GOAT SUPERLATIVES







The Myotonic ► (aka Tennessee Fainting Goat) is the heaviest muscled goat breed. Their heavy muscling and high meat-to-bone ratio is due to myotonia

Heaviest muscled

congenita, a hereditary condition which also causes their muscles to stiffen when they are frightened...

Most popular

Several dairy breeds vie for the top spot, including Alpine,

■ Nubian, and Sannen. The Nigeran Dwarf ranks first in purebred registrations. The most popular meat breed is the Boer.

Rarest

The rarest breed is the ◀ Arapawa. There are fewer than 300 in the US and only around 600 worldwide. The breed is known for its hardiness and ability to survive tough conditions.

Smallest

The Nigerian Dwarf and ■ Pygmy vie for being the smallest breed. Both breeds are of West African descent and don't usually weigh more than 75 lbs.

Largest



Finest fiber

◄ Cashmere goats produce the finest fiber, usually between 14 and 19 microns. Cashmere is the fine inner coat of the goat and is harvested by combing not shearing.

fleece.

Most fiber

◆ Angora goats are the

producers. Usually sheared

twice a year, a mature goat

typically produces between

5 and 11 lbs. of mohair. Kid

hair is finer and yields less

most efficient fiber



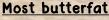
The ◀ Boer is the largest breed of goat in the US, weight-wise. Bucks can exceed 300 lbs. Saanens are the largest breed of dairy goat and are typically taller than Boers.

Most resistant

The ◀ Myotonic is the breed considered to be the most resistant to internal parasites (worms). Spanish and Kiko goats also exhibit more resistance than other breeds. Boers are one of the most susceptible breeds.

Most milk

The **Saanen** is recognized as the world's leader in milk production, though Alpines are a close second.. Both breeds can produce up to 2,700 lbs. of milk per lactation.



■ Nigerian Dwarf does produce milk with the most butter fat, typically ranging from 6 to 10 percent. Of the standard size dairy goats, Nubians produce milk with the most fat, usually about 5 percent. High butter fat milk is ideal for cheese and yogurt making.

