

SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



SCOTTISH
CRAFT BUTCHERS

Inside this issue

Confidently into 2026	3	Apprentice Achievers	17
Diary Dates	4	New Year Posters & Graphics	22
Pudding Race Success	6	Average Price Reporting	24
Obituaries.....	7	Shop for Sale...	25
Product Entries Open	8	Contact Corporate Members	26
Festive Trading Feedback	10	Livestock Prices	28
Scottish Budget Briefing	14	Price Charts and Market Reports	30
Extra Mile for Burns Night	17		
World Champion Burns Supper	18		
Branded Merchandise	19		

FEBRUARY 2026



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A Message from the President – Laura Black

As we move confidently into 2026, I want to take the opportunity to reflect on the strength of our membership and to highlight the many opportunities ahead for Scottish craft butchers.

The past year has once again shown the resilience, adaptability and professionalism that defines our sector, and it is this shared commitment to quality and service that gives me real optimism for the year ahead.

One of the most important ways we continue to champion excellence within our trade is through our annual product evaluations and championships.

These events not only celebrate outstanding products, but also provide invaluable benchmarking, recognition and marketing opportunities for participating businesses.

I am delighted to confirm that entries are now open for the **Best Ribeye Steak Evaluation**, proudly sponsored by **John Scott Meat**, the **Beef Links Sausage Championship**, sponsored by **ScobiesDirect.com**, and the **Speciality Burger Championship**, sponsored by **Colin Hewitson**.

I would like to extend my sincere thanks to all our sponsors for their continued support of Scottish Craft Butchers.

Their commitment plays a crucial role in allowing us to deliver these competitions and to promote the very best of our industry. I strongly encourage members of all sizes to consider entering — whether you are a first-time participant or a regular competitor, these evaluations offer real value.

Entries must be submitted online by **13 March 2026**, with judging taking place at **Forth Valley College** on **Thursday 9 April**.

To further support participation, I am pleased to announce two new official drop-off points for competition entries: **Kilnford Farm Shop** in Dumfries and **W Reid Butchers** in Hopeman, Moray.

I would like to thank both businesses for agreeing to act as drop-off points — their support is greatly appreciated and will help make the process easier for members across different regions.

Looking beyond competitions, 2026 also brings important retail opportunities. With Valentine's Day approaching, I encourage members to make the most of the occasion by promoting the *love of steak*. It is an ideal opportunity to highlight premium Scottish beef, create attractive meal offers and engage customers with quality, provenance and craftsmanship — all while driving incremental sales during a key trading period.

Scottish craft butchers continue to set the standard for quality, skill and customer trust. By embracing opportunities, supporting one another and proudly showcasing our products, I am confident that 2026 can be another strong and successful year for our sector.

Thank you for your continued dedication and support.



DATES FOR THE DIARY 2025/26

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

Yorkshire Pudding Day:	1st February 2026
Valentine's Day:	14th February 2026
Q Guild Product Evaluations:	26th February 2026
British Pie Week:	2nd March 2026
National Butchers Week:	3-9th March 2026
Easter Sunday:	5th April 2026
SCB Product Evaluations: BEEF LINKS, BEST RIBEYE STEAK & SPECIALITY BURGER	9th April 2026
Q Guild Smithfield Awards Lunch: BUTCHERS HALL, LONDON	22nd April 2026
SCB Regional Meetings: VENUES TO BE CONFIRMED	11th-14th May 2026
National BBQ Week:	May 26 - June 1, 2026
Dalziel Centenary Harrogate Show :	June 14th, 2026
SCB Product Evaluations: BLACK PUDDING, BEEF BURGER AND 30 MINUTE READY MEAL	6th August 2026

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Product entry and delivery details advised after nomination.

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Go online to meatmanagement.com/awards

For more information email events@yandellmedia.com

5K Puddin' Race 2026: A Timely Celebration of Haggis, Community and Charity

The inaugural 5K Puddin' Race 2026 took place on Sunday 25th January at the Simon Howie factory in Dunning, delivering a fantastic mix of fun, fitness and fundraising — and arriving at the perfect time in the calendar as the haggis season got into full swing.

Scottish Craft Butchers members, Simon Howie hosted the first-ever Puddin' Race as a Burns Night-inspired celebration, bringing together runners, families and supporters from the local community and beyond.

Participants could choose between two races: the main 5K Puddin' Race or the free 1K Kids Fun Run, which took younger runners on a lively route through the village of Dunning. The atmosphere throughout the event was inclusive and light-hearted, with encouragement for runners of all ages and abilities.

Following the races, competitors were rewarded with well-earned food and refreshments, along with a commemorative medal. The celebrations concluded with the crowning of the overall winner as the Great Chieftain o' the Puddin' Race — a fittingly Scottish title that perfectly captured the spirit of the day.

Alongside the fun, the event also delivered an important charitable outcome. The Puddin' Race raised funds for **SAMH (Scottish Association for Mental Health)**, supporting the charity's vital work across Scotland. Impressively, more than £900 was donated at registration alone before the race even began, demonstrating the generosity and support of everyone involved.

The success of the event highlights how local businesses can positively engage with their communities while promoting traditional products at key seasonal moments. Hosting the race during the haggis season added an extra layer of relevance, celebrating Scotland's food heritage while supporting both physical and mental wellbeing.

Congratulations to the team at Simon Howie Butchers and everyone who took part, volunteered or supported the event. The first Puddin' Race has set a strong example of how creativity, community spirit and craft butchery can come together — and it will no doubt be an event many will look forward to returning to in the years ahead.



Obituary

John Chapman OBE, a legendary figure in the Scottish meat industry and former Chairman of Motherwell FC, passed away on 7 January 2026 at the age of 93. He was widely regarded as a gentleman whose quiet leadership stabilised and grew every institution he touched.

A stalwart of the industry, John was the third generation to lead the family business, Chapman's Butchers, established in December 1892.

He served as President of the **Scottish Federation of Meat Traders Association** (now Scottish Craft Butchers) from 1981 to 1982.

In the 1992 New Year Honours, he was awarded an OBE for his exceptional services to the Scottish meat trade.

Lawrie and Symington (Lanark Market) John brought his entrepreneurial expertise to the livestock sector as Chairman of Lawrie and Symington (the operators of Lanark and Forfar markets) from 1993 to 2002.

He is credited with guiding the company through a period of financial uncertainty and successfully fending off takeover threats.

His tenure saw the introduction of new articles of association that still govern the business today.

Motherwell Football Club -A lifelong supporter, John joined the Motherwell FC executive board in 1981 and served as Chairman from 1987 to 1997. The 1991 Scottish Cup: Under his chairmanship, the "Steelmen" secured their famous 4-3 victory over Dundee United. He famously cleared the club's outstanding debt by 1990 and oversaw the modernisation of Fir Park into an all-seater stadium.

At the time of his death, he held the title of Honorary Life President.

He is survived by his children, Jamie and Deirdre, and his extended family.

John's Funeral will take place on **Wednesday 4th February**.

Service

Time: 10.45am

Location: Wishaw New Kirk, 171 Greenhead Road, Cambusnethan, ML2 8LG

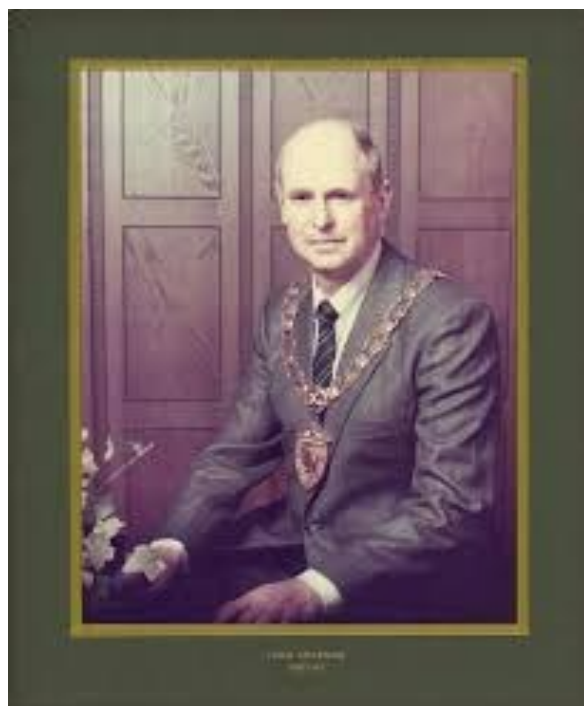
Burial

Time: 12.15pm

Following the burial, all are welcome to join the family for a cup of tea at:

Motherwell Football Club, Fir Park Stadium, Motherwell, North Lanarkshire, ML1 2QN

Scottish Craft Butchers would also wish to recognise the passing of Honorary President, Arthur Mathew who has died at the age of 89, was best known as the long-time proprietor of A Matthew, Butchers, Caird Avenue, Dundee. His funeral was attended by Past President George Jarron and Executive Manager, Gordon King. We also recently lost long time members Sandy Cooper from Cooper Butchers in Bellshill and Dan Rodger from D&J Rodger Butchers of Main Street, High Blantyre. We offer the deepest condolences of everyone at Scottish Craft Butchers to the family, colleagues and friends of all those who have passed. They will all be sorely missed in our industry.





2026 BEST RIBEYE STEAK SCOTTISH CHAMPIONSHIP

Sponsored by John Scott Meat

**A Competition to Find
Scotland's Best Ribeye Steak**

ENTRIES OPEN NOW!



2026 SPECIALITY BURGER SCOTTISH CHAMPIONSHIP

Sponsored by Colin Hewitson

**A Competition to Find
Scotland's Best Speciality Burger**

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2026 BEEF LINK SAUSAGE SCOTTISH CHAMPIONSHIP

Sponsored by SCOBIESDIRECT.COM

**A Competition to Find
Scotland's Best Beef Link Sausage**

One overall **Scottish Champion** will be selected for the best product.
Five Regional Champions will also be awarded.

Event Date & Location

Thursday 9th April 2026
Forth Valley College, Stirling Campus
Drip Road, Stirling, FK8 1SE



▲ **Online Entry** (Entries close 13th March 2026)

Entries accepted online only at:

<https://www.craftbutchers.co.uk/product-category/competitions/>

Full details of all evaluations included with this newsletter

SCOTTISH
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Festive Trading Review: Christmas & New Year 2025

Feedback from a sample of members across Scotland paints a broadly positive picture of festive trading over Christmas and New Year 2025, with many reporting strong overall sales, resilient customer demand and encouraging signs despite ongoing cost pressures and staffing challenges.

Poultry: Butterflies Continue to Fly

Turkey sales were mixed, but a clear and consistent trend emerged around turkey butterflies, which saw strong growth almost across the board. Many members reported double-digit increases, driven by customers seeking ease of cooking, flexibility and value, particularly for smaller households.

Whole bird sales were generally static or slightly down, although several shops saw good demand for mid-range (6–10kg) birds and premium free-range options where availability allowed.

Crowns also performed well in several businesses, especially where customers were trading down from whole birds.

A number of butchers highlighted that limited supply, rather than lack of demand, capped poultry sales — suggesting opportunity for growth in future seasons.

Beef: Strong Demand, Shifting Choices

Beef once again proved a festive cornerstone. Rib roasts and fillet steaks were consistently among the top performers, with many shops selling out early. However, there was also a noticeable shift towards rolled sirloin, silverside and topside, reflecting customer sensitivity to price and a move toward slower-cooking, better-value cuts.

Wellingtons, steak pies and New Year pie sales featured prominently in the feedback, with several members reporting record pie volumes, particularly over the New Year period.

Lamb: Variable but Cut-Specific

Lamb sales were more mixed. While some members reported softer overall demand, others saw strong performance in legs, gigots, racks and saddles, particularly where well-promoted or competitively priced. Several butchers noted difficulty competing with supermarket pricing on lamb, while others highlighted diced lamb and premium roasting joints as bright spots.

Pork & Gammons: Reliable Festive Performers

Pork continued to deliver dependable results, particularly boneless loins, rolled joints and diced shoulder. While pork roasts were quieter in some shops, chipolatas, pigs in blankets and trimmings sold exceptionally well and remain festive essentials.

Gammons were one of the standout categories, with many members reporting increases of 5–25% on previous years. Cooked and flavoured gammons, dry-cured hams and honey-glazed loin joints were particularly strong, reinforcing the value of added-value preparation and clear differentiation.

Customer Behaviour & Trading Insights

Several common themes emerged around customer behaviour:

Smaller packs, more orders — customers buying less per item but ordering more frequently

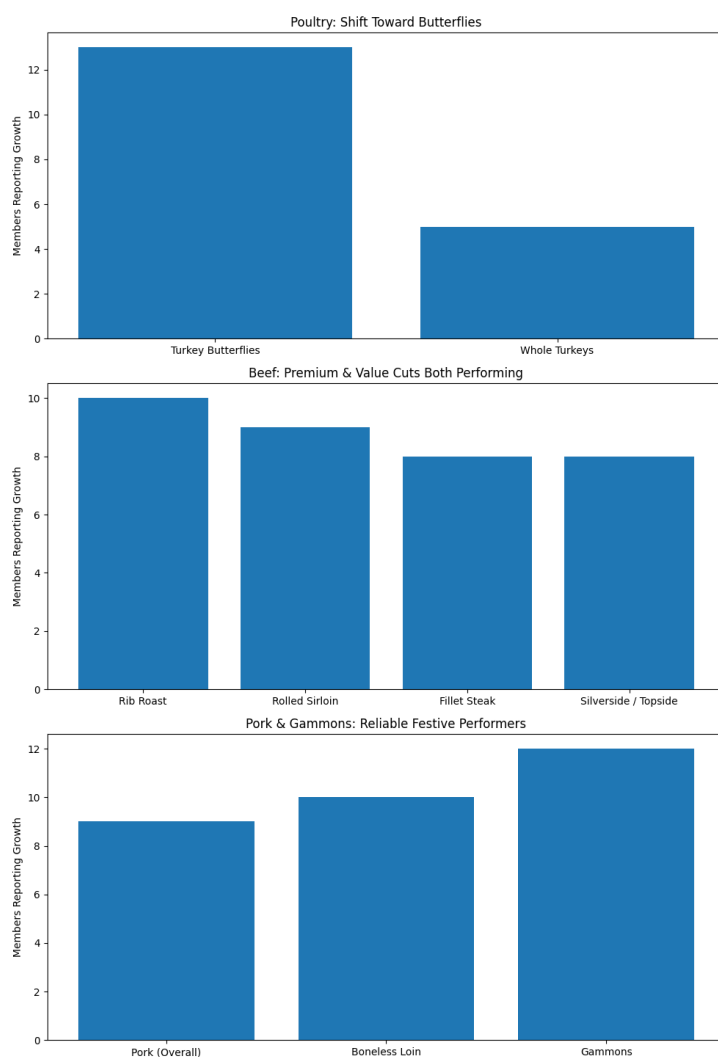
Earlier ordering, helping with planning and reducing waste

Increased appetite for added-value lines, including prepared vegetables, stuffings, buffet items and meal bundles

Strong counter trade, particularly at New Year, with walk-in sales offsetting quieter pre-Christmas periods in some shops

Members who simplified their online ranges or focused on curated festive selections reported improved efficiency and higher add-on sales in-store.

Festive Trading at a Glance - Christmas & New Year 2025



Challenges & Outlook

A midweek Christmas once again brought challenges around overtime costs and staffing, with several members noting that increased wage bills eroded poultry margins. Cost-of-living pressures remain a concern, influencing buying patterns and cut selection.

Despite this, sentiment was broadly positive. Many members described 2025 as one of their busiest festive periods, with sales up by volume, value, or both. Strong customer loyalty, good service levels and careful preparation were repeatedly cited as key drivers of success.

In summary: Christmas and New Year 2025 demonstrated the resilience of the craft butcher, with adaptability, product knowledge and customer focus continuing to set independent businesses apart — even in challenging trading conditions.

Start selling in 2026 with a great sauce & a freebie from



Buy 4 of our Chasni Sauce (only - £76.84) and get a bottle of **Binding DS** absolutely **FREE!**

But why use Binding DS in all of your ready-made meals ?

1. Stops separation by binding your coatings to the meat.
2. Enhances succulence by retaining the juices inside your meat products.
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6. Low usage rate - More Bang for your Buck!



And why buy our Chasni Sauce?

1. A favourite Indian Curry amongst the Jocks.
2. Ideal as a Curry or as a Chasni Chicken Pie (Puff lids are the best to use) .
3. Excellent price of only £19.21 for 2.7 litres.
4. Receive a front shop promotional poster with every order.
5. Recipes for both the pies and curry available.
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Sweet & Sour**

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**Taste of
Goodness
Sweet Chilli**

(6x500g)



**Taste of
Goodness
Chip Shop
Curry**

(6x480g)



**Goldfish
Curry Paste**

(12x405g)



**Pureety
Chinese GF
Char-sui**

(9x40g)

Other sauces available



**Verstegen
Chinese Plum
Sauce**

(2.5l)



**Verstegen
Black Bean
Sauce**

(2.5l)



**Verstegen
Lemon &
Pepper Sauce**

(2.5l)



**Natures Oils
Sweet Chilli
Sauce**

(5.5kg)



**Verstegen
Chinatown
Marinade**

(2.5l)

Members' Briefing

Scottish Budget 2026: Shoots of Growth — but Small Retail Needs Stronger Support

The Scottish Government Budget for 2026–27 lands at a time when Scottish craft butchers continue to show resilience, adaptability and confidence in the future.

Across Scotland, independent butchers are investing, innovating and responding to changing customer behaviour. These are clear shoots of growth that deserve recognition.

However, while this Budget provides a degree of stability, it also underlines a growing concern: small, independent retail businesses are doing much of the heavy lifting themselves, and government support has not kept pace with the realities on the ground.

In the case of business rates, stability is not the same as support
The continuation of Retail, Hospitality and Leisure relief and the Small Business Bonus Scheme offers short-term certainty and helps prevent sudden cost shocks.
This is welcome and necessary.

But for many Scottish craft butchers, business rates remain disproportionately high relative to turnover and margins. Reliefs that simply slow increases do not address the structural problem facing high-street food retailers.

Members need long-term reform, not year-to-year extensions that create uncertainty and limit investment confidence.

Staffing Costs are a Growing Pressure especially Rising wage expectations and overtime costs — particularly during peak trading periods — continue to squeeze margins.

The Budget does not appear to offer targeted support for small retailers managing skilled staffing requirements, despite the vital role craft butchers play in local employment, training and apprenticeships.

If government wants vibrant town centres, it must recognise that independent retailers cannot absorb unlimited labour cost increases without consequence.

The evidence confirms that consumer demand is there — but policy must match it
There is encouraging evidence that customers continue to value:

Quality local food, Skilled preparation, Personal service and trust

As you can see from the feedback on previous pages recent trading periods show that consumers are still choosing independent butchers when given the opportunity.

This demand is an opportunity — but only if businesses are supported to trade sustainably.

Shoots of Growth Should Be Nurtured, Not Tested.

Scottish Craft Butchers are already doing what policymakers say they want to see:

Supporting local supply chains.

Reducing food miles.

Providing skilled jobs.

Keeping money in local communities.



Yet it appears that the Budget largely treats independent retailers as an afterthought, rather than as essential community infrastructure.

On behalf of our members, Scottish Craft Butchers continues to press for:

Meaningful reform of the business rates system.

Targeted support for small food retailers employing skilled staff.

Recognition of independent butchers as anchors of local high streets.

Practical policies that encourage local food retail, not just large-scale operators.

Scottish craft butchers are not asking for special treatment — but for fair treatment. The shoots of growth are visible, but without stronger and more targeted government support, they risk being stifled.

With the right policy environment, independent butchers can do more than survive — they can thrive.

The UK Government consultation on local high streets and businesses in Scotland closed on the 12th December 2025. the consultation period was very short and came at a time when our members were busy preparing for the festive period.

Gordon King and Bruce McCall completed a submission on behalf of the SCB membership. This submission can be found on the members only website. If you have any comments or queries on any of the above please get in touch.

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**BOOK YOUR
PLACE NOW**

Future Thinking on Red Meat Conference

Tuesday 10 March 2026

9:00am – 6:30pm

**Presidents Suite, Murrayfield Stadium,
Edinburgh**

booking registration open

<https://qmscotland.co.uk/future-thinking-on-red-meat-conference>



Scottish Craft Butcher Goes the Extra Mile for Burns Night

Gordon R. Brown Butchers, proud members of Scottish Craft Butchers, recently went above and beyond to ensure a Burns Night celebration could go ahead — even when a courier failure threatened to spoil the event.

When a delivery issue left a group of Scottish expatriates in Warwickshire without their Scotch pies, owner Stuart Brown stepped in without hesitation.

Determined to honour a promise to his customers, Stuart made an extraordinary 11-hour, 332-mile round trip from Eaglesham to Oxhill, personally delivering 50 pies in time for the Burns Supper.



The pies were destined for Karen and Steve MacRae, originally from Clarkston and Eaglesham, who have hosted their Burns celebration for a number of years. Thanks to Stuart's commitment, the event went ahead as planned.

This story is a perfect example of what Scottish craft butchery is all about — personal service, pride in tradition and going the extra mile for customers.

Congratulations to Stuart and the team at Gordon R. Brown Butchers for representing both their community and Scottish Craft Butchers with such dedication.

World Haggis Champions McCaskies Raise £2,000 for Ardgowan Hospice at Burns Supper

McCaskies Butchers in Wemyss Bay, proud members of Scottish Craft Butchers and reigning World Haggis Champions, hosted their second McCaskie's Burns Supper last week — an outstanding celebration of Scottish food, tradition and community spirit that raised an impressive £2,000 for Ardgowan Hospice.

Held in association with Tamdhu Speyside Single Malt Whisky, the evening showcased Scotland's culinary heritage at its very best. Guests enjoyed a carefully curated menu featuring McCaskies' World Champion Haggis, alongside 60-day dry-aged Angus beef, reinforcing the business's reputation for excellence and craftsmanship at the highest level.

The fundraising success was boosted by Tamdhu's generous support, including the donation of an 18-year-old single malt whisky for the raffle and a rare 21-year-old single malt for the auction, both of which were extremely well supported on the night. Guests were also treated to a guided tasting of three Tamdhu single malts, expertly led by Danielle Murphy, whose knowledge and enthusiasm added real depth to the experience. Adding a truly memorable and uniquely Scottish touch, the World Champion Haggis was piped in by Alistair McNeil, setting the tone for a special evening rooted firmly in tradition. The audience was also entertained by an engaging and thoughtful Address to the Bard from fellow Scottish craft butcher Drew McKenzie, whose tribute to Robert Burns was delivered with humour, passion and insight.

McCaskies were keen to recognise the efforts of their team, with thanks extended to Mark and Laura front of house for their excellent service, and to Chris, Archie and Paul in the kitchen for delivering a consistently high standard throughout the evening.

The event once again underlined the important role that World-class craft butchers play not just in producing award-winning food, but in supporting their communities and local charities. McCaskies' continued success — both on the world stage and at local level — is a powerful example of what Scottish craft butchery represents.

Congratulations to the McCaskies team, their partners at Tamdhu, and everyone who attended and supported the event — and to all those who chose to enjoy World Champion Haggis during Burns Night.



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.



A huge congratulations to Lucas Ralton who has just completed his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills!

Lucas has been with Strachan Craft Butchers for almost 3 years and is a very valued part of the team!

Lucas is well known for his fantastic customer service, always going above and beyond to help customers and make sure they leave happy.

He takes real pride in engaging with people, building rapport, and creating a positive experience in the shop.

Behind the scenes, Lucas has developed strong boning skills in whole carcass butchery, pushing himself to learn as much as he can.

With the unwavering support of his manager, Grant Duffy, he has grown in confidence and ability across this side of the role.

Lucas has been a genuine pleasure to work with, and we're proud of the progress he has made and the positive attitude he brings to the workplace.

What an incredible journey for this young man, 2025 will be well remembered for Liam Davie from Sound Butchers's in Shetland.

Having completed his Level 3 Modern Apprenticeship in Meat and Poultry Skills and being a finalist for Scottish Craft Butcher Trainee of the year. He was not finished there! Liam progressed to complete the Craft Butcher Diploma Of Scotland jointly awarded by Scottish Craft Butchers and The Scotch Butchers Club. This is a prestigious award internationally recognised as formal and comprehensive evidence of quality training and achievement in the Scottish Retail Industry. There is no higher award in Scotland.

From all here at Craft Skills Scotland a massive congratulations.

Here we have Liam being presented his Diploma from mentor Jay Joubert and Assessor from Craft Skills Scotland, Willie Kemp

On Liam's final visit for his Diploma - with no fore warning - Liam was given (with permission from the boss) a bone-in popeseye (minus fillet) 2 legs of lamb and 2 lamb loins. He was given the freedom to create a display for the cabinet. All which went towards him achieving the qualification. Well done Liam what a fantastic standard to see in Scottish butchery.





A huge congratulations to Carol Ballinger who has just completed her SCQF 5 Modern Apprenticeship in Meat and Poultry Skills!

Originally coming from a nursing background in Australia, Carol returned home to her homeland and has since become a huge part of the team at Skinner of Kippen. She's embraced a new career path with enthusiasm, developing her knife skills and delivering fantastic customer service every day. She has been with Skinner of Kippen for 2 years now.

Carol brings all the laughs to the workplace and is well known for her friendly, bubbly nature.

She's also the queen of making lorne, producing a product customers know and love.

One of Carol's biggest strengths is her ability to chat with customers, build genuine rapport, share her own story, and learn about others — she truly embodies what great customer service looks like. Carol is currently working on developing the skills needed to complete her Level 3, and we can't wait to work with her again as she continues her learning journey.

Here she is being presented with her certificate by her manager, Andrew Skinner, who was recently awarded Mentor of the Year at a national level in recognition of his outstanding commitment to training, supporting, and inspiring others within the industry — a fitting moment to celebrate Carol's achievement alongside his, as she wrote the winning nomination!

We're incredibly proud of Carol and the positive energy she brings to the team.

Also a huge congratulations to Andrew again for being an award winning mentor in the industry!



A huge congratulations to Kyle McMillan who has just completed his Modern Apprentice SCQF 5 in Meat and Poultry Skills!

Kyle has been with Allan Alexander McLeod Craft Butchers Ltd for the past 5 years.

Over this time, Kyle has come on leaps and bounds and is a consistent member of the team.

He is involved in making a large proportion of the shop's pastry and deli products, producing them to a very high standard.

Kyle also shows a keen eye for detail when boning out, taking care with this side of the work and contributing behind the scenes.

It's great to see the progress Kyle has made over the years and the role he plays within the business.

Haggis - so traditional
so delicious



...and surprisingly
well-behaved!

SCOTTISH
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more than just
tasty...



healthy starts
don't need to be boring

SCOTTISH
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our breakfast



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

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Valentine's Day
February 14th



share the steak
...share the love

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POSTERS & SCREEN GRAPHICS



Haggis -
so traditional
so **delicious**

...and surprisingly
well-behaved!

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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

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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.



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.

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.



**Valentine's
Day**
February 14th

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

SCOTTISH
CRAFT BUTCHERS

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**

FEB 2026

JAN 2026

**FEB
2025**

SCOTCH BEEF

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-

For info

Fillet Steak	6858	+	6843	6193
Sirloin Steak	4168	+	4143	3757
Rib Eye Steak	4340	=	4340	3694
Popeseye Steak	2757	+	2729	2500
Topside	2283	+	2267	2025
Round / Rump Steak	2315	+	2301	2094
Shoulder Steak	1994	+	1985	1762
Rolled Brisket	1888	+	1880	1659
Steak Mince	1586	=	1586	1469
Boiling Beef Bone In	1199	+	1191	1028

DOMESTIC LAMB

Whole Leg of Lamb	2069	=	2069	1807
Centre Cut Leg Bone In	2338	=	2338	2122
Gigot Lamb Chops	2530	=	2530	2394
Lamb Leg Steaks	2554	=	2554	2466
Chump Lamb Chops	2448	+	2413	2318
Double Loin Lamb Chops	2750	+	2713	2584
Single Loin Lamb Chops	2662	+	2626	2449
Rolled Shoulder Lamb	1831	+	1818	1712
Lamb Shanks	1325	+	1298	1236
Diced Lamb	2067	+	2052	1920
Minced Lamb	1831	+	1817	1683

PORK

Pork Tenderloin (Fillet)	1842	=	1842	1739
Pork Leg Steaks	1299	=	1299	1251
Double Loin Pork Chops	1349	—	1357	1303
Single Loin Pork Chops	1331	=	1331	1292
Rolled Shoulder of Pork	1218	=	1218	1167
Belly Pork	1186	—	1205	1106
Pork Loin Steaks	1485	=	1485	1421
Diced Pork	1217	=	1217	1129

PRODUCTS

Beef Link Sausages	1311	=	1311	1186
Pork Link Sausages	1312	=	1312	1192
Speciality Pork Sausages	1407	=	1407	1261
Sliced Beef Sausage	1177	=	1177	1077
Sliced Black Pudding	1081	+	1079	1007
Ball Haggis	1058	=	1058	1100
Scotch Pie	178	+	177	162
Quarterpound Beefburger	168	=	168	152
1lb Steak Ashette Pie	1293	+	1286	1142

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	FEB 2026		JAN 2026		FEB 2025
Beef Stir fry	1844	—	1940		N/A
Pork Stir Fry	1444	—	1522		N/A
Chicken Stir Fry	1656	+	1640		N/A
Chicken Fillets	1382	—	1420		N/A
Smoked Back Bacon	1406	—	1428		N/A
Unsmoked Back Bacon	1352	—	1372		N/A
Streaky Bacon	1371	—	1382		N/A

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wallacebros1250@outlook.com



The Next Scottish Craft Butchers Executive Meeting

Wednesday 4th March 2026 at 2pm

In Person Meeting at the SCB office In Perth

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

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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 24/01/26	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	647.4 p/kg	649.5 p/kg	604.9 p/kg
Heifers dwt	647.1 p/kg	653.9 p/kg	604.4 p/kg
Young Bulls dwt	616.7 p/kg	605.3 p/kg	580.9 p/kg
Numbers			
Steers	3264	3181	3202
Heifers	2578	2359	2534
Young Bulls	179	180	137
Scottish auctions	W/E 21/01/26	Previous week	Previous year
Prices (Source IAAS)			
Steers lwt	354.59 p/kg	378.10 p/kg	333.69 p/kg
Heifers lwt	367.90 p/kg	386.62 p/kg	330.55 p/kg
Young bulls lwt	362.43 p/kg	387.71 p/kg	299.44 p/kg
Numbers			
Steers	72	79	44
Heifers	200	156	149
Young bulls	7	7	16

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 24th January 2026								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	650	647.4	664.7	654.4	653	651	607.8	633.4
R	648.5	650.5	653.6	648.3	649.8	650.4	614.5	629.5
O+	640.2	646.7	639.9	635.7	640.4	642.4	611.7	615.3
-O	624.6	618.6	630	601.3	602.8	630.2	615	602.9

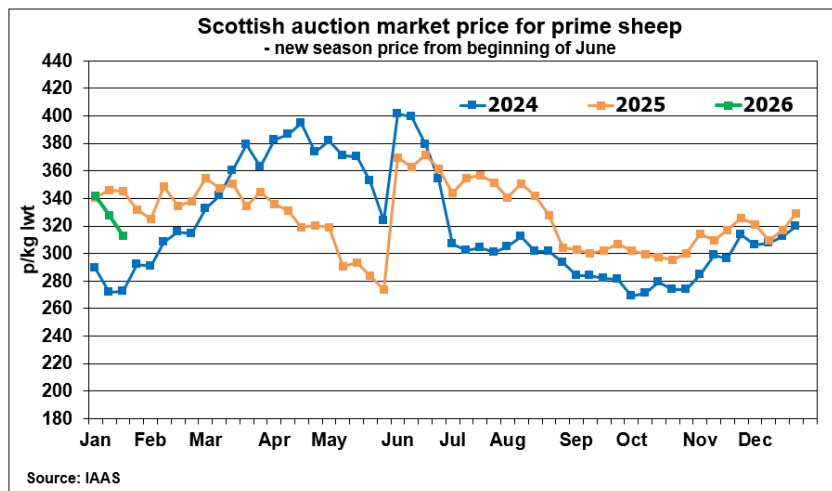
Sheep prices Scottish (IAAS)	W/E 21/01/26	Previous Week	Previous Year
New Season SQQ lwt	313.21 p/kg	327.71 p/kg	331.81 p/kg
Ewes lwt	£124.42/hd	£139.99/hd	£128.01/hd
Sheep numbers			
Scottish Auctions			
New Season SQQ lwt	13527	22166	13885
Ewes	6209	4365	6319
GB Abattoir (AHDB)	W/E 24/01/2026		
New Season Prime Sheep SQQ dwt	688.4 p/kg	713.6 p/kg	731.2 p/kg

Deadweight sheep week ending 24th January 2026 Source: AHDB				
		2	3L	3H
	U	702.2	698.5	692.5
	R	694.9	692.8	689.1
	O	690.3	684.9	669.7

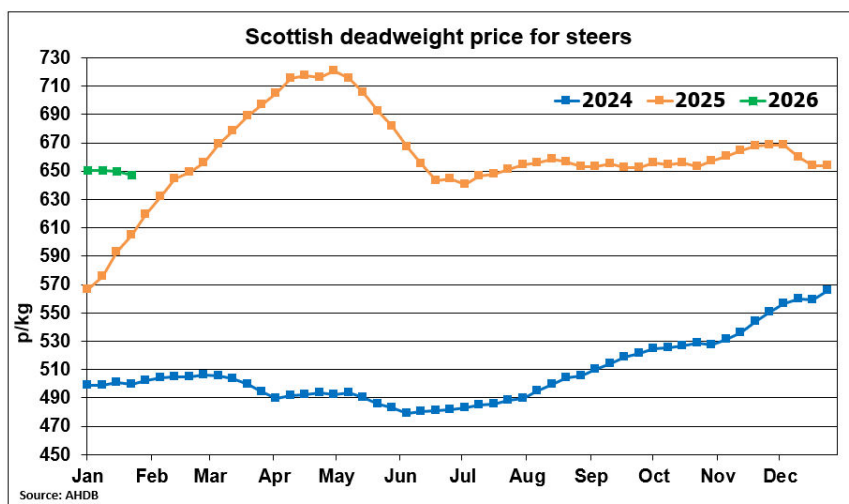
Pigs	W/E 24/01/26	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	191.43 p/kg	192.2 p/kg	204.19 p/kg

GB deadweight pigs SPP week ending 24th January 2026 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	162.76	+12.70	80.0 – 89.9 kg	195.36	-1.34
60.0 – 69.9 kg	184.10	+1.42	90.0 – 99.9 kg	194.69	-0.96
70.0 – 79.9 kg	193.11	-2.31	100.0kg & over	184.77	-0.01

Sheep market: After a seasonal upturn over the holiday period, lamb prices cooled in mid-January following a strong month of marketings, slipping below an average of 315p/kg lwt in the third week of January, having peaked above 340p/kg. In the fourth week of the month, there has been a small rebound, taking prices closer to an average of 320p/kg. Lamb prices spent most of the autumn running 5-10% higher than last year and around 25-30% above the five-year average, but these leads softened in December, before prices slipped slightly behind the highs of early 2025 at the start of 2026. In the six weeks to January 21st, auction throughput was up 11% year-on-year, helping to explain the slight softening in market conditions, while numbers are expected to have held above 2025 levels in the fourth week of January. Auction throughput remains lower in the season-to-date, but the gap has narrowed to around 2%, having been down more than 6% in mid-December. A 1% larger lamb crop in Scotland and 9% increase in store lamb sales when set against the lower auction throughput in the season-to-date points to a significant carryover of hoggs. However, at GB level, the smaller lamb crop may limit the market impact of a large carryover. At GB abattoirs, lamb slaughter trailed year-earlier levels for a fifth consecutive month in December, reflecting slower finishing due to the dry summer and start to autumn and a 2.5% smaller GB lamb crop. In the second half of 2025, numbers fell by 5.5% year-on-year. UK sheepmeat exports increased in the autumn despite lower domestic production, supported by strong EU demand, and the year-to-date total ended November up 10%. However, after a surge in July, UK sheepmeat imports trailed 2024 levels for a fourth straight month in November, softening the year-to-date uplift to less than 3%. The combination of lower domestic production, lower imports and higher exports in the autumn led to a tighter domestic market, and overall supply is estimated to have fallen back by around 3% in 2025 having jumped higher in 2024. In 2026, export demand should remain strong due to the continued decline of the EU sheep flock. Meanwhile, import availability could come under some pressure as Australia is expected to have passed the peak of its production cycle while New Zealand's lamb production is expected to stabilise



Prime cattle. Prime cattle prices stabilised over the holiday period after declining in mid-December. Moving into January, they softened a little, showing signs of following a traditional seasonal trend, which has been absent in recent years. At 646.4p/kg dwt in the week ending January 24, prices were back close to their July 2025 low point and the gap over last year narrowed to 7%, reflecting their rapid uplift in early 2025. By mid-February, prices could slip behind 2025 levels. Nevertheless, they were still 39% above the five-year average. Prime cattle auction prices have averaged around 380p/kg for steers and heifers in January, but there has been significant volatility from week-to-week. In the third week of January, prices cooled significantly, but this may have reflected the composition of the cattle sold that week, and there has been a rebound towards the end of the month. Auction throughput has started the year higher than in early 2025.



Cow prices showed a steep seasonal reduction in late-2025 and, after stabilising around the turn of the year, they have rebounded seasonally in the second half of January, diverging from the prime beef market. R4L grades averaged around 543p/kg between mid-December and mid-January, lifting to 552p/kg in the week ending January 24. This was similar to their summer low, but still 17% higher than last year.

Nevertheless, cow prices continue to look relatively stronger than prime cattle, supported by demand for cheaper products in the beef category at an inflationary time. Store cattle prices rose even faster than finished cattle prices in 2025, pointing to a significant squeeze on finishing margins over the winter. Early sales in 2026 signal that competition has remained heightened, with prices above their autumn 2025 peak.

Prime cattle. Continued

prime cattle slaughter is estimated to have fallen by around 4.5% 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, after a sluggish start, slaughter jumped higher in the second and third weeks, passing the autumn 2025 peak. Defra data shows that GB prime cattle slaughter declined by just over 4% in 2025. However, there was a slight rebound in December, helping explain the dip in market prices.

Overall 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.

Although import and export volumes were similar to 2024 levels in the January to November period, this masks some significant change. Imports of competitively priced non-EU beef surged in contrast to lower EU imports, which partly reflected a shortage of cattle in Ireland. At the same time, the weaker volume of domestic demand and tight Irish and EU markets supported a rise in exports in the summer and autumn after a slow start.

Prime cattle supply should be around its annual peak in Scotland due to the dominance of spring calving and a peak slaughter age of 20-23 months.

While older prime cattle may be in tight supply in the first quarter, numbers in the peak age group are expected to be similar to last year's levels, and numbers look like they could be more stable overall in 2026.

Pig market: After a weak end to 2025, the pig market has softened further at the start of 2026. By the third full week of January, the average price for standard carcasses weighing 70-104.9kg had softened to 194.4p/kg, now well below the summer 2025 peak of 209.3p/kg, 2.4% lower than in the Christmas week and almost 6% lower than in the same week of 2025.

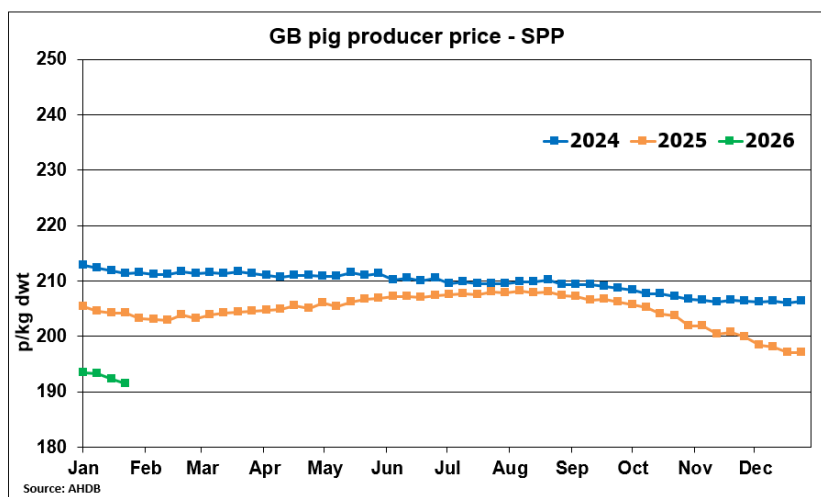
Since late-November, average carcass weights have been running 3-4% higher than a year earlier, offsetting some of the downwards pressure when looking at overall carcass value. Nevertheless, carcass prices still averaged 3% lower than last year in the week ending January 24. Heavier weights reflects a backlog on farm caused by abattoir issues in the autumn, resulting in a higher share of carcasses exceeding the target weight range. A return of carcass weights to a more normal seasonal trend in late-2025 had suggested that the disruption may have eased, but 2026 has begun with an increased share of out-of-spec carcasses, suggesting a renewed backlog. Although pig prices have fallen, per kilo prices were still 8% above the five-year average in late-January, while carcass value was 13% above the five-year average. Meanwhile, feed prices are expected to have opened the year at a six-year low for January.

However, AHDB estimated the cost of production at 192p/kg in Q3 2025, so margins may be starting to come under pressure, denting confidence. 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. Looking ahead to 2026, numbers could tighten once any backlog is cleared given the 6% reduction in GB sow numbers reported in June 2025.

In Scotland, the number of pigs leaving farms for slaughter fell by more than 3.5% in 2025. After a slight rebound in November, numbers fell back again in December as slaughter fell significantly at Scottish abattoirs and the backlog grew again.

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 points to a more challenging marketplace moving into 2026, and slaughter has made a slow start. UK pig market supply is estimated to have reduced slightly in 2025, having jumped by 4% in 2024. Domestic production expanded by more than 2%, assisted by heavier weights, but this has been offset by slightly higher exports and lower imports. Imports from the EU continued to decline from a year earlier in November despite a further lift in the competitiveness of EU pork, with the GB SPP averaging about 35% higher than the EU average for grade E carcasses during the month. At the start of 2026, EU pig prices have become even more competitive, but even if it still hasn't resulted in an uplift in import volumes, the large price differential of around 50% between GB and EU pig prices is likely to be having an impact on pricing in the supply chain.

The EU market has softened due to higher production, additional tariffs on EU exports to China, and the suspension of exports from the largest pork producer, Spain, to some important Asian markets like Japan and the Philippines, following an outbreak of African Swine Fever (ASF) in November. This has left an increased volume of pork on the EU market.



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