

SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



SCOTTISH
CRAFT BUTCHERS

APRIL 2026

Inside this issue

President's Update	3	Energy Update	15
Diary Dates	4	Employment Law Advisor	16
Employment Law Changes	6	WCB Charity Presentation	21
Big Night In Opportunities	7	Craft Butcher Diploma Success	23
Proft Accelerator Program	8	Average Price Reporting	30
HMIE Inspection	8	Contact Corporate Members	33
Regional meetings details	9	Livestock Prices	34
It could be you!	10	Price Charts and Market Reports	35
British Pie Awards Success	12	SCB Golf Day .	38
Women in Meat Awards	13	Last Word From the Block	39

EST.



2014

DRY AGER

SUPERIOR BEEF

DRY AGER DX I000® Premium S

For up to 100kg (load of meat)



SMARTAGING



PLUS X AWARD®



GERMAN
DESIGN
AWARD
WINNER
2018



DESIGN
AWARD
2018



Meet the Dry Ager DXI000 Premium S

4th Generation with SmartAging
Technology.

Produces dry aged meat, ham,
sausage, fish, cheese and more.

Package price of
£4800.00 (+VAT)

includes...

- 4 x full shelves
- 2 x hangars
- 4 x swivel hooks
- 1 x salt tray
- 4 x salt blocks

COLIN HEWITSON

WEIGHING & FOOD PROCESSING EXPERTISE

07769 686 985

colin@ckrh.co.uk

2 Elms Way, Ayr, KA8 9FB

President's Update

As we look ahead to the Easter trade and the welcome stretch of longer, lighter evenings, there's a real sense of optimism across the craft. Spring always brings a lift—counters start to change, customers are thinking about gatherings again, and of course, there's the hopeful whisper of a decent BBQ season just around the corner.

Before that, I'd like to take a moment to sincerely thank our members in the Borders who so warmly hosted myself and our Executive Manager, Gordon King, during our visit in March. We were delighted to spend time with the teams at Forsyths in Peebles, Waters in Selkirk, St Boswells Market, Briggsy's Butchers in Jedburgh, and MacVicars Butchers in Melrose. The welcome, hospitality, and openness shown to us were greatly appreciated, and it was fantastic to see first-hand the passion, standards, and pride that define our trade.

I must also offer my apologies to those members we didn't manage to visit on this occasion due to time constraints. We know how valuable these visits are, and we look forward to getting out to see more of you in the months ahead.

There has also been some excellent news for our training arm, Craft Skills Scotland, who recently achieved a "Very Good" grading following their HMIE inspection. This is a tremendous result and a real testament to the hard work, dedication, and commitment of everyone involved in delivering and supporting training across the sector.

Developing the next generation of skilled butchers is vital to the future of our industry, and this recognition reflects that ongoing effort.

As we move into a busy period, I'd like to wish all members the very best of luck in our upcoming competitions. We're looking forward to seeing the high standards on display in the Beef Sausage competition, kindly sponsored by Scobies Direct, the Speciality Burger competition sponsored by Colin Hewitson, and the Best Rib Eye Steak competition sponsored by John Scott Meat. Our thanks go to all sponsors for their continued support—it is greatly valued. Easter and the months beyond always bring their own challenges, but they also bring opportunity. With longer days, increased footfall, and a renewed energy in our shops, it's a chance to showcase the very best of what independent butchers do.

Wishing you all a successful and prosperous season ahead.



DATES FOR THE DIARY 2025/26

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

- Easter Sunday:** 5th April 2026
- SCB Product Evaluations:** 9th April 2026
BEEF LINKS, BEST RIBEYE STEAK & SPECIALITY BURGER
- Q Guild Smithfield Awards Lunch:** 22nd April 2026
BUTCHERS HALL, LONDON
- SCB Regional Meetings:** 11th-14th May 2026
VENUES AND SPEAKERS LISTED IN THIS NEWSLETTER
- National BBQ Week:** May 26 - June 1, 2026
- Visit to SLG Tannery :** May 27th
APPRENTICES AND EMPLOYERS CPD EVENT, BRIDGE OF WEIR
- Dalziel Centenary Harrogate Show :** June 14th, 2026
Great Yorkshire Showground, Railway Road, Harrogate, HG2 8NZ.
- SCB Product Evaluations:** 6th August 2026
BLACK PUDDING, BEEF BURGER AND 30 MINUTE READY MEAL
- SCB Regional Meetings:** 21st - 24th Sept 2026
VENUES AND SPEAKERS TBC

SCOTTISH
CRAFT BUTCHERS

WINNERS AND FINALISTS RECEIVE FANTASTIC FREE PUBLICITY AND KUDOS!

Nominate your products today!

It's time to nominate your products for entry in the 2026 Meat Management Meat Industry Awards!



Scan the QR code to nominate your products:



Submit your nominations in these categories:

- Best Beef Product
- Best Lamb Product
- Best Pork Product
- Best Poultry Product
- Britain's Best Burger
- Best Bacon Product
- Britain's Best Meat Pie
- Britain's Best Sausage
- Britain's Best Charcuterie Product
- Best 'Free From' Product

**FREE
TO
ENTER!**

Nominate your products now, visit the website for full details

Product nomination is **completely free**, and you can nominate as many products as you like – the only criteria is that they must be manufactured in the British Isles. Entry is just a click away, nominate your products now.

Product entry and delivery details advised after nomination.

DON'T MISS THIS OPPORTUNITY TO BE INVOLVED!

Independent local businesses are looking to support their family and friends. The timing for premium, local products is just a click away, nominate your products now.

By developing "treat" products, you can cook BBQ or grill packages that will enhance the experience while still showing your commitment to quality.

The timing couldn't be better for events naturally bringing people together for celebrations—think "Thank You" events.

Promoting the idea of local products can inspire shoppers to support local businesses.

By combining high-quality products with a focus on customer service, you can create a unique experience for your customers.

Go online to meatmanagement.com/awards

For more information email events@yandellmedia.com

Employment Law Changes

Scottish Craft Butchers members have exclusive access to important employment law updates from our advisors, Lindsays.

lindsays

Over the course of 2026 and into 2027, there will be many changes to employment law. These changes are occurring as a result of the **Employment Rights Act 2025 (ERA 2025)** being introduced by the current UK government.

Lindsays have prepared an important article which is available on the members only website. If you have any difficulties accessing the website, please get in touch with Members Services Manager, Bruce McCall 01738 637472 or email bruce@craftbutchers.co.uk

This article will focus on the changes being made on 6th April 2026, with specific guidance on the key changes likely to have an impact on your business. In addition, we will refer to the further changes due to be implemented in October 2026 and into 2027.

The number of changes being made, and the subsequent impact on your business, may appear overwhelming at first. However, Lindsays employment team will be able to assist with any questions you may have about the changes and what they mean in practice for you and your business.



HMIE

His Majesty's Inspectorate of Education in Scotland
Luchd-sgrùdaidh an Rìgh airson Foghlam ann an Alba

His Majesty's Inspectorate of Education

Craft Skills Scotland underwent a week-long inspection by His Majesty's Inspectorate of Education (HMIE) during the week commencing 23 February 2026.

Inspectors:

- Contacted selected employers and trainees for interviews (23 employers in total)
- Spent one day in our offices conducting staff interviews



We were delighted with the feedback and results of the inspection concluding that we are operating as a **“Very Good”** Training Provider.

This was our first inspection from HMIE as it has only just been introduced to cover apprenticeship training providers.

We would like to place on record our sincere thanks to all the apprentices and employers who made time in their busy days to speak to the inspectors and for the constructive feedback provided. We will use all feedback to help improve our delivery of the qualifications.

The Big Night In

BIG SUMMER OF SPORT!



- ✓ Premium BBQ packs
- ✓ Great value mixed grill bundles
- ✓ Restaurant-quality steaks for sharing

Fresh & local | Great value | Quality & trust

At the recent Quality Meat Scotland conference, Lesley Ann Gray, Strategic Insight Director, Scotland (Kantar), presented an overview of current shopping trends highlighting an upturn in shoppers “cooking from scratch” and the opportunity that this “Big Summer of Sport” presents for butchers shops. Independent local butchers are perfectly placed to benefit from the growing trend of consumers choosing a “big night in” over dining out. More people are looking to create memorable, restaurant-quality experiences at home—whether that’s a midweek treat or a weekend gathering with family and friends. This shift presents a valuable opportunity for butchers to position themselves not just as a place to buy meat, but as a destination for premium, occasion-led food. By developing “treat night” offerings, butchers can tap directly into this demand. Premium steaks, expertly prepared sharing cuts, and ready-to-cook BBQ or grill packs provide customers with everything they need to elevate their meals at home. These products can be curated for convenience while still showcasing quality, provenance, and craftsmanship—key factors that set independent butchers apart from supermarkets.

The timing couldn’t be better, with a huge summer of sport ahead, including the football World Cup and the Commonwealth Games. These major events naturally bring people together, often centred around food. Butchers can capitalise on this by creating themed packs for match days and celebrations—think “Game Day Grill Packs” or “Champions BBQ Boxes”—making it easy for customers to host friends and family.

Promoting the idea of “restaurant-quality at home” is essential. Through in-store displays, social media, and conversations with customers, butchers can inspire shoppers with cooking tips, serving suggestions, and meal ideas that build confidence and excitement. By combining high-quality products with seasonal events and a strong message around experience, independent butchers can increase basket spend, attract new customers, and strengthen loyalty—making the most of this growing “big night in” trend.



SCOTTISH CRAFT BUTCHERS - PROFIT ACCELERATOR

Following the success of his presentation at our AGM conference, Insight6 and Scottish Craft Butchers have partnered to deliver the '**Scottish Craft Butchers Profit Accelerator**', a 12-week practical and engaging programme, which aims to add value to your business via reputation and profitability.

Independent butchers are under more pressure from supermarket pricing and changing customer habits — but your expertise, provenance, and personal service are powerful advantages. This 12-week Profit Accelerator is designed to help you turn your strengths into measurable profit growth.

Through practical weekly sessions, mystery shops, using proven templates, ready-to-use scripts, training videos, and 121 mentoring, you'll implement simple changes that increase average transaction value, improve customer loyalty, and strengthen your local reputation.

Steve Dunn of insight6 will present the full details of the programme at our Regional Meetings. Please join us to hear more.

CPD EVENT

Scottish Leather Group have kindly invited our apprentices and their employers to visit their tannery in Bridge of Weir.

Location: Scottish Leather Group, Kilbarchan Rd, Bridge of Weir, PA11 3RN

Date: 27th May 2026

Arrival Time: 10:00am

Places are very limited, so please confirm your attendance as soon as possible to secure your spot.

Please note that apprentices must attend with their employer or representative of the company.

We look forward to seeing you there.

To Book – contact Claire on 01738 637785 or email claire@craftskills.scot



**Scottish Leather
Group**

SCOTTISH CRAFT BUTCHERS

REGIONAL MEETINGS

JOIN US FOR INFORMATIVE & INSPIRING EVENINGS!

Monday 11th May 2026 Garfield Hotel, Stepps, Glasgow

Tuesday 12th May 2026 Park Hotel, Peebles

Wednesday 13th May 2026 Laichmoray Hotel, Elgin

Thursday 14th May 2026 Murrayshall Country Estate, Perth

All Meetings Start 7:30pm - 9:00pm

Hear: • The Scottish Craft Butchers Profit Accelerator Program
• Presentation by Corporate Member Colin Hewitson

PLUS! AWARD PRESENTATIONS

Beef Link Sausage

Sponsored by



Speciality Burger

Sponsored by



Best Ribeye Steak

Sponsored by



Don't Miss Out – Come Along & Network!

Share Ideas, Gain Insights & Celebrate Success!

This time – it could be you!



As Scottish Craft Butchers gear up for the next round of product evaluations, butchers across the country are being encouraged to enter their quality products in a bid to not only secure favourable judgements and improve quality, but also to attract valuable media exposure and a business boost.

SCB works to ensure that those gaining certificates at each round of evaluation receive recognition for their achievement. Publicity often results in an increase in sales and an enhanced profile among existing and potential customers.

Those at the top of their game and securing the coveted Diamond Awards or Scottish Championships all report overnight impact on their business. And for some, that success and resultant exposure has proved priceless.

Scotland's current Pork Sausage Champion, Tom Courts, has encountered both "horrific" and "terrific" outcomes for his range of products at SCB evaluations during two generations of the business in Fife.

And the multi-championship-winning butcher urged others to trust in their products and learn from their disappointments.

"The SCB evaluations are a fantastic testing ground and a chance for everyone in the business to try their hand at creating and perfecting products," he said. "So get involved, take the feedback on board and re-evaluate where necessary. Persistence pays dividends and when you secure a Scottish Championship, there's no feeling like it."

Tom now enjoys nationwide success for his pork links, but the publicity generated by previous national honours still ensures regular media attention.

"We've just finished filming haggis making for the German equivalent of The One Show," he said, "which came as a result of holding the Scottish Haggis Championship title 2019-2023.

"We also featured on TV's Saturday Kitchen and our website literally melted with 300 orders placed within 10 minutes.

"That sort of exposure and media interest all started with an SCB evaluation."



Nigel Ovens' Scottish Black Pudding Champion crown is up for grabs this year and, as another of the country's most prolific and widely publicised successes, he knows the value of a good showing in the SCB evaluations.

He is also currently World Haggis Champion, still enjoying the unprecedented exposure that particular accolade brings. But Nigel stresses there is an equally valuable advantage for his Wemyss Bay McCaskie's Butchers in taking part in the SCB evaluations, beyond the coveted awards and media spotlight.

"Yes, the kudos is great and there's no feeling like being crowned the best in the business for a product you have sweated blood and tears over," he said, "but the crucial point is having your product evaluated and judged by independent experienced trade and consumer experts."



“We gain vital feedback from the judges at these evaluations which enables us – as butchers - to tweak and improve our products. This ensures the maintaining of standards and encourages us to keep striving to make our products the best they can be.

“McCaskie’s – and our recently-acquired Pirie brand – are fortunate in their success, winning both Scottish and World titles over the years, but it starts with SCB evaluation feedback and our willingness to listen and learn. You may not always agree with the judges’ comments, but they do provide valuable feedback.”

The Scottish winner along with the regional winners will be invited to compete for the UK Champion of Champions Black Pudding title currently held by D H Robertson in Arbroath.

But it’s not always the same butchers that get their name of the silverware and the resultant high-profile publicity that follows.

Steven Cronie pulled off a “David and Goliath” achievement when his small Newton Stewart team trounced all comers to lift the Scottish Traditional Steak Pie Championship six months ago – with his first ever entry to the SCB evaluations.

And Steven is still riding the wave of publicity that has helped increase his steak pie sales tenfold.

“The boost to business was phenomenal,” he said.

“Suddenly we were in the news in every part of the country and sales just rocketed. We had to take on extra help to cope with the demand.

“I was super proud to lift the title – for the family, for the business and for our wee rural town. If I had come away with a certificate, I would have been happy for our first showing. Our success shows just what the little guys can achieve with a quality product.

“Our steak pie is still talked about with orders from every corner of the UK and, as we hold the title for two years, we hope to enjoy continued trade and publicity for some time to come.”



And the Scottish Beef Sliced Sausage Championship title currently sits on the Cowal peninsula, much treasured by Richard Longster and the crew at Kents of Dunoon. Putting another rural community on Scotland’s food map proved a thrill for Richard and he will be fighting to retain his title at this year’s evaluations. His 2024 success, however, has resulted in a business footprint far beyond Dunoon.

“News of our win went around the world,” explained Richard, “and our sales went into overdrive. People are still making their way to Dunoon to pick up our sliced sausage – one guy even asked for two whole Lornes to be vacuum-packed for tucking in his suitcase and returning to South Africa. “We also saw an increase in local customers with many who never normally visited their local butcher dropping their supermarket order to enjoy our products instead.

“The SCB evaluations are always worth entering – customers like to see you are part of an organisation that focuses on improving and maintaining quality and standards. They are a terrific testing ground for a butcher and, you never know, you could become the next Scottish Champion.”



Baldy's Chicken Kiev wins Supreme Champion – 'Pie of Pies'

The Chicken Kiev Pie, from Baldy's Pies in Wigan, has been crowned Supreme Champion or 'Pie of Pies' at the 18th British Pie Awards 2026, hosted in the UK's Pie Capital, Melton Mowbray.

Also winner of the Chicken & Vegetable/Herb Pie class, this unique creation overcame 1,040 entries, a record number, from some of the UK's most popular and exciting pie-makers to take home the crown.

In his tasting notes on the pie the Chief Judge commented that this is "A beautifully crafted pie with a pastry lid topping of panko, parsley with a hint of garlic which makes the pie so interesting to look at.

It was filled with melt in the mouth tender chicken and had a very subtle flavour which did not overpower the natural flavours of the chicken.



Congratulations to all the winners and well done to our Scottish Craft Butchers members listed below.

Class	Award	Product Name	Business	Town
Steak & Kidney Pie	Class Winner	Steak and Kidney round	Boghall Butchers	Bathgate
Chicken Veg/herb Pie	Highly Comm	Chicken Shawarma Pie	Boghall Butchers	Bathgate
Steak & Kidney Pie	Gold	Steak And Kidney Round	Boghall Butchers	Bathgate
Beef & Gravy Pie	Bronze	Beef Shin Pie	Ann Davidsons Butchers Ltd	Bridge of Allan
Beef & Cheese Pie	Bronze	Steak And Stilton Pie	Ann Davidsons Butchers Ltd	Bridge of Allan
Beef & Vegetable Pie	Gold	Beef Shin And Vegetables Pie	Ann Davidsons Butchers Ltd	Bridge of Allan
Meat & Potato Pie	Silver	Meat And Potato Pie	Ann Davidsons Butchers Ltd	Bridge of Allan
Chicken Veg/Herb Pie	Silver	Chicken Shawarma Pie	Boghall Butchers	Bathgate
Game Pie	Bronze	Highland Venison Pie	David Comrie & Son	Comrie
Fusion Pie	Silver	Beef Chilli Pie	Ann Davidsons Butchers Ltd	Bridge of Allan
Fusion Pie	Silver	Kebab Pie	Boghall Butchers	Bathgate
Pasty	Silver	Northumbrian Pasty	Turnbull's Northumbrian Food	Alnwick

Olympic gold medallist Sally Gunnell set to host 2026 Women In Meat Industry Awards

Organisers of the Women In Meat Industry Awards have announced that the 2026 dinner and ceremony will be hosted by Olympic gold medallist Sally Gunnell.

The 2026 Women In Meat Industry Awards ceremony will take place on Friday 20th November at the 5-star Royal Lancaster Hotel in London, where the meat industry will come together to celebrate the work of women in the sector.

Launched in 2018 to great acclaim, the annual Women In Meat Industry Awards highlights outstanding female talent and role models across a range of categories, culminating in the overall Meat Businesswoman of the Year being announced at the prestigious ceremony.

Editor of *Meat Management* magazine, Gwen Mostyn commented: "We are absolutely thrilled that Sally Gunnell will be with us as our host on Friday 20th November, and once again we look forward to another fantastic evening at the 5-star Royal Lancaster Hotel to celebrate brilliant talent and achievement right across the UK and Irish meat industry."

Sally Gunnell won gold on the track's biggest stage in 1992 at the Barcelona Olympics. Months of hard graft paid off, and she progressed to the 400m hurdles final without incident. An indifferent start to the biggest race of her life was soon forgotten as she engaged the Gunnell afterburner to blow away her.

With a myriad of other medals and records, no other woman has held Commonwealth, European, World and Olympic track titles concurrently and although her world record has since been broken, she is recognised as an icon of British sport.

Post athletics career

Sally became part of the BBC Sport team and was a regular fixture on athletics programmes throughout the nineties until 2006, interviewing athletes on the finish line and bringing the trackside

Today, Sally is a sought-after speaker, and her main mission is to promote health and wellbeing for everybody in the UK. She is a passionate supporter of initiatives that encourage families to be more active.

Publisher of *Meat Management* magazine Graham Yandell MBE added: "Sally is a perfect fit for the Women In Meat Industry Awards and aligns brilliantly with the annual event and the profile we bring to fantastic women who are high achievers in our industry. I know we can look forward to another fantastic evening on 20th November."

An early bird booking discount on table bookings is currently live, and booking a table now will save £155 compared to the normal price. Visit www.womeninmeatawards.com/tickets for details.

Find more information at www.womeninmeatawards.com.





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



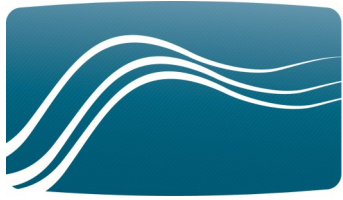
SCOTWEIGH

CONNECT

Get in touch now for a
free no obligation demonstration

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH



DIRECT
ENERGY + UTILITIES

DIRECT ENERGY & Utilities Unit 2,
Inveralmond
Road, Inveralmond
Industrial estate, Perth,
PH1 3TW

T: 01738 270592
M: 07762 945 281
E: info@direct-energy.net

Energy Market review March 2026

March has begun with major Escalation in the middle east. Following US & Israeli air strikes on Iran, With the Strait of Hormuz in the Persian Gulf effectively closed. This region carries around 20% of global oil supply, and the energy markets have reacted sharply.

Overall, it's probably too early to predict how this latest crisis will unravel, as the US and Israel could end their military campaign within days, restoring safe passage through the Strait of Hormuz. Or, in the worst-case scenario, the war could stretch for several more weeks, dragging other countries into the conflict, with many predicting that we are on the cusp of World War III.

Most likely, however, Trump will not want to get too embroiled in the Middle East as a prolonged conflict risks pushing up energy prices permanently, which is not desirable ahead of the US midterm elections in November. The danger here is that a US pullout may not necessarily bring a resolution to the war.

I have by no means provided anything close to an outline of all plausible energy trajectories and strategies for the war with Iran. I'm not sure anyone could. There are too many variables, but I can give the butchers some solid information on the here and now.....

How has the war affected the UK's energy prices.

Since Monday the 2nd of March we have seen the market rise steadily upwards on electricity you are looking at about 5-6p per kwh unit. Gas was taken off the market briefly for a couple of days, but we now have access to products again, and we are looking at around 20% of an increase going forward.

What can we do if our contracts are up for renewal in the next couple of months?

Our advice is quite simple, **wait**. If your contract is ending June, July, August this year, you wait to see the outcome of the war, if your contract is ending end of March/April this year we can put you on a 3-month contract, and we can keep doing this until the market recovers. Not ideal, but do not sign up to long term contracts when there is so much volatility in the market. It will come back down again, but predicting when, therein lies the problem. I'm hopeful this will be done and dusted soon, as UK business cannot afford yet another energy crisis.

If any Butchers are worried about their energy contracts renewing now or in the future because of what's going on in the middle east, please get in touch and we can help.

W: www.direct-energy.net

SCB Employment Law Adviser

Lindsays Solicitors are the providers of our employment law advice line.

Lindsays Employment Team are based in their Edinburgh, Glasgow and Dundee offices. The team only specialise in employment law and provide a large number of small to medium sized employers with specialist employment law advice.

Please note that Lindsays have agreed to provide a **24 hour day 7 day a week** advice line to **Scottish Craft Butchers members** and the best way to ensure that your calls are answered is to call the prism advice line number which is **0131 656 5643**. That number is diverted to the team's mobile phones out of office hours. In the event that it is not answered please leave a voicemail and your call will be returned as soon as possible. We have agreed with Lindsays that all calls will be returned within 24 hours.

Lindsays have been working with Scottish Craft Butchers to amende and update our template contracts of employment and the employment law information on our website.

Prism Helpline **0131 656 5643** prism@lindsays.co.uk

Updated Policy documents for 2026 include

Adoption Policy
Casual Worker Contract
Flexible Working Policy
It Communications Systems & Social Media Policy
Maternity Policy
Parental Bereavement Leave Policy
Paternity Policy
Parental Leave Policy
Pregnancy Loss Policy
SCB – Trainee Contract
SCB – Main Terms and Conditions
SCB – Staff Style Handbook
Shared Parental Leave (Birth) Policy
Shared Parental Leave (Adoption and Surrogacy Policy)
Still Birth and Neonatal Loss Policy
Stress & Mental Wellbeing at Work Policy
Time of for Antenatal Appointments Policy
Whistle Blowing Policy
Working Time Regulations 48her week opt out letter

All of the above documents are available exclusively on the members only website or by contacting Bruce McCall on **01738 637472** or email bruce@craftbutchers.co.uk

Scottish Craft Butchers members have the benefit of access to Lindsays' employment law team for all employment law queries.

Members are urged to get in touch with the team before taking action in relation to any employee grievance or dispute, disciplinary action or proposed dismissal, including redundancy.

The team will provide advice and guidance on procedure and minimising the risk of successful claims.

Members also have access to Lindsays' online library of legally compliant key documents for handling day to day employment issues.'



National Minimum Wage and National Living Wage rates

The hourly rate for the minimum wage depends on your age and whether you're an apprentice.

You must be at least:

- school leaving age to get the National Minimum Wage
- aged 21 to get the National Living Wage - the minimum wage will still apply for workers aged 20 and under

Current rates

	21 and over	18 to 20	Under 18	Apprentice
April 2025	£12.21	£10	£7.55	£7.55
April 2026	£12.71	£10.85	£8	£8

Apprentices

Apprentices are entitled to the apprentice rate if they're either:

- aged under 19
- aged 19 or over and in the first year of their apprenticeship

Apprentices are entitled to the minimum wage for their age if they both:

- are aged 19 or over
- have completed the first year of their apprenticeship



Business funding that works for you

No complex repayments. Just a little of your daily earnings.

Expand. Hire. Revamp. Grow. All with business funding.

Borrow from **£1000 to £1 million**¹ in minutes. And choose a repayment plan that works for you.

Instead of costly repayments, we'll take a small percentage of your daily earnings. So you'll pay a little more on busy days and a little less on slower ones.

Ruth Anderson | 07957 855 067 | ruth.anderson@dojo.tech

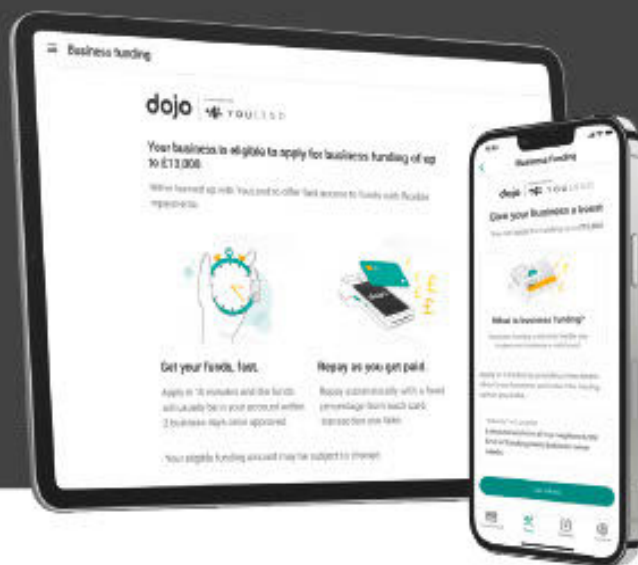


¹ The amount you're able to borrow will depend on the outcome of your application. ² The amount of time funds will take to appear depends on your application and bank. This is usually a couple of hours but could be up to 48 hours.

//

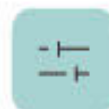
We've saved £40,000
in interest payments
with Dojo, which has
enabled the business to
accelerate its expansion.

Michael Salvador, Maki & Ramen



Know what you'll pay

Your repayment amount is agreed up-front, so you're in total control. No need to worry about expensive interest rates.



Repay as you earn

Money is never taken out of your account – a small percentage is automatically deducted from your daily takings.



Choose your plan

Enter the amount you want to borrow¹ and how much you'll pay back each day (as a percentage of your takings).



Apply in-app or online

Complete your application in minutes. Once approved, you could get your funding straight away². And always within 48 hours.

Ruth Anderson | 07957 855 067 | ruth.anderson@dojo.tech

dojo® in partnership with  YOULEND



GEAR UP FOR SUCCESS

SUPPLIERS TO THE BUTCHERS
FOR OVER 70 YEARS

**BUY ONE
GET ONE
FREE**

F. Dick Sharpening Steel
Round
Regular Cut
With Ring
14 Inch



Butchers Set



Chainmail glove



Rapid Steel
HyperDrill



Magneto Rapid Steel
HyperDrill



RS150 DUO Grinding and
Honing Machine



McDonnells
suppliers to the food trade

SUPPLIERS TO THE BUTCHERS FOR OVER 70 YEARS



www.mcdonnells.ie

For orders email sales@mcdonnells.ie



The Worshipful Company of Butchers presents £60,000 to major Scottish charity

Funding support totalling £60,000 over the next three years has been presented by the Worshipful Company of Butchers (WCB) to Aberlour Children's Charity, one of Scotland's largest charities, which is committed to building brighter lives for children and young people.

The presentation, marking the first time WCB has allocated one of its main charity donations to a Scottish organisation, was made by WCB Master, Gwyn Howells, during a burger-making launch event in Glasgow.



“Liverymen of the Worshipful Company of Butchers throughout Great Britain are pleased and very proud to contribute donated funds, expertise and a great deal of enthusiasm to Aberlour to help meet the charity’s commitment in support of children and young people,” said Gwyn Howells.

The Master joined a group of four young people from Aberlour in a burger-making workshop run by Gordon Newlands, Brands Development Manager at Quality Meat Scotland (QMS).

It’s planned that many further opportunities will be created over the coming three years for young people from Aberlour to take part in food, meat, and farming experiences, enabled by WCB’s funding and carried through with the practical support of meat sector leaders in Scotland.

“We are delighted to be chosen as the charity partner of the prestigious Worshipful Company of Butchers for the next three years,” said Aberlour’s Chief Executive, Justina Murray. “Our young people will, as a result, have wonderful opportunities to participate in a diverse range of activities including those related to the food and farming sectors.

“Thank you so very much to everyone involved for your generous contribution, it is very much appreciated.”

The Scottish-based team behind the planning and preparation for WCB’s funding pledge was headed by Isla Roebuck of Dunbia. Strong support was also given by Alistair Donaldson, WCB; Iain Brown, Campbells Prime Meat; Christian Nissen, Highland Game; Alan Craig, Cosmo Pizza; Lucy Husband, Husband Business Consultancy; Amanda Buitelaar, WCB; Rory Duff, WCB; Alan Stevenson, WCB; Gordon Newlands, WCB; Dan Gilmore, WCB; Sarah Millar, CEO QMS; Scott Walker, Executive Manager SAMW; Gordon King, Scottish Craft Butchers; and Glasgow Fleshers.

About Aberlour

Aberlour is one of the largest Scottish children’s charities, helping to build brighter lives for Scotland’s children and young people. At Aberlour we know that not all children are born with an equal chance. Together, we will be brave for children, young people and families and will overcome poverty, disadvantage and discrimination.

Aberlour’s mission is to reach Scotland’s disadvantaged children as early as possible to stop damage being done, before families reach crisis point, before it’s too late. Taking action quickly, significantly improves long-term outcomes for children and young people.

Aberlour provides a wide range of services including:

Residential care and fostering: we provide safe, loving homes for children who have experienced trauma and abuse.

Disability: we make life easier for families where a child has a disability.

Recovery: we help parents to recover from drug and alcohol misuse, poor mental health and domestic abuse, so their children can thrive.

Early support to children and young people and families to ensure families can thrive.

Poverty Relief: providing urgent assistance and relief to struggling children and families.

Visit - www.aberlour.org.uk - for more information.

THE GLAZE RANGE

ADD **MOUTHWATERING FLAVOUR & VALUE**
TO YOUR PRODUCTS WITH OUR NEW...

Spicy Korean Glaze (GF) - DG122



A bold sweet and spicy glaze with chilli, garlic and soy, delivering vibrant flavour and a glossy finish. Perfect for adding a Korean-inspired twist to a variety of meat and vegetables.

Shawarma Glaze (GF) - DG123



A warm, aromatic glaze with cumin, coriander and a hint of cinnamon, finished with herb flecks for authentic Middle Eastern flavour. Ideal for enhancing chicken, lamb or beef.

NEW
LIMITED EDITION
FLAVOURS*

- Create eye-catching displays
- Excellent adhesion, minimal drip & high gloss
- No MSG, artificial colours or flavours
- Versatile - top up ready meals & flavour up stir fries
- All year round appeal - air fry, fry, bake, grill & BBQ
- Gluten free & low sugar**

*Available in 2kg buckets. **Less than 5g of sugar in 100g of glazed meat.

VIEW OUR FULL RANGE FLAVOURS ONLINE TODAY

Order at **DalesmanDirect.com** or call **01912 596 363**



Scan the QR codes - To buy now and sign up to our newsletter for the latest offers & inspiration



BUY NOW



NEWSLETTER

CRAFT BUTCHER DIPLOMA SUCCESS

Congratulations to Sonny Stuffins from James Anderson Butchers in Edinburgh on the fantastic achievement of his Craft Butchery Diploma of Scotland. This elite qualification is the pinnacle of achievement for our butchers in Scotland. Only those who have completed their SCQF 6 Meat and Poultry Skills qualification are invited to undertake the course. This qualification is kindly supported by the Scotch Butchers Club who match fund the cost and jointly certificate the course.

Sonny told us: "I have been at Anderson's for nearly three years now, and have taken great pleasure in the process of becoming a butcher. There was a butcher's shop in the Stuffins family from 1877 to 1970, so perhaps there's a touch of heritage there. I have always had a deep love of food and a fascination with animals, and butchery feels like a natural meeting point for these interests. The craft of butchery is both broad and intricately detailed; there is always something new to learn or a skill to refine. I am particularly drawn to the practical aspects of the craft—the precision of knife work, the making of sausages and puddings, and the techniques of cutting, cooking, spicing, curing, and preserving, that are to be mastered. I enjoy rediscovering traditional methods and products that have fallen out of favor, as well as exploring the diverse cultural and regional approaches to butchery practiced around the world. It is a true honor and privilege to learn such an ancient trade, steeped in history and tradition.

I am thrilled to receive my Diploma certification and look forward to continuing my growth in this craft."

Mentor David Hunter stated that Sonny had been fantastic to work with him had been a joy to train and was growing and to be a very skilled butcher explaining that his passion and drive to be the best he can will undoubtedly set him up for a successful career.

Gordon Newlands, qualified butcher and Brands Development Manager for QMS, said: "The Craft Butcher Diploma is held in extremely high regard in the red meat industry and is considered the final piece in the jigsaw to becoming a master craftsman in butchery.

"I went through and attained my Diploma in 1986. I still have my certificate and take it with me – it has great merit within the red meat industry at home here in Scotland and abroad."

QMS will be supporting members of the Scotch Butchers Club to undertake the training by funding 50% of the training fee to the value of £250.

This partnership follows on from the re-direction of the Scotch Butchers Club to support independent butchers to take on a leading role as 'Champions of Scotch'.

The Diploma will be delivered exclusively by Craft Skills Scotland assessors with butchery business owners signing off on the competency of trainees in required areas.

Gordon King, Executive Manager at Scottish Craft Butchers, commented: "With the increase in demand for butchers, we need to make sure our young talented individuals are the best that they can be, so that butchers are seen as leaders in craftsmanship, product knowledge, provenance, specialty, and innovation."

To apply for funding towards the Craft Butcher Diploma, trainees must download the application form from the Scotch Butchers Club website and email the completed form to SBC@qmscotland.co.uk.



Sonny pictured receiving his certificate from Gordon Newlands, Scotch Butchers Club, Will Henderson from James Anderson Butchers and Robbie Hughan, Craft Skills Scotland



Huge congratulations to Erin Smith from Mister Meats on completing her SCQF Level 5 Modern Apprenticeship in Meat and Poultry Skills!

Erin has been working in butchery for 3 years, building her skills and knowledge along the way.

Favourite product to make: Stir fry — especially salt and pepper chicken, which she enjoys preparing for the counter.

Favourite thing about work:

“Being with the team — we have a good team, a good laugh and a good atmosphere.”

What surprised her most about butchery:

“I had no interest in it before, but now I have learned a lot and find it really interesting.”

It's fantastic to see Erin developing her skills and completing her qualification — a great achievement. Well done! You were a pleasure to work with!!



A huge congratulations to Laura Simpson of Browns the Butchers on completing her SCQF Level 5 Modern Apprenticeship in Meat and Poultry Skills!

Laura came into butchery from a chef background and will be celebrating one year in the trade next week. In that time, she has come on a huge amount, supported along the way by her colleagues Iain and Marie.

Throughout her training Laura has developed a range of skills including working with primals, as well as boning, trimming and seam cutting of lamb and fore and hind of beef.

Favourite product to make: Links — a classic and always a favourite on the counter.

It's fantastic to see how much Laura has progressed in such a short time, and completing her SCQF 5 is a brilliant achievement. Well done!

It was a pleasure to work with you and we are excited to continue your journey on with you for your SCQF 6!



Huge congratulations to Dylan Mchale of Stuart's Butchers in Buckhaven, Fife on achieving his SCQF Level 5 Modern Apprentice qualification in Meat & Poultry Skills!

This is a fantastic accomplishment and a true reflection of the hard work, dedication, and commitment Dylan has shown throughout his journey. It's also great to see the strong support from his employers, helping him develop his skills and succeed in the industry.

Well done, Dylan — a brilliant achievement and an exciting step forward in your career!

Dylan has now progressed onto SCQF level 6 and we are looking forward to working with him and Stuart's as he progresses through the next level.

SCB BRANDED MERCHANDISE



Wear the Badge. Be the Brand. Cut Above the Rest.

Why let your skills do all the talking when your *kit* can chip in too?

Our **Scottish Craft Butcher** branded merchandise lets you show your colours while staying warm, practical and unmistakably professional.

From **aprons** that mean business, to **bobble hats**, **beanies** and **baseball caps** that laugh in the face of Scottish weather. Add **gilets** and **jackets** for shop-floor swagger, and **thermal cups** to keep your tea hot longer than a debate about square vs sliced sausage.

It's not just merch — it's pride, professionalism and free advertising every time you step out the door.

☐ **Order form enclosed with this newsletter**

☐ Look the part

☐ Fly the flag

☐ Never drink a cold brew again

Because if you're a **Scottish Craft Butcher**, everyone should know it.



Congratulations to Grant Robertson from Briggsys's Quality Butchers in Jedburgh on successfully completing his SCQF Level 5 Meat and Poultry Skills Modern Apprenticeship qualification

This is a fantastic achievement and a real testament to Grant's hard work, dedication, and commitment throughout the course. He consistently demonstrated a strong desire to learn, develop his skills, and strive to be the very best in his craft—qualities that will no doubt support him in a bright and successful future in the industry.

A special thank you goes to his employer, Ryan Briggs of Briggsys's Quality Butchers, for the ongoing support, guidance, and opportunities provided to Grant during his apprenticeship. Employer support plays a vital role in developing the next generation of skilled professionals, and this achievement reflects that strong partnership.

Well done once again, Grant—we wish you every success in the future!



A huge well done to Murray Cheyne and Carrick Robinson from Chatta Quality Meats on successfully achieving their SCQF Level 5 qualification in Meat and Poultry Skills—an outstanding accomplishment for both.

Murray, a skilled former chef, brings creativity and passion to the business, taking great pride in producing an excellent range of pies and pastry products that customers clearly enjoy. His attention to detail and craftsmanship really shine through in his work.

Carrick plays an equally important role on the front line, helping keep the shop running smoothly while delivering a consistently high level of customer service. His friendly approach and dedication make a real difference to the customer experience.

Both have shown great commitment, enthusiasm, and a strong work ethic throughout their learning journey, and this achievement is thoroughly deserved.



Congratulations to Aaran Bowyer from Saundersons Quality Family Butchers in Edinburgh on achieving his SCQF Level 5 Meat and Poultry Skills qualification.

Aaran demonstrated excellent knowledge, practical ability, and a genuine passion for the trade throughout his training. His commitment to developing his skills and progressing within the industry has been clear from the outset, making this a very well-earned achievement.

It's fantastic to see Aaran already taking the next step in his journey, having now progressed onto his SCQF Level 6 qualification—an exciting challenge that will further build on his growing expertise.

A big thank you to John Saunderson for his support and guidance, helping create the environment for Aaran to learn, grow, and succeed. (Pictured together celebrating this milestone)

Wishing you all the very best as you continue your studies, Aaran—keep up the great work!



Congratulations to Lewis Houston from Hopetoun Farm Shop on successfully completing his SCQF Level 5 Meat and Poultry Skills qualification Modern Apprenticeship.

This is a fantastic achievement and reflects the hard work, dedication, and commitment Lewis has shown throughout his training. He has developed strong practical skills and knowledge, demonstrating a clear passion for the industry and a willingness to continue learning and improving.

A special thank you goes to his employer and mentor, Derek Mackintosh, for the invaluable support, guidance, and encouragement provided along the way. Having a strong mentor makes a real difference, and this success highlights the importance of that support in helping apprentices thrive. It's great to see Lewis reach this milestone, and we wish him every success as he continues to build his career in the trade.

Well done, Lewis!



Double celebration in Strichen

A big congratulations to James Douglas and Aaron Wiseman of Bert Fowlie Family Butchers on achieving their SCQF Level 5 Meat and Poultry Skills Modern Apprentice qualification—an excellent accomplishment for both.

From the very beginning, James and Aaron demonstrated strong knife skills, solid product knowledge, and a real sense of pride in their work. Their confidence and consistency shone through at every visit, showing just how committed they are to developing within the trade.

This achievement also highlights the vital role local businesses play within rural communities. Bert Fowlie Family Butchers continues to provide valuable opportunities for individuals to gain recognised qualifications, helping to support skills development, employment, and the future of the industry at a local level.

It's great to see both James and Aaron already preparing to take the next step as they move on to SCQF Level 6—an exciting progression in their careers.



Congratulations to Craig Anderson from Presly & Co Family Butchers, Old Meldrum on successfully achieving his SCQF Level 5 Meat and Poultry Skills qualification.

Making the move into a new career is never easy, but Craig has fully embraced the challenge. Through his Modern Apprenticeship, he has shown real determination and enthusiasm, using the opportunity to build his skills and confidence in the trade.

Craig has developed a particular flair for innovation, working on both enhancing existing products and creating new, exciting flavours that bring something different to the counter. If you're ever in Old Meldrum, his creations are definitely worth trying.

A big thank you to Presly & Co Family Butchers for supporting Craig on his journey—providing the guidance, encouragement, and opportunity that allows individuals to successfully transition into new careers and thrive within the industry.

It's great to see Craig already progressing onto SCQF Level 6 as he continues to grow in his new role.

Well done, Craig, and all the best for the next stage of your journey!



celebrate Easter

.....with fresh,
locally
sourced meat

3rd to 6th April 2026

SCOTTISH
CRAFT BUTCHERS



Easter Lamb

.....now in
stock!!!!

3rd to 6th April 2026

SCOTTISH
CRAFT BUTCHERS



Easter Sizzle

.....with our
fresh sausages!!!

3rd to 6th April 2026

SCOTTISH
CRAFT BUTCHERS



Traditional cuts

.....for a
traditional
Easter

3rd to 6th April 2026

SCOTTISH
CRAFT BUTCHERS



Easter Lamb

.....now in
stock!!!!

3rd to 6th April 2026

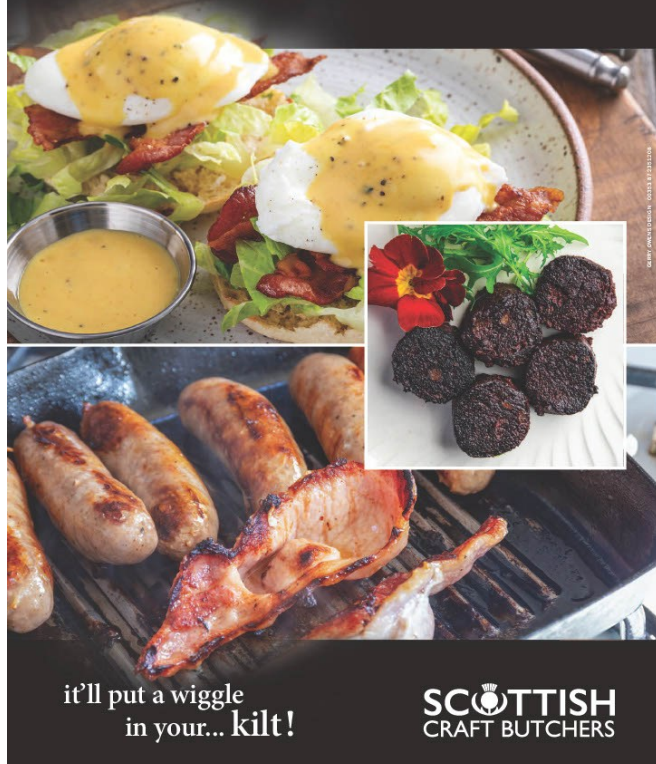
SCOTTISH
CRAFT BUTCHERS

EASTER SCREEN GRAPHICS



The slides above have been emailed out to members to use on scales, screens and social media over the easter period. Further slides will be issued in the coming weeks.

our breakfast



it'll put a wiggle
in your... kilt!

SCOTTISH
CRAFT BUTCHERS

more than just tasty...



healthy starts
don't need to be boring

SCOTTISH
CRAFT BUTCHERS

POSTERS & SCREEN GRAPHICS



Haggis -
so traditional
so **delicious**

...and surprisingly
well-behaved!

SCOTTISH
CRAFT BUTCHERS

SCOTTISH
CRAFT BUTCHERS

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



more than just
tasty...

healthy starts
don't need to be boring

SCOTTISH
CRAFT BUTCHERS

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 the Early 2026 cover the spring season and the opportunities the Haggis and Valentine's Day period brings to increase sales.

The summer BBQ themed marketing material will be with members in the coming weeks.



our
breakfast

it'll put a wiggle
in your... **kilt!**

SCOTTISH
CRAFT BUTCHERS

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



**Valentine's
Day**
February 14th

share the **steak**
...share the **love**

SCOTTISH
CRAFT BUTCHERS

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**

**April
2026**

**MARCH
2026**

**MARCH
2025**

SCOTCH BEEF

+/=/-

For info

Fillet Steak	7067	+	6896	6406
Sirloin Steak	4277	+	4183	3942
Rib Eye Steak	4450	+	4363	4038
Popeseye Steak	2770	+	2759	2639
Topside	2348	+	2321	2190
Round / Rump Steak	2349	+	2322	2164
Shoulder Steak	2037	+	2001	1884
Rolled Brisket	1938	+	1895	1751
Steak Mince	1635	+	1592	1536
Boiling Beef Bone In	1230	+	1203	1105

DOMESTIC LAMB

Whole Leg of Lamb	2095	+	2069	1922
Centre Cut Leg Bone In	2444	+	2338	2186
Gigot Lamb Chops	2609	+	2540	2456
Lamb Leg Steaks	2710	+	2612	2510
Chump Lamb Chops	2553	+	2474	2345
Double Loin Lamb Chops	2818	+	2750	2619
Single Loin Lamb Chops	2736	+	2662	2516
Rolled Shoulder Lamb	1915	-	1933	1748
Lamb Shanks	1384	+	1341	1245
Diced Lamb	2141	+	2075	1927
Minced Lamb	1900	+	1839	1750

PORK

Pork Tenderloin (Fillet)	1847	+	1842	1773
Pork Leg Steaks	1339	+	1303	1246
Double Loin Pork Chops	1365	-	1366	1316
Single Loin Pork Chops	1351	+	1340	1301
Rolled Shoulder of Pork	1235	+	1212	1190
Belly Pork	1250	+	1213	1133
Pork Loin Steaks	1491	=	1491	1452
Diced Pork	1245	+	1225	1124

PRODUCTS

Beef Link Sausages	1319	=	1311	1220
Pork Link Sausages	1311	—	1312	1228
Speciality Pork Sausages	1402	—	1407	1311
Sliced Beef Sausage	1197	+	1179	1103
Sliced Black Pudding	1085	+	1080	1028
Ball Haggis	1160	+	1147	1119
Scotch Pie	183	=	183	171
Quarterpound Beefburger	177	+	168	159
1lb Steak Ashette Pie	1321	+	1298	1216

PLEASE HELP TO CONTRIBUTE TO THE AVERAGE PRICE REPORTING EACH MONTH

CONTACT bruce@craftbutchers.co.uk to be added to the list of contributors

SCOTTISH CRAFT BUTCHERS AVERAGE RETAIL PRICES SURVEY NEW PRODUCTS ADDED	APR 2026		MARCH 2026		MARCH 2025
Beef Stir fry	1820	—	1794		N/A
Pork Stir Fry	1514	+	1473		N/A
Chicken Stir Fry	1699	—	1625		N/A
Chicken Fillets	1427	=	1382		N/A
Smoked Back Bacon	1434	+	1413		N/A
Unsmoked Back Bacon	1383	+	1359		N/A
Streaky Bacon	1457	+	1419		N/A

Situated in the popular seaside town of Saltcoats main street, adjacent to the busy site of Sandylands Caravan Park.

Freehold property, includes empty flat above, all fixtures and fittings including large stand-alone Mincer, Alexanderwerk Bowlchopper, large Rose Boiler, Shearline link machine, Bandsaw and Turbovac Vacuum Packer.

It has a continuous sliding rail from the entrance into the fridge. Ideal for hanging carcasses. Backdoor has locked driveway with two storerooms and walk-in Freezer.

Award-winning business including two Diamond Awards for Beef Sausages and Black Pudding, with many regional wins also.

Owner support will be available for smooth takeover. No sales agent involved as yet.

Contact : James Baillie 07837349989
james.baillie50@gmail.com



The Next Scottish Craft Butchers Executive Meeting
Wednesday 1st April 2026 at 6:30pm
Online Zoom Meeting

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

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

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>

COLIN HEWITSON KRH

2 Elms Way, Ayr Ayrshire, KA8 9FB
Contact: Colin Hewitson
Tel: 07769 686 985
Email: colin@ckrh.co.uk
Website: www.ckrh.co.uk

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@thedaesmandirect.co.uk
Web: www.dalesmandirect.com

DALZIEL LTD

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

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

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: Keith Burke
Mob: 07984 880 666
Tel: 0204 5799 048
Web: www.kelsius.com
Email: keith.burke@kelsius.com

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

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

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

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/

ROBERTSON FINE FOODS

John Robertsons & Sons Hamcurers Ltd,
Unit 1, Drummond Street, Irvine KA11 5AN
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 Kil-
bride, G75 0YG
TELEPHONE: 01355 222004
CONTACT: Ross Brown
WESITE: www.veronaeco.com
Email: veronica@veronaeco.com OR
ross.brown@veronaeco.com

VERSTEGEN SPICES & SAUCES UK LTD

Plough Road, Great Bentley
Essex, CO7 8LG
Tel: 01206 250200
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 £80 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 21/03/26	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	637.3 p/kg	638.7 p/kg	688.9 p/kg
Heifers dwt	639.5 p/kg	641.3 p/kg	687.1 p/kg
Young Bulls dwt	608.0 p/kg	613.0 p/kg	663.3 p/kg
Numbers			
Steers	3431	3553	3231
Heifers	2524	2459	2456
Young Bulls	212	165	148
Scottish auctions			
Prices (Source IAAS)			
Steers lwt	368.48 p/kg	381.23 p/kg	394.52 p/kg
Heifers lwt	378.45 p/kg	379.81 p/kg	384.00 p/kg
Young bulls lwt	368.50 p/kg	315.00 p/kg	351.64 p/kg
Numbers			
Steers	101	74	137
Heifers	190	213	186
Young bulls	4	4	14
			34

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 21st March 2026								
	All steers			All heifers			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	637.1	638.7	636.1	646.3	643.1	642.3	638.6	629.7
R	638.9	642	644	640.6	644.7	641.6	605.6	615.2
O+	631.2	631.8	631.8	626.1	633.1	626.3	587.6	610.2
-O	610.8	607.9	602.5	582.6	600.3	554.8	575.1	556.4

Sheep prices Scottish (IAAS)	W/E 18/03/26	Previous Week	Previous Year
Prime Sheep SQQ lwt	403.08 p/kg	385.86 p/kg	334.77 p/kg
Ewes lwt	£128.79/hd	£116.26/hd	£121.85/hd
Sheep numbers			
Scottish Auctions			
Prime Sheep SQQ lwt	17356	17325	15265
Ewes	5317	5883	5381
GB Abattoir (AHDB)	W/E 21/03/2026		
New Season Prime Sheep SQQ dwt	837.5 p/kg	799.7 p/kg	730.5 p/kg

Deadweight sheep week ending 21st March 2026 Source: AHDB				
		2	3L	3H
	U	847.6	846.6	846
	R	842.6	839.2	841.1
	O	837.2	838.2	824.8

Pigs	W/E 21/03/26	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	182.73 p/kg	184.5 p/kg	204.36 p/kg

GB deadweight pigs SPP week ending 21st March 2026 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	132.7	N/A	80.0 – 89.9 kg	185.22	-2.81
60.0 – 69.9 kg	166.40	-1.17	90.0 – 99.9 kg	186.25	-2.14
70.0 – 79.9 kg	181.82	-2.20	100.0kg & over	176.94	N/A

Sheep market: After softening in January, lamb prices rose significantly at Scottish auction marts through February and March, supported by Ramadan. Prices moved beyond the £4/kg mark in mid-March, supported by the Eid al-Fitr festival which ends Ramadan, and an early Easter continued to underpin the trade in the final week of the month.

Having spent the early weeks of the year running slightly behind 2025 levels, prices moved slightly ahead at the end of February, before running 20% higher in mid-March. In mid-March, prices were up 35% on the five-year average.

After a sluggish autumn, Scottish auction throughput picked up relative to 2024 at Christmas before making a strong start to 2026. Lamb numbers were up 11% year-on-year in the first eight weeks of 2026, reducing the season-to-date decline towards 0.5%, having trailed by more than 6% in mid-December. Numbers were then 3% higher than 2025 in the three weeks to mid-March, highlighting the demand-driven strength of market prices.

Hogg availability has been supported by a slightly increased Scottish lamb crop (+1%), a slow marketing pattern, and sharply increased store lamb sales (+9%).

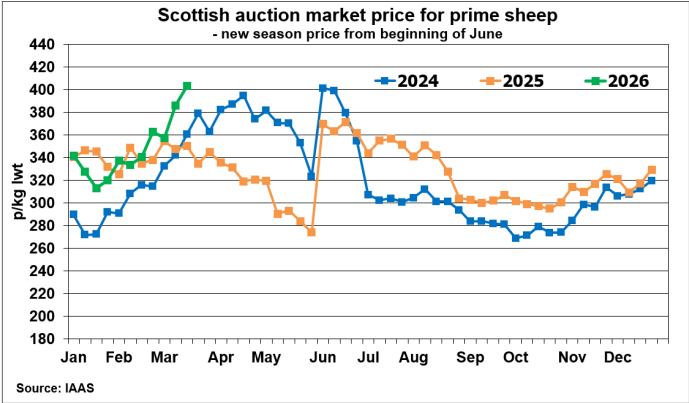
At GB level, supply is fundamentally tight, reflecting a 2.5% reduction in the lamb crop in 2025. However, an earlier Ramadan and Easter are likely to have supported slaughter numbers through February and March.

A significant upwards revision to Defra slaughter statistics indicates that lamb slaughter at GB abattoirs dipped by less than 1% in the second half of 2025. Moving into 2026, numbers are reported to have risen by 1% in the opening two months. Given the smaller GB lamb crop, this upwards revision suggests that lamb supply could be tighter than previously expected this spring. However, there is uncertainty around the size of the upwards revision.

In 2025, UK sheepmeat export volumes grew by 9% despite elevated prices, underscoring strong demand, especially from France and Belgium. The new year began with a year-on-year export growth rate of 9% in January, with almost 95% of the volume destined for the EU.

Imports ended 2025 recording their first increase since July, with Australian volumes rising sharply while New Zealand shipments declined. This import growth continued into 2026 with volumes at a seven-year high for January and up 13% year-on-year. Only 13% of import volumes arrived from the EU. Imports from New Zealand were down marginally on January 2025 but still accounted for 48% of the monthly total, whereas there was a 61% uplift from Australia, with deliveries accounting for a 38% share.

UK domestic production increased by 2% during 2025, but higher net exports meant total UK market supply ended 2025 broadly aligned with 2024 levels. Supply then began 2026 at a similar level to January 2025.



Beef market:

After being more stable in February, prime cattle prices have shown a renewed seasonal decline in March, reflecting a rebound in weekly slaughter. At 637.2p/kg dwt in the week ending March 21, prices are at their lowest since early-February 2025. They have slipped 7% behind the same week of 2025, reflecting the rapid uplift last year. Nevertheless, they were still 29% above the five-year average.

Prime cattle auction prices have proved more stable in March, averaging around 375p/kg lwt at Scottish marts. Steers averaged closer to 370p/kg and heifers 380p/kg. Auction throughput has started the year significantly higher than in early 2025.

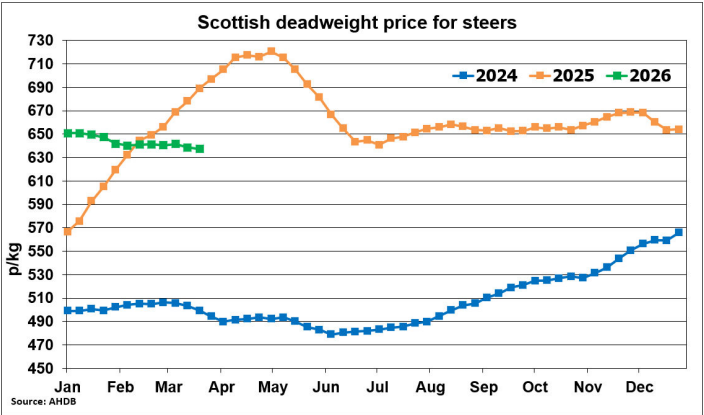
Deadweight reported cow prices have shown a renewed seasonal upturn in March after steadying in February. A significant reduction in weekly slaughter will have contributed, as well as firm demand for processing beef as the summer events season draws closer. R4L grades reached 567p/kg in the third week of March, having started the year at 543p/kg. In contrast to prime beef, cow prices still held 1% above year earlier levels in the third week of March.

Cow prices continue to look relatively stronger than prime cattle, likely in response to a highly inflationary period in the beef category, plus strong export demand.

Store cattle prices rose even faster than finished cattle prices in 2025, and they made a strong start to 2026. In the first half of March, steers aged 6-12-month held firm at around £1,850 per head, though yearlings softened to around £1,950 having averaged above £2,000 for most of January and February. Prices still held 7-9% higher than in March 2025. Despite cattle population data pointing to a more stable supply of calves, auction marketings have been lower than in early 2025.

At around 80-85% of finished carcase value, store price levels continue to signal a significant squeeze on finishing margins but should be supporting calf producers' confidence.

Prime cattle slaughter is estimated to have fallen by around 4.4% at Scottish abattoirs in 2025, faster than expectations based on cattle numbers, signalling a lower slaughter rate, likely reflecting a lower volume of consumer demand plus the closure of a large abattoir.



Moving into 2026, slaughter numbers have continued to fall short, suggesting a more prolonged reduction in the slaughter rate. The heifer share of the deadweight price reported prime kill has been trailing year-earlier levels consistently since July 2025, signalling a move towards herd stabilisation, especially when combined with a lower cow kill.

Defra data shows that GB prime cattle slaughter declined by just over 4% in 2025, followed by another 3% reduction in the first two months of 2026. UK beef production fell by 3.5% in 2025, as slightly heavier weights offset some of the decline in kill, and total market supply is estimated to have fallen by around 3%, with little net impact from overseas trade. At the start of 2026, domestic production and overall supply fell slightly further.

At the start of 2026, imports and exports showed significant year-on-year increases, with import growth continuing to be driven by non-EU product as EU shipments fell further, while a weak volume of domestic demand and a falling EU cattle herd supported exports. Prime cattle supply is likely to have passed its peak in Scotland but should remain elevated above its annual weekly average. Numbers often tighten around Easter before lifting in May, though a wet winter may delay the arrival of turned-out cattle this year. October 2025 cattle population data suggested that older prime cattle supply could be tight this spring, but numbers should be more stable relative to last year in the key 18-24-month group.

Pig market: There has been little sign of a seasonal rebalancing in the pig market, with prices continuing to trend steadily downwards. By the third week of March, the average price for standard carcasses weighing 70-104.9kg had slipped below 185.5p/kg dwt, leaving it nearly 11.5% below its summer 2025 peak, nearly 7% lower than at Christmas, and more than 10.5% behind year-earlier levels.

Since late-November, average carcase weights have been running 3-4% higher than a year earlier, offsetting some of the downwards pressure when looking at overall carcase value. Nevertheless, at £173.80, carcase prices still averaged nearly 7% lower than last year in the week ending March 21. When set against AHDB's cost of production model, farmgate prices are likely to have slipped below the breakeven level (Q4 2025 breakeven estimates were 190p/kg and £176 per carcase). A sustained period of positive margins may have come to an end well before the full losses of 2021/22 were recouped.

Heavier weights reflect a backlog on farm caused by abattoir issues in the autumn, resulting in a higher share of carcasses exceeding the target weight range. While the levels are similar to the crisis period of early-2022, a general lift in weights over time suggests that the situation is not as bad as four years ago yet.

Although pig prices have fallen, per kilo prices were still 3% above the five-year average in mid-March, while carcase value was 8% above the five-year average.

A 1% increase in prime pig slaughter at GB abattoirs in 2025 fits relatively closely with the June census results which pointed to a marginal decline in the fattening pig population. Heavier carcase weights supported a near-3% lift in UK pigmeat production for a second year. However, output remained below its 2022 peak. At the start of 2026, GB prime pig slaughter was down marginally on 2025 across the opening two months but overall output rose by more than 2.5% due to heavier weights.

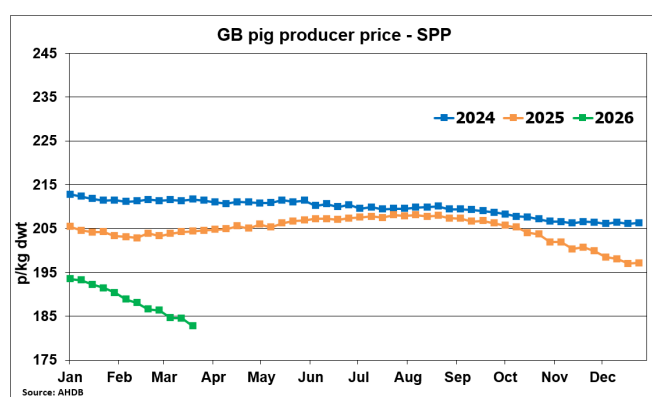
After adjusting domestic production by adding imports and subtracting exports, total UK pigmeat market supply is estimated to have fallen slightly in 2025. Overall supply then fell sharply at the start of 2026 as exports rose (+57%) while import volumes declined (-6%). In Scotland, the number of pigs leaving farms for slaughter fell by more than 3.5% in 2025, with the gap growing throughout the final third of the year. Moves to slaughter continued to decline on a year earlier in the opening two months of 2026. However, the deficit narrowed to 2% in February, with the weekly pattern showing a more normal seasonal trend than at the turn of the year.

Increased kill throughout most of the first three quarters of 2025 at Scottish abattoirs had signalled positive demand given that fewer pigs were leaving Scottish farms, but a reversal towards the year-end signalled a more challenging marketplace. Slaughter continued to run lower in the first two months, before signs of improvement in March.

UK pigmeat imports continued to decline from a year earlier in January despite a further lift in the competitiveness of EU pork, with the GB SPP averaging nearly 50% higher than the EU average for grade E carcasses during the month. Pork import volumes were down nearly 5.5% and bacon & ham products by nearly 8.5% relative to January 2025.

While not leading to an increase in import volumes, the large price differential between GB and EU pig prices is likely to have had a major impact on pricing in the supply chain as, in the most price sensitive market segments, buyers will have had a much cheaper alternative to bargain with.

While still low relative to GB prices, the EU pig market has seen a seasonal rebound in February and March. By the third week of March, the GB lead had narrowed to 27.5%, down from a January peak of 50%.



SCOTTISH CRAFT BUTCHERS SINGLES GOLF COMPETITION

Glasgow Golf Club

Gailes Links

Irvine, Ayrshire,

KA11 5AE.

01294 311561

www.gailelinks.co.uk

BOOK YOUR PLACE TODAY

EMAIL Bruce@craftbutchers.co.uk



Tea/Coffee & hot roll on arrival.

1 Round Golf – First Tee off time 12:30

2 Course Meal

First 48 entries only accepted.

Entry Fee £85.00 payable in advance.

In the event of a tie inward half is compared first.

Competitors will be notified of tee-off times in advance.

Presentation of prizes will take place after the meal:

Singles Winner, Silent Pairs, Longest Drive and Nearest the Pin.

Wednesday 5th August 2026

Organised by the Scottish Craft Butchers

Tee off times commence at 12:30

Entry cost £85 including meals and prizes.

The competition is played over 18 holes as a full stableford.



Glasgow Golf Club's Gailes Links is a premier 6,903-yard, par-71 championship links course in Ayrshire, Scotland, renowned for hosting Open Championship Final Qualifying. Designed by Willie Park Jr. in 1912, it features classic links characteristics including undulating fairways, punishing gorse, heather, and, as discussed in the Gailes Links Golf Course review, strategically placed bunkers.

Key Features and Description:

Design & Layout: As detailed on Fine Golf, the course is lauded for its traditional, "true" links feel, featuring natural, rolling terrain rather than dramatic, mountainous dunes.

Signature Hole: The par-3 6th hole (152 yards) is a highlight, playing from a high tee to a basin-like green surrounded by bunkers.

Conditioning: Known for its firm, fast, and high-quality greens and consistently excellent conditioning, making it a top-tier year-round venue.

Accessibility: The course is highly regarded for being a "tough yet fair" test of golf, offering a top-class experience.

Visitor Experience & Amenities:

Clubhouse: The clubhouse offers a full restaurant, bar, and terrace, often serving traditional Scottish meals.

Facilities: Includes a well-stocked pro shop, driving range, and putting greens.

Gailes Links is consistently chosen by the R&A for championship qualifying, underscoring its status as a top-level Scottish links experience

Last Word from the Block

Well, would you look at that—the clocks have changed, the evenings are stretching out, and there’s a suspicious rumour going round that summer might actually be on its way. Now, I’m not saying we’ll get a full week without rain (let’s not get carried away), but there’s a definite shift in the air... and in the shop.

You can always tell when the light nights arrive. Folk start eyeing up the burgers instead of the stewing steak, there’s talk of BBQs (usually followed by a quick glance at the sky), and someone inevitably says, “If this weather holds...”—as if we’ve ever had any control over that in Scotland.

Still, we live in hope. And we prepare accordingly.

That means the counters are starting to fill up with all the good stuff—sausages in every flavour you can think of, marinated kebabs, steaks ready for the grill, and burgers that are just asking for a bit of sunshine and a cold drink on the side. Whether the weather plays ball or not, we’ll be ready.

Now, behind the scenes, it’s not all sunshine and sausages. Energy prices are still doing their best to give us a fright every time the bill comes in, supply costs seem to have a mind of their own, and just when things start to get busy—half the staff start mentioning holidays. Funny that.

Trying to juggle all that while keeping the counter full, the quality high, and a smile on your face can feel like a bit of an Olympic sport some days. But that’s the job, and truth be told, we wouldn’t have it any other way.

Because this time of year does bring a buzz. There’s a bit more life about the place, customers are in better spirits (weather-dependent, of course), and there’s something about handing over a bag full of BBQ gear knowing folk are planning to enjoy themselves—even if it ends up being cooked under an umbrella.

So here’s hoping for a decent run of weather, plenty of BBQs, and maybe—just maybe—a summer where we don’t need the heating on in July.

Until then, we’ll keep the knives sharp, the counter stocked, and the banter flowing. See you at the block.



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

