

February 2009

TASSIE NEWS

The 2009 National Sausage King Competition



Tasmania took out second place in the prestigious Gourmet category at the National Sausage King for 2009. Held in Adelaide on Saturday 7 February, Peter Johnston, Johnston Gourmet Meats, brought the only placing to Tasmania.

Tasmania Retail Chairman, Thomas Beuke, said, "Not only was the weather incredibly hot, so was the competition. The sausages presented were of the highest quality and the scores were very close".

Peter Johnston was a strong competitor in the Poultry category and Marcus Vermey, Vermey's Quality Meats, was unfortunate not to be placed in the Traditional Australian category. Thomas Beuke, Classic BFS, was the unplaced representative in the Pork category and Shane Mundy was just beaten to third place in the Continental class.

By Friday night, February 6th, our Sausage Kings and their prized sausages had assembled in Adelaide where they convened at the Salt Bar

& Restaurant at beachside Glenelg for the Meet and Greet function that evening. Old friendships were renewed and new friendships made as the Sausage Kings settled into Adelaide and its many entertainment venues.

Saturday morning was an early start with the traditional "Breakfast with the Butchers", held at the Summit Restaurant on Mount Lofty overlooking Adelaide. It was then back to the Goyder Pavilion at the Royal Adelaide Showground for the Main Event.



Peter Johnston, Johnston's Gourmet Meats, receiving 2nd place for Gourmet/Open Class from Keith Gridley, Corona Mfg

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A special thanks to our sponsors – without your support this event could not take place.



Tasmania Retail Council Report

By Thomas Beuke

Sir Walter Scott, the Scottish historical novelist, is credited with the modern version of the saying "Time and tide waits for no man" and although the original quote dates back to the 17th Century it applies equally today. You just have to consider that the Christmas and New Year trading period have long passed and we are now into the early part of 2009 to know that time is moving rapidly ahead and certainly not waiting for anyone.

I know from my contacts with a number of members that the trading period over Christmas was very good. There have not been many members who said they had any spare time and most reported good-to-better product sales and profitability. That is a significant benefit to the businesses and to the industry in general.

There are a number of important items in the action stage of implementation that the Tasmanian Retail Council is considering. Two of the items that the Council is keen to follow through are the Food Safety Plans and a recruitment program for more members across the State.

Food Safety Plans Members will have received the Food Safety Plan documents in mid December and by now you should have had a chance to look at the content and structure of this important change for our industry. All Retail Butchers in all States operate their businesses to an audited food safety system.

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