



www.agripulse.co.za FEBRUARIE 2021





AgriPu/se * heartheat of the farmer FEBRUARY 2021 AgriPu/se * heartheat of the farmer FEBRUARY 2021 AgriPu/se * heartheat of the farmer Noord Kaap



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Masonic Haven - a resting place for body and soul... AGRIPULSE - NORTH WEST - Masonic facilities indeed address the needs of its

Haven was opened in 1978 with the aim of offering specialized care to the aged. The facility was planned with the focus to accommodate elderly people and those who are suffering from constantly declining health. To these people there is the opportunity to enjoy full and healthy lives and to remain part of a happy community focusing on individual based care. Masonic Haven is registered as a non-profit organisation with the Department of Social Services and aimed at affordable, sufficient and safe accommodation to its residents. The facility is home to elderly persons and includes all essential services to ensure that its residents enjoy personal space, freedom of movement and association and independence. Here, elderly people can continue to enjoy an active interest in society, life as a whole as well as dignity. Masonic Haven provides for all categories of

residents' needs and offers a wide

range of options to residents to achieve these goals. No trouble is spared to ensure that

residents in order to enjoy a maximum quality of life. Various options and activities are available and access to doctors and medical care is available on a weekly basis. Of course, 24 hour medical assistance by fully qualified personnel is included. Some of these services include assisted living, care to those suffering from declining health and abilities and continuous assessment. Residents and their families can rest assured knowing that their loved ones or themselves will enjoy personal care, freedom and a full and satisfying lifestyle.

Contact Masonic Haven today for more information on 012 807 5192 x 102 to speak to Dr Roelf Bothma, 101 to speak to

Ms Debbie van der Walt or 107 for Sister Trudie Smithhard or use the facsimile number



KLK Landbou Bpk bied aan

44STE **GRIEKWALAND-WES STOETVEEVEILING**

Woensdag 10 Februarie 2021

om 11vm te Postmasburg Skougronde

NASIONALE VAN ROOY VEILING

RAMME (27)

Pieter Wiese - 5, Wiehan van Staden - 4, Johan Gous - 5,

Louis Botma - 5, Izak Gous - 3, Gert Olivier - 5

Pieter Wiese - 5, Wiehan van Staden - 5, Johan Gous - 5, Gert Olivier - 10

BOERBOKKE

RAMME (9): Izak Gous - 6, Hardus Korb - 3

OOIE (5): Izak Gous - 5



DORPER en WIT DORPER

RAMME: Dorper (40) Witdorper (16):

J.J.S. Oberholster - 12, J.H. Gous - 8, J.F.T. Daniel - 6, R. Coetzee - 7 (Wit) H. Korb - 5 (Wit), Eureka Dorperstoet - 3, P. Becker - 6, D. v Zyl - 5, D.v Zyl - 4 (Wit)

Witdorper (10): OOIE: Dorper (12)

R. Coetzee - 10 (Wit), P. Becker - 12

200 KOMMERSIËLE OOIE



Tuli: J. Bredenkamp - 3



BULLE Angus: J.F.E. Kotze - 2

Bonsmara: J.S. Marais - 2

INGLS **80 AANTEEL BEES**

Griekwaland-Wes: Sakkie Gous 083 233 8875

Grootvee:

Willie Storm

083 654 5460

KLK Navrae: Sarel Venter Stiaan v Wielligh Gerad Markram Jood Cloete Jan van Niekerk André Strauss **Dawie Jacobs**



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Debbie van der Walt Tel: 012 807 5192/3 Sel: 072 481 4121 / 076 261 1387 E-pos: masonichaven@mweb.co.za

Jukskei Laan 54 **Die Wilgers**



Afslaer: Chris Hendriks 083 449 0852

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Council

Ekkehard Pape's Simbra bull now World Champion

AGRI-PULSE - RUSTENBURG - Mr Ekkehard Pape, a well-known farmer of Steinfurt Farms at Olifantsnek Dam in North West has been in the news repeatedly in recent years on account of his excellent Simbra Stud which has seen him collecting trophies numerous times. Ekkehard's latest achievement however is without a doubt his greatest ever and one he will remember forever. In December last year, a top Simbra bull from the Steinfurt stud, had clinched the coveted title of World Champion Simbra Bull at an international competition spanning several countries such as South America, Asia, Africa, Europe and North America. The bull had been awarded this title based on dozens of excellent qualities but in particular because of its virtually unparalleled genetic qualities. It has progressed from one round of judging to another and clinched the winning accolades time after time until the final round where it had also come out on top of the world! Steinfurt's Simbra bull is without a doubt an excellent reflection of the quality of South African breeding stock and had proudly competed under the South African flag, as it had represented the entire country. The bull was the result of Sanleo Legacy (father)

The bull was the result of Sanleo Legacy (father) and Marimba Iliana (mother) and was barely five years old at the time of its judging. Demand for the animal's qualities was exceedingly good and it was in fact sold in a matter of days. The

bull is now owned by the Bleko Trust in Kuruman, Northern Cape. Ekkehard had however retained in semen from the bull which is now in demand all over the world. Currently. Ekkehard's bull can boast an offspring of more than 70 fully registered animals at studs all over the world! Mr Ekkehard Pape

Disaster Relief Fund Board appointment

AGRI-PULSE - Agri SA welcomes the appointment of Andrea Campher to the Disaster Relief Fund Board.

These appointments are made by Minister Lindiwe Zulu, Minister of Social Development. The appointment will be effective from 1 February 2021 for a period of 2 years or until the Fund Raising Act 107 of 1978 is repealed, whichever occurs first.

The objective of the fund is to render humanitarian relief to persons, organizations and bodies who or which suffer damages or loss caused by a disaster. Campher will have a fiduciary responsibility to ensure that relief is administered as stipulated in the Fund Raising Act 107 of 1978. Campher is currently managing Agri SA's Risk and Disaster Unit which includes the imminent establishment of the Agri SA Disaster Relief Foundation.

She has been actively involved in the administration of drought aid to the value of approximately R27 million to provincial affiliations as well as Agri SA's Surplus Food Aid Campaign.

Through this campaign, more than
400 tons of food parcels
were distributed to
hungerstricken
communities throughou

hungerstricken communities throughout South Africa during the last year.

Agri SA looks forward to Campher's contribution as member of the Disaster Relief Fund Board.

Enquiries: Andrea Campher Agri SA, Manager Risk and Disaster Unit Cell 079 8872174



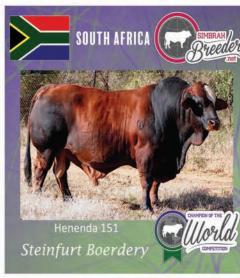


Photo right: A product of South Africa – Ekkehard's Simbra bull at the world championship in December last year.

oplossings gedryf deur advies

saad | wetenskap | diens



Maragogi

- Vroeë kortdag-ui
- Ferm met klein wortelaanhegting
- Geskik vir die varsmark



Capricio

- Vroeë kortdag-ui
- Oop-bestuifde variëteit
- Ideaal vir die varsmark
- Geskik vir bolletjies uie ("onion sets")



Buzios

- Medium kortdag-ui
- Goed aangepas vir produksies in die Noord-Kaap
- Ideaal vir die varsmark
- Medium-vroeg kultivar

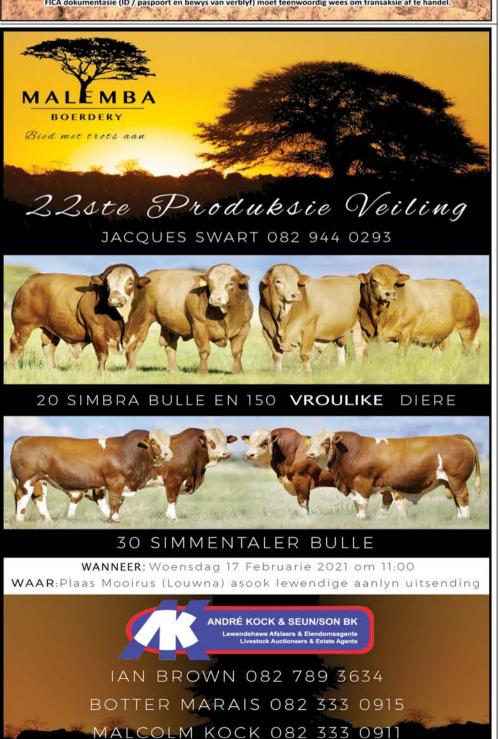


Makalu

- Vroeë intermediêre dag-ui
- Geskik vir die varsmark
- Medium tot dun nekgrootte
- Uitstekende opbrengspotensiaal









Agri-Pulse - Since it's establishment in 1955, De Groot en Slot as become a world leader in the development and production of onion seed. Together with their partner Bejo Zaden they have become one of the global leaders in onion breeding and seed production.

Onion growers across five continents are increasingly choosing to use De Groot en Slot varieties as they continue to strengthen their market position. Development at De Groot en Slot and Nuvance is a continuous process which focuses on innovation. The development of any new variety remains a huge investment, both in terms of time and money. It takes on average a period of approximately 16-18 years as well as an enormous financial investment to develop a new onion variety. Since growing conditions vary greatly between regions, countries and continents, identifying varieties which can perform under different climatic conditions across various areas is the challenge. De Groot en Slot has an extensive range of varieties



with the characteristics that deliver the best results in the climatic zones for which they are bred. Consequently, they are one of the most specialised Allium breeding companies in the world. Currently, De Groot en Slot have several trial sites all over the world including here in South Africa. Nuvance has been assisting De Groot en Slot with their onion breeding trials across South Africa for the past 12 years. This is spread across trial sites in Limpopo, the Western Cape and the Northern Cape. These trial sites are situated in the main onion production areas, which also allows for the development of varieties under different day lengths. Each of these trial sites has ± 100 individual plots with a different F1 hybrid from various parental crosses. This equates to roughly 5500 different entries/ crosses having been trialled since 2008.

Besides the climatic adaptability, specific varietal characteristics are also often desirable, such as resistance to powdery mildew, Fusarium and pink root for instance. Since De Groot en Slot is exclusively breeding onions and with that only targeting a limited number of cultivars they are able to excel in their development thereof.

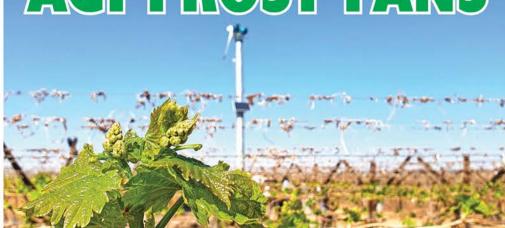
After more than a decade of trials across
South Africa, Nuvance has successfully launched
varieties such as Maragogi, Makalu, Buzios and
Itaparica* (new). These varieties are the result
of the collaborative research efforts between
Nuvance and De Groot en Slot. With quite a
few new varieties in the pipeline and promising
trial results, we can look forward to more new
varieties being launched in the near future.





- Promotion article -

ACI FROST FANS



Agi Frost fans installed in the Kakamas area.

GEMSBOK – UPINGTON: Agi Frost Fans already have 20 fans in the region, and some 41 fans across South Africa. For the coming year, farmers in North West, Mpumalanga and surrounding areas have put their orders for these innovative frost preventing fans

Agri-Pulse has spoken to Ossie Kruth, operations and marketing manager of Agi Frost Fans.

He explains:

- We protect 7-9ha (we can prove this data, with or without netting). We have had great results as low as -6° C temperatures. Please see picture below of our control and monitoring system with data. The below example was on citrus last year. Temperature was -4.8°
- Our fan runs from 220/380V 3phase 50HZ power (fully electric) or with a generator. On the generator is runs at about 8L/H fuel consumption
- Due to the fact that our running (operating) cost is the lowest in the industry our clients start their fans at a higher temperature during the risk period.
 - o Some of our clients set their fan to start at 6°.
- This gives you a longer period of cover throughout the evening/morning.
- Drastically delays the drop in temperature from when the fan starts running and also starts mixing in the warmer air from the fan head.

• Our fan can be installed with a pivot system/hydraulics or with a crane. In countries where we don't have an installation team, we recommend using a crane for cost saving. We currently have 40 plus fans in operation in South Africa, and fans installed in Chile (South America) and New Zealand during 2020.

• Some of our clients have also used our fans to dry their crops/produce after rain and has changed the operation of the fan from only being used for frost and cold protection to all year protection usability.



- We have a full control and monitoring system, as per the picture above. You can control the fan from you supplied monitor, laptop or cell phone. This system works with radio frequency. Information you can receive from this system via notifications
 - o Temperature at 9.5m
 - o Temperature at 1.5m
 - Wind speed
 - o Humidity
 - o Any faults on the system
 - o Start up or system stop
- o Full control of the fan, can set start and stop temperatures, manually stop/start fan
- We offer a free full risk analysis of your farm and fan placement to maximise the fan cover and protection area.

If you have any more questions, call Ossie Kruth on 083 763 6492 or their office on 021 873 0590.

If you happen to be in Wellington, in the Western Cape, go visit them at 77 Distillery Road.

You can also visit their website at www. agifrostfans.com





Artichokes are harvested before the

still firm

flower is formed and the flower head is



ANK MINING SUPPLIES (Pty) Ltd

ANK Mining is a value driven company that is strategically based in Lydenburg. Our target markets are in the provinces of Mpumalanga, Limpopo and the North West. Seize this opportunity to become part of our team.

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- Only apply if you fulfill the above requirements.
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Send FULL CV's and Qualifications in PDF format to cv@ankmining.co.za

Please remove password protection from your attachments.

No recruitment agency CV's will be accepted.

AGRIPULSE - BRITS -Artichokes may be strange and unknown to most of us, but do not underestimate this vegetable that has a "heart" filled with vitamins and minerals that keeps body and soul healthy.

The artichoke

(Cynara scolymus) is a perennial from the thistle family with a stunning purple flower, however it is the unopened immature flower head that is a delicacy and at its base is the soft, flavourful "heart" which is a popular gourmet dish on French and Italian menus, but also proudly South African. Bill de Beer, a native Britsie boasts with some of these extraordinary plants on his smallholding, south of Brits and Brits Pos recently paid him a visit to rub shoulders with the expert. "Years ago I got some artichoke seeds from Petro, my wife, that my father-in-law, Angelo Pera gave to her and apparently he got it from his father, Orazio Pera, who brought it all the way from Lucca in Italy when the family emigrated to South Africa. Ever since then the seeds of the Italian ancestors are growing lush and proud in Brits," Bill says with a twinkle in his eye.

"It is an easy grower and hardly needs any care and after it blooms, spreads it seeds, just waiting for the next grow season.'

A convincing Bill said that preparing artichokes as a dish is super easy. It is imperative to harvest artichokes when the buds are full and still tight, usually early in September, but as the flowers are so unique and beautiful and attract butterflies and insects, I always leave a number of them to flourish." As years went by, Bill has mastered the art to dish up artichokes with 'n little Italian flair and one of his favourite dishes is garlic artichokes and it is surprisingly easy to prepare.

Ingredients: 6 artichoke buds; 4 garlic cloves; 2 lemons; olive oil and salt and pepper to taste.

Method: The bottom shoot leaves and the heart is edible. Rinse the flower buds thoroughly under running water, cut the stems and remove all the fibres from the flower's base; remove the top part of the flower and any outer leaves with sharp points; cut lengthwise in half; baste well with lemon juice to prevent browning; cook in a pressure cooker with a little water for 10 to 15 minutes; as soon as the leaves are loose, they are ready. Remove from cooker and let it cool. Combine the lemon juice, salt, pepper and crushed garlic and olive oil and baste the artichokes. One more thing - it is now ready to enjoy!



The top part of the flower head and any outer leaves with sharp points are removed.



Bill busy preparing the delicacy. Before the flower buds are cooked, they are cut lengthwise





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PAGE 8 AgriPulse heartheat of the farmer FEBRUARY 2021 What's up with the weather?

AGRI-PULSE - VRYBURG - Farmers in the North West and Northern Cape regions were blessed by exceedingly good rains during recent weeks. AgriPulse prompted a number of farmers about their expectations for the current and the next season and what they are planning for the remainder of the year.



KLK Landbou Bpk bied aan namens ons gewaardeerde kliënt

Hennie en Gerda Niemand (Govan Boerdery)

Algehele Uitverkoping van Trekkers, Voertuie en Losgoedere

Saterdag 20 Februarie 2021 om 11vm te Plot 104, Seodinweg, Kuruman

Trekkers en Voertuie:

7 x Fordson Major Trekkers (Almal Lopend, 2 Start nie), Ford 6600 County 4x4 + Stootskraper, Ford 6600 Trekker, Ford 6000 Trekker, Ford 5000 Trekker, 4x4 Thames Trok ±7 Ton met Beestralies, 4x4 Thames Trok + Parte, Sleepwa met Beestralies, 2 x 4m Laespoed sleepwaens, 6m Laespoed sleepwa, 2010 1.4 Chev Corsa Bakkie 67000km - Volledige diens rekord

Implemente:

4 Skaar Ploeg, 10 Skottel one way, Skottel eg, Rol eg, Padskraper (Trek tipe), Gif Spuit, Safim Planter 2 Ry, Staanboor, Sweismasjien (Trekker Tipe), Kompressor, Staal Bandsaag, Welger Baler AP45D, Balk Snyer, Tuffy Bossie Kapper, 3 Skaar Ploeg, Skaap Selfvoerder, 487cm3 Lombardini Pertol en Lincoln Kragopwekker.

Losgoedere:

13 Dak Kappe ±6.5m, Wasbakke vir motorparte, Trekker wiele en rims, 2 x Dubbel kajuit kappies, Trekstange, Bakkie tralies, Bakkie bulbar, Blik trommels, Rakke, Pype, Yster pale, Ford & Fordson Major Trekker enjins. Baie Skroot yster en gereedeskap, Te veel om op te noem.



Terme en Voorwaardes: Streng kontant, GEEN TJEKS, EFT fasiliteit sal beskikbaar wees, 15% BTW Betaalbaar, Geen goedere sal gelewer word sonder ten volle betalings. KLK gee geen waarborge oor enige items wat verkoop word nie. Items kan onttrek of bygevoeg word. R 2000 registrasie fooi betaalbaar.

KLK Navrae:

Chris Hendriks 083 449 0852

Gerad Markram Andre Strauss Namens verkoper: Jan van Straten

082 378 4243

*Salome Scholtz - Brahman farmer of the farm Mara between Vryburg and Stella, says that she will never say "no" to another few showers. Salome is grateful for the wonderful condition of her livestock and the fact that this year she won't have to worry about grazing for her cattle. To date Salome had recorded some 350 mm of rain. "No we were never really affected by Covid-19 to date, although we were constantly reminded of our health and safety practices in these times". The demand for weaners was quite good and had in fact risen. Salome feels that the agricultural sector was perhaps less affected than several other industries during the long dark months of Covid-19.



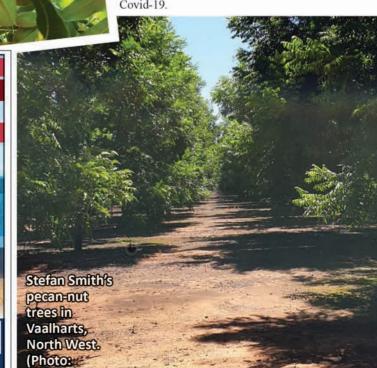


* Stefan Smith is Chairperson of the Vaalharts District Agricultural Union and produces pecan-nuts. "Since October 2020 I have received more than 500 mm."I am aware of some areas in the district where even more have been recorded". Stefan is not worried by the effect of too much rain at the moment because this is the time in which the trees usually need a lot of water. "Farmers are very fortunate that farming had been declared an essential service which enabled the sector to continue its operations since the onslaught of

Beaufort is in flood for the first time in many years - this sight was last seen in 2003. (Photo:

Ritan Steyn).





Supplied).

Spotlight on oyster mushrooms

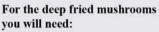


Temperature and humidity are strictly regulated to ensure optimal growth.





To demonstrate how oyster mushrooms can be the star of your snack table, Elize prepared deep fried mushrooms. You be excused if you find them 'finger-licking-good'!



- 1 punnet Oyster mushrooms
- 2 tsp Onion powder
- 2 tsp Garlic powder
- 2 tsp Paprika 2 tsp dried Parsley
- 2 tsp Sea salt
- 2 cups Flour 1 cup Water
- Oil for frying

Method:

Heat oil.

Mix half of the onion powder, garlic powder, paprika, parsley, salt and flour with all the water.

> Now mix the other half of the ingredients, but keep

> Dip the mushrooms in the wet mixture and then in the dry mixture.

Fry in the hot oil until golden brown.

Serve with a barbeque and/or sweet chili sauce or any sauce of your choice.

AGRI-PULSE - RUSTENBURG - Mushrooms are mushrooms, right?

Especially when it comes to oyster mushrooms.

Because of their meaty texture, vegans, vegetarians and meat eaters alike love then. This versatile fungi can be used in any dish you would normally use button mushrooms, but they really shine as the main attraction on a plate because of their distinct taste and flavor.

Pleurotus Ostreatus (Oyster Mushrooms) was first cultivated in Germany as a subsistence measure during World War I and is now grown commercially around the

These mushrooms are high in Protein, rich in vitamin B6 and D, also high in minerals, fiber and other antioxidants which protects body cells from damage that might lead to chronic diseases and helps to strengthen the immune system. They are also low in calories, fat free, as well as cholesterol free - the perfect food!

AGRI-PULSE visited oyster mushroom farmers Elize Vermeulen (Meulen Mushrooms) and Antoinette Bayliss (New Earth Mushrooms) to tell us more about the process.

Elize and Antoinette farm independently from one another - Elize near Koster and Antoinette just outside

Both of these female farmers are passionate and committed to growing their produce in the most organic way possible. They use no chemicals or pesticides in the growing process, assuring the best product to the consumer.

The growing process starts when oyster mushroom spawn is inoculated on a substrate material (growing medium).

Both farms source their growing medium from local farmers

The bags of inoculated spawn and substrate are then ready to begin the first phase of growth in properly prepared grow rooms for optimal growth.

Mushroom spawn is extremely temperamental and needs an exact balance of factors such as temperature, humidity, air flow and organic pest control to ensure a successful spawn run. The spawn run is the process whereby the spawn feeds on the substrate. This is called

Once the substrate is fully colonized by the spawn, it is time for the mushrooms to start fruiting. A crop of mushrooms can be harvested up to three times before the mycelium becomes exhausted.

Once the mycelium becomes exhausted, the spent substrate can be used as a compost in gardens and crop

Elize and Antoinette pride themselves on the biologically responsible method of farming that they follow in the end-to-end process.

The two also embarked on a product production journey: turning the mushrooms into a range of delicious kitchen must haves. They discovered a myriad creative ways of preserving the produce.

Included in the list of products are oyster mushroom 'biltong' - traditional flavor, as well as chili bite flavor.

On the list are also sauce thickening powder, tapenade, marmalade, pickles, and veggie seasoning, to name but a few. And all created with the help of qualified nutritional

All their processed products are free of colorants and no added artificial preservatives are added.

For more information like Meulen Mushrooms and New Earth Mushrooms on Facebook, and visit www. newearthmushrooms.co.za for exciting recipes and interesting facts about oyster mushrooms



Mushrooms)

in Antoinette's

growing chamber.

9X5

NKLH

TIGANE 2021

COENIE

Singing Chef



Kevin Leo at the introduction of Wagyu beef in North West in November last year. Pictured with him is his partner, Elna Dürr.

North West & Northern Cape

The logo of Kevin's Singing Chef establishment in Hartbeespoort.

AGRI-PULSE RUSTENBURG - Kevin Leo is a well-known South African singer who originates from the North West - Rustenburg as a matter of fact. Many South Africans probably don't know that Kevin is also an exceedingly good chef and the he had a a matter of fact, discovered his beautiful voice in the kitchen behind the cooking pots.

Another achievement was when Kevin was elected as South Africa's first official Wagu ambassador. In this edition of "What's cookin', we have invited Kevin to share a wonderful recipe and surprising way of preparing it! You wil be amazed like we were...

I really enjoy sous vide steak because of the tender and juicy results I always get using this method. Combined with a decent sear, you just can't get anything better.. Visiting friends of mine in the Western Cape, I wanted to treat them with some MS8 Prime Wagyu I've recently acquired from Protea Beef. I wanted to use the sous

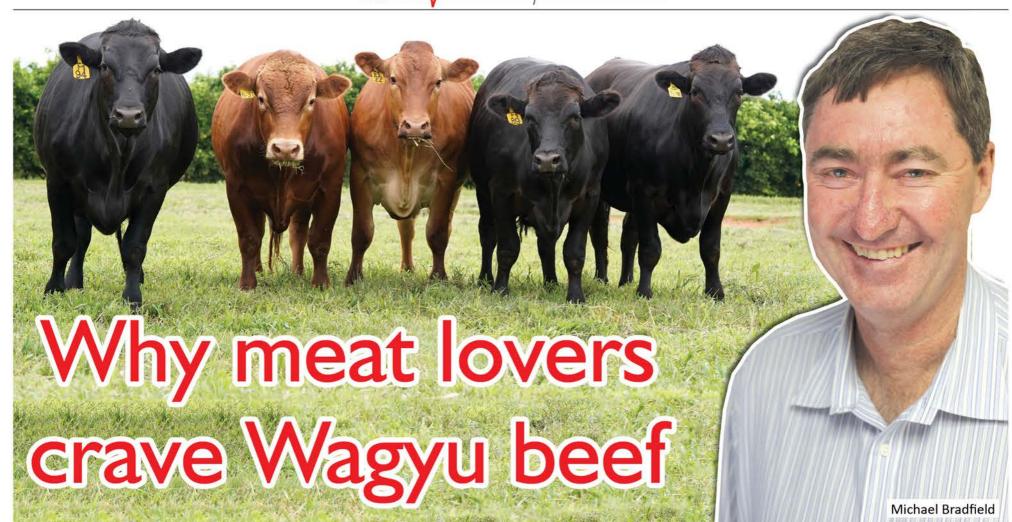
vide method but I didn't have my sous vide circulator with me and decided to use the "dishwasher steak" trick a dear chef friend of mine once suggested I try.

With a steak this size I would usually vacuum my steak and sous vide it at 58 degrees Celsius for 2 hours and 30 minutes. I seasoned my meat with only fresh ground black pepper and salt and vacuum sealed it in a sous vide bag. Knowing that dishwashers reach a temperature of 70 degrees Celsius, I decided to select a 2 hour cycle and placed the steak onto the bottom shelf of the machine (without the dishes or soap of course) and ran the full cycle. After the two hours I was pleasantly surprised with the results!! After

removing the meat from the bag, I dabbed it dry with paper towel and flame seared it very quickly on an open fire. After resting it for 10 minutes, we were treated to a perfect medium rare steak! You should try this for your next braai! I will definitely demonstrate this unique and unusual method on one of my episodes on my brand new Singing Chef WAGYU YouTube channel. Please visit my channel to learn more about the uses (some more successful than others) for Wagyu beef.

I am passionate about South African Wagyu beef and I'm very proud of being the very first ambassador for Certified Wagyu South Africa!





AGRI-PULSE - RUSTENBURG - While the Wagyu industry is still in its infancy in South Africa, it already has 150 breeders with nearly 8000 cows. Wagyu product is increasingly appearing on the shelves of the major retailers and in select butcher shops. What makes Wagyu different from ordinary beef and why is the meat so sought after? The newspaper went to get the facts from the the Wagyu Society.

Wagyu is a cattle breed that originated in Japan and the word "Wa-gyoo" literally means "Japanese cow". For centuries Wagyu cattle had to pull scotch carts up and down the steep Japanese mountains. Over the centuries, it thus began to develop soft intramuscular fat, called marbling, especially in the forequarters as an energy source. The intramuscular fat gives meat an exceptional taste that scientists describe as something between butter and peanut butter (flavour in meat is a complex trait determined by at least fourteen different profiles. Wagyu is rated the highest on all profiles). There is also a strong association between marbling and the tenderness of meat. In many developed countries, the percentage marbling is considered the most important trait for an enjoyable eating experience. Meat without, or with little marbling, is considered dry and is usually used as mince.

Wagyu fat is completely different

Professor Stephan Smith, of Texas A&M and a world meat expert, considers Wagyu a gold mine because the high levels of marbling contain the taste and juiciness that carnivores crave, and oleic acid has proven health benefits. Professor Dale Woerner, of Texas Tech University, an expert in fatty acid profiles, reiterates that it is the oleic acid that makes it different. The word oleic acid probably comes from the Latin word "oil". Olive oil is also known to contain high levels of unsaturated fatty acids. Wagyu also contains higher levels of Omega 3 and Omega 6 fatty acids, than regular beef.

Certified Wagyu

The consumer should ensure that the product they buy is Certified by the Wagyu Society or at least approved by a SAMIC (South African Meat Industry Company) protocol. By law nobody can make a claim about a product without a protocol. Any other meat, sold as Wagyu, is illegal and must be taken off the shelf. All Wagyu meat certified by the society will contain a clearly visible "Certified Wagyu Beef" sticker. The Wagyu Society also has nine carcass imaging scanners in various abattoirs to determine the marbling of the meat. As mentioned, marbling is the white flecks of fat found inside the muscle that can give meat an extraordinary taste. The marbling score varies from one to 12, and can be even higher. Using the Certified Wagyu Standard, Meat with a marbling score of 1 and 2 is used only for minced meat. The higher the marbling score, the better the dining experience.

The breed

Wagyu is either a black or red cow that originated from Japan. The Black cattle are usually slightly smaller in stature is fed for longer periods and usually has a higher marbling count. The Red Wagyu, called an Akaushi, has high growth, good marbling and is as efficient as most red breeds found in South Africa. There is thus no risk for the farmer to farm with Akaushi if it's difficult to find a market in South Africa for the product.

Prospects for the Wagyu Industry

Internationally, there is a huge shortage of Wagyu beef. The average consumer now eats smaller portions of meat and is also looking for a better eating experience. It will take two to three decades to satisfy these higher value markets. The Wagyu industry is working hard to establish international markets for the product and there is already some product abroad. Domestically, the product is affordable and is increasingly seen on shelves of our large retailers.

For further inquiries Contact Dr Michael Bradfield michael@wagyu.org.za 0828570961







What Can Milk Producers Expect In 2021?





DERBY

SPESIALE AANTEEL VEILING TESAME MET MAAND VEILING TE DERBY BOEREVEREENIGINGS KRALE

WOENSDAG, 10 FEBRUARIE 2021, OM 11:00

AANBIEDING:

- *50 BONSMARA OOP VERSE
- *90 DRAGTIGE KOEIE
- *20 KOEIE MET KALLERS
- *BONSMARA BULLE
- *4 LIMOUSINE BULLE
- *5 SIMMENTALER BULLE



NOTA: AFSLAERS BEHOU DIE REG VOOR OM DIERE TE ONTTREK OF BY TE VOEG SONDER VOORAF KENNISGEWING. INTERNET & KAART FASILITEITE BESKIKBAAR. HARTWATER DIERE SAL AANGEKONDIG WORD OP DIE DAG VAN DIE VEILING. VOLLEDIGE VERKOOPSVOORWAARDES BESKIKBAAR OP DIE DAG VAN DIE VEILING.

NAVRAE:

COEN STRYDOM - 083 235 1198

MARTIN VOSTER (VARKIE) - 082 874 7642

CALLIE VAN DER MERWE (AFSLAER) - 083 440 1454

AGRI AUCTION KANTOOR - 014 543 3331

Bieldt, manager of regulatory services and stewardship, Milk Producers' Organisation (MPO) shares her forecast for the coming year.

Milk price

The MPO is optimistic that the producer price paid to milk farmers could improve this year. The upward momentum in the producer price for unprocessed milk is expected to continue until at least August this year. Since the beginning of 2018 the role players downstream in the value chain have neglected the milk price paid to dairy farmers and recently they have also been too slow to make sufficient upward adjustments in the milk price. Milk production should be stimulated through an upward movement in the farmgate price.

Rising feed prices in 2020 have aggravated the cost squeeze experienced by farmers. The November 2020 level of yellow maize and soya-bean prices reduced the milk-to-feed price ratio to 1,1:1, which has had a detrimental effect on the production of unprocessed milk. The result has been that milk producers are producing at a loss, which means in turn that they are having to draw on their reserves, borrow more money, produce less optimally or leave the industry.

Risk of imports

The risk of imports has risen with the strengthening of the rand against the American dollar, making it necessary to monitor the situation continuously. Agri Inspec keeps a particularly close eye on the country of origin of imported products to make certain that products are not coming into South Africa tariff-free via countries belonging to the Southern African Development Community.

In September 2020, Agri Inspec started investigating UHT-processed milk which was entering the country via the Mananga border post between South Africa and eSwatini and also turned their attention to low-priced skimmed milk powder which is being imported from Belgium and France.

Water meters for irrigation farmers

The extended compliance period of 120 working days with effect from 18 September 2020 which the Department of Water and Sanitation has granted the users of irrigation water to install water meters comes to an end on 10 March 2021. Non-compliance with this instruction may lead to legal sanctions against water users who have failed to comply with instructions and could result in a fine or imprisonment for a period not exceeding five years.

The requirement applies to both irrigation water users within water management institutions (as previously required in terms of Government Notice No. 141 of 23 February 2018) and to water users who are not members of water management institutions (as previously required in terms of Government Notice No. 34 of 17 January 2020).

Animal health

This year the MPO and the national animal health forum intend to focus on brucellosis, zoonotic diseases and diseases like enzootic bovine leukosis (EBL), among others. Foot-and-mouth is fairly well controlled, but will still receive a lot of attention to ensure that South Africa will be able to regain its foot-and-mouth free status. Because of the wetter weather we have been experiencing, insect-borne diseases such as lumpy skin disease and Rift Valley fever remain a hazard. Farmers need to ensure that their animals are immunised against these diseases. Although the dairy industry is managing the impact of COVID-19 fairly well, biosecurity is not yet adequately entrenched on dairy farms. Every participant in the dairy value chain needs to make a contribution to biosecurity and biocontrol in order to protect the integrity of the diary value

Animal welfare and environmentally friendly farming practices

There is increasing pressure from consumers and retailers regarding environmentally friendly farming practices and ethical animal care, which is one of the issues receiving attention this year from the MPO, Milk SA and the national animal health forum. As part of Milk SA's research project, the Dairy Standard Agency has been asked to do research on the practical implementation of SABS standard SANS 1694 on the welfare of dairy cattle. Milk producers are encouraged to continuously monitor and improve their stewardship of the environment (soil, water