



Meer Vleis Per Hektaar
More Meat Per Hectare

Bosheuvel Farm & Cattle Options

"Your Gateway To Cattle Farming"



CITY FARMERS

INTRODUCTION



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The City Farmer concept was borne out of the realisation that there are far more “farmers” in and around major Gauteng cities than initially thought.

These wonderful people could have little patches of land growing anything from fruit and vegetables to hosting small livestock. There are bigger farms close to major cities who own larger livestock and who provide an invaluable service to the market place by selling their goods at food markets or directly from their farms. Their agricultural pursuits are not limited to crops and livestock, many indulge in hydroponics, aquaculture, composting, instant lawn, the list is endless! These City Farmers are not well known to the broader public and as such City Farmers was born!! We have taken it upon ourselves as a Study Group to expose these City Farmers to a wider spectrum of the market and help them build their farming investments and businesses.

It is with a humble heart and a passion for farming that we welcome you to the City Farmers Concept.

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PINZGAUER STUD

BREEDING & HOSTING



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My wife and I decided in 2002 that we needed to get out of the city and find ourselves a small farm on the outskirts of Johannesburg. Somewhere not far from her medical practice and close to where I was involved in a family property business in Florida. Well, after 2 years of searching we found the ideal place. Situated off Beyers Naude, just behind Garden World, before Muldersdrift in an area known as Nooitgedacht. We found our challenge, a derelict 33 hectare farm that had been abandoned for 10 years. We saw a lot of opportunity in this project and have managed to reach our dream by getting the farm into a profitable undertaking. A lot must still be done and we have approached this by placing each project into a box and tackling it from there.

Why cows? Well the bug bit me when we moved to a farm in an idyllic area of the Eastern Cape, Elliot! What a beautiful town settled along the high lands of the Drakensburg Mountains. In winter it's like little Switzerland. We farmed with Simmentaler cows and merino sheep. That's where I had the opportunity to experience cattle/sheep farming. The farm was sold 5 years later.

Why Pinzgauers? In 2005 I researched what was available in SA and with 26 breeds to choose from, my criteria at the time was, "what breed will deliver a great steak"?. By steak I mean I had steaks from all over the world and wanted something close to what I tasted in Japan "Wagyu-Kobe beef" (At the time not available in SA). If you know anything about good quality beef, you will know that it has to have the following criteria; Taste, Tenderness, Marbling, Feed method and Presentation. (Understanding the beef Gene star test helps). Obviously we looked at fertility, Frame, BLUP, Feed conversion ratio, Average daily gain (see attached schedule that ranked Pinzgauer according to ARC stats in 2nd place), disease tolerance, temperament and availability. This narrowed my search to 3 breeds; Angus, Simmentaler and Pinzgauer.

I met with the different breed societies and saw what quality stud stock was available and with all this info and the way we were received by the 5 active Pinzgauer breeders we decided on Pinzgauer. We love all breeds in South Africa, if we have to Quote a real cattle wizard in the industry of stockman rearing "All breeds are great, pick one that you like and make it a success" – The late Professor Jan Bonsma. This was also reinstated by an auction I attended by the late Mr Bertie van Zyl (Founder of ZZ2) who has contributed to the initial establishment of the breed in South Africa.

We farm intensively on 33 Ha; we have access to 120 Ha of pastures around the farm that allows us to hold about 350 head at any time. Bosheuvel stud and commercial head count is at about 145 cattle, (note: we started with 10). Early in 2004 we were approached by family and friends if they can purchase cows as an investment and have access to the farm so they have the opportunity to be "City farmers". If you can manage to deliver a calf a year, you double your investment less the hosting costs. After consulting with investment analysts this investment surly beats putting money in the bank...

We have strict criteria that we work with that ensures that all members are guided to the best of our abilities and if you have a passion for farming, this is your Gateway to one day owning your own farm or grow your herd.

Mitch and Juanita van den Bos (Cell: 082 553 2846 Email: mitch@iafrica.com)

GRASS FED PINZGAUER BEEF



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Consumers today are much more conscious of what they eat than ever before. Many now understand the benefits of eating grass fed beef which inevitably has yellow fat and more marbling than traditional grain fed beef. Bosheuvel is dedicated to providing its animals with a fair life and a fair end which provides a superior product at the end of the day.

A percentage of Pinzgauer's are selected from the herd on the farm for slaughter purposes. These animals have only been fed on grass and vegetables with no growth stimulants or hormones.

The animal is slaughtered under stress free conditions and then dry-aged on the bone for at least 21 days. This ageing method ensures flavour and a consistently delicious product.

After ageing, the carcass is then broken down into primal cuts and then secondary cuts. The secondary cuts are sold in our Deli, farmers markets and our restaurant. The biltong and droewors that is sold in the deli is exclusively made from Pinzgauer meat.

THE FEEDLOT



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In partnership with a fellow lover of cattle - NVF, Bosheuvel officially opened the feedlot on the farm in November 2011. With a head count of approximately 300 at any given time, as feedlots go, it is not terribly large but will grow to accommodate at least 1000 head in the future. At its current capacity, the Bosheuvel feedlot can hold 450 head of cattle.

The feedlot was started to provide wholesome and delicious A grade beef to the market in and around our area.



THE FEEDLOT – continued



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The cattle bought into the feedlot are from a wide number of breeds and breed crosses including but not limited to Bonsmara, Charolais, Hugenoot, Boran, Brahman, Afrikaner and Drakensberger. We enjoy buying a wide variety of breeds in order to monitor their performance in the feedlot. The monitoring provides us with invaluable information regarding how different breeds or cross breeds perform in feedlot conditions and on feedlot rations.

In general, bulls are processed into the feedlot more often than heifers as they tend to perform better. We have however had great results from heifers in the past. The split between bulls and heifers currently in the feedlot is approximately 70/30. (We strive for a 90/10 ratio)

The cattle are processed into the feedlot at around 220kg and are fed on a warm, nutritious ration called a “Grower Ration”. This ration consists of hominy chop, eragrostis grass and a molasses mix. They generally feed on this ration for 120 days at which stage their weights will vary from between 360kg for heifers and 400kg for bulls.

When they reach these weights or when they look like they are ready to be “finished”, they are put onto a special ration called a “Finisher Ration”. This ration includes an ingredient which promotes more meat being made and prevents more fat from being deposited onto the carcass. They feed on the “Finisher Ration” for approximately 21 days and then they return to their normal “Grower Ration” for 5 days and are then sent for slaughter.

The success of any feedlot is directly tied to the mielie/grain price, the prevailing weather, the effectiveness of the vaccinations and the breed. Breeds with a higher Average Daily Gain do better in feedlots as they eat less to put on more weight. In general, most cattle will eat approximately 11kg of feed per day in order to put on 1.57kg of meat per day; this is called their Food Conversion Ratio.

There is always the on-going debate about cattle and CO₂ emissions. One can argue either way that the other is wrong however for the sake of pleasing both sides, we at Bosheuvel plant at least 100 new trees onto the farm each year to try and reduce this carbon footprint. The trees are propagated on the farm from seed and are planted at strategic points throughout the year.

With all the hype around whether red meat is good or bad for your health, it would take an entire extra book to explain the reasons why a red meat meal at least three times a week is beneficial to your health! We suggest that if this is an issue for you, we recommend a fantastic book called “Steak – by Mark Schatzker” as a starting point.



When processing animals into a feedlot it is important to keep them in good health for their duration as well as for protecting them from unnecessary disease. The vaccinations given to the animals processed into the feedlot are exactly the same as would be given to stud or commercial cattle every year. Vaccines for diseases such as Rift Valley Fever, Botulism, Anthrax, Lung diseases, Clostridia diseases and Lumpy Skin, are given to the weaners when they arrive to keep them in good health. It is the same as vaccinating your baby at the local clinic for certain human diseases.

No animal that is processed into the feedlot is given an automatic injection of an anti-biotic. The only time an anti-biotic is used on a feedlot animal is when it is ill or has an infection of some sort. These anti-biotics have a withdrawal period of between 14 and 21 days and these withdrawal periods are strictly monitored. In other words, once the withdrawal period of the anti-biotic from the animals system is over, the meat does not contain ANY residue. You are therefore eating a piece of meat that does not contain anti-biotics.

The cattle that are processed into the feedlot also get given a growth stimulant in the form of tiny tablets inserted in the ear. These help the animal pick up more weight over a shorter period of time in the feedlot. This procedure is standard in all feedlots. One should bear in mind that by the time the animal is slaughtered and you are tucking into a juicy T-Bone, there is virtually no growth hormone present in the meat. Tests have shown that cauliflower has more naturally occurring hormones in it than a 200g piece of meat!

There are several grades when it comes to meat such as A, AB, B and C. We have attached a lovely document courtesy of SAMIC, to provide you with more information regarding the different grades.

FREE RANGE PIGS



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Bosheuvel began a project to produce the best free range pork in Gauteng, so we purchased 10 good stock in 2009. Nearly three years later we have grown our free range pig herd to in excess of 140!

We have capacity for approximately 170 in the free range piggery at any given time. The pig's ages range from just born to nearly 2 years old. We chose the Large White breed for their fertility, ability to produce large hams and their nature. We have approximately 80 sows/girls with the balance being our boars/boys. They are kept in large camps where they are able to roam around freely, play and laze in the South African sun. The pigs are only fed on vegetables, whey and on occasion, soya or oil cake. No hormones, additives or unnecessary injections are given to keep them as biological as possible.

Because our pigs are not given commercial feed, they take longer to grow. We enjoy this slow growth process as we feel the pork that it produces is just incredible. A regular litter will take approximately 10 months to become viable for slaughter as opposed to 5-6 months in a commercial piggery. We do not dock our piglet's tails or cut their teeth at birth. We find this intrusive and unnecessary as they are in an entirely natural environment and they do just fine without this cruelty.

As with the feedlot cattle and the stud cattle, anti-biotics are only given if a pig is ill. The withdrawal period for their anti-biotic is 28 days and this is also strictly adhered to. We have a range of pig sizes to choose from when it comes to our meat and that is why we keep Baconers, Porkers and Sausage pigs all the time. They will fall into one of the three aforementioned categories depending on their weight.

BOER GOAT PROJECT

A neighbour up the road was interested in cows and I took him through the ropes and we found that since he only had about 3 Ha for grazing it was a bit futile, since this would compete with his wife's horses. Months later he told me he had researched Boer Goat farming on his small holding, after visiting him with Jevan Frylinck (Bosheuvel Study Group Chairman) we decided this is something we should get involved in as an alternative for hosting on his farm in Farmall about 10 km from Bosheuvel. He has geared his farm for boer goat holding and has facilities for sheep as well. He has about 30 head at present and has acquired sheep now as well.

Goats need a lot of attention and can be profitable on a small piece of land. He runs a hands on operation, if you can be lucky with twins every 7 months you will grow a healthy heard.

BOSHEUVEL DAIRY AND CHEESE



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Around a year and a half ago we decided to try our hand at cheese making. Because the Pinzgauer is a dual breed we started milking a few of our cows, by hand no less! At the time we were milking around 8 cows and obtaining 20 litres per day. Through trial and error we are now only milking 4 cows and obtaining in excess of 25 litres per day. The more we milk, the more they produce, awesome...

We started by producing only Camembert cheese. This, at the time, was a huge success and we couldn't keep up with the demand. Carmen Jacobs is our resident cheese master and she currently produces lip-smacking Gouda, Cheddar, Feta, Halloumi and Pecorino. The cheeses such as the Gouda, Cheddar and Pecorino are aged and are only sold when they are at their best. The Feta and Halloumi cheese are always fresh and tasty.

We are very pleased to advise that "Bosheuvel Boeren Kaas" will be back in the Deli by mid-January as well as farm made Yoghurts! We follow the French way of making cheese by using raw milk. We do not pasteurise our milk as we find this effects the full flavour of the cheese however we can advise that although it is not pasteurised, it is safe to eat and is made and sold under hygienic conditions. Mr Hans Keller of Grootplaas Cheese is our cheese "mentor" and visits our cheese lab regularly to inspect the quality of our cheeses.

BOSHEUVEL ABATTOIR



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The Bosheuvel Abattoir is situated on Bosheuvel Estate and is what is called a “rural abattoir”. What this means is that the certification we have been given is to slaughter 2 head of cattle and 5 pigs/sheep/goat animals per day.

Although we are not able at this point in time able to slaughter the quantity we are licensed for, we have been going from strength to strength and soon we will be fulfilling our quota.

The aim at Bosheuvel Abattoir is to provide a low stress, fair slaughter process which directly affects the quality of the meat in the deli. The lower the stress levels at slaughter, the better the quality of the meat.

For example, in the case of beef, the animal is brought into a holding paddock for approximately 2 hours prior to slaughter where it is given water and away from loud noises and exciting stimuli. Once the animal is calm, it is lead up through the race where it is very quickly made unconscious via the use of a captive bolt gun.

Once the animal has been sanguinated and processed, the carcass is quartered and then moved to the cold room for ageing. There are two different methods of ageing namely dry ageing and wet ageing.

Dry ageing is achieved by leaving the quartered carcass intact and on the bone and aged for approximately 3 weeks dependent on what our customers have ordered. Wet ageing is achieved by breaking up the carcass and then vacuum sealing the primal cuts for the same amount of time.

The ageing process is absolutely necessary for flavour, tenderness and quality.

BOSHEUVEL BUTCHERY

The Bosheuvel Butchery was opened in May 2012 with the aim of working our own carcasses. The butchery has the necessary staff qualifications and equipment to handle the working of carcasses from their carcass to primal cuts to secondary cuts which ultimately ends up on your plate!

We love to call this process “FARM TO FORK”.

Not only are we able to provide cuts such as steaks and roasts but also mince, burger patties, various types of boerewors, bacon, parma ham and hickory ham to name a few.

Braaiwors vs Boerewors

We often have clients asking what the difference is between braaiwors and boerewors. The answer is that, by law, boerewors must be made from a minimum of 90% total meat ingredients and no more than 30% fat. The boerewors cannot have offal or MDM in the mixture. No such legislation applies to braaiwors where any type of meat and spices can be used.

The Bosheuvel Butchery also makes its own biltong and droe wors from our own C Grade cattle. Quality is very important to us and that is why we only use cows hand-picked from our herd for our biltong and droe wors.

BOSHEUVEL DELI



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The deli was built in order to provide our growing customer base with a friendly, country shopping experience right here on the farm. The deli sells all the products we produce right here on the farm such as beef, pork, cheese, preserves, spices and marmalades to the general public.

Operating hours for the deli are as follows:

| | |
|-----------------|---------------|
| Monday – Friday | 08h00 – 16h00 |
| Saturday | 08h00 – 17h00 |
| Sunday | Closed |

There are two ways in which to purchase our products from the deli, one is to stop past and browse the shelves and the other is to order via email. Simply email candice@pinzgauerbeef.co.za and a price list will be sent to you. Once you have chosen your specific cuts, email it back to Candice and your order will be placed with the butchery. You will be notified in writing as to the collection date of your order. It is as simple as that!! More opportunities lay in the future for the deli as we will be stocking honey, honey products and by-products by early 2013! Why not join in the fun!!

CATTLEMAN'S KITCHEN



Bosheuvel wanted to expand our reach to city dwellers and provide a truly “Farm to Fork” experience, so we decided to open The Cattleman’s Kitchen. The Cattleman’s Kitchen is a small farm restaurant that serves wholesome and delicious meals. At least 70% of the ingredients to the meals provided at the Cattleman’s Kitchen are grown or produced on the farm!! Now what other restaurant can boast that??

The Cattleman's Kitchen is open three days a week as follows:

Quiz Thursday's : R100.00 books you a seat at the quiz and a two course meal (either a starter and main or a main and dessert). Bookings are essential for our Thursday evenings and there is a cash bar available.

Cattleman's Steak Friday's : We will be open from 11am for lunch and dinner. Every Friday you will be able to select from a range of pre-cut steaks done to your specifications including T-Bones, Rump, Fillet, Sirloin, Wors and Pork Chops!!

Lazy Sunday's : We will be open from 11am for lunch. Bring your family along to the farm for a day out in the country. Bookings are essential and an a la carte lunch menu will be available on Sundays.

PINZGAUER PILSENER

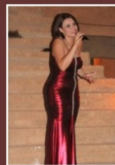


Bosheuvel introduced its own Craft Beer into the restaurant in February 2013. The Pinzgauer Pilsener, as we have lovingly called it, is brewed on the farm and available at our restaurant as well as in kegs for private functions.

The golden Pilsener is easy to drink and satisfies even the most discerning palate! Why not try out something different and pop in for a taste of the country.

VELVET & STONE DINNER THEATRE

BOSHEUVEL COUNTRY ESTATE
presents
'Annemarie'
Velvet and Stone



*A musical journey that will touch your soul
Original songs by 'Annemarie' and all your old favourites
Live piano and vocals*

Date 16th, 23rd and 30th March 2013
and 6th, 13th, 20th and 27th April 2013
Time 18h00 dinner
20h00 show
Cost R200 per person
Bookings Contact Candice PH 076 7507194
Price inclusive of 3 course meal

54 Glory Rd Nooltgedacht • GPS -26.024527° 27.896161°

Affectionately called “the most unique dinner theatre venue” by our patrons, Bosheuvel, in conjunction with ‘Annemarie’, run the “Velvet & Stone” dinner theatre every Saturday. For R200 you will be spoilt with champagne on arrival, a delicious three course meal and a magical show.

Call 076 750 7194 to book your space today!

INSTANT LAWN



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We have 25Ha of Instant lawn – kikuyu (*Pennisetum Clandestinum*), this has contributed to the growth on the farm, this helps for cow fodder and to supplying the industry. With us being 15km from Cresta shopping centre we are the largest supplier to the urban market.

Camps are divided into 2 Ha camps, here we rotate the cows first on the lands and then we utilise the mowers to groom the grass decks. Irrigation and fertilizing is vital and this contributes to the quality of our rolling lawns. We market the grass in square meters and can deliver and lay all around Gauteng.

ORGANIC COMPOST

This is probably the most important part of our self-sustainable and organic farming growth. Here we take all the spoils from the cow kraals, pig stys, organic waste, grass cuttings, saw dust etc...We apply the “Albrecht” principles of compost production. Sixty per cent is utilised back on the farm and the rest is sold off to the public. The site has a capacity of 2000 m² a year.

INDIGENOUS TREE NURSERY

As mentioned previously in this booklet, we propagate and plant around 100 trees around our farm every year. Our tree of choice is the *Acacia Galpinii* or Monkey Thorn Tree. The seeds fall naturally from the trees around the farm and start to germinate around August and September.

We simply dig up the germinated seeds and plant them into bags which grow for another year and a half before being planted permanently. A long wait but definitely worth it! These trees can also be bought from Bosheuvel directly.



BOSHEUVEL ESTATE

VENUE HIRE & CATERING



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Bosheuvel is proud to offer venues on the farm for hire for private and corporate functions. We also have venues that can be used for conferences for up to 40 people.

The venues for hire are as follows:

1. Carl Boardroom (maximum 8 people)
2. Silence Boardroom (maximum 50 people)
3. The Cellar (maximum 30 people)
4. The Atrium (maximum 100 people)
5. Kelley's View (maximum 20 people)
6. The Pool Deck (maximum 40 people)
7. Cattleman's Deck (maximum 120 people)
8. The Auction House (maximum 120 people)

We are also able to assist with your catering needs such as crockery, cutlery, table cloths, glasses as well as with the food itself! We are able to arrange your food requirements around the theme of your party and assist in any way we are able.

Come and enjoy your Christmas or corporate function at Bosheuvel, it is truly worth the experience!

HERB & VEGETABLE PROJECT

This year we decided to try something a little different. We already had a few herbs growing wildly on the farm but we wanted to take it a step further and become sustainable in the herb and veggie department. Already having the facility for this, we have planted no less than 24 types of herbs and vegetables! These are only the Spring/Summer seeds and we will be able to harvest between end November and beginning December for sale in the Deli.

The seeds that we use are all organic and thus we are able to retain some of the seeds from the already ripened veggies/herbs to reuse next season. Here are some of the plants we are cultivating:

Cherry Belle Radish, Fordhook Swiss Chard, Garlic Chives, English Rape, Roma Tomato, Italian Parsley, Watercress, Red Basil, Cape Spitz Cabbage, Black Beauty Eggplant, Rocket, Baby Spinach, Savoy Cabbage, Red Creole Onion, Green Pepper, Red Pepper, Sweetcorn, Spring Onion, Jalapeno Pepper, Red Carrot, German Chamomile, Parsley, Habanero Pepper, Basil, Cayenne Pepper, Thyme, Purple Turnip, Detroit Beetroot and many, many more.

BEE LOGIC HONEY

Bees are integral in any farming operation, we have 5 hives located on the farm and are expanding as we acquire more roaming bees. We work according to SABIO principals and also manufacture all hive accessories.

CARPENTRY

Due to the fact that we are involved also in the building and demolition industry we have had a lot of access to recyclable materials. Wood is part of the spoils and we take full advantage of this opportunity. We have a small qualified Carpentry staff that utilise their skills to manufacture all types of furniture and other wood products.

We manufacture tables, benches, shelving, bee hives, owl box's, cutting boards, biltong choppers, ottoman's with cow hide coverings and build to order....

CITY FARMER MEMBERS

Mitch and Juanita van den Bos – Bosheuvel Pinzgauer Stud
Jevan and Elfi Frylinck – Unterberger Pinzgauer Stud
Candice Shelley – Coltrane Pinzgauer Stud
Bronwen Talbot – Talbot Bloodline Stud
Neil and Sonja Yates – Lambo Pinzgauer Stud
Adriaan Smit – Great Oaks Pinzgauer Stud
Jan Visser – Jan Visser Stoet
Basie Viviers – Rooifontein Stoet
Tappe Henning – M5 Pinzgauer Stud
Johan Visser – Musculin Pinzgauer Stud
Michael and Jean Tinniswood – Tinniswood Pinzgauer Stud
Danny and Marc Odello – Tongue-in-Cheek Pinzgauer Stud
Eddie and Alex Visser – A & E Pinzgauer Stud
Jonathan Kekane – Kekane Pinzgauer Stud
Robbie Pittroff – Pittroff Pinzgauer Stud
Shaun and Rene Senekal – Senekal
Luyolo Mateza – Nala Matika Pinzgauer Stud
Andrew Winstone – Winstone Pinzgauer Stud
Andrew Weinberg – Cows R Us Pinzgauer Stud
Philip Ward – Ward Pinzgauer Stud
Marius Swanepoel – Benfien Pinzgauer Stud
Ockert le Roux – Red Velvet Pinzgauer Stud
Boer Schoeman – Caru Stoetery
Ali Mothlabane
Thabang Monametsi
Dale Wheeler
Mariana and Inge Neumann
Langa Simela
Muzi and Mmakeng Dhlomo

Pinzgauer Overview



Understanding Stockmanship and the Breed

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Pinzgauer Cattle are a dual purpose cattle breed from the Pinzgau region of the federal state of Salzburg in Austria. They are distinctively coloured with chestnut brown sides and white back and underside. They can be naturally polled. The breed is classed as endangered. According to genetic and morphological studies, the Pinzgauer cattle breed is most closely related to North German lowland breeds.

The Pinzgauer was first referred to as a breed in 1846, and prior to this called "Pinzgauer Fasel" or "Pinzgauer Schlag." They were originally bred for milk, beef, and draft work. In the 19th century, they were bred into strong stock for work on farms, at breweries, and in sugar-beet areas. In its heyday, the Pinzgauer became the most popular cattle breed in Austria-Hungary, subsequently expanding through Eastern Europe. The Bavarian Pinzgauer Cattle Breeding Association was founded in 1896. By December 1890, the Pinzgauer population had grown to 101,880 in Bavaria. The Pinzgauer breed has a naturally polled type, the Jochberg Cattle. Now that Pinzgauers are not yoked, and the hornless breed is best adapted to modern husbandry.

The animals are auburn in colour. A luscious chestnut-colour is the breeding target. Black animals have occurred, but rarely, and were once seen as a curse. After 1900, black bulls were removed from the breeding system, and the black colour vanished. All Pinzgauers have the breed-typical white pattern in common: a broad white stripe lengthwise along the whole back. The abdomen, chest, udder, and tail are white as well. The weight of cows ranges from 600 to 700 kg, and cows average 137 cm in height. Bull weight ranges from 1,000 to 1,100 kg, and bull height is 147 cm on average.

Milk yields:

| Herdbook cows | No. of cows | Milk kg | Fat % | Fat kg | Protein % | Protein kg |
|--------------------|-------------|---------|-------|--------|-----------|------------|
| 1st Lactation | 2.140 | 4.697 | 3,90 | 183 | 3,31 | 156 |
| 2nd Lactation | 1.532 | 5.420 | 3,91 | 212 | 3.30 | 179 |
| 3rd Lactation | 1.127 | 5.732 | 3,90 | 223 | 3,26 | 187 |
| from 4th Lactation | 2.118 | 5.911 | 3,89 | 230 | 3,23 | 191 |
| all Lactations | 6.917 | 5.398 | 3,90 | 210 | 3,27 | 177 |



Easy Calving and Strong Mothering



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Early maturity is also evident in the Pinzgauer female. Average age at puberty is between 305 and 340 days. At one year of age, most heifers have been cycling regularly for months and are ready to conceive early in the breeding season. Optimum breeding weight is easily achieved with proper management. The "first calf" Pinzgauer exhibits strong mothering instincts paired with exceptional milk production. It is rare to find a Pinzgauer that will not accept her first calf or produce sufficient milk.

The Pinzgauer female is generally easy calving, with average birth weights of ± 27 kgs in heifer calves and ± 32 kgs for bull calves and a general range of 26 – 34kgs. Careful selection of low birth weight sires for heifers will ensure a vigorous first calf and start a long, productive life. Longevity is expected as many cows continue calving regularly past 16 years of age, easily raising big, strong calves. A mature Pinzgauer cow weighs from 1200 - 1500 pounds (544 - 680 kg) and weans a calf weighing 272 - 363 kg. Pinzgauer calves grazing with their dams with no additional feed maintain a WDA (weight per day of age) of over 1.13 - 1.31 kg/day prior to weaning. A strong mothering instinct, high milk production and calving ease make Pinzgauer cows an efficient addition to any herd. Careful selection for both meat and milk production has resulted in a female that maintains herself well enough to rebreed early in the season and produce enough milk to wean a heavy calf. Well-attached udders with good teat formation are also traits of the breed.

The milk productivity of Pinzgauer cows can be, on average, in excess of 8800 pounds (4000 kg) of milk with one of the highest butterfat contents in the beef business. The good capacity for eating large amounts of food, good temperament, maternal instinct and remarkable fertility are important elements for justifying using the Pinzgauer breed also for breeding nursing cows. That is why they are such efficient cows. Pinzgauers are maternally strong, with characteristics complementary to terminal breeds. Milk production, handling ease and longevity make them practical in both purebred and commercial operations.



Pinzgauers In Southern Africa



Meer Vleis Per Hektaar
More Meat Per Hectare

The ancestors of the Pinzgauers first came to the alpine, central European area around 400 to 600 BC with Celtic immigrants who settled in this area for its salt and green pastures. The Celts developed into exceptional herdsman and more than 1500 years later, when the Celts were long gone, their cattle still was popular with Bavarian and other migrants for their hardiness and willingness to work. Around 1600 a trader reported about trading with "Pinzger Bulls". The Pinzgauer cattle of today were known under their regional names until the 19th century. It was in 1846 when the name "Pinzgauer" was first officially used for the whole breed. In 1856 the Pinzgauer attracted international attention for the first time at the World Exhibition in Paris where 7 of the 12 cattle shown were awarded major were first brought into Southwest Africa (Namibia) in 1902. The South African farmers were impressed with the Pinzgauer's adaptability and qualities and soon large numbers of breeding cattle were on their way to South Africa. The Pinzgauer Cattle Breeders' Society of South Africa affiliated with the SA Stud Book and Livestock Improvement Association (SASBLIA) in 1962. At the time there were about thirty breeders with more than 2 000 registered cattle. It is also interesting to note that in 1967 this Society decided on compulsory participation in the National Beef Cattle Performance Testing Scheme (NBCPTS). It was the first breeders' society to take this decision. The breed proved to be a phenomenal success under the harsh local conditions, to the extent that South Africa now has the two largest Pinzgauer herds of full blood Pinzgauers in the world. The terrain and climate in Africa could not be more different to those of the original native Alpine regions.



Mr Silence and his happy brood!



Why Pinzgauers?

Meer Vleis Per Hektaar
More Meat Per Hectare

Even though the Pinzgauer is a Dual Purpose breed, here in South Africa it is mainly bred for beef. Pinzgauers are highly fertile. Heifers are early maturing and calve at an early age, mostly before they are 30 months old. Obviously, the most important economic factor in any breeding program is reproduction. When it comes to male fertility, Pinzgauers possess the two most important qualities in a breeding bull: high sperm count and libido. Pinzgauers are well known for their longevity. Bulls continue to breed up to 11 to 12 years of age. Their strong legs and hard dark hooves carry them through many successful working seasons. Cows however, breed up to the age of 16 to 18 years, but cows breeding up to 21 years of age are no exception. Pinzgauer breeders participate regularly in Phases C and D testing at the National Beef Cattle Performance Testing Scheme (NBCPTS) in the selection of suitable breeding stock for future generations. Bulls perform in the higher categories at the central performance testing stations and always gain in the region of 1900g or more per day, while maintaining a feed conversion ratio (FCR) of 5:1 and better. In the 2006 testing period the Pinzgauers rated the best out of 21 breeds tested with an average ADG of 2.012 and FCR of 5.37 with a final weight of 499kg.



New members taking part in Stockman's Day on the farm.



Visited by the MEC of Agriculture
Nandi Mayathula-Khoza

PinZ²yl Overview



An ambitious breeding project was independently started a few years ago by three leading cattle breeders. Paul Bester from ZZ2 Mooketsi, Dr. Piet Prinsloo from Mookopong and Hardus Steenekamp from Steenbokpan, all started crossing Pinzgauer bulls. Fate recently brought these ambitious men together who, realizing their common goal, decided to join forces and form a new breeder's society. A joint decision was made to call the new breed the PinZ²yl.

The name refers to the Pinzgauer origins of the breed as well as ZZ2 and Mr Tommie van Zyl, CEO of the company, who is acting as a sponsor of the project. The founder breeders decided to call in professional help from the onset, Professor E.C. Webb and Dr Estie van Marle-Koster, department of Animal and Wildlife science at the University of Pretoria, was contacted and asked to do a study on the new breed. They will assign MSc (agric) students to the project. The students will write a thesis on the production capability of the PinZ²yl. The thesis focus will be on comparisons between the two parent breeds and the new synthetic breed. The thesis results will direct the PinZ²yl society towards breeding priorities. The PinZ²yl cattle genetic composition is aimed at combining the hardiness and fertility of the indigenous Sanga with the production capabilities and carcass traits of the Bos taurus. The PinZ²yls is a veld breed with low maintenance and management cost. The PinZ²yl also retains the beautiful and valuable hide.

First impressions of the breed looks very promising, and lacking proper statistical analysed data one can only go on the impressions of the experienced men who on a daily basis work with the new breed. According to Thami Ramothwala, PinZ²yl herd manager at ZZ2, the PinZ²yl cattle are, compared to the other breeds on the farm, more tick resistant and get sick less frequently. He also states that the PinZ²yl's manage to keep their condition even in the absence of lick during winter. According to Paul Bester, General Manager, Cattle Division of ZZ2 the PinZ²yl is a functional efficient breed, the cows are veld adapted with low maintenance needs and should be able to adapt in any environment. According to him the PinZ²yl will become a breed to be reckoned with in future.



Why Do We Show?



Meer Vleis Per Hektaar
More Meat Per Hectare

Since the early times, shows have played a significant role in the evolution of livestock.

Appearance and performance ought to be integrated, because stud animals should not be sold solely on their performance figures. The ideal combination for a superior animal would be visual appeal, good performance and a reputable pedigree. Shows and judging are valuable resources in this regard and they should not be negated by ignorance, scepticism and an unwillingness to accept the facts.

Although shows are not the only marketing tool for stud breeders, they are a powerful marketing platform that provides excellent exposure and publicity for a herd and a breed.

Shows moreover offer breeders the opportunity to interact with other breeders and experts, exchange management and breeding ideas, and familiarise themselves with their breed and the needs of the industry. At a show breeders can evaluate the animals of other breeder's ad compare them with their own, observe how the animals are judged by experts and hear the judges' comments and reasons for their choices and grow wiser in the process.

A further underlying value of shows for breeders is that many breeders' societies aim to improve the general quality of animals in South Africa. They realise that an animal which meets the breed standards is more likely to be an efficient producer. The two most important steps for breeders, particularly beginners, who intend to participate in shows, are the selection of animals and their subsequent preparations for a show.



Mr Martin Seyffert judging at the Spring Show



Bosheuvel Overview



Meer Vleis Per Hektaar
More Meat Per Hectare



It has only been a great pleasure to be part of the Pinzgauer family of breeders. Ever since my wife Juanita and I made the decision to start with cattle back in 2003 we have grown our heard from 10 cows to a stud heard of 140.

We originally decided on this dual-purpose breed, and to then focus on the production of good quality beef. With information freely available on the web we noted that the beef quality in tenderness and marbling was of the highest quality in the world. The past 10 years have only been a pleasure since we have started to see great demand for the breed. We have started to see other breeders who would like to cross breed with our genetics grow, they implore the milk qualities in the genetics and have proven to deliver greater weaning weights on the day of sale to the feedlots.

We have witnessed the Pinzgauer breed growth over the past few years and are happy to see the enthusiasm that has been generated amongst all the new breeders. A big thank-you to G4 Genetics effort to bring the breed forward by supplying new members with the best genetics available in SA. With Mr Silence our prize bull who is shared in our syndicate consisting of ZZ2 and Flip van Zyl (Silence Genetics), we are showing all in South Africa that we are serious with our breed.



The Opportunities



**Meer Vleis Per Hektaar
More Meat Per Hectare**

On the farm we have given the opportunity to new breeders to facilitate their herd until they have acquired their new farms or land to carry their herd. We have approached the breed on business principals and if a certain cow or bull is not performing it is removed from the herd.

Farming with beef cattle is a long-term project and has a lot of initial investment. The facilities on our farm have also been upgraded and have the capabilities to hold Phase D Bull Trials, artificial insemination, embryo flushing and auctions.

Our fellow breeders are a wealth of knowledge and guidance when it comes to dealing with the development of the Pinzgauer breed in South Africa and the rest of the integrated affiliated Pinzgauer associations in and around the world. In our area we have established a study group called the "Bosheuvel Study Group", who meet regularly to promote our Pinzgauer interests.

In December 2005 I had the privilege to travelling to Austria and seek the origin of the Pinzgauer and see what genetics was available to compliment the South African Pinzgauer breed. I was well received by both farmers and association management who took time out to travel the length of the Pinzgau valley.

The Nampo agricultural show has been very successful to the breed in the past nine years. Great interest from commercial breeders requiring heavier weaning weights at the shortest time span. We were also told at the time that the Pinzgauer breed were very prone to delivering twins, we have experienced two sets in the past 2 years and what a pleasure. In 2009 the breeders around South Africa embarked on a road show all around South Africa. We started with the Vryburg Show held at the end of April. There we received accolades for the bull Mr Silence and cows respectively. In May we were in Bloemfontein for the Top Free State Agri Show. Here we took the interbreed with the bull and cows that were shown there. In June we found ourselves at the Royal Show hosted in Pietermaritzburg.

Mr Silence won the "Gold Cup" interbreed amongst 10 other top breeds in South Africa. Our cows and groups did just as well. In August we were in Thabazimbi and there again we won the show in most classes. September was the cherry on the top. Mr Silence took the interbreed cup at the Pretoria Show. This is definitely a milestone in the breeds' progress in South Africa. This is the first time in South Africa that a bull won both the biggest cattle shows in South Africa.

Due to recent demand for niche milk products Bosheuvel has embarked on an extensive milk to cheese project. Since Pinzgauer milk has a high butterfat and protein value, it lends itself to delivering a unique product to produce exotic cheese.

We will continue to grow with the Pinzgauer breed and we look forward to prosperous future ahead.

Mitch van den Bos
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www.sa-pinzgauer.co.za



Bosheuvel Options Business Plan



Meer Vleis Per Hektaar
More Meat Per Hectare

The aim is to allow like-minded people the opportunity to grow a successful Pinzgauer stud and to learn about cattle. At Bosheuvel we have put together a hosting plan that will facilitate the hosting process. The new prospective breeder will have to register with the SA Stud Book and The Pinzgauer Breeders Association (cost of about R2200.00).

Prices for both heifers and bulls are on request. It is requested that new breeders get involved with the showing of cattle where needed around South Africa (Pretoria, Vryburg, Royal, local shows). When showing cattle there are extra costs involved, this should be seen as a marketing exercise for the breeder.

Costs involved:

At a monthly rate of R181.00 ex vat per cow/bull paid up front for 6 months (January – June and July to December).

This fee covers:

1. Veld feed and vegetables (if available)
2. Herd management
3. Herd health
4. Usage of the farm facilities
5. Herd security
6. Stud Book management
7. Access to the farm 24/7 (R120.00 to be paid for a remote for the gate)
8. Fees escalate at $\pm 10\%$ per year

Calves up to weaning (6 months) are charged at R60.50 ex vat per head paid up front for six months. During winter we need to get a minimum of 2 round bails per animal as supplement, bails cost about R400.00 per bail. Stud bulls are available on the farm from different breeders, a cover fee of R1500.00 ex vat per cow. Should a vet be required for emergencies, this account will be for the breeder.

Time lines:

| No | Action | Time | Age |
|----|----------------------------|------------------------|-----------|
| 1 | Acquire heifer | (± 18 months old) | 18 months |
| 2 | AI/Put with bull | (3months) | 21 months |
| 3 | Gestation to birth of calf | (9months) | 30 months |
| 4 | AI/Put with bull | (3 months) | 33 months |

*The cycle repeats itself again.....The breeder should focus on a calf a year.

Bosheuvel recommends groups of heifers/cows to be purchased in groups of 5, 10, 15, 20....as a two in one.

Note: Bosheuvel will not be held liable for any loss of cattle or property due to theft, illness or other acts of God.

OPSOMMING VAN GEMIDDELDE GEWIGTE VAN VERSKILLEND BEESRASSE

*SUMMARY OF AVERAGE WEIGHTS / BREED

ADG Average Daily Gain

FCR Feed Conversion Rate

| Beesras | Afstammeling | KALF A | KALF B | KALF D | KOEI | KOEI | KOEI | KOEI | BU L | BUL | | BU L | | | | | Beesras |
|--------------------------------|---------------------------|-----------|---------------------------------|--------------------------------|---------------------------|------------------------|--------------------------|---------------------------------|-------------------------|--------------|-------------------|----------------------|-------------------|-------------------|-------------------|--|-------------------|
| | | Geboorte | Spee n 205 dae Melk | 18 Maand e 540 dae | Eerst e kalwi ng | Kalf interv alle | Gewi g kalwi ng | Verhou ding kalf/koe i | Fin ale gew ig | ADG gewig | Ran g- orde | FC R gew ig | Ran g- orde | Ran g- orde | Ran g- orde | | |
| | | Kg | Kg | Kg | Maan de | Dae | Kg | % | Kg | Gram/ dag | | Kg | | | total | | |
| Afrikaner | | 32 | 191 | 294 | 37 | 448 | 476 | 41.70 | 361 | 1350 | 21 | 6.31 | 19 | 40 | 19 | | Afrikaner |
| Afrisim | Afr 50 % Sim 50% | 38 | 231 | 316 | 24 | 431 | 496 | 45.90 | 470 | 1629 | 17 | 6.42 | 21 | 38 | 18 | | Afrisim |
| Angus | | 35 | 219 | 373 | 31 | 417 | 515 | 44.40 | 469 | 1885 | 6 | 6.09 | 15 | 21 | 3 | | Angus |
| Bonsmara | | 36 | 217 | 328 | 32 | 414 | 503 | 44.30 | 438 | 1734 | 11 | 5.97 | 12 | 23 | 10 | | Bonsmara |
| Boran | | 29 | 200 | 295 | 36 | 469 | 420 | 47.90 | 363 | 1370 | 20 | 5.71 | 4 | 24 | 11 | | Boran |
| Braunview | | 38 | 238 | 350 | 32 | 452 | 517 | 42.20 | 492 | 1822 | 8 | 6.29 | 18 | 26 | 12 | | Braunvie w |
| Charolais | | 42 | 232 | 387 | 35 | 430 | 630 | 37.70 | 492 | 1972 | 1 | 5.68 | 2 | 3 | 1 | | Charolais |
| Dexter | | 24 | 151 | 0 | 28 | 367 | 305 | 54.90 | 259 | 1114 | 24 | 5.70 | 3 | 27 | 13 | | Dexter |
| Drakensbe rger | | 35 | 202 | 308 | 36 | 441 | 499 | 42.80 | 425 | 1679 | 15 | 5.85 | 8 | 23 | 10 | | Drakensb erger |
| Gelbview | | 36 | 217 | 339 | 32 | 428 | 530 | 42.50 | 492 | 1944 | 4 | 5.93 | 10 | 14 | 7 | | Gelbview |
| Hugenote | Afr 40 % Charo 60 % | 36 | 210 | 295 | 37 | 477 | 500 | 42.30 | 458 | 1710 | 14 | 5.75 | 5 | 19 | 7 | | Hugenote |
| Nguni | Sanga | 25 | 155 | 230 | 31 | 404 | 367 | 42.00 | 338 | 1284 | 22 | 5.88 | 7 | 29 | 14 | | Nguni |
| Pinzgauer | | 37 | 216 | 327 | 37 | 430 | 533 | 45.00 | 468 | 1949 | 3 | 5.63 | 1 | 4 | 2 | | Pinzgauer |
| Pinz2yl | | 0 | 0 | 0 | 0 | 0 | 0 | 0.00 | 0 | 0 | 0 | 0.00 | 0 | 0 | 0 | | Pinz2yl |
| Red Poll | | 36 | 221 | 350 | 31 | 402 | 497 | 47.70 | 442 | 1578 | 19 | 6.76 | 22 | 41 | 20 | | Red Poll |
| Romagnol a | | 41 | 246 | 408 | 36 | 455 | 642 | 36.40 | 510 | 1912 | 5 | 5.95 | 11 | 16 | 6 | | Romagnol a |
| Beefmaste r | | 34 | 223 | 351 | 32 | 431 | 488 | 47.30 | 452 | 1803 | 9 | 6.09 | 15 | 24 | 5 | | Beefmast er |
| SA Hereford | | 36 | 204 | 342 | 33 | 398 | 540 | 41.00 | 475 | 1858 | 7 | 5.75 | 5 | 12 | 4 | | SA Hereford |
| Sanganer | Afrikaner Nguni | 28 | 176 | 243 | 33 | 440 | 407 | 51.50 | 317 | 1190 | 23 | 6.97 | 24 | 47 | 21 | | Sanganer |
| Santa Gertrudis | Bram 38% Shorthorn 62% | 36 | 226 | 341 | 34 | 439 | 523 | 44.10 | 454 | 1783 | 10 | 5.76 | 5 | 15 | 8 | | Santa Gertr |
| Senepol | NDama / Red Poll | 35 | 218 | 314 | 36 | 449 | 0 | 0.00 | 451 | 1678 | 16 | 6.06 | 14 | 30 | 15 | | Senepol |
| Shorthorn | | 36 | 225 | 340 | 35 | 403 | 491 | 45.50 | 432 | 1597 | 18 | 6.78 | 23 | 41 | 20 | | Shorthorn |
| South Devon | | 38 | 222 | 341 | 36 | 398 | 518 | 44.20 | 491 | 1912 | 5 | 5.80 | 6 | 11 | 6 | | South Devon |
| Sussex | | 37 | 221 | 368 | 34 | 416 | 566 | 40.80 | 429 | 1721 | 12 | 6.16 | 17 | 29 | 14 | | Sussex |
| Tuli | | 31 | 188 | 291 | 35 | 421 | 453 | 43.00 | 399 | 1592 | 19 | 6.14 | 16 | 35 | 17 | | Tuli |
| Verskillende statistiek | | | | | | | | | | | | | | | | | |
| Brahman | | 31 | 200 | 351 | 0 | 0 | 0 | 0.00 | 491 | 1912 | 5 | 5.80 | 6 | 11 | 6 | | Brahman |
| Brangus | | 31 | 199 | 404 | 33 | 450 | 488 | 0.00 | 447 | 1717 | 13 | 5.92 | 9 | 22 | 9 | | Brangus |
| Limousin | | 37 | 214 | 379 | 37 | 505 | 582 | 0.00 | 0 | 0 | 0 | 0.00 | 0 | 0 | 0 | | Limousin |
| Simbra | Simm Brahman | 36 | 235 | 375 | 0 | 453 | 0 | 0.00 | 467 | 1712 | 14 | 6.36 | 20 | 34 | 16 | | Simbra |
| Simentalle r | | 40 | 241 | 409 | 33 | 474 | 0 | 0.00 | 485 | 1954 | 2 | 6.02 | 13 | 15 | 8 | | Simentall er |

Bron: Beef Breeding in South Africa Michiel M Scholtz

MAP TO BOSHEUVEL COUNTRY ESTATE

54 GLORY ROAD
NOOITGEDACHT
S 26° 01.521 E 027° 53.651
OWNER – MITCH VAN DEN BOS – 082 553 2846

