

The CUTTING EDGE



New South Wales Retail Council Report

By Ron Stapleton

The New South Wales Sausage King for 2009 has been the most successful so far. Entries have been up on previous years and the new Australian Lamb category has been extremely well supported.

The charity supported by the Sausage King is the Sydney Children's Hospital.

The Retail Council appreciates the widespread support by our members for this great institution. There are few of us who have not been touched in some way by the Sydney Children's Hospital and this is reflected in your response. One story which I appreciated was of our staff member being stopped in a small South Coast town by the operator of a fishing tackle shop who asked if he could put a collection tin on his counter because his step son had been in that hospital and been so well looked after. If you have not yet banked your collection please do so at any Commonwealth Bank, Account Number 28001147 and BSB Number: 062 734.

The issue of beef grading is occupying much of the New South Wales Retail Council time. The proposal moves around which is an indication that those who support it do not have a clear understanding of the issues and, with no knowledge of meat retailing, are trying to tell us what products we should sell and how to sell it.

As Council understands the current proposal it is to introduce a grading of beef whereby ILBs would be required to state that it is Platinum Quality or Silver Quality or similar. If you accept to go down this beef grading path (it is claimed that it is "voluntary") ALL product offered for sale must be of that quality. The proposal is simplistic and cannot be made to work let alone be effectively audited.

In meetings with the proponents AMIC has determined that the real issue seems to be a perception that some ILBs buy a cheap low-grade product and then upgrade it and the price that it is sold at. Council is not going to say that this has never happened but those of us in the business know meat retailing and know that customer

satisfaction is paramount because if the customer is not satisfied with what we offer they will shop elsewhere. Meat retailing is extremely competitive and customers will vote with their feet if they think they are not getting what they pay for.

The New South Wales Retail Council totally supports any legislation which will underpin Truth in Labeling and has written to the proponent of the system with this offer and a request to assist in development of a system which will not add costs to our members.

The National Newsletter has important information about the industrial relations changes brought about by the Modern Meat Industry Award and the National Employment Standards (NES), both of which commence on 1 January 2009.

AMIC drafted the Modern Meat Industry Award to ensure that the benefits in the current three Meat Industry Awards were maintained in the Modern Award. There are changes including the fact that there is now a single award and the requirements of NES have been incorporated. AMIC is providing member training for these changes in seminars held throughout Australia. If you have not attended a seminar we encourage you to do so as it is an informative workshop and will assist you to operate under this new regime.

The Sausage King Final and the New South Wales Awards Night are on Saturday 10 October. The venue for the Sausage King is again at Darling Harbour where we have fantastic promotional opportunities for our industry. The Awards Night is at the Harbourview Hotel in North Sydney and a special accommodation rate has been negotiated. We hope to see you at these events which are the social highlight of the NSW ILB calendar.

The Retail Council meetings are open for all members to attend. If you would like to participate and make a contribution to the issues which affect your business please call the AMIC office for details of the next Council meeting.



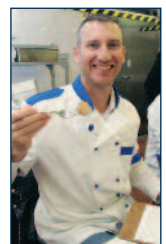
The 2009 NSW Sausage King Competition



The Canberra Institute of Technology was the venue for the first three heats of the 2009 NSW Regional Sausage King Competition. Special thanks go to Tony Mudge of CIF TAFE for helping to coordinate this heat.

It was an exciting start to the contest that will culminate in the prestigious State Final in Darling Harbour on October 10th.

A week later, the Nepean College of TAFE hosted the next four heats for most of the Sydney regions on July 29th and marked a milestone with 220 entries – breaking the record for the largest number of sausages entered in a day! Two teams, each with three judges put their expertise to work and rotated amongst the six categories up for judging. AMIC would like to specially thank John Patterson, Head Teacher who helped to organize the Nepean heat, Les Atta also of TAFE, Doug Piper of MLA who gave up his day to help judge and Terry Wright who came to help (as always) and ended up judging.



Cam Sullings, MDX 106.3 radio breakfast host gives the OK in the ACT heat

The excitement continued with several more heats covering the northern regions in Grafton, the central and northwest at Dubbo, the greater Newcastle area at Hamilton and southern NSW at Wagga Wagga and Wollongong. AMIC would like to extend our thanks to all of the TAFEs in the regions that accommodated us and made each and every heat a successful event.

Independent Local Butchers have made a special effort to support our chosen charity, the **Sydney Children's Hospital Foundation** during the duration of the NSW Regional and State Sausage King Competition. Many have held sausage sizzles and filled their collection tins that sit prominently on their counters. AMIC thanks you all for your efforts.

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Darrel Wisemantel, Darrel's Gourmet Meats, Gloucester took part in the Mid North Coast heat and came 1st in Lamb, 2nd in Poultry and 2nd in Gourmet/Open Class



Grahame Ball, C P Ball Butchery Pty Ltd entered the Mid North Coast heat and placed 2nd in Traditional Australian Pork and 3rd in Traditional Australian

THANK YOU TO OUR SPONSORS



You are invited to the NSW Awards Dinner. Please see page 6 for details.

The 2009 NSW Sausage King Competition

2009 NSW REGIONAL SAUSAGE KING WINNERS

| Category | ACT July 22 | Far South Coast July 22 | Southern Highlands July 22 | Inner Metro July 29 | Northern Beaches July 29 | North West Sydney July 29 |
|--|---|--|---|---|--|--|
| TRADITIONAL AUSTRALIAN - 1st | Alan Matthews - Southlands Quality Meats | Paul Alker - Tathra Butchery | Simon Pyne - Hot Canary Gourmet Meats | Bill Scott - Auburn Meadow Meats | Peter Madden - Terrey Hills Meat Boutique | Duncan Webster - Webster's Gourmet Meat Kitchen |
| TRADITIONAL AUSTRALIAN - 2nd | Geoffrey Martin - Country Pride Sausages | Allen Wheatley & Mick Stafford - Kydd's Butchery | Scott Dunn - G Hills & Co Butchery | Gregory Campbell - Campbell's Southpoint Tender Meats | Brendan Voss - B & M Quality Meats Newport | Tom Brown - Tom's Family Butchery & Elizabeth Reid - Northmead Plaza Quality Meats |
| TRADITIONAL AUSTRALIAN - 3rd | Ricci Cragg - Fyshwick Markets Poultry & Game & Organic Butcher | David White - Narooma Meat Centre | Graham Gibbs - Meat's a Treat | Brett Sharrock - Craig Cook's Prime Quality Meats (Rhodes) | Peter Smith - Narrabeen Butchery | |
| LAMB/OPEN CLASS - 1st | Ricci Cragg - Fyshwick Markets Poultry & Game & Organic Butcher | Jason Funnell - Bayside Meats & Deli | Simon Pyne - Hot Canary Gourmet Meats | Terry Diviney - Simply the Best Butchery | John Wooldridge - John Wooldridge Quality Meats | Michael Moore - Moore's Gourmet Butchery |
| LAMB/OPEN CLASS - 2nd | Ricci Cragg - Fyshwick Markets Poultry & Game & Organic Butcher | David White - Narooma Meat Centre | Simon Pyne - Hot Canary Gourmet Meats | Bill Scott - Auburn Meadow Meats | Peter Madden - Terrey Hills Meat Boutique | Chris Johnson - Beecroft Selective Meats |
| LAMB/OPEN CLASS - 3rd | Alan Matthews - Southlands Quality Meats | Allen Wheatley & Mick Stafford - Kydd's Butchery | Graham Gibbs - Meat's a Treat | Terry Diviney - Simply the Best Butchery | David Clark - R G Wholesale Meats & James Betts - Bett's Butchery | Michael Moore - Moore's Gourmet Butchery |
| TRADITIONAL AUSTRALIAN PORK - 1st | Alan Matthews - Southlands Quality Meats | Jason Funnell - Bayside Meats & Deli | Gordon Stevens - Bargo Quality Meats | Gregory Campbell - Campbell's Southpoint Tender Meats | David Clark - R G Wholesale Meats | Chris Johnson - Beecroft Selective Meats |
| TRADITIONAL AUSTRALIAN PORK - 2nd | Geoffrey Martin - Country Pride Sausages | Allen Wheatley & Mick Stafford - Kydd's Butchery | Graham Gibbs - Meat's a Treat | John Hannan - Hannan's Quality Meats | Mark Radford - Belrose Quality Meats | Paul Bartorilla - High Quality Meats |
| TRADITIONAL AUSTRALIAN PORK - 3rd | | Paul Jennings - Callala Bay Butchery | Simon Pyne - Hot Canary Gourmet Meats | Terry Diviney - Simply the Best Butchery | Ben Driver - Devitt Wholesale Meats | David Blue - Blue's Butchery |
| POULTRY - 1st | Alan Matthews - Southlands Quality Meats | Jamie Parkes - JD's Meats Pambula | Simon Pyne - Hot Canary Gourmet Meats | Terry Diviney - Simply the Best Butchery | Troy McMillan - Harry's Butchery | Marc Edwards - A Cut Above Fine Foods |
| POULTRY - 2nd | Ricci Cragg Fyshwick - Markets Poultry & Game & Organic Butcher | David White - Narooma Meat Centre | Gordon Stevens - Bargo Quality Meats | Marcel Bernstein - Craig Cook's Prime Quality Meats (Sydney) | David Clark - R G Wholesale Meats | Michael Moore - Moore's Gourmet Butchery |
| POULTRY - 3rd | Geoffrey Martin - Country Pride Sausages & Alan Matthews - Southlands Quality Meats | Jason Funnell - Bayside Meats & Deli | Simon Pyne - Hot Canary Gourmet Meats | Marcel Bernstein - Craig Cook's Prime Quality Meats (Sydney) | Brendan Voss - B & M Quality Meats Newport | David Blue - Blue's Butchery |
| CONTINENTAL - 1st | Alan Matthews - Southlands Quality Meats | Allen Wheatley & Mick Stafford - Kydd's Butchery | Graham Gibbs - Meat's a Treat | Stella & Mario Pennisi - Mario's Quality Meats | James Betts - Bett's Butchery | Michael Moore - Moore's Gourmet Butchery |
| CONTINENTAL - 2nd | Alan Matthews - Southlands Quality Meats | Jason Funnell - Bayside Meats & Deli | Simon Pyne - Hot Canary Gourmet Meats | Terry Diviney - Simply the Best Butchery | Peter Smith - Narrabeen Butchery & Peter Madden - Terrey Hills Meat Boutique | Paul Bartorilla - High Quality Meats |
| CONTINENTAL - 3rd | | Paul Jennings - Callala Bay Butchery | Simon Pyne - Hot Canary Gourmet Meats | Gregory Campbell - Campbell's Southpoint Tender Meats Brett Sharrock | | Tom Brown - Tom's Family Butchery & Paul Bartorilla - High Quality Meats & Marc Edwards - A Cut Above Fine Foods |
| GOURMET/OPEN CLASS - 1st | Alan Matthews - Southlands Quality Meats | Paul Jennings - Callala Bay Butchery | Peter Mangan - Thirlmere Meats | John Hannan - Hannan's Quality Meats | Peter Smith - Narrabeen Butchery | Michael Moore - Moore's Gourmet Butchery |
| GOURMET/OPEN CLASS - 2nd | Ricci Cragg - Fyshwick Markets Poultry & Game & Organic Butcher | Allen Wheatley & Mick Stafford - Kydd's Butchery | Gordon Stevens - Bargo Quality Meats & Peter Mangan - Thirlmere Meats | Bill Scott - Auburn Meadow Meats & Graham Hastings - Craig Cook's Prime Quality Meats (Drummoyne) | Mark Radford - Belrose Quality Meats | Elizabeth Reid - Northmead Plaza Quality Meats |
| GOURMET/OPEN CLASS - 3rd | Alan Matthews - Southlands Quality Meats | David White - Narooma Meat Centre | | | Ben Driver - Devitt Wholesale Meats | David Blue - Blue's Butchery |



ACT Poultry judges Cam Sullings, Ted Frawley - consumer judge and John Tracey - TAFE Butchery teacher



John Preston - retired Master Butcher, Darrell Morton - bakery teacher at CIT TAFE, Craig Wright, Cam Sullings and John Tracey



Judges Lisa Ridgley - MIX 106.3 radio breakfast host and John Preston

| Category | West Sydney July 29 | New England August 7 | Far North Coast August 7 | Mid North Coast August 7 | Central West August 12 | Far West August 12 |
|--|--|---------------------------------------|---|--|---|------------------------------|
| TRADITIONAL AUSTRALIAN - 1st | Stephen Telley & Jim Bowers - Woodcroft Quality Meats | Brian Penrose - Penrose Prime Meats | Geoff Compton Blue Ribbon Meats | Scott Pyne Centrepoint Gourmet Meats | Larry Dickson Bourke Street Butchery | Stephen Diggs Diggs Butchery |
| TRADITIONAL AUSTRALIAN - 2nd | Jud Haines Glossodia's Country Fresh Meats | Tim Rose Premier Meats | Doug, Brett & Alex Burns - Beef it up Butchery | Wayne Barry Buladelah Butchery | Bill Turner Eugowra Quality Meats | |
| TRADITIONAL AUSTRALIAN - 3rd | Shay Stanley The Irish Butchery | James Cook - Whan's Southend Butchery | Vince Devine Devine Quality Meats | Grahame Ball - C P Ball Butchery Pty Ltd | David Short Glenroy Butchery | |
| LAMB/OPEN CLASS - 1st | Aurelio Sartori Bligh Park Butchery | Scott Fittler The Meating Place | John Allen Maclean Variety Meats | Darrel Wisemantel Darrel's Gourmet Meats | David Short Glenroy Butchery | Stephen Diggs Diggs Butchery |
| LAMB/OPEN CLASS - 2nd | Stephen Telley & Jim Bowers - Woodcroft Quality Meats | Tim Rose Premier Meats | Doug, Brett & Alex Burns - Beef it up Butchery | Peter Wharton Dangerous Dan's Butchery | Andrew Tierney Tierney's Central Butchery | |
| LAMB/OPEN CLASS - 3rd | Jud Haines - Glossodia's Country Fresh Meats | Tim Rose Premier Meats | Vince Devine Devine Quality Meats | Peter Wharton - Dangerous Dan's Butchery | Peter Roche Gulgong Butchery | |
| TRADITIONAL AUSTRALIAN PORK - 1st | Aurelio Sartori Bligh Park Butchery | Tim Rose Premier Meats | Mick Metcalf Metcalf Quality Meats | Scott Pyne Centrepoint Gourmet Meats | Darren Yates Wentworth Falls Select Meats | Stephen Diggs Diggs Butchery |
| TRADITIONAL AUSTRALIAN PORK - 2nd | Stephen Telley & Jim Bowers - Woodcroft Quality Meats | Scott Fittler The Meating Place | John Hayden Iluka Quality Meats | Grahame Ball C P Ball Butchery Pty Ltd | Peter Roche Gulgong Butchery | |
| TRADITIONAL AUSTRALIAN PORK - 3rd | Jud Haines Glossodia's Country Fresh Meats | Brian Penrose Penrose Prime Meats | Geoff Compton Blue Ribbon Meats | Wayne Barry Buladelah Butchery | Clint Ramien S & S Meats | |
| POULTRY - 1st | Aurelio Sartori Bligh Park Butchery | Tim Rose Premier Meats | John Allen Maclean Variety Meats | Wayne Barry Barry Bros Butchery | Danny Perks Triple A Meats | |
| POULTRY - 2nd | Stephen Telley & Jim Bowers - Woodcroft Quality Meats | Scott Fittler The Meating Place | Vince Devine Devine Quality Meats | Darrel Wisemantel Darrel's Gourmet Butchery | Darren Yates Wentworth Falls Select Meats | |
| POULTRY - 3rd | Stephen Telley & Jim Bowers - Woodcroft Quality Meats | Tim Rose Premier Meats | Gary McDonald McDonald Meats | Peter Wharton Dangerous Dan's Butchery | Clint Ramien S & S Meats | |
| CONTINENTAL - 1st | Stephen Telley & Jim Bowers - Woodcroft Quality Meats | Tim Rose Premier Meats | Mick Metcalf Metcalf Quality Meats | Peter Wharton Dangerous Dan's Butchery | Clint Ramien S & S Meats | Stephen Diggs Diggs Butchery |
| CONTINENTAL - 2nd | Vince Papandrea Papandrea Quality Meats | Tim Rose Premier Meats | Milton Crompton Crompton's Butchery | Peter Wharton - Dangerous Dan's Butchery | Danny Perks Triple A Meats | |
| CONTINENTAL - 3rd | Aurelio Sartori Bligh Park Butchery | | Vince Devine Devine Quality Meats | Scott Pyne - Centrepoint Gourmet Meats | Paul Byrne Parkes Central Butchery | |
| GOURMET/OPEN CLASS - 1st | Margarita Garcia Margarita's Cecinas Butchery & Smallgoods | Tim Rose Premier Meats | John Allen Maclean Variety Meats | Wayne Barry Buladelah Butchery | Clint Ramien S & S Meats | |
| GOURMET/OPEN CLASS - 2nd | Shay Stanley The Irish Butchery | Brian Penrose Penrose Prime Meats | Vince Devine - Devine Quality Meats & Troy Daley - Daleys Gourmet Meats | Peter Wharton - Dangerous Dan's Butchery & Darrel Wisemantel - Darrel's Gourmet Butchery | Danny Perks Triple A Meats | |
| GOURMET/OPEN CLASS - 3rd | Aurelio Sartori Bligh Park Butchery | Scott Fittler The Meating Place | | | Glenn Short Short's Butchery | |



AMIC CEO Kevin Cottrill at the Nepean Heat



Judges Stephen Neal, Carl LaHood and Nathan Sanders comparing notes in Dubbo



Aimee Morrissey and Paul Hannam did a great job cooking sausages at the Dubbo heat

| Category | Northern Suburbs August 19 | Central Coast August 19 | Hunter August 19 | Newcastle August 19 | Southern September 2 |
|--|---|--|------------------------------------|---|--|
| TRADITIONAL AUSTRALIAN - 1st | Rhett Campbell Campbell's Superior Meats | Robert Hunt Avoca Beach Butchery | Robert Constable Robert's Meats | Bede Jarrett Jarrett's Waratah Butchery | Stuart Weily The Culcairn Butchery |
| TRADITIONAL AUSTRALIAN - 2nd | Stephen Koch Artarmon Family Butcher | Bill Welling Stockade Meats | Bill Gould Barnett's Meats | Glen Curry Tilligerry Quality Meats | Steven Ferrara - Peters & Sons Selected Meats & Deli |
| TRADITIONAL AUSTRALIAN - 3rd | Jason Douglas Exclusive Meats | Steve Lanning Killarney Gourmet Meats | Bob Stanton Terrace Meats | Steffan Harris Lorn Butchery Pty Ltd | Danny Milne - Milne's Country Style Meats |
| LAMB/OPEN CLASS - 1st | Darren Kirby Kirby's Gourmet Meats | Steve Lanning Killarney Gourmet Meats | Robert Constable Robert's Meats | Steve & Jason Smith Rathmines Butchery | Gary Steenbergen Gary's Gourmet Meats |
| LAMB/OPEN CLASS - 2nd | Rhett Campbell Campbell's Superior Meats | Bill Welling Stockade Meats | Bill Gould Barnett's Meats | Neil Roberts Mrs Beetson's Jewellstown | Gary Steenbergen Gary's Gourmet Meats |
| LAMB/OPEN CLASS - 3rd | Grant Druce - McFarlands Gourmet Meats | Richard Webb Killarney Gourmet Meats | Robert Constable Robert's Meats | Glen Curry Tilligerry Quality Meats | Danny Milne - Milne's Country Style Meats |
| TRADITIONAL AUSTRALIAN PORK - 1st | Grant Druce McFarlands Gourmet Meats | Robert Hunt Avoca Beach Butchery | Tim Brown Brown's Quality Meats | Neil Roberts Mrs Beetson's Jewellstown | Anthony Francis Koorungal Butchery |
| TRADITIONAL AUSTRALIAN PORK - 2nd | Allan Waldon Eastern Road Quality Butcher | Steve Lanning - Killarney Gourmet Meats & Bill Welling - Stockade Meats | Bob Stanton Terrace Meats | Lewis Dunn - Dunn's Butchers & Steve & Jason Smith - Rathmines Butchery | Andrew Johnson Andrew's Main Street Butchery |
| TRADITIONAL AUSTRALIAN PORK - 3rd | Ian Goldfinch Sydney Butcher Boys | | Robert Constable Robert's Meats | | Brad Van Every - Fernleigh Road Meats & Gary Steenbergen - Gary's Gourmet Meats |
| POULTRY - 1st | Jason Douglas Exclusive Meats | Bill Welling Stockade Meats | Robert Constable Robert's Meats | Cheyne Davies - R & R Sellers Quality Meats | Brad Van Every Fernleigh Road Meats |
| POULTRY - 2nd | Allan Waldon - Eastern Road Quality Butcher & Ian Goldfinch - Sydney Butcher Boys | David Woodward Woodward's Butchery | Bob Stanton Terrace Meats | Paul Van Gemert - The Junction Prestige Meats | Gary Steenbergen Gary's Gourmet Meats |
| POULTRY - 3rd | | David Woodward Woodward's Butchery | | Ben Callen - Medowie Meats & Glen Curry Tilligerry Quality Meats | Danny Milne - Milne's Country Style Meats |
| CONTINENTAL - 1st | Rhett Campbell Campbell's Superior Meats | David Woodward Woodward's Butchery | Robert Constable Robert's Meats | Cheyne Davies - R & R Sellers Quality Meats | Danny Milne - Milne's Country Style Meats |
| CONTINENTAL - 2nd | Jason Douglas Exclusive Meats | Michael Higginson B & M Quality Meats | Tim Brown Brown's Quality Meats | | Steven Ferrara Peters & Sons Selected Meats & Deli |
| CONTINENTAL - 3rd | Jason Douglas Exclusive Meats | | Robert Constable Robert's Meats | | Gary Steenbergen Gary's Gourmet Meats |
| GOURMET/OPEN CLASS - 1st | Jason Douglas Exclusive Meats | Bill Welling Stockade Meats | Robert Constable Robert's Meats | Paul Van Gemert - The Junction Prestige Meats | Nathan Trinder Lake Village Butchery |
| GOURMET/OPEN CLASS - 2nd | Jason Douglas Exclusive Meats | Michael Higginson B & M Quality Meats | Bob Stanton Terrace Meats | Glen Curry Tilligerry Quality Meats | Gary Steenbergen Gary's Gourmet Meats |
| GOURMET/OPEN CLASS - 3rd | Graeme Gordon Graeme's Gourmet Meats | Richard Webb Killarney Gourmet Meats | Bill Gould Barnett's Meats | Paul Van Gemert - The Junction Prestige Meats | Nathan Trinder - Lake Village Butchery & Danny Milne - Milne's Country Style Meats |



L to r Cooks David Britliff and Dennis Hall at the Hamilton Heat



Judges Peter Harper - Retired Meat Retailer, Anita Beaumont - Newcastle Morning Herald (Good Food Reporter) and Peter Frost - Meat Teacher TAFE Hamilton Campus



Judges Wayne McGee - Head Teacher Meat Programs TAFE & Dennis Whitson Meat Programs TAFE tally their score sheets at the Hamilton Heat

| Category | Southern Sydney September 9 | SW Sydney September 9 | Illawarra September 9 |
|--|--|--|---|
| TRADITIONAL AUSTRALIAN - 1st | Pat Stedman Stedman's Quality Meats | Craig Fitzpatrick Fitzy's Fine Meats | Mick Wedd & Nathan Alcock Nelson's Meats Berry |
| TRADITIONAL AUSTRALIAN - 2nd | Steve Roche Bangor Gourmet Meats | Jason Loader Leppington Country Fresh Meats | Lloyd Burchell Port Kembla Quality Meats |
| TRADITIONAL AUSTRALIAN - 3rd | Mark Stapleton Stapleton's Meats Gynea | Ray Crowe Camden Valley Meats | Colin Bentley Kiama Quality Meats |
| LAMB/OPEN CLASS - 1st | Pat Stedman Stedman's Quality Meats | Jason Loader Leppington Country Fresh Meats | Mick Wedd & Nathan Alcock Nelson's Meats Berry |
| LAMB/OPEN CLASS - 2nd | Mark Stapleton - Stapleton's Meats Gynea & Shane Saunders - Shane's Gourmet Cuts | Phillip Byrne Macarthur Country Meats | Mick Wedd & Nathan Alcock Nelson's Meats Berry |
| LAMB/OPEN CLASS - 3rd | | Craig Fitzpatrick Fitzy's Fine Meats | John Hastie Toptaste Meats Hastie |
| TRADITIONAL AUSTRALIAN PORK - 1st | Matt Alewood Coota Valley Meats | Craig Fitzpatrick Fitzy's Fine Meats | Mick Wedd & Nathan Alcock Nelson's Meats Berry |
| TRADITIONAL AUSTRALIAN PORK - 2nd | Mark Stapleton Stapleton's Meats Gynea | Ray Crowe Camden Valley Meats | David White Tarrawanna Meats a Treat |
| TRADITIONAL AUSTRALIAN PORK - 3rd | Sonny Wootton Sonny's Butchery | | John Hastie Toptaste Meats Hastie |
| POULTRY - 1st | Pat Stedman Stedman's Quality Meats | Jason Loader Leppington Country Fresh Meats | John Hastie Toptaste Meats Hastie |
| POULTRY - 2nd | Mark Stapleton Stapleton's Meats Gynea | Craig Fitzpatrick Fitzy's Fine Meats | Eric Henderson Superior Meats on Addison |
| POULTRY - 3rd | Mark Stapleton Stapleton's Meats Gynea | Cristian Garcia Casula Quality Meats | Colin Bentley Kiama Quality Meats |
| CONTINENTAL - 1st | Pat Stedman Stedman's Quality Meats | Robert Minnici Campisi Continental Butchery | Mick Wedd & Nathan Alcock Nelson's Meats Berry |
| CONTINENTAL - 2nd | Ian Blanning A J Bush & Sons Pty Ltd | Jason Loader Leppington Country Fresh Meats | Glenn Stewart Albion Park Village Meats |
| CONTINENTAL - 3rd | Steve Roche Bangor Gourmet Meats | Craig Fitzpatrick Fitzy's Fine Meats | Colin Bentley Kiama Quality Meats |
| GOURMET/OPEN CLASS - 1st | Mark Stapleton Stapleton's Meats Gynea | Craig Fitzpatrick Fitzy's Fine Meats | Mick Wedd & Nathan Alcock Nelson's Meats Berry |
| GOURMET/OPEN CLASS - 2nd | Matt Alewood - Coota Valley Meats & Mark Stapleton - Stapleton's Meats Gynea | Cristian Garcia Casula Quality Meats | Colin Bentley Kiama Quality Meats |
| GOURMET/OPEN CLASS - 3rd | | Cristian Garcia Casula Quality Meats | Paul Thomas Dandaloo Meats |

The Wollongong College of TAFE hosted the three southern and final heats of the Regional Sausage King. With 129 entries for the region, it was a 25% increase over last year. The Southern and Riverina regions were combined into one heat and was held at the Wagga Wagga College of TAFE. AMIC would like to thank Les Kelly – a local real estate agent who was our consumer judge, Bruce Ryan - Wagga TAFE teacher and Amy Cummins - cookery student who were our industry judges. Thanks also to Sara Morely, the Head Teacher who was our cook for the day.



Robert Rhodes and Ben Farrington judging the pork category while AMIC's Peter Hopkins looks on at Wollongong



Amy Cummins, Bruce Ryan and Les Kelly take their eyes off the sausages for a moment at the Wagga Wagga heat



Sara Morely happily grilled all 58 sausages entered in the Wagga Wagga heat



Dianne Cooper, Wendy Jones and Lou Palermo judging the Traditional Australian category at Wollongong

Don't Miss the NSW Awards Night!

The NSW Awards Night will be held on Saturday 10 October 2009 following the Sausage King Final at Darling Harbour. This year's venue is the recently refurbished North Sydney Harbourview Hotel, located in the heart of North Sydney near major tourist attractions with stunning views of Sydney's iconic Harbour Bridge. The North Sydney train station is just minutes away and you can even walk across the bridge it is so close!

Our MC for the evening is Sydney-based DJ, presenter, producer and journalist Simon Marnie who has a passion for good eating and all things gastronomic. He currently hosts the ABC Weekend Show, works with the LifeStyle Food Channel as well as being a judge for the NSW Royal Agricultural Society. A celebrated foodie who has dabbled in cheffing, Simon is the ideal choice to host our awards Dinner.

Venue: Bradfield Room
North Sydney Harbourview Hotel
17 Blue Street
North Sydney NSW

Date & Time: 7pm, 10 October 2009

Dress Code: Semi-formal – Gentlemen coat and tie

Cost: \$110 per person for a 3-course meal including beer, wine & soft drink

Lucky Draw: Our sponsor, Pacific Sensor Technologies will be donating three prizes to be given away!

Awards presentations: Sausage Kings, Apprentice of the Year & Long Serving Members - Then dance the night away!

Accommodation: A special rate of \$139 per night for a Harbourview Room and with breakfast for two - \$169 (Friday to Sunday night). Booking details provided on the invitation. Book directly with the hotel 02 9955 0499 Quote: 101009A

An invitation and booking form was sent out on 26 August, please send this back to us along with your payment to secure your place at the dinner. Please note that the correct phone number for the Harbourview Hotel is 02 9955 0499.

PST Pacific Sensor Technologies

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AUSTRALIAN OWNED



Member Services Officer Report

By Richard Taylor

The NSW Sausage King Competition has been the main focus over the last couple of months. There has been an outstanding response in all regions in regards to the number of entries, which have increased over past years. The heats at Nepean, Grafton and Newcastle each had close to 200 sausages entered for the three regions judged on the day. The response to the new Australian Lamb category has been strong with some brilliant sausages entered.

With the Regional Sausage Kings determined, the focus is now on the State Final and Awards Dinner which will take place at Darling Harbour on 10 October. AMIC has again been able to access the Amphitheatre site at Harbourside. This will ensure maximum promotional value for the Regional Sausage Kings as they battle for the title of State Sausage Kings. These winners will represent New South Wales at the National

Sausage King at the Gold Coast in February.

The New South Wales Awards Night will be held at the Harbourview Hotel in North Sydney on the evening of the 10th October. AMIC has block booked accommodation at an excellent rate and we encourage you to attend what will be a great evening of entertainment and fellowship.

The New South Wales Sausage King has as its chosen charity the Sydney Children's Hospital. Every Independent Local Butcher in the state has supported this fund raiser and we remind you to bank the proceeds by 2 October.

The new Modern Meat Award and National Employment Standards will govern how you employ and pay your staff from 1 January 2010. If you have not attended one of the AMIC Industrial Relations Seminars I urge you to do so. Presented by Ken McKell our Manager

Human Resources, the seminars answer all the questions you may have on the changes.

The ILB Online Shop Directory is a free promotional website supported by AMIC. Unlike the Yellow Pages that only shows your business contact details, the AMIC ILB online shop directory helps customers find not only your address and phone number but your trading hours and what specialties, products and services you provide. Also the AMIC website enjoys top level recognition with internet search engines such as Google when looking for butchers. Not to mention it is at no cost for AMIC members and all it takes is for you to fill out the registration form and return it to us. If you would like a registration form please contact me and I will forward one out to you.

If you require assistance with any of the above matters please call me on 02 9086 2233 or 0439 444 596.



Member Services Officer Report

By Craig Wright

Face to face visits are a top priority for the New South Wales Retail Team. Visits to all those in my territory are well ahead of schedule with recent visits to the Sydney metro and Southern Highlands areas.

Sausage King 2009 - The NSW Regional Sausage King Competition for 2009 is now complete with the Final at Darling Harbour on the 10th October. Entries to the competition have been up on last year, which is great to see and the new Australian Lamb category has been well received. I'm pleased to report that all entrants made a fantastic effort to produce a top snag and they just keep getting better every year.

The Sydney Children's Hospital fundraiser, being held in conjunction with Sausage King 2009 has received a lot of support from our members and we thank you for getting behind this worthy cause. Just a reminder that all funds need to be deposited into the Commonwealth Bank, Account Number 28001147 and BSB Number: 062 734. I will update you on the success of our fundraising efforts in the next newsletter.

Annual Dinner – this year's Awards Dinner will be held at the Harbourview Hotel in North Sydney on the evening of the 10th October. You should have received your invitation in a separate mailing by now, so please ensure you complete your booking form and mail it back ASAP as numbers are limited. It is shaping up to be a great night where you will have the opportunity to network with your industry peers and let your hair down following a tough year.

Industrial Relations Seminars - AMIC is conducting briefing seminars across Australia. The details regarding the New South Wales seminars have been mailed out to you but if you need any more information, please contact either myself or our HR team on 9086 2220. There are still four more seminars coming up in October, so fill out the booking details on the form and fax, mail or email it back to AMIC in order to secure your place.

It is essential that you attend one of these seminars in order for you to be aware of these changes and how they affect you and your employees.

If you require information or assistance between now and when I next visit your store, please call me on 9086 2232 or my mobile 0438 166 643.



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Members in the News

Sausage King Competition

Butchers snag bags of praise

Butchers from Newcastle and the Hunter region have been praised for their skills and creativity in the Sausage King Competition. The winners have been crowned and their products will be featured in the upcoming Sausage King Competition.

Sausage King Competition

Snagging lion's share of awards

The Sausage King Competition has seen a record number of entries, with the Hunter region butchers snagging a significant portion of the awards. The winners have been crowned and their products will be featured in the upcoming Sausage King Competition.

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Sausage King Competition

MUSWELLBROOK CHRONICLE

FRIDAY, AUGUST 14, 2009

Early start to the bushfire season

By ANITA BEALMONT

SAUSAGES were sizzling at Hamilton TAFE yesterday as butchers from the Hunter region's northern suburbs of Sydney competed in the annual Sausage King Competition.

There were 187 entries in this year's regional NSW competition, organised by the Australian Meat Industry Council.

Categories included gourmet, traditional Australian, traditional

Victim's Day - Page 2

Who looks to see Fry - Page 3

Bisco - Interview at St Joseph's - Page 4

Director - selected for country - Page 4B

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Sizzling competition to find King

HAMBERS Craig Wright inspects the entries yesterday. - Picture by Jonathan Carroll

By ANITA BEALMONT

Australian lamb and conventional, and more based on appearance, palatability, flavour and texture.

In the Newcastle entries, Steve Jarrett, of Jarrett's Waratah Butchery, won the traditional Australian category. Paul Van Gemert, of The Junctions Prestige Meats, won the gourmet category. Neil Roberts, from Mrs Roberts Jewellery, triumphed with his Australian pork sausage. Steve and Jason Smith, of Robert's Butchery, won the lamb category and Checco Barone, of R.B. Sellers Quality Meats, took the crown for the poultry and continental divisions.

Robert Costabile, of Robert's Meats, dominated the Hunter entries to win the traditional Australian, poultry, lamb, continental and gourmet categories.

Tim Brown, of Brown's Butchery, won the pork category.

The winners' category of the state starts in October.

2009 Central Coast Sausage Champions

Killarney Gourmet Meats

Sausages are sizzling and sizzling as part of the Hunter region's annual Sausage King Competition. The Hunter region's northern suburbs of Sydney competed in the annual Sausage King Competition.

There were 187 entries in this year's regional NSW competition, organised by the Australian Meat Industry Council.

Categories included gourmet, traditional Australian, traditional

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- Four Seasons Quality Meats
David White Tarrawanna
- Colin's Illawong Butchery
- C R Garrett and M L Garrett, Loftus
- M Israil and Y Israil - Homebush Halal Meats Wholesale & Retail, Croydon Park
- Buttabeef Butchery
Trevor Wirth, Parkes
- Something Nice Foods
Paul Bresnahan, Mortdale