



# Media Release

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## Outback Queensland butchers know how to make top quality snags

Outback Queensland butchers have taken five of the six category trophies in the 2013 Royal Queensland Food and Wine Show (RQFWS) and Australian Meat Industry Council's (AMIC) State Sausage King Competition in Brisbane yesterday.

Beef, lamb, poultry, continental and gourmet category winners all came from butchers in Toowoomba, Pittsworth and Warwick, while the pork category was taken out by a Tewantin local.

Now in its 15<sup>th</sup> year, the Sausage King Competition is Australia's largest high-level sausage awards, designed to discover the best snags in the state, where points are allocated for the visual appearance when uncooked, technical composition, visual appearance once cooked and of course flavour.

Competition organiser and AMIC representative Gail Butler said this year's competition proved that butchers in Outback Queensland have a lot going for them.

"For one geographical category to win almost all the awards is an outstanding achievement," she said.

"The sausages that won were full of fresh and quality ingredients, cooked to perfection and demonstrated immaculate presentation, all with that extra outback flair," she said.

Ms Butler said the panel of 19 judges cooked and tasted 42 of the state's favourite barbeque food.

"The judging process was quite in-depth, where butchers were chasing the highest number of points out of 50 for each sausage entered," she said.

"With the time and effort that each butcher puts into crafting their sausages, it's great when they come away with a win."

The winners from yesterday's Queensland final will go on to compete against other states for the Australian Sausage King title in Sydney next year.

The State Sausage King Competition is one of nine contests which form the RQFWS – an exciting initiative of the RNA unearthing the best cheese and dairy, ice-cream, wine, steak, lamb, chocolate, sausages, smallgoods and beer.

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**Full list of the 2013 State Sausage King Competition winners:**

- **BEEF:** Carey Bros from Warwick
- **PORK:** Master Meats from Tewantin
- **LAMB:** Pittsworth Meats from Pittsworth for their 'Lamb, Spinach and Feta' sausage
- **POULTRY:** Westridge Meats from Toowoomba for their 'Duck and Orange' sausage
- **CONTINENTAL:** Ashton's Butchery from Pittsworth for their 'Italian Casalinga' sausage
- **GOURMET:** Gray's Modern Meat Mart from Toowoomba for their 'Bush Tomato' sausage

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