

The CUTTING EDGE

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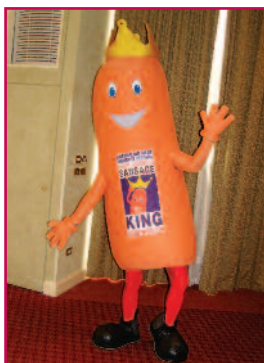


Sydney Venue for State Sausage King Final



Your NSW Retail and General Council is pleased to announce that this year's Sate Final will be held on Saturday October 15th at the Northside Produce Market in North Sydney. Over 60 stalls offer a wide range of fresh seasonal goods in a village type market within an urban setting.

Northside Produce Market was awarded the best market in Sydney by the Sydney Morning Herald Good Food Shopping Guide Award 2011. Our event will be featured as part of the Herald's "Crave Sydney International Food Festival" which runs throughout October. It is an ideal venue to highlight the state's best sausages made by AMIC's Independent Local Butchers.



Members are welcome to come and enjoy the friendly market environment and support our Sausage King State Final. The market is located in Civic Park on Miller Street, between Ridge and McLaren Streets, North Sydney and is open from 8am until noon.

The winners will be announced that evening at the Annual Awards Night Dinner at the Harbourview Hotel in North Sydney. Invitations to all State members will follow soon.



The 2011 NSW/ACT Regional Sausage King Competition



The Far South Coast heat (the first of eight) kicked off the Competition at the Bega College of TAFE. Special thanks to Deidre Jory the Head Teacher who organized our judges and was very accommodating before and during the competition. Staff gave up most of their day to assist in the smooth running of the event and provided us a full kitchen for cooking and judging.

By the time you receive this, we would have completed more than half the heats so we will publish those results in the next newsletter.

Please see page 2 for a complete list of winners



Bega TAFE judges l to r Michael Burbridge (Teacher Commercial Cookery), Deidre Jory (Head Teacher) with a TAFE staff observer and judge Jace Ellard who was a consumer judge

THANK YOU TO OUR NATIONAL SAUSAGE KING SPONSORS



NSW Occupational Health & Safety Legislation WHS Harmonisation 2010

The new Work Health and Safety Act and corresponding Regulations will commence operation on 1st January 2012. The intention of this new legislation is to ensure the main principles, obligations and procedures in OHS are consistent across all States and Territories.

However, on 1st June 2011 New South Wales parliament passed a modified version known as the *Work Health and Safety Act 2011*.

Some key points of distinction in the new NSW Act compared to the National legislation are:

- The New NSW Act retains the right for unions to commence prosecutions, although this will be limited to circumstances where WorkCover does not do so. This is different to the Model Bill which provides that only the regulator can commence prosecutions. We note that unions will not be entitled to half the fine in a successful prosecution, as is currently the position.
- Under the New NSW Act, the Industrial Court of NSW (**IRC**) will have a limited role in prosecutions for breach of the primary duties, however, most cases will be heard by the Supreme, District or Local Court. This change was made at the insistence of the minor parties after it had been proposed that there would be no role for the IRC in prosecutions
- The New NSW Act introduces a number of new concepts into the NSW regime. For example, the New NSW Act provides for enforceable undertakings as an alternative to prosecution. A duty holder can enter into an enforceable undertaking with WorkCover where they are suspected of breaching the New NSW Act. The undertaking will not be available for serious offences involving a

risk of death or serious injury or illness. Enforceable undertakings have been available for some time in other jurisdictions

The NSW parliament also made a surprise decision to implement some of the main changes under harmonisation immediately. To this end, the current NSW OHS legislation, the *Occupational Health and Safety Act 2000* (NSW), was amended with effect from 7 June 2011, to:

- Qualify the existing duties of employers; self-employers; controllers of work premises, plant or substances; and designers, manufacturers and suppliers of plant and substances for use at work, to what is 'reasonably practicable' for the duty holder. This is a significant shift in circumstances where the obligation was previously absolute.
- Provides that 'officers' (previously directors and managers) of corporations have a positive obligation to exercise due diligence to ensure the corporation complies with its OHS duties. The Current OHS Act now sets out a non exhaustive list of what is meant by 'due diligence', in substantially the same terms to the definition in the New NSW Act.
- Officers of corporations can now be prosecuted even where there is no prosecution against the corporation (previously the liability of directors and managers related to the liability of the corporation).
- Remove the ability of unions to commence prosecutions.

The Model Regulations for NSW (with any amendments) are expected to be issued over the coming weeks. Members will be kept informed of these changes as they are implemented.

Sausage King Winners - Far South Coast Region

Traditional Australian		Poultry		Continental	
1st	Jamie Parkes JD Meats	1st	Jeff Rapley Rapley's Midtown Quality Meats	1st	Tony Dunstan Bay Village Meats
2nd	Jamie Parkes JD Meats	2nd	Jamie Parkes JD Meats	2nd	Tony Dunstan Bay Village Meats
3rd	Tony Dunstan Bay Village Meats	3rd	Jeff Rapley Rapley's Midtown Quality Meats	3rd	Jeff Rapley Rapley's Midtown Quality Meats

Traditional Australian Pork		Australian Lamb/Open Class		Gourmet/Open Class	
1st	Robert Brown Brown's Butchery	1st	Graeme McLaren Ulladulla Butchery	1st	Robert Brown Brown's Butchery
2nd	Jason Funnell Bayside Meats & Deli	2nd	Jamie Parkes JD Meats	2nd	Tony Dunstan Bay Village Meats
= 2nd	Bryce Warnock Greenwell Point Butchery	3rd	Jason Funnell Bayside Meats & Deli	3rd	Jason Funnell Bayside Meats & Deli

VALE - William (Bill) John Patterson, AM 17th Dec 1928 – 11th July 2011

**NSW division of the Meat and Allied Trades Federation of Australia – MATFA
MATFA/AMIC 1944-1993**

Long serving New South Wales Chief Executive Officer, Bill Patterson, passed away after a short illness on 11 July 2011. Bill is fondly remembered for his dry humour and absolute dedication to the roles he performed for MATFA.

Born in Lidcombe, NSW, Bill Patterson was a field officer for MATFA NSW before turning 20. "At 19 there was hardly a butcher shop that I hadn't visited in NSW," he recalled. "We recruited new members at district meetings, (with) a dinner for 40 or 50 butchers at the local pub." By 1954 Bill had become Senior Field Officer, taking up wider duties as a representative before state and federal industrial tribunals, apprenticeship council meetings and industry committees. During this period, he helped initiate local and interstate golf and bowls tournaments, to further cement the cordial relations of MATFA's membership.

In the 1960s, he was thrown into the intense industrial disputation that characterised the era. By now a married man and a father, Patterson worked and studied round the clock, successfully undertaking Accountancy, Auditing and Company Secretarial Diploma courses to better prepare him for his roles within the Federation.

In 1970 he was appointed Senior Industrial Officer for both MATFA NSW and the Country Meatworks Association of NSW. These disputatious days were lightened by tours to Europe and America, with Patterson leading groups of employers to study the latest meat industry trends and technology. In 1980 Bill was elected Secretary of the NSW division (later Chief Executive Officer) and the Country Meatworks Association. He had been working for MATFA for over 35 years. By now an elder statesman of the Federation, he broadened his roles with representation on the NSW Pure Food Advisory Committee and was also appointed on TAFE Advisory Committees for the meat industry. He retired in 1993.

Bill's long career was a model of commitment and service and he will be truly missed by all who knew him.

To his wife Margaret and his family we extend our sympathy and appreciation for the opportunity to have known Bill.



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The MLA Meat Ball

MLA held an inaugural Meat Ball to recognize the achievements of NSW/ACT butchers. It was held at the Darling Harbour Convention Centre in Sydney with emcee John Blackman (*Hey Hey It's Saturday*) and the BBQ Kings band providing the entertainment.

AMIC was well represented and pleased to see that all winners were AMIC members. Congratulations to the winners for all of your hard work!



L to r Doug Piper - MLA, Graham Gibbs - Meat's a Treat, Matthew Belcher, Rhett Campbell - Campbell's Superior Meats, Victor Puharich & Anthony Puharich - Victor Churchill, Roger Bond & Glen Feist - MLA

NSW/ACT Outstanding Achievement Award Apprentice Butcher	Matthew Belcher
NSW/ACT Best Retail Butcher Award Category 1	Meat's A Treat - Graham Gibbs
NSW/ACT Best Retail Butcher Award Category 2	Campbell's Superior Meats - Rhett Campbell
NSW/ACT Best Retail Butcher Award Category 3	Bush's Fresh Meats
NSW/ACT Outstanding Achievement Award Industry	Victor Churchill

Accuracy in Labelling

Recent negative press has highlighted the use of meat glue used in the process of forming raw meat pieces together to resemble a cut of meat. It involves using enzymes derived from animal and plant materials, which are permitted under the Food Standards Code.

However, when raw meat has been joined with meat glue to appear like another cut of meat, there is a requirement to either declare this on the label or advise the purchaser if the product is not labelled.

Please note that inspectors will be checking that raw joined meat is accurately described during routine audits of meat retailers and processing plants.

NSW Payroll Tax Rebate Scheme - Jobs Action Plan

The NSW Government has introduced a Payroll Tax Rebate Scheme where an employer expands their business and takes on extra staff.

Obviously, this is only of benefit to those members who pay NSW Payroll Tax in the first place, so for our many Members who do not pay NSW Payroll Tax, this unfortunately won't assist your businesses.

For our much larger members though, there is an opportunity to obtain a rebate of \$4,000, receivable in two instalments on the first and second anniversaries of employment.

For more information, go to the NSW Office of State Revenue website at www.osr.nsw.gov.au or call them on 1300 139 815.

Member Profile - Rhett Campbell

Campbell's Superior Meats



Campbell's Superior Meats is the village butcher in Philip Mall, West Pymble – one of two shops owned by Rhett Campbell, with the other in nearby Westleigh. The outdoor suburban retail centre of Philip Mall is an ideal location for the neighbourhood residents to shop and Rhett's clientele consists of 85% repeat customers from the local area. Most are known by name and have a personal relationship with Rhett, attesting to the importance he places on customer service.

"Don't put out what you wouldn't be prepared to buy yourself," is Rhett's business motto. He stocks "an extensive range of value added products which are second to none." Some of these include Pork and apple pumpkins,



Beef rump saltimbocca, Chicken frangipanis, Traffic lights (a hit with the kids) North African Chermoula, Chicken souvlaki, Sauvignon fillet mignon, Chicken Supremes, Pork scrolls and various pies as well as the popular Ben & Jerry's and Serendipity ice creams. There is an excellent choice of take-home prepared and easy-to-cook meals that the locals love.



L to r Rhett with Daniel, Matt & Liz

The meat counter display is very appealing and the shop itself is smart and sleek. "The shop had a three-week refit just two months ago," said Rhett. "It improved cabinet space and gave the shop a more modern look and feel." There are six employees including two apprentices — all professionally clad in Campbell's signature blue butcher's aprons. "My father now works for me and apart from dad the rest of us are young and vibrant!"

"I started off as an apprentice for my dad 16 years ago in a small shop in Auburn before moving to Beecroft and working in his shop there," said Rhett of his background. "I then came to work at this shop for the previous owner for five years before I bought it three years ago."

Campbell's Superior Meats has won numerous prizes at the Regional Sausage King Competition, including three firsts, a second and a third at last year's event. "Winning these accolades has given us a lot of exposure and credibility for our sausages," explained Rhett. His range of 24 sausages covers the conventional and the more unusual ones such as lamb, cheese and vegemite.



Rhett has managed to win many other awards including the 2010 MLA Red Meat Window Display and the 2010 Australian Pork Creations.

Medals from the Sydney Royal Easter Show number two Gold, 12 Silver and 11 Bronze – and that was just last year!



Rhett is a former first grade player with the Killara West Pymble Rugby Club. Campbell's is a major sponsor for West Pymble Rugby, Soccer and Cricket clubs giving cash sponsorship as well as supplying weekend BBQs.

On days off Rhett is happy to be "Spending time with my wife Sasha and 3 year old son Laif, playing golf and supporting West Tigers rugby league team." He hopes to be steadily growing in the future in both the West Pymble and Westleigh shops. **Advice to anyone wanting to enter the industry is; "When your name is above the door you can do what you like. Something my dad always said to me."**

Electricity Deal



AMIC was approached by Make It Cheaper who can help you get good deals on electricity prices – at no fee to you. Brochures were sent out which were to be faxed back to AMIC on 02 9086 2201.

The response has been excellent, but obviously, many members still have not sent forms back asking for a quote.

As mentioned before, they can't help everyone, as some shopping centres control electricity supply and prices for the shops in the centre - and other local supplier conditions may apply.

So, if you have left the brochure under your counter, get it out and fax it to us and see if you can save. Don't forget, you can ask for prices for your home and even your staff can use the service. If you have lost the brochure, just call your local AMIC office for another.

Butcher Shop for Sale in Wahroonga

Situated on street front in the exclusive suburb of Wahroonga village between a fruit & veg shop and a busy café

- Located just 100 metres from the train station
- Private rear parking for 5 cars plus large car park in the village for shoppers
- Established butcher shop for 50 years
- Newly refurbished premises
- Walk-in freezer, large cool room and 3 new display cabinets

Contact Duncan on 0418 650 927

Butcher Shop for lease Nambucca Heads, NSW

- Currently vacant following recent retirement of operator
- Was trading profitability with a loyal clientele
- Property has operated as a butcher shop in excess of fifty years
- Well located in main street with parking at rear
- Coolroom and cabinets in good working order
- Rental incentives available

Building owner will consider partnering in the business and will contribute capital as necessary to re-establish the shop.

If you are interested, please call the owner
Keir Kreis on 0423 313 499

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