



# QUALITY CARCASS

## focus for Prime SAMMs

**D**ESPITE turning off 25,000 lambs annually at their Sanderston feedlot, producing an animal with quality carcass attributes has not been lost on the McGorman family.

And when it comes to breeding, they opt for Prime SAMMs as the base for their breeding ewe flock.

"Our number one focus is producing the lamb, which is why we run SAMMs," Paul McGorman said.

"They are very strong mothers when it comes to foxes and other predators. We don't have too many dead lambs in the paddock because the mothers seem to guard their lambs pretty well.

"Their mothering ability, along with the fact they are low-maintenance and produce a high-quality lamb carcass, are the reasons dad originally chose SAMMs and the reason we have stuck with them."

Paul, his brother Alex and father John run the 7000-head capacity Thornby feedlot, which has been operating for about 10 years.

Besides the feedlot, the

### KEY POINTS

- SAMM-cross ewes great mothers
- Dressing out higher than other breeds
- Even carcasses with good muscling, fat

McGormans crop about 2400 hectares of cereals for grain and hay as fodder for their operation at Sanderston.

They also have an 1820ha grazing block at Coonalpyn where they run about 2200 SAMM-cross breeding ewes, which are mated to terminal sires.

The breeding ewes – based on Deep Creek bloodlines – are shorn in February and lamb in April.

Every year, between 2000 and 2500 of the McGormans' own lambs go to the feedlot for finishing. To make up the numbers, they buy-in lambs from around SA, predominantly straight off farm.

The McGormans used to own and run their own butcher shop at Tanunda where they sold their lamb under the Thornby Grain Fed Lamb brand.



**SAMM SUCCESS:** Paul McGorman at his family's Sanderston property where they run a feedlot, turning off 25,000 lambs a year, including up to 2500 Prime SAMM-cross lambs they breed themselves. (Inset): Paul McGorman says the SAMM ewes are very strong mothers when it comes to guarding against foxes and other predators.

While they no longer have the shop, that experience gave them some very valuable information about the lamb they were producing and the advantage the SAMM-cross lambs had over other breeds.

"The dressing percentage of the SAMM-cross lambs seemed to be slightly higher than a typical crossbred," Paul said.

"For the SAMMs, we work on 48pc-49pc dressing, versus a typical crossbred dressing of 47pc.

"When I used to see the SAMM-cross carcasses hanging in the shop, it was always a very even carcass with good muscling and good fat coverage."

The Thornby feedlot is accredited under the AusMeat Livestock Production Assurance Scheme.

To meet the AusMeat grainfed standard, the lambs have to be grain fed for at least 35 days, but

Paul said lambs were typically in the feedlot for between 50 and 60 days.

The McGormans start putting their own lambs in the feedlot from about September with the aim of having all lambs into the feedlot to beat any grass seed issues that might occur at Coonalpyn.

Lambs are run in the feedlot in mobs of 300, with the aim of achieving 400 grams of growth on average across the pens each day.

Paul said when the SAMM-cross lambs go into the feedlot, they adapt to grain very quickly.

With their branded lamb taking a back seat for now, the McGormans are selling about 400 lambs a week on average into Thomas Foods International for export markets, turning them off from the feedlot at between 53 kilograms liveweight and 55kgw.

## Top chef extols SAMM virtues

WHEN Café Del Giorno's chef Kris Bunder was first introduced to Prime SAMM lamb by Lawral Park stud principal Campbell Lawrie, he was an instant convert.

"I loved it straight away," Kris said.

"I have been a chef for 30 years and it was different to any lamb I had ever eaten because of its texture and taste.

"The first thing I noticed with SAMM lamb was the marbling in the meat without the high fat content.

"This gave the meat a great texture and taste in the mouth that sets it apart from other lamb."

Since that introduction more than five years ago, Café Del Giorno's has been using SAMM meat from Lawral Park exclusively in its lamb dishes, which includes steaks, salads, kebabs, burgers and yiros.

Such is its versatility that when Kris orders a lamb carcass, he uses the whole thing – not just the choice cuts.

"The SAMM backstrap is the best I've ever used in that it is very tender and easy to cook with," he said.

"However, what we don't use in meat cuts we turn into smallgoods. Our pepperoni and chorizo is all lamb based, with pork added to it to give it the fatness.

"That way, we're able to use the whole carcass, rather than just the meat."

On average, the café serves between 250 and 300 people every day at the Port Lincoln restaurant.

With locally caught seafood a big part of the Café Del Giorno's menu, Kris says it is nice to also have a locally produced land-based product they can feature on their menu.

"We can confidently say 100 per cent of the lamb we serve is local and all from Lawral Park at Ungarra," Kris said.

"We specifically put on our menu that it is SAMM lamb and it makes for a good talking point with customers because they ask what it is, who produces it and how it is grown."

## Perfect meat for Kingston butcher

PRIME SAMMs play an integral role in the paddock-to-plate process to which Kingston farmer-retailers Lyndon and Craig Cooper adhere.

The father and son farm 350 hectares in the South East where they feed and finish livestock, much of it for their own butcher shop, Kingston Meats.

Lyndon looks after the farming side of the business while Craig keeps himself busy at the shop. They buy in lambs from local

SAMM breeders, such as the Heddle family's Jeancourt stud and the Nulty family's Punari stud, at about 30 kilograms liveweight to graze fescue, cocksfoot and Persian clover pastures.

They are then put into the Coopers' own feedlot at about 35kgw on a ration comprising 16 per cent protein and 11-11.5pc energy where they are grown out to 55kgw before being killed for the shop.

The carcass, which normally dresses at about 24kg presents nicely with even fat and muscling of good colour.

Craig says while they sell a few different breeds, SAMMs have been a constant in the butcher shop because of their length and quality.

Wholesale is a big part of their business because they supply meat into pubs and restaurants around the Kingston and Robe districts.



**GOOD COLOUR:** Prime SAMM lamb carcasses.



This advertisement is e-Reader enhanced

### SUNNYBRAE PRIME SAMM

Thursday 7th August 2014

1pm – Peterborough

Peter Fielding 08 8651 4222

### LAWRAL PARK PRIME SAMM

Monday 11th August 2014

1.30pm – Ungarra

Campbell Lawrie 08 8688 8011

### TOLDU PRIME SAMM

Tuesday 19th August 2014

On property – Keith

Tim Oldfield 0419 806 657

### GALAXY PARK PRIME SAMM

Friday 29th August 2014

On property – Bell Rd, Tintinara

Geoff Gale 0418 893 621

galaxypk8@bigpond.com

Michael Gale 0419 809 482

michaelgale8@bigpond.com

### DUENCLIN PRIME SAMM

Karoonda (Perponda) Rams

for sale by private selection from August

Kaniva Rams for sale on farm auction

Friday 26th September 2014

Inspection from 10am

Clinton Huxtable 0427 519 858



### PUNARI PRIME SAMM

Tuesday 7th October 2014

On property – Kingston SE

Deb Nulty 0438 677 217

### PRIVATE SELECTIONS

Carlton	Lyn Nitschke, Hahndorf	8388 7011
Deep Creek	Des Twartz, Eudunda	8581 1502
Jeancourt	Allan Haggett, Naracoorte	0427 713 115
Jeffries	Scott Jeffries, Balhannah	0418 821 269
Wonnara	Geoff Thomas, Hallett	0409 102 143