SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



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AUGUST 2026

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President's Welcome: Looking Ahead to August

Laura Black, President of Scottish Craft Butchers

As we move into August, there is plenty for Scottish craft butchers to feel positive about. Summer brings valuable trading opportunities, from barbecue favourites and family gatherings to visitors looking for the very best local produce. While we can never rely on the Scottish weather, we can always rely on the quality, skill and warm welcome found in our members' shops.



This newsletter highlights several opportunities and important issues for our trade.

Firstly, it is fantastic to see preparations beginning for the World Butchers' Challenge in Brisbane in March 2028. The first Team GB UK Lions practice session, focused on pork, went extremely well at Plumpton College—even with the added excitement of Queen Camilla visiting to open the college's new Agri Centre.

I am especially proud to see Scottish Craft Butchers members and staff Jimmy Mitchell and David Bickett involved alongside William Ross and Ryan Tierney, who are all competing for selection to the squad. We wish them every success as training continues and will be following their progress closely.

Closer to home, this edition also considers the growing number of requests from Environmental Health Officers for shelf-life validation of pre-packed products. Food safety must always come first, but requirements should be clear, risk-based and proportionate. I encourage members to engage positively with officers, ask what evidence is required and seek specialist guidance before committing to potentially costly testing. Good communication and accurate records can often make the process much more manageable.

Investment is another important theme. Grants and local authority funding may help businesses purchase equipment, improve premises, save energy, introduce technology or develop new products. The funding landscape can be difficult to navigate, but members should remember that Scottish Craft Butchers is here to help identify opportunities and support them through the application process.

Finally, I am delighted that we are launching our new competition to find **Scotland's first PRIME SCOTTISH PORK CHAMPION**. This is a brilliant opportunity to showcase the creativity and craftsmanship within our industry—and to give prime Scottish pork the attention it deserves.

Please read the competition insert included with this newsletter for the full entry rules and details of how to take part. I hope members across Scotland will rise to the challenge and put forward their finest products.

August promises to be a busy and exciting month. Let us make the most of every opportunity, continue supporting one another and keep demonstrating why Scotland's independent craft butchers remain such an important part of their communities.

Wishing you all a successful month ahead.

ROYAL VISIT TO JEDBURGH



On Thursday 04/07/2026 Jedburgh was fortunate enough to host His Majesty The King.

Part of his visit included visiting three local independent businesses, including my own, Scottish Craft Butchers member Briggsy's Quality Butchers in the town's high street.

From the moment King Charles landed his Helicopter on the local rugby pitch right through to when he flew off into the distance the town had a real buzz about it and it felt like a busy Saturday morning back in my apprenticeship days (Twelve years ago!!).

People started appearing and setting up camping chairs and picnic rugs on the streets around 7am to get the best view points and the town was bustling with council works cleaning and setting up barriers.

The town has not looked that good since pre-covid and it was nice to see jobs that have been neglected for years finally getting done.

The lead up to his visit to the shop involved multiple site visits from his close protection team and a quick briefing from his secretary as to how to greet and respond to him.

Finally the moment came and a very nervous wee butcher was instantly put at ease when after the formal introduction was made - Ryan Briggs of Briggsy's Quality Butchers - His Majesty The King stuck his hand out and said **"I hear your a real character, Briggsy".**

From that point I knew I'd be grand welcoming him into the shop. In the shop I had Georgia my apprentice and Neil Gibson my cattle supplier who had a great conversation regarding native cattle.





Amazingly he was extremely knowledgeable about his breeds and was intrigued about our dry aging process and value added products remarking on our Chinese Beef Stir Fry and Balmoral Chicken as “extremely eye catching and unique” - he’s obviously not been in many Scottish butcher shops if he’s not seen a balmoral chicken!!



A notable moment was when his secretary tried to get him to move on to the next shop because his two and a half minutes were up and he turned and said “I’m enjoying this conversation” and went on to stay for eight minutes in total!

The most memorable moment will definitely be when His Majesty was telling us how he loves Herdwick mutton to which I replied “aye I heard you like a bit mutton right enough” causing the four of us to burst into laughter and His Majesty to give me a little dig in the stomach and say “Keep up the good work, the trade is in safe hands with you around” before leaving.

We then went on to have two fantastic days of trading with many people coming in to discuss our visit.

An experience I will never forget.



RYAN BRIGGS, GEORGIA THOMSON & NEIL GIBSON





DATES FOR THE DIARY 2025/26

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

International Bacon Day: 5th August 2026

SCB Golf Day: 5th August 2026
Glasgow Golf Club, Gailes Links, Irvine, KA11 5AE.

SCB Clay Pigeon Shoot: 26th August 2026
Bisley at Braidwood, Braidwood, Midlem, Selkirk, TD7 4QD

SCB Product Evaluations: 6th August 2026
BLACK PUDDING, BEEF BURGER AND 30 MINUTE READY MEAL

National Bacon Butty Day: 23rd August 2026

National Burger Day: 27th August 2026

Love Lamb Week: 1st—7th Sept 2026

Prime Scottish Pork Display : 11th Sept 2026
Entries Close

SCB Regional Meetings: 21st - 24th Sept 2026
VENUES AND SPEAKERS TBC

SCB AGM & Training Awards : 15th November 2026
BALHOUSIE CASTLE, BLACK WATCH MUSEUM, PERTH

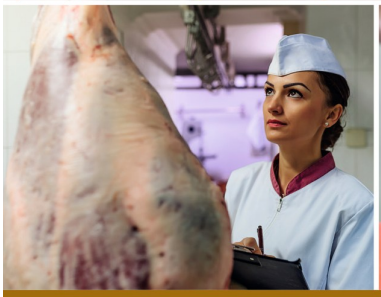
SCOTTISH CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS

VOTING NOW OPEN!
womeninmeatawards.com/vote

WOMEN IN MEAT INDUSTRY AWARDS 2026

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







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

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

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

Scan the QR code to vote now!

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

Vote online now at:

www.womeninmeatawards.com/vote

For more information email: events@yandellmedia.com

UK Sausage Week starts sizzling for 2026!

UK Sausage Week, the premier annual initiative celebrating a British meal-time staple, will run through the last week of October.

Retailers, foodservice and butchers across the UK are expected to run in-store promotions and other activities.
Hundreds of products are entered to be judged for the 2026 competition.
Over previous years UKSW has received coverage from national media including television, radio, online and print.

The annual week-long initiative runs from **Monday 26th October to Sunday 1st November 2026,** and will kick off with a competition awards lunch on Monday 26th October, at Butchers' Hall in London.
The final deadline for product nominations is **Friday 7th August 2026.** Nominations entered for the national competition are free of charge, and there is no limit to the number of different products that can be entered in different categories.

Winners of the competition will be unveiled at the prestigious awards lunch on Monday 26th October, along with finalists, and all sausage producers and retailers invited to nominate their products into the competition now.

To nominate products, visit www.uksausageweek.com/product-entry.

From the Cumberland to the chipolata, a variety of specialist sausages will be recognised across the awards categories, which include:

- Best Traditional Pork Sausage
- Best Beef Sausage
- Best Lincolnshire Sausage
- Best Cumberland Sausage
- Best Chipolata Sausage
- Best Gluten Free/Free From Sausage
- Best Chicken Sausage
- Best Speciality Sausage
- Best Cocktail Sausage
- Best Frozen Sausage

The awards presentations culminate in the crowing of a new UK Supreme Sausage Champion, awarded to a product deemed by an industry judging panel to be of 'exceptional quality', and will be selected from category winners. In 2025, Wicks Manor was crowned the Champion for its Olde English Pork Sausage.

Speaking on the win, Fergus Howie, the managing director of Wicks Manor commented: “To win this award is a game-changer for us. We are so proud of our products that we make, but to say that we produce the UK Supreme Sausage Champion is incredible; a very powerful statement.”
Winners of the UKSW competition have previously reported increased sales and interest in their products following the competition results being announced, and retailers who get involved can maximise on the profile UK Sausage Week creates as the promotion attracts national and local media interest and coverage.

How will you celebrate UK Sausage Week?

UK Sausage Week offers retailers across the UK the chance to spotlight their sausages, and in previous years has seen a fantastic range of initiatives launched as a result – from limited-edition products and foot-long bangers to sausage-eating contests and customer competitions.
In 2025, Mettrick’s Butchers got local schools involved by inviting primary schools to suggest new sausage flavour combinations. Children from local schools submitted their sausage ideas, and Mettrick’s Butchers created one flavour from each school as part of the competition. The winning school received £100, while other participating schools received vouchers from Mettrick’s Butchers.
Newmarket staged its 4th annual Sausage Festival, inviting the public to participate in sausage-themed activities, sample products and even enter a sausage dog competition. Alderson Butchers gave away 200lbs of free sausages as part of its promotions, while Leeds-based Kirkstall Bridge Inn created a sausage-themed menu as part of its celebrations.
Previous years have seen winners appear on ITV’s *This Morning*, *The Chris Evans Breakfast Show* and national and local radio stations.



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Love Your Local Butcher – Celebrating Scotland's Best Independent Butchers



Every year, Scottish Craft Butchers invites customers across the country to celebrate the people behind Scotland's finest butcher shops through the **Love Your Local Butcher** competition. More than a search for Scotland's favourite butcher, the competition recognises the family businesses, skilled craftspeople and apprentices who keep Scotland's traditional butchery trade thriving.

Customers nominate their local butcher and explain why they deserve recognition, sharing stories of exceptional service, community support, quality products and lasting customer relationships. Previous winners have shown that success is built on trust, craftsmanship and becoming an essential part of local life.

Chosen entirely by customers, the awards celebrate butchers who support charities, mentor apprentices, champion local produce and provide expert advice that supermarkets cannot match. As demand for locally sourced food and provenance continues to grow, Scotland's local butchers remain at the heart of their communities.

For Scottish Craft Butchers, the competition is a chance to recognise these outstanding businesses. For customers, it is an opportunity to say thank you to the butcher who serves their community every day.

Enter for your chance to win £100 to spend in your favourite local butcher:
https://www.craftbutchers.co.uk/love-your-local-butcher-competition/

Read about previous Love Your Local Butcher winners:
https://www.craftbutchers.co.uk/love-is-all-around-for-lanarkshire-butchers/

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- Chicken Tikka
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- Curries
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- Calzones
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- Chasni Sauce
- South Garlic Sauce
- Pakora Sauce
- Chilli Sauce

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- SPICY CHICKEN
- CHICKEN TIKKA
- DONNER
- CHICKEN PAKORA

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Team GB UK Lions Fire Up Their 2028 World Challenge Campaign

Preparations for the 2028 World Butchers' Challenge are officially under way, with the Team GB UK Lions holding their first practice session focused on pork at Plumpton College in Brighton.

The session marked an exciting first step on the road to Brisbane, Australia, where the world's finest butchers will come together in March 2028 to showcase their skill, creativity and teamwork on the global stage.

There was a strong Scottish Craft Butchers presence at the training day. Members and staff Jimmy Mitchell and David Bickett were joined by William Ross and Ryan Tierney, who are all competing for selection to the final UK Lions squad. With places in the team still to be decided, every practice session offers a valuable opportunity for the hopefuls to demonstrate their technical ability, innovative thinking and capacity to perform as part of a team.





The opening session concentrated on pork, allowing the butchers to work together, exchange ideas and begin developing the products and presentation techniques that could eventually be taken to Brisbane. The training went incredibly well, with plenty of energy, enthusiasm and impressive workmanship on display throughout the day.

There was also an extra touch of excitement—and perhaps a little additional pressure—at Plumpton College. On the same day as the training session, Her Majesty Queen Camilla visited the college to officially open the new Agri Centre on the site. While the royal visit brought a real buzz to the campus, the UK Lions hopefuls remained focused on the task at hand and delivered an excellent first practice.

The World Butchers' Challenge is often described as the "Olympics of Meat", bringing together elite teams from around the world. Competitors must combine traditional butchery skills with modern techniques, product innovation, outstanding presentation and flawless teamwork, all while working against the clock.

Although March 2028 may still seem some distance away, the preparation required for an event of this scale begins long before the teams arrive in Australia. This highly successful first session has set a positive tone for the journey ahead.

Scottish Craft Butchers will be following Jimmy, David, William and Ryan's progress with great interest—and cheering them on as they compete for the honour of representing Team GB on the world stage.



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Butchers Backing Brighter Futures

Scotland's butchers have always been at the heart of their communities, supporting local families, farmers and charities.

Now, we're asking butchers across the country to come together to help disadvantaged young people strive for a brighter future.
Every day, thousands of young people in Scotland face challenges such as poverty, poor mental health and limited opportunities.
With your support, Aberlour Children's Charity can help provide vital services, mentoring, training and safe spaces that give young people hope and confidence for the future.
There are many ways your shop can raise funds while engaging customers and staff. Why not hold a "Sausage Saturday" where a small donation from every pack sold goes to the cause?
You could organise a raffle, donation tin collection, sponsored staff challenge or a barbecue tasting day in-store. Some butchers may choose to create a special product with a percentage of sales donated, while others could encourage customers to "round up" their bill at the till.
No matter how big or small the contribution, every pound raised will make a real difference. Together, Scotland's butchers can help back brighter futures for young people who need it most.

Please get in touch with **rachel.deuchar@aberlour.org.uk** who can arrange a poster to display in your shop window or till.

DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?



We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?
Please send your e-mail address to bruce@craftbutchers.co.uk to receive up to date information each week!

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



SCOTTISH
CRAFT BUTCHERS

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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.'

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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





LONG-TERM LEASING OPPORTUNITIES – FOOD PLANT

Wishaw Abattoir, North Lanarkshire

Wishaw Abattoir, established in May 1976 as a private limited company by shares, is one of Scotland's longest-serving multi-species slaughterhouses. The site incorporates a slaughter facility, cutting plant and cold-storage operations, providing essential services to wholesalers, butchers and private customers across Scotland.

Adjacent to the main abattoir, a **rare long-term leasing opportunity** is now available for a **former red-meat cutting plant with extensive office accommodation**. This versatile two-storey building offers a ready-made operational base for a food-sector business seeking to expand, relocate or downsize.

Facility Overview

Secure, Self-Contained Building

- Separate private entrance
- Interlinked intruder and fire alarm systems connected to the main abattoir
- Internal CCTV
- 24/7 external CCTV coverage

Ground Floor – Production & Dispatch

Purpose-built for efficient workflow and compliance:

- Secure factory entry
- Staff changing rooms
- Cutting and boning areas
- Packaging storage with external bay
- Three chilled storage rooms
- Dispatch area with **three loading bays**

First Floor – Offices & Staff Facilities

Comfortable, well-equipped accommodation for management and staff:

- Male and female toilets, showers and changing areas
- Visitor restroom
- Break room with fitted kitchen
- Secure office suite comprising:
    - Large reception/office (approx. **400 sq ft**)
    - Three private offices (**162–317 sq ft**)

Ideal for Food-Sector Operators

This facility is particularly suited to red-meat businesses looking to streamline operations, reduce transport costs and benefit from proximity to an established abattoir and cutting plant.

Enquiries & Viewing

For further information or to arrange a viewing, please contact: **Mr Gerard McCafferty** 📞 01698 372667 📧 gerard.wishawabattoir@gmail.com

Location: https://maps.app.goo.gl/jdBxunxY5u6bNfYj9



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– 26TH AUGUST –



9:15am	Arrival, bacon or link sausage rolls for breakfast, tea & coffees
10:00am	Meet Instructors and separated into groups Begin 25 bird practice
11:00am	Begin 25 bird competition
12:30pm	Back to the club house for beef / chicken burgers for lunch

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Shelf-Life Validation: Burden or Business Benefit?

Independent butcher shops are increasingly being asked during Environmental Health inspections to “validate” the shelf life applied to pre-packed products. For many businesses, this can sound like an automatic demand for costly laboratory testing—but validation should begin with evidence, risk and meaningful discussion.

The food business operator is responsible for ensuring that a product remains safe and of suitable quality throughout its stated shelf life. Validation is the evidence supporting that decision, while verification checks that the controls continue to work in practice.

There are clear benefits. A properly considered shelf life protects customers, supports due diligence and can identify weaknesses in chilling, handling or packaging. It may reduce spoilage, complaints and unnecessary waste, while giving owners greater confidence in their products. It is particularly important for ready-to-eat foods, cooked meats and vacuum or modified-atmosphere packed products, where organisms including *Listeria monocytogenes* or *Clostridium botulinum* may require specific consideration.

However, validation can also present difficulties. Independent businesses may produce many lines in small quantities, making separate laboratory studies expensive and potentially disproportionate. Testing one sample also provides only a snapshot and does not compensate for poor hygiene, inadequate temperature control or an unsuitable food-safety system. A blanket request to test every pre-packed product may therefore add considerable cost without necessarily delivering better protection.

When an officer raises validation, engage positively and ask for clarity. Which products are causing concern? What hazard has been identified? Is the request based on the packaging method, ingredients, process, storage temperature or length of shelf life? Ask what evidence would be considered acceptable and whether products with similar recipes and processes can be grouped into families.

Useful evidence may include established industry guidance, supplier information, historical results, product specifications, documented production methods, temperature records and evidence of good hygiene controls. In some cases, adopting a shorter, recognised shelf life may be more practical than commissioning extensive testing. Where laboratory work is justified, agree the sampling plan and organisms to be tested before spending money, and use an appropriately accredited laboratory or food microbiology specialist.

Keep a written record of discussions and ask the officer to confirm any required action, the reason for it and a realistic timescale. If the request appears disproportionate, politely ask which legal requirement or guidance supports it and whether a staged, risk-based approach would be acceptable.

The best outcome comes from cooperation. Butchers should not dismiss validation, but neither should testing become a box-ticking exercise. A focused conversation, supported by good records and product knowledge, can deliver a solution that is practical for the business and, most importantly, protects the customer. The team at Scottish Craft Butchers are always available to discuss this with you 01738 637472.

Finding Funding to Help Your Butchery Grow

For independent butcher shops across Scotland, the cost of investing in new equipment, improving premises or developing products can sometimes hold back good ideas. Government and local council grants may provide valuable support—but finding the right opportunity and completing the application can feel daunting.

Funding schemes change regularly and often have specific eligibility rules. Support may be available for projects involving energy efficiency, refrigeration, digital technology, staff training, shop improvements, new machinery, job creation or business growth. Individual councils may also offer grants designed to support town centres, rural enterprises, start-ups or established local businesses.
A good starting point is the Scottish Government's Find Business Support website, which brings together public-sector grants, funding and advice in one place. Business Gateway, delivered locally across Scotland, can also provide free advice on funding, business planning, marketing and growth. Depending on location and the scale of the project, opportunities may also be available through Scottish Enterprise, Highlands and Islands Enterprise or South of Scotland Enterprise.

Before applying, businesses should have a clear plan. Explain what the investment will achieve, how much it will cost and how it will improve productivity, sales, employment or environmental performance. Obtain written quotations and prepare recent accounts or financial projections where required.

Most importantly, never assume that money already spent can be reclaimed. Many grants require approval before equipment is ordered or work begins, while others are paid retrospectively and require the business to fund the initial cost. Match-funding may also be necessary.

Scottish Craft Butchers can help members through this process by identifying possible funding routes, discussing project ideas and assisting with the information required for an application. The Association can also help members understand the wording and conditions of a scheme before they commit time or money. Grant funding is never guaranteed, but it is always worth investigating. With early planning, good records and support from Scottish Craft Butchers, an ambitious idea could become an achievable investment in the future of your business.

Members may find this website useful for support in finding grants and support

The latest listing is here, please check the website for more detail.

Accelerating innovation through business-academic partnership

Topic: Digital, Innovation/R&D, Marketing, Net Zero, Skills
Location: All Scotland
Sector: All sectors
Type of support: Consultancy and advice, Funding, Programmes
Last updated: 02 Jul 2026

FindBusiness Support.gov.scot

Do you need specialist advice and support to take your project to the next level? Interface can help match your business to experts at Scottish universities, colleges and research institutes, who work in partnership with you to create, develop and improve products, processes and services.

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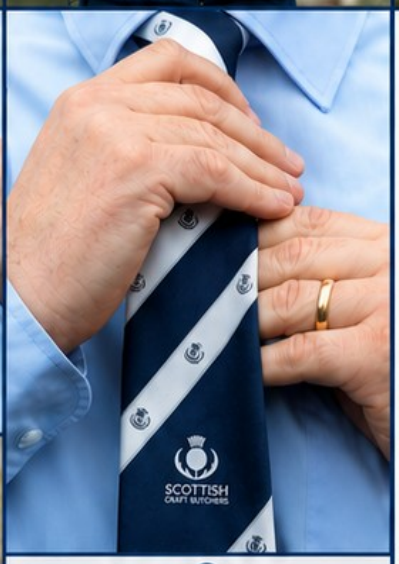
















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SCOTTISH CRAFT BUTCHERS
AVERAGE RETAIL PRICES SURVEY

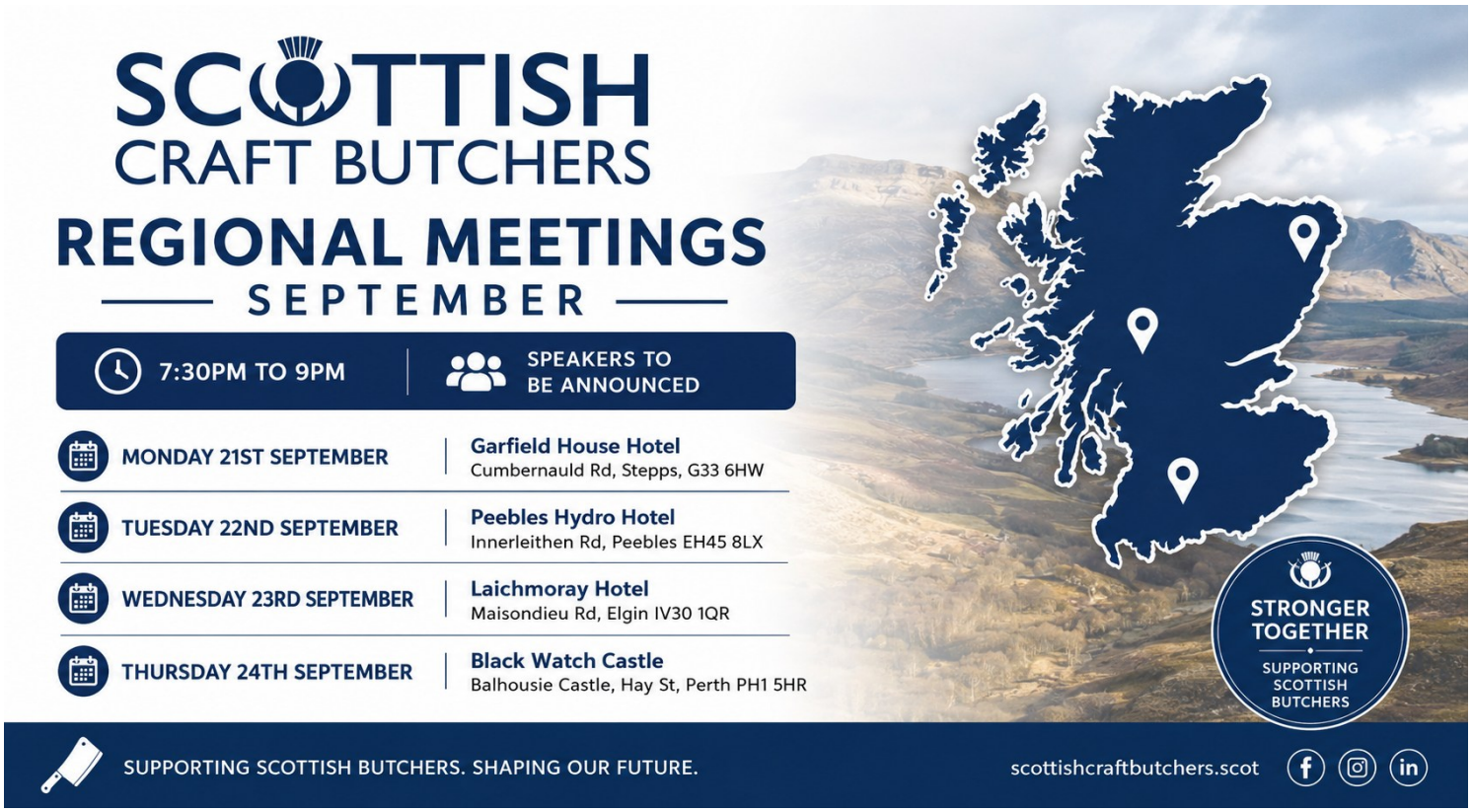
	JULY 2026	+/=/-	JUNE 2026
SCOTCH BEEF			
Fillet Steak	7028	-	7115
Sirloin Steak	4284	-	4327
Ribeye Steak	4422	-	4464
Popeseye Steak	2783	-	2808
Topside	2336	-	2356
Round / Rump Steak	2379	-	2399
Stewing Steak	2068	-	2099
Rolled Brisket	1970	-	1985
Steak Mince	1662	-	1664
Boiling Beef Bone In	1246	-	1259
DOMESTIC LAMB			
Whole Leg of Lamb	2037	-	2020
Centre Cut Leg Bone In	2627	+	2626
Gigot Lamb Chops	2662	-	2664
Lamb Leg Steaks	2765	-	2775
Chump Lamb Chops	2657	-	2659
Single Loin Lamb Chops	2795	-	2806
Double Loin Lamb Chops	2868	-	2885
Rolled Shoulder Lamb	2006	+	1989
Lamb Shanks	1405	-	1424
Diced Lamb	2205	+	2202
Minced Lamb	1963	+	1941
PORK			
Pork Tenderloin (Fillet)	1874	=	1874
Pork Leg Steaks	1355	=	1355
Single Loin Pork Chops	1377	+	1374
Double Loin Pork Chops	1380	=	1380
Rolled Shoulder of Pork	1291	+	1252
Belly Pork	1275	+	1264
Pork Loin Steaks	1502	-	1508
Diced Pork	1291	+	1282
PRODUCTS			
Sliced Beef Sausage	1292	+	1271
Beef Link Sausages	1352	+	1336
Pork Link Sausages	1345	+	1328
Speciality Pork Sausages	1442	+	1423
1/4lb Beefburger	181	=	181
Sliced Black Pudding	1098	-	1107
Ball Haggis	1182	-	1199
Beef Stir fry	1868	=	1868
Pork Stir Fry	1516	=	1516
Chicken Stir Fry	1724	-	1756

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SCOTTISH CRAFT BUTCHERS
AVERAGE RETAIL PRICES SURVEY
NEW PRODUCTS ADDED

	JULY 2026		JUNE 2026		
BACON					
Smoked Back Bacon	1527	-	1544		
Unsmoked Back Bacon	1485	-	1498		
Streaky Bacon	1569	-	1585		
Chicken					
Chicken Fillets	1397	-	1415		
Bakery Products					
Scotch Pie (Plain or Onion)	186	=	186		
Ind Steak Pie in Pastry Shell	323	-	334		
Large Mince Round	578	-	603		
1lb Ashette Steak Pie	1327	-	1349		
Regular Sausage Roll	185	-	188		



The Next Scottish Craft Butchers Executive Meeting
Wednesday 12th August 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

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E-mail: info@dalziel.co.uk

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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 17/07/26	Previous week	Previous year
Scottish Abattoirs			
Prices Steers dwt	608.4 p/kg	599.4 p/kg	647.7 p/kg
Heifers dwt	612.9 p/kg	607.3 p/kg	651.5 p/kg
Young Bulls dwt	595.1 p/kg	589.0 p/kg	635.9 p/kg
Numbers Steers	2562	2380	2267
Heifers	1810	1965	1564
Young Bulls	951	1015	1032
Scottish auctions	**W/E 22/07/26**	**Previous week**	**Previous year**
Prices (Source IAAS) Steers lwt	358.17 p/kg	352.93 p/kg	379.81 p/kg
Heifers lwt	369.79 p/kg	366.79 p/kg	380.32 p/kg
Young bulls lwt	330.50 p/kg	329.58 p/kg	326.65 p/kg
Numbers Steers	99	117	69
Heifers	147	144	126
Young bulls	20	31	32

Livestock Prices continued

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

Deadweight cattle week ending 18th July 2026								
	All steers			All heifers			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	609.2	609.6	613.6	617.1	612.7	600.7	595.4	600.7
R	608.7	612.5	615.7	611.5	621.8	618.6	591.9	598.1
O+	603.0	607.4	589.9	596.3	613.9	601.1	578.6	582.9
-O	585.8	608.7	0	549.7	582.3	0	546.5	555.1

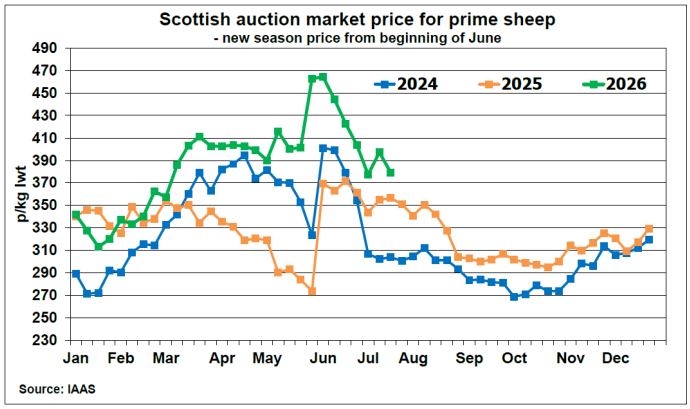
Sheep prices Scottish (IAAS)	W/E 22/07/26	Previous Week	Previous Year
Prime Sheep SQQ lwt	379.39 k/g	397.17 k/g	351.10 k/g
Ewes lwt	£146.87/hd	£154.70/hd	£133.75/hd
Sheep numbers			
Scottish Auctions			
Prime Sheep SQQ lwt	9125	6016	9579
Ewes	5375	4296	6218
GB Abattoir (AHDB)	**W/E 18/07/2026**		
New Season Prime Sheep SQQ dwt	806.4 p/kg	803.7 p/kg	743.9 p/kg

Deadweight sheep week ending 18th July 2026 Source: AHDB				
		2	3L	3H
	U	814.6	814.5	813.2
	R	809.2	806.4	804.6
	O	798.7	803.0	789.9

Pigs	W/E 18/07/26	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	179.7 p/kg	177.97 p/kg	207.48 p/kg

GB deadweight pigs SPP week ending 18th July 2026 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	155.45	-6.39	80.0 – 89.9 kg	181.75	+2.06
60.0 – 69.9 kg	174.85	+3.12	90.0 – 99.9 kg	180.87	+0.77
70-0 – 79.9 kg	180.52	+4.12	100 kg & over	173.29	+1.17

Sheep market:



After holding relatively firm into mid-June, lamb prices began to fall seasonally, dropping below £4p/kg lwt at the start of July. In the week ending 22nd July, prices averaged 379p/kg lwt at Scottish marts, similar to where they had opened the month. Based on early sales, prices in the final week of the month are expected to slip back.

The considerable year-on-year increase in lamb prices slowed from around 20% in the second half of June to 8% by mid-July, reflecting an unusual pricing pattern last year. Indeed, in 2025, prices made a sluggish start to the new season, reflecting a very late arrival of hoggs, but a slower build of new season lambs though the summer then saw prices hold higher than usual.

In late-July 2026, prices still held a margin of about 30% over the five-year average for the time of year.

After pausing in the second week of July, new season lamb numbers returned to their seasonal upwards pattern at Scottish auctions in the third week of July, reaching a new high for the season-to-date.

While 2% more lambs have been sold at Scottish auctions than last year in the season-to-date, numbers have fallen back behind 2025 levels in July.

Scotland's December sheep numbers were up 1.2% year-on-year, suggesting that we could have a good lamb crop this year. However, England's numbers continued to decline, suggesting that we could have another tight overall GB market balance this year.

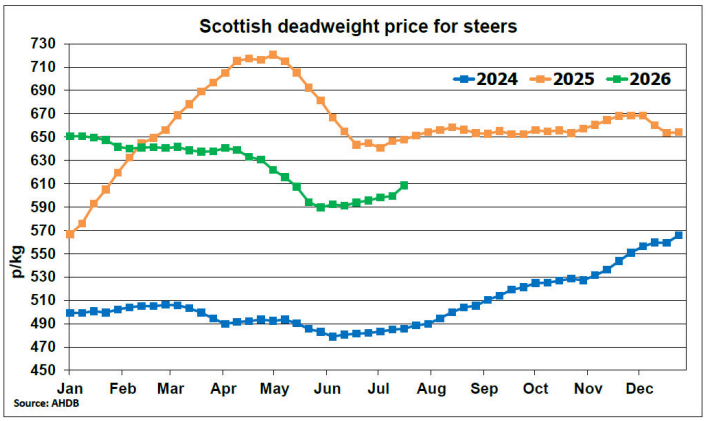
So far in 2026, the overall UK market for sheepmeat has remained relatively stable compared to last year in volume terms, with slightly higher production and imports offset by stronger exports.

UK sheepmeat exports continued to trend higher in 2026, with volumes up 12% year-on-year in the first five months of the year. Export volumes reached a thirteen-year high for the January to May period and 96.5% of the total was shipped to the EU.

Imports were up 2.9% year-on-year in the first five months of 2026. Higher volumes in January and February were partly offset by declines in March and April before imports increased by 12% again in May. Volumes continued to rebalance towards Australia, with imports rising by 33%, while imports from New Zealand were 9% lower than last year in the January to May period. Nevertheless, NZ remained the largest supplier, at just below half of the total.

That farmgate price levels remain elevated beyond the high levels of 2024 and 2025 in 2026 despite a fairly flat level of overall supply highlights the ongoing strength of sheepmeat demand. It is possible that some of this support has come from greater price competitiveness against beef. It remains to be seen whether higher farmgate prices pass through the supply chain and result in a softening in the volume of demand.

Beef market:



Prime cattle prices strengthened in late June, and throughout July, rising almost 3% from their year-to-date low in mid-June. In the third week of July, R4L steers averaged 612.5p/kg, down 5.9% year-on-year but still 22.4% above the five-year average and 25% higher than in the same week of 2024.

Following seasonal strength in slaughter through Spring, cattle availability tightened in June and July across Great Britain, supporting market prices. However, based on the weekly deadweight price reports, throughput has risen above last year's levels in England & Wales in July, while steadying in Scotland.

Prime cattle auction prices have recovered steadily since the post-Easter decline, with Scottish mart prices averaging around 358p/kg for steers and 370p/kg for heifers in the third week of July.

Deadweight cow prices have followed a similar pattern to the prime cattle trade, recovering through June and July to levels last seen at the end of April.

R4L grading cows averaged 556p/kg dwt in the third week of July, down just over 1% year-on-year but nearly 32% above the five-year average. Cow prices have rebounded more quickly than prime cattle since mid-June (5.5% v 3.1%), leaving the cow trade particularly strong relative to the prime market for the time of year.

After a strong start to 2026, store cattle prices have fallen seasonally. However, they have been running at slightly higher levels than 2025, highlighting a significant squeeze on finishing margins. Numbers have remained below 2025 levels, with year-to-date volumes down nearly 7%. This is despite a more stable calf crop, with some of the tightness likely to reflect a continuing decline in the suckler herd and beef-sired dairy calves often being managed in specific supply chains.

Despite cattle population data pointing towards relatively stable supply, Scottish prime cattle slaughter has fallen by 4% year-on-year in the first half of 2026, highlighting softer competition for cattle, in turn reflecting reduced sales volumes due to the surge in consumer prices of 2025. Heavier carcase weights (+2.7%) have also contributed to this weaker demand for cattle. Some of the year-on-year decline has also reflected a front-loaded slaughter profile in 2025, with this resulting in the potential for some recovery in the second half when numbers were softer in 2025.

Following a 4% decline in GB prime cattle slaughter in 2025, Defra data shows a smaller decline in 2026, with numbers down 1.4% in the first five months.

Beef market:

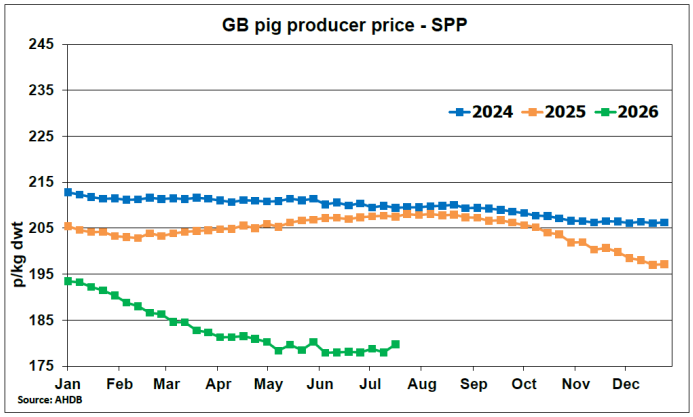
In the five months of 2026, beef imports to the UK were almost unchanged from a year earlier. However, non-EU suppliers accounted for 28% of the total in May, up more than 8 percentage points on May 2025, reflecting the shift towards cheaper imports in the foodservice sector and other price sensitive market segments since spring 2025.

UK beef exports continued to grow strongly, up 15% year-on-year in the January to May period reflecting softer domestic demand than last year.

With domestic production relatively flat, the combination of export growth and import stability resulted in a reduced level of overall market supplies in the January to May period of the year. Given this context, falling market prices signalled softness in the overall volume of demand.

Farmgate prices are now more aligned with the 2021-24 upwards trend and with consumer price levels, so there could be some scope for retailers to re-start promotional activity to stimulate consumption this summer.

Pig market: .Pig prices have remained relatively steady since May following a prolonged seasonal decline. Despite steadying, the average price for carcases in the GB Standard Pig Price report (SPP) weighing 70-104.9kg remained 9% lower in the third week of July than it had closed 2025 and 13% lower than in the same week of 2025. It was also a five-year low for the week.



AHDB's cost of production model estimates that in the first quarter of 2026, margins were negative at around £4 per head when comparing costs against the SPP. With further falls in average carcase prices since, the gap may have widened to around £20 per head in Q2. Industry data indicates that Scottish prices traded at a 10% discount to the SPP in the first third of 2026, adding to the pressure on Scotland's pig producers, and indicative of a crisis situation.

Elevated carcase weights had been a signal of a backlog of pigs on farm waiting for slaughter. However, weights fell back sharply through the second quarter in the SPP sample, signalling a clearing of the backlog. In July, weights have continued to fall and were back in line with 2025 levels in the third week of the month. At the peak, weights had been up 5% year-on-year. In addition, the share of carcases in the SPP sample weighing between 70 and 104.9kg has returned to a more normal level, reaching 91% in the third week of July, up from about 83% in the first third of 2026, though still slightly below year-earlier levels of 92%.

A reduction in weights has however meant that overall carcase prices have continued to trend downwards, falling to their lowest level since late-May 2022, down 13% year-on-year at £161.05.

GB prime pig slaughter rose by 3.5% year-on-year in the first half of 2026, driven by a combination of a slight uplift in pig numbers and efforts to clear the backlog on farm. Overall UK pigmeat production outpaced this due to heavier carcase weights, up 5%.

Despite considerable expansion of domestic production this year, after adding imports and subtracting exports, total UK pigmeat market supply has actually fallen, with a reduction of around 3% in the first five months of 2026. Setting this against falling market values signals demand-side challenges. Figures from Worldpanel by Numerator suggest that retail sales of fresh pork have increased, so it appears to be other segments of the market which have been the issue.

As well as the implication of sluggish demand in parts of the market, low EU pig prices have been driving down values in the domestic market. While import volumes declined by 8% in the first five months of the year, the alternative of a cheaper import has ensured that values have remained depressed in the domestic supply chain.

EU pig prices have fallen 10% since the end of April, returning close to the lows reached during the winter. Currency movements have added to the pressure, with a stronger sterling meaning that EU prices have fallen by around 12% in sterling terms since the end of April. As a result, the GB SPP was 40.5% above the EU average for grade E carcases in the third week of July.

A surge in UK export volumes of 34% year-on-year in the first five months of 2026 failed to support market prices, with the expansion of sales likely to have been a response to soft domestic demand. In addition, exports to the EU have been priced considerably cheaper than last year, for example, down 26% for fresh boneless cuts. However, sales to non-EU markets have been more stable in price despite an oversupplied Chinese market.

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. While movements to slaughter declined further at the start of 2026, throughput rebounded strongly during the spring, resulting in a year-to-date increase of 5% in the first half. However, adjusting numbers for last year's backlog and an increased sow kill suggests that underlying prime pig numbers have been more stable this year.

QMS
Quality Meat Scotland



Many thanks to Iain MacDonald from Quality Meat Scotland for his market commentary each month. Thanks also to Heather Macdonald for the charts and prices.



Date: **September/October 2026 TBC**

Meat Managers Hygiene and HACCP Course

To Register Interest, Please Contact claire@craftskills.scot

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

Key Topics:

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

Guidelines for maintaining cold chains during transportation and distribution.

Who Should Take the Course?

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

Voice of the Block: August

Well, here we are in August—the month when Scotland's weather confidently offers all four seasons before lunchtime. One minute customers are looking for burgers and sausages for the barbecue; the next they are asking whether it is too early to order a steak pie.

For Scotland's craft butchers, summer certainly keeps us on our toes. Barbecue packs are flying out, marinades are being mixed, counters are bursting with colour and someone, somewhere, is still asking if you have "anything nice for the weekend". Thankfully, we always do!

This August, however, there is an even bigger reason to sharpen the knives, polish the counter and get your creative juices flowing. Scottish Craft Butchers is launching an exciting new competition to find Scotland's first **PRIME SCOTTISH PORK CHAMPION** in partnership with Quality Meat Scotland And Robertsons Fine Foods.

Yes, you read that correctly. It is time for prime Scottish pork to step proudly into the spotlight and receive the recognition it deserves. Beef and lamb have enjoyed plenty of attention over the years, but now pork is ready to bring home the bacon.

The competition gives Scottish Craft Butchers members the opportunity to showcase their finest pork products, demonstrate their skills and compete for the honour of becoming the very first champion. Whether your speciality is built on traditional butchery, an imaginative flavour combination or a product with enough visual appeal to stop customers in their tracks, this is your chance to put it forward.

Could the winning display already be sitting in your counter? Could your range of products be the one that impresses the judges? Could you soon be telling every customer who walks through the door that they are buying from **Scotland's first Prime Scottish Pork Champion?**

There is only one way to find out—and unfortunately, standing beside the block and declaring yourself the winner does not count as an official entry.

Full details, including the entry rules and instructions on how to take part, can be found in the special insert included with this newsletter. Please read the rules carefully, select your strongest products and make sure your entry is submitted correctly and on time. The insert contains everything you need to get involved.

Competitions are about more than trophies and titles. They encourage fresh ideas, celebrate craftsmanship and give businesses a great story to share with customers, local newspapers and social media followers. They also provide a useful excuse for "quality control", although eating all the samples yourself may not impress the judges.

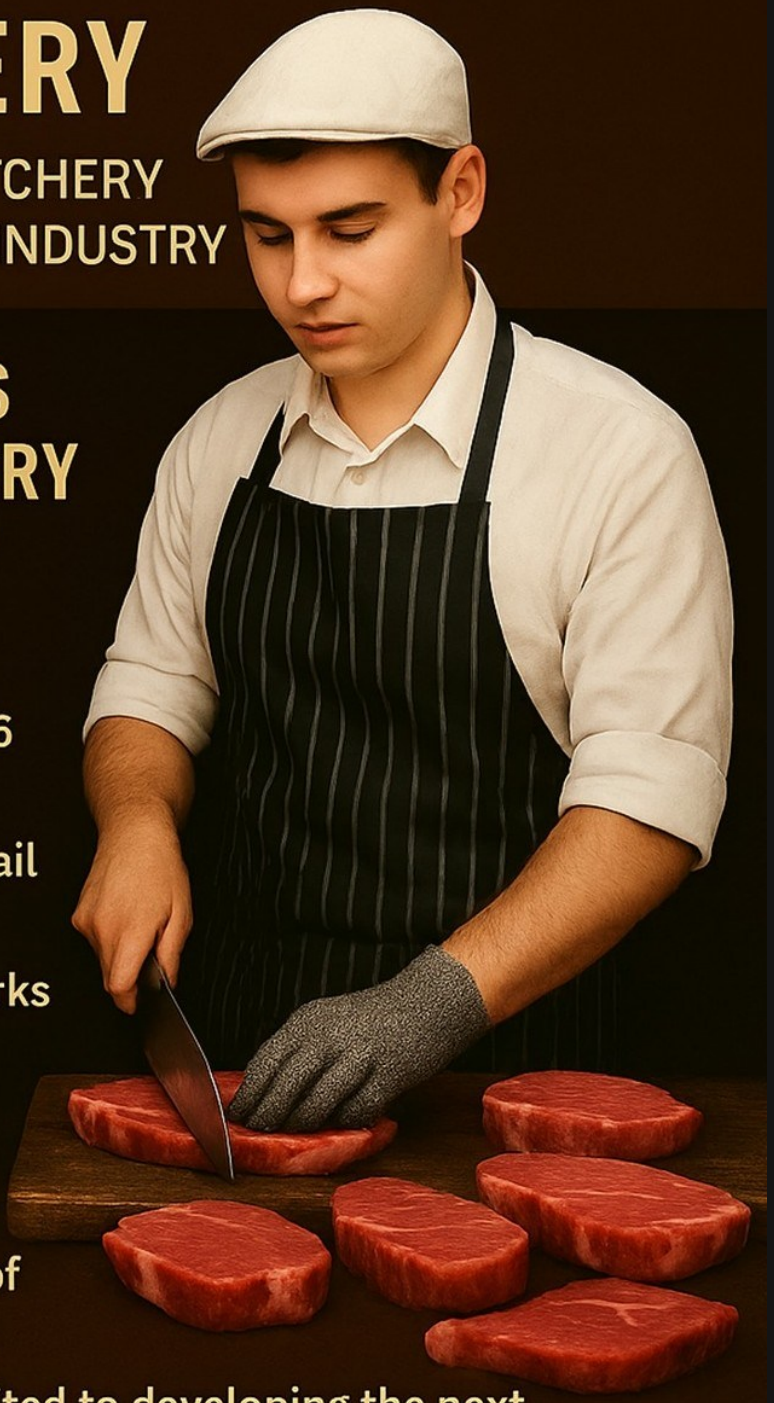


So, enjoy a busy August, keep smiling through the unpredictable weather and get those pork products competition-ready.

Scotland's first Prime Scottish Pork Champion is out there. The only question is: **could it be you?**

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 commited 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