



Eyes on the prize for Aussie Steelers Butchers Team

The knives will be out at the World Butchers Challenge, but the Australian Steelers butchers team hopes to bring home the bacon.

The World Butchers Challenge will be held in Belfast, Ireland, on 21 March with 12 countries competing. The teams of six will go head-to-head in a three-hour test of skill, preparation, presentation and overall display.

Our national representative team completed its final training on the Gold Coast this week, ahead of the prestigious international competition in Ireland on 21 March.

Australian Steelers captain, Adam Stratton, from Sydney's Tender Gourmet Butchery, said the team dynamic was strong.

"We're a great team, with specific roles for each member and focused on our end display," Mr Stratton said.

"There's a wealth of experience, skill and enthusiasm and we're coming off a win at the 2017 TransTasman competition that's helped boost our morale.

"This year's competition is much bigger than in previous years, but we're really excited to see the end results. We know there will be tough competition, but with the extra training we did this week, we're focused and I'm confident we're in with a shot."

"This competition tests us on skills we use every day in our businesses," Mr Stratton said.

"In addition, we've also now got a number of competitions under our collective belts, which means we're ready for that time-pressured test."

The Australian Steelers are:

- Adam Stratton (Captain), Tender Gourmet Butchery, NSW
- Colin Garrett, Colin's Butchery, NSW
- Paul Brady, Tender Gourmet Butchery, NSW
- Tom Bouchier, Peter Bouchier Butchers of Distinction, Vic
- Nick Dagg, Gourmet Market Meats, Queensland
- Luke Leyson, Goodwood Quality Meats, South Australia

The Australian Steelers will be joined in Ireland by the Young Aussie Butchers, who will compete in their individual competition on 20 March.

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