

SHERWOOD

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KENMORE

Country taste in town

ORGANIC FARMER BEEFS UP SALES FOR OLD FASHIONED HOGGET AND MUTTON



Father and daughter team Adrian and Amy Tiller of Sherwood Rd Organic Meats.

Picture: SARAH KEAYES

Douglas Estwick

MEATS such as hogget and mutton are returning to family dinner tables.

The Tiller family is leading the food renaissance and have migrated from their farm at Roma to Sherwood to rally followers.

The farm, called Siwa, produces the goods which are sold at Sherwood Rd Organic Meats.

Amy Tiller said people back were rediscovering the more flavoursome meats their parents and grandparents knew.

"Hogget is considered not as good as lamb which is crazy," she said.

"It's exactly the same in flavour and texture but just a little more flavour which is

COMPARISONS

Diced hogget 1kg: \$18.99
 Diced mutton 1kg: \$18.99
 Diced lamb 1kg: \$20.99
 Same prices for mince.
 The price for hogget and mutton are equal because the same cost is involved in freight and processing at Sherwood Road Organic Meats.
 Prices for half/whole
 Lamb: \$185/\$350
 Hogget: \$180/\$320
 Mutton: \$170/\$300

a good thing," Ms Tiller said. "There are lot of chefs, restaurateurs and people in the food industry who are really trying to bring people back to hogget."

Meat And Livestock Australia regional manager

Chop the budget with smart meat buys

PAYING close attention to the cost of meat purchases can reap savings, according to MyBudget founder and director Tammy May.

"Meat can be an expensive part of our grocery bills," she said.

"Slow cooking is a convenient way to cook cheaper cuts of meat to create

really tasty meals. You can also save by buying meat in bulk, splitting it up in to portion sizes and freezing it. You can definitely save this way if a staple cut of meat that you use regularly is on special."

She said less familiar meats could become popular if they were supported

by tasty, easy to follow family-friendly recipes.

Ms May said more savings could be made by shopping less frequently.

"Write a menu for the week, write a shopping list and stick to it. Shopping multiple times without a list can lead to impulse purchases," Ms May said.

Lachlan Bowtell said the increase in the quality of mutton and hogget produced in Australia over the past decade had consumers changing their minds about the meat.

"Traditionally hogget and

mutton have been seen as a manufacturing product, things like meat pies, dim sims, those type of products because it's been a competitively priced protein source," Mr Bowtell said.

"It's going to go slowly,

slowly. If there's butchers having a crack at it, that's a great initiative.

"When you look at hogget 10 years ago to hogget now, and mutton 10 years ago to mutton now, it's a totally different product."

Castaways star nervous as new flick premieres

MATTHEW Connell is comfortable under the spotlight but the Brisbane premiere of *The Boy Castaways* in front of his friends and a Q and A about his starring role is far from natural. "I think it will be a little bit weird in front of my friends," Connell, 21, said.



Many of his friends would have studied with him at Kenmore State High School before he left for the Victorian College of the Arts drama school.

Only one day after graduating from the college he was cast in the feature film *The Boy Castaways*, an ABC rock musical drama. It is directed by Michael Kantor and stars Paul Capsis, Tim Rogers and Megan Washington.

"We didn't really do too much film at VCA at all and that kind of bit me," he said.

"I eased into it after a while. It was an amazing experience."

The original musical follows the mental journey of four men who unveil their deepest and darkest secrets in a theatre.

Connell plays Isaac, one of the theatre's ringleaders.

The Boy Castaways will show at the Palace Barracks tonight, from 7pm. Visit palacecinemas.com.au.

take a number

656

dollars is the tally raised by Specsavers Indooroopilly as part of its Community Program. The money will go to the State Emergency Service. When customers bought glasses, they put a token towards a charity.