



Rotary Club of Tamworth First Light



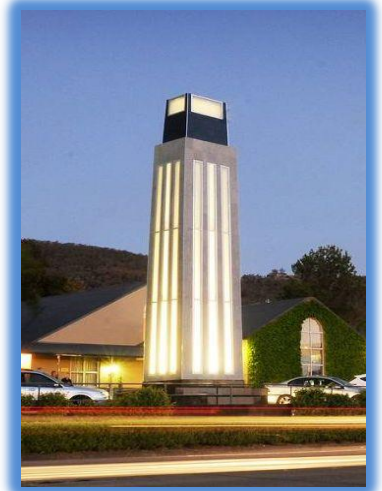
2019-2020

District Governor [Phil Hafey](#)

President: [Barry Biffin](#)

Secretary: [Liz Gill](#)

Treasurer: [Deb Barnes](#)



ZOOM-MEETING 1503

WEDNESDAY, 27 MAY 2020



Autumn colours at their best - Chauvel Oval, Tamworth

IMPORTANT DIARY DATES 2020

This Wednesday, 27 May – **OUR SIXTH ZOOM MEETING** – details on Page 4

Saturday 18 July as Changeover Date – further information to follow

Saturday, 26 June -D9650 Changeover – Laurieton – POSSIBLE?

15 – 22 August DISTRICT 9650 RYLA – KEEPIT DAM

	BIRTHDAYS, ANNIVERSARIES AND INDUCTIONS
Members Birthdays	Brodie Shields (24yrs 01/06/1996)
Partners Birthdays	Chris Rouvray (02/06)
Anniversaries	Nil
Club Induction	Brodie Shields (24 years - 01.06.1996); Dick Davison, Ian Howle, Dennis Johnson, Michael O'Connor, Brian Thompson, John Treloar (30 years – 02/06/1990)

ATTENDANCE 75% – Thank you Brodie Shields
Janni Sievanen (YEP) and Guest Speaker – Mark Sleiman – Topic “PROJECT YOU”

Heads & Tails Anne Jacob
Raffle (Breakfast) Mitch Soree

Winners from last Wednesday’s Fine Session – Mandy Fisher – Sergeant
Finest Fine – Marina Hearne

REMINDER - MASKS - Peter Bell – **don’t forget the offer for masks from Inspirations – we may still be required to wear masks when we can leave “self-isolation” possibly from 1 June – a short fortnight away!**

Members -Brett White’s mother died recently – made more difficult for families having to self-isolate at this time.

Quote

*“Some are born great,
Some achieve greatness and
Some have greatness thrust upon them.”
(Twelfth Night)
William Shakespeare*



Quote of the Week

*“Strong men - men-who are truly role models -
don't need to put down women
to make themselves feel powerful.”*

Michelle Obama

Hello Members and Friends

Looking forward to our **ZOOM** into Wednesday morning at 6:30AM and having a chat – don't forget to check Page 4 – new entry details for this and the next five weeks.....

See you all this week when we do it all again with different guest speakers – Janni reporting on her time “Down Under” and Steve Martin up-dating re Ronald McDonald homes - both should be interesting – like to see a few more members participating....

Val Hellmann will kindly introduce our guest speakers whilst our Zoom Meetings continue as she has the pleasure of finding them, liaising with them - assists with making them feel comfortable with Zoom by attending one or two of our Zoom meetings – very successfully to date.

Good news with restrictions beginning to ease- we may be back to more normal meetings soon, not that the Zoom meetings are not enjoyable.

Don't forget to save the date for the change-over on Saturday, 18 July - as restrictions ease, we will be able to make more decisions on what form this will take.

As last week, we can also meet for coffee at Jamaica Blue in the Centrepoint Arcade after our ZOOM meeting.

Hope everyone has a great week.

BARRY BIFFIN



ATTENTION MEMBERS, FELLOW ROTARIANS AND FRIENDS

We will be holding our **ZOOM** meeting this Wednesday (27 May 2020 at 6:30AM) for all members and friends or any Rotarians interested in participating to join in. Remember the meeting room is open from 06.30am for conversation / chatter / catch-up

Please note

Zoom is currently rolling out an update to its program and this may mean you receive a message to update the Zoom application. **Please take the opportunity to update the system when it requests you to before 30 May 2020.** After 30 May 2020 the update will be required before you start any meetings.

To enter the meeting please use the link below:

Topic: RCTFL - Rotary Weekly Meeting – Janni will give her presentation and Steve Martin will speak about the changes at Ronald McDonald accommodation

Time: Wednesday, 27 May 2020 at 06:30 AM

Then every week on Wednesday until 24 June 2020 – five (5) occurrence(s)

May 27 2020 at 06:30 AM

June 03 2020 at 06:30 AM

June 10 2020 at 06:30 AM

June 17 2020 at 06:30 AM

June 24 2020 at 06:30 AM

Join Zoom Meeting

<https://us02web.zoom.us/j/83411096114?pwd=OS9INkxWQnVoR0tLRHNZaDc1NEcxZz09>

Meeting ID: 834 1109 6114

Password: RCTFL9650

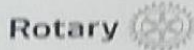
By clicking on the above link, it will take you straight into the meeting room – Richard has password protected the meeting and this is embedded in the link already.

Richard's email is Richard.Hardwick@challengecommunity.org.au

**NEVER IN MY
WILDEST DREAMS
DID I IMAGINE
I'D GO UP TO
A BANK TELLER
WITH A MASK ON
ASKING FOR MONEY.**

**Wife and I went to the
store with our mask on,
got home took off mask,
and brought home the
wrong wife...pay
attention people!!!**





ROTARY BOWELSCAN COMMITTEE INC

Reg. No. A0036431R | ABN 60 386 294 900

Information Phone Number 1300 779694



Ian Howle
60 PANORAMA ROAD
TAMWORTH NSW 2340

6 May 2020

Dear Ian,

Due to the COVID 19 pandemic, our kits will not be selling through pharmacies this year during Bowelscan month in May.

But the good news is that the kits are still available from our website www.rotarybowelscan.com.au for \$20, including postage. We strongly encourage you to still *'take the test'* by ordering online.

If you are unable to personally order via our website, please request your family or friends to order kits on your behalf. Tell them that it is a simple process online.

We need to remind ourselves that the bowel screening may assist in the early detection of bowel disease and spread awareness in society through open conversation and encourage the public on the advantages of regular bowel screening. Therefore, please tell friends and family about the Bowelscan program.

As you are aware, the test kit is a simple and convenient way to check for hidden blood in your poo. The cost of the kit includes testing and result letters being sent to participants and their nominated doctors.

If you are eligible for the free Government kit (ages 50-74) then please use it.

Please look after yourselves during this difficult time.

Yours sincerely,

Barry Stokes,
Chairman,
Rotary Bowelscan Committee Inc.

CRA-Q
[ETXAU-1479] Rotary Bowelscan COVID19 delay le

Letter forwarded by Ian Howle for member information.



AUSTRALIA AND AUSTRALIANS – AN INTERESTING STORY – PART 4

There is also the matter of the beaches. Australian beaches are simply the nicest and best in the world, although anyone actually venturing into the sea will have to contend with sharks, stinging jellyfish, stonefish (a fish which sits on the bottom of the sea, pretends to be a rock and has venomous barbs sticking out of its back that will kill just from the pain) and surfboarders. However, watching a beach sunset is worth the risk.

As a result of all this hardship, dirt, thirst and wombats, you would expect Australians to be a sour lot. Instead, they are genial, jolly, cheerful and always willing to share a kind word with a stranger. Faced with insurmountable odds and impossible problems, they smile disarmingly and look for a stick. Major engineering feats have been performed with sheets of corrugated iron, string and mud.

Alone of all the races on earth, they seem to be free from the "Grass is greener on the other side of the fence" syndrome, and roundly proclaim that Australia is, in fact, the other side of the fence. They call the land "Oz" or "Godzone" (a verbal contraction of "God's Own Country.")

The irritating thing about this is **They May Be Right!**

Bet you can't wait for Part V...

A husband and wife were grocery shopping. He picks up a case of beer and puts it in the cart. "What are you doing?" asks the wife. "They're on sale, only \$10 for 24 cans" he replies. "Put them back, we can't afford them", demands the wife. They continue shopping. Later on, she puts a \$20 jar of face cream in the basket. "What are you doing?" asks the husband. "It's my face cream. It makes me look beautiful," replies the wife. He said, "So does 24 cans of beer and it's half the price."
That's him in Aisle 5!



SPECIAL FEATURE

Is the poultry industry sustainable?

By **STANLEY KAYE***

The poultry industry is being attacked on all sides. It is coming under attack from animal welfare activists and from environmentalists.

The claim is, and this has almost become the accepted wisdom, that the growth of poultry wastes the world's resources causing global warming and starvation in underdeveloped countries.

The latest reminder came recently with the publishing of a special report on climate change and land, by the Intergovernmental Panel on Climate Change (IPCC), which called on the world's population to cut meat consumption.

The report strengthens the general assumption that meat is an inefficient way of feeding people, as it takes more grains to feed animals to make meat than would be required if people just ate the grains directly.

Thus, it wastes resources, valuable water, contributes to world hunger and global warming.

For a long time, I had accepted this narrative without really thinking about it. Then it occurred to me the old rule of conservation of mass of Antoine Lavoisier from 1785 - "matter cannot be created or destroyed".

What I suddenly thought was that if the feed conversion of broilers is 1.7 (i.e. it takes 1.7 kg of feed to produce one kg of chicken meat), where did the other 700 gram go?

What happened to the grain that did not become chicken meat? Has it all been destroyed? It is impossible to assume that it has all become greenhouse gasses?

It may be true that eating poultry is wasteful, but on the other hand, there are hungry people that need to be fed all over the world. The first intuitive thought is, that as growing poultry produces less meat than the original feed, it must be that eating meat is contributing to global hunger.

The truth, however, is that, at least in 2020, there is no shortage of food in the world. The world currently produces more than enough food to feed everyone. Yet, 815 million people (roughly 11% of the global population) went hungry in 2016.

The problem is not arising from a world shortage of food that leads to higher prices everywhere, but it arises from specific distribution problems.

According to UN Food and Agriculture Organization, international food prices are at an historic low. The World Food Programme of the UN listed 34 countries that needed food aid in 2017. Almost all are in conflict areas like the Horn of Africa or area of failed states.

The claim, that soon the world will run out of food, has been made constantly since the Reverend Thomas Robert Malthus expounded his doctrine in 1798. When this was written, the world population was about one billion.

Now, 220 years later, it is seven billion and food is more plentiful than ever. The world population is expected to stabilise in 2050 at around nine billion, so there seems no reason why technological and organisational improvements in agriculture will not be able to bridge this gap.

Returning to global warming. We must remember that the positive benefit of growing the maize as animal feed. According to USDA, one acre of corn removes eight tons of CO2 from the air per season.

As this plant is 'inhaling' CO2, it is 'exhaling' O2 and one corn acre produces enough to supply oxygen for one year to 131 people.

Last year, American farmers planted 88 million acres of corn. So that is enough oxygen for more than a billion people. If we grew less corn, there would be more CO2 in the atmosphere and less oxygen.

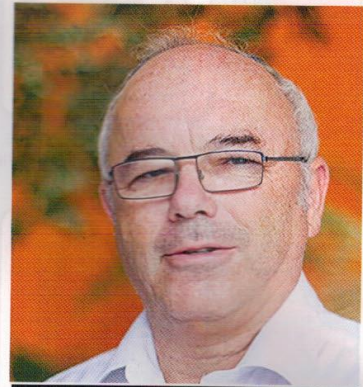
So, if it takes 2.5 kg of feed to produce one kg of processed chicken meat where do the other 1.5 kgs go to? I started wondering about this as I became involved in projects connected to the 'circular economy'.

As a poultry farmer, I tended to think in linear terms - the input was feed - the output meat - everything else was waste.

The circular economy looks at flows. In simple terms, this means that there are two outputs from a poultry farm - meat and droppings. In the circular economy the droppings are not waste, but a source of energy, fertiliser and protein.

The same is true of the mortality and the waste products from the slaughterhouse and processing plant.

Energy can be derived from the litter by either burning it in special systems or producing biogas. In both cases, there will be production of energy and the remains after the treatment will be a



Stanley Kaye, Agrotop.

good fertiliser.

Which system is appropriate, depends on many factors, including climate and the economic value of the energy (electricity, gas, hot water) that is produced. Alternatively, the waste can be composted directly to produce organic fertiliser.

In all these cases we can see that by returning the fertiliser to the land in a managed way the soil will constantly improve, leading to higher yields.

Many of the technologies to implement the circular economy for poultry meat and eggs are already in place. We know that generating electricity from coal pollutes and contributes to global warming. The best solution to this issue is, to generate clean (wind- solar etc.) electricity rather than do without.

Similarly, for poultry meat (and eggs) the solution is to utilise all the by-products (and maybe generate clean electricity at the same time).

The feed conversion rate has fallen rapidly over the last few decades. A host of new technologies are coming onto the market. I think the day is close when growing chicken can be close to carbon neutral if not better.

At Agrotop we are always looking for ways to reach a win-win situation. We are looking for technologies and methods that improve animal welfare, make the production more sustainable whilst giving best economic results to the growers.

**The writer is a poultry consultant for Agrotop. He has 30 years hands on experience in poultry farming. He has an economics degree from Leeds University in England and an MBA from Heriot Watt University - Scotland.*

