonous and medicinal plants for goats – Dan Brown, Cornell Animal Sci., Barb Collins
Station 4 – Reading dairy & meat goat pedigrees and evaluations – Porch (Rene Deleeuw, tatiana Stanton)
4:00 – 9:00 pm **Intensive Artificial Insemination (we will bring you dinner, previously signed up, \$40)** – Craftroom (Superior Semen Works)
4:00 – 5:00 pm Managing Goats in Woods and Browse – Lodge (Mike Ashdown, Arnot Forest Goats in the Woods Project)
4:30 – 5:30 pm Evaluating Meat Goat Breeding Stock Conformation and Soundness – Tent #2 (Don Borden)
4:30 – 5:30 pm Doing fecal samples and FAMACHA exams – Nature Lodge (Dwight Bowman, Pamela White)
5:30 – 7:00 pm Chicken barbecue (goat meat and vegetarian meals will also be available) - Lodge
7:00 – 9:00 pm Teen Goat Bowl – Nature Lodge (JoEllen Roehrig)
7:00 – 9:00 pm Campfire, Skits and S’mores – Fire Pit (Devon Iseneker and Sarah Colby)
7:00 –8:30 pm Demonstration of making cold process soaps – Nurse’s Cottage (Kelly & Pia Tsakoumagos, Northstar Soaps)
7:00 – 8:30 pm So you want to start a goat dairy? – Daycamp Room (Dot Hempler)
7:00 – 8:30 pm How do Folks Raise Goats and Sheep in the Tropics? – Lodge (tatiana Stanton, Pam White, Cindi Shelley)
9:00 – 10:00 pm Social Hour in the Lodge

Sunday, September 24

- 8:00 am Breakfast - Lodge
8:30 am –12:00 pm Building Goat Equipment (for signed up youth) - Daycamp Room (Mike Suci and Mel Stearns)
8:30 – 9:30 am Consultations on starting goat dairies and cheese plants – Porch (Dot Hempler)
9:00 – 10:30 am What You Need to Know about Marketing Slaughter Goats – Craftroom - Ed Roggen
9:00 – 10:30 am Making "melt & pour" goat milk soaps – Lodge (Kelly and Pia Tsakoumagos, Northstar Soaps) – children encouraged
9:00 – 10:30 am Making Goat Cheeses – Nurse’s Cottage (Joanne Cockle & Cheryl & Les Smith)
9:00 – 10:30 am Introduction to Goat Reproduction and Artificial Insemination – Craftroom (Lynn Batt)
9:00 am– 12:00 pm "How to" practicals (45 minute rotations with 15 minute break) Station 1 - Training goats to pack and drive – Tent #1
Station 2 – Training your goat to show – basic and advanced showmanship – Tent #2
Station 3 – Evaluating fecal samples, FAMACHA exams, reading records– Nature Lodge (tatiana Stanton)
9:00 & 11:00 am Nature walks with goats (one-hour hikes) – meet at Playfield (Weaver et.al)
12:00 pm Raffle of goat equipment, Evaluation and Lunch (please note bag lunches will be available, but no evaluation, no lunch!)
1:00 pm Clean-up and pack up

Please check <http://www.ansci.cornell.edu/4H/goats/CaprineOuting06.pdf> for changes to this schedule. Questions? Call tatiana (607)254-6024

2006 CORNELL CAPRINE OUTING REGISTRATION FORM
 September 22-24
 4-H Camp Owahta, Cortland County
 Solon, New York
 Registration deadline - September 8, 2006

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 16 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 (\$40 person or \$70 per pair from same family, farm, or 4-H group. Enrollment limited to 20 people).**
- ___ **Advanced Cheese Making** (Friday, 6:00-9:00 pm, **enrollment limited to 20, first-to-sign-up basis**, 1 person per family, teens encouraged. Please note there will be many other cheese making workshops during Caprine Outing and the Children's Program also includes cheesemaking.
- ___ **Making Cold Process Goat Soap** (Saturday, 1:30-4:30 pm. Enrollment limited to 17 individuals or pairs, Prefer only teens and adults as lye will be handled. Pairs will need to share the bar of soap they make with each other. Please note -We have two other soap workshops involving no lye where younger teens and children are welcomed). If part of a pair, who are the two members of the pair? _____
- ___ **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 okayed by the counselors. Activities include cheese making, goat cart rides, decorating goats for a costume class, felt making, story telling, scavenger hunt with goats, sports, "what's wrong with this goat pen" and learning to eat like a goat.)
- ___ **Goats in the Kitchens 7/or Goat Leather Crafts** for the roughly 10-12 yr old crowd. We want to be sure to have enough supplies for activities,

___ 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 tls7@cornell.edu) to help out with:

- ___ Leading a workshop, (we are still seeking extra folks with fiber or sausage making know-how, etc.)
- ___ One-on-one showmanship
- ___ Monitoring carpentry sessions or lending of hammers, electric screw drivers, etc., or donating supplies
- ___ Assisting with the Children's Program
- ___ Providing goat milk for soap or cheese making workshops

Please contact Terry Kinsman (607)255-4503 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)
- ___ Donations of firewood
- ___ 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!

Goat Equipment Kits for the "building goat equipment workshop" – limited to youth

Children and teens have a choice of 1 of 4 precut kits for this workshop. These kits must be assembled during Caprine Outing. Cost of each kit is \$8.00 and kits are limited to one per child. (Contact Tro Bui at (607) 255-4505 for possible scholarship information).

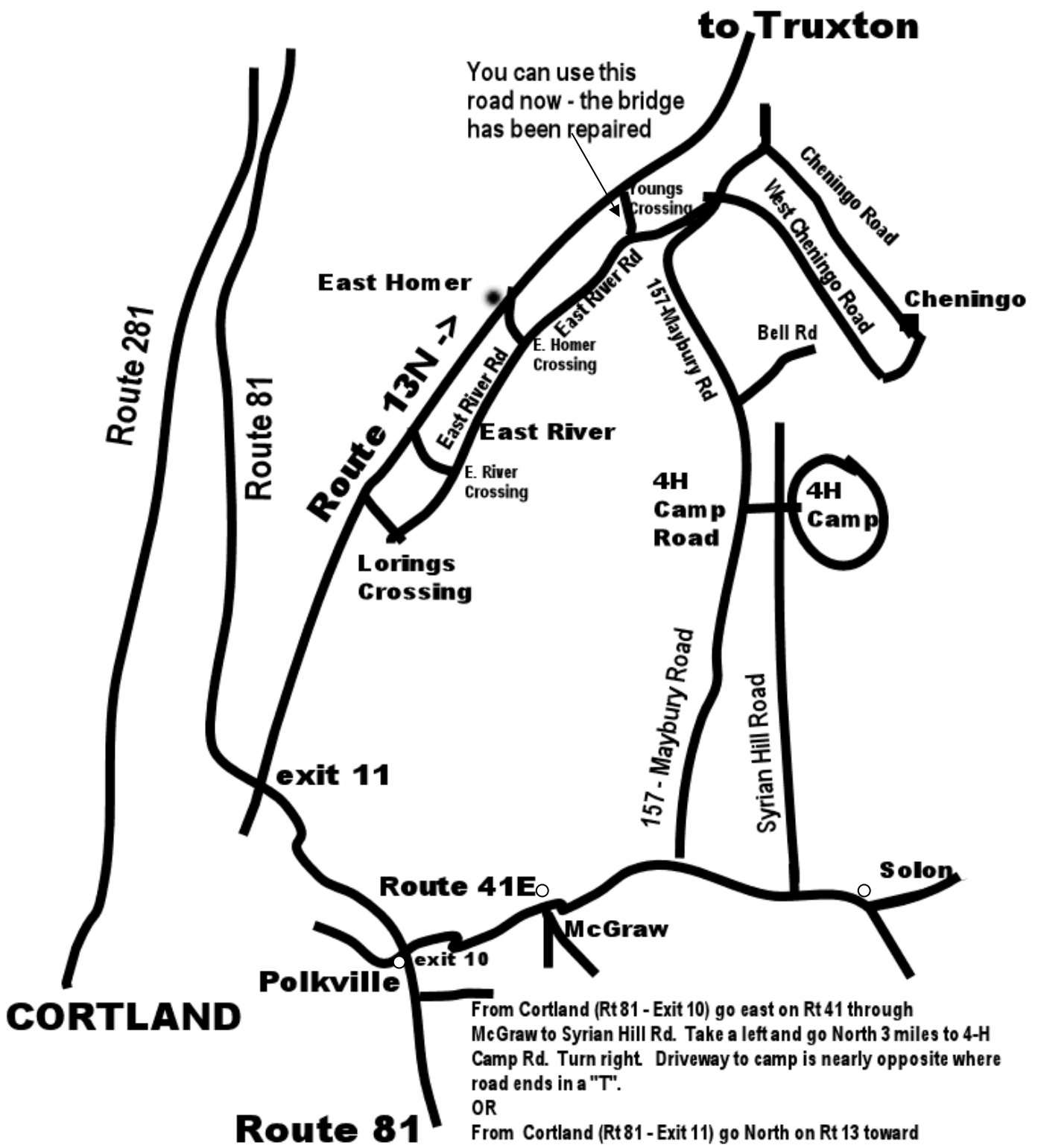
___ Yes, I want to get a kit (must be 18 and under, check the kit you want-registration fee does not include price of kit)
 ___ pack saddle kit (\$6), ___ disbudding crate kit (\$12), ___ hay manger kit (\$10), ___ show or kidding box kit (\$5)
 (pack kit does not include rigging or panniers, disbudding crate kit does not include aluminum headpiece)

FEES

- ___ **Registration Fee** (\$25 per adult; \$20 per youth)
- ___ **Intensive Artificial Insemination Workshop Saturday** (\$40, or \$70 for two family members)
- ___ **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, (**September 8th deadline**).
Questions? Please contact tatiana Stanton or Tro Bui, 607-254-6024; e-mail tls7@cornell.edu



You can use this road now - the bridge has been repaired

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"