

Introduction to Raising Goats

Resources - Lesson 6

Here's a one-page hand out on pasteurizing milk at home. (Homework Assignment # 1)

<https://extension.oregonstate.edu/sites/default/files/documents/8836/sp50932homepasteurizationofrawmilk.pdf>

Here's another post on how to handle milk after pasteurization to ensure safety as well.

<https://hgic.clemson.edu/factsheet/safe-handling-of-milk-dairy-products/>

These links will give you government supported research on the risks of Raw Milk usage at home. (Homework Assignment # 2)

Consumer Food Safety Practices: Raw Milk Consumption and Food Thermometer Use by M. Taylor Rhodes, Fred Kuchler, Ket McClelland, and Karen S. Hamrick

CDC on Raw Milk Dangers

The FDA on Raw Milk Dangers

This link explains how to use body condition scoring method for goats. (Homework Assignment #3)

DAIRY GOAT BODY CONDITION SCORING from AGDA