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WITH COMPLIMENTS OF THE WEST AUSTRALIAN PORK PRODUCERS' ASSOCIATION • February 2005
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Caught in the Act

Changes to state trespassing laws mean people found trespassing on piggeries will be liable to a fine up to \$12,000 or 12 months imprisonment.

Superintendent Ross Napier, Acting Director of Strategic Policy in the WA Police Service, said the legislation for trespassing has been on the statute books for a long time but has seldom been used by farmers.

"The trespassing provisions in the Police Act have been around for about 20 years. The legislative penalties, however, are fairly meagre. With the enactment of the Simple Offences Bill, which will occur in about the middle of this year, trespassing will be covered by the Criminal Code.

"This amendment also brings with it a substantial increase in penalty. Although giving producers the right to take action against those trespassing on their land, a common sense approach in applying the law should be taken," he said.

While these new laws give farm owners and managers the authority to take trespassers into custody and deliver them to the police, the law also has stringent requirements about how people in custody are to be treated.

"The message is be aware of the law and its application, but make sure you act within the law.

"While trespassing is now considered an arrestable offence (defined as an offence that has a penalty of imprisonment attached to it), producers should be mindful when thinking of taking someone into their custody. Be sure when acting against people trespassing on your land that you don't place yourself,

your family or your employees at risk. If you feel at all unsure or uneasy about your rights or actions, it would be a far better approach to get a name, address or registration number and pass that information onto the police," Superintendent Napier said.

Property owners or managers have the right to demand names and addresses and the penalty for refusing or giving false information is \$500.

"The Bill has been passed in both houses of Parliament and gone through all legislative processes. However, enactment has been delayed to allow for police training and public education to occur," he said.

Both the Bill and the Explanatory Memorandum are lengthy documents. Below is the relevant section on trespassing, explaining the rights of the owner, occupier or a person having control or management of a place.

70A. Trespass (1) In this section - "**person in authority**", in relation to a place, means - (a) in the case of a place owned by the Crown, or an agency or instrumentality of the *Criminal Law Amendment (Simple Offences) Bill 2004*

Part 2 The Criminal Code amended s. 6 Crown - the occupier or person having control or management of the place or a police officer; or (b) in any other case - (i) the owner, occupier or person having control or management of the place; or (ii) a police officer acting on a request by a person referred to in subparagraph (i); "**police officer**" means a person who holds an appointment under Part I, III or IIIA of the *Police Act 1892*, other than a police cadet; "**trespass on a place, means** - (a)



Superintendent Ross Napier

to enter or be in the place without the consent of the owner, occupier or person having control or management of the place; 15 (b) to remain in the place after being requested by a person in authority to leave the place; or (c) to remain in a part of the place after being requested by a person in authority to leave that part of the place.

(2) A person who, without lawful excuse, trespasses on a place is guilty of an offence and is liable to imprisonment for 12 months and a fine of \$12,000. (3) In a prosecution for an offence under subsection (2), the accused has the onus of proving that the accused had a lawful excuse.

70B. Trespassers may be asked for name and address (1) In this section - "**enclosed land**" means land that is visibly enclosed, whether by means of artificial structures alone or a combination of artificial structures and natural *Criminal Law Amendment (Simple Offences) Bill 2004* The Criminal Code amended Part 2 s. 7 features, but does not include a road on the land that is open to or used by the public; "**owner**", in relation to land, includes the occupier and a person who has the con-

continued on page 2

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The Good Oil on Feed

As discussed at the WAPPA Executive Meeting and subsequently at the General Meeting, and as recommended by the Department of Agriculture, the use of used cooking oils in pig feed should be more consistently regulated across the country.

WAPPA has agreed to accept and adopt the Feed Milling Industry Code of Good Manufacturing Practice and Quality Assurance Program, termed Feed Safe. WAPPA President Stuart Coole said using oils sourced only from suppliers using approved treatment processes was vital from a food safety perspective.

"With the intense focus on animal feeding practices, it makes sense to tighten up this current gap in the potential or limited use of such recycled oils directly by growers.

"The industry agrees that the volume involved would be small, but the risk to the industry nationally is immense."

The minimum standards in Feed Safe for raw materials sourcing are:

- A documented raw material sourcing and purchasing program must be implemented that minimizes potential product quality and safety risks, be they biological, chemical or physical.

- Products should, wherever practicable, be sourced from suppliers who can demonstrate compliance with a quality assurance system and/or can demonstrate that their products comply with purchase specifications and relevant state legislation.

Department of Agriculture Senior Veterinary Officer, Preston Suijendorp supported the move, saying used cooking oils were likely to have been in contact with meat and, as such, were regarded as 'swill' under most swill feeding regulations.

"However, regulations vary between the states, as does the level of policing of the regulations," he said.

It is proposed used cooking oils should only be fed to pigs if the oil has undergone an approved treatment of filtration and heat to ensure the oil was not a disease risk. This change will make it illegal for pig owners to pick up used cooking oils from fish and chip shops and the like for use in pig feed.

"If wanting to use used cooking oil in pig feed, they would have to purchase it from a used oil processor such as Fataway and this would make the use of such oil less economic," Dr Suijendorp said.

CRC Success for Pork Industry

While producers welcome the recent announcement that the application to the Australian Government to support funding for a Co-operative Research Centre (CRC) for an Internationally Competitive Pork Industry was successful, what exactly does this mean for WA producers?

The focus of the CRC Program is to 'enhance Australia's industrial, commercial and economic growth through the development of sustained, user-driven, co-operative public-private research centres that achieve high levels of outcomes in adoption and commercialisation'.

Bruce Mullan, of the Department of Agriculture, told WAPPA's recent General Meeting that the successful application for the Pork CRC will have important ramifications for future research and development within the Department.

"Although the CRC is yet to be officially signed off by the Government, we're already planning submissions for work to commence as soon as possible after July 1," Dr Mullan said.

Ian Johnsson, APL General Manager, Research and Innovation said the Government approved \$25.75 million over seven years for the implementation of the pork CRC research program. When combined with investors' contributions of \$11 million in cash and staff and facilities worth \$44 million over the same period, this represents arguably the largest single injection of R&D investment that the Australian pork industry has ever seen.

Pork Potential

"The selection committee obviously believed the pork industry has the potential to provide a substantial return on this investment in terms of generating new wealth through import substitution and export growth. The industry must reduce its cost of production and increase the range and quality of its products - the prime focus of the new CRC," Mr Johnsson said.

Agreed outcomes include providing lower and less variable feed costs and significantly improved herd feed conversion efficiency, developing new pork products to increase market competitiveness and promoting the health and well being of consumers.

The CRC will commence operations by July 2005. If you have any questions concerning the Pork CRC program, contact Ian Johnsson, Tel 02 6285 2200 or email ian.johnsson@australianpork.com.au

Caught in the Act *cont'd from front*

trol or management of the land. (2) If the owner of any enclosed land finds a person on the land who has entered the land without the owner's consent, the owner may request the person to give the person's name and address to the owner. (3) A person who does not comply with such a request is guilty of an offence and is liable to a fine of \$500. (4) A person who in response to such a request gives a name or address that is false is guilty of an offence and is liable to a fine of \$500.

'Pork Chops', That's Coole

Australia Day it was, on January 26, but those supposedly patriotic Aussies who threw lamb chops on the barbecue were branded 'pork chops' by WAPPA President Stuart Coole of Boyup Brook.

"Why eat lamb, when succulent, low-fat pork chops and tender pork roasts are readily available and usually at cheaper prices than lamb? Buying fresh pork is the most Australian thing a dedicated meat eater can do on Australia Day, because all fresh pork is Australian grown," he said.

"The pork industry is so patriotic that it recently initiated and helped launch a massive national campaign for an Australian Home Grown food label, which has now been

picked up by more than 50 other agricultural industries.

"This will help consumers identify country of origin at point of sale, especially important when buying processed pork products or smallgoods, which comprise 60 per cent of total pork consumption. Although all fresh pork is grown in Australia, frozen imported pork accounts for about 40 per cent of what's used in the processed pork market," Mr Coole explained.

Building on the emotional bond Australian consumers have with farmers and their produce, HomeGrown will let consumers know, for the first time, if the processed pork product they're buying is genuinely made with 100 per cent Australian produce.

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PRESIDENT'S ADDRESS

by Stuart Coole, WAPPA President

Still at the forefront of pork producer's minds over the 'silly season' was the Productivity Commission inquiry into the Australian Pigmeat Industry, with the Commission releasing its draft report on December 15 and the Perth public hearing taking place on January 28.

An extension for the receipt of submissions has allowed WAPPA and WA producers to contribute further to an already lengthy submission, thus ensuring all bases are covered. WAPPA was well represented at the Commission's Perth hearing by President Stuart Coole, Executive Officer Russell Cox and Executive members Chris Keene and Graeme Dent.

WAPPA's supplementary submission expanded on issues such as animal welfare, exports and imports, animal health, production costs, environmental guidelines and labour. Like most Australian primary producers, pork producers find it difficult to understand how we can compete with

producers in other countries whose industries are propped up with substantial subsidies.

WAPPA believes the terms of reference for the inquiry will not be fulfilled unless the issue of subsidies is untangled and reported accordingly to the industry.

We're also concerned about the costs of antibiotics and believe cost-competitive alternatives to antibiotics should be a priority for research and development.

This research must take into account the impact of different production systems, many of which are unique to Australia.

Producer research in WA reveals the cost of antibiotics is herd specific and could vary between \$1 and \$7 per pig produced, pending the health status of the herd.

This impacts on the cost of production by 0.7 per cent to 3.5 per cent. Reducing herd



health compliance costs is essential.

The process for the registration of imported vaccines should be prioritised.

Feed Costs

Meanwhile, a patchy 2004 harvest means no relief is in sight in terms of feed costs.

Pork producers need supply systems in place that will deliver the inputs they need at competitive world prices, while giving a fair return to grain farmers.

Via the inquiry, we've sought a guarantee from the Australian Government that grain sold to Australian pig farmers is sold at no more than the price it leaves the port to be exported.

A review of the Wheat Export Authority and the single desk legislation is requested no later than June 2005.

With the volume and quality of information presented to the Commission, WA pork producers can only expect recommendations for policies, procedures and practices that, if applied to the pork industry, will help make it internationally competitive and a positive and influential part of the rural landscape and local communities of this great country.

Plant Praises Great Dane Performance

In understanding and tackling challenges the Australian pork industry faces, producers can look for inspiration to countries with a successful industry.

David Plant, General Manager of Australian Natural Pork, part of Milne Agrigroup, recently managed a \$360,000 Government funded project in the United Kingdom entitled 'Future Marketing and Production Strategies'. He conducted a SWOT (strengths, weaknesses, opportunities, threats) analysis of the European industry, which he presented, in part, to WAPPA's recent General Meeting.

Mr Plant, who has been involved in the UK pork industry for 25 years, covered a diverse range of subjects from integrated production, information technology, marketing and supply chain management.

"The UK national herd has reduced by 40 per cent during the past three years to 500,000 sows," Mr Plant said.

"This decline has been driven in part by high production costs and lower priced European imports. The UK's competitiveness is influenced by high welfare production systems and legislation.

"One such example is sow stalls, which are banned in the UK but still legal in Europe until a planned review in 2013."

Denmark has about 900,000 sows and pigmeat is the country's largest export. About 80 per cent of their annual produce is exported.

"The Danish co-operative approach has been extremely successful. The largest, Danish Crown, is producer owned and has a fully integrated production system," Mr Plant said.

"The producers contribute to a massive research and development budget which aids improved farm performance and has created world leading processing and further processing facilities such as the Autofom carcass assessment system.

"Producers receive what seems a relatively low price for their product, but then benefit from no haulage or slaughter costs.

"The carcass also nets a greater return due to hot weight payment and high killing out percentage.

"Producers also have the ability to secure wheat prices around harvest for the coming year."

Danish Crown, through its UK subsidiary company Tulip, recently acquired Dalehead and Roche Foods. Mr Plant said the acquisition provided three strategically placed slaughter facilities, additional further processing and 25,000 sows through the BQP operation, representing about five per cent of the national UK breeding herd.

"The purchase also provides strategic alliances with most major retailers in the country."



Wannamal producer Errol Howard discusses the European pork industry with David Plant of Milne Agrigroup, following David's presentation to WAPPA's General Meeting at Pastoral House.

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by Daph Kavanagh, State Manager,
Australian Pork Limited

Twenty years in the pork industry and I still haven't run out of tasty pork recipes for the whole family to enjoy!

Pork was usually seen as a 'comfort' food, with tasty chops and juicy roasts with lots of crackle bringing back memories of mum's home cooking.

However, pork also suits a fresh summer meal as WA sizzles through another seemingly endless summer. So, why not support your own industry with a meal featuring not one type of pork, but two?



Stuart Coole recognised Daph Kavanagh's outstanding 20 year contribution to the pork industry in her capacity as WA State Manager for APL at WAPPA's February General Meeting at Pastoral House.

Combine in a bowl the mince, breadcrumbs, shallots, parsley, lemon rind, Worcestershire sauce and season well with salt and pepper if desired. Mix together and shape into four even burgers. Wrap each burger with a rasher of bacon and secure with a toothpick. Place on a plate, cover and chill for 30 minutes. Heat a frying pan over a low-medium heat and cook the burgers for about eight minutes each side or until cooked through. Serve with salad and toasted bread. **Bon Appetit!**

Lemon Pork Burger Wrapped in Bacon

Serves Four

Preparation Time: 15 mins + 30 mins to chill

Cooking Time: 16-18 mins

- 400g lean pork mince
- 4 large bacon rashers
- 2 tsp finely grated lemon rind
- 1/2 cup fresh breadcrumbs, firmly packed
- 2 green shallots, finely chopped
- 2 tbs freshly chopped flat leaf parsley
- 1 tbs Worcestershire sauce
- Salt and pepper

FarmBis Change

A new phase of FarmBis funding has been implemented for 2005 to 2008.

The major change affecting producers is that the subsidy has been cut from 75 per cent to 50 per cent. While funding is sought for all courses facilitated by Pork Industry Training WA, FarmBis is only available for management level training, Level 4+.

Other Funding

Participation in courses below this level attracts other funding, such as Traineeship incentives for the Stockperson Course/combined Certificate 3 in Pig Production and Small Business Development Corporation training vouchers for courses such as farrowing.

GWF Buys Adelphi and Globe

George Weston Foods (GWF) has bought two of WA's leading smallgoods brands, Adelphi and Globe, advancing its position as one of Australia's leading suppliers of smallgoods.

According to GWF Meat and Dairy Division Chief Executive, John Kippenberger, the purchase of famous WA brands from the Craig Mostyn Group reinforces his company's standing in the smallgoods sector in Australia.

"The expansion is in line with GWF's strategy to consolidate production and supply capability on the east and the west coasts. This purchase consolidates GWF's market position nationally and in particular in WA. Plans are afoot to integrate production into GWF's Spearwood manufacturing operations,



Watsons Foods (WA) General Manager, Derek Smith with some shaved Adelphi ham and shaved Globe roast beef, which will be manufactured at George Weston Foods Spearwood plant, along with iconic WA brand Watsonia.

contributing to manufacturing and distribution efficiencies across the entire Division.

"Consolidation will also see GWF invest in excess of \$2 million in the plant and its machinery, bringing recent total investment in advancing processing and manufacturing capabilities to approximately \$5 million in WA," Mr Kippenberger said.

Change to Executive

Richard Evison of Great Southern Piggery, Albany, replaced Keith Ashton, Kojoonup, on the WAPPA Executive at the February 11 General Meeting at Pastoral House.

Mr Evison joins Stuart Coole of Boyup Brook, Graeme Dent of Cuballing, Errol Howard of Wannamal and Chris Keene of Gingin on the Executive.

Industry Training

Annette Howard of Wannamal was elected to take Mr Ashton's place as the WAPPA representative on Pork Industry Training WA.



Richard Evison of Great Southern Piggery has replaced Kojoonup's Keith Ashton on the WAPPA Executive and Annette Howard of Wannamal has replaced Mr Ashton on Pork Industry Training WA.

PUBLISHER'S DETAILS

WAPPA PORK YARNS is published quarterly by Brendon Cant & Associates
Tel: 08-9385 7779 Fax: 08-9385 7776 Email: brendon@iinet.net.au
on behalf of the WA Pork Producers' Association.

The publisher and the Association accept no responsibility for the views expressed and suggest producers seek independent advice before acting on any information contained herein.

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