

The CREAM Chronicles



Fall Semester 2019
Volume 1, Issue 1

Check out our special interest articles...

- Meet our CREAMers on pages 8 through 10
- Read about our biannual hoof trimmer visit on page 5 to 6
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“Every CREAM class goes through the same song and dance of trying to come up with fresh ideas to implement into our chores and meetings and we are no exception.”



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<https://mypages.unh.edu/unhcream/home> to see what we do next!

Initiative or Bust

Written by Hannah Weber

Initiative is defined as the power or opportunity to act or take charge before others do and, in a class where initiative can make or break your grade, you could say it is a big deal. It is such a reoccurring mantra, that we even have a cow named Initiative (#898).

Unlike other classes where you rigorously study and take grueling exams to get your final grade, CREAM is based on peer grading. There are several main factors that are involved when evaluating your peers. You are graded on how well you perform during chores, committee meetings, business meetings, and what initiative you have shown in the class. It can feel like you are under pressure at times to go above and beyond or it can feel strange to humbly brag about what you are working on, but these are the skills that we will utilize in the real world. In the future, displaying our hard work and creative thinking is what will push us over the edge in the workplace and make us unique.

Every CREAM class goes through the same song and dance of trying to come up with fresh ideas to implement into our chores and meetings and we are no exception. Here are a few examples of said revolutionary ideas.

Rachel Luddy was struck by brilliance during a business meeting earlier in the semester. She realized how long it took each of the committees to report their findings on the white board, while having to share one functional marker may I add, and she decided that enough was enough. Rachel took advantage of our cutting age technology (an old projector) by making a PowerPoint presentation. This slideshow could be shared to anyone with a laptop, this way each committee could create their own slide indicating their findings instead of taking up valuable time writing on the board. Tara Henshaw, our office manager, also showed initiative that is unique to our CREAM class by scanning our important paperwork into the computer rather than keep numerous copies around that were cluttering our office space. She has done a great job keeping us more organized. Tara is also a founding member of the Sunshine Committee that aims to boost morale and positivity among CREAMers.

Jeanne Marie is another CREAMer who had the revolutionary idea to do a Yankee Candle Fundraiser this year. In the past, CREAM classes have struggled with raising money, but thanks to Jeanne Marie, this radical idea has already allowed us to raise over seven hundred dollars.

Check out the Yankee Candle link on page 12. With this extra money we can expand our education by going on field trips and participating in activities.

One of the best parts about CREAM is watching the people around you come up with some seriously great ideas. And contributing your own! In just one semester there has been countless displays of brilliant minds at work coming up with these new initiatives. I could go on and on about all the great things my class has accomplished, but these are just a **few** of the initiatives shown by my Cream class.

Youth Dairy Expo

Written by Hannah Weber

On October 26th, some members of our CREAM class participated in the annual Youth Dairy Expo event that the UNH Dairy club always throws together. Those CREAMers included Hannah Majewski, Jeanne Marie Cassidy, Jillian Broadhurst, and Natalie Roth. The purpose of this event was to expose children from all over the New England area to the dairy industry. There were several workshops and activities to engage the young minds and get them interested in the farm lifestyle. Some of the workshops included dissection of a cow rumen, educational jeopardy, and diagramming the anatomy of a cow as seen in the picture to the right. Youth Dairy Expo is a great way to inspire the next generation to stay involved in the dairy industry.



The Grad Panel

Written by Jillian Broadhurst

This fall, the CREAM class decided to organize another graduate student panel to hear about the up and coming innovative work being conducted by our graduate students this year. Featured guests included Eric Hatungimana, a PhD candidate from **Rwanda**, Mohammad Ghelich Khan, another PhD candidate from **Iran**, Patrick Yu Zang, a PhD candidate from **China**, Jaa Paulo, a **Brazilian** PhD candidate, and Luiz Enrique, a post-doctorate from **Brazil**. While we were expecting to hear about research and the educational journeys of the panel, the class was quite unexpectedly also treated to a vibrant contrast of cultural representations unfolding before our very eyes. In answering our questions, the panel members unknowingly exhibited each of their strikingly different cultural backgrounds and differences.

The panel began by answering some basic questions about their respective areas of research and what led them to their graduate degrees at UNH. As the night went on, the class was presented with a comparison of the dairy industry on an international scale.

What are the differences in dairy nutrition between the U.S. and your respective home countries?

For Eric, he made it clear that the differences were huge: in Rwanda, he related, nobody is formulating sophisticated diets as we do for our herds in the US. If anything, he has seen a few farms where they attempt to formulate rations, but they are poor at best. Livestock owners typically feed whatever is available, which is typically forage-based feeds, as concentrate is expensive and limited within the country.

In contrast, for Mohammad, farms in Iran are far greater in size. He said that there are really no family-based farms--most are industrial operations with 2-300+ cows. The country is dry, which limits feed options and overall feed intake. He did note, however, that a lot more alfalfa is used in Iran than the US. Although he says that Iran does not balance diets to the extent that we do here, the production levels and milking systems are about the same.

In China, Patrick communicated that the biggest challenge is the lack of good-quality forages due to land shortages. As a result, an abundance of grain and other feedstuffs is imported from the US. There is also a lot more regulation in China as to what farmers must feed: it is policy, for example, that all farms are required to feed alfalfa. Patrick said that nutritionists are relatively nonexistent in China, and their smaller-scale dairies of around 20-30 cows on average have about half the production as we do in the US. Patrick related that the country is moving away from small dairies and towards large farm operations as the dairy industry builds, however, with the largest farm possessing about 50,000 cows and the largest one in the works projected to be a whopping double that size. He therefore predicts that production in China will soon equate to US levels.

Jaao and Luiz spoke together about Brazil. They said that beef and milk production is primarily pasture-based, and the prevalent rain in the country allows grass and other forages to grow abundantly for feed sources. Brazilian farmers produce a lot of corn and soybean as well, and they said that they are able to formulate diets as we do in the US. In Brazil, they claimed that there is a mix of high-intensive farms and smaller operations of around 50 cows.

What were the most difficult parts of transitioning from your home countries to educational programs in the U.S.?

For Eric, the U.S. is a “different world” and quite the adjustment. Learning English was difficult for him, causing him to often reply “yes” in response to a question before even hearing what was asked, or to be served a bag of chips at restaurants when he thought he was ordering french fries. Despite this, however, Eric was pleased by the positivity of American culture and that people around him always seemed to be willing to help. In the lab, Americans work “too fast,” and he had to adjust to a quicker-paced schedule with more structure and advanced planning.



From left to right: Eric, Mohammad, Patrick, Jaao, and Luiz

In response to Eric's comments, Mohammad comically sighed in disagreement. "They are not fast! I think US people are very slow!" he lamented, showcasing the cultural differences in the workplace between Rwanda and Iran. Mohammad states that the educational systems in Iran and the US aren't much different, so he experienced less of an educational challenge. Culturally, however, he said was a different story: it being far too cold here, the smaller cities, and less personal interaction as everyone looks down at their phones are some of the challenges that he said he still struggles with after six years.

In Patrick's opinion, students work harder during their early education in China than we do, but the U.S. educational system levels out to a higher caliber in college. Akin to the words of the others, one of Patrick's greatest challenges was learning English. He began his English studies in middle school, which made mastering English even more difficult, and said that he struggles with email etiquette, pronunciation, or ensuring that his students understand him when he TA's classes. "I don't think I will be able to speak as good English as my wife until death," he joked.

"The U.S. is a 'different world' and quite the adjustment."

During Jao and Luiz's explanation, the class's hearts went out to the pair after hearing about differences in workplace atmosphere between Brazil and the U.S. While speaking English was also a hurdle for these two, they said that their coworkers were quite understanding, and this challenge was overshadowed by the lack of communication they experienced here. While introductions are the norm in Brazil, Jao said that here he has often been required to perform his work around the farm but did not know many of the other employees he came into contact with. He found that his studies here were more independent, relating that it was more of an "it's your project, go figure it out" type of deal, rather than a collaborative effort. Luiz echoed some of Jao's statements, saying that he used to have a lot of friends back home and "was always doing a big barbeque or something every weekend," and that work here was much more individually-based. Needless to say, by the end of the night, the CREAM class had invited the two to a future barbeque event.

The panelists ended the night by offering some advice to the CREAM class on pursuing graduate school, including the importance of being able to research and write well, the necessity of managing people and time effectively, and the benefits to an independent and flexible schedule. On behalf of the entire CREAM class, thank you to our panelists for taking the time to come out and give us students a window into your work, cultures, and personal stories in a captivating night.

The Return of the Hoof Trimmer

Written by Jillian Broadhurst

The sound of saws grinding and confused cows protesting their predicament was in the air for the biannual hoof trimming event on October 23rd. To prevent excess hoof growth and the secondary complications that would arise, the ladies get the spa treatment about every six months. Preparing the entire barn to receive their hoof trimming is quite the feat for farm staff, so it is typically done when students are still in school and can be available to help. Nearly all of the adult cows receive trims, which meant that the hoof trimmer needed to tackle about 100 cows in the barn all before milking time: the race was on.

And who was this mysterious miracle worker, you ask? None other than Anthony Vinton of Vinton Hoof Trimming. He is a professionally-trained trimmer who has been frequenting the Fairchild Farm for the past several years, and it was clear that he knew how to get the job done. Each string was let up into the holding area, and then a few cows at a time were corralled by farm staff into gates which led to the outdoor pen to await their turn—quite unwillingly the majority of the time. Here, Anthony's hoof trimming chute was ready to go. This large and complicated piece of machinery takes approximately half an hour to even set up, and if I were a cow, I would probably wonder what this gigantic hunk of metal was myself. Cows step onto the platform of the machine, where they are then raised to stand a few feet above the ground for the procedure.

Previously, tables were used which required the cow to lie on her side— “controlled cow tipping,” as barn staff member Mark Trabold put it. This inevitably aggravated the cows more and took longer, so the new machine which allows the cows to stand upright has gone a long way to increase the efficiency of the process.

Anthony had a good flow going to get the job done: starting with the front left foot and systematically moving to the rear right, rear left, and front right foot, he harnessed each leg one at a time into the machine and used a large Dremel to hack away at the hooves, quickly revealing a clean layer of keratin after a few brisk swipes (see photo below). Anthony may have made the task appear simple, but Mark explained that it is important to be very careful and keep the grinder at the right angle, as this tool can be very fast and could cut through the hoof too quickly. If any abscesses, ulcers, or other peculiarities were found, Anthony placed a block, wrapped the foot or cleaned out debris with a pick. Meanwhile, the cows stand in the chute with minimal fuss, seemingly unaware of what was happening to them. Astoundingly, each cow was completed and lowered from the chute in a matter of five minutes with Anthony’s expertise.

As Anthony worked, he described how he got into the hoof trimming biz. He attended a two-week hoof trimming school where he was able to learn the basics of his trade. He explained, however, that a large learning curve is necessary to do this job well and it takes a lot more experience than a two-week schooling. He said that it takes a while before hoof trimmers can realistically implement all that they learned in school, so it is quite the learning process. Additionally, Anthony attends re-training sessions every 2-3 years to keep himself sharp. In fact, he said that he was headed to Wisconsin in a couple weeks for a refresher course. I gleaned that like Anthony, the hoof trimming community as a whole seemed to be comprised of a dedicated and knowledgeable group of workers. Thanks to Anthony’s hard work, the barn was processed well before milking time and the cows were able to continue walk a little more comfortably. Until next April!

To learn more about hoof trimming, check out the Hoof Trimmer’s Association here:

<https://hooftrimmers.site-ym.com/default.aspx>



Calf Break!

Name: Everything (1062)

Birthday: October 13, 2019

Libra

Dam: Bagel (871)

Likes: Milk, Chin Scratches

Dislikes: Cold Weather, Loud Noises



Happy Fall Birthdays to:

Astrid (956) 9/28/17

Thumper (959) 10/07/17

Bambi (878) 10/13/15

Guac (920) 10/14/16

Sriracha (881) 10/28/15

Kanga (883) 11/15/15

Rabbit (965) 11/28/17

Fun at the Fair

Written by Natalie Roth

On September 26th, 2019, the CREAM class had the opportunity to visit the 143rd Deerfield Fair. As a class, we thought it would give us a chance to view some different types of cattle and bond not only as a class, but as friends. We were able to get hands-on experience working with a team of oxen, and even tried to get one of our classmates to sit on top of one! Throughout the night we also got to see some very large steers, beautiful show cows, and were able to eat all of the food we could imagine. Overall, it was a great activity to kick start our class and create new connections to one another. We hope to do more activities in the future to continue our growth!



Meet Some of the CREAMers ...



Hi, my name is Christian McKinnon. I am a junior dairy management major. I am also the president of CREAM. Growing up I did not live anywhere near a farm and had no farm experience at all. At the age of thirteen I visited my family's dairy farm in Ontario, Canada. Visiting the farm seemed like a once in a lifetime experience for a kid like me. There were so many elements of the farming world that I had never experienced before. The next year I visited again and fell in love with the work. From then on, I knew that I wanted to go to school to study to become a dairy farmer. Coming to UNH has been the best choice for my future. I have gained so much experience and learned so much. I currently live and work at the Fairchild Dairy barn on campus. I have been able to get the everyday experience of working on a farm here and it has really been such a valuable tool for me. After college I would eventually like to own and manage my own dairy farm. Being a part of the CREAM program has also been such a great experience for me because not only do I get the hands on experience at the farm, but I also make new friends and work together to learn the business side of running a farm, as well.



I've been gunning to be a veterinarian since I was five years old, but I never expected myself to be so interested in cows. My junior year of high school, I was accepted into the Seacoast School of Technology's Animal and Plant Science program. I remember being sat down at our desks for the first day, and my teacher opening up with a projection of the cow, and a diagram of its parts. I didn't know it then, but in hindsight it was game over from there. Our first unit was dedicated to cattle, and I remember the field trip that brought my class to UNH for dairy judging, among other things. What really fascinated me about the cow was its ruminant digestive system. It was through that class that I first heard about CREAM, and three years later I found myself at the start of my sophomore year at UNH taking Intro to Dairy Management. Two semesters later and I was in CREAM myself.



My name is Jeanne Marie and I am a junior in the BMS:MVS program. I have always loved animals and grew up working on a rescue horse farm. It was during my many hours there that I realized I wanted to one day practice veterinary medicine. I came to UNH with that goal in mind and when I learned about the CREAM program, I knew I had to participate. I had never worked with cows before coming to UNH but upon enrollment began taking as many courses as I could fit into my schedule and by spring of my sophomore year had been elected president of the UNH Dairy club. When not at the barn doing CREAM chores, I am active on campus with clubs and work. In addition, I do research in the MacManes lab studying bat population genetics and it is because of my undergraduate research experiences that I hope to not only earn my DVM one day but to instead complete a dual DVM-PhD program. CREAM so far has been such an amazing experience that is driving me out of my comfort zone in ways I didn't think possible and is helping me to grow to be the person that I need to become in order to best reach my goals.



Hi, my name is Hannah and I'm a junior Animal Science major here at UNH. From the time I was a little girl, I have always loved being around animals and being on a farm. When I was 8 years old I joined my local 4-H club and started showing beef cattle. I absolutely loved this and continued to do so for the next 11 years. While my time in 4-H was mostly spent showing beef cattle, I was also introduced to the dairy industry through attending a national dairy conference in Madison, WI during World Dairy Expo! All of these things influenced my decision to come to UNH to be an Animal Science major. When I graduate, I would love to have my own farm one day with beef and dairy cattle, but I'm also interested in agricultural communications. I want to be able to educate the general public about what farmers do, and why their work is so important! The CREAM program is great for both of these things as we get experience in industry and how to manage a farm, but we also meet professionals from all different areas who have been able to share their story!



When I was picking a college, UNH was not the most glamorous choice in my eyes. But many of my family members graduated here, it's close to home, it made the most financial sense, and when I heard about CREAM my decision was made. CREAM is such a wonderful experience because it includes both the hands on, everyday aspect of taking care of cows as well as the administrative, management side of a dairy farm. Starting out, I always pictured myself as a future small animal vet, but then an internship at a mixed practice made me rethink. Now having worked with the jerseys at UNH's organic dairy and the Holsteins at the conventional, I can say I've fallen in love with cows in addition to the typical cats and dogs. Now I'm torn between small animals and large animals, but I know as long as I'm working with animals and the science behind them, it will be a great job.



Hi! My name is Alexia and I am a junior biomedical science major at UNH. I am originally from Stoneham, Massachusetts home of the Stone Zoo! I came to UNH because I want to pursue a career in veterinary medicine and found that UNH had an amazing program for this, of which included CREAM! So far, I have found that CREAM has been such an amazing experience and is turning me into such a well-rounded person due to my involvement in business meetings and the hands on work I do at the at the barn with Herd Health and Udderly Clean subcommittees (on top of chores). I love all of it, but especially enjoy my time spent with my CREAM cow, Thumper (look for her in our string!!). I look forward to what the rest of CREAM has in store for me!
Fun fact: I am actually allergic to animals, but I do own a gecko named Clifford

The Subcommittee Spotlight

Sunshine Committee

Written by Tara Henshaw

Members: Kate Blood, Tara Henshaw, Natalie Roth

At the beginning of the semester a new subcommittee called “Sunshine Committee” was started by Tara Henshaw, a junior Biomedical Science/Neuroscience major from Massachusetts. When asked why she wanted to start the committee she said, “Unfortunately, I know that in the past some of the CREAM classes have had a lot of negativity and conflict between the students. In an effort to try and break this pattern, I wanted to start the Sunshine committee to bring more positivity to the class! I am a member of a sorority on campus where we have a sunshine committee and it functions to bring a little fun into our meetings and to appreciate sisters for good deeds they do. While I did not want to incorporate all these elements into CREAM, I wanted to have a way to boost morale and appreciate CREAMers for all the hard work they do.”

Currently, two other CREAMers make up the sunshine committee, and those students are Natalie Roth, a junior Dairy Management major from Florida, and Kate Blood, a junior Biomedical Science major from Massachusetts. The three students organize different activities such as leaving candy out for Halloween, future (surprise) events for finals week, and every week announcing and giving an award to the CREAMer of the Week. The CREAMer of the week is the student who is nominated by their peers for going above and beyond during shifts or outside of class. Throughout the week, students can vote on an online poll for the CREAMer they think deserves it the most and whoever gets the greatest number of votes at the end of the week wins the prize!

Each week at the business meeting, a slide is dedicated to them and one member of the Sunshine Committee presents why this person was nominated and gives them a little award (bag of candy). This award functions to appreciate the winner for their hard work, boost group morale, and to incentivize the members of the class to keep up the hard work! So far, the ideas that the committee came up with have been well received, and our CREAM class has been complimented for the positivity, kindness, and cohesiveness of our group. We cannot wait to see how this committee progresses throughout the year, and what ideas they think of next!

Udderly Clean

Written by Abby Brisard

Members: Abby Brisard, Alexia Gianoulis, Rachel Luddy, Brianda Mendez, Alexis Perfetto, Courtney Rambush, Hannah Weber

One of the number one diseases that affects dairy cows every year is Mastitis. Mastitis is a disease that is caused by an invasion of bacteria into the teat canal of the cow. A common way this occurs is when a cow lays in their own manure and the bacteria from their feces gets onto their udders and into their teats. This disease causes the Somatic Cell Count to increase, which then forces the farmer to either treat the cow with antibiotics or cull it. Treating the cow with antibiotics means that the cow’s milk will not be sold, and the farmer loses money. One of the ways to control this is to clean both the stalls and the udders, which is one of the jobs of Udderly Clean, a subcommittee in CREAM.

The main job of Udderly Clean is to clean the udders and tails of the cows in the CREAM herd. This is done by using brushes and clipping the udders. A group of us go to the barn at least two times a week to maintain the udders. The goal of this subcommittee is to promote the health of the cows by decreasing the likelihood of them getting Mastitis.



I am Thankful for ...



Family



Animals



Dunkin
Seasonal
Flavors



Good
Friends



Perogies



Opportunities



CREAM



Fuzzy
Blankets



Classmates

Responses were taken from our CREAM class

The Yankee Candle Fundraiser

Our CREAM class is selling candles from Yankee Candle to raise money to expand our class and create an even better learning environment. The money you are raising will go toward educational class trips, events, and activities!

You can purchase anything from the online store using the link below and 40% of all the profits will go toward my CREAM class.

When shopping just enter our group number

Group Name: 999995865

https://www.yankeecandlefundraising.com/home.htm?fbclid=IwAR2YE_Dkj28Nyi0QGYrsekQPb7r-ZfNCO4Pz4VZ6js-3wP6aSL0kYOrN_TY



CREAMeme

By Hannah Weber

CrEaM iS aLI AbOuT iNiTiAtIvE



"You can't put memes in the CREAM Newsletter"