



NZ MINIATURE HEREFORD BREEDERS GROUP NEWSLETTER



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Christmas and New Year
Addition 2018



***Merry Xmas and Happy
New Year***

From The Editor

So a year has nearly gone by , I hope everyone is well , your cows and calves are doing wonderfully well also.

I would like to say thankyou to everyone that contribute to the little newsletter I am putting out and Merry Xmas to everyone.

Please please please send some photos of your calves and cows, the more the better.

I mentioned last newsletter a farm visit at Jim and Bev Halliburton's however there was no interest so this was cancelled.

Is there anything of interest you as members would like , just email me or one of the council members and let us know.

New members don't be shy in contacting us. We want to help.

This is my first year selling my weaners. All Bulls sold quickly and I had people wanting my heifers too. These I wont sell this year.

All the bulls went to good homes and I keep in touch to see if they are ok .

How are the group members getting on with calving and sales ? Do you have any info you can share?

Would love to hear from any of our group members.



Rocklyn Milo
settling into
his new home.
The little one
at the back.

How we got into Mini's

Emerald Springs (Hawkes Bay)

Beverley and Sandra, our daughter coming back from the South Island bought a "Life Style Farmer" to read on the Ferry, and there was an article on Mini Herefords written by Janet Pool.

We like Herefords , and as we have a flat, wet block. Mini's looked a good idea.

Result we rang Janet , and after discussing the Pros and Cons, she found us an in calf heifer at Alistair Hargrove's near Keri Keri.

We put the crate on the Ute and off we went. After loading " Dido"at Alistair's we came down to Janet's for the night.

Loading next morning we completed the rest of the trip to Havelock North with a food and drink stop at Wairakie for drivers and "Dido".

A long day, but went very well.

Since then we have bought five cows from Matamata , and an 18 month Bull from North Auckland .

That all started in 2011, and we now have 35 Mini's of various ages on the block, having in the last few years sold steers, cull cows or heifers.

We have used American A.I. several years, followed up by a bull, not registering any heifer calves with too close a family background, they are likely to end up as steak . We steer bull calves unless they look good, and have suitable breeding potential.

In our breeding we are trying to get a polled herd, we so far have two cows and a heifer that are polled, and hope for more polled heifer calves this year.

Quiet cattle we can walk amongst is also very important to us, and anything that does not conform goes down the road.

Janet Pool was a great friend to us, a "go to " person for info on Mini's , and she is sorely missed.

Beverley and Jim.Haliburton

Emerald Springs Stud

The photo shows our two polled cows, the cow hard out on the right is " Dido", our first cow.





Rocklyn Maconna at his new home in Hamilton



Rocklyn Toffee at his new Home in New Plymouth



Rocklyn Milo Owned by Sarah and Paul Dombroski.



Onawe Stud (Akaroa)

Lyn and Kerry Sixtus have some lovey calves and I believe some nice ones for sale.. Contact Lyn or Kerry



Ruzak Park Annabell and her Gauge heifer



SpringHill Stud (Taupo)



Natalie and Steve Fletcher sent these pics in of some of their herd.

Onawe Stud (Akaroa)

Here's some photos of a few calves from Lyn and Kerry Sixtus



From Stephen and Sian Collier (Tamerton Stud)

Our first dual nationality heifer hit the ground this week. Encouraged by the late Janet Poole we imported some semen from the US. So while she will never meet sire WW Joyful Jude, this wee thing seems quite content with her NZ mum and all things Kiwi, not realising she has a unique bloodline to boot!



Important Announcement

The AGM is now confirmed to be held at the Feilding Hereford Offices in Manawatu

This is booked for the weekend of the 4th and 5th May 2019.

Would be great to have a good turn out.

The Annual Hereford Bull sale is on a few days after and we may be able to get a tour to view these magnificent animals while we are there.





For sale

Have you any cows you want to sell?? I have people looking to buy heifers , I can advertise for you in the news letter or Facebook.

I can also email prospective buyers your details if you have anything you want to sell.

Please feel free to letting me know. vicky.ashton@bayleys.co.nz

RIVERLETS MINIATURE HEREFORD STUD DISPERSAL SALE:

(Estate of the Late Janet Poole) has the following frozen semen for sale AI Semen Straws also For Sale:

Diamond S Starbuck – 12 straws available \$170.00 per straw (GST Inclusive)

CSF Guage – 55 straws available \$180.00 (GST Inclusive) per straw

SSR Cooper – 55 straws available \$180.00 (GST Inclusive) per straw.

Straws will also incur a \$40.00 release fee from their current tank location.

Please contact Gillian McKenzie

Home: 099747560 Mobile: 0210479441 or email thumper20@ubernet.co.nz

Registered Miniature Herefords for Sale

We have 5 registered Miniature Hereford cows for sale, all with calves at foot (3 bulls & 2 heifers). \$1200 each plus GST



We have 1 unregistered cow with calf at foot. \$1000 plus GST

There is also 1, 1year old unregistered heifer, and 1, 2 year old unregistered heifer. \$800 each plus GST.

To note, these are mixed age older cows, they have calved every year with no problems. There are still a few good calving years in them.

All inquires to Alf & Lorraine Wallis.

Phone: 03 4174840

Email: alflorraine9@gmail.com



Sticky Date Pudding

for Xmas



1¼ cups pitted dates, chopped

1 tsp baking soda

1¼ cups boiling water

60g butter, cubed, softened

¾ cup **Chelsea Soft Brown Sugar** or **Chelsea Dark Cane Sugar**

2 eggs

1 cup self-raising flour

Butterscotch Sauce

2 cups **Chelsea Soft Brown Sugar** or **Chelsea Dark Cane Sugar**

250ml cream

50g butter

Preheat oven to 180°C conventional or 160°C fan-forced. Grease a deep 20cm square cake tin or a loaf tin. Line base with baking paper. In a large bowl combine the dates, baking soda and boiling water, stand for 5 minutes.

Add butter and **Chelsea Soft Brown Sugar** (or **Chelsea Dark Cane Sugar**) and stir until combined.

Add eggs and flour, mix until just combined. Pour mixture into prepared tin. Bake 45 – 50 minutes or until cooked through. Stand for 10 minutes before turning out of tin.

Slice and serve warm with hot Butterscotch Sauce poured over the top. **Butterscotch Sauce** Combine all ingredients in medium sized pan, stir over low heat until sugar is dissolved and butter melted.

*Merry Xmas and a
very happy New Year
to all our members
and their families*

