MAILBAG

December 1, 2012
Clover Creek 832-3458
Keystone Mill 832-3113
www.millhillag.com

Notes from Sarrah

Disinfectants are critical on the farm. Stop by Mill Hill for your supplies, including brushes and disinfectants.

Here are 6 considerations when selecting and using a disinfectant: (from Dairy Herd Management)

1) Organic load: You cannot disinfect manure. It is plain and simple. Don't try it. It doesn't work. Organic material (manure, bedding, dirt) will form a physical barrier that protects the microorganism.

2) Disinfectant concentration: Follow label directions to achieve the proper concentration for best results. Be wary of the "more is better theory." Human and animal safety, harshness on equipment and surfaces and cost are a few good reasons to stick with the label.

3) Contact time: This information is normally listed on the label. Don't make the mistake of thinking a quick dip will do it. Buckets or sinks work well as soak area. Items like calf tube feeders will float, so find an item to weigh them down so all surfaces are immersed.

4) Surface area: Cracked wooden dividers in calf pens cannot be disinfected. It would cost less to replace them than the amount of disinfectant needed to inactivate all of the coccidian trapped in the cracks. Smooth, nonporous surfaces are the ideal areas to disinfect. Keep this in mind when purchasing and constructing.

5) Avoid cocktails: It is a bad idea to mix chemicals trying to formulate a magic concoction. Other chemicals can affect the effectiveness of others. Iodine is one example of a disinfectant that can be inactivated relatively easily. Secondly, this is not safe. Remember baking soda and vinegar from science class?

6) Cost: Do not make the mistake of simply comparing the cost per ounce of the concentrated product. Take into consideration mixing directions and estimated coverage area to compare square feet.

This month at Mill Hill

Stop by everyday December 10-22! Each day we will feature a different deep-discounted sale item. It's a surprise that will be revealed each morning, and that sale price will only be good until the close of business that day!! If the item you are purchasing is a gift-we'll gift wrap it for you if you'd like! Mill Hill is the place to go for fun, practical gifts, while shopping locally!

Don't know what to select? We have gift cards available-you pick the design and the amount!

Dairy Recipe

From Katherine Orczeck, 2012-2013 Blair County Alternate Dairy Princess

With the holiday season in full swing, our schedules become much fuller and busier, giving us a chance to neglect a much needed component in our diet – DAIRY! If it hasn't started already, you will have the chance to attend parties filled with food. Offer to bring drinks, especially these ones. Many varieties of dairy products are used from the dairy case in these recipes. Take a look around the dairy case – it has something for everyone!

FUZZY NAVEL

1 cup whole or 2% reduced fat MILK
1 cup orange juice
½ cup sliced peaches
2 scoops vanilla or peach ICE CREAM
Combine ingredients in blender until smooth and creamy. Serves 2

IRISH COFFEE

½ cup whole or 2% reduced fat MILK
1 cup cold black coffee
2 scoops vanilla or coffee ICE CREAM
Blend MILK, coffee and ICE CREAM in blender. Top with WHIPPED CREAM. Can also be served hot. Serves 2

(Please read reverse side)

Prevent Salmonella/Winter Dysentery from Cutting into your Profits

Is your herd nutritionally prepared to fight off the common issues that occur as seasons change? As we wipe our brows thankful that summer heat stress is over, it's time to look forward to the upcoming seasons and begin modifying dairy rations to suit. Fall is here with winter fast approaching. Have you insured that your herd will not be affected by Salmonella/winter dysentery?

Winter Dysentery- What is it?

Winter dysentery is a term used to describe a non-nutritional diarrhea or scours in lactating dairy cattle. The exact cause of winter dysentery is not known, but a Salmonella strain may be involved. Although some cows may drop in milk production during a bout of winter dysentery, herd production is usually not greatly affected and cows recover within a few days. It may take a week or two, however, for the disease to pass through the herd, which can be quite messy, especially in stall barns.

Salmonella – What is it?

Salmonella is a serious problem in dairy cattle and appears to be growing in prevalence. More than 2000 Salmonella serotypes have been identified and most are potential animal and human pathogens. Salmonella are gram-negative bacteria that do most of their damage inside the cells of the intestine.

Severe diarrhea is the most common symptom of salmonellosis in calves and can be fatal. Salmonellosis is less common in lactating cows, but can also be devastating. Cows with Salmonella infections may exhibit severe diarrhea, fever, depression, loss of appetite and sudden death in the more acute cases.

A study reported at the American Dairy Science Association meeting in July of 2001 found that Salmonella was found in at least one sample on each of the initial 12 farms investigated. Salmonella was isolated from 8.0% of healthy lactating cows, 19.8% of cows due to calve within 2 weeks and 13.5% of lactating cows within 2 weeks of freshening. In the environment, Salmonella was found in 13.5% of samples from calving pens and 24% of samples from sick cow pens. This report shows that Salmonella is likely present on all dairies and suggests that transition cows may be the most vulnerable.

Fighting Salmonella

Overcoming a Salmonella issue can often be a difficult prospect. While antibiotics can be effective, they aren't necessarily effective in all cases. Additionally, they require the dairyman to discard milk. Vaccines as well have shown promise, but again not in every case. Finally, nutritional strategies can be adapted such as changing fiber sources in forage, increasing fiber levels, etc., but these measures are often impractical. One promising technology derived from glycomics, study of carbohydrate chemistry, has shown great promise in the battle against Salmonella. This technology, mannan oligosaccharides or MOS, has shown the capacity to bind and remove Salmonella from the GI tract.

Bio-Mos®, from Alltech, is a compound derived from yeast and founded on this new technology. With over 400 research trials in all animal species, Bio-Mos has been shown to maintain good gastrointestinal health and support good performance. Research at Penn State by Dr. Jud Heinrichs indicates that Bio-Mos was more effective than an antibiotic treatment in addressing intestinal upsets. Research by Dr. Sharon Franklin at the University of Kentucky indicated that Bio-Mos helped improve health status in transition cows and research and field reports in a variety of dairy and beef cattle have shown performance benefits in the presence of bacterial challenges.

Bio-Mos for Lactating Dairy Cows

Bio-Mos has been used successfully in many dairies that have experienced problems with bacterial challenges. Bio-Mos has been fed at the rate of 10-20 grams per head per day. Bio-Mos is not an antibiotic and milk from cows fed Bio-Mos does not need to be discarded. Lacto-Mos™, from Alltech, a product containing a combination of Bio-Mos plus lactic acid bacteria, can also be applicable in cases where the producer wants to have the benefits of both a direct fed microbial and Bio-Mos.

For more information

Contact your local Alltech representative or call 717-393-9545 for more information on Bio-Mos and other natural solutions by Alltech.