

# TripleB Newsletter



## November 2012

*The aim of this newsletter is to give you city folk an insight into life on the land and then maybe you'll spare us the occasional thought whilst tucking into the best meat you could eat!*

It's been lovely coming back to the market this spring and hearing so many of you say that you had been vegetarians whilst we were away for the winter. We did miss everyone and although we weren't complete vegetarians, we didn't get to eat much beef either! We probably don't have to tell you that it was better we had time off, than do the same as some producers who head to the stock markets to buy inferior animals. You can rest assured that you only ever get our animals and that we only sell premium quality meat – our reputation means everything to us. Since Simon Bryant used our mince at Cheesefest in October we have had inquiries about sending meat across to Victoria and NSW but we are not in the slightest bit tempted to get any bigger, plus we believe in the local-food-mile-conscious diet. Just think how much better the world would be if we didn't behave like ants furiously transporting food from one side of the country to the other – how much fuel and pollution we could save. That's my rant over!



## Down on the farm...

We had the wettest winter ever experienced by anyone living in this district. From the last weekend in June for 6 consecutive fortnights we had rain from Thursday to Sunday. The dry watercourse across our land which flows into our dam (rarely wet) overflowed (see attached photo of our house); many roads in the area had to be closed for long periods; we had a couple of small lakes out in the paddocks – one crop lost and huge bodies of water on other properties which were almost immediately taken over by a variety of water birds including a flock of about 100 black swans – beautiful to see and certainly what the aquifers, creeks and rivers in the region needed. The thousands of trees that we have planted in the last 8 years have grown massively. Despite the weather for the first time I can remember Liam managed to get all the crops in without tractor problems and has now cut and baled a wonderful amount of hay for summer use.



The only downside of the all the rain and influx of waterbirds is that the pesky foxes have flourished with all the food – now that the food source has dried up they are becoming more brazen. Yesterday afternoon about 4pm we heard a commotion in the chook yard and figured it was just the 2 young roosters and the old boy having a bit of a set to. Alas we discovered half an hour later that a wretched fox had broken into the yard and killed 10 laying hens and taken only 1 away to eat. It's heart wrenching to see such wasteful destruction – terrific quiet birds all busy giving us lovely big eggs. 2 broody hens were still holed up in a nest box and Liam found the old rooster and one of the young ones further out in the orchard. He shut the old one away but we couldn't catch the youngster so just herded him into the fenced chook yard. A short time later Liam went roaring past the kitchen window to investigate the noise coming from the chook yard and the blasted fox was back in with the youngster's neck in his mouth. Liam managed to scare it off and grab the bird but too late to save it. We had sold 3 young laying birds a couple of weeks ago; last week we sold all our guinea fowl and now we are left with 2 hens and a rooster – luckily Liam had recently hatched a heap of chicks so we do have a few young hens coming along but there will be some very disappointed people who buy our eggs – good job I had a couple of dozen in the kitchen which I will now treasure and use sparingly.



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Animal growth tends to slow a little during the wettest coldest months as their food consumption stokes the inner fires to keep them warm but we had 100% calving without any dramas pulling calves (see attached photo) , all of which we believe is testament to a biodynamic lifestyle where animals are supremely healthy. The calves are growing rapidly and as the warmer weather approached pastures also grew at speed and their mums regained post birth weight - now absolutely glowing with health and contentment. The two bulls, Kurtley and Siddiqi (we name them after Wallaby rugby players and oh yeah how sweet to kick English and Italian bottoms in the last two weeks!) are each living quietly with their girls and offspring.



### Market news...

You are probably aware that we only have this coming Saturday (2nd ) and then 15th left before Christmas. The market will be closed on 29th and 5th January, so we shall return in our usual fortnightly spot on 12th January. We are also trading at the Organic Corner Store Market at Brighton once a month and will be there on 13th December and then 10th January – monthly thereafter. On Sunday 3rd February we will start at a new market in McLaren Vale (3/2/13 is the opening day) which is located at the Information/Wine Centre on the Main Street – a fabulous venue with lots of entertainment for children – bouncing castle, play ground; there's the café with outside seating under the verandah, live music, buskers and mainly food stalls of the best quality – its not an organic market but quality of products is of utmost importance so there will be lots of variety – there will also be a small number of local artists and a number of stalls for local wineries and breweries – 8am until 1pm but those times may change closer to the date.

### Beef news...

Don't forget our wonderful 10kg boxes for only \$165 which contain a large roast, 1kg of prime steaks and a mixture of whatever seasonal cuts we have. We also sell bulk sides on-hooks at \$10/kg and this is the most economical way to do it – don't be put off by the potential quantity of meat just get together with family or friends and share the side ! Orders for the last two markets are getting tight, so if you have any special requirements please don't hesitate to contact us, and check out our website for more information:

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We are planning a field day for customers in April next year which will offer a tour of the farm meeting the animals, there will be new born calves then and followed with a BBQ lunch – so watch this space !

We would also like to take this opportunity to thank you so much for your loyalty and support - we greatly appreciate it. Our very best wishes to you and your family for a healthy happy biodynamic Christmas and New Year. See you at the market,

**Liam & Madeleine Burns**



TripleB - Burns' Biodynamic Beef