



# NEWSUPDATE

JUNE 2011



The boys at Ken and Kirsty Shaw's property

## IN THE CLASSROOM

### FARM FIELD DAY

Senior and junior cadets took part in the Beef and Lamb New Zealand's Monitor Farm Field Day, held at Ken and Kirsty Shaw's Elmore Station.

Junior cadets learned the importance of the relationship between the farm, his land, his stock, his industry representatives and what drives the meat industry. Senior cadets received insight from meat industry experts, and everyone learned a key lesson – simple practices done well return good results. Many thanks to Ken and Kirsty and Beef and Lamb New Zealand for giving our cadets a great learning experience.

### MEAT WITH GRANT ALLEN

Ovation's regional livestock manager Grant Allen provided valuable insight into the meat industry during his visit in May. He shared some of his 40 plus years of experience with the cadets, who were particularly interested in how farming practices have had to change as a result of indirect influence from the consumer both nationally and internationally. They learnt they will need to adapt their farming practices to meet standards of excellence the consumer has come to expect.

Thank you to Grant and Ovation for setting a great example for our cadets.

### WATER WORKS

Iplex Pipelines representatives Rory Learmonth and Peter Carswell recently came to Waipaoa to give cadets expert advice about water systems. After learning how Iplex products are integrated in water systems and how different types of water lines were used for different farm situations, the boys were set to task. They designed a water system with friction and pressure tables firstly in the classroom, and later turned these designs into models outside.

Thanks to excellent tuition by Rory and Peter, cadets finished the task without any breakdowns.

Iplex – thank you for an informative, fun day.

## ON THE FARM

As usual, it's been a busy few months here at Waipaoa, and a very educational few months at that. The cadets have been shown the importance of good farm practices leading to high farm productivity at a Beef and Lamb field day at Ken and Kirsty Shaw's Matawai farm.

Grant Allen from Ovation visited and gave the boys an insight into how the meat industry has evolved over the years.

The learning didn't stop there – the boys now know all the ins and outs of water systems thanks to a coaching day from Rory and Peter at Iplex Pipelines. Apart from bringing along more products than you'd see in a farm merchandise store, they brought a wealth of knowledge.

The lads also had to fend for themselves on the cooking front as our own resident master chef Leigh enjoyed a well-deserved break from the kitchen. Not to fear, they stepped up and have even given you a couple of recipes to try out.

Looking forward, the juniors are doing a tractor and chainsaw short course, which is a refresher of the safety course they did at the start of the year. This will be followed by a workshop on pasture production with Joanne Aymes from PGG Wrightson.

The seniors are working on a meat production workshop which will later lead to financial analysis and a full farm managers report.

Until next time,

**Laurence Burkin**



Todd and Flirt eyeing up the competition

## OTAIRI DOG TRIALS

Senior cadets James Hurley, Todd Candy and Mark Bengston travelled to the Otairi Dog Trials in Hunterville at the end of April. They had the opportunity to run their dogs alongside cadets from Smedley and Otawhiti training farms. Todd's long head with young Flirt stunned the locals as he earned second place with a 92.5 score in the Maiden class.

It was an awesome weekend all round and well worth the trip.

**Diary note!**  
Graduation this year  
is Sat Dec 17

## NOTICE

Applications are now open for 2012 cadetships and close on Aug 12. New cadet interviews will be held Sept 2. Visit our website [www.waipaoatrainingtrust.com](http://www.waipaoatrainingtrust.com) to download your application form.

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Waipaoa Station cook Leigh

## OUT THE COOK'S WINDOW pt.1

Evening meals are always boisterous. The boys are hungry and there is a pecking order at the food counter - seniors are always first. Around the table there is a lot of laughter and chatter about the trials and triumphs of the day. It is often at this time the "Wally of the week" is found out and he may stand and take a bow.

After dinner, the boys disperse leaving the cook and the hostel boy to clean up. Some will watch a little TV, but often there are assignments to tackle, and some may head up the road to 'that spot' for a texting session. Some may even thrill their mums by phoning home to tell of their weekly adventures!

It must be said - a high point in any hostel boy's day is that 4pm appointment with the cook in the kitchen. At the sink they stand over a bag of spuds, peeler in hand, and prepare what will be roasted alongside three mutton roasts already in the oven and well on their way.

As a cook, I love the idea that a farming cadet has prepared and presented a meal from hoof to plate. They have selected and killed a mutton. They have cut it down and presented it to the kitchen, seasoned it and cooked it. They have carved it, made the gravy and are ready to sit down to enjoy the meal. It is an awesome thing for young men to learn life skills alongside farming skills.

## CADET PROFILE

Hamish Stewart



I am 18 years of age and originally from Martin. I grew up around farming and wanted to make a career in the industry from a young age. My father and the rest of the Martin farming community greatly influenced my decision to get into farming. Enrolling at Waipaoa was a good option for me as it is the best possible start to establishing a career in the sheep and beef sector. If Waipaoa wasn't an option, I would have gone to Lincoln to study a Diploma in Agriculture. My interests include farming, deer stalking, duck shooting and rugby. My ultimate car would be a Shelby GT.

I like watching Two and a Half Men on Wednesday nights, my favourite movie is Pearl Harbour and my favourite food is venison burgers and chips. The only music you won't catch me listening to is rap - I like all other styles. If I could choose any actor to play me in my life story it would be Clint Eastwood. If I had the opportunity to meet anyone famous, I'd like to have a chinwag with Sir Tim Wallis - the original deer industry pioneer. In ten years time I'd like to be managing a sheep and beef station or leasing a block of land and working towards buying my own block.

## ON THE MENU



The lads tucking into a spit roast

If the cadets can run it down or hunt it, they will eat it. Here are a couple of examples:

### Spit roast boar or wild sheep

- 1 x boar or wild sheep
- The oldest plum sauce we can pinch from the cookhouse
- Curry, cooking oil, brown sugar, yoghurt, apple and onion puree
- Grass to block the holes in the water pressure cylinder we use as a spit
- Heaps of fire

#### Process:

- Tie dressed animal onto pipe with wire
- Paint the bejesus out of it with the above brew
- Turn cylinder on side with no end and sit pipe and animal in middle
- Heaps of fire
- Keep an eye on morsel thieving mates
- Eat

### Duck Ala duck

- Duck
- Stuffing: mashed roasted chestnuts, onion, orange juice, bread, salt, pepper, Tuscan seasoning
- Basting: bacon, orange juice, Tuscan seasoning, butter
- Cooking: slow roast for two hours

## YOUNG COUNTRY

Recently the cadets hosted Young Country magazine's editor Andrew Stewart. Andrew spent a couple of days with the cadets and reported on how the Waipaoa training model has progressed. Apart from pulling people out of the mud, Andrew had some good laughs with the guys.



CHRIS TORKINGTON FEEDING AND WATERING THE PIGS



## CONTACT DETAILS

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