

**CANADIAN
MEAT GOAT**
Association



Kids

ACTIVITY BOOK

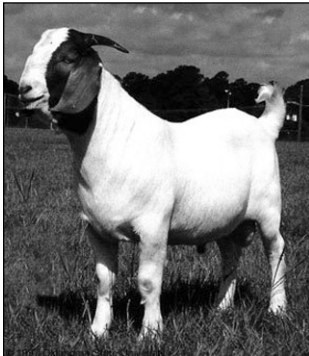
What is a **Meat** goat?

Several strains of goats have been genetically selected by man specifically for meat production. Some of these are actual breeds, while others are just beginning to have distinct traits that pass reliably from parents to offspring. The types of meat goats common to North America include:

SOUTH AFRICAN BOER GOAT

The South African Boer goat is an improved breed, having been developed originally through crossbreeding indigenous goats with European, Angora and Indian goats. The name "Boer" means "farmer" in Dutch and was perhaps used to distinguish these goats from Angora goats imported into South Africa during the 19th century.

South African goat farmers began selecting for muscular and compact animals, and as a result were able to produce a strain of goat that bred true for high growth rate, muscular carcasses and good fertility combined with a very distinct color pattern (white body and red head). The South African registry was established in 1959 and breed standards were adopted.



The first Boer goat genetics from South Africa were exported to Australia and New Zealand in 1987 and, after a five year quarantine, were eligible for export. The Boer goat industry in Canada began in 1993 when a New Zealand company brought the first Boer goat genetics to North America. Then the following year, Canadian farmers began to import frozen Boer goat embryos directly from South Africa.

SPANISH MEAT GOAT

Spanish goats are the descendants of goats brought to the U.S. by early New England settlers. They migrated south and probably interbred with goats brought into Texas and Mexico by early Spanish settlers. Their ancestry is as mixed up as that of a mongrel dog. Their rugged environment shaped them into very tough, rather small goats. Specific ranchers have genetically selected Spanish goats for better meat production by keeping only the biggest or meatiest bucks for breeding to females. Nubian bucks have sometimes been crossed with them to improve size, milk production of dams, and fleshiness of the kids. These meatier goats are known as Spanish Meat goats. They come in almost any color and are usually left horned. Their ears are somewhat pendulous but shorter than a Nubian's. Many of them produce a cashmere undercoat in winter.



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NEW ZEALAND KIKO GOAT

The Kiko goat was produced in New Zealand by taking feral does that exhibited good meat conformation and breeding them with Saanen and Nubian bucks to increase their milk yield and butterfat content. Those bucks and does whose offspring grew best (as measured by weight gain) under rugged conditions were chosen to produce the future generations. Kikos have similar ears to Spanish goats but are usually larger framed. They are often white like their Saanen ancestors.



TENNESSEE MEAT GOAT

In 1880 a flock of myotonic goats was identified on a farm in Tennessee. Myotonic means that they have a condition that caused their muscles to lock up whenever they were startled. Sometimes their muscles lock up so suddenly that they fall over. This was the origin of the Tennessee Stiff-Leg or Fainting Goat population. These goats come in many color combinations and have airplane ears (shaped like Alpine ears but not erect, instead they jut out sideways). Texas ranchers at Onion Creek Farm chose from this population, goats with the largest frames and heaviest muscles to keep for breeding purposes. Gradually they produced a goat that is larger and heavier than the original strain. These selected goats are known as Tennessee Meat Goats. The constant stiffening and relaxing of the muscles of myotonic goats may result in heavy rear leg muscling, tender meat, and a high meat to bone ratio.



(Some text excerpted from *New York State 4-H Meat Goat Project Fact Sheet #2 "The Meat Goat Breeds"* by Dr. Tatiana Stanton. Photos from the Department of Animal Science, Oklahoma State University website.)

Some common **GOAT** words

BUCK: a mature male goat used for breeding

BUCKLING: a young male goat under breeding age

CHEVON: goat meat

DAM: the mother of an animal

DOE: a mature female goat

DOELING: a young female goat under breeding age

IN KID: a doe which is pregnant

KID: a baby goat

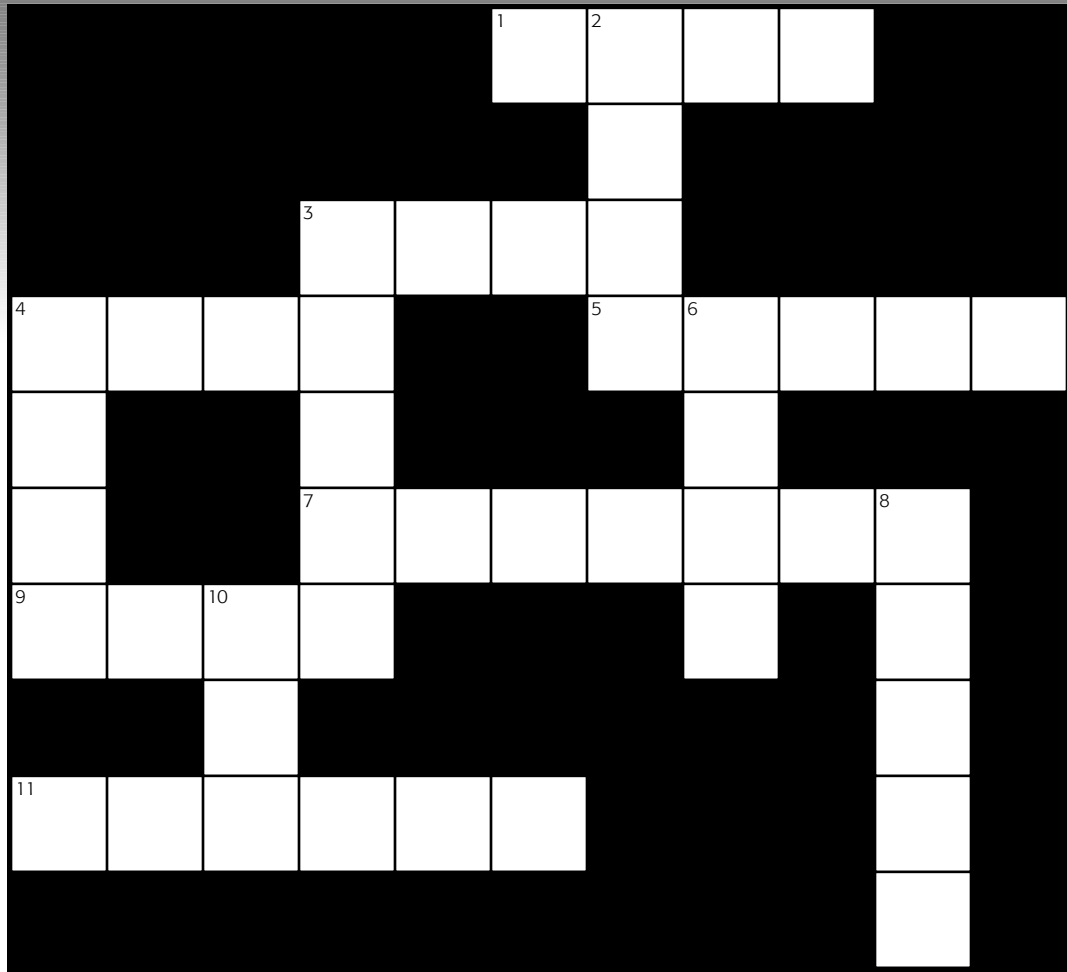
SIRE: the father of an animal

WETHER: a castrated male goat



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GOAT crossword



ACROSS

1. It's at the bottom of a goat's leg
3. Caprine
4. South African breed of meat goat
5. Begin
7. Common strain of meat goat
9. Baby goats
11. Goat meat

DOWN

2. Goats like to eat this yummy grain
3. What a goat may eat in a nice green field
4. Male goat
6. What a goat wags
8. Found on top of many goats' heads
10. Female goat



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learn about GOAT MEAT

Goat meat, or Chevon, is one of the most widely consumed meats in the world. However, its consumption in [North America] has generally been limited to specific ethnic groups. It has an excellent flavor somewhat similar to beef and venison. It has less fat than chicken or any of the red meats commonly consumed. This is because goats tend to deposit their fat internally before they deposit it externally. When a goat is slaughtered, this internal fat is removed along with the rest of the "innards".

A well conditioned goat does have a tiny coating of fat over its muscles that helps keep the meat from drying out rapidly. Goats do not marble (intersperse fat within their muscles), thus, goat fat along a cut of meat is usually easily trimmed. Although goat meat is low in fat, studies have indicated that this fat contains a higher percentage of cholesterol than chicken or beef fat. However, these same studies have concluded that goat meat is much lower in saturated fats than the rest of the commonly consumed meats including chicken with the skin off. It has an excellent ratio of polyunsaturated to saturated fats making it a very healthy choice of meat.

We will probably see consumption of goat meat increase as more and more people are introduced to its excellent qualities. Because of its low fat content, goat meat can lose moisture and toughen quickly if cooked at high temperatures and under dry conditions. Goat meat is usually cooked slowly to moderately and is often marinated first or cooked in a sauce. An easy marinade for chevon is to soak the meat in either Italian or Greek dressing.

Goat Meat Nutrition Comparative Chart

	Per 3 oz. cooked				
	GOAT	CHICKEN	BEEF	PORK	LAMB
Calories	122	162	179	180	175
Fat (g)	2.6	6.3	7.9	8.2	8.1
Sat. Fat (g)	0.79	1.7	3	2.9	2.9
Protein (g)	23	25	25	25	24
Cholesterol (mg)	63.8	76	73.1	73.1	78.2

Data from: USDA Nutrient Database for Standard Reference Release 14 (July 2001)

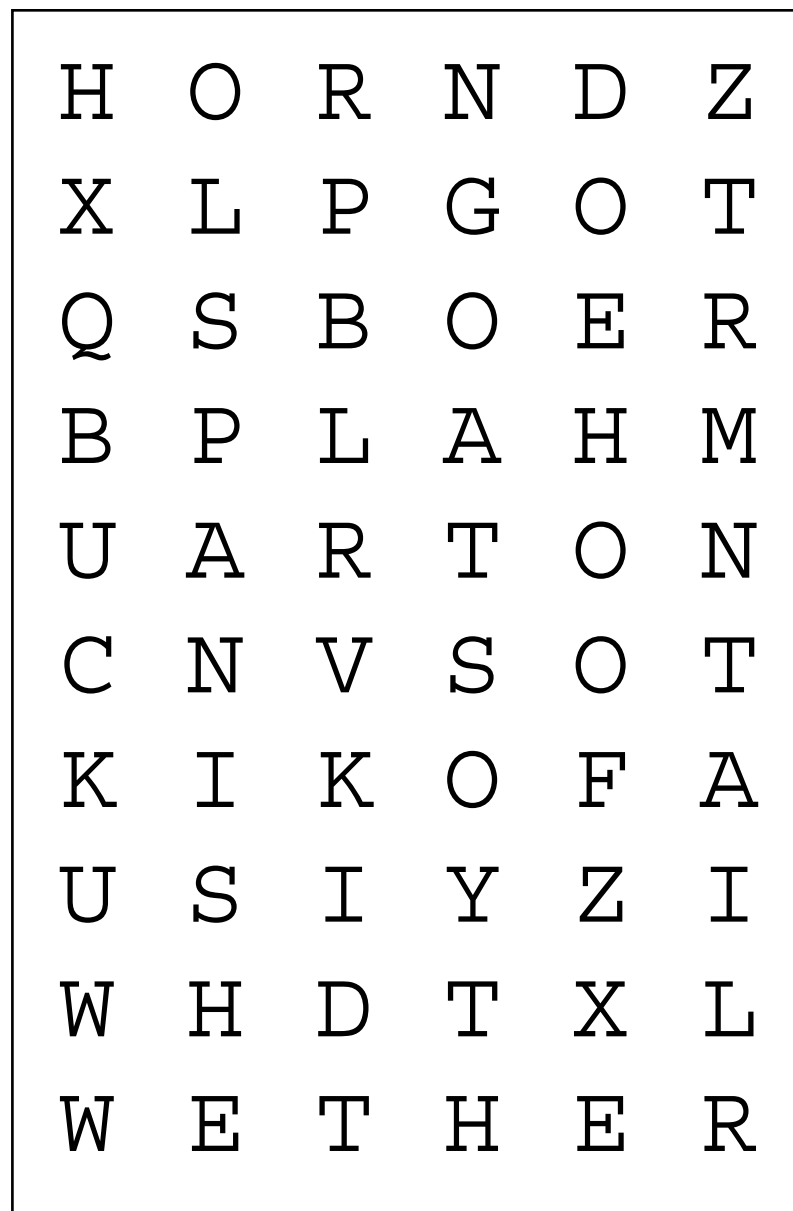


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GOAT WORD SEARCH

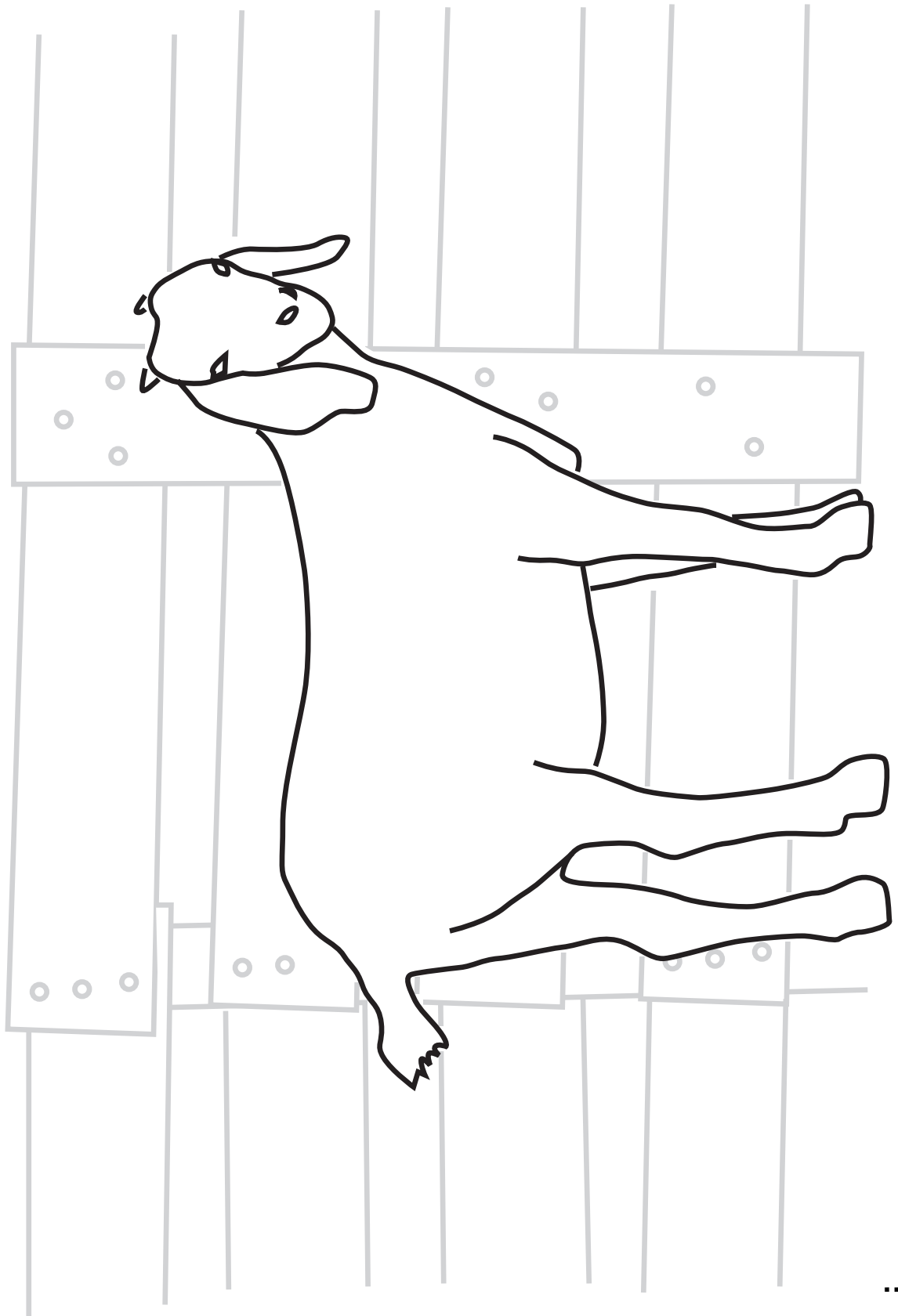
See if you can find all of these "goaty" words!

Boer	Goat	Kid	Tail
Buck	Hoof	Kiko	Wether
Doe	Horn	Spanish	



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Give this lovely doeling
a little colour...



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FEEDS *for Goats*

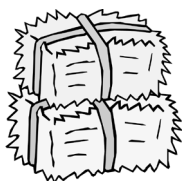


The feeds that are fed to goats can be broken up into two different groups. Basically, these two groups are **roughages** and **concentrates**.

Roughages are high in fiber. Fiber adds bulk to the goat's diet and keeps his digestive tract working well. Most roughages are forages, that is, they come from the green vegetative parts of the plant, for example, blades of grass. Forages tend to be low in energy.

In contrast, **concentrates** are low in fiber and high in either energy or protein. They often come from the seeds of a plant. Examples of concentrates include corn, oats, brewers' grains and soybeans.

HAY



Alfalfa and clover hay are legumes high in protein and calcium. Both are ideal for growing kids and milking does being fed high levels of grain. Timothy, brome and other grasses generally contain less protein and calcium than do legumes, but do supply adequate nutrition for basic maintenance of dry does and bucks. Mixed hay is a combination of legumes and grasses grown together. It combines a good protein content with a somewhat lower ratio of calcium to phosphorus. It is useful as a high-quality forage for goats on limited grain.

protein. Wheat is highest in protein, but very heavy for its volume, and care must be taken not to overload the animals. By weight, oats and barley have similar protein and energy contents, but barley is more dense.

SUPPLEMENTS

Examples of supplements include canola meal, soybean meal, dehydrated alfalfa or a commercial 32% supplement. Supplements are usually mixed with grain to give a good supply of vitamins and minerals.

GRAIN

You can use corn, oats, barley or wheat, depending on availability and cost. Corn has the most energy and least

WATER

Always make sure that your goat has access to plenty of fresh, clean water.

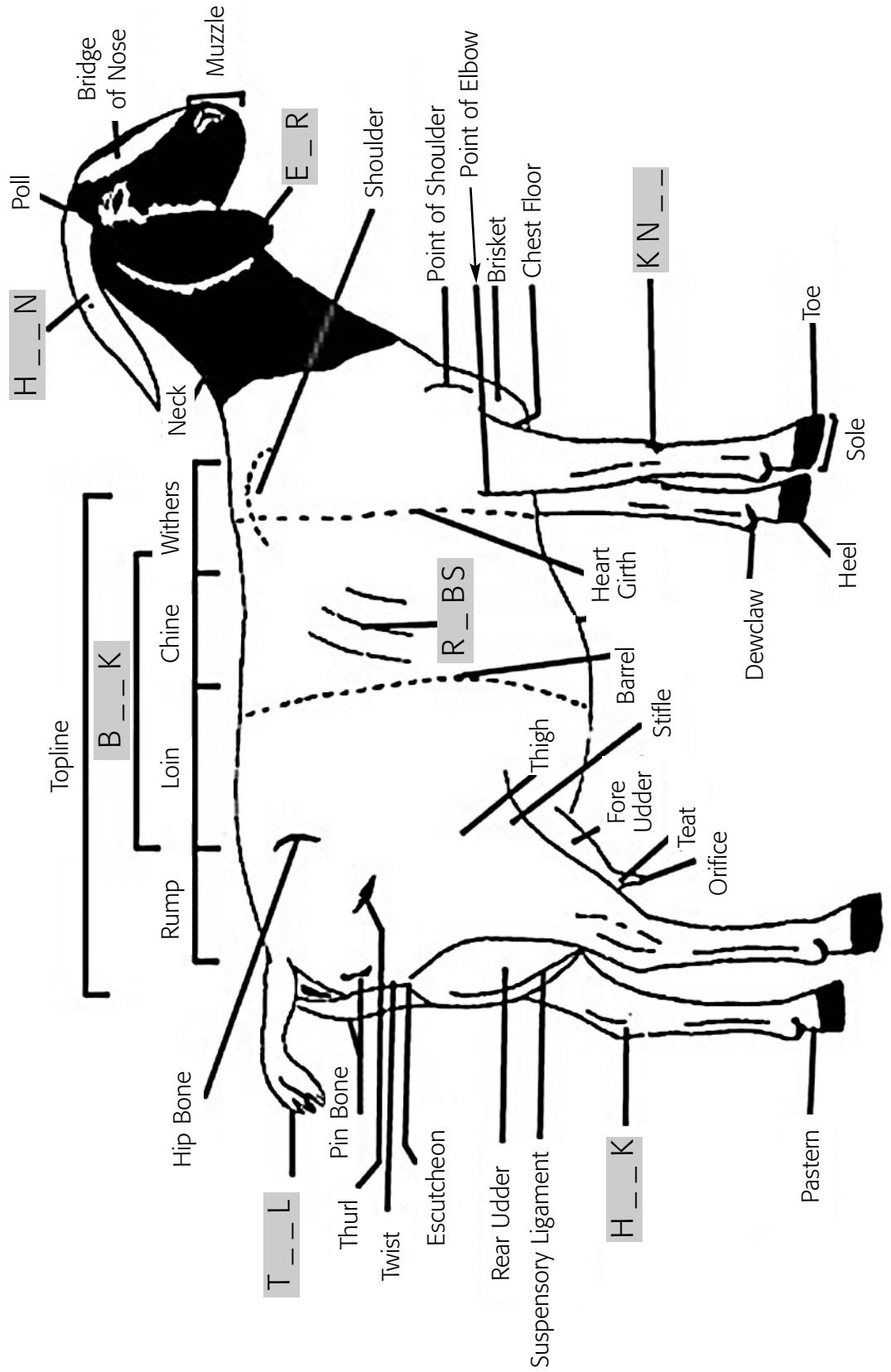


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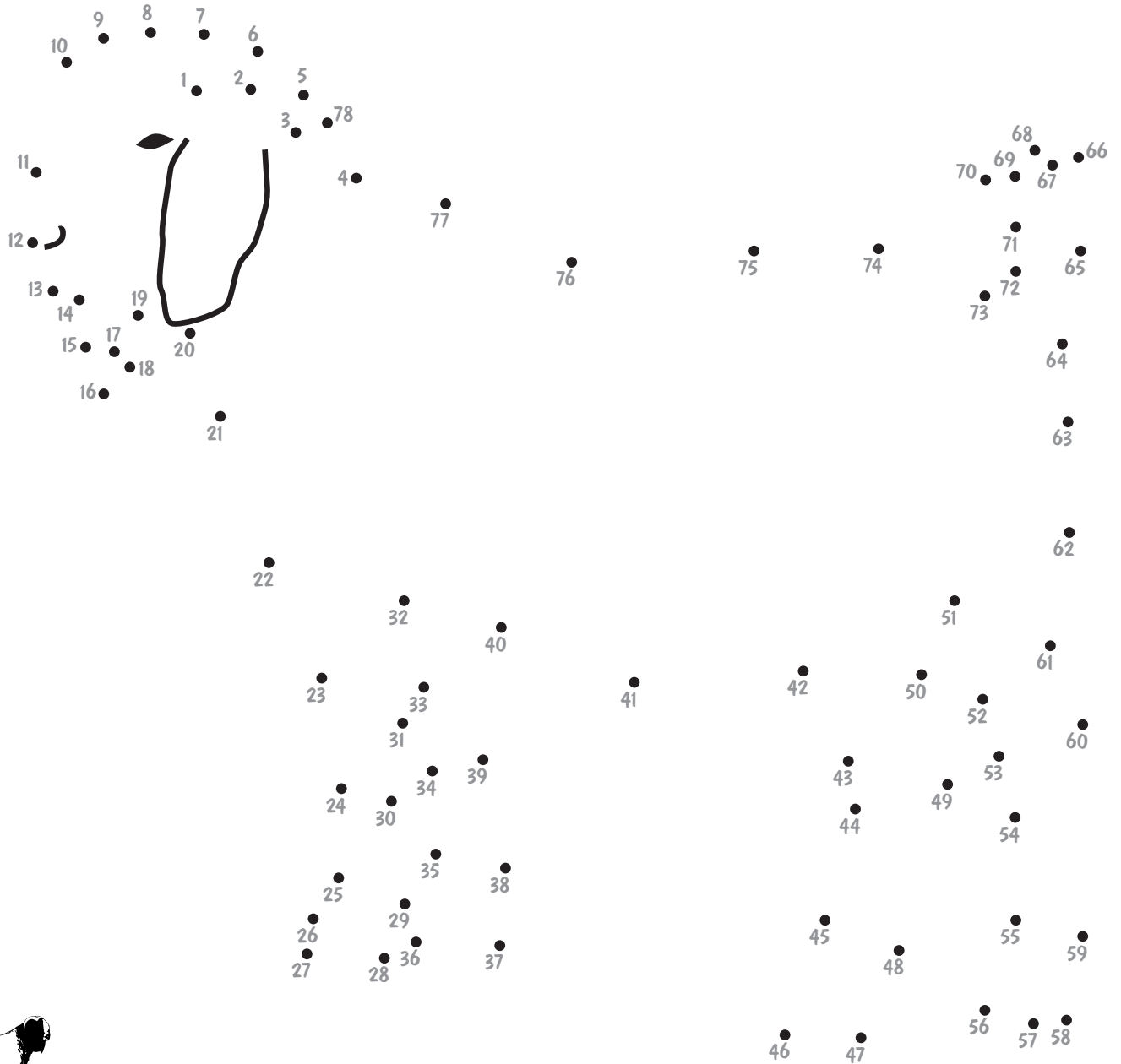
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Fill in the blanks to name all of the missing parts.



... Connect . the . dots ...

...to uncover the identity of this "big guy"!



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A Goat or a Sheep?

What exactly *is* the difference?



GOAT



SHEEP

<p>GENETIC:</p> <p>60 chromosomes</p>	<p>GENETIC:</p> <p>54 chromosomes</p>
<p>ANATOMY:</p> <p>Most breeds have an erect tail</p> <p>Upper lip is not divided</p>	<p>ANATOMY:</p> <p>Tail always hangs down</p> <p>Upper lip divided by a distinct philtrum</p>
<p>Males (and some females) have beards</p>	<p>Do not have beards</p>
<p>Have sebaceous glands beneath the tailhead</p>	<p>No sebaceous glands</p>
<p>BEHAVIOR:</p> <p>Browser – preferring to feed on shrubs, bushes & trees</p>	<p>BEHAVIOR:</p> <p>Grazer – consistently feed at ground level</p>
<p>Less tolerant of rain; readily seek shelter in wet weather</p>	<p>Quite tolerant of rain</p>
<p>Bucks rear up on hind feet & come down forcefully to butt heads</p>	<p>Rams back up & then charge forward to butt heads</p>
<p>Practice “lying out” behavior with kids left in groups for a good part of the day while does feed</p>	<p>Lambs are almost constantly at the side of ewes early in life</p>



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(Text excerpted from *Goat Medicine* by Mary C. Smith, DVM and David M. Sherman, DVM, MS. Photos from the Department of Animal Science, Oklahoma State University website.)



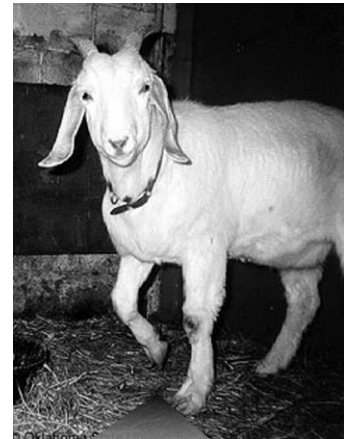
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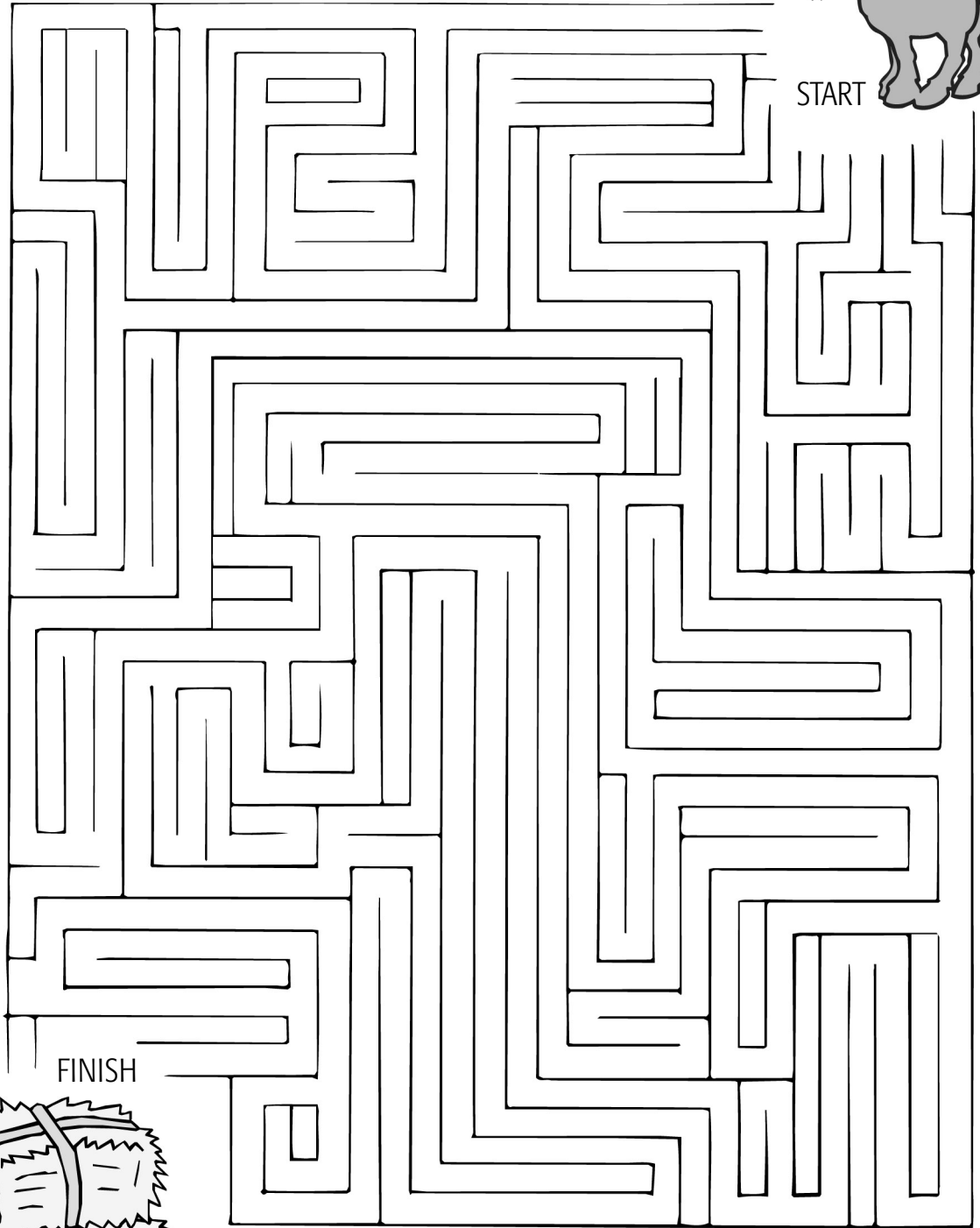
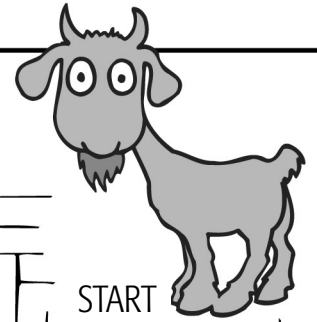


goat
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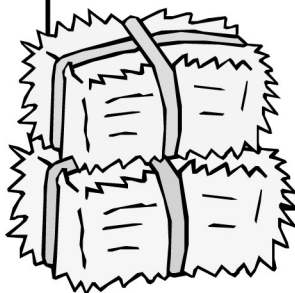


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Can you help this hungry goat find his hay?



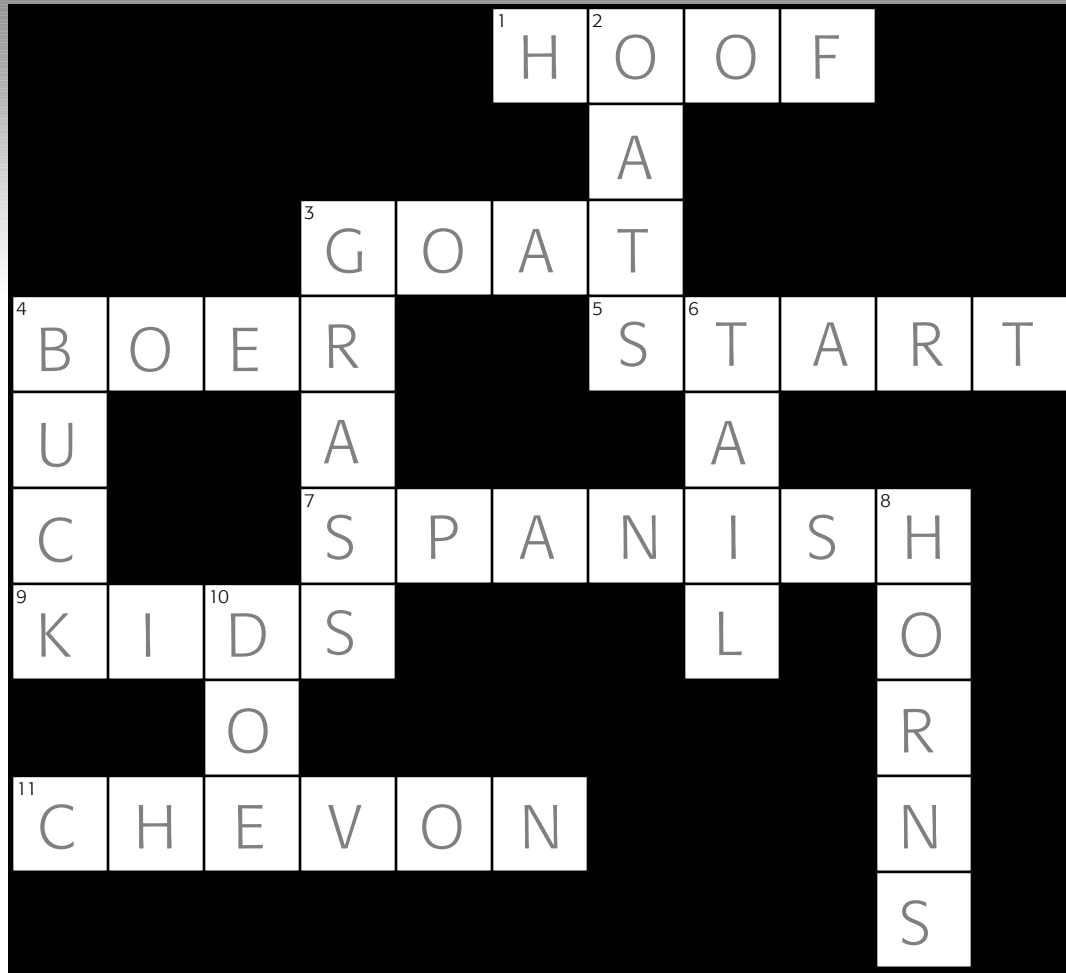
FINISH



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GOAT crossword

A N S W E R S



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Canada

Agriculture and Agri-Food Canada (AAFC) is pleased to participate in the production of this publication. AAFC is committed to working with our industry partners to increase public awareness of the importance of the agriculture and agri-food industry to Canada. Opinions expressed in this document are those of the Canadian Meat Goat Association and not necessarily AAFC's.

C'est avec plaisir qu'Agriculture et Agroalimentaire Canada (AAC) participe à la production de cette publication. Avec nos partenaires du secteur nous nous engageons à sensibiliser davantage les Canadiens et Canadiennes à l'importance de l'agriculture et l'industrie agroalimentaire au pays. Les opinions exprimées dans cette publication sont celles de l'association canadienne de la chèvre de boucherie et non pas nécessairement celles d'AAC.