Organization of grade recording units: testing facilities: notification of non-testing

Department of Agriculture, Western Australia

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ARTIFICIAL BREEDING

The Artificial Breeding Service in Western Australia is now well established and many of the progeny of A.B. are coming into production.

With artificial breeding it is possible to prove a sire in a relatively short time, here lies the greatest value of the scheme, that is, the possibility in future of offering proven sires or at least sons of proven sires.

To do this as many of the progeny as possible must be recorded so that the sire survey can be made. This means marking the progeny of A.B. and identifying and recording the production of the heifers as they come into the milking shed for the first time.

The responsibility for marking lies directly with the farmer. Herd recorders and inseminators are equipped and prepared to mark the calves on request, provided the calves are presented for this purpose.

There are difficulties in identification

1. Positive identification at the time of marking.

It is suggested that a temporary means of marking at birth be adopted, for example a neck tag or some form of temporary ear tag. This will serve until the permanent tattoo can be placed in the ear by the operator at his next visit.

2. The obliteration of tattoos by Strain 19 operators.

In this case the only solution is to instruct the Strain 19 operator to avoid obliterating the identifying ear marks if possible.

To assist in future bull proving, be sure to
- Present calves for marking.
- Notify the recorder of the identification of each heifer as it comes into test (he then marks his own records accordingly and sends them to head office.)

ORGANISATION OF GRADE RECORDING UNITS

The Grade Herd Recording year starts on March 1, but the Units must be organised well before this.

With the increasing number of applicants each year it is necessary for both old and new members to have their application forms and procuration orders in as early as possible.

Units are then compiled on a “testing day” and “geographical position” basis to keep them compact, workable in size and to prevent over-lapping of recorders.

Due to sudden withdrawals, changes in herd size and late applications the organisation is difficult and often, to the inconvenience of the farmer, means a change of recorders during the season.

The organisation is done however, with a view to greater efficiency, and it is hoped that farmers will accept such changes with that thought in mind.
TESTING FACILITIES

HERD recording on the farm calls for maximum co-operation between the recorder and farmer if the results are to be accurate.

The recorder must perform his tasks accurately and the farmer must supply the necessary details. The facilities in the dairy must be of a high enough standard to ensure that this accuracy can be reached and maintained.

This means:

1. A suitable FIRM bench in a sheltered place, preferably near the hot water supply.
2. Adequate supplies of clean hot water available at all times.
3. Good light for reading weights and percentage of butterfat.

The work of the recorder is the responsibility of the Department of Agriculture and is regularly inspected to make sure it is up to standard.

Facilities and testing conditions however, are entirely in the hands of the farmer, it is up to him to provide conditions which will not jeopardise the accuracy of the results of his testing for which he is paying, and on which his herd management depends.

NOTIFICATION OF NON-TESTING

During the year there has been one or two cases where, due to misunderstanding between the herd recorder and farmer, a herd has missed a monthly test.

The recording staff at head office see only the monthly report from the herd recorder and act accordingly either by closing off the herd for the season or holding over until the next month, so it is imperative that both farmer and recorder should be clear on the point, especially during the summer months in butterfat districts.

If in doubt the farmer should immediately contact the District Adviser so that there is a minimum of delay in providing a test.
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MURESK AGRICULTURAL COLLEGE
(Department of Agriculture)

Parents are reminded that applications for 1964 admission to Muresk Agricultural College close on December 31 of this year. A preliminary selection of 1964 entrants is made after the Junior results are available early in 1963. The successful applicants then continue with Sub-Leaving, or higher studies, in 1963.

Before the course can be commenced applicants must have studied:

Junior.—
(a) English; Maths A; Maths B.
(b) Physics and Chemistry (or Science A and Science B), or General Science.
(c) Book-keeping.
(d) Others such as Geography.

Sub-Leaving.—English; Maths A; Physics; Chemistry and others.
Those who take General Science need extra Chemistry and Physics in the following year. Some prefer to take Junior Book-keeping in the same year.
Should places still exist for 1964 commencement after the preliminary selection early in 1963, they are filled in order of application during 1963, by qualified applicants.

Duration of Course.—Two years.
Fees.—Approximately £190 per annum covering full residential charges.
Scholarships.—Department of Agriculture (3), the "Countryman" and J. J. Poynton Memorial (2).
Boarding Allowance.—Most Muresk students are eligible for the Education Department Boarding Allowance (£50 per annum).
Full details of the College are obtainable from the Principal, Muresk Agricultural College, Muresk, W.A., or the Department of Agriculture, Perth.

Please mention the "Journal of Agriculture of W.A." when writing to advertisers
THE Farm and Home section of the Journal of Agriculture has, for some years, provided articles aimed at helping or informing the farm housewife, concentrating on recipes, dressmaking and handicrafts.

Many useful articles have appeared over the years. However we feel that the time has come to expand the scope of the Farm and Home series to cover a wider selection of subjects. The aim now is to give a better service to country women without entering the field so well covered by the numerous women's magazines.

With this in mind we asked our senior Farm and Home contributor Mrs. O. Evans Scott (who is a farmer's wife from Gingin) to make some suggestions for future articles.

Mrs. Scott put a great deal of thought into this and also consulted members of the local branch of the Country Women's Association.

The results of her work appear below. They are printed here as a starting point for planning the future policy of articles in this section of the Journal of Agriculture.

We hope that readers will give some thought to these suggestions, endorse or criticise them, and perhaps make suggestions of their own.

In fact, what we want to know is: what do readers want. Send your suggestions to:

The Editor,
Journal of Agriculture,
Department of Agriculture,
Jarrah Road,
South Perth.

1. Home plans adapted for farms. Too often the so called farm home is inadequate for the typical farm, or else it is the uninteresting verandah-surrounded square. Most farm homes need an office, a second bathroom and extra storage and emergency sleeping accommodation in addition to the needs in a suburban home. Perhaps different plans could be shown and discussed, suited to cooler part of the State as well as the hotter, less shady places.

Aspect for each area would also be interesting—which rooms should receive morning sun, how rooms should be
designed in a house to avoid hottest summer sun, and so on.

2. Colour planning in the home, giving details of which colours are suited to northern, western, etc., aspects for various rooms; also the psychological effects of various colours as well as suggestions for pleasant colour schemes for rooms of different sizes and ceiling heights.

3. Landscape gardening with particular reference to types of shrubs and lawns which can withstand dry conditions and which need morning or afternoon sun. Perhaps plans could be shown for suggested garden landscapes suitable for farms in various areas.

4. On many farms, pot plants are the housewife's only garden owing to water shortage, kikuyu grass, or no fence around the home. Could we have an article on pot plants, succulents and cacti growing—how to pot and re-pot, growing from slips, amount of water needed and so on?

5. Gardening as a subject could lend itself to a series of articles, dealing with specific plants and shrubs as well as what to plant, take up, prune and prepare at each season.

6. One Country Women's Association member asked for an article on the growing of small fruits (such as gooseberries, cumquats, strawberries).

7. Another Country Women's Association member suggested poultry (her reason being that it is the farm housewife who mostly looks after the poultry)—not the scientific detailed article for commercial poultrymen but just generally recommending types, daily care and housing.

8. Another suggestion was that readers should contribute helpful hints—the Country Women's Association meeting was most enthusiastic about this.

9. Many mothers are keen on child psychology, mothercraft, home nursing, first aid and similar topics; others on health and beauty, make-up, skin care, figure control, exercises and hair care.

10. Water colour and oil painting for beginners. China painting, leather and cane work and similar arts and crafts would be interesting and inspiring topics. How to make flower pots from old tyres, toys from cotton reels, and other ideas for profitably filling in leisure time, both for housewife and children, would be well received.

11. The Education Department's regulations regarding quarantine or absence from school after measles, chicken pox, and other childhood illnesses and diseases are unknown to most parents. These, plus any other regulations parents should know (such as those concerning hair and clothing) would be a handy reference.

12. Catering for barbecues, receptions, suppers, etc., for larger-than-usual numbers; and short cut methods and other ideas used by business caterers would also be well received if one could be persuaded to divulge his secrets.
SAUCEPAN SELECTION

Well-designed, good quality pans give many years of service. Good cooks know the advantages of good saucepans and many poor cooks have automatically and unconsciously improved their skill by careful selection of cooking utensils.

Points to Look For

Handles should be of a thickness and weight suited to the user, but not so heavy as to overbalance the pan when it is empty.

Handles should be joined smoothly, with no crevices between handle and pan where food can become stuck.

Handles must be heat-resistant, and should be designed to hang or stack neatly when the pan is not in use.

Large pans need a small balancing handle opposite the main one, to enable easy lifting.

Inside surfaces should be smooth, with the join of the sides and base slightly rounded to make cleaning easy.

The lid should fit well and be a smooth shape with no small ridges or grooves. The pan should have a lip or rim for easy pouring.

Choose pans suited in size to the sizes of the hot-plates on the stove.

Useful Hints

Choose pans suited in size to the amount of food to be cooked.

Never leave the cooker with pans over a high heat, always turn heat low as soon as boiling or simmering point is reached.

Handles may be covered with aluminium foil to protect them from heat when used in the oven.

Metals

Various metals are used for modern saucepans, including aluminium, stainless steel and copper.

Aluminium is one of the most popular and durable. The price varies with the quality. Lightweight pans often become distorted and are only suitable for use on gas stoves.

Pans with heavy or machined bases are best for use on electric or solid fuel stoves, as the saucepan base must fit flush on the hot-plate surface.

Discoloured aluminium pans may be cleaned inside by boiling a weak acid solution in the pan, using half a lemon or orange, or apple peelings added to the water.

Aluminium sometimes becomes slightly pitted, but this is not a sign of faulty material. Excess pitting can be avoided by removing food from the pan as soon as it is cooked and soaking the pan with clean water.

The outside may be cleaned and burnished with steel wool and soap or a very fine abrasive.

Anodised Aluminium

Anodised aluminium is aluminium to which a dye has been added during a special finishing process to change the characteristic silvery appearance to another colour.

It is often used for gay saucepan lids. When used to colour the pan itself, look for a guarantee that the finish is unspoiled by heat.

Wash with warm soapy water, as steel wool and abrasives will scratch and spoil these surfaces.

Stainless Steel

Stainless steel is popular for its pleasant appearance and simplicity in care.

This type of pan is often designed with a special feature, for example a well-fitting lid to enable use for almost waterless cooking, or an appearance to suit “on the table” service.

A copper or aluminium base aids even heat distribution.

Stainless steel is subject to slight staining and can be cleaned with a very fine cleaner, sometimes available from the saucepan manufacturers.

—N.S.W. Department of Agriculture.