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SA NEWS



South Australia Retail Council Report

By Lynne Zammit

Congratulations to all of the winners in the South Australian Sausage King and Smallgoods competitions which were announced at the Members Big Night Out on Saturday 15th August 2009. It was great to see so many people from our industry enjoying the presentation dinner. There have been some reports filtering my way that suggests that more than a few people partied the night away after the function.

The Members Big Night Out is certainly an important annual event for our industry, not just for the various presentations, but for the opportunity for everyone to get together to enjoy the networking and time away from our businesses. The SA Retail Council would really like to see more people attending the dinner and of course entering the competitions.

2010 will be our tenth Members Big Night Out so perhaps many more members will come along to celebrate, especially as it is a tenth anniversary milestone. It's too early for some of the planning for next year but we have at least set a date – **Saturday 21st August 2010** – you might want to make a note of the date at this stage.

Competitions – the process for the Sausage King and Smallgoods competitions continues to evolve and the competition sub-committee will hold a planning meeting in the coming months to consider a number of aspects that need refining. In 2010 we do plan to have the grand final of both competitions at the Central Market to give us a greater opportunity for general public input and broader publicity.

The sub-committee will look at the judging process including the notion that one of the judges represents consumers. Probably a good idea given that consumers are the ultimate judges of our products. Members are welcome to offer any constructive suggestion on the way the competitions are managed. Please contact Paul Sandercock at AMIC (SA) on 8272 2400 to put your ideas forward.

August Council Meeting – Lorraine Burford for Australian Pork Ltd (APL) provided an update on APL activities at the August meeting of the SA Retail Council. Two points of interest from Lorraine were; (i) the APL licensing agreement for smallgoods companies who use Australian pork in their products and (ii) the APL Butchers Expo which is being held on Tuesday 20th October 2009 at TAFE SA Regency Campus. AMIC will also have a stall at the Expo.

SA Icon Promotion - a feature of the Members Big Night Out was the launch of *Fritz* as a South Australian Icon food product. The promotion of the SA Icon will be conducted in participating stores in late October / early November. You will see details of this promotion in a separate article in the newsletter, but I encourage everyone who intends to participate to fully support this important promotion and good news story for our industry.

With winter now somewhat of a distant memory our focus from here will be on preparations for the Christmas season and through to what we all hope will be a busy summer period. Winter in Adelaide was much kinder than in previous years with good rainfalls spread across the months and reservoirs now at better capacities than they have been for many years; that should mean a good sign of things to come.

2009 Members Big Night Out

By Paul Sandercock

224 people attended the 9th annual Members Big Night Out on Saturday 15th August 2009 at the Holiday Inn in Hindley Street Adelaide. The night got off to an early start with eager contestants in what looked like an audition for *So You Think You Can Dance*. I'm not sure what the real judges would have thought, but for our night it added to the colour of the event and set the mood for the dance floor to be fully occupied most of the night.

The handing out of prizes was for more serious things like the Sausage King Competition trophies and the bronze, silver and gold medals in the Smallgoods Competition. Congratulations go to not only the winners but to all of those members who submitted entries in the competitions. Although the number of entries was slightly less than last year, the quality and variety of products entered certainly excelled those from previous years. This was echoed by all of the judges across the regional and metropolitan heats.



Innovative Products winners. L to R – Scott Johns (The Gully Meat Service), Franz Knoll (Barossa Fine Foods), Lynne Zammit (SA Retail Chairperson), Cherie Organ (Walkerville Meat Store), Jose Coutinho (San Jose Smallgoods), Rick Ewins (Gawler River Cattle Co.)

CONTINUED PAGE 2

Thank you to our 2009 SA Sausage King Sponsors



2009 Members Big Night Out

Continued from Page 1

An important aspect of our function is the quality of the food provided, especially the meat component of the menu. Important because there were so many 'meat experts' in the room. It was pleasing to know that the lamb, beef and pork served were at very high standards. There were plenty of compliments and no complaints on that aspect of the night.

The launch of Fritz as a South Australian food

icon was an important feature of the night and with an in-store promotion planned for later in October there is a further opportunity to publish and reinforce the importance of Fritz as a popular product in Independent Local Butcher stores across the State.

Jo Butterworth, Manager of Feast Fine Foods at Norwood, lead the Youth Development Program group with an impassioned speech

during the early part of the night. Congratulations Jo and a well delivered oration. Thanks also to Brad Penrose, Alex Knoll and Cherie Organ for your support to Jo.

AMIC is pleased with the success of the event this year and we will be encouraging more members to enter the competitions and participate in the Members Big Night Out in 2010.

2009 SOUTH AUSTRALIAN SAUSAGE KING COMPETITION – STATE WINNERS

TRADITIONAL AUSTRALIAN	Winner 2nd Place 3rd Place	Hygienic Meats McPhees Meats & Fine Foods Cimarosti Bros.	POULTRY	Winner 2nd Place 3rd Place	Feast Fine Foods Mount Pleasant Butcher Barossa Fine Foods
AUSTRALIAN LAMB/OPEN CLASS	Winner 2nd Place 3rd Place	Muller's Meat Store Oak Meat Service Balhannah Junction Meats	CONTINENTAL	Winner 2nd Place 3rd Place	Feast Fine Foods Baa Moo Oink Feast Fine Foods
TRADITIONAL AUSTRALIAN PORK	Winner 2nd Place 3rd Place	Skara Smallgoods Balhannah Junction Meats Barossa Fine Foods	GOURMET/OPEN CLASS	Winner 2nd Place 3rd Place	Barossa Fine Foods Barossa Fine Foods The Gully Meat Service

2009 SMALLGOODS COMPETITION – STATE WINNERS

SMOKED BONELESS LEG HAM	Gold	Barossa Fine Foods (2) Hahndorf Gourmet @ The Bay Waikerie Meat & Poultry	READY-TO-EAT PRODUCTS	Gold	Barossa Fine Foods Margaret Street Meat Wholesalers
	Silver	McLaren Country Meats Feast Fine Foods (2) Lyndoch Valley Fine Foods		Silver	Tender Cuts Barossa Fine Foods (2) The Gully Meat Service
	Bronze	Churchills Butchery Balhannah Junction Meats Mount Pleasant Butcher Cimarosti Bros.		BUNG FRITZ	Silver
METTWURST	Gold	Barossa Fine Foods (3) Hahndorf Gourmet @ The Bay	DRY CURED PRODUCTS	Bronze	Cimarosti Bros. Mount Pleasant Butcher Hampstead Quality Meat Lyndoch Valley Fine Foods Hahndorf Gourmet @ The Bay
	Silver	Riverland Smallgoods (3) Mount Pleasant Butcher (2) Cimarosti Bros. Lyndoch Valley Fine Foods		Gold	San Jose Smallgoods Skara Smallgoods
	Bronze	Gawler River Cattle Co.		Silver	DJ & CA Meek Butchers Skara Smallgoods (2) Feast Fine Foods Barossa Fine Foods
SALAMI	Gold	Skara Smallgoods Barossa Fine Foods (3)	INNOVATIVE PRODUCTS	Gold	Tender Cuts Walkerville Meat Store Barossa Fine Foods The Gully Meat Service San Jose Smallgoods
	Silver	Riverland Smallgoods (3) Gawler River Cattle Co.		Silver	Walkerville Meat Store Barossa Fine Foods The Gully Meat Service
	Bronze	Skara Smallgoods Hahndorf Gourmet @ The Bay		Bronze	Gawler River Cattle Co.
BACON	Gold	Skara Smallgoods Barossa Fine Foods Cimarosti Bros.	COOKED SAUSAGE IN A CASING	Gold	Barossa Fine Foods (2)
	Silver	McLaren Country Meats Churchills Butchery Balhannah Junction Meats Feast Fine Foods Lyndoch Valley Fine Foods Blackwood Butchers Hahndorf Gourmet @ The Bay		Silver	Tender Cuts Barossa Fine Foods (2) Cimarosti Bros.
				Bronze	Mount Pleasant Butcher
Bronze	Mount Pleasant Butcher	DELI MEAT	Silver	Barossa Fine Foods (2)	
				Bronze	Hahndorf Gourmet @ The Bay

Traditional Australian



L to R - Steve Cimarosti, Bill Lindsay (MLA), Jason Mathie (McPhees Meats & Fine Foods)

Australian Lamb/Open Class



L to R – Aaron Reddy (Balhannah Junction Meats), Bill Lindsay (MLA), Bronte Illsley (Oak Meat Service). Absent Daryl Muller (Muller’s Meat Store)

Traditional Australian Pork



L to R – Dieter Knoll (Barossa Fine Foods), Anthony Skara (Skara Smallgoods), Kym Shaddick (Balhannah Junction Meats)

Poultry



L to R – Dieter Knoll (Barossa Fine Foods), Jo Butterworth (Feast Fine Foods), Lynne Zammit (SA Retail Chairperson), Andrew Henderson & Michael Chadwick (Mount Pleasant Butchers)

Continental



L to R – Jo Butterworth (Feast Fine Foods), Warren McLean (MBL), Duane Marshman (Baa Moo Oink)

Gourmet/Open Class



L to R – Dieter Knoll (Barossa Fine Foods), Matt Jackson (The Gully Meat Service), Stephanie Frederico (Barossa Fine Foods), Al Halls (Foodmont, representing Corona Manufacturing)

Deli Meat



L to R – Franz Knoll (Barossa Fine Foods), Lynne Zammit (SA Retail Chairperson), Don Osborne (Hahndorf Gourmet @ The Bay)

Dry Cured Products



L to R – Franz Knoll (Barossa Fine Foods), Matt Harvey (Feast Fine Foods), John Phillips (MBL), Anthony Skara (Skara Smallgoods), Jose Coutinho (San Jose Smallgoods)

Ready To Eat Products



L to R – Fiona & Damian Holmes (The Gully Meat Service), Stephanie Frederico (Barossa Fine Foods), Lynne Zammit (SA Retail Chairperson)

Bung Fritz



L to R – Dieter Knoll (Barossa Fine Foods), Shane Powell (Inpak Foods), Ashley Clark (Mount Pleasant Butcher), Don Osborne (Hahndorf Gourmet @ The Bay), Rob Warman (Hampstead Quality Meat), Anthony Skara (Skara Smallgoods), Phil Handke (Lyndoch Valley Fine Foods), Steve Cimarosti (Cimarosti Bros.)

2009 Sausage King & Smallgoods Competition - Metro Region

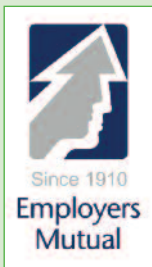
Sausage King Competition Results

TRADITIONAL AUSTRALIAN			POULTRY		
Winner	Cimarosti Bros.	Beef	Winner	Feast Fine Foods	Chicken & Apple
2nd	Barossa Fine Foods	Country Sausage	2nd	Mount Pleasant Butcher	Sweet Chilli & Corn Chicken Sausage
3rd	Feast Fine Foods	BBQ Beef Sausage	3rd	Barossa Fine Foods	Turkey with fresh herbs
AUSTRALIAN LAMB / OPEN CLASS			CONTINENTAL		
Winner	Oak Meat Service	Saltbush Lamb	Winner	Feast Fine Foods	Beef Bratwurst
2nd	Balhannah Junction Meats	Lamb	2nd	Baa Moo Oink	Pork & Beef Sausage
3rd	Feast Fine Foods	Lamb Merguez	3rd	Feast Fine Foods	Chorizos
3rd	The Gully Meat Service	Spear Creek Lamb			
TRADITIONAL AUSTRALIAN PORK			GOURMET / OPEN CLASS		
Winner	Skara Smallgoods	Breakfast Sausage	Winner	Barossa Fine Foods	Waggo Sausage
2nd	Balhannah Junction Meats	Thin pork sausage	2nd	Barossa Fine Foods	Mississippi Cheese Sausage
3rd	Barossa Fine Foods	Cumberland Sausage	3rd	The Gully Meat Service	Pork & Cheese

Smallgoods Competition Results

SMOKED BONELESS LEG HAM			READY-TO-EAT PRODUCTS		
Gold	Barossa Fine Foods	Heritage Ham	Gold	Barossa Fine Foods	Duck Walnut Pate
	Barossa Fine Foods	Double Smoked Ham	Silver	Barossa Fine Foods	Oma's Goulasch
	Hahndorf Gourmet @ The Bay	Wood Smoked Leg Ham		Barossa Fine Foods	Duck with Morello Cherry
Silver	McLaren Country Meats	Prime Australian Pork Leg		The Gully Meat Service	Gluten Free Lamb Curry
	Feast Fine Foods	Red Gum Smoked Ham			
	Lyndoch Valley Fine Foods	Traditional Wood Smoked Leg Ham	BUNG FRITZ		
Bronze	Churchills Butchery	Champagne Ham	Silver	Skara Smallgoods	Bung Fritz
	Balhannah Junction Meats	Double Wood Smoked Leg Ham		Barossa Fine Foods	Bung Fritz
	Mount Pleasant Butcher	Free Range Pork	Bronze	Cimarosti Bros.	Pork & Veal
	Cimarosti Bros.	Australian Pork		Mount Pleasant Butcher	Bung Fritz wood smoked
				Hampstead Quality Meat	Traditional Bung Fritz
				Lyndoch Valley Fine Foods	Aussie style Bung Fritz
				Hahndorf Gourmet @ The Bay	Gluten Free Bung Fritz
METTWURST			DRY CURED PRODUCTS		
Gold	Barossa Fine Foods	Barossa Garlic Mettwurst	Gold	San Jose Smallgoods	Prosciutto
	Barossa Fine Foods	Schulz Garlic Mettwurst		Skara Smallgoods	Sugar Cured Middle Bacon
	Barossa Fine Foods	Brandy Mettwurst	Silver	Skara Smallgoods	Mediterranean Prosciutto
	Hahndorf Gourmet @ The Bay	Garlic Mettwurst		Skara Smallgoods	Sugar Cured Belly Bacon
Silver	Mount Pleasant Butcher	Garlic Mettwurst		Feast Fine Foods	Dry Cured Beef
	Mount Pleasant Butcher	Port Wine Mettwurst		Barossa Fine Foods	Pancetta Smoked
	Cimarosti Bros.	Pork & Beef	INNOVATIVE PRODUCTS		
	Lyndoch Valley Fine Foods	Wood Smoked Trad German Mettwurst	Gold	Walkerville Meat Store	Skinless Breast Roast
Bronze	Gawler River Cattle Co.	Traditional Pork & Beef		Barossa Fine Foods	French Walnut Salami
SALAMI				The Gully Meat Service	Cattleman's Dream
Gold	Skara Smallgoods	Baltic Salami	Silver	Walkerville Meat Store	Stroganoff Swags
	Barossa Fine Foods	Hungarian Traditional		Barossa Fine Foods	Glazed Spiral Sliced Ham
	Barossa Fine Foods	French Salami		The Gully Meat Service	Beef & Red Wine Pies
	Barossa Fine Foods	Spanish Salami		San Jose Smallgoods	Turkey Casalinga Salami
Silver	Gawler River Cattle Co.	Danish Pork & Beef	Bronze	Gawler River Cattle Co.	Smoked Liverwurst Pork & Ginger
Bronze	Skara Smallgoods	Csabai Salami	COOKED SAUSAGE IN A CASING		
	Hahndorf Gourmet @ The Bay	German Salami	Gold	Barossa Fine Foods	Smoked & Cooked Chorizo
BACON				Barossa Fine Foods	Kangaroo Pepperoni
Gold	Skara Smallgoods	Red Gum Smoked & Roasted Bacon	Silver	Barossa Fine Foods	Vienna Sausage
	Barossa Fine Foods	Smokehouse Bacon		Barossa Fine Foods	Smoked Kabana
	Cimarosti Bros.	Australian Pork		Cimarosti Bros.	Pork & Beef Kabana
Silver	McLaren Country Meats	Prime Australian Pork	Bronze	Mount Pleasant Butcher	Cheese & Onion Kabana
	Churchills Butchery	Double Smoked Home Made Bacon	DELI MEAT		
	Balhannah Junction Meats	Red Gum Middle Cut Bacon	Silver	Barossa Fine Foods	Gypsy Tyroler
	Feast Fine Foods	Red Gum Smoked Bacon		Barossa Fine Foods	Tonguewurst
	Lyndoch Valley Fine Foods	Wood Smoked	Bronze	Hahndorf Gourmet @ The Bay	German Meat Loaf
	Blackwood Butchers	Double Smoked Beechwood Short Back Bacon			
	Hahndorf Gourmet @ The Bay	Wood Smoked Bacon			
Bronze	Mount Pleasant Butcher	Free Range Pork			

AMIC/Employers Mutual Ltd OHS&W Program



Following the success of the OHS&W Risk Management program that AMIC conducted last year, Employers Mutual Ltd (EML) has provided a further opportunity for program funding for this year. AMIC received notification in August that our proposal for an Injury Management Program was successful.

The Injury Management Program will be conducted in the South East region only (a condition of the funding guidelines) and we will use the Injury Management Information Booklet produced by AMIC (NSW) as the basis for the workshops and the individual business assessments.

EML has a committed objective to assist employers and employees in raising the awareness of good OHS&W work practices and return to work procedures and they have acknowledged that working with employer associations, such as AMIC, is a cost effective and efficient way of achieving their objective.

The program will include three workshops in Bordertown and Mt Gambier with individual visits to businesses to fully implement the Injury Management procedures. Details will be sent to all members in the South East across all industry sectors - processing, smallgoods and retail.

If you would like more details on the program please contact Paul Sandercock on 8272 2400.

Executive Director's Report

By Paul Sandercock

Meat Hygiene Chairman's Visit – I was able to join members of the Meat Hygiene Unit (MHU), Geoff Raven and Peter Dean together with the Meat Food Safety Advisory Committee Chairman, Gerald Martin for a visit to various premises around the South East in mid August. The visits are a regular part of the role of the MHU and a request from Gerald Martin to provide an opportunity for one-to-one discussions on issues relating to meat safety with various business owners.

There was a group meeting and dinner at Chardonnay Lodge in Penola with visits to Sir Loin Butchers and Tender Cuts in Naracoorte, Dalriada Meat processing plant in Keith, Pooginagoric Turkeys and Richards processing plant in Bordertown the following day.

Master Butcher Sub-Committee – there have been two meetings of the Master Butcher sub-committee during July and August. The sub-committee is working on the content of a Master Butcher program that will ultimately be decided by the National Retail

Council and they have certainly worked hard to get the right structure in place.

All being well we should have something for the industry to seriously consider next year.

Youth Development Program - the one workshop that we conducted for the Youth Development Group in early August was on public speaking and just in time for the presentation at the Members Big Night Out. I have decided to re-run this session because not all members of the group were able to attend and also due to additional interest from others outside of the group.

It is a timely reminder to all members that we are looking for more young people to join the group.

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



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Members in the News

Congratulations to John Beaumont and his staff at Elder Meat Store, Glengowrie on a well earned finalist's accolade in the Local Business Awards.



JB and the boys would like to thank their customers for voting the Elder Meat Store into the finals of the Local Business Awards (butcher, poultry and seafood category). It is our pleasure to give continued personal service and provide quality products to everyone who walks through the door.

Keep those votes coming...Thanks

Elder Meat Store
31c Elder Tce, Glengowrie
Ph 8295 4784

Trevor Harvey, Noel Fiebiger & John Beaumont

Fritz - an SA Icon

By Paul Sandercock



One of the objectives of the concept of launching and naming Fritz as a South Australian food Icon at the Members Big Night Out was to include Fritz on the *South Australian Heritage Icons List* to share a place with icons such as Farmers Union Ice Coffee, Haigh's

Chocolates, Coopers Brewery and many others. Unfortunately the list has not been updated since 2006 so we decided to go it alone with our announcement.

To further promote the concept we will be inviting members to participate in a store promotion during Oct – Nov 2009. The 'in store' promotion will ask customers to complete an entry form in 25 words or less with the question, 'What is My Favourite Fritz Memory?'

Details will be sent to members soon and we ask that you get behind this excellent promotion. There will be a number of prizes

Welcome to Our New Members

- Collins Parade Meat, Nigel Van Dyk, Hakham
- Jones Meat Mart, Patrick Carmody, Katherine
- Margaret Street Meat Wholesalers, C M & W R Melhuish & M J Pettman, Mount Gambier

Quote:

Too bad the only people who know how to run the country are busy driving cabs and cutting hair.

George Burns

Calendar of Events

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

DATE	EVENT
Mon 5th OCT 2009	Labour Day Public Holiday
Mon 12th OCT 2009	SA Retail Council Meeting
Thurs 15th OCT 2009	Industrial Relations Seminar
Tues 20th OCT 2009	APL Butchers EXPO at Regency TAFE
Wed 21st OCT 2009	Meat Food Safety Advisory Committee
Mon 23rd NOV 2009	SA Retail Council Meeting

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