

This is How it Goes...Check Yes or No...

Small Ruminant Sustainability Checksheet

According to Linda Coffey, Jana Reynolds and Margo Hale, NCAT Agriculture Specialists, this checksheet is designed to stimulate critical thinking when evaluating a farm that produces sheep or goats. The sustainability of a farm depends on many factors involving farm management, use of resources, and quality of life. The questions in this checksheet are intended to stimulate awareness rather than to rate management practices. Use this guide to define areas in your farm management that might be improved, as well as to identify areas of strength.

In the rush of daily life, we often fail to take the time to look critically at our farms, at the decisions we've made or the many options available. By using this checksheet to examine your farm in detail, you and your family will be better equipped to evaluate and improve the sustainability of your farm. To meet that goal, it is best that you work through this checksheet together, marking questions that need to be explored further and making notes about ideas that occur as you talk about your farm. Further information is available from your local Cooperative Extension agent, Natural Resources Conservation Service (NRCS) agent, the ATTRA National Sustainable Agriculture Information Service, and many other sources. Some of those are referred to throughout the text, and more are included in the Resources at the end of the checksheet.

[Sustainability Checksheet...](#)

ABGA Cares...

New Members Speak

Since the implementation of the American Boer Goat Association's website in late April, the online membership tool has provided a quick and easy method for one to become a part of the ABGA family. Included on this application is an applicant profile section indicating a member's meat goat background information and how one discovered ABGA. According to the data submitted, new members said that current ABGA members have been the most helpful in finding them an association home and answering questions. The association is proud of this statistic as it signifies the dedication and positive character of its members.

Click below to view a slideshow of the new member statistics.

[New Member Trends...](#)

Can I Have a Side Order with That...

Latest Meat Trends Emphasize Consumer Interest in Health and Wellness

AUGUST 07, 2007 -- *(Submitted from The Gourmet Retailer Website)*

Meat trends mean new business and more consumer choices, according to Meat: Culinary Trend Mapping Report, a new study from Packaged Facts and the Center for Culinary Development (CCD). The meat industry is responding to consumer interest in health and wellness, ethical consumerism, and indulgence with more center-of-the-plate choices. New animals, new cuts, rediscovered breeds, premium and ethically produced versions of most meat, poultry, and seafood are now available.

Trends the report identifies include: Get Your Meat and Wellness Too - Nutrient-dense, grass-fed selections (including beef, buffalo and even goat) are higher in omega-3 fatty acids and conjugated linoleic acid (CLA) - a polyunsaturated fatty acid that some scientists believe fights cancer - are lower in fat, and are hormone- and antibiotic-free.

[Health and Wellness...](#)

Taking the High Road...

Goat Meat Imports Continue in the Right Direction

The demand for high quality, lean, healthy red meat is one of the underlining forces behind the development of the American meat goat industry. With an eager base of ethnic consumers, the demand for goat meat continues to grow in the United States each year. In 2006, the importation of goat meat into the United States was estimated at 40 million dollars annually. Primarily, Australia and New Zealand are the origins of most goat meat imported into the United States.

Click below to view a graph of the goat meat import statistics.

[Goat Meat Imports...](#)

Take Me Back To Tulsa...

2008 National Show Date Scheduled

The 2008 American Boer Goat Association National Show date is scheduled for June 11-15, 2008 at the Expo Center in Tulsa, Oklahoma. Stay tuned for more details as the event approaches.