

## How to make an Energy and Protein Block for supplementary feeding of goats



This brochure explains how to make your own block to supplement your goats' nutritional requirements. Please see the Goat Production Handbook pages 56-58 for complete information.

These blocks are for supplemental feeding of goats. This means they must be fed to goats with other food, or to goats that are allowed to roam out in the veld for most of the day.

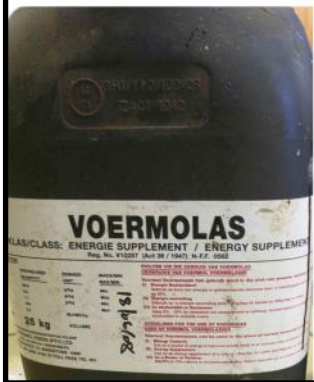
The goats also need to have a good supply of clean water to drink as the salt in this supplement will make them thirsty. The goats should not eat more than 4 tablespoons a day of the block, so the block must not be left with the goats as they will finish it.

This block is recommended for mothers and for kids from two weeks of age.

## Ingredients

These 5 ingredients will be available from your local farmers' supply shop. The brand names will change and are not important.

Please always use a 2 litre jug with measurements marked on it like the one shown below.



Ingredients	Number of 2 litre jugs
Course salt	2
HPC 36%	16
Maize meal	7
Molasses (liquid)	7
Whitewash	2
<b>Number of blocks per mix</b>	<b>39</b>

### Mixing instructions

Find a cement slab or piece of ground-sheet. Mix dry ingredients together. Add molasses and mix with a spade, then break up any lumps by hand until the mix is consistent.



### Using the block maker

Oil the surfaces with cooking oil so the block doesn't stick to these surfaces. Add mixture to block maker to level shown. Stamp down the mixture with the rounded handles. Pull out block separator. Lift whole block maker off. The four blocks will need a day to dry before you move or feed them to goats.



This block maker has been specially adapted to make goat blocks and is available from any hardware shop. (2015 price approx. R1500)

Just ask for the HAKA Goat Block maker.



If this maker is not available these blocks can be pressed by hand into plastic containers of appropriate size.



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