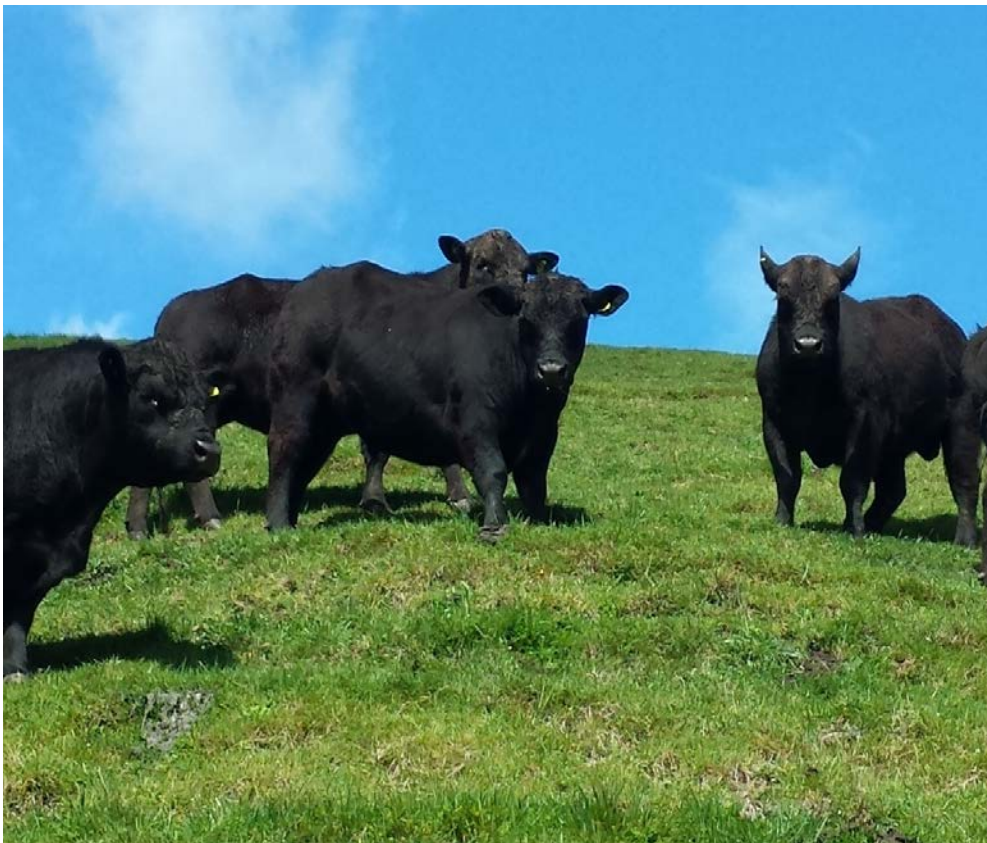


JUNE NEWSLETTER 2014



YOUTH MEMBERS AT VICTORIAN STUD BEEF CATTLE HANDLERS CAMP

ALCA announced in May a scholarship for two youth members to attend the Stud Beef Victoria Handlers Camp and Stud Experience at two Victorian member's farms in July 2014. With many outstanding applications it was a difficult decision to select only two of the applicants. So it was decided to award three scholarships.

ALCA is pleased to announce the three successful youth members.

Congratulations to:

Matt Cooney – Cann River Lowlines, Victoria

Courtney Price – Dakabin State High School, Queensland

Katherine Moore – Triple M Lowlines, New Zealand

We look forward to hearing of the experiences of the three awardees.

Lucy Kuipers

Council Youth Committee

The students will be billeted by Ken & Gil Lorains, Whitby Farm, Zeerust & Julie & Greg Knight, Wanamara Farm, Major Plains. Both Whitby Farm & Wanamara Farm are supplying Lowline heifers for the youth members for the camp as well as extra Lowline heifers for other Camp participants who don't have animals of their own to use.

Some of the major prizes at the Camp will be a Lowline heifer donated to the winning female & male participant. The heifers will be donated by both Ardrossan & Wanamara studs. The winners will be selected from applications submitted by interested participants, who will be judged during the camp on their husbandry & handling skills & suitability for the prizes. It will be an opportunity for someone to start a Lowline stud or add some quality genetics to their existing Lowline stud.



L to R: Matt Cooney (Vic), Katherine Moore (NZ) & Courtney Price (Qld)

SOUTH AUSTRALIAN CATTLE HANDLERS

On May 1st and 2nd, the South East Cattle Handlers Workshop was held at the Mt Gambier Showground's, with approximately 60 High School Students attending from 7 Schools.

Over the one and a half day period the students were given the opportunity to learn all aspects of cattle handling from OH&S to washing/drying, including nutrition, judging structure and showing techniques. Cattle were supplied by several Lowline breeders for the students to use.

Congratulations to all involved!



Display from Glenlonny Lowlines



Display from Wairoonga West Lowlines

NEWS FROM

THE S.A. PROMOTION GROUP

For the 5th consecutive year, on Wednesday February 5th 2014, two Lowline Studs from South East, South Australia, joined forces with 12 other breeders to hold a wonderful display of cattle at the Mt Gambier Showgrounds.

Opening the gates at 8.30am, we provided a cooked breakfast for all those interested in getting an early start on seeking animals to complement their herds.

Several sponsors were also on site throughout the day to provide information on subjects ranging from Nutrition through to Finance. One such sponsor also provided a BBQ Lunch, while the studs provided cakes, tea and coffee throughout the day.

A very successful day with 80 Groups through the gate including Kangaroo Inn Area School (90 kilometers away) and it was very good to see two of our Promotion Group Members travel all the way from the Barossa Valley to catch up with us. Thank you for your support!!

Every year, the interest in Lowlines increases with bulls being sold into the local dairy industry.

SA Fork & Cork Food & Wine Festival

In February 2013 Mount Gambier hosted its first Fork & Cork food and wine festival. This was an event held to give local producers of both food and wine the opportunity to present their products to the public. This part of South Australia comprises the Coonawarra wine region, very large beef and dairy industries and quality fruit and vegetables. During the day various sessions were held including cooking classes and beer making. Justine Schofield from Masterchef appeared as a guest chef.

The day was very successful with approximately 30 exhibitors attending with their food and wine and approximately 1,100 people passed through the gate. The majority of the stall holders were local boutique wineries and there were approximately 6 stall holders providing food. One of the stall holders, Ron Dihm is a local Lowline producer who also runs a very successful bakery in Mount Gambier. One of the items on his menu was individual Lowline beef pies. As Ron was promoting Lowline beef through his stall, Sue Foureur kindly provided him with some Lowline beef and attended the event on behalf of the SA Lowline Promotional Group. Sue set up a display alongside Ron's stall and was available to speak to anyone who was interested. Peter & Denise Moloney also attended for a while. Ron's stall was very successful – there were people lining up for his produce for most of the day and the comments on the Lowline pies were all extremely positive.

The event was declared such a success that there are already plans in place for it to be held again next year. Sue and Denise on behalf of the SA Promotional Group (and any other members who would like to join us) are planning on attending as an exhibitor next year and we are currently thinking about our menu.





Lowline Beef Featured at Melbourne Food and Wine Festival's Roast Collection, a Victoria wide celebration during June of the country style roast and Victoria's bountiful fresh winter produce.

Certified Lowline Beef was the feature Weekend Winemakers' Roast at one of the regional locations, Merricks General Wine Store on the Mornington Peninsula, a popular tourist destination South East of Melbourne.

Head Chef Chris Roberts' feature Lowline roasts have received diners comments such as 'delicious beef', 'very impressive flavour', 'amazing'.

The Lowlines were bred by Urida Lowline Stud at Merricks, grown on at Kentucky Ridge, Merricks North and locally prepared by Balnarring Village Meats.



Above: Younger Urida Lowlines Finishing at Kentucky Ridge

WEBSITE CHANGES

ALCA Council will shortly announce website changes, one being marketing facilitation for members involved in or intending to include Lowline breeding for the meat market. The Council's Commercial Beef Committee seeks to identify those members to encourage their participation as 'Producers', with the opportunity to be listed on the website for access by intending Lowline beef consumers and the right to use the ALCA Trade Mark Certified Lowline Beef.

Would you please advise us of any members you know (in Australia and New Zealand) that are selling Lowline beef directly to customers, to butchers or through farmers markets, regularly or irregularly? As well as members selling Lowlines animals to growers/finishers that may wish to be involved?

SOME SHOW PHOTOS FROM QLD

These photos are of Crimson Park Jedi Starfighter in the Interbreed Bull and Tanview Grace in the Interbreed Female up against the Brahman and All Other Breeds Champions at Ridgeland's Show.





And some photos from Rockhampton Show....





The photos from Rockhampton are Crimson Park High Rollin' – Champion Bull, Crimson Park Hahn – Senior Bull and Kobblevale Taree – Champion Female in the Compact Breeds classes

LOWLINE MERCHANDISE !

There is always merchandise available for the Lowline enthusiast! Ties, shirts, polos in stud colours, gate signs, badges, even stubby holders and key rings. Contact Aimee at ALCA for your order!

Reminder from the Office

Please ensure that registration forms are completed as we will not process registrations based on DNA results. Please note that the numeric sequence continues in following years – it does not return to 001 at the commencement of each year. Thank you!



The AMAZING Australian Lowline

**Small, Easily Handled and Seriously Beef
BETTER VALUE**

Australian Lowline cattle are small and beefy Angus-derived cattle, developed in Australia for low birth-weights, stocky bodies, early maturity, a high dressing-out ratio and high quality cuts



For more info. visit the website www.lowlinecattleassoc.com.au
or call ALCA office for an enquiry kit. Ph - (02) 6773 3144

Disappointed your story is not here?
Want to let everyone know how you are doing?
We are interested in all Lowline news, but you
have to let us know!

Email to Aimee or Michele
anything you would like included
between now and August – anytime is fine!
Photos are great too!
Thanks!