 Gate **Cheshire Smallholders Summer 2017**

**Chairman’s Chat**

Welcome to “flaming June” which marks the start of the 2017 show season for Cheshire Smallholders Association. We have finalised our preparations for the Royal Cheshire Show, which takes place on Tuesday 20th and Wednesday 21st June and we will also be at the Nantwich Show, also the world’s biggest cheese festival, at Dorfold Park on Wednesday 26th July 2017. If you are going to either of the local shows, do drop by to see us at our stand. At the Royal Cheshire we will be in the rare breeds tent and at Nantwich we will be in the countryside pursuits area.

This year we have arranged an additional summer site visit to John Bebbington’s allotment, which takes place this Sunday coming, 18th June, at 2.00pm. John is the prize winning vegetable grower and National Vegetable society judge, who spoke to us in February and the directions are below to his allotment just outside Nantwich. The committee have continued to compile the outrun of Reaseheath lectures for the autumn / winter series in 2017 -2018, future speakers will be listed on the website and we have already arranged some interesting speakers on varied topics.

Since the last gate, the preventative measures for avian flu have eased although as a disease that spreads in the wild bird population, the information we have received is that winter 2017 – 2018 is very likely to see a repeat outbreak, with further control measures imposed by Defra on affected areas. Once the rain stops, we can plan ahead and prepare / repair the poultry runs.

Rosie and I had young geese during the last outbreak and they didn’t respond well to being kept in a small run rather than free ranging across the garden. It doesn’t look like they are ever going to forgive us based on the number of bruises from bites, but they are keeping the grass down and we’ve not needed to mow the lawn this year. Their incarceration has also sharpened their appetite for sentry duties.

Good luck with your summer projects, we hope to see you at John Bebbington’s allotment on Sunday or at the local shows in the summer.

David Golding, Chairman

**Committee**

Lawrence Beard (Treasurer & Membership Secretary) 01625 572324

Andrew Davies 07939 629474

Arthur Green (President) 01270 841288

David Golding (Chairman & Web Editor) 01270 528790

Rosie Golding 01270 528790

Neil Holding 01928 789800

Kevin Holmes 01928 722365

Gill Lawson (Secretary)

If you would like to get involved in the committee and can spare an hour or so each month please contact David.

No specialist skills are required, first and foremost we allocate tasks to people that they will enjoy doing.

**Dates for your diary**

**2017 / 2018 Cheshire Smallholders Association meetings**

Monthly speakers / site visits listed at www.cheshiresmallholders.org.uk

**Sunday 18th June 2017** – Site visit to John Bebbington’s allotment - 2.00pm start

**Directions to John Bebbington’s Allotment**

From the Reaseheath Roundabout, head towards Sainsbury’s roundabout (Sainsbury’s is on the Barony Employment Park). From Sainsbury’s Roundabout, follow the signs for Crewe to the next roundabout, Peacock roundabout and take the first exit signposted to Crewe. Continue on that road, past Colley’s Lane on the left and continue straight on for about ½ a mile.

There is a right turn to Willaston village immediately after the brick bus stop on the left; the turn is easy to miss. At the top of the lane are some green gates, from where you will be able to see John’s polytunnel. Refreshments will be provided.

If anyone gets lost, my mobile number is 0781 4984976.

After the visit to John’s allotment, we break for the summer.

**Monday 25th September 2017**

**Monday 30th October 2017** – Lecture and AGM

The AGM this year will be held on Monday 30th October 2017, if you have a topic you would like to include in the AGM agenda, please contact one of the committee member.

**Monday 27th November 201**7

**December** – no meeting

If you would like to suggest a lecture topic and / or speaker please contact us at info@cheshiresmallholders.org.uk . We have confirmed lecturers for October and November and we will be posting details on the website in due course.

Reaseheath meetings - doors open **7.30 for 8pm** start. Come early, have a cup of tea or coffee and a chat. Find us at: Room L3, The Leverhulme Centre, Reaseheath College, Nantwich, Cheshire, CW5 6DF. The Leverhulme Centre is on the right (from the B5074 entrance) just before the car park barrier.

**June 2017**

Royal Cheshire Show

Tabley Showground, Knutsford, Tuesday 20th - Wednesday 21st June 2017

www.cheshirecountyshow.org.uk

Middlewich Folk and Boat Festival

Friday 16th - Sunday 18th June 2017

www.midfest.org.uk

Woolfest

Mitchell's Lakeland Livestock Centre, Cockermouth, Cumbria CA13 0QQ. Friday 23rd - Saturday 24th June 2017

www.woolfest.co.uk

Kelsall Steam Rally

Saturday 24th - Sunday 25th June 2017

www.kelsallsteamrally.co.uk

**July 2017**

Royal Welsh Show

Royal Welsh Showground, Llanelwedd, Builth Wells, LD2 3SY, Monday 24th July - Thursday 27th July 2017

www.rwas.co.uk/royal-welsh-show/

RHS Show Tatton Park

Tatton Park, Wednesday 19th - Sunday 23rd July 2017

www.rhs.org.uk

Nantwich Show

Dorfold Park, Nantwich, Wednesday 26th July 2017

www.nantwichshow.co.uk

**August 2017**

Bakewell Show

Bakewell Showground, Wednesday 2nd- Thursday 3rd August 2017

www.bakewellshow.org

Anglesey County Show

Anglesey Showground, Tuesday 15th and Wednesday 16th August 2017

www.angleseyshow.org.uk

Denbigh & Flint Show

The Green, Denbigh, LL16 4UB, Thursday 17 August 2017.

www.denbighandflintshow.com

**September 2017**

Malpas Yesteryear Rally

Date to be confirmed

www.malpas-yesteryear-rally.co.uk

Annual Show & Sale of Pedigree Rare & Traditional Breeds

Chelford Agricultural Centre, Date to be confirmed.

 www.wrightmarshall.co.uk/autioneers/chelford

Yarndale

Skipton Auction, Skipton, BD23 1UD, Saturday 23rd and Sunday 24th September 2017

www.yarndale.co.uk

Cheshire Ploughing and Hedge laying Match

Hatley Farm, Hatley Lane, Frodsham, WA6 6XX, Date to be confirmed.

www.cheshireploughing.co.uk

**December 2017**

Father Christmas at the Farm, Tatton Park, Knutsford

**Please note, Santa is already making his list, checking starts in October, then rechecking in November. I gather it’s raining at the North Pole too at the moment.**

www.tattonpark.org.uk

Always check with the organisers before making arrangements or travelling, shows are sometimes cancelled, often at the last minute!

**Membership subscriptions**

Subscriptions are due for 2017 / 2018 on 1st September 2017 and we have decided to keep the annual subscription at £15, or, put another way, just £1.25 a month, for family membership.

If you have not yet done so & would like to pay by standing order, a form can be downloaded from the membership page on the website, [www.cheshiresmallholders.org.uk](http://www.cheshiresmallholders.org.uk).

For further details, email members@cheshiresmallholders.org.uk or telephone Lawrence, the Treasurer and Membership Secretary on 01625 572324.

**Is “Past your eyes” best?**

Having started drinking unprocessed (raw) milk again, being all that was delivered by the local farmer when I was a child, I thought I would write about the pros and cons of raw milk products.

Not difficult I thought, a quick internet search would tell me the main points. I could not have been more wrong.

It quickly became apparent that the views on unprocessed vs. pasteurised milk attract more extreme and strongly held views than even Brexit can arouse and on a more global scale. The sale of raw milk is subject to limitations in most western countries. I also thought I could say with reasonable certainty that milk is good for you, until a quick search found as many conflicting reports and views on this as well.

The US Food and Drug Administration (FDA) is in no doubt and states “Raw milk can contain a variety of disease-causing pathogens, as demonstrated by numerous scientific studies. These studies, along with numerous food borne outbreaks, clearly demonstrate the risk associated with drinking raw milk.”

[www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm247991.htm](http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm247991.htm)

It is interesting that when you look at the outbreaks of listeria in the US considerably more are caused by Cantaloupes, meat and fish than unprocessed milk. The FDA also provides a list of all the outbreaks of illnesses caused by raw milk and pasteurised milk over many years. However the list of pasteurised outbreaks is very short considering pasteurised milk accounts for over 99% of milk sales and the list did not include one outbreak I picked at random from another source, so one has to wonder if there is some bias being applied, a view shared by the renegade food website…

<http://www.foodrenegade.com/government-data-proves-raw-milk-safe/>

…which also provide figures claiming that in the USA about 42 people per year get food poisoning from drinking unprocessed milk from about 10 million consumers of the product.

Unprocessed milk can only be sold in about 28 USA states by farm shops; about 4 states allow retail store sales. The view is also shared by [realmilk.com](http://milk.com) who list cases where despite extensive testing the FDA could not find any problems with unprocessed milk and ignored other vectors for the outbreak but still list unprocessed milk as the cause of the outbreak. They also claim that the pasteurised milk outbreaks are ignored or not reported.

[www.realmilk.com/press/fda-and-cdc-bias-against-raw-milk/](http://www.realmilk.com/press/fda-and-cdc-bias-against-raw-milk/)

Most of the documents describing the benefits of pasteurisation start by detailing the cases of TB and fatal illnesses caused by raw milk consumption prior to pasteurisation becoming the norm in the early 1900’s. The studies that “prove” that there is no nutritional difference between unprocessed milk and pasteurised milk appear to have been mainly performed in the 1980’s and 90’s. Today’s hygiene regulations and understanding of microbiology have improved since then so a lot of these comparisons may be invalid with today’s hygiene controls and with current knowledge.

The UK food standards agency is marginally less against unprocessed milk…

[www.food.gov.uk/science/raw-drinking-milk-and-cream](http://www.food.gov.uk/science/raw-drinking-milk-and-cream)

…saying the high risk groups should avoid it. I could only find one instance of food poisoning by unprocessed milk in the UK in the last 10 years, which was in Cumbria last year and was very widely report in the UK and international press. However the way the outbreak reports are presented makes it difficult to perform a full analysis as it requires downloading three months of data at a time. In Scotland sales of unprocessed milk have been prohibited since 1983 due to the level of illness from drinking unprocessed milk being much higher than in England and Wales. However I believe there are some own a cow schemes running in Scotland to allow people to get their unprocessed milk “fix”.

An alternative view of the FDA position is available at…

[www.realmilk.com/press/fda-and-cdc-bias-against-raw-milk/](https://www.realmilk.com/press/fda-and-cdc-bias-against-raw-milk/)

…where the figures produced by the FDA of the numbers of illness outbreaks caused by consuming unprocessed milk are contested because the FDA are unable to back up the figures.

If you have the time and inclination there is a 450 page report on the risks various foodstuffs present to your health from Listeria, which is probably one of the most dangerous of the possible infections from many foodstuffs, at…

[www.realmilk.com/wp-content/uploads/2000/01/2003-LM-Risk-Assessment.pdf](http://www.realmilk.com/wp-content/uploads/2000/01/2003-LM-Risk-Assessment.pdf)

Having gone through the risks of drinking unprocessed milk let’s look at some of the benefits.

Unprocessed milk is just cooled with no other treatment taking place. Sales can only be made directly from the farm and registration is required from the Food Standards Agency who inspect the farm twice a year and test the milk quarterly. Limiting sales to registered farms shortens the chain of people responsible for the milk to one person, the farmer.

Pasteurisation involves heating milk to 72o C for 15 seconds with the intention of killing off the majority of harmful bacteria, which has the side effect of giving the milk a longer life before it goes off. This has a number of obvious benefits for both the consumer and the producer but by heating the milk to reduce the disease-causing pathogens, the good pathogens that may be present will also be reduced. Pasteurisation also decreases B2, B12 and E vitamins but increases concentrations of vitamin A. B2 is the most important as milk contributes significantly to the daily recommended consumption of B2.

The list of good bacteria and what they do to enhance our immune systems and stomach bacteria is too long and complex to list here but the claims can be seen at…

 [www.realmilk.com/wpcontent/uploads/2017/03/CampaignforRealMilkSept2011.ppt](http://www.realmilk.com/wpcontent/uploads/2017/03/CampaignforRealMilkSept2011.ppt).

The research sources listed are also relatively old so it would be nice to see some up to date research although research by Ludwig-Maximilians-Universitaet (LMU) in Munich which was published in 2015 has shown that infants who drank unprocessed milk have 30% less incidence of asthma than others who drank pasteurised milk. Some argue this is due to the unprocessed milk drinkers living mainly on farms where they are exposed to lots of other pathogens not seen in more urban environments.

The other benefits claimed for unprocessed milk include:

1. Stimulates the Immune system.
2. Builds healthy gut wall.
3. Prevents absorption of pathogens and toxins in the gut.
4. Ensures assimilation of all the nutrients.

The benefit I can add is that it tastes good and you have to shake it to distribute the cream.

So, what have I learned, after trawling through hundreds of web sites and looking at lots of statistics showing unprocessed milk is fantastic and cures all ills though drinking unprocessed milk will probably kill you..J...

* There is a small increased risk of illness from consuming unprocessed milk products but this risk is small compared to the rate of infection from other food products. However it is difficult to quantify this risk due to the lack of accurate and often contradictory figures.
* The very young and those with compromised immune systems can become very seriously ill, again the additional risk is small and difficult to quantify, however the outcome can be fatal.
* There are very strongly held views on both sides of the argument with some organisations’ claims being propaganda rather than fact. It is difficult to work out what is fact or fiction due to the lack of accurate figures which are often contradictory and the sheer number of research papers that would need to be analysed by someone who has a good understanding and up to date knowledge of pathogens both harmful and beneficial and their impact on human biology.
* There are benefits to consuming raw milk but they appear to be difficult to quantify, perhaps because trials on humans are difficult to conduct due to the perceived additional risks to health. The research from Munich was done in a number of countries on those who normally consume unprocessed milk as well as those who didn’t.
* Our knowledge of human biology is constantly improving, I am sure most of us can remember being told that we need to be clean and kill all germs through to our current understanding that our body contains millions of organisms with which we have a symbiotic relationship that normally maintains our health and that dirt can be good for us. Natural products can help maintain the correct balance of these organisms.

So what am I going to do? I am accepting there may be a small increased risk of illness and will continue drinking unprocessed milk irrespective of the presence or absence of any health benefits. But I have always been the type of person who has difficulty doing what I am told to do.

If you decide that you would like to try unprocessed milk here is a list of the farm outlets licensed to sell it in Cheshire.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Street Farm Dairy | STREET FARM | KELSALL ROAD | TARVIN | CHESTER | CH3 8NR |
| L V & D F Dakin & Partners | MANOR FARM | PECKFORTON |  | TARPORLEY | CW6 9TH |
| D & S A BODEN | ADDASHAW FARM | JACK LANE | BOSTOCK | MIDDLEWICH | CW10 9JQ |
| F Percival & Son | HOME FARM | BOSTOCK |  | MIDDLEWICH | CW10 9JG |
| MR R C HOLLINSHEAD | HOOLGRAVE MANOR | MINSHULL VERNON |  | CREWE | CW1 4RQ |
| Halton Farms Ltd | CHANCE HALL FARM | CHANCE HALL LANE | MORETON-CUM-ALCUMLOW | NR CONGLETON | CW12 4TL |
| J E & E HELER | HALF MOON FARM | BLAKENHALL |  | NANTWICH | CW5 7NR |

Finally for an alternative view of it all there is an excellent article by Zoe Williams at...

[www.theguardian.com/society/2007/may/29/health.medicineandhealth](http://www.theguardian.com/society/2007/may/29/health.medicineandhealth)

...in which she rails against the advice to pregnant mothers not to drink alcohol and not eat pate or drink unprocessed milk and the lack of advice around toxoplasmosis and caffeine.

I must apologies for the number of web links in the article, but given the strength of feelings on both sides of the debate I felt I should give you access to as much information as possible to help you with your decisions if you want to consume unprocessed milk.

I have not tried to list all the references I have used in producing this article as it would be longer than the article.

The debate is also an example of the sheer amount of misinformation that is available and the way that information can be manipulated to support both sides of an argument. One does wonder how much the debate about unprocessed milk is influenced by the large producers financing research and lobbying the food safety agencies to try and limit competition.

Kevin

**Norley Bank - Flock to it!**

Our experience in keeping sheep is limited to having lambs in the spring, looking after them throughout the year and then off to the butchers in the Autumn. This year however, we’ve been more adventurous and have decided to not only have our normal ‘annual’ consignment but also to start a small flock of rare breed sheep.

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The first problem was deciding what type breed would suite. Being on the lush pastures of lowland Cheshire, we discounted all of the hardy mountain sheep or the primitive breeds and started looking at the various breed societies for sheep that would suite our fields. It’s baffling. There are so many breeds to look at and of course, each society naturally favours its own breed. There were however some basic requirements on our list:

We wanted a docile breed that could be ‘bucket’ trained, were easy to look after, would lamb well, be good mothers, not be prone to foot problems and not be too heavy (at my age the lighter the better!)

After talking to many people we eventually decided on Ryelands and in particular, Coloured Ryelands as these seemed to fit the bill nicely and after visiting a farm in Herefordshire where some were lambing that day, we were hooked!

Ryelands are one of the oldest of the established British breeds of sheep and mediaeval records tell us that abbeys in the Herefordshire area kept flocks numbering several thousand with wool being exported to France and Italy where it commanded the highest price paid in Europe. It became the benchmark for quality and it is believed the Lord Chancellors seat in the House of Lords ‘the wool sack’ was originally stuffed with Ryleland Fleeces (known as Lemster Ore) in tribute to the breeds significant contribution to the wealth of the nation.

Coloured Ryelands are the result of a recessive gene and now recognised by the Ryeland Society and are registered in their own section of the societies flock book.

Next problem was where to buy from and this is where the internet comes in. Preloved is a site where you can buy almost anything including livestock and cross referencing the adverts with the Ryeland societies register of members, it was fairly simple to find some ewes that were from a flock registered with the Society. A few telephone calls later, we hitched up the livestock trailer and off to Shropshire and bought four 10 week old ewes with a good pedigree.

These are remarkable lambs, very stocky and at the moment have a dark brown/black fleece with each having a white moustache. They are quite an attraction locally with many passers-by pausing to admire them and even take photographs.

They are out on the field grazing well with a supplementary feed of creep which is helping to bucket train them. Already Heptavac inoculated, the next task will be worming which I’m sure to a novice like me will be a challenge. To try and avoid over prescribing, we aim to send dung samples for analysis so we can target the problem parasite and avoid the lambs building up a resistance by ‘blanket’ worming.

However, providing we can keep them alive (most of you will already know how difficult this can be with sheep) we aim to put them to a Ram in November 2018 and hopefully lamb in spring 2019. Fingers crossed!

Neil

**Strike!**

In October 2017 we will host a food and skittles evening at the Bickerton Poacher. We need a minimum of about 16 people to participate, if you are interested, please contact any of the committee members in advance so we can get an idea of numbers.

http://www.bickertonpoacher.com/php/skittles.php

**That fowl deserves a red card**

Following a recent visit to a country house where peacocks roamed free, curiosity was awakened as to this peculiar bird and the possibility of keeping them on the holding, to add a touch of glamour amongst the pile of old pallets and half finished jobs.

Peafowl (Pavo cristatus) are members of the pheasant family and are the national bird of India. Peacock refers to the male bird, females are peahens, and the young are peachicks. A group is referred to as an ostentation, or muster of peacocks, usually one male with up to five females.

The peacock is a wild bird by nature but they have been domesticated in many countries, their natural habitat is woodland and forest, though in the wild they adapt well to different environments. The peafowl’s natural diet consists of worms, insects, small snakes, reptiles, small mammals, berries, grain and seed.

The peacock (male peafowl) form leks, small territories, each owned by one male and males display their plumage for any female that visit the lek, making it fairly easy for a female to assess several males before choosing one to mate with. In the breeding season (April to September) the cock becomes solitary and combative. He calls loudly to advertise his presence to hens, and he defends his territory from younger male rivals.

After mating, the female leaves the family group and hides a nest in tall grass, and lays five to seven eggs. She incubates the eggs for about 28 days and cares for the chicks for about 7 to 9 weeks. Peahens normally only lay one clutch of eggs per year. In captivity peafowl can live up to 15 years although some have been recorded living as long as 30 years.

**What a nuisance!**

The Environmental Protection Section of Councils gets periodic complaints about problems from Peacocks being kept at residential or commercial premises. They can be noisy and have a very loud, high-pitched meow like call. They call a lot during the mating season (early spring to early autumn) and dawn and late evening is a favourite time for this. They tend to wander and when people get them many don’t realise that there’s a process to go through to get them to stay in a particular area, although this can often be unsuccessful.

Peafowl like to roost in trees and will commonly go looking for a suitable one, often outside of the owner’s area. They will also roost on a roof, where they can cause damage. Peafowl, for some reason, are fond of cars and enjoy standing on them; they will attack their reflection in cars and cause damage by scratching and pecking. They will dig up flowerbeds and cause damage to gardens while foraging for food.

Peafowl are a non-indigenous species not covered by any UK wildlife protection laws, thus are not classed as a wild bird in the UK. They are not listed under the Road Traffic Act, so there are no requirements to report traffic accidents involving them. Most birds will have owners as they are held as domestic pets, and the Police can deal with stolen and lost reports. As domesticated pets (i.e. under the control of man, not living in their wild state), they are also covered by the Animal Welfare Act 2006 with regard to cruelty.

The Environmental Protection Act 1990 gives a statutory duty to investigate complaints about noise and that would include noise from peacocks. In the event of a complaint, a letter will usually be sent to both parties asking for information to reinforce their case, usually done through completion of log sheets and communications with both parties. Councils’ redress can range from informal discussions to prosecution.

In the event of a Statutory Noise Nuisance being established, an Abatement Notice will be served upon the person responsible, or the owner of the property which can prohibit noise emanating from the premises, this could lead to a criminal offence and a fine.

**Would you bother?**

Nuisance Legislation can only be used when the birds are on the owners land and are causing a noise nuisance to neighbours from their calling. Nuisance legislation would not be applicable where the peacock has strayed from the owner’s property and is causing a nuisance to the person whose land the peacock is temporarily residing.

The Wildlife and Countryside Act 1981 may be applicable in that case - section 14 prohibits the release to the wild of animals "not ordinarily resident" or that are not regular visitors to Great Britain and other animals listed on Part I of Schedule 9. The provisions are designed to prevent the establishment of non-native species that may be detrimental to our native wildlife and Defra are the enforcing authority for this legislation.

Under section 2 of the Animals Act 1971, where damage is caused by an animal which does not belong to a dangerous species, a keeper of the animal is liable for the damage, if the damage is of a kind which the animal, unless restrained, was likely to cause or which, if caused by the animal, was likely to be severe.

**You can keep them**

Because of their nature, peacocks are not really suitable to be kept as pets in

residential areas, peacocks are ideally suited to Country Houses, or rural areas with no close neighbours. If you are considering keeping peafowl, the ideal scenario is a peacock and 4 or 5 peahens and in the breeding season males will become territorial and combative. When keeping peafowl you should consider arrangements for re-homing any young they may have, especially cock birds.

Foxes prey on peafowl and many peahens are taken by foxes when incubating their eggs. Dogs will often go after peafowl even if it’s only in play, peafowl are easily stressed and there are many reports of chased peafowl dying of fatal stress.

Unless you live in the middle of the countryside with acres of land, you should keep peafowl fenced in to prevent them getting out onto roads or into your neighbours gardens, where they can cause damage or cause them a noise problem. Many want their peafowl to roam free, however, this is not always a good option.

Peacocks tend to make most noise early in the morning (first light) and late in the

evening during the mating season. If you live in an area where you have neighbours close by you are very likely to have a problem with noise complaints but if they are fed at the same time every night inside a shed or building, they can then be closed them in for the night. By keeping the enclosure dark, this should help prevent them calling at dawn. Another tip is to set their perches at a height that prevents them raising their neck to call.

The best way to acclimatise peafowl is to pen them where they can see the area where they'll be living. After they've been penned for a minimum of 6 weeks or longer, let the peahen out before the cock bird, as the hens are more social and will stay around the birds that are still penned up.

**Get off my land!!**

If a stray peafowl comes onto your land or into your garden, feeding it will encourage it to stay and you may legally be seen as the keeper, responsible for its actions.

David

Source – Wrexham Borough Council

**Adverts**

**Pedigree Lincoln Longwool Senior Ram for sale** - Shortwood Len is a proven, reasonably amiable character. He can't be used again on my remaining girls, he is used to horses & is well handled. £50. Phone Angela on 07786 620076 for more details or to view.

**Pure bred Shropshire ram looking for a good home** - Emlyn, a pure bred Shropshire ram born in 2013 is looking for a good home. Contact Colin Crawford on 07786 230345.

**Pedigree registered Texel shearling tups for sale** - Pedigree Registered Texel Shearling Tups for sale – Indexes of 328. Sires: Milnbank Ulsterman / Corriecravie Union Pacific. Heptavac / Orf vaccinated, Crovect treated and wormed. Prime condition, keen to work this breeding season. Also Senior Pedigree Texel Ram, Born 2014 for sale. Produced some good lambs last year.

Price on application, contact Diane or John Mifflin on 01782720572 or 07966979469. Any inspection welcome.

**Pedigree Saddleback pigs for sale** - Well handled by both adults and children, boars and gilts available, ideal for breeding, conservation or meat. Please ring Elaine on 01928 740415 to view.

**Beulah x Teeswater Ewes** - 2 x 1 Shear - 2 x 2 Shear, not previously tupped. Heptivaced annually. Good strong ewes, good for butchers' lambs. Contact Rob. 07958 647045.

**Small bales of hay (2016)** - Lovely; weed free, home grown & barn stored. £3.50 a bale, Kingsley area, may be able to deliver. Contact Gill. 07933 767994.

**Logs for sale** - Barn dried and stored, small net bags, builders’ bags or trailer loads. Free local delivery also:

**Hay & straw** - In small bales or large round bales. Good quality and dry. Call Mike on 0771 476 8164 or Chris on 0787 102 4275. Helsby area.

**Rotovator wanted** - Ideally a Howard gem or similar. Please call Rosie on 07770 783980.

Members may advertise on the website and also in "The Gate", please email your advert to editor@cheshiresmallholders.org.uk

Please mention Cheshire Smallholders Association when replying to advertisements.

**Charity Appeal**

David Golding is planning to trek to Kala Pattar and Everest Base Camp in April 2018. If any CSA members would like to support David, he has suggested members might like to donate to our nominated Charity, which, for many years, has been Send a Cow.

Send a Cow provide direct support to African farmers and you can either donate via our Treasurer, Lawrence, or the Send a Cow website, [www.sendacow.org](http://www.sendacow.org)