

## **MARCH 2024 NEWSLETTER**

## **WVS Trivia:** How Well Do You Know Your Vet?

We held our Christmas party this past weekend in mid-February. Yes, we realize it's a little after Christmas. We plan it that way to avoid all the important family obligations of the season. New this year our office staff came up with a trivia game. Needless to say, we all learned a LOT about each other. Some were quite baffled on how little they knew. Of course, with competitive people like our vets, the trivia instantly became a contest as the dinner tables became teams. No team had 100 percent correct. While some of our vets' closest friends are their farmers, we are wondering... how well do you really know your vet? You get two clues!

1. I went to high school with the famous country music star Joe Diffie. My high school baseball team played in the state tournament.

2. I am a black belt in taekwondo. I have 14 plants in my house.3. I was on my high school's homecoming court. I was named Mr.Congeniality of my graduating class.

4. I have 3 younger sisters. I broke my wrist when I was 3 years old.

5. I was thrown off a feed bunk when lightning struck a silo that was running feed out of it onto an elevator and into a pole shed. The cow standing next to me fell over dead and I woke up laying on my back in the alley. I played the viola in the symphony in college.

6. I met my wife in vet school when we became anatomy lab partners. I trapped muskrats and mink for months to buy my wife's engagement ring.

7. One time I played a prank on one of my friends and he was detained by customs. I am a licensed bartender.

8. I met my wife in vet school. I went to Alaska last year.

9. I was a telephone operator for a few years. I have jumped out of an airplane.

**10.** I was a competitive water skier in college. I played guitar in a band in high school.

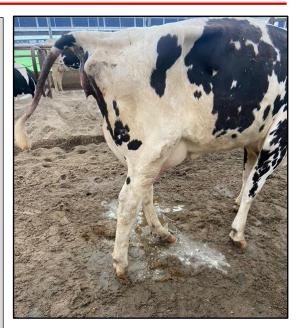
11. I am a first generation American. I had the longest ear of corn at the Dodge County Fair in 2014.

12. I participated in the American Birkebeiner this year. It was my fourth time in the Birke and it has been 41 years since I did it the first time. I have been to 10 countries outside of the United States.

13. One year on Christmas Eve I went bungee jumping in South Africa. My favorite chicken is named Shakira.

42. I have been in the northern most point in the United States. Last year I stabbed Nick in the hand with a needle through a cow's butt.15. I played trumpet in the marching band in college. I asked my wife to marry me during a snowstorm in the desert.

The answer key is on the back page. Enjoy!



## Spastic Paresis in Cows is Becoming More Frequent

The condition, Spastic Paresis (Elso Heel), has become more frequent in recent years around our area of practice.

The disease is a progressive neurologic disease that involves severe contractions of the Gastrocnemius muscle of the hind limb.

One or both legs can be affected. Animals will usually begin to show signs around breeding age. Affected animals will usually have very straight hind limbs. When standing the affected limb will usually stick out behind the animal with only the toe touching the ground. The animals will exhibit a stiff gate and have difficulty rising in freestalls.

There appears to be a multigenetic component to the disease. It is advisable not to breed these animals back or use the option of breeding to a beef sire to help stop the spread of these genetics. We are currently working on collecting data on affected animals so if your farm is seeing several let us know so we can help get that information.

Dr. Monty Belmer, WVS

## Dr. Al's Special Recipe: "Fresh Water Clams?"

A few weeks ago in the clinic, a farmer came in and several of us started discussing castration on bull calves. That discussion went several different ways and at one point sparked a memory of mine that included testicles and a wonderful recipe. I've had a lot of laughs over the years with my, "freshwater clams." Enjoy the stories below and read to the end to learn the recipe.

In 1977 I spent 8 weeks working for a single veterinarian practice in Wellsburg Iowa. I ended up there because my family still had friends from when my grandfather, born in the 1890's, grew up there.

Wellsburg was a busy little prairie community and the agriculture, which today is totally cash crop, was a mixture of small beef, dairy, and hog farms. I was there in the late fall so beef calves were coming in off pasture, and we spent a lot of afternoons working calves through a chute. Beef calves were 300 to 500

pounds which meant we could fill a small pail with testicles. We always saved them and brought them to some family in town. I quickly learned how to clean and cook them, it's simple, and actually if I didn't tell you what you were eating, you'd think they were good.

The fun in Waupun started with a Saturday night birthday party for one of our dairy clients who was about my age. There were a lot of neighboring farmers at the party and a keg of beer or two. I deep fried the oysters in birthday boy's kitchen and told everyone they were freshwater clams. From then on, every time I cooked testicles, they were "freshwater clams." They were gone as fast as I brought them out of the fryer. The next day at Sunday dinner, one of the farmers, Ken, who had figured the ruse out, told his family at dinner about the freshwater clams. His wife, who had been at the

Dr. Al's Freshwater Clam Recipe

It helps to have larger testicles, at least 2 inches long or bigger, so 4month-old calves are best, which is not so common today. They need to be chilled before they are cleaned, the tissue is mushy if warm. Wash them right away, then throw them in a bowl of ice water. A single longitudinal cut through the fibrous covering and a little squeeze and the soft inner tissue shells out, almost like an orange. Then chill or freeze them until ready to cook. Cut them into small bite sized pieces that you can put a toothpick in, bread them with flour or use something like frying magic. Fry until brown, it only takes a couple minutes. They really have no flavor at all, so the breading and grease are the flavor. When serving, have shrimp dip or ranch dressing to dip them in.

"I quickly learned how to clean and cook them, it's simple, and actually if I didn't tell you what you were eating, you'd think they were good,"

party, and maybe drank a little too much, and ate clams, lost Sunday dinner right there. I think she still holds a grudge.

At about that time, the clinic started having a Christmas party at the clinic. It was close to Christmas, we only had three vets, our clients were close to town, and they all stopped in for supplies frequently, so lunch and banter were fun. I couldn't resist, I gathered some clams and fried them up.

If you know Bill and Mary Bruins at all, Bill has the best laugh in the world, and somehow, he knew what

was being served, along with a lot of finger food. Mary really liked them, and every time she took a bite, Bill laughed harder and harder until he had tears in his eyes. I can make fun, but my wife and I thought so highly of them that they were in our will to raise our kids if we both died.

Dr. Al

The best was another Christmas

party. There was a dentist in town that had incredible Christmas parties every year at his farm on Tuttle Lake. It was for the kids, Santa arrived in a sleigh and each child got to sit on his lap and tell him what they wanted for Christmas. Activities abounded and so did the food, and with the dentist's wife as a co-conspirator, we cooked up the clams.

They were a resounding success and the dentist's wife took a plate around telling everyone, "Try these, Al brought them, they cost him \$7.00 a pound. They are freshwater clams." One of our dairy clients, figuring to get even for his vet bill, really chowed down. Evidently his wife found out, and he got some ridicule from the rest of his brothers, several of them also being our dairy clients.

WVS Trivia Answer Key	
1. Dr. Mark S.	9. Dr. Monty
2. Dr. Kelsey	10. Dr. Mike
3. Dr. Jeff	11. Dr. Jerry
4. Dr. Jackie	12. Dr. Tom
5. Dr. Ralph	13. Dr. Emma
6. Dr. Al	14. Dr. Molly
7. Dr. Wade	15. Dr. Nick
8. Dr. Mark W.	