

Buying a horse (Part 2)

Navigating your way through the horse-buying minefield can be difficult however there are a few things to keep in mind that will help steer you in the right direction.

When you look at an ad remember that this is likely to be the best possible photo of this horse. If the horse doesn't look too good in the picture, chances are he won't look any better in real life. Staying with looks for a moment; try not to get carried away with how the horse looks. If you are after a riding horse then it is all about temperament and training. A pretty ordinary looking horse standing in the paddock can look quite different when going well under saddle.

There are a few, mostly obvious, expressions that you should be wary of. Firstly, "needs experienced rider" can refer to a myriad of unwanted behaviours and is best avoided, even if you are an experienced rider. Secondly, expressions such as "very forward going" imply an easy to ride horse on the surface but the reality could be a nervous horse lacking in confidence. And finally, "for sale through no fault of his own" – why use all those

expensive words when you could simply say "rider outgrown" or "owner gone to uni"? It just leaves you with the opposite feeling of what you are being told.

Once you have decided on a horse to try, ask your instructor, trainer or horsey friend to come with you to have a look. After you have gone through all the points in last month's article, it is time to get a vet check.

If you are in any doubt whatsoever about the horse the vet check is imperative. If the horse appears 'dopey' or 'too good to be true'

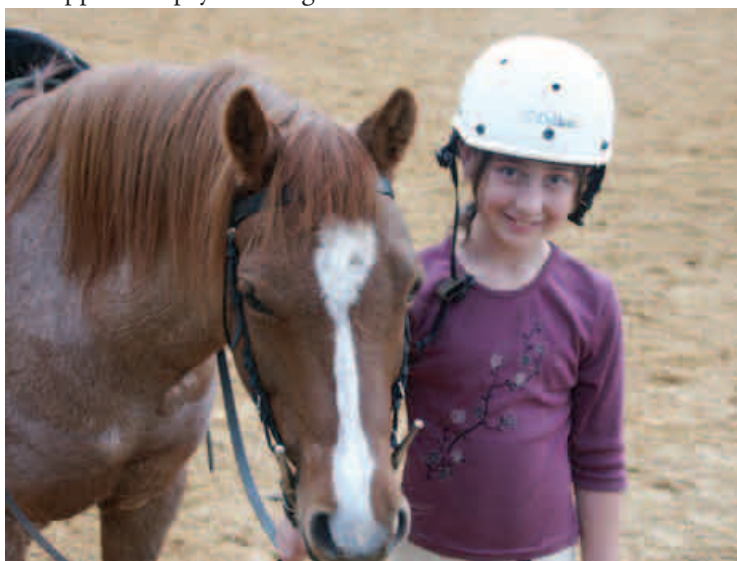
quiet, then a drug test is money well spent. It is also worth baring in mind that an underweight horse will not have the energy to misbehave, if that is indeed in his personality. If you do buy a horse that is very underweight his true demeanour will not be revealed until he is healthy again.

Next month: Getting your new horse home and settling him in.

Happy riding!

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Dave the Butcher's Kitchen

by David Chambers

Lemon and garlic chicken

David's Recipe Book

Lemon and garlic chicken

What you will need....

- 1 Lemon halved
- 1.2kg whole chicken
- 2 tablespoons olive oil
- 12 eschalots, peeled
- 1 head garlic, halved
- 2 cups (500ml) riesling
- 1 cup (250ml) chicken stock
- 2 tablespoons tarragon leaves

What you will need to do....

Place the lemon in cavity of the chicken & secure the legs with string.

Brush the chicken with half the oil.

Heat a heavy-based saucepan over medium heat.

Add the remaining oil, eschalots and garlic and cook for 10 minutes, or until starting to caramelise.

Remove from the pan and set aside.

Ass the chicken & cook breast-side down for 5 minutes or until golden.

Turn and cook further 5 minutes.

Return the garlic and eschalots to pan, add wine & stock, stir and bring to boil.

Reduce heat, cover and simmer 30 minutes

Remove lid and simmer further 30 minutes or until chicken is cooked

Stir in tarragon & serve

Serves 4