



**COMING MEETINGS**

18<sup>th</sup> March – Andrea Forsythe – Snowy Mountains Regional Recovery Officer

25<sup>th</sup> March – Peter Thompson – Ambulance Officer

8<sup>th</sup> April – Pride of Workmanship Awards

**Rotary Club of Cooma**

**Theme:**

**Water, Sanitation and Hygiene Month**

**Pat Cleaver – Monbeef**

**Meeting statistics:**

**Attendance:**

**Guests:**

Johanna, Pat Cleaver (Club), Helen (Geoff), Graham French

**Apologies:**

**Leave**

Hass

**Rosters for March 2020**

<b>Attendance</b>		Brenda / Helper
<b>Property</b>		John C / Helper
<b>Fellowship</b>		Liz / Katrin
<b>Thought</b>	<b>18<sup>th</sup></b>	Terry
	<b>25<sup>th</sup></b>	Nil
<b>3 Minuter</b>	<b>18<sup>th</sup></b>	Nil
	<b>25<sup>th</sup></b>	Sandra
<b>Intro</b>	<b>18<sup>th</sup></b>	Richard H
	<b>25<sup>th</sup></b>	John K
<b>Thanks</b>	<b>18<sup>th</sup></b>	Geoff
	<b>25<sup>th</sup></b>	Jeanette
<b>Market</b>	<b>15<sup>th</sup></b>	John Ch. Tony B, Jan P, Sally
Towing - Terry & TBA		
Coffee Van – Mark JN & Helper		

*For apologies or guests for upcoming meetings, please advise Brenda at 6453 5585 or [blenderandherdefender@hotmail.com](mailto:blenderandherdefender@hotmail.com)*

*Failure to advise of absence will incur a dinner cost.*

**Significant Dates: February**

**Birthdays:**

11<sup>th</sup> Brad, 13<sup>th</sup> Margaret E, 18<sup>th</sup> Dave,

**Date Joined Rotary:**

4<sup>th</sup> John Cl & Jan P, 25<sup>th</sup> Brenda, 28<sup>th</sup> Glenys & Terry,



## Announcements

### Ashley

Was in contact with Hass during the week. Her recovery is going slowly but she still has her sense of humour.

The evening in Colinton has been postponed until Saturday 18<sup>th</sup> April. The event will take place in the Colinton Fire Shed.

### Richard H

Nominations for the Pride of Workmanship Awards have closed. The presentations will take place at the meeting on Wednesday 8<sup>th</sup> April.



## **Katrin**

A copy of Siobhan's monthly report was received recently. She says she is very satisfied with her host family, has joined the Scouts and has been skiing. She has discovered an interest in the history of Italy, but she is getting a bit bored with not going to school or being able to hang out with her friends.

## **Thought of the Week – Dave H**

You had better be careful of what you want in life because you are very likely to get it.



## **Guest Speaker – Pat Cleaver**

Pat has been the Livestock Manager at Monbeef for about the last 3 years. He took on the job at the age of about 25 and this made things a little awkward with his 16 buyers at first, as the youngest buyer was about 48 and the oldest 85.

To ensure the highest quality of meat available from the plant for human consumption, every morning before processing commences the site is signed off by a veterinarian from the Australian Quarantine and Inspection Service. At Monbeef they process approximately 160 to 180 head of cattle per day. They do bulls in the morning and cows in the afternoon. They are a hot boning plant, this means the meat is processed within half an hour and is boxed and put into the freezer for overnight freezing prior to being shipped the following day. They are also halal certified.

Many farmers have been affected by the drought which has seen higher processing levels at the plant. Monbeef sources product from NSW, Central Queensland, Victoria, King Island and South Australia. Since the rains the price of cattle has increased, and the situation is improving for those farmers who held onto their stock. The industry is cyclic with everyone experiencing the highs and lows, the good and the bad.

They export to 26 countries worldwide as well as across Australia. The meat in highest demand is lean. They have no weight limit on stock they process, to date the largest bull they have had weighed in at 945kgs when dressed.

The plant owns about 500 acres where cattle can graze. The bulls are kept in smaller areas, with plenty of hay, for their own safety.

About 12 months ago, Monbeef was purchased by S Foods Japan, who focus of the manufacture and sale of meat products. Monbeef was their first Australian acquisition and have maintained the practices already in place. This is good for the workers and management.

Monbeef provides support in the local area through local charities and shows. They are keen to put back into the community including providing employment for footballers who come to the region from overseas to play. They like to engage in activities which are good for business and good for the community.

