



# WINTER 2020 MEATWORKS MESSENGER

## BUSHFIRE DONATIONS HELPING LONG TERM RECOVERY

Whilst the events surrounding the Coronavirus have been all consuming for most around the country, the beginning of 2020 brought with it disaster to many farming communities. The fire season in southern Australia alone saw more than 10 million hectares burned, 34 people killed and nearly 6,000 homes and structures destroyed. In addition, approximately 80,000 livestock perished. Rural communities were already suffering through one of the worst droughts in living memory when the fires smashed through entire towns and farms, destroying crucial infrastructure, pasture and fodder supplies.

The team at Greenham mobilized in early January with hundreds of phone calls back and forth between our head office team, livestock team, producer groups, local government authorities and the Victoria Farmers Federation. It was quickly decided a focus on recovery rather than relief was the best way to assist farmers in affected areas.

From that, Greenham announced on the 21st January that the company would donate the sum of \$250,000 and initiate a separate fundraising drive to support short and long term projects in assisting Victorian beef and dairy producers with the post-fire season rebuilding process.

Joint Managing Director Peter Greenham junior said at the time, "We observed the incredible response from both Australian and international donors and identified some key areas for livestock producers that needed addressing."

In addition, as Peter adds, "There were calls from both farmers from around Australia and customers from the United States and Korea enquiring as to how they could help. It was incredible to know they cared about this disaster and its effect on farmers," Peter said.

100% of proceeds have been channelled directly to The Victoria Farmers Federation Disaster Relief Fund and dispersed to organisations like Blaze Aid for their work in rebuilding fences and other structures that have been damaged or destroyed by fire.

Greenham would like to acknowledge and thank everyone who helped on this project or donated to the fund including staff, customers and farmers and we are proud to report a total so far of more than \$275,000 raised.



There are many tough days ahead as farmers rebuild their farms and communities

Fire affected farmers can apply for grants for infrastructure items such as fencing, pipes, troughs, seed, fertiliser and cattle yards which were the prime examples of key equipment that Greenham identified early in the disaster period.

### VFF thankful for HW Greenham & Sons fire recovery donation

The Victorian Farmers Federation (VFF) was a grateful recipient of a \$250,000 donation to the Disaster Relief Fund which is a targeted fund aimed focused on assisting the recovery of farmers who have been decimated by the fires in East Gippsland and Upper Murray.

"The generous donation made by HW Greenham & Sons will provide a huge boost to our Disaster Relief Fund which will help farmers who are recovering from the fires in Victoria's East," said VFF President, David Jochinke.

The Greenham Bushfire Recovery Campaign fund is still active and donations are welcomed at the following secure website:

[bit.ly/fire\\_recovery](https://bit.ly/fire_recovery)

The company's additional fundraising initiative was led by both producers and customers keen to help out



# TONGALA NEWS

## ★ SPONSORSHIP CORNER ★

Whether its football, netball, a local art project or a new basketball ring, Greenham is proud to support numerous community projects and clubs

### CORONA BRINGS A MIXED BAG

You'll be interested in the meat market which has seen amazing change. Since the virus hit the US abattoir sector, the kill has been back about thirty five percent. This has caused a huge shortage of fat trimming which is used with Australian frozen meat to make hamburgers. So dramatic it is, the demand for fat trims has pushed prices up dramatically against lean products but this will change once those USA plants and workers go back to work.

### AUTUMN BREAK IN THE VALLEY

On the brighter side, we are having our best autumn break ever or at least for fifteen years. The farming community must be happy, especially with the price of casual water falling. It is a pity that we have no football as I well know football is the heart of a country town. Let's hope as restrictions lessen so we can all go to a game.

### THANKS TO OUR TEAM

The Coronavirus crisis has certainly changed the landscape of how we work and I want to extend thanks to Darren Maloney, Ricky Walsh and our office and plant teams for their positive attitude and approach to the challenges presented by COVID-19.

Peter Greenham Snr



The new basketball ring is a popular bit of equipment at St Patrick's Primary

## SPORT SUPPORT

Greenham was proud to support St Patrick's Primary school in Tongala with a contribution toward a new basketball ring. The school aims to lift the profile of sports that are played within the Tongala district through physical education classes in the hope that we can increase the number of students participating in sport out of school hours. This will benefit our students physically and socially. It will link our students to their community.



Former jockey Simon Marshall and former Australian test Cricketer Rodney Hogg

## LONGEST LUNCH

In late February, Greenham was a supporter of the fifth annual Kyabram Longest Lunch in an effort to raise funds and awareness for men's health. Over 100 Kyabram and district residents came together for the event which played host to former star jockey Simon Marshall and former Australian fast bowler Rodney Hogg.

An estimated \$20,000 was raised on the day, which will go to KDHS for a new staff position focused on promoting and supporting men's health.

Did you know that one in eight men will experience depression and one in five men will experience anxiety at some stage of their lives? **Lifeline: 13 11 14**



Ash Watson from the KDHS addresses the crowd

## STAFF PROFILE



**SHANE ROLTON**  
Human Resources and OHS Officer

**How long have you been working at Tongala?**  
Five outstanding months.

**What's the best thing about your job?**

I really enjoy the people and the culture. It's my new home away from home.

**What footy team do you follow?**

The greatest team of all, Collingwood.

**When you're not at work, what do you like to do?**

See family and friends, watch the UFC, fire up the BBQ and when I can, travel overseas. (post Covid of course ;)

**Your favourite cut of beef?**

Scotch fillet with mushroom sauce.



PROMPT PAYMENT ALWAYS AT GREENHAM

# CO-GENERATION AND RENDERING PLANTS UP AND RUNNING



The rendering facility produces meat meal and tallow products

During the summer, we reported on two major infrastructure investments at the Tongala site and since then, both have been commissioned.

The new rendering plant takes non-edible animal materials and converts them into stable, usable products such as tallow and bone meal that are used for diesel fuel, soaps, bio-fuels and feed for other protein supply chains.

Whilst the weather in January threw up some challenges, Adrian Jansen and the team of operators are now producing a consistent product and local traffic has been greatly reduced.

In addition, the new co-gen plant is also up and running with the effluent ponds covered and the latest remote monitored technology installed.

The two units burn a combination of Biogas and natural gas to power the new rendering facility and as well supplying 85% of the plant's entire power requirements and are predicted to effectively reduce emissions of the plant by approximately 15,000 Tonnes, equivalent to taking over 3,000 cars off the road per year.

## EVERYONE HAS A ROLE TO PLAY

The Greenham group of companies are committed to ensuring that all cattle are consigned to all our establishments in a manner that complies with all regulatory and legislative requirements in order to comply with animal welfare, meat safety and meat quality.

The supply chain including producers, agents, livestock carriers and processors have a shared responsibility to ensure the welfare of all animals is consistent with prescribed standards.

These are in place to ensure all management and handling of livestock is not compromised through poor practices whether deliberate or accidental. Greenham's policy was recently sent via mail or email.

If you need further clarification, please speak with your local buyer.

In addition, MLA have an excellent FIT TO LOAD resource available which contains new information about loading densities for livestock, managing effluent, and the chain of responsibility for all involved.

The roles and responsibilities of consignors and transporters are clearly defined in the guide, along with checklists to help assess whether an animal is fit to load.

For more information, log into your MLA account and view: [www.mla.com.au/isitfittoload](http://www.mla.com.au/isitfittoload)



### What you do in the lab?

As a Lab Tech, I work with a team of other techs and we are all responsible for sampling and testing of beef and beef products for both the domestic and export markets.

### Why is the LABORATORY TECHNICIAN role of vital importance in an export meatworks?

We test the products at all stages of the process, in a variety of ways to meet and exceed the requirements of the standards that we adhere to. We do NATA training to keep up to date on the current requirements

## THE LAB SOPHIE COX, Lab Technician

**Our farmers may not fully understand the strict protocols we must follow in order to send beef products to market here or overseas. One of our Lab technicians, Sophie Cox talks us through it and her experience at Greenham.**

of the Australian and International standards. We also test both the personal equipment and the equipment and stands within the floors, as well as air sampling to understand potential contamination. We also run PCR (Molecular Biology) testing to identify any of the top seven O-groups of E. coli and Salmonella. In short, we ensure that the products produced are safe for consumption.

### What does a normal day look like for you?

A normal work day for me begins at noon where I will start with any samples that need processing or testing, whatever is the most urgent. We receive and process samples from both Tasmania and Gippsland as well as the samples collected onsite at Tongala. The team works through all the

other work including things like air sampling, carcass swab testing, PCR, Personal swabs, interim/post cleaning swabs, growth media, data loggers, calibration and checking of lab equipment including scales and thermometers, testing meat and bone meal and tallow samples from the new rendering plant and recording results.

### What attracted you to work at Greenham?

My dad used to work here and I remember him showing me around when I was very young. I did a work placement as a part of my degree and worked here for four months during that time which I really enjoyed. When I finished my degree it happened to fall in line with an open position in the lab so I jumped at the chance to come back.

Greenham has been committed to supporting local communities and industry through education since 2000 and last year, the company partnered with Marcus Oldham College, Australia's leading agricultural institution, to initiate the Greenham Agricultural Scholarship.

This year, we are pleased to announce Laura Greenfield from the Woomera region as the recipient of the \$20,000 award, which goes toward paying academic course fees.

In her final year of a Bachelor of Business (Agribusiness), Laura has a strong passion for pursuing a career in the Australian beef industry. With applications from 20 students, Laura was able to stand out from the crowd by answering the question: how do you believe the Australian Beef or dairy industry will be challenged over the next fifteen years and what motivates you to be involved?

Laura explored the challenges of increased demand in plant-based products, biosecurity threats and extracting the most value from a limited supply.

"The integrity and ethics of beef production is being challenged by a growing number of stakeholders worldwide and maintaining and building trust with consumers is critical. When trust is broken by misleading information about the environment or animal welfare, consumers reduce their beef consumption and purchase plant-based meat substitutes," says Laura.

Just as Laura was awarded her scholarship the COVID-19 pandemic began, forcing schools across the nation, including Marcus Oldham to shut their doors. Laura returned to her home and family station in



## 2020 GREENHAM AGRICULTURAL SCHOLARSHIP

LAURA  
GREENFIELD

north west South Australia but continued her study via online zoom lectures whilst also getting back to mustering cattle.

"I am very grateful to Greenham for the very generous scholarship on offer for passionate young advocates in the beef industry. I hope to return to study at the Marcus Oldham campus soon and I am still very hopeful that I will be able to complete work experience at Greenham and understand the workings of a successful family company."

Laura's ambitions are to return to her family's station after completing her studies and take

on some of the managerial roles within the business. She is also passionate about advocating for women in the industry and specifically within her Northern SA region.

"With the skills learnt from the Bachelor in Agribusiness I want to help pastoralists to recruit more young women to work on stations and even provide a mentor service to young women as they begin living and working in the area."

With thanks to the scholarship panel, Max Gubbins Greenham supplier of Western Victoria, Colin Hacking and Des Umbers of Marcus Oldham College.



2020 Greenham Scholarship Winner, Laura Greenfield, with Greenham Joint Managing Director, Peter Greenham Jr



PROMPT PAYMENT ALWAYS AT GREENHAM

# TASMANIA NEWS

## GREAT AUTUMN BREAK

The state has seen widespread rain over the last few months with some old timers saying it's one of the best autumns they can remember. Pleasingly, the East coast has received their due share and even Flinders Island has turned off more prime cattle than usual. Overall the gradings have remained high during the feed transition period but now the cooler weather is here, please keep on top of your feed regimes.

## COVID SAFE AT THE WORKS

I want to assure all our producers that we have instituted a range of measures so we can continue to process your livestock in Smithton. We'd like to reassure you that as a food manufacturer we adhere to the strictest cleaning and hygiene procedures verified by state and federal food safety authorities, so you can be confident the appropriate measures are being taken.

## THANKS TO OUR TEAM

The Coronavirus crisis has certainly changed the landscape of how we work and I want to extend thanks to everyone including Human Resources to Occupational Health & Safety and our office and plant teams for their positive attitude and approach to the challenges presented by COVID-19.

**Peter Greenham Jnr**



The new boiler has been commissioned and even came in Ferrari red!

## NEW BOILER UP AND GOING

Consistent steam production at the plant is essential for sterilization of equipment, cleaning and also powering the rendering cookers on a daily basis. The boiler is the workhorse of a meatworks. Our old unit had come to the end of its working life so a worldwide search was initiated to find a replacement with the latest technology for low emissions of dust or other compounds that impact the environment. The purpose-built Danish boiler is fully automated and burns wood chips that are a forestry by-product.

## COWS OUT OF CREEKS A SUCCESS

Cows out of Creeks in Circular Head has been a collaborative project with dairy and beef farmers contributing time and money to fencing of waterways and drains, installing stock crossings and providing offstream watering to remove stock from waterways.

The state government and Tas Water provided funding to assist 37 farms with \$5,000 grants with project management provided by DairyTas.

The scheme has continued to progress good environmental and animal welfare practices in the region. Well done to all the participants.



Cows out of creeks - The McGlone family, suppliers of Never Ever cattle put their children Isaac and Isabella in charge of their project

## LET'S MEET A FEW OF THE STAFF FROM THE SMITHTON WORKS



## STAFF PROFILE MITCHELL GREY Livestock Buyer

### Introduce yourself and tell us your role in the company?

My name is Mitchell Grey and I grew up in Sheffield. My role is the livestock buyer for the north-west region.

### How long have you been working at Smithton for?

Only one month and its early days but I'm really looking forward to the future with Greenham.

### What does a normal day look like for you?

Travelling along the north-west coast, meeting producers and looking at their cattle. We then work out what the best plan is going forward for the producer and make sure we have the correct paperwork and accreditations lined up.

### What's the best thing about your job?

I love the cattle, people and the quality brands. I particularly like meeting producers and talking to them about their livestock operations and following that through to see their results.

### What footy team do you follow?

Geelong Cats

### When you're not at work, what do you like to do?

Odd jobs around home, getting out on the farm with my young family and breaking in cattle to show around the Tasmanian show circuit.

### Your favourite cut of beef?

A Cape Grim scotch fillet.

# POSITIVE ON PAIN RELIEF

Administering pain relief during painful procedures is a key part of our Never Ever program and we are receiving more and more positive feedback about both the process and the results. One of the program breeders recently sent us a note:

"We marked some calves yesterday with the Buccalegesic and it went well. Whilst it was an extra thing to administer, it wasn't too bad. We changed the approach and drafted the heifers and steers pre marking which made it a lot easier. We used rings and I must say that observing post-marking, it works. Usually you have the odd steer calf laying down in the yards in discomfort and we observed none yesterday."

For more information, please contact our Natural Programs Manager, Nikki Gilder - [ngilder@greenham.com.au](mailto:ngilder@greenham.com.au)



## CAPE GRIM SERVES IT UP AT THE AUS OPEN

Visitors to the Australian Open in January had the chance to enjoy the flavours of Tassie and dine in style at a custom-designed Rockpool Bar & Grill pop-up on site for the duration of the tournament. The Cape Grim Beef - Neil Perry

relationship is still going strong after more than ten years and the brand remains a staple on the menu across their three venues across Perth, Sydney and Melbourne. Simple is best when it comes to serving up great dishes.



Peter Greenham junior catches up with Neil Perry at the Australian Open



**STAFF PROFILE**  
**KERRY ARMSTRONG**  
Value Added Manager

### Introduce yourself and tell us your role in the company?

Hi, my name is Kerry Armstrong and I am the Value Added Manager. I look after all the retail or case ready cuts for our brands like Cape Grim Beef or Pure Black Beef that are available in places like Harris Farm Markets, NSW or Woolworths in Tasmania.

### What does a normal day look like for you?

Most mornings I start around 4.30am and start transferring aged product from one chiller to the cutting area, then inputting orders for that day and assisting with production for the rest of the day which could include cutting, packing and labelling.

### How long have you been working at Smithton for?

Almost 30 years on and off.

### What's the best thing about your job?

The interaction with my team and rest of the workforce.

### What footy team do you follow?

AFL - Carlton

### When you're not at work, what do you like to do?

I play golf (weather permitting) but also like listening to music (most genres).

### Your favourite cut of beef?

Scotch Fillet



**PROMPT PAYMENT ALWAYS AT GREENHAM**

# ★ SPONSORSHIP CORNER ★

## SMITHTON RODEO BRINGS THE CROWDS

New Years Eve 2019 saw a crowd of over 1,500 spectators and competitors ring in the New Year. With bull riding, stockman challenges, junior rodeo and plenty of music to delight, the event was action packed for everyone. The main rodeo kicked off at lunch time and went well into the evening with plenty of thrills and spills. Greenham's very own Johnny "Poacher" Coates entered the ring to defend his "Local Steer Ride Champion" title for a 3rd year running but unfortunately luck was not on his side.

*Greenham Tasmania have been an amazing support both financially, in kind and allowing the Smithton Rodeo Committee to share the grounds they occupy to hold the event. Our VIP attendees always look forward to the amazing "Cape Grim Beef Steak" and this year's financial contribution was distributed between the Stockman Events and Junior Breakaway event which was held over both nights. Without the continued support of businesses such as Greenhams this event wouldn't be able to run. Thank you again for the massive part you play in the Circular Head community.*



Neville Collis cooks up some Cape Grim Beef steaks in the VIP tent

## RIANA RAISES CASH FOR DEVASTATED KANGAROO IS. CLUB

The call went out and Greenham were happy to donate Cape Grim steaks for a fundraiser run by the Riana Cricket Club to support those ravaged by bushfires earlier in January. Over 450 people attended and the event raised \$31,000 for Kangaroo Island's Western Districts Football & Netball club cricket club and an additional \$11,000 for Blaze Aid. Riana club president Ben Radcliff said the fundraiser, which included a charity auction and entertainment, was "the biggest event we've ever had at the club and people were very supportive of it and saying what a good cause it was."



A huge display of community support saw attendees give generously to those affected by the bushfire crisis



Aiden Coombe with TJBE advanced competitor, Patrick Bingham

## TAS JUNIOR BEEF EXPO

For the fourth time in succession, Greenham Tasmania was pleased to support the Tasmanian Junior Beef Expo. With over 60 competitors entered, it was a great three days of workshops, competitions and fun. Greenham's Aiden Coombe participated in an agricultural careers workshop for senior competitors looking to make a career in agriculture and particularly the red meat industry.



## FINISHING GROUND FOR WAGYU

### Supplying Angus and other British bred cattle to Greenham for almost twenty years, farmer Les Porteus has recently started finishing grassfed Wagyu for the Greenham Altair program.

“We have eighty F1 Wagyu crossed with Angus which have been here for five months. It’s our first time running them and we’re still learning about working with Wagyu but we’re excited to be involved in this new program” says Les.

With over 4000 acres spread over three locations; Smithton, Mella and Roger River, the farm has been in the Porteous family for three generations.

“This (Smithton) block was originally owned by VDL and taken as first selection when we

bought it off them. The block at Roger River was cleared by me and my father, we are actually still clearing the last of it now!”

Les continues with a story about the homestead block, “I was having lunch on this spot one day and I lit a fire to toast my sandwich. I sat back and thought this would be a good spot to build a house, so I did and that’s where I live to this day.”

We asked Les if he notices any differences between the Angus and Wagyu breeds. “Wagyu are more flighty when handled. They are tame in the paddock and will come up and lick your boots, but in yards or under pressure they just prick up their ears and go.”

What is the process of finishing grassfed Wagyu we asked? “Rotate them on good feed all

the time. Can’t let them get hungry at all. That’s the way to get good marbling,” says Les.

Les believes the biggest benefit of finishing Wagyu on grass is the flavour. “Grass is cheaper than grain. But the biggest benefit is the taste, **it’s a richer, more flavoursome meat.** Beef is always better off grass I reckon.” And we agree.

With thanks to Les for his time.

If you are interested in hearing more about the Altair Grassfed Wagyu program, please contact **Gavin Coombe at the Smithton works.**

Pictured: Les Porteus at his Circular Head Operation.



**PROMPT PAYMENT ALWAYS AT GREENHAM**

### COVID SHIFTS MEAT SALES

The Coronavirus crisis has certainly changed the landscape of red meat sales across the world in the last few months. Food service has been decimated with the closure of restaurants, hotels, cafes and sporting events however, as consumers began staying in and preparing meals at home we saw this volume shift to retail and online channels instead. With more consumer now opting for home delivery, we've been able to develop a strong presence in online meat delivery within the USA.

### RESTAURANTS REOPEN

Restrictions have now started to ease and restaurants and cafes are beginning to open their doors to the public again. We're pleased to say we've had our first Food Service orders come through and we're looking forward to enjoying a steak with our restaurant partners again soon.

### GOOD RAINS SET THINGS UP

South Gippsland has had a wet start to Autumn and is set up for a boom Spring whilst East Gippsland has finally had a better break. Our buyer Sean Kallady reports that rain has set up the crops well and cattle are grazing on pasture instead of hay rings. We have seen some excellent results in meat quality across marbling score and weights with low numbers of non-grading cattle.

It is a testament to the hard work of producers and they are receiving good reward for effort.

Peter Greenham Jnr

## THE HAND THAT FEEDS YOU LAUNCH

In late December, Greenham Gippsland and Bass Strait Beef were proud to support the launch of a beautiful 2020 calendar that shares the heartfelt stories of 13 farmers from within the Wellington and East Gippsland Shires.

It was the second instalment of the calendar since Sallie Jones of Gippsland Jersey, produced a 2019 calendar to support and advocate for the mental health of dairy farmers in the Gippsland region.



The Bass Strait Beef steakburgers went down a treat



Sallie Jones from Gippsland Jersey with the Bass Strait Beef steaks

## REMINDER ON UPDATED NVD'S

An updated LPA NVD has been released from MLA which can be used from July 1st this year.

From 1 January 2021, only the updated versions of all NVDs (0720) will be accepted.

As part of the MLA Accelerated Adoption Initiative announced in November 2019, there is no cost for NVD books until 30 June 2021.



For more information or to order your NVD books: [bit.ly/3eDcZSY](https://bit.ly/3eDcZSY) or follow the links at: <http://lpa.nlis.com.au>



## WHAT IT TAKES WITH BARLEY BEEF

Dean Mitchell at his Lockington farm with son Conor

Long term supplier, Dean Mitchell this year joined the Greenham Barley Beef program, finishing cattle for the newly launched **Wanderer Beef Brand**. The program introduces a combination approach to farming where cattle roam in a free range environment with access to both barley pellets and grass. It offers a new choice to consumers who enjoy the taste of grain fed beef but are conscious of animal welfare concerns surrounding the feedlot industry. Meatworks Messenger had the chance to speak with Dean about his farm and experience finishing these cattle.

The Lockington property has been in the Mitchell family since 1945, previously being a cropping and sheep farm.

"We are a third generation, self-managed operation with my wife and kids and some help from my father when needed," explains Dean.

Across a holding of 800 acres, they

have bred Angus for the last 30 years and now run 350 Angus cows with 80 replacement Angus heifers plus a cropping program for fodder. In addition, they finish 250 Angus X heifers for the Greenham Barley Beef program.

In recent summers, the farm has experienced tough conditions with water prices being too high to irrigate. As a result, Dean has had to feed out a substantial amount of hay and silage to get through. This autumn however, has been promising with crops getting some much needed rain.

And this is where the Wanderer Barley Beef program suits areas which are seasonally restricted by periods of dry. Flexibility is the key factor as the program allows suppliers to produce a consistent product throughout the year on a mixture of grass and barley as required.

"For the barley beef, we induct the

cattle on grass as well as silage, cereal hay and straw with limited access to the feeder for ten days. Then, on top of the surrounding natural pick, we increase their access to the pellets in order to finish them in 90 days," explains Dean.

*"I think the Wanderer program is great because the cattle have the room to graze as well as having access to a barley pellet to assist them to finish better. This creates a more consistent product for what the region's normal rainfall allows."*

We asked if Dean would recommend the program to other producers. "Yes for sure, the combined feeding approach helps finish the cattle in a shorter time, being more cost effective and producing a good product," Dean explains.

With thanks to Dean for his time.



PROMPT PAYMENT ALWAYS AT GREENHAM

# NEW BRANDS SHOWCASE



Melbourne Chefs enjoy tasting new Altaire Grassfed Wagyu

Earlier this year at Stokehouse St Kilda, and in conjunction with distributor Flinders & Co, we launched two new Brands: **Altaire Grassfed Wagyu** and **Wanderer Barley Fed Beef**.

Forty of Melbourne's best chefs were treated to Wanderer and Altaire side-by-side for the main course. Executive Chef, Jason Staudt showcased our beef in a variety of cooking methods and from the positive feedback, succeeded in showing off the unique differences of the brands.

Thanks to our sales and marketing team for putting on a great event.



James Madden, Flinders & Co. Managing Director with Stokehouse Executive Chef Jason Staudt at the launch event



Michael White, Sales Manager presents the new Altaire brand to Melbourne Chefs

# LET'S MEET A FEW CHARACTERS FROM THE GIPPSLAND WORKS

## KERRY KANE SLAUGHTER FLOOR SUPERVISOR

### What does a normal day look like for you?

My day starts at 5am - Having a look at what's coming up on the schedule and prepping including reviewing paperwork, staff manning, equipment and health and safety, yields and quality standards.

### How long have you been working for Gippsland for?

Almost two years.

### Whats the best thing about your job?

The best thing about my job is the challenge of improving the small things in different areas of the business and also achieving my KPIs. Things are always changing. I also like mentoring, coaching and building a good team and



culture where people can thrive.

### What footy team do you follow?

Rugby union - The Best team in the world - ALL BLACKS!!

### When you are not at work, what do you like to do?

These days it's relaxing with family and watching and supporting my sons develop into young men.

### Your Favourite cut of beef?

I am not fussy! I'll eat anything.

## GRANT KELLY BONING ROOM SUPERVISOR

### What does a normal day look like for you?

The day is mostly about managing the combined teams in the boning room so they work together as a unit to increase production, maximise the yield, ensure quality of the product and maintain a safe place of work for all our operators. There's never a quiet day.

### How long have you been working for Gippsland for?

Since Greenham re-opened the gates on the old works in November 2017.

### What's the best thing about your job?

It's constantly changing and challenging. There's never a dull moment.



### What footy team do you follow?

I'm an Essendon fan in the AFL and I get behind the Leongatha club in the local league.

### When you are not at work, what do you like to do?

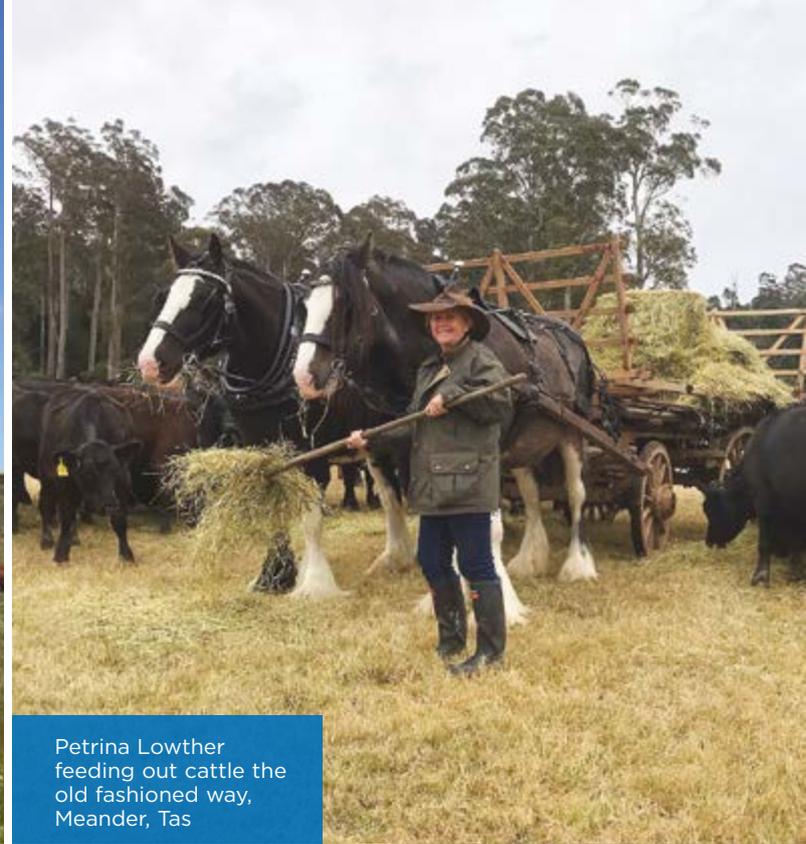
Camping, 4WDing and BBQing and I don't mind a hit of golf.

### Your Favourite cut of beef?

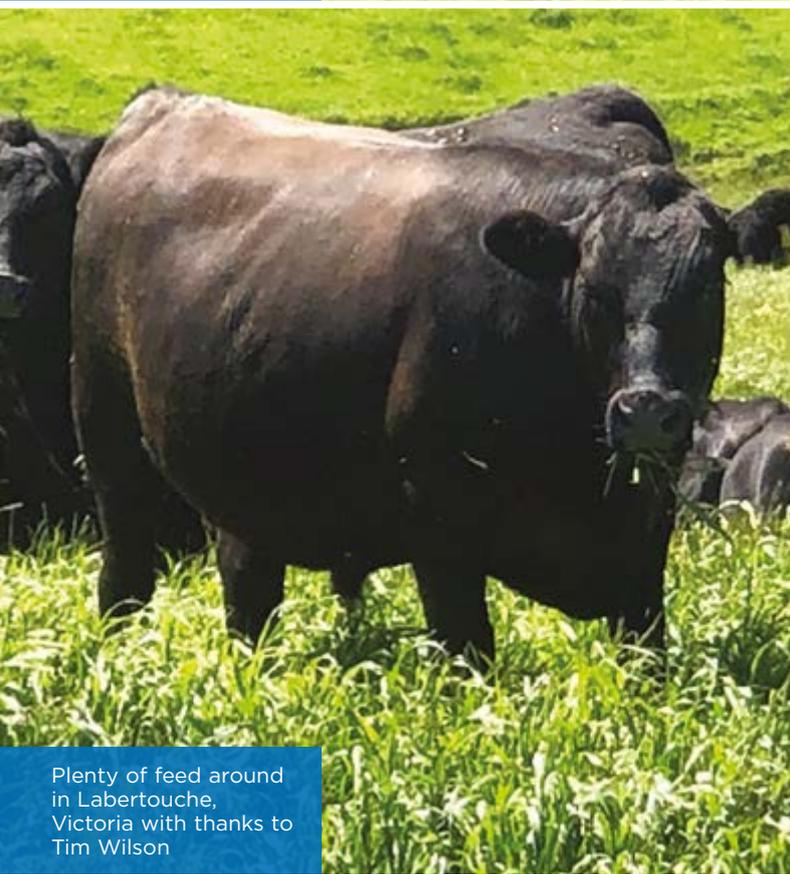
Cube Roll (Scotch Fillet), well seasoned and properly cooked can't be beaten.



Herefords grazing on a less windy day at Bald Hills, South Gippsland



Petrina Lowther feeding out cattle the old fashioned way, Meander, Tas



Plenty of feed around in Labertouche, Victoria with thanks to Tim Wilson



Ruby and the school bear from Phil Medwin in Black River, Tasmania

# CATTLE ON FILM

We asked and our producers came through with the goods. Please text your best shots through to Jelena on **0431 395 286** and we will aim to put them into the next edition.

## UPDATE YOUR DETAILS

Did you notice anything incorrect on your paperwork? Have you moved or do your details need updating? Call **1300 548 378** and select the site you normally deal with or your local buyer.



**PROMPT PAYMENT ALWAYS AT GREENHAM**