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Good morning/evening to you all,

I am hoping by the time you get this newsletter you, you have received some good rains wherever you are. We finally got some of the rains we desperately needed enabling Tony to finally finish the seeding which should have been in the ground 7 weeks ago. I was talking with a fellow Beltie breeder who has a property a couple of hours north of Sydney and they haven't had rain since March last year. We are very fortunate to have had some.

**Beef and lamb availability** We have no **beef** available till late August and then that may only be if some of our regular clients rearrange their dates. So if you think you may be wanting beef in the later half of the year, contact me as soon as possible.

There will be no **lamb** available till September. If you are on our regular list, I will contact you before then to confirm your order.

**Average weights** for a side of beef for the last quarter was 85 kgs whilst a whole trimmed lamb was 21.5 kgs. The lambs are lighter than the last few years as we are bunching a few months together as the transport/abattoir costs have increased significantly. As a result, the lambs will vary in age from 9 1/2 to 12 months.

**Reminder of the Upcoming price rise:** As mentioned in our last newsletter, we have had to increase our prices.

So as the 1st July, 2018, prices will be as follows:-

Beef – Whole or Sides \$9.00 a kg dressed weight and Mixed Quarters \$9.20 a kg dressed weight.

There was an error in the last newsletter in regards to the Lamb and they will be \$9.00 a kg trimmed dressed weight.

All Tray-packing costs will remain the same.

**Dressed Weight revisited:** We still have a bit of confusion over what is dressed weight so I thought it might help to revisit what it actually means as this is the price you pay on and not the final weight of the meat only. It refers to the weight of an animal after being partially butchered, removing all the internal organs, the head and hooves as well as inedible (or less desirable) portions of the tail and legs. It does include the bones, cartilage and other body structure still attached after this initial butchering. It is a fraction of an animals total weight. Animals that get hung also loose approximately 1 litre of moisture = 1 kg in weight, every 4 days. Plus there is extra loss of weight from bone dust and fragments when getting cut up and fat and bone ends that are not suitable for human or pet consumption. It can be very confusing at times and every animal is different but it is far too difficult, time consuming and resulting in more expensive meat. The good thing with the Beltie beef is there is little excess fat and the lambs are sold as a trimmed dressed weight. If you have any concerns, please do not hesitate to contact me for any more details.

**Our Belted Galloway Hides** We have just got back that beautiful Dun hide I had mentioned in the last newsletter. It has many shades of Dun in it (pictured below). We were hoping for another glorious long haired winter Black beltie hide but unfortunately, it was destroyed by the abattoirs - and yes, I was so frustrated, I did cry



In April, we broke into the USA market, selling a number of hides which joins New Zealand and Scotland and making us truly international suppliers of High quality Australian Belted Galloway hides.

Enjoy the winter and keep warm.



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