



FROM THE CHAIRMAN

The east coast of Australia has enjoyed some fantastic widespread rains over January to March. The grain belt and cattle country has had drenching rains that will make for a very productive winter. In the short term cattle suppliers will be short as producers rebuild their herds, but we look forward to a good supply of cattle in the future.

Well the saying goes "behind every good man there is an even better woman." My wife Del, prepares some of the best home cooked beef meals you could hope for. My favourite is wagyu beef tail slowly cooked with a stubbie (375ml bottle) of beer for 4 to 5 hours. The meat is sweet and tender, falls off the bone and makes a great winter meal. Contact us if you want the recipe!

Robin Hart AM - Chairman

KERWEE FEEDLOT

The Kerwee Feedlot is located approximately two hours west of Brisbane, in the middle of Queensland's grain belt, the Darling Downs.

Improved pastures surrounding Kerwee, allow us to fatten young cattle to an appropriate condition and entry weight for the feedlot. Most cattle enter the feedlot at 14 to 18mths of age. Kerwee manages approximately 9000 head on feed to meet the beef demand of the Kerwee Group's marketing arm, Stockyard. Cattle are fed on a balanced nutritious diet of high quality steam flaked grains and other locally produced feedstuffs. Both cattle and feedstuffs are received into the feedlot on Cattle and Commodity Vendor Declarations to ensure our high standards of specifications are fulfilled. In addition, Kerwee regularly tests feedstuffs and water for nutrition and cleanliness at independent testing facilities.

Kerwee is regularly audited on the various quality assurance programs it manages including EU eligibility, Natural Beef Program, Meat Standards Australia and National Feedlot Accreditation Scheme. Recent widespread rains have ensured a bumper grain harvest and a good supply of healthy feeder steers in the medium to long term.





Congratulations to The Meat Co. Kuwait on the opening of their 15th restaurant located within "The Gardens" in the 360 Mall in Kuwait. Great food, bold surroundings and friendly staff create a fantastic atmosphere for fine dining. Stockyard is proud to provide grain fed Angus and Wagyu on the menu.

Stockyard Beef is distributed exclusively in Kuwait by Mr Mustafa Al-Shawa at Prime Cuts. The new Prime Cuts Gourmet Deli will soon be open for retail and home delivery.



It is currently Sakura, cherry blossom season in Japan. During spring many Japanese enjoy Hanami, which is a BBQ beneath the cherry blossoms. It is an exciting time of year with many weddings and celebrations. Traditionally, well marbled beef sliced to approx 3mm is cooked on small gas barbecues along with vegetables and rice. Of course this is shared with great Japanese beers like Kirin, Asahi and Sapporo; and Sake. This is a fantastic time to be travelling to Japan.



TOMAHAWK

The beef "Tomahawk" is a rib fillet with a long rib bone left attached. Resembling an Indian tomahawk this specification can be packed off wagyu, long fed angus and grain fed beef. The tomahawk has a rib bone (handle) which is approx 30cm long and is best served as a meal to share or for a true carnivore.



STOCKYARD

Scott Phelan started with Stockyard 2 years ago as a graduate trainee after completing studies in Agriculture Business at University of QLD Gatton campus. Scott is now an integral part of the sales and marketing team with a focus on logistics and inventory control. Scott is a keen Broncos supporter and enjoys helping out on the family farming operation outside of Warwick.



CHEF PROFILE: *Michael McCalman*

Inspired by his grandmother to becoming a chef, Michael McCalman, Executive Chef at The Intercontinental Grand Stanford Hong Kong, has travelled to more than 60 countries to learn about food and what interests people.

Born and bred in Mildura, Victoria, Australia, Michael has had more than 15 years of catering experience in five-star hotels, on cruise ships and in free-standing restaurants.

Previous professional engagements include: Chef Tournant at Regent Four Seasons and Chef De Partie at Park Hyatt in Sydney, Australia (1993 - 1995); Sous Chef at London's Lowndes Hyatt Hotel (1995 - 1997); Senior Chef De Partie onboard P&O Oriana (1997 - 1998); Executive Sous Chef at Hyatt Hotels, Baku, Azerbaijan (1998 - 2000); Executive Sous Chef at Kowloon Shangri-la, Hong Kong (2001 - 2004); Executive Chef at Shangri-la Tanjung Aru Resort, Kota Kinabalu, Malaysia (2004); Executive Chef at Kowloon Shangri-la, Hong Kong (2004 - 2008); and Executive Chef at Shangri-La Hotel, Bangkok, Thailand (2008), Opening chef of Futian Shangri-la Shenzhen, China and Opening Executive Chef of the One & Only Cape Town, South Africa.

Michael joined Intercontinental Grand Stanford Hong Kong from One & Only Cape Town, South Africa, a return that puts him back where he feels at home, with a great availability of global produce, talented staff, and a market that is more than eager to dine out and try new and exciting products.

Michael's approach is pretty simple, buy the best products, have the best talent produce and serve it. "It's so much easier when your focus is on the product, there is nothing worse than having to make a product speak, it's best to let that product do the talking, enhance it maybe, but not change or disguise it in any way."

Whilst his grandmother's inspiration certainly paid off, Australia's loss is Asia's gain. With a highly-trained and varied background Michael is an open-minded person who believes in making time for training and engaging junior staff members. His hands-on approach and flexible attitude ensures that he thinks outside the box, resulting in a gastronomic delight that encompasses the world whilst celebrating the locale, wherever he finds himself around the globe.

The Intercontinental Grand Stanford Hong Kong



FOOD AND HOTEL ASIA (20TH - 23RD APRIL)

Stockyard will again participate at this years FHA in Singapore from the 20th to 23rd April. Diana Petrie will be there to help with all of your beef inquiries. Booth number 9J3-01.

WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010 CONGRATULATIONS

Classic Fine Foods (award received by Mr Philippe Vo) is the Tung Lok Gourmet Distributor of the Year.



DID YOU KNOW?

Stockyard beef is available in the following countries: Japan, Korea, China, Thailand, Taiwan, Singapore, Philippines, Indonesia, Mauritius, Maldives, USA, Russia, Kuwait, Bahrain, UAE, Oman, Hong Kong, South Africa, Doha and Australia. Let us know if you would like to find your local distributor.

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

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