

THE HORMONAL MAIL

THE OFFICIAL QUARTERLY NEWSLETTER OF
CLASSIC LIVESTOCK MANAGEMENT SERVICES.

NUMBER 51

JANUARY 2019



MANAGEMENT
SERVICES

ACN 092435571

P.O. BOX 1181,
MARYBOROUGH, QLD. 4650.

PHONE: 0741297029/0411201879.

Email: gewyatt@bigpond.com

Website: www.classiclivestock.com

EDITORIAL

From all our company shareholders, I would like to wish you all a restful and peaceful Christmas and a prosperous and fulfilling New Year. Another year gets under way with its usual hopes, plans, resolutions etc. and it will be more of the same if we don't make a very conscious effort to follow up and go through with our plans for the coming year. Certainly, there will be challenges and potholes on the road to our ultimate success, but if we see them as learning experiences and use them to build on the future then it will greatly assist in consolidating the foundation of the future we are building. The importance of having plans and goals cannot be underestimated, not only for the sake of our overall business, but also for our general mental health. Having activities to pursue provides us with motivation and restricts the impact of things like boredom and rut habitation. These are the type of things that lead to depression and all its associated side effects.

There is an obvious strong relationship between depression and lack of motivation and it is a place that too many of us find ourselves in if we are not aware of what is happening in our environment. It doesn't take long for us to be in that mind set before it becomes a rut that just gets deeper until it turns into a grave. Unfortunately, as a general rule in today's world, if we are just treading water in our business, we are actually going backwards. Many of us tend to think that making changes means huge costs and that's true in some, but not necessarily, all cases. There is always more than one way to do something and as the world invents more innovations, we need to be aware and on the cutting edge of knowledge to take advantage of them. That doesn't necessarily mean that all that is modern or new is good or the best. How we adapt it and combine it where necessary with the old to get the best out of it for our enterprise is the important factor.

Remember also that we are motivated to either get away from pain or go towards pleasure. It is your decision as to which you would prefer.

WHAT'S (BEEN) HAPPENING

*We held a successful 5 day evaluation course in Central Qld. at Clermont from the 5th. – 9th. November. We had a total of 10 people attend including three ranchers from the USA. From our perspective, the most gratifying thing was to see how the group were so pro-active throughout the course. There was a lot of interaction during the sessions and this definitely added to the learning experience for all who attended. It was also great to be able to share information and ideas with the Americans. It certainly added to the learning experience. From our company's perspective, we believe we now have another 10 producers who can, at least, go through their own herd and sort the "wheat from the chaff" and start a solid evaluation method that will produce the type of cattle they need for their business.

* We are still very keen to hold more field days in localised areas over the next few months, so if you would like one in your area, please let myself, Albert Hancock (0267334666) or other company directors know and we will get it under way. We would like to be as flexible as possible in our future planning and would welcome and appreciate any input that you can provide for us in this regard. We may hold a one day workshop at the Charters Towers saleyards in the next few months as well to assist us to gauge interest in future longer courses in that region.

*We were planning a 5 day course at Cowra in Central NSW in early April 2019 if the interest is forthcoming. However, I have just received the quotes from the Cowra show society for the hire of the facilities we need to run the course and they are more than three times higher than what it has cost us at other similar and probably more suitable venues at Nanango and Clermont in Queensland. This has meant that we need to either find another venue or increase the cost of the course by at least \$300 per person and we would prefer not to do this so I am currently starting to look for another suitable venue in the Central NSW area. We are still aiming to have a course in that area around late March/early April.

*Any suggestions for suitable dates in other areas would be appreciated. We don't, however, want to clash with major local attractions.

*We remain keen to get some marketing of graded cattle going and are happy to advertise for any of our clients here in the newsletter or on our website.

*If any other clients are having sales etc. and would like me to put them in the newsletter, please let me know the details.

*We now have linear measuring callipers available for sale for \$100.00 plus freight so if you are interested, please let me know.

MILK – HAS IT GOT IT ALL?

I thought I might revisit some more things in regard to the importance of good quality milk for the diet of all mammal offspring and especially for people. We continually see and hear the debate about whether we should or should not have dairy products in our diet. We are fed a continuous stream of do's and don'ts from both sides of the argument and it is not surprising that the general public would easily become confused by it all. It begs the question about the growing number of people who are diagnosed as lactate intolerant when milk is our first source of nourishment when we are born. What has happened that we can't survive on nature's most natural product? One can only surmise that other things in our diet and environment have impacted on our digestive system, probably over generations. What are the things that could have caused this growing intolerance? Is it the growing number of additives being added to our manufactured food? Is it the processing process itself? What is it that is causing us to move away from fresh produce in our diet? I guess many of you will have some of the answers to these questions or at least some theories about what is happening.

There has been a fast-growing trend to living on processed foods over the last 70 or so years because they are often quicker to prepare, more convenient in this space age world and have been processed to keep for long periods of time, usually with the aid of artificial and/or chemical preservatives. On that topic, we seem to have forgotten the art of preserving fresh food simply by the extraction and prevention of oxygen contact, something that has been behind the

preserving of food for centuries and long before artificial preservatives.

We are also witnessing a similar debate about the value of, and the pluses and minuses of red meat in our diet in a similar way to the milk debate. With meat we have the extreme resistance by vegetarians and vegans whose argument is that it is wrong to eat animals and living things, yet they are able to eat vegetables. Are not vegetables living things as well? How do we know that a lettuce doesn't experience intense pain when we cut it.

I have added the following extract from our book "The Vision Tender" which, getting back to milk, highlights its importance in our diet and especially untreated natural milk.

I stumbled on this information when I was doing some extra research after reading a book by the American doctor, Dr. Charles W. Littlefield, who practiced in the late 1800's and up to around the late 1930's. Dr. Littlefield spent many years studying the composition of organic forms and their relationship to human thought, but that is another topic which Dr. Littlefield explores eloquently in his book. Suffice to say that he was very familiar with the mineral compounds that make up organic forms including meat and milk.

After reading in his book that the human body has 12 mineral combinations, I decided to follow this up on some other sites related to Dr. Littlefield on the internet. Dr. Littlefield suggested that the mineral salts in these combinations were of an organic nature and when charged with a vital force they can become susceptible to mind control to the extent that any picture seen in the mind and which the mind accepts as true can be fixed in these mineral salts.

However, I digress slightly again. I found a sight about a Dr. Schuessler, who was reportedly the founder of biochemistry. He studied the elements, nature and functions of human blood and found that the body's cells receive their sustenance from the blood and lymph and these receive their supply from food. Dr. Schuessler originally found twelve mineral combinations in the body, but has since reduced that to eleven.

Now, the interesting thing from our perspective when we consider milk is that milk is the only food that contains all eleven of these mineral combinations in itself that are essential for the

maintaining of human health and "life force/energy". Other foods each certainly give the body some of these cell salts, but only in combination with other foods do they supply the whole eleven.

Another interesting add on to this is that when a human body is cremated, it is reduced to these eleven mineral combinations in the ash.

Again, this leads to another interesting question to add to those mentioned previously in this article about why some people are allergic to dairy foods if this is indeed true that milk is the only food that contains these eleven essential minerals.

"Dairy foods" as such is a very broad heading and includes a whole range of processed foods containing original dairy products. In fact, how long is it since you actually tasted a dairy product that had not undergone at least some form of processing? The fact is that in the super controlled and regulated environment that we live in today, it is nearly impossible to purchase a dairy product that has not been processed.

I wonder how many people died of dairy product poisoning or were affected by allergies 200 years ago when most dairy products were consumed in a raw state compared to the number of people who have allergies etc. towards dairy products today. We will probably never know and that is very unfortunate. The other factor to consider relates to the variation in the quality of meat and milk products from different animals. I wonder how many of those people with diagnosed allergies to milk products have actually been given a range of products from different cows and tested to see if there is any difference between their reaction to the different samples from different animals. We know from our own very limited feedback from some parents who have children with dairy food allergies and especially with behavioural issues such as ADHD, ADD and Autism that when they were given a different type of milk that their behaviour modified noticeably and remained more predictable and less aggressive. The milk product we are referring to is the A2 brand of milk although there are other brands of organic and bio-dynamic milk on the market that we would encourage people with allergies to try before they just write dairy products off totally as part of their diet.

To add to the confusion about milk in the market in recent years we have bombarded with so-called "milk" made from a range of other products such as nuts, soy beans, coconuts etc. To call these products "milk" is only adding to the confusion in the general public, especially when these products are being advertised as being healthier than cow's milk and better for you.

The cattle industry and the dairy industry in particular must increase its opposition to these products using the word "milk". This is particularly the case with products such as Soy beans, where the majority of Soy beans are now genetically modified varieties. We need to keep an open mind about the impact of foods originating from genetically modified plants. Despite the evidence saying that they are perfectly safe for human consumption, there is also evidence emerging that this may not be the case. We probably won't know the answer to this for several more generations and if they are not safe then it will be too late to correct. I have already written about the impact of changing milk payments on milk quality from butterfat to milk quantity that occurred in the 1960's.

If the above information is correct, then we obviously do need to have a much closer look at milk and its by-products before we make sweeping statements about it not being suitable for consumption. It may well play a much more important role in our general health than many people would have us believe.

BREED OF THE QUARTER **HEREFORD**

I thought I would discuss one of the most popular of the British breeds of beef cattle this quarter. I guess that you will all be aware of something about Hereford cattle and if nothing else, their distinctive white face that makes them easily recognisable almost anywhere. The white face is a dominant gene so as a rule when crossed with another breed, the offspring will have a mainly white face.

Herefords were the first English cattle to be recognised as a true breed.

The origin of the Hereford is difficult to trace because they have been known for a long period of

time. It is generally agreed that it originated from draught ox descended from the small red cattle of Roman Briton and from a large Welsh breed once numerous along the border of England and Wales. Herefords have taken their name from the county of Herefordshire, an historic agricultural region in the West Midlands of England. where the breed evolved.



The origins of this breed of cattle in the County of Herefordshire have been mentioned by various agricultural authors as long ago as the early 1600's. During the 1700's and early 1800's documented records of the breed were maintained by various individuals in and around the Herefordshire area.

The early Hereford breeders moulded their cattle with the idea in mind of a high yield of beef and efficiency of production, and so firmly fixed these characteristics that they remain today as outstanding characteristics of the breed.

The first recorded breeding of the Hereford was in 1742. Early breeders had as their goals economy in feeding, natural aptitude to grow and gain from grass, hardiness, early maturity and prolificacy, traits that still remain of primary importance today. It is believed that the Herefords of the 1700's and early 1800's were much larger than today. More than five million pedigree Herefords exist in over 50 countries. The export of Herefords began in 1817, spreading across the United States and Canada through Mexico to the great beef-raising countries of South America.

Ironically, the trend over the last few decades, as with many breeds, has been to increase the size of the animals. The unfortunate thing for these breeds, including the Hereford is that it generally hasn't been done within the breed, but from using outside larger breeds altogether. This has led to a

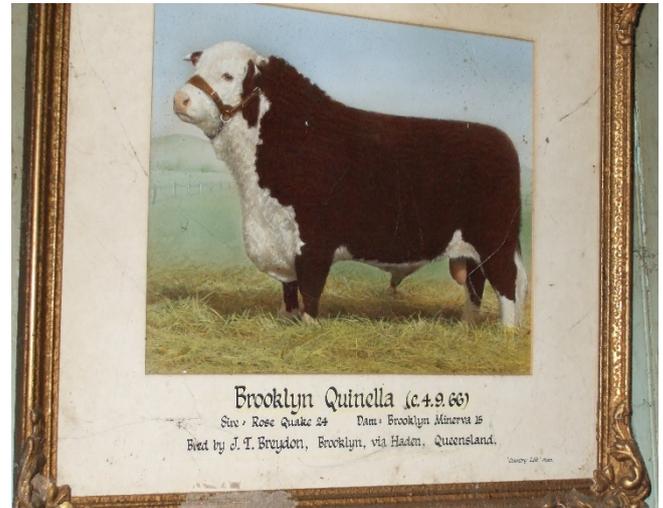
larger gene pool within the breed and therefore less consistency. It has more importantly, reduced the purity of the breed to some extent.



You are all no doubt familiar with most of the main characteristics of a breed as popular as the Hereford is. They include:-

1. A dark red to red-yellow body colour with a white face, crest, dewlap, and underline. Herefords with white flanks and white markings below the knees and hocks are also common.
2. Generally docile and fast-growing cattle with good beef quality.
3. The original Herefords have short, thick horns that typically curve down at the sides of the head, a polled strain has developed through selective breeding over the years and these are now becoming much more popular than the original horned members of the breed.
4. They are well known for their vigour and foraging ability.
5. Their ability to adapt to climates from the cold of Finland to the heat of tropical and sub-tropical regions in countries such as Brazil
6. Mature males can weigh up to 1,800 pounds, while mature females may weigh around 1,200.
7. They are generally well developed in the main beef breed traits including length, heart girth rump area and are also well developed in the regions of valuable cuts - the back, loin, and hind quarters or round.
8. The temperament of Hereford cattle is described as docile and pleasant, allowing

for easy management of herds with cows generally being easy to milk. In fact, there are recordings of them being used in dairies.



MORE BITS AND PIECES

I thought I would add a few more indicators to be aware of when looking at your cattle that perhaps times when we just don't see them. I guess many of you will be familiar with these things and most of them we have published elsewhere. However, if nothing else, I hope they jog your memory somewhat to things you have heard in the past and possible forgotten. If you have noticed any of the things mentioned here and have found something different, then please let me know so we can explore it further.

1. Some cattle have two or more adrenal swirls. When grading these cattle, always score on the position of the front swirl. Certainly, we think that having two or more swirls is likely to be a positive attribute for that animal and if you were, say, tossing up between giving it a 3 or a 2.5 and they two swirls, I would then score 2.5.
2. The thymus swirl is often difficult to see, especially on lighter coloured cattle so you need to move them around the yard until the light hits their brisket at the right angle. The thymus swirl is roughly rectangular in shape and the larger, shinier and oilier looking the better.
3. Something to observe with the head swirls is that occasionally there will be a swirl just at the back of the poll on top of the neck. I

have noticed several of these recently, but am not sure exactly what they mean. Usually the animal also has a swirl on their face, but in a couple of cases they didn't. I wonder if any of you have any incite into these unusual swirl placements.

- 4. Some of the research I have read coming out of the USA suggests that if the facial swirl on cattle is higher, they will be more temperamental. I haven't found this to be the case as much as when the swirl is off to the side of the face and especially lower on the head.
- 5. When selecting a bull, ensure that the front of the stifle bone is directly underneath the hook bone. This means that the bull is well-balanced and will carry his own weight when servicing a cow and not put his it on her back.
- 6. A large stifle muscle is an indicator of a high saleable meat yield.
- 7. If you have access to all the escutcheon milk line patterns either in our book or Frances Guenon's original book you will notice that they don't all go right up to the tail in the first-grade animals.
- 8. Another trap I have found when scoring the escutcheon is that sometimes there are very large feathers which can give the impression that they are part of the escutcheon itself. The best way we have found to determine what is which is to actually feel the direction the hair is running with your fingers. This can especially be the case with the buttock feathers i.e. the feathers outside the top of the escutcheon and either side of the vulva. If these feathers are more than 5 – 7 cm. in length then they will have an increasingly inferior milk quality. Other feathers that can be misleading when they are very large include the vulvous, alternate and dart feathers.
- 9. It is usually the case that the larger the feather the lower the milk quality and especially if the hair in the feather is coarse. This is especially evident in the oval feather, the feather that appears just above the rear teats and should not exceed 5 cm. in length.

- 10. If you were to measure an imaginary triangle from an animal's shoulder to its knee and back to the hock it should be equal in size to a triangle measured on the same animal from the shoulder back to the pins and down to the hock.
- 11. Loin width and length or strength are important indicators of eye muscle and meat yield, especially on the hind quarter and a high jump muscle reduces rump length which is an indicator of femininity in a herd.
- 12. We have had a growing number of enquiries over recent months about whether our system can be adapted to sheep. We believe that it is relevant for all cloven hooved animals and to some degree, horses. I have just added a couple of things to look for in sheep for the benefit of those of you who run sheep as well as cattle.
- 13. We look for bone shape on the shank and on the inside of the jaw with sheep. The last rib is a good indicator as well though more difficult with sheep because of the thicker skin and wool.
- 14. We look for a greasy spine on cattle for hormonal activity and meat palatability. An indicator on sheep is a greasy nose and grease on the skin.
- 15. A good indicator for butter fat is the yellow wax on the bare skin between the sheep's udder and inside leg as well as wax in the ear.

Thank you for your continued interest in our newsletters, our website and our book. Please feel free to order one of our books and become familiar with the CLMS system and the directions we are taking in the overall scheme of animal and food production for human consumption

PLEASE FEEL FREE TO CONTACT US ABOUT ANY ITEMS IN THIS NEWSLETTER, ON OUR WEBSITE OR IN OUR BOOK. WE WELCOME PRODUCER INPUT AND INTEREST AND WANT TO INVOLVE YOU IN WHAT WE ARE DOING.

Disclaimer: - Information contained in this newsletter is believed to be true and accurate at the time of publication. Classic Livestock Management Services is not liable to any person or organisation, whether in negligence or otherwise for anything published in, or omitted from this publication.