

**On Being a Farm Wife**  
(and other hazards)  
**Joyce Bupp**



Just the sound warned of an animal in distress.

From the end of the dairy barn where the box stalls are located came the long, low bovine bawl of pain. Though we were halfway through the evening's milking and several dozen yards down through the dairy barn, the problem was evident without looking. But we had just milked her boxstall partner a half hour before and the bawling heifer hadn't appeared ready to calve.

For several days, we'd kept her in a boxstall where we could watch for calving signs. A couple of times, we'd found her stretched on her side as if in labor, but they had all been false alarms.

This did not sound like a false alarm.

Leaving my milking partner, Angie, to handle the milker equipment alone, I checked the heifer. When she had finally decided to

calve, she'd been quick about it. The calf's nose and front feet had already cleared the birth canal and its tongue hung limply to the side. But the heifer was not pushing and this delivery seemed to be somewhat on hold.

A half-born calf can be lost pretty quickly; it was time to lend this mother-to-be a hand.

Over the loud hum of the milking equipment, I shouted to Angie that I was going for help. While I've delivered one or two calves by myself in emergencies, these babies usually take more pulling strength than I can muster.

No trucks around. No tractors around. No one in the machinery shop.

Great. At this point, there was no time to wait for someone to show up.

One of the most useful calf-delivery tools is baling twine...I fastened pieces of clean twine

above each soft, sticky hoof, tied their other ends to the gate between the two stalls (luckily the heifer was standing at the perfect spot), leaned one shoulder into the gate and tried to get my hands between the calf's head and the outer edge of the birth canal to help stretch it a bit.

That just wasn't enough leverage. A plea for help brought Angie running from halfway down through the barn; milking would have to go on hold. She backed up against the gate, applying the needed steady, gentle pull to help deliver the calf, while I worked to free its head.

Within about thirty seconds, the calf's white head slipped free. While Angie continued her steady, firm, reverse-push against the gate, I grabbed the calf's front legs for added leverage.

Moments more, and we had its shoulders free. Big calf. Bigger than expected for this average-sized heifer.

With a few more teamwork-tugs, the calf's hips cleared the birth passage and the large, white calf fell to the clean sawdust bedding. After cleaning birth fluids and mucous from its nose, and brushing the bobbing head free of sawdust, I dragged the calf front to the heifer for her to sniff and lick clean.

This heifer had no great mater-

nal instincts. She made a few perfunctory sniffs of the calf, then buried her muzzle in the feed trough that had been made available with the opening of the gate to the adjoining pen. An hour later, her muzzle was still buried in silage.

Maternity is hard work; a mother must replenish her energy.

The evening was airy and warm, and Mother Nature soon

dried off our newborn to a soft, silky white. Since "Mom" didn't seem too interested in her new responsibility, the calf's critical first meal of rich colostrum came out of the freezer, selected reserves from mature cows we always keep on hand.

Anyone interested in midwifery services, let us know.

We'll even bring our own baling twine.

## Cooking Tips

### In The Pantry...

Stock your pantry with a variety of canned beans; cans of tuna, salmon, sardines; soups and broths; roasted red peppers; pastas; lentils and split peas; quick-cooking rice and barley, as well as instant potato flakes; handy seasoned rice and pasta mixes. Also, jarred gravy, canned broth or bouillon cubes; croutons and taco shells. Don't overlook condiments such as mustards, chutneys, pickles, relishes and sauces (including all the Asian-inspired, from the basic soy to hoisin, oyster and beyond), and a wide variety of spices, particularly the seasoning blends.

### In The Refrigerator...

Keep handy a supply of chopped garlic and ginger, fresh pasta, bags of ready-to-serve

salads, precut coleslaw and precut vegetables. Stock a wide variety of cheeses, from processed American for instant sauces to classic Cheddar and Swiss; try new flavored varieties, like seasoned fetas and peppered Monterey Jack. Remember eggs or egg substitutes. Also salad dressings, horseradish, cottage cheese and yogurt.

### In Your Freezer...

Load up your freezer with bags of mixed veggies cut in chunks (some preseasoned); cooked, cleaned shrimp; precut boneless chicken and turkey, thinly sliced beef for quick stir-frys, sautees and grilling (naturally all properly wrapped for freezing). Also pizza bread shells, flour tortillas and egg roll wrappers.

**It's that time again...**

## Northeast Agri Systems! Annual Fan Blow-Out!

**aerotech GB-36**

Direct-drive 36" fan  
With 115-230 volt,  
1/2 HP motor in wood  
crate with guards

**\$ 175**



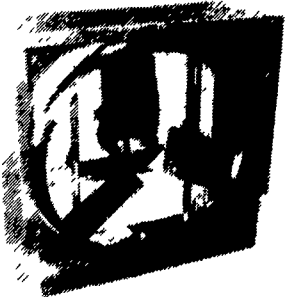
■ Motor/bearing mounts feature parallel "L-beam" design for solid stability with minimal air resistance

■ Aerodynamic, galvanized steel propeller delivers high-efficiency airflow

■ Galvanized steel housing with spun on-fice provides strength, rigidity and smooth, efficient airflow

QUANTITY DISCOUNTS FOR 10 OR MORE!

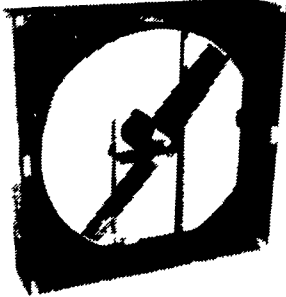
## American Coolair FANS



**FD 24**

Direct drive 24" fan with 115-230 volt, 1/2 HP motor in galvanized crate with guards.

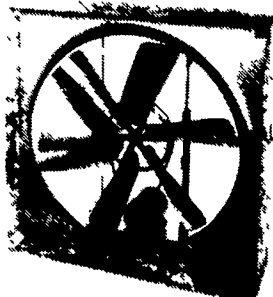
**\$ 156**



**FD 48**

Direct drive 48" fan with 115-230 volt, 1 HP motor in wood crate with guards.

**\$ 316**



**NCF 48**

Belt driven 48" fan with 230 volt, 1 HP energy efficient motor, in wood crate with guards.

**\$ 340**

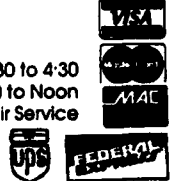
**Electrical cords, hanging hardware, shutters, thermostats and all other fans on special**  
Call for free estimates, etc. 1-800-673-2580

Authorized  master distributor since 1982

**Northeast agri systems**

Northeast Agri Systems, Inc.

Flyway Business Park Store hours: Mon-Fri 7:30 to 4:30  
139A West Airport Road Sat. 8:00 to Noon  
Lititz, PA 17543 24 Hr. 7 Day Repair Service  
Ph: (717) 569-2702 **1-800-673-2580**



FEDERSBURG, MD.  
305 UNIVERSITY AVE.  
(Formerly Long Lumber)  
1-800-735-6361  
STORE HOURS:  
7:30 A.M. - 4:30 P.M.  
Monday - Friday  
SAT. 8 A.M. - 11 A.M.

HAS OUR COMPETITION PRICED THEMSELVES OUT OF THE MARKET?

GIVE US A CALL



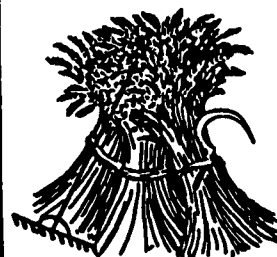
WE HAVE A BARN CLEANER FOR YOU.

Extra Power Plus Rugged Construction to Outperform, Outclean and Outlast All Others

## The Old Country News

*A New, Unique Magazine with art, history, new & old interesting articles that everyone will enjoy—but will be of particular interest to the older generation & to plain folks.*

- ♥ A Beautiful Painting on Every Cover
- ♥ PA Dutch Writing by Bill Clouser, Spring Glen
- ♥ Herbal Section by Patricia Leaman
- ♥ Kathryn's Korner - A Section for the Ladies
- ♥ Children's Korner - Stories and Puzzles for Children
- ♥ A Power Section - Early Uses of Steam & Electricity
- ♥ Old & New Articles on Farming
- ♥ Interesting Wildlife Articles



This is a monthly magazine—you will receive 12 issues for 1 year for \$20.

Send your check or money order in the amount of \$20 (for US residents), \$25 in U.S. funds for Canadian Residents or \$29 in U.S. funds for Residents of all other countries to:

The Old Country News, Dept. L, 420 Weaver Road, Millersburg, PA 17061