

County Ramblings

County Agricultural Agent

Cattle Warts

Common warts (infectious papilloma) on cattle are caused by a virus. They spread from infected to wart-free cattle, but not to man or other animals.

Wart virus enters an animal's body through injuries or breaks in the skin. Infection is spread when wart-free cattle that have skin injuries touch warty animals or objects that warty animals have touched. Warts also may spread in other ways.

Calves and yearlings get warts more easily than older cattle.

Damage

Many small warts or a few large ones may weaken young cattle and slow their growth.

Warts damage hides permanently. Tanned hides have rough, weak spots where warts occurred. Seriously affected hides often contain pits or holes; they look like they were moth eaten.

Description

In young cattle, warts usually appear on the head, neck, and shoulders. They may spread over large areas of the body. On cows, warts frequently occur on the udder or teats.

Warts may occur singly or in clusters. They may be hard or soft elevated masses. Many warts are small and rounded; others are broad, thin, long, or club shaped.

Some warts become cauliflower-like growths, occasionally as large as 8 to 10 inches across. Usually these growths are soft and give off an offensive odor.

Most warts receive plentiful blood supply; they bleed readily. Injured warts often become open wounds that easily are infested with parasites or infected.

Warts may slough off at any time. Sometimes new warts form at the site of the earlier wart.

Treatment

Warts usually disappear naturally without treatment as animals mature. Most 2-year-old cattle are wart-free.

If you want to treat animals, you tie off warts, apply medications, or ask your veterinarian to vaccinate.

Treatment reduces skin injury that would damage the hide, but it does not restore skin to top condition.

Animals may require treatment if—(1) Warts sap strength, (2) Warts spread rapidly, (3) Stump becomes infected.

If any of these conditions occur, call your veterinarian. He will suggest a treatment for your herd and recommend sanitary measures.

Vaccination

Vaccination may prevent and control warts.

Your veterinarian may vaccinate the seriously affected animals to remove warts and the healthy animals to prevent warts.

Usually, veterinarians use commercial vaccines. Chicken-embryo-origin vaccine is prepared from cattle-wart virus grown in fertile eggs; ovine-origin vaccine is prepared from virus taken from warty cattle.

For treating valuable herds that do not respond to other treatment, your veterinarian may recommend autogenous vaccine, which is made from warty tissue that he takes from an affected animal. Because it is prepared for an individual animal or herd, autogenous vaccine should be used only in the herd from which it was collected. It usually is more expensive than other vaccines.

Tying

Remove warts that have small bases by tying sterile cotton thread tightly around the base of each wart. (Using a sterile thread will prevent introducing a new infection. Sterilize your thread by boiling it in water for 10 minutes.) When the blood supply is cut off, a wart usually dries and sloughs off in a few days. If the thread

becomes loose or is removed before the wart sloughs off, tightly tie another sterile thread around the base of the wart.

Paint the stumps of warts with caustic potash stick, glacial acetic acid, tincture of iodine, or silver nitrate solution.

Tying will not remove warts with large bases.

Acid, Iodine, or Oil

Daily applications of glacial acetic acid or tincture of iodine may destroy small warts. Dip a cotton swab into acid or iodine and paint the affected area. Before applying acid, protect healthy skin around warts with vaseline or lard. Do not grease the warts.

Apply sweet or castor oil daily to small warts on the udder. If these are kept soft, they may slough off.

Prevention

Isolate badly infected animals. Thoroughly clean barns, pens, chutes, and rubbing posts that warty cattle have touched. Remove manure and burn contaminated bedding and rubbish. Sweep surfaces free of cobwebs and dust. Wash the area with hot water and lye.

Disinfect the cleaned area by spraying it with a lye-and-water solution. Prepare this by adding a 13-ounce can of lye to 5 gallons of hot water.

CAUTION: Lye is a caustic poison; use it carefully.

Milk the cows that have warts on their teats and udders after you milk the rest of the herd. Clean and disinfect milking machine teat cups and inflations before reusing.

Warty cows may be milked by hand during the treatment period. If milkers wash their hands thoroughly with strong soap after milking each warty cow, they will not spread the infection to wart-free cows.

The rendering industry does an important task of moving some of the by-products of the livestock industry into use channels and thus is important to the livestock farmer as a secondary ally.

Greatly increased livestock production and slaughtering practically snowed the renderers under with animal fats, tallow and similar by-products. Seeing they had to swim if they were not to sink, the renderers, through their national association, several years ago started an exhaustive research program designed to develop new uses and markets for their products. New uses for rendered by-products are being developed broad.

An example of newly-developed markets is the use of large quantities of animal fats and similar by-products in the animal feed and improving feed formulas for hogs, cattle and poultry. Also, animal fats are being used in producing new polymers for paint, and a new chemical component for plastics has been developed. Animal fats play a new role in production of synthetic rubber, aerosol packaging and even cosmetics. Feather meal and other poultry by-products are being developed into important feed additives. And strong future possibilities apparently lie in development of low-cost waterproofing agents, soil stabilizers and erosion preventatives, flotation of ores in mining and ore processing and improved, synthetic lubricants from animal by-products.

At the same time, the flow of animal by-products abroad has been stepped up. Back in the '30s only 2 per cent of all domestic tallow production was exported. This year better than 50 percent is being exported. The livestock farmer needs this industry. (September, Livestock Notes, Oregon State College).

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Care of Frozen Food Important

Frozen food packages feel just as solid after storage at 20 degrees F. as they do after storage at zero, but there's a mile of difference in their quality, advise OSC food marketing specialists.

As temperatures rise above zero degrees, quality declines quickly in many foods. Although consumers can't see or "feel" damaging effects in the early stages, changes in the food take place that alter the flavor and appearance. And quality cannot be restored by lowering the temperature to zero or less.

Signs of temperature damage vary among frozen foods. Peach slices turn brown after a day or two at 30 degrees; two weeks at 20 degrees, or two to three months at 10 degrees. However, at zero or lower, peaches hold their natural color for two years or more.

Strawberries change flavor in a day or two at 30 degrees, or 6 to 12 days at 20 degrees, and three months at 10 degrees. The strawberries lose their bright red color and vitamin C.

Frozen poultry, exposed to high freezing temperatures, dries out,

darkens and may eventually spoil. For every 10 degree rise above zero, the spoilage rate doubles. Temperature fluctuation damages cut-up poultry more than whole birds. Families who are shopping for the Thanksgiving turkeys are reminded that turkeys are more susceptible to temperature damage than chickens. At zero, however, frozen poultry may be stored successfully for a year.

CHAUFFEURS LICENSE DUE

If you're applying for renewal of an Oregon chauffeur license, keep in mind that the fee has been reduced from \$2 to \$1.

The last legislature reduced the required fee by eliminating the \$1 cost for the Student Driver Training Fund. Chauffeurs contribute to this fund when paying the fee for their regular operator's license.

The importance of sending the right amount of money—and too much can be just as bad as too little—is being stressed by the Oregon Department of Motor Vehicles. The department reported approximately 30 applications a day are being received with the former \$2 fee enclosed. Processing a refund takes extra time and expense.

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CLOSING

The undersigned grocery stores in Sherman county will be closed all day December 26, the Saturday after Christmas so that owners and employees can have a holiday holiday.

Wasco Market

Douma's

C & C Store

Sherman Supermarket