

LONGHORN CATTLE SOCIETY

AGM Weekend 13-15 October 2017

Derbyshire

The Society AGM is in Derbyshire this year.

We will be staying at the Hilton Hotel, St Georges Park, Burton on Trent, DE13 9PD

<http://www.thefa.com/about-football-association/st-georges-park/hilton-hotel>

As usual please respect the biosecurity arrangements put in place by our hosts and ensure you are responsible for your own biosecurity by wearing clean clothes and clean footwear.

Itinerary

FRIDAY 13 OCTOBER

Members arrive at the Hilton Hotel. Guests to make their own arrangements for dinner tonight.

SATURDAY 14 OCTOBER

See overleaf for more details of the Hennisfield Herd

The planned visit to Mike and Yvonne Smith's cattle at Hennisfield Farm has been cancelled but the majority of the breeding herd can be viewed in the parkland adjacent to the Hotel. The herd had a TB breakdown with one heifer being taken as a reactor in July. The cattle at the home farm have subsequently tested clear but unfortunately the cattle in the park missed their 60 day test and will be re-tested on housing in November. There is no risk to members and the cattle in the park will be viewed as normal.

As an alternative a visit to Calke Abbey has been arranged. This is a fascinating National Trust property, home to the Harpur-Crewe family. The Pokerley's herd of Longhorns sometimes graze in the parkland surrounding the property. Visitors to the house are greeted by a number of Longhorn heads in the entrance hall! The Abbey was handed to the National Trust in 1985 and rather than being restored it has been preserved as a 'time capsule', showing the very eclectic collections of generations of Harpur-Crewes. It is a most unusual house that is well worth a visit. More information can be found at the National Trust website:
www.nationaltrust.co.uk/calke-abbey

10.15 Meet at St Georges Park for tea/ coffee and a tour of the Hennisfield cattle grazing in the Park.

11.30 **AGM** in the Lecture Theatre, Hilton Hotel, St George's Park, Burton on Trent, DE13 9PD. The notice of AGM and the Agenda has been circulated and is available in the 'knowledgebase' section of the website. Includes the presentation of the Bull of the Year Award, Cow of the Year Award, Heifer of the Year Award, Paul Luckett Novices Award, The Junior Handlers Award and the President's Award.

1.00pm Lunch at the Hilton Hotel. £18.50, to be collected on the day.

Please inform Debbie of any dietary requirements by Wednesday 4 October at the latest.

2.00pm Leave for Calke Abbey, Ticknall, Derbyshire, DE73 7JF.

Please advise Debbie by Wednesday 4 October if you (A) wish to visit Calke Abbey and (B) if you are a National Trust member as she has to book places for the timed visit in advance.

3.00 Entrance to Calke Abbey by timed ticket. Then free time to explore grounds and the rest of the Estate.

7.00 for 7.30pm Evening dinner in the Club England Suite, Hilton Hotel. Dress code is smart casual.

Please inform Debbie of any dietary requirements by Wednesday 4 October at the latest.

There will be a raffle after dinner so please bring a raffle prize if you can - thank you

SUNDAY 15 OCTOBER

Visit to Tori and Ben Stanley's Melbourne Park herd (two locations)

See overleaf for more details of the Melbourne Park Herd

<https://www.toriandbensfarm.co.uk/index.php>

10.30 Meet at **Tori and Ben's Farm Butchery, Kings Newton, Nr Melbourne, Derbyshire DE73 8DD** to see the new shop and a butchery demonstration. Then move on to **Park Farm, Green Lane, Wilson, Nr Melbourne, DE73 8AB** for a tour of the breeding and finishing cattle

Lunch at Park Farm then depart.

The barbeque lunch on Sunday will be cooked for us by Sven Hansen-Britt, BBC Masterchef winner in 2014

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HERD PROFILES

SATURDAY 14 OCTOBER

Visit to Mike and Yvonne Smith's Hennisfield herd

Mike and Yvonne bought Hennisfield Farm in 2003, initially rearing free range poultry and sheep. They bought two cows and calves from the Blackbrook/Fishwick/Southfield sale in 2007 to start their Longhorn herd and five years ago gave up free range egg production. The sheep enterprise has also been reduced so all efforts are now concentrated on the Longhorns. The herd now comprises 20 cows and followers, with heifers being retained as replacements and steers being finished for local butchers shops. The herd has had success in both the show and sale ring.

SUNDAY 15 OCTOBER

Visit to Tori and Ben Stanley's Melbourne Park herd (two locations)

<https://www.toriandbensfarm.co.uk/index.php>

Ben and Tori recently secured the long term tenancy on Park Farm, part of the Melbourne Hall Estate and they also farm land nearby at Langley Abbey Priory. As well as the Longhorn herd there are also flocks of Jacob and Texel sheep, as well as a flock of Portlands managed by Tori and Ben on behalf of Lady Ralph Kerr. The Longhorn cattle are taken through to finishing and sold through their own butcher's shop at Melbourne Hall as well as farmers markets, local farm shops and butchers. Tori and Ben won the Farmer's Guardian Awards 'Beef Innovator of the Year' award in 2016. They were recently featured in Farmers Guardian - a copy of the interview is in the 'AGM booking details' news item on the Society website.

Ben and Tori farm 600 acres over four tenancies, the main one being 400 acres at Park Farm, part of the Melbourne Hall Estate. They have been selling Longhorn beef for seven years and it is their main farming enterprise and therefore their living. Initially beef was sold in boxes but when the first tenancy was secured a more regular cashflow was needed so they started attending farmers markets and for the last five years have attended three in Longhorn every Saturday. The tenancy at Park Farm is for 30 years, allowing for long-term plans to be put in place which as well as renovating the farm and buildings to make them more fit for purpose also included taking a small shop in the craft centre at Melbourne Hall. This has now been outgrown and we will be visiting the new farm shop in King's Newton which will have had it's official opening the week before our visit. Tori and Ben finish 150 cattle a year, mostly Longhorns but supplemented with other native breeds when there aren't any Longhorns ready. The aim is to rear steers or heifers over two summers at grass to 24-30 months and finish them at R4H or O+.

Currently the breeding herd consists of just over 40 cows and they aim to get numbers up to around 100 cows meaning they are breeding around 2/3 of the finishing cattle they need. An HLS application to turn 100 acres of Melbourne Hall land that is currently in arable back into permanent pasture will facilitate this.

There is 300 acres of arable growing barley for home milling, and oilseed rape. Around 300 sheep are also kept, mostly Mules with some Texel and Cheviot half breeds and there is also a flock of pedigree Jacobs which are very successful in the show ring. The farm employs four people for the shop, butchery and farmer's markets and Ben is the only person on the farm.