



ANDDA

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Watermark Your Images

Most people don't think of the photos they upload of their animals on their social media pages or website as "art work." Then again, we all have heard of at least one breeder having photos stolen by scammers. So how does one protect photographic images?

A watermark is a superimposed image or logo placed over a photograph to identify an image's creator. While it takes more time, watermarking all uploaded photos helps prevent the "right click, save" option that is commonplace with online images.

Digital photography increases the ability for people to "steal" photos from websites for personal use so it is important to make sure photos are watermarked as a "signature" to minimize theft.

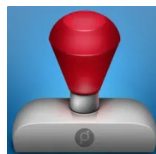
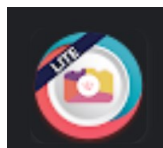
The only way to prevent theft is not to put images on the internet, which makes it difficult to promote our farm and animals. Sharing photos brings risk since there is nothing to stop people from taking and using photos, especially those without a watermark.

When selecting a watermark, a monochromatic logo will be less distracting. Choosing a simple and small font will also make the mark not overpower the photo. Make sure your watermark does not add a visual focal point to the image.

There is an entire psychology related to logo and watermark shapes. Vertical oriented watermarks are less distracting to a photo while subconsciously showing strength, dominance, and power. A series of vertical lines in a logo also make it appear more narrow.

Give as much thought to your watermark as you do your farm since it will carry your brand. Below are some websites that can help you watermark your photos for protecting your images.

 Watermarkly



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Disbudding

[By Ivory Hill Farm](#)



First: You shave their head so you have more visibility to the horn bud. As well as to limit the amount of smoke that comes from the iron.



Second: You put the iron on the horn bud and make two-to-three circles while maintaining the same position. Once you have done that, you repeat until horn cap has been "popped off".



Third: Place the edge of the iron on the center of the exposed bud until at the same level as the already burnt area.



Fourth: Do a few more rounds until it is a copper color and there is no more white. Repeat on other side



Recipe of the Month– Ridin' Dirty Shrimp n' Grits

Grits

1 Tbs unsalted butter

1. 1 c stone-ground grits (not instant)
2. 2 c low-sodium chicken broth
3. 1 c whole milk
4. 1/4 tsp salt
5. 1 c shredded sharp Cheddar cheese

Shrimp

4 slices bacon (not thick cut), cut crosswise into 1/2 inch pieces

1 lb 21/25 count shrimp, peeled and deveined

3 green onions, thinly sliced, with 1 Tbs dark green parts reserved for garnish

1 tsp hot sauce

Salt and cracked black pepper

Method

Grits

In a medium saucepan over medium heat, melt the butter. Add grits and cook until lightly toasted, about 2 minutes. Add the chicken broth, milk, and salt, Increase the heat to medium-high and bring to a boil.

Lower the heat to medium-low, cover, and simmer, stirring occasionally, until thick and creamy, 30 to 40 minutes. Remove the pot from the heat and stir in the cheese. Cover to keep warm.

Shrimp

In a large skillet over medium heat, add the bacon and cook until browned and crisp, 7 to 8 minutes, turning once halfway through cooking. Meanwhile, line a large plate with paper towels. Using a slotted spoon, transfer the bacon to the paper towel-lined plate. Discard all but 1 Tbs of the fat from the skillet.

Increase the heat to medium-high and add the shrimp and green onions. Cook until the shrimp is pink and opaque throughout, 4 to 5 minutes. Remove from the heat, stir in the bacon and hot sauce, and season with salt and pepper.

Ladle the grits into individual bowls and top with shrimp. Garnish with reserved green onions and serve.

Courtesy of "Good with the Spoon" by Snoop Dogg and Earl "E-40" Stevens

We're on the web
www.ANDDA.org



*Promoting the
Nigerian Dwarf Breed
since 1996*

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OK Doe K Dairy Goats

Please let us know if you have a
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