



## The South Island's Tastiest Biltong! Die Suid-Eiland se Smaaklikste Biltong!

Over 100 members of SINZASA gathered at The Groynes on a warm Spring afternoon to braai and attend the World's First Biltong Competition.

"Biltong is a traditional way of preserving meat and is being accepted as part of the range of ethnic foods readily available in New Zealand," says organiser Rosanne Hawarden.

Speaking from Cape Town, veteran South African food editor and journalist, Brenda Neall said there were no industry standards to judge biltong. "Quality varies hugely. It is taken for granted here in South Africa, so the New Zealand competition is a world first."

There were three contestants, all commercially making biltong: Pete's Biltong from Nelson, Safari Meats and Canterbury Biltong from Christchurch

### The four judges were:

Richard Emerson of Dunedin Based Brewery,  
Emerson 's Brewery;  
Michael Campbell - General Manager Waipara Valley Wine Farmers  
Nona Verwoerd - Columnist and food journalist for the SINZASA magazine and passionate traditional food lover  
Edwin Hattingh - Hunter, biltong maker and food lover

Plus Colin Cross, the Tallyman.

**The Winner**  
Congratulations to



Competitors from left to right: Gerhard Nortje of Safari Meats, Pete de Agrella of Pete's Biltong and Floris Smit. Also of Safari Meats

Pete de Agrella, who won both categories - Original Trimmed and Original Fatty as well as Highest Points with Original Fatty. The two Canterbury biltong makers came joint second.

### Competition Procedures

The four judges did a blind tasting with all biltong in the same cream plates each distinguished by a label with a letter. The judges rated each plate separately on a different sheet of paper and did not see ratings by other judges.

### The biltong was rated on:

- Colour and Appearance
- Texture
- Flavour
- Salt Profile
- Spice Profile
- Aroma

### Overall Impression

The results were tabulated and tallied by an independent scrutiniser.

The judges were instructed to ignore the diameter of the cut pieces as "chunkiness" varied. In future competitions, this should be specified. The judges had a preliminary session where they tasted a commercial North Island Jerky and an Auckland biltong and agreed on common descriptions and calibrated taste.

### Judges Comments

The judges passed on the following comments:

1. Colour - It was noted that the biltong was not the traditional red colour as Saltpetre or Potassium Nitrate, a traditional food preservative used in

Biltong, is not permitted in New Zealand. In addition the high humidity in New Zealand also effects the colour of biltong.

2. Too much sugar. The judges found in general the biltong was over sweetened. A small amount of brown sugar to add flexibility is necessary but should not dominate. In the words of one judge, "sweet fat is not pleasant".

3. Coriander is traditionally used whole or ground in biltong but is much more flavoursome if toasted. The flavour of toasted coriander was one of the reasons that caused the judges to rate Pete's biltong so highly.

All are congratulated on a fine effort and for establishing the first biltong standards.

## Warning to Travellers!

### Be Warned!

Travellers through Australia to other international destinations. Do NOT buy duty free liquor and perfume in New Zealand or on the plane as they will be confiscated by Australian customs.

If you are traveling through Australia on your way to South Africa or elsewhere, be advised NOT to buy liquor and perfume etc. in New Zealand's duty free shops before you leave or on the plane. Even though you are in transit and the goods are from Duty Free shops,

Australian customs will remove them from you as these goods breach their policy regarding carry on liquids. The staff at New Zealand's Duty Free shops will not advise you of this.

On a recent trip to South Africa, I confirmed this with a number of very disgruntled passengers from New Zealand, who had been forced to dump expensive alcohol by the Australian customs when they went through the transit departure lounge security.

Rosanne Hawarden

## SINZASA Now Solvent!

Thank you for your Support.

We have had an excellent response to the subscription campaign and now have \$1500 in the SINZASA account.

If you have not paid, please deposit your \$20 directly into our account:

**ASB**

**12 3148 0073445 000**

**Or mail a cheque made out to SINZASA to P.O Box 29-251**

Dankie vir u ondersteuning.

## Upcoming Events

### Springboks vs Argentina Rugby World Cup Semi Final

**Monday, 15th October 2007**

**7am Zymergy Cafe**

Corner Armagh Street and Oxford Terrace.

Safari Meats cordially invites SINZASA members to join them for an early morning Snack Breakfast and watch the Springboks progress to the Final! Safari Meats will sponsor a Finals event as well.

Breakfast Snacks Sponsored by Safari Meats.  
Cash bar available with Emmersons on tap and whatever else you fancy.

Only 50 places available – first come first serve, so be quick!  
\$5 for non-members  
Free to paid up SINZASA members

RSVP before Friday 5pm  
Email: safarimeats@xtra.co.nz  
Phone: (03) 389-7703

### Parent and Child Coffee Morning

**Friday, 19 October 2007 from 10am.**

(We are looking to make this a fixed appointment on the third Friday of each month.)

Friends "child-friendly" Coffee Shop in Elim Community Church building, 285 Cashel Street (near Fitzgerald Street corner)

Cost: \$5,90 for children's playground and coffee/tea

RSVP  
Linda Klok  
03-3544951 or 021 02750930  
lklok@xnet.co.nz before Monday, 15 October

### Background information about Friends "child-friendly" Coffee Shop:

It is in a central location accessible to all parents in Christchurch. It has a big enclosed, undercover playground for pre-schoolers and a separate play area for babies. It is quiet and will allow the parents to have a conversation while watching kids in a calm atmosphere. Food for adults and children can be purchased on the premises. We are not allowed to bring our own food unless your child has a special diet. Free parking is available next to the coffee shop and is an easy walk from the nearest bus stop.

**Organiser:**  
Linda Klok

### Friday Morning Coffee

**Friday, 2 November 2007.**

First Friday of the month from 10am at the Botanical Gardens Restaurant. All Welcome. Almal Welkom.

#### **Organiser:**

Priscilla Gage  
Email: dpgage@xtra.co.nz

### Christmas Celebration

**Saturday, 1 December 2007  
12 noon onwards.**

Our Annual Braai and Christmas Celebration is held at the Burnside Rugby Club, Avonhead Road  
Father Christmas also pays a visit.

#### **Organiser:**

Yolanda Rossouw  
Phone: (03) 322-4928

### Global Extravaganza TM

**Sunday, 10 February 2008.**

Celebrating the diversity of cultures in and around Christchurch. Global Extravaganza will include Food, cultural arts, crafts and entertainment from around the world. A South African presence would greatly enhance the event.  
Victoria Square  
Christchurch

#### **Organiser:**

Sharon Lingham,  
Community Events Trust NZ  
sharon@sharonlingham.com

### SINZASA's Website

The SINZASA Website has brand new look.

Have you visited it recently?

[www.sinzasa.org.nz](http://www.sinzasa.org.nz)

### SINZASA Advertising

**Need to Talk Directly to the South African Community?**

Contact SINZASA for advertising on the website and in the monthly newsletter.

[www.sinzasa.org.nz](http://www.sinzasa.org.nz)  
[advertising@sinzasa.org.nz](mailto:advertising@sinzasa.org.nz)

### SINZASA Classifieds

**Need to sell, or buy something? looking for a place to live, a job or a babysitter?**

Posting a classified is easy and free for paid members and \$15 for the public.

[www.sinzasa.org.nz](http://www.sinzasa.org.nz)  
[advertising@sinzasa.org.nz](mailto:advertising@sinzasa.org.nz)

Contact SINZASA for more info

### Contact SINZASA Kontak SINZASA

PO Box 29-251  
Christchurch  
03 366-2664  
[info@sinzasa.org.nz](mailto:info@sinzasa.org.nz)

### Local Body Elections

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Last day to post your voting papers is today on Thursday, 11th October.

Last day to deliver your voting papers to the electoral office is