



OCTOBER 2021 NEWSLETTER

WVS Updates:

- Dr. Kolby and Dr. Jackie are branching out: If you haven't heard yet, the McIntyre's are purchasing a veterinary practice in Randolph. Jackie has decided not to come back after her maternity leave and Kolby will be leaving before the year end. We are looking for replacements, but in the meantime, please be patient with our staffing shortage. We only want to hire excellent replacements.
- Matt Schaefer has a new Phone number: 920-344-8312. His old number was in a different area code and occasionally people would assume it was 920.
- Supply Update: We have a limited supply of Polyflex available at the clinic for the same price as the generic ampicillin. Unfortunately, this price is not available to drop ship so on drop ship the generic is the best value. Currently we cannot get regular penicillin and mastitis tubes are in short supply.
- Excenel, Zoetis and generic: For clients that have Leaders Edge contracts with Zoetis, you are directly reimbursed for the Excenel you purchase from Zoetis to bring your cost down to what the generic (Cefenil RTU) sells for. Zoetis has enabled us to provide Excenel at the same price as the generic for all our non-Leaders Edge clients (including drop ship clients) by reimbursing us, so we are only going to handle the Zoetis product while this program exists. The generic does not mix very well and there can be dosing issues. Multiple times the veterinarians have seen partial bottles with all the active ingredient on the bottom of the bottle. If not properly mixed, the first cow treated out of a bottle gets very little antibiotic and the last cow gets so much that there could be carcass residue issues.

- Just a thought on getting teat ends clean before you put a milker on. Would you be willing to touch your tongue to a teat end before a milker was attached? Did you ever take an alcohol wipe and pull it across a teat end after the teat was prepped? All the dirt on the end of the teat is going to end up in your milk and then in the consumer's milk and cheese.
- In all the discussion regarding diseases like Covid moving from animals to people, it's interesting that there are several instances in the United States (one here in Wisconsin) that Tuberculosis (TB) actually moved from a farm worker into cattle. With genetic fingerprinting, disease monitoring can be this accurate.

Emma wanted to go to the Fond du Lac fair and bid on some 4-H animal projects. I thought, "This will work out good. Emma does a lot of sheep and goat work for clients that go to the Fond du Lac fair and she's volunteering in the birthing barn along with Dr. Cass and Dr. Matt so what can it hurt? Emma's been here four years, she's exposed to WVS financials, she's levelheaded, and pretty frugal." Being frugal is of course true as far as it goes, with her own check book.

Actually, she didn't need a check book because she had a business credit card for purchasing gas. She bought a hog. It was the most expensive hog ever purchased by Waupun Veterinary Services. I guess someone needs to set the bar high. But then she bid on a goat. Not any goat, but a 68 pound meat goat that had to go to slaughter and was a showmanship champion. Almost 10 dollars a pound for a goat. I like goats, they're intelligent and can be friendly, and I think of them as pets. I told her to give it back to the kid that showed it. But it was already on the way to be butchered (fair rules) for another 2 dollars a pound. WVS got the bill for butchering. Of course, there was no way Emma was going to eat a goat, or anyone else in the clinic for that matter. We were counting on Monty (he's kind of a meat and potatoes kind of guy) but when he heard the goat meat was ready to be picked up, he just kept laughing.

When I was a kid and I hunted and trapped, my mom (she was a saint) would cook anything I cleaned. That included muskrat, opossum, woodchuck, snapping turtle, raccoon, and mourning doves. I've eaten cougar and in Sweden I even tried horse. Everything I listed is on my list of never eat again. I've tried almost everything that flies and has a season; grouse, pheasant, turkey, and selected ducks are edible. I can honestly say I've never tried goat but I guess I have an opportunity. I'm waiting for feedback from Monty on whether I should go for it.

If you see Emma on the side of the road out of gas, it's because her credit card has been declined

I lost a button on a shirt the other day and I asked my wife about it. She had a few buttons, but I remember my mom taking every single button off of every piece of clothing before it became a rag, and she had a cigar box full of hundreds of buttons. Anyone else remember that?

