WORLD JERSEY CATTLE BUREAU ANNUAL MEETING AND TOUR TO COSTA RICA

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By Jenny Frigot

Almost ninety delegates from fifteen countries enjoyed a wonderful tour of Costa Rica from $10^{th} - 24^{th}$ June, this year. The group began their stay at the Intercontinental Hotel, Multiplaza de Escazu, San José and after flying in at different times, we all resumed old friendships at a lovely welcome reception dinner held that evening at the Costa Rica Country Club.

We departed in two buses the following morning for the drive to Hacienda El Pedregal, the home of Alphonso Fernández Faith and his family, up in the mountains of Cartago. They are well known breeders of sound, productive dairy cows and they had laid out delicious refreshments for the group. It was here that we got our very first taste of the most delicious fresh pineapple which was to become a firm favourite throughout the tour. Lunch was provided for us at our next stop which was at Hacienda el Planton owned by Julio Sancho and his family, which was 2000 metres above sea level and took some very skilful driving by our two drivers to reach there. On the way we passed very fertile land where a variety of beautifully tended crops were grown such as carrots and onions. The surrounding countryside was steep and undulating with lush green pastures and we passed the only two herds of Guernsey cows, but the predominant herds we saw on the way were Jerseys. At both farm visits that day, we were greeted with uplifting music and we ate under canopies on the hillside. El Planton is one of the oldest Jersey farms in the country with more than 100 years of history, they currently milk 300 cows and during the last twenty five years have been using artificial insemination. The interior of the house is clad in wood and filled with many interesting antiquities and the surrounding paddocks are fenced with green wire supported by bright red eucalyptus posts. Nearby, there was a delightful little chapel which had been given the name in 1980 of Ermita Maria de los Angeles and before we departed a group photo was taken outside it.

On the following day, the committee of the WJCB met for a 7am breakfast meeting and then we set off for a tour of the Dairy Processing Plant of the Cooperative Dos Pinos which was celebrating its 70th anniversary. It was founded in 1947 by a group of 25 dairy farmers and the plant was initially based in San José until it grew too large. They now export their products which includes candy to more than 10 countries. School children are given three glasses of milk a day and are taught how it is produced. They are also educated about recycling and the company supply the schools with tables, chairs and cabinets made out of laminated recycled tetrapacks, which can also be used for roofing. Fifty per cent of all milk produced in Costs Rica comes to Dos Pinos and they pay the farmers for the fat, protein and quality of the milk rather than the volume. Seventy percent is sold locally and thirty percent is exported to countries such as Colombia, USA, Russia, China, Kuwait, Dominican Republic and Guatemala. Dos Pinos has 6000 providers, 4,600 employees and 58,000 people depend on their products. Following the visit to the dairy we were taken to Zoo-Ave just fifteen minutes drive away. Within a few minutes of our arrival it began to thunder and then the skies opened drenching the folk who had failed to bring waterproof protection. We were glad to be able to go inside to watch a short film on the work of the park, which is a non-profit making organisation and has been working for more than 25 years in rehabilitating a variety of animals and birds. They had been brought here for a number of reasons which included cruel abuse such as birds having had their wings cut off and a toucan which had had its upper beak cut in half preventing it from eating. A very skilled vet had refashioned a new beak for it. So far they have released more than 30,000 animals back into the wild.

On Tuesday, June 13th we had a very early start as we had a long drive from San Jose to Tortuguero on the Caribbean coast. As we drove we could see the Poas volcano spewing out steam in the distance. It has erupted 40 times since 1828, including April 2017. We drove up into the cloud forest where everything was very lush. Nicaraguans come across the border to pick the bananas and pineapples etc. A hundred kilometres from our destination the buses were held up for ages by roadworks and as usual, as if by magic, men appeared from nowhere carrying big bags of crisps and other refreshments to sell to the travellers. It amused our group to hear our guide saying the reason for the hold-up was because "they were carpeting the road". Finally we got going again and two hours forty minutes after leaving our hotel we stopped for breakfast. In the distance we could see another erupting volcano and were

told that there are 114 volcanoes in Costa Rica. We ate at the El Ceibo restaurant in Guapiles in the lowlands of the cloud forest and had time to admire the magnificent 500 year old El Ceibo tree (kapok tree) in the grounds. Continuing our journey we passed through banana country where plastic bags protected the fruit from birds and insects. Each banana "tree" produces 25-30 bananas and then it dies back before another shoot appears from the underground rhizome. We finally arrived at the little port where they offloaded our luggage from the buses for the boat journey to the Tortuguero National Park in the Limôn Province of Costa Rica, one of the most exotic regions of the world. Those who couldn't carry their heavy suitcases down the slippery slope to the river were assisted by a barefooted man with a wheelbarrow and all the luggage was piled high onto a boat which went on ahead of us. We were helped into two other canopied boats, donned lifejackets and set off at speed towards Tortuguero in the north eastern corner of the country. Half an hour into the journey we reached the much wider canal and were told that just two hours away in the other direction was Nicaragua. There were very few other craft on the canal and we saw the occasional flash of lightening and heard the odd rumble of thunder and finally reached our destination in bucketing rain. As we arrived at our accommodation for the night, Hotel Pachira Lodge, we were immediately handed a welcome and delicious fruit cocktail to drink. Lunch followed and then we were directed along walkways to our individual lodges which were surrounded by exotic plants. After leaving our luggage, it was back to the boats for a journey to see the beach on the Caribbean sea with its black volcanic sand where the turtles come to lay their eggs, although it was the wrong time of year for us to witness this. Until 1957, the green turtles, weighing up to 200 kilos were eaten in abundance along with their eggs by the residents until Dr. Archie Carr, a sea turtle researcher arrived to study them. The turtles would come ashore to lay their eggs in July and Dr. Carr told the people that if they stopped eating them he would help them to make the place a tourist area. There are currently 1,500 people living here and everyone now works in tourism, although there are still a few people who will steal eggs. Up to 150,000 tourists now visit the island each year and they hope that before too long that will increase to 200,000. We then had a walk through the colourful Tortuguero Caribbean village. That night, after a good sleep in the lodges which are situated in 34

acres of jungle, we made a very early pre-breakfast trip in small open boats of about 18 people down the beautiful natural canals. It had poured with rain during the night, but cleared up in time for our adventure which began at 6am. We had excellent pilots and guides who pointed out creatures we would have had difficulty spotting. We were in awe of the large Spider Monkeys, Capuchino Monkeys, a Tiger Heron so called because it made a noise like a tiger, a Boat-faced Heron, a Nicaraguan Jicotea Black River Turtle, a River Otter, Mealy Parrots, a Green Kingfisher and a Colour Kingfisher which was smaller, an Aninga which is a bird similar to a cormorant, an Iguana high up in a tree and a baby one much lower down in green growth and very well camouflaged. There was a vast array of trees and plants such as the Pachira Aquatica which has a pretty flower which only lasts one day, several varieties of palm tree with their feet in the water, including the Royal Palm whose leaves used to be used for roofing. Amongst the aquatic growth on the canal we saw a cayman and a beautiful black bird which looked as though it was wearing a tiny bright yellow boater on its head. It was called the Yellow Northern Jacana. This trip, which was made in total silence had to be one of the highlights of our Costa Rican tour. Back at the hotel, we had breakfast and then it was back onto the canopied boats for our forty five minute journey back to our buses. Before boarding the boats we spotted quite a large lizard sunning itself on a branch quite near to us. It was green and sported several bluish spots down its side. It was the Emerald green Basilisk lizard. Back on land we drove back to San José stopping at the El Ceibo restaurant a second time for a spot of lunch and then headed off for our resting place for the next four nights, Hotel Autentico.

It was another early breakfast the next day as we needed to be on the road by 7am where we headed off for Hacienda La Giralda farm where the Fernández Vargas family welcomed us and showed us some of the best cows in the country. The property is situated in the foothills of the Barva Volcano, 18 kilometres from the city of Alajuela and 1,700 metres above sea level. There was a banner welcoming us at the entrance and stretching before us was a long winding avenue with wall to wall hydrangeas. They have their own beautiful little church which was in immaculate condition with five windows of multi-coloured glass in an abstract design. They don't have a preacher, instead it is used as a praying church. Since 1986 the farm has been run by Arturo

Fernández, with the support of his wife Gilda and their three children Alonso, Antonio and Alejandra. The farm is 108 years old and was founded in 1909 by Don Rafael Angel Fernández Soto. They currently milk 280 cows between their two farms and send the milk to Dos Pinos dairy. After a presentation in a marquee in which they told us that they have a sustainable approach to farming and protect all their natural resources, we were shown a parade of their heifers and cows beginning with two Costa Rican Zebu, pulling a colourful cart. The next farm we visited was Hacienda El Corso, 1900 meters above sea level. The current owner is Manuel Meza Lobo, but we didn't meet him as he likes to keep a low profile. Here we saw their new technology at work as well as the processing of their own milk. This was followed by lunch at Corso Restaurant where we ate a typical Costa Rican meal consisting of black bean soup with half a hard-boiled egg dropped into it, tacos spread with various mixes and a rice pudding and cinnamon dessert followed by a bottle each of freshly pressed strawberry juice. It was a really nice restaurant.

The following day we had another early start and by 9am we had reached the La Paz Waterfall Gardens. It is a privately owned ecological attraction which has an environmental education programme and an animal sanctuary with over 100 species of animals. This proved to be a delightful place and as well as the waterfalls we all enjoyed interacting with the tiny humming birds, admiring the huge colourful butterflies in the butterfly house, looking at the wild cats, frogs, snakes, birds and sloths. None of the animals here had been taken from their natural habitat, most of them had been illegally held as pets and had been confiscated. Sadly the majority of them will never be released because they wouldn't be able to fend for themselves. Heading back to the hotel for the committee to have a 5pm meeting we pass mango, papaya and almond trees and in the distance we can see steam escaping from the Poas Volcano. We made a brief stop at a wholesale souvenir shop where the tour party found things to be much cheaper than at the waterfall shop. It was another great day out to remember.

The following day's herd visit was to La Finca de Tilito which was part of Hacienda Las Concavas in Cartago and dates back to 1889. It is currently owned by Victor Castro. In 1911 the property was acquired by Mr. Charles Lankester, a biologist of British origin and principal benefactor of the Botanic

Garden of the University of Costa Rica, which bears his name and is located in front of the north side of this estate. Mr. Lankester retained Las Concavas until 1955 which was the year Victor's parents took it over. It was given the name of Tilito in memory of Victor's mother in recognition of her sixty years of dedication to the farm and the WJCB made their first visit here in 2001. They have a high cost of production in this area as feed is very expensive and they have to pay their workers thirteen months of wages. However, Jerseys are becoming very popular. They cross breed with Fleckvieh and Simmental and we could see some of the animals grazing in the paddocks. When we left the farm, the buses headed over the road to the Lankester Botanical gardens where they had displays of orchids, cactus, ferns and palms and where some people bought a few plants to take home. After lunch we all attended the National Jersey and Holstein show at Campo de Ayala to watch the judging and it was good to see the Jerseys from other herds. Part way through the show we were entertained by a traditional singer backed by an ear splitting band of trumpets, drums and guitar. This was followed by the championship class and the remaining classes of the day. That evening, upon returning to the hotel, we packed a small bag with enough clothes to last a couple of days, as we were to spend a couple of nights at the Hyatt Hotel before returning to the Hotel Autentico.

The group were about to be depleted as all the Danes and the Americans were returning home leaving about fifty of us to finish the tour.

We had three birthdays to celebrate in the remaining party the following day, Graham Lowry, Howard Hodgetts and Kelvin Trotman, a few days previously it was Ed Ettinger's birthday and that of Vanessa Ruiz, our guide who celebrated hers in the jungle and the following day we were wishing Winsome Anderson a happy birthday. This time we were at Hacienda Santa Inés (Rio Tuy) which is set 1800 metres above sea level. The ideal conditions at this level allow their livestock to be free of Brucellosis, Tuberculosis, Leucosis and ticks. The farm is organic, they only use manure on the land, never adding chemicals. Their milk also goes to Dos Pinos and they sell their cows to Central America. We could see Cartago sprawling far below us and it really was a spectacular view from there. The owner of the farm is Venezuelan, but he lives in Miami and only visits the farm for three or four days twice a year. The buses drive us further

up the mountain where we enter a fabulous courtyard. Tables with burnt orange tablecloths draped with brilliant white ones were laid out for us. Flowers adorned the tables – roses, alstromeria, solidago and sunflowers and around the yard there were horse boxes. A guitarist sat to one side playing lovely quiet music and there were huge chunks of beef on the BBQ. Later, as we sipped coffee, an opera singer joined the guitarist and she sang music from Carmen as well as more modern songs. This was followed by an outdoor display of some of their magnificent Friesian horses. These animals are tall and strong and have "feathers" on their feet. Fifty years ago Friesian's were used for funerals – two horses if you could afford them or one if you were poor.

After a comfortable night in the Hyatt hotel, the buses drove for one and a half hours to the Irazu Volcanic Park which was 3,432 metres above sea level. Trekking along a path we came to the main crater which is 300 metres deep with the diameter being 1,050 metres. From up here on a clear day you can see both the Pacific and the Caribbean oceans. This volcano last erupted in 1963 and it was awe inspiring to look down into the abyss. The view on the way up was incredible with undulating hills, some brown, but most a lush green with various crops of onions, potatoes and carrots planted horizontally rather than vertically, many of which were being sprayed with hand held sprayers. Herds of Jerseys and black and whites grazed here and there, clouds drifted below us and steam rose from the fields. This was truly a spectacular place. Almost an hour after leaving the peak we arrived at Santa Sofia Farm owned by Gerardo Sanabria Piretti. The family came to Costa Rica from Spain in 1930 where they cultivated potatoes. Taking advantage of the weather and the rich fertile soil, they developed a complimentary dairy operation which still exists today. When the Irazu volcano erupted in 1963 it remained active for two whole years and threatened all the farms, but the Jersey cows survived and helped them to start again. By 1994 they had 100% Jerseys as the hilly topography and the small sized farms forced them to find an animal that produced the most from the minimum available space. They send all their milk to Dos Pinos and work around fourteen hour days, milking at 1.00am and 1.00pm and finishing work at three or four o'clock in the morning which is preferable to their staff of seven. Apparently just five minutes after we had left Santa Sofia they had torrential rain and a hurricane! We were back at the

Hyatt hotel by 3.00pm and so some of the group took the opportunity to rest or look around the big shopping complex next door.

The following morning we left the hotel just after 7.00am and drove to CATIE in the lush valley of Turrialba where the humidity was 90%. Here they are running a Tropical Agriculture Research and Higher Education Centre. It's a commercial farm situated 50 miles northeast of San Josè and has recently been awarded the Rainforest Alliance certification, making it the first cattle farm to achieve this status. Most of the cows are Jerseys, but in the paddocks we also saw some long eared Sahiwal crosses. The Sahiwal is known to be one of the best dairy breeds in Pakistan and is the most productive of the Zebu breeds which have the ability to sire small fast-growing calves. The students are trained in agriculture, management, conservation and sustainable use of natural resources. CATIE also has coffee, sugar cane and forest plantations as well as beef cattle, but the milking cows are their main source of income. Moving on from there we ascend another mountain road passing fields of sugar cane, palm trees laden with coconuts and also masses of ginger plants and banana trees. Passing through the town of Santa Cruz a lot of the businesses and houses have corrugated walls and roofs. We climb further and all we see is vegetation and we occasionally pass over bridges where below us water rushes over large boulders. Up into the clouds we climb and then finally we reach Bernardo Garcia's farm, Hacienda La Beatriz. Bernardo had meticulously planned everything for our visit and was looking forward to our arrival and then just twenty days before we arrived he passed away from a heart attack. His widow Alicia and his daughter Maria Fernanda were adamant that we should still visit and had been extremely busy trying to complete the plans he had made for us. The farm is situated just 7 km from the active Turrialba volcano which last erupted earlier this year. The Garcia family's cows are beautifully kept and they brought twenty three animals inside for us to see. The farm is very old and is being run now by the 4th or 5th generation. They have 350 dairy cows giving between 8,000 – 8,500 kg of milk per year, and have a total of 700 animals (cows, heifers and calves). Moving on from here we visited the home of Bernardo's brother Carlos Garcia. It is called Coliblanco (White Tail) and when we arrived we were offered an assortment of drinks and scarves were tied around everyone's neck. Two drums, a trumpet and two saxaphones played a noisy but joyful tune and five Big Heads dressed

as two women, two men and an old guy, danced for us. After a while the dancers walked away towards Carlos' gardens and we all followed behind. He has the biggest collection of orchids which come into bloom in April and May and his extensive gardens are filled with Cannas, Banana and avocado trees, bamboos, nasturtiums, ornamental pineapple plants, hydrangeas, hibiscus, lillies, solanum, buddleias, ferns and a host of other wonderful plants. After a delicious meal another group of dancers arrived, three beautiful girls in long dresses with long plaits and orchids in their hair were accompanied by three young men and a boy of about ten years old. The flounces on the dresses swished, swirled and twirled and the music was intoxicating and before we knew it we were drawn in to dance with them. It was a magical day, but so sad for the family that Bernardo wasn't there. He had planned it all and his family had carried out his wishes to the letter.

By way of a contrast, the next day's visit was to the Britt Coffee Plantation in Heredia which is in the fertile highlands of Costa Rica's central valley and we were taken on a guided tour by two comedians, ably assisted by Thelma Bailey who demonstrated the way the coffee bean pickers dress and carry the berry picking baskets. The pickers earn three dollars for every full basket and can pick up to twenty baskets full every day, cash in hand, no tax. We stopped at nine coffee stations during the tour so that we could taste the various strengths and then we were shown a short film about the coffee making process where Derrick and Jacobo were invited to first smell and then taste a freshly made cupful.

On a caffeine high, the group were then driven to the farm of John Brealey, which is based in San Josè de la Montana. All the European visitors who visit these parts come to see the Volcano which has been extinct for 500 years. Up until 1966 there weren't any roads up here and everything was transported by horse and mule. 29% of the farm is protected as they have nine natural springs. Twelve and a half litres of water are pumped up every second and the faucets are always kept open to prevent the pipes bursting. As well as his cows, some of which are fourteen years old, John keeps 328 goats, 160 of which are being milked. Until two years ago he was unable to import goat semen, but now he can obtain it from Canada, France and New Zealand. John processes 1,300 kg of cow's milk a day with which he makes Mozzarella

cheese. He has six children, three girls and three boys, but only his son David is interested in the farm. He was also telling us that competition from the US makes the milk market very uncertain in Costa Rica. There is no law to pasteurize milk and some of John's customers prefer it raw. He sells it at the gate and is thinking of using glass bottles, but the only country currently making bottles is Canada. David goes to Agricultural fairs and sells some of the milk there. The farm has been designed to hold two hundred Jerseys and for a while he leased another farm where he kept only Holsteins, when the lease ended he brought them here. John also used to keep race horses, but after the race track went bust he gave his mares away. After an interesting visit at John's farm we travelled three and a half km further down the mountain to his brother Kenneth's farm where our lunch was sponsored by Almosi who are a cattle feed company. He manages eighty cows, forty Jerseys and the remainder Holstein, Red Danish and Ayrshires. He wants to expand to one hundred cows so that he can then put in a bigger milking parlour. He plants two to three hundred Cypress trees each year and feeds his cows on pineapple, grass, citrus pulp and sometimes rice and straw. He also keeps Quarter horses.

We have seen much over the last few days and today we travelled west of San Josè to the Instituto Nacional Aprendizaje (INA), an institute for technical training and skills development. It offers free training in skilled trades to anyone over the age of fifteen to reduce social gaps and to tackle youth unemployment. We saw the small farm of Jerseys where the students are taught to make cheese and yoghourt. More specialized cheese making is taught elsewhere. The farm students whose average age is 16 – 25 are very open to learning and also look after the poultry. In order to study the management of pigs however, they go to a pig farm. They also showed us the carpentry department before inviting us to have refreshments, both savoury and sweet pastries, coffee and freshly pressed pineapple juice. All of the young trainee chefs were dressed in white and lined up behind the serving table and they told us that after their one year course and the completion of their exams they hoped to find jobs in restaurants as bakers. An animal nutrition company by the name of Carghil then gave us a presentation and this was followed by entertainment by a group of young musicians and dancers who came from a High School. The dancers were all dressed in red, white and

blue and the girls were beautifully made up. Every now and again one of the girls would call out in a high pitched voice which mimics the call they used to make to the cows. As on previous occasions, our party were encouraged to join in with the dancing and when a group of young farmers passed by they too joined in, dancing in their wellington boots.

The next short stop on our journey was at a park in Zancero so that we could take photographs in the beautiful topiary gardens of a magnificent church named after the Archangel San Rafael, Parroquia San Rafael Arcángel. Then there was just enough time to go inside to see the true beauty of the building and to soak up the peaceful atmosphere and to listen to the gentle recorded music being played on a flute.

Back on the road, we struggle through very heavy traffic to the Arenal Manoa and Hot Springs Resort in Alajuela province which is at the foot of the Arenal Volcano and which is currently active and smoking. On arrival we are all allocated individual lodges each surrounded by lush tropical plants. We are now in the tropical lowlands and the accommodation is so sprawling that some of us need to take the courtesy bus to reach the restaurant. We had a cute little gecko visit us in our lodge, but I was horrified to hear that Tony and Lone Sorensen encountered a tarantula in theirs. Nonetheless it was a lovely resort and the rooms were spacious and attractively decorated. One side of the dining room was open to the magnificent view of the volcano and by the time we left the resort the cloud had almost lifted to reveal the peak.

After two restful days we were ready for our final farm visit and we travelled west to Rodrigo and Giancarlo Riggioni's farm, Ganadera Valelo. They are the fourth generation of farmers. A few of our group stayed behind at the hotel today as they were feeling under the weather. Riggioni's farm has 300 milking cows and is part of the national Co-Op Dos Pinos. It's very hot here and the humidity is high and huge fans are cooling the cows. They are milked twice a day at 11.30am and 11.30pm and if it's too hot they are kept out of the pastures completely. They are always kept in anyway between 8.00am and 1.00pm. They are just 235 metres above sea level and have problems with ticks and due to the problems with heavy nitrates in the pastures they have recently lost ten cows, although they are planning on testing the fields for the level of fertilizer to try to manage them better. The bus drove us to see other

parts of the farm and the heifers, some of which we found knee deep in a stream trying to cool off. Back on the bus we drove to the main farm by road to see the oldest of the cows where they have 135. In total between the two farms they have 300 animals. After an interesting visit we were driven to the main farmhouse where one of the young farmers lives with his family and their little wire-haired Dachshunds, then eight minutes away we drove to the home of his parents and brother. This was a lovely area as they had a small lake at the bottom of the garden from where we could observe egrets, woodpeckers and kingfishers roosting in the trees and after a delicious lunch of a BBQ of Brahman beef sponsored by Dos Pinos, many of us retired to the edge of the lake to escape the heat. After thanking the family for their hospitality we said our goodbyes and were transported to the Tabacon Grand Spa Thermal resort at the foot of the Arenal Volcano for a relaxing few hours. The water babies of the group plunged into a variety of natural thermal springs which cascaded down the hill, with temperatures ranging from hot water pools at the top to lukewarm ones at the bottom with small waterfalls to massage the weary travellers. After an early meal at the resort of barbequed beef, pork and chicken with more varieties of salads than we could possibly eat, we headed back to the hotel for an early night.

Saturday, June 24th and our last day in Costa Rica! The two buses we are travelling in today are new to Costs Rica, the make of them is Sonlong, with the main body having been manufactured in Shanghai, China and the other parts in the USA. As we make our way up through the Arenal hills to the cloud forest we notice that the scenery is quite different here. It is densely clad in trees with just the occasional glimpse of rolling hills. After a while we stopped at the San Luis gift shop and then two guides divided our party up and led us into the tree canopy. It was quite an exhausting walk up and down steps in the midday sun, with the highlight being the crossing of four suspension bridges. Our individual guides pointed out various vegetation and trees and told us not to scream if we came across a snake as he would deal with it. Thankfully we did not see any. Lunch awaited us upon our return and as we ate we could hear the delighted screams of people whizzing through the canopy on zip wires. Back on the buses and we were soon held up by a long queue of traffic which took a good half hour to dissipate. We then encountered the cause which turned out to be a burnt-out tanker. Passing through the town of San

Remon we had another 50km to travel back to the Hotel Autentico in San Josè for our final night where we had a couple of hours to rest, pack our suitcases and get ready for the evening's farewell party. This was held at the Pueblo Antiguo Amusement Park which was established with the aim that all proceeds raised would benefit the National Children's Hospital. We were greeted here by more dancing Bigheads and their band. After watching them outside for a while they followed us indoors, having to bend almost double to get through the door. Our group were delighted to meet and in some instances reacquaint themselves with Carlos Roberts who had begged his doctor to let him attend for a short while accompanied by his loving family. Carlos was a past vice-president of the WJCB during the early 1990's and was one of the founding members of Dos Pinos and for a while became its president. Before he left the party, Derrick presented him with a coveted WJCB Certificate of Achievement in recognition of his lifetime service and promotion of the Jersey breed, which he graciously accepted. The evening ended just after 11pm having eaten a meal and danced the night away to a few 1970's tunes interspersed with the infectious beat of the Latin American music to which many people got up and danced to. That evening we all said our goodbyes to one another, vowing if possible to meet up again next year on the WJCB trip to the U.S.A..