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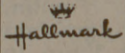
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ET CETERA

Woman nurses hurt black bear

Associated Press
GOLDEN, Colo. — Lisa, an Alaskan black bear, is convalescing at the North American Wildlife Center on a diet of fish, grapes and vitamin-packed peanut butter and honey sandwiches.
The cub, apparently born out of season, was found a year ago wandering alone in Alaska's Mount McKinley National Park, bristling with quills from a porcupine attack.
But thanks to the mothering of Vona Bates, director of the wildlife center — and plenty of wholesome food — Lisa has been transformed into a robust yearling that weighs about 180 pounds.

Lisa soon will be released in Bear Country USA, a wildlife area near the Black Hills in South Dakota.
For now, her home is a 30-by-30-foot cage and her neighbors are a pair of bobcats named Clown and Bonnie. Lisa sleeps in an A-frame compartment she designed herself by smashing and rearranging a heavy wooden box Bates put in the cage for her to sleep in.

Lisa is the 13th bear that Bates, 55, has nursed, fed and sheltered over the past 50 years. Bates about 30 years ago began caring for animals at this site spread over several acres behind the small home she shares with her husband, an interior designer.

She began playing mother to wild creatures as a child when someone gave her a 6-week-old coyote pup for a pet. She trained the coyote to herd sheep and remains convinced a properly trained coyote makes an excellent sheep dog.

Conversely, she found that sheep can be excellent teachers. About eight years ago, after rehabilitating two coyotes, Bates obtained a newborn lamb and named it Chops. Today Chops is a mentor for coyotes, teaching them how to live with sheep.

Chops, who shares his quarters with a coyote named Tawni and a red fox named Reddi, has adapted so well to his job that "unfortunately he thinks he is a coyote," Bates says. "He eats mice."

Then there is Beaner, the epileptic bobcat. Bates got Beaner from Mexico, where the bobcat suffered at the hands of an abusive owner. When Beaner proved allergic to normal epilepsy medication, Bates moved him into a smaller cage and

now Beaner can cope better with seizures.
While bears are her favorites, Bates does not turn away any animal in need. She currently has about six dozen other animals at her wildlife center.

Dozens of volunteers help and care for the animals. Bates watches for contributions of about \$1,500 per month in food, veterinary care and materials for the wildlife center.

"I need funding and I need it bad," she says. "Everyone else has the elderly, the handicapped, the battered child, and I keep them I'm all three."

Rabbits: name not palatable

Associated Press
CORVALLIS, Ore. — "It's a turn of phrase? Hungry for a smidgen of immortality? That's the new name for rabbit meat," says Nephi Patton in care of the State University in Corvallis.
Patton is director of the rabbit research center in the States. His goal is to cure the "Easter Bunny Syndrome," an American idea that it's suitable to eat the flesh of a furry, eared mammal prized as a pet — and eaten in huge quantities in Europe, Asia and other parts of the world.

"You don't call beef 'cow' or 'pig' do you?" he says in defense of his idea that rabbit meat should be marketed as "cunic," short for cuniculus, the Latin word for rabbit.

His defensiveness isn't surprising. Rabbit raisers and processors around the country have reacted enthusiastically to the idea.

But Patton, an energetic, no-nonsense man with a Ph.D. in veterinary pathology, won't give up. He has considered the name "bar," rabbit spelled backward.

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