

# KNIFE & STEEL



## The 2011 Regional Sausage King and AMIC Butcher's Choice Competitions



### Capricorn

The Capricorn heat took place on a magnificent sunny day at the Spinnaker Yacht Club in Yeppoon and it was great to see so many members and their families enjoying the day.

We had some amazing entries in both Competitions including Pizza, Chilli Chicken & Chocolate and Beef and Baked Beans sausages - quite a variety!!

Thank you to the Spinnaker Yacht Club – the venue and staff were outstanding. Thanks also to our sponsors and especially to the Yeppoon Lions Club who supplied our judges.



Peter Tronc from Vadals with Norm Milner from Norm Milner Butchers

### Tropical



L to r Lilly Provenzano, Brendan Blackman, Michael Saul and Haylee Perchel of Jamie's Meats

The Tropical heat took place at the Ocean International, Mackay. Many of the butchers who attended will agree that sometimes you keep the best till last!

Variety and great quality product was evident in both Competitions.

Thank you to the Ocean International staff who were very accommodating and to our sponsors for making our final Regional heat of 2011 a very successful one.



Dennis Russo from Russo's Quality Meats with Wayne Bredden from Safefood QLD

### Thank You to our State Sausage King Sponsors



### Thank You to AMIC Butcher's Choice Sponsor



Please see page 2 for a complete list of winners and more photos from Capricorn and Tropical

# Capricorn Region Winners

## Sausage King

TRADITIONAL AUSTRALIAN	TRADITIONAL AUSTRALIAN PORK	POULTRY	LAMB/ OPEN CLASS	CONTINENTAL	GOURMET/ OPEN CLASS
Norm Milner Norm Milner Butchers Rockhampton	Tim Duggan Mundubbera Butchering Mundubbera	Kevin Austin Zac's Meats Bundaberg	Craig Wigginton Wiggo's Beef City Meats Allenstown	Norm Milner Norm Milner Butchers Rockhampton	Norm Milner Norm Milner Butchers Rockhampton



Georgia McNally (AMIC) with Allan Rowan, of Bunzl and Stephen & Kevin Austin from Zac's Meats



David Ashton, AMIST Super with Tim Duggan from Mundubbera Butchering Co.



Craig Wigginton from Wiggo's Beef City Meats

## AMIC Butcher's Choice

	MEAT PIE OR PASTRY DISH	WET DISH	VALUE ADDED MEAT PRODUCT
<b>1ST PLACE</b>	Kevin Austin Zac's Meats Bundaberg	Kevin Austin Zac's Meats Bundaberg	Kevin Austin Zac's Meats Bundaberg



Andrew Codd from Denco Trading with Brendon Wilson from Tannum Meats



Andrew Codd from Denco Trading with Natasha Jensen from Zac's Meats



Chicken Satay Supreme, the winning Value Added dish



Pork Mini Strudels, the winning Meat Pie dish

# Tropical Region Winners

## Sausage King 2011

TRADITIONAL AUSTRALIAN	TRADITIONAL AUSTRALIAN PORK	POULTRY	LAMB/ OPEN CLASS	CONTINENTAL	GOURMET/ OPEN CLASS
Ray Villain Walkerston Country Meats Walkerston	Terry Storer Smithfield Choice Cuts Smithfield	Dennis Russo Russo's Quality Meats Mareeba	Dennis Russo Russo's Quality Meats Mareeba	Dennis Russo Russo's Quality Meats Mareeba	Michael Saul Jamie's Meats Mackay

## AMIC Butcher's Choice

	MEAT PIE OR PASTRY DISH	WET DISH	VALUE ADDED MEAT PRODUCT
<b>1ST PLACE</b>	Michael Saul Jamie's Meats Mackay "Beef Amaya"	Michael Saul Jamie's Meats Mackay "Thai King Chicken Noodles"	Michael Saul Jamie's Meats Mackay "Twice Marinated Beef Ribs"



Otto Silberschneider, Walkerston Country Meats with Andrew Codd



Michael Saul, Jamie's Meats with David Ashton, AMIST Super



Terry Storer, Aiden Gronwald & Mel Storer, Smithfield Choice Cuts



## 2011 Australian PorkMark Ham Awards for Excellence



### This Month's Australian Hero - Westridge Meats

Servicing the Toowoomba community for over 25 years, Westridge Meats has won many awards for their quality range of meats, sausages and smallgoods, but none more prestigious than the 2011 Australian PorkMark Ham Awards for Excellence.

Scoring a phenomenal 289 points from a possible 300, the judges described Westridge's Boneless Ham as having a beautiful mahogany colour with a very tender, more-ish texture and excellent perfect ham taste with a brilliant lingering flavour.

Being a longstanding local family business run by John and Lyn Yeo and their two sons Nathan and Matthew, they recently

expanded the business by opening their new butcher Shop, The Ridge Select Meats in The Ridge Shopping Centre, Toowoomba.

The new store boasts the very latest technology for display and storage of meat products with the Westridge store maintaining the role of manufacturing plant using their own secret recipes and the best quality meats and ingredients available.

John and his family take great care in buying only the very best locally produced livestock, with close relationships forged with local suppliers most predominantly Pilton Valley Pork.

John also believes in giving back to the industry and as such has been a board member of the Queensland Retail Branch of the Australian Meat Industry Council,

representing local independent butchers, for more than seven years, more than qualifying him as this month's Australian Hero!

Westridge can also deliver Monday to Friday in their accredited delivery vehicle free to the Toowoomba area.

For more information contact John and his team directly on 07 4635 6611 or through their website: [www.westridgemeats.com.au](http://www.westridgemeats.com.au)



Westridge Meats Best Ham

# Member Services Manager Report

By Gail Butler

The Regional Sausage King and AMIC Butcher's Choice Competitions have all taken place this year. The State Final is just around the corner, so we will announce the winners in the next Knife & Steel.

The new pay rates were distributed in mid June but if you have any queries please ring the AMIC office for clarification. I encourage members to always contact the AMIC office to seek advice or assistance with any matters relating to Human Resources or Industrial Relations. We have very capable staff across the network and no enquiry is too small.

Darren Moore has visited a large area of Queensland over the last three months seeing many members and relaying inquiries back to the office. Our aim is to visit members twice a year and it is great to see that many from remote regions are interested in programs AMIC is promoting such as the electricity and insurance deals.

AMIC is here to assist you with those difficult matters of payroll, labelling, National Employment Standards, letters of appointment, salaries, casual staff and food safety issues. Ring me with your concerns and if I cannot assist you immediately, I will consult our professional staff and get back to you with an answer.

Please make a note in your calendar for the AMIC Awards Dinner on Saturday 22nd October to be held at the Hilton International in Brisbane. Invitations and more details on the event will be sent out in mid-September.

Gail Butler 07 3352 4600 | 0418 373 830

## Gourmet Butcher Shop For Sale

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## 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 and while the response has been good, many members have not responded. It's not too late to fax yours back to us on 02 9086 2201.

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.



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## QCMPA Workshop, Victoria



*The QCMPA group outside of Hardwicks Meatworks in Kyneton*

**Eighteen owners and industry representatives attended the QCMPA Workshop in May, held in Victoria this time.**

**The first site visit was to Radfords Butchery on Smith Street and then on to their abattoir on Skinners Road in Warragul.** The abattoir is the third biggest in Victoria with an impressive paddock to plate operation. A new large boning room and cold rooms are part of a recent expansion.

Our sincere thanks to Managing Director Robert Radford Jnr and his staff for the tour and tea. The Gippsland area is certainly a beautiful part of the country.



*Robert Radford in the new boning room facility*

**The next site visit was to Tasman Market Fresh Meats, a bulk wholesaler located in Berrick.** Tasman offers great prices to the general public that appreciates the benefits of buying in bulk and also sells other items such as beverages, honey and nuts.



**The group then visited Rainbow Meats at Chirnside Park and Caroline Springs.** The welcoming staff were only too helpful to allow the group to inspect each shop. These spotlessly clean outlets had great window displays, showing a truly professional image and very inviting to the consumer. Our thanks to Frank Russo and his proficient and friendly staff.

**The QCMPA group then travelled to Kyneton to Hardwick's Meatworks to be greeted by co-founder Gary Hardwick and his sons Luke, James and Mark.** The state-of-the-art new small stock processing floor was a real treat to see – it would have to be the best in Australia!

The family run abattoir is a credit to the Hardwick family. In 1973 when Vicki and Gary Hardwick founded the company, it slaughtered a few animals a week at the community abattoir in Melbourne and now processes 3,000 cattle and 11,000 - 13,000 lambs and sheep each week.

Thank you to Gary and staff for a very informative day and a great morning tea.

**The Friday afternoon meeting commenced with an open forum for members to discuss issues relating to small abattoir operators.**

**A Members Dinner was held on Friday night to cap off a very successful Workshop.**

## International PorkFest Winner



**Andrew & Jennie Smith from The Coombabah Meat Man butcher shop on the Gold Coast, are the happy winners of the major prize for the PorkFest promotion.**



Andrew and Jennie are stoked at winning the \$10,000 machinery voucher for their shop. They have owned the shop for about three years and in that time have had more than their share of machinery breakdowns. "Winning this prize puts us back on top," says Andrew. They have ordered a new two-metre display cabinet and a meat slicer with their prize, which will give them a lot more display room in their store.

Congratulations to Andrew and Jennie!



*Terry Edgar, APL Marketing Executive congratulates Andrew*

Australia Pork Limited held the inaugural International Porkfest promotion during April of this year to encourage consumers to enjoy a seasonal abundance of Australian pork. More than 1200 butchers across the country took part in showcasing pork in conjunction with special international recipes developed by top chefs for customers to cook at home.

# Branded Beef and Branded Lamb

The prestigious Royal Queensland Food and Wine Show Branded Beef and Lamb Competitions showcase the nation's finest food and wine offerings and create a unified and consistent high level of judging and a recognized RNA fine foods brand.

## Branded Beef

### Overall Winner

**The John Kilroy Cha Cha Char Champion Branded Beef Of Show**  
Master Kobe Wagyu by Australian Agricultural Company from Queensland

### Lend Lease Grain-Fed MSA Graded

Gold: Stockyard Pty Ltd for Stockyard Gold MSA - QLD  
Silver: Coles Supermarket for Coles Finest Steak - VIC  
Bronze: Swift Australia Pty Ltd for Beef City Platinum - QLD

### Lend Lease Grass-Fed MSA Graded

Gold: Greenham Tasmania Pty Ltd for Cape Grim Tasmanian Natural Beef - TAS  
Silver: Rangeland Quality Meats Pty Ltd for Rangeland Quality Meats - QLD  
Bronze: Certified Australian Angus Beef for Angus Pure - T & R Pastoral Pty Ltd - SA

### The Australian Wagyu Association Wagyu Class - MSA And Non MSA

Gold: Australian Agricultural Company for Master Kobe - QLD  
Silver: Stockyard Pty Ltd for Stockyard Silver Wagyu - QLD  
Bronze: Australian Agricultural Company for Darling Downs Wagyu - QLD

### ANZ Agribusiness Open Class - Non MSA And Organic

Gold: Oakey Abattoir for Oakey Reserve HGP Free - QLD  
Silver: Thomas Borthwick & Sons for Borthwick Organic - QLD  
Bronze: Greenham Tasmania Pty Ltd for Cape Grim Tasmanian Natural Beef - TAS



AA Co's Brad de Luca displays the abundant marbling in his company's championship winning entry in the 2011 Branded Beef Competition Photo: www.beefcentral.com



Lachie Hart from Stockyard Beef, left, and master judge Russell Smith with Stockyard's MSA grain-fed class winner Photo: www.beefcentral.com



## Branded Lamb

Gold: Countryfresh Nationwide for Countryfresh Lamb - NSW  
Silver: Milly Hill Lamb for Milly Hill Six Star Lamb - NSW  
Bronze: Milly Hill Lamb for Milly Hill Lamb - NSW

Congratulations to the overall winner and to all bronze, silver and gold winners!

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