



# Doc Ken's Korner

## POISONS IN PLANTS

Usually when animals eat poisonous plants there is one of the following problems:

1. shortage of range.
2. shortage of suitable grasses.
3. shortage of a mineral so animals are seeking it.
4. shortage of water; animals get water and then are so hungry that they eat anything in sight.
5. snow, rain or mist on the poisonous plant makes it more palatable.

When worrying about what is toxic to buffalo, I would be concerned about anything that is toxic to cattle and/or sheep. However, buffalo seem to have a more hardy survival sense than cattle, so buffalo may take on less of the toxins or some of them may harm them less.

## PONDEROSA PINES

Abortion can occur when cows eat dried, wilted, or green ponderosa pine needles when they are in the last trimester of gestation. They usually abort two days to two weeks following ingestion of the needles. I would be concerned about this in buffalo if I had a very crowded area. However, buffalo seem to dislike pine trees (the needles must irritate them) since when my buffalo have gotten out in the yard they have attacked young pine trees, pushed them over and broke them off.

## CHOKECHERRY

Chokecherry shrubs contain toxic amounts of hydrocyanic acid. With over grazing they also may be eaten.

## PASTURE POISONING

Ruminant animals are predisposed to hypomagnesemic tetany when grazing wheat, oat or barley pastures that are in the early stages of growth. The animals stagger, fall, shake etc. They are treated with a magnesium and calcium solution intravenously. If you have a problem with this your veterinarian can help you prevent it by having you use a certain salt or feed mixture.

## SORGHUMS

Sorghums are known to contain cyanogenetic glycosides which become prussic acid (hydrocyanic acid) during digestion. The hydrocyanic acid in the plants is increased by wilting, trampling, plant diseases, freezing, and spraying with hormone herbicides such as 2,4D. Very young fast growing plants are also more dangerous.

Usually cyanide poisoning is rapid due to hypoxia which develops.

Some can be treated by a vet if found soon enough.

## TOXIC FEED

Any feed that contains ergot, mercury, cocklebur, chemicals (insecticide), mold, etc. can be toxic. You should always buy clean feed, store it in a manner to prevent spoilage, and feed it in a clean setting.

## OAK POISONING

Oak buds, young leaves and acorns are poisonous to cattle and buffalo. In the spring the buds and young leaves are dangerous and in the fall the acorns are involved. They contain gallotannins which affect the kidneys. Clinical signs consist of emaciation, edema and constipation or diarrhea. They may have a bloody

nasal discharge. The animals are drawn up and have a dry nose and rough hair coat. They often have dark brownish urine.

On post mortem you can find perirenal edema, petechial hemorrhages on the kidney and ascites and edema of intestinal walls.

It can be prevented to a certain degree by feeding calcium hydroxide for a week previous and through exposure. This formula works successfully in cattle so it should work also in buffalo

|                   |         |
|-------------------|---------|
| Cottonseed Meal   | 473 kg. |
| Alfalfa leaf meal | 273 kg. |
| Calcium hydroxide | 91 kg.  |
| Vegetable oil     | 73 kg.  |

You have this made into cubes and feed 4 lb./head/day while the plants are in the dangerous stage. Calves should be fed this same formula in a meal form from a creep feeder.

## Promote Your Product!

**EDITOR'S NOTE:** Sue Anderson's editorial (On Marketing and Mismanagement, pag 22, Vol. 13, #1) in the last issue stressed the need to let the public know you have buffalo meat. The following letters are just a small sample of the response we received from a syndicated column by Craig Claiborne. The 2 inches of copy read simply: "Where can I buy buffalo meat, and how can it be cooked?" Answer: "As far as I know buffalo meat can be cut and cooked in the same way one would prepare beef—in soups and stews, in casseroles and as roasts and steaks. There is an organization called the National Buffalo Association and information about the purchase of buffalo meat can be obtained from it." The author then went on to give our address.

Peggy Berkey of Santa Paula, California, wrote: "Would you kindly send me some information about the purchase of buffalo meat? I need to know if I can obtain the meat in Ventura, Los Angeles or Santa Barbara Counties. I would drive anywhere in Southern California to get some of that good meat."

William D. Lachman of Laurence Harbor, New Jersey, wrote: "Recently I ate buffalo steak at The Fort, a restaurant near Denver, Colorado. Since I have returned to the metropolitan New York City area I have been wondering where in this area I could purchase buffalo meat. I would like to serve it to my friends who still can't believe I ate buffalo."

Edna Brown of Houston, Texas wrote: "We lived in Beulah, North Dakota, for 10 months and while there I became a devotee of buffalo meat. I vowed that before we came home, I would find a way to get buffalo meat to Texas.

Buffalo do get poisoned by acorns.

## PREVENT POISONING

1. Have adequate range which is stocked with good species of grasses.
2. Have plenty of fresh water available.
3. Provide trace mineral and salt free choice to prevent animals from eating toxic things because they are craving something.
4. Protect hay and feed from spoilage.
5. Expose animals to new feedstuff and plants gradually. They may realize what doesn't agree with them and/or they may build up a tolerance to it.

**Kenneth J. Throlsen, DVM**  
RR1, Box 158  
New Rockford, ND 58356  
(701) 947-5951

Well, as many vows go, I didn't accomplish it.

Recently I read your address in the paper and thought I would take the opportunity to inquire about getting some buffalo meat sent to me in Texas. Would you please send me the information I need to order steaks and burger?

I will be very pleased to go back to enjoying buffalo steaks."

Joy Carter of St. Augustine, Florida wrote: "I understand through Craig Claiborne's syndicated column that we might obtain a source for buffalo meat. We have had the opportunity to cook with buffalo from a previous hunting trip to Wyoming. It makes superior chili and numerous other dishes when substituted for ground beef."

## Make Your Magazine Work For You!

|               |          |
|---------------|----------|
| One Full Page | \$150.00 |
| Half Page     | 80.00    |
| Third Page    | 60.00    |
| Fourth Page   | 45.00    |
| Eighth Page   | 30.00    |

Special Fall Sale Issue rates and color ad information is available upon request from the NBA office. Contracts of one year (6 issues) which include the special issue will receive a discount. Inquire: NBA P. O. box 706, Custer, SD 57730.



**BERGER**

**BISON RANGE**

\*CALVES

\*MEAT

\*TANNED ROBES

**REPUTATION  
BUFFALO**

**Joe Miller Family**

Route 1

Twin Falls, ID 83301

Phone: 208-733-5891