

LIMESTONE COAST SHINES AT STATE AWARDS

The Limestone Coast has made its mark at the 2016 SA Savour Australia Restaurant & Catering Hostplus Awards for Excellence, bringing home four gongs and being named a finalist in four other categories.

Mount Gambier's Metro Bakery & Cafe topped the class, winning two categories – Bakery & Patisserie and Breakfast Restaurant (Metro South West). It was joined on the winners list by Sails at Robe (Seafood Restaurant) and The Barn Steakhouse (Wine List).

The Awards for Excellence is a nationally recognised, independently judged awards program that celebrates exceptional service and culinary talent across the State.

It is also the only program in Australia where the judging criteria is determined by consumers who rank what is important to them in the dining experience.

The awards are judged by an independent team of trained judges who anonymously visit the venues to determine the winners.

The scores are based on the entire dining experience from food to the customer service experienced when the judges anonymously dine.

For Metro Bakery & Cafe's Toni Vorenas, the two awards were just reward for her hard working staff.

"To get that acknowledgement at that State level of the work that your local team is doing is extraordinary," Toni said.

For Toni, the process involved in the 2016 SA Savour Australia Restaurant & Catering Hostplus Awards for Excellence

has been invaluable for her business, which made the finalists list in 2015 and really took on the feedback provided.

"You get a report and see how you ranked against the other finalists," she said. "You get lots of feedback, lots of good feedback, critical feedback. I would encourage other businesses in Mount Gambier to go through the process."

The interesting thing with the win for the Bakery & Patisserie is the Metro team outshone businesses they have long admired and looked to learn from.

"This was just so exciting for our young apprentices especially and they were up against businesses they would be hoping to get a job with one day," Toni said. "There are lots of great chefs in Mount Gambier but our pastry chefs are so isolated here so to be acknowledged for being the best is such a boost for them all."

Toni was also thrilled that both her kitchens secured awards. Of course, these type of awards are about more than just the honoured business. "It is also about Mount Gambier having a profile," Toni said.

The Barn is no stranger to State awards and is already a Hall of Fame inductee in the same scheme for Steak Restaurant.

The win in the Wine List category was The Barn's third – the other two coming in 2011 and '14. "It is nice recognition for what we are doing," Kent Comley said. "It also demonstrated the high quality wines we have in this region."

And while Kent Comley is committed to keep The Barn at the top of the tree,



he is equally committed to the economic, particularly, tourism spin offs, a vibrant, quality food and wine culture can have for a region.

"It is very pleasing to see Metro win two awards and Sails to get an award," Kent said. "It is absolutely critical to build the reputation of this region through things like these awards."

Above - The Metro pastry team (from left) - apprentice Jarrad Heubler, head pastry chef Norerriz Labrador & Mhericel Gomez. with a selection of the delicacies that earned the team the State honour. (Absent team members - Jesse Beattie, Chris Rule & Declan Robinson).

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COMING EVENTS



THE FARMERS MAKER: DEAN BOWEN
HAMILTON ART GALLERY, HAMILTON
Until Aug 4

BIG WINTER BOOK SALE
PORTLAND, CASTERTON & HEYWOOD LIBRARIES
July 20-29

OUR STORIES OUR MOB - OUR MOB
NARACORTE ART GALLERY
Until July 31

COUNTRY MUSIC - ALLAN WEBSTER & 2012 X FACTOR FINALIST JUSTIN STANDLEY
MILLICENT COMMUNITY CLUB
July 29

THE EAGLE BALL
RYMILL HALL, PENOLA
July 30

SHEEPVENTION
HAMILTON SHOWGROUNDS
August 1 & 2

ENDLESS PLEASURE: THE ART OF GARDENS & GARDENING
RIDDOCH ART GALLERY, MOUNT GAMBIER
Until September 25

Steakhouse...
Accommodation...
& Events




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DARTMOOR VIES FOR VICTORIA'S TIDIEST TOWN

For the past three decades Dartmoor has been among Victoria's most successful competitors in the Keep Victoria Beautiful Tidy Town Awards.

Last week the small rural community vied for its 31st consecutive year entering the Statewide award program as it hosted judges who explored key sites in the town.

The Dartmoor Progress Association hosted the visit, which showcased how the dedicated committee's everyday actions have made the township a better place to live, work and play.

Dartmoor Progress Association president Wendy Dowling said since the first nomination was made in 1986, the town had been successful in receiving an

award almost annually.

"This year we have entered six categories of the program as well as the overall Tidy Town Award," Mrs Dowling said. "It is a great opportunity to showcase the amazing work that is carried out by our community volunteers and the success of the projects that have been instigated in the town. Our entry into the Tidy Town program has seen our community develop a pride in their town and has created a great sense of appreciation of the environment and the natural beauty of the area."

Glenelg Shire Mayor Cr Max Oberlander applauded the efforts of the Dartmoor community to always ensure their community is looking at its best.

"Whether it's exploring the unique tree carvings or throwing a line into fish, or swim at the junction – Dartmoor is a beautiful community which has a lot to offer and I wish the progress association all the best for this year's award program," he said.



Horsham was named the 2015 Tidy Town of the Year and went on to represent Victoria at the Keep Australia Beautiful National Tidy Town awards. This year's State-award winners will be announced on Saturday, October 15.

Left - Dartmoor Progress Association president Wendy Dowling (right) with Keep Victoria Beautiful Tidy Town Awards judge Terry O'Brien.

Above - The Dartmoor Primary School students show off their school to judge Terry O'Brien and representatives from Glenelg Shire Council.



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"When people visit a region they want an experience.

"A lot of people are looking for a dining food and wine experience, especially the internationals.

"We can offer that as a city and a region.

"If we think about the Barossa Valley and Yarra Valley that have a reputation for the food and wine they offer –we can do that and these awards enhance our image."

The Barn was also a finalist in the Steak Restaurant category.

Sails at Robe took out the Seafood Restaurant Award. Lifestyle1 will get chef

Adam Brooks' thoughts on the honour in next week's issue.

The other South East finalists were Hall of Fame inductee Pipers of Penola (Contemporary Australian Restaurant – Regional); Coonawarra's Drink Ottelia + Eat Fodder (Restaurant in a Winery) and Mayura Station's The Tasting Room (Steak Restaurant).

RECORD SELLING FIGURES AT CASTERTON SALEYARDS

More than \$12 million worth of stock was sold at the Casterton Saleyards last year marking a record for the regional selling centre. Newly released figures for the 2015-16 selling year showed market prices increased by 57 per cent from the previous year with more than 28,000 head of livestock sold across nine sales. A total of 17,251 head of sheep in addition to 11,570 cattle were sold over the past 12 months, reaching the record selling price of \$12.39 million, an increase of \$4.5 million from the previous year. An additional 3300 head of stock moved through the yards compared to the 2014-15 year, with particular interest from northern buyers wanting to restock after the break in consecutive dry seasons. Casterton is nationally recognised for its premium quality stock, which have been recording strong selling figures in recent months. The Eastern Young Cattle Indicator reached a record high of 660.5/kg in recent days with many producers capitalising on the strong market, following consecutive dry seasons. Glenelg Shire Mayor Cr Max Oberlander applauded the selling figures. "This is fantastic result for the Casterton saleyards and the dedicated team who assist in running the store market sales and summer feature markets," he said. "This is money that is driven back into our local businesses as farmers value-add to their farms, spending in our local stores and supporting local jobs."

More than 1100 South Australian restaurants, cafes and catering businesses gathered to celebrate the achievements of their peers at the Awards for Excellence ceremony held at the Adelaide Convention Centre last week.

R&CA CEO John Hart all the winners should be proud of their achievements.

"Running a hospitality business isn't easy – there's a lot of blood sweat and tears that goes into to making it work," he said. "But when you get the right mix of staff, produce and service, the results can be extraordinary."

The South East winners may now compete with other region finalists at the National Savour Australia Restaurant & Catering Hostplus Awards for Excellence to be held at Four Points Sheraton, Darling Harbour, in Sydney, on Monday, October 24.

Finalists will be advised of their status by September 26.

Above - Waitress Emily Birch (left) gets ready to deliver two plates of award winning breakfast from the Metro kitchen team. Head chef Bill Hunter (centre) and Luke Scott (right) head the team that also includes (absent) Don Pratt, Glenn Dyson, Damian Alleyn, Gareth Hunter, Nick Hewish & Jane Valenzuela.

Theo and Toni would like to thank their dedicated and loyal staff. You are the heartbeat of our business and we thank you for being part of our family.



This Week

- 1934 Hitler becomes Fuhrer
- 1947 Arnold Schwarzenegger born
- 1958 NASA created
- 1975 Jimmy Hoffa vanishes
- 2003 Bob Hope dies at 100

METRO
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