



NZ MINIATURE HEREFORD BREEDERS GROUP NEWSLETTER

June 2018 Issue

Don't forget to like us on



Did you do the survey that was sent out? It will be sent out again so would be great if it could be done. We need your input.

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Chairman's Message

"It is a joy to be part of an enthusiastic team of folks who have volunteered on behalf of the group to be a part of the NZMHBG committee. We are looking to funnel that enthusiasm effectively on behalf of the group. It was thus somewhat disappointing to receive only seven replies to the survey sent out. So we can be confident that we have a mandate from the group and that the committee endeavours will not be in vain, I have

asked for the survey to be resent and urge you to respond if you did not do so.

I am again reminded as to one of the main reasons Tamerton Farm, here in Wanganui went for a small herd of Miniature Herefords, with streams erupting from hill paddock's as the papa clay over iron stone became saturated with heavy falls of rain. The cattle minimise pugging and damage,

as well as being great lookers on the hills. Don't forget that there is a wealth of experience within the group and the wider association should you have any concerns or are seeking advice regarding any aspect of your cattle journey."

Inside today

- Meet Lyn and Kerry Sixtus
- Info on Mycoplasma Bovin
- Links for more info
- Another Hereford beef recipe
- Welcome Henri and Ingrid Jansen from Nelson
- Beef before going to Slaughter
- Subscriptions Due

Lyn and Kerry Sixtus

We feel very privileged to live on a peninsula in the Akaroa harbour, Onawe Peninsula (google it, there are lots of pictures as it would be one of the most photographed places in NZ).

As you drive over the top of the volcanic rim of what used to be a volcano, heading from Christchurch to Akaroa, there is the historic Hilltop Hotel, and many tourists stop there and take pictures looking down towards our farm.

We live there because we love it, we love the land and we also love animals, we have quite a few. On our 42 hectares we breed Quarter Horse's (Riarma Quarter Horse Stud, www.riarma.co.nz), we have pet goats, a wildlife pond with pet and wild ducks, lots of quail, bellbirds making so much noise in the early morning it's deafening, Kereru wood pigeons everywhere, pheasants, dogs and cats, and of course Lyn and I.

A recent addition is 45 Hereford Miniature cattle.

We did our homework on the different breeds, wanting a smaller sized beast for our somewhat hilly clay country that has a high annual rainfall, and Miniature Hereford's fitted the bill perfectly, and are not just pets, are bred for the high end restaurant table.

We are indebted to Janet Poole for all her help.

Both Lyn and I (Kerry) come from a background of the land, and the land has played an important part in our whole lives, with farming/horticulture in our bones.

Cows are in Lyn's genes having been born on a dairy farm and Kerry was also raised on a sheep and beef farm with some cropping.

We are very lucky to have so many cattle, with many of them being young.

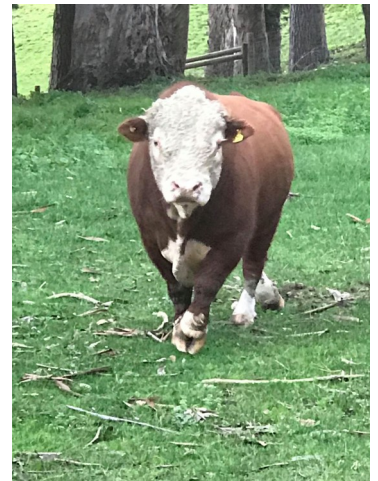
Thanks to everyone who allowed us to purchase their herds, it has given us a real kick start as we enjoy the dream.

All the cows we have bought are lovely (pets!!!) except four from the west coast which are going to take a LONG TIME to quieten down. As soon as they see me they head for the far end of the paddock or an open gate to escape (I'm wondering if I need to shower more often...lol), but now we are feeding hay they are starting to quieten down and hopefully by the end of the winter they will come right up to be hand fed like the others do.

We have our imported semen bull "Charlie", and a polled bull calf, so we are underway!

We are so looking forward to continuing to work with the other breeders as we strive to breed quality cattle with good bone and conformation, and we hope to have some quality registered heifers for sale in the very near future.

Lyn and Kerry Sixtus



Ruzak Park Charlie (Charlie) just arrived and being best buds with Posh the horse and the goat.



Mycoplasma Bovis as of the end of June

The current number of 'active' Infected Properties (quarantined under movement restrictions) as at 21 June 2018 is 42.

The regional breakdown of total Infected Properties (IPs) from the start of the response is below. The number of 'active' IPs (some have since been depopulated, cleaned and had their restrictions lifted) is in brackets.

Total infected properties

since the start of the response:

- Hawke's Bay (Hastings) – 2 (1 active)
- Manawatu (Pahiatua) – 1 (1 active)
- Waikato (Cambridge) – 2 (2 active)
- Wairarapa – 1 (1 active)
- Canterbury – 21 (17 active)
- Otago – 8 (5 active)
- Southland – 17 (15 active)

All infected properties are

under quarantine controls restricting the movement of stock and equipment on and off those farms to contain the disease.

What is Mycoplasma bovis?

Mycoplasma bovis is a bacterium that can cause a range of quite serious conditions in cattle, including mastitis that doesn't respond to treatment – pneumonia, arthritis and late-term abortions.

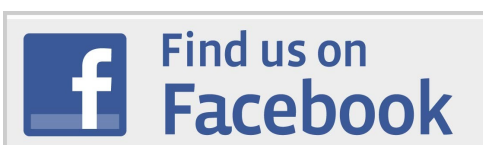
The disease may be dormant in an animal causing no disease at all. But in times of stress (for example, calving, drying-off, transporting, or being exposed to extreme weather) it may shed bacteria in milk and nasal secretions. As a result, other animals may be infected and become ill or carriers themselves.

This is the first time it has been found in New Zealand. The bacteria is an Unwanted Organism under the Biosecurity Act 1993.

Mycoplasma bovis is not listed with the OIE (the world animal health organisation) and doesn't present a trade risk for New Zealand animal products. Internationally, the disease is managed by farmers through:

- good biosecurity practices on their farms
- careful selection of replacement stock and breeding bulls

keeping herds in a good state of health.



NZ Miniature Hereford Breeders Group

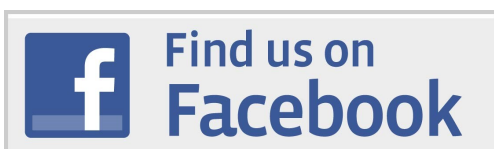
For more in-depth information go to this link

<https://www.mpi.govt.nz/protection-and-response/responding/alerts/mycoplasma-bovis>



Some little cuties from
America

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STIFADO

This tasty Hereford beef and red wine stew comes from Greece. It's best made with a robust red wine. Don't stir the stew after adding the small onions, or they will break up. Serve with potatoes, pasta or crusty bread.

INGREDIENTS

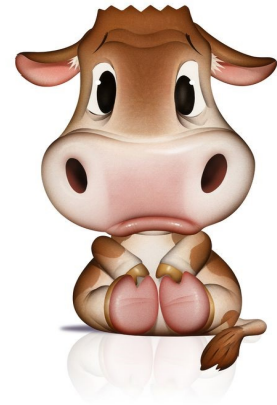
3 tablespoons olive oil
675g Hereford stewing beef, cubed
3 cloves garlic, finely chopped
1 large onion, chopped
2 tablespoons tomato puree
1 tablespoon dark brown sugar
350ml Greek red wine
1 tablespoon red wine vinegar
2 bay leaves
1 pinch ground cumin
½ teaspoon ground cinnamon
1 teaspoon salt
Pepper, to taste
50g butter
450 g small onions

METHOD

1. Heat the oil in a large casserole and brown the Hereford beef in batches. Remove from the pan and set aside.
2. Add the garlic and onions to the pan and cook for about 5 minutes until lightly browned.
3. Return the Hereford beef to the pan and add the tomato puree and sugar, stirring to coat the meat.
4. Add the wine and just enough water to cover the meat.
5. Stir in the vinegar, bay leaves, spices, salt and pepper. Stir well, cover and simmer for about 1½ hours, until the beef is just tender.
6. Heat the butter in a frying pan and brown the small onions over a medium heat.
7. Add the onions to the Hereford beef mixture, cover and cook for about 20-30 minutes, until the onions are tender.

Found the recipe on www.certifiedherefordbeef.com.

Beef cattle before slaughter



With such a high emphasis on Quality in our export markets, it's vital that farmers recognise this in the paddock because this is where Quality starts. Stock that are stressed before slaughter will have high pH in their muscles and the meat will have limited shelf life and consumer satisfaction.

Ideally meat should have a pH of around 5.5, and it's acceptable up to 5.8. This will produce good red meat that will be excellent to eat. In a range from 5.8 to 6.2, the meat begins to be unacceptable and tough. Above 6.2 and up to pH of 7.0, the meat will be relatively tender but will go a dark colour and will spoil quickly and have little flavour on cooking. Dark meat when displayed in a supermarket has little customer appeal and shoppers assume it is 'going off'.

Controlling pH is all about handling stock before they go for processing. The amount of glycogen in the muscle determines the pH of the meat and acute stress before slaughter causes glycogen breakdown thus increasing pH.

Stock buyers are urging farmers to do the following:

- Sort out stock for slaughter at least a week before they are transported.
- Put them on good pasture to build up their glycogen levels.
- In their new groups they will have time to sort out their social order.
- Leave them in this group during yarding, and trucking. The meat company will keep them together right up to the point of slaughter.
- Handle them quietly with no dogs or sticks, especially during yarding and loading. Give your stock plenty of time.
- If the transporter is late -don't let your stock be sacrificed by rushing them, in a bid to make up time.
- Make sure the yards have nothing to damage hides or bruise flesh like protruding bolt heads, nails or splintered rails.
- Get the vet to dehorn any stock intended for slaughter at least a month before slaughter. Don't buy stock with horns in future.
- Ensure the loading ramp is safe and the truck can back up squarely leaving no gap for legs to get down.
- Make sure the truck is clean before your stock are loaded.
- Ensure the truck operator does not mix you stock with others to save space.

Empty out stock for at least 8 hours before trucking, giving them access to good clean water.

I found this article in the Lifestyle Block website and it was written by Dr Clive Dalton.

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1st July 2018

Description of supply Total \$50.00

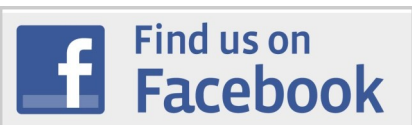
Annual Membership Fee - 01/07/2018 to 30/06/2019

Please forward payment in favour of **NZ Miniature Hereford Breeders Group** to:

Treasurer
NZ Miniature Hereford Breeders Group
C/- Anne Smal
87 Axtens Road RD1
Bombay
Auckland 2675

Bank Account for direct deposit... Westpac 03 0363 0373252 00 *(Quote your name as reference please)*

Name..... **Amount \$**
.....



NZ Miniature Hereford Breeders Group