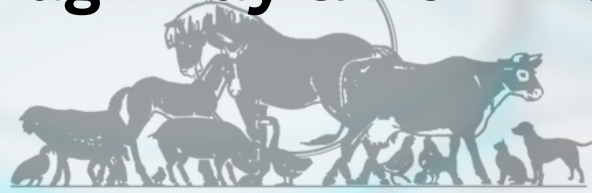


Colin McCrea, President of the Association of Veterinary Surgeons Practising in N.I. and his Council would like to invite you to

Omagh Day & AGM 2023



Wednesday 11th January

1.45pm - AFBI Omagh Laboratories

Generously
sponsored by:



Triage of the unstable patient

ALISON IRWIN

Don't Panic! - How to stabilise these patients in a busy clinic.

Alison graduated from the Royal (Dick) School of Veterinary Studies in Edinburgh in 1998. She worked at Cromlyn House between 2006 and 2011 and returned to a senior vet role in 2016 and is now Clinical Director. In 2007 she gained a European Society of Practising Veterinary Surgeons General Practitioner certificate in Small Animal Practice and in summer of 2021 she completed her RCVS certificate of advanced veterinary practitioner designated in internal medicine.



Breeding the fluid retentive mare

KARA JOHNSTON

Encounters with fluid in the uterus of mares during the breeding season and how to deal with them.

Kara graduated from the University of Liverpool in 2015. She worked as an on site Vet at a large stud in North Yorkshire, working alongside reproduction specialists. Here she developed her love for equine stud medicine and took this to her next job at Hird and Partners in West Yorkshire where she had an ambulatory role with a main focus in stud medicine. Kara is an accredited FEI treating vet and also has a qualification in Equine Acupuncture. She completed her Advanced Veterinary Practitioner certificate in 2021, with a reproductive and stud medicine bias.



Tea coffee & biscuits



A word from our sponsors



Diagnostic cases of interest at AFBI

SEÁN FEE

***This talk will focus on a selection of interesting diagnostic cases seen at AFBI in recent years.
Non competing talk.***

Seán Fee qualified as a veterinary surgeon from University College Dublin in 1991. He worked in mixed cattle and sheep veterinary practice in counties Derry and Down for almost ten years. In 2001 Seán joined Veterinary Sciences Division, Omagh where he works as a veterinary pathologist. Seán has a particular interest in the diagnosis and pathology of ruminant disease and in forensic pathology.



A Neospora abortion outbreak in a dairy herd including associated SA case

**MELANIE SPAHN &
NICOLE O'HAGAN**

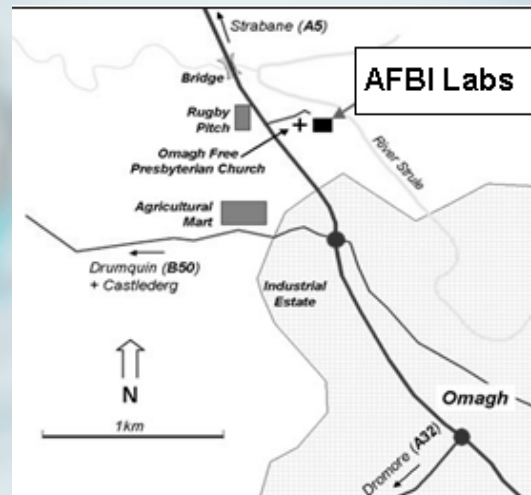
Melanie is a Belgian Graduate, who has worked in NI in Glenshane Vets since 1999. Though she is more involved in the Small Animal side of the practice nowadays, she still likes to be involved on the Farm side. An abortion storm due to Neospora in her husband's dairy cows made her aware of the significance for both farm and small animal vets.

Nicole is an Edinburgh Graduate who has worked in mixed practise for 3 and half years. With interests in both farm and small she is always looking at ways the two overlap. A couple of recent cases of Neospora in small animals and a farm outbreak resulted in her coming together with her boss to give this talk.



Programme

- 1.45pm Delegates arrive and register
- 2.00pm President's & AFBI's Welcome
- 2.15pm 1st presentation
- 2.50pm 2nd Presentation
- 3.25pm Tea, Coffee & biscuits
- 3.40pm A word from our sponsors
- 4.00pm 3rd presentation
- 4.35pm 4th Presentation
- 5.30pm Head across to the Silverbirch Hotel for..
- 6.00pm AGM (members only)
- 7.30pm 3 course dinner with wine



Strictly limited to registered delegates only.

[Click here to register](https://www.vetni.co.uk/events/avspni-agm-provisional-date/)

or fill in the form at

<https://www.vetni.co.uk/events/avspni-agm-provisional-date/>

Delegates MUST register on or before 6th January 2023.

**This event will be Free of Charge to all AVSPNI members and Student vets
(students must show a valid student card).**

£50 charge for non-members which includes CPD +/- Dinner.

Registrations will be taken on a first come basis as places are limited



DINNER MENU

Heart-warming Butternut Squash Soup served with Wheaten Bread

Or

Traditional Prawn Cocktail served with Wheaten Bread

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**Roast Sirloin of Beef with Braised Shallots & Red Wine Jus**

**or**

**Pan Fried Fillet of Salmon with Herb & Parmesan Crumb,  
Lemon & Dill Cream Sauce**

**Seasonal Roasted Vegetables & Chef's Choice Potato**

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Homemade Lemon Posset with a Shortcake Biscuits

or

**Hot Home-made Apple Tart served with Crème Anglaise &
Fresh Cream**

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**Tea or Coffee & Mints**

**Vegetarian option available**