

Dexter Cattle Promotion Group of South-East NSW (DCAI)

WOW! Christmas has been and gone and we are already into March. The Christmas meeting at Bendoc finished off 2014 perfectly, as usual. Thanks once again Margaret and Graham for making us all feel so welcome. We do appreciate your hospitality at such a busy time of year and the food, who needs the celebrity chefs from television when we have such a plethora of talent within our Dexter ranks.



The three C's are well represented in this shot:- Colour, Conformation & Curiosity.

Remember, if you have animals for sale please let us know, as a sales list from members would help greatly to answer any enquiries on our website at www.dexter-cattle-sensw.com.au

Members can insert their own ads in the For Sale section of the Group website.

NEXT MEETING

WHEN and **WHERE** is our next Dexter meeting I hear you ask! Well, the date for our March meeting is Sunday the 29th, which is the weekend before Easter for those who were wondering. Our hosts will be Kimberley and Duncan Rowlands of Square Peg Dexters which is situated at 3142 Jerangle Rd, Jerangle, 2630. This means no setting of auto pilot to get to the meeting, but an adventure instead. Instructions on how to get there will follow shortly, so, there are no excuses, and, just in case you still lose your way, Kimberley and Duncan's telephone number is 6420 4901. What a hoot this will be!

The agenda is, arrive and lunch at 12pm (BYO), meeting at 12.30pm, including a discussion about Classification, after which we will check out the recently classified cattle.

Directions to Square Peg Dexters

If coming from the Monaro Highway, turn directly onto Jerangle Road – if coming from Cooma it is just before the town of Bredbo, if coming from Canberra however it is just after Bredbo. (Set the car's trip meter and at 31.42 km you should be there). Stay on this road for the duration. It will turn to dirt soon after the second rise and you'll have interspersing's of bitumen, but it's primarily dirt. Eventually you will go through the “town” of Jerangle. This is a school, two churches and a (working) phone box! Square Peg Dexters is another couple of kilometres past the school, on the right hand side. Look for the submarine mailbox and the old herd prefix “Hodgepodge” sign on the gate.

IF YOU SEE A SIGN WHICH SAYS “TOWNEY'S CREEK” YOU HAVE GONE TOO FAR!

If coming from Captains Flat, turn right at the T junction after the bridge, head past the park and at the end of the road veer right. You will pass a big pub on the right and a purple coloured cafe on the left. Head out of town, up the massive hill and the road will eventually turn to dirt, (when you enter our generous municipality!!!!). Keep going. We are on the left, big sign saying “Hodgepodge” and submarine for a mail box.

IF YOU HAVE FOUND THE JERANGLE SCHOOL, YOU HAVE GONE TOO FAR!

Thanks Kimberley and Duncan for the directions. They seem straight forward enough.

CONTACTS

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What's Been Happening?

Read Edith's chatter for an update on the challenges associated with unseasonal rain events along the far south coast as well as her pointers and comments, in a separate and informative item, on hand milking and the responsibilities associated with that decision if you choose to follow that path.

You certainly have been busy Edith. Thanks for thinking of us and fitting us into your busy day to day routine.

A follow up report on our rotational paddock system after the rain – the paddocks rested for 14 weeks are a challenge to walk through with the grass up to our hips hence the tractor is working overtime.

Send us an email with your news!

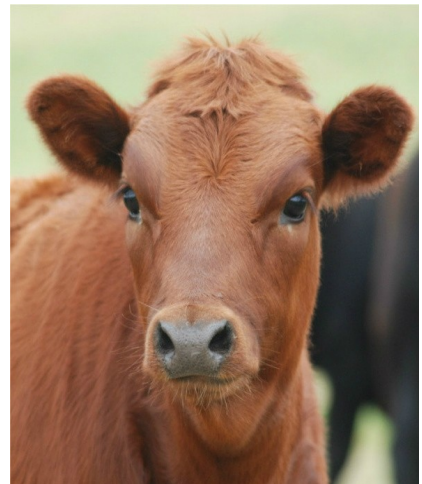
Wagra Dexter Stud

Graham Beever & Margaret Weir

D.C.A.I. Member 10136

Dexters for
Conservation
and
Production

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RECIPES

SOY ROAST BEEF

Ingredients

1.5kg eye fillet of beef, 15g butter, 2 tblspns olive oil.

Oriental Sauce:- ¼ cup/60ml soy sauce, 2 tblspns honey, ¼ cup/60ml red wine vinegar and 3 tspns sesame seeds, toasted.

Method

Pre-heat oven to 180 degrees C.

Heat oil and butter together in a frying pan. Add beef. Sear until brown on all sides. Transfer beef to an oven-proof dish. Bake for 30-40 minutes or until cooked to your liking. Place the beef on a serving platter. Keep warm. Reserve pan with juices.

Sauce: Add soy sauce, honey and vinegar to frying pan with juices. Bring to the boil. Simmer for 5 minutes or until sauce reduces and thickens slightly. Stir in sesame seeds. Serve with beef.

Do you have a favourite beef recipe? How about you share it with us! We're just an email away!

Advertising Costs

D.C.A.I. Members \$ 2.00

Non-Members \$ 5.00

Addendum \$10.00

All prices per add

CHAIRPERSON CHATTER

What a diverse country we live in!

The summer season has been kind to us on the south coast, although we did have 265mm in 36 hours. The creek rose very quickly, and in 2 hours the flats were flooded, fences were gone along with the new solar pump. All the (3) bridges on our roads out were flooded and covered in debris.

When the waters receded we checked out the damage. Naturally we lost the fencing along the creek frontage, plus a section of a new boundary fence. On reaching the pump shed which was 10 metres downstream of its usual location and flipping it over, to our surprise, the pump was still inside. A spot of welding at the engineers and a replacement impeller and it went back into the creek yesterday and started pumping. Hooray!

This year our first meeting will be held at Duncan & Kimberly Rowlands' Squarepeg

Dexters in Jerangle. I hope to see as many as possible there.

Ideas are still required for fund-raising to cover advertising costs. All suggestions will be given careful consideration. Please mail, email or bring your ideas along to the meeting.

We do need our members to use our web-site. Members who have not added their profile to the site are encouraged to do so. If you are in need of help contact web-master or Margaret.

We need :	Cattle for Sale	Cattle Wanted	Cattle to Lease
	Machinery for sale or wanted		Fodder for sale or wanted
	Your favourite recipes		

See you at the next meeting.

Edith

Armagh Gold Dexter Stud

Edith Hammond

D.C.A.I. Member 10671

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MILKING YOUR DEXTER COW.

Has our cow been vaccinated with 7in1?

Protecting our cattle against clostridial diseases makes basic common sense. We all do that because we are responsible owners and we care for our cattle. But Dexter owners tend to get up close and personal with their cattle so even though it is more expensive, 7in1 is highly recommended rather than 5in1 because 7in1 protects against leptospirosis which is transmissible to humans.

http://www.dpi.nsw.gov.au/_data/assets/pdf_file/0014/110084/leptospirosis-in-cattle-herds.pdf

Is our cow in good health?

When considering using her milk for our own and the family's consumption she needs to be free from mastitis, and she cannot be still within a withholding period for any previous medication or treatments.

The following suggestions are based on my personal experience with decades of successful house-cow ownership, husbandry and dairy production. I will continue to milk and enjoy the benefits of milk, cream and cheese because I adhere strictly to the rules of dairy hygiene.

This is how I do it:

I, Edith:-

- feed in the bail to keep my cow contented
- securing her head and use a leg rope to protect against OHS issues.
- wash her udder with water (warm in winter) with an added dairy soap or sanitizer.
- dry her udder with a clean towel.
- clean my hands before milking
- milk into a clean sterilized bucket or billy. If using a milking machine, manufacturer's hygiene instructions should be followed
- rinse her udder on completion of milking, if the cow is not suckling a calf.
- take the milk to the kitchen promptly, where I strain and place it in a bottle or covered container and place it in the refrigerator.
- keep all containers clean. I wash, sterilise with a steriliser or boiling water then air dry. This also includes wash cloths and towels.
- always return milk promptly to the fridge. I use fresh milk daily. Leftovers are fed to animals, ie dogs, cats, chooks, or pigs. Raw milk does not have a "use by date", and of course it's life is limited.
- use an esky with plenty of ice to transport milk. Bottles of frozen water make excellent ice-bricks.

None of the above is difficult to achieve. A good routine falls into place quickly.

Regards from Edith.

Following on from the above item is more information regarding Raw Milk

RAW MILK: Where to from here?

No doubt everyone has heard of the unfortunate death of a small child and the hospitalization of several other small children through drinking "Raw Milk".

This milk was purchased legally as "Pet Food, or Cosmetic", NOT FOR HUMAN COMSUMPTION.

Somewhere in the control process something had gone seriously wrong with tragic results.

Victoria acted swiftly and banned sales. A non-toxic gag-inducing chemical, a bittering agent that is used in anti-freeze, is to be added to such milk.

Food Standards Australia-NZ recently conducted an inquiry into food safety regulations regarding raw milk, in particular the making of cheese.

Food Standards Australia-NZ has provisionally approved the use of raw milk in cheese-making in Australia. That approval will require the sign-off from State Ministers in February.

Ms. Garret, Consumer Affairs, said she would consider FSANZ's proposal when put before her.

Raw Milk sales are legal in NZ where farmers are allowed to sell up to 5 litres to families at the farm-gate for human consumption.

The tragic incident has been referred to the Coroner. Federal Authorities are investigating if raw milk sales should be banned altogether.

To legally sell any milk in Australia producers must pasteurise milk at 72c for 15 seconds. This is to protect against harmful bacteria including E.Coli, Salmonella and Campylobacter.

How does this affect us? Do we drink raw milk? Do we give raw milk to visitors or friends?

Whilst some of us wish to have the benefit of raw milk we must now consider carefully our legal and ethical responsibilities. Raw milk is a healthy, wholesome product but it must be treated with caution and respect. Hygiene and correct procedure is essential at all stages of milk production, to coin a phrase: "From Paddock to Plate" (or cup).

Ref: Herald Sun: December 11th 2014 Grant MacArthur, and December 28th 2014 Dave Hurley.

Regards from Edith.


The author neither recommends nor condemns the use of raw milk. This article is intended purely to provoke thought. The author and the SE Group recommend that the reader do further research and investigation into the conditions and procedures required to produce and store fresh milk safely for the purposes of human consumption before embarking on such a project.

Things to Do in Summer!

Because it has been such a wet summer we have a case of dejavu. Mow. Check electric fencing to make sure the grass isn't earthing to it (grass fires can be deadly) and that the tape is in good condition so that the lure of the greener grass on the other side is a no go zone. Check normal fencing to make sure it is in good order and there are no sharp pieces sticking out, thus lessening the chances of injury. Mow again! Check the hoses. Yes, again! Summer is in full swing and we need to make sure we save every drop. (HA!) You know all that rain we had and are still having! Mow once more!!

Stay tuned for the dates and whereabouts of the meetings in 2015.

Murrah Moo Dexter Stud
Robert and Judy Gillies
D.C.A.I. Member 12125



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Up and Coming Events.

29th March 2015 - Meeting at Jerangle

Mid July 2015 - AGM at Edith's

Mid Sept 2015 - Dexter Meeting

Nov/Dec Wknd - Dexter Meeting/Christmas Party

Dates and locations to be advised

Hope to see you all at Jerangle.