



## ***BONNIBELT BELTED GALLOWAY STUD***

*Selling Quality Sides and Hides*

*Tony and Jo Kreher*

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### **March 2017 Bonnibelt Belted Beef Newsletter**

Hi all,

Welcome to 2017. This is our first newsletter for the year and it already feels like the year is **flying**. I don't know about you, but I am forever running out of time. Some of the big news for us since the last newsletter is that our eldest fellow and his wife have moved to Kangaroo Island. Ronnie is Assistant Distiller Blender for Kangaroo Island Spirits, so if you visit them at 856 Playford Hwy, Cygnet River, KI and see Ronnie say Hi for us and Elyssa is teaching at Penneshaw Area School. So it looks like we will be regularly going overseas for holidays J Whilst our baby Clint is making us feel quite old as he turns 30 later this month and we are really looking forward to catching up with him at Easter.

***Average weights for the quarter:*** The trimmed Lambs are averaging 29.6 kgs. We have only sent a few beef off so far this year but the average has been 78.5 kgs for a side.

***Beef and Lamb availability:*** Due to the decrease in our herd in our endeavours to get perennial pastures established, our beef numbers are very limited this year. We have just sent off beef with more going off at the end of April but then nothing till September. We are trying to make sure all our regular customers get their orders first, although I may end up asking if some of you (ones that get sides or whole animals) would take half your normal order so as everyone can get some close to when they should be. You would then be at the top of the list on the next round of beef available. The ASAPers are next, followed by any new clients that haven't as yet received any of our BG beef.

The Lamb on the other hand does not have as much of a wait list, "Thank Goodness" I can hear you lamb lovers say J At this stage, March and April are booked out with a few still available for May. There are still some lambs for June and August. For those that like their lamb curries/casseroles etc., you can now get a leg boned out and cubed at an extra cost of \$6.

***Our Belted Galloway Hides:*** We can truly say that we have stamped ourselves as international exporters of Belted Galloway Hides. Not only have we sold quite a few to New Zealand, but we can now add Scotland to the list Yes, the home of the Belted Galloways! Needless to say we were quite surprised when Chris contacted us.

For those that have been on the lookout for a winter hide, we have recently added 2 more Black and Whites and you can see them at <http://www.bonnibeltstud.com.au/hidesforsale.html>

***Our Paddocks:*** As mentioned earlier, our perennial pastures are getting established. It is a slow process what with the seeds being costly and some impossible to get, along with the rains not playing the game in helping us out with planting more. I have included a photo of our first established paddock, of which we've

just reaped the first seeds from the Bambatsi panic. We are just waiting now for others to seed. As you can see by the green within the brown – it looks very promising, but it is taking time.



Perennial pasture paddock taken 10th January 2017



Clanranald Red Tarquin

***A new addition to the herd:*** We are very pleased to welcome Clanranald Red Tarquin to our herd. It is not the best shot as, as usual, he wouldn't pose for me when I went round to the sunny side. He is a very good natured bull and we expect him to add quite a few kgs to our yearlings.

***Remember*** before you go to cook your beef or lamb, take it out of the fridge and allow it to get to room temperature. This applies to all cuts of beef and lamb and all ways of cooking. Enjoy.

Until next time, take care and it may be less than a month away, but have a fabulous and blessed Easter.



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