

# **Three Options for Galloway Husbandry from a Swiss Point of View**

**Bechtold von Fischer  
Secretary of Swiss Galloway Society  
Rufelstraße 7 CH 3626 Hünibach**

**We report** on the possibilities and prospects of a Galloway farm in Switzerland.

According to geographic location and size of the farm three production possibilities crystallize either individually or in combination:

- 1. Breeding of pedigree herdbook cattle**
- 2. Production of Galloway Gourmet Beef with health advantages**
- 3. Production of cross-bred commercial cattle**

Each option should base upon a well considered strategy. These thoughts to be outlined as follows:

## **1. Breeding of pedigree herdbook cattle**

Breeding aims, pedigree evidence and description of breed will be registered in a mixed herdbook for beef cattle. The Swiss Union of Owners of saggurate and dam cows (SWAMH) issues evidences of origin and efficiency.

In a mixed herdbook it is important that the extensive requirements of our race are considered as far as possible. Especially during the first years the Swiss Galloway Breeders faced problems. The Galloway breed has been recognized only since 1994 by Federal Board of Agriculture in Switzerland.

**Marketing of breeding cattle is interesting in the developing phase. However, breeding only without beef marketing has no durable prospects.**

## **2. Production of Gourmet Beef**

**Advantages of taste and health aspects must be thoroughly discussed when creating a marketing strategy for a gap product and have to be stipulated in production regulations.**

**Eaten in moderate portions, beef is a foodstuff of excellent taste and high quality. Unfortunately some recent scandals reflected on this basic foodstuff. The consumers are afraid of hormones, antibiotics, BSE, cardiac and circulatory disorder (increased cholesterol due to unsaturated fatty acids).**

**In our capacity as breeder in Switzerland we are occupied since the early nineties with the extensive race of Galloways well suitable for our rough Lower Alps climate. By its extensive keeping and its genetic features this cattle is able to dispel all fears and doubts of consumers.**

**Galloway Gourmet Beef - Why is it health beef?**

**For a considerable length of time it is known that fish, game and pasture lambs have a positive effect to human health.**

**Galloway beef (1) joins this category of foodstuff rich of linoleic acid. For genetic reasons the Galloway Beef shows a high rate of linoleic acid when extensively kept. This essential fatty acid is in great percentage contained in green food (grass).**

**Galloway Cattle is an excellent example for extensive keeping and for genetic reasons it stores unsaturated fatty acids of plants (green foods) in its beef.**

**Therefore, the extensive meadow keeping is decisive for the**

**concentration of linoleic acid of beef and is contrary to the intensive feeding with so-called concentrates.**

**The human body himself is not able to produce essential fatty acids, e.g. linoleic acid. Therefore, they must be taken by foodstuff. They are basis for the biological structure of the body. Their protecting effect against cardiac disorder must be realized. The linoleic acid reduces the dangerous type of cholesterol (LDL), prevents thrombosis and thus protects coronary vessels. In industrial states cardiac disorders are the main causes of death and, therefore, the dietetic effect should not be ignored.**

**In their strict production regulations the producers of Galloway Gourmet Beef accept these principles. Only feed grown in the own plant with natural nutrient circulation and a suitable balance of nutritive substances is allowed. Adding concentrates is forbidden.**

**Each additional feeding with feed component from animal origin, synthetic chemical growth promoters, urea consisting product and the prophylactic use of antibiotics are strictly forbidden. By direct marketing at the farm the consumer is able to examine the fulfillment of these stipulations.**

**Therefore, Galloway Gourmet Beef is your health beef!**

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(Matthes et al; Schlachtkörperzusammensetzung  
restriktiv gefütterter Jungbullen Arch Tierz 39(1996))  
(Analysis of slaughtered young bulls restrictively fed)

### **3. Production of cross-bred commercial cattle**

**Due to the relatively high investing costs for a slowly growing extensive breed it may be switched over to interesting cross-bred commercial cattle. In the country of Galloway origin these cross-breeds are very popular, namely Blue Gray (Shorthorn x Galloway). Due to their easy growing they are really competitive compared to the programmes already existing in Switzerland, named Natura Beef. Farms switching over from milk production to dam keeping prefer this possibility.**

**For these F1 generations a certain heterosis effect has a positive, if not decisive influence.**

**We have experience with F1 cattle from Holstein milk cattle x Galloway distinguished by good milk efficiency on one hand and good**

**fertility and robustness on the other hand. When crossing these F1 animals with another typical beef race an interesting weight increase can be achieved.**

**The regulations must strictly indicate that the beef producing directions are strong separated. This third option is of special interest for farms changing to a new type of production where it is a secure standing leg.**

**In a landscape with mountains and soils with low output as well as increasing requirement regarding landscape conversation the Galloway is ideal to fill this gap. The strategic considerations as to these three options are basis for this production.**

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