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KNIFE & STEEL



Queensland Retail Council Report

By Kerry Melrose

The Queensland Retail Council has appreciated the tremendous support from members for the AMIC promotional program in 2009. It has been a big year for the Sausage King where entries were up 40% on the previous year, the AMIC Butchers Choice and the RNA Smallgoods Competitions all having increased entries. The benefit in regional sales from these events are significant and the overall promotion of Independent Butchers is an important outcome.

The Queensland Awards Night on 12 September was a great success with more than 300 members and friends in attendance. Our thanks to those who organized the evening, particularly Gail Butler our hard working Member Services Manager who has been non stop with Sausage King, the RNA, Awards Night and now the Industrial Relations Seminars.

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 2010. 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 AMIC/Sarina Russo pre-vocational Apprenticeship Program has commenced. Sarina Russo has commenced the first stage of the training and weekly reports will be emailed to ILBs who are participating in the Program. This initiative by the Queensland Retail Council will provide meat retailing staff that are ready to contribute to the business of our members. Our Victorian Retail Council has noted this program and is also having discussions with Sarina Russo on a similar program.

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 Queensland State Sausage King & Ham, Bacon & Smallgoods Competitions



The State Final of the Queensland Sausage King Competition was held in conjunction with the events promotions at the Ekka.

Our winning Sausage King entrants from all regions competed at the Ekka at the Taste of Queensland stand in the Woolworths Pavilion.

The Ham, Bacon & Smallgoods Competition was also held at the Ekka. With so many people frequenting the Brisbane Ekka, this was an ideal opportunity to develop strong brand awareness for the Independent Local Butchers amongst Brisbane and regional consumers.

Members traveled from Rockhampton, Jandowae, Cairns and Toowoomba in an effort to secure a Sausage King crown! Congratulations to all State Winners who will now compete in the National Titles to be held at the Gold Coast on the 6th February 2010.

AMIC was delighted to join the wacky crew of celebrity chefs Alison Alexander and Peter Howard in a joint cooking and judging

experiment. The ILBs treated the public to a full range of Lamb, Beef, Poultry, Pork, Continental and Gourmet sausages.

AMIC is in discussions with the RNA Show committee for next year's event and a proposal has been put forward to make the 2010 Sausage King Final a "Show Endorsed" event.

Our thanks to all judges and assistants who were involved in both the State Final as well as the Regional level. Your support was critical in making the judging process a success.

Acknowledgement and pictures of all winners who attended the Awards Night on 12th September at the Gold Coast will be featured in the next newsletter.

Many members have benefited from the publicity of the Sausage King event throughout Queensland. Sales of products this year have been outstanding with great success stories from many parts of the state. We look forward to an even bigger and better competition next year.



Rob Ashton, winner of the Gourmet/Open Class category receiving his 1st place trophy from Adam Lewis of Australian Wholesale Meats



Hams on display at the RNA Ham, Bacon & Smallgoods Competition

THANK YOU TO OUR SAUSAGE KING SPONSORS



THANK YOU TO OUR HAM, BACON & SMALLGOODS SPONSORS



2009 Queensland State Sausage King Winners

9th August 2009 – Winners List

TRADITIONAL AUSTRALIAN

1st Place	Miles Wholesale Meats (Miles)
2nd Place	Kev Browns Butchery (Rockhampton)
3rd Place	Lakeside Quality Meats (Palm Beach)

AUSTRALIAN LAMB

1st Place	Gray's Modern Meat Mart (Toowoomba) Lamb, Sundried Tomato & Fetta Cheese
2nd Place	Walkerston Country Meats (Walkerston) Just Lamb
3rd Place	Norm Milner Butchers (Rockhampton) Lamb, Rosemary & Mint

TRADITIONAL AUSTRALIAN PORK

1st Place	Redland Bay Quality Meats (Redland Bay)
2nd Place	Norm Milner Butchers (Rockhampton)
3rd Place	Nambour Plaza Meats (Nambour)

POULTRY

1st Place	Norm Milner Butchers (Rockhampton) Mango Chilli
2nd Place	Trinity Beach Quality Meats (Trinity Beach) Thai Green Curry & Coconut
3rd Place	Bermuda Butchery (Mermaid Waters) Chicken Honey & Macadamia

CONTINENTAL

1st Place	Nelson Family Meats (Jandowae) Bratwurst
2nd Place	Southside Quality Meats (Woree) Italian
3rd Place	Circle T Meats (Raceview) Maltese Sausage

GOURMET/OPEN CLASS

1st Place	Ashton's Butchery (Pittsworth) Pepper Steak & Coriander
2nd Place	Westcourt Butchery (Cairns) Cheezy Spanish Chorizo
3rd Place	Mad About Meats (Rothwell) Thai Green Curry & Coconut



Norm Milner from Norm Milner Butchers won 1st for Poultry, 2nd for Traditional Australian Pork and 3rd for Australian Lamb



Traditional Australian 1st place winners Daryl and Lyn Bein with Gary McPherson of MLA



Rob and Rhonda Ashton, 1st place winners of the Gourmet/Open Class category with Adam Lewis of Australian Wholesale Meats



Errol Rees, Kerry Ingredients was head cook at the State Sausage King Final at the RNA Show



Gary McPherson, MLA awarding Mark Nolan of Gray's Modern Meat Mart Toowoomba 1st place for Australian Lamb



Joe Mills proudly shows his trophy for 1st place in Traditional Australian Pork at his shop Bev & Joe's Meats, Redland Bay

The 2009 AMIC Butchers Choice State Final

Congratulations to all the winners of the Butchers Choice State Final, which was held on the 5th of August at the Ekka. This was an RNA "Show Endorsed" competition and we'd like to thank everyone from Ekka who helped make this a success.

Our appreciation also goes to those members who travelled from remote regions throughout Queensland to participate in the Final.

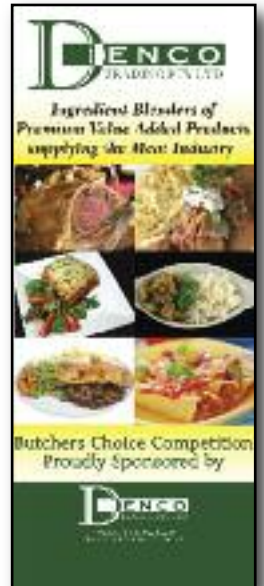
Quality products, innovative presentations and a variety of new and delicious dishes have all made this an outstanding year for the Competition in all regions.

Thank you to our sponsor, Denco Trading Pty Ltd for their continued sponsorship and support in 2009. We love the new buttercup uniforms, caps and aprons!

The Butcher's Choice Competition was so successful this year that we are developing a range of dishes including soups and specialised Wet Dishes for the 2010 competition. Members are invited to contribute ideas for new varieties of dishes. This will be a fresh and exciting addition to the ever growing Competition, thus ensuring butchers improve their profits and encouraging the culinary artists amongst their very competent staff.

Please ring the AMIC office or email your contributions for expanding the Competition to gbutler@amic.org.au.

**Thank you to our
AMIC Butcher's
Choice Sponsor**



The 2009 AMIC Butchers Choice Competition State Final – RNA Meat Hall - 5th August 2009

MEAT PIE/PASTRY	
1st	Ashton's Butchery (Pittsworth) Savoury Meat Pie
2nd	Nambour Plaza Meats (Nambour) Beef Bacon and Guinness Pie
3rd	Mighty Nice Meats (Cairns) Beef Wellington

WET MEAT DISH	
1st	Bli Bli Butchery (Bli Bli) - Baby Spinach, Swiss Cheese & Prosciutto Ham Lamb Rump
2nd	Zac's Meats (Bundaberg) Cannelloni
3rd	Mighty Nice Meats (Cairns) Beef Rogan Josh



The winning meat pie - 'Savoury Meat Pie' by Ashton Butchery



Meat Pie 1st place winners Rob and Rhonda Ashton with Richard Codd, Denco Trading Pty Ltd.



Nambour Plaza Meats came 2nd with this Beef, Bacon and Guinness Pie



Wet Dish 1st place winners Charles and Judy Van Beelen with Richard Codd, Denco Trading Pty Ltd.



This beautifully presented Lamb Rump won first place for Bli Bli Butchery in the Wet Dish category



Zac's Meats came in 2nd with this Cannelloni Wet Dish



Mighty Nice Meats came 3rd in the Wet Dish category with Beef Rogan Josh



Mighty Nice Meats also came 3rd in the Meat Pie category with Beef Wellington



One of the Wet Dish entries – Beef Lasagne

The 2009 Ham, Bacon and Smallgoods Competition

The 2009 Ham, Bacon and Smallgoods Competition was held at the RNA Showgrounds in the AMIC Meat Hall Pavilion on the 5th of August. Entries in the competition increased this year by 30%! Thank you to all participants and congratulations to all winners, especially our new members who entered this year with no real expectations of winning. We were delighted to see them experience success.



Gotzinger Smallgoods' Cold Meat Platter

The products entered were of a very high quality, making judging a challenging task. The winning entry for the Cold Meat Platter Presentation entered by Antony Van Der Drift from Gotzinger Smallgoods was amazing – and attracted quite a crowd at the Ekka. Even an artist would find it difficult to produce such an esthetically pleasing entry such as this!



Antony Van Der Drift

The competition recognizes the impressive efforts by all participants. You are excellent ambassadors for your own business and the meat industry in your town and region. Your skills have progressed beyond being butchers to culinary experts who have a marketing knack in buying, creating and

presenting a superior product. These complex skills have been demonstrated throughout Queensland in the various competitions. AMIC is committed to supporting you in achieving the very best possible results for your business.



The first 3 place getters' entries in each category were displayed for the entire 10 days of the Show, receiving many favourable comments from show visitors. All participants had the opportunity to donate their entries to the Make a Wish Foundation Charity Auction held on the 14th and 15th of August. A total of \$4,116.00 was raised over the two days and a cheque was presented to the Make a Wish Foundation at the AMIC Awards night. Thank you to all members who generously donated their products for such a worthy cause.



Rebecca and Gary Middlebrook of Elite Meats with kids Stevie and Will, winners of both the Leg Ham on Bone and Boneless Leg Ham categories



From left, Ben Codd, Andrew Codd, Richard Codd and Scott Taylor from Denco Trading Pty Ltd with Georgia McNally of AMIC modeling the new Denco uniform



Winner Bernie Nolan of Circle T won the Bacon Rashes (Full Middle) category with his Wood Smoked Bacon Rashes



Hams on display



Bacon rashers up for judging



Artistic displays at the Meat Hall



Winner of the Cooked Corned Silverside category, Guy Hauser and Terry Orreal of Terry Orreal's Quality Meats



Winner of the Pre-Scalded Sausage category, Flemming Jakobsen of Heinz Meats

2009 Royal Queensland Show/Queensland Country Life – Branded Beef Competition

A total of 18 entries were judged at this year's Branded Beef Competition, held at the RNA Showgrounds. The RNA introduced a second category this year, which proved extremely popular. The two categories are Class 38 MSA Branded Beef and Class 39 Open Branded Beef.

Entries were from throughout the country and besides Queensland included Victoria, New South Wales, South Australia and Western Australia.

The winner of the John Cha Cha Char Kilroy Trophy was Denis Conroy of Australian Agricultural Company Limited with Darling Downs Wagyu. He was invited to provide the Beef for The Royal Queensland Wine Show Awards Dinner.



Class 38 MSA Branded Beef

1st Place	Peter Cabassi Cabassi & Rea Kobe 506 Steakhouse Signature
2nd Place	Lachie Hart Stockyard Beef Stockyard Gold
3rd Place	Phil Morely Certified Australian Angus Beef and T & R Pastoral

Class 39 Open Branded Beef

1st Place	Denis Conroy Australian Agricultural Company Ltd Darling Downs Wagyu
2nd Place	Phil Morely Certified Australian Angus Beef and T & R Pastoral
3rd Place	Lachie Hart Stockyard Beef Stockyard Gold

Welcome to Our New Members

- Heinz Butcher Shop
Jakobsen Flemming, Woolloongabba
- Point Vernon Butchery
K.A., L.F. & N.L. Gillespie, Point Vernon
- Blue Ribbon Butchery
Greg Lange, Cannonvale
- Queensland Natural Beef
Carolyn Blacklock, Kilcoy
- P and L Fresh Meats
Lea O'Brien, Oxley
- Hesslands QA Beef
Wayne Hess, Meringandan
- Meat At Billy's
David Gibney, Ashgrove
- Kinsela Meats
Jay Kinsela, Lawnton
- Beef Barons Quality Meats
Jason Irwin, Daisy Hill
- Murrumba Downs Gourmet Meats
Jason Gould, Murrumba Downs
- Harbourtown Premium Meat & Seafood
Jeff Pearce, Biggera Waters
- Geronimo Jerky
Mark Hoyle, Mitchelton

FOR SALE!

RED MEAT CAPS & APRONS

Caps - \$5.00 ea • Aprons - \$10.00 ea

CONTACT GEORGIA AT AMIC
ON (07) 3352 4600



IR Briefing Seminars – A *MUST* for all Members

By now many members have already attended the IR seminars held in Brisbane and Toowoomba. There are still four more scheduled for the northern regions, so please make a point of attending if you have not already. The new Modern Meat Industry Award was published on 4 September and AMIC will conduct briefings to explain and answer your questions on this very important topic.

If you do not have a booking form and would like to attend, please call the Brisbane office on 3352 4600.

Region	Venue	Date
Rockhampton	Best Western Cattle City Motel 139 Gladstone Rd, Allenstown	Tuesday 13th October
Mackay	Best Western Reef Resort 166-170 Nebo Rd, Mackay	Wednesday 14th October
Townsville	Summit Motel 6 Victoria St., Townsville	Thursday 15th October
Cairns	Rydges Tradewinds 137 The Esplanade, Cairns	Friday 16th October

Member Services Manager Report

Gail Butler

The events calendar has been chock-full for Queensland with the Sausage King Competition, Butchers Choice Competition and the RNA Ham, Bacon and Smallgoods Competitions now all finalized. Many members have reported increases in sales and consumer interest in their Independent Local Butcher outlets due to the concentrated media exposure experienced throughout Queensland during these competitions.

Thank you to all the members, judges, Queensland Retail Council, sponsors and AMIC staff who participated in the organization and running of the 2009 competitions.

Overall entries in each competition increased over 2008 by 40% for Sausage King, 30% for Butchers Choice and 30% for the Ham, Bacon & Smallgoods.

Congratulations to all of the winners and place getters who received their prizes at the Awards Dinner at Sea World on September 12th. It was a wonderful evening and I will have a full report in the next newsletter.

The IR Seminars began in mid-September and will carry through till mid-October. Seminars in Rockhampton, Mackay, Townsville and Cairns are still to come and I look forward to meeting members at these important very events. If you have not received your registration form in the mail please phone the AMIC office and one will be faxed to you. The award modernization will impact your business and it is important to attend and understand the new legislation in relation to this.

The AMIC/Sarina Russo pre-vocational Apprenticeship Program is well underway. The venue has been finalized and the marketing and recruitment has been completed by Sarina Russo. The first 3 weeks of training commences on the October 5th and will include accredited units of competency, literacy skills, an outline of employer expectations, a tour of a butcher shop, guest speakers from the meat industry and interview skills. Regular weekly reports will be emailed to ILBs who are participating in the Program.

Members are invited to give their input concerning AMIC events in 2010. If you are interested in participating in any event or would like to feature your event in 2010, please email me at gbutler@amic.org.au.

Member Profile – Dave and Debbie Tasker

Stockman's Tucker Butchery



Debbie & David Tasker

Stockman's Tucker Butchery at Meadowbrook Shopping Village near Logan is a small, family and community focused butchery. Dave Tasker is proud to be the only 100% gluten free butcher in Australia. (There are only two in the world, the other being in London.) The spotlessly clean store also carries a diverse range of gluten free dry goods.

Dave had his first butcher's shop in Port Macquarie at the age of 19 and has worked more recently in wholesale meats. Dave and Debbie purchased Stockman's in November 2007 and designed and built the shop from scratch. The difference with their shop compared to many others is that the design is an open plan as they want their customers to see the meat preparation and processes.



Preservative and gluten free pork sausage

Stockman's has been able to tap into a niche market by offering an extensive gluten free range of products. Customers near and afar flock to the shop, often travelling from as far away as Toowoomba, the Gold Coast and Redcliffe. Their loyal customer base includes local customers, pubs and clubs that they wholesale to and online sales through their website to areas as far as Gladstone, Darwin and Victoria. Debbie even makes home deliveries to Toowoomba every three months.



Chicken Mini Roasts

The shop boasts an extensive range of meat with all the traditional favourites as well as some great value added products.

Customers enjoy garlic butter chicken, beef stroganoff, lamb mini roasts, Italian meatballs, beef stir fry and Stockman's specialty chicken schnitzels with the knowledge that all products are gluten free. The latest addition to the range is gluten free hot BBQ chooks. Stockman's website even boasts a collection of recipes for customers to try themselves.



Crumbed Steak with gluten free crumbs of course!

Geoff Kirby is the only fulltime employee while Dave and Debbie's niece Emily works on Saturdays. They all enjoy the family environment and work by the motto; "If we won't eat it, we won't sell it!"

Stockman's Tucker Butchery plays a very active role in the local community. They support the local soccer, football, golf, dance and swimming clubs by donating meat trays. Dave and Debbie also support the local Scouts, Ulysses Motorcycle Club, the Queensland Police, the Red Cross and

the Mater Children's Hospital just to name a few. Debbie and Dave really thrive in helping others and enjoy being in a position where they can make a positive difference in their local community.

Stockman's recently enjoyed success at the 2009 Business Achiever Awards. They were a finalist in the Food and Convenience Stores

category and Geoff took out the highest honour winning the Suncorp Employee Excellence Award for 2009. Stockman's Tucker Butchery is now trying their luck with nominations for five awards in the 2009 Meat Industry Awards.



Stockman's Chinese Kebabs

The shop is open six days a week with Sunday reserved as a family day. In the future Dave and Debbie would love to move to bigger premises to include a gluten free deli, grocery store and smokehouse. With their success so far in such a short period of time, this dream may be reachable sooner than they think!



Stockman's Steak Chilli Con Carne