“From little things, big things grow”

Crowd Funding – a local approach

Here is a little story of what is possible in a relatively affluent country like Australia.

The story begins with the friendships made by Sue Vaughan and Sally Peacock during Foot-and-Mouth-Disease recognition training in Nepal with their Nepalese hosts. When the earthquake struck Nepal recently, Sue and Sally felt compelled to assist people in the rural communities of Nepal through their newly made friendships in Nepal. Sue held a fundraiser at her local football club and raised $300. Sally hosted a traditional Nepalese curry lunch and along with a raffle raised $1000. With a little ongoing local publicity this total grew to over $2000. The money raised is going to the Nepalese Veterinary Association to assist in short term emergency relief and long term recovery.

Now just stop and consider for a moment what would be possible if efforts like these were replicated all over the richer countries of the world!

Star performance from a CVA Councillor

Steve Pointing, the CVA Councillor for the Falkland Islands, has been featured on the BBC’s Island Parish program. Here is a lovely short clip of Steve with Cedric, a Gentoo penguin who has been a victim of a sea lion attack, [http://www.bbc.co.uk/programmes/p02q3012](http://www.bbc.co.uk/programmes/p02q3012).

83rd General Session of the World Organisation for Animal Health (OIE)

The 83rd General Session of the Annual World Assembly of Delegates of the OIE was held again this year at Maison de la Chimie, in Paris. The session was a very special occasion in that all of the OIE’s governance positions were proposed for renewal by means of election by national Delegates. After three consecutive five-year terms of office and fifteen years as the Directorate General of the OIE, Dr Bernard Vallat will pass the baton to Dr Monique Eloit, currently Deputy Director General, from 1 January 2016, for the coming five-year term. She will be the first woman leading the OIE.
During the opening ceremony, the OIE President Dr Karin Schwabenbauer presented the Meritorious Award of the OIE to Dr. Abdul Rahman, the CVA President. The meritorious award of the OIE is granted annually by the OIE to personalities who have distinguished themselves as a way to recognize internationally their outstanding technical, scientific and administrative contributions to the field of veterinary science, control of animal disease, animal welfare and/or to veterinary public health. Dr. Abdul Rahman, received the OIE Meritorious Award for his contribution to the veterinary profession through his work on animal welfare, zoonosis with special reference to the control of Rabies, and for his work on veterinary education.

Profile: Professor Indira Silva

Prof Silva qualified as a veterinarian from the University of Peradeniya in 1978 and completed a PhD in Comparative Pathology from the University of California, Davis (UCD) in 1988, where she specialized in veterinary haematology. She is a Fulbright Scholar (1982-84) and an Austin Eugene Lyons Fellow of the University of California, 1986/87. Subsequently, she had postdoctoral training in clinical pathology and in veterinary cardiology. Professor Silva’s contributions to the Sri Lankan Veterinary Association (SLVA) and the veterinary profession in Sri Lanka are many. She is currently the senior professor in veterinary clinical sciences at the University of Peradeniya and the President of the Sri Lankan Veterinary Association.

Livestock Asia

Livestock Asia, Asia’s international feed, livestock and meat Industry biennial show will return to Malaysia at the Kuala Lumpur Convention Centre from 21 - 23 September 2015. The Veterinary Association of Malaysia is proud to work in conjunction with this event. For further information visit http://www.livestockasia.com/

Recipes from the world – from Zimbabwe

Sadza – Isitshwala (also known as pap, vuswa, bogobemshima, ugali and posho)

You need 4 cups of maize meal and 5 cups of water. Boil water in a saucepan and while it is heating mix 4 tablespoons of meal with water to make a thin paste. Blend the paste into boiling water stirring with a wooden spoon to remove any lumps, simmer for 10 minutes, then add the remainder of the meal gradually half a cup at a time stirring until the sadza is thick. Simmer over low heat with a lid on for 20 minutes. The sadza is now ready and can be served with a wooden spoon dipped in water, which is used to slice a portion from the saucepan.

Website: http://www.commonwealthvetassoc.org/