



Commonwealth Veterinary Association e-Newsletter

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Inaugural David Bayvel Award

Earlier this year, David Bayvel, a great friend and supporter of the CVA and a champion for animal welfare worldwide passed away. Recently the inaugural David Bayvel Award, which is funded by World Animal Protection, was awarded to Professor Andrew Fisher from the University of Melbourne Veterinary School. Andrew was the first Animal Welfare Fellowship recipient by examination in the Australian and New College of Veterinary Scientists.....David would be happy he received it.



Prof Fisher receiving the David Bayvel award from Dr Ian Dacre of World Animal Protection with CVA President elect Dr Peter Thornber looking on.

Continuing Education In Maputo

During the first week of July, a continuing education meeting was held at the Eduardo Mondlane University in Maputo, Mozambique. This event was arranged by Dr Lawson Cairns who is the Continuing Education Coordinator for WSAVA in Southern Africa, with financial support from SAVA (made on behalf of the Commonwealth Veterinary Association). Similar events have been held in Maputo for seven years running.

The 2015 event was held over two days and was attended by 42 veterinarians, including government

veterinarians from Swaziland and Mozambique, general practitioners from both countries and lecturers from the Veterinary Faculty at Eduardo Mondlane University.

Lectures were presented by Dr Zoe Belshaw from the University of Nottingham, who covered topics such as clinical examination, internal medicine, utilisation of websites to access veterinary information, as well as practical demonstrations on utilising available equipment on making a diagnosis.

A highlight this year's event was the launch of a Companion Animal Group by the Maputo-based veterinarians, which will not only improve communication and interaction, but will also provide a platform for future continuing education events, arranged by the Group themselves.

Similar events are planned for Tanzania and Kenya later this year.



Delegates and lecturers at the 2015 Maputo CE Event

National Rural Poultry Centre in Malawi

Here is the story of a great NGO in Malawi.

Consider this - village poultry are an integral part of rural life in Malawi. They are everywhere. Anyone in the village might own a chicken. Even an impoverished widow, with little chance of owning anything as valuable as a goat or a pig, still has a good chance of owning a chicken. Thus, improvements in production of village poultry benefit everybody in the village, irrespective of their status.

And yes, there is an ocean of opportunity to improve: control of diseases, better housing, better nutrition, better breeding, better management! In each of these aspects there are gaps and constraints where dedicated input can achieve real progress, real benefits.

It is thus obvious that focussed attention to the village poultry sector in Malawi is warranted.



As a result the [National Rural Poultry Centre \(NRPC\)](#) was formed in Malawi in early 2013 as an affiliate of the International Rural Poultry Centre, a subsidiary of the KYEEMA Foundation based in Brisbane, Australia.

And to help fund raise the centre receives a commission for selling Malawi's famous [Nali Sauce](#)



Book the Date

The [FASAVA \(Federation of Asian Small Animal Veterinary Associations\) congress 2017](#) is to be held 11 – 14 August 2017 on the beautiful Gold Coast, Australia.



Recipes from the world - from Ghana

Black Beauty and Ponkie Rice

A very traditional West African weekend dish which came to be known as “country chop” – “chop” being West African pidgin for food. In Ghana the purple aubergine or eggplant is nicknamed Black Beauty, and pumpkin sometimes becomes ponkie.

Ingredients:

500 g (1 lb) minced beef	2 green peppers
500 g (1 lb) eggplant	Pinch of cayenne
125g (4 oz) chopped pumpkin	2 tsp paprika
1 large tomato	2 tab cooking oil
1 large onion	salt
	500 g (1 lb) rice

Boil the rice and keep it warm. Cube eggplant and soak for 5 min in salted water. Chop and fry in oil the onion with the minced meat. Dice the pumpkin, tomato and green peppers. Add them to the meat and simmer till cooked and most of the liquid absorbed. Season well and serve hot on a bed of rice. Decorate with sliced red peppers and parsley.

