

Written & Published By

SHEDS

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A BI-MONTHLY NEWSLETTER TO INFORM AND ENTERTAIN YOU



FARM GATE NEWS The Farmer's Newsletter

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SHEDS



Mad About Tuscany

In our last edition of FARM GATE NEWS I promised to tell you about the rest of our Italian holiday back in July.

From Rome, we headed to the area of Tuscany. Here we stayed in an 800 year old villa with very thick stone walls but modernised with an ensuite for each of the four bedrooms, good air-conditioning and a swimming pool.

We were hosted here by an Italian man Carlo and his Aussie wife Sioban. They hire this villa out for about 3 months each year and host a new group of tourists each week. Our group were organised by a mutual friend and so we all knew each other but they also take individual bookings where the people don't meet until they arrive.

Carlo takes the group out on daily sightseeing trips and the ancient, medieval stonewalled villages are an amazing step back in time. Set on top of hills, the stone walls and cliff top edges provided protection from marauding armies over many centuries.

The narrow, winding streets are still home to hundreds of local villagers as well as delightful small restaurants and tourist shops selling leather goods, shoes, handbags, art, linen, clothing, gelato and more. Each village has several piazzas. Yes that's piazzas (village outdoor meeting places), not to be confused with pizza's (round, flat-breads with toppings but also an Italian icon)!

Our blokes were good at piazzas, drinks and people watching ... just like being at a shopping centre really!!

There are also amazing and intricately painted churches, buildings, museums, bell

towers and amazing views over the valleys.

This was also a bit of a "foodie" tour. Carlo's Aussie wife is a chef, trained under Neil Perry. With her knowledge of cooking and Carlo's local connections we dined at some exquisite small restaurants and got to taste many truly delightful meals and wines. Sioban also cooked for us back at our villa on two occasions and gave us a cooking class one afternoon.

They spend the Aussie summers at their Wildwood Valley accommodation & cooking school property at Yallingup, south of Perth WA and they move back to Italy for the rest of the year to do their Tuscany tours that showcase Carlo's home area.

Their two children of around 10 -12 years of age go to school in Australian and Italy and both speak fluent Italian and English.

Despite the fact that Ali had damaged her knee and had an arthroscopy only weeks out from our Italian adventure, she coped well with the hills and rough cobbled roads that we walked along.

With rests back at the villa each afternoon, before heading out for an evening of dining and night sight-seeing, it was a holiday that held a great mix of relaxation and seeing things that amazed us.

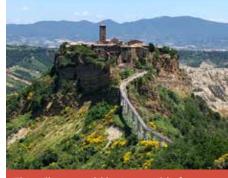




So many churches. Some ornate like this and others much plainer. As always, Danny is fascinated by the architecture and particularly the columns, roof trusses and arches that provide the buildings strength.

It was a real eye-opener on the unbelievable history of European countries and we're sure we'll head back again, to Italy or other countries in the future.

In the meantime though, we still love Australia and look forward to our next local adventure. I've gotta say, driving holidays here (which we love) are much simpler to organise.



This village would be impossible for tourists to visit but for the modern footbridge to it. In relatively recent times the cliffs surrounding it are gradually collapsing and there are now only a few families still living here yet it's still busy during tourist season with cafes & history.

Happy Christmas To You and Your Family and we'll see you in the New Year.

Ali & Danny Halupka

Owners - Grant Sheds







The very high stone walls & steep cliffs protected the residents of these ancient ,walled, hill-top villages. Some are as old as the 4th Century BC and to we Aussies, it seems amazing that people still live here. We were often in awe of how many people before us had traversed the steep ,narrow and uneven cobble-stoned streets.

You Little Ripper... Grant Sheds LOCAL AUSSIE LEGENDS

Drought-Breaker Cricket

Geoff Gray is a local Morkalla farming "legend". He's a third-generation farmer at Morkalla in the Millewa district, 100km west of Mildura, Vic.

He knew there was a long-lost cricket pitch and "oval" in Morkalla but many current locals, up to the age of 50, didn't. The cricket 'oval' was last used in the 1950's.

For some time, he'd toyed with the idea of finding it from under the passing years of encroaching dirt and holding a revival cricket match. And this year, because of the devastating drought in the area (the worst in 50 years), he decided to make that happen and to create an event to boost the morale of local families, many of whom won't harvest at all this year.

It was held on November 10th, with two teams – East & West Millewa, competing for the "Dust Bowl." And, as is the way with country Aussie farming blokes, many amusing ideas arose like having special spectator sections like the Members area, the Hill and a Bay 13. Players and spectators needed to wear enclosed shoes (to keep the prickles out) and additional children's activities like a giant sand pit (truck load of red sand) and a swimming pool (ok... paddling pool) to keep the little tackers happy. It was a great success.

Thanks go to his band of willing helpers and credit to Geoff Gray for his bright idea and bringing the event into being. You're one helluva "Local Aussie Legend".



Morkalla farming legends Andrew & Geoff Gray at the MCG (Morkalla Cricket Ground) prior to the spirit-lifting event in the drought-stricken Millewa area. Photo credit to Mildura Weekly, with thanks.

Grant Sheds didn't know of this event in time to promote it here in FARM GATE NEWS but if any readers are old Millewa people and have memorabilia, stories or photos of the old cricket teams, club grounds or just the district in general, please contact Geoff Gray on 0427 283 235.

Kade Chandler's AFL Debut

Kade is a son of Tracey & Mildy Chandler, grain and sheep farmers from Penong, 100 km west of Ceduna on the Eyre Peninsula SA. They are Grant Sheds family with 7 sheds. The following comments were posted on Facebook after Kade's AFL debut in September this year. We'll have a story from Kade in a future edition.

Alison Halupka Hey Team Chandler... we were delighted to witness Kade's AFL debut. Goosebump moments to see on TV, Mildy present his son with his AFL guernsey and the big hugs he gave to his proud dad and delightful mama. Then we were amazed how many times during the game that we saw Kade in amongst the play and doing great things. The commentators were very complimentary of his debut efforts and mentioned him often. We look forward to watching Melbourne games in the coming seasons. Love and best wishes to you all xx

Tracey Chandler Thankyou so much Alison it was a very special amazing experience that we would love to press rewind and do it again but in a slower mode. Appreciate your lovely message - hope you & Danny are both well

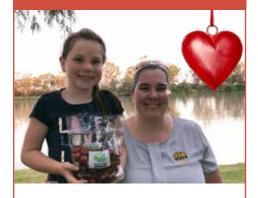
Hazel Stockman Hi to you Alison Halupka. Have followed you with the sheds at the Chandlers. We all have something in common. The Chandlers are ex clientelle of Rex and myself.

Alison Halupka It's a small and wonderful world and especially so in our country areas. Wouldn't be a city-ite for quids

Hazel Stockman Just a wonderful country we live in.



Cherries By The River



Our granddaughter Kallie and her mum Melanie with some wonderfully sweet, **Torrens Valley Orchards cherries.** They are some of the best I've tasted.

Tony Hannaford invested in a Grant Sheds storage shed for his Winkie SA property in 2016 and we always seek out this cherry brand in our local supermarkets.





Harvest in full swing in a previous year. With over a million dollars worth of farm machinery, trucks and other vehicles, it certainly pays to invest in a well designed Machinery Shed to protect them and hold their value. The Grant Sheds team can help design a shed layout that suits your individual needs.

Showcasing his two-year-old implement shed, South Australian grain producer Andrew Taylor says it's the shed he's been waiting 45 years to enjoy.

That's how long he's personally been farming in the South Hummocks region at the head of the Gulf St Vincent, in a family enterprise that dates back over 60 years.

"My mum and dad, Kevin and Yvonne, moved around to this side of Hummocks in 1956," Andrew explains.

"We sort of started with 800 acres and now we've got a bit over 8,000 acres altogether."

Andrew runs the operation with his brother Richard and their wives, Judy and Jill and nephew Brandon, producing wheat, barley and peas on land that ranges from limestone to clay and "some pretty raw sand".

"We had tried lentils, but we're just not wet enough. And canola is probably a bit the same, unless you have a big summer rain," Andrew notes.

This year that rainfall has been anything but "big". The Taylors have had just half their usual annual average, with only seven inches of rainfall across the property.

"And that's for the whole year. That's not just the growing season."

Andrew says in years gone by that might have been a major issue, but modern farming practices minimise the effect of the prolonged dry.

"I think, if we were farming with seven inches

of rain 20 years ago, we wouldn't have had anything much. We wouldn't be going so good," he reflects.

"But we crop everything continuously every year, so I think it's made it much better, keeping the moisture in the ground with the straw cover."

Still, he notes, crops this year will be down on their average. It's the prices that will help.

"Prices are sneaking up, mainly because there's not much grain around."

Continuous cropping is just one of the major changes Andrew has seen in almost half a century of farming.

"Things have changed a lot, machinery wise and practice wise. Now there's no till, and sowing straight in, and trying to conserve the moisture, and trying to conserve the straw on the ground," he says.

"So the machinery had to get a little bigger. Now we've got self-propelled headers and self-propelled sprayers and B-double trucks and air-conditioning, and power steering, and all that sort of stuff"

Andrew notes that's made the physical side of farming easier, but challenges still remain.

"You're not lifting the bags and you're not bloody lifting the hay bales, but you've got to have your brains, because it's a bit more technical."

The technical aspects of farming and the practice of general safety mean the hours of farming have also changed.

"Probably 25 or 30 years ago you'd be working all night and you'd be working the next day, and then try and do it again the next night.

"But you can't do it. These days we're covering enough ground during the daytime with a little bit of night work without wearing ourselves into the ground.

New MEGA

"And things need servicing. At harvest time the headers need servicing, the trucks need servicing and you can't just go, go, go."

It's not just the equipment that needs down time, but the people as well, Andrew notes.

"We take that fairly seriously so we don't drive ourselves into the ground, because that's when accidents happen," he says.

"You only get one chance at safety and if you're not doing it right and something goes wrong, well it can either be fatal or you can lose a worker pretty easy."

Time, space and safety are just some of the reasons Andrew, Richard and Brandon invested in their Grant Shed in 2017.

Up until then the family had been storing and servicing machinery in the various implement sheds they had acquired as part of their property's expansion.

Measuring 42m long by 30m deep and 7m high, the new shed has doors, power, and water. It also features a dedicated workshop in one of the bays and accommodates nearly all of their machinery.

"It's the first big implement shed that we've had ever since I was a farmer," Andrew says.

"In the past we've had sheds that are either good enough for a ute and good enough for a little tractor, but never good enough for sticking a lot of machinery in.

"We've had to have machinery on three or four different farms to put them under cover. Some of them are five kilometres away, some are 10 kilometres away. So, with this shed we've been able to centralise all our machinery."

Andrew notes this saves time and effort, while the shed also acts as a meeting point for the trio to start each day. Each morning they share a cuppa, while planning out tasks, and working out what equipment or items might be required.

"It's just logistics, just to get together to make sure we're all running the right way."



Machinery Shed RIVI & EQUIPIVIENT

The dedicated workshop is also ideal for the routine servicing of machinery.

Previously, repairs and servicing were undertaken in a small workshop with unsealed floor.

"We had to pick our times because we didn't have a shed with a cement floor. Now, we can take the wheels off trailers, and we can muck around with brakes, and we can do all sorts of stuff. Doesn't matter if it's raining, or it's windy, or it's hot, which is a great asset for me. I'm too old to be rolling around on dirt."

Ultimately Andrew says that adds value to both his farm and his equipment.

"I just appreciate that now you can come in and stand and look at all your machinery in the shed and it's all under cover, and it's all clean, and it's not out in the weather.

It's a good decision we've made, that's for sure. I won't have to build another one and for our farming business and for Brandon, it's going to be a shed that will be here for his lifetime."

As for his future, Andrew says he's eyeing retirement in the next eight to 10 years, with plans to spend more time travelling and visiting his three children and grandkids.

"I'm slowly starting to wind down a little bit. I tell everybody I'm 3IC at this stage. I still work but not as hard.

Judy is hoping to retire me a little sooner, but I said 'No, we're sticking around a little bit longer yet until we utilise this shed first."

Happy with all aspects of the shed...

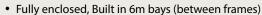
from ordering, delivery, erection of shed and builders and customer service from Danny, Brenton, David, Alison and staff.

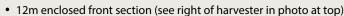
Andrew & Richard & Brandon Taylor KW Taylor & Sons, South Hummocks Near Port Wakefield SA Andrew Taylor from South Hummocks (near Pt Wakefield SA) says that he, his brother Richard and nephew Brandon are all delighted with their new 30m x 42m x 7m MEGA MACHINERY SHED from Grant Sheds.



The 6m x 30m Workshop bay (at right) and (at left) looking through the roller door between the Workshop and the main shed.

The Taylor's new Grant Sheds MEGA Machinery Shed Size: 30m x 42m x 7m





- 2 x 12m beams provide extra wide openings when doors are slid open
- 6 x 4m wide easy-roll sliding doors (see left of harvester in photo at top)
- Triple door tracks allow 3 doors to open up at once to fully open each of the 12m wide beam spaces
- Bottom roll door tracks provide best support for the large, heavy duty doors. It allows
 them to roll open easily, locks doors to tracks and reduces door noise in windy conditions.
- Division wall to provide an enclosed 6m wide x 30m deep farm workshop
- 1 Roller door (vertical lift) 5.1m x 5.1m at the front of the workshop bay, with windlocks for security (see left hand end of photo at top of page)
- 1 Roller door (vertical lift) 3m x 3m for easy access between the workshop & main shed (see photo above)
- 3 Personal Access doors (easy access and fire exits as required in a shed of this size)
- 3 x 12m long skylights with safety mesh
- High volume gutters and downpipe system



Hasty-Pasty Last Minute Christmas Solutions

Cheesy Bacon Cob Loaf Dip



Ingredients

1 cob loaf

4 bacon rashers, finely chopped

2 tsp smoked paprika

1 tbs olive oil

1 brown onion, finely chopped

1 garlic clove, crushed

250g cream cheese, softened

300ml thickened cream

1 tsp Dijon mustard

2 spring onions, thinly sliced

1 1/2 cups grated tasty cheddar cheese

Chopped flat-leaf parsley, to serve

Method

- Preheat oven to 180°C. Line a baking tray with baking paper.
- Heat a large frying pan over medium-high heat.
 Add bacon and paprika and cook, stirring, for 5 mins until bacon is crisp and brown. Transfer to a plate lined with paper towel.
- Heat oil in the pan over medium-high heat. Add the onion and garlic and cook, stirring, for 3 mins or until onion softens. Stir in 2/3 of the bacon. Remove from heat.
- Place the cream cheese, cream & mustard in a large bowl and stir until almost smooth (there will be some lumps). Add the onion mixture, half the spring onion and 1 1/4 cups of the cheddar and fold til combined.
- Use a serrated knife to cut 4cm from the top of the loaf. Remove the bread from the centre of the loaf, leaving a 2cm-thick shell. Tear the bread centre and lid into 3cm pieces. Spoon the cream cheese mixture into the bread shell. Top with remaining cheddar. Place on the prepared tray and arrange the bread pieces around the loaf. Bake for 20 mins or until golden.
- Sprinkle with the reserved bacon, remaining spring onion and parsley to serve.
- Serves 12

Easy Prann Skeners



Ingredients

8 Raw Garlic Prawn Skewers or Sweet Chilli Prawn Skewers (avail at supermarkets) Lemon & lime wedges & basil leaves

Method

- Heat a greased barbecue grill or chargrill on medium-high. Cook the prawns on the grill for 2-3 mins each side or until prawns change colour and are charred.
- Arrange the prawns on a serving platter with the lemon wedges, lime wedges and basil leaves.
 Season.
- Serves 8

Pecan-Orange Rice Salad



Ingredients

3x250g pkts 7 Ancient Grains microwavable rice
1/3 cup orange juice
1/3 cup extra virgin olive oil
1 garlic clove, crushed
1 red onion, thinly sliced
60g pkt Australian Baby Rocket
3 oranges, peeled, segmented
1/2 cup pecans, toasted
1 long red chilli, seeded, cut into long thin strips (optional)

Method

- Heat rice following packet directions. Transfer to a large heatproof bowl. Set aside to cool. Shake orange juice, oil and garlic in a screw-top jar to combine.
- Add onion, rocket, orange segments and pecans to the rice in the bowl. Drizzle with the dressing and toss to combine. Top with chilli, if using. Season.
- Serves 8

No Bake Baileys Tim Tam Cheesecake Balls



Ingredients:

2 packets of white chocolate Tim Tam biscuits 225g cream cheese, at room temperature 60mls Baileys Irish cream 200g white cooking chocolate, for dipping 60g milk cooking chocolate for the drizzle

Method

- Using a food processor crush biscuits until they are fine crumbs.
- Add cream cheese and Baileys and process until the mixture comes together into a ball.
- · Place in the fridge to harden for 20 minutes.
- Roll teaspoon lots into balls and place on a tray lined with baking paper.
- Place back into the fridge for 10 minutes.
- Add white chocolate in a microwave-safe bowl and microwave on 50% power for 2-3 minutes, stirring every 30 seconds until chocolate is melted.
- Place the balls one at a time into the bowl of melted chocolate and use 2 teaspoons to roll the balls around until they are coated in chocolate.
- Remove balls with teaspoons and allow excess chocolate to drip off.
- Pop back on lined tray and place in fridge until set.
- Put milk chocolate in a Glad Snaplock bag and seal
- Place in microwave on 50% power and melt for 20 second bursts until melted.
- Snip the corner off the bag to form a piping bag and drizzle over the balls.
- Return to fridge and store in fridge in airtight container.







West Beach Parks

With Every Shed Ordered Before 20/12/19. *Conditions apply

Super-C "MAN CAVE" For Greg Klopp, Maitland, Yorke Peninsula SA



Every bloke wants a man-cave and at 12m x 24m x 3.9m, this one is massive. It has 2 easy-roll sliding doors across the back and 3 along the front along with a 10.5m beam so there are no columns here. Greg says this will allow his wife to park their caravan and not hit any columns. I'm not sure if that's the real case, we'll have to ask Sarah. Greg, we're still waiting on our Man Cave Opening invitation ... but perhaps we wont' get one after that comment!



Super-C GRAIN SHED For Neil Bridger, Clare SA

12m x 21m x 5.1m Grain shed. Open one end. "Shed completed in a professional and safe manner. Site was certainly left tidy. Can't fault the finished product." Neil Bridger

MEGA MACHINERY SHED-WORKSHOP

Merry Christmas From Us!

See Back Page & Flyer For

For Charles, Ed & James Dolling at Wokurna, Mid North SA



This 19.4m x 33m x 6.3m main shed with gable roof has 4 sliding doors + outriggers on one end (with the outrigger tracks over the leanto). This allows all 4 doors to be open at once so the full 19m end of the main shed can be open. This shed also has 1 bay open in other endwall for access to an existing shed. PLUS a 10m x 33m leanto which is open on one side for 4 x 6.6m bays & enclosed with a division wall and sliding door on the last bay. 2 personal access doors give access through from the main shed into the leanto and the main shed into the enclosed leanto bay. The Dolling brothers put a lot of thought into how they wanted this shed to work for them, in context of what machinery and equipment they wanted to store and what else they wanted to use the shed for. Our Grant Sheds team then went to work to help design a shed layout that suited them and was cost-efficient.

Super-C HAY STORAGE

For Nick Radford, Radford Pastoral, Penola South East SA



Nick now has 9 'Grant' sheds and is truly a long term member of our Grant Sheds family. This one is a 12m x 36m x 5.1m Hay shed with 4 x 9m beams across the front. Cottage Green colorbond cladding.



15m x 33m x 6m MEGA HAY SHED

For Michael & Rosemary Chigwidden, Clare SA

Open one side, 4 x 8.25m bays Large capacity gutters, rainheads & downpipes

Grant Sheds Xmas-New Year Closure 20/12/19 - 6/1/20

Our teams take a well-earned break over this period. We thank all our teams for their hard work, dedication and assistance during the year ... our production, building, office and supplier teams. It's a complex business and we certainly rely on everyone working well together so that we can provide the best sheds for the best people ... our farmers.

Thank you also to our farming families. We really do enjoy working with you when we build a new shed for you. It's also always a delight when we get out on the back roads to come and visit with you. We are overwhelmed, yet not surprised, by your generosity of time, spirit and hospitality.

We look forward to catching up with more of you in 2020, either in person or through our FARM GATE NEWS.

MONTHLY HUMOUR

They say Australia has an Oil Shortage:

A lot of folks can't understand how we came to have an oil shortage here in Australia. Well, there's a very simple answer. Nobody bothered to check the oil.

We just didn't know we were getting low.
The reason for that is purely geographical.
Our OIL is located in: Bass Strait,
East Queensland Shale Fields,
Canning Basin, Perth Basin and
North-West Continental Shelf
Our DIPSTICKS are located in Canberra!!!
Any questions???

"Dont you think it's strange Bob never came back from sunny Florida?"



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