



Local farmers eye a stake in the expanding global rabbit meat market



Graphic highlighting the rapid expansion of the global rabbit meat market

The Zimbabwe Commercial Rabbit Breeders Association (ZICORBA) has urged local cuniculture producers to increase their production to take advantage of an anticipated spike in global consumption of rabbit meat.

ZICORBA President Regis Nyamakanga said the global meat market was expected to surge from 1.5 million tonnes to 1.8 million tonnes over the next three years.

Nyamakanga was reacting to a recent report by market research firm IndexBox which showed that market volume for rabbit meat globally is expected to expand by 2.3 percent compound annual growth rate to reach 1.8 million tonnes by the end of 2025.

“The anticipated growth in global demand for rabbit meat presents boundless opportunities for local rabbit producers to ramp up their production and take advantage of the expanding market for rabbit meat globally,” the ZICORBA chief said.

Research IndexBox says in its latest report that China would retain its position as the biggest consumer of rabbit meat globally, followed by North Korea and Egypt.

“China was the main market for rabbit meat in the last couple of years, accounting for 62% (925,000 tonnes) of the world's total consumption (1.5 million tonnes), followed by North Korea (154,000 tonnes) and Egypt (57,000 tonnes),” says the research firm.

Driven by increasing demand for rabbit meat worldwide, the

market is expected to continue an upward consumption trend over the next six years, according to market research firm IndexBox. Market performance is forecast to retain its current trend pattern, expanding with an anticipated compound annual growth rate of more than 2.3% until 2025, bringing the market volume to 1.8 million tonnes.

In terms of production, China leads the top (932,000 tonnes), accounting for 63% of the world's rabbit meat production. North Korea ranks second (154,000 tonnes), while Spain came third with a production of 57,000 tonnes and a 3.9% market share.

IndexBox analysis shows that the global rabbit meat production is likely to see steady growth in the near future.

Nyamakanga said that Zimbabwe was aiming to be among the top three rabbit producing nations in Africa over the next three years.



ZICORBA National President, Mr. Regis Nyamakanga

ZICORBA's rabbit Cook-Off wows the culinary industry



Ms Stella Nkomo, the Deputy CEO of the Zimbabwe International Trade Fair (ZITF)



Multi-award winning Chef Brighton Nekatambe also known as Chef Nekaz



Chef Dayne Pigors, runs the Plate Catering Company and a wedding venue The Barn.



Arthur Evans, TV presenter and news anchor

The Zimbabwe Commercial Rabbit Breeders Association (ZICORBA) will host its inaugural Rabbit Cook-off event in Bulawayo next month as the organization accelerates its campaign to popularize rabbit meat, a top official has said.

Secretary General, Siphosethu Ncube-Moyo, said the event, which will be held on April 9, at Bulawayo's popular pub and grill restaurant Tin Cup, will attract the who is who in the culinary industry.

“Our marketing team conducted a survey on the consumption of rabbit meat in Bulawayo, which showed that people were interested in preparing rabbit meat dishes but lacked knowledge of how to do so.....”

“Our marketing team conducted a survey on the consumption of rabbit meat in Bulawayo, which showed that people were interested in preparing rabbit meat dishes but lacked knowledge of how to do so. The rabbit Cook-Off event is meant to showcase the many ways rabbit meat can be prepared and enjoyed. It is also meant to create industry partnerships, promote and popularize consumption of rabbit meat,” Ncube- Moyo said.

She added that: “Seven professional Chefs from leading local hotels will be preparing various rabbit dishes which will be scored by a panel of judges. Each contestant will prepare a 3 course meal using the main ingredient, rabbit meat. We hope the competition will stimulate rabbit meat uptake within the communities by showcasing the diverse and tasty rabbit meat recipe”.

Ms Stella Nkomo, the Deputy CEO of the Zimbabwe International Trade Fair (ZITF) will be the guest judge supported by hotel industry veterans Chef Brighton Nekatambe and Chef Dayne Pigors. Judges will critique each competitor on plate presentation, creativity, and product taste amongst other things.

Chef Brighton Nekatambe also known as Chef Nekaz is a multi-award winner, having participated in various international food expos and competitions including Italy, Turkey and SA, among other countries.

Chef Dayne Pigors has vast experience in the industry, having worked at high-end hotels and restaurants in South East Asia, Australia and the United Kingdom, to mention but a few. He runs the Bulawayo-based Plate Catering Company and a wedding venue The Barn.

Chef Pigors said he was enthused to be part of the event. “I am excited to see the use and creativity of the ingredient rabbit meat by local chefs. I have used it and served it a number of times in my history and find it very appetizing,” he said.

TV presenter and news anchor Arthur Evans will be the master of ceremonies at the event, where guests will be treated to a wonderful gourmet tasty menu, snack buffet, wine pairing done by Rwendo Wines and live entertainment by a top Zimbabwean artist.

ZICORBA marketing and publicity secretary for the Bulawayo region, Ratidzo Chiwombe, said the response to the event was overwhelming. “The response to the event has surpassed our expectations such that we plan to host it every four months and make the Cook-Off a signature event in Zimbabwe's culinary industry.”

Meet the Competing Chefs; “Rabbit Cook-Off”



Full name: Kudakwashe Mhari
Specialty: Saucier Chef
Experience: Rainbow Hotel



Full name: Ryan Hendriske
Specialty: Grillardin
Experience: wide range of grill cooking techniques



Full name: Zinzile Yvette Masiye
Specialty: Larder Chef
Experience: Victoria Falls Hotel, The Victoria Falls Safari Club, Lodge and the Shearwater Café



Full name: Silent Madongwe
Specialty: A'La'Carte Chef
Experience: Africa Sun



Full name: Craig Mashura
AKA: Chef Shurah
Specialty: Catering services
Experience: Makuwa-Kuwa, the Boma and Phumulani restaurant



Full name: Violet Mawanza
Specialty: Thai Chef
Experience: Simply Asia Zimbabwe, Bira Rebatoka traditional restaurant



Full name: Mbongeni Nigel Ncube
Specialty: Pastry Chef
Experience: Africa Sun

ZICORBA launches demonstration rabbitry in Manicaland



A ten doe rabbit cage at the ZICORBA demonstration rabbitry, which is set to house pure breed rabbits donated by Raymeg holdings

The Zimbabwe Commercial Rabbit Breeders Association (ZICORBA) is set to launch its first demonstration rabbitry in Manicaland province as it moves to bolster its training by putting theory into practice.

The demo site, which will be located in Mabvazuva suburb in Rusape, is only a two-minute drive from Rusape town. It is the first of many practical based learning sites that are expected to revolutionise commercial rabbit farming in Zimbabwe.

The second demonstration site will be in Bulawayo, before the programme is rolled out to all the country's 10 provinces.

In an interview with Bunny World, ZICORBA National Training and Technical Advisor Mr Garisanai Mudzingwa revealed that most rabbit farmers lacked the practical expertise to successfully breed rabbits, even though they showed a lot of enthusiasm and passion about the business venture.

“The idea behind this demo site is simply for farmers to walk in, see, as well as experience the practical aspect of rabbit farming. We want our farmers to be able to see how a standard cage is prepared and how its set up following best cuniculture practices. Farmers will be able to learn and see the various breeds, recommended feeding techniques as well as breeding practices. All this is meant to demystify commercial rabbit farming as well as improve financial viability amongst new and upcoming commercial rabbit farmers,” he said.

Mudzingwa revealed that the current location of the demo site would generate more visits due to easy accessibility.

“I always have farmers who visit my rabbitry in Chiendambuya from as far as Gweru and surrounding areas but the major challenge to most farmers has been the poor road network in my area. With most farmers just end up resorting to using WhatsApp which has its limitations. However, the demonstration rabbitry site is very accessible and so we are expecting huge volumes. Farmers from Mutare, Buhera, Nyanga and other surrounding areas are expected to dominate in terms of site visits even though its open to every member,” said Mudzingwa.

Mudzingwa said: “I am very grateful to the association for financing the cages as well as Raymeg Holdings for donating the pure breed rabbits that will be housed at the demo site for all the practical lessons with farmers.”



Manicaland ‘Battle of the Chefs’ a success - Mupingo



Group photo of participating Chefs, judges and some of the guests who attended the “Battle of the Chefs” Manicaland edition

It was entertainment galore in Rusape as the Zimbabwe Commercial Rabbit Breeders Association (ZICORBA) Manicaland Chapter hosted its inaugural rabbit meat consumption promotional event dubbed “Battle of the Chefs” where various rabbit meat dishes were prepared and showcased.

The rabbit meat cooking and tasting extravaganza, which was held on 19 March 2022 at Crocodile Lodge, drew teams of Chefs from the three top hospitality outlets in the small eastern town namely, hosts Crocodile Lodge, Pamugodo Lodge and Castle Base Lodge who brought their “A” game in the quest of presenting the most delicious and well plated dish.

ZICORBA Manicaland Chapter Secretary General, Ms Mavis Mupingo, said the participating chefs wowed the crowd by the quality and taste of the dishes that they prepared.

“I am happy that all our chefs managed to prepare quality and tasty dishes which we sold to the general public for a nominal fee to ensure that everyone got an opportunity to taste rabbit meat prepared by professionals. Under the guidance and supervision of senior Chef Navaya based in Mutare, the contestants managed to prepare various dishes using methods like stewing, frying and braaing. Pies, burgers and samosas prepared from rabbit meat were also available much to the delight of the tasting public,” she said.

Mupingo also expressed joy over the high turnout of the general public, labelling it as an endorsement of the event’s success.

“As a Chapter we were deeply humbled by the crowd that we witnessed, despite the cold and drizzly weather that characterized the day. Our training programs have never attracted such a huge crowd which was in excess of 50 guests however, this time around we have out done ourselves. The level of excitement and interest in rabbit farming that the event generated, has created a euphoria that we are definitely going to capitalise on as a Chapter in ensuring that our Association grows through follow up training sessions.” Mupingo said.

Another highlight of the day was the rabbit show and training which was facilitated by ZICORBA National Training and Tech-

nical Advisor, Mr Garisanai Mudzingwa which proved to be very popular with the crowd.

“We managed to showcase pure breed rabbits, namely New Zealand Whites, Chinchilla Giganta as well as Californian much to the amazement of the attending crowd as most people had never seen such huge and impressive rabbit specimens. We also made time to educate rabbit farmers in attendance about ZICORBA as well as the commercial rabbit farming drive, which resulted in a question-and-answer session, with farmers showing a lot of interest.” Mudzingwa said.

Local rabbit farmer and clergy, Pastor Kennedy Makwenda who was part of the attending crowd, said “the function was very informative. The food was great was great especially the samosas and pie. The event was very persuasive and convincing. For the first time I am convinced I can be part of your association.”



Ms Mavis Mupingo
ZICORBA Manicaland Chapter Secretary General



Limpopo woman farmer making a mark in rabbit farming



Rabbit farmer: Tshidi Mokoma marvels at her clean rabbitry and healthy rabbits

After entering the agriculture industry as agro-dealer, little did Tshidi Mokoma know that she would become a great potential farmer she is today. She started by compost making from poultry manure in 2015 and selling compost to farmers at Ga-Mashashane village. However, she is currently farming at Silicon in Palmietfontein near the new Peter Mokaba stadium in Limpopo province in South Africa.

She decided to make her compost from rabbit manure after research showed it had high Nitrogen, Phosphorus and Potassium. Additionally, you can apply it directly to the plant without burning the plant.

"I researched further and found rabbit meat is highly nutritious than chicken, lamb and beef. So, in 2015 we bought our first rabbit breeding stock numbering 200 comprising 180 females [does] and 20 males [bucks]. In 2016 we reduced our stock significantly because of the lack of feed suppliers and remained with 70 after selling the rest," Mokoma said.

It is through networking with various industries that she received training in organic farming. The South African Breweries Foundation funded her a two-year training, and it all occurred whilst the business was operational.

Mokoma has the market. "Lack of feed suppliers is the thing of the past since we have two main suppliers in Polokwane. I want to see the enterprise grow and I becoming a successful commercial rabbit farmer nationally. I want to broaden my footprint across the Southern African Development Community (SADC)

region. I dream of having an export ready processing facility," she articulates oozing confidence.

"Rabbit meat just recently has been added as a tradable commodity by government and therefore so much government intervention is required to assisting rabbit farmers and abattoirs doing rabbits especially financially to make the industry a success and sustainable,"

"Rabbit meat just recently has been added as a tradable commodity by government and therefore so much government intervention is required to assisting rabbit farmers and abattoirs doing rabbits especially financially to make the industry a success and sustainable," she said.

Besides rabbit farming, which is currently keeping 400 rabbits, Mokoma applies organic crop farming. The employer of six workers Mokoma appreciates the Limpopo Department of Agriculture and Rural Development for assist her with the rabbitry.

(The story was first published by the Limpopo Department of Agriculture and Rural Development)

“Battle of the Chefs” Highlights



Hosted by Manicaland Chapter @ Crocodile Motel Rusape



Sweet & sour rabbit

“Besides being tasty, Rabbit meat is suitable for special diets such as those for the aged, heart disease patients, low sodium diets and weight reduction diets”

It's magnifique



Chef Pablo



Ingredients

- 1 whole rabbit , skinned, jointed
- olive oil
- 1 red onion
- 5 ripe cherry tomatoes
- 1 fresh red chilli
- 5 fresh bay leaves
- 50 g pine nuts
- 50 g blanched almonds
- ½ teaspoon ground cloves
- 150 ml full-bodied Sicilian red wine
- 100 ml thick balsamic vinegar
- 1 tablespoon runny honey

Method

Place all the rabbit meat pieces in a cold casserole pan and add 3 tablespoons of oil. Put on a medium-high heat for the rabbit to get golden, turning occasionally, while you peel and finely slice the onion, quarter the tomatoes, then halve the chilli lengthways and deseed. Add it all to the pan with the bay, all the nuts, the cloves and wine. Pour in 350ml of water, bring to the boil, then simmer on a low heat for 15 minutes.

When the time's up, pour in the balsamic and add the honey. Cook for another 30 minutes, or until the rabbit is soft and tender and the liquid has reduced to a dark, thick, flavourful coating, stirring occasionally. Serve as is, or with pasta or bread. Delicious!



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