

## &gt;&gt;&gt; NEWSLETTER &lt;&lt;&lt;



# COUNTRYSIDE FEED LLC

Made With Pride By Countryside



## GASTRIC HEALTH: THE KEY TO YOUR HORSE'S BEST SELF

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Equine Technical Solutions



 PURINA

A DIFFERENCE YOU CAN SEE™

Gastric discomfort may negatively affect a horse's health, attitude and performance. Fortunately, recognizing signs of discomfort and providing proper management can help support your horse's gastric health.

### What are the signs of gastric discomfort in horses?

- Poor appetite
- Picky eating
- Poor body condition
- Weight loss
- Chronic diarrhea
- Poor coat condition
- Teeth grinding (bruxism)
- Changes in behavior, including aggression, nervous behaviors, side biting and "girthingness"
- Acute or recurring colic
- Poor performance

### Horse nutrition

Choosing the right feed products and implementing good feeding management practices are vital in managing your horse's gastric health.

- Never allow more than six hours of fasting and provide frequent access to good quality hay and/or pasture.
- Incorporate alfalfa into your horse's diet.
- Feed higher fat and fiber concentrates and avoid high starch and sugar feeds. The [Purina horse feed lineup](#) includes many appropriate options
- Support optimal gastric pH by feeding [Purina® Outlast® Gastric Support Supplement](#) along with concentrate meals. In addition, feed Outlast®1 supplement or Outlast® treats as a snack before you ride, trailer or show to maximize gastric support during these activities.
- As a convenient way to provide gastric support to a variety of horses at every meal, there is now a full serving of Outlast® supplement in each of these feeds:
  - The full lineup of products in the Strategy®, Equine®, Omolene®, and Ultium® families
  - Race Ready® GT
  - Impact® Professional Performance
  - Omega Match® Ration Balancer
  - EquiTub® with Clarify®

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**RUSS FITZGERALD**  
1 YEAR

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2 YEARS

**PAUL EGNER**  
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3 YEARS

**GARY NIEHUES**  
3 YEARS

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4 YEARS

**DELAYNE HERBEL**  
33 YEARS

## *Holiday Recipes From Countryside Staff and Families We Hope You Enjoy!*



**Home Made Caramels**  
By: Brenda Niehues

- INGREDIENTS**
- 2 cups sugar
  - 1 cup butter (use real)
  - 2 cups heavy cream (divided)
  - 3/4 cup white corn syrup
  - Few grains of salt
  - 1 cup chopped nuts (pecans are best)-- optional
  - 1 tsp vanilla

**NOTE**-this recipe takes time and LOTS of stirring, so best to have help!

**PROCEDURE**

In a heavy sauce pan (4-6 Qt size) boil together all ingredients EXCEPT the nuts, 1 cups cream & vanilla. Use fairly low heat. Boil 20 minutes stirring constantly. Then add the 2 cups of cream and boil to a firm ball stage (248 degrees) STIRRING CONSTANTLY Stir in nuts and vanilla and pour into well buttered 9 x 13. Cool completely. When cold turn pan over onto a large cutting board.

Carefully cut into small squares (can use a pizza cutter or knife). Wrap individually in pieces of wax paper-twisting the ends of the paper.



**Steve's Bourbon Slush**  
By: The Bergmann Family

- INGREDIENTS**
- 1-12oz can frozen orange juice
  - 1-12oz can frozen lemonade
  - 2 C sugar
  - 8-12oz cans of water
  - 3 C bourbon
  - 4 T instant tea

**NOTE**-Some people suggest little to no sugar, can get pretty sweet once you mix with Sprite

**PROCEDURE**

In a large bowl combine the first 4 ingredients until sugar dissolves (use juice cans for water)  
Stir in bourbon  
Sprinkle in instant tea  
Freeze in airtight container 24 hours  
Serve 1/2 & 1/2 with sprite



**BACON WRAPPED SMOKIES WITH BROWN SUGAR AND BUTTER**  
By: Kristin Cudenkauf

- INGREDIENTS**
- 1 pound Bacon, Cut Into Thirds
  - 1 pound Lil' Smokies (small sausages)
  - 1 stick Butter
  - 2 cups Brown Sugar

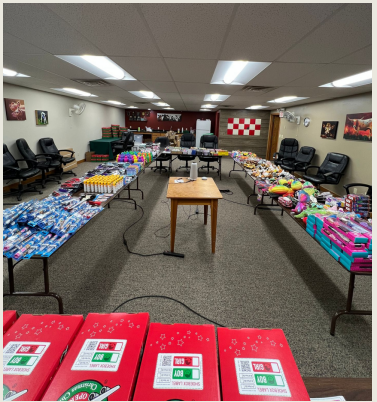
**NOTE**-- Make lots, because they will go fast!

**PROCEDURE**

1. Preheat oven to 375F.
2. Cut the bacon into thirds and wrap each smokie (small sausage)
3. Place all the wrapped smokies in a single layer in a baking dish.
4. Then melt the stick of butter and then 1 cup of brown sugar and stir until mixed well.
5. Pour the butter and brown sugar mixture on the smokies and bacon
6. Then take the other cup of brown sugar and sprinkle evenly over the smokies.
7. Bake them for about 15-20 minutes and then turn the heat up to 400F for about 5 minutes or longer until the bacon becomes crispy.

## OPERATION CHRISTMAS CHILD A GREAT SUCCESS

This year 109 boxes were packed for Operation Christmas Child beating our record of 85 boxes from last year. Thank you to everyone who donated a Christmas Box to children in need, we appreciate your kindness and generosity.



# Welcome New Texas Dealer

## EZ FEED & SUPPLY

Thank you for your order of our  
new TenX™ Deer Formula



Message Us Here About  
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