



# The Linc 2022 Edition



Content from Lincoln Red Cattle Society Members from across Australia

# Lincoln Red Cattle Society Australia

Lincoln Red Cattle Society Aust. Board Members 2022/23

Guy Bennett (President)  
Neil Derrick (Vice-President)  
Jann Dixon-Hughes (Treasurer)  
Richard Dixon-Hughes (Secretary)  
Richard Turner (Director)  
Janice Johnson (Director)

Josephine McGrath Weber (Registrar and Executive Officer)

## Welcoming New Members!

The Lincoln Red Cattle Society Australia is happy to welcome new members Paul and Leanne Tanner. Paul and Leanne have started to establish their stud "Tanbla Stud Park" in Nannup, WA. They have purchased two registered females from Tone Park.

Best of luck for the future of breeding Lincoln Red!

## Office Contacts

For all registration and Society needs, please contact Josephine at the Lincoln Red Cattle Society Australia office

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# President's Report

Dear Lincoln Red Members,

I would like to start my first report as President by thanking Jann Dixon-Hughes for her many years of service to the society as President. When I first got involved with the Society (2009), Jann was elected President. Jann held that position until she stepped down this year. A tremendous achievement. One which the Society is grateful for.

I would like to thank my fellow board members for the opportunity to hold this position. I feel it is a great honour. We may be a small cattle society, we are also a cohesive unit with common goals.

Just remember to register your calves.

We have enjoyed a wet and cool year here on the East Coast and although cattle prices have eased a little I feel the industry will be quiet stable for the foreseeable future.

I would like to thank Josephine for ongoing support . we feel you have our interests at heart.

I wish everyone a safe and happy Christmas and a fantastic New Year.

Guy Bennett

The year letter for 2023 is U



# Vale Dr John Dixon Hughes

20 April 1926 - 14 September 2022

Dr John Dixon Hughes was a honorary Life Member of the Lincoln Red Cattle Society (Aust.).

He will be remembered for breeding prize-winning Lincoln Red cattle and dedication to the breed and Society.



*Flowers gifted to the family on behalf of the Lincoln Red Cattle Society*



# Adelaide Royal Show

Luke and Kay-Dee Menz of "Four Winds" entered one heifer in the Adelaide Royal Show.

The heifer was entered in the 18-24 month class and was handled by a friend. By default, the heifer was awarded Senior Champion and Grand Champion. The judges commented on how she has good feet and a very strong top line.

They hope in the new year to attend more shows with more cattle.

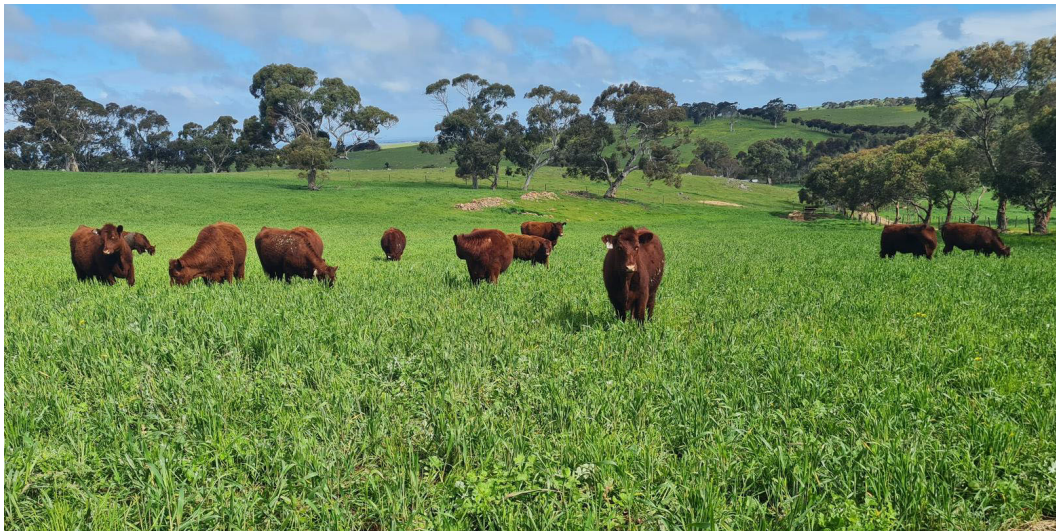


*Four Winds heifer at Adelaide Royal Show.*



# Expanding the Herd

Luke and Kay-Dee Menz of "Four Winds" purchased ten Lincoln Red heifers from fellow Lincoln Red Society member and board member, Neil Derrick of Osterley in Western Australia. Luke reports that the stock travelled well to South Australia with no injuries. The heifers are now thriving on the green pastures on their property. Luke and Kay-Dee are excited for the future as to what these heifers can produce, and the opportunity for Four Winds to expand.



*Heifers bred by Osterley in WA enjoying their new home at Four Winds in SA.*



# Lincoln Red Around the Country

## Nethercote, NSW



Newly purchased bull to be used as main stud stock bull at Ferndale operated by Guy Bennett in Nethercote, NSW.

## Erica, VIC



Cattle from Erica Park, operated by Robert Ellen, Erica VIC



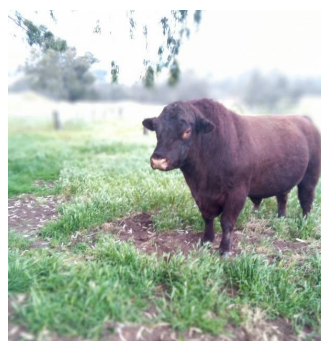
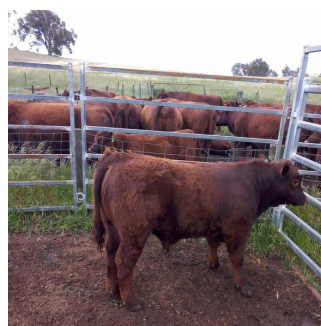
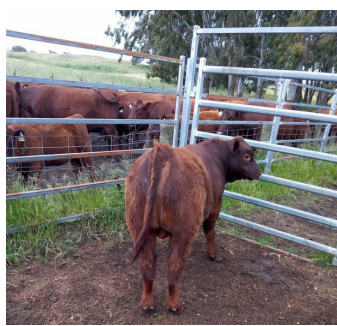
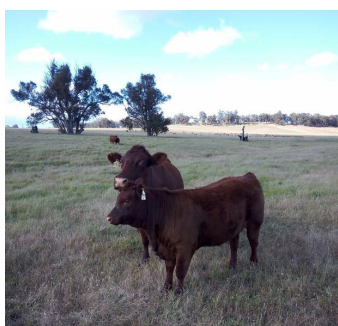
# Boyup Brook, WA



*Cattle from Tone Park, operated by Richard and David Turner, Boyup Brook, WA.*  
This is a selection of 18 month old bulls available for sale in early 2023. They are all sired by Tone P23, son of Hybarn Storm (AI from UK). Any interest, please contact David Turner 0475 603 881 [toneparkfarms@gmail.com](mailto:toneparkfarms@gmail.com)

At Tone Park in Western Australia we are experiencing a very good season with late spring rains filling the dams, producing plenty of hay and dry grass for the summer. Recently on the farm we preg tested our heifers which were mated over a eight week window due to calve the middle of March. We ended up with 102 out of 125 all which were mated to our own Lincoln Red Bulls. The aim is to steadily increase the cattle numbers, currently at 230 mature females and decrease merino sheep numbers. Over the coming weeks we will commence our harvesting of canola and cereals followed by weaning of calves, and commencement of feedlotting the heavier calves for the local market.

Wishing all our fellow Lincoln Red breeders a Happy Christmas and New Year and hoping the season over east return to some normality.



*Cattle from Osterley, operated by Neil Derrick, Boyup Brook, WA.*

# Tops for Taste and Tenderness! Selling Lincoln Red Beef

We have had a very full year with markets in Sydney and Gosford. The market we were attending at Taylor Square ended mid-year and then we were invited to attend another weekly market on Saturdays at Kings Cross which is near the El Alamein Fountain. We continue to attend the Gosford City Farmers Market at Gosford Showground on Sundays.

We have put through over 70 cattle, over 130 lambs about 100 ducks, way too many duck eggs to keep track of and our pies, including duck pies, sausage rolls and pasties would be in the many 1000's, litres of tomato and BBQ sauce and many miles covered!

The Lincoln Red beef that underpins our product range has been consistently tender and flavoursome under sometimes pretty adverse conditions. The marbling carries the meat through the range from top cuts to stewing steak and allows quality flavourful pies which are very popular. For a totally grass fed product that is not at all supplemented we get really good consistent eating quality.

Our client base expresses great appreciation for the quality of meat that we have provided for nearly 14 years through droughts, fires and floods!

This proves that Lincoln Reds really are 'Tops for taste and tenderness'!

Hope everyone has a great Christmas and New Year.

Best wishes  
Peter and Jann



*Market set up*



# Beef Cheeks in Red Wine

## Ingredients

*Recipe courtesy of Steak School by Stanbroke*

3 tbsp olive oil  
1.5kg beef cheeks (4 large or 6 small cheeks)  
1 onion (white, brown or yellow), roughly diced (about 1 cup)  
1 celery stalk, roughly diced (about 1 cup)  
1 carrot, roughly diced (about 3/4 cup)  
4 garlic cloves, minced  
6 fresh thyme stems (or 1 1/2 tsp dried thyme leaves)  
4 bay leaves, dried (or 3 bay leaves, fresh)  
1 cup beef stock  
2 cups red wine  
2 – 3 tsp salt  
Black pepper

## Method

1. Cut off any bits of fat on the cheeks and pat dry with kitchen paper. Season all over with salt and pepper.
2. Heat 2 tbsp of the olive oil in a large heavy-based pot – or casserole dish with a lid – on high heat. Sear the beef cheeks on each side until nicely browned. If your pot is not large enough, work in batches rather than crowding the pan. Remove beef cheeks onto a plate, and cover loosely with foil to keep warm.
3. Turn down the heat to medium and heat the remaining 1 tbsp of olive oil. Add garlic, onion and carrots. Sauté for 3 minutes until the onion is becoming transparent, then add the celery and sauté for a further 3 minutes.
4. Pour the wine into the pot containing the onion mixture, and stir, scraping the brown bits off the bottom of the pot. Bring to simmer for 1 minute.
5. Add remaining ingredients, starting with a pinch of salt and pepper.
6. Put lid on and cook on the stove on medium to low for 2 to 2 1/2 hours or in the oven at 160C for 3 to 3 1/2 hours until the cheeks are very tender. Turn at least once during cooking.
7. Remove beef cheeks from the pot and remove the thyme stems and bay leaves.
8. Use a handheld stick blender to puree the braising liquid into a smooth sauce. It will change from dark brown to a lighter brown colour.
9. Bring the sauce to simmer over medium heat and simmer until it turns darker brown and reduces by about a quarter into a gravy consistency. This should take 3 to 5 minutes.
10. Remove from heat, return beef cheeks to the sauce, and cover to keep warm. Serve with mash potato, bread or fresh pasta.



**STANBROKE**