

Is Goat on Your Table?...

Make Goat Meat Part of your Thanksgiving Feast!

Check out the United States Department of Agriculture (USDA) fact sheet titled, "Goat from Farm to Table," and seek more information concerning goat inspections, goat meat grades, safe thawing, cooking goat meat and storage times. To read more, please click on the link below.

[Thanksgiving Feast...](#)

This Week in the Meat Goat Markets...

Market Trends

The American Boer Goat Association has embarked on providing its members a weekly service consisting of meat goat market trends from two of the largest markets in the United States.

As we count down the weeks toward the December holidays, the numbers of goats showing up at auction is likely to increase. Demand is expected to rise to meet increased supply and keep prices strong, but last week is a good example where this is not always the case. In San Angelo, 3,577 goats sold, up 73% from the previous week. On average, prices gained. However, producers sending goats in Lancaster were not as fortunate.

[Marketing Trends...](#)

Pass the Loin Chop Please...

View the Various Retail Cuts of Goat Meat

According to the USDA Fact Sheet discussed above, retail cuts of goat are similar to those for lamb or mutton. Goat should have light pink to bright red, firm, fine-grained flesh with well-distributed white fat. In some breeds of goat, there can be color variation between males and females; in other breeds, there is no difference.

Please click on the link below to view the various Retail Cuts of Goat Meat.

[Goat Meat Cuts...](#)

A Good Day...

ABGA, JABGA Ready for 2008

December 1, 2007 is a busy day as the ABGA Board of Directors will be conducting a meeting in San Angelo, Texas and the JABGA Board of Directors will be hosting a meeting in Little Rock, Arkansas. The leadership of each organization is preparing for a productive year in 2008. Please click on the link below to view the meeting schedule for

the ABGA Board of Directors.

[Meeting Schedule...](#)