

August 2009

Volume 14 Number 4

# KNIFE & STEEL



## Queensland Retail Council Report

By Kerry Melrose

**The Queensland Retail Council has progressed its project to provide trained staff to members through a pre-apprenticeship course.** Working with South Queensland Institute of TAFE and employment group Sarina Russo, the project is designed to find and train potential butchers to make them "retail ready."

**There was an excellent response to the flyer in the previous Newsletter from members who are willing to participate in the apprenticeship project.** We are now finalising the arrangements for financing of the training and establishing where training will take place. The training will include "on the job" and this will provide members with the opportunity to assess likely new staff members as they graduate from the course in late 2009.

**The RNA is a major focus of the Queensland Retail Council and the AMIC stand draws large crowds.** The 2009 Show will see changes made to modernise the AMIC stand and there will be

a fresh approach to the activities which promote the meat industry.

**The Modern Meat Industry Award is to be implemented from 1 January 2010.** Council has supported the AMIC Industrial Relations Group in the preparation of material for submission to the Australian Industrial Relations Commission which has resulted in keeping Independent Butchers out of the General Retail Award. This award will apply to supermarket butchers with an estimated cost increase of 20% on the wage bill. Council has approved a series of seminars to explain changes to the Award and the National Employment Standards as they apply to members.

**The proposal to have meat "graded" under the AUS-MEAT language and have this audited at the point of sale is strongly opposed by the New South Wales Retail Council.** To do this would add additional cost to the Independent Butchers, would confuse the customers who do not understand the commercial language of AUS-

MEAT and would not change in any way, the product offered by Independent Butchers.

Essentially the argument is that Independent Butchers are selling low grade cow beef as premium beef which causes customers to have a bad eating experience and stop buying beef. There is no recognition that the Independent Local Butchers are supporters of the Budget Beef Agreement and MSA as the guaranteed eating quality standard.

Council objects to the inference that Independent Butchers are misleading customers and has called for evidence of this practice. Council also is of the view that it is too simplistic to argue that beef sales are declining per head because of "poor beef eating experience."

**The Queensland Retail Council is an open forum to discuss matters of interest to members. If you would like to attend a meeting and contribute to the discussions please contact your local AMIC office.**

## Top-notch Dishes at 2009 Butchers Choice Competition



Race goers at Charleville were in for a treat when the Outback heat of the Butchers Choice Competition was held at the racecourse on the 16th of May. With 27 fantastic entries, the pies were sensational!



Rhonda Ashton of Ashton's Butchery won the Meat Pie & Pastry Dish with Savoury Beef, with Andrew Codd, Denco Trading. Ashton's Butchery also won for the Wet Dish entry



## 2009 Regional Sausage Kings Crowned

The final Regional Sausage King heat was held at Charleville on the 16th of May and butchers from the areas of Toowoomba to Cunamulla attended. The event was organized by Carrie White from the Charleville Turf Club and local butcher Daryl Hurley and was run at the annual race meeting. Our thanks to both organizers who worked hard to make the event a success.

It was an extremely competitive heat with high quality products submitted in all six categories. Independent Local Butchers are the winners each time events like these are run as it lifts the profile of our members while benefiting consumers.



Winners of the Charleville Sausage King proudly show off their trophies. From left, Paul Carey, Rob Ashton, Daryl and Lyn Bein, Rhonda Ashton, Christine Nelson with daughter Annabel and Clint Nelson

### A SPECIAL THANK YOU TO OUR 2009 SAUSAGE KING SPONSORS



# 2009 Regional Sausage King Competition

All Sausage King Regional winners will now compete for the ultimate prize, State Sausage King Winner! The State Final will be held at the RNA Exhibition on the 9th of August.

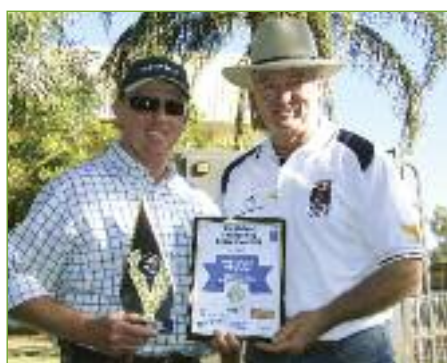
Congratulations to all Regional winners who took part in the Competition that covered six heats over three months. See you at the Ekka!



Daryl and Lyn Bein, Miles Wholesale Meats presented by Gary McPherson, MLA for Traditional Australian



Paul Carey (L) from Carey Bros Yangan, Poultry winner presented by Bob Retallick, QLD Councillor



Paul Carey Carey Bros Yangan (L), winner of the Pork category presented by Kerry Melrose QLD Retail Chairman



Rob Ashton of Ashton's Butchery (L), winner of the Gourmet/Open Class category, presented by Bob Walters, Vadals



Clint Nelson, holding daughter Annabel, winner of the Continental category presented by Kerry Melrose, QLD Retail Chairman

## REGIONAL WINNERS SAUSAGE KING 2009

Winners	North Metro Brisbane 5 March 2009	South Metro Brisbane 5 March 2009	Gold Coast & Hinterland 11 March 2009	Sunshine Coast 29 March 2009	Capricorn 18 April 2009	Tropical 25 April 2009	Outback 16 May 2009
<b>1st TRADITIONAL AUSTRALIAN</b>	Gavin Nothling Nothling Bros Prime Meats Woody Point	Bill Evans & Cherie Eaves. Perry's Prime Meats Wynnum Central	Bruce Scott. Lakeside Quality Meats. Palm Beach Gold Coast	Darren Simpson Heritage City Meats Maryborough	Kevin Brown Kev Brown's Butchery Rockhampton	Lincoln Hall Westcourt Butchery Cairns	Daryl & Lyn Bein Miles Wholesale Meats Miles
<b>1st LAMB/ OPEN CLASS</b>	Terry Orreal. Terry Orreal's Quality Meats Brendale. <i>Lamb, sun dried tomato, olive &amp; salami</i>	Michael Salm Salm's Meats Carindale Brisbane <i>Lamb, cracked pepper and Worcestershire</i>	Craig Reid Bermuda Butchery Mermaid Waters Gold Coast <i>Lamb &amp; rosemary</i>	Charles Van Beelen Bli Bli Butchery Bli Bli <i>Lamb, sundried tomato &amp; basil</i>	Norm Milner Norm Milner Butchers Rockhampton <i>Curry lamb</i>	Ray Villain Walkerston Country Meats Walkerston <i>Just lamb</i>	Mark Nolan. Gray's Modern Meat Mart Toowoomba <i>Sundried tomato, fetta cheese &amp; lamb</i>
<b>1st 100% PORK</b>	Paul Purcell Jack Purcell Meats Northgate Brisbane	Joey Mills Redland Bay Quality Meats Redland Bay	Craig Reid Bermuda Butchery Mermaid Waters Gold Coast	Artie Vella Nambour Plaza Meats Nambour	Norm Milner Norm Milner Butchers Rockhampton	Chris Greenwood Tableland Meat Company Atherton	Paul Carey Carey Bros Butchers Warwick
<b>1st POULTRY</b>	Matt Hanley The Chop Shop Kelvin Grove Brisbane <i>Chicken</i>	Les Croucher Pinelands Quality Meats. Sunnybank Hills. <i>Turkey, cranberry &amp; chestnut</i>	Craig Reid Bermuda Butchery Mermaid Waters Gold Coast. <i>Chicken, honey &amp; macadamia</i>	Charles Van Beelen. Bli Bli Butchery, Bli Bli. <i>Chicken, roast pumpkin, sweet potato &amp; chives</i>	Norm Milner Norm Milner Butchers Rockhampton <i>Mango chilli</i>	Russell Perkins Trinity Beach Quality Meats. Trinity Beach. <i>Thai green curry &amp; coconut</i>	Paul Carey. Carey Bros Butchers, Warwick <i>Thai green curry &amp; coconut</i>
<b>1st CONTINENTAL</b>	Scott Heathwood Dayboro Butchery Dayborough Brisbane. <i>Tomato and pepper steak</i>	Barnie Nolan Circle T Meats Raceview Brisbane <i>Maltese sausage</i>	Troy Saville Savilles Fresh Meat Market Gaven Way Gold Coast <i>Italian sausage</i>	Tomas and Luke Zanetti. Peregian Springs Meats Peregian Springs <i>Italian red wine, parmesan &amp; tomato</i>	Norm Milner Norm Milner Butchers Rockhampton <i>Italian pork</i>	Kirk Horrocks Southside Quality Meat Company Pty Ltd, Woree <i>Italian</i>	Clint Nelson Nelson Family Meats Jandowae <i>Bratwurst sausage</i>
<b>1st GOURMET/ OPEN CLASS</b>	Mick Goodenough Mad About Meats Rothwell. <i>Thai green curry &amp; coconut</i>	Michael Salm Salm's Meats Carindale. <i>Pepper &amp; Worcestershire</i>	Peter & Paul Schulte Schulte's Meat Tavern, Plainland Toowoomba. <i>Honey, soy, chilli &amp; beef</i>	Charles Van Beelen Bli Bli Butchery Bli Bli. <i>Red wine, garlic &amp; cheese</i>	Norm Milner Norm Milner Butchers Rockhampton <i>Pizza</i>	Lincoln Hall Westcourt Butchery, Cairns <i>Cheesy Spanish chorizo</i>	Rob & Rhonda Ashton. Ashton's Butchery, Pittsworth <i>Pepper steak &amp; coriander</i>

# 2009 Butchers Choice Regional Winners

Congratulations to all winners and place getters throughout Queensland. The Butchers Choice Final will be held at the RNA Exhibition on the 5th August at 1.00 pm. Good luck to all of our Regional winners!



John Yeo, Westridge Meats (L) receiving 2nd place for Wet Dish from Andrew Codd, Denco Trading. John also came 2nd and 3rd for the Meat Pie/Pastry Dish category.



Rhonda Ashton of Ashton's Butchery, winner of the Wet Dish category with Andrew Codd, Denco Trading.



Category	South East Queensland 5 March	Sunshine Coast & Burnett 29 March	Capricorn 18 April	Tropical 25 April	Outback 16 May
<b>1st Meat Pie or Pastry Dish</b>	Paul Purcell Jack Purcell Meats Northgate, Brisbane <i>Beef Wellington</i>	Artie Vella Nambour Plaza Meats Nambour <i>Beef bacon &amp; Guinness</i>	Jason Knox Knoxy's Quality Meats Rockhampton. <i>Chicken and mango caprice</i>	Rod Leaver Mighty Nice Meats Cairns <i>Beef Wellington</i>	Rob & Rhonda Ashton Ashton's Butchery Toowoomba <i>Savoury beef pie</i>
<b>2nd Meat Pie or Pastry Dish</b>	Gary Andrews Peninsula Meats Redcliffe, Brisbane <i>Fantasy Surprise</i>	Artie Vella Nambour Plaza Meats Nambour <i>Panang curry coconut beef</i>	Kevin Austin Zac's Meats Bundaberg <i>Beef Burgundy</i>	Rod Leaver Mighty Nice Meats Cairns <i>Greek parcels</i>	John Yeo Westridge Meats Toowoomba <i>Chicken &amp; leek pie</i>
<b>3rd Meat Pie or Pastry Dish</b>	Neil Blank. Helensvale Quality Meats. Gold Coast. <i>Beef Pie</i>	Peter Catlin Top of the Town Meat Hall Murgon <i>Plain meat pie</i>	Kevin Austin Zac's Meats Bundaberg <i>Chicken pie</i>	John McCullough Mossman Butchering Company. Mossman <i>Canecutters pie</i>	John Yeo Westridge Meats Toowoomba <i>Welsh lamb pie</i>
<b>1st Wet Dish</b>	Gary Andrews Peninsula Meats. Redcliffe, Brisbane <i>Tandoori Lamb</i>	Charles Van Beelen Bli Bli Butchery. Bli Bli <i>Baby spinach, Swiss cheese &amp; prosciutto ham, lamb rump</i>	Kevin Austin Zac's Meats Bundaberg <i>Cannelloni</i>	Rod Leaver Mighty Nice Meats Cairns <i>Beef rogan josh</i>	Rob & Rhonda Ashton Ashton's Butchery Toowoomba <i>Beef lasagne</i>
<b>2nd Wet Dish</b>	Michael Salm Salm's Meats Carindale, Brisbane <i>Sweet Curry Beef</i>	Charles Van Beelen Bli Bli Butchery. Bli Bli <i>Basil, pesto, sundried tomato &amp; feta pork fillet</i>	Kevin Austin Zac's Meats Bundaberg <i>Lamb curry</i>	Greg Baker Cock & Bull Gourmet Chicken & Meats Ayr. <i>Surprise Wolf</i>	John Yeo Westridge Meats Toowoomba <i>Beef stroganoff</i>
<b>3rd Wet Dish</b>	No 3rd place	Charles Van Beelen Bli Bli Butchery. Bli Bli <i>Chicken fillet with feta cheese, spinach &amp; bacon</i>	Brendan Wilson Tannum Meats Tannum Sands <i>Thai style beef</i>	Terry Storer Smithfield Choice Cuts Smithfield <i>Moroccan lamb</i>	Daryl & Lyn Bein Miles Wholesale Meats. Miles <i>Tuscan beef stuffed capsicum &amp; couscous</i>

# Members in the News

## Pittsworth in focus



Representatives from the Pittsworth branch of the Queensland Country Women's Association (CWA) are pictured with their members at a recent meeting. The woman in the blue shirt is the branch president, and the man in the patterned shirt is the branch secretary.

## Ashton's still king of the snag

**BY IAN MURPHY**  
**B**Y THE NAME OF ASHTON, the king of the snag is still the king of the snag. The Ashton brand of snag, a traditional Queensland sausage, is still the most popular brand in the state, according to a survey conducted by the Queensland Country Women's Association (CWA). The survey, which was conducted in 2011, found that Ashton was the most popular brand of snag in Queensland, with 45 per cent of respondents choosing it as their favourite. Other popular brands included the Queensland Country Women's Association (CWA) brand, which was chosen by 25 per cent of respondents, and the Queensland Country Women's Association (CWA) brand, which was chosen by 15 per cent of respondents.



ASHTON'S SAUSAGES ARE STILL THE MOST POPULAR BRAND IN QUEENSLAND, ACCORDING TO A SURVEY CONDUCTED BY THE QUEENSLAND COUNTRY WOMEN'S ASSOCIATION (CWA).



A man in a blue shirt is shown holding a large sausage, likely the Ashton brand mentioned in the article.

## You can't beat a good sausage



A group of people are shown outdoors, with one man holding a large sausage. This is likely related to the 'You can't beat a good sausage' article.

**BY IAN MURPHY**  
**Y**OU CAN'T BEAT A GOOD SAUSAGE. The Queensland Country Women's Association (CWA) has found that the Ashton brand of snag is still the most popular brand in the state, according to a survey conducted in 2011. The survey, which was conducted in 2011, found that Ashton was the most popular brand of snag in Queensland, with 45 per cent of respondents choosing it as their favourite. Other popular brands included the Queensland Country Women's Association (CWA) brand, which was chosen by 25 per cent of respondents, and the Queensland Country Women's Association (CWA) brand, which was chosen by 15 per cent of respondents.



A man in a blue shirt is shown holding a large sausage, likely the Ashton brand mentioned in the article.



A group of people are shown outdoors, with one man holding a large sausage. This is likely related to the 'You can't beat a good sausage' article.

## Brands claim beef crowns



A group of men are shown together, with one man holding a large award or certificate. This is likely related to the 'Brands claim beef crowns' article.

**BY IAN MURPHY**  
**T**HE QUEENSLAND COUNTRY WOMEN'S ASSOCIATION (CWA) has found that the Ashton brand of snag is still the most popular brand in the state, according to a survey conducted in 2011. The survey, which was conducted in 2011, found that Ashton was the most popular brand of snag in Queensland, with 45 per cent of respondents choosing it as their favourite. Other popular brands included the Queensland Country Women's Association (CWA) brand, which was chosen by 25 per cent of respondents, and the Queensland Country Women's Association (CWA) brand, which was chosen by 15 per cent of respondents.

## Off-cuts on the out with gourmet snags

**Natalie Wood**  
 June 30, 2014 12:00pm

**In pre-refrigeration days, sausage were not only an economical way of using leftover bits of an animal, but a way of preserving the meat.**

The etymology of the name sausage comes from the Latin *salsus*, to salt, the preservative traditionally used.

Over the centuries sausage developed along regional corridors depending on types of animals farmed and spices used in the area.

In Italy, where the early Romans were believed to be one of the first to create the sausage, a huge variety of sausages developed, from the spiced and wine-soaked to the southern northern sausages that often incorporated parmesan cheese.

The French have always been fond of their aspic-based, with *saucisson* (Grosvenor-style) being 70 different varieties in Alsace alone. The Germans introduced us to a world of wurst, with their kaiserschmarrn, bratwurst and, of course the highly abused skinless red hot sausage, which was a love-hate from its native city to find its way on to hotel buffets worldwide.

In South Africa, boerewors came with the pioneering farmers who needed preserved meat to take on their long trips. Made with minced meat, often game, cubed speck and spices, the long continuous log of sausage uses vinegar as a preservative, and today has morphed from a traditional recipe to include varieties such as apple, chili and even chicken.

Across the Virginia where made of the population don't eat pork, comes the moppet, made from beef and hot spices such as onion, chili, paprika and horseradish which gives it a typical red colour. Traditionally, it's eaten with collard greens.

The British, of course, are famous for their delectable love of the banger. They even have a national sausage appreciation association.

It's believed there are about 475 recipes and flavours for sausages in the UK, from the Cornish to the Lincolnshire. However the British tend to be a little unapologetic with their sausage, with consumption of plain old pork sausage at 11.1kg per head.

It was the British who brought the sausage to Australia, where it proved popular with homesteaders who had no ready supply of meat and no way to keep it fresh. An early recipe of cookbook writer Mrs Rowland for 'German sausage' lists a pound beef, cow hess, bacon, salt and beer and pepper for the ingredients.

The sausage continued to grow in popularity until it needed loan status with the picture of a man throwing a snag or two on the barbie a typical image of 1950s suburbia.



A man in a blue shirt is shown holding a large sausage, likely the Ashton brand mentioned in the article.

# Member Profile - Village Meats Rosalie

## Lynsay Stephenson and David Richardson



Lynsay Stephenson and David Richardson

**Village Meats Rosalie, located in a busy shopping strip surrounded by restaurants and cafés has become a gem in the community.**

Lynsay and David purchased the shop 4½ years ago and have enjoyed great success with it. Lynsay has a hospitality background and has always enjoyed being creative with food. David has been in the meat industry all his life and previously owned a shop in England for 15 years.

Currently, Village Meats Rosalie has five full time employees including two apprentices plus six casuals to keep up with the demand. As Lynsay says, "You are only as good as your team."

**Village Meats Rosalie has a strong community focus, showing support for fundraisers and raffles.** To name a few they support a local kindergarten and Montessori school, Brisbane Plantation Rotary Club and the Regatta by providing sausages to be auctioned. Recent proceeds were donated to the Victorian Bushfire Appeal.

The shop enjoys a mixed bag of loyal customers including locals and others that travel from afar. Lynsay and David believe their innovative and extensive range and superior customer service is what brings them back.

**Customer service is imperative to David and Lynsay.** When a customer came to the shop searching for a Hungarian sausage, although they did not have it, David and Lynsay specially created one for him. This particular sausage, which consists of beef and pork with garlic, chilli pepper and caraway seeds is named Csbai after the Hungarian hometown of the customer. It is so popular that it is now permanently part of the range of sausages.



**The shop's specialty line is their gluten free sausages.** With an array of over 20 varieties, customer favourites include duck with fresh orange, venison with red wine and sage and organic Thai chicken.

David and Lynsay have enjoyed Sausage King success in the past, with second and third placings in the regional competition in 2005 and 2007 and a state finalist in 2006. For 2009, they won two gold, one silver and one bronze award in the Brisbane North heat.

Village Meats has also won silver and bronze medals in the Sydney Royal Fine Food Show (2006, 2007 and 2008) for their sausages, ham and bacon. They are looking forward to entering again this September in the Spring Competition and hope to finally bring home the gold medal. The team believes that receiving a third party endorsement for their products instills customer confidence and boosts their credibility.

**The future of Village Meats Rosalie looks bright.** David and Lynsay designed a custom built refrigerated van to service gourmet markets and farmers markets around Brisbane. This is a very innovative way to market their products and the business throughout Brisbane.



# Member Services Manager Report

Gail Butler

Thank you and well done to all members who participated in the 2009 Queensland Regional Sausage King Competition. Each Regional Sausage King will now represent their business and proceed to the State Finals to be held at the RNA Show on the 9th of August. Congratulations also to the winners of the Butchers Choice Competition who will compete at the State Finals at the RNA on the 5th of August.

AMIC would like to thank all of the judges, cooks and members who took part in the Sausage King and Butchers Choice Competitions. It wasn't easy for the judges to finally decide on the winners as the quality of product throughout most regions was extremely high.

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

For all place getters – congratulations on the amazing publicity you have received! After talking to many members since their

awards, the media exposure has resulted in booming sales. If you didn't enter the Sausage King or Butchers Choice Competitions this year, there is always next year to get in on the action.

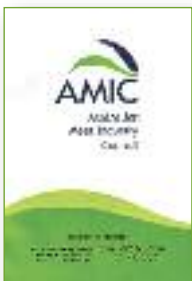
We have commenced our apprenticeship Pre-vocational Training program to increase the number of apprentices in the meat industry with 18 participants. The AMIC Council, in conjunction with Sarina Russo believes that given the current economic conditions we are confident of attracting solid young people seeking an apprenticeship in a very exciting industry. If you are contemplating hiring an apprentice we can still involve you in the program so please contact us.

We are continuing member visits throughout the Brisbane and Gold Coast regions addressing many member issues such as food safety, wage audits and general retail inquiries. If we do not have an instant answer we will source the required solution and communicate the outcome to you.

Many members have reported an unusual number of solicitations for business. Remember not to let anyone into your business unless they have the correct identification; do not give credit card details to strangers over the phone offering to sell updates of OHS legislation. Marketing invoices from companies that you have no dealings with should be referred to AMIC if you require authentication for the proposed services prior to commitment.

We invite members to attend our Council meetings held on the second Tuesday of each month. We discuss the many issues facing our members and strive to assist you in many facets of your business. Some of the key issues are reported in these newsletters. We'd like to give you the opportunity to be part of a very active and vibrant Council that works tirelessly to ensure the success of our many members. If you are unable to attend and would like to communicate to the Council on any issues, please phone Gail Butler or Kim Maguire on 3352 4600 in the Queensland office to assist you.

## Register of Injuries & Accidents



Under Section 63 of the *Workplace Injury Management and Workers Compensation Act 1998*, employers are required to keep a register of injuries that is readily accessible in the workplace. The manager of any business is responsible for this register of injuries.

The Act requires the register to include the following particulars to be recorded:

### REGISTER OF INJURIES

1. The name, age, address and occupation of every worker injured at the place of work;
2. The industry in which the worker was engaged at the time the injury occurred;
3. The activity in which the worker was engaged at the time the injury occurred;
4. The date and time the injury occurred;
5. A brief description of the type and cause of the injury, the part of the body injured and the treatment, if any given;
6. The name of the person rendering first-aid; and
7. Details of any referral for further treatment. *[Entries in this book should, if practicable, be made in ink]*

**Note:** The employer's full name and address, together with the name of the employer's insurer and the insurer's address, should be written in ink on the inside cover of the book.

The register complies with the above legislation and AMIC has designed it for a very reasonable fee of **\$16.50**, which includes GST, Postage and Packing.

**PLEASE CALL THE BRISBANE OFFICE ON 07 3352 4600 FOR AN ORDER FORM.**

### WHAT IS A REGISTER OF INJURIES?

- The register is a current record of any injuries suffered by workers, whether they result in claims or not;
- Workers who enter particulars of any injury into the register, protect their right to make a claim beyond the three year time limit set down in section 65 of the *Workplace Injury Management and Workers Compensation Act 1998*;
- By prior arrangement, employers can use the register of injuries to notify their insurer of any workplace injuries.

### PENALTIES

The penalty for failing to have a register of injuries is a maximum fine of 50 penalty units (currently \$5500).

## New Industrial Relations Seminars

During September and November 2009 AMIC will be conducting a number of information seminars, which are free for members. Seminars will be conducted in all States.

The briefing seminars will explain the changes that have commenced on 1st July 2009 as well as further changes that will operate from 1st January 2010. A copy of the new Meat Industry Award will be handed out at the seminars.

It is essential that you attend one of these seminars in order to gain a complete explanation of the changes and how they will affect you and your employees.

A registration form will be sent by mail and you will receive it in early August. Please complete it and return it to AMIC as soon as possible.

# Queensland Country Meat Processors Meeting Chinchilla

By Greg Carey



*The Kogan Creek Power Station*

The two day workshop/meeting held at Chinchilla on the 15 - 16th May was very rewarding for those members in attendance.

A visit to Dan Gleeson's abattoir followed by a tour of the Kogan Creek Power Station, were both very impressive. Dan has made several improvements over the past two years and the operation looks very neat and tidy. Well done Dan! The Kogan Creek Power Station was certainly a monster to look at. This coal fired plant uses 8,000 tonnes of coal daily and produces 10% of the power in Queensland.

Presentations were received during the Workshop on:

- Possible SafeFood variations to auditing protocols which will see the monitoring of on-plant checks and reporting being sent to SafeFood via the internet rather than the audit being done at your plant. This new outlook with auditing is being trialled with the Seafood industry accreditation which has recently come under the banner of SafeFood Queensland.
- AMPC discussed the availability of PIP funds which all processors have accumulated with all levies paid. 25% of your levy paid prior to 1 September 2007 and 15% of your levy paid after 1 September 2007 is kept aside for you to use as an approved project at your plant.
- DPIE Levies Revenue Service gave a very detailed talk on the roll of Processors with regards to our responsibility towards the collection and payments of Levies.
- DPIE gave an update on the NLIS Data Base. Bomber mentioned the new version of "Eazycheck" (2.07) will be soon available and this should speed up the downloading of information for smaller processors.
- AMIC gave a report on various issues relating to our members. In particular the soon to be introduced National Employment Standards and the Modern Meat Award will affect all members. The importance of maintaining the Cattle Transaction Levy at \$5 to ensure adequate Beef Marketing funds was discussed. The meeting supported the AMIC opposition to a proposal to mandate that all processors and independent meat retailers be AUS-MEAT accredited.
- The final report of the MLA Risk Management project was presented by MLA. The eleven plants visited during December 2008 and January 2009 were given individual survey reports to assist with indentifying on-plant risks and making calculated assessments of the hazards that were indentified during the survey.
- Jeff Anderson, who has recently retired from SQIT training services, has agreed to become the QCMPC Young Guns facilitator. Jeff's role will entail assisting with the program agenda for the annual workshop and facilitating the two day event.
- "[New Zealand Tour is on 15 – 19th September 2009.](#)" The QMPCA will visit New Zealand with a technology tour between 15th and 19 September 2009. The program was presented by MLA and finalised at the meeting. At the time of publication 25 QCMPC members will take the tour.



*The group includes standing l to r; Dudley Schilf, Ross Copeland, Irene Parker AMPC, Annette Carey, Sharon Ramage, Maria Eckhardt (in sunglasses), Glen Eckhardt, Andrew Kemp, Brenda Kemp and Jeff Anderson. Seated from left; Scott Glasser (in chair), Danny Gleeson the host for the meeting, Ros Ramage and Greg Carey (far right)*



*The QCMPC Workshop Dinner*

# For Sale

**SMOKE KING TURBO 1122 OVEN**

- Regularly maintained
- Exceptional condition
- Ready to go
- \$13,000.00

**Contact David Russell  
03 9819 3833**



## QUEENSLAND PUBLIC HOLIDAYS (BRISBANE METRO ONLY)

All employees other than casual employees, who are engaged in accordance with any of the 3 Federal Meat Industry Awards and who

AGREE to work on the public holiday, and the day is one of their ordinary working days, shall be paid at the rates in the table below.

PUBLIC HOLIDAY	DATE	ORDINARY RATE	PENALTY RATE	TOTAL
Royal Queensland Show Day (EKKA) (Brisbane Metro only)	Wednesday 12th August 2009	Ordinary Time	T½ - First 2 hours	DT&½
		Ordinary Time	DT - Thereafter	Triple Time

**KEY:** DT – Double Time, T½ - Time and one Half, DT½ - Double Time and one Half

**For Casual employees** who work on the above public holiday, **only the Penalty Rate applies.**

Therefore, if a full-time General Butcher works on a public holiday, and it is one of their normal working days (i.e. part of their ordinary hours (i.e. not overtime) then they would be paid their ordinary rate for the day plus the above penalty rate on top. However, casual employees would only receive the above penalty rates and not their ordinary rate for each hour worked on the public holiday.

By agreement between the employer and employee, in lieu of paying these rates, the employer may pay the employee at ordinary rates

of pay, for ordinary time worked, provided that the employee is granted an alternative day off in lieu, within 28 days of the public holiday occurring.

If an agreement as set out in the paragraphs above is not entered into, the employee will be entitled to have the day off, on the public holiday, with payment to be made on the basis of the ordinary daily rate for the ordinary hours that the employee would have otherwise been rostered to work, but for the public holiday.

e.g. A full-time general butcher in a retail butcher shop is usually employed to work their 38 ordinary hours Tuesday to Saturday. If a public holiday falls on a Monday the butcher is not entitled to the public holiday (but would be paid public holiday penalty rates if they worked on the public holiday).

**AWM**  
AUSTRALIAN  
WHOLESALE MEATS



We are moving with you. While still being 100% Australian owned and operated we can offer you the one stop shop you have been asking for. As well as supplying all your chilled and frozen carton meats we can offer:

- Gourmet sausage meals, cures, marinades, herbs and spices
- Vac machines, sausage fillers, bandsaws and mincers
- Twines, nettings, skewers, trays, tubs and wraps
- Bags, gloves, aprons, boots, berets and knives
- Chemicals, additives, cleaners and deodorisers
- Display cabinets, benches, trolleys
- All grades of beef, veal, pork, lamb, poultry and game meats



29 Devlan St, Mansfield  
Ph: (07) 3343 7399

28 Water St, Toowoomba  
Ph: (07) 4659 7399

## WELCOME TO OUR NEW MEMBERS

- Gilles Meats, Delsey & Brian Gillam, Clifton
- Noosa Outlook Prestige Meats, DJ & SA Prosser, Tewantin
- Dalby Country Quality Meats, Ben & Sharon Wade, Dalby
- Ezy Foods International P/L, Barry Smith, Caboolture

## EQUIPMENT FOR SALE

### FROZEN MEAT CHOPPER

Will suit sausage maker/smallgoods manufacturer  
Risco Brevetti T 400 Model. Excellent Condition Stainless Steel  
**ASKING \$9,500 ONO**  
**REPLACEMENT OVER \$30,000**

### VACUM PACKING MACHINE

Double Chamber, 4 sealing bars 500mm each reconditioned by agent over \$3,500 spent, receipts available. Excellent condition.  
**ASKING \$9,500 ONO**  
**REPLACEMENT OVER \$29,000**  
**MUST SELL, MOVING PREMISES**

Email: [trevor@coralpark.com.au](mailto:trevor@coralpark.com.au)  
Mobile: 0425 383 676