

# SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



## Inside this issue

Golfing Butchers	3	Scobie & Junor Visit	18
Sausage Week.	4	Meat Managers Course	21
Meet the Supplier Event NI	6	Reformulat8 Challenge Fund	23
Late Payments Consultation	7	Scottish Edge Funding	24
Autumn is our time to shine	8	Average Price Reporting	28
Venison Day ....	11	Contact Corporate Members	30
Innovation Competition	12	Livestock Prices	32
Pies, Pies, Pies Judging	15	Price Charts and Market Reports	34
Love Lamb Week	17		

## SEPTEMBER 2025

# DATES FOR THE DIARY 2025

More details call the office 01738 637472 or email [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)

**Love Lamb Week:**

**1st to 7th September 2025**

**Meat Management Meat Industry Awards:**

**18<sup>th</sup> 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**

**27<sup>th</sup> Oct to 2<sup>nd</sup> Nov 2025**

Awards Lunch 27<sup>th</sup> October,  
Butchers' Hall, London

**Scottish Craft Butchers AGM & Training Awards**

**Wednesday 12th November 2025**

Murrayshall Country Estate, Perth

**Women In Meat Industry Awards**

**21<sup>st</sup> November 2025**

Royal Lancaster Hotel, London

**Lamb for St Andrews Day:**

**30th November 2025**



# Scottish Craft Butchers Golf Day at Dunbar – A Winning Day All Round

Members and guests of Scottish Craft Butchers enjoyed a superb day of golf at Dunbar Golf Club on Wednesday 13th August.

Blessed with glorious weather and playing on a beautifully presented course, the event proved to be a fantastic mix of competition and camaraderie.

The individual competition was won by **Chris Dillon of John Marshall Butchers, Johnstone**, who produced an excellent round to take the top honours.

Special prizes on the day went to:

- **Longest Drive at the 18th** – *George Gilmour, D Cox Butchers, Kings Park*
- **Nearest the Pin at the 3rd Hole** – *Jamie Chapman, J Chapman Butchers, Wishaw*

In addition, the ever-popular Secret Pairs competition saw victory for the pairing of **Chris Dillon and Craig Rodger**.

Scottish Craft Butchers extends warm congratulations to all winners and sincere thanks to **Dunbar Golf Club, the greenkeeping team, and the clubhouse staff** for their outstanding efforts in ensuring a memorable day for all.



Overall Winner– Chris Dillon with his prize by Past President, Jamie Chapman



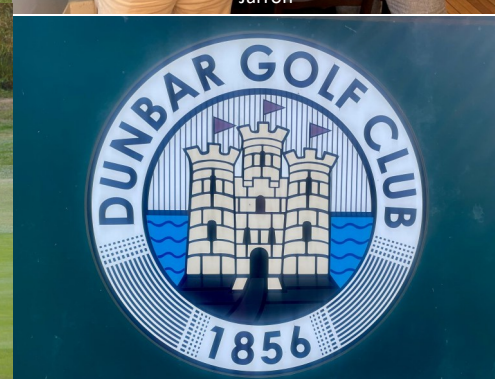
Secret Pairs Winners– Craig Rodger & Chris Dillon presented with their prizes by Past President, Jamie Chapman



Longest Drive Winner– George Gilmour presented with his prize by Past President, Jamie Chapman



Nearest the pin Winner– Jamie Chapman presented with his prize by Past President, Scott Jarron





# Celebrate Sausage Week in Style –

## 27th October to 2nd November 2025

Sausage Week is back, and it's the perfect time for Scottish Craft Butchers to showcase the skill, imagination and tradition that goes into making some of the finest sausages in the country.

From traditional pork and beef recipes to bold new flavours with herbs, spices, and creative fillings, this is your chance to put your homemade sausages firmly in the spotlight.

Customers are always looking for something new to try – and Sausage Week gives you the opportunity to remind them that nothing beats the quality, freshness and variety of sausages from their local craft butcher.

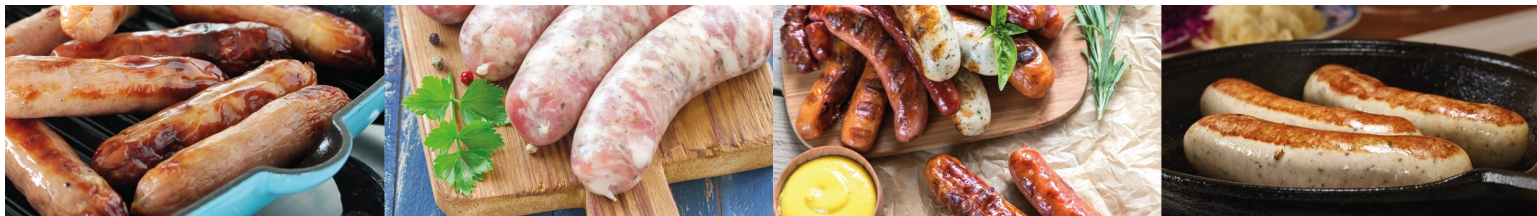


### Promotional Ideas to Try:

- **Taste Before You Buy:** Offer in-store sampling of your most popular or unusual flavours. A taster can quickly become a sale.
- **Mix & Match Offers:** Encourage customers to try different varieties with promotions like “buy 3 packs, get 1 free” or discounted sausage selection boxes.
- **Sausage of the Day:** Feature a different flavour each day during the week, giving customers a reason to return.
- **Recipe Inspiration:** Share simple meal ideas with sausages as the star ingredient – from family suppers to weekend brunches.
- **Social Media Spotlight:** Post photos, polls and short videos about your sausage-making process. Ask your followers to vote for their favourite flavours.
- **Community Engagement:** Partner with a local café, pub or takeaway to feature your sausages on their menu for the week.

Sausage Week is not just about sales; it's about celebrating the craft of butchery and reminding customers why your shop is at the heart of the community. By shouting about your sausages – in-store, online and in partnership with others – you can attract new customers, reward loyal ones, and make sure your homemade creations are the talk of the town.





Scan the QR code to  
download your **FREE** poster  
and logos

# GET INVOLVED

*Make your bangers sizzle!*



**Are your events and publicity ready for the  
most important week of the year?**

Are you running any instore offers you want to promote?  
Do you have a sausage dish recipe which you would like to share?  
Organising any sausage demonstrations?

**Keep us informed! Make the most of this opportunity, miss it and miss out.**  
**#uksausageweek**

## **Get your tickets to the main event!**

Be at the UK Sausage Week awards luncheon at the prestigious **Butchers' Hall**, London on **27th October**. Limited quantity available, so hurry. Go to [uksausageweek.com/tickets](https://uksausageweek.com/tickets) or scan the QR code on your smartphone.



For more info or to download the  
UK Sausage Week logo and poster go to [www.uksausageweek.com](https://www.uksausageweek.com)





BOOK NOW

## MEET THE SUPPLIER EVENT

BOOK NOW

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](mailto:bruce@craftbutchers.co.uk)

Exclusive tour & Shop Visits for Scottish Craft Butchers members

### 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 22<sup>nd</sup> 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 23<sup>rd</sup> 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 22<sup>nd</sup> of September.

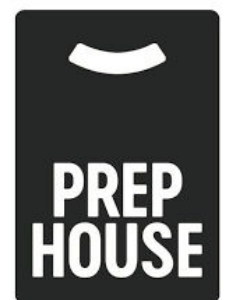
Return flight to Glasgow arrives at 1835 and Edinburgh 1735 on 23<sup>rd</sup> September.

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](mailto:bruce@craftbutchers.co.uk)





# Late Payments Consultation – Impact Guide for Scottish Craft Butchers Members

Key proposals from the UK Government consultation on tackling poor payment practices (July 2025).

This factsheet highlights why these changes matter for local Scottish Craft Butchers and how you can prepare.



## Why It Matters to You

Late payments can disrupt cashflow, making it harder to pay suppliers, staff, and utilities. Many butchers supply local restaurants, hotels, schools, and catering companies that often operate on extended payment terms.

These proposals could shorten waiting times for payment, improve cash reserves, and reduce the time spent chasing invoices.

## Key Proposals and How They Affect You

60-day maximum payment term – Large customers must pay within 60 days (possibly reducing to 45 days in 5 years). Means you get money in the bank faster for big orders.

30-day limit on invoice disputes – Disputes must be resolved within 30 days; after that, the invoice must be paid in full with statutory interest.

Mandatory statutory interest on late payments – 8% above the Bank of England base rate to encourage prompt payment.

Board-level responsibility for payment practices – Larger companies must review and report on payment behaviour.

Enhanced reporting – Large businesses must publish payment times and statutory interest owed/paid.

Stronger powers for the Small Business Commissioner – Can fine persistent late-payers, investigate, and resolve disputes.

## What You Can Do Now

Review your payment terms to ensure they're clear, consistent, and in writing.

Track invoice dates so you can prove when payment is overdue.

Add statutory interest clauses to contracts and invoices.

Respond to the consultation to share your experiences.

Scottish Craft Butchers Trade Association will respond for a stronger collective voice. Let us know your thoughts!! Email [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)

**Consultation closes: 23 October 2025**

**Full details:** [www.gov.uk](https://www.gov.uk) (search 'Late Payments Consultation')

# Promoting Scottish Craft Butchers in Autumn

As autumn settles across Scotland, the days grow shorter, the mornings turn crisp, and the warmth of summer gives way to golden leaves and cosy evenings. This seasonal shift brings an opportunity for local Craft Butchers to showcase hearty, comforting foods that suit the colder weather. It's the perfect time to remind customers that buying locally not only supports skilled butchers and local farmers, but also ensures fresher, tastier meat with a smaller environmental footprint.

**Scottish Craft Butchers have a unique advantage in autumn:** the ability to create and promote seasonal products tailored to what people crave as temperatures drop. From rich stews to slow-roasted joints, autumn is all about flavours that bring warmth and satisfaction. Customers are looking for nourishing meals, and local butchers can offer quality, provenance, and service the supermarkets can't match.

## Seasonal Product Focus

In autumn, the spotlight naturally turns to meats suited for slow cooking, roasting, and hearty pies. Popular cuts and products could include:

- Stewing steak for warming casseroles.
- Seasonal game such as venison, pheasant, or partridge.
- Sausages with autumnal flavours — think apple & sage, or pork & black pudding.
- Lamb shoulder for long, slow braises.
- Handmade steak pies or chicken & leek pies for easy family dinners.
- Haggis-stuffed chicken or pork fillet for special weekend meals.

## Promote the Benefits of Buying Local

Promoting the “why” is just as important as the “what.” Customers appreciate knowing that by choosing their local Craft Butcher, they are:

- Supporting local jobs and family businesses.
- Helping maintain traditional skills and craftsmanship.
- Reducing food miles and environmental impact.
- Getting fresher, better-tasting meat with guaranteed provenance.
- Benefiting from expert advice on cuts, cooking methods, and portion sizes.





## Using Social Media to Full Effect

Social media is a powerful, low-cost way to keep your business front-of-mind as customers plan their autumn meals. To get the best results:

- Post regularly with **seasonal imagery** — steaming bowls of stew, roast joints fresh from the oven, or colourful autumn vegetables alongside your products.
- Share **short cooking videos** or “butcher’s tips” reels — from how to prepare game to the best way to slow-cook lamb.
- Encourage **customer interaction** by asking questions like “What’s your favourite comfort meal on a cold night?”
- Run **giveaways** for followers who share your posts or tag friends.
- Use **local hashtags** (#ScottishButcher, #BuyLocalScotland, #AutumnCooking) to reach nearby customers.
- Feature **behind-the-scenes stories** showing your team preparing products or sourcing from local farms.

## Promotional Ideas for Autumn

- Seasonal Recipe Cards:** Offer free printed recipe cards with purchases, featuring autumn dishes such as venison stew, slow-roast lamb, or sausage & lentil casserole.
- ‘Warming Meal’ Bundles:** Create set-price packs for family dinners (e.g., “Autumn Comfort Pack” with stew beef, sausages, and pie).
- Weekend Roast Specials:** Highlight a different roasting joint each week with a special price and cooking tips.
- Social Media ‘Cosy Nights’ Campaign:** Share posts with meal ideas, behind-the-scenes prep videos, and local farm stories.
- Game Meat Week:** Feature Scottish game with tasting samples and recipe inspiration.
- Soup & Stew Starter Kits:** Sell packs with diced meat, stock cubes, and suggested vegetable pairings.
- Collaborations with Local Producers:** Partner with local veg growers, bakers, or breweries for cross-promotions — for example, “Stew & Stout” weekends.
- Loyalty Card Incentives:** Offer double stamps during particularly cold weeks to encourage repeat visits.
- Early-Evening Opening Days:** Stay open slightly later one or two nights a week to cater for customers after work.
- Autumn Raffle:** For every purchase over a set amount, enter customers into a draw for a hamper of local produce.

With the evenings drawing in and the temperature dropping, people instinctively seek comfort, warmth, and a sense of home. By leaning into the season’s flavours, telling the story of local provenance, and offering a little extra inspiration, Scottish Craft Butchers can make autumn their time to shine — one hearty meal at a time.

**Remember to use the promotional posters issued by Scottish Craft Butchers and the digital graphic versions for use on your websites and social media.**



# Retailer-approved Receipt Rolls

Our high-quality receipt roll solution is designed to be used with all main or secondary printers. Retailer-approved and vigorously tested, our receipt rolls are known for high quality and performance.

Consumables from CKRH are developed and tested with our partners equipment in mind to ensure it optimises performance and assures extended product life.



Wide variety  
of roll widths  
available to  
order

Maintain  
high print  
quality without  
compromise



Designed with performance and reliability in mind, CKRH receipt rolls are a critical component of your weighing and transaction process, and contribute to a longer lifespan of your equipment.



# Celebrate Venison Day – 4th September

Venison Day is the perfect opportunity to highlight one of Scotland's finest natural products.

Lean, healthy and full of flavour, venison is becoming ever more popular with customers looking for something special on their plates.

As a Scottish Craft Butcher, you're in the best position to showcase quality local venison and remind your customers why it's such a prized choice.

Why not mark the day with **tasting sessions**, a “**Venison Special**” **counter display**, or **bundle deals** pairing venison sausages, burgers or roasts with seasonal accompaniments?

Share **recipe cards** or cooking tips to inspire customers who may be new to venison.

Social media is another great tool – post photos of your venison products, highlight its health benefits, and encourage customers to share their favourite venison dishes.

Make Venison Day a chance to celebrate Scotland's rich food heritage while boosting sales and customer engagement in your shop.

## Opportunity to acquire a well established and successful butcher shop in Fife with good local footfall.

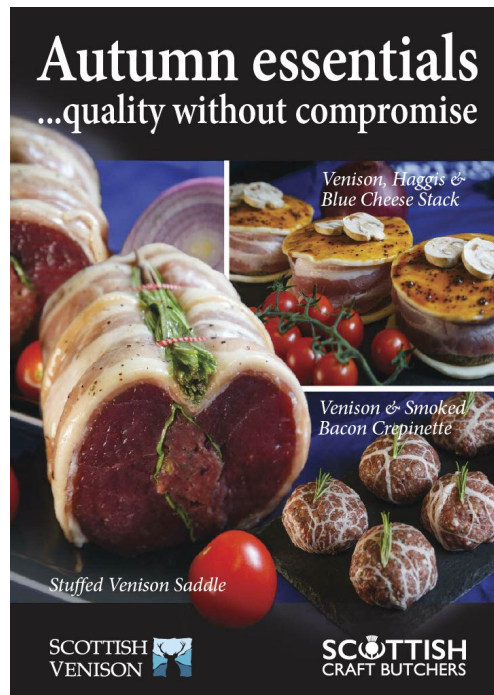
Annual shop turnover circa £350k with gross margin on meat and pie sales of @45%+ overheads incl labour approx @25%

Price will include stock and all of the equipment, enabling the new owner to begin trading immediately without any interruption.

Shop currently on a long-term lease.

**Enquiries in the first instance to Bruce or Gordon at the Scottish Craft Butchers Office who will pass on your interest to the business owner.**

01738 637472 or email [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)



**BUSINESS FOR SALE**



# 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](mailto:Claire@craftskills.scot)

**CONTACT [Claire@craftskills.scot](mailto:Claire@craftskills.scot) FOR AND ENTRY FORM**





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# Scottish Craft Butchers Steak Pie Championship 2025 – Judging Day

The hotly anticipated **Scottish Craft Butchers Steak Pie Championship**, sponsored by *Wm Sword*, was judged on **Friday 8th August** at **Forth Valley College, Stirling**. On the same day, the **Speciality Meat Pie Evaluations**, sponsored by *Dalziel Retail*, also took place – making it a true celebration of Scotland’s finest pies.



The atmosphere was buzzing as butchers from across the country showcased their skill, passion, and innovation. The judging panel, made up of experts from all over Scotland, were unanimous in their praise for the tremendous standard of entries. They commented on the excellent quality, the depth of flavour, and the creative flair on display, noting that the competition continues to raise the bar year after year.



With the initial judging now complete, the **Steak Pie Championship** moves into its exciting next stage – the *mystery shop*. This crucial round will determine which of our five regional champions will go on to be crowned **Scottish Champion 2025**.

All entrants who have secured awards will soon receive confirmation by email, with presentations taking place at our **Regional Meetings in October**. These events promise not only to celebrate our winners but also to bring the industry together for valuable networking and discussion.



## Regional Meeting Dates

- **Garfield Hotel, Stepps** – Monday 20th October
- **Carfraemill Hotel, Carfraemill** – Tuesday 21st October
- **Laichmoray Hotel, Elgin** – Wednesday 22nd October
- **Murrayshall Country Estate, Perth** – Thursday 23rd October



We encourage all members to **book your place** early and join us in recognising the achievements of Scotland’s finest craft butchers. It promises to be a fantastic series of gatherings celebrating the very best our industry has to offer.





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# LOVE LAMB WEEK

**Love Lamb Week 2025 (1–7 September)** marks ten years of celebrating lamb – its taste, versatility, nutrition, and the farmers and landscapes behind its production.

Led by **Quality Meat Scotland (QMS)**, with support from AHDB (England), HCC (Wales), LMC (Northern Ireland), the **National Sheep Association (NSA)**, NFU, and other stakeholders, this year's campaign continues to champion Scotch Lamb PGI and UK sheep farming.

QMS will extend its **“Make it Lamb”** campaign throughout the week, offering varied and easy recipes such as spiced lamb burgers, lamb meatball tagine, and hot honey lamb chops with whipped feta – all showcasing Scotch Lamb's quality and versatility. A **toolkit** with logos, recipes, farmer stories, and social media assets will be widely shared to encourage promotion.

**Activities in Scotland** will include:

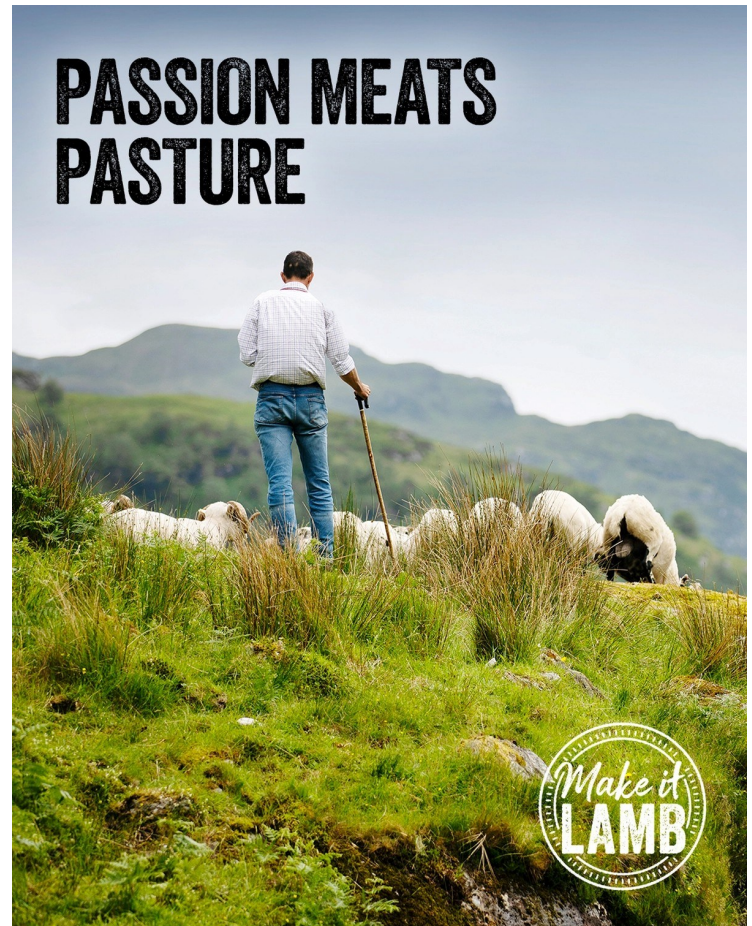
- A strong **Scotch Lamb focus on social media** (consumer and industry).
- **Video content and influencer activity** through the *Make it Scotch* channels.
- PR efforts to secure positive coverage and promote Scotch Lamb recipes.
- Partnerships with brands to share engaging lamb content.

The campaign also highlights the vital role sheep farming plays in **sustainability, biodiversity, and landscape management**, while encouraging farmers to share authentic stories online to connect with consumers.

**Key messages:**

- Lamb is nutritious, versatile, and sustainable.
- Scotch Lamb PGI is produced to world-class standards.
- Supporting lamb means supporting local farmers, rural communities, and iconic Scottish landscapes.

As QMS Marketing Director Emma Heath said: *“Love Lamb Week is a great opportunity for the farm-to-fork supply chain to celebrate everything that is great about lamb.”*





# Scottish Craft Butchers Visit Scobie & Junor in East Kilbride

## “Meet the Supplier” event

On Tuesday 12th August, members of Scottish Craft Butchers were welcomed to East Kilbride by industry supplier and long-standing corporate member, Scobie & Junor.

The visit offered butchers a valuable opportunity to see first-hand how one of the UK and Ireland’s leading suppliers supports businesses across the food industry.

Scobie & Junor has been supplying ingredients, tools and equipment for generations, building a reputation for quality, reliability and innovation.

From seasonings and casings to machinery and packaging solutions, their extensive product range is designed to help butchers add value, increase efficiency and meet ever-changing customer demands.

The visit highlighted the importance of a strong relationship between members and suppliers.

By understanding each other’s needs, both sides can work together to address industry challenges and take advantage of new opportunities.





Discussions focused on emerging trends, consumer expectations, and how the right tools and ingredients can drive product development and business growth. This was followed up with product sampling in the NPD kitchen at the Scobie & Junor site. Members were given QR codes to scan each product that allowed feedback to be immediately available.

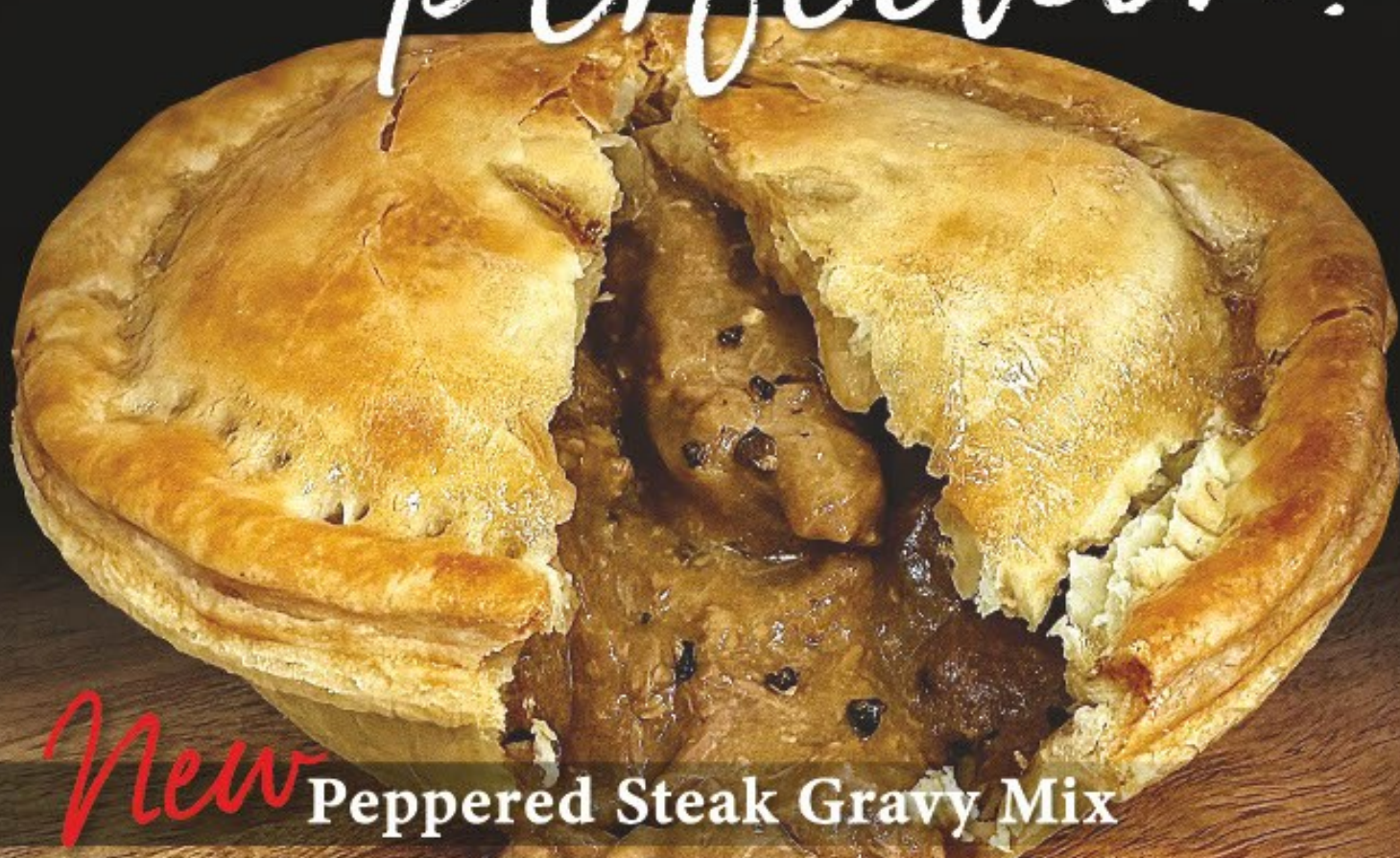
Corporate members such as Scobie & Junor play a vital role in supporting the craft butchery sector. Their expertise, scale and resources ensure that members have access not only to products, but also to knowledge and advice that can give them a competitive edge.

Scottish Craft Butchers extend their thanks to Scobie & Junor for hosting an informative and engaging visit. The day reinforced the strength of collaboration within our industry and underlined the shared commitment to helping butchers thrive in a rapidly evolving marketplace.





# PIES PEPPERED TO *Perfection!*



## *New* Peppered Steak Gravy Mix

Deliciously creamy, packed with pepper and savoury notes, this indulgent and rich gravy looks great too, with its visible cracked black pepper pieces.

5 kg  
Bag



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For more information about Lucas Peppered Steak Gravy Mix, visit  
[www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk), or call us free on 0800 138 5837





**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](mailto:claire@craftskills.scot)**

### **Meat Managers Hygiene and HACCP Course**

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:**

##### **o Overview of HACCP:**

##### **o Hazard Analysis and Risk Assessment:**

##### **o Critical Control Points (CCPs) in Meat Processing:**

o Identifying critical points in meat processing where safety risks are high (e.g., temperature control during storage, handling, and transportation).

o How to set up effective monitoring systems for CCPs.

o Methods for controlling temperature, humidity, and other critical factors to ensure meat safety.

##### **o Record-Keeping and Documentation:**

o Creating and maintaining HACCP plans.

o Implementing monitoring logs, corrective action reports, and verification procedures.

o Legal and regulatory requirements for documentation.

##### **o Foodborne Illnesses and Pathogen Control:**

o Common pathogens in the meat industry (e.g., Salmonella, E. coli, Listeria).

o The impact of poor hygiene on foodborne illness outbreaks.

o Strategies to prevent contamination and pathogen growth.

##### **o Regulatory Compliance and Standards:**

o Understanding relevant food safety regulations.

o How to comply with food safety standards.

o Conducting inspections and audits.

##### **o Employee Training and Continuous Improvement:**

o Developing and delivering hygiene and food safety training programs for staff.

o Creating a culture of food safety within the organization.

o Regular reviews of HACCP plans and improvements based on industry best practices.

##### **o Hygiene Practices in Meat Storage and Distribution:**

o 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



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PREMIUM ADDED VALUE INGREDIENTS

# INGREDIENTS TO FEEL GOOD ABOUT

*We bring ingredients and insights to life across diverse applications, processes, and challenges.*



## OIL BASED MARINADES

Discover a bold and flavour-packed range of AVO Lafiness Oil-Based Butchers' Marinades made with premium Rapeseed Oil, these authentic marinades offer a wide variety of delicious flavour profiles that are sure to stand out and enhance your display.

## WATER BASED SAUCES

Crafted for butchers, these premium sauces are developed with experts and made in a state-of-the-art facility, with flavours tailored to the UK palate and designed to stand out on display.



## STIR FRY SAUCES

These complete sauces with crispy vegetables offer a fast, gourmet ready-meal solution. Ideal for wok, pan, or casserole. Just add meat!

## CRUMBS

Each blend delivers a perfectly crispy, flavour-rich coating that enhances both the taste and presentation of your meat products. Ideal for creating eye-catching displays that your customers won't be able to resist.

## GOURMET FILLINGS

Enhance your counter displays with our range of gourmet meat fillings, designed to bring bold flavours and rich textures to a variety of meats.

AVAILABLE NOW FROM TPS SCOTLAND



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## Reformul8 Challenge Fund 5

I'm very excited to announce the launch of the Reformul8 Challenge Fund 5.

**Scottish food and drink manufacturers can now apply for up to £5,000 to support a reformulation project, to make their products healthier.**

Use the funding alongside our free support to make any of the following nutritional improvements:



The funding can be spent on anything from trial ingredients, nutritional analysis, new equipment or labelling, to external consultancy. We have many Reformul8 Partners we can connect you to for support, including ingredients suppliers and existing product development experts.

### Why is this industry support so important?

Nutrition policy has seen significant developments recently, with both the Scottish and UK Governments announcing changes that could impact Scottish food and drink manufacturers. In Scotland, two key frameworks have been published: the *Good Food Nation Plan* aims to improve health, environmental, and economic outcomes; and the *Restricting promotions of food and drink high in fat, sugar or salt (HFSS)* legislation is set to begin in **autumn 2026**.

We've supported Scottish SMEs in adapting to England's HFSS rules and are ready to help you prepare for Scotland's.

**This is the eighth funding stream facilitated by the Reformulation for Health programme, awarding funding support to 92 SME food and drink manufacturers. It's vital that all Scottish sites have the opportunity to access support, so please forward this email to any relevant contacts. Thanks go to Scotland Food & Drink and Food Standards Scotland for providing this funding.**

Get ready for HFSS restrictions, and meet consumer demands for healthier options: [Apply here](#)

**Apply now**

[www.surveymonkey.com/r/Reformul8](https://www.surveymonkey.com/r/Reformul8)

Apply by 5pm on **5th September 2025**.

# 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](mailto:claire@craftskills.scot) to book a place.

## Scottish Edge is back with more funding on offer for EDGE26!

**Application Close:** 10th September 2025 (2pm)

Scottish Edge is inviting applications from businesses across all sectors, whether pre-trading or up to five years trading. Winners will receive a share of a £1.5m prize pot, along with access to a network of industry experts and support opportunities.

The Scottish EDGE suite of awards now includes:

**Scottish EDGE** (Up to £100k grant/loan split)

**Social Enterprise EDGE** (Up to £75k grant/loan split, supported by [Postcode Innovation Trust](#))

**Young EDGE** (Up to £15k grant funding - including the [Techscaler](#) £15k Young EDGE Award)

**Wild Card EDGE** (Up to £15k grant funding)

**Specialist category awards include:**

**Future EDGE** (formerly Missions EDGE) (Up to £150k grant/loan, supported by [Scottish Enterprise](#))

**Scale EDGE** (Up to £100k grant/loan, supported by [Royal Bank of Scotland](#))

**Circular Economy EDGE** (Up to £100k grant/loan, supported by [Zero Waste Scotland](#))

**STV Growth EDGE** (£75k ad spend on top of an EDGE win, supported by [STV](#))

**Creative EDGE** (Up to £100k grant/loan, supported by [Creative UK](#))

**Pathways EDGE** (Up to £100k grant/loan, supported by [Scottish Government](#))

To find out more about Edge26, go to <https://www.scottishedge.com/>





Huge congratulations to Danielle McMillan from Donald butchers in Uddingston.

Danielle has just completed her Modern Apprenticeship in meat and Poultry Skills SCQF 5.

Danielle was introduced to the meat industry by her great aunt and uncle who owned the business previously. From the age of 5 Danielle was visiting the markets in Cupar and Edinburgh helping her aunt and uncle. At 15 Danielle was working in the office from Mon to Sat during school holidays and working on the shop floor on a Saturday during term time. She did this until she graduated from University as a teacher in 2003.

During that time Danielle learned production and boning skills, very grateful from having worked with her uncle who taught her passing on his old school butcher knowledge. After graduating Danielle became a Director. After her aunt and uncle passed away Danielle and husband Kevin inherited a large part of the business taking on another shop in Hyndland and refurbished the Uddingston shop. Danielle who is a full time mother to Brady 10, Archer 9 and Noa 6.

Danielle who is now more active in the businesses and her reason for pursuing her Butchery Qualifications. Danielle will now progress on to SCQF 6.

From all here at Craft Skills Scotland a huge congratulations and look forward to working with you on your next stage.



A huge congratulations to Robert Kennedy! He's just completed his SCQF Level 5 Modern Apprenticeship in Meat & Poultry Skills!

Robert's been with Munros for 2 years now in the Tain shop, starting off on the counter and helping out with manufacturing. He's always got a smile on his face and gives great service every time!

You'll find him over at Munros in Tain – be sure to give him a congrats next time you're in!

Outside of work, Robert's usually busy working on his car, always finding ways to make it better or hitting the gym, he's a busy man!

Well done, Robert!



A Huge congratulations to Euan Simpson!!

After years honing his craft with Butchery at Bowhouse, Euan has officially completed his SCQF Level 6 Modern Apprenticeship in Meat and Poultry Skills and now he's taking the next step, working towards his Diploma.

Coming from a retail background, Euan has brought a friendly, customer focused approach to everything he does. He's not only skilled behind the counter but also loves cooking, giving demos and sharing his passion for butchery with Bowhouse customers.

It has been a pleasure to work with him and the Balcaskie Estate team, and we are so proud of what he has achieved so far. We look forward to seeing where this next chapter takes him.



nights are  
drawing in...



...so are  
delicious dinners

**SCOTTISH**  
CRAFT BUTCHERS

get your chops  
around this...



It's Porktober  
always ask for...



**SCOTTISH**  
CRAFT BUTCHERS

celebrate **Scottish  
Sausage Week**

27th Oct - 2nd Nov 2025



Get your  
bangers out!

**SCOTTISH**  
CRAFT BUTCHERS

tastier than a  
takeaway



always ask for  
Scotch Lamb

**SCOTTISH**  
CRAFT BUTCHERS



# POSTERS & SCREEN GRAPHICS



nights are  
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...so are  
delicious dinners

**SCOTTISH**  
CRAFT BUTCHERS

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**celebrate Scottish  
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bangers out!

**SCOTTISH**  
CRAFT BUTCHERS

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**takeaway**

always ask for  
Scotch Lamb

**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 Autumn 2025 cover the Autumn season and the opportunities the colder nights brings to increase sales of comfort food.

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](mailto:bruce@craftbutchers.co.uk)



**SCOTTISH CRAFT BUTCHERS  
AVERAGE RETAIL PRICES SURVEY**

**SEPT 2025**

**AUG 2025**

**SEPT  
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	2317
Rolled Shoulder Lamb	1785	=	1785	1616
Lamb Shanks	1353	=	1353	1173
Diced Lamb	1983	=	1983	1891
Minced Lamb	1794	=	1794	1665

**PORK**

Pork Tenderloin (Fillet)	1816	=	1816	1709
Pork Leg Steaks	1278	=	1278	1234
Double Loin Pork Chops	1343	=	1343	1273
Single Loin Pork Chops	1289	=	1289	1263
Rolled Shoulder of Pork	1215	=	1215	1157
Belly Pork	1164	=	1164	1071
Pork Loin Steaks	1479	=	1479	1400
Diced Pork	1155	=	1155	1111

**PRODUCTS**

Beef Link Sausages	1271	=	1271	1148
Pork Link Sausages	1279	=	1279	1155
Speciality Pork Sausages	1390	=	1390	1229
Sliced Beef Sausage	1125	=	1125	1053
Sliced Black Pudding	1045	=	1045	969
Ball Haggis	1054	=	1054	1068
Scotch Pie	174	=	174	159
Quarterpound Beefburger	162	=	162	148
1lb Steak Ashette Pie	1257	=	1257	1116



## 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](mailto: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](mailto: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](mailto:gking@craftbutchers.co.uk)



**SCOTTISH CRAFT BUTCHERS**  
**MEMBER SERVICES MANAGER**  
Bruce McCall  
01738 637472  
[bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)



**CRAFT SKILLS SCOTLAND**  
**TRAINING MANAGER**  
Claire Simpson  
01738 637785  
[Claire@craftskills.scot](mailto:Claire@craftskills.scot)



**CRAFT SKILLS SCOTLAND**  
**ASSESSOR/VERIFIER**  
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[gordonw@craftskills.scot](mailto:gordonw@craftskills.scot)



**CRAFT SKILLS SCOTLAND**  
**ADMIN**  
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[Kelly@craftskills.scot](mailto:Kelly@craftskills.scot)



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[willie@craftskills.scot](mailto:willie@craftskills.scot)



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**ASSESSOR/VERIFIER**  
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[robbie@craftskills.scot](mailto:robbie@craftskills.scot)



**CRAFT SKILLS SCOTLAND**  
**ASSESSOR/VERIFIER**  
SARAH FREW  
07725 230525  
[sarah@craftskills.scot](mailto: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](http://www.abpac.co.uk)  
Contact: Lynsey Sinclair,  
T: 0141 445 3199,  
M: 07768520073,  
Email: [lynsey.sinclair@abpac.co.uk](mailto: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](http://www.at-wholesale.co.uk)  
Email: [nad@at-wholesale.co.uk](mailto: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](mailto: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](http://www.bewi.com)  
EMAIL: [David.Watt@Bewi.com](mailto: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](http://www.bizerba.co.uk)  
EMAIL: [info@bizerba.co.uk](mailto: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](mailto:sales@dalebrook.com)  
Web: [www.dalebrook.com](http://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](mailto:info@thedalessmangroup.co.uk)  
Web: [www.dalesmandirect.com](http://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](mailto:info@dbfoods.co.uk)  
Website: [www.dbfoods.co.uk](http://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](http://www.directenergy.net)  
Email: [mark@direct-energy.net](mailto: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](mailto:Carri@eosc.co.uk)  
Web: [www.eosc.co.uk](http://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](http://www.fifecreamery.co.uk)  
Email:  
[William.McCulloch@fifecreamery.co.uk](mailto: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](mailto:ser-vice@gmakrefrigeration.co.uk)  
Web: [www.gmakrefrigeration.co.uk](http://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](http://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](http://www.johnscottmeat.com)  
Email: [enquiries@johnscottmeat.com](mailto:enquiries@johnscottmeat.com)

## **KELLY BRONZE (SCOTLAND) LTD**

Alastair Monk, Magbiehill Farm House,  
Dunlop  
Road, Stewarton, KA3 3ES  
Contact: Alistair Monk  
Email: [sidehead@kellyturkeys.com](mailto: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](http://www.kelsius.com)  
Email: [sales@kelsius.com](mailto: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](mailto:jamie@lawrieandsymington.com)  
Web: [www.lawrieandsymington.com](http://www.lawrieandsymington.com)

## LOMOND FOODS LTD

75 Keppochhill Drive, Glasgow, G21 1HX  
Contact: Barbara Henderson.  
Tel: 0141 353 6777  
Email: [sales@lomondwholesale.co.uk](mailto:sales@lomondwholesale.co.uk)  
Web: [www.lomondwholesale.co.uk](http://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](mailto: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](http://www.meatmanagement.com)  
Web: [www.yandellmedia.com](http://www.yandellmedia.com)

## PAYMENTSSENSE/DOJO

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

## PREPHOUSE

David Dougan  
11 Kilmore Rd, Crossgar, BT30 9HJ  
Email: [david.dougan@prephouse.co.uk](mailto:david.dougan@prephouse.co.uk)  
Web: [www.prephouse.co.uk](http://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](mailto:info@scobiesdirect.com)  
Web: [www.scobiesdirect.com](http://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](mailto: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](mailto:office@tps-scotland.co.uk)

## VERONA ECO LTD

Unit 10, Langlands Avenue, Kelvin South Business Park, East Kil-  
bride, G75 0YG  
TELEPHONE: 01355 222004  
CONTACT: Ross Brown  
WESITE: [www.veronaeco.com](http://www.veronaeco.com)  
Email: [veronica@veronaeco.com](mailto:veronica@veronaeco.com) OR  
[ross.brown@veronaeco.com](mailto: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](mailto: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](mailto:edward@efwalters.com)  
Web: [www.waltersturkeys.co.uk](http://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](mailto:vansales@williamsword.co.uk)  
Web: [www.williamsword.co.uk](http://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](mailto: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](http://www.qmscotland.co.uk)

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



	W/E 16/08/25	Previous week	Previous year
<b>Scottish Abattoirs</b>			
<b>Prices</b>	658.2 p/kg	655.9 p/kg	499.7 p/kg
Steers dwt			
Heifers dwt	660.3 p/kg	657.0 p/kg	499.1 p/kg
Young Bulls dwt	640.4 p/kg	642.3 p/kg	484.6 p/kg
<b>Numbers</b>	2371	2522	2786
Steers			
Heifers	1614	1702	2022
Young Bulls	780	611	847
<b>Scottish auctions</b>			
<b>Prices (Source IAAS)</b>	370.80 p/kg	375.72 p/kg	274.31 p/kg
Steers lwt			
Heifers lwt	390.36 p/kg	383.91 p/kg	280.54 p/kg
Young bulls lwt	319.87 p/kg	341.60 p/kg	256.63 p/kg
<b>Numbers</b>	110	108	103
Steers			
Heifers	139	155	210
Young bulls	22	15	32
			32



# Livestock Prices continued

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

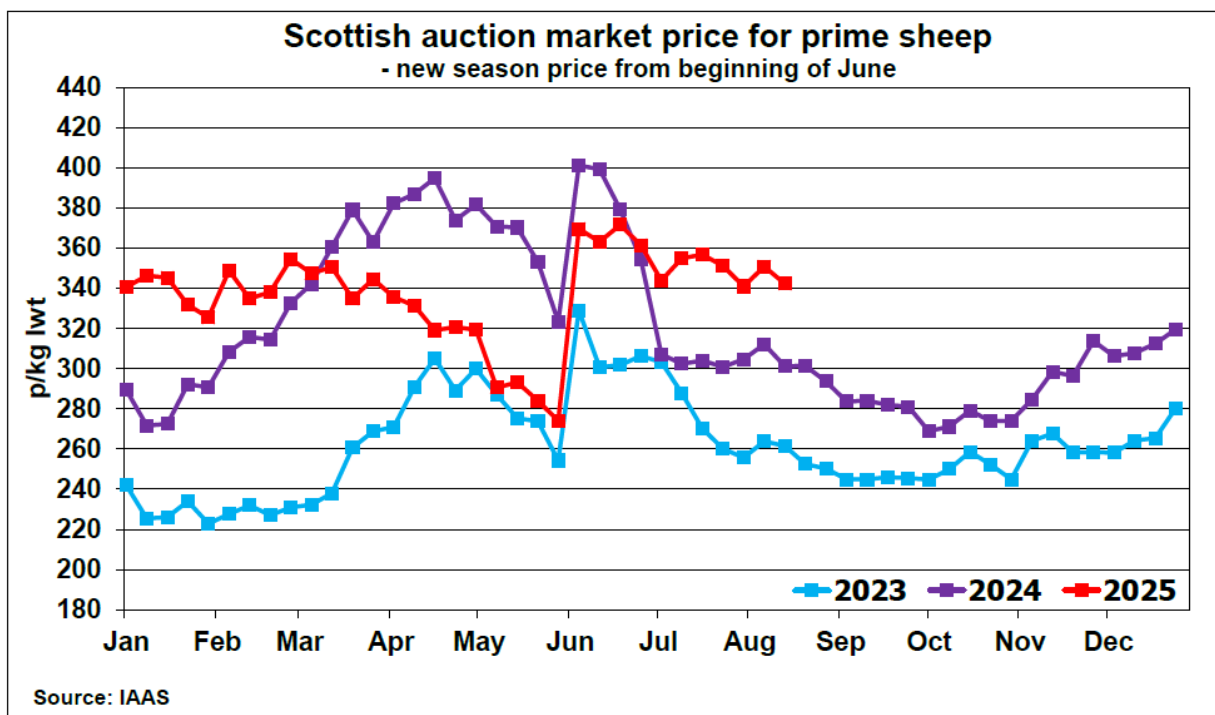
Deadweight cattle week ending 16th August 2025								
	All steers			All heifers			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	661.1	658.9	662.8	667.6	664.4	655.3	647.9	639
R	660.9	662.3	660.8	662.9	664.9	666.1	639.9	636.6
O+	658.6	653.1	648.4	649.8	659.3	654.7	571.7	620.6
-O	621.3	633.7	620	615.6	593.7	626	573.4	592.5

Sheep prices Scottish (IAAS)	W/E 20/08/25	Previous Week	Previous Year
New Season SQQ lwt			
Old Season SQQ lwt	327.61 p/kg	342.20 p/kg	301.38 p/kg
Ewes lwt	£116.21/hd	£119.04/hd	£92.18/hd
Sheep numbers			
Scottish Auctions			
New Season SQQ lwt	9443	12255	10338
Old Season SQQ lwt			
Ewes	7780	8264	9548
GB Abattoir (AHDB)	W/E 19/07/2025		
New Season Prime Sheep SQQ dwt	753.5 p/kg	754.7 p/kg	664.8 p/kg

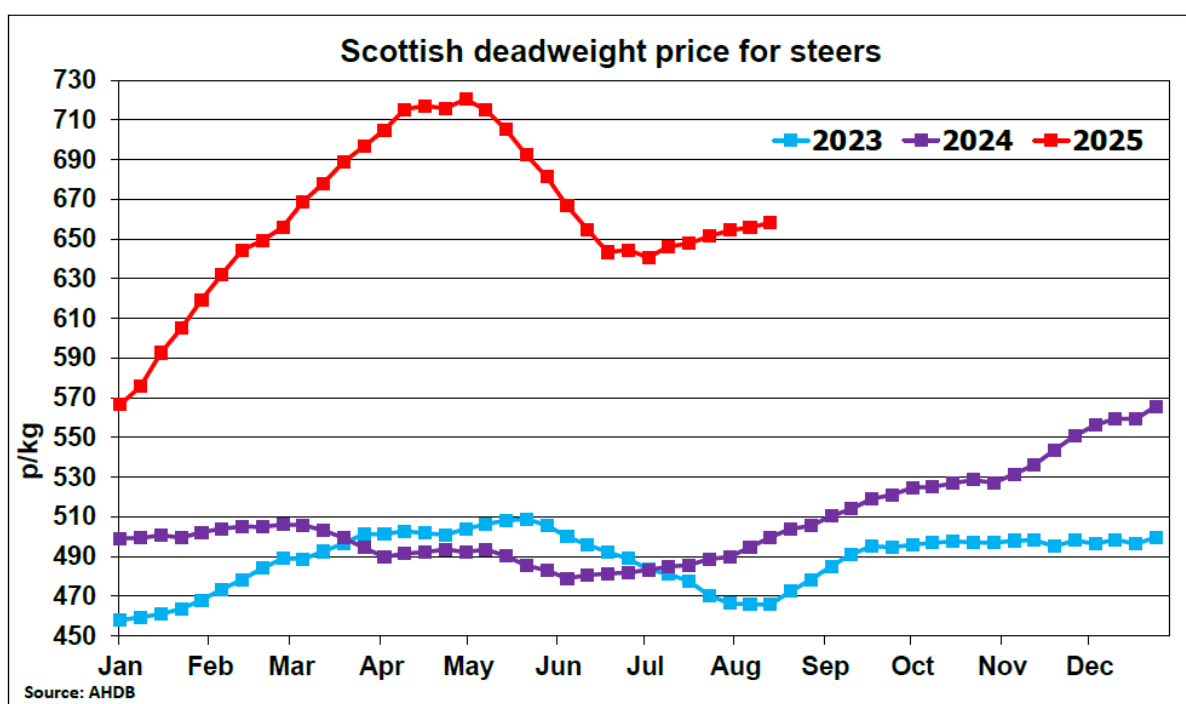
Deadweight sheep week ending 16th August 2025 Source: AHDB				
		2	3L	3H
	U	762	762.7	762.8
	R	756.8	755.9	758.5
	O	744.9	747.7	746.1

Pigs	W/E 16/08/25	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	207.76 p/kg	208.09 p/kg	209.84 p/kg

GB deadweight pigs SPP week ending 16th August 2025 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	152.47	-20.34	80.0 – 89.9 kg	210.34	+0.04
60.0 – 69.9 kg	198.01	-0.49	90.0 – 99.9 kg	208.58	-0.43
70.0 – 79.9 kg	209.51	+0.15	100.0kg & over	201.06	-0.53



**Sheep market:** New season lamb prices have fallen back significantly in the second half of August at Scottish auctions, slipping to a season-to-date low of 328p/kg in the week ending August 20. Sales on Thursday 21<sup>st</sup> and Monday 25<sup>th</sup> August then indicated a further reduction to around 310p/kg lwt. Nevertheless, in the third week of the month, prices were still 9% higher than last year, and 37% above the five-year average. They were also only 12% below the new season peak, having been 31% lower than the new season peak in the same week of 2024. Firm pricing has come despite more new season lambs reaching the market than in 2024 at Scottish auctions (+6%), although numbers do still look tight when compared with pre-2024 levels. According to Defra, GB lamb slaughter increased by almost 2% on a year earlier in July, though slaughter remained well below pre-2024 levels for July. HMRC trade data pointed to a slightly changing overseas trade picture in June. While strong domestic production continued to underpin export growth (+25%), imports declined. The 4% import decline was driven by New Zealand, where lamb numbers have fallen. A continuing increase in imports from Australia was unable to offset the NZ reduction. Total UK sheepmeat market supply was unchanged from a year earlier in the first half of 2025 as increased domestic production, driven by hogs, was offset by an increase in net exports as an export surge (+16%) outweighed a smaller increase in imports (+7%) during the first half. Looking ahead to the autumn, in theory, good spring weather and higher new season lamb sales so far suggest that we have a bigger lamb crop and that this should continue to support numbers in the coming weeks. However, a very dry summer could begin to slow down the arrival of lambs onto the market. Looking further afield, export demand is set to remain strong, reflecting a continuing downturn in EU lamb production, while import availability is set to be constrained by tighter supply in New Zealand.



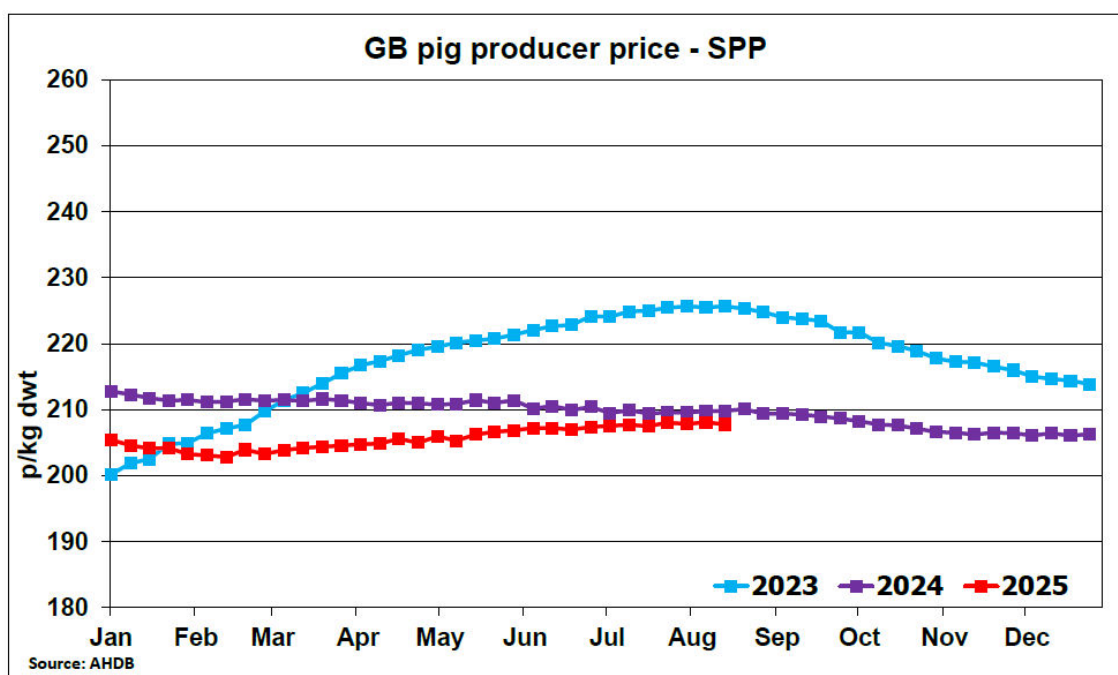


**Prime cattle.** After edging higher in July, prime cattle prices continued to rise slowly in August at Scottish abattoirs. R4L steers reached 662.3p/kg in the week ending August 17, around 3% higher than at their low point in late-June. At this level, they were 8% below their spring peak but 32% higher than in the same week last year. Auction prices have been averaging 370-380p/kg lwt for steers and 380-390p/kg lwt for heifers in August, with numbers continuing to fall short of 2024 levels.

Cull cow prices have followed a similar trend to prime cattle, but have remained relatively stronger, with R4L grades 5% below their spring peak in the second week of August, at 569p/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 37% higher year-on-year in mid-August.

Seasonally lower demand for the peak summer holiday period plus a reduction in the volume of demand due to sharply higher retail prices (+24% y/y in July according to the ONS) has continued to limit the level of prime cattle slaughter in Scotland. Indeed, the deadweight price reported prime cattle kill continued to run close to 10% lower than a year-earlier between mid-July and mid-August. While the seasonal availability curve is now around its annual low point, a prolonged period of reduced kill since June suggests there could still be a build-up on farm. Prime slaughter has fallen by an estimated 3% in the year-to-date, more than expected.

Prime cattle availability is expected to tighten year-on-year in the autumn and winter as the reduced calf crops of 2023 and 2024 reach the market. However, the sharp reduction in slaughter between late-May and mid-August in Scotland suggests that slaughter could now hold up better than expected towards the year-end.



- Pig market:** GB pig prices continued to show a normal seasonal pattern through July and into August, edging higher, although a slight dip in the average price paid for carcasses weighing 70-104.9kg in the second week of August could be a sign that a seasonal rebalancing is underway. In 2024, pig prices were fairly flat during the summer, so the year-on-year decline has remained around 1%. EU spec carcase weights in the standard pig price report have been fluctuating around the 90kg mark, resulting in an average carcase price of around £187. With similar weights to summer 2024, carcase value has been running around 1% behind 2024 levels. Pig prices are expected to have held slightly above the cost of production, and remain 10-15% above the five-year average, supporting producer confidence. Slaughter figures from Defra point to an increased GB prime pig kill at the start of 2025. However, a reduced kill in July from a year-earlier was the second decline in three months and saw the year-to-date increase slow to 1.5% for the first seven months. In addition, the kill has continued to trail the five-year average.

Although the number of pigs leaving Scottish farms for slaughter fell by around 2% from 2024 in the first half, the prime pig kill at Scottish abattoirs rose by more than 5%, suggesting positive market conditions. Pork is well-placed to benefit from any switching away from beef due to the surge in beef retail prices.

After a significant rebound in UK pig market supply in 2024, there has been a further slight uplift in 2025, signalling strong demand for pork. While domestic production rose by 4%, lower imports and a recovery in exports combined to limit the increase in overall supply to 1% in the first half. Import demand remains muted despite attractive EU pig prices.

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