

FROM THE MILKING STAND

To The Kitchen

SHERI ANN RICHERSON

Welcome

If you've ever looked at a bucket of fresh goat milk and wondered, "Now what?" you're in exactly the right place.

I'm so glad you're here.

If you've followed my homesteading journey for a while, you probably know I love sharing practical skills that help us waste less, grow more, and become a little more self-sufficient every season. But before I ever made my first batch of butter or cheese, before I learned how to freeze dry goat milk or make homemade soap, there was one very special goat who started it all.

Her name was Darla.

She was my first dairy goat, and she taught me far more than she probably ever realized.

The first time I sat down beside her with a milk bucket, I was convinced it couldn't be that difficult. After all, people had been milking goats for thousands of years.

Well...

Let's just say I ended up wearing more milk than I collected.

I remember sitting there feeling completely frustrated. My hands didn't seem to work the way they were supposed to, the milk wasn't going where I wanted it to go, and before long I found myself crying in the barn, wondering if I had made a huge mistake.

Looking back now, I smile at that memory.

Like so many things in homesteading, it wasn't about being perfect. It was about slowing down, learning from my mistakes, trying again, and giving myself permission to be a beginner.

Darla patiently helped me do exactly that.

Over time, milking became second nature. The bucket slowly filled. My confidence grew. Then something unexpected happened.

That fresh goat milk became more than just milk.

It became butter.

Butter became cheese.

Cheese became yogurt.

Yogurt became soap.

The extra milk went into the freezer for later.

Some was transformed into rich, creamy cajeta.

Some became gifts for family and friends.

Every gallon taught me something new.

Every season built another skill.

And every drop found a purpose.

That's why I created this guide.

Whether you're milking your very first doe, dreaming about adding dairy goats to your homestead, or simply wondering what to do with all that beautiful fresh milk in your refrigerator, my hope is that these pages will save you time, answer your questions, and give you the confidence to try something new.

Inside, I'll walk you through what to do during the first 24 hours after milking, explain how to store and preserve your milk, share some of my favorite beginner-friendly dairy projects, provide printable worksheets to help you stay organized, and point you toward more in-depth tutorials when you're ready for the next step.

You don't have to learn everything at once.

You don't have to use every gallon the same way.

And you certainly don't have to get it right the first time.

I didn't.

But if you stick with it, you'll discover what I did all those years ago sitting beside Darla—that fresh goat milk is far more than an ingredient. It's the beginning of a skill that can nourish your family, reduce waste, encourage creativity, and connect you more deeply with your homestead.

I'm honored to be part of your journey.

So grab your favorite drink, settle in, and let's start at the very beginning.

Welcome to From the Milking Stand to the Kitchen.

- Sheri Ann Richerson

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Part One: Why Goat Milk?

I'll admit it - I wasn't always the person who could look at a gallon of fresh goat milk and immediately think of ten different ways to use it.

When I first started milking goats, I was mostly focused on getting the milk into the bucket without making a complete mess. Once I finally mastered that part, I found myself standing in the kitchen wondering, "Okay...now what?"

Sure, we drank some of it.

But my goats were producing more milk than we could ever drink before it spoiled.

That's when I started experimenting.

One batch of butter led to another. Then cheese. Yogurt. Cajeta. Soap. Ice cream. Before long, I realized fresh goat milk wasn't just another ingredient - it was one of the most versatile foods on my homestead.

That's one of the reasons I still love dairy goats today. Every gallon offers another opportunity to learn something new.

If you've never worked with fresh goat milk before, you might have heard a few things that make you hesitant. Maybe someone told you it tastes "goaty." Maybe you've heard it's difficult to use or that making dairy products is complicated.

The truth is, most of those ideas come from people who have never tasted properly handled fresh goat milk.

Let's separate fact from fiction.

Common Myths About Goat Milk

Before I ever owned a dairy goat, I'd heard all kinds of stories about goat milk. Some people swore it tasted awful. Others said it always smelled "goaty." A few insisted it was difficult to cook with or that you couldn't make the same dairy products you could with cow's milk.

After years of raising dairy goats, I can tell you that most of those myths simply aren't true.

Myth #1: Goat Milk Always Tastes "Goaty"

This is probably the biggest misconception of them all.

Properly handled fresh goat milk has a clean, mild flavor with a slight natural sweetness. In fact, many people who say they don't like goat milk have only tasted milk that wasn't handled properly or was purchased from the grocery store after being heavily processed.

The flavor of fresh goat milk depends on several factors, including the health of the doe, her diet, cleanliness during milking, and how quickly the milk is chilled afterward.

A healthy, well-cared-for goat producing milk under clean conditions shouldn't give you milk that tastes or smells unpleasant.

Myth #2: Goat Milk Is Difficult to Cook With

Not at all.

I use goat milk in many of the same ways other people use cow's milk. It works beautifully in baking, soups, sauces, mashed potatoes, puddings, pancakes, homemade ice cream, and so much more.

Once you begin experimenting, you'll probably find yourself reaching for goat milk without even thinking about it.

Myth #3: You Can't Make Butter from Goat Milk

You absolutely can.

Goat milk naturally keeps its cream more evenly mixed throughout the milk because the butterfat globules are smaller than those in cow's milk. That means you may need a cream separator or a little more patience when collecting cream, but delicious homemade butter is definitely possible.

I'll show you exactly how later in this guide.

Myth #4: Goat Milk Is Only for People Who Can't Drink Cow's Milk

Many people choose goat milk because they find it easier to digest, but everyone is different.

Some people tolerate it very well. Others don't notice much difference.

The important thing is to understand that goat milk isn't a miracle food - but it is a wholesome, nutritious option that many families enjoy.

🐐 ***Lessons from the Milking Stand***

One of the first things my goats taught me was not to assume anything based on what someone else says.

If I had believed every myth I heard, I probably never would have started milking goats at all. Instead, I learned by doing, asking questions, and keeping an open mind. I encourage you to do the same. Your own experience will teach you far more than rumors ever will.

What Does Fresh Goat Milk Really Taste Like?

People ask me this question all the time.

The best answer I can give is that fresh goat milk tastes...fresh.

It isn't overpowering.

It isn't wild tasting.

It doesn't have the strong flavor many people expect.

Instead, it's smooth, creamy, and naturally sweet when handled properly.

The biggest surprise for most people is realizing that fresh goat milk and grocery store goat milk often taste completely different. Commercial processing, transportation, and storage all affect flavor.

When I offer visitors a glass of fresh, well-chilled goat milk, many are surprised to learn they're drinking goat milk at all.

If you've never tasted milk straight from a healthy doe that was carefully handled and quickly chilled, you're in for a pleasant surprise.

🌿 ***Sheri Ann's Homestead Tip***

The faster you chill fresh milk after milking, the better the flavor will be. I strain my milk immediately and cool it as quickly as possible to preserve that fresh, sweet taste.

Goat Milk Nutrition

One of the reasons I continue raising dairy goats is knowing exactly where my family's milk comes from.

Fresh goat milk naturally contains protein, calcium, potassium, phosphorus, and several important vitamins. It also contains smaller fat globules than cow's milk, which some people feel gives it a smoother texture.

Rather than comparing goat milk to every other type of milk available, I prefer to think about what it means for my own homestead.

When I pour a glass of fresh milk, I know the doe that produced it.

I know what she eats.

I know how she was cared for.

That connection to my food is something I value just as much as the nutrients themselves.

Understanding the Cream Line

One question I hear from nearly every new goat owner is, "Why doesn't my cream rise like cow's milk?"

The answer is simple.

Goat milk naturally has much smaller butterfat globules, so the cream stays suspended throughout the milk much longer. Depending on the breed and the milk itself, you may see only a thin cream line or none that is easily visible.

That doesn't mean your milk isn't rich.

It simply means the cream behaves differently.

If you plan to make butter regularly, investing in a cream separator can save a tremendous amount of time. If you're just getting started, don't worry - you can still collect cream using traditional methods. It simply requires a little more patience.

We'll cover both methods later in this guide.

> 🐐 ***Lessons from the Milking Stand***
>
> *Taboo reminded me that every goat is different.*
>
> *Some does produce richer milk than others. Some give more volume. Some have cream that separates more easily. Instead of comparing your goats to someone else's, get to know your own herd. They'll quickly teach you what makes each one unique.*

Raw or Pasteurized?

Few topics in the dairy world generate more discussion than this one.

Some homesteaders choose to drink raw milk from healthy, tested animals while following careful sanitation practices and all applicable laws.

Others prefer to pasteurize every batch before drinking or processing it.

This guide isn't about telling you which choice to make.

It's about helping you safely handle the milk you produce.

No matter which option you choose, the basics remain the same.

Start with healthy animals.

Milk into clean equipment.

Filter the milk promptly.

Chill it quickly.

Store it properly.

Good sanitation is the foundation of quality milk, regardless of how you choose to use it afterward.

🌿 ***Sheri Ann's Homestead Tip***

Cleanliness starts before you ever pick up the milk pail. Clean udders, clean hands, clean equipment, and a clean milking area all contribute to better-tasting milk and safer dairy products.

What Surprised Me Most

When I brought home my first dairy goat, I thought I was adding another animal to the homestead.

I never imagined she would open the door to learning so many new skills.

One gallon of milk became an opportunity to try something I'd never made before.

Sometimes it was butter.

Sometimes cheese.

Sometimes yogurt.

Sometimes soap.

Not every experiment turned out perfectly, and that's okay.

Some recipes became family favorites.

Others taught me what not to do next time.

That's part of the fun.

If you're just beginning your own dairy goat journey, don't put pressure on yourself to learn everything at once.

Start with drinking fresh milk.

Then make butter.

Try a simple cheese.

Learn one new skill at a time.

Before you know it, you'll have your own favorite recipes, routines, and traditions. That's how every experienced goat owner gets started.

One bucket of milk at a time.

Next Step →

Now that you understand what makes fresh goat milk so unique, let's move from the barn to the kitchen. In the next section, I'll walk you through exactly what I do during the first 24 hours after milking - from filtering and chilling to storing and deciding what that fresh milk will become.

Part Two: The First 24 Hours

If there's one chapter in this guide that I hope you come back to over and over again, it's this one.

The first 24 hours after milking have a bigger impact on the quality of your milk than almost anything else you'll do.

You don't need a fancy milk room or expensive equipment. You just need a simple routine and the discipline to follow it every single time.

After years of milking goats, this routine has become second nature for me. Whether I'm planning to drink the milk fresh, make butter, freeze it, or turn it into cheese later, I always start the same way.

Let's walk through it together.

Step 1: Filter Your Milk Immediately

The first thing I do after milking is strain the milk.

Even when everything looks perfectly clean, tiny bits of hay, hair, or dust can find their way into the bucket. Filtering removes those particles before they have a chance to settle into the milk.

I like to strain directly into clean glass jars because it eliminates an extra step later.

Don't let the milk sit on the counter while you clean up the barn or kitchen.

Filter it first.



> 🌿 ***Sheri Ann's Homestead Tip***
>
> *I always keep extra milk filters on hand. Running out usually happens at the worst possible time - when you have a full bucket waiting.*

Step 2: Pasteurize (Or Not)

One of the questions I get asked most often is whether I drink raw goat milk or pasteurize it.

The truth is, this is a personal decision. Some homesteaders choose to drink raw milk from healthy, tested animals where it's legal to do so. Others prefer to pasteurize every batch before drinking it or using it in recipes.

I'm not here to tell you which choice is right for your family. Instead, I want to show you the methods I use and a few of the options available so you can decide what works best for you while following the laws where you live.

If I decide to pasteurize my milk, I usually reach for my Instant Pot because it's quick, simple, and fits easily into my routine.

After filtering the milk, I pour it into clean glass jars and place them in the Instant Pot. I add water according to my pot's instructions, set it to Steam for 1 minute, and make sure Keep Warm is turned off. Once the cycle is finished, I move on to the next step.

I've found this method works well for me because I don't have to stand over the stove constantly checking the temperature.

If you don't have an Instant Pot, don't worry. There are several other ways to pasteurize milk.

Many homesteaders like countertop home milk pasteurizers because they're designed specifically for the job. Others use the traditional double boiler method, slowly heating the milk while carefully monitoring the temperature with a dairy thermometer.

No matter which method you choose, always follow the directions for your equipment to ensure the milk reaches and maintains the proper pasteurization temperature for the recommended amount of time.

If You Use a Cream Separator

If you're using a mechanical cream separator, this is the perfect time to separate your cream.

Warm milk separates much more easily than cold milk, and you'll generally recover more cream.

I always separate the cream immediately after pasteurization and before cooling the milk.

Once the cream has been separated, I cool both the cream and the skim milk as quickly as possible.

If You Skim the Cream by Hand

If you don't have a cream separator, don't worry - you can still collect cream.

Instead of separating it while the milk is warm, chill the milk immediately after pasteurization.

Once it's been refrigerated for 24 hours, the cream that is going to rise will have collected near the top of the jar. At that point, gently skim it off with a spoon or small ladle and transfer it to a clean container.

Goat milk naturally has smaller butterfat globules than cow's milk, so don't expect to see a thick cream line. Depending on your goats and their stage of lactation, the cream layer may be fairly thin - but it's there.

Cool It Quickly

Once the milk has been pasteurized - and the cream has been separated if you're using a cream separator - it's time to cool it.

I don't let my milk sit on the counter any longer than necessary. My goal is to have it cooled to 40°F (4°C) or below as quickly as possible, ideally in 30 minutes or less. Rapid cooling helps preserve the fresh flavor of the milk and supports good milk quality.

Whether you use an ice-water bath before moving the jars to the refrigerator or another cooling method, the important thing is not to delay.

Fresh milk rewards you for working quickly.

> 🌿 ***Sheri Ann's Homestead Tip***
>
> *Before you begin milking, think about what you're planning to do with the milk. If you're making butter, have your cream separator clean and ready to go. If you're freezing milk, make sure you have labeled freezer-safe containers waiting. A few minutes of preparation before milking makes the rest of the process go much more smoothly.*

Step 3: Cool It Down Fast

Once the milk is filtered, I cool it as quickly as possible.

Heat is the enemy of fresh milk.

The sooner you bring the temperature down, the longer your milk will stay fresh and the better it will taste.

Some people place their jars in an ice-water or cold water bath before moving them to the refrigerator. Others go straight to the refrigerator if it cools quickly enough.

Personally I prefer to puy mine in the freezer for 30 minutes after pasteurizing the milk and running it through the cream separator.

The important part isn't which method you choose.

It's that you don't wait.

Fresh milk rewards you for working quickly.



🐐 *Lessons from the Milking Stand*

One hot summer evening I got distracted after milking and left a jar sitting on the counter longer than I intended. It wasn't ruined, but it reminded me that fresh milk deserves my full attention before I move on to the next chore. Now I finish caring for the milk before I do anything else.

Step 4: Decide How You'll Use the Milk

This is where every gallon starts telling its own story.

Before I put the milk away, I usually ask myself one simple question:
What do I want this milk to become?

Sometimes the answer is easy.

We're almost out of drinking milk.

Other times I'm saving cream for butter or to make homemade gravy with .

Maybe I'm planning to make yogurt over the weekend.

Or maybe I know I won't have time to use it right away, so it goes into the freezer.

Making that decision early helps me stay organized and keeps milk from sitting in the refrigerator until I wonder how old it is.

There isn't one right answer for everyone.

Choose the method that fits your family's needs, your comfort level, and the laws where you live if you intend to sell any of the milk or the products you make with it

My Decision Guide

We're low on milk to drink.
→ *Refrigerate for fresh use.*

I want to make butter soon.
→ *Separate the cream from the milk.*

I won't use it this week.
→ *Freeze it.*

I'm making cheese or yogurt.
→ *Save enough to use to prepare your recipe.*

Step 5: Separate the Cream (If Needed)

Not every gallon needs this step.

If I'm making butter, whipped cream, or another recipe that requires cream, I'll separate it. If I'm simply drinking the milk or using it in cooking, I usually leave it just as it is.

One thing new goat owners often notice is that goat milk doesn't develop the thick cream line they're expecting.

Don't panic.

The cream is there.

It just behaves differently than cream in many breeds of cow's milk.

I'll show you several methods for collecting cream later in this guide.

For now, just remember that patience - and sometimes a cream separator - can make the process much easier.

Step 6: Store It Properly

Once I know what each jar will become, I label it and put it where it belongs.

Some jars stay in the refrigerator.

Some head to the freezer.

Labeling may sound like an unnecessary step, but trust me - it saves a lot of guessing later.

A piece of masking tape and a marker work just fine.

I write the date and, if needed, what I plan to use it for.

Simple.

Done.

Future me always appreciates that little bit of extra effort.

> 🌿 ***Sheri Ann's Homestead Tip***
>
> *First in, first out.*
>
> *I always use my oldest milk first. It's a simple habit that helps reduce waste and keeps everything rotating naturally.*

Fresh Goat Milk Processing Record

A practical daily workflow for the first 24 hours after milking

Milking Date: _____ **Doe:** _____

Amount Collected: _____ **Time Milking Finished:** _____

Step 1 - Filter Immediately

- ☐ Strain milk through a clean milk filter
- ☐ Pour into sanitized glass jars or storage containers
- ☐ Check for any debris

Time Completed: _____

Step 2 - Decide Your Plan

What will this milk become?

- ☐ Drinking milk
- ☐ Butter
- ☐ Cheese
- ☐ Yogurt
- ☐ Kefir
- ☐ Cajeta
- ☐ Soap
- ☐ Freeze for later
- ☐ Freeze dry
- ☐ Other: _____

Step 3 - Pasteurize, If Desired

Method used:

- ☐ Instant Pot
- ☐ Home pasteurizer
- ☐ Double boiler
- ☐ Raw milk, where legal

Notes:

_____

_____

Step 4 - Separate Cream

Using a cream separator:

- ☐ Separate while milk is still warm
- ☐ Cool cream immediately
- ☐ Cool skim milk immediately

OR, skimming by hand:

- ☐ Refrigerate immediately
- ☐ Skim cream after 24-25 hours
- ☐ Transfer cream to a clean container

Fresh Goat Milk Processing Record

continued

Step 5 - Chill Milk

☐ Cool to 40°F (4°C) or below as quickly as possible

Cooling method:

☐ Ice bath ☐ Refrigerator ☐ Other: _____

Time Refrigerated: _____

Step 6 - Label Containers

☐ Date ☐ Doe, optional ☐ Planned use ☐ Quantity

Step 7 - Store

Refrigerator:

☐ Drinking milk ☐ Cheese ☐ Yogurt ☐ Cream

Freezer:

☐ Milk ☐ Cream ☐ Butter ☐ Other: _____

Lessons from the Milking Stand

Today's notes:

_____

_____

_____

_____

_____

_____

Sheri's Homestead Tip

Good milk starts long before it reaches the kitchen. Healthy goats, clean equipment, careful handling, and quick cooling make all the difference.

Next Dairy Project

☐ Butter ☐ Cottage cheese ☐ Mozzarella ☐ Yogurt

☐ Cajeta ☐ Soap ☐ Ice cream ☐ Other: _____

PART THREE

THE *Goat Milk* JOURNEY

One Gallon. Countless Possibilities.



NOURISHING & DELICIOUS
Enjoy straight from the jar for a naturally sweet, creamy treat.

FRESH GOAT MILK

EASY & WHOLESOME
The simplest way to enjoy fresh goat milk every day.

DRINK FRESH

REMOVE CREAM
Use a cream separator or let cream rise and skim it off.

SEPARATE CREAM

PURE & VERSATILE
Use in recipes, coffee, baking and more.

HEAVY CREAM

RICH & CREAMY
Churn heavy cream into real, wholesome butter.

BUTTER

FROM CREAM TO BUTTER
A time-honored tradition with amazing flavor.

A NATURAL BYPRODUCT
The liquid left after churning butter—perfect for baking!

BUTTERMILK

GREAT FOR BAKING
Use in pancakes, biscuits, sourdough and our favorite recipes.

CULTURED BUTTER

TANGY & SPREADABLE
Make chèvre, cream cheese, ricotta and more.

SOFT CHEESE

FROM MILD TO AGED
Create everything from mild and creamy to sharp and bold.

HARD CHEESE

PRESERVE FOR LATER
Freeze milk or dairy products for future use.

FREEZE

EXTEND SHELF LIFE
Freeze drying preserves nutrients and flavor while making storage easy.

FREEZE DRY

BEAUTIFUL & USEFUL
Goat milk makes gentle, luxurious handmade soap.

SOAP

SWEET & INDULGENT
Turn milk into rich, velvety caramel (cajeta/dulce de leche).

CARAMEL

RICH & DECADENT
Create homemade ice cream with incredible flavor.

ICE CREAM

PROBIOTIC POWER
Make yogurt, kefir and cultured dairy for gut health.

YOGURT

NATURAL & GENTLE
Goat milk is wonderful for lotions, creams, soaks and more.

SKINCARE

FROM HEAD TO TOE
Nourishing for your skin and perfect for natural skincare recipes.



Endless from the Beginning

Every drop of fresh goat milk is the start of something wonderful. Where will your journey take you today?



LESSONS FROM THE MILKING STAND

One gallon of milk can become so many things. The possibilities are limited only by your creativity, your needs, and the time you're willing to spend in the kitchen.

From the Milking Stand to the Kitchen ✿ EXPERIMENTALHOMESTEADER.COM

Part Four: Beginner Dairy Projects

One of the questions I'm asked most often is, "What should I make first?"

It's a fair question because when you're staring at a gallon of fresh goat milk, the possibilities can feel a little overwhelming.

My advice is simple.

Don't try to learn everything at once.

Pick one project.

Master it.

Then move on to the next one.

That's exactly how I learned.

I didn't wake up one morning knowing how to make butter, cheese, cajeta, soap, and everything else in this guide. I learned one skill at a time, and every project built confidence for the next.

The following projects are the ones I recommend for beginners. I've included a short introduction to each one along with a QR code and website link where you'll find the complete tutorial, step-by-step photos, printable recipe (when applicable), troubleshooting tips, and additional resources.

Think of this section as your roadmap. There's no right or wrong order - just choose the project that excites you the most and enjoy the journey.

🐐 ***Lessons from the Milking Stand***

One thing my goats have taught me over the years is that learning doesn't happen all at once. Every freshening season teaches me something new, and every gallon of milk becomes another opportunity to try a new recipe or improve an old one. Don't worry about becoming an expert overnight. Just enjoy the process.



Goat Milk Butter

Why I Love Making Butter

Fresh goat milk butter is one of the first dairy projects I recommend because it's simple, rewarding, and absolutely delicious. The first time you watch cream suddenly transform into butter, it almost feels like magic.

GOOD TO KNOW

- Beginner Friendly
- About 45–60 minutes
- Freezes beautifully
- Great first project

Ready to Make It?

SCAN FOR THE COMPLETE TUTORIAL, RECIPE, STEP-BY-STEP PHOTOS, TIPS, & VIDEO!

From the Milking Stand to the Kitchen



Homemade Parmesan Cheese

Why I Love Making Parmesan

Parmesan taught me patience. Good cheese isn't rushed, and neither is homesteading. The longer it ages, the better it gets—and the flavor is worth every bit of waiting.

GOOD TO KNOW

- Intermediate Project
- Aging takes time
- Big flavor payoff
- Great for grating

Ready to Make It?

SCAN FOR THE COMPLETE TUTORIAL, RECIPE, STEP-BY-STEP PHOTOS, TIPS, & VIDEO!

From the Milking Stand to the Kitchen



Goat Milk Soap

Why I Love Making Soap

One batch of soap can remind you that fresh goat milk belongs in more than just the kitchen. Goat milk creates a luxurious, creamy bar that's wonderful for everyday use and makes thoughtful gifts.

GOOD TO KNOW

- Beginner to Intermediate
- Hands-on time about 1 hour
- Cure time 4–6 weeks
- Great for gifts

Ready to Make It?

SCAN FOR THE COMPLETE TUTORIAL, RECIPE, STEP-BY-STEP PHOTOS, TIPS, & VIDEO!

From the Milking Stand to the Kitchen



Goat Milk Cottage Cheese

Why I Love This Recipe

Fresh cottage cheese has a texture and flavor that's far superior to anything you'll find in the store. It's creamy, satisfying, and one of my favorite ways to use fresh goat milk.

GOOD TO KNOW

- Beginner Friendly
- About 1-2 hours
- Great source of protein
- Delicious on its own or in recipes

Ready to Make It?

SCAN FOR THE COMPLETE TUTORIAL, RECIPE, STEP-BY-STEP PHOTOS, TIPS, & VIDEO!

From the Milking Stand to the Kitchen



Cajeta

Why I Love Cajeta

Cajeta is one of my favorite ways to make sure no extra milk goes to waste. This rich, creamy caramel sauce is perfect on ice cream, pancakes, cheesecake, or straight from the spoon!

GOOD TO KNOW

- Intermediate Project
- 2-3 hours
- Great way to use extra milk
- Store in the refrigerator

Ready to Make It?

SCAN FOR THE COMPLETE TUTORIAL, RECIPE, STEP-BY-STEP PHOTOS, TIPS, & VIDEO!

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Freezing Goat Milk

Why I Freeze Milk

Freezing goat milk is one of the best ways to make sure you always have extra on hand. It's perfect for recipes, baking, or future dairy projects.

GOOD TO KNOW

- Easy & Beginner Friendly
- Great for long-term storage
- Label with date
- Thaw in the refrigerator

Ready to Make It?

SCAN FOR THE COMPLETE TUTORIAL, RECIPE, STEP-BY-STEP PHOTOS, TIPS, & VIDEO!

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GOAT MILK STORAGE GUIDE

Keep It Fresh, Enjoy It Longer

PRODUCT	REFRIGERATOR 34–40°F (1–4°C)	FREEZER 0°F or below (-18°C)	FREEZE DRYER Dry & Cool Room Temp.	BEST CONTAINER
Fresh Goat Milk	5–7 days Store in the back of the fridge.	6–12 months Leave 1–2" headspace for expansion.	10–25 years Reconstitute with water before use.	Glass bottle with tight lid
Butter	2–3 weeks Keep covered or in an airtight container.	6–9 months Wrap tightly or use freezer container.	Not Recommended	Airtight container or freezer wrap
Cream	5–7 days Keep in a sealed jar or container.	6–12 months Best in smaller portions.	Not Recommended	Glass jar (leave room)
Cheese	1–2 weeks (varies by type) Store wrapped or in a container.	6–12 months (grated: 6 months) Hard cheeses freeze best. Soft may crumble.	15–25 years (cheese crisps well) Best results with hard cheeses.	Vacuum seal or wrap tightly
Buttermilk	7–10 days Keep sealed.	3–6 months Shake well after thawing.	10–20 years (powder well) Rehydrate for best results.	Glass jar or freezer-safe bag
Yogurt	1–2 weeks Keep covered.	1–2 months Texture may change.	10–15 years (as powders) Rehydrate before use.	Airtight container
Cajeta (Goat Milk Caramel)	2–3 weeks Keep sealed.	6–12 months Cool completely before freezing.	Not Recommended	Glass jar or freezer-safe jar

STORAGE TIPS

- Label everything with the date.
- First in, first out.
- Leave room for expansion in freezer containers.
- Freeze in smaller portions for easy, ready-to-use.
- Keep freezer at 0°F or below for best quality.
- Use airtight containers to prevent freezer burn.

From the Milking Stand to the Kitchen

BUILD YOUR DAIRY KITCHEN

Tools for Every Step of Your Goat Milk Journey



LEVEL ONE

START HERE

The basics you need to start your goat milk journey.

- Milk Filters
- Stainless Steel Pail
- Glass Jars
- Thermometer
- Cheesecloth
- Fine Mesh Strainer



LEVEL TWO

BUILD YOUR SKILLS

Take your dairy creations to the next level.

- Cream Separator
- KitchenAid Mixer
- Butter Paddles
- Silicone Molds
- Cheese Forms



LEVEL THREE

GROW YOUR HOMESTEAD

Advanced tools for serious homestead dairy makers.

- Freeze Dryer
- Vacuum Sealer
- Cheese Press
- Butter Bell
- Aging Box





From My Homestead

Don't feel like you need to buy everything at once.
I added equipment one piece at a time as my skills grew.
Start with the basics, and let your projects
tell you what you truly need next.



QUICK REFERENCE CHARTS

Handy Charts for Your Dairy Kitchen

1 GOAT MILK CONVERSIONS

VOLUME CONVERSIONS				
CUPS	PINTS	QUARTS	GALLONS	MILLILITERS
1 cup	½ pint	¼ quart	1/16 gal	240 ml
2 cups	1 pint	½ quart	1/8 gal	480 ml
4 cups	2 pints	1 quart	1/4 gal	960 ml
8 cups	4 pints	2 quarts	1/2 gal	1.9 L
16 cups	8 pints	4 quarts	1 gal	3.8 L



WEIGHT CONVERSIONS (APPROX.)			
OUNCES	POUNDS	GRAMS	KILOGRAMS
4 oz	¼ lb	113 g	0.11 kg
8 oz	½ lb	227 g	0.23 kg
16 oz	1 lb	454 g	0.45 kg
32 oz	2 lb	907 g	0.91 kg
64 oz	4 lb	1814 g	1.81 kg

2 CREAM YIELD FROM WHOLE GOAT MILK



GALLONS MILK	CUPS CREAM (APPROX.)	CREAM % BY VOLUME
1 gallon	1½ – 2 cups	6 – 8%
2 gallons	3 – 4 cups	6 – 8%
3 gallons	4½ – 6 cups	6 – 8%
4 gallons	6 – 8 cups	6 – 8%
5 gallons	7½ – 10 cups	6 – 8%

3 BUTTER YIELD FROM CREAM



CUPS CREAM	POUNDS BUTTER (APPROX.)	CUPS BUTTERMILK (APPROX.)
1 cup	½ cup (4 oz)	½ cup
2 cups	1 cup (8 oz)	1 cup
4 cups	1 lb (16 oz)	2 cups
6 cups	1½ lbs (24 oz)	3 cups
8 cups	2 lbs (32 oz)	4 cups

4 CHEESE YIELD FROM GOAT MILK (APPROX.)



GALLONS MILK	SOFT CHEESE (ricotta, chevre)	AGED CHEESE (semi-hard, hard)
1 gallon	1 – 1¼ lbs	¾ – 1 lb
2 gallons	2 – 2½ lbs	1½ – 2 lbs
3 gallons	3 – 3¾ lbs	2¼ – 3 lbs
4 gallons	4 – 5 lbs	3 – 4 lbs
5 gallons	5 – 6½ lbs	3½ – 5 lbs

5 TEMPERATURE GUIDE



PASTEURIZATION TEMPERATURES			
METHOD	TEMP (°F)	TEMP (°C)	TIME
Low & Slow	145°F	63°C	30 minutes
HTST	161°F	72°C	15 seconds
High Temp	172°F	78°C	15 seconds



STORAGE TEMPERATURES		
Refrigerator	34–40°F	1–4°C
Freezer	0°F or below	-18°C or below
Freeze Dryer	Dry & Cool Room Temp.	68–77°F (20–25°C)



CHEESE MAKING MILK TEMPERATURES		
Soft Cheeses	68–72°F	20–22°C
Semi-Hard Cheeses	72–86°F	22–30°C
Hard Cheeses	86–92°F	30–33°C

FREEZING GUIDE

	CONTAINER	FILL LEVEL	HEADSPACE	BEST FOR
	Glass Jars	Up to shoulder	1 inch	Short-term storage
	Freezer Containers	Fill line	½ – 1 inch	Long-term storage
	Freezer Bags	Do not overfill	½ inch	Flat freezing

THAWING TIPS

- Thaw in the refrigerator for best quality.
- Gently swirl to recombine if separation occurs.
- Use thawed milk within 2–3 days.



Good Milk. Good Food. Good Life.



GOAT MILK
CONVERSION CHART

VOLUME CONVERSIONS



CUPS	PINTS	QUARTS	GALLONS	MILLILITERS
1 cup	½ pint	¼ quart	1/16 gal	240 ml
2 cups	1 pint	½ quart	1/8 gal	480 ml
4 cups	2 pints	1 quart	1/4 gal	960 ml
8 cups	4 pints	2 quarts	1/2 gal	1.9 L
16 cups	8 pints	4 quarts	1 gal	3.8 L

WEIGHT CONVERSIONS (APPROX.)



OUNCES	POUNDS	GRAMS	KILOGRAMS
4 oz	¼ lb	113 g	0.11 kg
8 oz	½ lb	227 g	0.23 kg
16 oz	1 lb	454 g	0.45 kg
32 oz	2 lb	907 g	0.91 kg
64 oz	4 lb	1814 g	1.81 kg

COMMON GOAT MILK MEASUREMENTS

MEASUREMENT	EQUIVALENT
Dash	About 1/8 teaspoon
1 teaspoon	5 ml
1 tablespoon	3 teaspoons (15 ml)
¼ cup	4 tablespoons (60 ml)
⅓ cup	5 tablespoons + 1 teaspoon (80 ml)
½ cup	8 tablespoons (120 ml)
1 cup	16 tablespoons (240 ml)
1 pint	2 cups (480 ml)
1 quart	2 pints (960 ml)
1 gallon	4 quarts (3.8 L)



QUICK REFERENCE EQUIVALENTS

1 CUP MILK



- = 16 Tbsp
- = 48 tsp
- = 240 ml

1 PINT MILK



- = 2 cups
- = 16 fl oz
- = 480 ml

1 QUART MILK



- = 2 pints
- = 4 cups
- = 32 fl oz
- = 960 ml

1 GALLON MILK



- = 4 quarts
- = 8 pints
- = 16 cups
- = 128 fl oz
- = 3.8 L

1 LB BUTTER



- = 16 oz
- = 454 g
- = About 2 cups goat milk cream



Simple Conversions for Everyday Dairy Success



FROM THE MILKING STAND TO THE KITCHEN



CREAM YIELD FROM WHOLE GOAT MILK

HOW MUCH CREAM CAN YOU EXPECT?

GALLONS WHOLE GOAT MILK	CUPS CREAM (APPROX.)	CREAM % BY VOLUME	NOTES
1 1 gallon	1½ – 2 cups	6 – 8%	Varies by breed, lactation stage, and season.
2 2 gallons	3 – 4 cups	6 – 8%	Fresh milk gives best separation.
3 3 gallons	4½ – 6 cups	6 – 8%	Cool milk thoroughly before separating.
4 4 gallons	6 – 8 cups	6 – 8%	Higher butterfat yields more cream.
5 5 gallons	7½ – 10 cups	6 – 8%	Results may vary.

Tip from My Homestead

Keep your goat milk cold (below 40°F) and let it rest in the fridge for several hours or overnight before separating for the best cream yield.



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BUTTER YIELD

from Goat Milk Cream

How much butter can you expect from goat milk cream?

CUPS CREAM	POUNDS BUTTER (APPROX.)	CUPS BUTTER (APPROX.)	BUTTERMILK (APPROX.)	NOTES
1 cup	½ cup (4 oz)	½ cup	½ cup	Yields vary by butterfat content and method used.
2 cups	1 cup (8 oz)	1 cup	1 cup	Fresh, high-fat cream gives best results.
4 cups	1 lb (16 oz)	2 cups	2 cups	Cool cream before churning for better butter.
6 cups	1½ lbs (24 oz)	3 cups	3 cups	Salt to taste after churning.
8 cups	2 lbs (32 oz)	4 cups	4 cups	Store leftover buttermilk for baking or drinks!

Tip from My Homestead

Chill your cream overnight.
Shake or churn until the butter separates.
Rinse with cold water and knead to remove extra buttermilk. Add salt if desired.

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CHEESE YIELD FROM GOAT MILK



How Much Cheese Can You Expect?

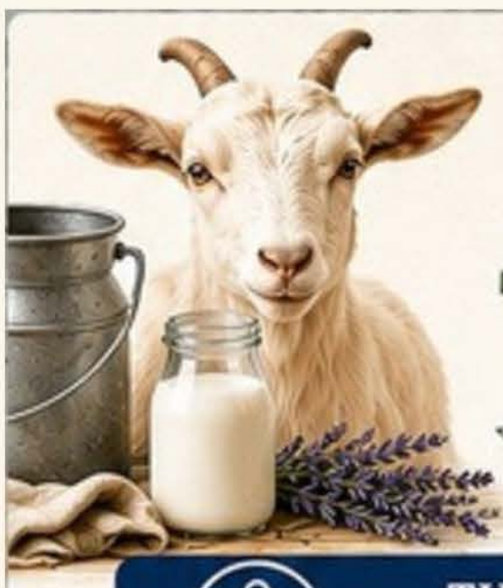
GALLONS GOAT MILK	SOFT CHEESE (RICOTTA, CHEVRE)	SEMI-HARD CHEESE (MOZZARELLA, GOUDA, COLBY)	HARD CHEESE (CHEDDAR, PARMESAN, AGED CHEESES)
1 gallon	1 – 1¼ lbs	¾ – 1 lb	½ – ¾ lb
2 gallons	2 – 2½ lbs	1½ – 2 lbs	1 – 1½ lbs
3 gallons	3 – 3¾ lbs	2¼ – 3 lbs	1½ – 2 lbs
4 gallons	4 – 5 lbs	3 – 4 lbs	2 – 2¾ lbs
5 gallons	5 – 6½ lbs	3½ – 5 lbs	2½ – 3½ lbs

Tip from My Homestead

Yields vary based on breed, milk quality, season, and your recipe.
Record your results to find what works best for you!



Good Milk. Good Food. Good Life.



GOAT MILK
TEMPERATURE GUIDE

Know the Right Temp for the Best Results



THE RIGHT TEMPERATURE MAKES ALL THE DIFFERENCE

Use this guide for storing, heating, pasteurizing, and making dairy products.

USE	TEMPERATURE	FAHRENHEIT	CELSIUS	NOTES & TIPS
REFRIGERATOR STORAGE *Keep It Fresh*	34–40°F		1–4 °C	Store fresh goat milk in the back of the fridge. Use within 5–7 days.
FREEZER STORAGE *Long-Term Storage*	0°F or below		-18°C or below	Freeze in airtight containers, leaving 1–2" headspace. Best quality for 6–12 months.
THAWING FROZEN MILK *Safe Thaw*	36–40°F		2–4 °C	Thaw slowly in the refrigerator. Shake well after thawing.
HEATING (For Drinking) *Warm & Enjoy*	145–160°F		63–71°C	Warm gently on the stove. Do not boil. Stir frequently to prevent scorching.
PASTEURIZING (LOW TEMP LONG TIME) *Safe & Gentle*	145°F for 30 min		63°C for 30 min	Heat to 145°F and hold for 30 minutes. Cool quickly in an ice bath.
PASTEURIZING (HIGH TEMP SHORT TIME) *Quick & Reliable*	161°F for 15 sec		72°C for 15 sec	Heat to 161°F and hold for 15 seconds. Cool quickly.
CULTURING (For Yogurt, Kefir, Cheese) *Perfect Culture Temp*	100–110°F		38–43°C	Ideal temperature for activating cultures and friendly bacteria.
CHEESE MAKING (Add Rennet) *Rennet Activation*	88–95°F		31–35°C	Add rennet at this temperature for best curd formation.
COOKING WITH GOAT MILK *Delicious & Safe*	165–180°F		74–82°C	Simmer, don't boil, for creamy sauces, soups & more.

TIPS FROM MY HOMESTEAD

- Cool milk quickly after pasteurizing to preserve quality.
- Always use a thermometer—guessing can ruin your results!
- Keep equipment clean and sanitized for best results.
- Be patient—good milk takes time and the right temperature.
- Happy goats, clean milk, better results!

From the Milking Stand to the Kitchen

Troubleshooting Guide
Common Goat Milk Questions (and How I Handle Them)

No matter how long you've been raising dairy goats, there will be days when something doesn't go quite as planned. Don't let it discourage you. Most dairy problems have a simple explanation, and once you understand the "why," they're usually easy to fix.

Here are some of the questions I'm asked most often - and what I've learned over the years.

My Goat Milk Tastes Strong

Possible Causes

- Your doe was milked in the same area as a buck.
- The milk wasn't chilled quickly enough.
- Equipment wasn't completely clean.
- The doe recently ate strong-flavored plants such as onions, garlic, or wild mustard.
- Late lactation can naturally change the flavor of milk.

What I Do

✔️ Milk in a clean, odor-free area.
✔️ Filter the milk immediately after milking.
✔️ Chill it to 40°F (4°C) or below within 30 minutes.
✔️ Wash and sanitize all equipment after every use.
✔️ Store milk in clean glass jars with tight-fitting lids.

> 🌿 ***Sheri Ann's Homestead Tip***
>
> *Fresh goat milk should taste clean, mild, and slightly sweet. If someone tells you they don't like goat milk, chances are they've never tasted properly handled fresh goat milk.*

My Cream Won't Separate

Possible Causes

- Goat milk naturally has smaller butterfat globules than cow's milk.
- The milk wasn't refrigerated long enough.
- Your doe may produce naturally homogenized milk with a very thin cream line.
- The milk was shaken before separating.

What I Do

✔️ If I'm skimming cream by hand, I refrigerate the milk for 24 hours before removing the cream.
✔️ If I'm using my cream separator, I separate the cream immediately after pasteurization while the milk is still warm, before cooling it.
✔️ I don't expect the thick cream line that cow's milk produces.

Troubleshooting Guide
Common Goat Milk Questions (and How I Handle Them)

🌿 *Sheri Ann's Homestead Tip*

If you plan to use a cream separator, don't cool the milk first. Warm milk separates much more efficiently.

My Butter Won’t Come Together

Possible Causes

- The cream is too cold.
- The cream is too warm.
- There isn't enough cream in the mixer.
- The cream hasn't been churned long enough.

What I Do

✔️ Let the cream warm to about 55–60°F before churning.
✔️ Be patient. Sometimes it feels like nothing is happening - and then suddenly the butter separates.
✔️ Don't stop once whipped cream forms. Keep mixing.
✔️ Drain off the buttermilk and rinse the butter well with cold water before storing.

🌿 *Sheri Ann's Homestead Tip*

Don't give up too soon. Almost every batch reaches a point where you think it's never going to happen - and then, almost like magic, butter appears.

My Cheese Didn’t Turn Out Right

Possible Causes

- Incorrect milk temperature.
- Too much or too little rennet.
- Curds were stirred too aggressively.
- The milk was overheated.

What I Do

✔️ Use a reliable thermometer.
✔️ Follow recipe temperatures carefully.
✔️ Handle curds gently.
✔️ Accept that cheesemaking is a skill that improves with practice.

Troubleshooting Guide
Common Goat Milk Questions (and How I Handle Them)

🌿 ***Sheri Ann's Homestead Tip***

Even batches that aren't picture-perfect usually taste wonderful. Don't judge your success by appearance alone.

My Goat Milk Soap Got Too Hot

Possible Causes

- The milk or oils were too warm.
- The mold was insulated too heavily.
- The natural sugars in goat milk caused the soap to heat quickly.

What I Do

✔️ Freeze or partially freeze my goat milk before adding the lye.
✔️ Soap at lower temperatures.
✔️ Skip insulating the mold unless the recipe specifically recommends it.
✔️ Check the soap during the first few hours in case it starts to overheat.

🌿 ***Sheri Ann's Homestead Tip***

Goat milk soap behaves differently than water-based soap because of the natural milk sugars. That's completely normal.

My Frozen Goat Milk Looks Differently After Thawing

Possible Causes

- Fat separation during freezing.
- Ice crystals breaking the emulsion.
- Normal changes in texture.

What I Do

✔️ Thaw frozen milk slowly in the refrigerator.
✔️ Shake or stir well before using.
✔️ Use thawed milk for drinking, baking, cheesemaking, or soapmaking unless the quality has noticeably declined.

Troubleshooting Guide
Common Goat Milk Questions (and How I Handle Them)

🌿 ***Sheri Ann's Homestead Tip***

A little separation after thawing is perfectly normal. It doesn't mean the milk has gone bad.

One Last Thought

If there's one thing I've learned from raising dairy goats, it's that every season teaches me something new. There isn't a homesteader out there who hasn't had butter refuse to churn, soap that didn't quite set, or cheese that didn't turn out exactly as expected.

Those aren't failures.

They're part of learning.

Give yourself permission to experiment, keep good notes, and try again. Before long, the things that once felt intimidating will become second nature - and you'll probably find yourself helping the next beginner who's just getting started.

My First Dairy Notes

From the Milking Stand to the Kitchen

Milk Production

Date	Doe	Amount	Notes

Projects I Tried

- ☐ Butter
- ☐ Cheese
- ☐ Soap
- ☐ Cajeta
- ☐ Freeze Drying
- ☐ Yogurt

Things I Learned Today

Next Project I Want to Try

Part Nine: What's Next?

Every new skill begins with one gallon of fresh goat milk.

Congratulations! By now you know how to safely handle fresh goat milk, store it, and begin turning it into useful products for your home. You don't need to master everything at once. Pick one project, enjoy the process, and build your confidence one step at a time.

Your Goat Milk Learning Journey

■ **START HERE**			
↓			
■ Goat Milk Butter	Your first dairy project.		
↓			
■ Easy Homemade Cheese	Build your cheesemaking skills.		
↓			
❄️ ■Storage & Preservation	Refrigerate, freeze, and freeze dry.		
Goat Milk Soap	Use every drop beyond the kitchen.		
Continue Learning	**Explore more recipes and tutorials.**		

Remember...

↓■ Every gallon of fresh goat milk has a story to tell. Some days it becomes butter. Other days it's cheese, cajeta, soap, orsomething completely new. Keep learning, keep experimenting, and most of all, enjoy the journey.
↓■

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The Girls Behind This Guide

Every lesson in this guide began with a goat.

Some of these girls are no longer with me, while others still greet me at the gate every morning. Each one has taught me something different - not just about raising dairy goats, but about patience, perseverance, and slowing down long enough to appreciate the little moments that make homesteading so rewarding.

When people ask me how I learned to make butter, cheese, soap, and everything else in these pages, the answer is simple.

My goats taught me.

Each one, in her own way.

🐐 Darla

Nubian × Alpine Cross

The one who started it all.

Darla was my very first dairy goat, and looking back, I can honestly say none of this would exist without her.

She taught me how to milk a goat, but more importantly, she taught me patience. Like most beginners, I wasn't very fast or very graceful at first. Thankfully, Darla was patient enough to let me learn.

She also had quite the personality. Any time I picked up a camera, she somehow managed to end up right in front of the lens. More than once she "photo bombed" pictures that had nothing to do with her. I learned pretty quickly that if the camera came out, Darla wasn't far behind.

Everything in this guide traces back to the day she walked into my life.

🐐 Sugar

Nubian × Alpine Cross

The ballerina.

Sugar came with her name, and it couldn't have suited her better.

She was one of the sweetest goats I've ever owned, but she also loved showing off. One of my favorite memories is watching her stand on her back legs with one front leg stretched gracefully into the air like a ballerina. She seemed so proud of herself.

She was also incredibly vocal. Whenever she spotted me, I'd hear her calling across the pasture as if she were saying, "Mom!"

The Girls Behind This Guide

Sugar also taught me one of the hardest lessons every goat owner eventually learns - you can never be too careful about what a collar can get caught on. That lesson changed how I manage my herd to this day.

She was a wonderful mother, and I still miss hearing her call to me.

🐐 Spice

Nubian × Alpine Cross

Family comes first.

Spice and Sugar were sisters, and together they made quite the pair.

One of the memories that always stands out is when Spice had triplets. Sadly one did not make it. Watching her care for her babies and everyone else’s babies at once reminded me just how capable dairy goats really are.

She may not have been the loudest or the most demanding goat in the herd, but she quietly showed me how resilient and dependable a good doe can be.

Sometimes the biggest lessons come from simply watching.

🐐 Baileys

Registered LaMancha

The herd manager.

Baileys likes to keep everyone in line.

She's a little standoffish at first, but curiosity usually gets the better of her, and before long she's right in your personal space trying to figure out what you're doing.

She's also the undisputed boss of the herd. If someone gets out of line, Baileys is usually the first one to restore order.

She recently reminded me of another important lesson when she head-butted me after I bent down in front of her.

Let's just say...I won't do that anymore.

Baileys has taught me to respect goats for exactly what they are - strong, intelligent animals that deserve both kindness and common sense.

The Girls Behind This Guide

🐐 Velveteen

Alpine

Always in overdrive.

If there is something to climb on, Velveteen will find it.

She's constantly in motion, endlessly curious, and always convinced that whatever I'm doing probably involves her.

Despite all that energy, she absolutely loves being petted. Underneath all the excitement is a sweet goat who simply wants attention.

She reminds me every day that goats are far more athletic than most people realize.
If you think a goat can't reach something...

Think again.

🐐 Taboo

Registered Nubian – Candyman Bloodline

Still writing her story.

Taboo is the newest member of my dairy herd, but she's already teaching me plenty.

When I was looking for another dairy goat, I specifically wanted a doe from the Candyman line because of its reputation for excellent milk production.

She hasn't disappointed.

While raising her own doeling - and even helping feed a buckling that isn't hers - she has consistently produced around three plus pounds of milk a day with wonderful butterfat.

She's sweet.

She's shy.

She's gentle.

And I have a feeling she's only beginning to show me everything she's capable of.

I suspect you'll be seeing a lot more of Taboo in future articles, recipes, and videos.

The Girls Behind This Guide

Every Goat Leaves a Legacy

Although Darla, Sugar, and Spice are no longer with me, the lessons they taught continue every time I step into the milk room.

Baileys, Velveteen, and Taboo are carrying that story forward, reminding me that every goat has a unique personality, every lactation season teaches something new, and every gallon of fresh milk is another opportunity to learn.

This guide is dedicated to all of them.

Because if this guide has taught you anything, it's because these girls taught me first.

Until Next Time...

When I brought home my first dairy goat, I had no idea how much she was about to change my life.

At the time, I simply wanted fresh milk for my family. I wasn't thinking about making butter, cheese, soap, cajeta, or writing a guide like this one someday. I certainly wasn't imagining that years later I'd still be learning something new every kidding season.

Looking back, I'm grateful I didn't know everything that was ahead of me.

If I had tried to learn it all at once, I probably would have been more overwhelmed than I already was before I ever got started.

Instead, I learned one skill at a time.

First, I learned how to milk a goat.

Then I learned how to care for fresh milk.

Then I made my first batch of butter.

After that came cheese, soap, and so many other projects that grew from one simple bucket of milk.

Some things turned out beautifully the first time.

Others...well, let's just say they became learning experiences.

And that's okay.

Homesteading isn't about being perfect.

It's about being willing to try, learning from your mistakes, and enjoying the journey along the way.

If you've made it to the end of this guide, I hope you're feeling excited rather than overwhelmed.

Don't worry about making everything.

Don't feel like you need to buy every piece of equipment.

Don't compare your beginning to someone else's years of experience.

Start with one gallon of fresh goat milk.

Drink a glass.

Make a batch of butter.

Try a simple cheese.

Learn one new skill.

Then another.

Before long, you'll realize that your confidence has grown right alongside your skills.

I also hope you'll come back and visit me at ExperimentalHomesteader.com. I'll continue sharing new recipes, tutorials, ideas, and the lessons I'm still learning from my own herd.

Homesteading is a journey, and I love being able to share mine with you.

Most of all, thank you.

Thank you for spending your time with me.

Thank you for letting me share a little piece of my homestead with you.

And thank you to the girls who made this guide possible - Darla, Sugar, Spice, Baileys, Velveteen, and Taboo. Every one of them has taught me something, and because of them, I've had the privilege of sharing those lessons with you.

I hope one day you'll look back at your own first dairy goat and realize she taught you far more than how to milk.

Happy homesteading,

Sheri Ann Richerson

ExperimentalHomesteader.com

P.S. I'd love to see what you're creating with fresh goat milk!

Share your projects and tag @SheriAnnRicherson #ExperimentalHomesteader on social media, or stop by ExperimentalHomesteader.com and let me know what you've made. Hearing from readers is one of my favorite parts of this journey.