

SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



Inside this issue

President's Update	3	Butchers Backing Brighter Futures	17
Diary Dates	4	Trade Fair Date Announced	18
Flying the flag for Scottish Butchery	6	New Members Welcome	21
New CEO at Food Standards Scotland	8	Food Plant Leasing	22
Be Aware of Scams	9	Knowledge Transfer Event	24
Changes to Accounts Filing	12	SCB Clay Pigeon Shoot	27
Love Your Local Butcher Entries	13	Contact Corporate Members	36
		Livestock Prices	34
		Price Charts and Market Reports	38
		Last Word From the Block	44



SCOTWEIGH

CONNECT

**The scale system that
does it all**

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

LABELS & TILL ROLLS
THE PERFECT FIT FOR YOUR SCALES



SCOTWEIGH

CONNECT

Get in touch now for a
free no obligation demonstration

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH

As we move into July, I hope you are all looking forward to what is traditionally a busy and important period for our industry. Summer brings opportunities to showcase the very best of Scottish craft butchery, with customers embracing barbecues, family gatherings and local produce. It is a time when the skill, quality and service that define our members really come into their own, and I know many of you will be working hard to meet demand while continuing to deliver the exceptional standards our customers have come to expect.

Before looking ahead, I wanted to reflect on the opportunity I had to represent Scottish Craft Butchers at the Quality Meat Scotland Business Breakfast during this year's Royal Highland Show. The Royal Highland Show is always a highlight of the agricultural calendar, bringing together businesses and organisations from across Scotland's food and farming sectors, and it was a privilege to represent our membership at such an important event.



The breakfast provided an excellent opportunity to hear directly from First Minister John Swinney, alongside Agriculture Minister Jim Fairlie and Cabinet Secretary for Climate Action and Rural Affairs Gillian Martin.

It was encouraging to hear the First Minister recognise the valuable work that Quality Meat Scotland continues to do in championing Scotland's red meat sector, including the recent launch of Prime Scottish Pork. Just as importantly, he reaffirmed the Scottish Government's commitment to maintaining livestock production as a vital part of a strong and sustainable agricultural economy.

Those comments will have been welcomed across our sector. Scottish Craft Butchers rely on a thriving livestock industry and a resilient supply chain, and it is reassuring to hear continued recognition of the important role our industry plays in Scotland's economy, rural communities and food culture.

We all know the challenges that businesses continue to face, but occasions like the Royal Highland Show remind us of the strength of our industry when we work together.

As President, I am incredibly proud to represent such a talented and dedicated membership. Every day, our members demonstrate professionalism, craftsmanship and an unwavering commitment to quality.

These are qualities that set Scottish Craft Butchers apart and ensure customers continue to value the expertise only an independent butcher can offer.

Over the coming months, I am particularly looking forward to getting out and about across the country to visit as many members as possible.

I know there is no substitute for seeing your businesses first-hand, hearing about your successes and challenges, and learning more about the fantastic work taking place in shops and communities throughout Scotland. I hope to meet many of you soon, and I wish you all a successful, busy and prosperous July.

Young Scots star wins title in Battle of the Butchers

Talented young Kilwinning butcher David Bicket has secured a nationwide industry title for Scotland in this year's "Battle of the Butchers".

The 20-year-old took on some of the country's leading aspiring butchers to lift the Dalziel Ltd Centenary Show's apprentice category at Harrogate Yorkshire Showground.

As the only Scot, David went head-to-head with 10 top level apprentice butchers from England in a series of testing challenges against the clock. And judges praised his "butchery skills, experience, innovation, product development and presentation" as he lifted the coveted trophy.

A sixth-generation butcher from the well-known family butchers Alex Bicket Ltd., David is proving himself to be one of the country's leading young talents. He was recently named in the squad to represent Great Britain at the World Butchers' Challenge (WBC) in Australia in 2028. The Battle of the Butchers 2026 was David's first major competition, but he said instinct overcame fear as he faced the audience and judges, tasked with breaking down lamb, beef, pork and chicken to create a display of counter-ready products.



"As soon as I lifted my knife, I knew what I wanted to do and it was pretty much stick to the plan and get my display looking nice," he said. "The work by the other apprentice butchers was really impressive and I'm absolutely thrilled to have won the title against such talent. It's a real boost to my confidence and fabulous practice as I fight for a place in the final GB team selection for Australia in two years' time."



Bicket butchers have been trading in Kilwinning for nearly 200 years and David's father – David senior – said his son is “a natural”.

“It's in his blood,” he said. “The family have been farmers and butchers for six generations and David has been brought up learning the trade from both me and his Grandpa since he was a youngster. He's doing what comes naturally.

“We're all so proud of his title-winning performance at the Battle of the Butchers. The family was there to cheer him on and it was an emotional moment for us all when he was announced as winner. It's a brilliant achievement and his trophy takes pride of place in the shop window.”

Battle of the Butchers head judge Keith Fisher said he was “extremely impressed” by the standard of young butcher vying for the apprentice category title.

“It was a difficult task and a close-run outcome,” he said, “but David just had the edge, working cleanly, quickly and effectively, showing an impressive level of skill, confidence and innovation.

“He was very well organised, neat and tidy and displayed an impressive level of skill in all aspects of the challenge.

“It was a joy to watch tomorrow's butchers displaying such talent and David is undoubtedly one of its stars.”

Gordon King, Executive Manager of Scottish Craft Butchers (SCB), said David was “a rising star”.

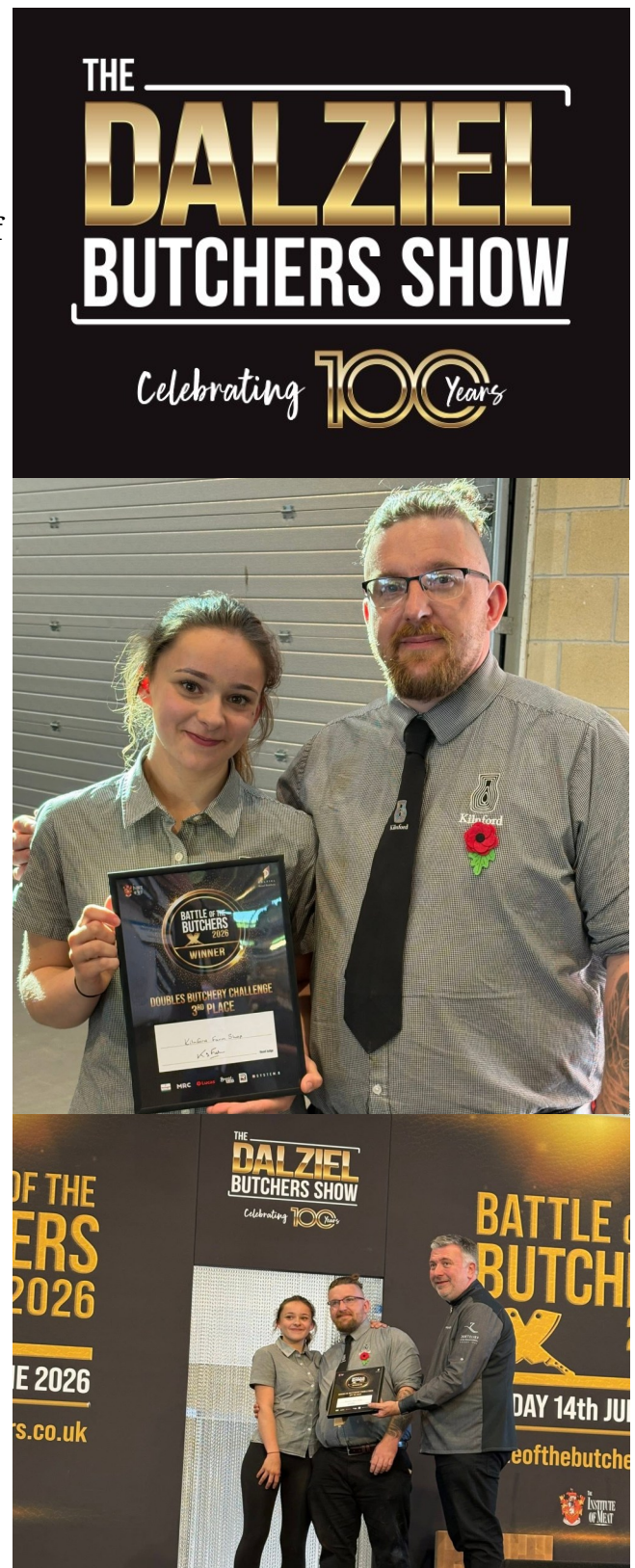
“David has studied for his apprenticeship through our training partner, Craft Skills Scotland,” he said, “and has proved an impressive talent throughout.

“Butchery is a trade he has grown up in and he's a natural. Now he's proving himself on the competition stage and he is undoubtedly someone to watch in the future.

“Scottish Craft Butchers and Craft Skills Scotland want to congratulate David on a job well done, showing that the industry in Scotland is producing some of the finest young butchers in the UK and that the future of our profession is safe in their hands.”

Further success north of the border came from William Ross and Skye Williamson (pictured right) from Kilnford Farm Shop in Dumfries who secured a fantastic third place in the pairs competition.

Working as a team to showcase the skills and wow the judges against very strong competition is no mean feat. Everyone at Scottish Craft Butchers are delighted for William, Skye and Kilnford Farm Shop.



DATES FOR THE DIARY 2025/26

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

National Hot Dog Day:	15th July 2026
International Bacon Day:	5th August 2026
SCB Golf Day: Glasgow Golf Club, Gailes Links, Irvine, KA11 5AE.	5th August 2026
SCB Clay Pigeon Shoot: Bisley at Braidwood, Braidwood, Midlem, Selkirk, TD7 4QD	26th August 2026
SCB Product Evaluations: BLACK PUDDING, BEEF BURGER AND 30 MINUTE READY MEAL	6th August 2026
National Bacon Butty Day:	23rd August 2026
National Burger Day:	27th August 2026
Love Lamb Week:	1st—7th Sept 2026
SCB Regional Meetings: VENUES AND SPEAKERS TBC	21st - 24th Sept 2026
SCB AGM & Training Awards : BALHOUSIE CASTLE, BLACK WATCH MUSEUM, PERTH	15th November 2026

3 NOT TO MISS THIS YEAR...

Make the most of these market leading events for the meat industry in 2026:



3rd September 2026



**PRODUCT
NOMINATIONS ARE
NOW OPEN!**

**You may have an
award-winning product.
Scan the QR code to
nominate your sausages
today for free.**



26th October - 1st November 2026



20th November 2026

The leading annual awards events for the UK meat industry gives you the opportunity to enter great products, vote for industry suppliers and to nominate outstanding people for recognition.

Visit the websites for more information:

meatmanagement.com

uksausageweek.com

womeninmeatawards.com

If you need help or guidance on our events contact the events team on
01908 613323 or email events@yandellmedia.com

Food Standards Scotland appoints new Chief Executive

Catherine Topley has been appointed as new Chief Executive of Food Standards Scotland.



Food Standards Scotland (FSS) has announced the appointment of Catherine Topley as its new Chief Executive. Catherine will take up post in early July, succeeding Geoff Ogle, who retires after 11 years leading Scotland's food regulator since its establishment in 2015.

Catherine is an accomplished public sector leader with significant experience in transformational change, corporate strategy and delivering public value. She currently serves as Chief Executive of the Student Awards Agency Scotland (SAAS), and has previously held senior leadership roles in the Scottish Police Authority and the Scottish Prison Service.

Catherine joins FSS shortly after the launch of its new five year strategy which delivers a food system that is safe, authentic and healthier. Her broader career spans financial services, manufacturing, engineering and justice, combining commercial insight with a strong public service ethos. She has also served as a trustee of Sight Scotland and Veterans Scotland, supporting inclusive services and communities.

The appointment follows a robust and transparent public appointments process.

FSS Chair, Heather Kelman said: "I am delighted to welcome Catherine Topley as the new Chief Executive of Food Standards Scotland. She brings a wealth of leadership experience and a strong track record of delivering change and public value at an important time for the organisation.

"Food Standards Scotland plays a vital role in protecting public health, and I am confident Catherine will lead the organisation with clarity, ambition and purpose, building on its strong foundations."

Catherine said: "I am very pleased to be appointed as Chief Executive of Food Standards Scotland. The organisation plays a critical role in ensuring food in Scotland is safe and standards remain high.

"I look forward to working with colleagues and partners to build on the organisation's strong foundations, strengthen collaboration and continue delivering for the people of Scotland."

BE AWARE OF SCAMS

The office has been made aware of scam phone calls and emails for orders.

We contact Police Scotland and they replied



Please can you advise any of your members who have received these emails to forward them to the National Cyber Security Centre report@phishing.gov.uk There is also guidance and advice regarding email scams accessible at <https://www.ncsc.gov.uk/collection/phishing-scams>

If any of your members have come to financial loss as a result of a suspected email scam, please ask them to report the matter to Police Scotland directly via 101 or online using the ContactUs form.

Scottish Craft Butchers have uploaded guidance for “click & Collect” and “Refund Advice” on the members only website at WWW.CRAFTBUTCHERS.CO.UK

LOOKING FOR RICH SAUCES?



FIND THEIR RANGE AS WELL AS OTHER GREAT SAUCES AT
www.tps-scotland.co.uk

26 Kelvin Avenue, Hillington Park, Glasgow, G52 4LT



Your Slicer, Your Way...

BIZERBA

+ GSP H Manual Slicer

The manual premium gravity feed slicer sets worldwide standards in terms of ergonomics, hygiene, and safety. Perfectly suited to nearly all commercial food production environments.



- » Drain on the slicing system and drain protection of liquids for a clean workstation.
- » Optional hygienic Ceraclean® surface
- » Optional energy and safety package allows automatic blade start/stop.
- » Multi blade covers ensures extra safety when not in use.
- » Varying product clamping devices depending on requirement.
- » Bizerba sharpeners as separate units for no hygiene risk during sharpening.
- » Sophisticated design such as a lifting device for quick and easy cleaning.

+ GSE Manual Slicer

The easy-to-operate, ergonomic GSE is an ideal choice for sales or food service - such as in catering outlets, snack bars or fast-food kitchens.



- » Machine-housing mounted carriage for improved efficiency and safety.
- » Sliding grooves reduces contact surface.
- » 11° carriage inclination for easy product feeding.
- » Sharpener completely covers the blade.
- » Spikes on the product holder prevent product slipping.
- » Simple and quick disassembly of components.
- » Removable sharpener for optimum hygiene.

Your Scale. Your Way... X Pro

The New X Pro Range is the ultimate EPOS and Labelling Solution



Avery Berkel X Pro Range with 0% Finance!

We have teamed up with Avery Berkel to offer interest-free finance on their scales and POS systems.

- **Up To 24 Months**

Finance plans can be spread over 12, 18 or 24 months.

- **Equal Payments**

Payments are split equally over the course of the plan.

- **You Own The Scale**

At the end of the plan, you will own the scales.

Perfectly Paired with Dimension Pro

Dimension Pro allows you to effectively manage your retail and wholesale business.

- A flexible Microsoft Windows software package that provides total in-store control of your Avery Berkel system scales.

- Designed for ease of use by the end user and enables information entry, order processing, reporting and is the direct replacement for your carbonated books.

☎ 07769 686 985

✉ colin@ckrh.co.uk

🌐 www.ckrh.co.uk

📍 2 Elms Way, Ayr, KA8 9FB

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

f Colin Hewitson Weighing & Food Processing Expertise

Companies House to bring in changes to accounts filing from April 2028

Small companies and micro-entities to file profit and loss accounts but can opt out of publication. All companies will need to file accounts via commercial software with more time to prepare.

The government have announced how accounts reforms measures set out in the Economic Crime and Corporate Transparency Act 2023 (ECCT Act 2023)

will be implemented. This follows extensive engagement with stakeholders to consider their views around the impact some of the reforms might have on companies.

Under the ECCT Act 2023, the government will reform how companies report information and what information they report when filing their annual accounts with Companies House. The accounts reforms seek to:

- improve the transparency, accuracy and reliability of data on the companies register
- inform business decisions
- modernise practices in line with other countries
- tackle economic crime

After some consideration, the government will proceed with the accounts reforms, including the following:

- requiring small companies and micro entities to file profit and loss accounts with Companies House as other companies do, but with the option to opt out of publishing this information on the public register
 - requiring all companies to file their annual accounts via commercial software;
 - removing the option for companies to file abridged accounts
 - a strengthened eligibility statement for all companies claiming an audit exemption
 - requiring component parts of the filed accounts and reports to all be filed together
- reducing the number of times a company can shorten its accounting reference period

To give companies more time to prepare, this package of accounts reforms will now come into effect from April 2028, rather than April 2027. This means all companies will have one full accounting year, plus 9 months (21 months) to get ready.

Companies House will be contacting all companies via their registered email address to tell them about these changes and signpost available guidance. Allowing small companies and micro-entities to opt out of publishing their filed profit and loss accounts addresses concerns from the business and investment community around the privacy and commercial risks for smaller companies of disclosing this information. Details of how smaller companies can opt out of publication of profit and loss will be confirmed in due course.

Where a company opts out of publishing its profit and loss accounts, Companies House, law enforcement and HMRC will still have access to help identify and tackle fraud, economic crime and tax evasion.



Companies
House

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

ENCOURAGE YOUR CUSTOMERS TO NOMINATE YOUR BUSINESS

SCOTTISH CRAFT BUTCHERS

LOVE YOUR LOCAL BUTCHER AWARD

CELEBRATING THE HEART OF OUR COMMUNITY

KINDLY SPONSORED BY

THE SCOTCH Butchers Club THE CRAFT. THE CUT.

RECOGNISING DEDICATION AND EXCELLENCE

SUPPORTING LOCAL BUTCHERS

STRENGTHENING OUR COMMUNITIES

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/>



Founded in 1988, Asia Tandoori Wholesale is a proud family-run business built on quality, consistency, and tradition. We thrive on using only the finest ingredients to deliver the highest quality, freshest products on the market.

As a growing business ourselves, we understand the importance of reliable products, great service, and strong relationships.

That's why we're here to help support and add value to your business by supplying fresh, high-quality products you and your customers can trust.

Based in Bellshill, North Lanarkshire, we proudly supply businesses across Scotland and offer a reliable delivery service to our customers, helping ensure fresh products arrive ready for your business when you need them.

We supply products such as:

Chicken Pakora

Vegetable Pakora

Haggis Pakora

Chicken Tikka

Donner Meat

Curries

Pizzas

Calzones

Spicy Onions

**SCOTTISH
CRAFT BUTCHERS**
PROUD CORPORATE MEMBER

We also have a full range of pie fillings available, including:

Chasni Sauce

South Garlic Sauce

Pakora Sauce

Chilli Sauce



These include our own family-recipe Chicken Tikka and Donner Meat fillings, created with the same quality and flavour we've built our reputation on since 1988.

All of our products are handcrafted, ensuring every item is produced consistently to the highest standards while delivering the fresh taste and quality our customers expect.

03300 945515

or for any inquiries please email

finance.atwholesale@gmail.com

AT WHOLESALE PRODUCTS

**FRESH. CRISPY.
FULL OF FLAVOUR.**

- CHICKEN PAKORA (KG)
- CHICKEN PAKORA (½ KG)
- VEGETABLE PAKORA (KG)
- VEGETABLE PAKORA (½ KG)
- DONNER MEAT (KG)
- DONNER MEAT (½ KG)
- CHICKEN TIKKA (KG)
- CHICKEN TIKKA (½ KG)

PERFECT FOR SHOPS, RESTAURANTS,
EVENTS & CATERING
BULK QUALITY. GREAT VALUE.

**WHOLESALE
YOU CAN TRUST**

Supplying high quality,
ready-made meals to businesses
across Scotland.

CATERING TO: SHOPS BUTCHERS HOTELS CAFES

OUR LOCATION
14 EARN AVENUE
ML4 3LW

TRADE ENQUIRIES
GET IN TOUCH
WE'RE HERE TO HELP!
03300 945515

FOLLOW US
@asiatandooriwholesale

BIG FLAVOUR. READY WHEN YOU NEED IT.
MADE FRESH DAILY. DELIVERED IN BULK. BUILT FOR YOUR BUSINESS.

AT WHOLESALE CURRIES

**BOLD FLAVOURS.
MADE FRESH. MADE RIGHT.**

ALL CURRIES ARE MADE WITH
CHICKEN TIKKA & SERVED WITH RICE

- CHASNI CURRY
- MASALA CURRY
- BHOONA CURRY
- SOUTH GARLIC CURRY
- MADRAS CURRY
- KORMA CURRY
- GARAM MASSALA CURRY
- BUTTER MASSALA CURRY
- BIRYANI CURRY

PERFECT FOR SHOPS, RESTAURANTS,
EVENTS & CATERING
BULK QUALITY. GREAT VALUE.

**WHOLESALE
YOU CAN TRUST**

Supplying high quality,
ready-made meals to businesses
across Scotland.

CATERING TO: SHOPS BUTCHERS HOTELS CAFES

OUR LOCATION
14 EARN AVENUE
ML4 3LW

TRADE ENQUIRIES
GET IN TOUCH
WE'RE HERE TO HELP!
03300 945515

FOLLOW US
@asiatandooriwholesale

BIG FLAVOUR. READY WHEN YOU NEED IT.

AT WHOLESALE PACKS

**FRESH. CRISPY.
FULL OF FLAVOUR.**

- CHICKEN PAKORA
- VEGETABLE PAKORA
- MIXED PAKORA
- HAGGIS PAKORA
- CHICKEN TIKKA
- DONNER MEAT

ALL SERVED WITH
A CHILLI DIP

**WHOLESALE
YOU CAN TRUST**

Supplying high quality,
ready-made meals to businesses
across Scotland.

CATERING TO: SHOPS BUTCHERS HOTELS CAFES

OUR LOCATION
14 EARN AVENUE
ML4 3LW

TRADE ENQUIRIES
GET IN TOUCH
WE'RE HERE TO HELP!
03300 945515

FOLLOW US
@asiatandooriwholesale

BIG FLAVOUR. READY WHEN YOU NEED IT.
MADE FRESH DAILY. DELIVERED IN BULK. BUILT FOR YOUR BUSINESS.

PIZZAS

FLAVOURS:

- SPICY CHICKEN
- CHICKEN TIKKA
- DONNER
- CHICKEN PAKORA

WE ARE LOOKING TO
TAKE ON NEW
CUSTOMERS
IN YOUR AREA!

**WHOLESALE
YOU CAN TRUST**

Supplying high quality,
ready-made meals to businesses
across Scotland.

CATERING TO: SHOPS BUTCHERS HOTELS CAFES

OUR LOCATION
14 EARN AVENUE
ML4 3LW

TRADE ENQUIRIES
GET IN TOUCH
WE'RE HERE TO HELP!
03300 945515

FOLLOW US
@asiatandooriwholesale

BIG FLAVOUR. READY WHEN YOU NEED IT.
MADE FRESH DAILY. DELIVERED IN BULK. BUILT FOR YOUR BUSINESS.

GEAR UP FOR SUCCESS

SUPPLIERS TO THE BUTCHERS
FOR OVER 70 YEARS

**BUY ONE
GET ONE
FREE**

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



Butchers Set



Chainmail glove



Rapid Steel
HyperDrill



Magneto Rapid Steel
HyperDrill



RS150 DUO Grinding and
Honing Machine



McDonnells
suppliers to the food trade

SUPPLIERS TO THE BUTCHERS FOR OVER 70 YEARS



www.mcdonnells.ie

For orders email sales@mcdonnells.ie



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

SAVE *the* DATE

SCOTTISH CRAFT BUTCHERS
TRADE FAIR

SUNDAY

16TH MAY 2027

DEWARS CENTRE

PERTH

featuring once again...

THE BIGGEST
gathering
OF BUTCHERS
IN SCOTLAND!

SEE YOU
THERE!

ESTD 2017
SCOTLAND
BUTCHER
WARS

WORLD HAGGIS
2027
CHAMPIONSHIP



TRADE STANDS

Leading suppliers
showcasing the latest
products & services



FULL PROGRAMME
OF EVENTS

Live demos, competitions
and more!



AWARDS

Celebrating excellence
in the craft butchery
industry

Be part of

SCOTLAND'S PREMIER BUTCHERY EVENT!

www.craftbutchers.co.uk



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

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

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

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



National Minimum Wage and National Living Wage rates

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

You must be at least:

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

Current rates

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

Apprentices

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

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

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

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



FLAVOUR ATLAS

WORLD FLAVOURS FOR MATCH DAY COUNTERS

Bold global flavours designed to help you create
standout match-day products this summer.



**LAST CHANCE
TO ORDER**

OFFER ENDS
19TH JULY

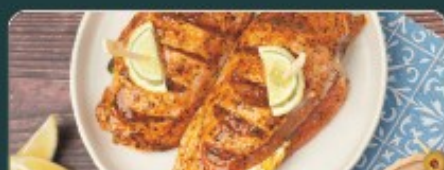
**MIX & MATCH
ANY 3 MARINADES**

SAVE 25%



8 JUNE - 19 JULY 2026

CHOOSE FROM 3 GLOBAL CUISINES



MEDITERRANEAN

- **Rhodos**
Code: 522754 RRP: £59.01 (£14.98/kg)
- **Spicy Lemon**
Code: 187550 RRP: £52.81 (£13.20/kg)



AMERICAN

- **Cowboy Butter**
Code: 4116000 RRP: £61.27 (£15.32/kg)
- **Alabama**
Code: 482058 RRP: £54.30 (£13.58/kg)
- **BBQ Maple**
Code: 4138600 RRP: £61.27 (£15.32/kg)



ASIAN

- **Fermented Chilli**
Code: 4572500 RRP: £61.45 (£15.36/kg)
- **Korean**
Code: 3607800 RRP: £52.17 (£13.04/kg)
- **Thai Coconut**
Code: 3809501 RRP: £56.90 (£16.73/kg)



*AVO is a registered trademark of AVO-Werke August Beisse GmbH, Germany.

SOLD IN 4KG TUBS



BIGGER FLAVOUR. STRONGER COUNTER.

Offer valid from 8th June - 19th July 2026. Mix and match any 3 of the listed flavours
and save 25%. Not to be used in conjunction with any other offer.

☎ 0161 331 4923
✉ hello@ifing.co.uk
🌐 www.ifing.co.uk/world-cup



WELCOME TO OUR NEW MEMBER

David Dewar
Dewar Family Butchers Ltd
Almondell Garden Centre
Raw Holdings
East Calder
EH53 0ET

SCOTTISH
CRAFT BUTCHERS

WELCOME TO OUR NEW MEMBER

Helen Stewart
Fair Feast
96 Atholl Road
Pitlochry
PH16 5BL

SCOTTISH
CRAFT BUTCHERS



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>





KNOWLEDGE TRANSFER EVENT

IN CONJUNCTION WITH

UNITED AUCTIONS, STIRLING

THE SCOTCH BEEF & BUTCHERS CLUB
WARMLY INVITE YOUNG

Chefs and Butchers

TO EXPERIENCE A

“DAY AT THE MART”



DATE
30TH SEPTEMBER
2026



STARTING AT
09.30



Please send expressions of interests to
gnewlands@qmscotland.co.uk

WELCOME TO OUR NEW MEMBER

**Neil Retson
Browns Butchers
16 Main Street
Douglas
ML11 0QW**

SCOTTISH
CRAFT BUTCHERS

WELCOME TO OUR NEW MEMBER

**Steven Cusack
Christies Butchers
190-192 High Street
Elgin
IV30 1BA
Tel: 01343 542 479**

SCOTTISH
CRAFT BUTCHERS



SMOKE AND FIRE



EUROPEAN BUTCHER WARS

15-16th Aug



**SMOKE AND FIRE
FESTIVAL
PROMENADE PARK
MALDON**

2026 **HEAD TO HEAD
LIVE ON
STAGE**

**SCAN THE QR TO ENTER
- LIMITED SPACES -**



**WWW.SMOKEANDFIREFESTIVAL.COM/
EUROPEAN-BUTCHER-WARS**

WELCOME TO OUR NEW MEMBER

Steven Cusack

Christies Butchers

13-15 West Church Street

Buckie

AB56 1BN

Tel: 01542 280765

SCOTTISH
CRAFT BUTCHERS



SCOTTISH
CRAFT BUTCHERS

• SUPPORTING SCOTTISH BUTCHERS •

CLAY PIGEON SHOOTING

- 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

£90pp

for 50 clays,
cartridges, instruction,
breakfast & lunch
and prizes.



Bisley at Braidwood,
Braidwood, Midlem,
Selkirk, TD7 4QD



Please book your places by email
bruce@craftbutchers.co.uk



or Tel: **01738 637472**

Double success for Tennent Caledonian's new apprenticeship partnership with Craft Skills Scotland

A new partnership between Scottish brewing giant Tennent Caledonian Breweries, home of the iconic Tennent's Lager, and training provider Craft Skills Scotland (CSS) has celebrated the success of its first two Modern Apprentices.

Local employees Aaron Milliken (20) and Kai McFarlane (21) have completed their Modern Apprenticeship in Production and Processing Skills at Tennent's Glasgow brewery, marking the beginning of what both organisations hope will become a long-term apprenticeship programme. Tennent's employs more than 250 people in production, and Training Co-ordinator Alan Cairns said the partnership allows the company to provide nationally recognised qualifications while developing skilled employees.

"Working with Craft Skills Scotland, we initially created two apprenticeship places in production and processing," he said. "The programme has been a great success, and we're now looking at expanding into other areas, including brewing."

Tennent's already delivers engineering apprenticeships through another provider, but Alan described the partnership with Craft Skills Scotland as "flawless" and hopes to introduce further apprenticeship opportunities across production, processing, packaging and brewing.

"Our apprenticeship programme will create opportunities for young people to enter the industry and build long-term careers with us," he said. "Our experienced workforce has been fantastic in supporting the apprentices throughout their training."

During their 18-month apprenticeship, Aaron worked on the keg production line while Kai trained in the bottling plant, gaining practical experience alongside classroom learning.

"It's been hard work, but definitely worth it," said Kai. "Being part of the production team for such an iconic Scottish brand has been a fantastic opportunity and something I'm really proud of."

Aaron agreed, adding: "Apprenticeships lead to real careers, and I've loved every minute of it.

The support from everyone here has been brilliant, and I've learned so much from colleagues with years of experience."

Craft Skills Scotland assessor Sarah Frew praised both apprentices and the commitment shown by Tennent's throughout the programme.

"This first joint training programme is a significant milestone and demonstrates the strength of our partnership," she said. "Tennent's fully supported the apprentices throughout their learning, and that commitment makes a huge difference."

Sarah also highlighted Alan Cairns' role in establishing the programme and congratulated Aaron and Kai on their achievements.

"They've worked incredibly hard, developed valuable skills and grown in confidence. We're proud to be working with such an iconic Scottish employer and look forward to supporting the next generation of Tennent's apprentices."



SCOTTISH CRAFT BUTCHERS

SCB BRANDED MERCHANDISE

WEAR THE BADGE. BE THE BRAND. CUT ABOVE THE REST.



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 contact** **Bruce tel: 01738 637472**
- ✓ Look the part
- ✓ Fly the flag
- ✓ Never drink a cold brew again

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



From butchery assistant to helping launch a brand-new farm butchery from scratch — congratulations to Romain Fleureau on his incredible journey! Romain joined the apprenticeship programme with a passion for traditional butchery and a goal to become fully qualified in the trade. Through hard work, dedication, and hands-on experience, he developed the confidence and skills needed to take the next big step in his career.

“Passing my Level 2 made me realise how confident I had become in the skills I’d already learned. It pushed me to keep learning more.”

After completing his qualification, Romain was offered the opportunity to help develop a new farm butchery operation built around strong values, quality produce, and traditional craftsmanship.

We’re incredibly proud of everything he has achieved and can’t wait to see where this new adventure takes him

Well done, Romain!



Congratulations to Matthew Douglas Macintyre on completing his butchery modern apprenticeship!

Matthew’s journey started by working across different areas of the business and seeing first-hand how the industry truly is “farm to fork.” His passion for learning and willingness to get stuck in helped him grow into a confident, qualified butcher.

“Get stuck in, have fun — when it clicks, you’ll see what you’re capable of.”

Throughout his apprenticeship, Matthew developed his skills, built confidence, and learned from experienced colleagues and mentors along the way.

Now qualified, he’s looking ahead to continuing his butchery education and bringing the highest quality products possible to customers.

A huge well done to Matthew for all of his hard work and dedication — we’re excited to see where his career takes him next



Congratulations to Konrad Zoltowski of J Stewart Butchers, Banff, on successfully completing his Modern Apprenticeship in Meat and Poultry Skills at SCQF Level 5.

This achievement reflects Konrad’s hard work, dedication, and commitment to developing his skills within the butchery industry.

We are delighted to see him reach this important milestone in his career.

Even more impressive, Konrad has already taken the next step in his professional development and has begun working towards his SCQF Level 6 qualification.

Well done, Konrad, on your success so far. We wish you every success as you continue to build your knowledge and expertise in the industry.



What a year it has been for Ruaridh MacKenzie!

Not only has Ruaridh played a key role in delivering major efficiency improvements at John M Munro Ltd in Dingwall, but he has now successfully achieved his SCQF Level 6 Meat and Poultry Skills qualification through his Modern Apprenticeship. Ruaridh's commitment, innovation, and hard work have made a real impact within the business, demonstrating exactly how apprentices can contribute to operational success while developing their own skills and knowledge.

Everyone at Craft Skills Scotland would like to congratulate Ruaridh on this fantastic achievement. Your dedication has paid off, and this qualification is thoroughly deserved.



Turning Passion into Progress: Euan's Apprenticeship Story

Starting something new can be exciting and nerve-racking all at once, but stepping outside your comfort zone can lead to incredible opportunities.

Euan Simpson began his journey as a Butchery Assistant with a passion for food and a desire to develop his skills. Today, he has progressed to become Butchery Manager at Bowhouse Butchery, Balcaskie Estate — proving how apprenticeships can open doors and create real career progression.

"Completing this course showed me that I could do it. It gave me a newfound inner strength and resilience to keep pushing on."

Euan's story is a powerful reminder that apprenticeships are about much more than qualifications — they build confidence, resilience and help people achieve things they may never have thought possible.



Massive congratulations to Peter Wilson from D G Lindsay Butchers in Perth on successfully achieving his SCQF Level 5 Modern Apprenticeship qualification in Meat and Poultry Skills!

Coming from a chef background and making a career change into butchery, Peter has shown real dedication and commitment throughout his apprenticeship journey. Balancing coursework, hands-on training, and even becoming a first-time dad, he has worked incredibly hard to reach this milestone.

Peter particularly enjoyed developing his skills in breaking carcasses into primals — especially lamb — and creating quality cuts ready for the counter.

One of his proudest achievements has been developing his own value-added product, the "Pesto Bresto" — definitely one to try if you get the chance!



**Grill
Like
You
Mean It...**

*The BBQ Starts
at the
Butcher's*

**SCOTTISH
CRAFT BUTCHERS**

*Get your hands on
our juicy bits*




**Fire up
the BBQ**

**SCOTTISH
CRAFT BUTCHERS**

SUMMER SALES MARKETING MATERIAL

***Big Summer
of Sport
Big Night in***



*The BBQ Starts
at the
Butcher's*

**SCOTTISH
CRAFT BUTCHERS**

*Big night in
Big Flavour*




**Fire up
the BBQ**

**SCOTTISH
CRAFT BUTCHERS**

POSTERS & SCREEN GRAPHICS



SCOTTISH CRAFT BUTCHERS

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

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

The screen graphics and posters for the Summer 2026 cover the BBQ season and the opportunities the Sunshine (Hopefully) and big summer of sport brings to increase sales. With the opportunity to promote eating at home this summer the consumers desire to fire up the BBQ is there to increase sales.

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

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

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



**SCOTTISH CRAFT BUTCHERS
AVERAGE RETAIL PRICES SURVEY**

**JULY
2026**

**JUNE
2026**

SCOTCH BEEF

		+/=/	
Fillet Steak	7115	+	7081
Sirloin Steak	4327	+	4287
Ribeye Steak	4464	-	4494
Popeseye Steak	2808	+	2795
Topside	2356	-	2360
Round / Rump Steak	2399	+	2382
Stewing Steak	2099	+	2073
Rolled Brisket	1985	+	1968
Steak Mince	1664	+	1644
Boiling Beef Bone In	1259	+	1242

DOMESTIC LAMB

Whole Leg of Lamb	2020	+	1959
Centre Cut Leg Bone In	2626	+	2474
Gigot Lamb Chops	2664	+	2619
Lamb Leg Steaks	2775	+	2718
Chump Lamb Chops	2659	+	2597
Single Loin Lamb Chops	2806	+	2756
Double Loin Lamb Chops	2885	+	2835
Rolled Shoulder Lamb	1989	+	1954
Lamb Shanks	1424	+	1401
Diced Lamb	2202	+	2160
Minced Lamb	1941	+	1911

PORK

Pork Tenderloin (Fillet)	1874	+	1866
Pork Leg Steaks	1355	+	1342
Single Loin Pork Chops	1374	+	1362
Double Loin Pork Chops	1380	+	1376
Rolled Shoulder of Pork	1252	+	1245
Belly Pork	1264	+	1260
Pork Loin Steaks	1508	+	1501
Diced Pork	1282	+	1255

PRODUCTS

Sliced Beef Sausage	1271	+	1257
Beef Link Sausages	1336	+	1328
Pork Link Sausages	1328	+	1320
Speciality Pork Sausages	1423	+	1411
1/4lb Beefburger	181	+	178
Sliced Black Pudding	1107	+	1091
Ball Haggis	1199	+	1163
Beef Stir fry	1868	=	1868
Pork Stir Fry	1516	=	1516
Chicken Stir Fry	1756	=	1756

SCOTTISH CRAFT BUTCHERS AVERAGE RETAIL PRICES SURVEY NEW PRODUCTS ADDED		JULY 2026		JUNE 2026	
BACON					
Smoked Back Bacon		1544	+	1521	
Unsmoked Back Bacon		1498	+	1475	
Streaky Bacon		1585	+	1570	
Chicken					
Chicken Fillets		1415	+	1409	
Bakery Products					
Scotch Pie (Plain or Onion)		186	+	184	
Ind Steak Pie in Pastry Shell		334			
Large Mince Round		603			
1lb Ashette Steak Pie		1349	+	1331	
Regular Sausage Roll		188			

SCOTTISH
CRAFT BUTCHERS

REGIONAL MEETINGS

SEPTEMBER

7:30PM TO 9PM

SPEAKERS TO
BE ANNOUNCED

MONDAY 21ST SEPTEMBER

Garfield House Hotel
Cumbernauld Rd, Stepps, G33 6HW

TUESDAY 22ND SEPTEMBER

Peebles Hydro Hotel
Innerleithen Rd, Peebles EH45 8LX

WEDNESDAY 23RD SEPTEMBER

Laichmoray Hotel
Maisondieu Rd, Elgin IV30 1QR

THURSDAY 24TH SEPTEMBER

Black Watch Castle
Balhousie Castle, Hay St, Perth PH1 5HR

STRONGER
TOGETHER

SUPPORTING
SCOTTISH
BUTCHERS

SUPPORTING SCOTTISH BUTCHERS. SHAPING OUR FUTURE.

scottishcraftbutchers.scot

f

@

in

The Next Scottish Craft Butchers Executive Meeting

Wednesday 12th August 2026 at 6:30pm

Online Zoom Meeting

35

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

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

ASIA TANDOORI WHOLESALE

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

AUTOMAC UK

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

AVO UK

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

COLIN HEWITSON KRH

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

DALEBROOK SUPPLIES LIMITED

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

DALESMAN

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

DALZIEL LTD

Bellshill North Industrial Estate, Bellshill,
ML4 3JA
Tel: 0169 874 9595
Fax: 0169 874 0503
Web: www.dalziel-online.co.uk
E-mail: info@dalziel.co.uk

DIRECT ENERGY AND UTILITIES

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

ESC PACKAGING LTD

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

FIFE CREAMERY LTD

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

HANDTMANN LTD

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

JOHN SCOTT MEAT

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

KELLY BRONZE (SCOTLAND) LTD

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

KELSIUS

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

LAWRIE & SYMINGTON LTD.

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

LOMOND FOODS LTD

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

LUCAS INGREDIENTS

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

McDONNELLS (Queen Street) LTD

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

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

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

MEAT MANAGEMENT MAGAZINE

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

MEAT MANAGEMENT MAGAZINE

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

MILLERS OF SPEYSIDE LTD

Strathspey Ind Est, Grantown on Spey, PH26 3NB
Contact: Wendy Donald Mob: 07958006826
Tel: 01479 872520
Email: wendy@millersofspeyside.co.uk
Web: www.millersofspeyside.co.uk

PAYMENTSSENSE/DOJO

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

ROBERTSON FINE FOODS

Unit 1, Drummond Crescent, Irvine, Ayrshire, KA11 5AN
Contact: Stewart McClymont
Tel: 01294 463936 Mob: 07889 537802
Email: Stewart.mcclymont@robertsonfinefoods.com
Web: www.robertsonsfinefoods.co.uk

SCOBIE & JUNOR

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

SCOTWEIGH

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

THISTLE MACHINERY SERVICES LTD

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

TPS SCOTLAND LTD

26 Kelvin Avenue, Hillington Park, Glasgow,
G52 4LT
Contact: George Murphy
Tel: 0141 883 6260
Web: www.tps-scotland.co.uk
Email: office@tps-scotland.co.uk

VERONA ECO LTD

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

VERSTEGEN SPICES & SAUCES UK LTD

Plough Road, Great Bentley
Essex, CO7 8LG
Tel: 01206 250200
Email: info@verstegen.co.uk

WALTERS TURKEYS

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

WILLIAM SWORD LTD

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

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

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

We have a small stock available from the office.

Cost £80 each including VAT and delivery.

Contact bruce@craftbutchers.co.uk to order.



Livestock Prices

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

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



	W/E 20/06/26	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	593.9 p/kg	591.1 p/kg	643.4 p/kg
Heifers dwt	598.2 p/kg	600.1 p/kg	649.1 p/kg
Young Bulls dwt	574.5 p/kg	574.2 p/kg	633.4 p/kg
Numbers			
Steers	2837	3245	2534
Heifers	1861	1877	1689
Young Bulls	796	922	910
Scottish auctions			
Prices (Source IAAS)	W/E 17/06/26	Previous week	Previous year
Steers lwt	338.71 p/kg	336.83 p/kg	366.23 p/kg
Heifers lwt	350.13 p/kg	345.58 p/kg	375.28 p/kg
Young bulls lwt	336.38 p/kg	316.90 p/kg	320.21 p/kg
Numbers			
Steers	81	115	86
Heifers	135	216	141
Young bulls	37	28	24
			38

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 20th June 2026								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	594	592.1	596.3	600	600.4	585.6	579	582.8
R	597.8	598	590.8	600.8	607.5	598.1	575.1	576.9
O+	587.6	605.1	591.6	587.2	599.9	600.6	554.3	566.5
-O	574.3	578.7	553.3	547.8	570.8	581.3	520.9	543.8

Sheep prices Scottish (IAAS)	W/E 17/06/26	Previous Week	Previous Year
Prime Sheep SQQ lwt	444.33 p/kg	464.25 p/kg	371.49 p/kg
Ewes lwt	£145.81/hd	£145.23/hd	£131.98/hd
Sheep numbers			
Scottish Auctions			
Prime Sheep SQQ lwt	4002	3260	2901
Ewes	3299	4014	3233
GB Abattoir (AHDB)	W/E 20/06/2026		
New Season Prime Sheep SQQ dwt	906.4 p/kg	938.3 p/kg	748.8 p/kg

Deadweight sheep week ending 20th June 2026 Source: AHDB				
		2	3L	3H
	U	910.2	913.3	910.3
	R	905.4	907	906.3
	O	894.8	899.3	897.9

Pigs	W/E 20/06/26	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	178.07 p/kg	177.98 p/kg	206.97 p/kg

GB deadweight pigs SPP week ending 20th June 2026 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	158.34	+20.81	80.0 – 89.9 kg	180.09	+0.01
60.0 – 69.9 kg	168.53	+1.73	90.0 – 99.9 kg	180.37	-0.51
70.0 – 79.9 kg	175.78	-1.72	100 kg & over	171.81	+1.51

Sheep market: Prices for new season lambs and hogs held firm into June beyond the Eid al-Adha festival in late-May as overall market supplies tightened with hogg numbers dwindling and new season numbers picking up from a very low base. However, prices have now started to dip seasonally in the second half of June.

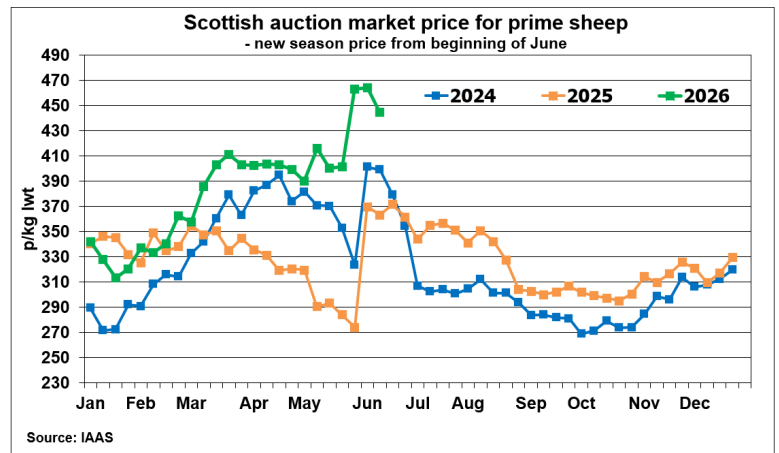
After five weeks trading at 455-465p/kg lwt, new season lambs dipped to clear at 444p/kg in the week ending June 17th at Scottish marts. In the following week, prices are expected to have averaged closer to 425p/kg. Meanwhile, hogg prices slipped below the £4/kg lwt mark after Eid al-Adha, dropping to 309p/kg in the week to June 17th. In the week to June 24, prices are set to have dropped towards an average of 220p/kg lwt, with very few left to sell.

Lamb prices have continued to show considerable year-on-year increases of around 20% moving into the second half of June, with prices up more than 30% on the five-year average. In 2025, prices had a sluggish start to the new season, reflecting elevated supplies due to a late arrival of hogs, but a slower build of new season lambs though the summer then saw prices hold higher than usual.

New season lamb numbers have been showing significant year-on-year increases at Scottish auctions, running 12.5% higher than last year in the season-to-date. Hogg availability has been slightly lower, reflecting last year's late arrival, with combined lamb and hogg marketings still exceeding the five-year average between mid-May and mid-June.

Scotland's December sheep numbers were up around 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.

In the first third of 2026, the overall UK market for sheepmeat was fairly stable relative to last year in volumes, with slightly increased production offset by higher exports and similar imports. Imports grew in January and February but then declined at Easter.



Beef market: Prime cattle prices have stabilised in June after falling by around 7% between Easter and the end of May. In the third week of June, R4L steers averaged 598p/kg, down 7.5% year-on-year but still 20% above the five-year average and 23.5% higher than in the same week of 2024.

After a period of seasonal strength in slaughter in England & Wales, numbers have tightened in June, while Scottish slaughter took until the Highland Show week to show a seasonal reduction.

Prime cattle auction prices fell quickly after Easter but have been more stable since mid-May, with steers averaging around 335p/kg and heifers 350p/kg at Scottish marts.

Cow prices have shown a similar trend to the prime cattle trade, falling back after Easter against the seasonal trend despite slaughter numbers also falling to a seasonal low, and being down sharply this year, before steadying in June. This points to a wider reset of the beef market.

R4L grading cows averaged 527p/kg dwt in the third week of June, down just under 5% year-on-year but nearly 25% above the five-year average. Despite falling faster than prime cattle since Easter (9% v 7%), cow prices still look strong relative to prime cattle for the time of year.

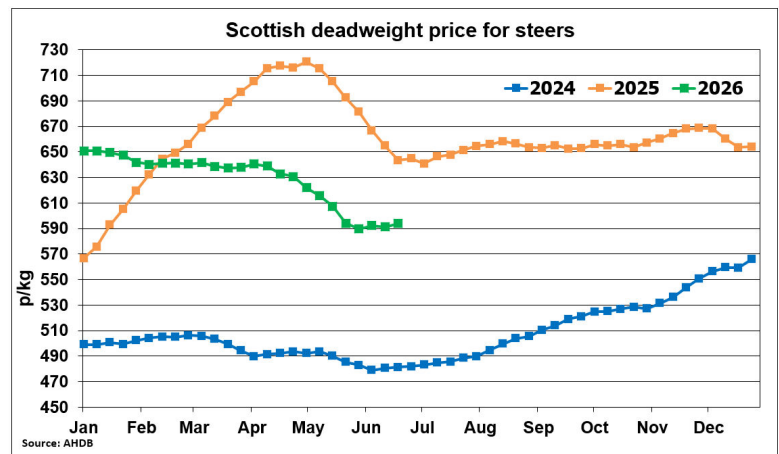
After a strong start to 2026, store cattle prices have fallen seasonally. However, they have been running at similar levels to 2025, highlighting a significant squeeze on finishing margins, especially for finishers selling on the spot market. Numbers have remained below 2025 levels, with year-to-date volumes down nearly 8%. This is despite a more stable calf crop, with some of the tightness likely to reflect a continuing decline in the suckler herd.

Despite cattle population data pointing towards relatively stable supply, Scottish prime cattle slaughter has fallen by nearly 5% year-on-year in 2026, highlighting softer competition for cattle, in turn reflecting reduced sales volumes due to the surge in consumer prices of 2025. Heavier carcase weights (+3%) have also contributed to this weaker demand for cattle.

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.

In the first third of 2026, beef imports to the UK edged 1% higher, following on from a more marginal uplift in 2025. However, non-EU suppliers accounted for 27% of the total, up from under 10% in the first third of 2025, reflecting the switch towards cheaper imports in the foodservice and other price sensitive market segments since spring 2025.

However, UK beef exports continued to grow strongly, up 17.5% year-on-year in the January to April period, reflecting softer domestic demand than last year.



Pig market: .

Pig prices have finally steadied after a prolonged seasonal decline. While fluctuating from week-to-week in May and June, the overall trend in the GB Standard Pig Price has been more stable. Despite steadying, the average price for carcasses weighing 70-104.9kg remained almost 10% lower in the third week of June than it had closed 2025 and 14% 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 against the SPP. With further falls in average carcass 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 carcass weights had been a signal of a backlog of pigs on farm waiting for slaughter. However, weights have now fallen back significantly in the SPP sample, signalling that the backlog has cleared. In the third week of June, weights averaged less than 1% higher than in the same week of 2025, having run about 4% above year-earlier levels between December and April. This is reinforced by a normalisation of the share of carcasses in the SPP sample weighing between 70 and 104.9kg. In the third week of June, almost 91% of carcasses were in this range, up from about 83% in the first third of 2026 and back close to year-earlier levels of 92%.

A reduction in weights has however meant that overall carcass prices have continued to trend downwards, falling to their lowest level since late-May 2022, down 13% year-on-year at £161.50.

GB prime pig slaughter rose by 2.8% year-on-year in the January to May period, exceeding expectations of a relatively stable supply, driven by a combination of a slight uplift in pig numbers and efforts to clear the backlog on farm. Overall production outpaced this due to heavier carcass weights, up 6% in the first third, softening to 5% across the first five months.

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 1.5% in the first third 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 are also likely to have been driving down values in the domestic market, bidding down prices in price sensitive segments of the market. This is despite import volumes declining by 7% in the first third of the year.

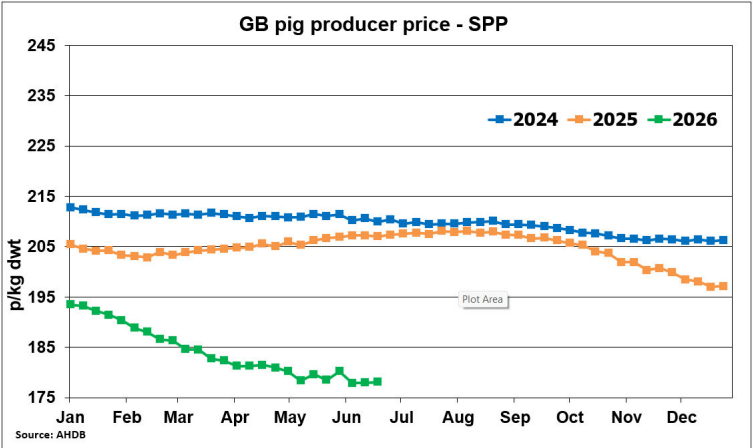
EU pig prices have fallen since the end of April, giving up half of the price recovery seen between late-January and late-March. This saw GB prices average 31.5% higher than the EU average for grade E carcasses in the third week of June.

A surge in UK exports of 31.5% year-on-year in the first third has also failed to support market prices, more a reflection of soft domestic demand. In addition, exports to the EU have been priced considerably cheaper than last year, for example, down 27% 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 3.5% at the end of May. However, adjusting numbers for last year's backlog and an increased sow kill suggests that underlying prime pig numbers have been slightly lower this year.

Highlighting the current market crisis, the sow kill at Scottish abattoirs rose by 45% from last year in the first third of 2026, with the increase in numbers potentially equivalent to around 10% of the sow herd.

Looking ahead, increased EU pig numbers and oversupply in China are signalling limited room for a market recovery.



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.



CRAFT YOUR FUTURE IN BUTCHERY

LEARN THE ART OF BUTCHERY
WITH THE BEST IN THE INDUSTRY

JOIN SCOTLAND'S PREMIER BUTCHERY APPRENTICESHIP PROGRAMME

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

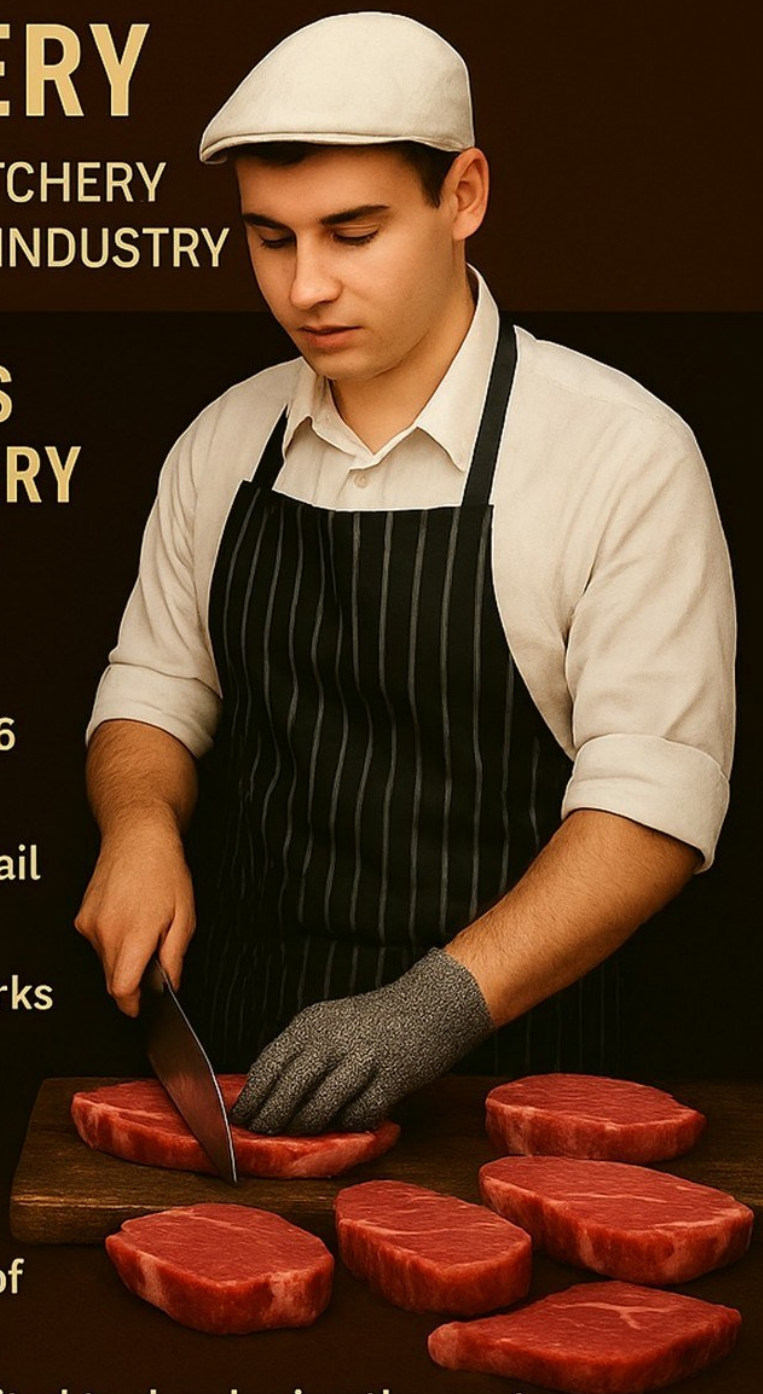
WHY CHOOSE US?

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

Ideal for new entrants and existing employees!

APPLY NOW

Claire Simpson
claire@craftskills.scot
01738 637785



Voice of the Block When the Sun Shines, the Sausages Fly!

Well, summer has officially arrived... apparently. The sun has made one of its increasingly confident appearances, the schools are about to break up, and somewhere across Scotland someone is already insisting that 7am is the perfect time to fire up the barbecue.

For craft butchers, of course, this is our equivalent of Christmas – only with less tinsel and considerably more sausages.

It's the season when customers suddenly discover they need enough burgers to feed the entire street, usually about twenty minutes before their guests arrive. "Just a few steaks," they say, before adding, "Oh... and 48 sausages, a couple of packs of chicken kebabs, six racks of ribs, some minted lamb, four tubs of coleslaw and... have you got any charcoal?"

The weather forecast has become as important as the wholesale market report. A prediction of 22 degrees can empty a display cabinet faster than you can say "beef olives", while a surprise shower at lunchtime has customers mysteriously reverting to mince and tatties.

And then there are the barbecue experts.

You know the ones. They spend 364 days of the year avoiding the kitchen but, give them a pair of tongs and a garden, and suddenly they're Michelin-starred pitmasters. The family chef is politely moved aside while Dad proudly stands over a barbecue, wearing an apron that says *King of the Grill*, burning perfectly good Scottish sausages with all the confidence of someone who has watched three YouTube videos.

Of course, we know better. The real stars of any barbecue aren't the gadgets, the smokers or the fancy marinades. They're the quality products that started life in your shop. Good meat doesn't need much fuss – just a bit of care and someone who remembers that black isn't actually a cooking temperature.

As the school holidays begin, many families will be making the most of every sunny evening they can find. Gardens will be filled with laughter, parks with picnics, and supermarkets with people wondering why they've queued for 20 minutes when they could have visited their local butcher instead.

So, here's hoping the sunshine sticks around just long enough to keep the barbecue season sizzling (preferably at a sensible temperature), the holidaymakers remember to stock up before they head off, and nobody asks for "just one more pack of sausages" after you've cleaned the slicer and switched the lights off.

Whatever July throws at us – sunshine, showers or the occasional four-seasons-in-one-afternoon special – we know one thing for certain: Scotland's craft butchers will be ready.

Now, if you'll excuse us, there's someone outside asking if burgers can be cooked from frozen... again.



SCOTTISH CRAFT BUTCHERS PRODUCT EVALUATIONS

ENTER • COMPETE • SUCCEED

SHOWCASE YOUR SKILLS • BENCHMARK YOUR PRODUCTS • GAIN RECOGNITION



**2026 BEEF BURGER
SCOTTISH CHAMPIONSHIP**

KINDLY SPONSORED BY



**2026 BLACK PUDDING
SCOTTISH CHAMPIONSHIP**

KINDLY SPONSORED BY



**30 MINUTE
READY MEAL
SCOTTISH CHAMPIONSHIP**

KINDLY SPONSORED BY

SCOTWEIGH

ENTRIES ARE ONLINE



SCAN QR CODE TO ENTER



**ONLINE ENTRIES CLOSE
10TH JULY 2026**



**CELEBRATE
EXCELLENCE**



**GAIN VALUABLE
FEEDBACK**



**RAISE YOUR
PROFILE**

WWW.CRAFTBUTCHERS.CO.UK