

August 2009

Volume 14 Issue 4

SA NEWS



South Australia Retail Council Report

By Lynne Zammit

The June meeting of the SA Retail Council was a busy affair with a presentation from Stacey Richardson of MLA, further discussions regarding the introduction of Fritz as an SA product icon and various reports including items from the National Retail Council meeting held on 14 June in Sydney.

With almost all Councillors in attendance at the meeting we were able to have good discussions on the agenda items with a number of decisions reached. This included the formation of a sub-committee to further progress the Master Butcher program.

The Members Big Night Out – our annual industry function will be held on Saturday 15th August 2009 and this year we will have a number of important announcements as well as the presentations for the Sausage King and Smallgoods competitions.

The Council has agreed that the Members Big Night Out will include;

- The announcement and presentation of trophies and medals for our Sausage King and Smallgoods competitions, including presentations to all of the regional winners.
- A presentation from the Youth Development Program.
- The announcement of Fritz to be added to the list of products that are truly SA Icons.

Our theme for the night will be – “I’m an SA ICON – ask my why” – and this will provide ongoing promotional opportunities not only for Fritz as a unique South Australian product but to other aspects of our industry – quality products, good customer service and so on. We really want the icon promotion to occur back at store level and right across the industry. It is a good news story that is worthwhile.

The Member’s Big Night Out is a fantastic annual event and remains the only function specifically for the South Australian meat industry, so make sure you book your tickets early.

Fair Work Act 2009 - Members will have seen from our various State and National newsletters and with reports in the general media, the discussion on changes to the new industrial relation system. This includes the introduction of the new modern awards in January 2010 with the Modern Meat Award, an important change for our industry commencing at that time.

Whilst the topic of industrial relations may not be high on your agenda, these changes signal some important and historical amendments and I encourage all members to make yourself familiar with the key aspects of the changes. You should contact the AMIC (SA) office on 8272 2400 if you need any information on the new IR system.

Master Butcher Program – the formation of a sub-committee to progress this program is an important step forward. Sub-committee members - Peter Holden, Franz Knoll, Dave Armstrong and Kelly Fitzgerald held their first meeting in early July. The program has received some very good industry support and the sub-committee is currently looking at a number of key aspects for advancing this program including a generous offer of a scholarship from one of our committed sponsors.

There will be more details later including how members can actively participate in this program.

The 2009 Sausage King and Smallgoods Competitions

By Paul Sandercock

The SA Sausage King and Smallgoods competition is a five month program that commences in mid May and continues through to the promotional activities at the Royal Adelaide Show in September.



The task of judging the best begins in the Mid North region

In 2009 we commenced with the judging at Port Pirie in the Mid North and followed on through during June and July with other regions with the grand final in late July. Presentations will be made at the Members Big Night Out on Saturday 15 August 2009 with all of the promotions occurring at the

‘Meating Place’ at the Royal Adelaide Show from 4th to 12th September 2009.



l to r – Shayne O’Dea, Graeme Elliott and Alistair Ferguson – ready for the task ahead in the Riverland regional heats

Whilst it is a busy program it provides an opportunity to visit members in the regional centres and to showcase the quality of the competition entries. The SA competitions are in their ninth year and there is no doubt the quality of products in all categories of both competitions improves year by year. This was confirmed with comments from our judges.








Our thanks are extended to all of the groups who are involved in the regional judging; it goes without saying that your support is critical in making the judging process a success. Special thanks go to:

- Dee Garratty - Meals on Wheels, Port Pirie
- Alistair Ferguson – TAFE SA, Berri Campus
- Ian Perry – TAFE SA, Mt Gambier Campus
- Graeme Elliott & Shayne O’Dea – TAFE SA, Regency Campus



l to r – Shayne O’Dea, Graeme Elliott and Ian Perry – looking for that winning entry at the heats in the South East

Thank you to our 2009 SA Sausage King Sponsors

Regional Competition Results – Sausage King and Smallgoods

CONGRATULATIONS TO ALL OF OUR WINNERS!

SAUSAGE KING COMPETITION RESULTS

TRADITIONAL AUSTRALIAN

Winner	McPhees Meats & Fine Foods	Mid North
2nd Place	Alex's Meat Service	Mid North
3rd Place	Jamestown Meat Service	Mid North
Winner	Margaret Street Meat	South East
2nd Place	Tender Cuts	South East
Winner	Hygienic Meats	Riverland
2nd Place	Muller's Meat Store	Riverland

AUSTRALIAN LAMB / OPEN CLASS

Winner	Desmonds Meat Service	Mid North
Winner	Margaret Street Meat	South East
2nd Place	DJ & CA Meek Butchers	South East
3rd Place	Tender Cuts	South East
Winner	Muller's Meat Store	Riverland

TRADITIONAL AUSTRALIAN PORK

Winner	McPhees Meats & Fine Foods	Mid North
2nd Place	Desmonds Meat Service	Mid North
Winner	Tender Cuts	South East
Winner	Hygienic Meats	Riverland

POULTRY

Winner	McPhees Meats & Fine Foods	Mid North
2nd Place	Desmonds Meat Service	Mid North
Winner	Tender Cuts	South East
2nd Place	DJ & CA Meek Butchers	South East
Winner	Hygienic Meats	Riverland

CONTINENTAL

Winner	Desmonds Meat Service	Mid North
2nd Place	Jamestown Meat Service	Mid North
Winner	Hygienic Meats	Riverland

GOURMET / OPEN CLASS

Winner	McPhees Meats & Fine Foods	Mid North
2nd Place	Jamestown Meat Service	Mid North
3rd Place	Alex's Meat Service	Mid North
Winner	Tender Cuts	South East

SMALLGOODS COMPETITION RESULTS

SMOKED BONELESS LEG HAM

Bronze	Desmonds Meat Service	Mid North
Silver	Waikerie Meat & Poultry	Riverland

METTWURST

Bronze	Jamestown Meat Service	Mid North
Silver	Riverland Smallgoods	Riverland
Silver	Riverland Smallgoods	Riverland
Silver	Riverland Smallgoods	Riverland
Bronze	Handke Bros Butchers	Riverland
Bronze	Handke Bros Butchers	Riverland
Bronze	Muller's Meat Store	Riverland

SALAMI

Silver	Riverland Smallgoods	Riverland
Silver	Riverland Smallgoods	Riverland
Silver	Riverland Smallgoods	Riverland

BACON

Bronze	Desmonds Meat Service	Mid North
Bronze	Handke Bros Butchers	Riverland

READY-TO-EAT PRODUCTS

Silver	Margaret Street Meat	South East
Silver	Tender Cuts	South East

BUNG FRITZ

Silver	Desmonds Meat Service	Mid North
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DRY CURED PRODUCTS

Silver	DJ & CA Meek Butchers	South East
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INNOVATIVE PRODUCTS

Silver	Tender Cuts	South East
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COOKED SAUSAGE IN A CASING

Silver	Tender Cuts	South East
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DELI MEAT

Bronze	Jamestown Meat Service	Mid North
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Processor Conference Sets the Scene



l to r - Bruce Wedd, Kathleen May, Lynne Zammit, John May, Kevin Cottrill

The MINTRAC/AMIC South Australian Domestic Processor conference held on 1 July 2009 provided the attendees with a wealth of knowledge and information from the various presentations and an opportunity for general discussions on a range of topics during the panel session.

Whilst the lack of numbers from across the domestic processor sector (Category 1 'Abattoirs' and Category 2 'Meat Processors') was noted; the overwhelming comments from those who did attend was that others simply missed out on a good day.

Fortunately for everyone AMIC and MINTRAC will organise other conferences in the near future. Clive Richardson, senior project officer with MINTRAC has indicated that in association with AMIC we plan to have two conferences of this type each year.

Following a welcome dinner on Tuesday night, the conference delegates were eager for the 8.30am start the next morning. For those who did not attend, here is the list of presentations that were given on the day:

- SA Food Regulations – Geoff Raven, Meat Hygiene Unit
- MLA Resources for Processors – Ian Jensen, MLA
- Drakes Supermarkets Business Model – Dave Knapman, Meat Controller
- Youth Development Program – Paul Sandercock, AMIC
- OHS Responsibilities – Margaret Tayar
- National Livestock Identification System – Denise Rendell, PIRSA
- MINTRAC Resource Materials – Clive Richardson, Senior Project Officer
- AMPC Structures & Services – John McGauran



l to r – Michael Harding (Normanville Meatworks), Ossie Hebart (Holco), Irene Parker (AMPC)



l to r – Stephen Martyn (AMIC), Margaret Tayar, Clive Richardson (MINTRAC)

Questions to the panel members; Kevin Cottrill, Bruce Wedd, Stephen Martyn and Lynne Zammit brought the day's topics together with a number of questions out of left field to add to the interest of the session.

As with any good conference there are a number of outcomes that will be actioned. Firstly, there will be another conference in the second half of the year and secondly there will be a one day workshop on two main topics: Animal Welfare/Stock Handling and Knife Sharpening. Information on this workshop will be sent to everyone in due course.



Margaret Tayar discussing OHS Practices

Funding Opportunities for Butchers

By Paul Sandercock



The Food & Beverage Development Fund SA Inc; a subsidiary of the SA Food, Tourism and Hospitality Skills Advisory Council was established to provide funding assistance to individuals in food processing, beverage, and the meat industry for training and education. Applications are now open for the current intake. Applications close on 18 September 2009.

This is an excellent opportunity to utilize the funding that is available for individual training/education or research for the meat industry in South Australia.

Whilst there have been several meat industry

participants in the past (you can view the details on their website www.foodandbeveragefunds.sa.gov.au) they have all been from the processing sector and the fund organizers and AMIC is keen to extend the funding to butchers and the retail sector as well as from other sectors – Processing and Smallgoods.

The application process is simplified and I encourage you to consider this for yourself or others at your place of work.

Please give me a call if you would like more details or contact Carol Graham at the Food & Beverage Development Fund SA Inc. on (08) 83629066

Executive Director's Report

By Paul Sandercock

OHS & WorkCover Industry Forum – the fortnightly meetings of the industry association stakeholders continues to be a benefit in terms of information on changes to OHS&W and WorkCover rules and regulations. The meetings are attended by representatives from the various employer associations together with representatives from WorkCover Corporation, SafeWork SA and Employers Mutual Ltd.

Recent notable agenda items include changes to:

- Provisional Liability – gazetted in July with letters to be sent to all SA employers announcing the changes.
- Levy rates – from 1 July 2009 an amendment where levy fees will be paid in advance.
- A revised Employer Fact Sheet manual on employer and employee obligations is being developed, particularly with information in relation to return to work (RTW) compliance.

Working Hours Submission – I completed a submission to SafeWork SA on a proposed approved Code of Practice for Working Hours. The concept of the proposed Approved Code is to consider the effects of long working hours and on managing fatigue in the workplace. Our submission acknowledged and agreed that a Code of Practice should be considered and introduced under the OHS&W Act 1986.

Most other States have a code of practice or at least guidelines dealing with working hours and fatigue in the workplace. I can't see any major issues for our industry sectors with a code of practice being introduced. I have a raft of information on this and if you need more details please give me a call.

Member Visits – During May and June I was able to complete the member visit schedule in the regional areas in the Mid North, Riverland and the South East in conjunction with the various heats of the Sausage King Competitions in those locations. Good to report that business levels in retail generally remain steady with no sharp declines being experienced. This appears to be consistent with other food industry sectors where sales are maintaining their position against other commodities.

Meat Food Safety Advisory Committee – the recent meeting of the Advisory Committee was held on Wednesday 24th June. Details and reports presented to members at the meeting included:

- Management of high risk processes (packaged RTE meat products).
- An updated baseline survey on beef lamb & pork – the previous study was conducted in 2001; we should have the 2009 study results in the coming weeks.
- Progress of the Meat Standard as part of the FSAZ Primary Production Processing Standards.
- The Strategic Plan 2010 – 2020 and the strategic directions.
- A CPI (SA) increase in regulation fees and audit charges.

Please contact me on (08) 8272 2400 if you would like more information on the issues outlined in my report.



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Member Profile – Jamestown Meat Service

By Paul Sandercock

The State of South Australia was proclaimed in 1836 and just 35 years later in 1871 the area around Jamestown in the mid north, was being surveyed for reliable farmland mainly for grazing and crops. Jamestown is 209 kms from the capital city of Adelaide and it would have taken several days of travel just to get there in those days when the only transport would have been on horseback or a horse drawn vehicle. In 1878, just another seven short years later, Jamestown Meat Service first opened for business.

There is always plenty of speculation about the oldest butcher shops in Australia and I'm sure that a proud history spanning 131 years in the same location would have to rate Jamestown Meat Service as one of only a few in this category across the country.

For the last 26 years Denis and Gayle Ganley have been the owners and operators of the butcher shop and the nearby processing plant. Whilst it is a small to medium sized business it certainly maintains a strong position with both its retail customers and the local farming community who utilise the service provided at the processing plant.

Denis commenced his trade in 1976 as an apprentice butcher working for Northern Butchers in Whyalla. The company at the time had ten butcher shops and two abattoirs servicing the areas around Whyalla, Port Augusta and Port Pirie. It was both butchery and football that took Denis to Adelaide for a couple of years in the early 80s and then back to the mid north, settling in Jamestown. Denis and Gayle purchased the Jamestown Meat Service in 1983.

The business today has a range of fresh meats, smallgoods and value added products and Denis explained that customers today really do look for less time consuming products. "Our customers have less time to spend on meal preparations nowadays and while we have a good name for our hams and bacon it's the value added lines that sell well," Denis said.

Rod Coles, a former butcher shop owner from Broken Hill, came to work for Denis in 2003 and he brought with him the smallgoods skills that have given the business a reputation for their smallgoods products.

Jamestown is in a picturesque part of the state, surrounded by other historical towns, rich farming country and it has the community focussed atmosphere that can be typical of such rural centres. As Denis said, "There are plenty of community traditions that continue in this area, the family roast on a Sunday; the fact that everyone knows each other – it's a comfortable existence."

"This also extends to the butchery business where we all know each other and are always helping each other out" Denis added.

Today, the drive up to Jamestown is easy and you can be there in a couple of hours and of course many tourists visit the area for the various festivals and events that are held throughout the year. **It is a recommended journey if only to get some of the delicious Jamestown Meat Service smallgoods - mettwurst, bacon or leg ham – it's all good.**



Rod Coles & Denis Ganley – proud of their Smallgoods products

Calendar of Events

Members are reminded of the important dates and events planned for the coming months – August to October 2009

DATE	EVENT
Sat 15th AUG 2009	Member's Big Night Out
Fri 4th to Sat 12th SEPT 2009	Royal Adelaide Show
Mon 5th OCT 2009	Labour Day Public Holiday
Mon 12th OCT 2009	Retail Council meeting

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SA Joins the National IR System

The South Australian Government announced in early June that SA had reached an 'in principle' agreement with the Federal Government to participate in the new industrial relations system for sole traders/partnerships.

The decision for South Australia follows extensive consultation with all of the relevant stakeholders.

A key benefit of the national system is that for the first time, all South Australian private sector employers and workers will have the one set of industrial relations laws to deal with.

The means of administering the new system are still to be finalized.

Please contact the AMIC (SA) office on 8272 2400 if you would like any more information on the proposed IR changes.

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.

Members in the News



Mick Hammond, Goodwood Quality Meats, Darren Klippel, Hawthorn Meat Store and Gary Churchill, Churchill's Butchery have recently shared the limelight.

Welcome to New Members

- Julie Farouk
South Ozzy Meats, Balaklava
- Michael Lamond
Collins Court Butcher, Mt Gambier
- Dee Bentley
DB Quality Meats, Mt Gambier

Quote:

"Snowflakes are one of nature's most fragile things, but just look what they do when they stick together."
- Verna M. Kelly

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