



Moore Brother's Farm ~ Commercial Meat Herd ~ Valera, Baylis

Moore Brother's Farm is located in Northeastern, North Carolina. We began raising Valera Spanish Goats in June 2014 for conservation. Since then we have added a couple Valera/Baylis and Valera/Smoke Ridge crosses for meat production. Our herd is raised on browse, and we try to manage them as naturally as possible by giving them lots of space to range and selectively forage to meet their nutritional needs with minimal human intervention; basically letting goats be goats. We supplement our herd with free choice minerals, and when forage or browse is limited we provide hay and occasionally whole peanuts for energy and protein. The climate is generally mild with summer temperatures upward in the 90s. The humidity is very high "sweltering" with an average yearly rainfall of 47 inches. This creates pools of water and muddy conditions that the goats easily walk through. We do not regularly trim hooves, instead we provide the goats with piles of rocks to wear down their hooves, and trim only if it affects their ability to forage. We have very little parasite issues, and de-worm our goats only as needed. To help control worms we have implemented a rotational browsing system to help minimize worm larvae contamination on the pastures. This includes limiting the herd access to shelter only during extreme heat and in climate weather conditions. Our does kid once a year in late March thru early April. Doelings are bred at 7-8 months of age if they meet the required weight. All of our kids are raised with the herd. We do not crib- or bottle-feed. We wean and band most of our bucklings at 3 months; they are the only ones given the CD/T vaccination. The doelings remain with their mothers to wean naturally. Detailed lineage and records are kept on all goats.