

# TILLERS BRING BUSH

**T**HE greatest gift for the Tillers this Christmas will be knowing that as families tuck into their favourite pork, ham or turkey roast, local farmers will be receiving more than a lousy lump of coal in their stockings.

Through their family-run butchery – Sherwood Rd Organic Meats – Amy and her father Adrian Tiller have been bringing a bit of the bush to Brisbane since June.

By sourcing beef, lamb, mutton, hogget and goat, from their own family farm SIWA, Roma, pork from Rhodvale farm, Gympie, and poultry from Bendele farm, Kilkivan, the Tillers are offering a large range of fresh, organic and fully traceable meats to their consumers.

“We certainly want people to be enjoying meats that have been treated with compassion this Christmas, but also understand that by doing so they are providing valuable support to local farmers,” Amy says.

“It’s all traceable. We know where it comes from, who is producing it, and the kind of people who are involved.

“As a family run business, it is important for us that we are sourcing from people who have similar values, and that are also fed up dealing through a middle-man.”

Walking into the shopfront to find fresh organic steaks at \$18.99 per kilo, the Tillers have effectively side-stepped the corporate middle-man to offer prices comparative with conventionally farmed meats.

“Our shoppers will be people who are happier handing their money over to farmers than to supermarket giants,” Amy says.

With the old-fashioned waste-not-want-not mindset, Amy is encouraging her customers to buy whole and half animals.

“It is a much cheaper way to buy, but more importantly we are using the whole animal and there is no waste,” she says.

“It is just a lot more ethical buying a whole or half animal straight from the farm than going in and buying the same cuts every week from the supermarket.”

Amy says they also try to be creative in the shop to make the most of the whole animal.

“We do things like offal, spare ribs and breasts of lamb that you probably wouldn’t find in a lot of butcher shops, and really means we waste a lot less meat,” she says.

While their virtuosity is to be commended, producing organic, traceable and ethical meat at reasonable prices doesn’t come without a fair slab of challenges.

“If you run out of something in the shop, it is not as simple as ringing your wholesaler and demanding more by the following morning.

“Our deliveries often come only once a week and so there really is a lot of planning that goes into it.”

Overcoming these challenges as a family is what Adrian describes as “very interesting,” but says he would love to see the business grow and expand.

“I’d get a big kick if we were able to make it a success and Amy was able to get a living out of it,” Adrian says.

Amy says that the diversity of their skills is a major catalyst for their successful business relationship.

“Dad has never been one to tread on anyone’s toes and is the first person to admit it when something is not his area of expertise,” she says.

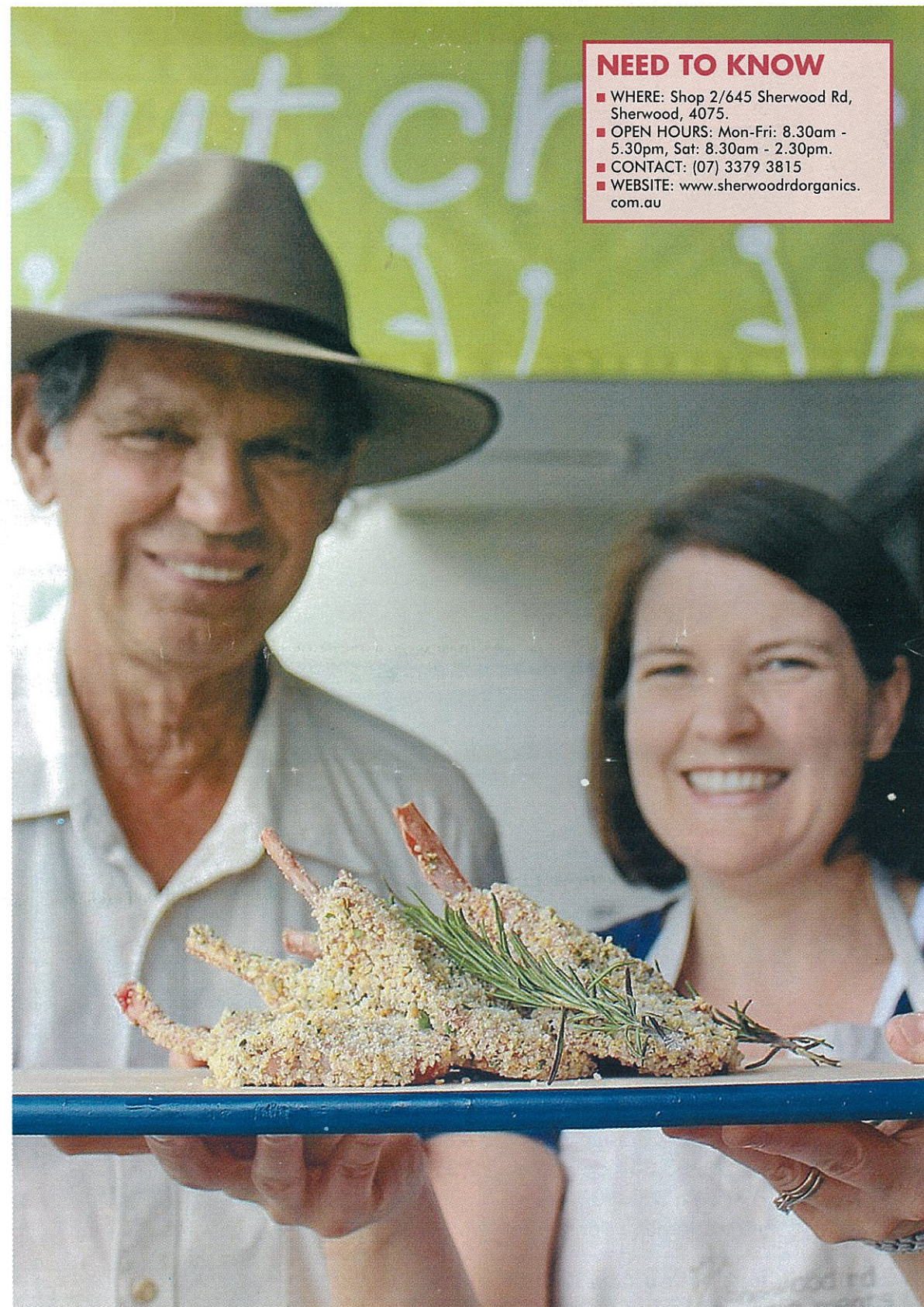
“And vice versa – I don’t claim to know anything about farming.”

Hoping to one day stock restaurants, Amy says the next step for the family is to acquire their own processing centre.

“With the shop that we have now, that was certainly in the back of our minds when looking for a place to buy.

## NEED TO KNOW

- WHERE: Shop 2/645 Sherwood Rd, Sherwood, 4075.
- OPEN HOURS: Mon-Fri: 8.30am - 5.30pm, Sat: 8.30am - 2.30pm.
- CONTACT: (07) 3379 3815
- WEBSITE: [www.sherwoodrdrorganics.com.au](http://www.sherwoodrdrorganics.com.au)





# CHEER TO BRISBANE



Delicious organic steaks are a steal at \$18.99/kilo!



Adrian says his decision to certify SIWA for organic production came from a brush with illness. "I had become a bit ill due to contact with herbicides and chemicals used to treat fly strike in sheep," he says.

## Innovative new range of solar pumping systems on market

NEW developments in water pumping systems have Rainbow Power Company director Steve Riley excited about the new range of Grundfos solar pumps.

Steve points out that over the longer term the cost of a new Grundfos system per litre of water can be one eighth the cost of a diesel system.

That equates to just a quarter of the cost of a deep well injector system, or a third of a submersible pump on mains power.

This sort of cost comparison allows all smart farmers to see why the Grundfos solar pumping systems are beating the alternatives hands down.

Rainbow Power Company Ltd has been providing innovative highly efficient solar power and pumping solutions for nearly 30 years and the new range of Grundfos will take them towards the next 30, ensuring a reliable water delivery system for many years to come.

Steve specialises in water pumps at the Rainbow Power Company and is happy to recommend Grundfos for all your pumping solutions.

Grundfos are the worlds largest



LEFT: New developments in water pumping systems have Rainbow Power Company Director Steve Riley excited.