

August 2011

MEAT INDUSTRY NEWS

The 2011 Victorian Awards Dinner

This year we will once again be holding the Victorian Retail and General Industry Awards Dinner at the Crown Promenade Hotel. More information will follow in the next newsletter but **please mark your calendars for the evening of Saturday November 5th** to attend this special event.

Electricity Deal

AMIC was approached by **Make It Cheaper** who can help you get good deals on electricity prices – at no fee to you. Brochures were sent out which were to be faxed back to AMIC on 02 9086 2201.

The response has been excellent, but obviously, many members still have not sent forms back asking for a quote.

As mentioned before, they can't help everyone, as some shopping centres control electricity supply and prices for the shops in the centre - and other local supplier conditions may apply.

So, if you have left the brochure under your counter, get it out and fax it to us and see if you can save. Don't forget, you can ask for prices for your home and even your staff can use the service. If you have lost the brochure, just call your local AMIC office for another.



The Sausage King and Smallgoods Competitions



The Regional Competitions kicked off in Gippsland in early July. First time entrants do well in the South East region! Congratulations to Dino the Butcher from Foster and to Emily & Anthony of Mitchell & Co. Traditional Butchers of Wonthaggi for their triumphs in the Pork and Traditional categories respectively.

In the Smallgoods Competition we saw a slight increase in entries this year with Greg Naylor of Lakes Entrance proving to be the dux of the class by winning Ham on Bone and Ham off the Bone.

Our most sincere thanks go to **Martin Grundy of East Gippsland TAFE Bairnsdale Campus** for the use of the facility, supplying discerning judges from the Hospitality area and the promotion of the Independent Local Butcher network for the Gippsland Region, which was covered by East Gippsland Newspapers.

By the time you read this we would have completed another three heats in the Regional Competitions which will be featured in our next newsletter.

Please see page 2 for a complete list of winners



Our host Martin Grundy EG TAFE Operations Manager - Hospitality & Service

The remaining heats are:

Region	Date	Venue
Melbourne B (Metro)	September 1	William Angliss
South West (Warrnambool)	September 15	South West TAFE Warrnambool
North East (Wodonga)	September 29	Wodonga TAFE

Thank you to our National Sausage King Sponsors



2011 Regional Winners - Gippsland/SE Region

Sausage King

	TRADITIONAL AUSTRALIAN	TRADITIONAL AUSTRALIAN PORK	LAMB/ OPEN CLASS	POULTRY	CONTINENTAL	GOURMET/ OPEN CLASS
1st	Emily Mitchell Mitchell & Co Traditional Butchery, Wonthaggi	Dino Prenc Dino The Butcher, Foster Traditional pork	Wayne Claridge Trafalgar Butcher Shop, Trafalgar - Honey, lamb & rosemary	Brad Drew Hillie's Meats, San Remo - Chicken, garlic & cheese	Graeme Finlay Wonthaggi Meat Supply, Wonthaggi Italian	Brad Drew Hillie's Meats, San Remo Hot chilli & olives
2nd	Mark Chapman Inverloch Quality Meats, Inverloch	Gary & Emma Bowden - Bowden's Butchers, Bairnsdale Traditional pork	John Davies Prom Meats, Foster Lamb & mint	Wayne Claridge Trafalgar Butcher Shop, Trafalgar Sweet Malay satay	John Pendergast Omeo High Country Meats, Omeo Texas chilli	Wayne Claridge Trafalgar Butcher Shop, Trafalgar Spanish chorizo
3rd	Wayne Claridge Trafalgar Butcher Shop, Trafalgar	Nick Moore Moore's Family Butcher, Yarram Pork, fennel & chilli	Brad Drew Hillie's Meats, San Remo Lamb, fetta & olives	Craig Young - Craig Young Butchery, Mirboo North - Chicken, chive & cheese	Peter Donovan Donovan's Quality Meats, Sale Bratwurst	David Shaw - Shaw's Quality Meats, Stratford Chicken, pumpkin, parmesan & pine nut

Smallgoods

	HAM ON THE BONE	HAM OFF THE BONE	BACON	STRASBOURG	KABANA
1st	Greg Naylor Naylor's Butchers, Lakes Entrance - Smoked Ham On the Bone	Greg Naylor Naylor's Butchers, Lakes Entrance - Smoked Ham Off the Bone	David Shaw Shaw's Quality Meats Stratford - Long Cut	Neville & Debbie Vaux Rosedale Butchers Rosedale - Plain	Wayne Claridge Trafalgar Butcher Shop Trafalgar Chicken, chilli & cheese
2nd	Grant Mitchell Lindenow Quality Meats Lindenow - Smoked Ham On the Bone	Wayne Claridge Trafalgar Butcher Shop Trafalgar - Traditional	Wayne Claridge Trafalgar Butcher Shop Trafalgar - Traditional Long Rash Bacon	Wayne Claridge Trafalgar Butcher Shop Trafalgar - Plain	Greg Naylor Naylor's Butchers Lakes Entrance - Plain
3rd	Wayne Claridge Trafalgar Butcher Shop Trafalgar - Smoked Ham On the Bone	Neville & Debbie Vaux Rosedale Butchers Rosedale - Smoked	Neville & Debbie Vaux Rosedale Butchers Rosedale - Short Cut		Wayne Claridge Trafalgar Butcher Shop Trafalgar - Chicken & cheese



Your waiter Mark Seymour



A kabana entry



One of our judges, Mark Shelton,
Commercial Manager EG TAFE



Thick and thin



Judge Carole Anne Hock, Trainer -
Hospitality & Service

A Word from the Auditor

By John Buchanan

SGS, the appointed auditor for almost all Victorian AMIC ILB members, highlights the issue of re-using boxes and advises on members' obligations when shops change hands.

Under the various standards you can only re-use a box/container if it can be cleaned and sanitised, which cannot be achieved with a cardboard box. Thus you cannot receive a cardboard box of whole chickens for example, portion them up and then re-pack them back into the same cardboard box to sell. They must go into a new unused box. This is the same for red meat.

Be aware the re-use of cartons is not allowed by the standards and if detected by your auditor then they will raise a Corrective Action.

However, if you receive a box of whole strip loins for example and then on-sell that whole box without modifying the contents, then you do not need to change boxes.

When you are selling or buying a shop you have certain responsibilities.

When buying a shop you need to have your membership for the new site in place with AMIC prior to the change of ownership. You will need to submit your paperwork to PrimeSafe 10 days prior to the changeover to allow time for an inspection.

When you are selling, keep in mind that PrimeSafe will do an inspection to ensure that the site meets the construction and hygiene requirements for the change of ownership. If it does not meet the standards, PrimeSafe will not approve the change of ownership until the issues are addressed satisfactorily.

If you have any further queries about these issues please contact your auditor or AMIC representative.

Welcome to New Members

- Rick Hahn, Liberty Meat Exports, Preston
- John Di Salvo, Not Just Poultry, Pakenham
- Lin Wang, Oliver Poultry, Narre Warren
- Nigel Fenton, Rutherglen Butchery, Rutherglen
- James Hadfield, Pages Butchers, Mildura
- Emily Mitchell, Mitchell & Co Traditional Butchery, Wonthaggi
- Shannon McGrath, Burra Meats, Korumburra
- Brett Morrison, Morrison's Meat Shop, Orbost
- Wayne Clark, Melton South Family Butchers, Melton South

Member Services Manager Report

By Mark Seymour

AMIC has been able to deliver significant saving in electricity costs to Victorian members. If you have not taken advantage of this opportunity provided through *Make It Cheaper* contact Mark or Peter at AMIC's Melbourne office. You will need copies of your last two electricity bills so that the comparison can be made.

Crown Promenade Melbourne has been chosen by your Retail Council to host the 2011 Sausage King Awards Dinner. The decision was made easier following the success of the Dinner at the same venue in 2010. Your Council is planning to have an even grander evening this year.

A big thank you to East Gippsland TAFE and Bendigo Regional TAFE in Echuca and Bendigo for once again opening their doors to the Sausage King and Smallgoods Competitions. These venues provide their staff, their facilities and their assistance to AMIC to support the Independent Local Butcher network. The Competitions are in full swing and some regional winners have already reported an increase in sales from their winning entries. Regional newspapers have been covering the event and it is great to see some meat stories appearing in the papers.

Some members have returned to cooking ready to eat products which requires a change to the Food Safety Plan and the Audit cycle. AMIC is assisting these members in the implementation of changes to their Food Safety Plan and compliance with the Listeria Management Plan where required. If you are considering vacuum packing of ready to eat meats, please call AMIC so we can assist you to meet the testing and guideline requirements.

**Mark Seymour 0430 048 680
Peter Spence 0433 914 838**

Need help with your Quality Assurance procedures?

Independent experienced fully qualified food safety auditor and pre-audit specialist available for consultation & assistance in any area of QA & food safety.

For a quote on services and further info, call Emma Hunter 0416 100 829.

Member Profile - Matt & Coral Craig - Belmore Butchery



Coral & Matthew Craig

Husband and wife team Matt and Coral took over Belmore Butchery in Yarrowonga in December 2009. Matt had been working at the shop as a butcher for Mick Dove and when the business came on the market Matt and Coral made the decision to invest their future running their own shop.

From day one Coral made it a priority to be aware of and fully understand the regulations and requirements of paperwork processes. She left her job at the local Safeway to take an active part in the running of the business. Coral has added a string to the bow of the store by producing her own lasagna and various other products to support the high quality hams and smallgoods that Matt makes.

There was no need to renovate or change anything in the shop after the purchase and as Matt had already been a familiar face in the store, the loyal clientele continue to shop at Belmore Butchery. Matt and Coral retained the services of qualified butcher Paul Lochiel, a past AMIC Apprentice Award winner.

Matt began his career in Yarrowonga in 2001, completing his apprenticeship at another local shop before moving on to Belmore Butchery. The shop sells a wide range of value added items such as rissoles, Kievs, curries, wellingtons, mignons, burgers and kebabs just to name a few.



The town of Yarrowonga is a popular holiday destination and at the peak of the tourist season the population grows to a healthy 15,000, which is a huge increase from the usual 6,000 residents. Matt and Coral meet the demand for quality meat products with a great range of shop made smallgoods and meal ideas.

Matt and Coral entered the Sausage King Competition for the first time as owners in 2010 and won the Traditional category for NE Victoria. They followed this with second placings in Strasburg, Ham on Bone, Ham off Bone and the Bacon category in the Smallgoods Competition. Matt and Coral assure me they will be going hard at the competition again this year.

Belmore Butchery sponsors its local netball club, schools and is also affiliated with the cancer charity and help group *Friends in Common*. In fact, Belmore stages a sausage eating competition every Australia day weekend with proceeds going to the charity.



Awards

Away from the shop Matt enjoys fishing, camping, hunting and a few beers with friends. For anyone entering the industry, Matt's advice is simple but straight forward and that is: *Do the best you can do.*

Does AMIST Super have your correct contact details?

AMIST SUPER 
AUSTRALIAN MEAT INDUSTRY SUPERANNUATION TRUST

When people move house it is easy to forget to update your Superannuation Fund with your new address. Superannuation is **Your Money** and you should keep your contact details up to date.

Have you also given AMIST Super your email or mobile telephone number?

Twice per year AMIST Super will send you a statement which outlines all the transactions that have occurred on your account.

With a simple phone call to our AMIST Super Hotline or with an email, we will immediately update your contact details.

Please contact AMIST Super if you need to update your details

Toll free Hotline: 1800 808 614

Email: Service@amist.com.au

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