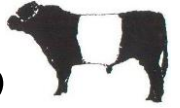


BONNIBELT BELTED GALLOWAY STUD



Selling Quality Sides and Hides

Tony and Jo Kreher

P.O. Box 1511 (152 Otto Rd), Murray Bridge --- Ph 85312552 Fax 85310446

Email: belts2beef@yahoo.com.au Website: www.bonnibeltstud.com.au

September 2017 Bonnibelt's Newsletter

Welcome to the September edition of our newsletter. Tony and I hope this finds you all well and have missed out or recovering from the many flu's and viruses that seem to be plaguing quite a few people the last few months. I have been very fortunate but Tony was out for about a week, but we know quite a few others that are still struggling a few weeks later ☺

The Pastures: The farm is looking amazing at the moment with plenty of rolling green feed out in the paddocks. The forever issue with the weeds are slowly being eradicated. The perennial pastures are doing great although, Tony says they could do with a bit more rain. Despite that, we are a lot more fortunate than others in some parts of Victoria and NSW that are starting to struggle with the dry and fires already!!!! Our dryness is coming so we all need to be vigilante to keep the fires at bay.

We try and have our animals living stress free and it is always great to see it working. Here we have



Ziggy sharing her small treat with the little red hen.

Average Weights for the Quarter: The beef is averaging 82 kgs a side whilst a whole trimmed lamb is averaging 29 kgs.

Beef and Lamb availability: There is no beef available until late December for delivery early January although there are a few ASAP clients I have yet to contact first before I can say yes to any new comers. I have included a photo to show you part of the reason why we are low on numbers. As mentioned in past newsletters, we had to downsize to enable us to establish perennial pastures. We did keep 5 very nice heifers for our breeding program from our L, 2015, drop. Meet Lorna, Lara, Lady Baba, Lynzi and Lizzie. They are all in calf and in from the paddock to have some more handling as we like to have good manageable stock on the ground. It is not the best photo but it was the only way I could get them all together. They love their hay ☺



As for the lambs, there are still a few available for October, delivery will be for the 1st of November. All the November lambs are gone and we will have none till April next year.

We have had a good run of triplets and pictured is our 3rd set this year and they are all doing well.



Price Rise: I mentioned a possible price rise in the last newsletter but was uncertain as what it would mean to everyone involved and I am pleased to say that it will only affect those that want any **offal**, eg kidneys, livers, hearts, brains etc and then it is not that much. Lamb offal is per head whilst the beef offal is per kilo.

For those that get their beef **tray packed**, there will be a price rise as at the 1 October. Whole animals will \$82.50, sides will be \$44 and mixed quarters will be \$27.50. All prices include GST. Tray packing for lambs is still 50 c a tray.

Some extras that the butcher can do for you: Some of you may not be aware but out of your beef, over and above what is on your order chart, you can turn some of the solid cuts into extra mince, sausages, casserole cubes or crumbed schnitzels. There is an extra small charge that is added from the butcher but is normally negligible. As for lamb, you can get the legs boned out, rolled and stuffed for roasts or you can get them boned out and cubed for curries/casseroles. Once again there is an extra cost for this, as it is extra work.

Anyway I think that is enough for me this quarter so take care and stay safe till we chat next time.

Cheers for now.