



25 September 2017

For release: Immediately

Post Sausage King & Best Butchers Burger Competitions and Smallgoods Competition Media Release

Sausage King and Best Butchers Burger State Final in Tamworth

Tamworth put on a fabulous day for the NSW/ACT State Final of the Annual Sausage King & Best Butchers Burger Competitions on Saturday, 23 September.

Sausages and Burgers were put on display and judged by a panel of expert industry judges to determine who would wear the crowns for NSW.

The day's event was the culmination of 18 Regional heats held throughout NSW that saw Regional winners competing against each other for the coveted title of State Sausage King in their respective category and the Best Butchers Burger Crown. The six categories are: Traditional Australian Beef, Traditional Australian Pork, Poultry, Australian Lamb/Open Class, Continental and Gourmet/Open Class. Burgers had two categories: Best Butchers Beef Burger and Best Butchers Gourmet burger. The newly crowned State Kings will now compete against their counterparts in the National Final in Melbourne in February 2018.

The locals were able to purchase the entries in scrumptious sausage rolls as each category was completed. The queue was thick with people eager to know what ingredients were coming up next, with many patiently waiting for particular varieties such as the spicy and highly flavoured sausages.

The annual Smallgoods Competition was conducted at Granville TAFE on 24 August.

The results of all competitions were announced at the NSW Meat Industry Annual dinner held at West Tamworth Leagues Club on Saturday evening. The AMIC/Neild & Co NSW Apprentice of the Year was also announced. Jackson Henderson of Meyn Street Butchery will compete with the 5 other State Apprentices in the National Competition that will be conducted in conjunction with the National Competitions in Melbourne in February.

For further information please see Note to editors.

Please see sheets attached for the complete results.

— Ends —

Note to Editors

Photos from the Awards Dinner held the same evening are available upon request.

The Sausage King, Best Butchers Burger and Smallgoods Competitions are held annually and are only open to Australian Meat Industry Council (AMIC) members. They are coordinated and run by AMIC to promote Independent Local Butchers and publicise sausages and burgers and smallgoods as tasty and healthy meat products to consumers, increasing their knowledge of varieties, taste, composition, and recipe ideas.

The competition brings butchers from different regions together allowing them to show off and share knowledge about what they do best.

The competition starts off at a regional level across Australia, before moving to the six State finals, then culminating in a National Competition, which is held in a different state each year. The winners will compete in the National Final in Melbourne in February 2018.

For media enquiries & additional information please contact:

Tracy Boyce, Marketing and Communications Officer

Tel: 02 9086 2216 Email: tboyce@amic.co,m.au

Website: www.amic.org.au



2017 NSW/ACT Sausage King & Best Butchers Burger Competitions Results State Final Saturday, 23 September 2017

Business Name	Place	Category	Product description
Auburn Meadow Meats ROSE BAY Bradley Callaghan 02 9371 7071	3rd	Traditional Australian Beef	Thick beef
Big Country Meats COFFS HARBOUR Allan Cooke 02 6652 2197	3rd	Australian Lamb/Open	Slightly minted lamb & rosemary
Dunn's Butchers NEW LAMBTON Lewis Dunn 02 4597 1617	1st	Continental	Chorizo
Hastie's Toptaste Meats WOLLONGONG John Hastie 02 4229 1344	1st 3rd	Traditional Australian Beef Best Butchers Gourmet/Open Burger	Country style beef Tandoori lamb burger
Hot Canary Gourmet Meats BOWRAL Daniel Speranza 02 4862 2089	2nd	Continental	Fresh Spanish Chorizo with hot paprika
Joe Papandrea Quality Meats WETHERILL PARK Matthew Papandrea 02 9604 7131	1st	Best Butchers Beef Burger	Wagyu burger patties
Kariong Quality Meats KARIONG Jake Forbes 02 4340 1064	3rd	Poultry	Chicken, avocado, bacon & cheese
Millin's Free Range Butchery BALGOWLAH HEIGHTS Stef Millin 02 9948 1342	3rd	Gourmet/Open	Beef, basil & mushroom
North Epping Uppercuts Butchery NORTH EPPING Ryan Nichols 02 9876 6300	1st	Best Butchers Gourmet/Open Burger	Moroccan lamb burger
Purebred Meats Thirroul THIRROUL Peter DeIure	2nd	Best Butchers Beef Burger	Beef with Gorgonzola & caramelised onion

Business Name	Place	Category	Product description
South Nowra Meats SOUTH NOWRA Kory Edwards 02 4421 8533	2nd 3rd 1st	Traditional Australian Pork Continental Gourmet/Open	Continental Italian Peking duck
Southlands Quality Meats MAWSON Cal Hogan 02 6286 2993	1st 1st	Traditional Australian Pork Poultry	Turducken
Tender Gourmet Butchery - Bondi Junction BONDI JUNCTION Patrick Rundell 02 8095 8702	2nd	Best Butchers Gourmet/Open Burger	Middle Eastern burger
Tender Gourmet Butchery - Eastgardens EASTGARDENS Patrick Rundell 02 8065 7374	3rd 2nd 2nd 3rd	Traditional Australian Pork Poultry Australian Lamb/Open Best Butchers Beef Burger	Chicken, cheese & spinach Persian lamb with Haloumi & pine nuts Beef, Haloumi & beetroot
Tender Gourmet Butchery - Hornsby HORNSBY Adam Stratton 02 9987 4028	1st	Australian Lamb/Open	Lamb, Feta & spinach
Urunga Butchery URUNGA Aaron Penfold 02 6655 6335	2nd	Traditional Australian Beef	Grandpa's original recipe
Webster's Gourmet Meat Kitchen CARLINGFORD Duncan Webster 02 9871 1157	2nd	Gourmet/Open	Beef Nachos