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13th December, 2018

Hi there,

How are you all going with the organising of your festive season? Christmas is not far away and that day is coming in far too fast. We are fortunate this year and will have our boys and their partners around us, something that hasn't happened in a long time and needless to say we are eagerly looking forward to it.

Following up from our October newsletter in regards to drought, hay and prices, we have not had much joy with rain, up until today, so the paddocks are still nowhere near as flush as they should be. However, with the forecast for more rain over the next few days, it will be very helpful. We have been able to secure more hay at the same price as the last lot, which was still well over double what it has been but not as expensive as others are paying. A fellow cattle breeder in the hills has more feed than his guys can eat and has offered us very cheap agistment – Thank you very much Trevor, it means a lot. This means that if it was only the feeding aspect of the beef and lamb that we had to worry about, then the prices will remain the same. However, the butcher has been experiencing quite a number of issues with the current abattoir and we may need to change who slaughters the meat. Due to Christmas he has been extremely busy and hasn't been able to finalise anything for us which includes who they will be and what they will charge. We have secured a date though and the next lot of beef and lamb will go off on the 30th January and hopefully there will be no change in prices. For those clients that are due for meat then I will touch base with you over the next week.

Average Weights for a side of beef for the last quarter was 88.5 kgs whilst a whole trimmed lamb was 24.5 kgs.

Help with cooking your meat Whilst I was doing some beef research the other day I came across an app that you can get on your phone that takes the guesswork out of trying to cook the perfect steak especially when your household likes them done different ways. It can be found at <https://www.australianbeef.com.au/apps/steak-mate/> and there is even a RoastMate app for those roasts. I haven't used it yet, but it looks very handy.

New Hides in: If you are looking for that special and different gift, we have just gotten back from the tanner these 2 beautiful hides.





If you want to know more about them, you can go to our website <http://www.bonnibeltstud.com.au/> and the specific page is <https://www.bonnibeltstud.com.au/perfect-hide-sales.php> . Whilst talking about our website, Tony and I would like to say a BIG THANK YOU to Ross our amazing webmaster who still spoils us rotten. He does a great job and I can highly recommend him if you need to get a website set up and maintained.

That time has come when I should be in bed, so I will sign off and wish you and your family a very merry and safe Christmas and may 2019 be all you wish it to be and we look forward to catching up with you next year.



Best wishes,



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