

SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



Inside this issue

Haggis is the Star	3	Modern Apprentice Achievers	22
Meet the Supplier Events	4	Average Price Reporting	28
New Website Now Live	5	Contact Corporate Members	30
Vote for our Women in Meat	6	Livestock Prices	32
Find Business Support	8	Price Charts and Market Reports	34
Innovation Competition	10		
A Stream of Future Talent?	12		
International Lamb Demonstration	16		
World Butcher Wars Success	20		

AUGUST 2025

DATES FOR THE DIARY 2025

More details call the office 01738 637472 or email bruce@craftbutchers.co.uk

Steak Pie & Speciality Pie Evaluation Judging day

7th August 2025

Forth Valley College, Stirling

Meet the Supplier Event Scobie & Junor

12th August 2025

East Kilbride



Love Lamb Week:

1st to 7th September 2025

Meat Management Meat Industry Awards:

18th September 2025

Hilton Birmingham Metropole

Meet the Supplier Event – Prehouse 22nd & 23 September 2025, Northern Ireland



National Curry Week:

7th to 13th October 2025

Scottish Craft Butchers Regional Meetings

20th October 2025– Garfield House Hotel, Stepps

21st October 2025– Carfraemill Hotel, Carfraemill

22nd October 2025–Laichmoray Hotel, Elgin

23rd October 2025– Murrayshall Country Estate, Perth

UK Sausage Week 2025

27th Oct to 2nd Nov 2025

Awards Lunch 27th October,
Butchers' Hall, London

Scottish Craft Butchers AGM & Training Awards

Wednesday 12th November 2025

Murrayshall Country Estate, Perth

Women In Meat Industry Awards

21st November 2025


Royal Lancaster Hotel, London

Lamb for St Andrews Day:

30th November 2025

THE HAGGIS HUNTERS

Four butchers, one crown - let the great haggis showdown begin!

An *Our Lives* film, released at 6am on Monday 14th July on  iPLAYER

Scottish Craft Butchers worked with Tern Tv on the above film.

The documentary followed four Scottish Craft Butchers members as they competed in the World Haggis Championship in Perth.

SCB Executive Manager Gordon King highlighted the positive impact of the programme: “Scottish Craft Butchers are delighted that the BBC *Our Lives* - Haggis Hunters programme has given an insight into the hard work, dedication and passion of individuals who work in the independent craft butcher sector.

“The positive nature of the stories behind the individuals, the talented people plus the camaraderie and humour was clear for all to see. We are really proud that two young people who featured in the programme were award winning apprentices with our training company, **Craft Skills Scotland**.

“They were given the chance to highlight and show appreciation for the support our team gave them when they worked through their qualifications. It was a great way to show young people that the local independent craft butcher businesses across the country are a great place to learn a real trade with passion and innovation.”

Unfortunately, the original broadcast date was postponed due to the football. We will let everyone know the new date once we hear. It is currently available to view on the [bbc iplayer](#)?



MEAT THE SUPPLIER EVENT

Scobie & Junor – Tuesday 12th August

1 Singer Rd, East Kilbride, Glasgow G75 0XS

Exclusive tour for Scottish Craft Butchers members

BOOK YOUR PLACE BY CALLING BRUCE ON 01738 637472

OR EMAIL bruce@craftbutchers.co.uk

SCOTTISH
CRAFT BUTCHERS



MEAT THE SUPPLIER EVENT

NORTHERN IRELAND TRIP!

PREPHOUSE – 22/23 September 2025

BOOK YOUR PLACE BY CALLING BRUCE ON 01738 637472

Crossgar, Downpatrick, Northern Ireland BT30 9HJ

OR EMAIL bruce@craftbutchers.co.uk

Exclusive tour & Shop Visits for Scottish Craft Butchers members

NEW WEBSITE NOW LIVE!

EMAIL US | 09:00 - 17:00 | 01738 637472



Search...



JOIN NOW



HOME YOUR LOCAL BUTCHERS NEWS ABOUT US CONTACT US GALLERY COMPETITIONS MEMBERS LOGIN



sun, sizzle and
juicy perfection!

Thank you for supporting
your Craft Butcher

Craft
Skills
Scotland

Apprenticeship?

[Click here for more information](#)

Discover the New Scottish Craft Butchers Website – Built for You

Scottish Craft Butchers is proud to unveil its brand-new website – a modern, easy-to-use hub designed exclusively for our members and the wider butchery community. This powerful new platform is more than just a website; it's your gateway to staying informed, connected, and ahead in the industry.

Stay up to date with the latest **news and industry stories**, featuring timely updates on sector developments, member spotlights, policy changes, and market trends. Whether you're a seasoned professional or a new member, our news section ensures you're never out of the loop.

Members can now access a wide range of **exclusive benefits** through a streamlined online experience. From specialist resources to training opportunities and business support, everything is now just a few clicks away.

One of the standout features is our enhanced **HR advice section**, offering practical guidance on employment law, staffing issues, health and safety, and compliance.

With templates and FAQs tailored to the meat industry, managing your team has never been easier.

We've also simplified how you **enter our prestigious competitions**. From product awards to innovation contests, entries can now be submitted through our secure **online payment facility**, making participation quick, easy, and convenient.

SCOTTISH
CRAFT BUTCHERS

This new website reflects our commitment to supporting butchers across Scotland with the tools and information they need to thrive.

Whether you're looking to expand your knowledge, grow your business, or celebrate excellence in your craft, the new Scottish Craft Butchers website is your digital home.

Visit today and explore the difference – your membership just became even more valuable.

The Rising Star Award



Erin Mounie

Apprentice Butcher
Strachan Craft Butchers

Meat Businesswoman Award – Independent Retailing



Alison Gault-More

Lead Baker/Counter Assistant
W. Reid Butchers

Meat Businesswoman Award – Craft Butchery



Sarah McLauchlan

Butchery Counter Assistant
Strachan Craft Butchers



Shona Marshall

Butchery/Farm Manager
Marshall's Farm Shop



Hayley Glen

Butcher
The Butcher The Baker

Meat Businesswoman Award – Foodservice (Catering butcher)



Teena Gilmour

Director/Owner
John Gilmour Butchers

Women In Meat Industry Awards 2025 - voting now open

The shortlist for this year's Women In Meat Industry Awards has been revealed with voting now live at the official website.

Following up the recent nomination process, the voting period offers the opportunity to vote for the 2025 candidates

Voting for those on the 2025 shortlist will then determine this year's finalists. To see the full 2025 shortlist and to vote go

to: www.womeninmeatawards.com/shortlist

After the **final voting** deadline of **Tuesday 26th August**, the 2025 finalists will be confirmed and publicised in the run-up to the black-tie dinner and awards ceremony, which is taking place on Friday evening 21st November, at the prestigious 5-star Royal Lancaster Hotel in London.



**VOTING
NOW OPEN!**
womeninmeatawards.com/vote

**The shortlist has been compiled -
vote for your choice of WINNER now!**

FINAL DEADLINE: TUESDAY 26th AUGUST



The nominations for the Women In Meat Industry Awards are now live online, make sure you
vote for your winner at www.womeninmeatawards.com/vote

You can vote now in one or more of the following categories...

- Meat Businesswoman Award - Independent Retailing
 - Meat Businesswoman Award - Craft Butchery
 - Meat Businesswoman Award - Foodservice
 - Meat Businesswoman Award - Multiple Retailing
- Meat Businesswoman Award - Manufacturing/Processing
 - Meat Businesswoman Award - Poultry
 - Meat Businesswoman Award - Trade Body
- Meat Businesswoman Award - Livestock Procurement & Sustainability
 - Meat Businesswoman Award - Wholesaling
 - Meat Businesswoman Award - Industry Supplier
 - Meat Businesswoman Award - Training & Education
- The Rising Star Award



**Scan the
QR code to
vote now!**

The Meat Businesswoman of the Year Award will be chosen from the winners of
the categories above (excluding the Rising Star category)

Vote online now at:

www.womeninmeatawards.com/vote

For more information email: events@yandellmedia.com

Find Business Support



Find Business Support gives customers an overview of all funding and services offered by public sector organisations across Scotland, conveniently in one place.

This makes it quicker and easier for businesses to find the information, advice and support they need, when they need it.

Information is available for businesses of all sizes and types – from start-ups to established companies, sole traders to large enterprises, and commercial businesses to social enterprises.

We would suggest initially searching using your local authority area.

[Browse Services - Find Business Support](#)

www.findbusinesssupport.gov.scot

Examples that may be of interest to Scottish Craft Butchers members:-

West Lothian Employer Recruitment Incentive

Topic: Working practices

Location: West Lothian

Sector: All sectors

Type of support: Funding, Programmes, Consultancy and advice

Last updated: **14 Jul 2025**

The Employer Recruitment Initiative (ERI) is a wage subsidy programme that encourages local businesses and third sector organisations to create jobs for West Lothian residents. You can get funding to cover 50% of the salary of the new employee at the Real Living Wage, for a maximum of 40 hours per week, for up to 26 weeks.

Islands Business Resilience Fund

Location: Argyll and Bute, Highlands, Moray, North Ayrshire, Outer Hebrides

Sector: Agriculture, forestry and fishing, Creative industries, **Food and drink**, Hospitality, catering and event management, Leisure and sport, Manufacturing, Other sectors, Retail and wholesale, Tourism, Transport and storage

Type of support: Funding

Last updated: 07 Jul 2025

This fund supports small and medium-sized organisations (SMEs) that operate in the visitor economy and **perishable goods sector** on selected islands in Scotland. It aims to improve business resilience following several years of ferry disruption to these communities.

Food and Drink TechHUB

Topic: Digital, Innovation/R&D, Marketing, Net Zero, Skills, Working practices

Location: Highlands

Sector: Agriculture, forestry and fishing, **Food and drink**, Horticulture, Retail and wholesale, Transport and storage

Type of support: Programmes, Consultancy and advice, Funding, Research and information, Training

Last updated: 05 May 2025

The Food and Drink TechHUB programme offers tailored support to **help local food and drink producers** and supply chain businesses to grow. It provides business support, technical advice, and events for small and medium-sized enterprises (SMEs) in the Highland Council area.

Fife Start-Up Grant

Topic: Starting a business

Location: Fife

Sector: All sectors

Type of support: Funding

Last updated: 11 Apr 2025

Fife Council's Start-Up Grant supports individuals who intend to start a business in Fife by helping to cover the costs of starting to trade.

Lighting assessment

Topic: Net Zero

Location: All Scotland

Sector: All sectors

Type of support: Consultancy and advice

Last updated: 21 Mar 2025

Business Energy Scotland is offering a free, impartial lighting assessment for small and medium-sized businesses in Scotland. This can help you explore the benefits of upgrading to modern, energy-efficient lighting.

Perth and Kinross Council Beyond Scotland Market Development Grant

Topic: Marketing, Export

Location: Perth and Kinross

Sector: All sectors

Type of support: Funding

Last updated: 08 Apr 2025

Perth and Kinross Council offers funding of up to £3,000 to businesses that aim to expand into new markets overseas or in other parts of the UK, excluding Scotland. Find out what types of projects are eligible and the criteria applicants need to meet.



YOUNG BUTCHER Innovation Competition

Powered by Scottish Craft Butchers

Sponsored by Robertsons Fine Foods & QMS/Scotch Butchers Club

CLOSING DATE 12-09-2025

💡 Are YOU the next big name in Butchery Innovation?
Got bold ideas? A creative twist? A passion for pork?
This is YOUR chance to show what you can do!

🏆 THE CHALLENGE:

Create an exciting new Value-Added Product using **Specially Selected Pork!**

Think: Sausages, Burgers, Marinated cuts, Ready-to-cook dishes
Be original. Be bold. Be different.

🕒 WHY ENTER?

- Win CASH PRIZES (4 Winners)
- Gain industry recognition
- Build your portfolio & reputation
- Present your creation at SCB regional meetings
- Open doors to exciting career opportunities

☑ WHO CAN ENTER?

- Apprentice butchers
- Young butchers under 35
- Actively working or training in the meat industry

📄 WHAT TO SUBMIT

1. Product Specification Sheet (photos, ingredients, allergens, instructions)
2. Product Costing Sheet (ingredient costs, pricing, profit margin)
3. Marketing Content (poster, flyer, social media reel, or another format)
4. Presentation (share your idea, process, and strategy at SCB regional meetings)

There will be 1 product selected from each of the 4 regions to present their product at the SCB members meetings held in October.

🌟 This is more than a competition — it's your moment to shine in front of the best in the business.

Sharpen your skills, spark your creativity, and impress the industry!



REMEMBER CLOSING DATE 12-09-2025

RETURN YOUR ENTRIES TO Claire@craftskills.scot

CONTACT Claire@craftskills.scot FOR AND ENTRY FORM

A Stream of Future Talent:

The Business Case for Modern Apprenticeships

In today's fast-changing business landscape, investing in future talent is more important than ever.

Modern Apprenticeships offer Scottish employers a powerful way to build a skilled, motivated workforce while benefiting from financial incentives and long-term gains.

From cost savings on National Insurance contributions to shaping the next generation of industry-ready professionals, apprenticeships are a smart, forward-looking choice for employers committed to growth and sustainability.

For organisations taking on Modern Apprenticeships, there are several benefits:

Cost savings on National Insurance

As long as the apprentice is **under 25**, earning below £967 per week (circa £50,270/year), and on an approved UK apprenticeship standard (including Scottish frameworks), the employer pays **0% Class 1 secondary NI** on their earnings up to the Upper Secondary Threshold—typically saving around 13.8%–15% of their salary in employer NICs.

That could be over £3,000 saved per apprentice annually.

Tailored Talent Pipeline: Apprentices can be trained to meet specific business needs, helping fill skills gaps.

Improved Morale and Staff Retention: Many apprentices will choose to stay with the company long-term, reducing turnover and helping keep consistent workforce.

Boosted Productivity: Apprentices contribute to real work while learning, often increasing team output which can lead to increased customer satisfaction.

Enhanced Company Image: Businesses that invest in apprenticeships are seen as forward-thinking and community-minded, with a net benefit in terms of Public Relations (PR).

Nationally Recognised Standards: Programmes are built around employer-led frameworks, ensuring relevance and quality.

For individuals on a Modern Apprenticeship, they are several benefits which need to be brought out in the marketing:

Real Work Experience: Gaining hands-on skills in a live work environment makes you job-ready from day one.

Recognised Qualifications: Working toward industry-approved certifications boosts credibility and career prospects.

Earn While You Learn: Apprentices receive a wage, holiday pay, and often other employee benefits which is a real contrast from the student debt incurred in many other learning options.

Flexible Learning: Many programmes offer online or part-time study options to fit around real life.

Career Progression: Apprenticeships can lead to advanced roles, further study, or even management positions.

Confidence & Social Skills: Working with diverse teams in a real-life work environment helps build resilience, communication, and professionalism.

Higher Earning Potential: Apprentices often out-earn university graduates over time, especially in skilled trades.

Fewer barriers: There are accessible career paths offering opportunities for people from all backgrounds.

By combining these advantages—especially substantial NIC savings for under-25 apprentices—with long-term workforce development, Scottish employers can invest smartly in both business and community.

Find Out More

Modern Apprenticeships are a valuable opportunity to invest in your business's future while supporting the development of Scotland's next generation of skilled professionals. Whether you're new to apprenticeships or looking to grow your existing team, expert guidance can make all the difference. For tailored advice and support, contact **Craft Skills Scotland**—Scotland's premier Food Industry Training Company—on **01738 637785** or email claire@craftskills.scot. Let us help you build your stream of future talent today.



Date: 1 October 2025

Where: Scottish Craft Butchers, 8/10 Needless Road, Perth, PH2 0JW

Time: 09.30 to 16:00 (lunch included)

Cost: £300 per person BOOK NOW! claire@craftskills.scot

Meat Managers Hygiene and HACCP Course is designed to train meat industry professionals on food safety practices, proper hygiene protocols, and the application of **HACCP (Hazard Analysis and Critical Control Points)** in meat processing and handling. This course is crucial to ensure that meat products are safe for consumption, compliant with health regulations, and produced with best practices

Key Topics:

1. Introduction to Meat Safety and Hygiene:

- **Overview of HACCP:**
 - **Hazard Analysis and Risk Assessment:**
 - **Critical Control Points (CCPs) in Meat Processing:**
 - Identifying critical points in meat processing where safety risks are high (e.g., temperature control during storage, handling, and transportation).
 - How to set up effective monitoring systems for CCPs.
 - Methods for controlling temperature, humidity, and other critical factors to ensure meat safety.
 - **Record-Keeping and Documentation:**
 - Creating and maintaining HACCP plans.
 - Implementing monitoring logs, corrective action reports, and verification procedures.
 - Legal and regulatory requirements for documentation.
 - **Foodborne Illnesses and Pathogen Control:**
 - Common pathogens in the meat industry (e.g., Salmonella, E. coli, Listeria).
 - The impact of poor hygiene on foodborne illness outbreaks.
 - Strategies to prevent contamination and pathogen growth.
 - **Regulatory Compliance and Standards:**
 - Understanding relevant food safety regulations.
 - How to comply with food safety standards.
 - Conducting inspections and audits.
 - **Employee Training and Continuous Improvement:**
 - Developing and delivering hygiene and food safety training programs for staff.
 - Creating a culture of food safety within the organization.
 - Regular reviews of HACCP plans and improvements based on industry best practices.
 - **Hygiene Practices in Meat Storage and Distribution:**
 - Safe handling and storage practices for fresh and frozen meat.
- Guidelines for maintaining cold chains during transportation and distribution.

Who Should Take the Course?

- **Meat Plant Managers** and Supervisors.
- **Quality Control (QC) personnel** working in meat production.
- **Food Safety Officers** and Auditors in meat-related businesses.
- **Meat Processors** who want to upgrade their knowledge in food safety and HACCP.

Anyone responsible for ensuring hygiene and food safety in the meat industry.

A training pack is provided for each business.

The pack contains:

- Guidance notes.
 - Blank HACCP template.
 - Example cooked meat HACCP Plan
 - Memory Stick containing blank HACCP template and forms
- Paper Master copies of blank HACCP template and forms

Certification: Certificated by The Institute of Meat



TRADE FAIR MOMENTS!



CATCHING UP WITH THE THE TEAM AT VERONA ECO



THISTLE MACHINERY DEEP DISCUSSIONS



DIRECT ENERGY TEAM ENJOY A PHOTO OPPORTUNITY



THE DALESMAN DUO TRYING HARD TO AVOID THE CAMERA



TEAM STRACHAN CRAFT BUTCHERS ENJOY THE CHAT WITH TPS



TALKING TURKEY WITH KELLY BRONZE



GREAT INDUSTRY CHAT ALL AROUND

Craft skills Scotland team wow International Visitors!

During the Royal Highland Show in June, a large group of visiting American Suffolk sheep breeders were treated to a special lamb carcass butchery demonstration hosted by the Suffolk Sheep Society, Scottish Craft Butchers and Craft Skills Scotland.

This was a fabulous event to showcase the craft butcher sector to our visitors.

Expert butchers Willie Kemp and Robbie Hughan, from the Craft Skills Scotland team, led the masterclass, showcasing their exceptional craft and deep knowledge of lamb butchery. The demonstration, held at the Carfaemill Hotel in the borders, focused on traditional UK cuts of premium Scotch Suffolk lamb, alongside modern, value-added products designed to meet contemporary consumer demands.

Willie and Robbie expertly broke down a full lamb carcass, explaining each step with precision and insight. The audience gained a deeper understanding of the range of cuts derived from a single animal—from the classic leg, shoulder, and rack to newer offerings like lamb koftas, burgers, and marinated cuts, ideal for modern retail and foodservice markets.

Their skill and passion clearly impressed the international visitors, many of whom were intrigued by the difference in butchery styles between the UK and the USA.

A key message throughout the session was the importance of sourcing local, high-quality Scotch lamb. Willie and Robbie highlighted the nutritional benefits of lamb, which is rich in essential nutrients such as protein, iron, zinc, and B vitamins, particularly B12. These nutrients play a crucial role in maintaining energy levels, supporting the immune system, and contributing to overall well-being.

The demonstration also emphasized the sustainable and ethical farming practices that underpin Scotch lamb production. Supporting local producers not only helps rural economies but also ensures freshness, traceability, and exceptional taste.



The event served not only as an educational experience but also as a celebration of Scottish butchery excellence and the superior quality of Scotch lamb. Visitors left with a renewed appreciation for the craft of butchery and the value of locally sourced, nutritious meat.

Jack Blatter (Vice President of the United Suffolk Sheep Association) from Idaho, said-

“Thankyou for allowing us to experience the Scottish butchering process! I have seen this demonstration many times in the USA, but Robbie and Willie did such a fabulous job of interacting and presenting this process. The Lamb was beautiful. It was most interesting not only seeing the differences between the two countries in butchering techniques, but also the similarities.”



Barrie L. Turner (CEO and Breed Secretary), The Suffolk Sheep Society said-

“Willie and Robbie did the most fantastic job to demonstrate what craft butchery was all about and utilising the whole carcass. The Americans were most impressed, and they were a credit to their trade!”

“The window display that they created and talked through both the traditional methods of cutting and butchering lambs to maximise the value of the carcass was fantastic and it all made sense. You should copyright that session and it would be really good to have that up in lights as a sales tool for the craft butcher trade and also the prime lamb producers to take note of the raw material that they produce can be turned into the best display and promotional aid that would help to sell the traditional butchers over the prepacked trade.”

Well done to Willie, Robbie and all at the Craft Skills Scotland Team!



BIZERBA

+ GSP H Manual Slicer



- » Drain on the slicing system and drain protection of liquids for a clean workstation
- » Optional energy and safety package for auto start/stop
- » Multi blade covers ensures extra safety when not in use
- » Varying product clamping devices depending on requirement

KELSIUS

+ Food Check 2.0



- » THE food safety solution for butchers
- » 24/7 temperature monitoring
- » HACCP compliance
- » Complete traceability
- » Batch code management
- » Digital cleaning tasks

DRY AGER

+ DX 1000 Premium S



- » 4th Generation with SmartAging Technology
- » Produces dry aged meat, ham, sausage, fish, cheese and more.
- » 4 x full shelves
- » 2 x hangars
- » 4 x salvel hooks
- » 1 x salt tray
- » 4 x salt blocks

COOLCHECK Limited

+ Energy Efficient Refrigeration Series

9 Products
1 door - 4 doors
560L - 2250L



- » Anti-Frost
- » High Efficiency EC Motor
- » The HMI
- » The "Display Max"
- » Built-in Motor Zone
- » Maintenance Free Condenser
- » Handle Protection
- » Smart Clip
- » Self-Closing Door

Avery Berkel

+ XTi Scales Range



- » Faster, smarter, and more environmentally friendly.
- » Simple, fast and accurate input with touchscreens.
 - » Full colour customer-facing screens.
 - » Retailer focused operation modes.
 - » Interest-free purchase plans available!

+ XPRo Labelling



- » One solution for hardware and software needs
 - » Impact resistant and anti-glare
 - » Next generation user interface with industry-leading design
 - » Expansive storage for HD media
 - » Versatile 2-in-1 printer for branding



+ Dimension PRO

- » Effectively manage your retail and wholesale business.
- » Total in-store control of Avery Berkel system scales.
- » Designed for ease of use by the end user.
- » Enables information entry, order processing, and reporting.
- » Direct replacement for your carbonated books.

COLIN HEWITSON

WEIGHING & FOOD PROCESSING EXPERTISE

☎ 07769 686 985

✉ colin@ckrh.co.uk

🌐 www.ckrh.co.uk

📍 2 Elms Way, Ayr, KA8 9FB

📱 Colin Hewitson Weighing & Food Processing Expertise

World Butcher Wars Success!

How amazing is this?

Two former Modern Apprentices with **Craft Skills Scotland** have competed in this year's World Butcher Wars in Ascot — and not only competed but excelled on the global stage!

We are incredibly proud to share that:

Gary Raeburn of Forbes Raeburn in Huntly was crowned World Champion, adding to his title as reigning Scotland Butcher Wars Champion.

Luke Burnett, from Marshalls Farm Shop in Kintore who only competed in his first-ever competition this May at Scotland Butcher Wars, achieved a phenomenal 7th place in a world-class field!

This is an extraordinary achievement and a true testament to their dedication, talent, and the strong foundations built during their apprenticeships. Both previously competed at Scotland Butcher Wars in May, with Gary lifting the singles title there. It really has been a summer of success for both! A huge congratulations to Gary and Luke — we couldn't be prouder of you both!

With the next World Butcher Wars taking place in **Sydney, Australia in 2026**, we look forward to seeing if they can make the trip “down under” to represent Scotland again.



GARY RAEburn LIFTS THE WORLD CHAMPION TITLE



LUKE BURNETT SHOWS HE IS READY FOR THE BATTLE



Free for uplift

2 Arneg Aspen 2 serve over counters with matching scale tables.

Really good condition and working perfectly.

Will need glass removed to get through door.

Location Blairgowrie

Call Alan on 07801793102



FRIDAY 8TH AUGUST 2025

Please be aware that the Scottish Craft butchers office will be closed on Friday 8th August 2025.

We will be attending the Steak Pie and Speciality Pie evaluations in Stirling.

All phone lines will be diverted to mobile so you can get in touch with us should you need to.

Good luck to all the entrants!

Recruiting NOW!! Modern Apprentices

Craft Skills Scotland have a few places left on our current contract for Modern Apprentices. We currently have over 200 candidates throughout Scotland undertaking the qualifications that we deliver.

All age groups and abilities can apply – existing staff members and new staff members are eligible.

We can deliver apprenticeships, tailored to the individuals needs-

Butchers
Counter Staff
Production Staff
Supervisors
Managers



Do Not Miss Out!

Employ for Attitude – Train for Skills.

Contact - Claire on 01738 637785 or email claire@craftskills.scot to book a place.



CONGRATULATIONS TO OUR MODERN APPRENTICE ACHIEVERS



Huge congratulations to Keiran Love From James Aitken Butchers in Alloa.

Keiran has worked extremely hard throughout his course and has successfully completed his SCQF level 5 Modern Apprenticeship in Meat & Poultry Skills.

Keiran is pictured here being presented his certificate from his two mentors (L) Danny Condie (R)-Brian Cockburn.

Great work Keiran and well done from all here at Craft Skills Scotland



Another rising star from Kilnford Farm shop Harry Greenwood who has shown a great hunger to learn and develop his skills in the Meat Industry.

With hard work and determination comes rewards and this came to Harry in the shape of receiving his SCQF level 5 Modern Apprenticeship in Meat and Poultry.

Here we have Harry receiving his Certificate from his mentors (L)Donny Cockburn and (R) Stevie Patsalis. Congratulations from all here at Craft Skills Scotland



CONGRATULATIONS TO OUR MODERN APPRENTICE ACHIEVERS





A huge congratulations to Arran Broussard from David Faulds Butchers in Kilmarnock.

Arran continues to progress his skills and knowledge in the Meat trade, moving on from completing his SCQF 5 Arran has now successfully completed his SCQF 6 Modern Apprenticeship in Meat and Poultry Skills.

Arran now has his eyes firmly fixed on the big prize The Craft Butcher Diploma of Scotland.

We here at Craft Skills Scotland wish you all the best and congratulations.



A huge congratulations to Coby Surgenor on the completion of his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills!

Coby started with GH Davidson just before he turned 16 and has come on leaps and bounds since joining the company 4 years ago! He is supported by a wealth of knowledge from his colleagues and owner, Alan.

He started off manufacturing and quickly progressed through hard work and determination into primals, boning, seam cutting and trimming.

Coby completed his SCQF 5 course now showing great passion and interest for the industry!

He has a great bright career path ahead of him and we are looking forward to him now completing his next level in the future!



Big shoutout to Koen Barclay for smashing his SCQF Level 6 Meat & Poultry Skills Modern Apprentice qualification!

From mince to mastery, Koen's now officially a pro at Lindsay butchers in Perth – and yes, he's now certified to handle sharp objects.

Well done Koen – you're a rare cut!



Congratulations to Finlay Girvan on Completing His SCQF 5 Modern Apprenticeship in Meat & Poultry Skills! Finlay began his journey in the industry as a Saturday boy at John Dawson's Butchers, Muirkirk, where his commitment and enthusiasm quickly shone through. After turning 16, he joined the team full time, working first in manufacturing before progressing into boning out – gaining valuable hands on experience along the way. Known for his positive attitude and brilliant sense of humour, Finlay says his favourite part of the job is the camaraderie. At Dawson's, you're always guaranteed a laugh – and Finlay is a big part of that welcoming atmosphere. It's been a pleasure to support Finlay's development, and we're incredibly proud of the hard work he's put in to achieve this qualification.

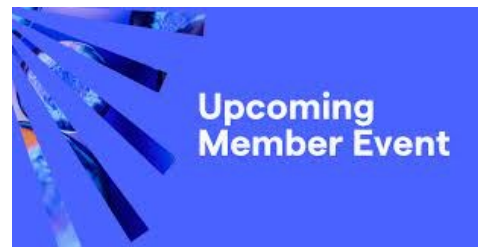
Meet the Supplier Event Scobie & Junor – 12th August

Scobie & Junor have invited members to their premises on the 12th August.

The day will include a tour of their premises in East Kilbride and a workshop in New Product Development with a tasting session of new products with Andy Benn

Numbers will be limited so we recommend that you book your place now!

Please can you book your places with Bruce Tel: 01738 637472 Email: bruce@craftbutchers.co.uk



Meet the Supplier Event – Prephouse - Book your place

Prephouse and Shop visit - Northern Ireland

22nd & 23rd September 2025

MEET THE SUPPLIER EVENT

Prephouse have kindly invited Scottish Craft Butchers members to visit their premises in Northern Ireland, together with visits to a few retail shops over two days.

Draft itinerary as follows

Monday 22nd September 2025 arrival – am Belfast

International Airport

22nd September, depart from airport for Prep House in Crossgar

Arrive am, coffee, light lunch/afternoon coffee and factory tour.

Introduction to Prep House range of products and the opportunity for profit.

Sauce tasting,

Depart for hotel.

Free time.

Tuesday 23rd September 2025

Site visits – Addresses and details to be confirmed.

Assemble at Ballyrobin Hotel for light lunch before departure to airport.

We have looked at flights from Edinburgh and Glasgow and they arrive around 9 am on the 22nd of September.

Return flight to Glasgow arrives at 1835 and Edinburgh 1735 on 23rd September.

An example of accommodation that can be booked is Holiday Inn Express Junction 1. This is a convenient location for all the planned visits.

(transport between airport and all venues we will arrange)

Initially, if you could confirm your interest in attending to Bruce McCall 01738 637472 or email bruce@craftbutchers.co.uk





SCOTWEIGH

CONNECT

**The scale system that
does it all**

- + Scales
- + Website
- + Christmas
- + Wholesale
- + Loyalty
- + E-Tickets
- + Card Machines
- + Gift Vouchers
- + Xero Accounts
- + Courier Export

LABELS & TILL ROLLS
THE PERFECT FIT FOR YOUR SCALES



SCOTWEIGH

CONNECT

Get in touch now for a
free no obligation demonstration

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH

steak, sizzle...
satisfaction!



Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS

grill, chill...
BBQ thrill!



Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS

sun, sizzle and
juicy perfection!



Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS

kebabs, sizzle, sun...
let's get skewered!



Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS

POSTERS & SCREEN GRAPHICS



steak, sizzle...
satisfaction!

Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS



grill, chill...
BBQ thrill!

Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS



sun, sizzle and
juicy perfection!

Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS



kebabs, sizzle, sun...
let's get
skewered!

Thank you for supporting
your Craft Butcher

SCOTTISH
CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS

Scottish Craft Butchers members have exclusive use of the posters and screen graphics produced here.

We issue new marketing material 4 times a year to help our members maximise the opportunities that seasonal food events present.

The screen graphics and posters for summer 2025 cover the exciting BBQ season and the opportunities the summer brings to increase sales.

Our next set of promotional material will be issued in time for Autumn.

We hope you find the graphics and posters useful and can use them to increase sales to your business.

We have a catalogue of past versions of the screen graphics. These can be viewed and downloaded from the members only section of the SCB website.

However, if you would rather we sent them directly to you, then please get in touch with bruce@craftbutchers.co.uk



**SCOTTISH CRAFT BUTCHERS
AVERAGE RETAIL PRICES SURVEY**

AUG 2025

JULY 2025

**AUG
2024**

SCOTCH BEEF

+/=/-

For info

Fillet Steak	6642	=	6642	5995
Sirloin Steak	4012	=	4012	3619
Rib Eye Steak	4199	=	4199	3630
Popeseye Steak	2389	=	2389	2398
Topside	2217	=	2217	1961
Round / Rump Steak	2161	=	2161	1965
Shoulder Steak	1784	=	1784	1704
Rolled Brisket	1799	=	1799	1586
Steak Mince	1526	=	1526	1408
Boiling Beef Bone In	1153	=	1153	962

DOMESTIC LAMB

Whole Leg of Lamb	1978	=	1978	1742
Centre Cut Leg Bone In	2243	=	2243	2084
Gigot Lamb Chops	2501	=	2501	2341
Lamb Leg Steaks	2536	=	2536	2416
Chump Lamb Chops	2381	=	2381	2286
Double Loin Lamb Chops	2665	=	2665	2495
Single Loin Lamb Chops	2601	=	2601	2282
Rolled Shoulder Lamb	1785	=	1785	1606
Lamb Shanks	1353	=	1353	1173
Diced Lamb	1983	=	1983	1856
Minced Lamb	1794	=	1794	1636

PORK

Pork Tenderloin (Fillet)	1816	=	1816	1676
Pork Leg Steaks	1278	=	1278	1214
Double Loin Pork Chops	1343	=	1343	1273
Single Loin Pork Chops	1289	=	1289	1263
Rolled Shoulder of Pork	1215	=	1215	1143
Belly Pork	1164	=	1164	1059
Pork Loin Steaks	1479	=	1479	1388
Diced Pork	1155	=	1155	1102

PRODUCTS

Beef Link Sausages	1271	=	1271	1145
Pork Link Sausages	1279	=	1279	1145
Speciality Pork Sausages	1390	=	1390	1220
Sliced Beef Sausage	1125	=	1125	1035
Sliced Black Pudding	1045	=	1045	962
Ball Haggis	1054	=	1054	1058
Scotch Pie	174	=	174	159
Quarterpound Beefburger	162	=	162	146
1lb Steak Ashette Pie	1257	=	1257	1088

DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?
Please send your e-mail address to

bruce@craftbutchers.co.uk

to receive up to date information each week!

JOIN IN THE WHATSAPP CHAT!

We have also set up a Scottish Craft Butchers WhatsApp members only chat group. If you would like to take part in the chat with other members, please send us a mobile number and we can add you in. Send to bruce@craftbutchers.co.uk
DON'T MISS OUT, GIVE US A SHOUT!



SCOTTISH
CRAFT BUTCHERS

The team are here to help just get in touch!



SCOTTISH CRAFT BUTCHERS
EXECUTIVE MANAGER
Gordon King
01738 637472
07917 524313
gking@craftbutchers.co.uk



SCOTTISH CRAFT BUTCHERS
MEMBER SERVICES MANAGER
Bruce McCall
01738 637472
bruce@craftbutchers.co.uk



CRAFT SKILLS SCOTLAND
TRAINING MANAGER
Claire Simpson
01738 637785
Claire@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
GORDON WALLACE
07758 255895
gordonw@craftskills.scot



CRAFT SKILLS SCOTLAND
ADMIN
KELLY GERAGHTY
01738 637785
Kelly@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
WILLIE KEMP
01738 637785
willie@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
ROBBIE HUGHAN
07856 468656
robbie@craftskills.scot



CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER
SARAH FREW
07725 230525
sarah@craftskills.scot



CraftSkills
Scotland



SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

Members are requested to support these businesses who pay a membership fee to support our work

ABPAC

39 Bogmoor Place, Govan,
Glasgow G51 4TQ
www.abpac.co.uk
Contact: Lynsey Sinclair,
T: 0141 445 3199,
M: 07768520073,
Email: lynsey.sinclair@abpac.co.uk

AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray
Cleaner, Crossbush Cottage, Riccarton,
Kilmarnock, KA1 5LN
Contact: Malcolm Crawford
Mob: 07788 926 925

AT WHOLESALE LTD

14 Earn Avenue, Bellshill, ML4 3LW
Contact: Nad Ashgar
Tel: 03300 945515
Web: www.at-wholesale.co.uk
Email: nad@at-wholesale.co.uk

AUTOMAC UK

Unit A, Browning Way, Woodford Park
Industrial Estate, Winsford, Cheshire,
CW7 2RH
Contact: Gavin Wooding
Tel: 0160 683 1113
Web: <https://www.gruppofabbri.com/en>

AVO UK

Unit 8, Bracewell Avenue, Poulton Le
Fylde
FY4 1QE
Contact: Chantelle Brennand
Tel: 0161 331 4923
Email: info@avo-ingredients.co.uk
Web: <https://www.avo-ingredients.co.uk>

BEWI Packaging & Components (UK) Ltd

Craigshaw Road, West Tullos Industrial
Estate,
ABERDEEN, AB12 3AS
Contact David Watt
TELEPHONE: 07785 623992 / 01224
873166
WEBSITE: www.bewi.com
EMAIL: David.Watt@Bewi.com

BIZERBA (UK) LTD

Bizerba House, Prece-
dent Drive, Rooksley, Milton Keynes,
MK13 8PE Tel: 01908 682740
WEBSITE: www.bizerba.co.uk
EMAIL: info@bizerba.co.uk

COLIN HEWITSON KRH

2 Elms Way, Ayr Ayrshire, KA8 9FB
Contact: Colin Hewitson
Tel: 07769 686 985

DALEBROOK SUPPLIES LIMITED

Eastways, Eastways Industrial Estate,
Witham
Tel: 01376 510101
Email: sales@dalebrook.com
Web: www.dalebrook.com

DALESMAN

Unit 40, North Tyne Industrial Estate,
Newcastle Upon Tyne, NE12 9SZ
Tel: 0191 259 6363
Fax: 0191 259 6362
Email: info@thedalessmangroup.co.uk
Web: www.dalesmandirect.com

DALZIEL LTD

Bellshill North Industrial Estate, Bellshill,
ML4 3JA
Tel: 0169 874 9595
Fax: 0169 874 0503

D B FOODS LTD

Unit Q Fulcrum Business Park, Vantage
Way, Poole, BH12 4NU
Contact: Susanna Mead
Tel: 01202 238239
Email: info@dbfoods.co.uk
Website: www.dbfoods.co.uk

DIRECT ENERGY AND UTILITIES

Energy & Utilities Consultant
Unit 2, Inveralmond Road, Inveralmond
Industrial Estate, Perth, PH1 3TW
Tel: 01738 270 592
Mob: 07762 945 281
Web: www.directenergy.net
Email: mark@direct-energy.net

ESC PACKAGING LTD

Ferryhills Road, Inverkeithing, Fife,
KY11 1HD
Contact: Carrie Walker
Tel: 0138 341 8610
Email: Carri@eosc.co.uk
Web: www.eosc.co.uk

FIFE CREAMERY LTD

Randolph Place, Randolph Indus Est,
Kirkcaldy, Fife, KY1 2YX
Tel: 0159 265 3828
Contact: Willie McCulloch
Web: www.fifecreamery.co.uk
Email:
William.McCulloch@fifecreamery.co.uk

GMAK REFRIGERATION LTD

Alexander House, Musselburgh, East
Lothian,
EH21 7PB
Tel: 0131 660 4430
Email: ser-vice@gmakrefrigeration.co.uk
Web: www.gmakrefrigeration.co.uk

HANDTMANN LTD

9 Chartmoor Road, Leighton Buzzard,
Bedfordshire, LU7 4WG
Tel: 0152 524 4440
Fax: 0152 524 4469
Web: www.handtmann.co.uk

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd
Sandyford Road, Paisley, PA33 4HP
Contact: Hazel Scott
Tel: 0141 889 3205
Web: www.johnscottmeat.com
Email: enquiries@johnscottmeat.com

KELLY BRONZE (SCOTLAND) LTD

Alastair Monk, Magbiehill Farm House,
Dunlop
Road, Stewarton, KA3 3ES
Contact: Alistair Monk
Email: sidehead@kellyturkeys.com
Tel: 07740 486 891

KELSIUS

Unit 2, Ballyconnell Industrial Estate,
Falcarragh, Co. Donegal, F92 AF8N
Contact: Neil Humphries
Tel: 0204 5799 048
Web: www.kelsius.com
Email: sales@kelsius.com
Mob: 07984 880 666

SCOTTISH
CRAFT BUTCHERS
CORPORATE MEMBER

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

Members are requested to support these businesses who pay a membership fee to support our work

LAWRIE & SYMINGTON LTD.

Lanark Agricultural Centre,
Muirglen Lanark ML11 9AX
Contact: Jamie McKellar
Tel: 01555 662281
E: jamie@lawrieandsymington.com
Web: www.lawrieandsymington.com

LOMOND FOODS LTD

75 Keppochhill Drive, Glasgow, G21 1HX
Contact: Barbara Henderson.
Tel: 0141 353 6777
Email: sales@lomondwholesale.co.uk
Web: www.lomondwholesale.co.uk

LUCAS INGREDIENTS

Portbury Way, Bristol BS20 7XN
Contact: Judith Johnston.
Tel: 0800 138 5837

McDONNELLS (Queen Street) LTD

U15 Northern Cross Business Park,
North Road, Dublin 11, D11 W5WN
Contact: Ann Maguire
Tel: 0035316 778 123 Fax: 0035316 774 491
Email: sales@mcdonnells.ie

MEAT MANAGEMENT MAGAZINE

Yandell Publishing Ltd,
8, Vermont Place, Tongwell, Milton Keynes,
MK15 8JA
Tel: 0190 861 3323
Web: www.meatmanagement.com
Web: www.yandellmedia.com

PAYMENTSSENSE/DOJO

17 Hunterhall Place, Perth, PH2 7TZ
Contact: Ruth Anderson
Mob: 07957 855 067
Email: Ruth.anderson@paymentsense.com
Web: www.paymentsense.com/uk/

PREPHOUSE

David Dougan
11 Kilmore Rd, Crossgar, BT30 9HJ
Email: david.dougan@prephouse.co.uk
Web: www.prephouse.co.uk
Tel: 0284 483 1837

ROBERTSON FINE FOODS

John Robertsons & Sons Hamcurers Ltd,
88 Princes Street, Ardrossan, KA22 8DQ
Contact: Barry Robertson
Tel: 0129 446 3936 Fax: 0129 447 2187

SCOBIE & JUNOR

1 Singer Road, Kelvin Industrial Estate, East
Kilbride, G75 0XS
Tel: 0800 783 7331
Email: info@scobiesdirect.com
Web: www.scobiesdirect.com

SCOTWEIGH

Suppliers of Scale Systems & Software
Unit 2/4 Granary Sq, Bankside, Falkirk, FK2 7XJ
Tel: 0132 461 1311

THISTLE MACHINERY SERVICES LTD

Unit 5, Block 12, Whiteside Industrial Estate
Bathgate, EH48 2RX
Contact: Jamie Hardie
Mob: 07764 200 407
Email: Jamie@thistlems.scot

TPS SCOTLAND LTD

26 Kelvin Avenue, Hillington Park, Glasgow,
G52 4LT
Contact: Elaine Holmes
Tel: 0141 883 6260
Mob: 07821 676 381
Email: office@tps-scotland.co.uk

VERONA ECO LTD

Unit 10, Langlands Avenue, Kelvin South Business Park, East Kilbride, G75 0YG
TELEPHONE: 01355 222004
CONTACT: Ross Brown
WESITE: www.veronaeco.com
Email: veronica@veronaeco.com OR
ross.brown@veronaeco.com

VERSTEGEN LTD

Unit A9B Plough Road Centre, Great Bentley
Essex, CO7 8LG
Tel: 0800 011 3246
Email: info@verstegen.co.uk

WALTERS TURKEYS

Bower Farm, Aldworth, Reading, RG8 9TR
Contact: Ed Walters
Mob: 07786 332 952
Tel: 01635 578 251
Email: edward@efwalters.com
Web: www.waltersturkeys.co.uk

WILLIAM SWORD LTD

8 Limekilns Road, Blairlinn Industrial Estate,
Cumbernauld, G67 2TX
Sales: 0123 672 5111
Office: 0123 672 5094
Email: vansales@williamsword.co.uk
Web: www.williamsword.co.uk

Beef labelling boards available for sale exclusively to Scottish Craft Butchers Members

Ensure complete traceability within your business with
the Scottish Craft Butchers branded labelling boards.

We have a small stock available from the office.

Cost £70 each including VAT and delivery.

Contact bruce@craftbutchers.co.uk to order.



Livestock Prices

Data collection co-ordinated by AHDB Meat Services (Economics) on
behalf of QMS, updates available at www.qmscotland.co.uk

Market commentary courtesy of Iain Macdonald, Senior Economics Analyst, Quality Meat Scotland



	W/E 19/07/25	Previous week	Previous year
Scottish Abattoirs			
Prices	647.7 p/kg	646.4 p/kg	485.7 p/kg
Steers dwt			
Heifers dwt	651.5 p/kg	648.8 p/kg	488.5 p/kg
Young Bulls dwt	635.9 p/kg	632.7 p/kg	475.3 p/kg
Numbers	2267	2360	2743
Steers			
Heifers	1564	1765	2192
Young Bulls	1032	842	933
Scottish auctions			
Prices (Source IAAS)	W/E 23/07/25	Previous week	Previous year
Steers lwt	379.81 p/kg	378.30 p/kg	283.91 p/kg
Heifers lwt	380.32 p/kg	392.46 p/kg	280.26 p/kg
Young bulls lwt	326.65 p/kg	340.58 p/kg	262.67 p/kg
Numbers	69	67	128
Steers			
Heifers	126	104	142
Young bulls	32	12	37
			32

Livestock Prices continued

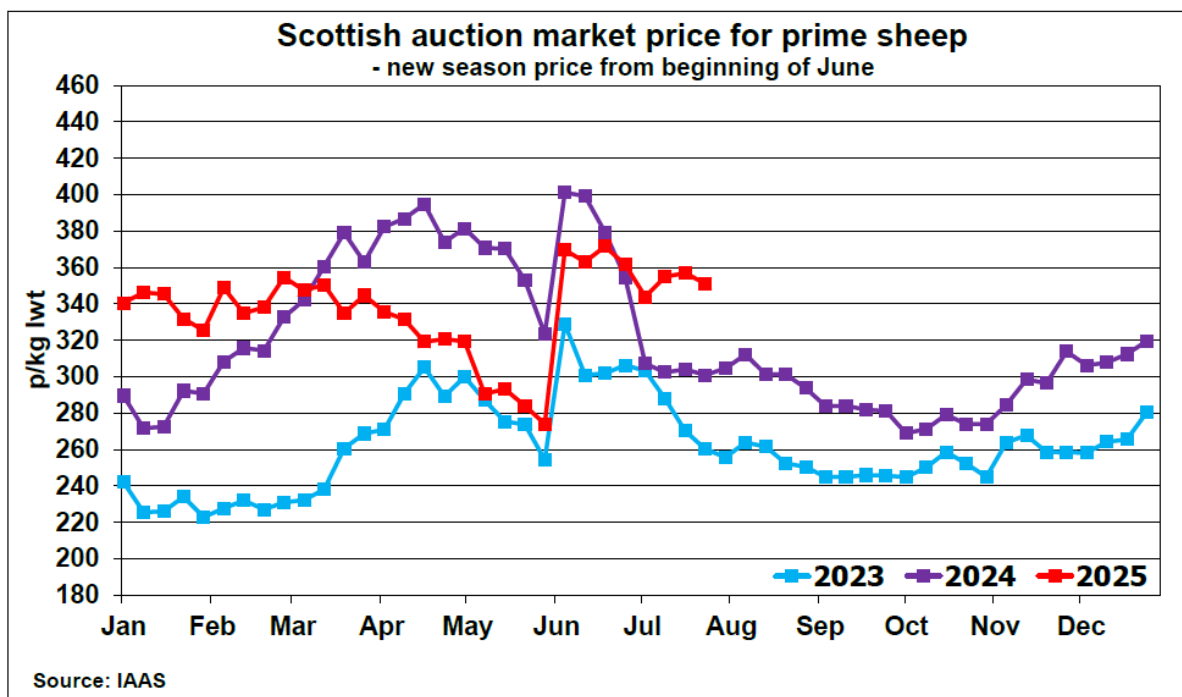
Data collection co-ordinated by AHDB Meat Services (Economics) on behalf of QMS, updates available at www.qmscotland.co.uk

Deadweight cattle week ending 19th July 2025								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	651.9	648.6	654.1	664.2	661	659.8	641.5	639
R	654.3	651.2	653.3	653.8	655.1	658.1	629.7	636.6
O+	630.5	641.4	644.6	629.3	639.7	644	621.5	620.6
-O	616	619.9	595	594.5	610	600	594	592.5

Sheep prices Scottish (IAAS)	W/E 23/07/25	Previous Week	Previous Year
New Season SQQ lwt	351.10 p/kg	356.76 p/kg	300.86 p/kg
Old Season SQQ lwt	252.32 p/kg	242.20 p/kg	155.06 p/kg
Ewes lwt	£133.75/hd	£138.73/hd	£104.71/hd
Sheep numbers			
Scottish Auctions			
New Season SQQ lwt	9579	6984	8966
Old Season SQQ lwt	103	217	44
Ewes	6218	3853	4975
GB Abattoir (AHDB)	W/E 19/07/2025		
Old Season Prime Sheep SQQ dwt	743.9 p/kg	730.6 p/kg	647.2 p/kg

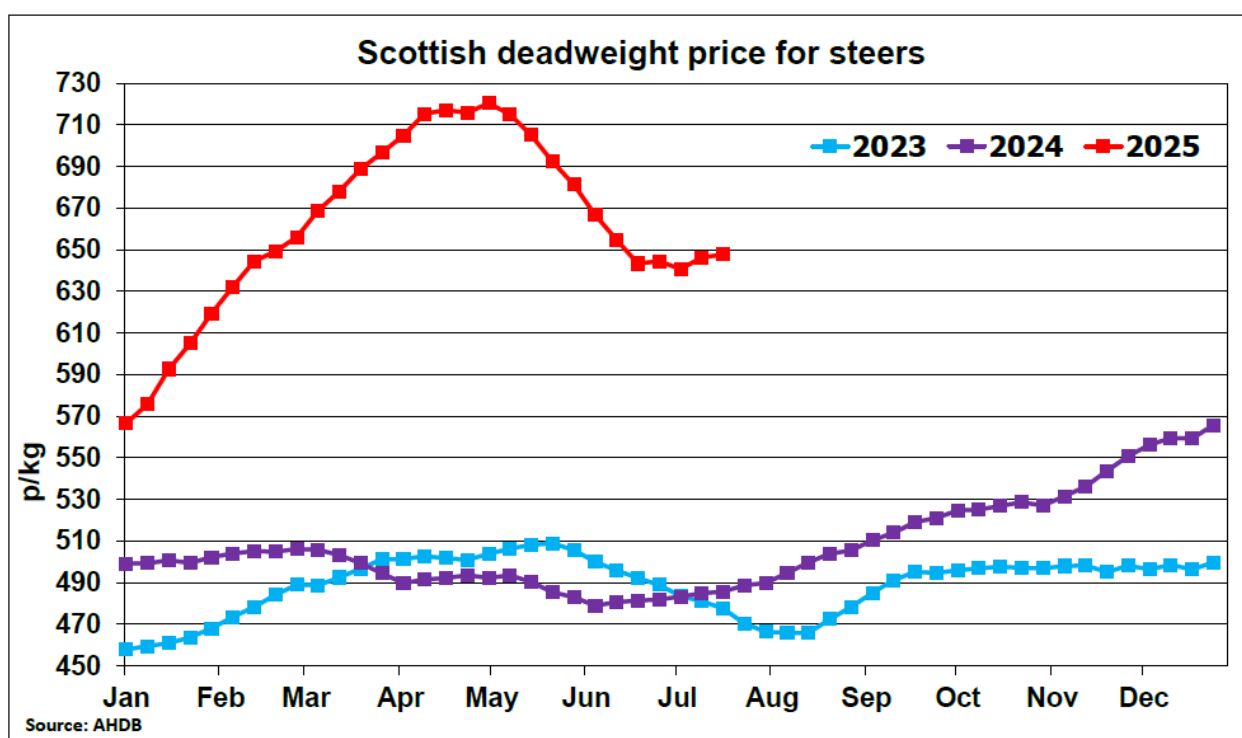
Deadweight sheep week ending 19th July 2025 Source: AHDB				
		2	3L	3H
	U	752.7	753.4	749.9
	R	745.1	746.4	745.6
	O	735.7	738.1	736.5
Pigs		W/E 19/07/25	Previous week	Previous year
GB abattoirs				
Standard Pig Price (SPP)		207.48 p/kg	207.71 p/kg	209.42 p/kg

GB deadweight pigs SPP week ending 19th July 2025 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	162.58	+3.43	80.0 – 89.9 kg	209.89	-0.12
60.0 – 69.9 kg	194.88	-2.15	90.0 – 99.9 kg	208.41	+0.11
70-0 – 79.9 kg	208.73	-0.27	100.0kg & over	201.85	+0.22



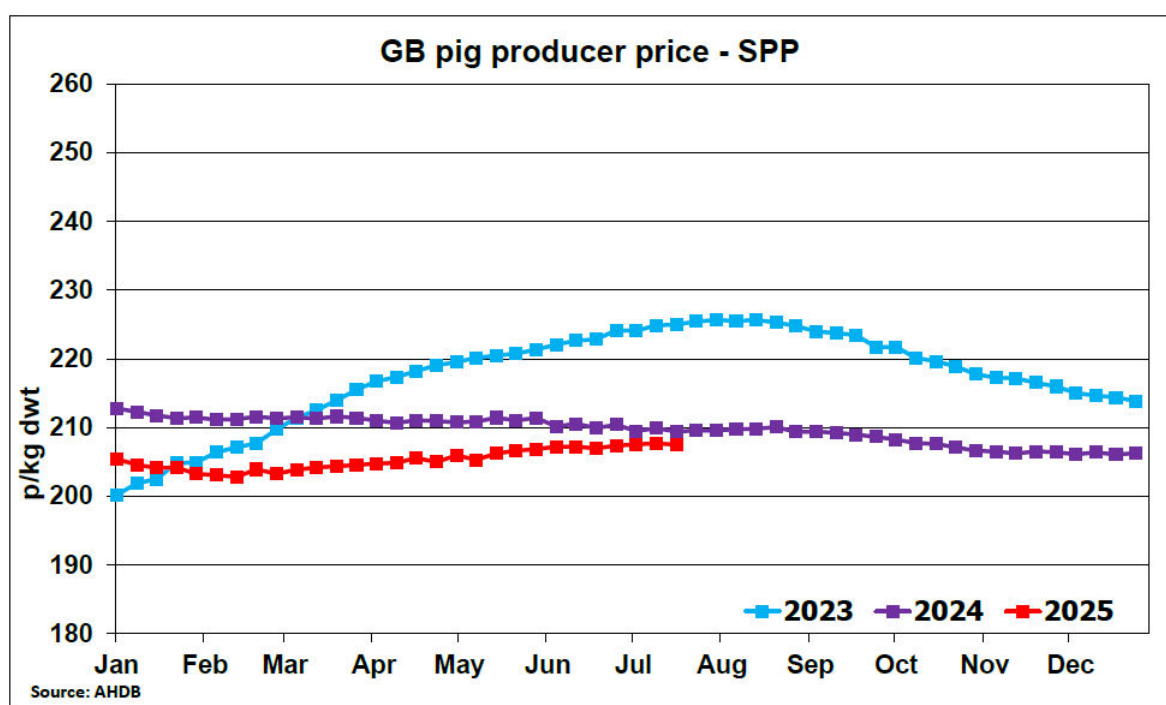
Sheep market: New season lamb prices have continued to trade at an unusually high level for the time of year in July. In the week ending July 23, prices at Scottish marts remained relatively close to the new season peak, clearing at 351p/kg lwt. At this level, they were 17% higher than last year, and 36% above the five-year average. They were only 5.5% below the new season peak, whereas a more normal seasonal reduction from the new season peak by mid-to-late July would be closer to 25%.

Firm pricing has come despite new season lambs continuing to reach the market in bigger numbers than in 2024 so far at Scottish marts (+9%), although numbers do still look tight when compared with pre-2024 levels. According to Defra, a strong April and May for lamb slaughter in GB, influenced by the later Easter and delayed arrival of hogs onto the market, numbers rose by another 8% year-on-year in June. HMRC trade data pointed to the strong start to 2025 for trade flows continuing in May, with imports running 8% higher than last year and exports by 34%. Given increased production and imports, and sluggish domestic retail sales volumes, exports provided significant support to the market, equivalent to 32% of monthly production compared to 26.5% in the same month of 2024. By the end of May, the combination of increased domestic production and imports had combined to more than offset higher exports, meaning that total UK sheepmeat market supply rose by 1% in the year-to-date. Through June and July, the indication from the Southern Hemisphere is that shipments to Europe have softened from earlier in the year, and this may have acted with continuing export growth to offset more modest year-on-year increases in domestic production, leading to a slightly tighter market. In addition, sharp farmgate price rises in Australia and NZ have made imports less competitive this year, and this is likely to have placed some upwards pressure on prices in the supply chain.



Prime cattle prices Seasonally lower demand for the peak summer holiday period plus a reduction in the volume of demand due to sharply higher retail prices (+20% y/y in June according to the ONS) have been met by a reduction in prime cattle slaughter across Britain, resulting in more stable market conditions since late-June. In the third week of July, R4L steers averaged 651.2p/kg dwt, 9.8% below their May peak, though still 33.1% higher than in the same week of 2024 (489.3p/kg) and up 46% on the five-year average. Auction prices have been averaging around 370-380p/kg lwt for steers and 380-390p/kg for heifers in July, around 20-30p below their spring peak. Auction volumes remain very weak relative to last year.

Cull cow prices have followed a similar trend to prime cattle, but have remained relatively stronger, with R4L grades 6% below their spring peak in the third week of July, at 563p/kg dwt. This is likely to reflect the seasonal strength of demand for burgers and the seasonally lower level of availability for slaughter. R4L grades were priced 38.5% higher year-on-year in the third week of July. Prime cattle slaughter in Scotland has been surprisingly low from late-May onwards, with the weakness building in mid-July. In the four weeks to July 19, the deadweight price reported prime cattle kill was 10.4% lower than a year earlier, with the gap as wide as 17% in the third week of July. The scale of the decline suggests weak demand from processors for prime cattle, suggesting that the volume of demand remains soft and margins remain squeezed. South of the border, slaughter has fallen back to a lesser degree (based on the deadweight price reported kill), though the year-on-year pace of decline was still a sharp 8% in the four weeks to July 19. As well as softer demand, some of the reduction in kill in June and July may reflect an earlier slaughter profile during May at price reporting abattoirs.



- Pig market:** GB pig prices have been showing a normal seasonal pattern, edging slightly higher since mid-February as availability for slaughter has slipped back from its winter peak. In July, standard carcasses weighing 70-104.9kg have been averaging just under 209p/kg. In 2024, the traditional price upturn between spring and summer failed to occur, so the year-on-year decline has slowed further, down to -0.9% in the third week of July.

Carcass weights have fallen back slightly to average just under 90kg in the SPP sample in July following a seasonal reduction. With little upwards pressure on per kilo prices, this has seen carcass value dip slightly, averaging closer to £186 than £187 in June. In addition, slightly lighter weights than last year mean that carcass prices were 1.6% lower than last year in the third week of July compared to a 0.9% reduction for per kilo prices. Nevertheless, prices are expected to have held slightly above the cost of production, and remain 10-15% above the five-year average. Slaughter figures from Defra point to an increased GB prime pig kill at the start of 2025, with an uplift of nearly 3% on 2024 in the first half, fitting with an increase in slaughter prigs reported in England's December census. In addition, heavier carcass weights have added to production, boosting it by nearly 4% on 2024. However, the kill has continued to trail the five-year average. The number of pigs leaving Scottish farms for slaughter fell slightly from 2024 in the first half, but this didn't stop the Scottish abattoir prime pig kill from increasing by more than 5% year-on-year, suggesting positive market conditions. Indeed, pork is well-placed to benefit from any switching away from beef due to the surge in beef retail prices. Weekly average slaughter fell back in June after reaching a three-month high in May, but appears to have rebounded again in July.

CRAFT YOUR FUTURE IN BUTCHERY

LEARN THE ART OF BUTCHERY
WITH THE BEST IN THE INDUSTRY

JOIN SCOTLAND'S PREMIER BUTCHERY APPRENTICESHIP PROGRAMME

- Qualifications: SCQF 5 & 6 Meat and Poultry Skills
- Additional options in Retail or Production Butchery
- Flexible learning that works around your job

WHY CHOOSE US?

- Trained by Experts – Our assessors have decades of real industry experience.
- Mentorship: We're committed to developing the next generation of skilled butchers

Ideal for new entrants and existing employees!

APPLY NOW

Claire Simpson
claire@craftskills.scot
01738 637785



**Craft
Skills**
Scotland