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Hi there, we hope this letter finds you all safe, well and dry.

We have been fortunate and had reasonable rain throughout our winter and the crops look great. We have had more lovely rain last week and again today (29th) but, for us, like quite a few farmers, today's lot could have waited till after the hay had been baled. However, we have to make the most of it and hopefully the sunshine will come through and the hay will be fine. It is interesting though, that 4 years ago to this day, we were experiencing very severe flooding in the Adelaide Hills and surrounds.

On another note, we are about to start lambing, so for those that have young children that want to check them out, we can organize a farm visit 😊

Beef and lamb availability: All remaining beef, lamb and mutton for this year have been allocated.

Pricing Update in conjunction with Strath Meats: We have been using Strath Meats (I apologise for any confusion as I have called them Austral Meats in the past) as our butcher now for the past 12 months and together we have been working out the best cut up options along with trying to be cost effective for all involved. As a result, there have been a few changes to the cut up charts. Most notably is that they cannot do Sausages and Crumbed Schnitzels for us anymore 😞 At this stage we are still able to keep our price of the beef and lamb at the same low cost, whilst the only extra charges from Strath are for Mincing, Dicing, Stirfry and Corning. As mentioned in last quarter's newsletter, we are leaving 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. It still 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 :-)

Recipe Wanted: As there is now a charge for 'corning', I am wondering if anyone had a particular brine recipe they have tried and can recommend? I did have a hand written recipe from an old friend many, many years ago and now I can't find it 😞

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

Till next time and with all that is going on around us in this crazy world, do more of what makes you happy



Cheers,



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