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Boer Goats 101...

Why Boer Goats?

- Boer Goats can be a profitable and fun venture.
- Raising Meat Goats is the fastest growing sector in U.S. Agriculture.
- Teach your Children or Grandchildren responsibility and business skills while helping them earn money.
- Unlike cattle and other livestock, Boer Goats don't require a lot of capital or experience to get started.
- Boer Goats are safe and easy to handle and their pet-like demeanor make raising them fun.
- Take advantage of the tax benefits for travel and other expenses.

Who Eats Goat Meat Anyway?

Increasing immigrant populations of Hispanics, Muslims, Asians, Jews ... Goat meat is the No. 1 consumed meat in the world. Everyone should eat Goat meat...

It's good for you!

What's The Boer Goat Market?

Unlike some fads, there's a REAL, consistent market for Boer Goats including but not limited to:

- 4-H & FFA Show Prospects
- Sanctioned Show Market
- Commercial Herds
- Registered Breeding Stock
- Hobby Farmers/Retirees
- Brush Control
- Cattle Ranches Needing Weed Control

Requirements to Raise Boer Goats...

- Five or more acres of land (can include tree belts or wooded areas needing to be cleaned up).
- Fences to contain the Boer Goats (electric fences work well)
- Shelters (any small shed to provide shelter from the elements)
- Feed Troughs and Water Container

Good For Your Health

Goat meat is 50%-65% lower in fat than similarly prepared beef, but has a similar protein content. The US department of Agriculture also has reported that saturated fat in cooked goat meat is 40% less than that of chicken, even with the skin removed.

| 3 oz. cooked (Roasted) | Calories | Fat (Gr.) | Sat'd Fat (Gr.) | Protein (Mg.) | Iron (Gr.) | Cholesterol (mg) |
|------------------------|----------|-----------|-----------------|---------------|------------|------------------|
| Goat | 122 | 2.58 | .79 | 23 | 3.3 | 63.8 |
| Beef | 245 | 16 | 6.8 | 23 | 2.9 | 73.1 |
| Pork | 310 | 24 | 8.7 | 21 | 2.7 | 73.1 |
| Lamb | 235 | 16 | 7.3 | 22 | 1.4 | 78.2 |
| Chicken | 120 | 3.5 | 1.1 | 21 | 1.5 | 76 |

Sources: USDA Handbook #8, 1989, Nutritive value of foods, Home and Garden Bulletin #72, USDA, Washington DC, U.S.

[Chart Source: Jack Mauldin Website](#)