

December 2008

# MEAT INDUSTRY NEWS

## VICTORIA RETAIL CHAIRMAN REPORT

by Brendon Watts - Retail Chairman



I would like to take this opportunity to thank MLA, Corona, Bunzl, Lesnies, Devro William Angliss, SW TAFE and DTS Laboratories for their support of the AMIC Industry

Awards Dinner & Sausage King Competition. Without this support events such as these would be difficult to continue. It is truly worth remembering that these businesses support us and we should, where possible, extend the same courtesy.

The role of your council is to address the issues that we as independent local butchers encounter on a day-to-day basis. These matters cover a broad spectrum from OH&S through to auditing and regulator related items. An agenda is set for the meetings, the topics are discussed and recommendations and submissions are made to the appropriate authorities or companies through AMIC. Councillors are always willing to talk with and hear from members who have concerns that require clarification and we welcome input from our members.

This has been a big year for the meat industry, particularly with the introduction of the Listeria guidelines taking effect as of June 30. I applaud AMIC's decision to address as many members as possible throughout Victoria on the better understanding of the new requirements by supplying MLA folders and DVDs at the training sessions. I would also like to thank our training partners William Angliss TAFE and SW TAFE for putting the information evenings together. I was somewhat dismayed by reports of some hostility levelled towards AMIC in this area and as The Victorian Retail Council Chairman I can only reinforce that these guidelines are set by the Australian Meat Standards Committee and not a state based initiative.

Through conversations with SGS, Primesafe and AMIC Victorian staff, I congratulate those who have adhered and adapted to the guidelines. The general consensus is that most members need to be congratulated for their diligence and positive attitude towards accepting the changes that the guidelines bring.

On behalf of the Victorian Retail Council I wish to extend the council's gratitude to Mark Seymour & Peter Spence for their work ethics and commitment during some trying times over the past year.

In closing, I am pleased to observe that Victorian Membership of AMIC is at a record high level. I wish all members a happy, prosperous and most importantly, safe Christmas and New Year.

## THE 2008 INDUSTRY AWARDS DINNER



Kerry Melrose, Mike Beaumont and Angela Pippos

Well, for those of you who where there **WHAT A NIGHT!** For those of you who missed out on the evening - you should have been there.

Our Victorian Chairman Mr. Brendon Watts selected a prime venue at Crown and our major problem was fitting everyone in. So take this as a warning for next year and reserve your spot early! We are expecting a big turnout in 2009 and negotiations with Crown have already begun.

The evening was hosted by Angela Pippos, TV journalist and breakfast radio DJ on 927 AM.

This year showed a great representation from regional butchers and it was fantastic to see members from Mildura, Yarrowonga, Avoca, Rochester and a strong contingent from Ballarat - basically all across Victoria.

The tribute paid to a very shocked Mike Beaumont of Ballarat Meat Company from AMIC National Chairman Kerry Melrose was a high point of the night and judging by the applause, Mike's work for the industry hasn't gone unnoticed.

The band *Cop This* provided a great compilation of music as was testament by the constant appearance of Peter "Twinkle Toes" Bouchier on the dance floor. The Three Minute Angels also seemed to be a very popular inclusion in the entertainment line-up.

The presence of family members and staff of Rocky



John Berry of Bunzl

Di Salvatore was appreciated and honoured by all members, guests and sponsors of the evening. The presentation of the Rocky Di Salvatore Encouragement and Achievement Award was an emotional moment for both the family and the recipient Paul Loechel of Belmore Butchery Yarrowonga and proprietors, Michael Dove and Lynda Byrd.

Some first time winners as well as some popular old favourites were award recipients. The reaction from Brad & Tracy of Red Hill Gourmet Meats had to be seen to be believed.



Keith Gridley of Corona with an elated Brad O'Malley receiving his 1st place award for Gourmet/Open Class

Alf Di Censo again proved that years of experience counts, winning the Continental category but due to a scheduled surgery Alf couldn't be there. However Councillor Frank Russo was on the phone to Alf in an instant with the good news.

All in all it was a great night, with many attendees still talking about it. What a perfect way to chat and compare notes with your colleagues in the industry and reward your staff with a night out to show your appreciation. To our sponsors Corona, MLA, Bunzl, Devro, Lesnies William Angliss, South West TAFE and DTS - our most sincere thanks for making the evening a success, without your support it just couldn't happen. To our members there is only one way to thank these companies and that is through your continued support.



Paddy Maginn had the luck of the Irish taking out 2nd place for Pork

## THANK YOU TO OUR STATE SPONSORS SUPPORT FOR 2008



food processor supplies





# THE 2008 VICTORIAN SAUSAGE KING AND SMALLGOODS COMPETITIONS



In this issue we give you the remaining winners in the state regions: Melbourne A, South East, North East, South West, North West and Central as well as the hotly contested State Final itself.

The region's TAFEs once again rolled out the welcome mat, offering their quality facilities free of charge. AMIC would truly like to extend our sincere thanks to these institutions and their staff for their hospitality and time.

There was decline in the number of smallgoods entries compared with recent years but nevertheless the quality has truly been first rate. Entries in the Gourmet and Traditional categories however, are well and truly on the increase. Although it has been a great year for variety and number of entries in the sausage categories, we will be pushing our members to actively participate in the Smallgoods Competition in '09.

Congratulations to all winners and best of luck for the National where we hope Victoria will be victorious!

## THE 2008 VICTORIAN STATE SAUSAGE KING COMPETITION WINNERS

### TRADITIONAL AUSTRALIAN

	BUTCHER	SHOP	TOWN & REGION
<b>1st</b>	Rod Faulkner	Yarra Glen Quality Meats	Yarra Glen
<b>2nd</b>	Wayne Claridge	Trafalgar Butcher Shop	Trafalgar
<b>3rd</b>	Robert Doyle	Rob's British Butcher	Dandenong

### PORK

	BUTCHER	SHOP	TOWN & REGION
<b>1st</b>	Aaron Hirst	Aspendale Meats	Aspendale
<b>2nd</b>	Paddy Maginn	Paddy's Meats	Kew
<b>3rd</b>	Greg Sait	Willhome Farm Fresh	Swan Hill

### POULTRY

	BUTCHER	SHOP	TOWN & REGION
<b>1st</b>	Craig Henderson	Henderson's Butchery	Ocean Grove
<b>2nd</b>	Alex Mastromanno	King Island Steakworks	Brighton
<b>3rd</b>	Mark Kemp	Top Meats Castlemaine	Castlemaine

### CONTINENTAL

	BUTCHER	SHOP	TOWN & REGION
<b>1st</b>	Alf Di Censo	Di Censo Pty Ltd	Doncaster
<b>2nd</b>	Dave Dargaville	Flora Hill Quality Meats Bendigo	Bendigo/Somerville
<b>3rd</b>	Rose Formichi	Formichi Smallgoods	Wodonga

### GOURMET / OPEN CLASS

	BUTCHER	SHOP	TOWN & REGION
<b>1st</b>	Brad O'Malley	Red Hill Gourmet Butchery	Red Hill
<b>2nd</b>	John Bartlett	Wattle City Meats	Maryborough
<b>3rd</b>	Luke Dixon	The Main Course	Echuca



*The serious business of judging*

# THE 2008 VICTORIAN SAUSAGE KING AND SMALLGOODS COMPETITIONS

## THE 2008 VICTORIAN STATE SMALLGOODS COMPETITION WINNERS

### HAM ON THE BONE

	BUTCHER	SHOP	TOWN & REGION	PRODUCT
<b>1st</b>	John Harbour	John Harbour Quality Butcher	Ballarat	Traditional Leg ham
<b>2nd</b>	Peter Bouchier	Peter G Bouchier	Moorabbin	Traditional Leg ham
<b>3rd</b>	Brad Pinch	Lindenow Homestyle Butcher	Lindenow	Traditional

### HAM OFF THE BONE

	BUTCHER	SHOP	TOWN & REGION	PRODUCT
<b>1st</b>	Dave Dargaville	Flora Hill Quality Meats Bendigo	Bendigo/Somerville	Classic Flavoured
<b>2nd</b>	Cliff Dalgliesh	Heritage Meats	Geelong West	Otway Free Range Pork
<b>3rd</b>	Phil Revell	Somerville Village Meats	Somerville	Boneless Virginian Ham

### BACON

	BUTCHER	SHOP	TOWN & REGION	PRODUCT
<b>1st</b>	Steve Hollis	Main Street Quality Butchers and Smokehouse	Healesville	Traditional
<b>2nd</b>	Brian Wiegard	Pyreness Gourmet Meats	Avoca	Traditional Bacon
<b>3rd</b>	Ian Buffon	Buffon's Butchery	Mildura	Traditional



### KABANA

	BUTCHER	SHOP	TOWN & REGION	PRODUCT
<b>1st</b>	Rob Hughes	Midvale Quality Meats	Mount Clear	Mustard Seed
<b>2nd</b>	John Goodall	Goodall's Quality Meats	Hamlyn Heights	Pork
<b>3rd</b>	Justin Tassone	Tassone's Butchery	Mildura	Traditional Smoked

### STRASBOURG

	BUTCHER	SHOP	TOWN & REGION	PRODUCT
<b>1st</b>	Steve Bonney	Prahran Continental Butchers	Prahran	Smoke Straz
<b>2nd</b>	Brad Plant	Planty's Prime Meats	Kangaroo Flat	Chicken Straz
<b>3rd</b>	Mark Kemp	Top Meats Castlemaine	Castlemaine	Smoked Straz

# REGIONAL SAUSAGE KING COMPETITION WINNERS

## MELBOURNE A

### TRADITIONAL AUSTRALIAN SAUSAGE Proudly sponsored by Meat & Livestock Australia

1st	Rod Faulkner – Yarra Glen Quality Meats
2nd	Brendon Watts – Brendon’s Quality Meats
3rd	Brendon Watts – Brendon’s Quality Meats

### 100% PORK SAUSAGE

1st	Paddy Maginn – Paddy’s Meats
2nd	Steve Bonney – Prahran Continental Butchers
3rd	Alfredo Di Censo – Di Censo Pty Ltd

### POULTRY SAUSAGE

1st	Paddy Maginn – Paddy’s Meats
2nd	Steve Hollis – Main Street Quality Butcher
3rd	Frank Russo – Rainbow Meats

### CONTINENTAL SAUSAGE Proudly sponsored by Lesnie’s Pty Ltd

1st	Alfredo Di Censo – Di Censo Pty Ltd
2nd	Frank Russo – Rainbow Meats
3rd	Domenic Saraceno – Doms Quality Meats
3rd	Steve Bonney – Prahran Continental Butchers

### GOURMET/OPEN CLASS SAUSAGE Proudly sponsored by Corona Manufacturing Pty Ltd

1st	Alfredo Di Censo – Di Censo Pty Ltd
2nd	Rod Faulkner – Yarra Glen Quality Meats
3rd	Brendon Watts – Brendon’s Quality Meats

## NORTH EAST

This area encompasses Wodonga, Yarrowonga and Wangaratta and has always had a strong field of entries - this year being no exception. A famous name in the area is the Formichi family and Rob and Rose took out the Pork, Continental and Ham off the Bone categories as well as placing in another two. Michael Dove at Belmore Butchery added another award to his already impressive list with the Traditional category.

### TRADITIONAL AUSTRALIAN SAUSAGE Proudly sponsored by Meat & Livestock Australia

1st	Michael Dove – Belmore Butchery
2nd	Craig Sibraa – Rutherglen Quality Meats
3rd	Andrew Donald – Murdoch Road Butchery

### 100% PORK SAUSAGE

1st	Rose Formichi – Formichi Smallgoods
2nd	Felix Gamze - Felix Plaza Meats
3rd	John O’Connell – Taurus Gourmet Meats

### POULTRY SAUSAGE

1st	Shellie Duksta – Ricadis Alpine Gourmet Meats
2nd	Felix Gamze - Felix Plaza Meats
3rd	Michael Frederick – Morrison St Continental Butchers

### CONTINENTAL SAUSAGE Proudly sponsored by Lesnie’s Pty Ltd

1st	Rose Formichi – Formichi Smallgoods
2nd	John O’Connell – Taurus Gourmet Meats
3rd	Felix Gamze - Felix Plaza Meats

### GOURMET/OPEN CLASS SAUSAGE Proudly sponsored by Corona Manufacturing Pty Ltd

1st	Brad Wootton – Luke’s Magic Meats
2nd	Brad Wootton – Luke’s Magic Meats
3rd	John O’Connell – Taurus Gourmet Meats

## SOUTH WEST

### TRADITIONAL AUSTRALIAN SAUSAGE Proudly sponsored by Meat & Livestock Australia

1st	Craig Henderson – Henderson Butcher Shop
2nd	Bill Gee – Norfolk Butcher
3rd	Cliff Dalgliesh – Heritage Meats
3rd	Laurie Nuzum – Timboon Quality Butchers

### 100% PORK SAUSAGE

1st	Ray Wilton – Wilton’s Lara Centreway Meats
2nd	John Scorgie – Surf Coast Quality Meats
3rd	Craig Henderson – Henderson’s Butcher Shop

### POULTRY SAUSAGE

1st	Craig Henderson – Henderson’s Butcher Shop
2nd	Bill Gee – Norfolk Butcher
2nd	John Scorgie – Surf Coast Quality Meats
3rd	Damien Batties – Tender & Tasty

### CONTINENTAL SAUSAGE Proudly sponsored by Lesnie’s Pty Ltd

1st	Damien Batties – Tender & Tasty
2nd	Cliff Dalgliesh – Heritage Meats
3rd	Ray Wilton – Wilton’s Lara Centreway Meats

### GOURMET/OPEN CLASS SAUSAGE Proudly sponsored by Corona Manufacturing Pty Ltd

1st	Jamie Cotten – Hamilton City Meats
2nd	Michael Murane – Murane’s Country Fresh Meat
3rd	Chris Fitzgerald - Town & Country Meats



# REGIONAL SAUSAGE KING COMPETITION WINNERS

## CENTRAL

### TRADITIONAL AUSTRALIAN SAUSAGE Proudly sponsored by Meat & Livestock Australia

1st	Mark Kemp – Top Meats Castlemaine
2nd	Rob Hughes – Midvale Quality Meats
2nd	Dennis Ash – Strath Hill Fresh Meat & Poultry
3rd	Brad Plant – Planty's Prime Meats

### 100% PORK SAUSAGE

1st	Stephen Clifford – Clifford's Quality Meats
2nd	David Dargaville – Flora Hill Quality Meats
3rd	John Harbour – John Harbour Quality Butcher
3rd	Danny Wanke – Albert Street Butchery

### POULTRY SAUSAGE

1st	Mark Kemp – Top Meats Castlemaine
2nd	Dennis Ash – Strath Hill Fresh Meat & Poultry
3rd	David Dargaville - Flora Hill Quality Meats

### CONTINENTAL SAUSAGE Proudly sponsored by Lesnie's Pty Ltd

1st	David Dargaville – Flora Hill Quality Meats
2nd	Mark Kemp – Top Meats Castlemaine
3rd	Daniel Beaumont – Ballarat Meat Company

### GOURMET/OPEN CLASS SAUSAGE Proudly sponsored by Corona Manufacturing Pty Ltd

1st	John Bartlett – Wattle City Meats
2nd	Ron Thompson – Raywood Butchers
3rd	Stephen Clifford – Clifford's Quality Meats

## NORTH WEST

### TRADITIONAL AUSTRALIAN SAUSAGE Proudly sponsored by Meat & Livestock Australia

1st	Neil Bates - Rochester Meat Supply
2nd	Tim Cottams – Cottam's Family Butchers
2nd	Dallas Barnstable – Gary's Meats

### 100% PORK SAUSAGE

1st	Greg Sait – Willhome Farm Fresh
2nd	Greg Sait – Willhome Farm Fresh
3rd	Dallas Barnstable – Gary's Meats

### POULTRY SAUSAGE

1st	Brett Gebhardt – Langtree Avenue Butchers
2nd	Luke Dixon – The Main Course
3rd	Yvette McCormack – Locky Meats
3rd	Naz Tassone – Wintersun Butchery
3rd	Justin Tassone – Tassone's Butchers

### CONTINENTAL SAUSAGE Proudly sponsored by Lesnie's Pty Ltd

1st	Justin Tassone – Tassone's Butchery
2nd	Greg Sait – Willhome Farm Fresh
3rd	Greg Sait – Willhome Farm Fresh

### GOURMET/OPEN CLASS SAUSAGE Proudly sponsored by Corona Manufacturing Pty Ltd

1st	Luke Dixon – The Main Course
2nd	Luke Dixon – The Main Course
3rd	Dallas Barnstable – Gary's Meats

## SOUTH EAST

Gippsland was an area that saw a decrease in smallgoods competitors but an increase in sausage entries. Fulham Campus once again welcomed the competition with open arms. A bratwurst sausage made by Peter Donovan from Sale was a stand-out winner in the Continental category. Peter divulged he has worked hard on perfecting his recipe, even consulting a European gourmet. Stories like this are common in the industry in the chase to make the perfect sausage. The competitive spirit is definitely alive and well amongst butchers in regional Victoria.

### TRADITIONAL AUSTRALIAN SAUSAGE Proudly sponsored by Meat & Livestock Australia

1st	Wayne Claridge – Trafalgar Butcher Shop
2nd	Mark Chapman – Inverloch Quality Meats
3rd	Nick Moore – Moores Family Butchers

### 100% PORK SAUSAGE

1st	Andrew Parniak - Butchers on George
2nd	John Davies – Foster Butchery
3rd	John Pendergast – Omeo High Country Meats
3rd	Mario DiGrandi – DiGrandi Quality Cut Butchers

### POULTRY SAUSAGE

1st	Wayne Claridge – Trafalgar Butchers
2nd	Craig Young – Craig Young Butchers
2nd	Wayne Claridge - Trafalgar Butchers

### CONTINENTAL SAUSAGE Proudly sponsored by AMIC

1st	Peter Donovan – Donovan's Quality Meats
2nd	Brad Turner - B & K Family Butchers
3rd	Craig Young – Craig Young Butchery
3rd	Brad Turner – B & K Family Butchers

### GOURMET/OPEN CLASS SAUSAGE Proudly sponsored by Corona Manufacturing Pty Ltd

1st	Brad Drew – Hillie's Meats
2nd	Brad Drew – Hillie's Meats
2nd	Craig Young - Craig Young Butchery
3rd	Ben Kurrle – The Meat Safe
3rd	Craig Young - Craig Young Butchery

# REGIONAL SMALLGOODS COMPETITION WINNERS

## MELBOURNE A

Stan Coates of Alchester Village Meats again won the Ham on the Bone category and a first and second in the Kabana section. The shy, quiet and retiring Steve Hollis from Healesville Main Street Quality Butcher and Smokehouse won the Bacon category.

### HAM ON THE BONE

1st	Stan Coates – Alchester Village Meat Supply
2nd	Fergus McMahon – McMahon's Butchers
3rd	Stan Coates – Alchester Village Meat Supply

### HAM OFF THE BONE

1st	Shane McDonnell – Wonga Park Village Meats
2nd	Bill Woolnough – Belgrave Meats
3rd	Aaron Hirst – Aspendale Quality Meats

### BACON

1st	Steve Hollis – Main Street Quality Butcher
2nd	Eddie Kowalski – Eddie The Butcher
3rd	Stan Coates – Alchester Village Meat Supply

### STRASBOURG

1st	Steve Bonney – Prahran Continental Butchers
2nd	Steve Bonney – Prahran Continental Butchers
3rd	Eric Motoska – Banat Butcher

### KABANA

1st	Stan Coates – Alchester Village Meat Supply
2nd	Stan Coates – Alchester Village Meat Supply
3rd	Steve Bonney – Prahran Continental Butchers

## NORTH EAST

### HAM ON THE BONE

1st	John O'Connell – Taurus Gourmet
2nd	Rose Formichi – Formichi Smallgoods
3rd	Dave Darby – Alpine Butchery

### HAM OFF THE BONE

1st	Rose Formichi – Formichi Smallgoods
2nd	John O'Connell – Taurus Gourmet Meats
3rd	Felix Gamze – Felix Plaza Meats

### BACON

1st	Robert Frost – Donohue's Meats
1st	John O'Connell – Taurus Gourmet Meats
2nd	Michael Dove – Belmore Butchery
3rd	Dave Darby – Alpine Butchery

### STRASBOURG

1st	John O'Connell – Taurus Gourmet Meats
2nd	Michael Dove – Belmore Butchery
3rd	Rose Formichi – Formichi Smallgoods

### KABANA

1st	Damien Vodusek – Vodusek Meats
2nd	Robert Frost – Donohues Meats
3rd	Damien Vodusek – Vodusek Meats

## SOUTH WEST

### HAM ON THE BONE

1st	Damien Batties – Tender & Tasty
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### HAM OFF THE BONE

1st	Cliff Dalgliesh – Heritage Meats
2nd	Tony Lewer – Portarlington Country Butchers
3rd	Damien Batties – Tender & Tasty

### BACON

1st	Damien Batties – Tender & Tasty
1st	Cliff Dalgliesh – Heritage Meats

## STRASBOURG

1st	Damien Batties – Tender & Tasty
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## KABANA

1st	John Goodall – Goodall's Quality Meats
2nd	Ross Morgan – Grovedale Quality Meats
3rd	Cliff Dalgliesh – Heritage Meats

## CENTRAL

### HAM ON THE BONE

1st	John Harbour – John Harbour Quality Butcher
2nd	Mark Kemp – Top Meats Castlemaine
3rd	Mark Kemp – Top Meats Castlemaine

### HAM OFF THE BONE

1st	David Dargaville – Flora Hill Quality Meats
2nd	Mark Kemp – Flora Hill Quality Meats
3rd	Rob Hughes – Midvale Quality Meats

### BACON

1st	Brian Wiegard – Pyrenees Gourmet Butchers
2nd	David Dargaville – Flora Hill Quality Meats
3rd	Mark Kemp – Top Meats Castlemaine

## STRASBOURG

1st	Stephen Clifford – Clifford's Quality Meats
1st	Mark Kemp – Top Meats Castlemaine
1st	Brad Plant – Planty's Prime Meats
2nd	Mark Kemp – Top Meats Castlemaine
3rd	John Bartlett – Wattle City Meats

## KABANA

1st	Rob Hughes – Midvale Quality Meats
2nd	Stephen Clifford – Clifford's Quality Meats
3rd	Brad Plant – Planty's Prime Meats
4th	David Dargaville – Flora Hill Quality Meats

## NORTH WEST

### HAM ON THE BONE

1st	Greg Sait – Willhome Farm Fresh
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### HAM OFF THE BONE

1st	Greg Sait – Willhome Farm Fresh
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### BACON

1st	Gary Sugars – Buffon's Butchery
2nd	Justin Tassone – Tassone's Butchers
3rd	Greg Sait – Willhome Farm Fresh

## STRASBOURG

1st	Greg Sait – Willhome Farm Fresh
2nd	Justin Tassone – Tassone's Butchers
3rd	Nathan Grayling – North West Butchers

## KABANA

1st	Justin Tassone – Tassone's Butchers
2nd	Greg Sait – Willhome Farm Fresh
3rd	Nathan Grayling – North West Butchers

## SOUTH EAST

### HAM ON THE BONE

1st	Brad Pinch – Lindenow Homestyle Butchers
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## STRASBOURG

1st	Brad Pinch – Lindenow Homestyle Butchers
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# MEMBER SERVICES MANAGER REPORT

BY MARK SEYMOUR

The year is quickly drawing to an end and a busy year it has been. AMIC is here to serve its members and that service has been in full demand all year.

The implementation of the Listeria Guidelines has been one of the most significant projects to be addressed in recent years. This matter was the subject of intensive consultations with PrimeSafe and the final requirements were a reasonable outcome. The training conducted by AMIC was effective and more than 450 members attended the 10 sessions.

Peter Spence, my trusty offside, and I have conducted follow up visits to members and the one-on-one assistance to those members in the implementation of the Guidelines has been appreciated. The results of testing have demonstrated the effectiveness of our food safety plans.

The promotional activity in 2008 has been a great success with the regional

coverage of the Sausage King being more effective than previous years. Our State Sausage Kings are now off to Adelaide in February and we are confident that Victoria will again be successful.

Peter and I have continued to visit our members and assist them with their business operations. AMIC is here to get you through those difficult matters with payroll and industrial relations or labeling and food safety matters. We help members with leases and insurance matters. In fact, AMIC is here to assist you in all facets of your business. Ring me with your issues and, if I cannot assist you immediately, I will refer to the great staff we have at AMIC and get back to you with an answer.

In 2009 there will be many changes introduced to the Award and Industrial Relations. AMIC will be there to assist you with these changes. This newsletter will continue to carry important information and we ask that you read it and note the

implementation dates. While many changes become effective in January 2010 there are others effective from July 2009. And then there are those "transition arrangements" which we must be careful with.

I'd like to wish all members a safe and prosperous holiday season with best wishes for a successful New Year.

## HOT WATER WINNER!

Congratulations to Chefs Choice Meats of Brunswick on winning the November contest. The prize is a Quantum Solar Hot Water System given away by Brontom Services.

## TWO BUTCHER SHOPS FOR SALE

WESTERN SUBURBS, MELBOURNE

- One store is fully pre-packed so doesn't need butcher on site.
- The other store has both pre-packed and non pre-packed.
- Both stores are turning over approx. \$780,000 per year.
- Both stores have potential to grow.
- P.O.A.

Please call Paul on 0419 312 300



## FOR SALE

SMOKE KING TURBO 1122 OVEN

- Regularly maintained
- Exceptional condition
- Ready to go
- \$13,000.00

Contact David Russell  
03 9819 3833



## FOR SALE

THE SPOTTED COW BUTCHERY - LYTTLETON TERRACE, BENDIGO

- High profile location, in small complex with Coles, Bakers Delight & Liquor Land
- Close to the Bendigo CBD
- 10 year lease, low rent, good passing trade
- All plant and equipment owned
- All financials available - \$115,000.00

Contact Tony on 0429451241



## VALE ROCKY DI SALVATORE

One of our most loved butchers, Rocky Di Salvatore, lost his battle with cancer and passed away in November.

Former Victorian and National Retail Chairman, Mike Beaumont of the Ballarat Meat Company shares his memories of Rocky.

"I am proud to say that Rocky Di Salvatore was my friend and I will miss him greatly.

Rocky was in his mid-40s but still looked so youthful. I reckon a lot of butchers have good skin because they spend a lot of time in refrigerated areas and are not as exposed to the elements. This picture is about three years old but certainly is Rocky as he should and will be remembered.

Rocky gave his time very generously for the Independent Local Butchers of Victoria and Australia. He was a friend to everyone he associated with and always willing to offer assistance, no matter what the issue.

The main thing that I remember about Rocky was that he was a man of his word. If he said he would do it, he would. He was a contributor, and he enjoyed being involved, whether it was cooking at the Sausage King, organizing the Melbourne Show Butcher

Shop, giving his input at the Victorian or National Retail Councils or partying at the Industry Awards Dinner.

Rocky gave much more than he received out of being involved with the Meat and Allied Trades Federation, the National Meat Association and now the Australian Meat Industry Council. I am sure that all the Councilors who knew Rocky would agree.

He will be missed by all in the Industry, and our hearts go out to his wife Vivian and his sons Paul, Matthew, Andrew, Daniel & Nathan. Rocky is also survived by his sister Anna and brothers Tony, Michael & Eugene who are also involved in the meat industry."



## Chemetall

### CHEMETALL YOUR PARTNER IN PATHOGEN CONTROL

**Processing Areas – Chillers – Retail Display Chlor-Foam Cleaner** is a heavy duty foaming chlorinated detergent used to remove fat and protein soils from hard surfaces.

**Sanigard** is a liquid dual-chain cationic sanitiser used for terminal sanitation of previously cleaned surfaces.

**Sanispray** is a ready to use, spray and wipe cleaner sanitiser.

**Dispensing equipment.**

**Processing aids:** Acetic and Citric acid.

**Hook cleaners, Hand cleaners and sanitisers, Laundry and Amenities Cleaners.** For more information please call **Matt Alderman, Technical Sales Representative Chemetall (Australasia) on 0400 003 887**

## WELCOME TO OUR NEW MEMBERS

- Tawonga South Butchery – Gavin Thurkettle, Tawonga South
- Tony's Gourmet Delights – Tony Tartagila, Balwyn North
- Surf Coast Quality Meats – John Scorgie, Torquay
- Meat Inn – John Distefow – Box Hill
- G & K Quality Meats – G & K Garner, Strathfieldsaye
- Brasko's Quality Meats – Don Campbell, Morwell
- Glenn's Country Meats – Mark Scanlon, Woodend
- Elg & Robinson – Phillip Elg, Oakleigh
- Golden Plains Supreme Meats – Damien Marney, Teesdale
- Yarraville Village Old Style Butcher – Paul White, Yarraville
- Sizzlin Sensations – Glen Harris, Kyneton
- Seoul Meats Wholesales Pty Ltd – Jintae Jiong, Reservoir

Delivering quality meat retail training across Victoria and South Australia.

**Your Apprentices. Our Trainers. Your Workplace**  
*it's that simple*

We understand how busy your business can be, we've been butchers ourselves.

This is why we deliver our training in your store; your apprentice does not leave the workplace.

Delivering across Victoria and South Australia, Meat Training Australia prides itself on working with retail butchers, tailoring training programs to suit the needs of their enterprise and their apprentices.

We know how important it is to have professional training available to your apprentices at a time that is convenient for you and your business.

Assistance with food safety plan procedural compliance is also available.

Call one of our qualified retail meat trainers today to find out more.

Wayne Perry - 0419 359 380 or Jock Starkie - 0438 075 776 (VIC)

Steve Friend - 0419 317 195, Rod Holmes - 0408 179 848 or Bob Brill - 0408 537 078 (SA)



## Seasons Greetings

To all Victorian AMIC Members, their families and staff, we wish you a blessed and prosperous Christmas and a safe and Happy New Year!

