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Bulletin ★ 2017 ★ *Bulletin*



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Foreword Voorwoord

“Consumers have ultimately made the Angus breed world famous.”



Andrew Masterson
Chairman

The Angus breed is the most popular beef breed around the globe; that is a fact! Of all the outstanding characteristics that have enabled Angus cattle to become so popular surely one of the most important is the unmatched quality of Angus beef.

As a consumer of beef, if you are looking for an unforgettable beef dining experience, unrivalled in taste, marbling and tenderness you have to insist on Angus beef. Consumers have ultimately made the Angus breed world famous.

In South Africa we need to continue to promote the qualities of Angus beef. Public awareness needs to be created to stimulate demand for this outstanding product. The Angus beef manual is just one of the means by which this awareness can be stimulated and therefore the focus of the manual is directed towards the consumer.

To all members of the Angus family, insist on Angus beef at every occasion. ■

THERE IS A LOT AT “STEAK”!





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From the Editor Van die Redakteur

"The winter evening settles down. With smell of steaks in passageways." T. S. Eliot

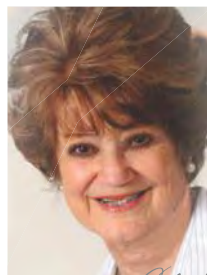
One enjoys good food with the senses – the aroma, the sound of softly boiling stew, or a sizzling steak, or the expectation of supper on the stove. This is how John Denver describes it in his 1974 hit, Back home again:

There's a storm across the valley, clouds are rolling in, the afternoon is heavy on your shoulders. There's a truck out on the four lane, a mile or more away, the whining of his wheels just makes it colder.

He's an hour away from riding on your prayers up in the sky and ten days on the road are barely gone. **There's a fire softly burning, supper's on the stove**, but it's the light in your eyes that makes him warm.

Hey, it's good to be back home again. Sometimes this old farm feels like a long lost friend. Yes, and hey, it's good to be back home again.

There's all the news to tell him, how's you spend your time, and what's the latest thing the neighbors say? And your mother called last Friday, "Sunshine" made her cry and you felt the baby move just yesterday. Hey, it's good to be back home again. Sometimes this old farm feels like a long lost friend. Yes, and hey, it's good to be back home again.



Johanna Cloete

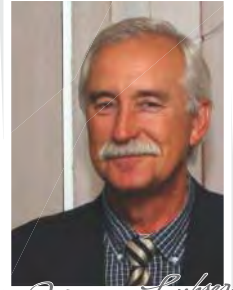
Dit is die verwagting en die uitsien na die geur, die warmte van sy woning, 'n vuur wat saggies brand met aandete op die stoof wat die storm en die lang rit op die besige hoofweg draaglik maak - en iemand wat hom in wag met aandete op die stoof.

Herinnering, verwagting en bevrediging – alles is deel van die sintuie waarmee ons uitsien na 'n geurige maaltyd. Die verwagting sal nooit teleurgestel word wanneer SA Angus Beef® op die spyskaart is nie.

In hierdie uitgawe van die Angus Beef Bulletin plaas ons, bo en behalwe idees vir die immer gewilde steaks, ook resepte vir goedvoel-geregte vir die winter wat voorlê. Vra altyd, waar jy ookal koop, vir SA Angus Beef® by die naam. Selfs al is dit nie beskikbaar waar jy koop nie, sal jy belangstelling en bewusmaking kweek. ■



SA Angus Beef® die fynproewer se keuse



Klaasie Louwse
Koördineerder,
SAAB®

Kennis is mag, wat ook in die beesvleisbedryf die mark in 'n hoogs gesofistikeerde rigting dwing, namate die algemene verbruiker meer ingelig raak.

Voedselvoorbereidings-programme is legio en die gewildheid daarvan is fenomenaal. Dit vorm deel van ons alledaagse kultuur en word ontwikkel tot 'n spesialisveld waar geweldig klem geplaas word op voedselbalans en gesondheid met die klem op aanloklikheid deur asemrowende aanbieding.

Die verbruiker kán tans kwaliteit onderskei en is deurgaans bereid om die hoër prys vir top kwaliteit te betaal. Beesvleis kom teen 'n prys en is nie gereeld op die spyskaart nie, waarom dan nie die beste teen 'n fraksie hoër prys geniet nie? Die satisfaksie van 'n heerlike smaakervaring noop hom of haar om dié bederf meer gereeld te herhaal.

Die produsent word dus verplig om meer ingelig en verbruikersgefokus te wees, want hulle is die aanvraag wat die omvang van die bedryf bepaal. Bemaking van enige produk moet ook deur die produkkwaliteit ondersteun word en hier is die Angusprodusent in 'n uiters gunstige posisie.

Angus is alom bekend vir die kwaliteit wat dit bied en daar moet gepoog word om dit verder te versterk. Groen en omgewingsvriendelik raak al hoe meer 'n vereiste as net 'n voorkeur, want dit verleen status aan sodanige produk en die verbruiker voel hy maak 'n bepaalde bydrae tot die bewaring van ons planeet wat 'n mate van selfvoldaning teweegbring.

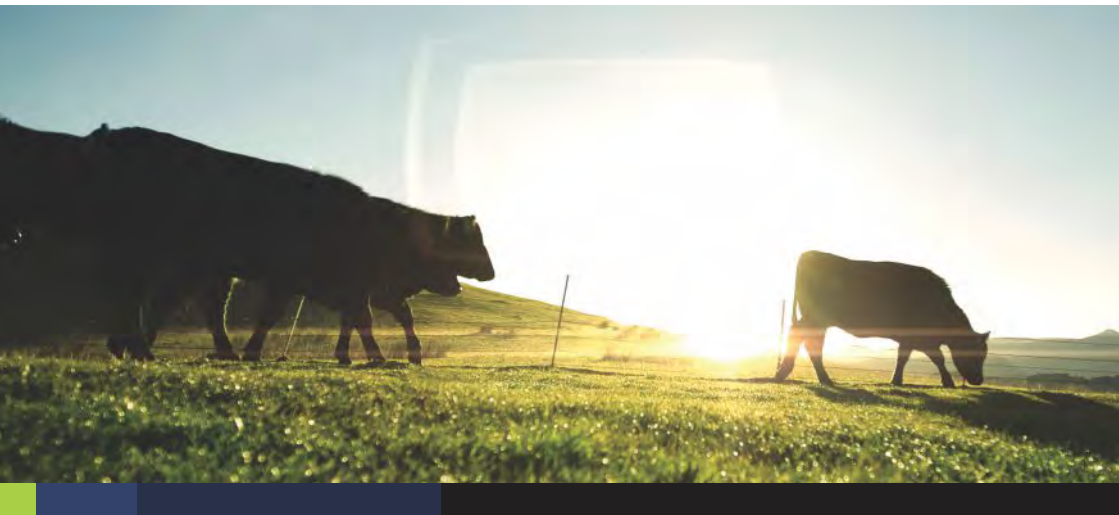
Angusprodusente móet dié markruimte benut, aangesien "free range" die ras perfek pas. Dié beesras met 'n uiters vanpas voeromset, wat teen lae koste winsgewend bemark kan word, bied groter winsmarges wat noodsaaklik is vir finansiële oorlewing.



Die SA Angusgenootskap is deel van die Woolworths “free range” projek waar Angusse landwyd volgens 'n vereiste protokol aangebied word. Vir deelname aan die projek, voltooi gerus die vorm elders in hierdie Bulletin. Op die wyse kan ons die Angusras se regmatige waarde verder ontsluit. Die antwoord op hoekom die Angusras in die RSA nie die grootste beesras verteenwoordig soos in die VSA, Australië en ander lande nie, is waarskynlik omdat dié beesras se regmatige waarde nog nie ten volle hier ontsluit is nie. In lande waar beesvleis suiwer op kwaliteitsprestasie bemark word, is Angus by verre die markleier.

Angusprodusente is geïnspireerd en hardwerkend, maar staan soms onverskillig teenoor die bemarking van dié top produk en dit verdwyn in die mark as net nog beesvleis. Kom ons identifiseer en bemark met trots ons Anguskwaliteitsproduk en ontvang die vergoeding wat ons toekom. Ja, dit impliseer volgehoue inisiatief, innovasie en inspanning, maar glo my, die beloning laat 'n gevoel van genoegdoening met finansiële beloning. ■

“Landbou bly ons passie”



HOW MUCH MEAT TO EXPECT FROM A BEEF CARCASS

INTRODUCTION

Consumers who buy a live animal from a local cattle producer for custom processing are often surprised. Some are surprised at the quantity of meat and amount of freezer space they need. Others may be surprised that they did not get the entire live weight of the animal in meat cuts. The amount of meat actually available from a beef animal is a frequent source of misunderstanding between consumers, processors and cattle producers. This article provides information to assist in the understanding of how much meat to expect from a beef carcass. The information provided here should be helpful. To consumers who purchase a live animal for freezer beef and to cattle producers involved in direct and retail meat marketing.



DRESSING PERCENTAGE

One of the terms used in the cattle and meat cutting industry that often leads to misunderstanding is dressing percentage. The dressing percentage is the portion of the live animal weight that results in the hot carcass. The dressing percentage is calculated as: (hot carcass weight ÷ the live animal weight) x 100

The hot carcass weight (HCW) is the weight of the unchilled carcass in pounds after the head, hide and internal organs have been removed. For most fed cattle, the HCW will be approximately 60 to 64 percent of the live animal slaughter weight. However, the HCW can vary greatly from one animal to another.

For a 544 kg animal with a hot carcass weight of 340 kg, the dressing percentage is 62.50 and calculated as follows:

$$\text{(340 kg hot carcass weight} \div \text{544 kg live weight)} \times 100 \\ = 62.50 \text{ percent}$$

It is not uncommon for the buyer of a live animal to say, “The dressing percentage of my 544 kg steer was 62.5 percent but I only got 204 kg of meat – where is the rest of the meat?” The calculation of dressing percentage is based on the hot carcass weight. The hot carcass weight includes bone, excess fat and moisture loss that will not be packed and wrapped for home consumption. The hot carcass weight is not the amount of meat that the consumer will put in his or her freezer.

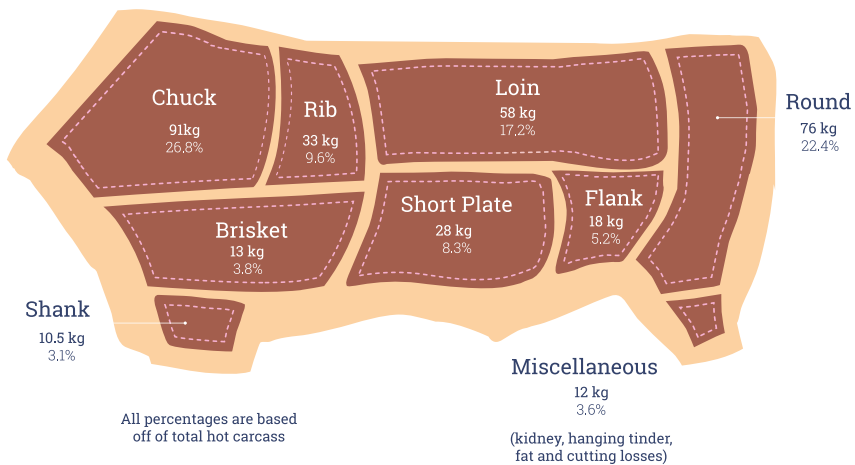
CHILLED CARCASS AND PRIMAL CUTS

The term dressing percentage is often used in the meat industry and around harvesting facilities. However, it is important to understand that dressing percentage alone does not give an accurate estimate of how much meat will be available for a consumer's freezer.

After a carcass is cooled it will be further processed into cuts of meat. The whole animal carcass will be cut into halves, and each half will be separated into the hind and front quarters. Each quarter is then separated into the hind and front quarters. Each quarter is then separated into “primal” (for wholesale) cuts. The process is referred to as “breaking down the carcass”. Beef primal cuts in the front-quarter are the rib chuck, shank, brisket and plate; the hind quarter is composed of the flank, round and loin (short loin and sirloin).

Figure 1 shows the typical weights and percent of a chilled carcass for the various primal cuts of beef from a 544 kg live steer and a 340 kg hot carcass. The round loin, rib and chuck are the major beef primals and are referred to as the “thick” cuts. The other primals are referred to as the “thin” cuts.

Figure 1. Typical Weights and Percent of a Chilled Carcass for the Various Primal Cuts of Beef from a 544 kg Live Steer (340kg hot carcass).



SUB-PRIMAL MEAT CUTS

Primal cuts will be further processed into sub-primals or into retail cuts. The basic concept of cutting beef retail cuts is to separate tender muscles from less tender muscles, to separate thick muscles from less tender muscles, to separate thick muscles from thin muscles and to separate fatter from leaner portions.

For example, according to the publication titled “Beef Cuts: Primal & Sub-primal Weights and Yields” produced by the National Cattlemen’s Beef Association, the round typically makes up 22 percent of the hot carcass – for 340 kg carcass, the round would be approximately 75 kg. The round may be further cut into 60 kg of meat that will be packed and wrapped for consumption. That is, approximately 20 percent of the round is lost to fat and bone.

The round can be fabricated into the following four sub-primal cuts plus ground beef trimmings and stew meat:

- Top round
- Bottom round
- Eye of round
- Tip (Knuckle)
- Ground beef
- Stew meat.

Factors Affecting Yield of Retail Cuts

There are several factors that can influence the amount of meat that will be wrapped for the freezer. Some of the more common factors and an explanation of each are provided below:

Carcass Fat – External carcass fatness has the greatest impact on the percent retail product from a carcass. As more fat is trimmed away from the retail cuts, less weight will be in the packaged meat and consequently a lower percentage of retail cuts from the carcass.

Carcass muscularity – Superior carcass muscling can increase the percentage of retail products. Dairy-type animals with lower lean-to-bone ratios typically yield lower than beef-type animals. Considering carcass fat and carcass muscularity, carcass fat has greater impact on decreasing yield than carcass muscularity's impact on increasing yield.

Cutting style – Cutting style or the cutting directions given to the processor can affect carcass yields. The major effects of cutting style can be explained by the amount of bone-in versus boneless cuts, trimming of retail cuts and the amount of fat in the



ground beef. Because bone can weigh quite a lot, the more bone that is left in retail cuts results in more packaged meat weight and thus an increase in percentage yield. Conversely, if the chuck and round roasts are boneless, the rib is cut entirely into boneless steaks, the loin is cut into tenderloin and strip steaks, and the short ribs put into ground beef; then considerable bone weight has been removed and the percent yield of retail cuts will be much lower. Going to a 3mm trim or a no-trim (no external fat) on the retail cut or producing an extra-lean ground beef will also lower the percentage of take-home product. As with external fat, the more fat that is removed, the less weight is put in the packages.

Aging - the two major advantages of aging meat are the improvement in tenderness and the enhancement of a "beefy" flavour. A typical aging period of seven to 10 days will optimize tenderness. Long-term aging also can have a negative effect on carcass yield.

With longer aging times, there is more weight loss from the carcass due to moisture evaporation. Also with longer aging time, there can be dehydration to the carcass surface. These dry, leathery areas should be trimmed away. Again, this is another weight loss that will result in lowering the carcass yield. Losses from extended aging times can be a bigger problem with carcasses with very little fat cover.

All beef animals are not the same. Therefore, the dressing percentage will change from one animal type to another. Some of the primary factors that influence the dressing percentage include the type of animal in terms of breed, live weight and how it was finished.



Table 1. shows the relative average dressing percentage for various types of beef animals and conditions.

Type/ Condition of Beef Animal	Relative Dressing Percentage
Traditional Feedlot Beef Type	62-64 percent
Restricted Feed Prior to Weighing	Higher
Cattle Weighed Without Gut Fill	Higher
Over-finished (fat) Beef Type	Higher
Under-finished (thin) Beef Type	Lower
Grass finished	Lower
Dairy Type	Lower
Pregnant Heifer	Lower
Mature Cow	Lower
Cattle Weighed With Gut Fill	Lower

Even though the factors used to calculate dressing percentage are standard (live animal weight and hot carcass weight), there are variations in how and when each of these weights are recorded. The live animal weight can vary depending on whether the live animal weight was recorded on the farm prior to transportation to the harvesting facility or immediately prior to harvesting at the harvest facility.

Also, the hot carcass weight is the weight of the carcass before it is chilled. A beef carcass is 70 to 75 percent water. As it is chilled, water evaporation will cause the carcass weight to decrease.

If the carcass weight used to calculate dressing percentage is the chilled carcass weight, then the dressing percentage will be lower than if the hot carcass weight had been used. It is not uncommon for a chilled carcass to weigh 3 to 5 percent less than the hot carcass. That is, a 340 kg hot carcass may lose 9 kg or more in evaporation in the first 24 hours of chilling. Table 2 provides an estimate of the amount of meat to expect from an average beef carcass. While the actual amount of each cut will vary based on animal type and cutting techniques, the information in Table 2 gives an estimate of the amount of meat to expect.

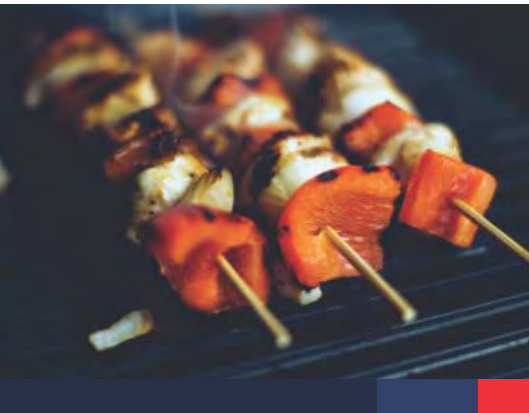


Table 2. Average Amount of Meat from a 544 kg Live Beef Animal

CUTS	Trim (mm)	Lean (%)	Ground Beef Fat (%)	Approx. amt. of freezer meat (kg)
Boneless steaks and roasts	3 mm	90	10	192.8
Bone-in steaks and roasts	6 mm	80	20	226.8
Mixture of bone-in and boneless steaks and roasts	3 mm	80	20	222.3
Boneless steaks and roasts from very fat animal	3 mm	90	10	158
Boneless steaks and roasts from Holstein (dairy animal)*	3 mm	90	10	180

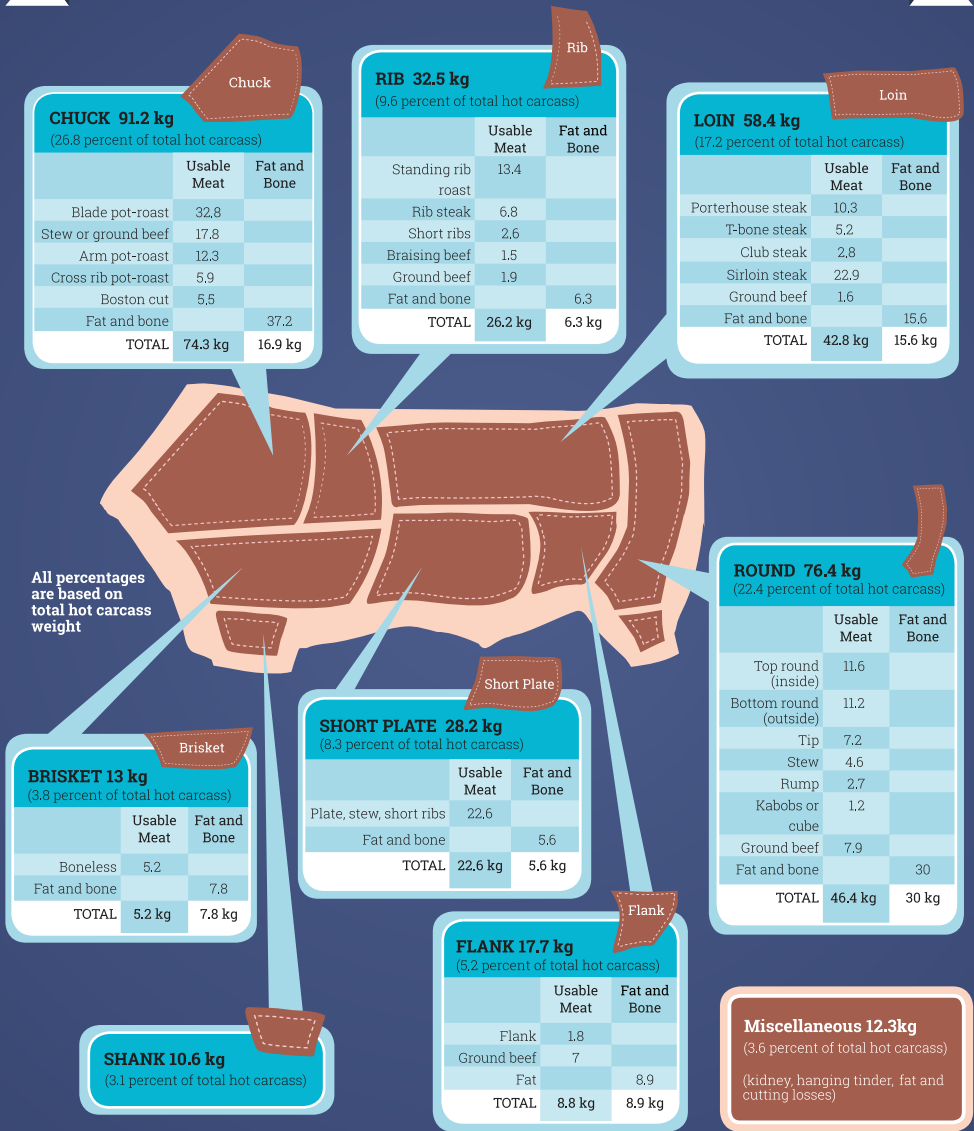
*A Holstein steer was used in the example to show how a light-muscled animal will affect the amount of take-home product. Source: South Dakota State University. Note: Estimation may vary by 11 kg pounds or more.

AVERAGE AMOUNT OF MEAT FROM EACH SUB-PRIMAL CUT

Less than half of a live animal's weight at harvest is actually available as various meat cuts for take-home beef. For example, a 544 kg steer with a 62.5 percent dressing percentage yields a hot carcass of 340 kg. After further processing and dehorning, approximately 239 kg of meat will be wrapped for consumption. Figure 2 shows the amount of meat that can result from each primal and sub-primal beef cut.



Figure 2. Amount of Meat that Can Result from Each Primal and Sub-primal Beef Cut.



Summary

The amount of meat that is cut and wrapped for consumption will be much less than the live animal weight. A 544 kg beef animal will yield a hot carcass weight of approximately 340 kg. Once cooled, the carcass weight will be approximately 331 kg. When deboned and trimmed, there will be approximately 227 kg of trimmed and deboned meat for wrapping and freezing.



Table 3. shows the average weight and percentages s the live animal weight is processed into trimmed and boneless cuts.

	Weight (kg)	(%) of live weight	(%) of hot carcass	(%) of chilled carcass
Live Animal	544	100%		
Hot Carcass	340	62%	100%	
Chilled Carcass	331	60.8%	97%	100%
Trimmed and Boneless cuts	227	71.7%	66%	68%

It is important to understand that these numbers will vary based on many factors. Not all harvested animals weigh 544 kg – some may be harvested at 408 kg and some at 590 kg. Some animals may be dairy-type and others may be beef-type. Some may be grass-finished and some may be grain-finished. Many factors can affect the dressing percentage. Anything that adds to the weight of the live animal but does not appear on the carcass will lower the dressing percentage.

Items that might add to the live animal weight but not be included in the hot carcass weight include –

- Hide
- Pregnancy
- Horns
- Mud and or manure on the hide
- Gut fill ■

Acknowledgement: The University of Tennessee Institute of Agriculture as well as Rob Holland, Director, Center for Profitable Agriculture; Dwight Loveday, Associate Professor Department of Food Science and Technology and Kevin Ferguson, UT Extension Area Specialist-Farm Management.

This dish is Winter in a pot. Hearty and warming, packed with beef and bacon and topped with cheesy dumplings, the family will be asking for seconds.

CLASSIC BEEF STEW WITH DUMPLINGS

INGREDIENTS



Classic beef stew

- 2 tbsp oil
- 1 kg chuck steak, trimmed, cubed
- 1/4 cup seasoned flour
- 6 rashers rindless bacon, chopped
- 6 pickling onions, halved
- 2 cloves garlic, crushed
- 1 cup beef stock
- 1 cup red wine
- 2 carrots, chopped
- 2 stalks celery, chopped
- 1 large swede, chopped
- 4 sprigs thyme
- 2 bay leaves

Dumplings

- 1 cup self-raising flour
- 50 g butter, diced
- 1 egg, lightly beaten
- 1/4 cup milk
- 2 tbsp finely chopped parsley
- 2 tsp horseradish cream
- 2 tbsp finely grated parmesan

METHOD



1. Preheat oven to moderate, 180°C. Heat half the oil in a flameproof casserole dish on high.
2. Dust beef in flour, shaking off excess. Brown beef, in 2 batches, 2-3 minutes each batch. Transfer to a plate.
3. Heat remaining oil in same pan on medium. Saute bacon, onion and garlic 4-5 minutes, until bacon is golden.
4. Return beef to pan with stock, wine, carrots, celery, swede and herbs. Bring to the boil on high. Bake, covered, 1 hour.
5. Meanwhile, to make dumplings, sift flour into a bowl; season. Rub in butter using fingertips until mixture resembles fine breadcrumbs. Make a well in centre. Stir in combined egg, milk, parsley and horseradish cream. Drop tablespoons of mixture, about 2cm apart, on top of stew. Sprinkle with parmesan.
6. Bake, uncovered, 20-25 minutes, until dumplings are golden and cooked through.

Geluksbron

ANGUS STOET

Jan de Wet

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Wenspan JK 130021 • DNA Lab. No. 17-01007

Look at this bull's exceptional breeding values; one of the few bulls in SA with values over 100 for almost all traits.

The breeding values as released in the official Genetic Evaluation on 1 November 2016

Wenspan JK 130021

	GEB DIR	SPEEN DIR	GEB MAT	SP MAT	12M	VOUW GEW	GDT	VOV	SKROTUM	RAAMPUNT	LGT	MARBERG
Wenspan JK 130021	109	106	105	108	108	118	101	100	119	99	108	109
Rasgemiddeld	100	100	100	100	100	100	100	100	100	100	100	100

"If you can read, you can cook."

COTTAGE PIE WITH SWEET POTATO TOPPING

INGREDIENTS



- 1 tablespoon olive oil
- 1 medium brown onion, finely chopped
- 1 medium carrot, peeled, finely chopped
- 2 celery stalks, trimmed, finely chopped
- 500g beef mince
- 2 teaspoons worcestershire sauce
- 2 tablespoons tomato paste
- 400g can crushed tomatoes
- 1 teaspoon dried mixed herbs
- 2/3 cup frozen peas
- 600g orange sweet potato, peeled, chopped
- 1/4 cup milk
- 20g butter
- 1/3 cup grated cheddar cheese



METHOD



1. Heat oil in large saucepan over medium heat. Add onion, carrot and celery. Cook, stirring, for 3 to 4 minutes or until onion has softened. Add mince. Cook, stirring with a wooden spoon to break up mince, for 5 minutes or until browned.
2. Add Worcestershire sauce, tomato paste, tomato and herbs. Bring to the boil. Reduce heat to low. Simmer for 20 to 25 minutes or until thickened. Stir in peas. Preheat oven to 180°C/160°C fan-forced.
3. Meanwhile, cook sweet potato in a saucepan of boiling water for 8 minutes or until just tender. Drain. Return to pan. Add milk and butter. Mash until smooth. Spoon beef mixture into a 5cm-deep, 6 cup-capacity ovenproof dish. Top with sweet potato mixture. Sprinkle with cheese. Bake for 30 to 35 minutes or until golden. Serve.

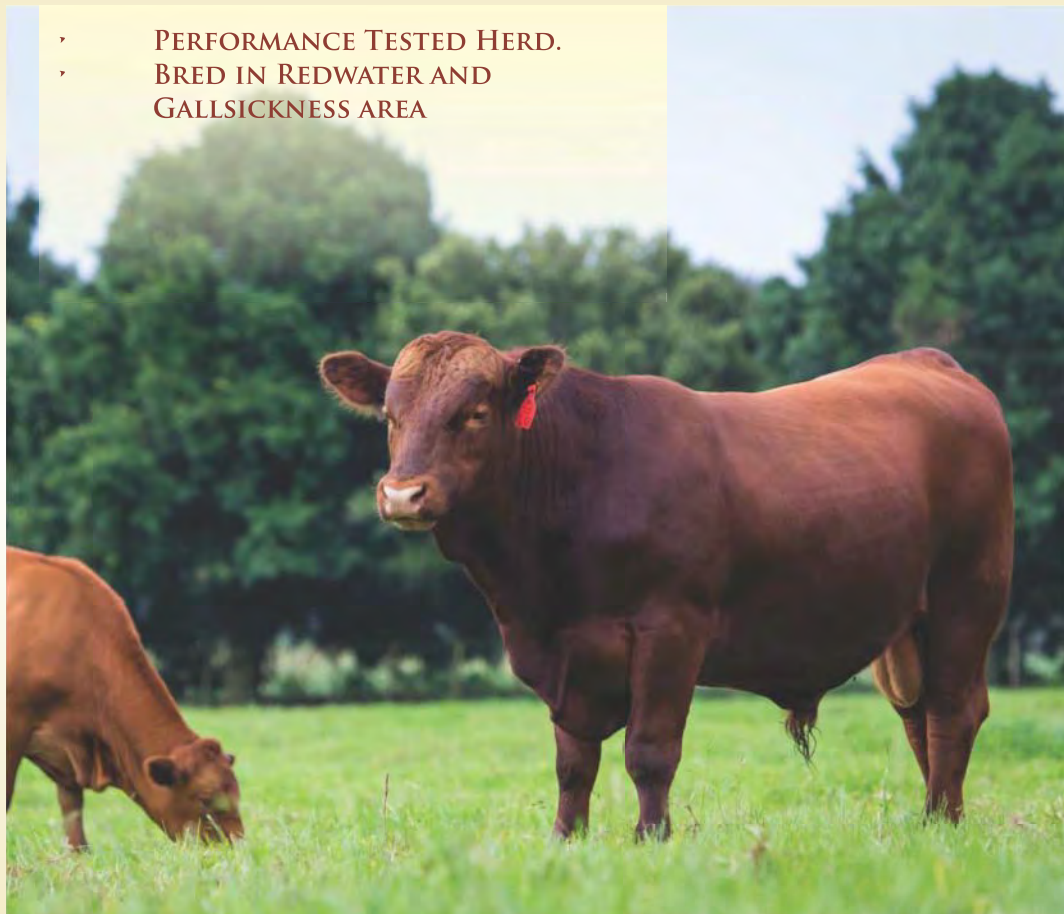
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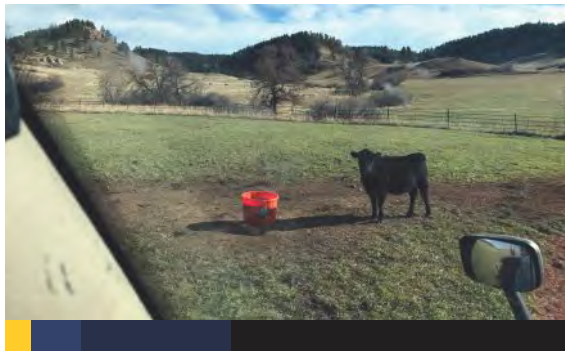
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Long-distance transportation is a facet of the beef industry, and it can be a stressful event for cattle.

Karen SchwartzkopfGenswein, researcher at the Lethbridge Research and Development Centre for Agriculture and Agri-Food Canada, shared highlights of eight years of research on long-distance transportation to attendees of the fifth International Symposium on Beef Cattle Welfare in Manhattan, Kan., June 8-10. There are many potential stressors in transportation — handling, novel environments, auction, commingling, restrictions of feed and water, environmental condition on the trailer, loading density, energy used to maintain balance during the trip, transport duration and potential for injury.

In each study, cattle were assessed non-invasively on both behavior and physiology, she noted.

"For every 1° Celsius (33.8° Fahrenheit) rise in ambient temperature, shrink increased 0.04%,"



SchwartzkopfGenswein noted. Shrink reached 8% of body weight when cattle were on the truck up to 30 hours, and she recommends keeping time on the truck less than 30 hours. She added that delays, caused by border stops, unloading, driver rest, mechanical issues, traffic and weather averaged about 1 hour to 3 hours each, but maximums went up to 15 hours on top of normal transport time.

LONG-DISTANCE TRANSPORTATION

She said that's where experienced and forward-thinking drivers can help alleviate stress to avoid delays. There is a relationship between driver experience and shrink, she said, sharing the following data.

Driver experience, years	Avg. cattle shrink, %
0-2	5.09
3-5	5.11
6-10	4.79
>10	4.86

Drivers with more than three years' experience delivered cattle with considerably fewer welfare issues, such as lameness, non-ambulatory cattle or dead cattle. Calves and cull cows were the most vulnerable to become compromised. Again, she recommended maximum truck time being less than 30 hours because more compromised cattle were observed when ride times exceeded 28 hours.

Ventilation is another concern.

Comparing total humidity index on trailers with a punch hole pattern with 10% porosity and a duffy pattern with 12% porosity, it was found that the duffy pattern had a higher humidity index. The importance is how the air flows through the trailer, regardless of the size of the holes, she noted.

Ride quality differs through the trailer compartments. Vertical motion was similar in all compartments, while lateral motion was felt greatest in the back. Horizontal motion is greatest in the nose, back and the top of the back (called the doghouse in Canada and the jailhouse in the United States), she said.

Most welfare issues are exacerbated when transport exceeds 30 hours, and longer journeys at higher temperatures increase shrink and poor welfare outcomes. In terms of stocking rates or density, she noted that cull cows and calves have an increased chance of being underloaded in the doghouse and nose compartments, thereby increasing injury. ■

"Even the best transporters and conditions cannot compensate for poor loading decisions," she concluded.

Acknowledgement: Angus Beef Bulletin



One of those steak recipes which makes you think you have never tasted any other steak that came even close to the ones made with this recipe. If you are having steak, don't skimp on flavor to save a few calories. The butter makes this steak melt in your mouth wonderful.

This recipe yields about 8 servings.

SIRLOIN STEAK WITH GARLIC BUTTER

INGREDIENTS



- 1/2 cup butter
- 2 teaspoons garlic powder
- 4 cloves garlic, minced
- 1,8kg to 2kg beef top sirloin steaks
- salt and pepper to taste



METHOD



1. Preheat an outdoor grill for high heat.
2. In a small saucepan, melt butter over medium-low heat with garlic powder and minced garlic. Set aside.
3. Sprinkle both sides of each steak with salt and pepper.
4. Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving.

Tip: Aluminum foil helps keep food moist, ensures it cooks evenly, keeps leftovers fresh, and makes clean-up easy.

Veiling: 4 Oktober 2017



*Boer saam met Kroon Angus
van Geslag tot Geslag!*



Dr Enslin Coetzee
083 255 1638



Johannes Botha
083 272 6338



Dr Johan Kahts
082 453 9817

ANGUS 100 Years

Mince is a staple in many South African homes. So show the kids how to make this easy recipe once and they can prepare it for the family next time!

Prep: 15 mins Cook: 1 hour Serves 4

Excellent source of iron

GLAZED MEATBALL BAKE

INGREDIENTS



- 500g Quality Mark beef mince
- 400g piece pumpkin, peeled
- 2 medium-sized starchy potatoes, peeled
- 2 parsnips, peeled
- 2 carrots, peeled
- ¼ cup tomato sauce
- 1 egg, lightly beaten
- ½ teaspoon dried mixed herbs or 1 tablespoon chopped fresh herbs
- 2 tablespoons flour
- Your favourite greens to serve

GLAZE

- ¼ cup tomato sauce
- 1 tablespoon soy or Worcestershire sauce



METHOD



1. Preheat the oven to 200°C. Cut the vegetables into bite-sized chunks and toss in a good dash of oil. Place the vegetables in a large ovenproof dish and bake for 30 minutes. While the vegetables are baking, prepare the meatballs.
2. Mix together the mince, tomato sauce, egg and mixed herbs. Season with salt and pepper if wished. Use wet hands to mould the mixture into 8 large meatballs and dust each with a little flour.
3. Heat a dash of oil in a non-stick frying pan. Brown the meatballs quickly on all sides and sit them on top of the vegetables. Stir the glaze ingredients together and brush evenly over the meatballs.
4. Return to the oven and cook for another 20-30 minutes until the meatballs are cooked through and the vegetables are golden.

Serve with your favourite greens and have a jug of gravy or accompany with a jar of your favourite chutney.

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veilings

ANGUS ALLIANCE VEILING:

Bothaville,
Woensdag,
16 Augustus 2017

MALHERBE & ROBERTS VEILING:

Hertzogville,
Woensdag,
27 September 2017



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Serves 4; Cooks In 2H 50M;
Difficulty: Not too tricky
Good for a wintry or rainy evening

MASH-TOPPED GUINNESS IRISH STEW



INGREDIENTS



- 2 onions
- 2 cloves of garlic
- 2 carrots
- 3 stalks of celery
- 2 fresh bay leaves
- ½ a bunch of fresh thyme
- olive oil
- 500 g stewing beef (2.5cm dice)
- 3 tablespoons flour
- 600 ml dry stout beer (Guinness is good for this dish)
- 2 teaspoons brown sugar
- 450 g potatoes
- 75 ml milk
- 1 tablespoon butter

METHOD



1. Peel and roughly chop the onions, garlic and carrots, then trim and roughly chop the celery. Tie the bay and thyme sprigs together with string.
2. Heat 2 tablespoons of oil in a large casserole pan over a medium heat and add the vegetables and herbs.
3. Cook, covered, for 10 minutes, or until the veg is softening, stirring occasionally. Transfer to a plate.
4. Toss the beef in the flour and season, then add to the pan and cook until browned all over (you may need to do this in batches).
5. Deglaze the pan with the Guinness. Add the veg and herbs, then top up with water if needed, to just cover the meat and veg.
6. Stir in the brown sugar. Bring to the boil, then cover and simmer for about 2 hours, or until the meat is tender.
7. Cook the potatoes in a large pan of boiling salted water, then drain.
8. Mash with the milk, butter and a pinch of sea salt and black pepper.
9. Preheat the oven to 200°C / 400°F / gas 6.
10. Put the meat in an ovenproof dish, top with the mash and drizzle with oil. Bake for 20 minutes, or until golden and crisping up.



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BOTTOM ROUND ROAST BEEF WITH HATCH CHILE CRUST

For the adventurous. If you don't use a Pit Barrel, you can recreate this recipe in the oven, cooking on a rack placed into a roasting pan at 275f.

INGREDIENTS



- 1 - 1.5 kg Bottom Round Rump roast
- 1/3 cup yellow mustard
- 1 tbsp seed mustard
- 2 tbsp Worcestershire sauce
- 3 tsp coarse black pepper
- 2 tsp paprika
- 2 tsp onion powder
- 3 fresh Hatch chiles, finely diced
- Salt to taste



METHOD



1. Light a full charcoal basket for the Pit Barrel cooker and allow the unit to warm up.
2. Trim the roast of any silver skin along the underside.
3. In a bowl, combine both mustards, Worcestershire, paprika, pepper, onion powder and Hatch chiles. Stir with a spatula to combine well.
4. Sprinkle the roast liberally with salt, then apply the Hatch paste with the spatula, making sure the entire surface is well coated.
5. Thread two hooks through the thicker end of the meat, and hang in the cooker for around 1.5 hours, until the internal temperature reaches 140f.
6. Remove from barrel, remove hooks and allow to rest under foil at least 15 minutes. Cut the roast no thicker than 1/4 inch per slice, and serve.

BEESSERT IN ROOIWYN, PORT EN KOFFIE

BESTANDDELE



- 1 kg beesstert
- 2 E olyfolie
- 100 gr wortel, blokkies gesny
- 50 gr uie , blokkies gesny
- 50 gr seldery, gekap
- 2 kop rooiwyn
- 1 kop port
- 1 kop sterk swart filterkoffie
- 6 kop beesvleisaftreksel
- Sout en peper
- Vars lourierblaar, tiemie, pietersielie takkies, of bouquet garni.

METODE:



Verbruin vleis in olie, haal dan uit en verbruin wortels , uie en seldery. Gooi rooiwyn in pot en kook vinnig vir 10 minute. Voeg dan aftreksel, koffie, port en beesstert by. Geur met sout, peper, en kruie. Verlaag temperatuur en kook stadig vir 4-5 ure tot sag en van bene afval. Bedien met kapokaartappels.

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CHILLI BEEF PIE WITH SPICY POTATO WEDGES

This recipe serves 6. It is one of those recipes that cheers the soul. It's pure comfort food, and perfect for a cold, wet day and a telly supper.

INGREDIENTS



Equipment:

- 1 x 3-litre lidded ovenproof casserole pan

For the stew:

- 2 tsp cumin seeds
- 1–1½ tsp dried chilli flakes (depends on how hot you like it!)
- 1 tsp ground cinnamon
- 2 tsp dried oregano
- 750g Angus® braising beef, cut into 4cm pieces, excess fat removed
- 3 tbsp olive oil
- 2 onions, finely chopped
- 3 garlic cloves, finely chopped
- 1 small bunch of fresh coriander, leaves and stalks separated and chopped, plus more leaves to serve
- 2 green chillies, deseeded and diced
- 2 tbsp tomato purée
- 200ml red wine (or replace with beef stock if feeding children)
- 1 x 400g tin of chopped tomatoes
- 2 tbsp black treacle

- 200ml hot beef stock
- 1 large red pepper, deseeded and diced
- 1 x 400g tin of black beans, drained and rinsed
- Salt and freshly ground black pepper

For the wedges:

- 4 large baking potatoes
- 2 tbsp olive oil
- A good pinch of smoked paprika
- A generous handful of grated mature Cheddar cheese

METHOD



1. Preheat the oven to 180°C/fan 160°C/gas mark 4.
2. Grind the cumin seeds and chilli flakes together with a pestle and mortar, then tip into a large bowl and stir in the cinnamon, oregano and 1 teaspoon of salt. Add the beef and toss to completely coat.
3. Heat a tablespoon of the olive oil in your casserole pan over a medium heat and brown the spiced beef all over in batches, adding more oil if

needed. Be careful, because the spices will become bitter if burned. Put the browned beef into a large bowl. Pour a little water into the empty pan, scrape the bottom with a wooden spoon to loosen the spices, then pour this over the beef.

4. In the same pan, heat the remaining oil over a medium heat, then gently fry the onions, garlic, chopped coriander stalks (reserve the chopped leaves) and chillies for 5 minutes or until soft. Add the tomato purée, wine, tinned tomatoes, treacle and stock and stir over a medium heat for a minute or two until well mixed. Add the beef and bring to the boil. As soon as the stew is bubbling, remove from the heat, cover tightly with the lid and cook in the oven for 2 hours.
5. Add the diced pepper and black beans to the pan, give it a good stir, season well with salt and pepper, then put the lid back on and return to the oven for another 20 minutes.



Remove, taste to check the seasoning, and stir in the chopped coriander leaves. Set aside with the lid on tightly.

6. Increase the oven to 200°C/fan 180°C/gas mark 6. Cut the potatoes into chunky wedges and cook in a large pan of boiling water for 8 minutes or until just tender. Drain really well, then tip out on to a shallow roasting tin and drizzle with the oil. Sprinkle over the paprika and some sea salt and bake in the oven for 30 minutes or until crisp and golden. Preheat the grill to medium-high.



7. Now return to your stew, making sure it's still hot – give it a little blast on the hob if necessary. Then scatter the potato wedges over it, top with the grated cheese and pop the dish under the grill, watching until the cheese is melted and bubbling. Garnish with fresh coriander leaves and serve with Fresh Red Salsa, soured cream and guacamole on the side.

HOME-MADE GUACAMOLE

And now too make your Chilli Beef Pie extra special, go the extra mile and make your own Guacamole. Can also be served with tortilla chips or spicy wedges and sour cream.

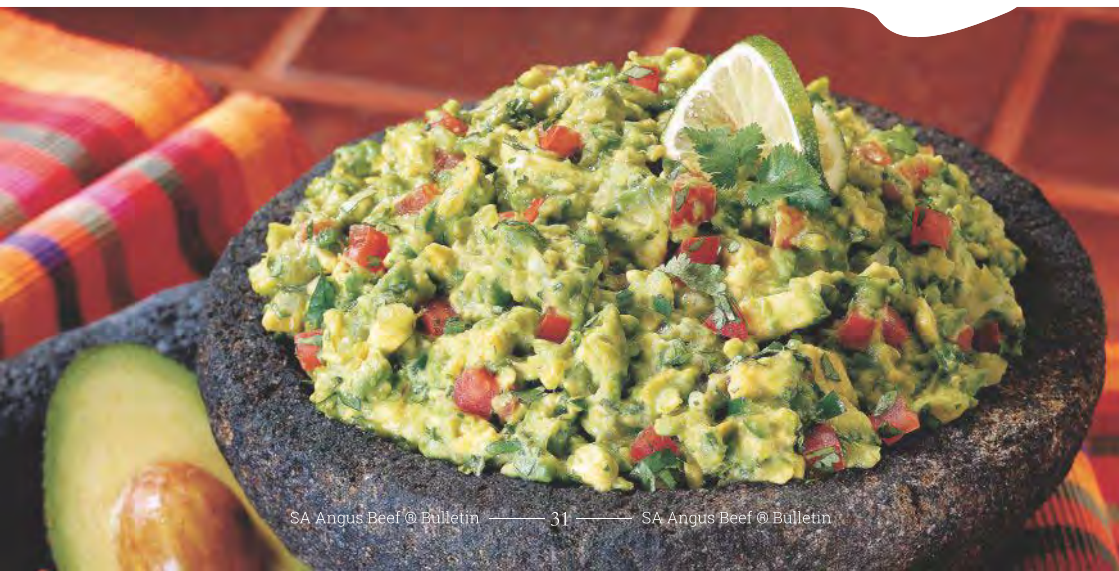
- 1 large ripe tomato
- 3 avocados, very ripe, but not bruised
- juice of 1 large lime
- handful coriander, leaves and stalks chopped, plus a few leaves, roughly chopped, to serve

- 1 small red onion, finely chopped
- 1 chilli, red or green, de-seeded and finely chopped

METHOD



1. Use a large knife to pulverise the tomato to a pulp on a board, then tip into a bowl. Halve and stone the avocados (saving a stone) and use a spoon to scoop out the flesh into the bowl with the tomato.
2. Tip all the other ingredients into the bowl, then season with salt and pepper. Use a whisk to roughly mash everything together. If not serving straight away, sit a stone in the guacamole (this helps to stop it going brown), cover with cling film and chill until needed. Scatter with the coriander.





EASY DECISION

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REG. #	BORN	FRAME	BW	WW	YW	SCROTAL
17649083	02/07/2013	6.8 yrl	93 lbs	912 lbs	1,616 lbs	39.8 cm yrl
1786857	98	6.8 mat	Ratio 107	Ratio 123	Ratio 121	48 cm mat



KOZI

0200AN10722 KOU PAL KOZI 418

O C C UNMISTAKABULL 896U

KOU PAL KOZI 22

KOU PAL ELBA 0187

KOU PAL BRULEE 698

KOU PAL EBONETTE 263

KOU PALS EBONETTE 545

REG. #	BORN	FRAME	BW	WW	YW	SCROTAL
17896885	01/07/2014	6.1 yrl	83 lbs	769 lbs	1,366 lbs	37.7 cm yrl
1835081	418	N/A mat	Ratio 103	Ratio 120	Ratio 115	N/A cm mat



PARKER

0200AR20712 RED TER-RON PARKER 34A

HF TIGER ST

TER-RON PARK PLACE 18Y

RED TER-RON GOLDIE 240L

RED LAZY MC KINGMAN 16W

RED TER-RON DIAMOND MIST 164Y

RED TER-RON DIAMOND MIST 295

REG. #	BORN	FRAME	BW	WW	YW	SCROTAL
1770965	01/24/2013	6.5 yrl	90 lbs	780 lbs	1,418 lbs	40.0 cm yrl
1125773	RPAH 34A	N/A mat	Ratio 116	Ratio 107	Ratio 109	N/A cm mat



CUSTOM MADE

0200AR20722 RED SIX MILE CUSTOM MADE 505C

RED U-2 RECON 192Y

RED U-2 RECKONING 149A

RED U-2 ANEXA 271Y

RED BASIN EXT 45TS

RED SIX MILE LASSIE 207Z

RED SIX MILE LASSIE 377P

REG. #	BORN	FRAME	BW	WW	YW	SCROTAL
-	01/04/2015	6.3 yrl	81 lbs	893 lbs	1,417 lbs	39 cm yrl
1858482	SIXM 505C	mat	Ratio 96	Ratio 128	Ratio 99	N/A cm mat

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CUTS OF STEAK EXPLAINED AND WHICH ARE THE BEST



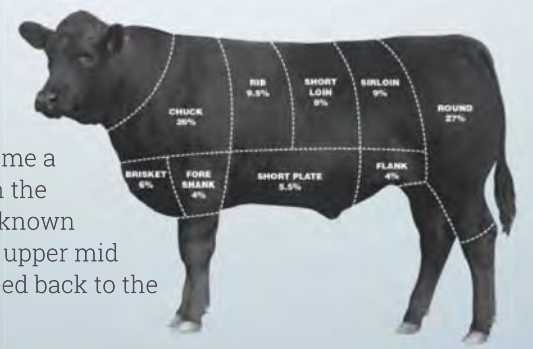
WHAT CUT OF STEAK?

A lot of people have trouble with meat. They like the idea of a great steak, and they have a general notion that the more expensive the steak, the better it is...but more than that...who knows?! I didn't either until fairly recently when I decided to really get to know the different cuts of meat, where they came from on the cow, and what they each had to offer.

IMAGINE A COW...

If you imagine a cow, the front section from about just behind the shoulders up to the neck and all the way down, is home to some very tasty and very ornery cuts of meat. From the shoulder area comes your beef chuck, and down south a bit your brisket. Cuts of meat full of connective tissue that melts into flavorful heaven when braised, but makes for an awfully chewy steak.

Most steaks come a bit further back on the cow, and the best known steaks start at the upper mid section, and proceed back to the hind quarters.



SPICE OPTIONS



Basil, Mint Cilantro
Shiso, Chervil
Highly aromatic, fresh green,
citrusy & minty herbs



Oregano, Thyme, Dill,
Marjoram, Tarragon,
Parsley
Pungent earthy green herbs



Ginger, Galangal,
Green Cardamom,
Turmeric
Perfumed, sharp, citrus-like roots
and spices



Paprika,
Cayenne Pepper,
Ancho Pepper,
Aleppo Pepper
Piquant (spicy),
smoky red pepper

RIB

Just back from the shoulder is the rib section, and this is the home of the prime rib roast, and not surprisingly, the rib steak and the rib eye. Very well marbled and flavorful, the rib section is about the tastiest of all the steaks, and is tender and succulent enough for a quick treatment on the grill. **Some common cuts of the rib are:** Rib steak, which if you can imagine is just a slice with the bone of a prime rib, Rib eye steak, which is just the boneless interior of the rib steak



LOIN

Directly behind the rib section is the loin, and the loin meat is the tenderest section of beef. Although not as well flavored or marbled as the rib, the loin accounts for the most expensive and tender of all the cuts of steak. **Some common cuts of the loin are:** The tenderloin, the tenderest cut, the most expensive, and some say less flavorful. T-Bone, A bit of everything, the T bone has a T shaped bone which sub divides a small section of tenderloin, with a larger section of strip steak. Porterhouse, similar to the T-bone, but with a larger section of tenderloin. Strip loin (NY steak), a rectangular strip of very flavorful steak, like a T-bone without the bone or tenderloin!



Sage, Rosemary, Fir,
Lavender, Bay Leaf
Dried resinous floral herbs



Garlic, Shallot,
Chive, Leek, Onion
Umami-rich, pungent,
sulfury alliums



Red, White, Pink &
Black Pepper
Piquant (spicy, umami-rich,
rotundone-dominant spices)



Cinnamon, Allspice,
Mace, Vanilla, Clove,
Fenugreek, Nutmeg
Sweet, brown, baking spices

SIRLOIN

Directly behind the loin is the sirloin. Less tender and cheaper than the loin, sirloin steaks are very tasty. Try to pick sirloin steaks as cut close to the loin if possible (if the bone is flat that means close to the loin, and round means farther back).



ROUND

The round section is the hind leg of the cow, and although some of these can be very flavorful, all are less tender than even the sirloin. **Some common cuts from the round are:** Top round is an acceptable steak for the grill, inexpensive and flavorful. Bottom round is OK for the grill, but you should probably marinate well as it can be a bit chewy. Eye of round is too tough for quick cooking methods.



BUY THE RIGHT STEAK

If money is no object, go for the rib eye, the tenderloin, the Porterhouse/T-bone or the strip; but if you're looking for value for money try a flat boned sirloin for a great beefy flavor, or even cheaper, a top round steak.

Cook it well (hot and fast) and enjoy! ■



Angus



BESTANDDELE



- 2 klein koolkoppe (1 wit, 1 pers)
- appels • 2 uie • spinasie
- 2 e mayonnaise
- knippie rooipeper
- 100 g biltong
- 1/4 k olyfolie
- 1/4 k rooiwynasyn
- sout en peper

METODE



1. Sny die koolkoppe, appels, spinasie en uie fyn op en meng dit saam in 'n slaai bak.
2. Voeg die biltong by.
3. Maak dan die sousie deur die mayonnaise, rooipeper, olyfolie en rooiwynasyn saam te meng.

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SMOKED STANDING RIB ROAST

For special occasions, it's hard to go wrong with a standing rib roast, especially if it has been marked down at the grocery. It's easy to prepare, feeds a crowd, and will please just about anyone who likes steakhouse quality prime rib. Smoking the roast takes it to the next level, adding a crisp bark on the outside and a juicy, savory-sweetness within.

INGREDIENTS



- 1 - 3 kg Rib Roast
- Extra Virgin Olive Oil
- 1 tsp Sea (or Kosher) Salt
- 2 tsp Freshly Ground Pepper
- 1/4 to 1/2 tsp Chile Powder

METHOD



Prepare the rub:

1. Into a bowl, mix salt, pepper, and chile powder.
2. Apply olive oil all over the roast, then add rub mixture.
3. Let the roast stand at room temperature for 1 hour.
4. Heat smoker to 225 to 250 degrees F.
5. Smoke for 20 minutes per pound (2 hours and 15 minutes for a 3 kg roast) or until internal temperature reaches 125 degrees F.
6. Remove roast from smoker, wrap in foil, and rest for 30 minutes. Garnish with parsley.
7. Serve with roasted vegetables.

Roasted Vegetables

1. Par-boil small potatoes for 15 minutes or until you can pierce them with a fork.
2. Drain, cool, and cut in half. Slice red bell peppers and zucchini.
3. Place vegetables in a baking pan. Toss with olive oil.
4. Salt and pepper.
5. Bake 350 degrees for 30 minutes or until fork-tender.





*Nie Chris
of sy broer nie...*

ANGUS-TELER CHRIS METELERKAMP SKRYF SO:



"My broer toer bietjie in Europa. Saterdag stuur hy vir my die foto vanaf Parys waar Angusvleis teen 38 euro verkoop word. Soos ek dit uitwerk beloop dit ongeveer R532/kg. Ons kan dus bly wees om Kersfees in SA te kan geniet! Alles wat mooi is."

Chris Metelerkamp

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BEEF AND BACON CASSEROLE WITH CRISPY POTATO TOPPING

A little planning and imagination can go a long way with this budget-friendly beef and bacon casserole.

INGREDIENTS



- 1/4 cup (40g) plain flour
- 1kg beef chuck steak, cut into 3cm pieces
- 50g butter
- 1 tablespoon olive oil
- 12 pickling onions, peeled
- 250g button mushrooms
- 100g piece speck, cut into 1cm pieces
- 4 garlic cloves, crushed
- 2 cups (500ml) dry red wine
- 2 cups (500ml) Beef Stock
- 2 tablespoons tomato paste
- 4 sprigs thyme
- 1 dried bay leaf
- 80g butter, melted
- 2 garlic cloves, crushed
- 2 teaspoons thyme leaves
- 4 pontiac potatoes, thinly sliced
- Steamed green beans, to serve

METHOD



1. Preheat oven to 160°C. Place the flour in a large bowl and season with salt and pepper. Add the beef and gently toss to lightly coat.
2. Heat half the butter and oil in a flameproof casserole dish over high heat. Add one-quarter of the meat and cook, turning, for 5 minutes or until brown all over. Transfer to a plate. Repeat in batches with remaining beef.
3. Heat remaining butter and oil in the pan. Add onions and mushrooms and cook, stirring occasionally, for 5 minutes or until onions are golden brown. Add speck and garlic and cook for 2 minutes or until heated through. Return beef to the pan and pour over the wine, stock and tomato paste. Bring to a simmer. Remove from heat. Add the thyme and bay leaf.
4. Bake, covered, for 2 hours or until beef is tender. Remove from oven and increase heat to 200°C. Season with salt and pepper.
5. Combine butter, garlic and thyme in a bowl. And the potato and toss to combine. Season with salt and pepper. Arrange potato evenly over the beef mixture. Bake, uncovered, for 30 minutes or until potato is golden brown and tender. Serve immediately with beans.

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BILTONG - 'N EGTE, GESOGTE SUID-AFRIKAANSE PEUSELKOS



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Biltong is baie gewild in Suid-Afrika en Namibië asook in lande waar Suid-Afrikaners hervestig het oor die afgelope jare, soos in Nederland, Engeland, Australië, Nieu-Seeland en Duitsland.

Biltong word in dieselfde asem as boerewors, potjiekos, droëwors, melktert, koeksisters, afval, boerbeskuit en bobotie genoem as eg-tradisionele Afrikaanse geregte, en dit vorm 'n sosiale band tussen Suid-Afrikaners regoor die wêreld. Biltong is opgeneem as 'n verteenwoordigende Suid-Afrikaanse gereg in 'n internasionale resepteboek wat deur die Verenigde Nasies gepubliseer is.

Speseryhandel aan die Kaap na 1652 het 'n groot invloed gehad op die ontstaan en maak van biltong in Suid-Afrika. Daar kon nou geëksperimenteer word met verskillende speserye en geure tydens die maak van biltong - want die nodige geurmiddels was beskikbaar vanaf die skepe wat by Kaap die Goeie Hoop se verversingspos aangedoen het. Toe die grensboere dus in die 1830's besluit het om die binneland in te beweeg was biltong hulle primêre bron van proteïen. Die Voortrekkers was nie regtig jagters nie, hulle was boere op soek na 'n beter lewe vir hulle en hulle nageslag.



Hulle sou daarom eerder 'n koei slag en die vleis verwerk in biltong. Die biltong is dan in die ossewa gehang om droog te word. Dit is nie weer gehidreer of gekook nie, maar eenvoudig droog gekerf en geëet en so het hulle dan ook tyd gespaar terwyl hulle getrek het.

Vandag nog word hierdie lekkerny deur Suid-Afrikaners geniet, hier te lande en waar Suid-Afrikaners hulle in die buiteland mag bevind en dit in die hande kan kry - te danke aan die speseryhandel en die Voortrekkers!

Daar is ook tallose gewilde, tipies Suid-Afrikaanse resepte waarin biltong gebruik word en wat altyd treffers is – hetsy as 'n hoofmaaltyd, as 'n teetyd-lekkerny of as iets om jou vriende mee te onthaal by spesiale geleenthede. ■



*Met die volgende
game, eet 'n stukkie
vir Joost*



BILTONG TART

INGREDIENTS



Pastry

- 125g Flour (260 ml)
- 125g cream cheese or cottage cheese
- 125g Butter (135 ml) 1ml salt

METHOD



Sift the flour and salt together. Rub the butter into the flour mixture, using your fingertips. Mix the cream cheese in with a knife. Place the dough in the refrigerator to cool. Roll the dough out to about 3mm thickness. Place pastry in an un-greased pie tin about 200mm in diameter. Bake pastry shell for 15 minutes at 220 degrees C (450 degrees F.)

Filling

- 20g Flour (37,5 ml)
- 50g Mushrooms chopped (150 ml)
- 20g Butter (25 ml)
- 3 ml lemon juice

- 250ml milk
- 10g onion, chopped (10 ml)
- 50g finely grated biltong (200ml)
- 5 ml parsley, chopped
- 10g Butter (12,5ml)
- 2 eggs

METHOD



Add the milk gradually and keep stirring until the sauce boils. Boil it for 3 minutes. Chop the mushrooms and sprinkle with lemon juice. Sauté the mushrooms and chopped onion in the 10g butter until brown. Add to the white sauce. Separate the eggs, beat the egg yolks and add to the white sauce. Beat the egg whites until stiff and fold into mixture. Spoon into partially baked pastry shell and bake for 10 minutes at 200 degrees C (400 degrees F.) (8-10 servings)

FOREST GRAZING

By John Boule **Follow up – Part 2. January 2017**

Following a successful visit (published in the 2016 Angus Journal, p41), I was able to re-visit Brenda Davidson of PG Bison, Cattle Division Manager in Ugie, Eastern Cape, late in January 2017.

Brenda is very satisfied with the use of registered Angus bulls on Nguni cows. "I intend mating all broken coloured cows to Black Angus bulls as this simplifies my management. I have many herds running in the watercourse areas of the PG Bison forests and such bulls produce a uniform, mostly black coloured polled calf which weans at an acceptable weight of 200kg. The weaner market favours such uniformly coloured Angus looking calves."

The Angus bulls were already at work in the herds we visited.

"Obviously we purchased cows of other breeds including Beefmaster and Bovelder. I am now mating all solid-coloured cows to Beefmaster bulls to produce a solid red herd."

Brenda finds that purchasing bulls raised in the Eastern Cape is of great value as they adapt more easily to her conditions than those bulls raised elsewhere under a totally different environment.

Angus Beef (Pty) Limited is planning to enter all the Angus-sired progeny into the local Angus Beef programme.

"I am most excited about this programme as it offers me (PG Bison) an additional marketing opportunity for value-adding to our final products," says a smiling Brenda. ■

**Nguni type
breeding herd in
the water course
area of the pine
plantations of PG
Bison, Ugie.**

Na verskeie mislukte pogings in die verlede om Angusbeef as nisprodukt in die handel volhoubaar te bemark, lyk dit asof dit uiteindelik 'n suksesvolle patroon begin aanneem. Glo my, dit gaan nie sonder 'n stroom van wantroue, geweldige harde werk en deursettingsvermoë gepaard nie. Behalwe vir 'n reeks voorbehoude is die twee hoofvereistes vir sukses dat beheer geneem word deur 'n geakkrediteerde organisasie, in dié geval die Angus Genootskap van SA by wyse van die maatskappy, Angus Beef (Pty) Ltd. Tweedens moet daar 'n beter as markverwante vergoeding vir die produsent aangebied word. Dus duidelik goeie beheer en aanloklike vergoeding.

Die grootste uitdaging is om mededingende aankooppryse aan te bied vir 'n produk wat aan streng protokolvereistes moet voldoen. Tans beweeg die beesmark op hoë vlakke wat geweldig streeksgebonde-variasie toon. Ten spyte van die feit dat die diere vir dié doel by verskeie abattoirs landwyd geslag word, moet goeie beheer steeds toegepas word. Volhoubaarheid bly 'n geweldige uitdaging in 'n land met 'n komplekse klimaatstelsel. In die somerreënvalstreke is winter-, en in die winterreënvalstreke is somerdroogte geweldige beperkings, veral op "free range"-diere wat op natuurlike weiding aangewese is.

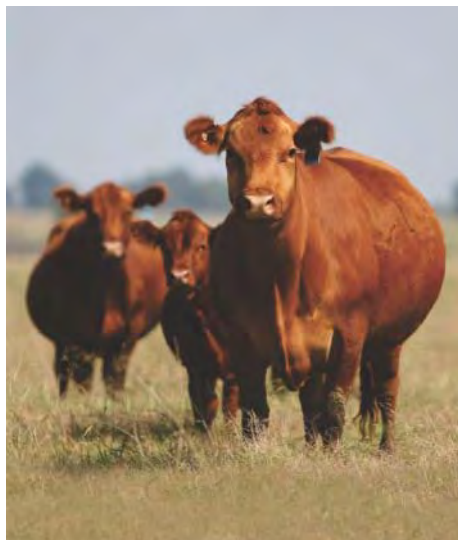


WOOLWORTHS "FREE RANGE" ANGUS

deur Klasie Loubser

Die protokol laat ruimte vir ondersteunende voeding in die droë seisoen van elke streek volgens normale boerderypraktyke. Addisionele voeding is dus toelaatbaar, maar met sekere logiese beperkings. Voeding van dierlike stowwe soos hoedermis en beenmeel is taboe. Geen groeihormone of Zilmax is toelaatbaar nie. Indien normale medikasie aangewend

word, moet die voorskriftelike onttrekkingsperiode verdubbel word. Woolworths betaal tans 'n markverwante A-graadprys en dié prys bly van toepassing op AB- en B-grade tot en met viertand.



Die rede vir die hoë pryse vir AB- en B-grade is om te vergoed vir marmering wat eers na die ouderdom van agtien maande ontwikkel en om daardie rede produsente te motiveer om dié grade beskikbaar te stel. Karkasse varieer vanaf 180kg tot 300kg en moet 2- en 3-vetgradering bevat. Diere wat nie aan die vereistes voldoen nie, word wel geslag, maar word volgens die normale markpryse vergoed.

Afhangende van die slagpersentasie wat normaalweg varieer vanaf omtrent 52% tot 55% vir "free range" sal die lewendige gewig so tussen 390kg tot 550kg lewendige gewig kwalifiseer. Die groot voordeel vir die produsent is dat in die normale mark val die AB- en B-grade se prys merkbaar, maar nie met die Woolworths-projek nie. Diere moet visueel fenotipies Angus wees, maar sluit ongeregistreerde diere in. Hulle moet dus 'n Angus voorkoms toon.

Onthou, ons slag diere vir dié projek landwyd (enige provinsie) by enige Woolworths-geakkrediteerde abattoirs. Indien u diere het wat kwalifiseer, skakel asb:

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Vraelys en Registrasievorm /
Questionnaire and Registration Form

Voorsiening van | Supply of
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Plaasadres		Farm address	
Tel. Nr.		Tel. No.	
Faksnr.		Fax No.	
Selfoonnr.		Cellular	
E-pos		E-mail	
Taalvoorkeur	Afrikaans:	English	Language
Ras van Koeie		Breed of Cows	
Aantal Koeie		No of Cows	
Normale Kalfperiodes	Vanaf/From	Tot/To	Normal Calving Periods
	Vanaf/From	Tot/To	
Normale Speen-periode	Vanaf/From	Tot/To	Normal weaning period
	Vanaf/From	Tot/To	
Bemarkings-metode	1. Veilings	1. Sales	Method of Marketing
	2. Uit die Hand	2. Out of Hand	
	3. Eie voerkraal	3. Own Feedlot	
Teelplan	1. Weaners	2. Long Weaners	Breeding Plan
Inligting van Geregistreerde Angus Bul(le) om te Registreer vir SAAB	Naam van Bul		Details of Registered Angus Bull(s) to Register for SAAB
	Registrasienommer		
Samic DNS -nommer			Samic DNA number
Oorplaatjies gestuur			Ear Tags mailed
Kantoorgebruik			Office Use

Angus Beef (Pty) Limited, PO. Box 6759, Bloemfontein, 9300

"Your Angus beef supplier in the Eastern Cape"

SEBASTIANS



Angus Beef
GRASS FED



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Tel: 042 291 0203 / Cell: 082 321 1462 / Email: andrew@milagro.co.za



- D-Tech 14 voorsien top kwaliteit proteïen vir groei en spier ontwikkeling van fase D bulle
- AFGRI se somer aanvulling reeks voorsien al die nodige makro en mikro minerale vir optimale groei en vrugbaarheid
- Profos voorsien addisionele proteïen om tydelike tekorte in die veld aan te vul
- Profos kan as oorgangselekt aangewend word

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