

Issue 33 • December 2008

The CUTTING EDGE

NSW RETAIL REPORT

By Chairman Ron Stapleton



The New South Wales Retail Council met on 19 November to complete a very busy year of activity on behalf of our members.

The implementation of the listeria Guidelines has been one of the most significant projects to be addressed in recent years. This matter was the subject of intensive negotiations with the Food Authority and the final requirements were a reasonable compromise. The training conducted by AMIC was effective and more than 400 members attended the 10 sessions.

Council thanks the AMIC staff for the follow up visits to members and the one-on-one assistance to those members in the implementation of the Guidelines. The results of testing have demonstrated the effectiveness of our food safety plans.

The promotional activity has been a great success with the regional coverage of the Sausage King being more effective than previous years and the State Final at Darling Harbour again attracting large crowds and media coverage. Our Sausage Kings are now off to Adelaide in February and we are confident that New South Wales will again be successful.

The Council has again put a lot of attention on labour issues. Although the Federal Government has promised much assistance with training places the "red tape" has taken over and we are still waiting for the money and people to materialize. AMIC has put in place all the right pieces of paper but we are waiting now for the money and places to be allocated.

Council considered a number of national issues including the Meat Industry Strategic Plan which determines the quantum of the grower and slaughter levies and the areas in which they can be spent. It is this process which provides the funding to MLA for promotion of the domestic meat industry. AMIC will be a major participant in the development of this MISIP which is due for publication in June 2009.

Another national issue is the Award Modernisation for all retail operations. Council received a report on progress in the Industrial Commission of the new Award which is due for release in December applicable from January 2010.

Your Retail Council continues to work for your benefit. You are welcome to attend any of its meetings and present your views.

Finally, as we are all gearing up for our busier time of year I extend the best wishes of the Retail Council to all members and your families and trust that you have a Merry Christmas and a prosperous New Year.

THE 2008 NSW STATE SAUSAGE KING

Overcast skies gave way to a sunny Sydney day for our State Sausage King Final at Darling Harbour on October 11th. TV and radio personality Donnie Sutherland kept the crowd of sausage lovers informed and entertained throughout the judging. Between interviews with some of Local Independent Butchers who came to help out, volunteers had a go at grilling sausages and even making sausage links.



Spectators getting an education in sausage making



Tourists from Brisbane showing off the sausages they made

Eager (and apparently ravenous!) spectators enjoyed plenty of samples of sausages from each category as they were judged. At times the AMIC staff could barely keep up with the demand!

AMIC would like to thank all of the judges, staff, cooks and members who took part in the competition. It wasn't easy for the judges to decide on the winners - in fact they had to take extra time to mull over their decisions.



Judges hard at work



The crowd can't get enough of the delicious sausages!

Congratulations to our State winners and we wish them the best as they take on the rest of the nation at the upcoming National Sausage King in Adelaide in February. (Please see page 5 for the State Sausage King winners.)

We would like to thank our sponsors for their support as without them we could not have had a successful contest.

THANK YOU TO OUR STATE SAUSAGE KING SPONSORS



Seasons Greetings

To all New South Wales AMIC Members, their families and staff, we wish you a blessed and prosperous Christmas and a safe and Happy New Year!



THE 2008 NSW MEAT INDUSTRY AWARDS DINNER

PROUDLY SPONSORED BY NEILD & CO



The 2008 NSW Meat Industry Awards Dinner followed the NSW State Sausage King final in Darling Harbour on October 11th. It was a memorable evening for all who attended and saw awards given out to various people in our industry. Guests enjoyed fine dining, a great band and wonderful ambience at the Amora Hotel Jamison Sydney at Wynyard. It was an ideal opportunity for members to catch up with each other or make new friends. Everyone shared a laugh when it was observed that for once there was not even a single vegetarian amongst the diners that evening!

Over a dozen contingents from country butchers made the trip to Sydney, some travelling quite far. Guests of Honour included Terry Nolan, Chairman of the Australian Meat Industry Council and Don Maskey AM, a former Chairman.

Throughout the evening specially prepared slide

shows highlighted AMIC in 2007 and 2008 as well as the history of the Council and the meat industry in Australia, dating back over a century.

Popular NOVA DJ and comedian Chris North proved to be the ultimate emcee – captivating the audience all evening with his wit and charm.

On a sad note, a tribute was made to Dick Stone, a former NSW Council President who passed away just a few days before the Awards Dinner. AMIC Chairman Terry Nolan delivered the tribute, observing that Dick will be dearly missed by all.

Ron Stapleton, the NSW Retail Chairman welcomed members and guests and announced the Long Service Awards.

Other Awards given were for Apprentice of the Year, Special Recognition and the Sausage Kings.

If you couldn't make it to the Dinner in 2008, try to come next year as everyone who attended will tell you that they had a wonderful time.



Nick Pavia of sponsor Devro, making a presentation



Emcee Chris North looks on while AMIC Chairman Ron Stapleton welcomes members



Craig Wright of AMIC (l) joins Craig Cook of Prime Quality Meats (r) and staff



The table for staff of Robert's meats as well as Meat's A Treat



Staff from one of our Sausage King sponsors, Devro



Holiday Meat & Smallgoods share a table with Australian Carton Meats



Rhett Campbell of Campbell's Superior Meats (third from left) with Chris Johnson of Beecroft Selective Meats (third from right) and staff enjoy the evening



Anne & Kevin Cottrill, Libby & Don Maskey, Jan & Terry Nolan, Rosalyn Bowker and Ron Stapleton

THE 2008 NSW MEAT INDUSTRY AWARDS DINNER

PROUDLY SPONSORED BY NEILD & CO

NEILD & CO APPRENTICE OF THE YEAR AWARD



Col Clarke of Neild & Co presenting the Apprentice of the Year award to Rikki Hurley

The future of the Meat Industry is in the hands of our apprentices and recent graduates.

One of the key objectives of the AMIC Retail Sector is to encourage the young to enter into apprenticeships with the aim of becoming an Independent Local Butcher.

exceptional student who was employed by HGT Australia (host employer AJ Bush & Sons) whilst at TAFE. They spoke glowingly of Rikki's trade knowledge, practical skills and approach to customer service, describing her as an honest and reliable employee.

Rikki has already won many awards during her apprenticeship:

- TAFE NSW medal for the highest aggregate mark in Certificate III in Meat Processing
- First overall in certificate III in Meat Processing at Granville College
- The Meat & Livestock Award for best practical student in Certificate III
- The AJ Bush Award for Break and Prepare Primal Meat Cuts
- Third place representing Granville College in the Neild & Co NSW/ACT Apprentice Meat Retailing Championships



Rikki has aspirations to continue her studies and take further courses in Meat Inspection. **AMIC congratulates Rikki on this prestigious award and thanks Neild & Co for sponsoring it.**

Each year AMIC supports TAFE graduation ceremonies and presentations for our apprentices. AMIC is fortunate to have a partner in Neild & Co, which is also very supportive of the young people in our industry. Neild & Co is the sponsor for the Apprentice of the Year Award.

The 2008 award was presented at the Awards Night ceremony by Col Clarke of Neild & Co to Rikki Hurley, a Granville TAFE graduate. Rikki has completed Certificate III (Meat Retailing) and proved to be an

TERRY WRIGHT RECEIVES THE AMIC SPECIAL RECOGNITION AWARD



Terry Nolan, Chairman of the Australian Meat Industry Council presented the Special Recognition Award to one of our long-serving Councillors, Terry Wright of Terry Wright Gourmet Meats in Randwick. This award is bestowed upon a member who has made a contribution of AMIC above and beyond the usual.

Terry was quite surprised and at a loss for words when his name was announced, despite being an outstanding member of the industry in many facets. He has been a member of the NSW Retail and General Industry Council for over 30 years and as one of Sydney's leading butchers, Terry is the benchmark for our young butchers to aspire to.

Terry has rarely missed a Council meeting and has made a substantial contribution to food safety issues, eating quality and the control of costs and finances of the NSW Division.

Whenever a Sausage King event has been held in the area, Terry has been there, behind the scenes as a major contributor. He has also been working closely with Elizabeth Butel on the history of the Australian Meat Industry Council and its precedent organizations, giving many hours of his time to this project.

Terry has represented his fellow members with passion and strongly believes that the Independent Local Butchers service their customers with knowledge and service which few retailers possess.

Congratulations Terry, your award was well deserved!

VALE DICK STONE



One of our former New South Wales Retail Council Presidents, Dick Stone AM passed away at the age of 80 last October. A passionate member of MATFA and the National Meat Association of New South Wales, Dick made a lifelong contribution to the industry and the Association

He was involved with the Meat and Allied Trades Federation all of his working life. He was a long serving Council member and ultimately, he was State President for 18 years.

Dick was a fourth generation Stone to work in the business and helped found a chain of butcher shops – at one time numbering 18 shops in the 1970s.

Dick was also a member of the East Sydney Technical College board and was on the original board of Hawkesbury Agricultural College after serving on the committee that incorporated the college.

Dick is survived by his Wife Peggy, Sons Richard, John, Mark and Geoffrey, eight grandchildren and 2 great grandchildren. To his family on behalf of the Australian Meat Industry Council, we offer our condolences and sincere appreciation for having known Dick. We will all miss him dearly.

2008 NSW STATE SAUSAGE KING COMPETITION



Emcee Donnie Sutherland interviewing Chief Judge Keith Ireland of Granville TAFE



Glenn Short of Short's Butchery, Narramine on grill duty



A few of the expert butchers who helped out are Marc Edwards of A Cut Above Fine Foods, Craig Cook of Prime Quality Meats and Ian Goldfinch of Sydney Butcher Boys



Chris Johnson of Beecroft Selective Meats with Ian Goldfinch of Sydney Butcher Boys happy to help out at the BBQ



Robert Constable's father, Mark, handing out samples to sausage lovers



Donnie Sutherland with Terry Wright who never fails to help out behind the scenes at Sausage King Events



Judges Keith Gridley of Corona (l), Vince Papandrea of Papandrea Smallgoods and Nick Pavia of Devro



Ron Stapleton, AMIC NSW Retail Council Chairman, Robert Constable of Robert's Meats and Doug Piper of MLA taking a well deserved break



Kevin Green of Albion Park Village Meats (l) and Ron Stapleton watch as a volunteer does a pretty good job of making sausages



Sausage making can be fun!



2008 NSW STATE SAUSAGE KING WINNERS

TRADITIONAL AUSTRALIAN

| | BUTCHER | SHOP | TOWN & REGION |
|------------|---------------------------|---------------------------------|---------------------------------|
| 1st | Tommy Brown | Tom's Family Butchery | Annangrove North West Sydney |
| 2nd | Vince Devine | Devine Quality Meats | Mullumbimby Far North Coast |
| 3rd | Nathan Alcock & Mick Wedd | Nelson's Meats & Catering Berry | Berry Illawarra |



L to R Doug Piper of MLA, sponsor of the Traditional Australian category with Nathan Alcock of Nelsons Meats and Catering Berry, 3rd place, Kevin Couchran of Devine Quality Meats, 2nd place, Cooper Arthur and Tommy Brown of Tom's Family Butchery, 1st place winner

PORK

| | BUTCHER | SHOP | TOWN & REGION |
|------------|--------------|----------------------------|--------------------------------|
| 1st | Allan Waldon | Eastern Road Quality Meats | Turrumurra Northern Suburbs |
| 2nd | John Hastie | Hastie's Toptaste Meats | Wollongong Wollongong |
| 3rd | Lewis Dunn | Dunn's Butchery | New Lambton Newcastle |



L to R Ron Miller of Belrose Casings, sponsor of the Pork category with Kevin Cottrill standing in for Allan Waldon of Eastern Road Quality Meats, 1st place winner, Lewis Dunn of Dunn's Butchery, 3rd place and John Hastie of Hastie's Toptaste Meats, 2nd place

POULTRY

| | BUTCHER | SHOP | TOWN & REGION |
|------------|---------------------------|---------------------------------|--------------------------------------|
| 1st | Marc Edwards | A Cut Above Fine Foods | Beecroft North West Sydney |
| 2nd | Nathan Alcock & Mick Wedd | Nelson's Meats & Catering Berry | Berry Illawarra |
| 3rd | Jason Douglas | Exclusive Meats | North Turrumurra Northern Suburbs |



L to R Col Clarke of Neild & Co, sponsor of the Poultry category with Marc Edwards, A Cut Above Fine Foods, 1st place winner and Mick Wedd of Nelsons Meats and Catering Berry, 2nd place. 3rd place winner Jason Douglas of Exclusive Meats was unable to attend

CONTINENTAL

| | BUTCHER | SHOP | TOWN & REGION |
|------------|-------------|----------------------------|--------------------------------------|
| 1st | Rod Sellers | Sellers Quality Meats | Stockton Newcastle |
| 2nd | Jamie Cook | Plateau Fine Quality Meats | Collaroy Plateau Northern Beaches |
| 3rd | Tim Rose | Premier Meats | Tenterfield New England |



L to R Jack Sullivan of AMIST, Continental category sponsor with Rod Sellers of Sellers Quality Meats, 1st place winner, Cameron Gater and Wade Golthorp of Premier Meats, 3rd place. Jamie Cook of Plateau Fine Quality Meats, 2nd place, was unable to attend

GOURMET / OPEN CLASS

| | BUTCHER | SHOP | TOWN & REGION |
|------------|----------------|---------------------|--------------------------------------|
| 1st | Jason Douglas | Exclusive Meats | North Turrumurra Northern Suburbs |
| 2nd | Bill Scott | Auburn Meadow Meats | Rose Bay East Sydney |
| 3rd | Cameron Fenson | Meatways Butchery | Kambah ACT |



L to R Keith Gridley of Corona, sponsor of the Gourmet/Open Class category holding the 3rd place trophy for Cameron Fenson of Meatways Butchery, Kevin Cottrill standing in for 1st place winner Jason Douglas of Exclusive Meats and Bill Scott of Auburn Meadow Meats, 2nd place

SAUSAGE KING COMPETITION 2008 REGIONAL WINNERS

NORTHERN SUBURBS SYDNEY

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|---|---|-----------------------------------|------------------------------------|---|
| 1st | Allan Waldon - Eastern Road Quality Meats | Allan Waldon - Eastern Road Quality Meats | Ian Goldfinch Sydney Butcher Boys | Jason Douglas Exclusive Meats | Jason Douglas Exclusive Meats |
| 2nd | Jason Douglas Exclusive Meats | Rhett Campbell - Campbell's Superior Meats of West Pymble | Jason Douglas Exclusive Meats | Cameron Beat Rea's Family Butchery | Allan Waldon - Eastern Road Quality Meats |
| 3rd | Rhett Campbell - Campbell's Superior Meats of West Pymble | Ian Goldfinch Sydney Butcher Boys | Jason Douglas Exclusive Meats | Jason Douglas Exclusive Meats | Ian Goldfinch Sydney Butcher Boys |
| 3rd | | | | | Cameron Beat Rea's Family Butchery |

CENTRAL COAST

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|---|---|---|---|---|
| 1st | Robert Hunt Avoca Beach Butchery | Robert Hunt Avoca Beach Butchery | Robert & Bruce Kay Saratoga Quality Meats | William & Dave Welling Stockade Meats | William & Dave Welling Stockade Meats |
| 2nd | Robert & Bruce Kay Saratoga Quality Meats | Robert Hunt Avoca Beach Butchery | Robert & Bruce Kay Saratoga Quality Meats | Robert & Bruce Kay Saratoga Quality Meats | Robert & Bruce Kay Saratoga Quality Meats |
| 3rd | William & Dave Welling Stockade Meats | Robert & Bruce Kay Saratoga Quality Meats | | William & Dave Welling Stockade Meats | |

HUNTER

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|---|---|---|---|---|
| 1st | Bob Stanton & Mark Knighton Terrace Meats Pty Ltd | Tim Brown Brown's Butchery | Bob Stanton & Mark Knighton Terrace Meats Pty Ltd | Robert Constable - Robert's Meats Hunter Valley | Bob Stanton & Mark Knighton Terrace Meats Pty Ltd |
| 2nd | Tim Brown Brown's Butchery | Bob Stanton & Mark Knighton Terrace Meats Pty Ltd | Tim Brown Brown's Butchery | Graham Barnett Barnett's Meats | Jason Pearson John Pearson's Meats |
| 3rd | Tim Brown Brown's Butchery | Robert Constable - Robert's Meats Hunter Valley | Robert Constable - Robert's Meats Hunter Valley | Tim Brown Brown's Butchery | Bob Stanton & Mark Knighton Terrace Meats Pty Ltd |
| 3rd | | | | Robert Constable - Robert's Meats Hunter Valley | |

NEWCASTLE

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|---|---|---|---|-------------------------------------|
| 1st | Kevin & Mark Farnham Farnham's Butchery | Lewis Dunn Dunn's Butchery | Rod Sellers Sellers Quality Meats | Bede Jarrett Jarrett's Waratah Butchery | Glen Curry Tilligerry Quality Meats |
| 2nd | Rod Sellers Sellers Quality Meats | Richard Webb Kanwal Meat Market | Laurie Byfield - Mrs Beetson's for Real Meats | Rod Sellers Sellers Quality Meats | Stephen Smith Rathmines Butchery |
| 3rd | Kevin & Mark Farnham Farnham's Butchery | Kevin & Mark Farnham Farnham's Butchery | Rod Sellers Sellers Quality Meats | Stephen Smith Rathmines Butchery | Rod Sellers Sellers Quality Meats |

RIVERINA

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|---|-------------------------------------|--|--|--|
| 1st | Stuart Weily The Culcairn Butchery | Anthony Francis Koorungal Butchery | Grant Yeo - Blake Street Country Fresh Meats | Grant Yeo - Blake Street Country Fresh Meats | Brad Van Every Fernleigh Road Meats |
| 2nd | Stephen McIntyre Narrandera Gourmet Meats | Brad Van Every Fernleigh Road Meats | Andrew Scott Central Butchery | Brad Van Every Fernleigh Road Meats | Grant Yeo - Blake Street Country Fresh Meats |
| 3rd | Anthony Francis Koorungal Butchery | Michael Knight Knights Meats | Steven Ferrara - Peters & Sons Selected Meats & Deli | Steven Ferrara - Peters & Sons Selected Meats & Deli | |

SAUSAGE KING COMPETITION 2008 REGIONAL WINNERS

SOUTHERN NSW

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|---|---|---|---|---|
| 1st | Andrew Johnson - Andrews Main Street Butchery | Danny Milne - Milne's Country Style Meats | Gary Steenbergen Gary's Gourmet Meats | Danny Milne - Milne's Country Style Meats | Terry Patrick Patrick's Butchery |
| 2nd | Gary Steenbergen Gary's Gourmet Meats | Andrew Johnson - Andrews Main Street Butchery | Danny Milne - Milne's Country Style Meats | Gary Steenbergen Gary's Gourmet Meats | Gary Steenbergen Gary's Gourmet Meats |
| 3rd | Andrew Johnson - Andrews Main Street Butchery | Gary Steenbergen Gary's Gourmet Meats | | Danny Milne - Milne's Country Style Meats | Andrew Johnson - Andrews Main Street Butchery |

SOUTH WEST SYDNEY

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|--|--|--|--|--|
| 1st | Michael Hickson Ewe 'N' Meat Meats | Craig Fitzpatrick Fitzzy's Fine Meats & Deli | Craig Fitzpatrick Fitzzy's Fine Meats & Deli | Phillip Byrne Macarthur Country Meats | Craig Fitzpatrick Fitzzy's Fine Meats & Deli |
| 2nd | Craig Fitzpatrick Fitzzy's Fine Meats & Deli | | Craig Fitzpatrick Fitzzy's Fine Meats & Deli | Phillip Byrne Macarthur Country Meats | Crisitan Garcia Casula Quality Meats |
| 2nd | | | | | Craig Fitzpatrick Fitzzy's Fine Meats & Deli |
| 3rd | | | Michael Hickson Ewe 'N' Meat Meats | Craig Fitzpatrick Fitzzy's Fine Meats & Deli | |

ILLAWARRA

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|--|--|--|--|--|
| 1st | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Adam Scerri Adam's Quality Meats | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry |
| 2nd | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Adam Scerri Adam's Quality Meats |
| 3rd | Adam Scerri Adam's Quality Meats | Adam Scerri Adam's Quality Meats | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | Nathan Alcock & Mick Wedd Nelsons Meats & Catering Berry | |

SOUTHERN SYDNEY

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|-------------------------------------|---|--|--|--|
| 1st | Steve Roche Bangor Gourmet Meats | Pat Stedman Stedman's Quality Meats | Pat Stedman Stedman's Quality Meats | Shane Saunders Shane's Gourmet Cuts | Pat Stedman Stedman's Quality Meats |
| 2nd | Pat Stedman Stedman's Quality Meats | Ian Blanning - A J Bush & Sons (Rockdale) Pty Ltd | Mark Stapleton - Stapleton's Quality Meats (Gynea) | Mark Stapleton - Stapleton's Quality Meats (Gynea) | Pat Stedman Stedman's Quality Meats |
| 3rd | Shane Saunders Shane's Gourmet Cuts | Pat Stedman Stedman's Quality Meats | Wayne Peck Wayne's Quality Meats | Wayne Peck Wayne's Quality Meats | Mark Stapleton - Stapleton's Quality Meats (Gynea) |
| 3rd | | | Sonny Wootton Sonny's Butchery | | |

WOLLONGONG

| | TRADITIONAL AUSTRALIAN | 100% PORK | CONTINENTAL | GOURMET OPEN CLASS | POULTRY |
|-----|--|---|---|---|---|
| 1st | Paul Thomas Dandaloo Meats | John Hastie Hastie's Toptaste Meats | Samantha Dorahy Dorahy Meats Pty Ltd | John Hastie Hastie's Toptaste Meats | John Hastie Hastie's Toptaste Meats |
| 2nd | Lloyd Burchell - Port Kembla Quality Meats | Glenn Stewart & Kevin Green Albion Park Village Meats | Glenn Stewart & Kevin Green Albion Park Village Meats | Glenn Stewart & Kevin Green Albion Park Village Meats | Glenn Stewart & Kevin Green Albion Park Village Meats |
| 3rd | Bruce Hawthorne Hawthorne's Meats | Bruce Hawthorne Hawthorne's Meats | Glenn Stewart & Kevin Green Albion Park Village Meats | Paul Thomas Dandaloo Meats | Paul Thomas Dandaloo Meats |
| 3rd | | | | | Bruce Hawthorne Hawthorne's Meats |

SHANE O'NEILL FAMILY FUND RAISER

On Tuesday evening, November 18th, our brother butcher, Shane O'Neill tragically gave his life while attempting to save his two young sons in the stormy water off Tathra wharf.

Shane was a wonderful representative of our industry and is sadly missed in the Bega community.

To celebrate the life of Shane O'Neill and assist his grieving family, Craig Wright, NSW Member Services Officer organized a fund raiser on Saturday November 29th. Butchers across the state were invited to hold a Sausage Sizzle to raise funds. A large number of butcher shops took part, raising a significant amount of money.

We would like to thank all of the butchers who took part in this fund raiser and thank you also to their customers who gave so generously. AMIC provided media coverage to help publicize their efforts and generosity.

All further donations can be sent to:
The Shane O'Neill Family Appeal
Horizon Credit Union
Account Name: Shane O'Neill Family Appeal
BSB: 802-124
Account No: 90058

WELCOME TO OUR NEW MEMBERS

- Long Park Meat Co – Brett Palmer, Fyshwick
- Kenny's Baa-Moo-Oink Meats – Ron Kenny, Forbes
- Coopers Choice Cut Butchery – Rodney & Rebecca Cooper, Harden
- Lake Village Butchery – Nathan Trinder, Lake Albert
- Benny's Butchery – R & A Elliott, Cobargo
- Belligen Butchery – Kevin Aitken, Belligen
- Fyshwick Markets poultry Game & Organic Butcher – Ricci Cragg, Jerrabomberra
- Kibo Road Butchery – John Shaw, Regents Park
- Barry's Tender Meats Pty Ltd – Barry Watters, Carlingford
- Panorama Meats – Geoff & Warwick Self, West Tweed Heads
- Keppel Meats Pty Ltd – Howard Gayle, Bathurst
- Dangerous Dan's Butchery – Peter & Karen Wharton, Macksville
- Adamstown Fresh Meats – Belinda Walters, Adamstown
- Rohan Trading Company – Mitch Williams, Penrith
- Gary Penman Wholesale – Gary Penman, South Strathfield

SAUSAGE KINGS REAP PUBLICITY!

Just ask any place-getters or winners of a Sausage King event and they will tell you that the publicity they receive has resulted in booming sales of sausages and often other products. If you didn't enter your Regional heat for Sausage King 2008 there's always next year to get in on the action!



Manufacturers & Wholesale Distributors



Col Clarke presenting the First Place trophy to Poultry winner, Marc Edwards of A Cut Above Fine Foods

The Australian Meat Industry Council is continuing its strong association with leading industry supplier Neild & Co, as a major sponsor for promotional and special events.

Whilst Neild & Co is involved with various types of retail and wholesale businesses - including Government, chemists, bakeries, takeaway outlets, delis, seafood shops, clubs and processors etc - It is the Meat Industry which is its main focus.

Neild & Co, with its own expertise and technical experience, works in conjunction with Australia's leading ingredient manufacturers in product development, representation, warehousing and low cost distribution. Neild & Co also uses its resources to directly serve a full range of products, general supplies, cleaning and sanitation products, packaging, casings and butcher equipment throughout NSW and distributors in the other states and the Pacific Islands.

It is important that AMIC involves itself with professional people and look forward to working with companies such as Neild & Co into the future.

For instant Service Contact

NEILD & CO. PTY. LTD. FREECALL 1800 643 589