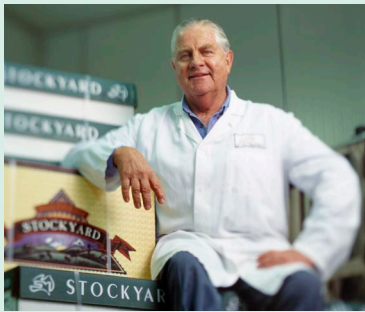




SIXTH EDITION



FROM THE CHAIRMAN

Economic slowdown or not, beef still remains the number one fine dining protein. Diners crave a great steak, roast or barbecue. Conditions remain favourable in Queensland for a good winter grain crop and for Stockyard to produce high quality grain fed Angus and Wagyu into 2010. Our stronger currency makes it a little more challenging but demand remains high as we approach the end of the calendar year.

We have had strong demand across the South East Asian, North Asian and Middle Eastern regions as consumers shake off the effects of the GFC and get on with enjoying great food.

Robin Hart AM - Chairman



HOFEX 2009

The Hong Kong food expo was held in May at the Hong Kong Convention Centre. Hofex attracts displays of kitchenware, cooking utensils, food and beverage from all corners of the globe enticing many from the culinary world to attend.

Congratulations to Classic Fine Foods Hong Kong (Stockyard's exclusive distributor) who entertained and provided appetizers for attendees exclusively in the chef's corner.



WELL DONE

Stockyard was the proud recipient of a Silver and Bronze medal in the recent Brisbane Royal Exhibition Branded Beef Competition. Stockyards Angus Long Grain Fed Sirloin came runner up to a Wagyu Sirloin in both categories by small margins. Stockyard's consistency has been highlighted again having placed in the top 3 for the past 4 years.



JORDAN

If you are looking for a fantastic fine dining experience in Jordan, please try the Marriott Amman Library Lounge and Cigar Bar or the Marriott Jordan Valley Dead Sea Resort and Spa. Outstanding service from Marriott staff with excellent product knowledge will ensure your meal exceeds your expectations. Stockyard beef has its place in a well balanced international menu.

Stockyard Beef is available exclusively from Mr Ali Noor at the Kaylani Food Centre.

**Kaylani
Food
Center**

Marriott



BONE-IN RIBS

Bone-In Ribs are cut from the 3rd to 8th rib at a width of approx 180mm. This 6 rib product with the short rib attached makes an excellent slow cook item with a rich flavour that will melt in your mouth. Knives are not necessary as this product will literally fall away from the bone. We recommend Bone-In Ribs from a lighter, younger grain fed carcass, before the bone matures and becomes an unmanageable size. Please discuss with the Stockyard Marketing staff.

EMPLOYEE PROFILE

Our North Asia Sales Manager, Nobuyuki "Noble" Araragi has been employed by Stockyard for over 14 months, but his association stretches to 8 years as he was a key customer of Stockyard for the Japanese market. Noble has had the advantage of working for large Japanese Meat importers/wholesalers both in Australia and Japan. He has a fantastic understanding of the beef industry from the Australian paddock to the Japanese palette. Noble is very thorough in his approach and Stockyard customers get his full loyalty. Noble's family are based here in Brisbane and he is an active participant of the local Japanese community. If any weaknesses, it is Noble's taste for Bundy rum and grasp of Australian slang.



CHEF PROFILE:

Todd Cheavins, a Canadian national, brings over 20 year's experience in fine cuisine as Executive Chef to The Richardson Hotel & Spa's elegant restaurant Opus located in Perth, Western Australia.

After completing his initial training in Canada, Todd continued his education in food under the tutelage of Executive Chefs in the kitchens of leading international hotels in countries as diverse as China, Switzerland, The United Arab Emirates and Singapore.

In Australia he was part of the pre-opening team at The Westin Sydney after spending time at The Sheraton Mirage Port Douglas. Internationally, he was part of the pre-opening team at The Fairmont Dubai and recently comes to The Richardson Hotel & Spa from The Sentosa Resort and Spa in Singapore.

Recently, Todd was involved in a charity event '5 Chefs Dinner' a team effort with five of Australia's most sought after chefs raising funds for the Starlight Foundation.

Being passionate about quality in everything he handles, Todd believes that the produce is the most important starting point for great food. He has cooked and impressed for many famous faces throughout the world including entertainers and sporting stars.

We highly recommend if you have the opportunity that you dine at the Richardson Hotel & Spa and enjoy Chef Todd's inventive cuisine with French origins, hints of the Orient and modern Australian fresh flavours.

TODD CHEAVINS The Richardson Hotel Perth WA



Food and Hotel Shanghai (18th-20th November)

Stockyards exclusive distributor in China, Finline Foods, will have a booth at the upcoming Food and Hotel China event in mid November in Shanghai. Stockyard will also attend the event. Please look us up for beef sampling and a beer.

FHC China 2009 18th - 20th November Booth #3Q16



DID YOU KNOW?

Iceworks, Paddington, has Stockyard beef on the menu. Chef James will tantalise your taste buds with beef taktaki, braised beef ribs or long grain fed eye fillet.

iceworks
| RESTAURANT | BAR | LOUNGE |

You can buy directly from our Stockyard warehouse in Hendra, Brisbane. We can help you out with carton sales, cryovac pieces from a great range of grain fed, long grain fed or wagyu.

FOOD SAFETY

Stockyard is regularly audited both internally and externally to ensure it exceeds the standards of the many quality programs it has in place. These include:

AQIS

Food Safety Queensland

ISO9001:2000

Certified Australian Angus Beef

Halal

Ausmeat Non Packer Exporter

Certified Natural Beef

Meat Standards Australia

FOR FURTHER INFORMATION

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