

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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 - [IowaKikoGoats](#)
 - [BlueCollarGoatscaping](#)







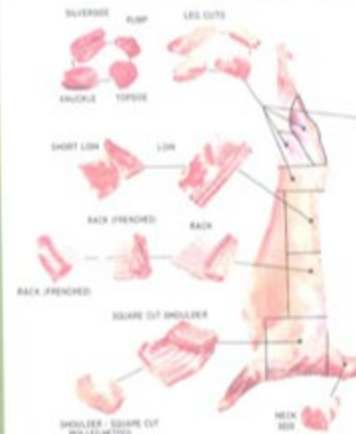
Nutrient	Goat	Chicken	Beef	Pork	Lamb
Calories (kcal)	122	162	179	180	175
Fat (g)	2.6	6.3	7.9	8.2	8.1
Saturated Fat(g)	0.79	1.7	3.0	2.9	2.9
Protein (g)	23	25	25	25	24
Cholesterol (mg)	63.8	76.0	73.1	73.1	78.2

¹ Per 3 oz. of cooked meat

² USDA Nutrient Database for Standard Reference, Release 14 (2001)

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

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