

daily 'live goat market.' Meat goat producers bring their animals here and potential buyers can look over the animals, talk to the owners about their care and feeding. Then they can pick a goat and have it processed right on, or come back later for their customer process goat meat."

The goats are confined in various structures with 21 inch high tensile, electrified fencing with a barbed wire strand at the very bottom. Every color combination can be seen. The Parsons' border collie dogs keep them controlled. Chris noted that if it starts to rain, or soon as it is getting a little dark out, the herd comes off the hillside pasture and heads for the safety of the barn.

Colleen Parsons is now working with Cornell University's Dr. Tatiana Stanin in a research project called Goats in the Woods. Chris manages 20 goats

per day. They are much healthier. We have not lost one," Chris explained. "Free range chickens have a lot of leg problems. These birds are also parasite free."

Capricorn Farm also has an outside slaughter area for those customers that want to slaughter their own goats according to religious requirement. The facility meets state standards. Chris was quick to add he makes sure they know the most humane way to accomplish the slaughter so the animal does not suffer. He has built a small adjustable cradle to hold the goats off the ground. He states it has a calming effect on the animal.

"We are making gains in our live market awareness. We hear that we are doing things right. We have used newspaper ads, and made visits to potential customers. Most of our customers

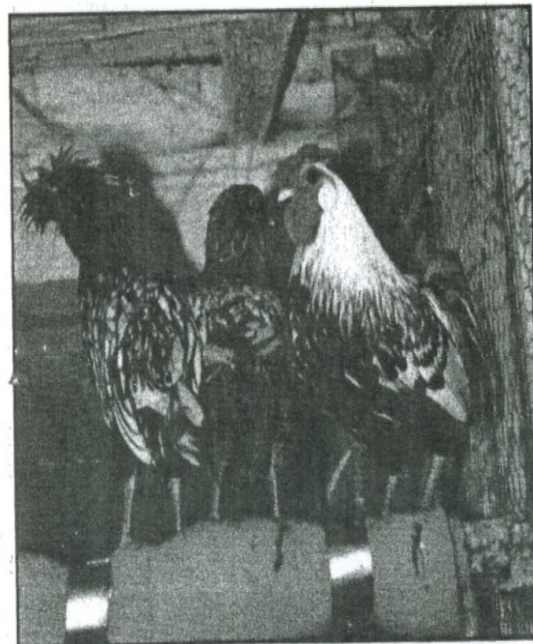
are of the Muslim faith. Our goal is to expand that base by increasing the awareness of how healthy goat meat is. It has half the calories of beef, way less fat, and good protein levels," he continued. "Our next live market here at Capricorn Farm is on Saturday, November 2."

The farm is a very interesting visit.

Chris and Colleen are very knowledgeable and would be happy to answer any question about their farm, or the live market. The telephone number is (607) 732-4987. The e-mail address is [Meats@CapricornHill.com](mailto:Meats@CapricornHill.com). The farm is only 15 minutes from downtown Elmira.



Goats are herded into the former dairy barn and then channeled to individual pens by their owners. The owners stay at the pen to answer questions about their goats and their care for any potential buyer who attends the live goat market. The market is held about every two weeks. The next market is scheduled for Saturday, November 2.



Brightly colored roosters provided the punctuation marks to comments made by Chris Parsons in the former Brower Dairy barn. This area has been refitted to accommodate the 'live goat market'. Individual producers bring their animals to the pens that were previously stalls for dairy cows. Photos by Ken Thomas