

# RED DEVON

Cattle Breeders Association

News Letter 🌸 May 2011

[www.reddevoncattle.co.nz](http://www.reddevoncattle.co.nz)



*Red Devon x steer*

## President's comments.

This will be my last comment's section in the newsletter as my time as President nears an end. The last two years have been very hectic and have flown by.

It is very pleasing to report that the first Group breedplan report combining the information from New Zealand and Australia has been released today. Colin has worked alongside ABRI to get the Association to this stage. While there may be some fine tuning needed it is a great starting point.

The end of March saw our last cow calve, and it is always pleasing to be able to report no calving troubles, and 100% calving. Our breed is known for its fertility and vets are sometimes surprised when surrounded with dairy herds that are not so successful.

I would like to take this opportunity to thank everyone for their support over the last two years. I know in Taranaki the profile of our breed has increased, with a stock truck driver recently commenting to me "there are more and more of these Red Devon cattle around". I felt quite chuffed. For the Association the challenge is to get these people to join as members.

I hope to see you at the AGM. Please see my note re RSP which we need for catering.

Regards

Karen Schumacher

## Council reminders

At this years AGM members there are a number of vacancies on council which need to be filled. I have been President for the last two years, and am standing down at the AGM. Due to other work commitments I am not available for re-election. At each AGM the position of vice president is also voted on. We have by rotation two council positions vacant. This year the two council members retiring are John Dunn and Wayne Aspin. John has sold all his Red Devon cattle and has resigned from the Association.

The last two years has seen the Association go through major changes. Once members voted to move to PBB and to the ABRI recording system, we had a very busy year attending to the detail of the changeover. Council also developed and implemented a more structured promotional strategy. I can say that these are mostly all bedded in.

Please give some thought to putting yourself forward for council. It is not too onerous but does need you to commit to attending council meetings.

For the AGM we need numbers for the catering for the annual dinner. Please let me know either by phone or e-mail if you are attending, or to put your apologies in. Close off date is Wednesday 8<sup>th</sup> June.

## Boxed Meat in New Zealand

Julian Downs and his Rannoch stud in Greytown have developed a box meat business where people can order Red Devon beef. To see more about this venture go to their web site [www.rannochmeats.co.nz](http://www.rannochmeats.co.nz), or via the Association web site.

## Devon News

Wayne Aspin (Tinopai Red Devons), reports that he has bought in the pick of the Dunnland 3yr cows with calves at foot. The cows are 821 Carita Sc., 804 Apricot 1st P, 817 Red Girl P, 810 Jenny 2nd P, 816 Kauri Dainty P. He intends to use Red Girl's bull calf by Dunnland Sunset 1st 733 P over his heifers next autumn. Also from Dunnland came the pick of the maiden heifers in 906 Betty P, 943 Dainty 1st H, 904 Dainty 9th P, and 937 Dainty 11th P.

Tinopai has also selected four polled maiden heifers from Woodlands in 514 Helen 64th, 539 Thistle 28th, 528 Delilah 41st, and 531 Nicola 14th. They have been mated to 489 Woodlands Tone P, a son of Palinga Lewis x Helen 20th P, a short gestation and below average birth weight EBV bull used by Colin over his replacement heifers and now in the Tinopai herd. With 20 Woodlands and 11 Tinopai heifers incalf to him, W Tone will have higher reliability to his EBV's when his progeny come on line.

With 39 autumn calved cows, 11 Tinopai R2y spring calvers with the above 13, now brings the total Tinopai herd to calve this year to 63. Of that number only 6 are horned. These years autumn calves are by Isca Quixote, Tinopai BD Jason 711 and Tinopai IQ Kash 820



Wayne is planning to introduce Australian Polled genes by A.I either this coming mating season or in 2012



*Dunnland Kauri Dainty and daughter Dainty 2<sup>nd</sup>.*

## New members

The following have joined our Association. If they are in your area please make contact with them:

<b>Askew, Lee</b> <b>SHEMSHI</b>  <b>1774</b>	165 Darwin Road Inner Kaiti Gisborne 4010	p: 06 868 7985 mob: 0275 916 015 e: lee.askew1@gmail.com
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**[www.reddevoncattle.co.nz](http://www.reddevoncattle.co.nz)**

# DEVON'S AT HOME 2010

## Part 2

By Sue and David Dreadon

Thursday 10<sup>th</sup> June, an early start (7.15am) to beat the expected heavy traffic, we travelled to the Royal Cornwall Show at Wadebridge for the whole day. We used a local bus and driver as Paul our driver is due for his day off. Such was the traffic it turned out to be quite a slow journey.

The site is huge. Bigger than our Mystery Creek Fielddays, with something for everyone. We spent a very enjoyable day looking around the show and watching the judging of the Devon cattle in particular Gavin Hunter as he demonstrated his ability as a show judge, resplendent in a Bowler hat and suit.

During the day we again met people we had seen on the previous few days along with several we had met in Australia in 2008. Some of the group saw and spoke to Prince Charles and Camilla.

We left before the crowds at 4.30pm for the Falcon Hotel, Bude, an attractive seaside place, where we dressed for dinner and farewelled Gavin Hunter from our tour, celebrated Joy and Angus Cottey's 15th wedding anniversary, Australia's Bob Crawford and Lottie Miller's birthdays. Quite a night.



Friday 11th June, a fine day with a cold wind blowing. We set off at 8am for a 2 hour drive through Bude and onto Penzance with another half hour drive to St Just.

The first farm was that of Ivan & Joan Rowe and Goldings Farm. It is located on the extreme south west tip of England with a mild climate. The fields are small, a little over an acre each in size, fenced with granite stone walls. The closed herd was established in 1991 when they sold their dairy herd. It consists of 65 cows, the originals coming from the Clampit herd. The cows are

traditional in type, very big well fed cows and docility is a must owing to the public walkways on the farm. Steers are sold to a finisher, bulls and in-calf heifers are for sale. Herd sire replacements are purchased from herds that have kept to traditional breeding. Ivan & Joan have always showed their cattle with considerable success.

The second herd we visited was the Bollowal herd of Jeff & Pat Thomas. It is situated just around the corner from the Rowes and is a mixed farm of 311 acres growing potatoes, vegetables, and cereals.

The farm has a pedigree herd of 50 breeding cows with followers totalling 150 head of Devon cattle. Most of the female lines originated from the Fairnington herd. Jeff won Champion Female at the Cornwall Royal show yesterday. The cattle are large although he has not used Saler blood lines for 20 years. He has a preference for larger cattle. All the cattle are housed in winter except the 2 year old heifers which are grazed on a Moorland farm where they can find shelter from the Atlantic winds.

We departed late for the High Bullen Hotel, an old Country Club at Umberleigh, North Devon. This place is a three story brick building with lots of sporting amenities including a golf course.



Saturday 12th June. A nice sunny day for the drive to Molland, South Molton to the Great Champson herd of G. Dart and Sons. We were met by William Dart and his son and nephew. This drive was a challenge for our bus driver with very narrow roads and sharp corners and bridge approaches. We met a concrete truck on a narrow stretch and as we had a policeman on board (Angus) it was definitely going to be the truck that was to do the backing up to the first gateway to let us pass.

The herd has been bred for 60 years and enjoys much success in shows and sales with one bull Champson Defender fetching 14,000 guineas. After a nice cuppa on the lawn we travelled on tractor drawn trailers to visit the various mobs on the home farm, then travelled some distance up hill on to the high plateau of the Moor to see more cattle and the famous wild Exmoor horses. Another lucrative part of the farm operation is hosting and facilitating the sport of hunting pheasants and quail. All too soon we were leaving this old historic and picturesque property and the Dart family's hospitality.

Our journeying continued up onto Exmoor to visit the Wellshead herd of Mike and Sue Lanza at Exford. A 1200 acre, 1200 feet above sea level, all grassland farm with steep valleys, wood, and areas of gorse, sedge, and bracken. It is farmed under an Environmental Stewardship Agreement. Once again we travelled on trailers to view the cattle after lunch in a marquee. 70 breeding cows range over large areas of ground including the rougher areas but are brought inside during the wet period around Christmas.

Their first cows were purchased in 1995 and have been improving since then through the careful selection of bulls. As well as seeing the cows and calves around the farm, several mobs of young cattle, steers, bulls, and heifers were yarded near for our inspection.

Mid afternoon we retraced our journey down off the Moor travelling to the Red Down Herd, West Yeo Farm, near Witheridge, Tiverton belonging to Kate Palmer & Robert James. The name was taken from the doomsday name "Radone" meaning a red down/hill of soil. The herd was founded in 1997, females from several old established herds including the Langworthy herd. They also had straws from proven historic bulls dating back to the 1950's to breed some first class stock of traditional type without Saler or polled bloodlines. They also own Champson Defender the 14,000 gn bull purchased from G. Dart & Sons.

Two features of this visit were the exhibition of the Langworthy Herd Archives and to watch a butchery demonstration of cutting up

a side of beef showing all the different cuts and what they are used for. This farm is also into marketing its own organic boxed meat enterprise. After a delicious evening barbeque on the farm we headed back to the High Bullen Hotel.



Sunday 13th June. Three farm visits scheduled for today, the first being to Angus (policeman) and his wife Joy Cottey's Garradon herd near Witheridge.

Farm size is 88 acres and run 70-100 head of cattle at various times of the year. They commenced farming Devon's in 1995, having been given their first two animals as a wedding present and operate a closed herd policy breeding their replacement females from bulls of the highest quality from other breeders. Before looking at the cattle in surrounding yards and fields we were given an address by a local veterinarian on many topics of interest in animal health. Angus & Joy have had much success showing and competing over the years, and are members of the Countryside Stewardship scheme (environmental) and sell their own boxed meat on the farm. A very interesting visit.

Angus' meat packs are – 5kg pack £50 for single person, 7.5kg pack £67.50 for couple, 10kg pack £85 for a small family, 15kg pack £130 or 20kg pack £165 for a large family.

Rolled rib	£10
Topside	£9
Leg of Mutton joint	£8
Brisket	£6
Fillet	£26
Sirloin	£17
Pack 4 beef burgers	£5
Rump Steak	£15
Chuck Steak	£8.
Shin	£5.50
Skirt	£8.50
Ox tail	£6
Ox Liver	£5
Premium mince	£2.50/pk approx ½kg, or 5pks for £10

The second farm visit was to the Orswell Herd of Mike & Mella Wright, located at Stoke Rivers near Barnstaple. Mike & Mella have a son farming in the South Island, NZ.

The bus was unable to negotiate the last couple of kilometres to the farm owing to sharp corners and so we were shuttled by 2 x 10 seated buses down to the farm. Lunch was awaiting us in the grounds of their beautiful old house. The Orswell herd was established in 1995 with cows from the Cushuish, Parracombe, and Woodrow herds. Now a closed herd of up to 30 cows, showing successfully and selling through society sales and privately. We were able to look around the cattle in the fields near the very old farm buildings that had included horse stables and hay lofts. Very nice cattle and an enjoyable visit.

Our last visit today was to the Colleton herd of Grania and Simon Phillips, Chulmleigh, arriving late afternoon in very threatening weather. Three tractors with large trailers and hay bale seats were waiting to take us around the farm viewing the various mobs of cows and calves etc. The herd of 50 plus was founded on Forde Abbey cows in 1994, also a few from the Cushuish herd dispersal. Some of the females are sired by Forde Abbey Gulliver and some by Dandelion. They have built up the herd by keeping their own best heifers. Only one or two bulls are saved each year, the rest being steered and finished on the farm. They are all sold direct to private customers through their boxed beef scheme along with heifers not suitable for breeding, therefore they are selling about 30 animals a year in boxes. All the stock are grass fed on home grown grass silage during winter. The only animals receiving supplementary protein are young bulls destined for sales or show heifers.

At the conclusion of looking around the stock we had a barbeque outside Colleton Manor between the showers which were becoming persistent. We then had a look through the 400 year old house (castle) and chapel taking in its long and rich history. It is known that there have been buildings on this site for 8 or 900 years. It was dark by the time we returned to High Bullen.



Monday 14th June. Two visits today, the first being the Bagnell herd belonging to Philip and Caroline Gay, at Norton-sub-Hamdon, Somerset. Once again the bus was not able to negotiate the road to the farm so we were picked up by a 1944 Field Marshall tractor and trailer (quite a talking point) and driven to the farm through the village much to the surprise of the locals.

The Bagnell herd was formed in 2004 with the best foundation stock possible. High standards of stock health are maintained with the herd certified free of BVD, IBR, Johne's and Leptospirosis diseases.

The farm consists of 200 acres of steep hill land of which 150 acres are in ancient permanent grass, the rest being woodland. All the cattle except the yearlings are housed from December to March and fed silage grown on the farm. A flock of Jacob sheep are also a feature of this farm, used to clean up feed after the cows. Their lovely black and white wool/skins is sort-after for rugs. The meat is sold to the local Pub and butcher. We were then treated to a barbeque lunch of Jacob sheep meat, very tender, with all the trimmings. Beside the barn is the old farm homestead built in 1758. Another machinery shed nearby contained 2 old tractors, a 1944 Model N Fordson and an International.

Once again we were on our way a short distance to Forde Abbey, Chard, Somerset. Lisa Roper and family are the owners of Forde Abbey, and the 30 odd Devon cow herd is Lisa's passion. It was started in 1981 although there had been Devons on the property in the 1920's. The cattle are kept on 80 acres, keeping all calves until they go for meat or breeding. Bulls currently being used are from the Stonegrove and Bollowal herds. We spent a pleasant 2 hours looking around the cattle and extensive gardens of the Abbey.

Another enterprise that is part of Forde abbey which we were shown was the milking goats. A large purpose built barn housed 2000 milking Saanen goats which are milked twice daily on a rotary platform- 900 per hour. Gestation is 5 mths and an average of 1.8 kids is achieved per year. A young female has her first kid at 15

mths or 32kgs in weight. The goats spend all their lives indoors on barley straw bedding cleaned out ever 6/8 weeks and their diet is maize and red clover grass silage. Their milk is 40% for table use and 60% made into hard and soft cheeses.

At the conclusion of the afternoon there was a grand dinner in the Abbey Restaurant, being our final full get together with farewell speeches and many thanks being extended for such a wonderful 10 days of visits. We were then given a guided tour of the Abbey and its extensive vegetable gardens and the souvenir shop before we departed for accommodation in Yeovil, Somerset, half of us to the Halfway House hotel and the rest close by at Premier Inn.



Tuesday 15th June. Our last day today and we are off to Kingston Lacy that is a National Trust Property of 8000 acres, most of which is leased out. It was owned by the Banks family and founded in 1890's until 1981 when the trust took over. The earliest records show that a heifer calf was born on 1st January 1899. The Devons were milked as a Dairy herd until 1973-74, when it was decided to change to a spring calving, single suckled herd. A little showing was done in the 1920's and a few

shows in 2008, except that the herd does take part in the Society's Herd Competition every year, with some success. The last win was the large herd section in 2001. Major influences on the herd has been Thorndale Assirati and Forde Abbey Xanthous.

The two tour guides showed us through the huge castle-type house, giving us a detailed account of the history and contents. We saw a painting done in 1510 and a huge chandelier gets cleaned every five years – it has 2000 pieces of glass to it.

Later we were taken on a farm trailer around the various mobs of Devon cattle. They are all horned (not dehorned) quite an impressive sight and cow numbers are around 60. Male calves are finished on farm and marketed locally through local butchers. Any females not needed for replacements are sold as stores.

Lunch was then served in a local hall. Some of the group saying goodbye before we departed for Stone-henge prior to the last run back into London (Strand Hotel) where we started from and so ending a very enjoyable and educational ten day tour of Devons at Home.

Dave couldn't help notice all the new tractors and machinery as we drove around the small farms and hearing about all the things the farmers were paid to do or not do such as resting land from farming for a period, clearing weeds like gorse etc. Subsidies!!