

**Contact: Chris Zdorovtsov**  
**South Dakota Specialty Producers Association**  
[sdspamarketing@gmail.com](mailto:sdspamarketing@gmail.com)

## **Meat & Dairy Goat Production Workshop July 14 in Brookings, SD**

YANKTON, S.D. – The Value Added Agriculture Development Center (VAADC) is partnering with South Dakota Specialty Producers Association (SDSPA) and South Dakota State University (SDSU) Extension to host a Meat and Dairy Goat Workshop July 14, from 9 a.m. to 3 p.m. CST in Brookings, SD at the Alfred Dairy Science Building on the SDSU Campus.

This upcoming workshop will address both meat and dairy goat production, small ruminant health and marketing topics through presentations and hands-on training. Dr. Maristela Rovai, SDSU Dairy Specialist, adds, “The program includes open forum meat and dairy goat discussions for information sharing and producer perspective.”

Dr. Steve Hart, Goat Specialist from Langston University in Oklahoma will present on small ruminant nutrition and parasite control for goats. Dr. Gerado Caja, world renown small ruminant researcher, will offer expertise on raising meat goats. Dr. Maristela Rovai, Dairy Specialist from SDSU, will discuss lactation of goats. Dr. Ahmed Salama will talk about heat and cold stress effects on goat performance. And, Dr. Alvaro Garcia, Agriculture and Natural Resources Program Director and Dairy Specialist from SDSU Extension will provide information on raising a small goat dairy herd in South Dakota.

“The inaugural workshop is intended to provide attendees with valuable production information and to gain feedback on relevant production and value added ideas that can be addressed in subsequent workshops and activities,” said Cheri Rath, Executive Director of the VAADC.

“I encourage anyone raising meat or dairy goats or are considering doing so to attend this workshop. We’re bringing together recognized goat experts and producers for a great day of learning and networking,” said Tom Barnes, SDSPA Vice President and goat producer.

The workshop fee is \$30, plus processing, and includes lunch featuring local goat, cheese and products. Advanced registration is requested to ensure access to materials and the meal. To register visit: <http://www.sdspecialtyproducers.org/>. Participants may also register at the door.

A room block is available at the Brookings Econolodge for \$69.99 per night. Contact 605-692-3111 to make reservations.

Those interested in being a sponsor or vendor at the event are requested to contact Tom Barnes at [pvgfiwp@gwtc.net](mailto:pvgfiwp@gwtc.net).

For questions about the event contact Cheri Rath at [cherirath@yahoo.com](mailto:cherirath@yahoo.com).

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