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Dear Clients, followers and friends,

I apologise for this newsletter being a bit later than I would have liked but I have been dealing with the side of farming life that we hate. We have just lost a good breeder ewe to pregnancy toxemia. She was heavily pregnant and she loved her cuddles. We tried for nearly a week and thought she was almost on top of it, however, despite our best efforts, it wasn't meant to be. 🙄

As one of my Aunties said to me quite a few years ago, the smaller the farm - the bigger the loss. I know we breed most of our animals for eating but in the meantime we try very, very hard to keep them happy and healthy and any losses are heavily felt. As a result, this newsletter will be a bit shorter than normal.

On a more brighter note, the paddocks are looking very green and Tony is very happy with the growth in the perennial pastures although he, along with some helpers, have been working very hard in putting in more internal fences. Which is no mean feat when we are dealing with a cap of limestone rock.

Average weights for the quarter: Trimmed lambs are 27 kgs whilst a side of beef is averaging at 75 kgs.

Beef and Lamb availability: As mentioned in last quarter's newsletter, there is a limited supply of beef this year due to our temporary downsizing. As for the lamb, at this stage there is some still available in August and September but none in July.

Shrinking Sausages: We were having a simple gathering recently and thought we'd have a sausage sizzle but to my horror, I'd let myself run out of our sausages. Can you believe it!! So I had to buy some from the supermarket. It has been such a long time since I have cooked their sausages that I was shocked to find how much fat and water coming out of them and then find them shrink to about 2/3 rds of their original size. It made me realize how spoilt I have become.

Price Rise: We have just received notification from the abattoir that as at the 10th July, 2017, thanks to the ever increasing electricity and water costs plus a wage increase (which the guys deserve), there is the unfortunate carry on effect which means that there is a good chance of a small increase per kg in the beef and lamb. The abattoir is talking about "Standard Carcass trim" specification and until I can get a hold of someone from there, I am not sure what it actually means. They are also now going to charge us for ALL **our** offal, which means there will be an extra charge for those of you that want your kidneys or livers. Mind you, I now know that if you want lamb brains, we can get them for you. Personally, I will give that one a miss 🙄 The beef offal works on a kg rate whilst the lamb is per head and is not much at all, between 50 c to a \$1.50 per item. As usual, I will check if you want them when you place your order.

If you see Tony around the 10th of July, wish him a very big HAPPY BIRTHDAY. He reaches a big milestone. I better not say which one as he might get a bit cranky ha ha. In the meantime, stay safe, warm and happy.

Kind regards,



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