

KNIFE & STEEL

The Sausage King and AMIC Butchers Choice Competitions are Underway



RNA

THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND



L to r Melinda Gibson, AMIST Super with Gary Middlebrook and son Will of Elite Meats, winner of the Poultry category in the Gold Coast/Hinterland heat

We have completed the first four regions in this year's exciting Queensland Regional competitions. Brisbane North, Brisbane South, the Outback and the Gold Coast/Hinterland have provided some very exciting sausages and Ready to Eat Meat Dishes.

Holding the heats on Sundays has proved to be ideal as more butchers can attend with their families in tow. Participation in each area is up 30% from last year. Despite Queensland experiencing the big wet throughout March, we managed to avoid the rain at all heats!



L to r Paul Carey, Carey Bros with Alan Rowan, Bunzl - winner of the Outback regional heat for Traditional Australian Pork

Product has been outstanding with wonderful new recipes and flavours amongst entries. Some sausages include Spanish Creole and cheese, Italian Casalinga, Shanghai chicken and cheese, Lamb with pumpkin, feta and shallots, and Lamb with cracked peppercorn and char grilled tomato.

Many thanks to those members in the Outback - particularly those in Goondiwindi and Roma who drove many miles to submit their entries. Thank you also to all the judges, sponsors and staff from AMIC who did a fantastic job in all regions.

The Glengallan Trust allowed us the use of the beautiful homestead Glengallan House for the Outback competition. Any members travelling through Warwick are invited to view this remarkable historic home.



Meat pie entries in the AMIC Butchers Choice Competition

The Queensland Sausage King State Final will be held in the Woolworths Pavilion on the 8th of August 2010. The RNA has incorporated the Final into a recognized show event in conjunction with the prestigious Food & Wine Show. A win would give you the recognition you deserve, enhance your brand and drive sales. Winners are entitled to display the medal of the Royal Queensland Food and Wine show on their product packaging.

Congratulations to all winners!



Glengallan House

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THANK YOU TO AMIC BUTCHER'S CHOICE SPONSOR



REGIONAL WINNERS SAUSAGE KING 2010

	TRADITIONAL AUSTRALIAN	TRADITIONAL AUSTRALIAN PORK	POULTRY	LAMB / OPEN CLASS	CONTINENTAL	GOURMET / OPEN CLASS
North Brisbane 28th February 2010	The Butcher Shoppe Darren Ebert	Prime Specialty Meats Darren Frame	Barrow Lane Ray Kelso <i>Chicken & Corn</i>	Mad About Meat - Michael Goodenough <i>Lamb, Rosemary & Garlic</i>	Wavell Heights Quality Meats Mike and Belinda Smith - <i>Italian Bellissimo</i>	Terry Orreal's Quality Meats Terry Orreal <i>Beef Curry & Onion</i>
South Brisbane 28th February 2010	Circle T Meats Barnie Nolan	Salm's Meats Michael Salm	Pattemores Meats Pty Ltd Daryl Pattemore <i>Chicken</i>	P and L Fresh Meats - Lisa O'Brien - <i>Lamb & Coriander</i>	Circle T Meats Barnie Nolan <i>Spanish Chorizo</i>	P and L Fresh Meats - Lisa O'Brien - <i>Beef & Sweet Chilli</i>
Outback 7th March 2010	Miles Wholesale Meats - Daryl & Lyn Bein	Carey Bros Paul Carey	Allora Butchery Grant Lollback <i>Cheese and Chives</i>	Ashton's Butchery Rob & Rhonda Ashton - <i>Pumpkin, Fetta & Shallots</i>	Nelson Family Meats Clint Nelson <i>Bratwurst</i>	Nelson Family Meats - Clint Nelson - <i>Cracked Pepper & Char Grilled Tomato</i>
Gold Coast/ Hinterland 14th March 2010	Elite Meats Gary Middlebrook	Lakeside Quality Meats Bruce Scott	Elite Meats Gary Middlebrook <i>BBQ Chicken & Chives</i>	Kingswood Park Butchery Brenton Waller <i>Lamb, Fetta & Shallots</i>	Schulte's Meat Tavern Paul Schulte <i>Bratwurst</i>	Bermuda Butchery Craig Reid <i>Beef & Mushroom</i>

Regional Sausage King Winners



L to R Errol Rees, Kerry Ingredients with Darren Ebert, The Butcher Shoppe. Winner – North Brisbane Traditional Australian



L to R Adam Lewis, Australian Wholesale Meats with Mike Smith, Wavell Heights Quality Meats. Winner – North Brisbane Continental



L to R Errol Rees, Kerry Ingredients with David More, Barrow Lane Butchery. Winner – North Brisbane Poultry



L to R Michael Day and Danny Preston, Prime Speciality Meats. Winners – North Brisbane Traditional Australian Pork



L to R Adam Lewis, Australian Wholesale Meats with Bill Langley for Terry Orreal's Quality Meats. Winner – North Brisbane Gourmet/Open Class



L to R Michael Goodenough, Mad About Meat with Georgia McNally, AMIC. Winner – North Brisbane Australian Lamb/Open Class



L to r Errol Rees, Kerry Ingredients with Barmie Nolan, Circle T Meats. Winner – South Brisbane Traditional Australian



L to r Paul Geiger and Paul O'Brien from P and L Fresh Meats Oxley. Winner – South Brisbane Australian Lamb/Open Class and Winner – South Brisbane Gourmet/Open Class



L to r Greg Sentinella of AMIC with Michael Salm. Winner – South Brisbane Traditional Australian Pork



L to r Adam Lewis, Australian Wholesale Meats with Barmie Nolan, Circle T Meats. Winner - South Brisbane Continental



L to r Richard Codd, Denco Trading with Daryl Pattermore, Pattermore Meats. Winner – South Brisbane Poultry



L to r Lyn Bein, Miles Wholesale Meats with Gary McPherson, MLA. Winner – Outback Traditional Australian



L to r Rob Ashton, Ashton's Butchery with Gary McPherson, MLA. Winner – Outback Australian Lamb/Open Class



L to r Grant Lollback, Allora Butchery with Michael Salm. Winner – Outback Poultry



L to r Clint Nelson, Nelson Family Meats with Mark Martin, Australian Wholesale Meats. Winner – Outback Continental



L to r Clint Nelson, Nelson Family Meats with Peter Galbraith, Vadals. Winner – Outback Gourmet/Open Class



L to r Gary McPherson, MLA with Gary Middlebrook, Elite Meats. Winner – Traditional Australian, Gold Coast/Hinterland



L to r Samantha McGrath, AMIC with Sham Scott, Lakeside Quality Meats. Winner – Traditional Australian Pork, Gold Coast/Hinterland



L to r Gary McPherson, MLA with Gery Flatley, Kingswood Park Butchery. Winner – Australian Lamb/Open Class, Gold Coast/Hinterland



L to r Peter Schulte, Schulte's Meat Tavern with Richard Fronis, Vadals. Winner – Continental, Gold Coast/Hinterland



L to r Georgia McNally, AMIC with Craig Reid & family, Bermuda Butchery. Winner – Gourmet/Open Class, Gold Coast/Hinterland

REGIONAL WINNERS AMIC BUTCHER'S CHOICE 2010

Winners	BRISBANE METRO 28 February 2010	OUTBACK 7 March 2010	GOLD COAST 14 March 2010	SUNSHINE COAST 28 MARCH 2010
1st Meat Pie or Pastry Dish	Clancy James David Bobbermen <i>Curried Lamb Pie</i>	Miles Wholesale Meats Daryl Bein <i>Chicken & Corn Pie</i>	Prime Specialty Meats Darren Frame <i>Beef Caprice</i>	Bli Bli Butchery, Charles Van Beelen - <i>Chicken, Spinach, Fetta, Bacon & Garlic Pie</i>
2nd Meat Pie or Pastry Dish	Clancy James David Bobbermen <i>Beef & Red Wine Pie</i>	Miles Wholesale Meats Daryl Bein <i>Steak & Kidney Pie</i>	Saville & Smith Pty Ltd Nathan Smith - <i>Chunky Steak Cheese & Bacon Pie</i>	Nambour Plaza Meats Arthur Vella <i>Guinness Pie</i>
3rd Meat Pie or Pastry Dish	The Meat Man Quentin George <i>Beef & Red Wine Pie</i>	Allora Butchery Grant Lollback <i>Chicken & Vegetable Pie</i>	Saville & Smith Pty Ltd Nathan Smith <i>Chunky Steak & Onion Pie</i>	Bli Bli Butchery, Charles Van Beelen - <i>Chicken, Roast Pumpkin, Sweet Potato & Chive Pie</i>
1st Wet Dish	Simons Gallery of Meats Justin Campbell <i>Red Thai Chicken Curry</i>	Allora Butchery, Grant Lollback - <i>Chicken, Bacon & Mushroom Carbonara</i>	Kingswood Park Butchery Brenton Waller <i>Lamb Madras</i>	Bli Bli Butchery, Charles Van Beelen - <i>Lamb, Spinach, Prosciutto Ham & Swiss Cheese Casserole</i>
2nd Wet Dish	Salm's Meats, Michael Salm - <i>Red Wine Herb Pork Meatballs</i>	Miles Wholesale Meats Daryl Bein <i>Creamy Beef Lasagne</i>	Schulte's Meat Tavern Paul Schulte <i>Pork Ribs</i>	Nambour Plaza Meats Arthur Vella <i>Tomato Oxtail Casserole</i>
3rd Wet Dish	The Butcher Shoppe Darren Ebert <i>Curry Sausages</i>	Allora Butchery, Grant Lollback - <i>Chicken & Vegetable Lasagne</i>	Schulte's Meat Tavern Paul Schulte <i>Beef Lasagne</i>	Nambour Plaza Meats Arthur Vella - <i>Mediterranean Slow Cooked Beef</i>
1st Hot Pot/ Casserole		Allora Butchery, Grant Lollback = <i>Caramelised Onion & Red Wine Lamb Shank</i>		
2nd Hot Pot/ Casserole		Miles Wholesale Meats Daryl Bein <i>Herb & Garlic Lamb</i>		
3rd Hot Pot/ Casserole		Ashton's Butchery Rob & Rhonda Ashton <i>Beef Stroganoff</i>		

AMIC Butcher's Choice Winners



L to r David Bobbermen and Andrea Bobbermen, Clancy James. Winner – Brisbane Metropolitan Region – Meat Pie or Pastry Product



L to r Lyn Bein, Miles Wholesale Meats with Richard Codd, Denco Trading. Winner – Outback Region – Meat Pie or Pastry Product



L to r Adam Jones, Prime Specialty Meats Southport with Georgia McNally, AMIC. Winner – Gold Coast/Hinterland Region – Meat Pie Or Pastry Product



L to r Richard Codd, Denco Trading with Justin Campbell, Simons Gallery of Meats. Winner - Brisbane Metropolitan Region – Wet Meat Dish



L to r Mitchell Lollback & Melissa Ziser, Allora Butchery with Richard Codd, Denco Trading. Winner – Outback – Wet Meat Dish



L to r Gerry Flatley, Kingswood Park Butchery with Georgia McNally, AMIC. Winner – Gold Coast/Hinterland – Wet Meat Dish



Lamb Madras, the winning Wet Dish



L to r Grant Lollback & Melissa Ziser, Allora Butchery with Richard Codd, Denco Trading. Winner – Outback Region – Hot Pot/Casserole

The QCMPA Young Guns Training and Development Workshop



The Young Guns program was established to provide personal and professional development to young people employed in the meat processing sector. The program has been ongoing for six years and continues to attract young Queenslanders from processor groups, retail country butchers and registered training organizations.

Members are acknowledged by their employers, trainers and families as the next generation of managers and owners of small country integrated meat businesses. Many participants come from remote locations throughout Queensland and are encouraged to learn additional skills and pursue opportunities for extra training. AMPC, MLA and AMIC recognize the ongoing need to develop structured career paths for meat industry participants at every level.

The February *Young Guns Training and Development Workshop* was held in Warwick, which is surrounded by the beautiful rolling hills of the Darling Downs.

Young Guns Training Program

There has been a strong focus in recent years by overseas clients, domestic customers, animal liberation groups, Government regulators and the general public to ensure that animals at slaughtering premises throughout Australia are being treated and handled humanely.

Customers are asking if processors in abattoirs and livestock processing establishments have had the necessary training to ensure that the requirements of the National Animal Welfare Standards are being complied with. It was decided that this type of program should be reinforced with the domestic meat processing industry.

AMIC and the Southern Queensland Institute of TAFE (SQIT) delivered the Certificate IV training unit MTMMP48C *Oversee Humane Handling of Animals* to 18 students at the Workshop. Students who successfully complete this unit will be able to address the concerns of plants having a person trained in animal welfare and develop a program for their premises in meeting the requirement of the Standards.

Carey Bros Abattoir - Yangan Site Visit

Carey Bros have been operating on the Darling Downs since 1944 with an abattoir and retail butchering outlets at Warwick and Yangan employing 60 staff. Carey Bros has earned a reputation for high quality products sold in a clean environment. They invited the Young Guns onsite to view the facilities at Yangan, which mainly processes beef & sheep and to discuss the animal welfare standards that have been introduced by Carey Bros.



The abattoir has invested in manual handling processes, Humane Handling of Animals and meat technology processes. The tour was successful with participants exposed to a variety of new technology and ideas, which will be discussed in detail at the next Young Guns meeting in 2011.



The Hart family, founders of the John Dee Company

John Dee Pty Ltd - Warwick Site Visit

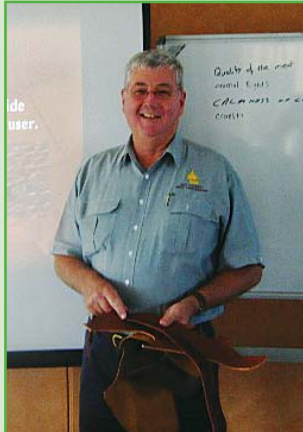
A meat exporting company based in Warwick was established in 1939 by the Hart Family. When export beef production started in Warwick in 1957, John Dee began the long tradition of total hygiene, strict quality control measures and fresh production. John Dee regards the preparation of meat for export as a vital responsibility and is committed to maintaining high standards of hygiene and health.

Consistent monitoring of standards is maintained by AQIS, the authority for Uniform Specifications for Meat and Livestock and by John Dees' in-house quality assurance monitoring.

Continued Page 6

The QCMPA Young Guns Training and Development Workshop

Continued from page 5



Don Lincoln from Jalnic

Many of the Young Gun participants had never been exposed to a plant of this size (400 staff work at John Dee) and were introduced to a vertically integrated management system to maintain full control over production and the processing of grain feed beef.

Knowledge of Hide and Leather

Curing of Hides and Skins: General Requirements was conducted by Don Lincoln of Jalnic Pty Ltd. The workshop covered the correct handling of hides and processes to improve operational techniques.

Knife Sharpening Techniques

A practical application workshop provided training for participants to use the machinery to sharpen knives correctly. Glen Ekhardt demonstrated the new equipment *The Butcher's Buddy*.



Glen Ekhardt

The future agenda for the 2010 Young Guns will be presented to the Queensland Country Meat Processors Association by Jeff Anderson at the AGM meeting in May in Townsville where certificates will be issued to all participants.

Member Services Report

By Gail Butler

With Samantha McGrath, our new Member Services Officer, we have made over 120 member visits in February and early March.

Most queries from members have been about the Meat Industry Award 2010 as it can be confusing. We have assisted 134 members with wages and Award interpretations since the new award was implemented on 1st January 2010. For those members who did not attend the Queensland seminars run by Garry Johnston and Greg Sentinella please contact the AMIC Queensland office and speak to Greg to ensure you fully understand and correctly implement the new requirements.

Congratulations to all the winners of the Sausage King and AMIC Butchers Choice competitions who will now join AMIC on stage at the EKKA. The AMIC office and the Queensland Retail Council have managed to make the Queensland State Final of the Sausage King an RNA endorsed event at the show in August. State winners will now be able to display the RNA emblem on all products sold within their retail outlets and promote their prize winning product as the best in Queensland.

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Spicing up Smallgoods

The Queensland Retail Council agreed that a new category would be introduced into the Smallgoods Competition in 2010 on a trial basis. The new category is Dried Meats and will include products such as Beef Jerky / Bilton, Dry Wurst any Dried or Dehydrated product. The Smallgoods Competition will take place on the 4th of August. Members interested in entering the Ham, Bacon & Smallgoods competition please contact the AMIC Brisbane office.

Member Profile

Kurty's Quality Meats - Kurtis and Karen Adams



Kurty's Quality Meats, located in the Stafford City Shopping Centre is situated outside a very busy Woolworths Supermarket. Karen and Kurtis purchased the store two years ago after moving from Redbank Plaza Shopping Centre where they had been operating for 14 years. Kurtis has been a butcher since he was 15 years old and commenced his apprenticeship in his father's shop. Karen, whilst working in the business, is also the busy mother of three gorgeous little girls.



Both Karen and Kurtis believe in selling the best fresh quality products that will have the customers returning time and time again. The shop enjoys a mixed bag of loyal customers, mainly locals and others from surrounding areas.



Kurtis and Karen currently have one full time staff and promote a friendly team environment with a real 'wow factor' to every customer. Their philosophy of working hard, having respect for their customers and providing fresh product are the daily values that are growing and developing their very successful business. The value added products available daily include a variety gourmet



range, gluten free and Angus beef products.

Kurtis and Karen and the staff at Kurty's believe their superior customer service is what brings customers back. The small team takes great pride in its skill to work together and the ability keep the focus on providing what the customer has come to expect.



L to r Brendan, and Karen & Kurtis Adams

Members in the News



BRISBANE REGIONAL SAUSAGE KING WINNERS 2010 POULTRY CATEGORY

SILVER
in Poultry Category Sausage
BRONZE
in Lamb Category Sausage
BRONZE
in Continental Category Sausage



Best bacon in nation

Cate Stark | 17th March 2010



ICONIC local butchery, Schultes Meat Tavern at Plainland has officially been declared the maker of Australia's best bacon at The Australian PorkMark Bacon Awards for Excellence.

Kicking off the inaugural Australian Bacon Week, Paul and Peter Schulte happily accepted the accolade on the back of taking out the competition to become the Regional Sausage King champions with their continental bratwurst recipe.



The brothers took over the family business from their German immigrant father with the butchery enjoying the prestige of consistently providing gourmet taste with premium quality products.

"We pride ourselves on selling high quality, Australian grown meats," Paul said, adding that receiving the recent awards were a bonus.

"We purchase all of our pigs from Millmerran and process it right here at the Schulte's abattoir using the same techniques and recipes as our father did more than 50 years ago," Peter said.

The Awards for Excellence bacon competition was open to butchers and smallgoods processors who make bacon from 100 per cent Australian pork.

More than 40 certified pork processors entered the awards with as many as 62 entries and were judged by two chefs who both have a wide international experience.

APL CEO Andrew Spencer said Bacon Week gives producers an opportunity to educate their consumers about some fantastic Australian quality products.

"Traditional Australian grocery labelling laws are vague, commonly used terms such as 'Made in Australia' can be used on products that can contain imported meat," Andrew said, referring to the distinguishable pink Australian PorkMark.

"To date we have one hundred and twenty one butchers and smallgoods manufacturers Australia wide that are licensed to display the PorkMark logo on their products, which are the finest smallgoods available in Australia."

Best beef snag in the country

BY YENIALE LUCKRAFT

It is official, Miles butcher Daryl Bein produces the best beef sausage in Australia.

The family owned business, Miles Wholesale Meats and Smallgoods Butchery, won the Traditional Australian Sausage category at the annual National Sausage King Competition last weekend. Organised by the Australian Meat Industry Council, the awards night was held on the Gold Coast.

"We've over the moon, it's been a long time coming," he said. In 2003, the butcher came second in the same category at the national titles. "Since then we haven't changed the ingredients but we put more effort into our work."

He said he was proud to use local products and ingredients and looked forward to holding the title for the next 12 months. "It was a real team effort and I thank the staff Lyn, Trent and Casey."

"Our name goes on the national plaque and we received a gold cup." There is no rest for the award winning butcher with the 2010 Outback Challenge being judged near Warwick in four weeks. To continue through to this year's nationals, Daryl has to win at each regional level.

He will be entering all categories with his beef, pork, lamb, poultry, continental and gourmet sausage.



The Miles Wholesale Meats and Smallgoods winning team: Casey Orchard, Graham Bein and Trent Bein.

"We got 11 places in the challenge in 2009."

This year the AMIC has a new incentive for regional members with a Hall of Fame award introduced.

"You must win three golds in one category over a period of time to enter into the Hall of Fame."

Homeville Graham Nelson from Nelson's Family Meats in Andover is also celebrating with their Bratwurst sausage coming second in the Continental category.

Graham, who owns the

butchery with his son Clinton said he could not be prouder of their achievement.

"Bloody oath mate, to get a place in the regionals and then a second at the nationals is a feat," he said.

"We're only a little shop and we don't have all that fancy stuff like nutritionists like some of the city ones have."

He said the only difference they'd made since winning at state level last year was the amount of pork that went into the sausage.

"We made the sausage better by putting more pork in them."

Now recognised as one of Australia's best continental sausages, Graham said they would look to make them all the time.

"I'm hoping we can make them available all the time. It is our duty now to have them for our customers."

Like Daryl, Graham is also preparing for the 2010 Outback Challenge entering four out of the five categories.

"We don't do poultry," he said.

"We're over the moon, it's been a long time coming for our national plaque."
Miss Whites and Smallgoods Daryl Bein.

Food wins for thought

Carly Rees | 12th March 2010



FROM lamb shanks and lasagne to delicate marzipan icing decorations Melissa Ziser can do it all when it comes to food.

The time-saver meals guru at Grant and Janette Lollback's Allora Butchery, Miss Ziser was a standout competitor at the Outback Regional Australian Meat Industry Council (AMIC) Butchers Choice Awards 2010 on Sunday.

"I was ecstatic that my food was recognised at a high standard," Miss Ziser said.

She took out first place in the Outback Wet Dish category with her bacon and mushroom carbonara and third with Allora customers' favourite, the chicken and vegetable lasagne.

In the Outback Hot Pot/Casserole category she won with a caramelised onion and red wine lamb shank casserole and in the Outback Meat Pie or Pastry Dish category she came third with her Chicken and Vegetable Pie.



Taste of success: Allora Butchery's time-saver meals guru Melissa Ziser wins four awards at the 2010 Outback Regional AMIC Butchers Choice.

"It was a long wait on Sunday watching the judges tasting my meals and hoping for a good reaction," she said.

After a trial run with the caramelised onion and red wine lamb shanks for a taste test a week earlier she knew she was a contender after the reaction from one particular customer who licked the bowl clean.

Her boss Mr Lollback also impressed the critics at the Outback Regional Sausage King winning overall for the 2010 Outback Regional Sausage King in the Poultry category with his chicken, cheese and chives sausage creation.

He was awarded gold in the Gourmet/Open Class, silver in the Australia Lamb/Open Class and silver in the Traditional Australian Pork.

"It is the first time we have won outright in the categories. It will be nice to go to the Ekka and see how we go," he said.

The Allora Butchery will now compete in three categories in the Outback region to be held at the Brisbane Exhibition or "Ekka" in August.

QCMPPA General Meeting & Workshop

On May 14th & 15th the Queensland Country Meat Processors Association will hold their General Meeting along with a Workshop in Townsville. The two day event includes visits to Swift Abattoir, a live export shipping facility and a scenic tour to Magnetic Island. Workshop activities include presentations, demonstrations and reports on several industry issues. We hope to see all members at this exciting annual event.