

FARM GATE NEWS

Written & Published By



NOV-DEC 2014

A BI-MONTHLY NEWSLETTER TO INFORM AND ENTERTAIN YOU



Learn What New Business This Farmer Has Ventured Into

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Shed Design Problems EXPLAINED

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What Makes Country Life So Good?



COMMUNITY

Chowilla Woolshed Anniversary

James & Kerrie Robertson opened their Chowilla Woolshed to the public in September to celebrate their 150th anniversary. It is situated on the SA/ NSW border north-east of Renmark.



An estimated crowd of around 8000 people (including us) turned up to enjoy a range of activities including modern sheep shearing, old time blade shearing, blacksmith demonstrations, live entertainment, food stalls, wooden boats and paddle steamers.

It was an amazing day and we congratulate The Robertson family and all their helpers for an amazing day.



Left: Danny & grand daughter Kallie
Right: Our daughter Melanie with Nate

ALWAYS Carry Duct Tape!

On our return drive after visiting Penong & Ceduna farmers in August, we hit a roo on the notorious Burra to Morgan road.

After surveying the damage, Danny reaches into the cab for his duct tape. 15 minutes later and the headlight is taped back into position for the 1 hour remaining drive to home.

What unusual duct tape stories can you share?



Jody & Jamie Gardner



from Frances SA, called in to see at the South East Fields Days in March 2014.



They purchased a 12m x 31.5m x 4.5m Grant Sheds Machinery Shed in 2013. It has 3 x 9m beams, open at the front and 1 x 4.5m bay enclosed on the front.

Leeanne & Wayne Stoeckel



of Loxton have a 12m x 18m x 5.1m Open One End Farm Shed on order with us at the moment.

Leeanne called in and said hello at the Riverland Field Days.

Frank Thorley

from Happy Valley was a long way from home. He sells bird netting for crop protection and he'd been displaying that at the Riverland Field Days. He's been receiving our FARM GATE NEWS since its inception.



David Williams



of Geranium SA, called in to see Danny at the Riverland Field Days.

Simon Rowe

of Princess Royal Station at Burra in the Mid North, called into our Monash office with Graham Chandler in October.



Princess Royal has "heaps" of Grant Sheds farm sheds. We hope to do a story on Simon and his stations in a future edition of FARM GATE NEWS. It will be an interesting read. Meanwhile here's just a few of their GRANT SHEDS farm sheds.



And with Christmas nearly here, we wish everyone a very **MERRY CHRISTMAS**

With Love

Ali & Danny
Owners, Grant Sheds



EVEN DUCT TAPE CAN'T FIX STUPID

BUT...IT CAN MUFFLE THE SOUND!!

Another handy use for duct tape



You Little Ripper... Grant Sheds Local Aussie Legends



Danny's "Cure For Cancer" Bike Ride

In October, Danny took part in a 220km Sunsuper Ride to Conquer Cancer charity bike ride. It was always going to be a big challenge as he hadn't ridden his push-bike for 10 years and was not fit. To make matters worse, he got a hefty dose of "man-flu" just after agreeing to do the ride and ended up with only about 6 weeks to train for it!

But train he did. Around 10kms each morning on an exercise bike in our lounge room, and increasingly longer rides on the local rides in the evenings. When the bike ride date arrived he was naturally worried if he'd done enough training to survive it, but was hopeful as he'd managed a few training rides of 50-60kms.

For a ride like this, everyone was hoping for fine, calm weather ... but it wasn't to be. They had headwinds on the 1st day and rain all the way on the 2nd. But Danny survived it and wasn't anywhere near as sore as he thought he'd be. He took every bike-riders friend with him ... "Great Aussie Butt Cream," ...to prevent chaffing in unmentionable places!

He also took the advice to stretch at every break during the ride and his personal masseur (Ali) gave him a good "rub-over" at the end of the first day. Legs that is!

There were 1300 riders in the event, raising \$5.2million dollars in total for this very worthwhile cause. Danny's goal had been to raise \$3200 and he exceeded that by raising a massive \$4315!

For someone more comfortable on his Harley Motorbike, this is an outstanding achievement. Thank you to everyone who donated. Danny honours your generosity with names listed here to recognise your kindness.

**To The World You Are One Person
To One Person You Are The World!**

This statement highlights your value to others in the world.

To me it also highlights the value of people who participate in our communities. Imagine if the donation you make, in time or money, or the care you show others, is the difference between them having a good day or a bad day, between living or dying, or just knowing that someone cares.

Dear Danny
All the best for your sore bottom. I hope you reach your goal of money raised. It is a very worthy cause.
Yours sincerely, Elsie Pocklington, Bunnaloo, NSW

The Pocklington's are rice, wheat, sheep and cattle farmers and have 5 Grant sheds. They were featured in our May-June 2014 FARM GATE NEWS.

Thank you For Helping Me

Sincere thanks to the following people who donated money for Danny's participation in the Ride To Conquer Cancer event.

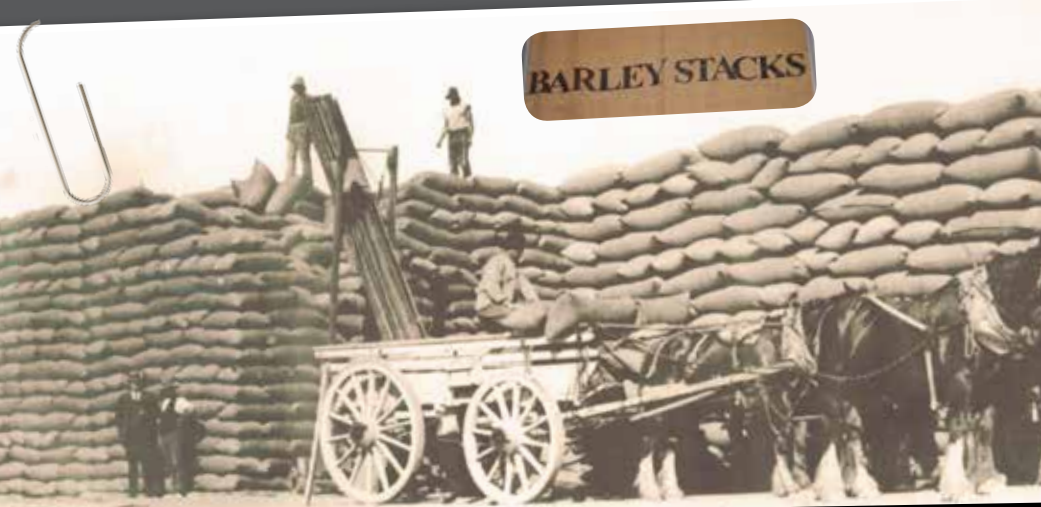
Amy Lidgerwood	Son's Girlfriend	\$ 50
Deb & Mark Lidgerwood	Amy's parents	\$ 50
Cher White	Amy's Aunt	\$ 20
Steve Plummer	Friend	\$ 50
Andrew & Annette Cass	Customers	\$100
Atkins Freight	Customers	\$ 50
Ben Schutz	Customer	\$100
Roly's Auto Services	Our Mechanic	\$ 25
Mildy & Tracey Chandler	Customers	\$100
Kurt Walter	Friend	\$100
William Buck	Accountant & FGN Contributor	\$250
Andrew White	Farmer	\$ 50
Justin Baker	Farmer	\$ 50
Lindsay Bauer	Friend	\$ 50
Jo Beccaris	Friend	\$ 50
Paul Brown	Customer	\$100
Andrew Bruce	Customer	\$200
Sally Connell	Ali's Cousin	\$200
Jonathan Fromm	Customer	\$ 20
Otto & Helga Halupka	Danny's Parents	\$250
Otto Halupka	Danny's Cousin	\$100
Stan Hayles	Customer	\$ 50
Wendy Leech	Friend	\$ 50
Gaye Lievan	Friend	\$ 50
Tanya McGill	Ali's Cousin	\$200
Paul Nield	Farmer	\$ 50
Mark Selbst	Friend	\$ 50
Ken Solly	Story Contributor	\$ 50
Claire & John Taplin	Ali's Aunt & Uncle	\$200
Grant Telfer	Ali's Father	\$100
Peter Thomas	Customer	\$100
Shane & Nyree Trowbridge	Customers	\$100
Peter Tsegas	Customer	\$250
Karen Vuga	Friend	\$100
Anthony Wachtel	Friend	\$ 25
Barry & Sue Wescombe	Farmer	\$ 50
Heather McHugh	Customer	\$100
Anne & 'Bunny' Davis	Friends	\$100
Fiona Johnson	Farmer	\$100
Daniel Hussey	Lysaght Rep	\$ 30
Brenton & Julie Peltz	Friend	\$ 50
Steve Charnstrom	Builder	\$100
Emma Bosworth	Bluescope Rep	\$ 20
Ian Marsh	Mktg Consultant	\$100
Elsie Pocklington	Customer	\$ 25
Dave & Coral Fee	Friends	\$ 50
Ali & Danny Halupka	Ourselves	\$200
Marie Broderick	FGN Design & Printing Co-ordinator	\$ 50

TOTAL

\$4315

Hi Danny
It's a great cause. We have all been touched by cancer.
Have a great trip. Regards Heather McHugh, Mt Compass
The McHugh Family has about 5 Grant sheds.

YP Grain Farmers Embrace Technology BRANCH OUT INTO NEW



Barley Stacks Wines is named after a barley stack that once stood in the very paddock that's now under vines. It harks back to the days when stacks like this were common throughout the peninsula before the age of bulk handling. And there is a certain synergy in the label too - barley is usually associated with beer - now those very same paddocks are producing grapes destined for fine wine. Barley Stacks Winery is about two hours drive from Adelaide, 14 kilometres south of Maitland on the Minlaton Road. The Cellar Door is open 7 days a week.

It was a “leap of faith” that saw grain farmers Lyall and Cynthia Schulz, along with their 4 sons Scott, Brett, Luke and Tim, buy a winery and vineyard on the Yorke Peninsula less than a decade ago. And despite a global financial crisis and a heatwave within the first four weeks, it was a leap that is proving its own success due to technology, enterprise and a commitment to tourism which sees their cellar door open 363 days a year.

The Schulz's were far from farming novices when they took on a 12-year-old vineyard in 2008. With family roots in South Kilkerran, they have been broadacre farming on the 600 hectares they own and 1800 hectares they lease, since the mid 1970s.

The family connection to the Yorke Peninsula had begun with Lyall's grandfather, who worked for other farmers in the area. Lyall's father grew up in the region and settled in South Kilkerran, near Maitland. He share-farmed and leased land before taking over his own property in the 1970s when he bought a farm that he had worked on since the age of 18. It was a farm owned by a director of the agricultural machinery company Horwood Bagshaw.

For Lyall it meant an upbringing experiencing farming and the crucial impact that technology could have upon it. Lyall witnessed first-hand the trialling of harvesters and disc plows as Horwood and Bagshaw conducted research and development in the field. Later his father would become one of the first farmers to put tandem tractors together, and Lyall's interest in technology was piqued.

Since then the Schulz's have been using that technology growing wheat, barley, lentils, and canola. Over the years they have also grown chickpeas, beans and peas. They export hay, and grow and process seed for other farmers, putting

2400-tonnes through their own commercial seed plant each year.

Their seed production enterprise saw Lyall involved with the Australian Exporters Company (AEXCO) in the multiplication of new oat varieties back in 2000, and he also spent three years chairing the board of the Australian Fodder Industry Association.

But when a property Lyall was share farming with his brother came on the market in 2008, it seemed a very different opportunity that was too good to miss. That opportunity included the first commercial vineyard and winery to be established on the Yorke Peninsula. It featured 25 acres of vines, all under the banner of Barley Stacks Wines.

“There's predominantly Shiraz, Cabernet, Viognier, and a small amount of Chardonnay,” Lyall says. “From that, we're making something like 17 or 18 different lines which includes vintage lines and blend lines, and some fortified to a degree.

“It's been a very interesting learning curve. Over time we've had a lot of brick walls, failures, and things have gone wrong that we didn't expect to go wrong. We've had successes as well. We've won awards for these wines.”

Among the challenges was a heady first year in operation. Four weeks after taking over the business the global financial crisis hit followed by the heatwave which sparked the Victorian bushfires in 2009.

“We lost 75 per cent of our grapes. Four weeks after we bought the business, they fried.”

But it's challenges like these that have seen the Schulz's utilise their farming experience. Part of that experience includes a willingness to embrace technology and seek advice.

After the devastation of their crop in 2009, they turned their immediate attention to mulching, modernised irrigation and water monitoring.

Using their own mulch from their oat harvesting they began applying mulch to the vines. Irrigation was upgraded to semi-automatic to cater to the shallow soil and swift drainage of the region, and electric moisture probes were implemented to monitor moisture levels below the ground.

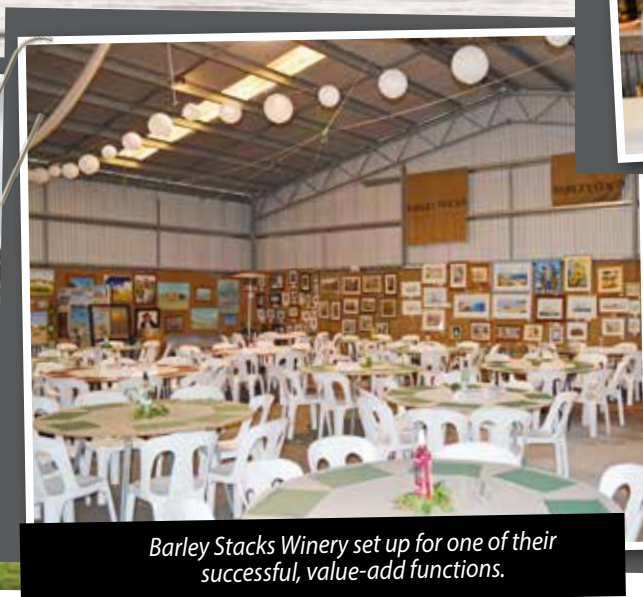
With a family interest in aviation, the Schulz's also began using a drone to monitor their crops and have extended this monitoring to the vineyard.

Together these alterations, and a shift from manual to machine harvesting, mean the vines are continually assessed to ensure grapes are picked at their optimum and the success has been evident.

In 2012 Lyall attended the Vinality Wine Show in Verona, with Barley Stacks Wines receiving a positive response. Their 2008 Shiraz won bronze at the 2010 Australian Small Winemakers' Show and received three stars in the Winestate magazine's World Greatest Shiraz challenge. More recently the 2011 Chardonnay also notched up a bronze at the Australian Small Winemakers' Show and their yet to be released 2013 Shiraz has also won a Bronze at this year's Australian Small Winemakers show, missing a Silver by just half a point.

It's accolades such as this, along with the support of locals and experts alike, that have encouraged Lyall to keep honing his product and producing even better grapes. His focus now is not

& Use Farm Experience To WINE VENTURE



Barley Stacks Winery set up for one of their successful, value-add functions.



Lyall & Cynthia Schulz, South Kilkerran

Cynthia was a Barossa Valley girl, from Marrananga and travelled to the Yorke Peninsula for just one year when she started nursing. When living in the Barossa she decided she was "never going to be involved in vineyards!" Marrying Lyall was a safe option in that regard ... he was a grain and sheep farmer! Little did they know then that they'd eventually be growing grapes and running a winery on the Yorke Peninsula, along with grain farming! Lyall credits Cynthia as being the stalwart of the family ... and the hardest worker.

extending the vineyard but improving the grapes he grows.

"I just want to make the grapes we grow better. If we can get 40-odd tonne a year of quality grapes off the vineyard of 25 acres, that would be quite satisfactory."

His other focus is marketing and branding his wine in a bid to complement increasing cellar door and local sales by breaking into the national and international markets.

"The difficult part of the grape industry is that we are in charge of our own destiny when it comes to marketing. As a farmer, you can ring up your local broker or stock agent and sell a parcel of grain and snap, it's gone. That doesn't work in the wine industry because the person down the road is effectively your main competition."

A new website, e-commerce and social media are all in the planning, with Barley Stacks Wines marketing itself as a boutique winery.

"There are so many wineries out there competing with the market that ...

You've got to have a Point of Difference

that people are attracted to and certainly a lot of people support boutique wineries... Hopefully we'll catch."

Another point of difference is the unique flavours of the district that Lyall is working to ensure translate through his wines.

"We are surrounded by agriculture of canola, wheat and barley, and apparently that sticks to the fruit. I am told you pick up flavours that nobody else will get sitting in the middle of the Clare Valley or sitting within the Barossa Valley."

With Barley Stacks Wines only 2½ hours from Adelaide, tourism is also on the up, and while many wineries have cut costs by closing their cellar doors, Barley Stacks' remain open 363 days a year.

"The tourism aspect on Yorke Peninsula is a sleeping giant... In spite of all the people who come here, there's still more people to come. To that end, we've noticed probably in the last six to eight months slowly increasing through-traffic here at the cellar door."

Along with the cellar door, the business also includes a function centre that can accommodate weddings and events. It means Barley Stacks Wines harvests, crushes, ferments, bottles, labels, stores and distributes its own wine and supports its wine with its own tourism experience.

It's an experience and product that could be set to grow from a "leap of faith" to a renowned Australian boutique brand with a wine that combines the flavours of barley and wheat with more than a little enterprise, vision and commitment.

5 Super-Strong 'GRANT' Farm Sheds

The Schulz's have 5 Grant Sheds farm sheds

2002	15m x 12m x 5.7m	Machinery Shed
2003	15m x 18m x 5.7m	Extension
2008	15m x 30m x 7m	Grain Cleaning Shed
2011	7.5m x 18m x 3.6m	Home Garage
2012	15m x 24m x 5.1m	Winery Shed



7.5m x 18m x 3.6m Home Garage



15m x 30m x 7m shed that houses their Commercial Seed Plant



15m x 30m x 5.7m Machinery Shed with drive-through bays



How To Avoid A Poor Shed Design Becoming **YOUR PROBLEM**



...And Why Danny Sleeps Well At Night!



Danny in front of a Grant Sheds Aussie-Tough farm shed that he's proud of.

I just had a chat with our Engineer (Ross Proud) from Ross Proud & Associates in Ballarat regarding some specific engineering we required and a few points came out of the conversation that I thought would be worth while passing on to you.

The first point that we discussed was a new engineering programme that we will soon be using that will give us the ability to site specific engineer every shed based around the exact design of your shed. This will be extremely important in coming times as councils are getting harder and harder on manufacturers to provide exact details for each and every shed.

The building codes are forever changing and we need to keep up with the latest changes so that council approval will not be a problem.

This new programme will allow us to have the sheds independently certified prior to council application. "What does this mean?" I hear you ask.

Well it means that an independent, separate engineer (other than the one who designed the shed) has checked the design against the current building code and will "Certify" that it does in fact meet those very stringent criteria.

This cuts out another step in the Council Building Application process and speeds things up dramatically. Without this independent certification, the council will need to send it off to an engineer of their own to do the exact same thing. This can sometimes take up to an additional 5-6 weeks, wasting time for everyone.

It has an additional bonus!

When it's specifically designed to the shed layout you need, we will be able to engineer it with the best possible combination of materials for the job and it will more than likely be even more cost effective yet still retain its "Grant Sheds" **STRENGTH** that we are so well known for.

Another thing that came out of the conversation was that when engineers design a building, they can in fact design it with quite light footing bolts.

For example: A big shed that was being erected in our area, by another shed company, was a span of 30m x 60m long and 7m high. (100'x 200' x 25'). As you can imagine, the columns in this building were quite large universal beam (H Iron)

The interesting part was that they had only used 4 x 20mm footing bolts per footing. 20mm! That's tiny!!

When I saw that, I nearly fell over backwards

Just imagine all that weight going down on those poor little bolts and the sideways strain when setting the shed up must be enormous. I have seen them bend like "bendy straws".

In situations like that, if they are not treated VERY carefully during construction, disaster is written all over it.

Now I hear you say "not my problem, it's the erector's problem."

Yes that might be the case during construction but once it is handed over, it could become **your** problem should the shed move between the completion of the erecting and the putting in of the floor, if you're installing a concrete floor that is.

I have seen footing bolts sheer clean off

if there is any residual movement in the structure, leaving the column flapping around like a flag in the breeze.

I like to sleep at night knowing that I have done everything in my power to know that the shed will be still standing in 50 years time just as it is standing when first erected.

"Grant Sheds" Strength

If we'd supplied this building, we would have used 4 x **30mm** bolts on each footing. That's SUPER STRONG and it's one of the reasons why we can offer a 50 year guarantee and other's don't.

I see this sort of thing all over the place and just have to shake my head sometimes and wonder how this other brand's shed managed to be erected, let alone to stay up.

Another instance I can relate to was a shed that was supplied by an "internet" shed supply company which is using a bracket style construction (photo at right here)

It was a 15m span x 45m long and 5m high in 9m bays. That's quite a big shed. Now this one **only had 2 x 16mm footing bolts per footing**. Count them – Just 2!

On top of that, they were bolted down with a very light angle iron bracket which was only about 5mm thick. I don't know how they manage to sleep at night.

The farmer's who bought this shed were none too happy either.

That's my rant for now. I'm done. *Danny*



4 x 30mm Footings Bolts for this GRANT SHEDS Aussie-Tough Farm Shed



NOT a 'Grant' Shed

This shed from an 'internet' company only had **ONLY 2 x 16mm FOOTINGS BOLTS** embedded in the concrete footing. One you can see from this side. The other is around the back on the other side.



It's Feeling A Little Bit Like

Christmas

Christmas Recipes

Danny's Sticky Glazed Pork Ribs

Serves 8



Ingredients:

- ▶ 4 Pork Rib Racks
- ▶ 1 litre (4 cups) Chicken Stock
- ▶ 1 cup Tomato Sauce
- ▶ 1 cup BBQ Sauce
- ▶ 4 tbspn Apple Cider Vinegar
- ▶ 6 tspn Smoked Paprika

Method:

To make the glaze, stir together the tomato sauce, BBQ sauce, apple cider vinegar and smoked paprika in a small bowl.

Pour the stock into 2 roasting pans (half in each) - this provides additional flavour during the steaming process.

Brush the ribs all over with the glaze mixture.

Place half the ribs in each roasting pan on top of a rack to keep them out of the water.

Cover ribs with foil and bake at 140°C for 3 hours or until tender, basting with more of the glaze mixture every 15 mins.

For the last 15 mins of cooking, take the foil off to increase the browning of the ribs.

Transfer to a chopping board and use a large knife to cut between the ribs into serving size pieces that suit your preference (ie. 1,2, 3 or 4 ribs per serve).

Transfer to a serving platter.
Watch them be devoured by your guests!
Provide napkins for the sticky fingers.

Note:

In last year's Nov-Dec issue of FARM GATE NEWS we featured Danny's "Sticky Chicken Drumsticks" which is a family favourite. This year Danny has worked on this variation for "Sticky Glazed Pork Ribs." It's absolutely delicious and I'm sure will be frequently requested for our family birthday get togethers.

No-Bake Strawberry Layer Cake

Serves 8 to 12



Ingredients:

- ▶ 1 kg fresh strawberries, washed & patted dry
- ▶ 3 3/4 cups heavy cream, divided
- ▶ 1/3 cup icing sugar
- ▶ 1 teaspoon vanilla
- ▶ 4 packets sweet biscuits like Arnott's Nice
- ▶ Ice Magic Quick Setting chocolate spread

Method:

Take out a few of the best-looking strawberries and set them aside for the garnish. Hull the remainder of the strawberries and cut each berry into thin slices.

Whip 3 1/2 cups of cream, with the icing sugar and vanilla until it just holds stiff peaks.

Spread a small spoonful of whipped cream on the bottom of a 9 x 13-inch baking pan, or a similarly-sized platter. This anchors the cake to the dish.

Lay down six biscuits. Lightly cover the top of the biscuits with more whipped cream, and then a single layer of strawberry slices.

Repeat three times, until you have four layers of biscuits. Spread the last of the whipped cream over the top and swirl it lightly with a spoon. Add a few more strawberries.

Drizzle the Ice Magic over the layered dessert.

Refrigerate for at least four hours, or until the biscuits have softened completely. Garnish with additional strawberries.

Note:

Making this in a 9x13 pan makes it easier to transport the cake, but if you're staying at home, the platter makes it look a little fancier.

Metal Art for Christmas



How's this for a Christmas present idea for any horse loving partner, friend or family member.

Ideal for screwing to a wall, gate or gate entrance as an extra special feature.

It is 600mm high, mild steel, designed to rust with age for a charming rustic appearance.

Just \$97

Includes postage within Australia
Normally \$147
Pre-xmas special offer
4 only in stock



**Freecall
1800 088 528
to place your order.**

We'll then send you an invoice with bank details included which must be paid within 3 days to guarantee supply. Your order will be posted out within 1 business day of receiving payment.

Sorry we don't have credit card facilities at this time. Not many farmers pay for sheds via credit card

Receive Mitre 10 GIFT VOUCHERS for Your Referrals

Valued up to \$400 each!
*Conditions Apply

Stock up your shed, home or patio with Mitre 10 products.

Shed orders from several of your referrals could give you multiple Mitre 10 vouchers.

MIGHTY HELPFUL
MITRE 10

Hurry
Next iPad/TV Draw
on 19/12/14.
Send your referrals
in NOW to be in
the draw



Just provide the names of people who you know may be in need of a new shed. Then, if they buy a shed from us, you may receive up to a \$400 Mitre 10 gift voucher for each shed purchased.

Plus, all people who refer a friend, relative or neighbour will get an entry into our 6 monthly draw to win an iPad mini or 32" Kogan LED TV with personal video recorder.

Details of the people you are referring to us

Name 1:

Address: _____
Town: _____ P/Code: _____
Phone: _____
Mobile: _____
Fax: _____
E-Mail: _____

Please tick: Is this person a Farmer Homeowner Business

Any Comments: _____

Name 2:

Address: _____
Town: _____ P/Code: _____
Phone: _____
Mobile: _____
Fax: _____
E-Mail: _____

Please tick: Is this person a Farmer Homeowner Business

Any Comments: _____

Your Details

(Fill out your details here - as the referring person):

Name: _____
Address: _____
Town: _____ P/Code: _____
Phone: _____
Mobile: _____
Fax: _____
E-Mail: _____

When your referred person buys a shed from Grant Sheds, a Mitre 10 voucher or gift will be sent to you

Shed Value	Voucher Value
>\$25,000	\$400 voucher
\$12,000-\$25,000	\$200 voucher
\$5,000-\$12,000	\$100 voucher
<\$5,000	Grant Gift

Return Your Form By:

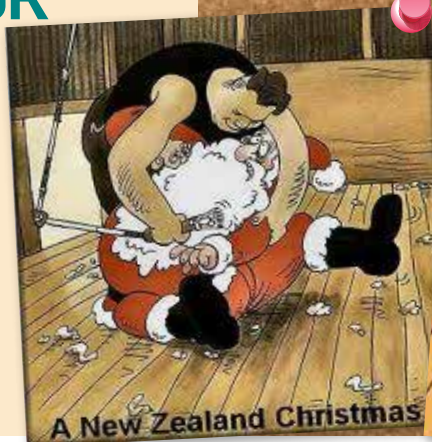
Fax to: **08 8583 5402**
Phone: **08 8583 5262**
Post to: Box 29 Monash SA 5342
Email to: brenton@grantsheds.com.au



***Conditions**
• Mitre 10 gift vouchers are redeemable at any Mitre 10 store. • Where 2 or more people refer the same person, the first to have referred will receive the voucher. The 1st referral source is recorded on our data base for our future reference. • Grant Sheds determines who is the 1st person to refer another and no correspondence will be entered into. • We promise to treat all your referrals within our utmost respect and care. We will contact them but we will not harass them. They may unsubscribe from our list at any time. • Referral gifts may change from time to time as deemed necessary. • Referral draws are made at the end of June and the end of December. Any referral/entry not reaching us before the draw will automatically be included in the following draw. • Winners will be notified by phone & mail within 14 days of the draw. • Additional entries can be made at any time by referring more people, it does not have to be on this specific referral form.

MONTHLY HUMOUR

Barley makes Beer
Apple's make Cider
Potatoes make Vodka
Sugarcane make's Rum
Grape's make Wine
You can't get smashed without
Farmers.
You're Welcome



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