

## TRIALBLAZERS

Camino for the Deaf tamed

p3

## FIREARMS

Renewal and validity

p4

## TECHNOLOGY

Audio library

p12

# Blue blood flows through Brits



160 hectares of blueberries grow abundantly under hail netting on three farms just west of Brits in North West, on Safrilblue, Alpha Berries and Oude Tonge in Bokfontein, Buffelspoort and Wolhuterskop. 95% of the crop is exported due to these farmers meeting the very strict quality standards set. Although the blueberry plant grows relatively easy, it is extremely labour intensive, but with very satisfying yields of 10 to 15 tons per hectare. From September to November, is harvest time and the blueberries are picked by hand. Read more about blueberry farming on page 11)

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## Bless the hands that prepared the meal

Agri Pulse – When Ivor Price conducted interviews with farmers for a television series, he unexpectedly heard his grandfather's voice in his head: "The only good farmer, is a dead farmer." Yet, while busy with the interviews, he soon discovers that the South African farmers of today do not comply with any preconceived ideas. In 'Hartstories van ons land se Boere', Ivor Price and Kobus Louwrens are talking to female farmers, black farmers as well as urban farmers. Readers get to meet black 'boerseun' Siviwe Tikana, the Moslem female farmer Wadea Jappie from Schaapkraal and the winemaker Vivian Kleynhans. Then there is Phillip Jonker who farms outside Bonnievale on land which his great grandfather bought in 1912. On the flipside of the coin is Kosie van Zyl, 'n first generation farm owner who grew up as the son of a farm manager. While the debate regarding land reforms continues unabated, this book introduces the reader to our agriculturist that produce the food the sustain us. The authors give us an intimate look at the daily life on a farm and the subjects' very different experiences. Whether the farm is an extensive agri business, or a small, but loved piece of land that is farmed with dedication and passion by a homesteader, the reader gets to realise that every farm, and every farmer, have a unique story. 'Hartstories van ons land se Boere' is an inspiring ode to our farmers – young, old, black, white, man or woman. The book is published by Tafelberg Uitgewers and available at most good bookstores.

## Win

One lucky reader can win a copy of 'Hartstories van ons land se Boere'. To enter, sent an email to christelle@rustenburgherald.co.za with the answer to this very easy question:  
Who are the authors of the book 'Hartstories van ons land se Boere'?  
The winner will be decided by means of a lucky draw.

"Bring ons boere se stryd, hartseer én hoop tot binne in ons huise ... vol medemenslikheid en deernis." – Martelize Brink

**HARTSTORIES  
VAN  
ONS LAND  
SE  
BOERE**

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Ivor Price & Kobus Louwrens

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## International Dorper and White Dorper Auction 2021

Auction turnover was R4 006 200.00

### Most expensive Dorper Ram: R200 000 00 of Johan Maritz

From left to right Corne du Plessis of CDP Auctioneers  
- Online Auction  
Johan Maritz (seller from Groblershoop)  
Deon Klopper (auctioneer)  
In front: Jacob Steenkamp (handler).



### Most expensive Dorper ewe R100 000 00 of Mickey Phillips

From left: Ashley Phillips  
- seller from Tarkastad,  
Tiaan Mitton - buyer from Deben;  
Phakaman Baliman (handler);  
LeRoux van Wyk - buyer from Namibia;  
Deon Klopper Auctioneer.



### Most expensive White Dorper Ram: R36 000 00 of Hardus Korb.

From left to right:  
Hardus Korb - seller from Griekwastad;  
Izak Nel - buyer from Aliwal Noord;  
Deon Klopper - auctioneer;  
Front: Hermanus Gaboei - handler.



### Most expensive White Dorper Ewe - R35 000 00 of Tromp Cilliers & Sons

From left to right: Tromp Cilliers - seller from Laingsburg;  
Phakaman Baliman (handler);  
Joanne Visser - buyer from Jolize Dorpers Potchefstroom.



**Moon Phases November 2021**

	<b>New Moon</b> 6 November		<b>Third Quarter Moon</b> 11 November		<b>Full Moon</b> 19 November		<b>First Quarter Moon</b> 27 November
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# Hikers conquer historic Camino for the Deaf

AGRI-PULSE – NORTH WEST – In the international tourism industry and especially the hiking fraternity the world-renowned “Camino de Santiago” in North West Spain needs no introduction. Legend has it that the Camino de Santiago was the way of St James’ pilgrimage across North Western Spain leading to the shrine of the apostle in the cathedral of Santiago de Compostela in Galicia where the remains of St James are believed to have been buried. For some 200 000 visitors and hikers every year, the “Camino” is a life-changing experience that no hiker would ever forget. At the southernmost point of Africa and so-called Mother City (Cape Town), a handful of deaf South Africans joint by organisers, assistants, drivers and photographers, took on the rather unique “Camino for the Deaf” - a hike covering a distance of 140 km from the farm “Klein Klipfontein” just outside Aurora in the Western Cape to the Dutch Reformed Church and the National Institute of the Deaf (NID) in Worcester in what was not only to be a very special and pioneering fundraising project but a life enriching experience and hopefully, only the first of many to come.

In Rustenburg Leila von Wielligh (spouse of attorney Retief von Wielligh) is quite well-known. Leila’s childhood, educational career and life as a married woman with two children at university is an excellent example of courage, determination and commitment to many others in the same boat. Leila was born totally deaf but thanks to her mother’s encouragement and perseverance, Leila has learnt to adapt to life’s challenges as a “normal” person. Leila completed Grade 12 at the well-known De la Bat School for the Deaf in Worcester before her tertiary studies at university. A cochlear implant (operation) following rather “late” in her life however, made her life considerably easier, though the challenges facing a profoundly deaf individual don’t simply disappear after a cochlear implant. Leila’s “Camino daddy” (Natale Roelofse of the NID), was instrumental in putting together the first Camino for the Deaf in South Africa and eventually she would not only be involved in some of the organising duties of the event), but that she would as a matter of course also walk the distance of 140 km supported and accompanied by a team of just under a dozen people. As the National Institute for the Deaf is celebrating its 140th anniversary this year – hence the chosen distance of 140 km, the Camino for the Deaf was to commemorate this special event.

After all was said and done this year’s inceptive Camino for the Deaf was to be a week-long expedition from Friday 1 October (D-day) until Thursday, 7 October. Of course, being deaf would be a prerequisite for participating in the hike though not necessarily a requirement for organisers, assistants, drivers, photographers etc. Nonetheless, in the end the group included Natale Roelofse, Frans Marais, Seloma Muller, (not deaf), Johan Lambrecht, Marius Louw, Danie Marais, Leila von Wielligh and a married deaf couple – Stephanus and Karin Burger. A lovely Staffie by the name Katryn also “participated” and was ideal to lighten the spirits (and the load) from time to time. In spite of being a regular hiker and someone who often trains in the tranquility of the hills of the Kgaswane Nature Reserve (just outside Rustenburg in North West) Leila found the 140 km course in only six days quite challenging but what was most evident over the course was the emotions and at times tears invoked by the experience. It was with great relief and a deep sense of achievement that the group of hikers finally reached the Dutch Reformed Church and the National Institute for the Deaf in Worcester on 7 October and celebrations with a ‘prize-giving’, handing out of ‘Camino shells’, thank yous and a lot of good-byes continued well into the afternoon. “Perhaps the only disappointment of this first ever Camino for the Deaf was that we didn’t succeed in raising the target amount of R140 000 on behalf of the NID by the end of the hike. With two months remaining of 2021, there is still opportunity for South Africans to contribute towards this deserving cause”. It might be surprising but it is a proven fact that there is hardly a single city/town in South Africa where an individual who struggles from poor hearing, hasn’t been assisted in one way or another by the National Institute for the Deaf. Also remember, that your child, spouse, one of your parents or even yourself could become a victim of deafness in a blink of an eye. It is internationally a fact that 75% of people over 70 have some form of hearing loss, limiting their quality of life. All financial contributions/donations would be appreciated – you are invited to pledge your support along with your name and surname under the code “DC 140” to NID Development admin.fr@nid.org.za; Absa Worcester; cheque account: 911 845 2209; branch code 503 107. It will be highly appreciated. Until next year!



Leila von Wielligh, a well-known Rustenburger and the rest of the team including organisers, supporting crew and drivers who have completed the historic first ever Camino for the Deaf over a week long hike from the farm Klein Klipfontein to Worcester in the Cape earlier this month covering a total distance of just over 140 km on foot. From left are Johan Lambrecht, Danie Marais, Elize van der Merwe, Natale Roelofse, Seloma Muller, Leila von Wielligh, Frans Marais, Karin and Stephanus Burger, Marius Louw and in front right the “Staffie” Katryn. Read this moving story on p..... of this edition.



Frans Marais (photographer) pictured with Leila von Wielligh and a number of excited young boys who have joined the group along the way for a photograph or two at the very first Camino for the Deaf from 1 to 7 October.



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# What happens when your firearm license has expired?

deur Charlize van der Linden

AGRI-PULSE-VRYBURG- In terms of the Firearm Control Act 60 of 2000, a firearm owner must apply for renewal of a firearm license at least 90 days before it expires. This will also be applied to the current policy which dictates that once you applied for renewal of your firearm license, this application will be considered by a committee in terms of a certain set of criteria. When you find yourself in a position where you have an expired firearm license, this firearm cannot be disposed of to the previous licensee, to a dealer or to a third party. This is very important to take note of, as this requirement caused a lot of concern amongst firearm owners with expired licenses. The relevant SAPS directive still states that such firearms must be surrendered to the nearest police station for destruction.

**AMNESTY**  
Amnesty is a period that is announced from time-to-time by the Minister of Police. It is important to note that in terms of the SAPS' present policy, only an amnesty can provide a legal framework for an application for a new firearm license which is in someone's illegal possession. As we all know, a specific condition of amnesty was that persons with expired licenses must surrender the relevant firearm to the nearest police station, pending the outcome of the new license application. The last amnesty period was announced during 2020 and expired on 31 January 2021 and there is currently no amnesty available. There are, however, talks and attempts by various hunting organizations to request an extension of this amnesty period due to various reasons such as Covid 19 restrictions and the availability of designated police stations. North West police spokesperson, Colonel Adèle Myburgh, confirmed that there is a back-log with regard to the processing of the firearm licenses due to Covid-19 restrictions and currently police are working hard to reduce the back-log. To date, there are no new directives in this regard from the Minister of Police. "If a re-applicant has applied in time for the renewal of his/her firearm

license (by law, the applicant must re-apply 90 days before his/her license expires) but has not received his/her license back on time (before his/her license has expired), the person is not in possession of an unlicensed firearm," says Myburgh. Myburgh added that the following documents need to be presented by the re-applicant:  
The expired firearm license, proof of payment of the firearm renewal (receipt is issued by the financial office of the police)  
SAPS 523(a) (this form is issued by the firearm office of the police to the applicant as proof that the re-application was received and also proof as

payment for firearm renewals.  
Myburgh assured the firearm license holders that re-applications that are received at local police stations are sent directly to the Provincial firearm office that approve or disapprove the license and also issue the license.  
For any enquiry about the status of re-applications of firearm licenses, the following police officials can be contacted during the week at office hours (07:30 to 16:00):  
Captain Sylvia Mangale at 018 – 299 7179  
Colonel Hans Ndimande at 018 – 299 7909.  
Colonel Myburgh also mentioned that the application of new firearm licenses and

competence certificates that are received at local police stations, are processed and sent via the Provincial firearm offices to the National firearm office for approval. A legitimate firearm license is for a period from two to 10 years, depending on the type of license.  
For any firearm related enquiries, the National firearm contact centre at 012 – 353 6111 can be contacted or e-mailed to [cfenquiry@saps.gov.za](mailto:cfenquiry@saps.gov.za).  
Myburgh concluded to say that the police are committed to professional service delivery and any problems with regard to service delivery should immediately be brought to the attention of the local station commander.

## Watergen to launch the world's first on-board Atmospheric Water Generator

AGRI-PULSE – NORTH WEST - Petah Tikva, Israel – Watergen Ltd ("Watergen" or the "Company"), the global leader in atmospheric water generation technology will launch the world's first aftermarket water generator for Recreation Vehicles and Campers in 2022.

The 'Watergen ON Board' water-from-air generator will be available through select Camping World locations in the U.S. in the spring of next year.

Pricing and other international markets have yet to be announced.

The Watergen ON Board harnesses humidity in the air to provide over 10 gallons per day of fresh, clean drinking water – all completely independent of an external water supply or water hookup. The unit simply plugs into any 12V power source, either from batteries or solar panels.

Using Watergen's award-winning GENius™ technology, the aftermarket device offers a

wide operating range of 59-113°F and 20-99% humidity and is ideal for RVs and Campers offering the freedom of on-the-go water generation and off-the-grid living.

"We see water capture as one of the biggest opportunities for disruption in the outdoor market and Watergen is the industry leader. We are excited about our partnership with Watergen and the future of bringing Watergen GENius technology and systems to Camping World retail and install centers across America" said Ryan Biren, SVP of Corporate Development, Camping World.

"Watergen is the global leader in Atmospheric Water Generation and this partnership with Camping World builds upon our vision of providing fresh, clean drinking water no matter where you are or where you are going" said Dan Clifford, President, Watergen Americas.

The company unveiled the Watergen ON

Board at Camping World's first Electric World location in Draper, Utah last month, as part of Camping World's annual investor conference.

The Watergen ON Board is part of an expanding portfolio of innovative water generating products geared towards an active, on-the-go lifestyle including the compact Watergen Mobile Box and the medium sized Watergen GEN-M1.

**About Watergen**  
Watergen is the pioneering Israeli company that has become the global leader in the atmospheric drinking water generators (AWG) market, machines that create drinking water from the air. Watergen has been named one of Time Magazines "100 Best Inventions of 2019", received 1st prizes at CES 2019 and CES 2020, and was recognized by Israel's Ministry of Economy as one of the 7 most innovative inventions in Israeli national history. <https://www.watergen.com/>



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# Bayer launches new ‘Vegetables by Bayer’ brand platform

AGRI-PULSE - Bayer unveiled the “Vegetables by Bayer” brand platform, uniting two trusted brands, Seminis and De Ruiter, under one shared purpose with a new brand identity, positioning and global website ([www.vegetables.bayer.com](http://www.vegetables.bayer.com)).

With more than 20 different crops and thousands of innovative vegetable seed varieties, Seminis and De Ruiter have long provided cutting-edge solutions for customers in diverse open-field and protected environments. Now, they will join forces as part of “Vegetables by Bayer” with refreshed branding and an even deeper commitment to delivering value at every step – to growers, partners, consumers, and the planet.

“By bringing together world-class experts and resources from across Bayer, the new ‘Vegetables by Bayer’ umbrella enables our Seminis and De Ruiter brands to provide value to our customers and partners in new and exciting ways,” Inci Dannenberg, president of Global Vegetable Seeds at Bayer, said in a news release.

That value is reflected across four core pillars: partnership, innovation, performance, and sustainability.

- **Partnership:** Beyond the farm, the Vegetables by Bayer brands are deeply engaged in Bayer’s Food Chain Partnership initiatives which bring together growers, food processors, retailers, traders and others along the food value chain. With a network of 70 Food Chain managers across 44 countries, the Food Chain Partnerships team coordinates initiatives to improve sustainability, food safety, quality, yields and transparency in more than 70 different crops.
- **Innovation:** With one of the most diverse germplasm libraries in the industry, combined with digital and crop protection innovations, Bayer is committed to developing integrated solutions that improve yield and adaptability, while delivering on consumer demand. This investment in innovation is seen in the recent launch of new tomato varieties with intermediate resistance to Tomato Brown Rugose Fruit Virus (ToBRFV), a viral disease that can be easily transmitted through farming tools and equipment, plants, water, soil and people. For the grower, these new varieties mean an opportunity to protect more marketable yield without fruit and leaf symptoms and provide a more consistent supply into the food chain.
- **Performance:** From best-in-class seeds to an expert agronomic service with tailored digital solutions, “Vegetables by Bayer” partners with growers and customers to support insightful accurate decisions in relation to crop steering and management consistently building more confidence with our top varieties. For example, its Advanced Precision Horticulture (APH) Venture Initiative combines data science, plant phenotyping,

optimized glasshouse climate conditions, and tangible customer insights to help autonomous monitoring of plant growth and balance to better steer plant performance, building confidence every step of the way and allowing growers to maximize crop yield and returns.

- **Sustainability:** According to the FAO, approximately 1/3 of all food produced for human consumption globally is lost or wasted each year. With its Seminis and De Ruiter vegetable seeds, Bayer is committed to helping reduce food loss and waste, ensuring high-quality, nutritious produce reaches more consumers.
- For example, as much as 40% of India’s tomatoes are lost before making it to the supermarket. New Bayer tomato hybrids such as ‘Ansal’ provide improved shelf life and the firmness required to survive the long and challenging journey from field to market.
- Similarly, the ‘Yellow Gold 48’ watermelon launched in select geographies, turns yellow at the exact moment of perfect ripeness, signaling to the farmer that it is time for harvest. By collecting the fruit at this crucial moment, the melons reach the consumer at their peak freshness, and maintain that same quality for longer.
- The Pocono onion offers incredible market flexibility thanks to its long-term storage potential of up to seven months, with exceptional quality out of storage, giving growers and value chain partners greater flexibility.

The launch comes as the United Nations celebrates the “International Year of Fruits and Vegetables 2021,” which aims to raise awareness of the benefits of fruit and vegetable consumption.

“From our industry-leading R&D to tailored solutions that go beyond the seed to meet the evolving needs of the market, ‘Vegetables by Bayer’ reflects our commitment to helping our customers grow their businesses so together we can foster a healthier, more sustainable world,” said Dannenberg.



## 3 VAN DIE BESTES Simmentaler Veiling

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# Olive farming in the Coligny district



Wessel Badenhorst, Olive farmer on the farm Doornfontein in the Coligny district in the Coligny district with 7000 Olive trees.



A farmworker busy putting the olives in the olive mill to get the olive oil out.



Olive trees during harvest season.

AGRI PULSE - LICHTENBURG – Wessel Badenhorst farms on the farm Doornfontein in the Coligny district for the past 12 years with olives. He has 7000 trees in his orchards and the lifespan of a Olive tree is 3000 years. The Olive Farming's products are known as Feathers Olive Oil. He says that he previously had a diverse farm and in 2009 he decided to start a small test with an experimental olive orchard with a cultivar that thrives in the area. He experimented with cultivars such as Frantoio, Leccino and Coratina, but Mission is the dual-purpose cultivar (table and oil) that best nature in the area. Wessel increased his orchard each year as his knowledge of the fruit increased. "It is a long-term project and one should not be in a hurry to make money. Trees only bear fruit after three years. Rocky soil with good drainage is ideal for Olive trees and their water requirement is 450 - 500mm of rain per year. Harvest time is in March / April after flowering about 6 months in advance. In this time irrigation is very important. All olives are initially green and the colour black when ripe," he says.

According to Wessel, the yield of the crop varies from year to year but an average of two liters of oil per tree, about 14 000 liters of olive oil are produced per hectare. He focus on producing olive oil and still experiment with the process of table olives. To produce table olives is a delicate process and the income is ten times more than olive oil because the income is linked to high risk. He says that one small mistake during the process

can cause you great damage and that you then have to throw everything away.

The process of pressing the olives is simpler - the olives are thrown into the pressing machine and half an hour later you get the pure, golden oil that is ready to be bottled. Wessel says olive oil has three enemies, namely sunlight, heat and oxygen. "To determine if the oil is pure, it can be put in the fridge. If it becomes buttery after three days, it is 100% pure," he says. Feathers Olive Oil from Doornfontein is marketed locally in shops. Olive trees and olives have several uses. When the trees are pruned, the wood is sold as braai wood, the leaves are very good feed for cattle because they contribute to the fat distribution in the meat, it is a natural remedy against ticks, olives are an antioxidant and are used as homeopathic medicine. Olive capsules have several medicinal benefits that man has forgotten and it is also sold locally. Olives are a hardy fruit and there are very few pests and diseases that attack the fruit because it is rare and not many people operate olive groves. Olives are ripe and cold resistant, and another advantage is that there is no theft of the fruit. According to Wessel, pests as baboons, and warthogs also raise their lip for the fruit. To establish an orchard, rocky soil (for drainage) and irrigation are needed. A Young Olive Tree cost about R50 per tree and a smart plan to have cash flow until the trees can bear fruit, is to plant pumpkins, watermelons or butternuts around every tree. Wessel wants to double his orchard trees and also master the process of table olives in the years to come.



The fresh olive oil from the olives after it was put in the mill.

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## SA Olive: Curing Olives

AGRI-PULSE – NORTH WEST - Now that you have started growing your very own olive tree, and know how to identify a good quality table olive, you could also look at starting your very own home 'curing process.' Olives must be cured before they can be eaten, due to the bitterness of oleuropein, (a polyphenol) which makes the raw olive fruit totally unpalatable. If you have accidentally bitten into a raw olive, you will be familiar with the bitterness that follows. Cured olives should have an attractive appearance, a pleasant taste, a firm but not hard texture and an adequate shelf life. Starting the process with a high quality, fresh olive fruit is essential; successful curing further depends on the curing technique, care applied and hygiene of the process. There are a few common ways to cure

your olives – including dry curing with salt, water curing and brining – and each produces a distinct flavour and texture profile, while being suited for different types of olives. Water-curing: Best suited for black olives (as they are normally mild and lack large a quantity of bitter oleuropein). This method uses a lot of water as you will need to soak, rinse and repeat for about 20 days. The process washes out the fermentable sugars together with the bitterness; thereafter the fermentation rarely can take place. Without undergoing the fermentation process, the olives will not be microbiologically stable, and should be consumed in a short space of time. Brine-curing: Brine curing involves soaking olives in salt water for three to six months. Under the brine, olives ferment, breaking down the bitter oleuropein and converting some of the sugar in the olives into lactic acid, which preserves and flavours the olives. Although brine-curing takes longer than water curing (which can take up to a year), this method leaves the olives sweet and full of depth. This is the method used to make

Greek-style black olives and Sicilian-style green olives.

A step-by-step process for unfermented home brine-curing has been added below. Dry-curing with salt: Fully ripe or even overripe olives are packed in salt for a month or longer. The salt pulls the moisture and bitterness

from the olives. The salt is then removed, and sometimes the olives are bathed in olive oil to keep them juicy and plump. Dry-cured olives have a deeply concentrated flavour, and a wrinkly, prune-like appearance.

Sun/air-curing: In some rare cases, very ripe olives can be 'de-bittered' either on the branch or, once picked, by basking in the sunshine.

Quick Method for Brine-Curing Black Olives (unfermented) at home.

1. For best results use completely black olives.
2. Rinse the black olives well and leave in clean water for 24 hours.
3. Place in a 4% salt (40g/L) solution for 2 weeks.
4. Keep the olives submerged and cover.
5. Replace with a 6% salt (60g/L) solution for 2 weeks.
6. Keep the olives submerged.
7. Make up fresh 6% salt solution and flavour to taste with vinegar, herbs, spices, etc.
8. Place the olives in jars.
9. Bring the flavoured brine to the boil and add hot to the olives in the jars.
10. Fill the jars completely and close tightly.
11. Let stand for a week or two.
12. Serve splashed with EVOO.
13. Enjoy!

Bonus: SA Olive former Chairperson and Olives-In-Fact founder, Linda Costa has written a comprehensive step-by-step guide on everything you need to know about fermenting table olives - Table Olive Processing Made Easy.

"The aim in processing table olives, whether it be in a factory or in the home, is to produce an edible product from a fruit which, in its raw and untreated state, is completely unpalatable." – Olive Production in South Africa by Carlo Costa. Visit the SA Olive Website and follow us on social media. SA Olive on Instagram SA Olive on Facebook About SA Olive SA Olive is an association representing the common interests of the South African olive industry and is committed to supporting a healthy future, i.e. ensuring a healthy future for its members, healthy growth and development for the industry and a healthy lifestyle for all South Africans.

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**Transport beskikbaar teen tarief na afloop van veiling na Pretoria en Bloemfontein.**



# Strawberries and avo's: perfect 'soil mates'

AGRI-PULSE – TZANEEN – When faced with wilting, unproductive avocado trees, Limpopo farmer Christa Rebel nearly decided to simply replace the trees with another crop.

While she was contemplating what to do, Christa had the idea of planting strawberries on the orchard floor.

This very fortunate decision of hers led to the discovery of nature's remarkable ability to repair itself.

For a novice farmer, finding the best cultivation methods can be a costly, and lengthy, process of trial and error. Christa, who farms near Tzaneen, found herself at her wits' end when trying to revive an avocado orchard.

"These Hass avocado orchards were on the farm when we bought it in 2016. They really weren't in a good condition, as the previous owners were more lifestyle farmers and didn't pay them much attention," she explains.

Christa tried to revive them, but nothing seemed to work. "I believe in an organic way of farming, which makes it tricky considering the lack of chemical assistance. But because I was struggling, I resorted to injecting the tree trunks with an ammonium sulphate solution. It was such a horrible process! Every time I tried to squirt the liquid into the tree, it would squirt back on me," Christa recalls.

With the trees continuing to shed leaves and not bearing fruit, Christa eventually gave up on the orchard and resolved to use the land for another crop. Constrained by cost and time, however, and not wanting to leave the soil bare, she decided to plant strawberries on the orchard floor as an interim measure.

**Permaculture**  
"I follow a permaculture style of farming, where all the land is planted to crops or covered with mulch, and areas complement one another. The farm is therefore quite diversified, with a few dairy cattle whose manure is used for compost, flowers planted for bees, and chickens that roam around, fertilising the soil and taking care of insect pests.

From the moment she started a permaculture approach on the farm, she could see how life

returned to the area. "The soil was dead and the fauna was not particularly diverse before, but now I can see a variety of birds, insects and animals that have returned."

Christa chose strawberries for the orchard floor because they do well in partial shade and she also had access to plenty of plant material.

"Our farm is on a mountain slope and surrounded by indigenous forests, so only a small part of it gets full sun. What's more, my cousin farms strawberries close by and they were multiplying quite quickly, so I decided to take the excess plants, grow them out and then sell the plants again."

**'Soil mates'**  
Christa planted the strawberries between the avocado rows and under the trees, and was soon focused on tending the young plants.

A few months later, however, she saw to her amazement that the old avocado trees were coming back to life.

"The strawberries were hardly getting any sun because the trees had started putting out new shoots and the foliage was quite robust. Now, two years later, I'm getting an avocado yield of 16t/ha."

When Christa started investigating the mysterious rejuvenation of the trees, she discovered that by planting the strawberries in the orchard she had brought in valuable mycorrhizae fungi. Strawberry plants are good hosts for the fungi, which cling to the roots and then spread into the soil.

The mycorrhizal symbiosis has been credited as one of the most important of its type on earth. Approximately 80% of all known land plant species form mycorrhizal interactions with ever-present soil fungi.

The majority of these interactions are mutually beneficial as they create a two-way exchange of resources across the mycorrhizal area. The mycorrhizal fungi provide the host plant with nutrients, such as phosphate and nitrogen, and increase resistance to drought, salinity, heavy metals and diseases of the host plant. The fungus, on the other hand, feeds off sugars provided by the host plant.

"I didn't treat the strawberries any differently from the avocados, so I know the new growth is not as a result of changing cultivation practices. We have a block of avocados where we haven't planted strawberries, and you can certainly see

the difference. I'm now in the process of planting strawberries there as well."

The best part, Christa says, is that the strawberries reproduce very quickly, covering the soil completely.

But there's no need to slash them, as is the case with grass and weed cover crops. "This is the foundation of permaculture: if you have the right, complementary systems in place that look after one other, it leaves you with very little work at the end of the day. And now I have strawberry plants and avocados that bring in an income."

Because of the cooler climate on the mountain slope, Christa's avocado harvest starts only around August, but it runs right through to January. At this time of the year, traditional avocado production starts tapering off, so she can obtain a premium for her crop.

"Although we farm on a small scale and have only 1ha of avocados, the fact that I can get two crops from the land simultaneously is a big bonus.

"Moreover, the fact that I didn't have to take out and replace the avocados has saved me time and money."

(First published by Farmers' Weekly, 20 October 2021)



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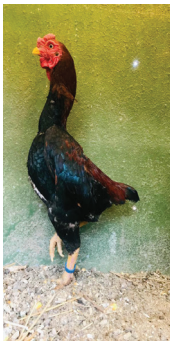
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**Debbie van der Walt**  
Tel: 012 807 5192/3  
Sel: 072 481 4121 / 076 261 1387  
E-pos: masonichaven@mweb.co.za

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**Die Wilgers**



## Ko-Shamo - Rare Asian breed

AGRI-PULSE – RUSTENBURG - The Ko-Shamo's origin is from Japan, it's a very rare Asian Hard Feather breed. In and outside of Japan the small Ko-Shamo is a very favourite Japanese bantam breed. The Ko-Shamo is easy to keep and to handle, and the breeding results are more than satisfactory. Some typical hallmarks of the breed: a very upright carriage, prominent and upwards pointing shoulders, the shrimp tail, the scanty plumage and for its size a muscular build. The aim is to have as much character as possible within the weight limits. To gain a good body definition it is important to breed the Ko-Shamo within the weight limits of the breed. The body of a Ko-Shamo should not look bulky but well defined. The cocks' maximum weight is 1.2kg, a stag's maximum weight is 1kg where the hens' maximum weight is 0.9kg and a pullets maximum weight is 0.8kg. The Ko-Shamo egg colours are cream or tinted. A well-built Ko-Shamo's body comprises three equal parts the head and neck, breast and the legs. Their stance is very upright, shoulders prominent (clearly pointing upwards). They look alert, confident bearing, full of character and attitude. The back is medium length and broad, widest at the shoulders, gradually narrowing from above the thighs. The back should be straight and sloping down to the tail. Wing tips should stop at the base of the saddle hackles, not carried low or high over the back. The breast and belly wide, deep and well rounded. The back, looking from behind, the shoulders are very broad and five parts ("five hills") are visible on the back. Those five parts arise like a mountain. This is called the five pieces shoulders. The best animals

should have this feature. Narrow shoulders, shoulders with less than five pieces and too long back are serious faults. Bear in mind that standards do vary from prefecture to prefecture and the feature will be more important in some areas than others - with the usual Japanese contradiction and flexibility.

The comb, face, ear-lobes, wattles and any exposed skin must be red. The head is large, round, broad with prominent eyebrows, suggesting ferocity. Beak thick and deep from top to bottom, short and well curved. Comb walnut, pea or chrysanthemum. The surface of the comb should show a fine grain structure resembling the heart of a chrysanthemum flower. All types should be small, closely set to the head. The eyes large and penetrating, the wattles are absent or very small. Ear-lobes and throat skin thick and rather wrinkled with a small dewlap of bare red skin.

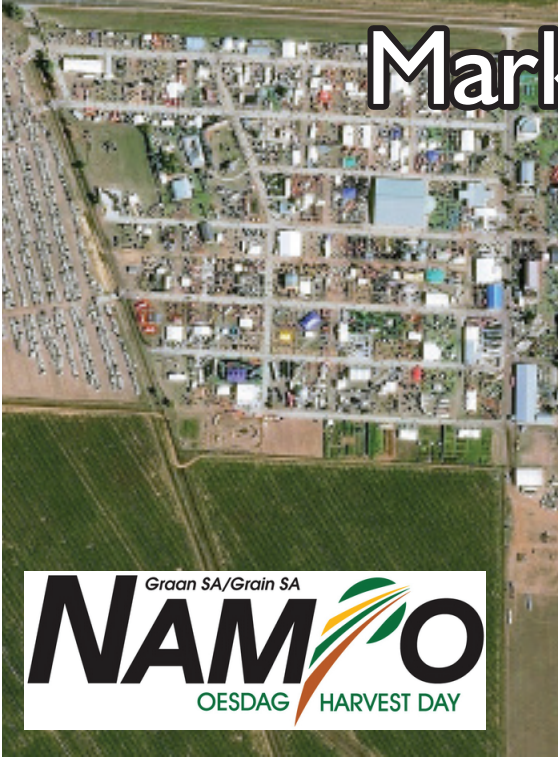
The wrinkled skin is not developed on Ko-Shamo as much as in the Yamato-Gunkei. The neck is long, strong, curved slightly and almost erect, slightly thicker near the head than at the base. The bare red skin of the dewlap extends well down the front of the neck. Thighs of medium length and well muscled. Legs well apart, accentuated by the general sparse plumage. Thick medium length shanks, with four or more straight rows of scales. Four toes, straight and well spread. The scales should be very small.

The plumage is very hard and sparse, bare skin showing at the wing joints on back, around the vent and along the keel. It must be noted that the split or open wing is acceptable and considered superior in

Japan. Neck hackle feathers are thin and short, hardly reaching the base of the neck. Saddle hackle feathers should be sparse, thin and short. The tail is short, the structure should resemble a shrimp tail (ebio in Japanese), sickle and tail coverts are short, folding in good order, covering the main tail feathers, of which the points are bending slightly inside. A tubular structured tail (tutuo in Japanese) is also acceptable.

When handling it should be extremely firm fleshed, muscular and well-balanced. Strong contraction of wings to body. The female's general characteristics are similar to those of the male, allowing for the natural sexual differences. In both sexes and all colours the eyes must be white (pearl) or yellow and the beak must be yellow or horn, with dark markings on some varieties. Legs and feet must be yellow, dusky on darker varieties. Skin where exposed red. Any colour or combination of colours is acceptable in Ko-Shamo. The colours given serve mainly to allow show entries to be divided into manageable classes like the black-red male with a wheaten female, the blue-red male with a blue tail wheaten female, the ginger, buff, spangled, white, cinnamon tinted. Birds of the best type are usually found to have a neatly tucked split wing. In Ko-Shamo this should never be judged a fault. A characteristic feature of this breed is that they walk on their front toes with the back toe elevated. This is not a disqualification.

For more information please contact Rustenburg Poultry Club: Hanri at 083 465 1486, Dawie at 071 196 7696 or Marlize at 072 668 1495; Email: rustenburgpoultryclub@gmail.com.



# Mark your calendar

AGRI-PULSE – The new dates for the Nampo Harvest Day have been announced.

Circle the dates of May 17-20 2022 on your calendar for this top agricultural event.

The organisers plan a Harvest Day similar to the ones before the pandemic with hundreds of exhibitors and thousands of visitors. The past two Harvest Days were held virtually.

Grain SA's Nampo Harvest Day is one of the largest agricultural exhibitions under private ownership in the Southern Hemisphere and it takes place annually, just outside of the town of Bothaville, in the Free State.

The first event was held in 1967 on the farm, Donkerhoek near Bloemfontein and was attended by 200 producers. Thereafter the Harvest Day was held on various farms until the size of the event started necessitating a more permanent venue.

In 1974, the Harvest Day was therefore established on a permanent terrain between Bothaville and Orkney, which is today known as Nampo Park.

Graan SA/Grain SA

# NAMPO

OESDAG HARVEST DAY





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# DROOGTEHULP

Na die verwoestende brande in die Kimberley omgewing gedurende die eerste week van Oktober 2021, het Peanutworx se tak in Bloemhof besluit om 'n besending grondbone-doppe en ander afvalprodukte na Burre Burger, wat die organiseerder is van die Droogtehulp-skema, te stuur.



Gesprekke op 4 Oktober het daartoe gelei dat Burre foto's op sy Facebook bladsy geplaas het om te vra vir brandstofdonasies. Dit was vinnig uitgesorteer en die vraag kon geskeduleer word vir Vrydag, 8 Oktober 2021.

Die brandskade in die dele was verwoestend en 'n area van 100 000 hektaar het afgebrand so ver as Schweizer Reneke, Christiana, Warrenton, Kimberley en Hopetown. 'n Baie groot aantal boere was geaffekteer tydens die brande en is huidiglik in groot nood vir voer vir hul diere. Peanutworx is dankbaar dat hulle 'n groot bydrae en verskil in van die boere se nood kon maak.

Enige iemand wat 'n bydrae tot die noodfonds wil maak kan die volgende bankbesonderhede gebruik:

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## PEANUTWORX RAAK BETROKKE BY GEMEENSKAP



Peanutworx in Bloemhof het onlangs 'n baie geslaagde Gholfdag met groot entoesiasme ondersteun. Die dag is gereël deur die hoof van die gekombineerde skool, Bloemhof, mnr. Weideman Coertze ter stuiwing van die skool se fondse. Verskeie lede van die gemeenskap het toegetree en die geleentheid aangegryp om 'n positiewe bydrae tot die skool te maak.

Die span van Peanutworx het nie gras onder hul voete laat groei nie en weggespring met hul beplanning om die dag rondom die Nommer 9 putjie 'n reuse sukses te maak. By die putjie is al die spanlede wat deelgeneem het bederf met 'n "Oestertjie", 'n hoed of 'n koffiebeker. Peanutworx se eie gholfspan wat ingeskryf het, het met 'n derde plek weggestap...dit wys net dat die span nie net kundiges op die grondbone-gebied is nie!

**Peanutworx**  
wens u en u gesin  
'n Geseënde Kerstyd  
en 'n suksesvolle  
nuwe jaar toe.

Peanutworx se grondboonfabriek in Bloemhof wat weer in bedryf gestel is het bygedra tot werkskepping en investering in die plaaslike ekonomie. Boere van die omgewing kan nou weer in Bloemhof grondbone lewer en die

maatskappy handhaaf 'n oopdeur beleid met hul kliënte. Peanutworx is positief dat die boere in hul streek 'n goeie jaar gaan beleef aangesien al die tekens reeds daarop dui met die afskop van die nuwe seisoen.



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# Upington Hotels Famous Farmhouse platter

A new hotel, Upington Inn, opened its doors in Upington in the Northern Cape at the end of September. The hotel is part of the Country Hotel group and is located in Tiptol Street, Keidebees, where the old Naba Lodge used to be.

Located on the other side of the Orange River, Upington is the largest center in the region and the perfect base for business and leisure travelers. Popular attractions include the scenic Augrabies Falls, Kgalagadi Transfrontier Park, Namibia, the Richtersveld National Park and the West Coast of South Africa.

Following several additions and upgrades, the hotel now boasts 38 newly refurbished rooms and a full range of amenities to ensure a comfortable stay for business and leisure travelers.

Enjoy urban comfort in rural splendor.

The hotel also offers good conference facilities that can accommodate up to 200 conference attendees, as well as a boardroom for 30 people.

The Country Hotel is also equipped for weddings to accommodate up to 120 guests and the beautiful gardens that it can also enjoy for outdoor weddings.

The Upington Inn's 38 rooms consist of double, single, semi-self-catering and family rooms. Each room has an en-suite bathroom with air-conditioning, tea- and coffee-making facilities. There is also a work desk

and chair, a flat screen TV and a variety of DSTV channels to choose from. High quality linen, including towels, is provided.

There is a large restaurant that serves three meals a day. According to William, it is their mission to support locally. Food Lovers Market and Wickens Meat Market are two of the local suppliers. Various features can be arranged around the pool and garden, in the great needs of the client's needs.

There is a nice veranda overlooking the pool, as well as a picnic area where spit braais can be held.

The hotel is also wheelchair friendly.

Upington Inn also offers free Wi-Fi, DSTV, 24-hour reception, air-conditioning, restaurant and bar. The hotel is also animal friendly and has adopted two dogs from the local AWS.

For more information, the general manager, William Horner, can be contacted on 054 338 0444 or email [book@upingtoninn.co.za](mailto:book@upingtoninn.co.za)

- Other Country Hotels in the group are:**
- |                   |                            |
|-------------------|----------------------------|
| Kakamas Hotel     | Orange River Rafting Lodge |
| Postmasburg Inn   | Namastat Lodge             |
| Clanwilliam Hotel | Tankwa Lodge               |
| Calvinia Hotel    | Kuruman Inn                |
| Kathu Inn         | Kuruman Hotel              |
| Springbok Inn     | Pofadder Inn               |

**Chef Francois Swart shared his special Farmhouse Platter recipes with us.**

### Peri peri livers

15ml oil  
80g red onion  
40g garlic  
30g cayenne chilli  
40ml cream  
80ml peri peri sauce  
250g chicken livers

**Steps**  
1-fry onion, chilli and garlic till onion becomes translucent  
2-add liver and fry till they become grey  
3-add cream and bring to simmer  
4-lastly add peri peri and cook till sauce become thickened and even in color  
5-enjoy

### Chicken chop

1 chicken chop (seasoned with salt and spices)  
15ml oil

**Steps**  
1-Heat oil in pan  
2-Add seasoned chop  
3-Cook till golden brown on before turning to other side  
4-Once cooked allow to rest before serving

### Garlic baguette

40ml butter  
30 chopped herbs  
10g garlic crushed  
5g salt  
1 Baguette

**Steps**  
1-cut baguette into appropriate size  
2-insert premade garlic butter  
3-toast till butter has melted  
4-enjoy

### Chicken strips

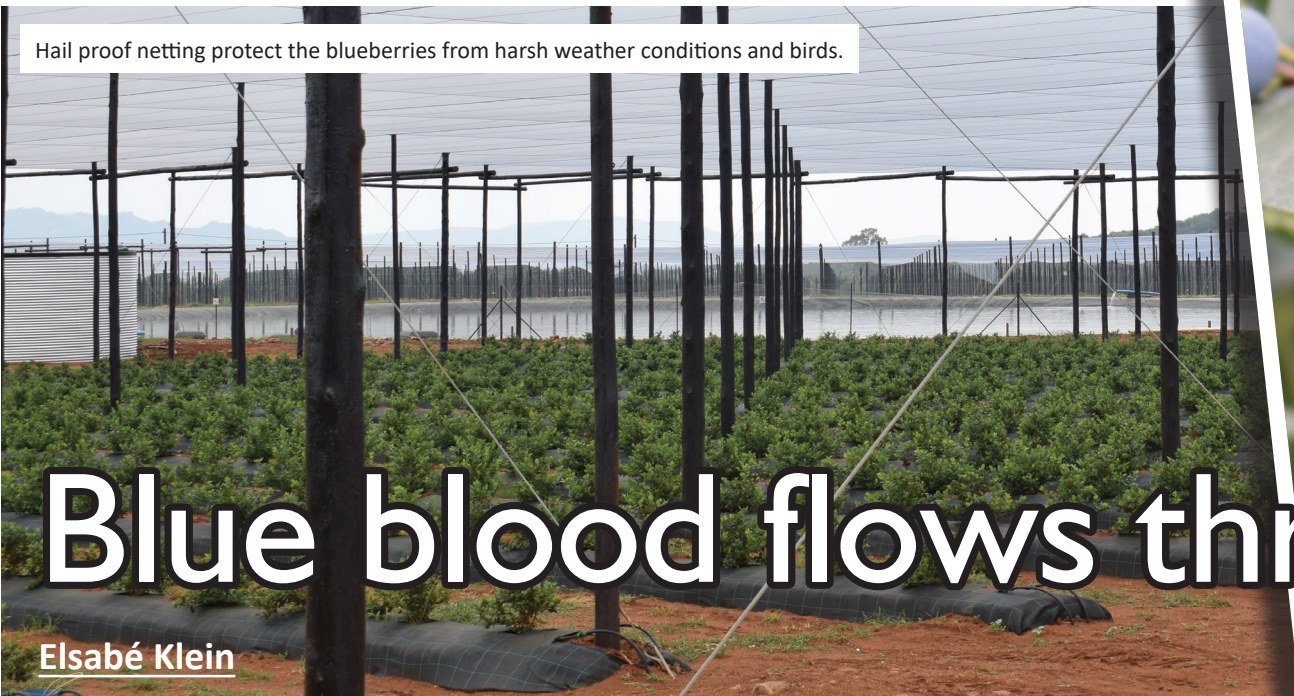
1 chicken breast  
1 egg  
50ml milk  
5ml Salt  
5ml pepper  
5ml tobasco  
5ml Worcester sauce

**Steps**  
1-butterfly chicken breast and cut into desired sizes  
2- season chicken with tobasco and Worcester sauce as well as salt  
3-dip in flour then egg and milk mixture then dip in breadcrumbs  
4-fry in oil at 160 degrees for 5 min or till the chicken lifts to top of oil  
5- drain on paper towel to get rid of excess oil



Follow this link: <https://bit.ly/upingtoninnfarmhouseplatter>





Hail proof netting protect the blueberries from harsh weather conditions and birds.



Crisp blueberries, full of nutritional value, are grown 100% biologically during harvest time.

# Blue blood flows through Brits

Elsabé Klein



Willem Buscop and one of his partners, Tim Sassin.

AGRIPULSE – BRITS - It is super healthy and a sought-after delicacy worldwide – blueberries - the latest trend in farming can be described as royalty and these blue-blooded berries grow abundantly on the farms Safriblue, Alpha Berries and Oude Tonge in Bokfontein, Buffelspoort and Wollutterskop near Brits in the Northwest province.

AgriPulse visited Willem Buscop, owner and partner of these blueberry farms, to learn more about this powerful little berry.

He says that they have a total of 160 hectares under blueberries and that it is a very satisfying industry with large yields of 10 to 15 tons per hectare. One plant (blueberry shrub) can bear fruit within one year and the plant can then produce very good crops for 12 to 15 years.

“Although the plant grows relatively easy, it is extremely labour intensive,” says Willem. “We plant in ridges which are then covered with a weed mat. Under the weed mat there is a dripper system that gives the plants water and nutrition. All 160 hectares are covered under hail proof netting to protect the berries against adverse weather conditions and birds. The plants are regularly pruned by hand and each blueberry is handpicked.”

Because 95% of the farms’ blueberries are exported, there are very strict quality standards that must be met.

Willem and the team farm 100% biologically at harvest time. Biological Farming is not organic farming. The plants take up feeding by their roots

from the soil. It is called biological farming because it focuses on natural, living, fertile soil. Bees are also used to pollinate the flowers.

The Costa variety planted on these farms is in great demand internationally and is exported to the United Kingdom and the Middle East.

After the berry is picked, it is taken to the warehouse where it is packed and stored in the refrigerated warehouse at half a degree above freezing. After being picked, it only takes three days for the berries to be sent off on their final destination. The blueberries are transported by plane to the Middle East and shipped to the United Kingdom.



The blueberry plants are planted on ridges and covered with a weed mat. A drip system provides the necessary nutrition and water.



Packaging in the warehouse.



Packaged blueberries ready for the export market.



In the warehouse where the blueberries are graded and sorted.

VRYBURG STOETVEEVERENIGING BIED AAN

NOVEMBER *Bulveiling*

18 NOVEMBER 2021

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**Karoo-Ochse**

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TERME: Slegs "kontant" of bankgewaarborgde "tjeks" op die dag van die veiling. Bankkoste word gehef op alle kontantbetalings. Aankope mag eers gelaai en verwyder word sodra Karoo-Ochse bewys van betaling ontvang het. BTW is betaalbaar op alle aankope.



# Rising input costs a serious challenge for future food production

AGRI-PULSE – NORTH WEST - Rising input costs, such as direct materials, direct labour and other overheads, are posing a major challenge to food production in South Africa.

“The costs of fertiliser, herbicides, packaging, diesel, electricity and labour, to name a few, are increasing rapidly, making it nearly impossible for many farmers to produce food sustainably,” warns Christo van der Rheede, executive director of Agri SA.

Agri SA is therefore appealing to all stakeholders, including government, to engage and intervene in order to reduce the costs of critical inputs. “And to optimise substitute products available locally to avert an impending crisis in terms of sustainable food production and ultimately food security.”

These solutions and substitute products are on our doorstep, assures Van der Rheede.

Whilst international fertiliser prices have risen rapidly over the past year, South Africa boasts with one of the world’s largest producers of phosphate and phosphoric acid, that is Foskor. However, according to a recent study from Bureau for Food and Agricultural Policy (BFAP), South Africa is rated the third most expensive country in terms of fertiliser cost for a grain and oilseed producer. “Moreover, in recent years, South Africa has become more and more dependent on imported fertiliser as a result of Foskor’s inability to sell affordable phosphate to the South African fertiliser market,” says Van der Rheede. “Currently, South Africa imports approximately 80% of phosphate for fertiliser manufacturers. This has an adverse effect on fertiliser prices, which subsequently leads to significant increases in the variable production cost of farmers.” It is

well known that Foskor has some of the best quality of phosphate resources in the world and has the capability and capacity to provide phosphate to Southern Africa. However, management and supply challenges are driving the phosphate price increase and delays. This is compounded by the frequent closures of the manufacturing plants in Richards Bay, which causes disruptions in the supply chain. “The combination of price increase to farmers and disruptions in the supply is putting food security at risk and have a severe impact on the profitability and sustainability of farmers,” Van der Rheede says. Agri SA appeals to the IDC and the Ministry of Trade and Industry to engage with the agricultural industry and other stakeholders to optimise the output of Foskor and to ensure that the agricultural industry benefit from a regular supply and affordable pricing. “This is critical as several big fertiliser manufacturers in Europe have been forced to cut back on production due to higher gas prices.”

The natural gas price used to produce fertiliser has been hiked significantly. Recent power restrictions and outages across China due to coal shortages have also intensified competition between Asia and Europe in securing sources of energy.

Agri SA also notes that the annual fuel inflation has been consistently higher than overall headline inflation since April 2021. According to Statistics SA, food inflation is steadily on the rise, up from 2,8% in August this year to 5% in September. The potential change in fuel prices is very concerning with planting in motion for the summer crop season. According to the Automobile Association (AA),

the current exchange rate and commodity data predict fuel price hikes of “catastrophic proportions” at the end of October, with petrol up 99 cents per litre and diesel a staggering R1,42 a litre. “This is really concerning and will have a disastrous impact of the profitability of many farming operations.” Therefore, Agri SA calls on the Department of Minerals and Energy to deregulate the fuel price with immediate effect. “In this regard we can no longer be held hostage by policies or policy makers that seek greater control by government over the economy and the critical commodities such as fuel, electricity, water and gas. This call is supported by National Treasury who, in a discussion document released in 2019, already proposed the deregulation of the country’s fuel price as one of the many measures proposed

to stimulate economic growth and to lower the cost of diesel.” In addition, South Africa also has access to an abundance of coal reserves. This resource must be optimised to make cheaper fuel available to all economic sectors and the agricultural sector in particular. “Fossil fuels, such as gas, are also abundant in the region and can be utilised for various power programmes.” Producing affordable, cheap and healthy food should be South Africa’s number one priority. “Imagine the social upheaval if food becomes too expensive or there is a shortage of food in the country. In the absence of producer support, it is critical that input costs be kept under control and at an affordable rate. In this regard government, in collaboration with all agricultural stakeholders, have a critical role to play to keep the agricultural sector profitable and competitive!”

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## Have you heard? This is how the dream started

AGRI-PULSE – PRETORIA - Like all good stories, the story of Tape Aids starts with ‘Once upon a time ...’

It starts with two men who shared a dream. One of them could see, the other was blind. Yet they both saw the possibility of helping visually impaired people and those with difficulty reading to enjoy the wonders of the world through books.

Back in 1958 Jannie Venter, a young railway clerk, visited his friend who was being treated in hospital. The friend was not really able to do any more than lie motionless in his hospital bed. This stirred a dream in Jannie’s mind that would become the seed of Tape Aids for the Blind.

From this sudden flash of inspiration to read a book onto tape for his immobile friend, the idea was conceived to make recordings together with a group of other tape recorder enthusiasts and to play them to patients confined to hospital beds.

Within days Jannie contacted a blind lecturer, Professor Ken Macintyre to talk of the possibility of using tape recorders to provide reading material to those who weren’t able to read the printed word.

And the dream became a reality, even though they first had to overcome many obstacles. The dedicated group of volunteers moved from Jannie’s tiny flat to borrowed offices in central Durban, where recordings had to be suspended every 15 minutes due to the striking of the Post Office clock!

Eventually, in 1975, thanks to the generosity of the Durban City Council, Tape Aids acquired a piece of land alongside the Greyville Race Track and built the building known today as Tape Aids House. Later expanding our footprint in 1986 by establishing studios and recruiting volunteer narrators and proof-readers at our service centres in major cities.

The expansion of Tape Aids over the past 60 years was built on the generosity of donors and volunteers. Bequests of residential properties in Johannesburg, Pretoria and Cape Town enabled them to establish recording facilities in those three centres. And thanks to the generosity of the University of Pretoria’s Mamelodi Campus Director Edwin Smith, our three Mamelodi recording studios are accommodated on the university campus where volunteer students narrate and proof-read books and lessons in multiple mother tongue languages.

Designing African solutions for African conditions

In 2012, Tape Aids accelerated its digital migration

by providing its members with audio books on CD, and established its digital lab for the production of digital masters in the MP3 digital audio format.

Tape Aids devised a unique MP3 track encrypted navigational format that prevented piracy but allowed its audio books to be played on affordable main stream MP3 playback devices.

These days, members can simply download their chosen audio book from the Tape Aids website onto smartphones or other standard and commonly available devices.

**What makes their library different?**

Tape Aids produce the thousands of audio books – currently in the region of 6500 - on their library shelves.

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