

Two developments have dovetailed to potentially give important new significance to the tradition of butchers handing slices of bung fritz to wide-eyed children.

Children are increasingly dictating family food choice, with some butchers specifically highlighting kids in marketing plans – “win the kids and you’ll win the parents.”

And now AMIC’s push for official recognition of quality fritz as a South Australian food icon can underscore butchers as artisans offering friendly, personal service.

FRITZ GROWS UP

Four meat industry leaders have formed an AMIC steering committee to lobby for State Government support for quality bung fritz to be registered as a South Australian food icon.

Franz Knoll, Andrew Conroy, Anthony Skara and Trevor Hill say government funding is warranted to take the elevation of fritz to the next level.

Fritz could only be named fritz if it’s made to set standards in South Australia, similar to how only sparkling wine made in Champagne can be called champagne.

Fritz would be added to a State Heritage Icon List which includes products such as Balfours Frog Cakes, Menz Fruchocs, Farmers Union Iced Coffee and Coopers’ Pale Ale.

Butchers strongly supported the push to make fritz iconic at a well-attended AMIC Forum meeting recently, leading to the formation of the steering committee which will report to AMIC’s SA Retail Council in June.

Council chairman Trevor Hill says, “There is agreement that the concept has good merit; now we’re working at ways to achieve it with government support.

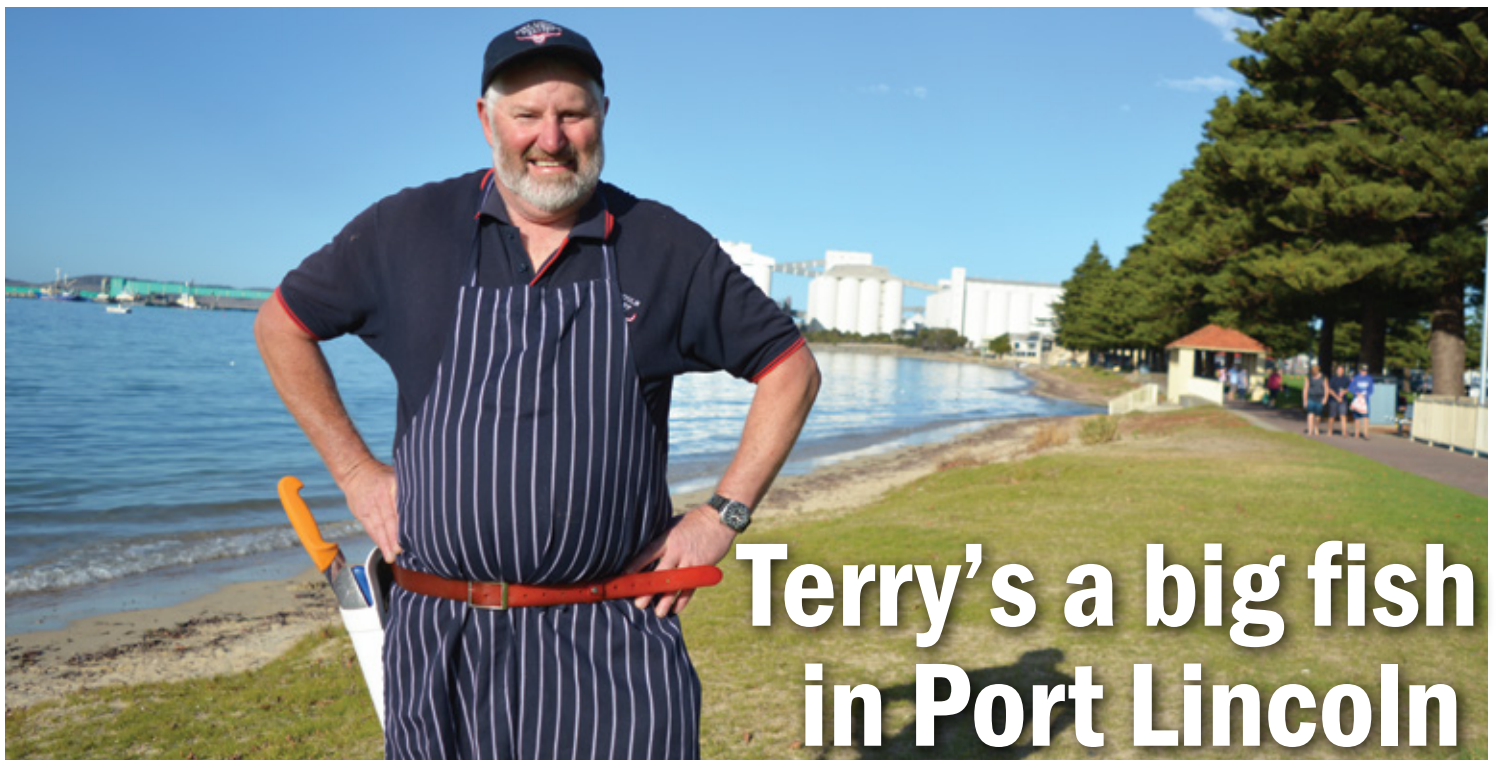
“With up to 300 tonnes of interstate fritz from big companies crossing into SA each year, it’s going to be a hard fight and it will need money.”

A traditional conduit between independent butchers and kids, fritz can have more public relations clout than ever for butchers willing to grasp the potential.

Proper promotion of quality-assured fritz can raise the image of independent butchers as purveyors of quality products and personal service in the battle against supermarkets.

Franz Knoll, who devised the concept of formally recognising fritz as iconic, intends to raise the matter with Tim Whetstone, the new

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Terry's a big fish in Port Lincoln

While Port Lincoln is known for its tuna barons, butcher Terry Giles has spent 30 years becoming the town's meat king. A key part of his business is supplying the tuna boats. His story is on pages 4 and 5.

Showroom, warehouse, offices:
203-215 Hanson Rd, Athol Park SA 5012
PO Box 46 Mansfield Park SA 5012

Orders ph: (08) 8417 6000
Orders fax: (08) 8417 6001
orders@mblsa.com.au

Admin ph: (08) 8417 6002
Admin fax: (08) 8417 6003
www.mblsa.com.au

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FRITZ GROWS UP

Minister for Primary Industries, a portfolio that broadly covers the food industry.

"This is about celebrating what's South Australian. Fritz is something we need; it's part of who we are," he says.

"We need to protect our heritage and preserve the integrity of fritz."

As part of the process, industry-agreed appellation standards may be introduced to guarantee the quality and authenticity of fritz.

Trevor says it's estimated that between 200 and 300 tonnes of interstate fritz crosses into SA annually, from national brands including Castlemaine, Chapmans and Jacobs.

"One brand calls it Fritz/Strass so it doesn't matter where they sell it," he says.

Franz says Castlemaine Smiley Fritz has made an impact in SA.



Butcher Ricky Stainer doles out fritz at Azzopardi Butchers, Whyalla. The shop makes most of its own smallgoods but buys Conroys fritz because "it's the best."

"I guess Smiley Fritz sounds better than Smiley Devon," he quips.

Unlike interstate devon and other similar luncheon meats, SA fritz traditionally uses sheep bung as the casing.

Anthony Skara, of Skara Smallgoods, says, "A lot of interstate fritz is coming in, flooding the market. I support making bung fritz an icon so that it has to be made in SA."

SA's biggest fritz maker is Conroys, which has traditionally supplied many butcher shops.

Andrew Conroy says, "Bung fritz has always been a big product for us. It remains popular with kids."

Franz believes his Barossa Fine Foods is SA's second biggest fritz maker.

Trevor says his Bruce's Meat makes 30 to 40kg of fritz weekly for distribution across six shops, but he sees fritz as more of a

promotional tool than a money spinner.

"Fritz is the relationship builder with customers and we give quite a lot of it away," he says.

"With today's healthy eating trends, people tend not to buy big chunks of fritz to take home but most parents are happy for kids to have a slice in the shop."

Trevor says this makes the shop experience even more special for kids, who now often have a bigger say in what their parents buy.

"Households are running like restaurants these days, with parents cooking different things for different people," he says.

AMIC Master Butcher Dave Armstrong, of Goodwood Quality Meats, says winning kids is vital as parents often ask them, in the shop, what they want for dinner.

"In my day, you ate what was put in front of you but now kids

often dictate what Mum buys. We see it all the time," he says.

Dave has responded by elevating kids to a prominent place in his marketing plan and instructing his butchers to routinely include kids in conversations.

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Publisher

Master Butchers Co-operative Ltd
ABN: 588 742 45597

Editor

Peter Morgan
(08) 8251 2838

Advertising

David Curtis
(08) 8417 6013

Printer

Arte Grafica
(08) 8362 1445

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Orders: (08) 8417 6000
Fax: (08) 8417 6001
orders@mblsa.com.au

Sales and Warehouse
203-215 Hanson Rd,
Athol Park SA 5012
Ph: (08) 8417 6000
Web: www.mblsa.com.au

Equipment Sales Manager
Chris Mountford

Operations, Business
Development Manager
Merchandise Division
Bexley Carman

Sales Manager
Dale Rowe



BAROSSA FINE FOODS ACQUIRES ANGELAKIS BROS

No snags as Franz masters seafood

Having mastered the art of smallgoods making, Franz Knoll is thoroughly enjoying the new challenge of learning the nuances of seafood.

"I've spent all my life making sausage, so this is completely different but it's a buzz," says Franz, whose Barossa Fine Foods group has acquired seafood, poultry and game business Angelakis Bros.

Franz says the Barossa Group now "processes every animal protein", including beef, lamb, pork, chicken, turkey, duck, kangaroo, rabbit, game birds and seafood.

He is now based at Angelakis's city factory, overseeing the transition and developing new seafood products, leaving the everyday running of the Barossa and Standom businesses to sons Andreas, Alex and Dieter.

Franz, Australia's most awarded smallgoods maker and an AMIC Master Butcher, has begun applying some of his vast knowledge, including smoking, to seafood.

"I can do fish things - cooked, smoked or whatever," says Franz, who has always loved the challenge of setting ever-higher standards.

He says Angelakis has smoked fish for years, adding with a sparkle in his eye, "But I'll see what I can do!"

"We (Barossa) already make things like smoked kangaroo and emu products for Angelakis but we'll now be able to do a lot more," he says.

Franz sees "a lot of opportunities" to develop value added seafood products. He is already working on several ideas for supermarkets nationally.

"Innovation and R&D is our catchcry (at Barossa). We know how to make things better," he says.

"We can now apply this to a completely different business, working with the special qualities of the raw material to

take it (Angelakis) to the next level."

Franz says the acquisition comes at a time when seafood retailing, wholesale and processing are experiencing solid growth.

"The seafood industry is an exciting place," he says.



admitted seafood Members in 2010.)

All Angelakis staff were retained, swelling Barossa group's personnel from 230 to 315 and increasing annual revenue from \$40 million to \$70 million.

"Their company and family



Franz Knoll acquaints himself with a snapper at Angelakis's city factory.

Some 45% of the Angelakis business is wholesale to restaurants, hotels and major retailers, opening new customers to Barossa Fine Foods and Standom products.

Andreas Knoll says, "Angelakis is very strong in food service and we see this as a way of exposing our products to a new audience.

"It gives us a really good pathway into direct food service

which is somewhere we have not concentrated on due to the complexity of the market."

Barossa formally acquired Angelakis in early May, bringing together two of SA's most recognised family owned food brands and two long term MBL Members.

(Angelakis Bros, with its poultry and game, was an MBL Member for many years before the Co-op

values aligned with what we do, especially in terms of quality and being at the top end of the market," Franz says.

"Angelakis has lots of good people, skilled professionals who run the business well. They are excited that the business has gone to another SA family with plans for improvements."

Angelakis Bros's owners sold

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Barossa refreshes for huge push interstate – page 8

SCALING THE HEIGHTS

How Terry Giles became a big fish in Port Lincoln

Butcher Terry Giles was lured to Port Lincoln by the prospect of enjoying a feast of fishing and scuba diving options in a pristine environment.

"I had a passion for fishing and scuba diving, and I had friends in Port Lincoln, so I moved here from Port Augusta," he says.

Terry bought a butcher shop - one of six in the tuna town at the time - and set to work building his new life. He worked hard, rewarding himself with a boat.

Now three whirlwind decades later, he employs 25 people as owner of Port Lincoln's two remaining butcher shops and a thriving wholesale business, supplied by his small abattoir.

Port Lincoln Quality Meats' monthly MBL order averages three pallets of assorted merchandise, plus top ups. This stretches to four pallets for Christmas and Easter.

"I never had aspirations to get this big; it just happened this way. I didn't fight it, I went with it," says Terry, 64, who is celebrating 30 years in Port Lincoln with an eye to retirement. The business is for sale.

"It's a business with big joys and big headaches. I've enjoyed the challenges and I've enjoyed the success - and I still have passion for the work."

The foundation of Terry's success is the

stability of a relatively well-off town with a constant population of about 15,000. It's home to the southern hemisphere's largest fishing fleet.

"Regional farming has also always been strong, but the coming of tuna farming with almost year-round employment has been a revelation," he says.



'I never had aspirations to get this big; it just happened this way. I didn't fight it, I went with it'
- Terry Giles

"Supplying the tuna boats has been a big part of our business for years; we supply the bulk of them and we have the capacity to fill big orders at short notice.

"We can get a \$3,000 order in the morning for collection that night and we can do it because our size allows us to move people from one job to another."

From late November to late March, the tuna boats travel out to sea to catch tuna in nets, slowly towing them back to pontoons off Port Lincoln where they are grown out on sardines.

Terry says, "The boats have crews of six to 12 and take food stocks for one to two months. Their time at sea depends on how the catch goes.

"They are big on (meat) variety on the boats and we make up orders to meet their requirements.

"We then supply teams for the winter harvesting of the tuna. We also supply the prawn boats as well as large sailing boats."

Terry's early working career was in Port Augusta. "I had the benefits of being trained by good butchers," he says.

"By the end of my apprenticeship, I was managing a shop. I later went from shop to shop in Port Augusta and moved to Darwin for two years, which was all experience."

Back in Port Augusta, Terry bought his first small shop which he ran for eight years but his interest in fishing and scuba diving lured him to Port Lincoln in 1988.

"Compared to Port Lincoln, the water for diving is murky around Port Augusta; you can't get crayfish up there," he says.

"We have great fishing here - you can get a bag of whiting every day you go out.

"I bought Bobrige's Meat in the main street but while it was in a prime position, the street was congested and customer car parking was limited."

Terry needed a more accessible location, settling on a spot on the edge of the main shopping zone. The new shop quickly proved a winner and he's still there.

"It wasn't the biggest or the prettiest





Terry Giles says Eyre Peninsula beef remains Port Lincoln's biggest selling meat, accounting for 40% of meat sales.

➤ shop but it was next to a good fruit and vegetable shop - and people could park out front," he says.

"I negotiated with the landlord for a new extension and infrastructure which I then fitted out. The shop just went gangbusters..."

"Later, Baker's Delight opened here, so people could get the staples (meat, fruit & vegetables and bread) at the one location."

About 15 years ago, Terry bought the town's only other butcher shop, Lincoln South Butchers, where three butchers now largely prepare wholesale orders.

"This shop is in a housing area. It's popular with locals but we use it more for wholesale, mainly vac packing and pre packing orders for country supermarkets," he says.

At around the same time as buying Lincoln South Butchers, Terry needed to expand his main Port Lincoln Gourmet Meats shop, "adding another room and a chiller."

He says he has "the distinct advantage" having his own small abattoir.

"When Lincoln Bacon went broke, we leased their premises and ran it to process our own beef, lamb and pork," says Terry, who sources beef and lamb from local Eyre Peninsula farms.

"The beef is sourced locally and as far north as Wudinna and Kyancutta, and all our lamb comes from within 100km of Port Lincoln.



"There's only one pork producer here now, so we buy from Dublin saleyards through a stock agent. We buy 15 to 18 pigs a month, bought here on stock backloads."

Beef remains his biggest seller, accounting for about 40% of sales, followed by chicken 30%, lamb 20% and pork 10%.

"At our best, we were doing 25 bodies (of beef) a week. Now it's about 12 or 13, mainly due to higher beef prices, although those who love premium steak don't quibble about the price," Terry says.

Young guns advance

The fledgling Apprentice Butchers of SA group is spreading its wings, becoming an incorporated association and developing a solid business plan.

Some 30 people attended the launch of the group's 2018 program at Regency TAFE in April.

Founder Luke Moody says, "We've had advice on operating more professionally with a constitution and a committee."

Committee members are TAFE's Graeme Elliot, Paul Sandercock who recently retired from AMIC, and Mark Wadsworth from William Angliss Institute. An apprentice will be added.

"We now run like a Co-op, having process-

es around which we operate, and we need to hold an AGM."

Luke produced a 10-page business plan for the apprentices group as part of a 12-month mentoring program, organised by Business SA.

"The plan was put together with help from my mentor, Richard Thomson, who runs his own engineering company," Luke says.

"It covers all areas and sets goals, defining the services the group provides. There are lots of benefits."

A burger competition for apprentices was held in conjunction with the group's 2018 launch.



A LEARNING JOURNEY

Luke shines in Belfast

Being part of the most awarded butchery team at the 2018 World Butchers Challenge in Belfast has proved an unforgettable learning experience for creative Luke Leyson.

“It was an amazing experience to get together with like-minded butchers from around the world,” says Luke, 26, who has brought home new skills to reproduce competition-winning sausages at Goodwood Quality Meats.

“There was a language barrier at times but there was a common bond so we were able to work through it.

“I also learnt a lot from others in the Australian team. We met a number of times in Australia to train over the past year, and won a Test against New Zealand.

“These are team events and there are no egos. We share tips and ideas; there’s lots of enthusiasm.”

In Belfast, six-man teams from 12 countries each had three hours and 15 minutes to turn a side of beef, a side of pork, a whole lamb and five chickens

into a themed display of value added cuts.

Luke’s main role was to break down and cut pork. He also helped make sausages and do assorted value adding.

The competition was won by hosts Ireland from New Zealand, with Australia a close third. Other competing nations were Brazil, Bulgaria, France, Germany, Great Britain, the US, Greece, Italy and South Africa.

But the Australian Steelers team was rightly elated at their performance, winning more awards than any other team.

The Steelers won the Best Hygiene, Health & Safety Award, reflecting our strong emphasis on world-best food health and safety standards across Australia.

They also won the awards for World’s Best Gourmet Sausage (Mexican beef, jalapeno and sour cream) and World’s Best Pork Sausage (pork, truffle and Provolone cheese).

Both sausages are now made by Luke and the team at the Goodwood shop, attracting strong interest from impressed customers.

“The winning Mexican sausage was based on one that was developed here in our shop by Sam Biggins,” Luke says.

“I took it to the Australian team but it was decided that, for competition, Sam’s



Luke’s a picture of concentration at the height of competition.

Caleb's 'terrific experience'

South Australia's other representative in Belfast was Caleb Sunqvist who works with Luke Leyson at Goodwood Quality Meats.

Caleb and Victorian Jimmy Nevill represented Australia in the Young Butchers Challenge which proceeded the senior World Butchers Challenge.

Caleb and Jimmy showcased their skills well and enjoyed the experience, finishing behind two Frenchmen and a Kiwi.

"It was the first time I've travelled outside Australia and it was a terrific learning experience," Caleb says.

"It was good that the Young Butchers shared the same experiences, such as visits to farms and butcher shops, as the senior butchers.

"I'm always keen to meet new butchers and taking part in competitions is a great way to do so."



➤ sausage might be a touch too hot so we took some heat out of it. It made a big impression in Belfast."

The winning pork and cheese sausage, created by Sydney's Adam Stratton, was "really creamy and soft with a bit of a mushroom taste."

Goodwood shop owner Dave Armstrong proudly promoted "two of the world's best sausages" at several free tastings.

Luke says, "The tastings created a lot of interest. People came from as far as Salisbury, Modbury and Victor Harbor.

"Some people visiting Adelaide from Whyalla and Coober Pedy said they made a point of visiting us to take some of the sausages home."

An aged steak specialist, Luke featured in MBL News in February with his whiskey dry aged steak which is in high demand at the Goodwood shop.

He began as a clean-up boy at 13. Trained by Dave Armstrong, he managed his first shop at 19 as a third year apprentice.

He won an Australian Pork Innovation Challenge in 2016



Luke's main role was to prepare pork to planned specifications.

and is a member of the successful BBQ smoking team Second Hand Smoke.

Luke joined the Australian Steelers last year and was part of the team that won a Trans-Tasman

Test match against New Zealand, but his first World Butchers Challenge was in Belfast.

The hotly contested competition celebrated the skilled, hard

work that butchers do on a daily basis.

Luke says, "You don't just turn up on the day (of competition). You plan and practice for it. We knew before we left Australia exactly what we would do.

"We prepared a full running sheet months ago on what we'd do and when we'd do it. We had to get the timing right, closing in on the finish time."

Team captain Adam Stratton, of Sydney, says, "We worked hard on our preparation and we went into the competition feeling quietly confident.

"The team has worked incredibly well on every element of the competition and we're so glad the judges recognised our efforts."

As part of the event, competitors spent time exploring the Irish butchery scene as well as general sightseeing and enjoying St Patrick's Day celebrations.

"The Irish were very enthusiastic in showing off the whole paddock to plate thing, and we visited farms, butcher shops and restaurants," Luke says.

"We visited the best butcher shops including James Whelan Butchers, M&W Farm Meats and Lowe Bros.

"We learnt what's happening at the College of Agriculture Food & Rural Enterprise, and we went to the Loughry Campus Food Innovation Centre to see where the Irish food industry is headed.

"I learnt many things that will benefit me into the future."



The Australian team (from left) Luke Leyson, Adam Stratton (NSW), Nick Dagg (Qld), Tom Bouchier (Vic), Colin Garrett (NSW) and Paul Brady (NSW).

Barossa refreshes for huge push interstate

Barossa Fine Foods aims to double its wholesale smallgoods turnover within the next five years, largely through expansion in the eastern States.

Wholesale turnover is presently \$40 million a year, with 80% generated in SA, says Business Development Manager Alex Knoll.

“If we replicate what we have achieved in SA, our business has the ability to double in size in the next five years,” he says.

The expansion plans are the catalyst behind Barossa’s recent rebranding which involves a new logo and new packaging featuring illustrated backstories of the family’s rich smallgoods history, dating to Germany almost a century ago.

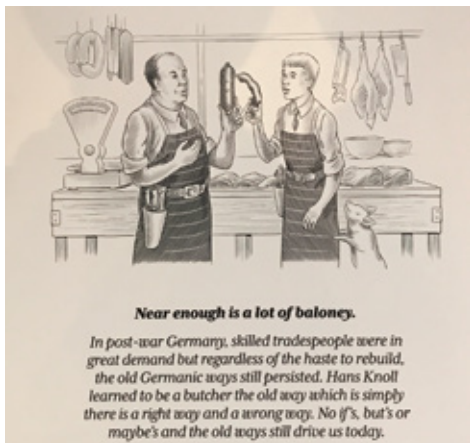
The new packaging was rolled out in May, and a fresh look for the stores will be completed by October. The website will also be revamped.

Chief Executive Andreas Knoll says if the target into NSW, Victoria and Queensland is reached, an extra 30 jobs could be created at the company’s factory at Edinburgh.

“It’s exciting times with the announcements of our rebranding and expansion plans coming at the same time as the finalisation of our purchase of Angelakis,” Andreas says.

“We didn’t plan it that way; a number of things we were working on happened to come together at the roughly same time.”

Alex says the move to expand smallgoods sales in the eastern States would be challenging, saying interstate markets were “infinitely more competitive.”



New packaging with illustrated backstory.



“We are used to catering for parochial SA consumers, so it’s important for us to expand interstate with the right branding and packaging,” Alex says.

“We want to cement Barossa Fine Foods as a market leader and become a brand that is enjoyed by all Australians.”

Alex says that while the family prides itself on being progressive, innovative and forward thinking, upholding tradition was paramount.

“The brand identity has evolved to more accurately reflect a thriving 21st century

business with strong family traditions,” he says.

“We remain true to our high quality, artisan production standards as well as sourcing as many local ingredients as we can.”

The family’s smallgoods origins date to 1924 when Franz Knoll’s great uncle, Andreas Knoll, first learnt to make viennas, knackwurst, salamis and other smallgoods in Munich as an apprentice of 15.

The Barossa Fine Foods of today began 27 years ago when Franz, a third generation smallgoods maker, and his wife



Driving the interstate expansion... (from left) Dieter, Alex and Andreas Knoll.

➤ Barbara purchased an existing business of that name in Adelaide Central Market.

Franz rapidly expanded the business, winning more than 1,000 competition trophies and medals on the way to becoming Australia's most awarded smallgood maker.

Sons Andreas, Alex and Deiter, who manages the Edinburgh plant, now handle the day to day running of Barossa Fine Foods and Standom, with Franz running Angelakis.

Alex says, "We're approaching 100 years since my great uncle, Andreas Knoll, first ventured into smallgoods and started a dynasty."

"With this milestone looming and with us looking to gain a stronger foothold in the eastern States, we thought it timely to refresh our branding."

"As part of the rebranding, we're having a bit of fun by sharing our history, and the characters who made it, in a series of light hearted back stories featured on our packaged goods."

More than a dozen family stories - from Franz's "knee-slapper" romance with Barbara to her move from hairdressing to making wurst - are told in short snippets with illustrations.

"We don't take ourselves too seriously, we enjoy a lot of banter. Stories and opinions are never hard to find at a Knoll family gathering," Alex says.

"We believe that by sharing more of

ourselves in a contemporary brand and celebrating our long association with smallgoods, we'll achieve greater appeal to a new generation of national customers."

The "clean" packaging has a "consistent look and feel" across Barossa's 100g sliced range of more than 20 products, its 300g cooked sausages, 500g fresh sausages, pate and kabana products.

Barossa has 600 product lines.



From page 3

the business, which was established 58 years ago, after being unable to secure a viable family succession plan.

Michael Angelakis, the company's "face" who remained an owner but relinquished his directorship after illness in 2014, describes the decision to sell as "sad but realistic."

"We're all really happy that the business legacy has stayed in the hands of another South Australian family owned company," Michael says.

Michael (Mitch) Sperou, another former owner, says he's excited that the Angelakis name will continue and the family legacy will grow with a new injection of drive and passion.

Angelakis's product range includes fresh, frozen, processed and marinated seafood, as well as poultry and game. Key customers include Coles, Woolworths and Foodland.

The three Angelakis shops will continue at Adelaide Central Market, Stirling and Burnside.

Barossa purchased the Angelakis business, not real estate. The vendors retained several factory sites around Field St, city, for a future development.

"At this stage, we're not sure when we have to vacate Field St but it won't be a long time away," Franz says.

No snags as Franz masters seafood

He says extra space is planned at Barossa's Edinburgh base to cater for some Angelakis operations but seafood processing may be kept somewhere in the city for logistical reasons.

Franz enjoys working in the city again, a stroll from the bustle of Central Market where he and wife Barbara began the business in 1991.

He has a spring in his step as he enthusiastically learns about seafood, admitting he had only average knowledge before buying



Michael Angelakis says he's pleased the business has stayed in the hands of another South Australian family company.

Angelakis. He is a fast learner.

He says he has found seafood's wholesale and retail sectors "run very chaotically" compared with the meat industry, due to variations in supply caused by environmental factors.

"The seafood supply chain is intense; we're used to a more predictable supply chain," he says.

"Seafood supply greatly depends on water temperature and other environmental factors; you have to monitor the environment."

Soaking up information like a sponge, Franz has learnt that environmental factors also cause variations in the eating qualities of seafood from different locations.

"South Australian flathead has finer bones and the meat has more flavour than Victorian flathead," he says.

"And Coffin Bay oysters taste a little different than Smoky Bay oysters. It comes down to nutrients in the water and even the particle size of those nutrients."

Kristin Weidenbach (right) - the author of eight books headed by the bestseller *Mailman Of The Birdsville Track: The Story Of Tom Kruse* - has a new book which explores life in Moonta in the first half of last century.

Growing Up Moonta is inspired by stories told by her father Neil, who grew up in the York Peninsula copper town as the son of butcher Gus Weidenbach.

"Dad's stories brought the town's people to life and you felt like you were there, in simpler times," says

Kristin, who has a flowing, easy to read writing style.

Her research included interviewing some 30 people who grew up in Moonta during the 1930s and 1940s, including retired butcher Bryan Giesecke.

Here, at the request of MBL News, Kristin writes about butchering in Moonta, but says she could well be writing about any town.

The fabulous old photos are from her family's albums.



MOONTA MEMORIES

My grandfather Gus Weidenbach began in the butchering trade at age 15 in 1922, in a time when the butcher in his stiff white coat and blue striped apron sectioned meat on a chopping block at the back of a horse-drawn cart.

Women waited in the street outside their houses with a dish to collect their portions of meat.

It was also a time when there was no formal training program in a family butchering business at Moonta.

Gus's nephew Bryan, the third generation of Giesecke butchers, recalled, "They gave me a knife and steel - didn't tell me how to use it or anything. 'Just straighten it like that,' they said. 'And just watch us.'"

"I picked it up and right away... bang! Straight in, first cut, right across there," Bryan said, fingering the scar stretching along the outside of his left index finger and thumb.

"I used my arm instead of my wrist. I didn't know what to do, or the procedure. Especially slaughtering - it's an art to take the skin off and do all the work.

"What I had to do was watch them (other butchers) all the time. Instead of saying: 'Don't do it this way, because it pulls the fat off.' No, I had to watch them, and pick it up myself.

"You must not cut into the fat because it leaves great big red marks on the sheep. When it's hanging up in the shop, it's gotta look beautiful. Not like it's been

'You had to be a horse and cart driver, you had to be a slaughterman, you had to be a shop man, and you had to be a smallgoods maker. We had to do everything' - Bryan Giesecke

hacked around by an apprentice."

Bryan said "you had to be a jack of all trades to be a butcher."

"First of all, the boss had to buy the stock from the farmers, and bring it in. Then, it all had to be slaughtered," he said.

"Then, in the shop, you had to be a butcher. Then after that, you had to deliver it with horse and cart, three times a week.

"So you had to be a horse and cart driver, and you had to be a slaughterman, and you had to be a shop man, and you had to be a smallgoods maker. We had to do everything."

For Gus and Bryan, the day would start before 6am when they met at Giesecke's shop in Moonta.

Working at their own individual benches, they would retrieve slabs of mutton, beef, lamb and

pork from the cold room and chop them into saleable pieces to stock their carts.

Then it was around to Old Man Giesecke's place where the horses were stabled.

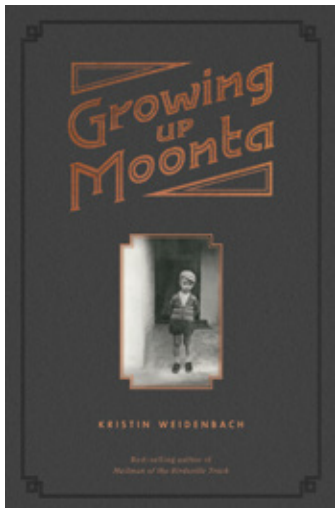
Using a hurricane lamp in the early morning darkness, they would coax their horses from the feeding manger and walk them to the rear of the butcher shop where the carts were stored. ➤



Bryan Giesecke doing his rounds in 1942. He made deliveries three times a week.



Have meat, will travel... Gus Weidenbach serves from his cart at undeveloped Moonta Bay in 1948. He'd slice meat on demand at the back of the cart for women waiting with plates. Note the early caravan at the far right.



In due course, Bert retired the horse and cart and bought little Ford 10 vans, painting them bright yellow with a chopping block in the back and hooks on which to hang the meat.

Growing Up Moonta by Kristin Weidenbach, \$34.99, available in bookstores now.
www.kristinweidenbach.com

Roach's and Giesecke's were two of the first butcher shops in Moonta. They had worked shoulder to shoulder for more than 100 years.

This period covered the discovery of copper in the 1860s when goat meat was sold from a canvas tent at the mines; through to 1900 when Moonta

had a population of 12,000 people and the only refrigeration was a cellar and a block of ice; to the 1940s when Giesecke's and Roache's were among the last three butcher shops remaining. There were once nine.

➤ Being a good butcher meant being a good horseman too, in the 1930s.

Electric light from inside the shop spilled through the windows, providing enough visibility to load each cart with the meat prepared earlier.

Once the carts were loaded, the men would return to their respective homes for breakfast, before the rest of the day's work began.

Gus clip clopped around Moonta with the horse drawn cart, Old Man Giesecke tended the shop, and Bryan's father Bert would take the Model T that he had adapted to serve meat to customers around Moonta Mines and further afield.



Spick and span... Bert Giesecke in his spotless uniform.

Bert would not bid against rival butcher Roy Roach when buying beasts at the livestock markets or directly from local farms in the early days.

Bert would select 50 sheep, three bullocks, two pigs and 20 fowls to supply the shop for a week.

A real estate firm now fills the site on Moonta's main street long occupied by Giesecke's butcher shop, and a cafe replaces Roach's butcher shop.

At the old Roach's shop, patrons rest their latte glasses and cappuccino cups on the windowsills over which slabs of meat and strings of sausages were passed when loading up the butcher carts in the morning darkness, the shuffling of horses' hooves replaced with the idle banter of tourists.

Warning on disposal of food waste

BiosecuritySA is urging food retailers and food outlets to dispose of food waste appropriately, saying the consequences of incorrect disposal can have serious biosecurity and animal health risks.

The alert comes after Biosecurity SA discovered a case of shop waste containing meat products being used for pig swill.

Feeding prohibited food waste to pigs has been linked to outbreaks of foot and mouth disease (FMD) and other livestock diseases overseas including African swine fever and Aujeszky's disease.

Currently none of these diseases are in Australia.

It's illegal to allow pigs to eat meat or meat products, or anything that has come into contact with meat or meat products.

Businesses that prepare and sell food such as butcher shops, bakeries, supermarkets, restaurants, hotels and fast food outlets have a responsibility to dispose of food waste appropriately.

Biosecurity SA Chief Veterinary Officer Roger Paskin says: "The devastating outbreak of foot and mouth disease in the UK in 2001 is thought to have resulted from pigs being fed waste containing illegally imported meat products carrying the FMD virus.

"If an FMD outbreak was to occur here, it is estimated that it could cost the Australian economy more than \$52 billion in lost revenue over a decade.

"The flow-on effects could also have a major impact on the viability of food outlets."

\$20,000 tax break extends

Butchers and other MBL customers have been given another 12 months to take advantage of the Federal Government's instant \$20,000 tax break for machinery and other equipment.

The write-off was intended to end in a few weeks' time, on June 30, but in the May budget the government announced the extension to June 30, 2019.

Under the scheme, small businesses with turnover of

under \$10 million can upgrade equipment and claim up to \$20,000 of the cost at their next tax return rather than having to depreciate the item over a number of years.

Any number of purchases for under \$20,000 each can be made, and each can be instantly written off.

MBL Members and customers should consult their accountants for specific advice.

MBL always delivers competitive prices thanks to our buying power, and Members also receive the Co-op's annual rebate.

MBL has a full range of Australian and imported machines to satisfy the requirements of every Member, from the smallest butcher to the largest processor.

Some machines are displayed at the MBL showroom at Athol Park.

ARNHEM LAND BECKONS

A new range of packaged meats and takeaway meal options prepared at Richard Gunner's Mt Barker factory are being rolled out to remote Aboriginal communities across Arnhem Land.

The range, under the Something Wild banner, includes magpie goose noodles, emu sausages, buffalo curry and kangaroo stew.

Richard owned Something Wild, with a shop at Adelaide Central Market, before bringing in AFL family the Motlops as part owners in 2016.

In a new development, Something Wild's packaged range is available in ALPA (Arnhem Land Progress Aboriginal Corporation) stores throughout remote communities.



ALPA is Australia's largest Aboriginal retail business, run by the Yolngu people of Arnhem Land. There are 28 ALPA stores, and the business supports over 50 other retail outlets.

The new food range was launched at ALPA's Milingimbi store by Something Wild co-owner Daniel Motlop, a former Port Power star and proud Larrakia man.

"It's been a successful launch, with the local Yolngu mob loving the kangaroo stew, buffalo curry and magpie goose

noodles as well as our variety of sausage flavours" Daniel says.

"We're passionate about bringing these traditional foods back to the forefront of everyday cuisine and ALPA is perfectly placed to help us do it.

"It's exciting when companies with similar visions can come together to make a tangible difference to the lives of people in these communities," he says.

Daniel says Something Wild is Australia's premier Indigenous owned food supplier.

"We have established a sustainable and ethical industry thriving on current food trends and using foods and flavours that our ancestors have known about for years," he says.

All recipes for the Something Wild takeaway lines were developed by chef Shannon Fleming, a leading advocate for native Australian ingredients.

He worked as Executive Chef for Restaurant Orana, Restaurant Blackwood and Magill Estate before joining Something Wild.



Daniel Motlop with Richard Gunner at Something Wild.