

## SAEN criticizes University of Wyoming Slipshod Animal Care - Federal Fine levied against University Animal Researchers



LARAMIE, WY – SAEN has heavily criticized the USDA for a drastically inadequate fine levied against University of Wyoming (UW) for *substandard vet care* in late 2012.

According to SAEN-obtained federal reports, the USDA issued a measly fine of \$8,571 against the UW.

The relevant violations date to a USDA inspection from August of 2010 in which UW was cited for multiple violations of the Animal Welfare Act relevant to *inadequate veterinary care*.

Several goats are listed as **“very thin body condition (ribs visible, hip bones protruding).”**

Several of the animals are also described with signs of severe gastro-intestinal tract disease.

At least one of the animals died, and upon post mortem examination was diagnosed with coccidial oocysts. Coccidia is a treatable parasitic condition, which should not have been fatal.

In total, this inspection cited the University of Wyoming for two violations relevant to requirements for *adequate veterinary care*, and one each for requirements in the areas of *facilities, watering, and sanitation*.

“It is clear from the federal report that staff veterinarians for the University of Wyoming were not involved in treating seriously ill animals,” said Michael A. Budkie, A.H.T., Executive Director, SAEN. “This kind of negligence may literally have killed at least one animal and should have received a much more substantial fine. This violation took the life of an animal that did not have to die.”

*Check out our website for the local and national news stories generated when SAEN revealed these violations and the USDA’s paltry fine against UW.*

### -----Vegan Recipes-----Vegan Recipes-----Vegan Recipes-----Vegan Recipes-----



Chef AJ has followed a plant exclusive diet for over 35 years. The author of UNPROCESSED, she teaches people how to incorporate more fresh fruits and vegetables in their diets in ways that are easy, delicious and fun. She is the former Executive Pastry Chef at Sante Restaurant in Los Angeles and is proud to say that her IQ is higher than her cholesterol. Her website is [www.EatUnprocessed.com](http://www.EatUnprocessed.com) Chef AJ is also the creator and co-producer of [www.HealthyTasteofLA.com](http://www.HealthyTasteofLA.com). Chef AJ’s cooking classes and talks are always must-see events!

#### Chef AJ's HEARTY LENTIL LOAF

No soy or bread crumbs in this loaf, just whole food goodness.

3 cups cooked lentils

1 - 16 ounce bag of frozen carrots defrosted & drained

2 cups red onion (about 1 large, chopped)

2 cloves garlic, peeled

2 cups raw walnuts, divided & chopped

2 cups uncooked oats (not instant), divided

½ cup Italian parsley, finely chopped

2 tablespoons sun-dried tomato powder

Preheat oven to 350 degrees F. Combine lentils, carrots, onion, parsley, and one cup each of the walnuts and oats in a food processor fitted with the "S" blade. Process until smooth and almost paste like. Place mixture in a bowl and then by hand, stir in the second cup each of the oats and walnuts and the seasonings. Pour mixture into a silicone standard loaf pan and bake uncovered for 50-55 minutes until golden brown. Remove from oven and let sit at least 10 minutes before inverting onto a serving dish. Invert and let cool another 5 minutes then slice. Delicious, even without any sauce or gravy of any kind, or add your favorite condiments such as ketchup, mustard, or BBQ sauce.