Second-Hand Lion Food:

The Challenge of Feeding 80 Wild Animals on a Budget

While still adhering to our beliefs about animal welfare, safety, and minimizing waste and environmental impact

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Nonprofit zoological park specializing in wildlife and education

- 501(c)3 charity, tight budget
- Mission is to reconnect people with wildlife
- Provide a home for about 80 animals of more than 20 species
- Our residents are ambassadors for their wild counterparts
- Guided tours and events





Why Am I Here?



Once Upon a Time...

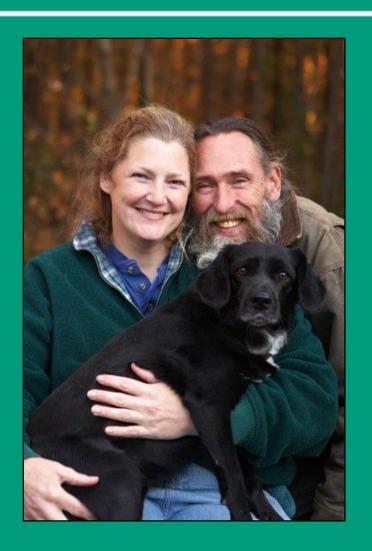


In 1999, some animal people decided to open an educational facility. I'm one of them.









- Founded by Douglas Evans and Mindy Stinner in 1999
- Early mission included a rescue focus
- Current mission is
 Reconnecting People with
 Wildlife

Founders





We had backgrounds in education, security, construction, and managing captive wild carnivores.

Not so much business background.

Building a New Park





With grassroots support from volunteers, donations, and a lot of passion, we built a site on 45 donated acres in rural NC.

We began by taking in animals in need of new homes.





And then animals that would help us fulfill our educational mission.









Feeding those 35 animals on a tight budget was challenging.



The Challenge: How do we feed our animals on a tight budget?



- 1. Identify each animal's nutritional requirements and preferences
- 2. Identify options for obtaining preferred foods and establish backups
- 3. Assess the risks and benefits of using any given food source
- 4. Choose the most cost-effective option to keep our animals healthy
- 5. Ensure quality control while implementing
- 6. Monitor the long term health of our resident animals

1. Identify each animal's nutritional requirements and preferences





Babies don't eat as much...







Binturong Eating Bananas



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Meeting their needs





2. Identify options for obtaining needed foods and establish backups



Our initial Brainstorm session for possible sourcing options:

Big box stores
Meat processing plants
Farmers markets
Local produce stands
Local farms of all kinds
Hunters
Local butchers
Taxidermists

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3. Assess the risks and benefits of using any given food source



- Appropriateness for our needs
- Ability to transport without too much spoilage
- Availability regular schedule or intermittent?
- Quality of product
- Security of food from this location
- Location relative to us
- Cost of acquisition
- Health and Safety!!



Health and Safety Concerns: Food Safety and Biosecurity



Possible introduction of a toxin or contaminant



- Food, medications, bedding, construction materials, enrichment items (toys, platforms, etc.)
- Their environment, including landscaping maintenance
- Human contact and our contaminants
- Spoilage is a threat to animal lives
- Disease carried by whole prey (risk to animals and people)

Whole prey from specific suppliers





- Raised in a clean environment
- No exposure to outside illnesses
- No parasites
- Overstock is euthanized already

Health and Safety Concerns: Food Safety and Biosecurity



Wolves enjoying whole bunnies, or more specifically, Trekkie taunting his brother with a bunny.



Food Safety and Biosecurity



Warnings to hunters from the AVMA:

<u>Anaplasmosis</u>

Avian Influenza

Babesiosis

Brucellosis

Campylobacteriosis (Campylobacter jejuni)

Chronic Wasting Disease (CWD)

<u>Cryptosporidiosis</u>

<u>Deer Parapoxvirus</u>

Hydatid Tapeworms (Echinococcosis)

Ehrlichiosis

Equine Encephalitis Viruses

Escherichia coli Infection (E. coli)

Giardiasis

Hantavirus

Leptospirosis

Lyme Disease (Lyme borreliosis)

Plague

Q fever

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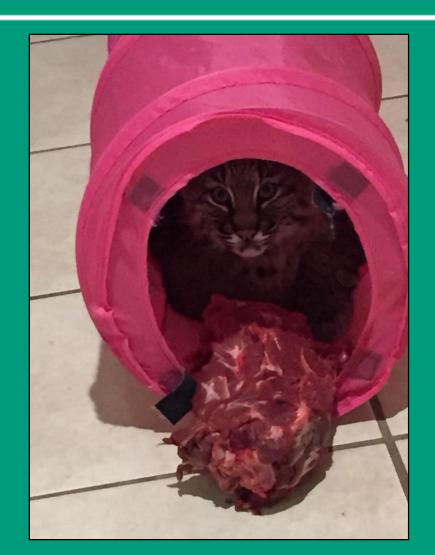
But it's their natural food source!





Whole prey from other sources





Food Safety and Biosecurity

Zoos pose a biological risk to agricultural enterprises

 Cross-contamination via people, supply delivery vehicles, local and migrating wildlife



- Different business models equal different levels of risk
- Public visitation v. production/product movement

4. Choose the most cost-effective, safe options to keep our animals healthy





Sourcing whole prey:

Clean lab animal production facilities
Specific local farms
Hunters*

Big box stores

Meat processing plants

Farmers markets

Local produce stands

Local farms of all kinds

Local butchers

Taxidermists

Experimental control groups

Wildlife rehabilitators

Taxidermists

Road kills

Permitted depredation activities

Staff gardens

On-site plantings

^{*} Pose special risks we work to manage

Whole prey is very desirable







Whole prey is very desirable







Whole prey is very desirable...to the animals







4. Choose the most cost-effective, safe options to keep our animals healthy





Sourcing "slab" meat, fruits and vegetables:

- Local produce stands
- Meat packaging centers
- Hunters/farmers who butcher their own meat

Big box stores

Farmers markets

Local farms of all kinds

Local butchers

Taxidermists

Experimental control groups

Wildlife rehabilitators

Taxidermists

Road kills

Permitted depredation activities

Staff gardens

On-site plantings

Clean lab animal production facilities

Specific local farms

Hunters

Variety







5. Ensure quality control while implementing



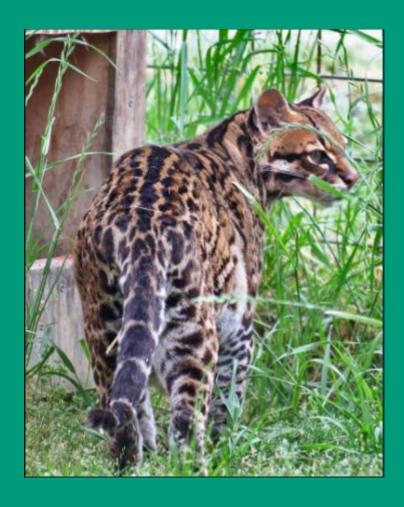


www.BeWilderNC.org

- Maintaining the product and ensuring limited deterioration of quality from acquisition to "table"
- How do we ensure quality of product both as we interact with a source and when processing and feeding out?

6. Monitor the long term health of our resident animals







Tres Ocelot turns 25 this year (she loves semifrozen chicks, small rats, canned food and a little rabbit if she is feeling frisky)

Hopa Wolf lived into her late teens (chicken, venison, beef, pork, small rat, quail, rabbit, and eggs)

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Back to our story

We continued to slowly grow...





Until Summer 2004 when we took in 14 big cats



And they had 15 cubs. Time for a new plan.

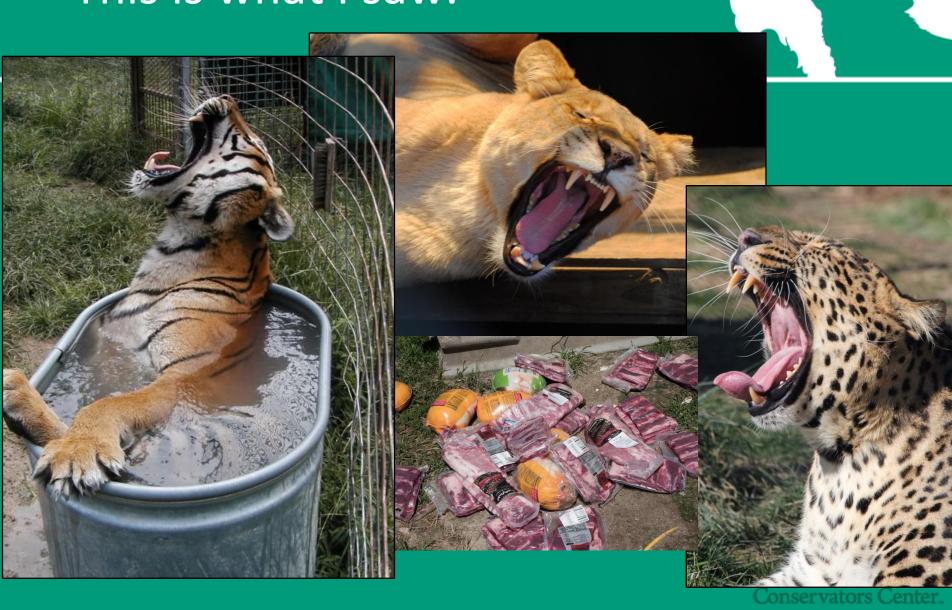


This is what the world saw...





This is what I saw.



Hungry Cats





Carnivores can be gross.





Lions and Tigers Growing Up





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Managing Expectations











Reality





We revisited step 4:

Choose the most cost-effective, safe options to keep our animals healthy



Sourcing whole prey:

- Clean breeding facilities
- Farms
- Hunters*
- Depredation activities*
- Known wildlife rehabilitators*
- Specific instances of road kill*



* All pose special risks we work to manage

4. Choose the most cost-effective, safe options to keep our animals healthy



Sourcing "slab" meat, fruits and vegetables:

- Local produce stands
- Meat packaging centers
- Hunters/farmers who butcher their own meat
- Co-op group bulk purchasing one group
- Local taxidermists and butchers
- Farms that sell directly to consumers
- Restaurants one big steakhouse
- Our gardens and on-site plants
- Big box stores and distribution centers



How to expand while staying safe?

- Large chain stores and distribution centers want to reduce their costs and impact on landfills
- Many contract outside companies to assist with products that might have gone to waste



Collaborative National Effort



 A company providing services to most of the US reached out to zoos and sanctuaries to offer the option to participate in a program





"Meat Run"



Staff, interns and volunteers prep food in our original field kitchen



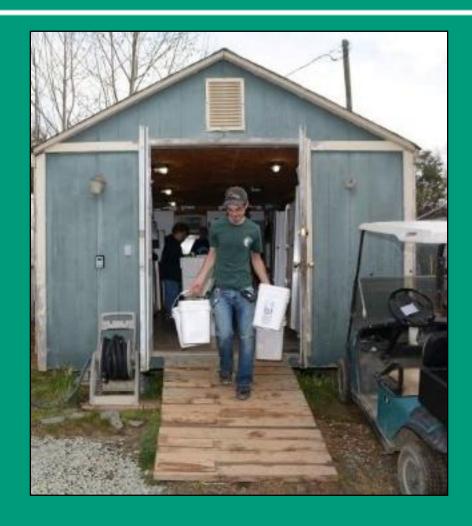






Original All-Purpose Building

















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And a Separate Laundry Room!!!





All to good use





Training to Target





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Training Day(s)





Keepers, volunteers and interns learn how to train the animals for husbandry purposes, and to reward them for their efforts



We love to make a party out of cool donated stuff!













Tree Toss







Hundreds of Donated Pumpkins plus our animals and volunteers = Pumpkin Prowl











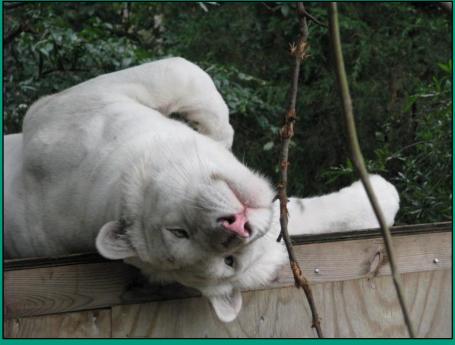




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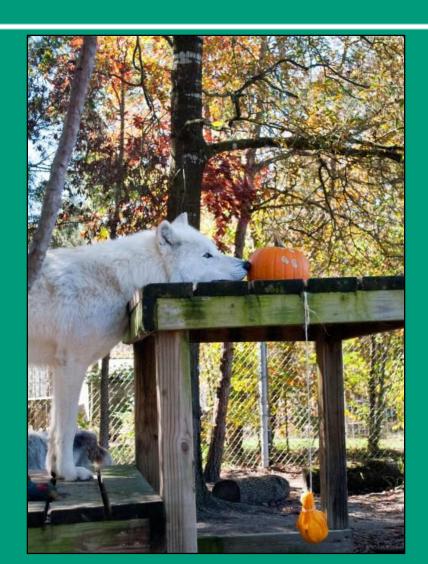


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Find us and Arthur Tiger on Facebook



