

F E B R U A R Y 2 0 1 4

the

CREAM Newsletter



What's Inside:

New CREAMer Bio's!
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Former Creamer Interview

The weather has been udderly
frightful!

Cow Facts!

- The rumen holds up to 50 gallons of partially digested food!
- A Holstein calf weighs 80-110 pounds at birth!
- A Holstein's spots are like a fingerprint. No two cows have exactly the same pattern of spots.





Galina Kinsella

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

Biomedical Science: Medical and Veterinary Science. I hope to go to veterinary school to practice aquatic, wildlife, or possibly large animal medicine!

*What interested you about CREAM when you applied?

I was interested in the hands-on experience, since I had no large animal experience. I wanted to see if I liked working with cattle!

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

Absolutely none! I'm from a city and had never even been near a cow before.

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

My favorite part is how independent this class is; we truly work as a small business and make our own decisions.

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

I hope to gain enough cattle experience to be comfortable around them, and also the teamwork skills I know I'll use in the future.

Devan Chirgwin

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

Genetics major, dairy management minor, I intend to go to vet school to become mixed animal vet.

*What interested you about CREAM when you applied?

How hands on and team work oriented it is, which is a huge reason why I came to UNH.

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

I worked at the UNH organic dairy farm for a year and a half and have done farm calls with cattle with my veterinarian.

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

I really like getting to know new people so the beginning of cream has been great so far!

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

I'm hoping to learn more about the business side of the dairy industry.





Peter Tripp

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

Biomedical science. I think I'll use what I learned to follow in the footsteps of my idol, Dr Frankenstein, and try to build an undead abomination unto nature. But before that I'll probably try to get into vet school and get a DVM.

*What interested you about CREAM when you applied?

The chance to work with large animals isn't one I get in my hometown, so that was pretty cool.

*Do you have any previous experience with dairy cattle? If so what? Nope. And if anyone says otherwise they're lying.

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

Waking up really early and scaring my roommate awake when I get back.

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

Large animal experience, great memories, and a natural resistance to Cryptosporidia.

Lauren Josefiak

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

My major is BMS: Medical Veterinary Science. After graduation, I am not exactly sure what my plans are, whether it be Vet School or taking a year off. Either way, I plan on working with animals in some way.

*What interested you about CREAM when you applied?

I decided to apply to CREAM because it is a great excuse to hang out with some awesome cows and I actually like having to do some dirty work every once in a while. It is also a great opportunity to gain large animal experience and learn how to work as a team to manage a string of dairy cows.

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

I do not have any previous experience with dairy cattle.

*What is your favorite part of CREAM so far?

My favorite part of CREAM so far are the shifts and anytime you get to work one on one with the cows... and of course the delicious snacks at the meetings Tuesdays and Thursdays.

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

I hope to gain skills working with cows and learn what it takes to run a dairy farm as well as skills in teamwork. If it's possible, it would also be great to take away some friendships from this program.



Late January Events

On January 21 the CREAM class got to learn about some dairy facilities in Minnesota and South Dakota. Hugh Chester-Jones from the University of Minnesota SROC, Waseca told the CREAM class about their Calf and Heifer Research extension facility. At the Research facility of SROC they raise calves from the dairies around the state of Minnesota, the calves are picked up twice a week and the facility raises them from 2-4 days to 6 months of age. This set up is really the best of both worlds, the dairies get someone to raise their calves and the research facility of SROC gets to conduct their nutrition research on the calves. The Research facility has about 9 or 10 projects a year with the support from collaborators, they raise approximately 1000 heifers a year. The facility then follows up with the corresponding dairies in the future to check the milk production of those calves that were on their nutrition studies. During the second portion of this visit the CREAM class heard from Dr. Kalscheur of South Dakota State. Dr. Kalscheur explained about the amazing facilities at South Dakota State, this included a dairy plant, which encompassed both dairy production and manufacturing. South Dakota State hires about 15 undergraduate students a year and they each get trained in and learn how to use all parts of the plant.

The CREAM class gets a visit from some knowledgeable Grad & PhD students:

Trevor completed his undergrad at UNH in dairy management; he is now working towards his masters here at UNH. His studies focus on the hormone responses to insemination, particularly oxytocin and prostaglandin responses.

Becca did her undergrad at UVM, she participated in the CREAM program there and was an animal science major. She is now working towards her masters at UNH, she just finished two studies feeding niacin; niacin slows fat metabolism, helping to help keep ketosis at bay in fresh cows. Becca is now working on writing up all the results for her thesis.

Kayla did her undergrad here at UNH, she intended to go to Vet school, but she said that after having classes with Dr. Erickson he changed her mind and instilled an interest in dairy nutrition in her. She is now completing her master's degree here at UNH and is going to be starting a study using niacin from which she'll be checking colostrum quality.

Andre did his undergrad in Brazil, he also went to Vet school and obtained his license in veterinary medicine there and worked there for a little while before coming to the U.S. and getting his masters at Louisiana state, and he is now working on his PhD here at UNH in carbon efficiency here.

Nancy In her undergrad Nancy was a pre-vet, equine major. Her master's degree was more involved with dairy nutrition. Nancy decided to come to UNH after some years to get her PhD, and she is working with the cows, doing rumen studies on them- paying particular attention to lysine rumen protected products and methionine.

This visit was particularly relevant and interesting to the CREAM class, because as sophomores, juniors and seniors in our undergrad we are deciding the path of which we want to continue with in our education and careers. The lesson here was to do what interests you, and always keep an open mind because you never know where your career opportunities will take you!



Interview with Former CREAMer Jason Kittredge, by Megan Fitzgerald

What was your most memorable experience in CREAM?

-Creating the CREAM Alumni program and conversations with Tom Fairchild.

What did you like about CREAM compared to other classes?

-It was more hands-on than any other class I took at UNH. It was more demanding than any other class I took at UNH. We were responsible for living animals. The class allowed me to work with students that had knowledge of the dairy industry and students that had no knowledge of the dairy industry.

Did CREAM influence you in any way with your career?

-After I graduated from UNH I worked as a dairy nutrition specialist for Phoenix Feeds and Nutrition. I went to UVM to get my MAT in Curriculum and Instruction/VT Educators License in 2009. As a public school teacher CREAM directly reflects the teaching environment I am trying to create at my school. People learn best in a hands-on, taxing, learning environments that require them to be responsible for maintaining the learning environment. CREAM has provided me with a great platform and foundation.

What was your favorite part about CREAM?

-My favorite part about CREAM was seeing my peers work with the animals. Students who never touched a cow became masters by the end of the year. It was truly rewarding to see.

Do you have any advice for current students in CREAM?

-Get INVOLVED at UNH both in CREAM and on campus. Don't miss the wonderful opportunity you have. Do and learn as much as you can. Plan trips to area farms. See how these businesses run. Learn the industry!

We enjoy hearing how CREAM affects the future of our students! Thank you to Jason Kittredge for your advice and time!



Mini Lectures

The second to last round of mini lectures commenced this past Thursday (2/27) at our weekly Thursday night meeting. The creamer's to present their mini lectures to the class were Megan F., Meredith A., Elizabeth C., Leah C., Galina K., Brienna T., and Brittany M. Their topics included salmonella, leucosis, genomic bulls, understanding the DHIA, Dairy Farms in Ireland, Mange Mites and sire selections respectfully. Each presentation provided useful information that is relevant to the dairy herd here at UNH.

Visit from Dr. Elder the UNH Veterinarian

Some things Dr. Elder would change:

- Sand based vs Shaving based
 - Less mastitis, cleans a lot easier
- Separate maternity and sick cow pens
 - This was Dr. Elders number one change that he'd like to make
- Increase air circulation
- Different waste management system other than the flush system
- A larger facility so that cleaning heifer pens would be easier, you could just drive the bobcat right in and clear out the poop
- And “dreaming”, Dr. Elder said, he would love to have some people working full time at the barn (like in the mega dairies) who are responsible for cleaning behind the cows, the actual cows, and scrubbing the walls all free of poop!



Hoard's Dairyman Cow Judging Contest

It's a new year, and that means the 84th Annual Hoard's Dairyman Cow Judging Contest has started! Some here at CREAM didn't quite know what the Hoard's Dairyman Contest was, so we explained the contest to CREAMer's this month and we submitted our very own placing. The contest placing's must be sent in and postmarked by March 20th 2014. This year's judging pamphlet consisted of five different dairy breeds; Holstein, Jersey, Brown Swiss, Guernsey, and Ayrshire. For more information on the Hoard's Dairyman Cow Judging contest visit:

<http://www.hoards.com/youth/cowjudgingcorner>.



CREAM Open House & Banquet Night

Saturday, May 3rd

Open House: 11am-4pm + Banquet Event: 6:30pm-8:30pm

Come spend a few hours with UNH's Farm staff, learn about our herd of cows and the facility as a whole; Afterwards join the CREAM class for dinner and celebrate the year's accomplishments and find out more about this awesome program!

OPEN HOUSE:

Guided tours of the barn

Interactive and educational activities for kids

See our milking procedure in action

Learn about about CREAM

Lunch and dessert options

BANQUET:

Semi-Formal Event

Dinner and Dessert

Silent Auction Donation

Activity

Special Guest Speaker

2013-2014 CREAM class Slide Show

This event costs \$25/person

Join CREAM May 3rd for the Open House Event and Our Banquet Dinner. The Open House is running from 11 am-4 pm at the Fairchild Dairy Center; this event will include barn tours, fun games and events like cow plop bingo, raffles, milk jug ring toss, art and crafts and much more! Lunch will be available to purchase along with yummy desserts. At the Banquet, located at the Piscataqua Room, (\$25/person) there will be a catered with appetizers, a full course meal, desserts, and tea and coffee. This event will have a silent auction, there will be a speaker and a fun slide show encompassing what the CREAM class has accomplished this year! COME JOIN THE FUN ☺

Let it Snow!

For the average student “Curtailed Operations” is a word sent from the gods. It means extra sleep, extra time to do course work, and the exam that you didn’t study for (that’s worth 40% of your grade) is now postponed till next week. But for a CREAMer who has shift, it means trying to find a bob sled team to get to you work on time. It means trying to maneuver a data ranger through an inch of snow, and finding shovels to clear the barn doors of ice so you can get into the barn to feed the cows. It means frozen hands and legs as you try to fill up super hutch buckets but ultimately end up getting a large amount of that water on yourself instead of in the buckets. It means hoses that inconveniently freeze and a runny nose that won’t quit.

But most importantly, bearing the cold weather (and the things that make barn work a little harder) means the cows are safe and warm. It means they get food in the morning and food at night. It means they are kept clean, comfortable and dry. It means that no amount of snow will keep us from trucking on, and getting our chores here at the barn done.



COWABUNGA BIRTHDAYS



Cow Birthdays!

Karma (667) 2/01/11 Humble (536) 1/14/09

Perdita (600) 1/26/10 Henrietta (719) 1/28/12

Jessamee (496) 2/11/08

Calf Births

Gimli - 1/16 Dam: 536

Thistle - 2/25 Dam: 496

*Gimli featured in photo to the left

Thanks for reading!

Check out our website!

www.unh.edu/cream



Contact us!

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