



The Goat Source

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Summer is Barbecue Time!

Barbecued goat is a treat not to be missed. Here is an old family recipe for barbecue sauce that will make it even more memorable!

Southern Style Barbecue Sauce

¼ cup vinegar	½ cup water
1 TBS Mustard	1 tsp. pepper
1 ½ tsp. salt	¼ tsp. cayenne pepper
1 thick slice of lemon	1 sliced, peeled onion
¼ cup margarine	¼ cup ketchup
2 TBS Worcestershire	1 ½ tsp. smoke sauce

Combine ingredients and simmer until flavors meld. Brush on meat before roasting, baste grilling meat, or use as a marinade. Yummm!

Keep track of those last minute notes out in the barn: Get a Chore Board! Hang on the refrigerator. Write wipe, dry erase chore boards are now available at The Goat Source. www.goatsource.com Dry Erase pens also available.

Feeding and Nutrition Quiz

Excess amounts of this feed/water additive can adversely affect rumen bacteria and cause digestive upsets, diarrhea, or lowered milk production:

1. Vinegar
2. Molasses
3. Urea

Hints and Tips: Small plastic buckets and feeders are available in many colors. You can use them to color code your herd. Use one color for babies, another for milkers, bucks, or visitors. Helps avoid cross contamination in your disease prevention program.

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Answer: 2) Molasses. Urea should never be used as a feed additive for goats.

That's all for this month.

See you next month...

Leslie, The Goat Source