## Jason the king of saltbush lamb sausages

Space is running out on the trophy shelf at a small Clare butchery which has won an incredible 12 Sausage King trophies in just two years.

In the latest triumph, Jason Mathie and his team won the Traditional Australian category at AMIC's national Sausage King finals in Melbourne in February.

It is the second year in a row that their saltbush lamb sausages have won the hotly-contested national award.

In the process of reaching the nationals, the same variety also won the Clare team two SA Sausage King crowns in Traditional Australian.

Such is the continuing success that a separate saltbush lamb trophy shelf may need to be added at Mathie's Meat Shoppe.

At the latest national finals, two other SA butchers also enjoyed success.

Riverland butcher Daryl Muller, of Monash, profiled in MBL News six months ago, came second with his cheese and bacon sausages in Gourmet/Open.

Adelaide's Feast Fine Foods finished third in Poultry with chicken thigh, lime and chilli sausages.

Back at Clare, Jason, 36, says of his latest national win, "We're all very excited. We're still up on cloud nine.

"We started entering Sausage King two years ago for the experience of the competition, hoping that one year we may make a national final.

"To win two nationals is hard to believe. It all seems like a blurr.

"A lot of hard work and long hours go into this business but when awards come along, it makes it all worthwhile.

"We've got to the top so quickly that it might be hard when the 'fall' eventually comes."

Jason and his team of Mick Young, Jim Greet and Greg Walkley, plus apprentices Jake Schultz and Aidan Young, make sausages every Tuesday.

"It's all about consistently producing the best product you can. It pays off," Jason says.

This consistency led, in 2010, to Mathie's winning one first placing and one second in the Sausage King nationals, after four firsts and one second in the SA awards.

In 2011 awards, Mathie's took one national first, one SA first and three SA seconds.