

# This Just In

## Some very special goat & a great story

[Phillip Paine is primarily a pigeon farmer](#), but his interest in breeding practices led to an interest in [thoroughbred race horses](#), and his interest in thoroughbred race horses led to the purchase of a few goats.

Phillip subscribes to the common practice of pairing stable goats with race horses, the belief being that the presence of the goats help keep excitable thoroughbreds calm. H.L. Mencken had a theory that this is where the term "getting one's goat" derived from. "If an unscrupulous gambler were to arrange for the removal of a certain goat from a certain horse's stall the day before a race, the horse might be so flustered by the absence that it would lose the race. The gambler would thus have 'gotten the horse's goat.'"

Well, the whole horse-companion-thing apparently didn't work out, because we've got Phillip's goat. (This goat in particular, became rather uncivil with Phillip). The meat of this Boer goat has a creamy quality, and a richness that a younger goat doesn't have. Chef Paul Canales will use the loin to make a *carne cruda* and the shoulder will be braised and served *al diavolo* over *spaghetti*. Both will be on the menu through the weekend **starting tonight**. (Call 510-547-5356 for reservations, or [reserve online](#).)

The legs were used to make *violino*, and have just begun their curing process to be ready at some magical date in the future.

