

S E P T E M B E R 2 0 1 3

the

CREAM Newsletter

Introducing the UNH CREAM class of 2013-2014!



What's Inside:
New CREAMer Bio's!
Learning the Ropes
Fun Cow Facts



We are udderly excited to
present the next generation of
CREAM!

Did you know?

-It takes 12 pounds of whole milk to make one gallon of ice cream!

-Cows drink about a bathtub full of water and eat around 40 pounds of food a day!

-A cow stands up and sits down about 14 times a day!

Hana Krauss

*What is your major, and what do you intend to do with it when you graduate?

My major is Biomedical Science, pre-vet. I want to go to vet school and start a large animal vet clinic.

*What interested you about CREAM when you applied?

I wanted more experience with cows and how dairy farms are run, because there are a lot of dairy farms in my area and they will be my most common species to work on.

*Do you have any previous experience with dairy cattle? If so what?

I spent time at dairy farms with my vet. We did pregnancy checks, de-horning, birthing, and other regular work. I also helped my sister hand milk when she was in college for one of her internships.

*What's your favorite part of CREAM so far?

My favorite part of cream is well... all of it. I like getting to know new CREAMers, I like working with the cows and running the equipment. There is nothing that I don't like so far.

*What do you hope to gain from the CREAM program?

I hope to gain a better understanding of the terminology, science of reproduction, and financial workings of a dairy farm.



Jenna Brown

*What is your major, and what do you intend to do with it when you graduate?

I am a Thompson School Dairy Management major, and hope to someday own a diversified farm.

*What interested you about CREAM when you applied?

Getting to be able to manage a herd of cows with a group of people.

*Do you have any previous experience with dairy cattle? If so what?

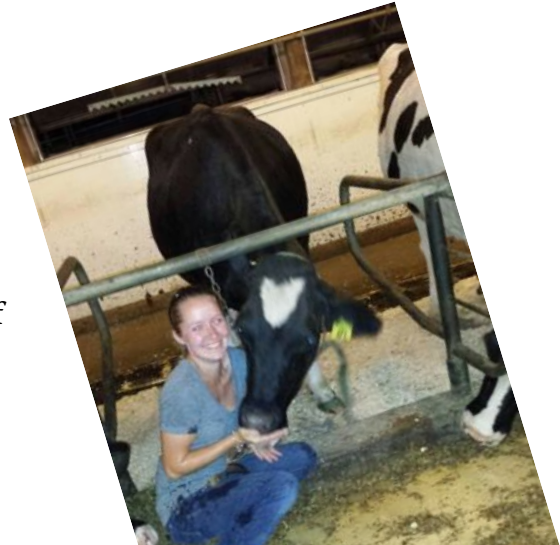
I have working steers so that is my experience with cattle. I started working at Jones' Dairy farm in Chichester, NH last spring and am still currently working there.

*What's your favorite part of CREAM so far?

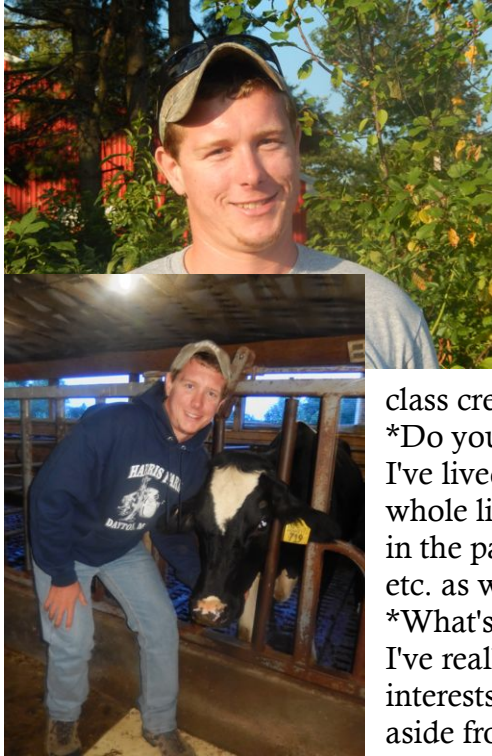
I like getting to meet new people interested in cows and it's fun getting to work with different people as well, since the Dairy Management major is a small group of people.

*What do you hope to gain from the CREAM program?

I hope to gain more knowledge on feed, breeding, and overall care of cows. It's also interesting to be able to compare two different milking styles from CREAM and where I work now. So ultimately I can also compare many ways to do things on the farm.



Jake Harris



*What is your major, and what do you intend to do with it when you graduate?

I am an Integrated Agriculture Management major. After I graduate, I plan to go back to my family's farm and use my education to improve and build upon the farm's current operations, including the dairy, beef, and small grain businesses.

*What interested you about CREAM when you applied?

I liked the idea of gaining real-world experience in managing a dairy herd away from home and I think it could help me in the management of my herd at home. I also liked the idea of getting class credit for milking cows.

*Do you have any previous experience with dairy cattle? If so what?

I've lived and worked on my family's diversified dairy and beef farm my whole life. I have become increasingly involved with the dairy and beef aspect in the past couple of years, helping with the daily chores of milking, feeding, etc. as well as helping to manage herd health and raise youngstock.

*What's your favorite part of CREAM so far?

I've really liked meeting and working with other students with similar interests and getting a real-world look at all aspects of managing a dairy herd aside from the one at home.

*What do you hope to gain from the CREAM program?

I'm hoping to gain a broader look at the dairy business by getting the first-hand experience managing a dairy herd that I have no prior experience with along with the experience of not only learning more about managing a dairy herd, but learning from and teaching other CREAMers as well.

Megan Roed

*What is your major, and what do you intend to do with it when you graduate?

BMS: Medical Microbiology with Pre-Vet Emphasis. I plan to either become a vet, or work with the government/pharmaceutical companies, like BD or something like Antech.

*What interested you about CREAM when you applied?

I love animals. I also missed working at my horse barn back home. I loved what the course had to offer and how the course is run by students (for the most part).

*Do you have any previous experience with dairy cattle? If so what?

Absolutely none! haha

*What's your favorite part of CREAM so far?

Doing the hands-on work with the animals, and the separate committee's we are put into.

*What do you hope to gain from the CREAM program?

Experience with dairy cows and some experience with what it's like to run a business.





You Say Data Ranger, I Say Red Box of Death

A bulky red box with wheels looms in the distance as the new CREAMers approach the make shift obstacle course. This “initiation” course was created by last year’s CREAMer’s who have already tackled that large red beast and have used it to feed countless cows, countless of times. This so called beast, is none other than “The Data Ranger”. Its large rectangular shape makes it impossible to see the path in front of you, facing the new CREAMer’s with a difficult task. Completing this obstacle course quickly and without fail is of the upmost importance. New CREAMer’s shake from the sidelines with nervousness as their turn

to drive the data ranger approaches. The first CREAMer steps up to the plate, confident and proud. This CREAMer’s done this before, as he’s already worked at the barn with the research team. Instilling false confidence in all of us, the second CREAMer steps up. Her attempt did not go as smoothly. The data ranger jerked and jolted as she got used to the gas pedal. It swerved and swayed through the obstacle course, crushing the obstacles in its path. Luckily, she made it out alive. The rest of CREAM class had similar trials, but we prevailed and accepted the love-hate relationship we are bound to have with “the beast”.

Learning the CREAM herd diet!



The advisors showed the current CREAMer’s samples of each ingredient, to practice identifying them! Some of the ingredients include soybean meal and corn silage.

Scavenger Hunt!

Current CREAMer's participated in a traditional scavenger hunt to test their knowledge on barn chores and placement of things in the barn. The creamers were separated into four groups and given a list of items which could be found throughout the barn. They were asked to take pictures with each item, and were told that the first group to finish would get bonus points, and the winners would get food. This promise of food, as you can imagine, put a lot of pep in their step. CREAMer's were seen running around the barn like crazy mad men, snapping pictures here and there. Those that couldn't find certain items, hoped to earn creativity points by making puns. These points however were not accepted. In the end, the CREAMer's sat back in the classroom, full of sweat, awaiting the results. The lucky winners of homemade cookies were Jerica R., Devan C., Emily R., Megan F., Chelsea A.



Thanks for reading!

Check out our website!

www.unh.edu/cream



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