

More than just chops and snags....

While there is little doubt that Jess and the team at MC Butchery provide great chops and snags, there is so much more to the story.

Jess Witt, the butcher, face and co-owner of MC Butchery employs one apprentice butcher (who completed a school based traineeship with her in 2016) and is hoping to take on another school based trainee later this year.

Additionally, she employs 4 full time and 2 part time staff, as well as, 4 junior staff from Moranbah State High School (MSHS). She also provides work experience opportunities for students of MSHS whenever possible.

Jess says, “the engagements with BMA and BMC via the Local Buying Program has allowed me to provide training opportunities for young people and support to our community.”

The business has been engaging with BMA and BMC operations via the Local Buying Program since 2012, and the engagement continued when Jess took over the business in 2014. Over the years, they have supplied countless BBQ packs, Christmas hams and other services to sites in the local area.

Jess also supports the community by shopping locally to keep the money in the community, as well as, assisting many local clubs, groups and not for profits by supplying high quality meat and sausages for community BBQ's, sausage sizzles and fund raisers.

For more information on the Local Buying Program, visit www.c-res.com.au or email meike.hamilton@c-res.com.au.

Images Below: (Left to Right) 1. Meike Hamilton, C-Res & Telisha Madden, MC Butchery, 2. Telisha Madden, MC Butchery & Kristy Marks, BHP Billiton 3. Telisha Madden, MC Butchery

