

# Veterinary hospital to provide special services

Thurs., October 22, 1981 [Sec. 2] SANDY (Ore.) POST—7

Oregon State University's Veterinary Teaching Hospital—the only facility of its kind in the state and one of just three on the West Coast—will open for business on Nov. 16.

Located in Magruder Hall, west of Parker Stadium and 30th and Washington streets in Corvallis, the Teaching Hospital is equipped for diagnosis, medical and surgical treatment of horses and food-producing animals such as cattle, sheep, pigs and goats.

The hospital, however, is not equipped to handle pets, such as dogs, cats or birds. With 23 horse stalls and 27 stalls for food animals, the hospital is designed to support—not compete with—practicing veterinarians throughout Oregon and the Northwest, said Michael Shires, hospital director.

"We want to emphasize that our services will not be free to the public," he said. "We have to pay our own way and we won't be under-cutting reasonable prices

charged by private veterinarians.

"The hospital is not in competition with private practitioners and clinics," added Shires, "but rather it is intended as an adjunct facility that can provide specialized expertise—a second opinion—when needed."

Besides the 10 veterinary clinical specialists who work in the hospital, the veterinary school also has two mobile units which can respond to calls in the field, as well as taking care of all of OSU's animals.

Noting that the new facility is a teaching hospital, Shires pointed out that only fourth-year veterinary medical students will be working in the hospital.

"These students (36 altogether, with 28 from Oregon) will be practicing veterinarians themselves in just one year and they will have close, direct supervision from our staff," he said.

The students, four to six in a group, will work with specialists in different areas for about a month's time.

For example, a group will work in radiology, then move to surgery and so on through the academic year. Shires stressed that the size of the groups is an important factor in the students' learning experiences.

"If I had to demonstrate to 200 students, they're not going to be able to see enough to learn," he explained. "And given the nature of what we're teaching, any more than six students is actually too much."

These small groups, with a

ratio of five or six students to one teacher, are expensive to educate, and Shires said the costs for students attending OSU's school of veterinary medicine are a vital concern to OSU administrators.

Fees at some new veterinary schools, he said, are much higher than OSU and at one private school on the East Coast, tuition is over \$19,000 a year.

"That means that in that area, only the sons and daughters of the very rich

can afford to study veterinary medicine or the students begin their professional career heavily in debt.

"We're trying to avoid that like the plague," Shires said. "Our tuition is about \$2,700 annually, but that is almost too much for some of our students, many of whom come from modest backgrounds and aren't exactly rolling in money. But we want and need students from all backgrounds in our program."

While OSU's veterinary hospital is the only one in Oregon, Shires said that he expects patients from as far away as Seattle and northern California.

"There are only two other teaching hospitals on the

West Coast, at the University of California at Davis and at Washington State University in Pullman," he said.

"But Pullman, especially in the winter, can be a lengthy and hazardous journey for an owner of a sick animal from the Seattle area, so we're expecting quite a bit of business from the western part of Washington."

"The same goes for northern California, from where we've already received a number of calls," Shires said.

To admit animals, owners and practicing veterinarians should make appointments by calling the OSU school of veterinary medicine at 754-2858.

## Changes are occurring in the shrimp industry

ASTORIA—Research underway here by an Oregon State University seafood scientist could soon revolutionize Oregon's shrimp industry. The resulting changes would likely benefit those who ultimately count most: seafood consumers, said OSU Sea Grant researcher David Crawford.

Crawford, a professor of food science and technology and director of the OSU seafoods laboratory, has found ways to increase the amount of shrimp meat obtained during processing, while increasing the cold storage life of the product from about four or five days to as many as 14.

The results could change

the way fishermen and processors handle shrimp, increase the industry's income and alter the way Oregon Pacific shrimp is now marketed.

The Sea Grant scientist has been using a mild phosphate salt bath just prior to processing and constant cold temperatures to increase the amount of shrimp obtained in the end product. The phosphates penetrate the shrimp shell, interact with the proteins of the meat, sealing the meat surface. The resulting firmer shrimp are much less likely to lose protein—and weight—in the steam cooking process.

Results have been im-

pressive, with meat yield increases improving several percentage points, both in the lab and in commercial processing plants where Crawford's techniques have been applied. But now, the sea food technologist said he has found other ways to increase yield even further, while giving the consumer a better product.

"If you take a shrimp and hand peel it, you'll get between 35 and 40 percent net weight yield," explained Crawford. "General processors have figured on only getting about 20 to 22 percent yield on the average. (But) it looks like our procedures have the potential of increasing shrimp yield on up to the

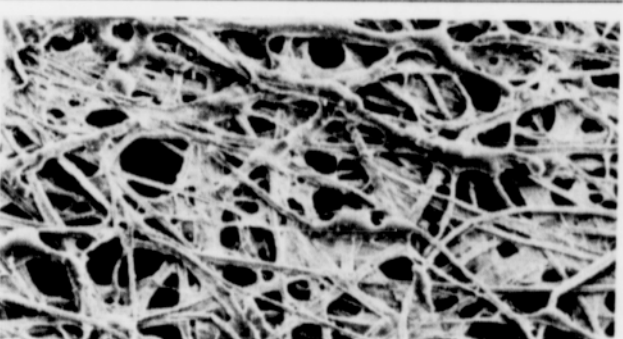
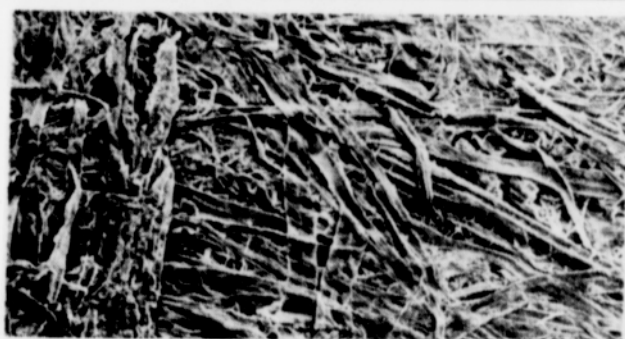
theoretical 35 percent. On top of that, there's going to be a very significant extension of shelf life and quality."

One new method Crawford is applying to shrimp processing is using his phosphate dip earlier. Previously, shrimp were treated in the bath just prior to precooking at processing plants. Now, by treating shrimp in the solution when they are caught, yields have been further improved.

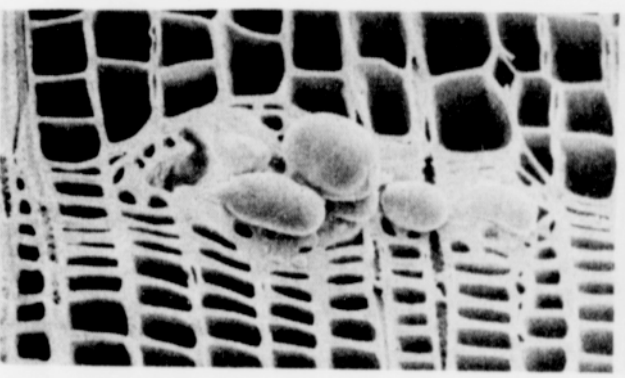
Shrimp are dipped in the phosphate on board fishing vessels and then held under constant refrigerated temperatures until the time they are cooked. Crawford believes this starts

phosphates acting on the shrimp more quickly, though at a slower rate. The result seems to be a firmer, jelled surface on shrimp meat, which consequently cuts down meat losses during

processing. "We may be able to actually improve yield with increased storage time because we're getting a firmer texture by doing this," Crawford said.



Sometimes the closer one looks at something the harder it is to tell what it is. Pictured in the top left corner is newsprint, magnified 100 times. Top right is a tea bag, also magnified 100 times. Bottom left is Northwest spruce wood exuding resin, magnified 360 times. The enlargements were made by ITT Rayonier wood fiber scientists at the company's Northwest research center in Shelton, Wash. A scanning electron microscope, bottom right, is used to magnify objects up to 150,000 times.



## Job fair to be held on Oct. 28

OREGON CITY—Shopping around for a new career? Go to Clackamas Community College Wednesday, Oct. 28, and take a look at what's available.

Representatives from more than a dozen local industries and professions will be on hand in the Community Center Mall between 11 a.m. and 1 p.m. to provide information and answer questions about job opportunities in their respective fields.

Companies participating in this year's CCC Career Market include First State Bank, Eastern Airlines, Tektronics, Omark, Intel, Willamette Falls Hospital, Drake-Willock, Hyster, Freightliner, PGE, North Clackamas School District, and Clackamas County Civil Service.

## Plog to be on CCC campus

OREGON CITY—Trumpeter Anthony Plog, whose driving horn sound is familiar to millions through the soundtrack of the movie "Rocky," will be at Clackamas Community College Oct. 28 to offer a clinic and recital.

Plog, currently principal trumpet for the Los Angeles Chamber Orchestra, will lead a clinic for trumpeters and other interested musicians beginning at 2:30 p.m. Wednesday afternoon in Randall Hall, room 208. The clinic is free.

## Carnation Company MILLING DIVISION Introduces the NEW 80lb. Heavyweights!

Top-of-the-line quality feeds now packed in economical 80 pound "Poly" bags \$6<sup>70</sup> Bag \$167<sup>50</sup> Ton



Prices effective Oct. 21-Oct. 31

Feed as a complete grain ration to any beef animal weighing over 300 lbs. Feed to desired weight and condition. Feed with good quality roughage.

## A WHOLE LOT MORE THAN A FEED STORE! Carnation Country Stores

### AVAILABLE AT THESE DEALERS

BURNS FEED STORE  
29215 SE ORIENT  
663-3246

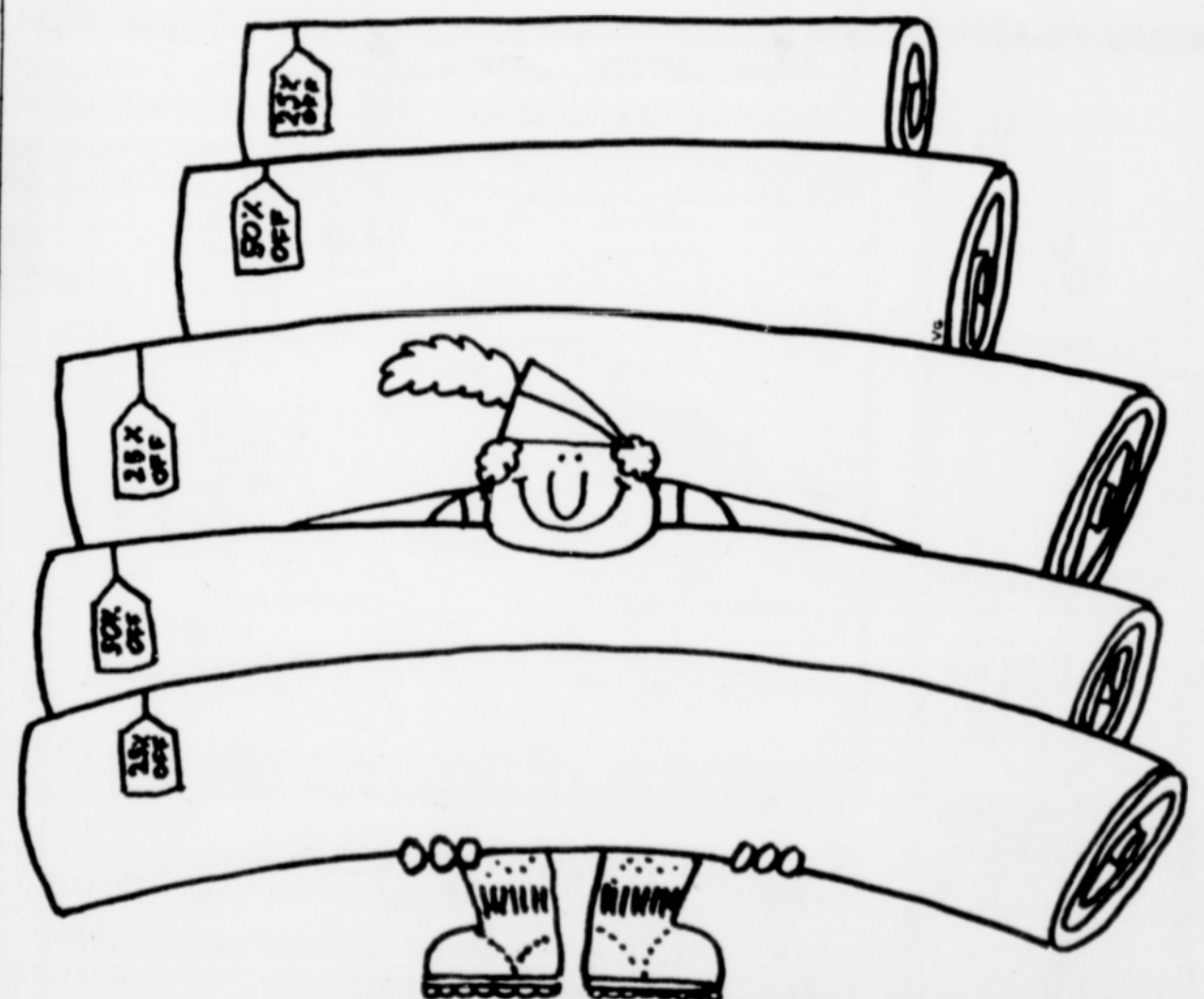
HOLTS  
FEED & HARDWARE  
13230 S.E. ORIENT DR.  
663-3031

GERENS  
FARM SUPPLY  
33680 KELSO RD.  
668-9323

STEVES  
GARDEN CENTER  
223rd & STARK at Zim's  
665-9797



Just say Charge it!



## OCTOBERFEST SALE!

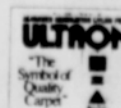
Name brand carpeting 25% to 50% off!

Week #3

Now's your chance to save a bundle on beautiful carpeting from one of the most famous manufacturers in America!

CabinCrafts Carpets

Hundreds of styles, colors, patterns and textures to choose from including spectacular carpets fashioned of Utron® Nylon which means they'll resist soil, stain and static shock better than anything you've seen. Plus they're covered by the famous 5 year "Wear-Dated" Warranty\* that assures you of outstanding performance!



Give yourself a real treat. Come see how we can offer the biggest, most unique carpet selection in the area at the lowest discount prices you'll see anywhere.

Better quality carpeting at discount prices every day of the week.

## CROWN CARPETS

10th and N.E. Broadway • 282-5568 Mon thru Sat 9-5:30

Warehouse/Showroom 21655 S.E. Stark • 665-4164 Mon thru Fri 'till 8 PM, Sat 'till 5:30

