

## Sausage Kings for a third time



SAUSAGE KING JASON MATHIE - THIRD TIME WINNER OF THE TRADITIONAL CATEGORY.

Clare Valley butcher Jason Mathie has been crowned National Sausage King for his traditional Australian sausage for the third year in row.



BALHANNAH JUNCTION MEATS BUTCHER AARON REDDY TOOK OUT SECOND PLACE IN THE AUSTRALIAN LAMB CATEGORY, ONE OF SEVERAL SOUTH AUSTRALIAN WINNERS AT THE NATIONAL SAUSAGE CHAMPIONSHIPS.

To top off the achievement, Jason was also into the AMIC Hall of Fame, only the second South Australian to receive the honour. Jason joins Queensland's Bernie Nolan and Western Australia's Raff Barbaro in the Hall of Fame as three times winners of a national Sausage Kings crown.

Jason and wife Delvene, owners of Mathie's Meat Shoppe, won the traditional Australian category, which covers sausages that only contain lamb, pork and/or beef and sausage meal – no additional ingredients are allowed.

"It's the quality of the meat and the process of making the sausages that sets ours apart from all the others" Delvene said. "We use only the best locally-grown Clare Valley ingredients."

The same recipe used to make the sausages for the competition is used for the traditional sausage sold in store.

The National Sausage King Competition took place during a particularly hot weekend in Perth at Frasers restaurant in Kings Park.

The 2013 final produced winners from five different states and territories, in six divisions covering traditional Australian, lamb, pork, continental, poultry and gourmet classes.

Regional competitions held in each state last year were followed by state finals.

### Other category winners in the national finals were:

- Gourmet/Open class: Shane Mundy, from Hill Street Gourmet Meats, West Hobart, Tasmania – Worcestershire and cracked black pepper beef sausage.
- Continental: Bernie Nolan from Circle T Meats, Ipswich, Queensland – Spanish veal chorizo sausage.
- Lamb: Cameron Fenson, from Meatways Butchery, Kambah, ACT – Coriander, basil and pepper lamb sausage.
- Pork: Peter Johnston from Johnston Gourmet Meats, Smithton, Tasmania.
- Poultry: Raff Barbaro, Barbaro Bros Quality Butchers, Greenwood, WA -Chicken, cheese and fresh chives sausage.

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