

THE WOOL PRESS

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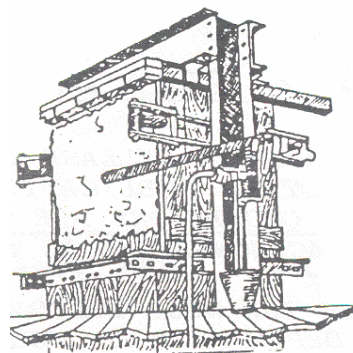
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Edited By Richard Chivinda

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EDITORIAL



I can only start with.....Where did that year go? I can imagine that many of you are feeling the same, maybe its an age thing, but time certainly seems to be passing by more quickly. As we head towards the festive period and as I take a look at the pages Richard has done a wonderful job of pulling together with the DoA team, it's good to reflect on the hard work of the DoA team over the past 12 months trying to deliver the services that you require whether technical or advisory, despite the various challenges that have come our way.

We have said goodbye to a number of the team ... Tracy, Merrie, Matt, Tom, Mandy and Nathan, but we are also lucky to have welcomed some new members to the team ... Richard, Zoe, Shirley, Donna, Rodrigo and hopefully in the New Year our new Head of Service. Recruitment and maintenance of workstreams has been tricky with the continued impacts on global travel and 100% employment in the Falklands as you are all painfully aware. The recent news of Omicron and its impact on the planned operation of FIMCo for 2022 add to the existing challenges, but DoA Will continue to work with you and FIMCo to find solutions.

Despite these challenges, we must try to look to the positives, we still have no Covid in the community here, we can move about freely and enjoy our islands, and even better, we have some pretty good Wool prices at the moment... for the latter, a huge well done to all involved in project RWS - it's a huge "Team Falklands" effort. I hope that the margins we are enjoying continue to grow in 2022 and that we spread the joy as more wool producers join the scheme over the next few years.

On that note, I would like to wish you all a safe and heathy Festive period, I hope that you manage to get a break from the chores, and here's to a less challenging year in 2022 (forever the optimist!)

Dr Andrea Clausen

Director of Natural Resources.



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DOG DOSING DATES FOR 2021/2022

Date	Drug
Wednesday 6th January 2021	Drontal
Wednesday 10th February 2021	Droneit
Wednesday 17th March 2021	Droneit
TUESDAY 20th April 2021	Droneit
Wednesday 26th May 2021	Droneit
Wednesday 30th June 2021	Drontal
Wednesday 4th August 2021	Droneit
Wednesday 8th September 2021	Droneit
Wednesday 13th October 2021	Droneit
Wednesday 17th November 2021	Droneit
Wednesday 22nd December 2021	Drontal
Wednesday 26 th January 2022	Droneit

Regular weighing - it is important to keep a check on dog's weights to ensure correct dosage is being given.

All dog owners are responsible for worming their own pets. Please remember to contact the Veterinary Office and confirm this has been done. After normal working hours, please leave a message or email.

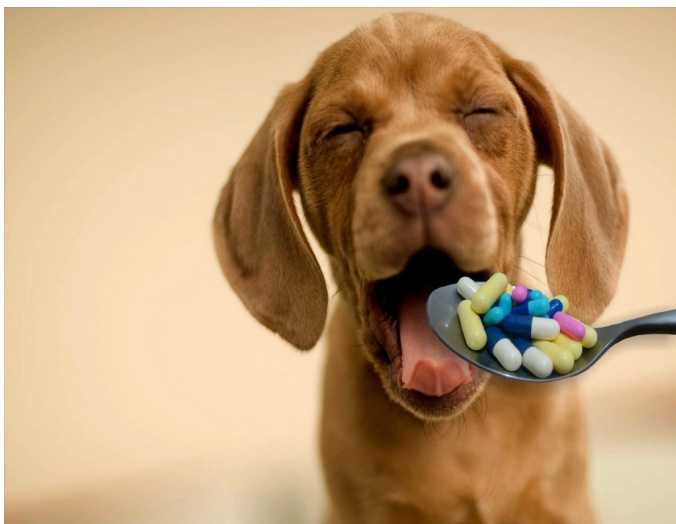
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**SEEN ANYTHING STRANGE
LATELY??**

**IF SO CONTACT THE DEPART-
MENT OF AGRICULTURE ON
27355
OR VETERINARY SERVICES ON**

**BULLS
FOR
SALE
OR
HIRE**



Bulls for sale or hire from Blue Beach Farm. 100% Angus, fertility tested, bred for excellent growth, reproduction and flavour from Waigroup Angus New Zealand and further selected on the farm to thrive on native Falkland pastures by indexing progeny at 200, 400 and 600 days. Please let us know soon as we will not keep bulls if they are not required.

A Year in Review – Meadow Ladies and Scones....

By Phillip Van Der Riet

My maternal grandmother used to call them the Meadow Ladies - the rounded, gentle, beautifully-brown Jersey cows grazing on the pastures alongside the local river. It is a name that always comes to my mind when I see dairy cows in a suitably pastoral setting. However, working life has required me to see them in less-than-pastoral settings, and Meadow Lady has not always been the description that comes to mind.

Dairy cattle, and the industry they support, have to be some of the most intensively demanding of our human agricultural endeavours. Selfishly, it was with a small degree of relief that I discovered at my arrival on the Islands that there is no formal dairy industry. As rewarding as such work can be, dealing with all-hours milkfevers, retained placentas and need-some-help calvings does lose some shine over time. And these interventions are as nothing in comparison to the work commitments of the dairy farmer. But then, in the months since, being the grateful recipient of occasional fresh cream, and partaking of real homemade butter on warm scones, has reminded me of the returns from such undertakings.

Looking at the records from the last century and more, it seems that after the “gaucho” era of prolific wild cattle hunted for hides and meat, the replacement of this stock with sheep resulted in the near-removal of cattle from the Islands by the early 1900s. Then, the only cattle encouraged and supported on the islands were a few kept near homesteads – at camp and in Stanley – for milk and meat supply. These cattle were suggested to be of a hardy type, but “very much inbred... extremely small”, and limited in their productivity as either dairy or beef animals. Surplus milk from these cattle would be sold to other households in an unpasteurised state and with potential for spread of diseases such as brucellosis and tuberculosis.

Then, in about 1938, local concerns over the quality of milk supplied and the health of both the animals and their human workers, led to legal control of milk supply under the Dairy Produce Ordinance and Regulations of that year. Also in 1938, two Friesian bulls were imported to the Islands to improve the dairy qualities of local cattle. By 1945, there were two dairies active in the Stanley area. They were both simple hand-milking systems with very limited – if any – formal processing facilities for making butter, cream and other products. The reliance on imported goods for these products and even for milk was seen as causing “concerns” and being an “unnecessary” obstacle to self-sufficiency for the Islands.

Local knowledge will have far greater detail, but my brief exposure suggests that in 1975 there was a dairy active in Goose Green and at least one in Stanley. The Stanley dairy was moved from Callaghan Road to Ross Road East in 1978, when it came under new management. The events of the conflict of 1982 saw this facility severely compromised, with most cattle in the Stanley area being killed for food during the occupation. By the end of the conflict the dairy was producing a “bare minimum of untreated milk”.

Attempts were made to redress this through the “Noah’s Ark” animal imports of 1983 and additional imports of subsequent years. Further potential for improvement of local livestock, including dairy types, came with the introduction of embryo transfer and artificial insemination technologies that became available around this time. The value of these technologies in reducing risk and expense associated with live animal imports is reinforced by the subsequent finding – in 1986 - of a case of Mad Cow Disease in a dairy cow imported in 1983 (another report gives the import year as 1985 and the diagnosis year as 1989).

In about 1984/5, the Falkland Islands Development Corporation (FIDC), which had been established in 1983 to promote the economic development and diversity of the Islands, helped relocate and further develop the Stanley Dairy facility at the new location of Beckside Farm near Stanley.

This development included not only a modern milking parlour and pasteurisation equipment but also facilities for limited egg and pork production as a complementary activity. Initially intended to be stocked with 64 cattle, it aimed to produce milk and cream for supply to the local market as pasteurised and packaged full fat and semi-skimmed product, with milk waste fed to pigs, and in return manure from the chickens and pigs would be used to fertilise the pasture lands. The intention was for the nutrition for the dairy cattle to be entirely supplied by the available pastures, with crop improvement as needed to achieve this. This development changed ownership to come under new management in 2000.

Unfortunately, by 2008 the attempts at maintaining a local dairy herd to provide fresh milk and other dairy products ended when the parlour equipment and the expertise left the Islands under apparently nefarious circumstances. The animals were dispersed to various farms or sent for slaughter. Since then, the situation has returned to local consumer dependence on imported dairy products, and occasional farm-fresh treats. And at this point, it seems most likely to stay this way into the future.

These musings are in no way intended to stimulate further attempts to grow a dairy industry locally, nor to form a complete and completely accurate historical record. They are simply the reflections of an agriculturally-interested recent arrival on the Islands. I am left wondering to what extent the existing milk production on the Islands does meet the demands of the local market – could it be as high as 1%? This would be a negligible contribution, unless of course if you are amongst the 30-odd people to enjoy such fresh produce.

On the other hand, if you are one those folk, you have my sympathies and respect for the effort you will have to put in to provide for those Meadow Ladies' needs and to harvest their marvellous product.





DATES FOR YOUR DIARY



Battle Day – 8th December (Public Holiday)

Tracy's Charity Family Dance – 10th December

Turning on of the Museum Lights – 11th December

Speed Shear, at the Rose Bar – 23rd December

Christmas Sports, 26th & 27th December

BBQ Millennium Campsite, West Falkland– 27th December

Shearing Competition, FIDF Hall – 28th December

Ram & Fleece Show, Fox Bay East – 29th December

Government Holidays – 27th, 28th, 29th, 30th & 31st December & the 3rd January

Raft Race – 1st January 2022





RECIPE SPOT



Crispy Chicken Skewers

Cube chicken breasts and thread them onto skewers with pieces of courgette, onion and pepper between. Brush with olive oil and lemon juice, and grill or barbecue until browned all over. Serve with a dollop of tsatsiki and basmati rice or couscous.

Recipe source - www.sainsbury.co.uk

Sausage with Caramelised Apples

Fry slices of 4 pork sausages in butter, add slices of an apple and fry until browned. Sprinkle over some sugar and a drop of calvados or cider, and then a swirl of single cream. Serve with cooked red cabbage, mashed carrot and roughly mashed potato.

Recipe source - Name/website

Fish Kebabs

Thread chunks of 2 firm white fish fillets onto skewers with pieces of bay leaf, cherry tomatoes, cubed red onion and cubed yellow pepper. Grill or barbecue on all sides, basting with olive oil and crushed garlic. Serve with a dollop of Greek yogurt and crunchy salad.

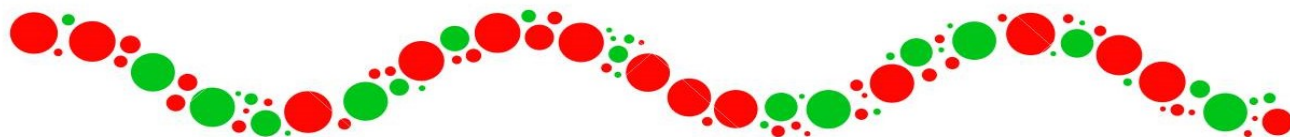
Recipe source - www.sainsbury.co.uk

Sweet and Sour Pork (one serving)

Heat vegetable oil in a large pan or wok. Slice 155g of pork into strips. Place 3 tbsp flour in a small bowl, season to taste, add 3tbsp cold sparkling water to make a tempura-style batter. Dip the pork strips in the batter then place in the oil to deep fry for one to two minutes or until cooked and golden.

Meanwhile, make the sauce. Heat a small pan, add to it 2 tbsp honey, ½ tsp Tabasco sauce, 1tbsp mustard, 1 garlic clove (crushed), ½ chicken stock cube, 2 tbsp water, ½ lemon (juice only) and 1 tbsp soy sauce. Stir over the heat for three to four minutes, or until all of the flavours have combined and the sauce is nice and thick. Pour over the pork to serve.

Recipe source - www.bbc.co.uk



Department of Agriculture *Webpage*



Falkland Islands Government
www.fig.gov.fk/agriculture



Rams 2022

By Andrew Bendall

Have you been through your rams and checked them for;

- Structural Soundness (are they lame? Any poor leg or foot conformation? Any hind quarter issues may affect mounting and mating)
- Testicles (get them palpated, they should feel firm and symmetrical)
- Teeth (regardless of age they should have sound teeth)
- Wool evenness (take a mid-side sample and have it put through the OFDA to cull out those rams with the greatest variation in micron and style).
- Index,(if you have recorded animals, look at their indexes and drop off the lower ranked animals if you still have surplus -their index represents what their progeny will do)

Consider how many rams you need. Be careful about putting rams out for the sake of numbers when they could be adding nothing to the genetic worth of your flock. Invest in new rams from proven and fully recorded flocks.

It is a fact that by using rams which are solely selected on looks and bred from unrecorded ewes, they will at BEST maintain your genetic worth, but most likely take your flock backwards. The National Stud Flock Ram Sale will be held on the March 17th at Saladero, again with a selection of Recorded Blue Beach Rams.

These are being bred with a greater emphasis in resilience traits such as;

- Body condition score
- Y-fat & eye muscle through genomic parentage
- Worm resilience and resistance
- Ability to rear lambs every year
- Longevity
- Moderate adult size
- Structural soundness

But with continued pressure on;

- Wool evenness
- Wool strength with appropriate length (with these two traits we require different emphasis than what is being required in Australia and NZ)
- Polled animals



Wool Micron – Yes the finer end are realising more per kg, however getting the above selection right will make your farming operation more profitable regardless of what micron you desire. The NSF will remain breeding animals with a range of micron, but not at the expense of the key production drivers which are;

- Number of lambs weaned
- Survivability
- Longevity
- Wool quality

If anyone would like any assistance or a second opinion when going through their rams please get in touch with the DoA or contact Andrew Bendall 27355 or 52609.



Shearing at Saladero



The 35th West Falkland Ram & Fleece Show

When: December 29th

Where: Coast Ridge Shearing Shed, Fox Bay East

Livestock & fleece entries: 9am-12pm

Barbeque: 12.30pm onwards

Judging: 2.00-3.30pm

Prize giving: 4.30pm

Entries may be sent to Keith before the event or be brought to the Wool Shed on the day. FIGAS will again kindly fly fleeces free of charge, please clearly mark that they are for the Ram and Fleece Show.

COMPETITION NOTES:

- Rams in Class 1 should not have any permanent incisor teeth erupted.
- Rams in Class 2 are Dual-purpose
- Fleece entries should be skirted fleeces only
- Entrants should inform Keith of the probable number of rams or fleeces to be exhibited so that sufficient pens/tables can be prepared.
- The fleece with the highest commercial value, Champion ram and Reserve champion will be judged on the day by two experienced 'Wool People' all other judging will be done by popular vote.

Please note that the judge's decision is final.

EVENING:

The SCSC will be open all day as usual. Please bring a plate for 7pm @the club if you would like to share in a community supper.

October - November 2021

Weather! Crazy is what you could describe our spring weather as, the season of four seasons – we've had it all, fine days, snow, extreme winds, rain and everything in-between.

Lambing – How did we do - Time will tell!

Always a time of uncertainty, waiting 'til lamb marking to see how you have fared, having done all you can in the preparation leading up to lambing. With adequate winter feeding, appropriate animal health treatments, timely pre lamb shearing of a third of the flock and all ewes set stocked onto good covers in reasonable condition.

Lamb marking due to be done mid-December, where lambs will be;

- Tagged (EID)
- Sample weighed
- Glanvacced
- Maybe drenched

Ewes will;

- Be identified as wet/dry & removed
- Sample weighed & BCS
- Numbers taken to identify deaths

Ewe shearing

With wool length and ewe condition being a factor, pre lamb shearing of the mixed aged ewes was not carried out and these will be shorn in January after weaning lambs.

The shearling ewes were shorn with very pleasing results, showing that both wool length and in particular staple strength were advantageously affected. With shearing four months earlier fleece weights were lighter however wool quality was significantly better.

Under most farm systems where shearling ewes are not routinely lambled these would normally be shorn in October, however the comparison would be relevant to mixed age ewes as well.

Wool comparisons between pre lamb shorn 2021 and summer shorn 2020

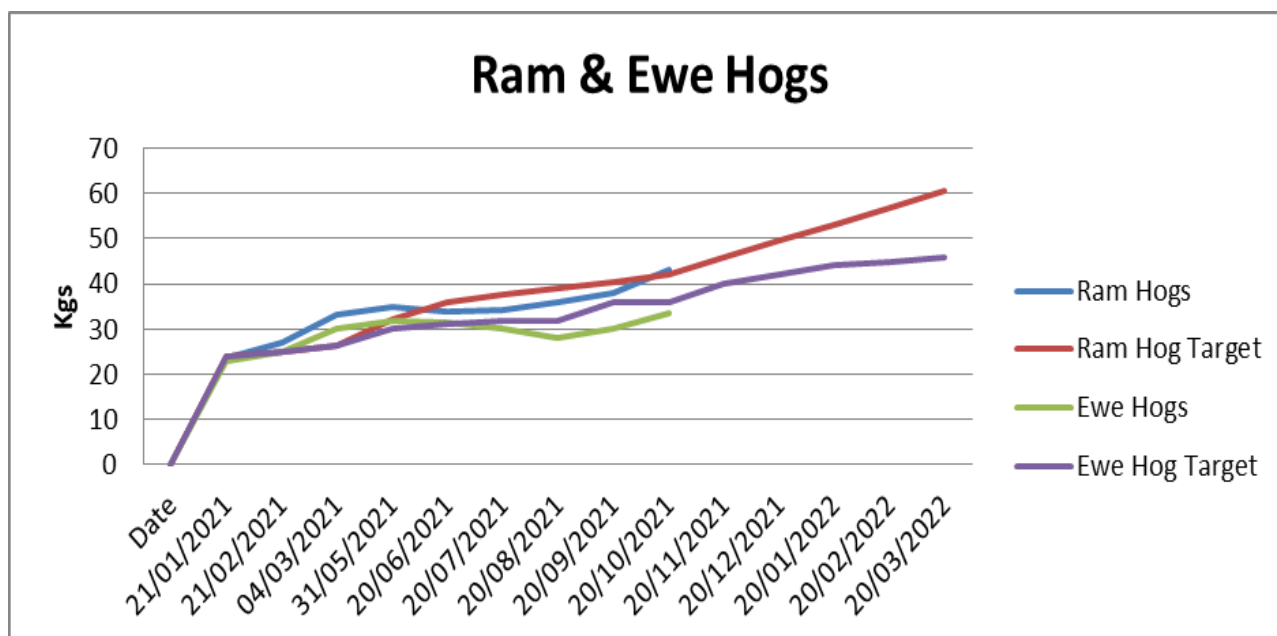
Shearling Ewes	2018 Born	2019 Born
Mean Fibre Diameter	18.9 um	18.7 um
Clean fleece weight	3.8 kg	2.5 kg
Coefficient of Variation	21.0%	19.7%
Fibres > 30 micons	1.4%	1.0%
Yield (Schlumberger)	79.5%	79.1%
Mean Staple Length	139.8 mm	98 mm
Mean Staple Strength	20.5 N/Kt	40.5 N/Kt

Young Stock;

Hog management, over the summer, autumn, winter and spring.

Lambs weaned 21st Jan (70-105 days old at 23.6 kg)

- All lambs achieved above 120 grams a day weight gain in February
- March saw these gains drop to an average of 100 grams a day
- All lambs drenched at weaning (21st January) and again in late February.
- All have had individual faecal samples taken early June & drenched.
- Drench tested at 10 days (three different drenches were tested, all effective)
- Abamectin (oral), Combination (oral) & Doramectin (injectable) given in June
- Hogs wintered alone with the aim of growing in frame but maintaining body weight and condition
- Full belly and full crutch done end of September, all drenched at this stage.
- October - visually assessed for structural soundness, face cover/colour, wool faults and general type.
- October – weighed & BCS
- October – shorn with all fleeces weighed and mid side samples taken for testing.



Body & Fleece weight comparisons;

	Body weight			Body Condition score	Fleece Weight
Ram Hogs	37.7 kg	2020		2.7	2.8 kg
Ewe Hogs	30 kg	2020		2.5	2.5 kg
Ram Hogs	42.9 kg	2021		2.74	2.7 kg
Ewe Hogs	33.4 kg	2021		2.76	2.5 kg

Through the visual inspections of both lines of hogs, we have culled 20% of the ram hogs which will include any with excessively high CV's on their wool results plus all visual & structural faulted animals. These will be castrated and run as wethers to be slaughtered at FIMCo. Any ewe hogs noted for excessive colour and any structurally unsound animals will also be culled from the stud flock.

Worm Burden

Individual FEC samples will be taken again from all hogs in December. Along with the results we received from individual samples taken in the autumn, these will along with genomic parentage data make up the merino select indexes for their WEC information displayed in the ram catalogue.

Breeding a "Fit for Purpose" sheep for the Falklands, an animal's ability to have a good resilience and strong immune system to act as a defence mechanism to health and environmental challenges while still maintaining health and productivity is of paramount importance.

Saladero Management;

FLH continue to provide management support through Macaulay Davis to cover the day to day running in conjunction with DoA staff.

There has been an Exco paper put to the executive council looking at alternative forms of managing Saladero, but everyone can be rest assured that the National Stud Flock will be staying at Saladero with the aim of increasing in size and applying more emphasis on breeding sheep with greater resilience while maintaining quality even wool.

Being the last Wool Press and Saladero report for 2021, may I wish you all a very Merry Christmas and a festive New Year and please if there is anything that anyone wants to discuss over the holiday period please do not hesitate to contact me on 52609 and thank you all for your continued support throughout what has been a challenging year.

Best wishes Andrew Bendall



Michael Davis, Wool pressing at Saladero.

The Unwanted Commuter

By Daniela Baigorri

Here at the biosecurity section we usually receive unidentified bugs, spiders, seeds or even plants to identify, and a couple of weeks ago we received a bag with soil from a grow bag and with what it seemed little white nuggets, however when we looked closely at it we noticed the so-called nuggets had heads, eyes and legs!



After placing them under the microscope we were able to identify these tiny white nuggets as beetle pupas.



Because this wasn't the first time we received these pupas it was decided to try to hatch them to identify the specie of this beetle.

- Why we wanted to hatch them while we already knew these were beetle pupas?

Beetles are insects that form the order Coleoptera, the largest of all orders, constituting almost 40% of described insects and 25% of all known animal life-forms.

Unlike the previous year when we tried to hatch these pupas, we succeed! and 10 of our pupas hatched and ended up being weevils.

- Is there a difference between beetles and weevils?

Weevils are beetles belonging to the largest of all families in the order Coleoptera, the Curculionidae, known for their elongated snouts.





Once we identify the pupas were a type of weevil we wanted to identify what specie it was, while we were waiting for the pupas to hatch and because these were found mainly attacking strawberries, we thought they could be strawberry root weevils or rough strawberry root weevil. However these were Black vine weevil, probably the most common weevil to infest strawberries.



Black vine weevils attack over 100 different kinds of ornamental plants including rhododendrons, azaleas, yews and hemlocks.

Adult weevil feeding causes a characteristic notching in the leaves of strawberries and other host plants. This feeding damage is relatively minor and causes little damage to the plants. The real damage is done by the larvae. They are small (1/2 inch long), white, C-shaped grubs that tunnel through roots as they feed.

Larvae feed through the winter and spring on the root systems of host plants and their feeding on roots can cause stunting and poor yields. With severe infestations, plants may die. Larvae can hibernate for several months and pupate when temperature rise, this is why and how they can survive on the grow bags.

These weevils are easily transported in potted plants or transplants using a soil root ball and, like in the cases we have been seeing in the Falklands, the larvae and pupas have been transported in grow bags. The black vine weevil cannot bite, sting or carry diseases. It does not feed on or damage the house structure, its contents or occupants. It is only a pest because of its presence. These weevils cannot fly but they are very active walkers.



WELCOME TO RODRIGO POMPEU

Hello, my name is Rodrigo Pompeu, I am a Veterinarian from Brazil and I graduated in 2015. Since then I have been working in abattoirs and public health.

I worked many years in this professional area back in Brazil between 2018 and 2019. I was also in England working as a MHI (Meat health Inspector) for Evile and Jones.

In 2020 I was here, in the Falkland Islands working also as a MHI at FIMCo before the COVID started and I went back to Brazil.

During the pandemic I started my own Business in Brazil, where I used my knowledge in this area to open a restaurant.

Now I am back to the Falkland Islands to work in the killing season and to help with everything that will be needed in agriculture and veterinary service.



Department of Agriculture *Webpage*



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WELCOME TO ZOE TAYLOR

Hi, My name is Zoe Taylor and I have recently started working within the Veterinary and Agricultural Department.

I'm a 24 year old who is a born and bred Falkland Islander and who has a passion for animals and their welfare.

I'm an eager and friendly lady who's excited to embark on this next adventure with government and look forward to meeting and greeting new faces.

I have previously worked within the highways department for PWD as their admin to collate data and records.



SEEN ANYTHING
STRANGE LATELY??

IF SO CONTACT THE
AGRICULTURAL
DEPARTMENT ON 27355





Tracy's Charity Family Dance

Friday 10th December 2021

7.30pm — 1am

FIDF Drill Hall

£5 donation at the door

Bring Your Own Booze

(Under 16's must be accompanied by a responsible adult)

All proceeds will be split between the Stephen Jaffray Memorial Fund and the Cancer Support and Awareness Trust.

Mixed Music and live Music by "The Pushers".

Tracy's Charity Raffle numbers will be available on the night and the draw will take place the following day.

If you have an article, advert or queries that you would like included in the Wool Press please email to rchivinda@naturalresources.gov.fk

CHRISTMAS RECIPES

STUFFED SHOULDER OF LAMB

1 x 1kg Lamb Shoulder, boned
1 Clove Garlic, roughly chopped
1½ tbsps. Parsley, finely chopped
1 tbsp. Raisins
1 tbsp. Toasted Pine Nuts
1 Egg, beaten
½ cup Soft Fresh Breadcrumbs
Salt and Pepper
Balsamic Vinegar, to taste
Olive Oil

Method

1. Cut the lamb shoulder into 2 pieces and place aside.
2. To make the stuffing, mix the garlic, a pinch of salt, parsley, raisins, pine nuts, egg and breadcrumbs together.
3. Place the stuffing between the pieces of lamb and fold over to seal.
4. Season well.
5. Heat a little olive oil on a flat top grill and sear the lamb. Place a heavy-based pan filled with water on top to weigh it down.
6. Cook for 20 minutes. Rest for 10 minutes.
7. Carve the lamb into 1 inch thick slices, splash with balsamic vinegar and olive oil and finish with salt and pepper.

CHOCOLATE ORANGE MOUSSE



2 x 400ml (14 floz)
tinned coconut milk (chilled)
4 - 5 tbsp cocoa powder
3 tbsp maple syrup
1 ½ tsp orange extract
1 bar dark chocolate
4 large oranges to serve.

Method

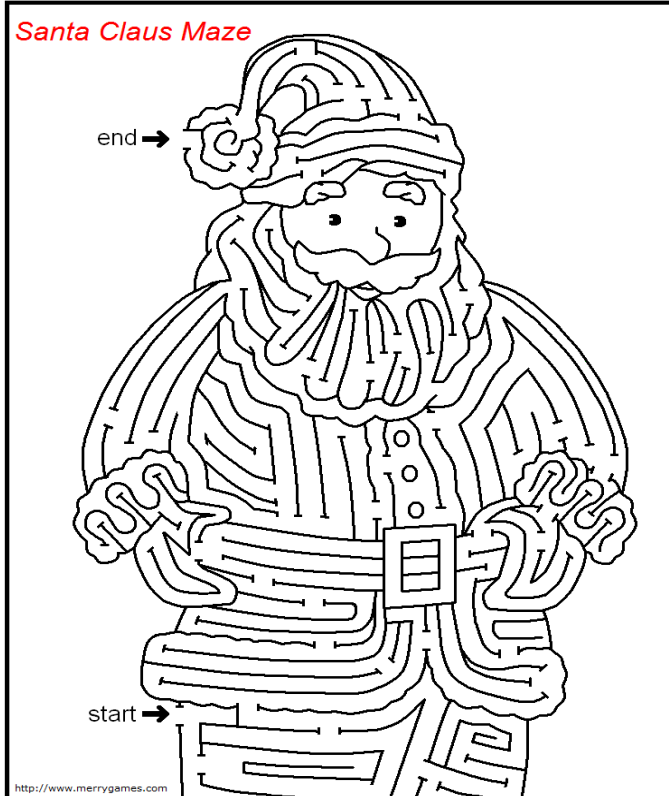
1. Wash and carefully scoop/cut out the middle of the oranges
2. Melt the chocolate in a bowl over a pan of boiling water until silky and smooth.
3. While the chocolate is hot, carefully pour into each orange. Work the chocolate up the edges of the oranges. This step is important as the chocolate helps to seal whatever is placed inside the orange. Place the oranges in the freezer while you make the mousse.
4. Open the tins of chilled coconut milk and carefully drain off the clear liquid, to leave the cream.
5. Put the cream in a bowl, using an electric mixer whisk the coconut cream with the orange extract. Slowly add the cocoa powder and maple syrup, whisk until light and fluffy.
6. Spoon or pipe the mousse into the oranges.
7. Decorate with a drizzle of leftover melted chocolate, grated chocolate and a slice of orange.

If you have a favourite recipe that you would like included in the Wool Press email it to me on rchivinda@naturalresources.gov.fk

Fun Festive Page!

Riddle Corner

Santa Claus Maze



If, having only one match, on a freezing winter day, you entered a room which contained a lamp, a kerosene heater, and a wood burning stove, which should you light first?

What is the largest possible number you can write using only 2 digits - just 2 digits, nothing else?

Sep/ Oct Answers

4	1	5	3	7	8	2	9	6
2	3	7	1	6	9	4	8	5
6	8	9	4	2	5	7	3	1
8	9	3	7	5	1	6	2	4
5	7	4	2	3	6	9	1	8
1	6	2	9	8	4	3	5	7
9	2	8	6	1	7	5	4	3
7	4	1	5	9	3	8	6	2
3	5	6	8	4	2	1	7	9

