

The Boer Goat Monthly

September 2021 Newsletter

Brady Standard-Herald
75th Anniversary
September 1, 2021
and Heart of Texas News

Barbecuing goats, live music happening this weekend in BTX

47th Annual World Championship BBQ Goat Cookoff still on

By JAMES STEWART
True Heart of Texas means it's time for the 47th Annual World Championship BBQ Goat Cookoff, scheduled for Friday, Sept. 3 through Sunday, Sept. 5 in Richards Park along the banks of Brady Creek.

Brady National Bank and Mac's BBQ are once again the life sponsors, and are proud to bring you this year's event with a weekend full of food, fun and festivities for the entire family to enjoy. And for the first time, the American Boer Goat Association is partnering with the Brady McCulloch County Chamber of Commerce to promote the cookoff and the meat goat industry.

"We are super excited about joining efforts with the ABGA to continue focusing attention on this industry," said Taylor Hoffmann, Executive Director of the Chamber of Commerce. "Coming off the 2020 schedule, where essentially everything in the United States took a pass due to the pandemic, this year, despite a recent rise in COVID-19 cases across the state, the annual event is on schedule and even has the support of the local health officials with the realization that everyone can do their part to have the event and still keep safe."

The goat cookoff is a unique tradition that started in Brady in 1974 as a fundraiser for the Jaycees with 16 cooking teams. The Chamber of Commerce now coordinates the event. As the event has grown to feature more than 200 teams, many things have changed but the world-renowned barbecued goat and the celebration of our agricultural heritage has remained constant.

There are approximately 15,000 goats in McCulloch County, which ranks among the top counties in the nation for the number of goats produced. Quite obviously, the goat industry is vital to the local economy, and the goat market has an important economic impact on McCulloch County.

Carroll grew up around horses, cattle and goats. She graduated with an agriculture communications degree in 2001. Carroll was the agriculture reporter at Fox 34, the Fox affiliate TV station in Lubbock, while a student at Tech.

In 2016, she graduated with a master's degree in sustainable agriculture and food security at Royal Agricultural University in England. Carroll thinks goats are the answer to many environmental, food access

blazing hot and the whole town had a smoky haze that let you know it was cookoff time. Every grocery store was packed. Everyone had their matching team shirts, and there wasn't a folding chair or a hotel room to be found within 100 miles.

She hopes this year's cookoff will be ingrained in the memories of her colleagues and members as well. To help make that happen, the association is bringing in Backyard Green Films.

The Goat Spirit Never Dies



MAX BACA & LOW TEXANAS

ROCK TRYING

Extra! Extra! Read All About It

From the front page of the Brady Standard-Herald to a shout-out from the Brady / McCulloch County Chamber of Commerce on Facebook, ABGA's 1st time at the World Championship BBQ Goat Cookoff is one for the books!

American Boer Goat Assn. to play role in weekend cookoff

BY WHITNEY WYATT
AMERICAN BOER GOAT
ASSOCIATION

The World Championship BBQ Goat Cookoff during Labor Day Weekend will be bigger this year.

The American Boer Goat Association (ABGA) will be part of the cookoff for the first time, thanks to its National Show Manager DeLaine Schwertner. Born and raised in Brady, Schwertner was the Brady/McCulloch County Chamber of Commerce executive vice president from 1999 to 2006.

"When I began working for ABGA, I knew immediately I wanted to join forces with the Brady/McCulloch County Chamber of Commerce to promote the World Championship BBQ Goat Cookoff," Schwertner said. "Boer Goats are raised as meat goats, and I couldn't think of a better platform to partner with than my own hometown cookoff."

She reached out to Chamber President Taylor Hoffpauir. By the end of the conversation, it was decided ABGA Executive Director Katie Carruth would be a judge.

The former Masked Rider at Texas Tech University,

Carruth grew up around horses, cattle and goats. She graduated with an agriculture communications degree in 2003. Carruth was the agriculture reporter at Fox 34, the Fox affiliate TV station in Lubbock, while a student at Tech.

In 2016, she graduated with a master's degree in sustainable agriculture and food security at Royal Agricultural University in England. Carruth thinks goats are the answer to many environmental, food access and economic challenges in the world today.

"It is an honor to be a judge at the World Championship BBQ Goat Cookoff," Carruth said. "A big fan of goat meat, I'm looking forward to this event and tasting the different dishes."

Schwertner agreed. She also serves as the Junior American Boer Goat Association (JABGA) coordinator and is thrilled to share this event with her colleagues and ABGA and JABGA members.

"This is sure to be a great event," said Schwertner, who still remembers the sounds and smells from past cookoffs. "The mornings were cool, the afternoons

blazing hot and the whole town had a smokey haze that let you know it was cookoff time. Every grocery store was packed. Everyone had their matching team shirts, and there wasn't a folding chair or a hotel room to be found within 100 miles."

She hopes this year's cookoff will be imprinted in the memories of her colleagues and members as well. To help make that happen, the association is bringing in Backyard Green Films, an agricultural production company, to film and interview several locals about the event.

"We are thrilled to film this cookoff and help make it one for the books," said Schwertner. "I can still remember when the cookoff was featured on the Food Network's All-American Festivals. It was awesome getting to see Brady on national TV."

She's looking forward to seeing an ABGA member cook this year and would like to encourage residents to come out and enjoy the fun. "The cookoff has always been that event that draws everyone together. Come enjoy family one last time as summer comes to a close."



World Championship BBQ Goat Cookoff

August 25 at 11:23 AM · 🌐

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We're excited to have the [American Boer Goat Association](#) be a part of our event this year. We appreciate all of the work they do to promote the meat goat industry and look forward to our future partnership!

For more information on the ABGA and the meat goat industry, check out <https://abga.org>

Mark Your Calendar!

The annual membership meeting is in one month. Prepare for a virtual meeting at 5 p.m. on Saturday, Oct. 9. The link to the virtual meeting will be emailed to you the day before.

Don't forget - send emails to mail@abga.org



Randy Dusek Pays It Forward at Texas Sheep and Goat Expo



Paying it forward comes as natural as raising goats for Randy Dusek.

Being a part of the Sheep and Goat 101 panel at the 2021 Texas Sheep and Goat Expo held in San Angelo Aug. 20-21 gave Dusek the perfect opportunity to share his knowledge of raising goats.

"I try to help keep people from making the same mistakes that we made when getting in the goat business," said Dusek, who talked about the "five things I wish I had known before I started raising sheep and goats."

He started raising Boer goats in 1995 when they first came to the United States. They were an addition to his family's traditional sheep and cattle ranch, Dusek explained.

"I was working for Texas A&M when I first saw the Boer goat," he said. "I was intrigued by how meaty they were. I could see the value of adding Boer goats to our Spanish goats. I think that is what attracted most people to Boer goats." It still does. Dusek met new producers during the expo.

JABGA Regional Skillathon Contest Study Guide (this is for all ages)

True or False:

- _____ 1. The judging competition has four goats in each class.
- _____ 2. Showmanship is all about you and how you show your goat.
- _____ 3. There are 5 areas that compose the JABGA.
- _____ 4. Sore mouth can be transmitted to humans from goats.
- _____ 5. A doe's gestation is approximately 145-155 days (5 months).
- _____ 6. Lack in selenium can cause white muscle disease.
- _____ 7. The pastern is located below the hock.
- _____ 8. The medial suspensory ligament supports the udder.
- _____ 9. Coccidiosis is caused by a microscopic protozoan which interferes with nutrient absorption.
- _____ 10. The minimum month of age to pass ABGA Visual Inspection is 8 months.
- _____ 11. Sore mouth is a disease that develops on the lips and gums.

Multiple Choice

- 12. What is the highest priced meat cut on a goat?
(a) Brisket (b) Loin (c) Flank (d) Leg
- 13. Which of the following is a compartment in the goat mouth?
(a) Esophagus (b) Rumen (c) Colon (d) Mouth
- 14. How many wethers are born in the United States each year?
(a) 1 million (b) 300,000 (c) 0 (d) 70,000
- 15. What ear does the herd prefix go in for tattooing?
(a) Left (b) Right (c) Either one

Calendar of Events

September is a busy month for shows! Go to the [Events Page](#) on the ABGA

website to see the calendar. If you feel we are missing something or there is something incorrect, please email DeLaine.

Be On The Lookout

Life's A Boer

Stay tuned! Backyard Green Films was in San Angelo last week. We'll be posting more podcasts and videos in the near future.



Help Us Hit 20,000 Total Social Media Followers

We post about our members, provide updated information and share what's going on in the goat industry on Facebook, Instagram or Twitter. We're about 500 followers shy of hitting 20,000 total social media followers. Please help us reach this big milestone!

You can find us at:

www.facebook.com/AmericanBoerGoatAssociation

www.instagram.com/americanboergoat

www.twitter.com/AmerBoerGoat



Website: Under Construction

The ABGA website is undergoing some major changes. Please be patient with our systems and office staff as we navigate these new changes together.

Reminders From The Office

DNA Policy

To request a DNA Kit, you must be the owner of the animal.

UC Davis

According to Dr. Rebecca Bellone, Ph.D. UC Davis is attempting to put more staff in place, but they are running a minimum of

Registration

If you start a registration online, you ***must*** finish it online. If you encounter problems or technical difficulties, please contact us. Open/incomplete online registrations will cause delays in processing all other registrations. The original owner is responsible for the transfer of goats to

Animal Naming

The ABGA is a family-oriented and youth-gearred organization. Please do not register your animals with a name that can be considered rude, inappropriate, a racial slur or a curse word - in any language.

25-30 business days behind.

the new owner, who is not allowed to transfer goats to their own name.

Please help us keep ABGA a family-oriented organization by keeping animal names clean!

Grilling Goats

Our member and Board of Director John Blackstock grilled goat meat at the World Championship BBQ Goat Cookoff! We'll have more in the next magazine and on social media.



News From The Industry

USDA Needs Your Help

The USDA is asking for your input regarding existing and emerging wildlife damage management issues and research needs. It's imperative we as goat producers voice our opinions, so the USDA understands we are important and deserve to be heard. Please complete this survey from the USDA's Wildlife Services program and Utah State University's Berryman Institute: <https://bit.ly/SurveyForABGA>. Your input will help identify a wide array of wildlife damage management issues and concerns. It should take about 30 minutes, and the deadline to submit is Friday, Sept. 17.

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with



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