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Your Corner..

HOMEOPATHY IN ANIMAL HEALTH

Homeopathy for use in animal health care sees a growing trend in farming. It provides an option in reducing costs but is affordable, and is an effective and efficient way of animal husbandry. This concept is relatively new to us (Doris, Trudy and families) on our farms, although we have been using it as a remedy for ourselves for years. But more and more we have come to the conclusion that treating 'like with like' must have far greater benefit and less side effects for our animals and our pockets. So we have been keen to try out homeopathic remedies especially in controlling cell counts and mastitis in cows, as well as a preventative measures in pre calving. I remember Tony (Trudy's husband) looking with some astonishment at the little pills, with instructions - five of them from 'packet number one' and five from 'packet number two', - for the contents of the trough big enough to provide water for our middle-sized herd. Is that really all it takes, we wondered? These packages provide medication that stimulates the animal's natural defense system and healing mechanism.

Do you know, what Homoeopathy means? My dictionary says; Homeopathy or Homoeopathy, a method of treating disease by the use of small amounts of a drug that produces symptoms of the disease in healthy animals or people.

A little bit about the history of homoeopathy

The founder of Homoeopathy was Samuel Hahnemann, a German physician and scholar. (1755 - 1843) Hahnemann became disillusioned with the practise of medicine of his day because of the harsh and brutal

treatments such as, mercury treatment, bleeding, purging, and blistering. These treatments were relatively ineffective as cures and caused terrible side effects for patients. As a result Hahnemann gave up medicine and began to translate medical books for a living. While translating Dr. William Cullen's book "Lectures on the Materia Medica", Hahnemann found what was to become the key to the development of homeopathy.

The Greek word Homeopathy with the meaning "like cures like" consists of two parts; Homeo = Similar and Pathos = Suffering. It is a system of medicine, which selects (for the treatment of a disease), a substance that has the power to provoke similar signs and symptoms in a healthy body. Most homeopathic substances are herbal or plant in origin and are known by their Latin or botanical name. E.g. *Arnica montana*=Arnica used for injuries, a fall, a blow, or after surgery. Treating 'like with like' for the treatment of mastitis, Homoeopathy uses a form of putrid milk.

Why use homeopathy? I believe it is a safe and effective natural form of healing for animals and people. It does not suppress any symptoms for later reappearance, enhances health, shortens the duration of the disease, and has no side effects or drug residues.

The key to successfully using Homeopathy is to assess the precise symptoms and correlate this with the correct research data on the remedies. Take heart, if the incorrect remedy is administered, it simply will not work, you will not kill an animal, you will just have to reassess your symptom picture once more and start again.

Trudy and Doris

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"No more Rifles in the Wardrobe"

The hurdles for Switzerland to become part of the "Schengen Accord" are getting more difficult to overcome. The military and shooters are concerned by the "express strategy" of Ruth Metzler's Justice Department.

But firstly, what is the "Schenger Accord"?

In 1985, the leaders from Germany, France, Belgium, Holland and Luxemburg met in the small Luxemburg village of Schengen (pop. 350) to discuss the removal of their common frontiers so as to make controls superfluous. Today, most EU countries, as well as some non-EU countries, are partners to this accord. It is now possible to travel from Spitzbergen in the north, to Lisbon in the south, without hindrance.

Included in the accord are matters relating to internal security; wider Police co-operation, such as chasing criminals across borders; and the keeping of centralised records of Asylum seekers.

Earlier this year, Swiss Federal Councillor, Joseph Deiss (Foreign Affairs), contacted the EU with the view of Switzerland becoming part of the "Schengen Accord". After a closer look at what this will ultimately mean to the country, the cantons now fear that the

competence of their Police forces may be jeopardised. The Social Democrats also see a direct conflict with Bank secrecy laws. And to make matters even worse - shooters; many politicians; and not least Federal Councillor Samuel Schmid (Defence Dept.) - are very worried that the "Schengen Regime" will not allow members of the armed forces to take home their personal weapons and ammunition.

Samuel Schmid Investigates

Initial inquiries by the Justice Department foresaw no problems and consequently gave the green light. However, the General Secretary of the Defence Department paints a different picture and wants the question of whether or not weapons can be taken home, a basic tenet of Switzerland's "Malitia" (Miliz Armee), looked into more deeply. Whether or not a special exemption in this case can be negotiated with the EU has at this point not yet been discussed. But a spokesperson from the Defence Department has said that contrary to Swiss Law, Article 78 of the "Schengen Accord" forbids all trade in firearms and ownership thereof, including military type weapons and ammunition.

Metzler under Severe Pressure

The Liberal Democrat's caucus met recently to discuss this problem. At least two prominent members are now said to be considering moving a motion, while the Christian Democrats are depositing a relevant motion, putting the Minister of Justice, Ruth Metzler, under enormous pressure.

Switzerland's political mills process things very slowly, so I guess it will probably take quite some time before a solution, accord or consensus is likely to emerge.

Article provided by Heinz Leuenberger, Delegate for Swiss Abroad.

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Member's Profile

Chris and Nicole Leuthold Art of Cheese Café, Puhoi

Chris and I came to New Zealand in December 1988 on our honeymoon. We went to an English school in Auckland where one of the teachers knew about a cheese factory in Puhoi and so we arranged to go to Puhoi for a Sunday trip. The owner of Puhoi Valley Cheese was very interested in Chris; he was looking for a qualified Cheesemaker to run his production site.

We agreed to stay for one year. I worked in the packing site and Chris in production.

One year went by and we decided to stay just a little longer. And we are here still.

In 1997 we felt like a bit of a change and we tossed up whether we should go back to Switzerland or see if we could start our own cheese factory in New Zealand.

That was the time when The Art of Cheese was created and we started to manufacture in our own business in October 1997. The Café was built in 1999.

Chris is in charge of the cheese factory. We produce about 110 tonnes of Camembert, Brie and five Blue cheeses plus Mascarpone and Crème Fraiche per year. We contract manufacture for Puhoi Valley cheese, so our product is branded under Royale Tasman, Ornelle, Bouton d'Or or the new Puhoi brand.

In the cafe we are aiming to be an educational place for all sorts of different cheeses.

We have a lot of school groups that come and see the cheese being made.

We sell a lot of dishes based on cheese and in general promote ourselves as a family friendly hideaway in Puhoi.

People that come here can watch a Video about the process of cheesemaking, or just relax on our deck overlooking the two ponds.

Our children Thomas, 6, and Nina, 4, also enjoy helping their dad in the factory.

Chris and I are both from Riffenmatt near Bern. Chris is a qualified master Cheesemaker and I was trained as a pastry cook.

We both love New Zealand and feel very privileged to call such a great country our home.

(The Art of Cheese Café can be reached from the SH1 to Whangarei, about 10 minutes after the Orewa end of the motorway, past Waiwera, turn off to Puhoi and follow the sign.tf)

Thankyou Trudi Fill for this article. - (colour photo of Auckland Swiss Club at the occasion of 'Mistry Tour-2000' at "Art of Cheese Café" on page 16).

Congratulations to Editing Team Member Karl Waldvogel

celebrating his 75th birthday
on October 1st. 2001
and 50 years of life
in New Zealand

With best wishes from the
Swiss Society, Editing Team,
and the
Hamilton Swiss Club

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