

Topic of the Month

Worms

For those farmers that utilize grazing either as primary forage or supplemental forage, this is a good time of year to consider the impacts of internal parasites. It is a good time of year because parasite infections can accelerate during the late spring.

As animals graze in the spring, they pick up parasites that were deposited last year. Many of these eggs will survive even Somerset County's harsh winter. If left unchecked, these prolific worms can deposit millions of eggs that lie in wait for the next unsuspecting critter to eat the blade of grass on which they hide.

It is debatable whether mature cows should be dewormed or not but it is undeniable that parasite infections rob young stock of valuable weight gain which will lengthen days to first calving. All ages of heifers are affected as long as they are grazing since worm infections are unlikely in confined calves. Other parasites like coccidia, however, will affect these confined calves.

Now is a good time to give comprehensive parasite control some thought beyond simply squirting some pour on down their backs.

Commodity Futures

Source: CME

Corn(July) as of May 29	\$3.51
Soybeans(July) as of May 29	\$9.34
Soybean meal(July) as of May 29	\$305.70
Cheese (May) as of May 29	\$1.66
Class III(May) as of May 29	\$16.22
Class III(June)as of May 29	\$16.82
Class III(July) as of May 29	\$17.42

Practice News

- Dr. Sarah Pickett joins our staff as Associate Veterinarian on June 1. Please join us in making her feel welcome.
- We are introducing a new approach to parasite control this month. Ask us about free fecal screenings and reduced cost on dewormer starting June 1.

In The News

Scientists finally discover reason for holes in Swiss cheese

From: The Telegraph (UK)

Eureka! After about a century of research, Swiss scientists have finally cracked the mystery of the holes in Swiss cheese.

Despite what you may have been told as a child, they are not caused by mice nibbling away inside cheese wheels.

Experts from Agroscope, a state centre for agricultural research, said the phenomenon - which marks famous Swiss cheeses such as Emmental and Appenzel - was caused by tiny bits of hay present in the milk and not bacteria as previously thought.

They found that the mystery holes in such cheeses became smaller or disappeared when milk used for cheese-making was extracted using modern methods. Agroscope scientists noted that Swiss cheeses had fewer holes over the past 10 to 15 years as open buckets were replaced by sealed milking machines which "completely did away with the presence of tiny hay particles in the milk".

Upcoming Events

- July 10. Somerset County Holstein Show, Meyersdale, PA