

## ... And goat's milk for all



### Goat's milk anyone?

If Don Hartman has his way, this unfamiliar product will be on your grocer's store shelves in the near future.

"I think goats need to be thought of as an agricultural animal," said Hartman, the 48-year-old owner of Hartman's Goat Farm near Hickman. Over 60 goats roam the 10-acre farm, 33 of them producing milk on a daily basis.

Believe it or not, there is a strong demand for goat's milk products, Hartman said.

"The federal government claims as many as 20 percent of the U.S. population has an adverse reaction to cow's milk and cow's milk products," he said.

Because cow's milk is used in many foods, dishes such as macaroni and cheese and even pizza are

off-limits to those allergic to cow's milk.

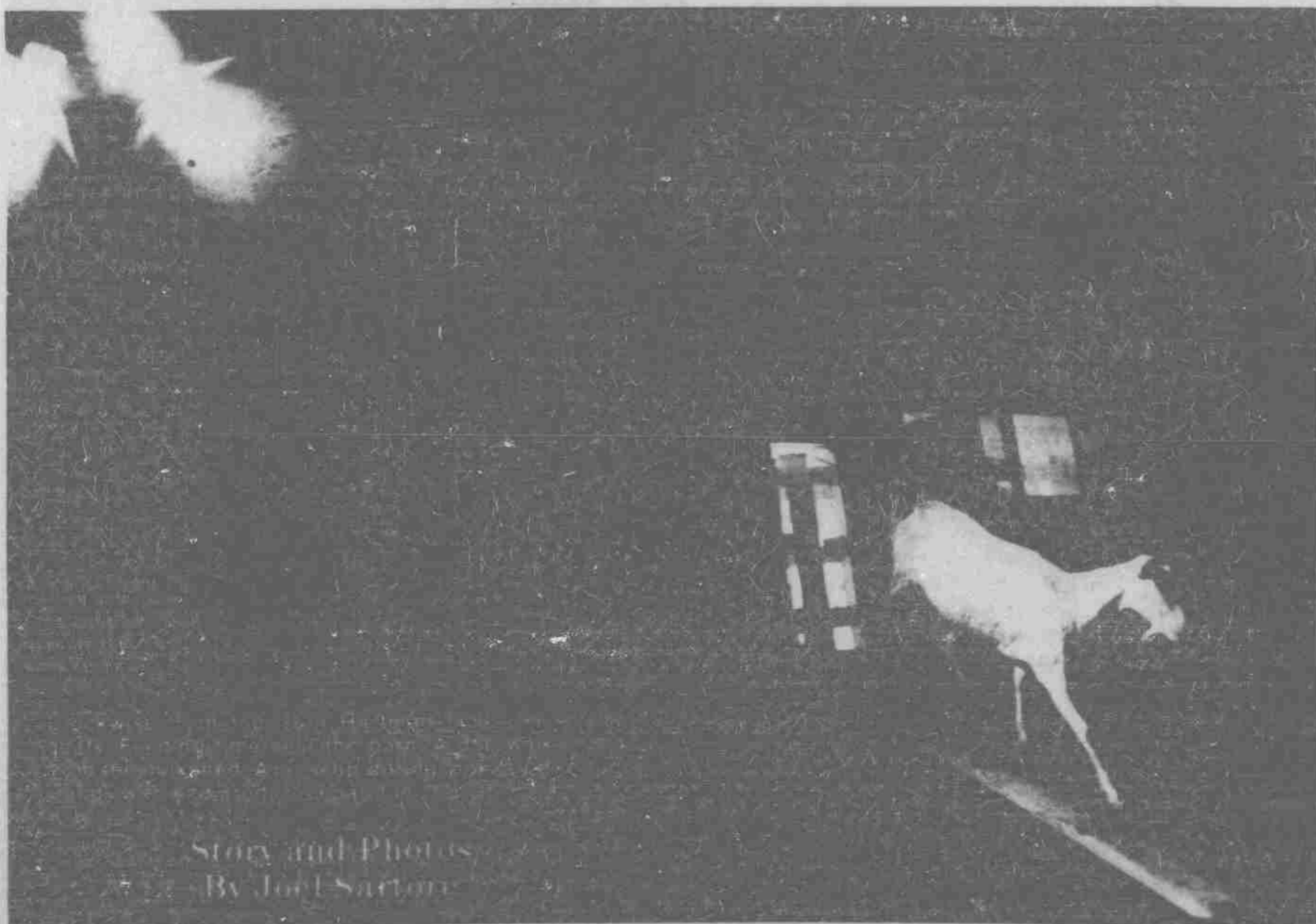
Goat's milk is the logical substitute, he said. Many baby food formulas and cheeses already are using it. Hartman's daily take of goat's milk, for example, is trucked off to the Ord Cheese Co., where it is made into cheddar and jack cheeses.

Even though Hartman has found a market for his products, higher prices for milk and cheese will be needed before he makes a profit, he said.

"Right now it's kind of a hobby," he said. "I enjoy my goats like pets, I suppose but I don't get attached to them. You can't afford to get attached to them."

Hartman proved his point by explaining what happens to a goat that quits giving milk.

"They get made into summer and polish sausage," he said, "and some even turn into jerkey."



Story and Photos  
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