

BUTCHERS' QUARTERLY

AUTUMN / 17

ALTO BUTCHER/COMPETENZ
BUTCHER APPRENTICE 2017

2017 BUTCHERS SUMMIT &
TRANS-TASMAN TEST MATCH

DEVRO GREAT NZ
SAUSAGE COMPETITION





ALTO BUTCHER/COMPETENZ BUTCHER APPRENTICE 2017

WANT TO SHOW THOSE YOUNG GUYS HOW IT'S DONE?

THE ALTO BUTCHER COMPETITION IS CHANGING!

We've dropped the "young" part and the competition is now open to ANY butchers of ANY age. Of course we will still nurture our young talent as much as possible and encourage younger members of the trade to participate but we're paving the way for more butchers to show off their talents.

The winning entrants from both Alto Butcher of the Year and Competenz Butcher Apprentice of the year will join the International Butchers Study Tour and World Butchers Challenge in Ireland, March 2018.

Dates are as follows:

June 10	South Island Regional Competition
June 16	Lower North Island Regional Competition
July 1/2	Upper North Island Regional
August 31	Grand Final & Awards Dinner, Shed 10, Auckland

ENTRIES ARE OPEN AND A REGISTRATION FORM IS INCLUDED WITH THIS NEWSLETTER. FOR ANY FURTHER INFORMATION PLEASE CONTACT PIPPA@RMNZ.CO.NZ

2017 AUSTRALASIAN BUTCHERS SUMMIT & TRANS-TASMAN TEST MATCH

Included with this newsletter is your registration pack for this years Butchers Summit aka Conference.

We set the bar high with last year in Queenstown and we think we've found speakers this year to knock your socks off again. Our theme this year is "Inspiring innovation & adding value" where we take a look at things beyond the butchers block.

This year we've invited our friends from across the ditch to not only attend the conference but to also bring their knives to compete in the 2017 Trans-Tasman Test match – Express series! Our Pure South Sharp Blacks will be taking on the Australian Steelers in a competition with a twist – what the sevens is to rugby and the nines are to rugby league is along the lines of this new competition format. Come along and support your team – a great preliminary match before competition heats up in Ireland at the World Butchers' Challenge in March 2018.

LISTERIA

MPI has new listeria management requirements coming in to effect on 1 April 2017. This is primarily for dual operator butchers (DOB's) who sell chilled ready-to-eat animal products with a shelf life greater than five days by wholesale.

Note – the new requirements do not apply to DOB's who sell ready-to-eat animal products by retail only.

If your operations fall in to this category, MPI has a full explanation of requirements, including listeria fact sheets to assist DOBs with the process of complying. The fact sheets provide information about listeria and key good operating practices and control measures that can help to minimise contamination in the processing area. The fact sheets can be found on the MPI website at: <http://www.foodsafety.govt.nz/science-risk/programmes/hazard-risk-management/listeria.htm>.

RMNZ MEMBER BENEFIT MOBILCARD DISCOUNT

Don't forget that as a RMNZ member you are entitled to take advantage of our member benefits. Our latest addition to this is the exclusive offer of a Mobilcard for you or your business. See details below

- *Great Discount off the Mobil Pump Price.*
- *Extensive Network Nationwide.*
- *One Monthly tax invoice for GST returns.*
- *50 days Free Credit.*
- *No Administration or Card Fees.*

Fuel Discount Structure:

- *9.00 cpl incl. GST off the Pump Price on all grades of Petrol.*
 - *10.00 cpl incl. GST off the Pump Price for Diesel.*
- (cpl – cents per litre)

Mobilcard

We've included a registration form with this newsletter and for full details and a registration form check out <https://www.rmznz.co.nz/our-partner-benefits>

RMNZ FISHING COMPETITION

Happening again in 2017 - put 4th November in your diaries and book your charters for another great day on the water with awesome prizes!





DEVRO GREAT NZ SAUSAGE COMPETITION

COMPETITION ENTRIES OPEN
EARLY JUNE

THE 2017 DEVRO GREAT NZ SAUSAGE COMPETITION ATTRACTED MORE MEDIA ATTENTION THAN EVER BEFORE

Ever wondered what you can get out of winning GOLD?? Dan Klink, owner of Mangawhai Meat Shop was our supreme winner in 2017 with his Chicken, Lime and Lemongrass sausage. In the first weekend alone sales were through the roof with the butchery unable to keep up with orders.

Don't miss out on the potential this year – past entrants have been overwhelmed with the business that an award winning sausage can create. This years competition entries will open in early June.

PAUL HENRY SHOW

tasted and raved about by him and his co-workers live on air.

SEVEN SHARP

interviewed butcher Dan Klink from Mangawhai Meat Shop about the Supreme Award winning sausage.

TV ONE'S KIWI LIVING SHOW

featured the Devro Great NZ Sausage Competition and celebrity chef, Gareth Steward was filmed making his own sausage from scratch with Reuben Sharples at Aussie

MORE FM

mentioned on multiple shows

SOCIAL MEDIA / ONLINE

featured on the social and online platforms of Paul Henry, Seven Sharp, Kiwi Living, MORE FM, NZ Herald and Stuff.co.nz



OBITUARY - HAROLD TUSON

Tributes have been paid to "an absolute gentleman" and a true dedicator to the butchery trade following his death on February 7 at the age of 92. Harold "chops" Tuson was a well-known butcher in New Plymouth, having learned the trade under his father, William. He worked tirelessly behind the scenes for the Taranaki Master Butchers Association and was prestigiously awarded with life membership of Retail Meat New Zealand Inc.

At one point, before the rise of the supermarkets, he had three shops in Devon West St and was still the treasurer of the Taranaki Master Butchers' Association up until the time of his death, said Peter Morrison, who runs The Kiwi Butcher Shop in Leach Street. Morrison, who has been in the trade for 50 years, said he was encouraged to join the association by Tuson in the early 1970s. "He wanted to retire [as treasurer] many times but I said 'You've got a life sentence, Harold.'"

We at Retail Meat had many dealings with Harold and know he will be dearly missed by many within the butchery industry. Tuson died peacefully at the Molly Ryan retirement village in New Plymouth.



CANTERBURY BUTCHERS' GOLF DAY

The annual Canterbury Butchers Golf Day was held on Sunday 19th February with another great turn out for 2017. Winners on the day were Andrew Wylie from Halswell Butchery (Best Butcher Gross) and Roger Rumbold from Peter Timbs Meats (Best Butcher Net).

It's always a fun day for butchers of the Canterbury region to come together for some networking and socialising – and for some a welcome reprieve when Mother Nature has given the region a rough ride lately.



INDIAN-SPICED LAMB SHANKS



All the 82 products in last year's Pure South Sharp Blacks display were further developed into recipes by Food Writers New Zealand President, Kathy Paterson. We will aim to include a recipe in each issue of the newsletter which you are more than welcome to trial in your own stores. For this issue we're featuring a firm favourite, the lamb shank. This recipe is full of vibrant Indian spices with a dash of fresh chilli for an extra kick.

If you do decide to give this a go we would love to hear your feedback.

LAMB

4 lamb hindquarter shanks (1.5-1.7kg)
 8 cloves garlic, crushed
 2 tablespoons finely grated fresh ginger
 2 tablespoons ground coriander
 2 teaspoons ground cumin
 ½ teaspoon ground black pepper
 ¼ teaspoon ground cardamom
 1½ cups natural greek-style yoghurt
 1 cup chicken stock
 1 green chilli, deseeded and finely chopped or more to taste
 5cm piece cinnamon stick

TO SERVE

flatbreads
 Indian-style chutney
 sliced green chilli
 coriander sprigs
 green beans

Preheat the oven to 160°C.

LAMB

Place the garlic, ginger, coriander, cumin, black pepper and cardamom in a bowl and mix to a paste with a little oil. Rub well into the lamb shanks.

Add a dash of oil in a large frying pan and heat over medium heat. Brown the shanks on both sides then transfer to a casserole dish. Pour the yoghurt and stock into the frying pan and bring up to the boil. Pour over the shanks. Add the green chilli and cinnamon and cover with the lid.

Place in the oven and cook for 2½-3 hours until the meat is almost falling off the bone. Turn shanks from time to time and season if required.

Remove from the oven and skim fat from the surface. Strain sauce into a wide saucepan and bring to the boil. Moisten shanks with a little sauce before serving.

TO SERVE

Serve with flatbreads, Indian-style chutney and finish with a little green chilli and coriander. Green beans are good here too.

TIP

» We've suggested flatbread for this recipe but you can switch it up to your favorite naan bread or rice.

PURE SOUTH SHARP BLACKS



MEET THE TEAM

OUR 2017/18 TEAM HAS BEEN CHOSEN!

Our butchers in black will be representing NZ at the 2018 World Butchers Challenge, and will compete together for the first time at the Trans-Tasman Test Match in May at the Wellington Butchers Summit.

There were so many great butchers nominated for this years team so selectors had a hard time getting it down to only six.

MEET THE 2017/2018 PURE SOUTH SHARP BLACKS

COREY WINDER, ELITE MEATS BUSH INN

GREG EGERTON, MAD BUTCHER DUNEDIN

HANNAH MILLER, A LADY BUTCHER

ZAK GRAMMER, NEW WORLD Eastridge

JEREMY GARTH, NEW WORLD FERRY ROAD

HOHEPA SMITH, GOLD COAST ORGANIC MEATS

The level of competition within the World Butchers' Challenge has risen every year since its inception and we think 2018 will be no exception. We can't wait to see these guys in action.

WORLD BUTCHERS' CHALLENGE

The butchers world stage will open up even more when in 2018 the World Butchers' Challenge is held in Belfast, Ireland. The competition is gaining speed with, at the time of print, at least four more nations coming on board with their team of butchers to take on the world best. Check out the refreshed logo below and keep in the know by heading to facebook.com/butcherschallenge/ and via the hashtag [#ButchersChallenge](https://twitter.com/ButchersChallenge)

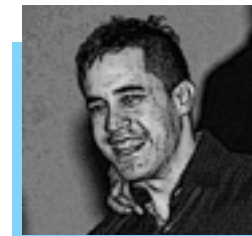


**COREY WINDER,
ELITE MEATS BUSH INN**

Team Captain, Corey has been a part of the Pure South Sharp Blacks since their inception in 2011. Bringing with him a wealth of knowledge, not only on the butchery side of things but also around the competition itself, Corey looks forward to leading a team of talented Kiwi butchers. He believes

the Pure South Sharp Blacks set themselves apart from the rest with their ability to work well as a team to get the job done. Corey runs his own successful butchery Elite Meats in Bush Inn, Christchurch, however if he wasn't a butcher he'd be a police officer.

Corey's idol is Lance Armstrong, as a cancer survivor and a cyclist - "The man made some mistakes along the way but the determination to win was amazing."



**HOHEPA SMITH,
GOLD COAST
ORGANIC MEATS**

After winning the Competenz Butcher Apprentice of the Year in 2015 followed by the World Apprentice Competition in 2016, Hohepa has been on a bit of a winning streak after being selected for the 2017 Pure South Sharp Blacks. Butchery wasn't Hohepa's first path of study, he gained a

degree in Earth Science from Waikato University before he switched over to the world of butchery. Now with 12 years experience under his belt, he knows a thing or two about the trade.

"I started off as a meat packer and it was just a job to me, but then I decided I wanted to be a beef boner so I focussed on my knife skills and went from there."

Hohepa has recently left the shores of New Zealand to take on a new challenge across the ditch on the Gold Coast where he is Store Manager at Gold Coast Organic Meats.



**HANNAH MILLER,
A LADY BUTCHER**

Hannah has been in the butchery industry for around 10 years after working as a chef in London, where she was given the opportunity to train under a master butcher who worked part-time breaking whole carcasses down for the restaurant. His knowledge of anatomy was what drew Hannah in and once she was able to

seam-cut and 'find' the bones for herself she was hooked.

This is Hannah's second time in the Pure South Sharp Blacks team and she believes her background as a chef, gives her an upper-hand in understanding and presenting food to be cooked. There's a fine balance between designing a product which looks creative yet can actually be cooked by consumers and that's where Hannah's strengths come in to play.

Hannah's favourite aspect of being a butcher, is the anatomy - "It's like being a surgeon... except our 'patients' don't come back to life!"

In 2016 Hannah launched her own business 'A Lady Butcher' specialising in creating beautifully cured & preserved meats from New Zealand, ethically raised animals with local ingredients.



**GREG EGERTON,
MAD BUTCHER, DUNEDIN**

This is Greg's third time competing, after being a part of the 2015 and 2016 teams. Although, butchery wasn't in his sights while he was younger, Greg has now been in the trade for 24 years.

Greg describes his strengths as having an eye for detail and coming up with 'out of the box' ideas. In addition to

this he has an in-depth knowledge of food and is certainly very passionate about what he does. His favourite part about butchery is creating new products and the process of selling these to customers.

Greg's idols in the industry are Jeff Christie, Rob Prins and some of the past Pure South Sharp Blacks, namely Corey Winder and Phil Pirie. Greg is currently Store Manager at the Mad Butcher, Dunedin.



**ZAK GRAMMER,
NEW WORLD Eastridge**

No stranger to butchery competitions, Zak has been a keen competitor in the Alto Young Butcher and the North vs South competitions over the years showcasing his skills and his competitive edge. After learning the basics at his Dads butchery he moved on to Mad Butcher Palmerston North where he learnt the art of stack

them high and watch them fly. He flew the coup and headed to London for some experience where he was Lead Counter Butcher at HG Walter Family butchers learning the flair of artisan butchery. During his stint overseas, Zak also had the opportunity to work for none other than Jamie Oliver. Back in Auckland now, Zak is Butchery Manager at New World Eastridge in Auckland.



**JEREMY GARTH,
NEW WORLD FERRY RD**

Hailing from Christchurch, Jeremy is another familiar face from the Alto Young Butcher competitions having won his regional competitions, Jeremy has travelled to the Grand Final in Auckland three times, and was even runner up in the national competition in 2014.

Jeremy was also a member of the South Island team in the North vs South challenge in both 2014 and 2015. Working with Captain Corey Winder in the past, Jeremy has been able to learn from the best which has put him in great stride to be selected for the 2017 team. Jeremy currently works at New World Ferry Road in Christchurch.



INDUSTRY UPDATE

FOOD CONTROL PLANS

By now if you are a food retailer that prepares or manufactures and sells foods – including retail butchers, fishmongers, delis, and supermarkets you will know that everyone working in the food industry has a responsibility to make sure that the food we buy is safe and suitable to eat. The Food Act 2014 takes a new approach to managing food safety. And this could mean implications for you and your business.

FOOD ACT IMPLEMENTATION TIMETABLES

By 28 February 2019, all food businesses will be operating under the new Act. Until the transition time for your food sector ends, you can continue to operate under existing laws.

Many of us will fall under the Transition 2 phase - Food retailers who prepare or manufacture and sell food – including retail butchers, fishmongers, delis, and supermarkets need to apply by 31 March 2018

You could move to the new law any time from 1 March 2016. However, from the start date of each transition period, MPI will be focused on providing additional guidance and support to food businesses in each group.

You must apply to register your food control plan or national programme business three months before the final date for registration.

WHAT DOES AN FCP INVOLVE?

An FCP is a written document that sets out what steps a business needs to take to keep food safe. Many businesses can use an FCP template, provided by the Ministry for Primary Industries (MPI). Others will need to develop their own FCP (a custom FCP).

You'll need to register your plan each year and have a regular check (verification) to make sure your plan is being followed.

Most food service businesses and food retailers can use a template food control plan to meet the requirements of the Food Act. MPI has created a step-by-step process so you can see what's involved and can be found on their website: <https://mpi.govt.nz/food-safety/>

Manufacturers of high-risk foods will need to develop a custom food control plan and register it with MPI to meet the requirements of the Food Act. Other businesses can also choose this type of plan to personalise the way they manage food safety.

The types of businesses that will use a custom FCP include manufacturers of:

- » food for vulnerable populations such as babies or the elderly
- » fresh ready-to-eat salads and other meals, non-shelf stable sauces, dips or dressings
- » meat, poultry, fish, dairy or processed egg products.

To work out which plan is best for your organisation you can use the 'Where do I fit' tool on the MPI website.

Retail Meat New Zealand is aware of the additional work this creates for many and over the coming months we will be working closely with MPI to keep you up to date and to ensure we are also ready to help with any questions you may have on this.

THE EVENTS

EARLY
APRIL

NEW ZEALAND
BACON & HAM
COMPETITIONS
Entries open

EARLY
JUNE

DEVRO GREAT
NZ SAUSAGE
COMPETITION ENTRIES
OPEN

18-19
MAY

THE AUSTRALASIAN
BUTCHERS' SUMMIT,
WELLINGTON

ALTO BUTCHER & COMPETENZ
BUTCHER APPRENTICE OF THE
YEAR WORKSHOPS

23
MAY

Auckland

24
MAY

Hamilton

25
MAY

Wellington

29
MAY

Dunedin

30
MAY

Christchurch

31
MAY

NEW ZEALAND
BACON & HAM
COMPETITIONS
Entries close

10
JUNE

South Island regional,
Ara Institute of Canterbury (CPIT)
Christchurch

16
JUNE

Lower North Island regional,
Weltec School of Hospitality,
Wellington

1-2
JULY

Upper North Island regional,
Countdown Meat & Livestock,
Auckland

24
JULY

BACON & HAM
AWARDS DINNER

31
AUG

ALTO BUTCHER &
COMPETENZ
BUTCHER APPRENTICE
GRAND FINAL &
AWARDS DINNER

4
NOV

RMNZ FISHING
COMPETITION

CONTACT US

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ANTOINETTE BISSET
RMNZ MANAGER

Just when I thought 2016 was busy, 2017 has hit with a whole new raft of exciting events and activities. We're kicking it off at our RMNZ Butchers Summit in May with our first ever Trans-Tasman Test Match. I look forward to watching our new Pure South Sharp Blacks team take on our old rivals again! On the compliance side of things, most butcheries will now be entering the transition phase for Food Control Plans to be implemented. If this is something you haven't had a look at yet or want a hand with we're here to help!



PIPPA HAWKINS
EVENTS MANAGER

It's all go in the Retail Meat NZ office at the moment, with a lot of big events on the horizon. I am in the thick of planning for the Butchers' Summit and I'm really looking forward to working with the new Pure South Sharp Blacks team at the Trans-Tasman Test Match. Not long after that is the Alto Butcher and Competenz Butcher Apprentice of the Year regional competitions so you'll see me around country a bit, come say hi!



MEGAN CLAXTON
EVENTS MANAGER

Even though the Devro Great NZ Sausage Competition is still some months away I'm busy planning and preparing. We will once again be holding an Open Meeting at the Butchers' Summit in Wellington, please come along and let us know your thoughts, good or bad. I'm really excited about the 2017 competition and celebrating another year of top quality producers.



ASHLEY GRAY
COMMS. MANAGER

Our newly formed World Butchers Council has kept me busy for the start of this year! We've confirmed the 2018 hosts as Ireland and already have seven teams confirmed from around the world. Next year in March we will see NZ, Australia, Great Britain, Ireland, Germany, Spain and Greece all compete for the title of Best Butchers in the world! Applications are still open so more countries may also be added to this line up – this truly is becoming a world class competition and last years standard just blew my mind so I cant even begin to imagine what will be on display in 2018 as no doubt every country will be bringing their A game to the butchers block!

DUNNINGHAMS SCHOLARSHIPS

Outward Bound®

**SIX SCHOLARSHIPS
ANNOUNCED FOR 2017!**

COURSE DATES

30th July 2017 to 19th August 2017.

Candidates must have left school and be aged between 18 and 26 years by December 31st 2017. To participate, candidates must work in or be associated with the butchery trade.



**AN INTENSIVE 21-DAY COURSE
WORTH \$4000**

HOW TO ENTER

Write approx. 100 words on why a deserving member of your staff should be chosen for the 2017 Dunninghams Outward Bound Scholarship. Email your nomination, including your own name and contact details to scott.reynolds@dunninghams.co.nz.

**ALL NOMINATIONS MUST BE RECEIVED BY
28TH APRIL 2017.**