

SE MARKETS
HD Stan Wallace column inside
WC 1,821 words
PD 24 July 2014
SN Queensland Country Life
SC FQLCOL
PG 95
LA English
CY Copyright 2014 Fairfax Media Publications Pty Limited. . Not available for re-distribution.
LP

Meat industry muster

MY young mate from many years past, Dennis Scanlon, who spent 40 years in Livestock and Meat starting with the legendary Fred Keong at Oakey Abattoirs and finishing his working life as marketing manager of AACo and Queensland livestock manager of Elders in 2003, is convening a fifth Livestock and Meat Industry Muster in Toowoomba on Saturday, November 22.

TD

Dennis said: "From very successful events over five years at Dalby, Gunnedah, Toowoomba and Armidale, quite a few people are asking for another get-together at Toowoomba."

Peter Gilbert and his wife, Marlene, together with Russell Handley and his wife Janelle, have agreed to be joint local hosts, Peter and Russell have researched a number of fine Restaurants in Toowoomba, booking the prestigious Downs Club in the Central CBD area for a special dinner and evening.

Les Smiles originally a Dalby boy who made a big mark in both industries through eastern states who with his wife Pat has hosted 'musters' in NSW, is also working to get the blue team ready for our Toowoomba muster. Phone Les on (02) 6742 0590.

They are talking to motels/hotels in the area to arrange **business** rates for the night, and details and contact numbers of these will be in an update article after the Brisbane Exhibition.

"The success of previous musters has been from people who have come together from many branches of livestock and meat from meat processing families who owned and operated large meatworks, transport companies, livestock agents many who were buyers as well as selling agents for their clients, meat brokers, livestock managers and buyers, as well as many cattle, sheep and lamb producers who have enjoyed being back among people they haven't caught up with for many years," Dennis told me.

"Of course, a good-quality dinner, a few drinks and some special guest speakers also help make the occasion very interesting."

So keep the date free, ring Russell on 0418 120 605 or email handley2@westnet.com.au; or Peter on 0418 716 831 or peter@marpet.com.au to get the show rolling.

Tell all your mates in the two great industries, and spread the word at Ekka.

Town meets country bash

BRUCE Douglas, Ray White Rural, reminded me the forthcoming Town Meets Country event will once again be held at the famed Breakfast Creek Hotel (with top Brekkie Creek manager Sam Gullo running the ship) on the Wednesday evening before the Ekka, commencing at 6pm.

This event is always a top way to commence the Ekka festivities, when bush and city mates get together.

Landmark appointments

TRENT McKinlay has been appointed to Landmark Rockhampton as the north-east region account manager, stud stock. Trent has been with Landmark just on 10 years and has been based in Rockhampton, Emerald, Injune, and has been the manager at the Blackall branch for the last three-and-a-half years.

"I have been looking forward to getting into stud stock for some time as I am very passionate about the beef industry and looking forward to marketing seed stock for Queensland stud producers," Trent said.

A previous winner of the Queensland Young Auctioneers competition, Trent represented the state in the national finals at the Sydney Royal Show. Trent commences the new role from August 1. Tim Gregory has been appointed as branch manager, Blackall. Tim brings with him a wealth of knowledge of the agency **business** through his experience in a range of locations across eastern Australia over his 19 year livestock agency and banking career.

RNA Ekka media launch

I HAD the pleasure of attending the best ever Ekka media launch held this week. It was also the launch of an exciting new exhibit for this year's show. Regional Harvest is a collaboration between the regional councils of the Lockyer Valley, scenic rim and the southern downs and will bring a great country flavour to the show. The regions saw an opportunity to profile their agri-tourism to the biggest event in the state, which includes all demographics in the community and will have a great display of their produce, tourism and the people who make it happen in their areas.

Regional Harvest will feature information on what the regions have to offer and the tagline to the stand is 'Discover what's just down the road'. All of the regions are a short drive of three hours at the most from Brisbane and can provide a wide range of activities for people to enjoy. Enjoy a picnic, go for a walk in a national park, stay in a cosy **B&B**, taste medal winning wines and cheeses and much more. Just driving through fields of vegetables is a pleasure and even better to purchase some to bring home.

A very exciting aspect of Regional Harvest will be the Regional Harvest Cafe, operated by well known Brisbane chef Caroline Jones, owner of Three Girls Skipping Cafe in Graceville. Caroline grew up in Blackall and Narrabri and knows what country cooking is about and will bring this style of food to the cafe at the show. The food will only feature the produce of the scenic rim, southern downs and the Lockyer Valley and will include freshly made soups, salads, roasted vegetable tarts and hot-out-of-the-oven scones and muffins. The jewel in the crown of the cafe will be the cakes for which Caroline is justly famous. There will also be children's packs full of country goodness.

Regional Harvest will be in the Agricultural Hall of the Ekka and will participate in the program on the Garden Platform stage with presentations from chefs, farmers, winemakers and artisans of the regions.

The Regional Harvest stand will have a little grey 'Fergie' for old men to sit on and reminisce and young children to have the thrill of the ride. This stand is a great innovation of the regional councils involved and the three Mayors, Alan Jones AM Lockyer Valley, Peter Blundall southern downs and John Brent scenic rim have co-operated to bring this taste of country to the city during the ten days of Ekka.

The regions have much to offer urban dwellers of Brisbane and this initiative, co-ordinated by Alison Alexander and my old mate Allister Bassingthwaite and I reflected what a terrific concept this was.

Enjoying some of the brilliant food and RQWS trophy winning **wine** were my good friends Peter Lewis and Kerry Lonergan from ABC and of course The Honorable Justice David Thomas RNA President, and RNA vice-president Angus Adnam. Also, Elders livestock manager Cameron Wilson enjoyed the proceedings and thanks Cameron for the lift.

What an Ekka we are in for this year! My favourite time of the year.

Emerald **sale**

MATT Beard, Landmark, advised numbers lifted marginally with just under 1300 cattle penned at Emerald last week. All slaughter categories lost around 10c/kg on average but a much-improved quality store yarding was recorded with all cattle sourced from local or near-local areas, lifting averages from 5c-10c when compared to the rates of last week's plainer quality lineup. Bullocks over 550kg topped 152c/kg for a 144 cent average on a pretty good quality offering. A large draft of feeder steers in the 400kg-500kg range topped at 176c to average close to 174c. Steers 320kg-400kg reached 170c and averaged 144c, while steers in the weaner-weight ranges made as much as 173c, overall averaging 146c. Cows over 520kg **sold** to make 110c, averaging only 100c, while 400kg-520kg topped at 108c, and averaged 85c. Slaughter heifers over 400kg returned 146c to average 131c, while heifers 300kg-400kg topped at 137c and averaged 123c; and heifers in the weaner weight ranges peaked at 132c to average around 110c. A pen of light frame plain conditioned heifers on their first calves, **sold** to return \$380/unit.

Highlights: The Flohr family, Wotonga Station, Nebo, **sold** a large draft of 457kg Droughtmaster-cross steers to return 176c/\$805. Bill Mylrea, Coorabelle, Springsure, **sold** 380kg Santa-cross steers to make 165c/\$628. Heather Comiskey, Avoca, Alpha, offered 423kg Brangus-cross steers to make 150c/\$634. Mike and Vicki Donovan, Coolibah, Capella, **sold** 360kg Charolais-cross steers to make 170c/\$613. The McKinlay family, Stewart Park, Comet, offered 582kg Charbray-cross heifers to return 142c/\$828, The Daniels family, StonyBrook, Springsure, **sold** 599kg Santa-cross cows to return 110c/\$660.

Roma store **sale**

A TOTAL of 7908 head of cattle were penned at Roma's Store **Sale** on Tuesday. Reasonable restocker activity put a floor in lightweight steer prices, while heavyweight yearling and grown steers to feed were slightly cheaper at times during the **sale**.

In some early prices, A&R Scott, Mayfield South, Roma, **sold** 238kg Charolais-cross steers to return 196c/\$466/head. R&S Hurford, Belgaum, St George, **sold** 213kg Simbrah steers to return 193c/\$413. L&M Price, Mt Hope, Wallumbilla, **sold** 468kg Droughtmaster steers to make 188c/\$882. E Pampling, Derbyshire Downs, **sold** 256kg Charolais-cross steers to 188c/\$482. J&Y Freeman, Emohruo, Roma, **sold** 448kg Charolais-cross steers to return 186c/\$834. J&N Dingle, Belford, Injune, **sold** 378kg Charolais-cross steers to make 186c/\$705. E&C Rolfe, Marie Downs, Roma, **sold** Charolais-cross steers to 178c for 277kg to return \$494. J, L&M Kadel, Pameroo, Roma, **sold** 301kg Angus-cross steers to return 173c/\$521.

AuctionsPlus

Col Campbell, Landmark AuctionsPlus, reported both species experienced an increase in numbers with 4021 cattle and 51,871 sheep and lambs catalogued for the week. The Queensland cattle were drawn from Longreach, Blackall, Jericho, Quilpie, Baralaba, **Chinchilla**, Roma, Bungunya and Goondiwindi, with a very good clearance rate achieved especially with the majority of cattle offered were **sold** dollars per head, delivery farm gate. Terry Ryan, Landmark, **sold** a line of 6-9 year old PTIC Angus cows for Paramagh Farming **Chinchilla**, returning \$685. Col Campbell, Landmark Rockhampton, had a very good **sale** selling No.3 PTIC Droughtmaster heifers weighing 397kg under four months for Alchera P/L Baralaba, returning 142c/\$565.

and 130c/\$470 for a line of Droughtmaster No.3 heifers tested empty. Other sales at Longreach returned 170c/\$373 for 219kg Droughtmaster steers and 131c/\$263 for the 201kg heifer portion. At Jericho, \$850 was returned for a very good line of Santa and Charolais-cross 472kg cows with very good calves up to weaners at foot.

Col said sheep and lambs continue to sell well which has helped Western Queensland producers get through a difficult period when it comes to the lack of rain. Paul Holm, Landmark Roma, received \$83 for SIL second cross 24kg dressed 18-60 month Dorper ewes for Wallumbilla producers Hamilton Park Grazing Co.

IN i412 : Animal Slaughtering/Processing | i41 : Food/Beverages/Tobacco | icnp : Consumer Goods | ifood : Food Products

RE austr : Australia | brisbn : Brisbane | nswals : New South Wales | queensl : Queensland | apacz : Asia Pacific | ausnz : Australia/Oceania

PUB Fairfax Media Management Pty Limited

AN Document FQLCOL0020140723ea7o00002