

German Vet Student Practices In Belleville



Bodo's mentor and friend, Dr. Guttroff (right) helped Bodo turn textbook learning in to practical experience.



Reminiscing about veterinary experiences, from left, are Wanda Yoder, Bodo Heusmann of Germany, J. Loren Yoder, and Dr. Guthoff.

GAIL STROCK
Mifflin Co. Correspondent
BELLEVILLE (Mifflin Co.) — Performing surgery on twisted stomachs. Checking cows for pregnancy again and again. Spaying and neutering cats and dogs. Bodo Heusmann of Germany expected to do these things during his practicum through the Big Valley Animal Hospital near Reedsville, Mifflin County.

He never thought, though, he'd be making hay the Amish way, raising a barn, visiting the 2,000-cow Mason-Dixon farm, and meeting an assortment of "some very clever and some very stupid farm dogs!"

Bodo stepped onto American soil in April of this year. After four and a half years as a veterinary student in Germany, he was ready for some hands-on experience. He knew he's be in the United States for six weeks and that he's enjoy

the hospitality of J. Loren and Wanda Yoder of Belleville. What he didn't know was that his stay would extend to three months, and that he'd still not want to leave!

"I have learned a lot," Bodo says in his strong northern German accent. "You have a lot of twisted stomachs around here because of the way you feed the cows. We have 'structure,' longer fiber in the cow feed in Germany.

"It's also interesting how you try to achieve sterility in a barn before operating. In Germany, it depends on the person. Some think it takes too much time and you can't achieve it. Here, no antibiotics after major surgery is a sign of clean work.

I've also learned how to manage a practice. No one tells you how to do that in school."

Bodo worked with Dr. Anthony Potorti, owner of the Big Valley Animal Hospital, and Dr. Robert Guttroff.

"Doctors Potorti and Guttroff work well together. The practice is very organized and professional. They're very friendly with their clients and very open with information. You don't see people doing this in Germany. Potorti and Guttroff just tell the client what they know and let them take part in the decisions."

Doctor Potorti began practicing in Big Valley nine years ago. Doctor Guttroff joined him four years ago and speaks for both of them.

"We've really enjoyed Bodo's company and help. He's had a good experience here. The transition from books to practical knowledge is sometimes difficult. We've seen him grow and mature with experience."

Bodo's connection to Central Pennsylvania began with his brother's 1988 visit to the Yoder farm. Bodo was raised on an average-size 95-cow German dairy farm. His brother now farms the home farm. Bodo knew he wanted to stay in touch with farmers, so he decided to become a veterinarian. His practicum in America was J. Loren's idea. J. Loren presented the idea to Dr. Potorti before contacting Bodo.

"We really hate to see him go," says Wanda. "Our experience (of sharing our home with new friends from other countries) keeps getting better each time!"

When Bodo returns to Germany, he will take with him a Daphne Marthouse print, a Swiss

hoof knife, a good halter from Peachey's Harness Shop, some whoopie pies, and Big Red gum, and some very special memories.

"I made hay at Ezra Hostetter's. They used a track exactly like the one hanging in our barn at home. Now I know how to use it!"

"The Amish were really impressed that I could read from their German Bible, too. Even though they speak a southern dialect, we both read the same Bible."

Bodo also took some copies of *Lancaster Farming* back to his brother in Germany. Later on, though, he hopes to surprise him with a special issue.

"Maybe this article will make front page," Bodo said with a laugh.

Thelma Lafferty Always Has A Best Of Show

LINDA WILLIAMS
Bedford Co. Correspondent
BEDFORD (Bedford Co.) — Great-grandmother Thelma Lafferty, began entering the Bedford Fair competition about 10 years ago.

"I can't remember exactly," she says. "But, I know I never entered that I didn't win a 'best of show.'"

While she began with her prize-winning quilts, Thelma has expanded her entries to include wall hangings and various items in the culinary arts department.

At the 1997 fair, she had a total of nine ribbons, two best of show, five blues and two reds.

Her entries included a wall-hanging, crib quilt, embroidered quilt, cinnamon pickles, sugar cookies, raisin bar cookies, and her two best of shows, a "Japanese Fruit Pie," and "Everything Cookies."

"I wasn't going to enter any baked goods this year," she says, "but, Mr. L. (her husband) thought I should. He told me that if no one enters there wouldn't be a fair."

Thelma is also in agreement with the idea of selling the baked

JAPANESE FRUIT PIE

2 sticks of butter (melted)
2 cups sugar
4 eggs
1 cup raisins
1 cup coconut
1 cup nuts
1 teaspoon vanilla
1 teaspoon vinegar

Mix together and put in two regular deep pie shell crusts. Bake at 325 for 45 minutes.

EVERYTHING COOKIES

1½ cups low-fat granola
1 cup golden raisins
1 cup old-fashioned rolled oats
1 cup chocolate chips
1 cup walnut halves
½ cup peanut butter
1½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
½ cup packed dark-brown sugar
½ cup granulated sugar
1 cup (2 sticks) unsalted butter, cut into small pieces
2 eggs
1 teaspoon vanilla

goods to help the 4-H. That way nothing goes to waste.

Below are the recipes which won her the "best of show" ribbons this year.

Preheat oven to 375. Toss together the granola, raisins, oats, chocolate chips, walnut halves and peanut butter chips in a large bowl until well combined.

Sift together the flour, baking soda, baking powder and salt into a small bowl; stir with a whisk to combine the ingredients well.

Place the brown sugar and granulated sugar in a food processor (or use the large bowl and electric beater). Whirl to combine. With the processor running, add butter, a few pieces at a time, whirling until smooth and creamy. Add the eggs and vanilla. Whirl until incorporated, scraping down the side of the bowl as needed. Add the flour mixture. Pulse with on-and-off motion until just combined.

Scrape mixture from the food processor into the bowl that contains the chocolate chip mixture; stir to combine the ingredients well.

Shape the dough into 2-inch

balls; place the dough 2 inches apart on ungreased baking sheets.

Bake in preheated 375 oven for 12 to 15 minutes or until light brown.

Cool the cookies on the baking sheets on a wire rack until firm enough to lift spatula. Transfer the cookies with a metal spatula to a wire rack to cool completely.



Thelma Lafferty with her Amish boy wallhanging which won her a blue ribbon and a display of her 1997 ribbons. She has a chest full of ribbons won at the Bedford Fair and other competitions over the past 10 years.

