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Hi everyone,

We hope this letter finds you all well, keeping warm and staying safe.

The farm is looking nice and green apart from the last paddock that got seeded. It needs a bit more rain, which we are supposed to get later this week, and less galahs (also known as pink mice) picking the seed out of the ground.

Beef and lamb availability: At this stage it looks like all our remaining beef and lamb for this year has been spoken for by our regular clients, who I will get in touch with when it gets closer to sendoff. However, if you are thinking you are one of those and want to confirm beforehand, by all means get in contact with me.

Premium Mince, Diced Steak & Dog Bones: All available Mince and Steak have been pre-sold but we still have some packs of Dog Bones left. They are about 5 - 6/7 kg bags and will be \$10 a bag and available for pick up from our place on Thursday the 23rd July. It looks like we may have more of these 3 items later on in the year. We are just waiting on seeing how she recovers from an structural injury, but it doesn't look good 🙄 The down side of farming 🙄

Update on Pricing: In our last newsletter, I had mentioned that Austral Meats were reviewing their costings. The good news is that there is no change in the slaughtering charges, and have only increased their butchering charge by a small amount which we are able to absorb at this time. The extra charges for any sausages is still the same, however, they have added extra charges for Mincing, Dicing and crumbing of any Schnitzels. We have decided to leave these extra charges as that - "Extra Charges", as opposed to doing an average and adding it to the overall price per dressed weight kg as everybody's order is different. For example, in the last lot of orders, some only had a bit of mince and a few sausages, whilst others had a lot of sausages, crumbed schnitzels and diced beef for stews and I try hard to be fair to everyone. It does create a bit of a headache in relating the invoices from the butcher to each individual's meat order. But we are getting there :-)

Average Weights: The beef is averaging 90 kgs a side whilst whole trimmed lambs at 11 to 12 months of age are 28 kgs.

Three apps which make cooking red meat easy: The Meat and Livestock Association (MLA) has developed 3 easy to use apps to help us all cook the perfect steak and roast and also learn more about the individual cuts of meat that you are getting. They can be found on the MLA site through by clicking of the image below



This information is very helpful especially in helping you to understand more about the cuts of meat that you are getting.

I hope you enjoy the attached photos of some of our up and coming breeders. The 2 in the second photo are known as C and K as they were born on Clint's (our youngest son) birthday.

Till next time, stay warm and safe.

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