



www.agripulse.co.za

AUGUSTUS 2023

Canned Lions taboo



COMMUNITY NEWS

Mealies for the masses

р7

POULTRY

Did you know?

p3+8

VELD FIRES AND LIVESTOCK:

Guidelines for farmers

pH

The contentious multi-million dollar lion breeding industry's days seems to be running out at last. The South African government is currently in the process to finally take steps against this brutal, exploiting lion breeding and canned hunting industry. In the last few decades, the industry grew at high speed, but steps to regulate it, were largely unsuccessful with commercial breeders simply refusing to come to the table and adhere to proposed regulations. They continued on their merry way, reaping the benefits of canned hunting and trading in lion bones. Read the article on P9 (Photo: Hermien du Plessis)



AgriPu/se & Jou agent in Noordwes en Noord Kaap

Fase 2 Mitverkoping De Bruyn Brahmane

Wed. 16 August 2023 at 11:00 at Farm Rhebokhoek, Rustenburg















www.agripulse.co.za

Code of Conduct

The AgriPulse proudly displays the "FAIR" stamp of the Press Council of South Africa, indicating our commitment to adhere to the Code of Ethics for Print and Online media which prescribes that our reportage is truthful, accurate and fair. Should you wish to lodge a complaint about our news coverage, please lodge a complaint on the Press Council's website, www.presscouncil.org.za or email

the complaint to enquiries@ ombudsman.org.za. Contact the Press Council on 011 484 3612.



Publisher

Published by North West Newspapers (Pty) Ltd; and printed by North West Web Printers (Pty) Ltd a division of CTP Limited, 13 Coetzer Street. All rights and reproduction of all reports, photographs, drawings and all materials published in this newspaper are hereby reserved in terms of Section 12 (7) of the Copyright Act No 96 of 1978 and any amendments thereof. North West Newspapers will assume no responsibility with regard to copyright of material submitted for publication by advertisers/readers. All artistic or creative work, photographs and advertising material submitted for publication Newspapers are regarded exempt from all liability/claims by

Contact us:

Tel: 014 592 8329 Fax: 014 592 1869

E-mail: mailbag@rustenburgherald.co.za

Address: 13 Coetzer Street, Rustenburg, 0299

Web: www.agripulse.co.za

third parties.

'Patel must halt chicken price hikes'- DA

Democratic Alliance (DA) expressed their concern regarding the Minister of Trade, Industry and Competition, Ebrahim Patel's, intention to end the 12-month hiatus on the anti-dumping duties on chicken imports.

"We want to be clear: this is a terrible decision," said Dean Macpherson, the DA's Shadow Minister of Trade and Industry

"These tariffs, endorsed by the International Trade Administration Commission (ITAC) and the Minister, will bring an avalanche of cost increases on an essential food item for millions of South Africans. Tariffs as high as 265% on imports from Brazil, are not just exorbitant, they are a crushing blow to the already vulnerable households," Macpherson said.

He added that the DA vehemently opposes this 'reckless capitulation to protectionism'.

"It's clear as day that this decision only seeks to protect a few big players at the expense of the average South African. It's completely irresponsible to bend the knee to this! Let's be frank, South Africans are already battling high food inflation," Macpherson said.

Global supply shocks from the both Russia-Ukraine war and recent bird flu outbreaks have exacerbated this crisis. Macpherson said it is imcomprehinsible why would the Minister want to add astronomical chicken prices to their list of woes? "This decision seems painfully out of touch with the economic realities the majority of South Africans face daily," he emphasised.

He added that the DA is requesting Minister



by Dean Macpherson MP - DA Shadow Minister of Trade and Industry

Patel to immediately reconsider this poorly thought out move.

'South Africans cannot shoulder more financial strain while our economy is on its knees. We need to protect jobs, promote investment, and more importantly, safeguard the most vulnerable from unnecessary price hikes,"

Macpherson said that the Minister's claim that prices will be monitored after the enforcement of the anti-dumping duties is a band-aid on a gunshot wound. "The problem is the duties themselves! These are the root cause

He concluded that South Africa need to shun protectionism and embrace fair competition. "That's the only sustainable way to keep prices low and protect our economy from global shocks. We have to ensure that food security and affordability for all South Africans are at the heart of our trade

of the inflated prices," he said.

policies," said Macpherson.



seeds | science | service

BLADSY 3



The British White or Large White Turkey.

AGRI-PULSE – RUSTENBURG - The **British White or Large White Turkey:** This breed has its origin in Great Britain, classified as a heavy breed Turkey and is bred for its meat.

A mature Tom weighs 12 to 18kg and a mature hen 7 to 10kg while a young stag (less than 12 months old) weighs 8 to 13kg and a young hen 6 to 8kg.

The body is long, deep and well rounded, wings large and strong and the tail long in proportion to the body. The head is long and broad, beak strong and curved, the neck is long and curving backwards, thighs long and stout, shanks, large, strong, well rounded and medium length.

For showing purposes all feathers should be pure white with black tussle, breastbone should be straight as well as the

Breed Standard according to the South African Show Poultry Organization.

If you want to join the Rustenburg Poultry Club or need breeders info, SMS or whatsapp Dawie 071 196 7696.





SV 2444 TH*

- Very well suited to open field production
- Early in production
- Good disease package (TYLCV and TSWV combo)
- Good adaptability across growing regions
- Average fruit weight 140-160g



SV 7846 TH

- Suitable for undercover production
- Good tolerance of TYLCV and Powdery Mildew
- Suited for year round production



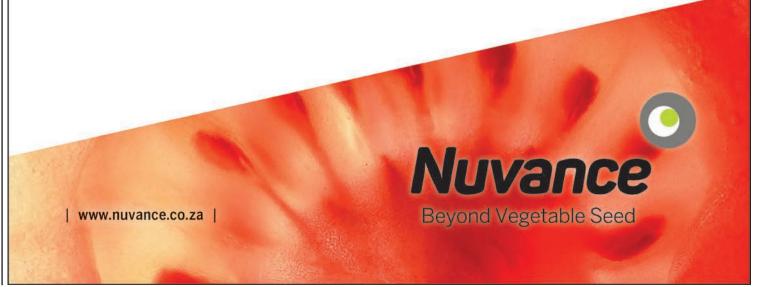
SV 4129 TH*

- Well suited for undercover and open-field production
- Vigorous plant growth and a high fruit set
- Good fruit size with very good quality



SV 3725 TH

- Excellent fruit quality
- High yield potential
- Good shelf life
- Suitable for fresh market





WE SUPPLY
TYRES

TYRES

THE CTUR

GIVE US AL

CALL FOR THE

BEST

PRICES

014 538 1319/40

RUSTENBURG

dunlopzone@shortystyres.co.za

DUNLOP

6 Hollyhock Str.

Zinniaville, Rustenburg

AGRIPULSE – NORTH WEST - The South African public recently learned about a town in the North West called Biesiesvlei, which unfortunately made headlines for all the wrong reasons - a storage depot where old tires are being kept caught fire following a veld fire.

Our sister publication, Noordwester has previously reported on the site, stating that it's not only a eyesore to the community but also poses health and safety risks to the public.

The tires are being stored approximately 50 meters from the Groot Harts River which flows to Barberspan and later ends up in the Vaal River.

When the fire broke out on Thursday, 20 July, local farmers attempted to fight the fire with basic firefighting equipment, albeit with limited success.

Although the fire started some distance from the tire pile, strong winds have caused it to spread rapidly.

Members from the Ngaka Modiri Molema District Municipality's fire department assisted farmers in attempting to control the fire after it had spread to the bulk of the pile.

Peet Greeff, a resident of Biesiesvlei, expressed his concern, saying, "as residents, we warned the Department that this could pose a danger, but nothing was done about it. We still don't know the extent of the damage, as most of the damage to our livestock might not be apparent until a few months from now."

With the Harts River passing immediately at behind the storage site, there were fears that this could lead to damage in various nature conservation areas downstream."

Officials from the Department of Forestry, Fisheries, and the Environment's waste management bureau are still monitoring the situation.

The tire storage site in Biesiesvlei was initiated by the Department in November 2019 when they leased a 30,000 square meter section of a farm in Biesiesvlei to store used tires.

The public has lodged several complaints about the issue and in May 2023 the department launched an investigation. After the investigation, the following solutions were adopted:

- No new tires have been received at the site since April 25.
- Nine workers were employed to assist in organising and managing the tire stockpile and controlling plant overgrowth.
- A baler was acquired to compress the material which created additional space.
- The provision of used tires to various businesses in the area.

Due to the fire, several farmers suffered losses though a comprehensive assessment of the total damage is yet to be conducted.

Farmers who have assisted in putting out the fire, were "rewarded" by donations of food and water from various companies in the area.







BRITS POS – BRITS – At Brits Poles, the people take immense pride in delivering products and services that set them apart from the competition.

PAGE 6

AgriPulse visited Brits Poles, on the old Rustenburg Road, Hartbeespoort and spoke to Francois Langenberg, General Manager.

"Our dedication to providing excellent

quality treated timber poles and treated timber products and our commitment to upholding accreditation standards have made us a prominent player in this highly regulated industry," Francois says. "What sets us apart from the competition is the dedication to consult with our clients and offer the best possible solution to their specific needs. Whether it is a

major construction project, agriculture project or a DIY project, our professional staff advise and provide the poles you need."

Brits Poles supply many markets with highquality treated poles: agriculture chains, direct to farmers, hardware stores and direct to the public. It is vital to provide high quality products as our customers need poles that last, especially the farmers and utility pole markets.

Brits Poles offer the following products:

- Transmission Poles: They are an accredited manufacturer of Transmission Poles according to SANS:754 specifications.

 Transmission Poles are mainly used for electricity distribution, telecom applications and fibre network development. Customers have the option to treat the transmission poles with creosote or Copper Chrome Arsenate (CCA). Brits Poles are a proud member of the South African Utility Pole Association (SAUPA) and quality audits are regularly done by the African Certification and Testing (ACT).
- * Building and fencing poles: As an accredited manufacturer of building and fencing poles, Brits Poles treat poles depending on the customer's needs with either Creosote (Tar Poles) or Copper-Chromium-Arsenate (CCA). All building and fencing poles are manufactured to SANS:457-3 specifications.

The degree of treatment depends on the intended use of the pole: H3 (Above ground exterior, no ground contact - e.g., droppers), H4 (Exterior, ground contact - e.g., fencing or simple structures) or H5 (Exterior, ground contact, higher moisture soil - e.g., vineyards and orchards).

* Droppers and laths: Droppers are mainly used in the construction of fences, but can be used as decorative to build windbreaks. Laths are mainly used in thatch-constructions, but also makes an excellent decorative

shade roof for a porch. These products are available in Creosote or CCA treatments.

AUGUST 2023

Timber and hardware: high-quality timber is sustainably sourced and treated to ensure longevity and resilience, making it ideal for construction projects and DIY enthusiasts.

This is a comprehensive hardware selection, available at the hardware store and provides a one-stop solution for all construction needs.

"If we don't have it, we can source it for you," says Francois.

Brits Poles pride themselves in their delivery service. Their delivery services cover the entire nation. From major urban centres to remote rural areas, as well as exports with the necessary documentation.

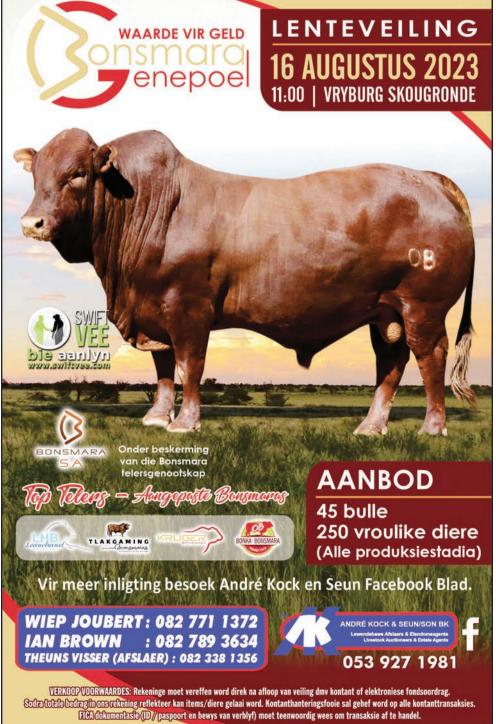
"What truly sets us apart is our unwavering commitment to quality and accreditation. We have achieved and maintained various certifications that underscore our dedication to excellence," says Francois. "We are proud to be ISO 9001:2015 certified, which reflects our adherence to international quality management standards. This certification ensures that our products consistently meet the highest quality standards and exceed customer expectations."

Brits Poles actively promote sustainable practices in the manufacturing processes, including responsible sourcing of timber and efficient waste management. They are committed to reducing our environmental footprint.

"Customer satisfaction is our top priority. Our commitment to delivering quality products and unparalleled services has garnered us a loyal customer base and excellent reviews. We strive to build lasting relationships with our customers," François concludes.

For more information contact Brits Poles on +27 (0)12 944 7060 or send an email to info@ britspoles.co.za / orders@britspoles.co.za

Follow us on Facebook @ #britspoles or log onto our website to learn more about us: britspoles.co.za







The members of the North West Veteran Tractor-and-Engine Club which met near Hartbeesfontein are DJ and Deon van Vuuren, Johann Gouws, Tom Wiersma, Antoon Smallberger, Attie du Plessis, Jaco Gouws, Franco Coetzee, Jannie Gouws, Marnus du Plessis, Jaco Gouws (jnr), Johan Meyer and Johan Meyer (jnr). Photo: Provided.



The members of the North West Veteran Tractor and Engine Club at Senwes Grainlink silo in Leeudoringstad are Jaco Gouws, Ben Malan, Johann Gouws, Dawid Roux (jnr), Dawid Roux, Andries Roux, Johann Gouws (jnr), Jannie Gouws, Rudolf Gouws, Johan Meyer and Johan Meyer (jnr). Photo: Provided.

Mealies for the masses

AGRI-PULSE - The Northwest Veteran Tractor and Engine Club use their 'vintage' tractors to take mealies to the silos. They did it twice this winter.

The first time from the farm Klipspruit near Leeudoringstad which belongs to the Roux family. It is an annual institution where members of the club as well as other interested parties dust off their veteran tractors and transport mealies to the silos. The tradition stretches back over three decades where the veteran tractors are used to drive the last few loads to the grain silo at the end of the season.

Some of the members bring their own tractors and along with the wagons tractors are provided to drive with. The content of the wagons is on average between six and eight tons. The distance from the Klipspruit farm to Senwes Grainlink's silo in Leeudoringstad is approximately 21km. After just over 70 tonnes of mealies were unloaded, the convoy drove back to Klipspruit. The rest of the afternoon was spent having a nice braai together and watching the rugby on the big screen. The function took place at Makarios, a reception place next to the Vaal River which also belongs to the Roux's.

The club did so in June and then again in July. Johan Meyer from the farm

Leeuwfontein near Hartbeesfontein, also a club member, for the second year invited members of the club and local community to participate. The interest exceeded Johan's expectations and there were even more people, especially from the local community, than last year who came to enjoy the day. There were fifteen wagons provided by Johan and some of his neighbours. Members came again with their own tractors and the majority of tractors that drove together were provided by Johan. Just under 90 tonnes of maize were driven from Leeuwfontein to the Senwes Grainlink Werda silos over a distance of approximately 9 km. There were nine more tractors, some with wagons carrying passengers, riding along for fun.

After the mealies were unloaded, the tractors and wagons then returned to Leeuwfontein. The two events attracted visitors from as far away as Pretoria and Bloemfontein. In the past two years, good harvests have been achieved in the area due to the good rainfall in the area.

For further information about the club, inquiries can be made to Jaco Gouws, chairman, on 083 397 4277, or Johann Gouws, secretary, on 082 417 3583.



The tractors and wagons prepare to depart from Klipspruit. Photo: Provided.



The veteran tractors on their way to Werda silo near Hartbeesfontein. Photo: Provided.



The tractors are unloaded at the Werda silo. Photo: Provided.



VERKOOP VOORWAARDES: Rekeninge moet vereffen word direk na afloop van veiling dmv kontant of bewys van elektroniese betaling voor diere gelaai kan word. Kontanthanteringsfooie sal gehef word op alle kontanttransaksies. FICA dokumentasie (ID / paspoort en bewys van verblyf) moet teenwoordig wees om transaksie af te handel.



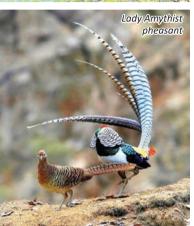
Michelle du Plessis at the 2023 Bloemfontein Poultry show.

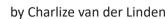




















Michelle du Plessis and a Frizzle Pekin with which she won three years in a row at the Vryburg Poultry Show.

AGRIPULSE-DELAREYVILLE: Outside Delareyville is a farm where chickens and other of their feathery cousins are treated like royalty.

This is where Michelle du Plessis are farming

She started her chicken farming in 2020 with five scrub chickens. Within six months, she owned 400 chickens of 26 different breeds with three to five different colors in each breed. The farming flourished until the first breeding season was reached. This is where Du Plessis realized that she was completely missing the point of chicken farming. She became addicted to chickens and without a specific purpose just bought more and more chickens. Du Plessis had to go back to the drawing board to determine her goal in the poultry industry. This is where she decided to start showing with poultry and focus on exotic poultry. Du Plessis now farms with seven chicken breeds, eight different types of pheasants, exotic quail including California quail and Mexican speckled quail, nine different colored guinea fowls, Chinese geese, white and split peacocks, Crested and smaller exotic ducklings.

How do you become a good poultry farmer?

Du Plessis explains how to become a good poultry farmer. "Read articles and decide what your goal is with chickens. Decide if you want to show, or just have eggs and a pet chick. That's why you have to decide on the color and breed," says Du Plessis. Du Plessis mentions that it is not worth owning all the colors because many colors are not popular and sell poorly. Chickens come in hard and soft feather categories. Du Plessis has a great passion for show chickens and decided to show with the bantams, because they are easier to transport, easier to handle and eat less than the large breeds. She decided to add the Isabella Brahmas to her team this year. Du Plessis explains that you must belong to the SASPO Poultry Club to participate in a show. The breed to look for must be thoroughly known and the farmer must learn what to look for. Crooked toes. thumb print combs or white blades are automatic disqualifications at shows. Don't overpay for quality, but rather look at your capacity to keep going. Chickens eat a lot and if they get sick their medication costs a lot.

Breeding season:

Chickens also cannot get mixed up in breeding season, because colors must stay together. Breeding season is once a year and starts from September to January. Farmers can decide whether an incubator or the hen hatches the eggs. Most poultry farmers use hatchers, which means they get a lot more chicks. Hens

that have chicks for the first time are much weaker than an older hen. Make sure the breeding area is correct. Du Plessis uses wooden crates with infrared lights for the chicks. Implement an effective incubator plan. Every Sunday, Du Plessis packs the first shelf full of eggs (134 eggs), which means that in three weeks, every following Sunday, she gets around 100 new chicks. Then the 100 little chicks need to be fed. Eggs can be collected the rest of the week. "The sharp point of eggs must remain at the top. An egg should preferably be in the incubator within seven days, but no longer than 10 days, and should never be put in the fridge," says Du Plessis. Chickens can be dewormed once a season and also sprayed once a year against ticks.

What do show chickens eat?

Du Plessis feeds the chickens mixed seeds throughout the year. In the breeding season, the food changes to laying pellets and the chicks get growth meal or supplementary meal. In winter, the chickens are fed turnips and spinach for extra greenery. Of course, it is very good that chickens walk around and eat food themselves. A chicken that is cooped up all the time gets bumble feet which is very painful for them. If they sleep on the wrong stick, their sternum can cave in, which can also be disqualified on show.

Show preparation:

This is when the balls of feathers are plucked. Eight weeks before a show, the first preparations begin. Ugly feathers are plucked, toenails are trimmed, oil is poured in their water for shiny feathers. The show chickens' food changes. Du Plessis cooks them rice, beetroot and spinach with herbs and shelled seeds and then they get mealworms as a treat. Their legs and comb are massaged and oiled. They are also up in the coop on their own to prevent the rooster from trampling the hen. Nor can the hen lay on eggs before a show. Chickens must not be sick when they go to the show and it must therefore be ensured that they get vitamins. Lice and mites are also taboo at a show. Du Plessis dips her chickens every six months as well as a week before the show to make sure any lice are dead.

Du Plessis mentions that the poultry farming community is closely knitted together and that they make true friends. "Poultry farmers have the same passion, but like any other animal industry, you also get your opportunists who turn a gear before your eyes," says Du Plessis. In conclusion, Du Plessis mentions some interesting facts about chickens: a chicken is a fantastic animal for depression sufferers, hens talk to their chicks while they are still in the egg, chickens can remember up to 100 faces (including people), chickens can see in color and they can dream.



Sodra totale bedrag in ons rekening reflekteer kan diere gelaai word. Kontanthanteringsfooie sal gehef word op alle kontanttransaksie

FICA dokumentasie (ID / paspoort en bewys van verblyf) moet teenwoordig wees om transaksie af te handel.

South Africa plans to ban captive lion breeding and bone trade

AGRIPULSE – NORTH WEST - The South African government is clamping down on the controversial multimillion-dollar lion-breeding industry, thanks to pressure from activists. The South African government has announced that it will end the highly exploitative and cruel lion breeding and canned hunting industry, which rose to prominence in the 1990s. In the last few decades, the industry in question has expanded and remained unregulated. But unfortunately, despite the government moving to put to an end lion breeding practices, some commercial animal breeders have refused to comply with the government directive and have continued breeding captive lions for hunting and bone harvesting.

Animal rights activists have described the breeding of captive lions and bone harvesting as 'barbaric', adding that a true sanctuary does not breed animals or allow public contact with animals, and cares for the animals for the rest of their lives.

Lion breeding halted

Born captive

A High-Level Panel appointed to review South Africa's policies, legislation, and practices regarding lions, elephants, leopards and rhinoceroses has recommended an end to the practice of captive breeding and hunting of animals. "Our country will no longer breed captive lions, keep lions in captivity, or use captive lions or their derivatives commercially. I am instructing the Forestry, Fisheries and the Environment (FFE) department to put processes in place to halt the sale of captive lions, including the appropriate disposal of existing lion bone stockpiles and lion bone, hunting of captive bred lions, tourist petting interactions including so-called voluntourism, and cub petting, among others," said Barbara Creecy, Minister of Forestry, Fisheries and the Environment. In addition, Creecy recently announced that her department was looking for an exit strategy advisory panel that would help to identify voluntary exit options for lion breeders. Although the Minister's voluntary exit strategy is meant to offer captive lion breeders a path to leave the business, setting up a task force responsible for finding potential funders to support the exits from the industry. But pundits have criticized Creecy's "win-win exit plan" saying the minister was not bold enough and that the plan may cause the situation to take a turn for the worst.

275 captive predator facilities were issued with Threatened Or Protected Species (TOPS) captivity permits by their respective provincial authorities to keep at least 5,508 lions, 496 cheetahs, 198 leopards, 382 tigers, and 804 other felids in South Africa between 2017 and 2020. Sadly, this is likely to be a modest representation of the industry due to incomplete data sets provided by the provincial authorities and refusals or ignored requests and a lack of a standardised licencing system that allows for more thorough and accurate monitoring of numbers," said Blood Lions Campaigner Cath Jakins in an interview with LifeGate. "Policy reform and lobbying remain among our main objectives to achieve lasting legislative change within our country's commercial captive predator breeding keeping industry. We have welcomed the Forestry, Fisheries and Environment department's promises to shut down the captive lion industry. Unfortunately, the wheels of government have been slow and thus a fine balance between support and pressure

"Our research has revealed that more than

has been our approach to enable the government to fulfil their intentions of adopting the High-Level Panel (HLP) majority recommendations for African lions," Jakins continued.





ke swerf



AGRI PULSE - Annelien Pienaar is a food scientist from Skeerpoort. She became known as the Boerekos Met 'n Twist blogger and regularly shares advice on cooking and recipes on her website, www.annelienpienaar.co.za.

She and her husband farm on a pecan farm and operate the guest farm Bos en Berg at Skeerpoort. Annelien offers cooking classes (in person and online) and is in high demand. She likes a well-organized kitchen and enjoys menu planning and recipe development.

Agri Pulse talked to her about the proper process to freeze vegetables, as well as freezing soups and stews for later use.

According to her, it is better to go through a bit of trouble, than to throw away food later, or to prepare unhealthy and unpalatable vegetables and fruits.

If you have an excess of vegetables and fruits at your disposal, it is the easiest way to extend the shelf life by processing them and storing them in the freezer. However, according to Annelien, the most important thing is to preserve the nutritional value during the processing process, otherwise it does you no good to cook and eat it. The biggest reasons why people freeze vegetables is because it is cheaper than buying frozen products.

Annelien describes freezing products as similar to pressing a

"pause" button on perishable products. Every perishable product has a limited time that it can be frozen so that it does not rot. With the freezing, the product's cellular structure is adversely affected and this can change the texture and colour of the product. It is necessary to blanch vegetables so that microbes (fungi, bacteria, viruses, enzymes) are destroyed. Remember: Food must freeze as soon as it lands in the freezer. Therefore, it is important to load the products flat and in single layers, so that they can freeze much faster than products that are stacked on top of each other. The quality of products that freeze quickly is much better in terms of texture, colour and nutritional value







Boil 51 of water on the stove. Peel and cut vegetables of choice and measure out 500g portions. Pour boiling water (be careful) into your sink. Immerse the portions in the boiling water and blanch for about 2 minutes and remove and then plunge into cold ice water to stop the cooking process. Repeat with each 500g portion. Water must remain warm, once cooled it is no longer effective. Allow the product to cool to 14 °C before packaging and freezing.

Hard food with a high density we will then allow 2-3 minutes for cooking, e.g. Potatoes, sweet potatoes. For medium density you will apply 1-2 minutes and examples are marrow squash and Brussels sprouts, broccoli and cauliflower. Leafy vegetables such as cabbage, spinach, kale etc. are literally just dipped in boiling water. Once the leaves have wilted, scoop out. It takes about 1 minute. Remember it is critical to stop the cooking process by submerging the perishables in cold water. Add some ice cubes to keep the water cold. When looking at onions and mushrooms for freezing, they are not blanched, but instead sautéed in a small amount of oil until glossy and the moisture is cooked away. This also applies to celery. It is then scraped open to cool as soon as possible and frozen in bags from which all the air has been squeezed



If bags are used and you do not have access to a vacuum sealing machine, remove as much air as possible from the bags yourself by folding the vegetables flat. Do not knot it in bundles. This also makes defrosting easier if products are frozen flat. Mark each package with a sticker of the contents as well as the date of processing. This way you can do a good check on stock in the freezer. New stuff is stored below and behind.

If you store in bins, make sure the bins are full to the top, thus having less oxygen present in the product. Try to make the packaging airtight as much as possible. If all oxygen and air is not removed, cells will get damaged and burn. This is not good for products and we call it freeze burn and crystal formation. Those ice crystals are like razor sharp blades that cut and break down the texture of the



product into something that is not palatable.

Frozen vegetables' maximum time in the freezer is 3-6 months depending on how much that door is opened and closed.

Tips

Any food from vegetables to meat that is prepared to be frozen must be removed from the pans and cooled to 14 °C before it can be chilled and then frozen. Do not try to cool hot food in a freezer, this will cause the temperature of the other frozen foods to rise and over the long term be detrimental to the other products. Do not cool food in a saucepan. Scrape it out into a rectangular flat container so that the surface area is increased so that the cooling can take place within 60 minutes. This is your critical check. Also stir from time to time to distribute it evenly. In a saucepan, the internal temperature will not be able to drop quickly enough and then microbes begin to grow which can produce large amounts of poison within 2 to 5 hours.

How do you freeze soups and stews?

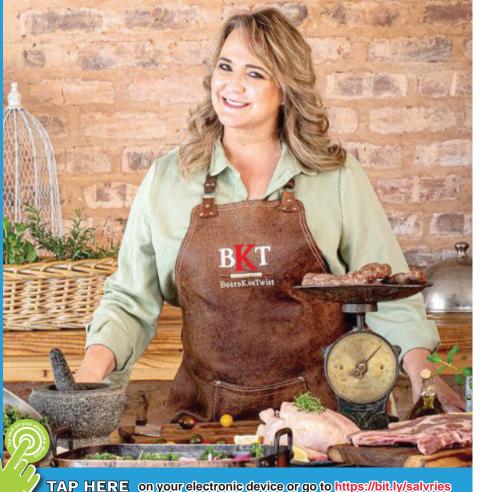
Frozen meals are a great way to keep you on the right and healthy path, if you have a tight workload and little time for food preparation.

Stay away from aluminium if you want to cook in bulk to freeze later. A chemical reaction takes place between the acids of the food and the wall of the saucepan. It discolours certain foods, a funny tinny taste is also formed and then the worst is that after it has apparently cooled down in the saucepan, the food starts to bubble for no reason. Stainless steel is the best option for bulk cooking.

Make sure you never pack any food while it is still hot. You can pack it in plastic but then your product must be cooled and frozen immediately. Soups and stews freeze very well and can simply be taken out of the freezer a day in advance and thawed in the fridge and heated in the microwave. If you are in a hurry and want to work directly from the freezer, you must use the defrost function of your microwave. Always make sure that soups and stews are warmed through and everything must be used on the same day. Storing and heating again is not safe, because bacteria grows that way and then you end up with food poisoning.

Source: www.annelienpienaar.co.za by

Annelien Pienaar, 2003





AGRI-PULSE – RUSTENBURG - Veld fires can often affect large areas and hundreds or thousands of livestock can be severely injured or killed. In the aftermath, quick and appropriate sensible action is needed to both limit losses and minimise animal suffering. All involved must work together as a team to achieve the best outcomes. If there is a Disaster Management Plan and Team for the area, this should be the preferred way to co-ordinate responses. If not, a Disaster Management Plan should be introduced for the area, for use in the future. For livestock, the prognosis depends on the severity of the burns and other injuries and it is essential to make assessments of affected animals in a systematic way.

Based on investigations undertaken, animals should be categorised into three groups.

Mildly or lightly affected animals

These animals would be breathing easily and normally, with little or no coughing or breathing difficulty. They walk easily and are able to eat and drink normally. Hair or wool may be scorched and the skin only lightly scalded (first degree burns) over limited areas of the body. These mild, superficial burns may be treated, and provided that animals

are given good care, shelter, food and water, the prognosis for them is very good.

Moderately affected cases

These animals may have some difficult or heavy breathing and coughing, but are able to walk, stand, eat and drink. They may have more severe burns (second degree) over more extensive areas and reactive subcutaneous oedema. Skin on the legs could be mildly affected or not involved. Hooves may show some sloughing. If these animals are properly treated and cared for until they are well on the road to full recovery, their prognosis is good. Damage to the teat openings can result in a later inability to suckle calves, lambs or kids.

Severely affected animals

This group will usually exhibit severe breathing difficulties and coughing due to smoke inhalation; in addition or alternately, they cannot walk, eat or drink. There may be severe (third degree) burns over extensive areas, and any severe burns on the lower legs are a particularly bad sign. Since the prognosis in these cases is poor, even with heroic treatment, it is rational and humane in many cases to advise euthanasia to end suffering. Allocation of

cases to these 3 categories is of necessity somewhat subjective and must be made considering the best interests of the animals as well as the owners.

Treatment

The decision to treat animals more intensively has to be taken keeping several factors in mind. The number of animals, the availability of appropriate medication, responsible people to carry out daily evaluations and treatments, the costs involved and the value of the animals must all be considered. Animals failing to respond may have to be reassigned to a lower category. Treatments used will depend on the decisions of veterinarians, but the following should be of use as a guideline:

- For mild to moderate burns consider using topical emollients, creams, wound remedies or antiseptics. Some may have to be used off-label.
 For severe burns in very valuable animals, registered products are indicated.
- Systemic antibiotics are strongly recommended in all cases where the lungs may be compromised, or secondary infection is a danger. This can save many lives.
- Analgesics should always be used wherever

possible because of the severe pain that results from burns. However, if an animal that has been treated with some analgesics dies, its carcass can pose a danger to vultures and therefore the carcass must be disposed of safely. In spite of an apparently poor prognosis some animals can recover, provided proper care and treatments are given. Sloughed hooves are not a death sentence, provided proper daily care can be given. This included protective bandaging, antiseptics, bedding, food and water. The hoof can form again within a few weeks although it may be deformed to some extent.

Emergency slaughter

Only livestock that comply with the Meat Safety Act Regulations that specify the criteria required for acceptance of animals for emergency slaughter at abattoirs may be transported. On no account can badly injured and unsuitable animals be dispatched to abattoirs as this will lead to further needless suffering and rejection at the abattoir. Consult with the nearest abattoir on the suitability of livestock for emergency slaughter beforehand.

www.lwcc.org.za



Excellence in the treatment and supply of gum poles for building and fencing











www.britspoles.co.za





Driving Prosperity & **Building Sustainability**



Confidently Sustainable: Aftersales Excellence for a Greener Future



