Iowa Kiko Goats
Blue Collar Goatscaping

Using goats for ecological restoration
Adam Ledvina
Background

- Central College
- Internship with Iowa Natural Heritage Foundation
- Practical Farmers of Iowa- Savings Incentive Program
Transition

- Starting out
- Trying different breeds
- Not all goats are of the same quality
  - Just like any other tool/machine
- Kiko, Savanna, Spanish, Boer, Dairy
Fencing

- Electric Net- Premier 1
  - Which style
  - Respecting the fence- 8000 volts
    - Deer trails
- Permanent Fence- Stay Tuff-Goat Tuff
What do they eat?

- Browsers not Grazers
- Work their way from top to bottom
  - Woody brush
  - Forbs
  - Grasses
Typical Job

• What is your goal?
• Not just 1 and done
• Think of it as just another tool in the toolbox
  • Fire, brush cutter, herbicide? GOAT
• Brush 6ft and under
Evaluating the progress

- Watch and assess
  - Some jobs are longer, some are shorter than estimate
  - Never more than 3 weeks
- Biology
  - Health of the animals
- Botany
  - Defoliation = no photosynthesizing
  - 3 hits= perfect
Equipment

• Does not take a fortune to get started
• 1970s Trailer- 16 ft Bumper Hitch
  • New Floor
  • New Tires
  • New wiring
• 1995 Pickup
• Chainsaw, brush cutter
• You can always upgrade later, make sure you like this work first
Paperwork

- Insurance
  - Liability
  - Property
  - Animals
  - Guard dogs?
- Contracts
  - 1 time vs multiple (Trent)
Contact Info

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- Facebook:
  - IowaKikoGoats
  - BlueCollarGoatscaping
<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Goat</th>
<th>Chicken</th>
<th>Beef</th>
<th>Pork</th>
<th>Lamb</th>
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<tbody>
<tr>
<td>Calories (kcal)</td>
<td>122</td>
<td>162</td>
<td>179</td>
<td>180</td>
<td>175</td>
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<tr>
<td>Fat (g)</td>
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<td>6.3</td>
<td>7.9</td>
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<tr>
<td>Saturated Fat (g)</td>
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<tr>
<td>Protein (g)</td>
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<tr>
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¹ Per 3 oz. of cooked meat
GOAT Meat...

A Natural Choice For Health-Conscious Consumers

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Calorie Breakdown:
- Carbohydrate (0%)
- Fat (19%)
- Protein (81%)

Favorable Nutritional Qualities:
- Lean red meat
- Low saturated fat
- Low cholesterol
- Low sodium
- High iron content
- High potassium content

Essential amino acid composition closely resembles beef & lamb

IOWA MEAT GOAT ASSOCIATION
Est. 2003
www.iowameatgoat.com