

AN INTRODUCTION TO THE  
ONLY TRADE ORGANIZATION  
THAT REPRESENTS THE  
INDEPENDENT RETAIL MEAT  
TRADE IN SCOTLAND

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The same Scottish Craft Butchers logo is shown within a dark blue rectangular box. The thistle emblem and the text "SCOTTISH CRAFT BUTCHERS" are white, creating a high-contrast look. The box is positioned in the lower right area of the slide.

**SCOTTISH**  
CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS  
IS THE NEW BRAND FOR WHAT  
WAS THE SCOTTISH  
FEDERATION  
OF MEAT TRADERS  
ASSOCIATION

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The logo for Scottish Craft Butchers is displayed on a dark blue rectangular background. It features a stylized white thistle icon where the stem and base are integrated into the letter 'O' of the word "SCOTTISH". Below this, the words "SCOTTISH" and "CRAFT BUTCHERS" are written in a clean, white, sans-serif font, stacked vertically.

## ABOUT SCOTTISH CRAFT BUTCHERS

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- BASED IN PERTH
- ESTABLISHED IN 1918
- FEDERATION OF LOCAL BUTCHERS ASSOCIATIONS
- MEMBERS FROM BOWMORE TO STRATHMORE,  
FROM BERWICK TO LERWICK



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# OUR NUMBERS



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AROUND 400 SHOPS THROUGHOUT SCOTLAND AND  
SOME IN ENGLAND

97% MEMBERSHIP RETENTION

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## WHAT WE OFFER

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- ADVICE ON CALL FOR:-
- FOOD SAFETY REGULATIONS
- FOOD LABELLING LEGISLATION
- HACCP
- RETAINED HEALTH AND SAFETY CONSULTANT
- EMPLOYMENT LAW ADVICE
- COVID 19



## EMPLOYMENT LAW ADVICE

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- 24/7 ADVICE FROM EMPLOYMENT LAW SPECIALISTS, LINDSAYS

- EMPLOYEE HANDBOOK AND ALL THE DOCUMENTATION AND POLICIES YOU NEED

ALL THE ABOVE SERVICES PART OF THE MEMBERSHIP FEE



CAN YOU AFFORD NOT TO BE A MEMBER?





## COMPETITIONS & INNOVATIVE EVALUATIONS

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- HAGGIS
- PORK SAUSAGES
- BLACK PUDDING
- BEEF SAUSAGES
- STEAK PIES
- SLICED SAUSAGE
- SAVOURY PASTRIES
- SPECIALITY SAUSAGE
- READY TO COOK

AND MORE



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## POINT OF SALE POSTERS & INFO GRAPHICS

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- BURNS NIGHT,
- VALENTINES DAY,
- BARBECUE,
- ESSENTIALS
- CHRISTMAS AND NEW YEAR



**NOT JUST BEEF,  
LAMB & PORK**



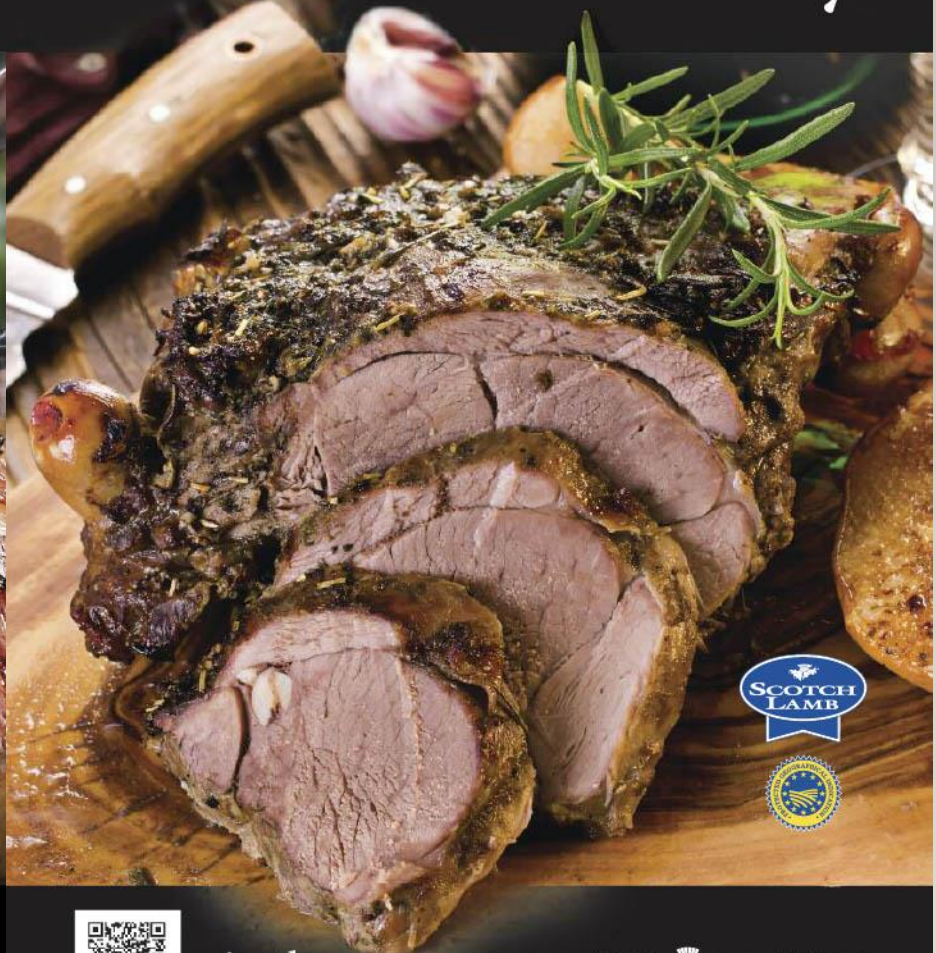
eat, drink & jingle  
like you mean it!



SCAN FOR  
RECIPE

**SCOTTISH**  
CRAFT BUTCHERS

Scotch Lamb  
for St. Andrew's Day



SCAN FOR  
RECIPE

simply  
**remarkable!**

**SCOTTISH**  
CRAFT BUTCHERS





essential  
winter  
warmers!

**SCOTTISH**  
CRAFT BUTCHERS

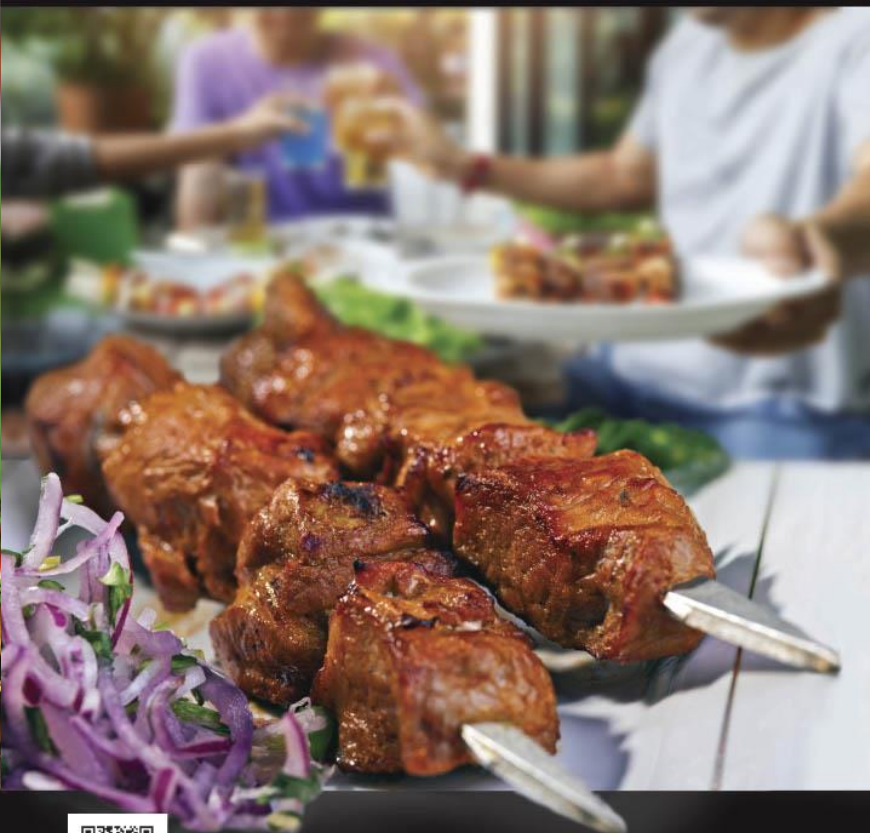
gather in  
the garden!



Life is infinitely  
delicious

**SCOTTISH**  
CRAFT BUTCHERS

gather in  
the garden!



take a seat  
...grab a treat!

**SCOTTISH**  
CRAFT BUTCHERS



# round steak

fresh, lean, tasty



*Casseroles*



*Stroganoff*



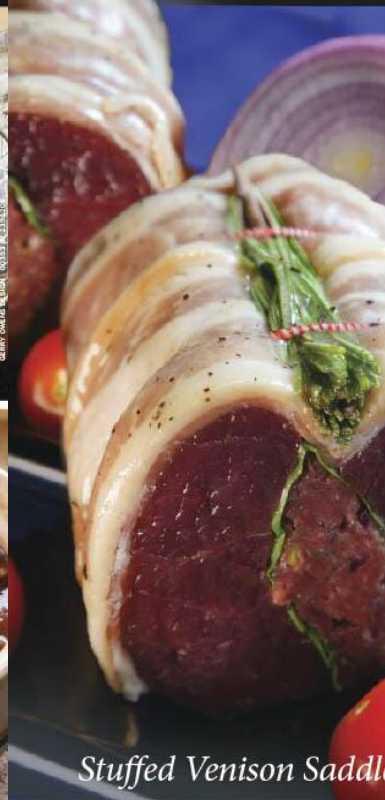
*Goulash*

 [facebook.com/scottishcraftbutchers/](https://facebook.com/scottishcraftbutchers/)  
 [twitter.com/scocraftbutcher](https://twitter.com/scocraftbutcher)

**SCOTTISH**  
CRAFT BUTCHERS

# Autumn essentials

...quality without compromise



*Stuffed Venison Saddle*



*Venison, Haggis &  
Blue Cheese Stack*



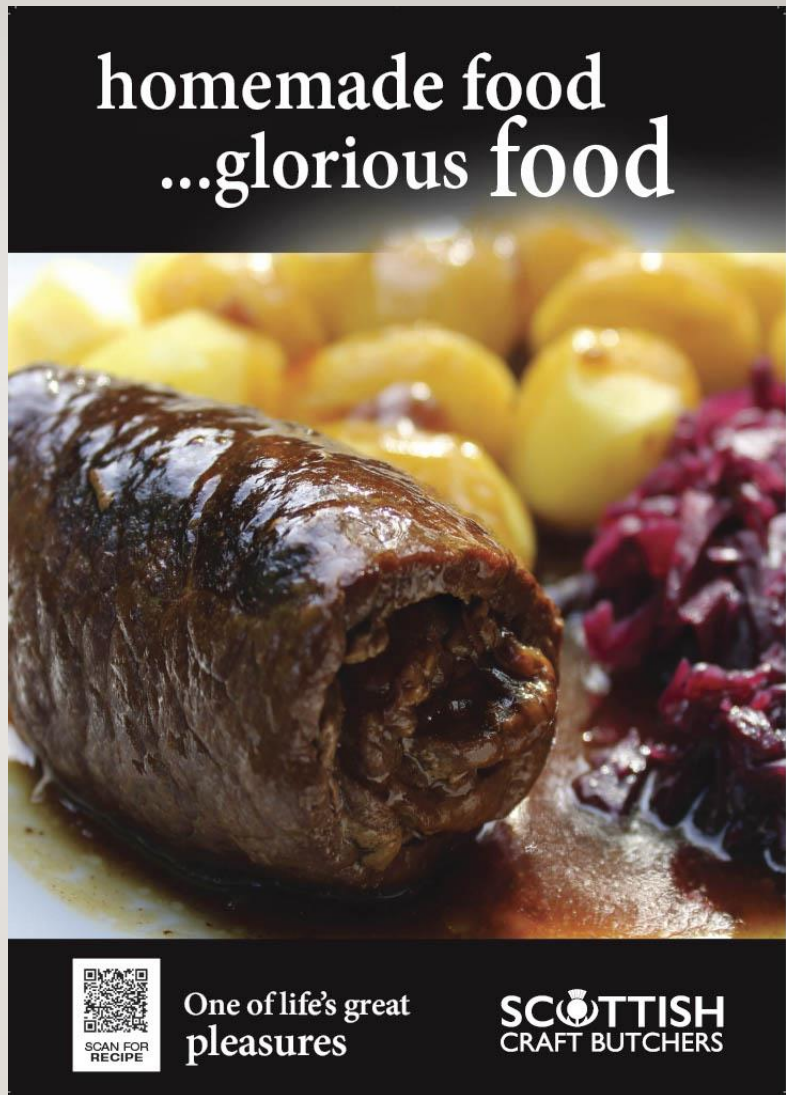
*Venison & Smoked  
Bacon Crepinette*

**SCOTTISH**  
VENISON 

**SCOTTISH**  
CRAFT BUTCHERS



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- All Scottish Craft Butcher posters are available as digital images and can be used on scales and screens



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ORGANISATIONS  
WE WORK IN  
PARTNERSHIP  
WITH

Food Standards Scotland

Quality Meat Scotland

The Scottish Government

Scottish Association of Meat Wholesalers

Institute of Auctioneers

Skills Development Scotland

Scottish Qualifications Authority

Scottish Food Enforcement Liaison Committee



# SCOTTISH CRAFT BUTCHERS

- MONTHLY NEWSLETTER  
ISSUED BY POST AND ON  
THE WEBSITE
- SHOP FEATURES
- CORPORATE MEMBERS  
DIRECTORY



fantastic  
food  
good times

Live, Love ...eat!

SCOTTISH  
CRAFT BUTCHERS

LET US KNOW YOUR THOUGHTS!

NEWSLETTER  
AUGUST 2021

**Butchers Survey**  
help us to improve our service to you!  
win 1 year's annual membership to Scottish Craft Butchers.

Scottish Craft Butchers are supporting this survey, carried out by National Craft Butchers. (terms and conditions apply)

**British Butchers Survey**  
HAVE YOUR SAY NOW!

**WIN A YEARS FREE MEMBERSHIP**  
COMPLETE THE BRITISH BUTCHERS SURVEY TO ENTER THE PRIZE DRAW!

It will provide us with valuable information to allow us to develop the service we provide to our members. We would encourage you to complete the survey, not all questions are relevant to Scotland but please answer as many as you can using the link below. (Closing date is 6th August 2021)

Butchers based in Scotland who complete the survey, will be entered into a prize draw to win 1 year's annual membership to Scottish Craft Butchers.

(Main branch only, additional branches of the business will be invoiced as normal)  
Complete the survey in the link e-mailed out to all members:-  
<https://www.surveymonkey.co.uk/r/HHJBPSZ>

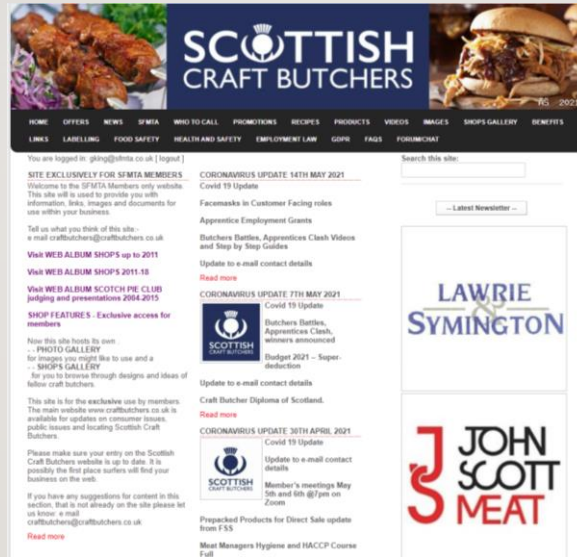
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SCOTTISH  
CRAFT BUTCHERS

# SUPPORT

- MEMBERS ONLY WEBSITE
- PACKED WITH INFORMATION
- OVER 4000 STORIES



# SUPPORT

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- FACEBOOK AND TWITTER
- MEMBERS ONLY FACEBOOK CHATROOM
- WHATSAPP GROUP
- EMPLOYERS HANDBOOK
- TICKET PRODUCTION SERVICE
- QUID DECLARATIONS COMPUTED
- USE OF THE SCOTTISH CRAFT BUTCHER BRANDING



# RECIPE CARDS



- ARTWORK FOR YOU TO USE
- SHARE ON SOCIAL MEDIA



## Braised Lamb Shanks with rosemary & balsamic vinegar

### Ingredients (Serves 4)

4 lamb shanks  
2 large plain flour seasoned with salt & black pepper  
2 large slices oil and vegetable marrow  
1 kg rosemary leaves, finely chopped  
1 kg brown onion, finely chopped  
2 large onions, peeled and sliced thinly  
4 slices of garlic, peeled and roughly chopped  
300ml / 10 fl oz white wine  
100ml / 3.5 fl oz balsamic vinegar  
Reserve 20g of 2 slices of orange peel and 2 large lemons for garnish

### Method

Put the seasoned flour into a plastic bag and add the shanks, shaking to coat them evenly. Heat the oil in a large heavy-based saucepan and sear the shanks on all sides over a medium heat. This should be done quickly – just a few minutes each side until they begin to brown and seal. Sprinkle your flour bag with flour and reserve with a skated spoon. The pan must now be full at this point. Add the rosemary and let it sizzle. Then add the marrow and garlic, stirring and cooking until the marrow is softened and beginning to become transparent. Remove the heat and add the wine and vinegar, boiling for 10 minutes.

Remove the shanks and their juices to a separate pan and add the reserved flour, gradually adding into the sauce. Cover the pot with a layer of greaseproof paper and put the lid on top. Simmer very gently for 2-3 hours, turning the shanks occasionally.



TIPS • ADVICE • COOKING TIMES

## Beef

### Buying Beef

Look for choice R6, Jockies, Topside, Silverside, Weight to allow 1.5 to 2.0 lb (0.7 to 0.9 kg) head of beef per person

### Accompaniments

Yorkshire Pudding: It is easier to serve individual puddings rather than one large pudding. Alternatively, serve mashed, roast potatoes, onion gravy, beef for 20 minutes during the rest, then roast to perfection. Gravy: vegetable, slightly thickened gravy from pan juices. Serve with a dash of red wine.

### Temperatures for Roasting

Preheat oven before cooking.  
A: Heat oven gradually until the prime cuts hot oven to 120°C / 250°F (Gas Mark 1).  
B: Moderately hot oven suitable for all joints.  
Sear oven 170°C / 340°F (Gas Mark 3).

### Cooking Times

Roast 10 minutes per lb (450g) plus 30 minutes at A; 20 minutes per lb (450g) plus 15 minutes at B.  
Medium Roast: 10 minutes per lb (450g) plus 30 minutes at A; 15 minutes per lb (450g) plus 10 minutes at B.  
Cook when three quarters of joint is tender when the beef will done.

Well Done: 20 minutes per lb (450g) plus 20 minutes at A; 15 minutes per lb (450g) plus 10 minutes at B.  
Cook joints with a natural fat with the side segments, add salt from time to time. After doing cooking in a slow oven, resting for 10 minutes.

### Caring Beef

Roast joints - serve with gravy.

### Using Cooked Beef

Serve cold with various puddings, vegetables and salads.





# SUMMARY

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BUSINESS OWNERS ARE REQUIRED TO KEEP UP TO SPEED ON CHANGES IN LEGISLATION & GUIDANCE, SCB SENDS OUT UPDATES REGULARLY DIRECT TO THE MEMBERSHIP.

SCB IS THE ONLY ORGANIZATION REPRESENTING SCOTLAND'S CRAFT BUTCHERS.

REGULAR MEETINGS THROUGHOUT THE YEAR OFFER THE OPPORTUNITY TO MEET AND DISCUSS WITH FELLOW TRADERS.



## JOINING SCB CAN SAVE YOU MONEY

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- EHO DEMANDS (OFTEN GOLD PLATED)
- HEALTH & SAFETY ISSUE
- EMPLOYMENT LAW PROBLEM
- ADVICE IS ONLY A PHONE CALL AWAY -  
WHO ELSE WILL ANSWER YOUR QUESTIONS?
- ALL THIS FOR JUST OVER £6 PER WEEK!
- 
- ( £315 PLUS VAT PER YEAR )



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