



Weddel's World

★ WESTFIELD

★ TOMOANA

★ PATEA

★ KAITI - in conjunction with
Gisborne Sheepfarmer
Freezing Co. Ltd.

QUARTERLY NEWSLETTER

ISSUED BY

W. & R. FLETCHER (N.Z.) LTD

OCTOBER/NOVEMBER 1980

NEW SLAUGHTERHOUSE AT KAITI

The Gisborne Refrigerating Company's new 16 million dollar mutton slaughterhouse — which has been described as "revolutionising" meat processing methods in the Poverty Bay area — was opened by the Minister of Agriculture, the Rt. Hon. Duncan MacIntyre on Saturday, October 4.

In his address Mr MacIntyre said: "There is no doubt that the history of these works is also a history of Gisborne and its hinterland. The Kaiti works have been on this site since 1896 — and it is not far-fetched to say that the city of Gisborne has grown up around them."

"In world terms our small country has established a premier position as a supplier of primary products — from works like Kaiti we contribute 50 percent of the world lamb trade.

"The history of this plant is the history of a survivor. The circumstances are still changing and will always do so — and the survivors will continue to be those, who by geographic location, dynamic management and forward planning stay up with the play.

"Satisfactory conclusion of our EEC sheepmeat agreement this week points the way forward most clearly. It is not an automatic key to future prosperity but it has removed the uncertainties and made plain the realities of trading in this market."

The opening, preceded by a hangi and barbecue just outside the new three storey complex where guests queued for the food provided, marks a significant step forward in the region's ability to process meat — especially during peak killing season. It is envisaged that farmers will no longer have to send their stock outside the region to have it killed at the peak of the season.

Mr H.B. Williams, Chairman of the Gisborne Refrigerating Company, in his address encouraged farmers to support the works since the greater throughput of livestock means the

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The new slaughterhouse viewed from the air



Inside the works reflect modern hygiene standards

greater the chances of keeping increases in killing charges to a minimum.

He said that in spite of the greater capacity, spreading the kill is still a necessity. Although the new works would kill all the district's stock, it could not achieve it **all** at peak time.

Designed to meet the demands of world markets, including the United States, the Middle East, Britain and the nations of the European Economic Community, the new works clearly place the Gisborne area on an equal footing with other districts in New Zealand in the killing of mutton and lamb.

Development at the Kaiti works — associated with the Vestey group since 1930 — was initiated in 1973 and the new slaughterhouse comprises three chains, a blast freezing unit sorting and palletising rooms, and is capable of processing more than 10,000 lambs per day — which can be frozen and bagged in a 22-24 hour cycle.

The freezer complex comprises two freezer tunnels which work on a four tier system, and will handle some 9,600 sheep each day. Any excess production will be either further processed for North American requirements, or frozen in three extra freezer rooms.

Each chain will employ up to 67 workmen, and all processing is done on elevated working platforms with stainless steel apron washers, hand washers and knife sterilisers placed at regular intervals. Hygiene requirements have been paramount, and the works gleam with stainless steel, fibreglassed walls and seratone ceilings.

The building is air-conditioned so that equable temperatures can be maintained both in summer and winter.

According to the General Manager of the Company, Mr Jack Baker, one of the advantages of Kaiti is the provision of a cooling floor where carcasses can be marshalled into grades. The floor has the capacity to hold up to two hours' kill and hence provides a buffer between killing and freezing processes — essential he says if processing is to be carried out smoothly.

From the sorting room, the carcasses are conveyed to a number of freezing alternatives available, including the conditioning and ageing process required by the American market.

To eliminate bottlenecks and to synchronise the operation, the entire

mechanical system is controlled by two electronic programmable controllers which effectively computerise all speed control and interlocking functions of the conveyors.

Another feature of the new works are the vastly improved facilities for workers. Rangī Paenga President of the National Meatworkers Union, and Branch President of the Hawkes Bay and East Coast Meatworkers Union, sees the Kaiti works as providing facilities that are unequalled in New Zealand. Bearing in mind the capital outlay involved in the developments, he says:

"These works provide both management and worker with a challenge in which participation on holds the key to future success of the company."

The commemorative plaque was jointly revealed by Mr MacIntyre and Mr P.F. Barker, who joined the board in 1932, became chairman in 1956, stepped down from that position 1974, and retired last year.

The new plant means that stock can be processed to meet all overseas markets, and with the up-to-date beef floor the company now has a facility that is an asset to the district and the country.

ENGINEERS PROBLEMS UNIVERSAL

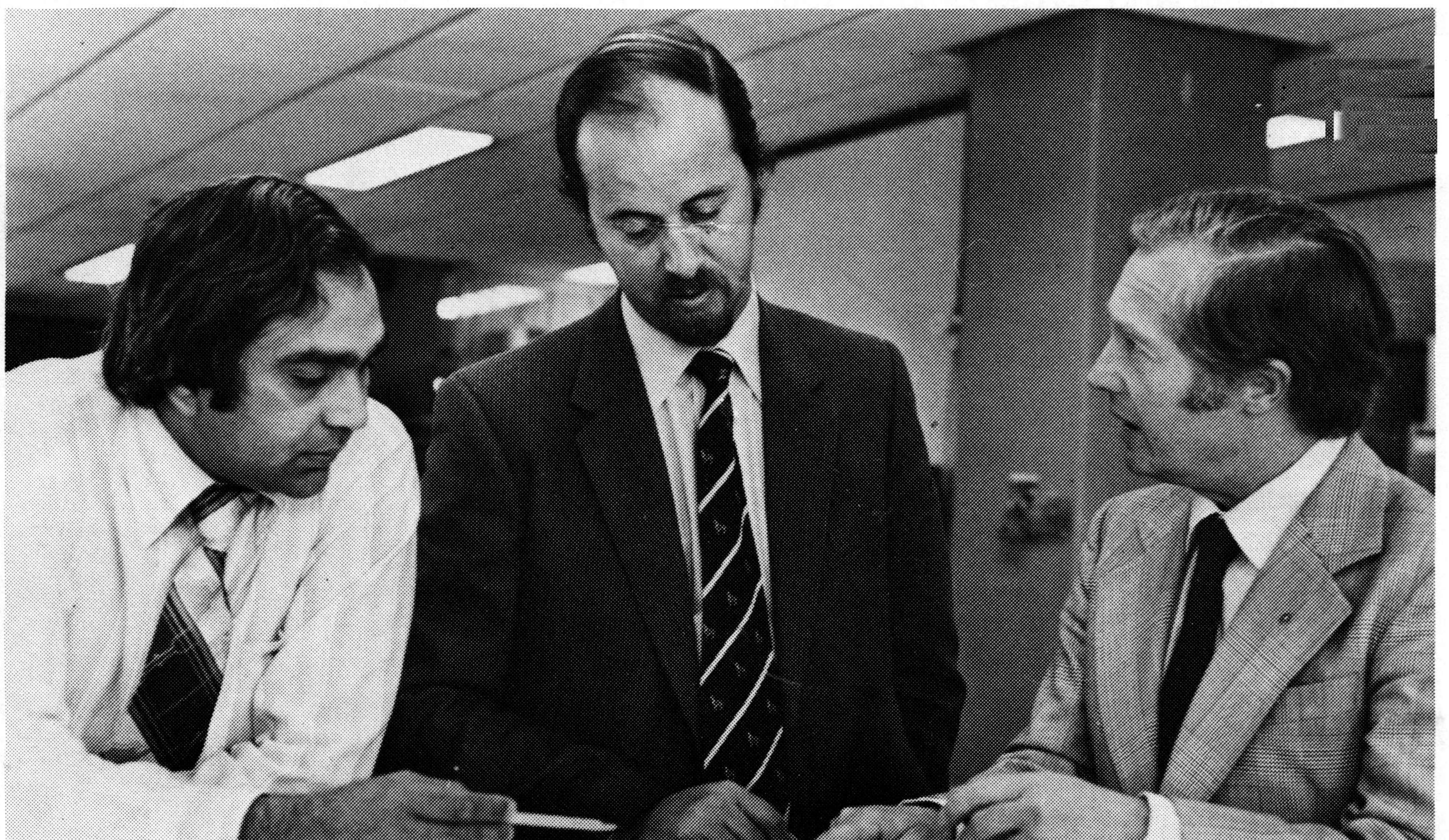
With the very high standard of hygiene regulations required by meat importing companies, the problems of upgrading and maintaining freezing and killing works to meet stringent health regulations are common to most meat exporting countries.

Mr Andy Anderson, Chief Engineer for Brazil, has been very impressed with what he has seen in New Zealand especially with the amount of work done at the Tomoana and Kaiti works.

Born in Argentina, Mr Anderson joined the Vestey organisation in 1956 as an engineering trainee in Argentina in the South Dock works.

In 1971 he transferred to Brazil, initially as second engineer at Pelotas and later became Chief Engineer of Barretos works.

Works in Brazil are similar to those in New Zealand except that the Barretos works concentrate heavily on canning corned beef for export — in addition to beef killing. In Brazil cattle are killed most of the year round, and some 210,000 per year are processed at Barretos. Unlike New



Mr Andy Anderson (centre) with Mr Amrut Patel (left) and Mr Ian McGregor.

Zealand, in order to keep the cattle population at a constant level, bobby calves are not killed. Barretos also features a soap works which produces toilet soap and pure laundry soap.

This was Mr Anderson's first visit to New Zealand. He was here to see

how the works in Australia and New Zealand compare with those in South America. He is closely studying these countries' approaches to the various common problems and will be taking back a lot of useful information when he returns to Brazil.

TOMOANA FIRE BRIGADE

The brigade was formed on the 23rd July 1923, by Chief Engineer Mr G. Gishard who became the first Superintendent. Nine members in all formed the Brigade who kept all uniforms at home as no station was available at that time. All members at that time lived on the works property and were summoned by the main steam whistle.

Pressure to water mains was supplied by a steam driven Worthington Pump which has since been dismantled.

A Shand Mason Steamer was aquired later and installed in position by the works lake. This pump is now in the Museum of Technology in Auckland. The whereabouts of the Ford Model T, the first mobile engine supplied to the Brigade, is unknown.

The outbreak of the war in 1939 saw a doubling in the Brigade's strength and the present station built. 1953 saw the purchase of a 1934 Ford V8 fire engine from Napier which is still in service. From 1952 the Brigade really began to advance with new equipment being added to all areas of the works. In 1954 a hose tower was built using Tomoana labour. A team was sent to the National Fire Brigades' Championships, for the first time, in 1955. In November 1957 a manual alarm system was installed. The first



Back Row L to R from the rear of the Engine:

Reg Unwin, Dave Willis, Basil O'Shaughnessy, Station Officer Bill Tieman, Deputy Chief Officer, Syd Taylor, Chief Officer Neil Wood, Third Officer Rowan Hawkes, Bill Johnston, Ken Hutchison, Neil McBride.

Front Row L to R from the rear of the Engine:

Bryce Minton, David Gray, Garry Minton, Leon Davidson.

interworks demo was held at Westfield in 1959 and in that year the first compressed air breathing sets were purchased. There have been four Chief Officers in this time Mr D. McKay being the longest serving at 32 years.

In 1973 a Mk 10 Fire Alarm system was installed and was then extended to the New Complex.

After the disastrous fire on 17 September 1979 a 1955 Dennis F12 fire appliance was purchased.

WOOL AND PELT MARKETING



Mr Scott Benton is General Manager of the Textiles Division of the Union International Company and is thereby responsible for all textile activities of the Group. These cover all aspects of the operation from processing to retail sales throughout the world. He has been with the Company for 20 years. During that time he has worked in France, Australia and Great Britain and has visited New Zealand regularly.

Mr Benton was in New Zealand recently to discuss marketing plans with Company Management. His visit was part of a tour which also included Hong Kong and Australia. In New Zealand he met suppliers of skins, inspected fellmongeries and tanneries, and looked at wool trading and wool scouring operations.

His visit included a brief stay at Tomoana where he said he was particularly interested in the progress of the new investment and the possibility of further modernisation of the scouring plant. In Wellington he met the General Manager, Mr Peter Johnston, to discuss the world wide position of exports from New Zealand of wool, pickled pelts and wet blue pelts.

His concern at the moment is today's difficult trading situation caused by the global recession and the weakness of the American dollar, along with a fall in retail sales in the countries where processed skins and

garments are eventually sold.

"With the demand for wool and pelts having fallen, and with high interest rates with which inventory must be financed, there is a resultant squeeze on company liquidity. Sales progress is therefore being looked at closely as the Company is determined to maintain its market share even though many customers are suffering from tight cash flow problems.

"Allied with this is the need to keep inventory as low as possible to reduce the interest charges at all levels of the chain – from farmers to retailers".

Bearing these factors in mind, Mr Benton's discussions were concerned with efficient production given today's complex and sometimes difficult market. "I am particularly interested in examining what we can do to add further value to the products exported from New Zealand in order to maximise returns and maintain optimum cash flow within the company," he said.

Company Profile



Don Thomas from Invercargill joined the company in 1961 as Office Manager, and was promoted to Livestock Manager in 1967. He is a keen rugby follower and played Senior rugby in Invercargill for nine years, later to become a Southland Junior selector and coach. When time allows Don enjoys golf -- playing to a 14 handicap. He has bred and raced thoroughbreds for some time, the best being Charlson, winner of 12 races and numerous placings. Don is married with two children.

PATEA GOLF WIN

The Patea Golf squad had a comfortable win in the annual inter-office tournament played in September at Taupo. Despite being hotly pressed by the holders, Westfield at close of play on the first day, Patea ran away from the field without losing a game in the concluding round, to win convincingly.

This year's tournament saw the welcome addition of a team from Gisborne comprising players from Gisborne Refrigerating Co and Nelsons (NZ) Ltd, and their initial performance will test the rest of the field in future. As team-captain Jack Baker remarked, "Now that Gisborne know the strength of the opposition they will enter their A team next year."

This was the last year for Shipping Manager, Stewart Pauling, who has been the mainstay of the Head Office team since the instigation of this tournament in 1954 and also the only year on record where Stewart has not picked up a prize. All WRF golfers wish Stewart many more rounds in his retirement.

Results of the Rowlands Shield match play competition were:

Patea	28½ points
Westfield	18 points
Gisborne	17 points
Wellington	14 points
Tomoana	12½ points

Despite the Patea team's clear cut win, some prestige was salvaged by others in the individual honours with Andrew Watt from Wellington winning the W & R Fletcher cup for the best three-round nett from Jim McGachie from Gisborne.

The Cryoval Cup for the best nett round of the competition was won by Ron McKay of Westfield with a 65. This was scored by Peter Fake of Patea but on the cut of the cards, Ron had more experience.

Peter Fake did however take home the Wally Knight cup for the best p with team mate J. Dewart winning the Mark Hinchliff trophy for the best nett. Westfield's sole trophy was won by Captain Percy Lambly, to take home the Blueport-ACT cup for the best stableford.

BY - PRODUCTS NEWS

While the freezing industry is well-known for its supplies of meat and some of its by-products, its contributions to the field of medical research often passes unnoticed.

A small but nevertheless important portion of the work done by the "by-products men" at Fletcher's, involves the supply of unborn calf blood to an Auckland laboratory (Lab-Serum Distributors) which then processes it for distribution both locally and to Europe for work in cancer research and viral diagnostics.

Calf blood is used primarily because bovine foetal blood does not possess gammaglobulin. In other words, it does not have resistance to viral infection passed from the mother to the foetus — unlike most other mammals. This is essential in anti-viral and cancer research which depend on the ability to observe the behaviour of virus and

cancer cells without inborn resistance to disease and infection defeating the specifically introduced viruses or tumours under observation.

When, after slaughtering, a calf is found **in utero**, the whole amniotic sac is sent to a special chamber in the works where up to one litre of blood is extracted from the foetus. The emphasis in the room is directed towards utmost hygiene and efficiency. The blood is collected twice daily from the chamber, and staff responsible for the operation must remain in the room all day to comply with Ministry of Agriculture and Fisheries hygiene regulations, which are designed to maintain, as far as possible, operating theatre sterility.

After blood extraction the foetus is then passed on for rendering.

At the laboratory, the blood is spun to remove the red corpuscles, and the resultant serum is filtered

to .2 microns in sterile containers to remove any viruses that may be present.

The serum used in cancer research, is in many cases, used in the observation of Interferon — commonly known as "if" — a chemical which is produced in minute quantities in living cells, and appears to work by slowing the rate of cell division, and by producing antiviral proteins which attack invading viruses, thereby breaking the cycle of infection.

The research so far has been limited largely because there is not yet any means by which Interferon can be produced on large quantities. It does appear, however, that medical scientists are (in the jargon used), "cautiously optimistic" about the results to date.

Whatever the outcome, such research, using materials supplied by the by-products men, provides some hope for the sufferers of one of mankind's most baffling diseases.