



# Word from the Herd

## Louisa Veterinary Service

*Fall 2019*

As most of you may know by now, Dr. Lesley Davis has changed her focus towards her hometown of Buckingham and the family farm owned by her Granddaddy and Granny Jones, BerkMar Farm. We know you join us in wishing her well in whatever her future endeavors are and know that all the animals will be in excellent hands.

We continue to strive to serve the needs of your herd and appreciate your patience as we maneuver through this transition. Thank you for years of support and we enjoy the relationship we have with you!

Here are a few of our favorite snapshots over the years Dr. Lesley spent with us!



# The 411 on the New Tick Disease

Q: *What's the name of it?* Theileria



Q: *How is it carried?* By ticks, especially the new tick in our area, the East Asian or Longhorn tick.

Q: *How long does it take cattle to become sick?* From the time of the infected tick bit it takes at least 6-8 weeks for the parasite to build up in the cow's blood.

Q: *What symptoms do you see in an infected cow?*

- Anemia – pale or yellow color to whites of eyes or inside of vulva
- Lethargy – slow walking/moving
- Off feed/hollow sides
- Sudden death in late pregnancy or early lactation

Q: *Who is most at risk?* Cows during calving and young calves around 2-3 months old

Q: *How do you diagnose Theileria?* Blood samples can be obtained and sent to Virginia Tech for PCR testing – the test also includes Anaplasmosis

Q: *Can Theileria be treated?* Treatment is mostly supportive with B vitamins, blood transfusions, etc.; antibiotics available in the US are still experimental.

Q: *What areas of Virginia have the disease?* Upwards of 10 counties in Virginia now have clinical cattle including: Albemarle, Green and Madison

Q: *How can you help prevent this disease?*

- Use measures to control ticks getting on cattle – dewormers, fly tags, insecticide sprays
- Quarantine newly purchased cattle for 10-14 days

Q: *Can Theileria affect sheep and goats?* There have been no reported cases in small ruminants in the US



## Beef Stroganoff

By Ree Drummond

A comfort classic, and one of my favorite things on Earth.

### Ingredients

- 1 pound Sirloin Steak, Cut Into Cubes
- Kosher Salt And Black Pepper To Taste
- 2 Tablespoons Olive Oil
- 1/2 whole Large Onion, Finely Diced
- 2 whole Carrots, Finely Diced
- 8 ounces, weight Cremini Or White Button Mushrooms, Stemmed And Halved
- 1/2 cup Brandy
- 2 cups Beef Stock
- 2 Tablespoons Cornstarch
- 1/4 cup Sour Cream, Room Temperature
- 1 teaspoon (heaping) Dijon Mustard
- Cooked Egg Noodles, For Serving
- Minced Parsley, For Serving

Serves 6

### Preparation

Season the steak with salt and pepper, then heat 1 tablespoon of the olive oil in a heavy skillet over medium high heat. Add half the meat to the pan and brown it quickly, about 2 minutes. Remove the first batch to a bowl and cook the rest of the meat. Remove and set all the meat aside.

Add the remaining 1 tablespoon olive oil to the pan and add the onion, carrots, and mushrooms. Cook until the mixture is deep golden brown, about 5 minutes. Turn off the heat and add the brandy and add 2 cups of the stock. Stir, scrape the bottom of the pan, and turn the heat to medium-high. Cook to reduce the liquid by about a third, 3 to 4 minutes.

In a small pitcher, make a slurry by mixing the remaining 1/4 cup stock and the cornstarch with a fork. Pour the slurry into the skillet and cook until the sauce thickens, about 1 to 2 minutes. Turn off the heat. Stir in the sour cream and Dijon. Add the beef and stir over low heat until the mixture is nice and piping hot. Taste and adjust seasonings as you like.

Serve over cooked noodles and sprinkle with parsley.

## Upcoming Event November 14<sup>th</sup> Thursday

Boehringer Ingelheim is sponsoring a dinner and a panel discussion on “Current Issues Facing the Beef Industry” in Madison County.

For more information, please contact us and we'll get you on the list for a flyer.

Panel participants will include:

Senior director of International Trade for NCBA

Deputy Secretary of Agriculture for the Governor of Virginia.

We hope to have some great discussion on trade policies and economical issues facing the beef industry at home and abroad.

## Dispelling the myth of bloat in small ruminants...

So often we get calls here at LVS to say, “my goat is bloated”, I’m certainly not saying small ruminants can’t bloat. Goats and sheep are ruminants and because they have a rumen they can certainly bloat. My goal here is to help you as producers to understand bloat and realize that it is usually a symptom of an underlying condition.

## What is bloat?

Bloat is defined as the build-up of gas in the stomach and intestines. A ruminal bloat specifically is the build-up of excessive gas in the rumen, the largest fermentation chamber of the animal’s GI tract. When the microbes in the rumen ferment digested material gas is released and in a normal animal is removed by burping.

## What are the 2 types of bloat?

- 1) Frothy bloat- with this type the animal eats a large quantity of concentrated feed (grain) and/or large amounts of legumes (alfalfa, clover, etc....) and the gas that’s produced by fermentation is trapped within the fermented material and turns to foam. This foam cannot be released by burping and causes a build-up of gas in the rumen.
- 2) Free-gas bloat- with this type the gas builds up in the rumen and cannot escape due to a blockage of the esophagus.

## What are symptoms of bloat?

Signs of bloat include restlessness, abdominal discomfort, loss of appetite, and increased salivation. The rumen becomes progressively distended on the left side. The goat or sheep may bite and

or kick at the abdominal region, followed by increased discomfort, respiratory distress, collapse and death.

### **How is bloat treated?**

Treatment includes careful passage of a stomach tube; this should be curative in the case of free gas bloat. If the obstruction cannot be corrected with a stomach tube and free gas bloat continues to develop and threaten the animal's life, a veterinarian may need to trocharize the rumen. For frothy bloat, drenching with sodium bicarbonate, poloxalene (an anti-foaming agent) or mineral oil (100-200 cc) may help. **DO NOT** drench mineral oil without a stomach tube, or it will end up in the lungs. Walking the goat and massaging the flank may be of value. Determine the cause of the frothy bloat and address it.

### **What conditions do producers often mistake for bloat?**

It is important to remember that when a goat or sheep goes off feed for any reason the rumen microbes are affected and the transit time in the gut becomes very, very slow. Slow GI transit equals gas build up and decreased amount of stool and happen slowly instead of quickly like a proper bloat. We often find owners who do google searches for symptoms of their ruminant **very quickly** jump to bloat. The problem with this is that owners treat with baking soda or something simple and think

you're fixing the goat, when in reality the underlying cause of the animal's ailment has not been addressed. We have seen goats and sheep for "bloat" that were pregnant, extremely anemic from internal parasites, blocked with urinary stones, full of pneumonia, and eaten up with cancer all of which were reported to us as "bloat".

### **What's the take home message?**

Now that you have educated yourself on what true bloat really is, I would encourage you to take a few minutes and think through why your goat or sheep might appear bloated. Have there been any recent feed changes? Have you turned the animals onto a new field to graze or switched hay? Has the animal been slowing down progressively or was it really suddenly ill? Is the animal passing normal stool? When you push on the left side distention is it tight or plush? These are questions that will help you determine if your goat or sheep is really bloated.