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# AVA NEWSLETTER

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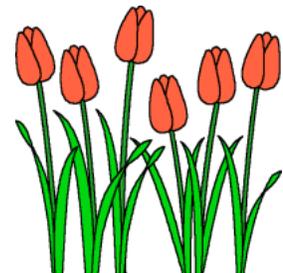
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## Spring is just around the corner and it will soon be time again for spring vaccines and deworming.

Remember, if it is the first time the animal has ever been vaccinated, they must receive a booster 2-4 weeks after the initial vaccination. Also, some animals may have an acute anaphylactic reaction to the vaccine components, so be sure to keep Epinephrine on hand just in case.

If you have any questions or would like us to design specific protocols for your herds talk with your veterinarian.

Everyone's busy these days, if vaccinating your herd just isn't something you have time to do, we would be happy to do it for you.



## A new bill introduced to the New York State Legislator aims to make yogurt the official NY state snack!



The idea came from the 4<sup>th</sup> grade class taught by Mr. Craig Schroth at Byron-Bergen Elementary School (one of these great student minds is the son of our very own, Dr. Keith). Follow this link to the article in the Batavian Daily News for the full story:

[http://thedailynewsonline.com/news/article\\_54501678-abf5-11e3-84f4-0019bb2963f4.html](http://thedailynewsonline.com/news/article_54501678-abf5-11e3-84f4-0019bb2963f4.html)

This bill would effectively symbolize support for farms, the dairy industry, the yogurt industry, and the economy in our area. Please take a few moments and contact via phone or mail your local Representatives and Senators and ask them to **support bill S6695 in the Senate and bill A8994 in the Assembly.**

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## Cool Colostrum Quickly

None of us would deliberately feed a calf anything that would make her sick. But, sometimes we get too many calves with scours that last more than a day or two.

Why? We forgot to cool freshly milked colostrum quickly enough. It turned into bacteria soup. When fed to a newborn calf, the contaminated colostrum made her sick. Or, worse, she died.

Did you remember that at a cow's body temperature coliform bacteria in colostrum could double in numbers every twenty minutes? That means a bucket of colostrum left sitting in the milk house for two hours after milking during the coming warmer months may have a bacteria count of about 1,000,000 colony forming units per milliliter (cfu/ml).

What can we do to prevent feeding this "bacteria soup" to newborn calves? Get the colostrum chilled as quickly as possible. Our goal is to chill to 60° within 30 minutes after collecting. That will extend the time for coliform bacteria to double once to 150 minutes. Compare that to only 20 minutes doubling time at cow body temperature.

Do you have access to a freezer? Make an ice bath. Nursing bottles or any kind of two-quart containers filled with warm colostrum placed in an ice bath will chill to 60° in 30 minutes.

Cannot manage an ice bath? An inexpensive source of plastic bottles is soft drinks (Mountain Dew, Coke, Pepsi all sell 20 ounce (591ml) bottles. Clean them up. Fill them only  $\frac{3}{4}$  full however so that freezing does not burst them. Add them at the rate of two ice bottles to 4 quarts of colostrum. The ratio is one part ice to four parts colostrum.

Yes. That is correct. After making sure the outside of the bottles are clean pop them right into the colostrum. At that ice:colostrum ratio the colostrum will be down to 60° in 30 minutes. Then it can go into either the refrigerator or freezer.

While it is not easy in March to imagine the hot summer days in July and August, these methods of chilling colostrum will work then, too.

One last note. Placing body-temperature colostrum directly into either a refrigerator or freezer will not chill it rapidly enough to slow down bacteria growth for the first several hours. Refrigerators and freezers excel at keeping colostrum cold; they do not have the cooling capacity to chill colostrum rapidly enough to prevent bacteria growth in the 80° to 100° range.