



NZ MINIATURE HEREFORD
BREEDERS GROUP
NEWSLETTER

April News letter 2020



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April 2020



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From Stephen Sian Collier

Tamerton

Our flock of Guinea fowl has grown recently - they can be seen here drying out after a rain shower. They spend their time patrolling the garden and nearby paddocks keeping the bug life down and acting as watch keepers.

President's Report – April 2020

Many of us will be fortunate having land and animals to keep us busy during this time of restricted living.

It may even be giving us an opportunity to get onto those jobs that we have been putting off due to lack of time.

Our herd here in Te Arai are all fat and well despite the 'big dry' that we are still experiencing. We have fed out a bit of silage, but need to keep most of it for winter – a large unknown from a climate and virus perspective.

For any of you that attended the World Hereford Conference in Queenstown, I hope you enjoyed the meeting and did not come into contact with the contagion.

Remember to keep a good two-metre distance when you are talking to neighbours over the fence, phone calls, emails and txts will help us keep in touch.

I will come back to you regarding preparation for our AGM,

Take care all,

Kim



Lifestyle farming during lockdown

Copied from www.lifestyleblock.co.nz

This season was already going to be a stressful time for many lifestyle farmers even before the Covid-19 pandemic hit our shores. Much of the country is still suffering from drought conditions and associated feed shortages. Then came the pandemic, bringing drastic changes to the way we live.

What does the Covid-19 Level 4 alert mean for my block?

First things first you should keep yourself and your family safe. Stay in your bubble, avoid contact with others as much as possible and get your exercise on your own block. Nature in all her forms is a wonderful stress-reliever. Enjoy your land, your fresh air and your animals.

Animal health and welfare is recognised by the government as essential and that applies to lifestyle farmers as well as commercial farmers. Rural stores are still operating but not in the way they used to. You can't just roll up, wander in and browse, but you can order essential items and then collect them at a pre-arranged time.

If you have a sick animal vets are still available for essential farm visits and many practices are offering consultations over the phone. If a vet does have to visit you need to agree in advance how you will manage the situation to minimise any risk of infection by Covid-19.

When it comes to other agricultural products and services it depends on whether they are essential or not.

What is 'essential'?

- If a primary industry business falls under one or more of these categories, it is considered an “essential business” or “essential service”:
- any entity involved in the packaging, production and processing of food and beverage products, whether for domestic consumption or export
- any entity involved in relevant support services, such as food safety and verification, inspection or associated laboratory services and biosecurity functions
- any entity providing veterinary services
- any entity whose closure would jeopardise the maintenance of animal health or welfare standards.

Your obligations under the Animal Welfare act and Codes of Welfare still apply during lockdown and if you need a product or service to allow you to meet those obligations then that is permitted. This means you can get animals transported, your sheep shorn and hay cut and baled but only if it is essential. (See a partial list of essential services below)

Working with contractors during the lockdown

Firstly the contractor will have to agree that the work is essential.

If the contractor has less than five staff (including the owner) and can adhere to the required hygiene protocols then they don't need to register as an essential business. If they have more than five staff then they must register.

You and the contractor need to have minimal physical interaction, keeping at least two metres apart and preferably arranging things in such a way that no meeting is necessary.

Stay in touch

Physical isolation doesn't mean social isolation, you can stay in touch with people and communities to get help and support. The [lifestyleblock forums](#) are a great place to ask questions and share experiences.

This is a stressful time so be kind to yourself as well as others.

Examples of essential Services

- Livestock and primary produce transporters
- Veterinary service providers
- Feed/Fodder transporters
- Feed and supplement manufacturers, processors, suppliers and stores
- Manufacturers and distributors of animal medicines
- Pet shops and services(for delivery only, or to care for animals kept in store)
- Animal control
- Workers caring for animals in containment
- Rural contractors who are providing essential services that cannot be deferred over the next 4 weeks, especially for animal welfare purposes (artificial insemination technicians; stock agents managing and directing stock movements; winter re-grassing for feed;fertiliser supply and application; shearing where necessary for animal welfare)

Fertiliser manufacture and distribution

Hygiene requirements

Contractors and other businesses should:

- minimise, or eliminate if possible, physical interactions among staff and with and between customers
 - ensure appropriate health, hygiene and safety measures are in place
- restrict activity to only what is essential during the Alert Level 4 period.

These practices may include:

- working from home as far as possible
- limiting, or eliminating if possible, physical interaction between staff, eg through physical distancing, split shifts, staggered meal breaks and flexible working arrangements
- limiting, or eliminating if possible, physical interaction with and between customers, eg through online or phone orders, contactless delivery or managed entry (while also avoiding crowding outside), and physical distancing both inside and outside the premises
- hygiene basics of handwashing and sanitisers
- frequent cleaning of premises, especially counters and EFTPOS terminals, and other high-touch surfaces
- protective equipment for staff as appropriate.



Shelter and shade trees

With summers getting hotter and winters more severe I thought some tree options for the stock would be valuable .

My neighbours have grown Tree Lucerne on the boundary between his place and ours. We have found the cows like eating it and it grows fast so great shelter plus forage

We have also started planting more Pohutukawa Trees and Puriri, these tolerate harsh winds and dry summers. Great Shade as well.

We haven't planted shelter belts as I don't want the hassle of getting contractors in to cut or trim. Also planted London Plane trees over the back as they are big wide trees the cows can get under in the heat.



Puriri Tree at top, London Plane tree on the bottom left and Pohutukawa Tree below right



Growing tree lucerne (tagasaste)

WRITTEN BY [DERIC CHARLTON](#)

Copied from NZ Lifestyle



Tagasaste or tree lucerne is a perennial forage shrub or small tree that grows well in mild, temperate climates. It can provide good feed for farm livestock maintenance and for wool growth, and provides shelter from chilling winds. It also supplies good firewood where that is needed.

Tree lucerne grows up to 5 m high, and almost the same across. Its very deep roots grow up to 8 m long, and above ground it has long, drooping branches with dull, blue-green trifoliate leaves, hence its common name, tree lucerne. White legume-like flowers develop in late winter to early spring, and later black seedpods develop in clusters, each up to 5 cm long. It prefers deep, free draining soils and doesn't like being waterlogged. Annual yields of up to 10 tonnes per hectare of edible leaf and fine stem are achievable.

Tree lucerne is usually established from rooted young plants. Stands can also be grown from collected seed but this is usually low in germination. Dropping the seed into boiling water and immediately removing it will break its dormancy – but remember that it needs inoculating, though sowing in local topsoil seems to work as it resows itself in some New Zealand regions.

Any pasture growing between the tree lucerne rows helps to prevent soil erosion while the plants establish. Plant rows 6-10 m apart with plants every 2 m within a row. Corners of paddocks can be planted in tree lucerne for browsing.

Plants can be safely grazed or trimmed a year after sowing or when 25 cm high, to encourage a multi-stemmed plant to develop that tolerates grazing. Insect pests can attack stands during the first year, so check them weekly and spray with pesticide as necessary. Young plants are also very acceptable to wild animals such as rabbits and hares, so using tree guards, protective fencing and repellents will help during establishment. Inter-row cropping or haymaking during the first two years also keeps the pasture understorey under control.

Poplars on the farm

WRITTEN BY [DERIC CHARLTON](#)

Copied from www.lifestyleblock.co.nz



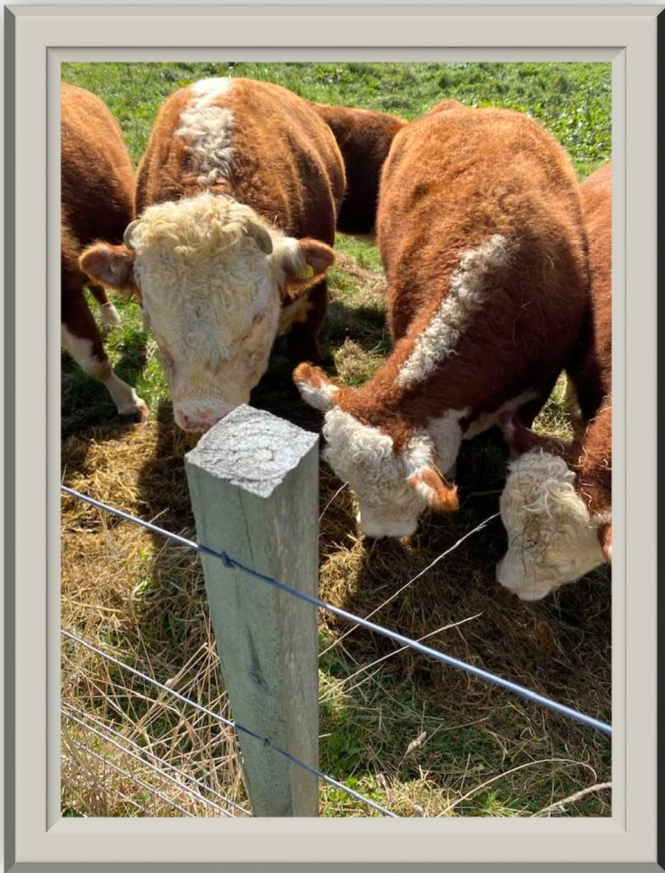
When you plant poplar trees on a farm in New Zealand you add beauty, feed, shelter and possibly timber. Livestock perform better on well-treed properties, despite the shaded pasture growing less grass when shaded in summer.

Poplar roots spread much further than willows, and they can help to retain hill pasture slopes during storms. Land planted with these trees suffered far less damage than unplanted slopes during the 2004 storms in the lower North Island. The tall slender Lombardy poplars were imported in former years and are well known throughout New Zealand regions, and the more recently-developed types like Kawa, Crow's Nest and the Veronese poplar are also commonly grown over the countryside, as bushier trees. Choose the most suitable type for your land from the range now available. Some are more tolerant of possum grazing and most are resistant to poplar rust disease.

Poplars are easily grown from 2 or 3 metre poles supplied by tree nurseries. These are rammed into the soil up to a metre deep during late winter. Poplars tend to grow better on lower slopes and in gullies, where they act as water pumps and can dry out a wet area within a few years. During stormy weather poplars offer shelter and shade for livestock as well as protecting hill country from slipping. They will shed their leaves as a drought develops, and these "pennies from heaven" fall to the ground and are readily eaten by stock. Any uneaten or rusted leaves soon add to the soil organic matter, encouraging earthworms.

Poplars add beauty in spring and autumn when they colour the landscape. They can also be grown for timber. The pale wood is used in stylish kitchens and for farm gates and stockyards. Remember however that poplar trees, like others, should be managed once they are established or they can become dangerous when too big. Their brittle branches can fall in storms or gales, damaging buildings and blocking roads and tracks. Regular pruning to a reasonable height will avoid these drawbacks and supply some valuable summer fodder and firewood for winter. Some contractors operate circular saws on extending arms that neatly trim shelterbelt sides and tops – maintenance well worthwhile.

What's happening at my place (Rocklyn).



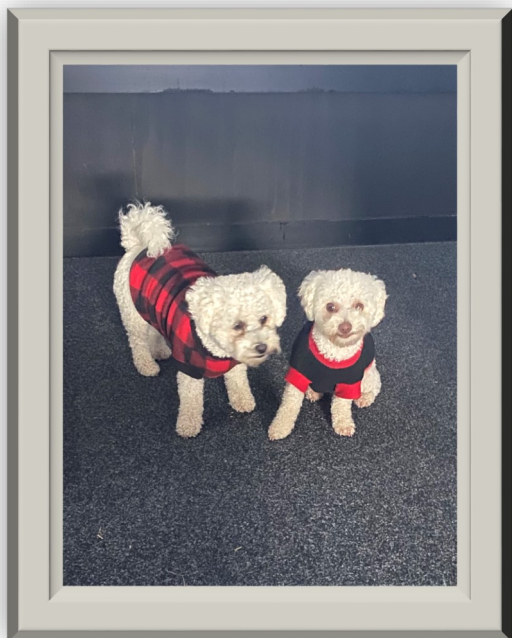
Above Abe and some of his wives.



Above some of my weaners this year. Billy at the back as well as Boston. Betty Boop in the front.



Dot and Cinders . My little helpers on the farm and below in their swandrys

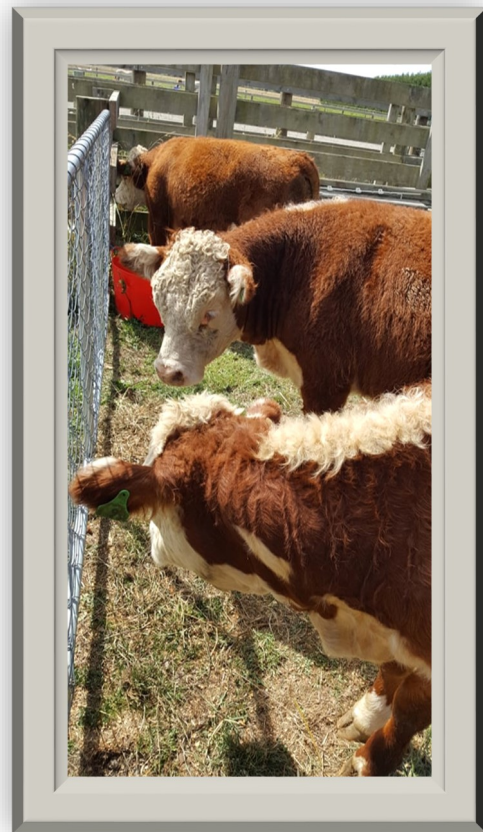


Cameron shooting rabbits.





Rocklyn Barney Rubble sold to Graham and Liz Kent in
Tauranga



Three of Jim and Bev Haliburtons little heifers were sold to Joanne Rietveld way down the South Island who is hoping to become a breeder and member.

This space could be for another members photos and what's happening around their place. Just email me a little blurb and some pics then I will do the rest .

Its always great to see what the others have been up-to.

From Jim and Bev Haliburton (Emerald Springs)

In Hawkes Bay we are still extremely dry ,our block is normally very wet, but there are now cracks in the ground with crickets living in them. We are feeding out hay and baylage to the cattle, partly for feed shortage, but mainly to help Grass Staggers in our young cattle, and young sheep. This being a grass condition that effects the nervous system, so you have to be very gentle working with them . If an animal gets a fright, or is disturbed it loses coordination of its limbs, and could fall over .There are a number of farms in Hawkes Bay this year with grass staggers.

On a brighter note we had a two week trip to the south island just before the shut down , into your " Bubble". It was a drive to visit friends and family, and end up in Invercargill for the national pipe band championships. Our grandson is a piper in his school band, playing my Grandfathers pipes, so you can see our interest, it was Great watching them practicing on the rocks above the breakers at Bluff.

A couple of things off our bucket list (drive around the Catlins, and a day trip to Stewart Island) plus spending time with friends and family. We had tried to fit in the International Hereford conference, but as the trip got closer it just didn't fit in, (LUCKY US!)

It is great having paddocks and animals in our BUBBLE and room to move around, and we are lucky to live in N.Z.



Three young ladies look Forward to their over seas trip/the south island. (Sadly They got left behind).



Boys practicing on the rocks at Bluff, as far south as you can drive.

Jim and Bevs grandson is fourth from right

Southern fried chicken

I have cooked this my self and it is delicious !

Not beef but in lock down you might like to try it



SERVES 4

COOKS IN 2 HOURS 15 MINUTES PLUS

Recipe next page

Delicious and Nutritious

Home Made takeaway Chicken (Photo page 12)

- 4 free-range chicken drumsticks
- 200 ml buttermilk
- 4 sweet potatoes
- 200 g plain flour
- 1 level teaspoon baking powder
- 1 level teaspoon cayenne pepper
- 1 level teaspoon hot smoked paprika
- 1 level teaspoon onion powder
- 1 level teaspoon garlic powder
- 2 litres groundnut oil
- BRINE
- 1 tablespoon black peppercorns
- 25 g sea salt
- 100 g brown sugar
- 4 sprigs of fresh thyme
- 4 fresh bay leaves
- 4 cloves of garlic
- PICKLE
- 1 teaspoon fennel seeds
- 100 ml red wine vinegar
- 1 heaped tablespoon golden caster sugar

1. To make the brine, toast the peppercorns in a large pan on a high heat for 1 minute, then add the rest of the brine ingredients and 400ml of cold water. Bring to the boil, then leave to cool, topping up with another 400ml of cold water.
2. Meanwhile, slash the chicken thighs a few times as deep as the bone, keeping the skin on for maximum flavour. Once the brine is cool, add all the chicken pieces, cover with clingfilm and leave in the fridge for at least 12 hours – I do this overnight.
3. After brining, remove the chicken to a bowl, discarding the brine, then pour over the buttermilk, cover with clingfilm and place in the fridge for a further 8 hours, so the chicken is super-tender.
4. When you're ready to cook, preheat the oven to 190°C/375°F/gas 5.
5. Wash the sweet potatoes well, roll them in a little sea salt, place on a tray and bake for 30 minutes.
6. Meanwhile, make the pickle – toast the fennel seeds in a large pan for 1 minute, then remove from the heat. Pour in the vinegar, add the sugar and a good pinch of sea salt, then finely slice and add the cabbage. Place in the fridge, remembering to stir every now and then while you cook your chicken.
7. In a large bowl, mix the flour with the baking powder, cayenne, paprika and the onion and garlic powders.
8. Just under half fill a large sturdy pan with oil – the oil should be 8cm deep, but never fill your pan more than half full – and place on a medium to high heat. Use a thermometer to tell when it's ready (180°C), or add a piece of potato and wait until it turns golden – that's a sign it's ready to go.
9. Take the chicken out of the fridge, then, one or two pieces at a time, remove from the buttermilk and dunk into the bowl of flour until well coated. Give them a shake, then place on a large board and repeat with the remaining chicken pieces.
10. Turn the oven down to 170°C/325°F/gas 3 and move the sweet potatoes to the bottom shelf.
11. Once the oil is hot enough, start with 2 thighs – quickly dunk them back into the flour, then carefully lower into the hot oil using a slotted spoon. Fry for 5 minutes, turning halfway, then remove to a wire rack over a baking tray.
12. Bring the temperature of the oil back up, repeat the process with the remaining 2 thighs, then pop the tray into the oven.
13. Fry the 4 drumsticks in one batch, then add them to the rack of thighs in the oven for 30 minutes, or until all the chicken is cooked through.

Winter feeding

Silage and Baylage



An article copied from www.lifesyleblock.co.nz

What is silage?

The silage making process (ensiling) is very old. It is basically a form of “pickling” something to preserve it. It was used by the Greeks and Romans and became popular on farms in the late 19th Century. But you needed a pit or silo, and a lot of labour to feed it out, which meant it was not popular on small farms. With the invention of the baler and plastic wrapping, its popularity has changed dramatically so lifestyle farmers can take advantage of the benefits of silage as a supplementary feed for stock.

Good things about silage

- You don't need a hay barn – the wrapped bales or long sausage bag can stand out in the paddock.
- You can leave the bales where they are going to be fed.
- The end product is near the original pasture. You should only lose about 20% of the nutrients in the silage making process.
- The high-protein green leaf is maintained.
- It is very cost-effective conservation.

Now that it's baled, you can buy and sell it.

Poor things about silage

- It smells, and some people (and their neighbours) don't appreciate this.
- You must ensure a good fermentation when making.
- It's difficult to cart and feed out without proper equipment.
- The effluent from silage is an environmental hazard and is lethal to wildlife in waterways, as it eats up oxygen.
- Silage wrap is now an environmental hazard – it needs to be put in an approved land fill and not burnt or buried on the farm.
- You can lose up to 30% of the original nutrients if made poorly.

Holes in the plastic (even pin holes) can let in air and allow moulds to ruin large areas. Rats love silage bales and so do stock!

What happens in a good silage making process?

- You ensile a good quality crop at the right stage.
- When it is baled or put in a pit, a bacterial fermentation starts.
- This should be in anaerobic conditions – ie. no air. So you must make sure that in a pit the silage is consolidated by rolling all the time it is being filled. With wrapped bales this is less of a concern as baling consolidates the grass and it is sealed immediately after baling.
- This allows Lactobacilli and Streptococci present on the plant leaves to feed off the 3-3.5% sugars present. These are the good bacteria that we want. The silage smells sweet and like vinegar (lactic acid).
- They produce lactic acid, which pickles the crop and prevents undesirable bacteria growing by causing a rapid rise in acidity (pH). Once at pH of 3.8-4.3, there is stability and the silage is safe.

What happens when things go wrong?

- There is no consolidation so you get an aerobic fermentation (air gets in).
- The bacteria form a butyric acid fermentation which really stinks! You will smell ammonia and see moulds.
- After a while in the stack or bale it will look more like tobacco, and is of very little feed value. In fact the stock probably won't eat it. The protein has been cooked like a boiled egg and is useless.
- The bales will shrink to half their original size – a good sign of trouble.

Fermentation guide – smell and texture check.

What to look for in bad Baylage

yellow or brown-green

Sweet acid smell

Firm texture

Overheated

Dark brown-black

Burnt caramel- tobacco smell

Dry, disintegrated texture

Butyric

.Olive green

Evil putrid smell

Soft and slimy

Mouldy

Dark brown with white mould

Musty smell

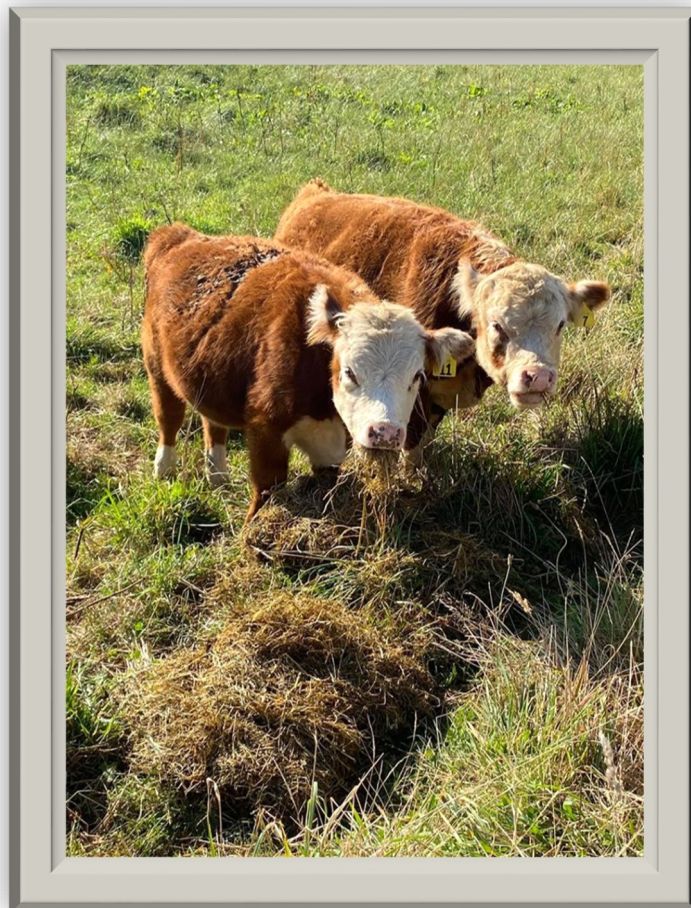
Dry, easily broken texture

Putrid/rotted

Green/black

Putrid smell

Wet slimy



Making good silage – Key points

- Select a good rapidly-growing crop high in ryegrass and clover.
- Cut it at maximum of 10-15% seed head emergence.
- Don't try to ensile short and lush spring pasture.
- Cut when dry on a sunny day, - not in the rain.
- Have it cut and conditioned to spread it about to get rapid wilting.
- Rapid wilting for 12-24 hours to 25-30% Dry Matter will leave good sugar concentrations in the crop.
- It will also increase Dry Matter and improve feeding value.
- Get rapid air exclusion in the pit. Seal the pit rapidly.
- In a pit keep the temperature down below 30C by rolling to stop the plants respiring and using up their food stores. Use a pinch bar to make a hole and drop a thermometer (on a string) down the hole to check temperature.
- Wrap bales soon after baling and transport them with care to avoid puncturing the wrap.

You can add inoculants to encourage the right sort of bacteria fermentation, but in most cases in New Zealand they are not essential with grass silage. Discuss this with your silage contractor.



Happy **Easter** in your **bubble**.

Stay **safe** , **healthy** and **happy** .

