

Hi All,

This newsletter holds very important information so please take the time to read it.

The last 1 ½ months has given us some rain and relief with the feed in the paddock which has been fantastic. However, with the shakeup at the sale yards and ongoing changes in regulations with abattoirs, it has seen a change in how we get our animals to the abattoirs. But the biggest impact to the delivery of our beef and lamb is the news that our butcher, Males Meats of Mannum, will be closing their doors at the end of this financial year. Whilst this news has a large impact on us, it has a far bigger impact for Gregg, Sue and staff. We have had a very good working relationship with Males for well over 12 years and I wish them all the best for the future.

The news has put us into a quandary and I have been stressing for the last 1 – 2 weeks in trying to source the right combination that covers a number of aspects. The 3 biggest ones being the ethical end for our animals, the cost to our clients and the ability to hang the beef for if not 10 days, then very close to it. In sourcing information, I have found out how well we were looked after by Gregg. The end result is that we will still be using Strathalbyn Abattoirs to slaughter and they have their own butcher, Michael, who we are going to use. We have come to some arrangement on the butchering and freight charges and they will deliver – but only to us. This means that all meat will now have to be picked up from our cold room. As for the prices, due to the fact that we have grass in the paddock, we will be able to keep the beef still at \$9.50 a kg for a side or \$9.70 a kg for a mixed quarter, all on dressed weight. Unfortunately, the lamb has the biggest increase in expenses and will have to go up to \$10 a kg dressed weight. Pre-packing is an extra 50 cents a kg across the board. There are some other little bits of information which can be passed onto you at the time of your next order, if you are still happy to order.

We have limited lambs available for August and the next lot available won't be till November. We have no available beef till possibly mid next year.

If you have any questions or concerns, PLEASE do not hesitate to give me a call or email me.

On another matter, we no longer have a fax. One less thing for us to worry about 😊

Kind regards,

Jo

