SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



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NOVEMBER 2026



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President's Update – November 2026

November already — where has this year gone? It hardly seems any time since we were looking ahead to the start of 2026, and here we are preparing for another busy festive season. As October draws to a close, I hope members have enjoyed a successful Porktober and UK Sausage Week, with both campaigns providing opportunities to showcase our products, engage with customers and hopefully give sales a welcome boost.

From speaking to members, I know these campaigns can deliver some excellent results, particularly when the whole team gets involved. Encouraging staff to come up with ideas, get creative with and displays, and bring a bit of excitement into the shop can make a real difference.

On that note, congratulations to Bert Fowlie Family Butchers in Strichen on being crowned the inaugural Prime Scottish Pork Display Champions. A fantastic achievement and a great example of what can be accomplished when creativity, craftsmanship and teamwork come together. Well done to everyone involved! The team in Perth will be looking for feedback on both Porktober and UK Sausage Week, and I would encourage everyone who took part to share their experiences. Whether it's what worked well, the impact on sales or ideas for improving future campaigns, your feedback is invaluable in helping us make these initiatives even better.
I would also encourage members to take the opportunity to respond to the Scottish Government consultation on food price caps, which remains open until 24 November. Decisions such as these can have a real impact on independent businesses, and it's vital that the voice of our trade is heard. Of course, November also means Christmas and New Year preparations will be well underway. For many of us, this is one of the busiest and most important trading periods of the year, and I wish all our members a successful festive season ahead.

I am looking forward to seeing many of you at the Training Awards and AGM in November. These are always great occasions to come together, celebrate achievements and recognise the people who make our trade so special.

Finally, as my two years as President of Scottish Craft Butchers come to an end, I find myself wondering where that time has gone too! It has been a real privilege to represent our members and our trade. One of the highlights for me has been getting out and visiting fellow butchers, seeing the fantastic businesses we have across Scotland and meeting the people behind them. The warmth and welcome I have received wherever I've gone has meant a great deal, and it's something I will always remember. I look forward to handing over to Donald Gilmour at the AGM and wish him every success in the role.

Thank you all for your support over the past two years.

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2026 UK Sausage Week winners exclusively revealed

A variety of winners were revealed today [26th October] at a sell-out luncheon and awards ceremony at Butchers' Hall in London, marking the start of UK Sausage Week.



Butchers, retailers, supermarkets, manufacturers and foodservice attended the ceremony, with many having nominated their sausage products into the competition for judging.

The presentations were made following a convivial drinks reception and luncheon, and Owen Taylor & Sons Ltd provided its Taylor's Country Special Sausage for the main course.

The Master of the Worshipful Company of Butchers (WCB) Peter Allen was the VIP guest and handed out awards to each of the category winners, alongside *Meat Management* publisher Graham Yandell MBE.

The 2026 winners:

Best Traditional Pork Sausage – Speldhurst Original Pork Sausage – Speldhurst Quality Foods Ltd

Best Speciality Sausage – Tennessee BBQ Pork Sausage – The British Premium Sausage Company

Best Lincolnshire Sausage – Rustic Lincolnshire Sausage – The Country Victualler

Best Cumberland Sausage – Co-op Irresistible Cumberland Sausage – Pilgrim's Europe

Best Cocktail Sausage – Porky Whites Surrey Cocktail Sausage – Porky Whites Ltd

Best Beef Sausage – Beef & Marmite Sausage – Dales Traditional Butchers Ltd

Best Chipolata Sausage – Traditional Pork Chipolata Sausage – Walter Smith Fine Foods

Best Frozen Sausage – Cranberry and Stilton Sausage – Korker Sausages Ltd

Best Gluten Free/Free From Sausage – The Black Farmer Premium Cumberland Pork Sausages – The Traditional Welsh Sausage Company Ltd

Best Chicken Sausage – Chicken & Herb Sausage – Reed's Family Butchers

UK Supreme Sausage Champion – Tennessee BBQ Pork Sausage – The British Premium Sausage Company

The overall UK Supreme Sausage Champion was selected from the winners of ten competition categories, with The British Premium Sausage Company coming in at number one with its Tennessee BBQ Pork Sausage, which also won the category award for Best Speciality Sausage.

Graham Yandell MBE, publisher of *Meat Management*, which organises UK Sausage Week, commented: "It is an honour to kick off UK Sausage Week by handing these awards to some very deserving businesses. Celebrating the sector is what this week is all about, and we are thrilled to reward the innovation we have seen across the sector once again this year. "It is important that we continue to encourage high standards, top quality, value and exceptional flavour in the sausage industry, so that we continue to see this iconic product celebrated for many years to come. Congratulations to the 2026 winners!"

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Bert Fowlie Butchers crowned Prime Scottish Pork Display Champion



Bert Fowlie Butchers has been named the inaugural Prime Scottish Pork Display Champion following a new industry competition celebrating the creativity, skill and product knowledge of Scotland's independent butchers. The award was presented as part of a three-way partnership between the Scotch Butchers Club, run by Quality Meat Scotland (QMS), Robertsons Fine Foods and Scottish Craft Butchers. The competition was open to butchers across Scotland using Prime Scottish Pork and was designed to showcase the versatility, provenance and quality of the product at retail counter level.

Gavin Fowlie, Partner at Bert Fowlie Butchers, said: "We are absolutely delighted to be named the inaugural Prime Scottish Pork Display Champion. The whole team put a great deal of thought, skill and creativity into the display, and we are proud to showcase the quality and versatility of Prime Scottish Pork to our customers. To have that work recognised with this award is a proud moment for everyone at Bert Fowlie Butchers."



Entrants were assessed on the visual impact of their display, alongside innovation, tradition, craft skills and product knowledge. Bert Fowlie Butchers' winning entry stood out for its colourful and imaginative treatment of Prime Scottish Pork, supported by a branded backdrop featuring the three partner organisations and the young team behind the display.

Gordon Newlands, Brand Development Manager at QMS, said: "It is fantastic to see a local business use a local wholesaler, supplied by a local pork producer, to create a stand-out display that promotes Prime Scottish Pork at the butcher's counter. Pork is a hugely versatile product and a major flavour carrier, and the young team at Bert Fowlie Butchers showed real class, skill and expertise in their field. Their display was simply superb."

Stewart McClymont, Robertsons Fine Foods, said: "Robertsons Fine Foods is delighted to support this competition, which celebrates the quality and versatility of Prime Scottish Pork and the skill of Scotland's butchers. Bert Fowlie Butchers created a standout display that showed real creativity, care and pride in the product."

Gordon King, Scottish Craft Butchers, said: "This competition is a brilliant platform for butchers to showcase their craft, product knowledge and innovation at the counter. Bert Fowlie Butchers are worthy champions, with a display that highlighted both the versatility of Prime Scottish Pork and the talent coming through in the trade."

Prime Scottish Pork is the flagship brand of the pork industry and identifies meat from pigs that have been quality assured throughout their lives, supporting consumer confidence in Scottish provenance, welfare and production standards.

Turning autumn campaigns into Christmas sales

October's food campaigns offer independent Scottish Craft Butchers a valuable opportunity to attract customers, showcase their skills and build momentum towards Christmas. Porktober and UK Sausage Week provide timely reasons to refresh displays, start conversations and remind shoppers what makes their local butcher worth visiting.

These campaigns work best when they become part of the shopping experience. A prominent poster can catch attention, but an appealing counter display, an enthusiastic recommendation and a tempting meal suggestion can turn that interest into a purchase. Matching the message across shop windows and social media helps customers recognise the promotion before they reach the counter.

Porktober creates opportunities to demonstrate the versatility of pork, from economical midweek meals to impressive weekend roasts. Highlighting different cuts, sharing cooking advice and suggesting suitable portions can help customers try something beyond their usual order. Recipe cards and meal bundles can make those choices easier while supporting sales of complementary products.

UK Sausage Week offers another chance to put craftsmanship centre stage. Traditional favourites, award winners where applicable, and seasonal flavours can all give customers a reason to visit. A featured sausage, a customer vote or suggestions for comforting autumn dinners can create interest without relying on discounts that squeeze margins.

The benefit can extend beyond October. Customers who enjoy a new product and receive helpful advice have a reason to return. Every campaign conversation also creates a natural opening to mention Christmas orders, explain collection arrangements and introduce festive specialities, from pigs in blankets and stuffing to breakfast packs and celebration joints.

Members should make that next step straightforward. Keep Christmas order information visible, ensure staff can explain the options and use social posts to connect autumn favourites with festive planning. The aim is to turn a seasonal promotion into an ongoing relationship, giving customers confidence to place their Christmas order locally.

There is another useful opportunity ahead with Lamb for St Andrew's Day on 30 November. Members can encourage customers to celebrate with lamb, offering everything from a traditional roast to convenient prepared dishes. Clear cooking instructions, portion advice and attractive displays can help make lamb an accessible choice for different households and budgets.

We would like to hear how October's campaigns worked for your business. Did they increase sales, attract new customers or generate Christmas enquiries? Which products, displays or social posts proved most effective, and what could improve future promotions?

Please send your feedback, photographs and examples to **Bruce@craftbutchers.co.uk**. Your experiences will help Scottish Craft Butchers understand what members find useful and shape future marketing support. By sharing what worked, we can help more members make the most of seasonal campaigns and carry that momentum into the busiest weeks of the trading year.

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SCOTTISH CRAFT BUTCHERS

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12.15pm	Members, finalists and guests join
1.30pm	Lunch
2.30pm	Meeting resumes for the Training Awards

Guest presentations

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Celebrating Achievement:
The 2026 Scottish Craft Butchers Training Awards

The Scottish Craft Butchers Training Awards return this November, celebrating the commitment, skill and encouragement that help our industry thrive. Now in their tenth year, the awards recognise talented candidates alongside the mentors, training partners and businesses helping to develop the next generation of craft butchers. The presentations will take place following the Scottish Craft Butchers AGM at the Black Watch Castle & Museum in Perth on Sunday 15 November. They offer an opportunity for members, finalists and guests to come together, applaud achievement and recognise the importance of training across our trade.

This year's awards will celebrate achievement in the following categories:

SCQF Level 5 Candidate of the Year

Recognising achievement at SCQF Level 5, this award puts the spotlight on a candidate's progress and commitment to developing their butchery skills. It celebrates the effort involved in learning the craft and building confidence in the workplace.

SCQF Level 6 Candidate of the Year

This award recognises achievement at SCQF Level 6, celebrating the continued development of knowledge and practical ability. It highlights the value of progressing through training and developing the skills that support a successful career in butchery.

Mentor of the Year

Behind a developing butcher is often someone who takes time to explain, demonstrate and encourage. Mentor of the Year recognises the contribution of those who support candidates, share their experience and help others reach their potential.

Training Partner of the Year

Successful training depends on strong working relationships and a shared commitment to learning. This award recognises the contribution of a training partner in supporting development and helping candidates move forward in their careers.

Love Your Local Butcher Award

The prestigious Love Your Local Butcher Award completes the line-up, celebrating the pride and passion associated with our craft and the important place local butchers hold within their communities.

The **2026 Scottish Craft Butchers Training Awards** are kindly supported by **Scotch Butchers Club, Qualifications Scotland, The Incorporation of Fleshers of Glasgow, The Fleshers Trade of Dundee and the Lanarkshire Butchers Association**. We thank these organisations for supporting this tenth year of our awards and helping us recognise achievement throughout the industry. For finalists, the occasion is a chance to celebrate their hard work with the people who have supported them.

For employers and colleagues, it is an opportunity to see the difference that investing time in training can make.We encourage members to join us in Perth, support the finalists and celebrate our industry's future. To book your place, contact **Bruce McCall at Bruce@craftbutchers.co.uk** or telephone **01738 637472.**

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UK Budget: what it means for Scotland's Craft Butchers

The UK Budget delivered on 28 October combines help with household costs, support for business and further investment in areas including housing, energy and defence. For independent butchers in Scotland, the practical picture is mixed: some support for customers and transport costs, alongside higher wage bills and important questions about Scottish business rates.

Staff costs: The clearest immediate planning issue is next April's minimum wage increase. From 1 April 2027, the National Living Wage for workers aged 21 and over will rise by 3.9%, from £12.71 to £13.21 an hour. The rate for 18–20-year-olds will increase to £11.27, while under-18s and eligible apprentices will receive £8.31.

For a member of staff aged 21 or over working 40 paid hours a week, the 50p increase amounts to £1,040 a year in basic pay, before associated employer costs.

Businesses may also face pressure to maintain pay differences between counter staff, apprentices and experienced butchers. Members should build these changes into staffing budgets and review apprentice eligibility carefully.

Business rates: existing Scottish support matters: The Chancellor's new business rates package applies to England. Scotland sets its own policy, and members should not assume the English measures will be replicated.

However, relief is already available here: the Small Business Bonus Scheme can reduce or eliminate bills for qualifying premises, while eligible mainland retail properties with rateable values up to £100,000 can receive 15% relief in 2026–27. Members should check their entitlement with their local council. Further Scottish decisions should be monitored through the Scottish Budget on 3 December.

Fuel and energy: The extension of the temporary 5p fuel duty cut, with the planned inflation increase deferred to 1 July 2027, offers some welcome breathing space for businesses making deliveries or collecting supplies.

It does not, however, guarantee lower pump prices, which remain exposed to wider market movements. Energy remains particularly important for butchers running refrigeration, freezers and production equipment.

The Budget's industrial electricity scheme promises reductions for eligible sectors, but members should not assume a retail butcher's shop qualifies simply because it uses substantial electricity. Eligibility needs checking before any saving is included in forecasts.

Customers and household support: The Scottish Government has confirmed that households in Scotland will benefit from the one-off £100 energy support payment announced in the UK Budget. Eligibility and delivery arrangements still need clarification.

This could ease pressure on customers' budgets and help support local spending, although any benefit to butcher-shop sales remains uncertain.

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Winner! Winner! Turkey Dinner!
Bringing the whole bird back to the Christmas table

A campaign from British Turkey is encouraging shoppers to put a whole roast turkey at the heart of their Christmas celebrations—and offering independent butchers an opportunity to highlight their products, expertise and personal service. Marking what British Turkey describes as 500 years of turkey in Britain in 2026, “Winner! Winner! Turkey Dinner!” brings together turkey farmers and producers from across the UK. Its aim is to encourage customers to choose a whole bird and discover how straightforward preparation, confident carving and creative leftovers can make it a rewarding festive purchase.

For Scottish Craft Butchers members, the campaign provides a useful talking point as Christmas orders gather pace. Customers weighing up a whole turkey against a crown may welcome advice on portions, preparation and making the most of both breast and leg meat.

Making the most of the whole bird. Value is central to the campaign. A whole turkey can provide more than Christmas dinner, with leftover meat offering the starting point for further family meals. The value for each household will depend on the bird’s price, the number being served and how much is used.

Members are well placed to help customers make that choice. Advice on selecting an appropriate size, cooking and carving can give shoppers confidence, while suggestions for using leftovers can help them plan beyond the main event.

The campaign will feature cooking tips, carving guides and demonstrations, alongside recipes from chefs including Matt Tebbutt. It will cover both traditional festive dishes and ideas for enjoying turkey beyond Christmas Day.

Support for members. British Turkey has prepared an A5 point-of-sale poster, together with square and portrait Instagram graphics, to help retailers share the campaign in-store and online. The materials feature a QR code directing customers to the British Turkey website for recipes and further campaign information. Participating businesses and organisations include Kelly Turkeys, Bernard Matthews, Gressingham Foods and the Traditional Farm Fresh Turkey Association, alongside other producers from across the UK.

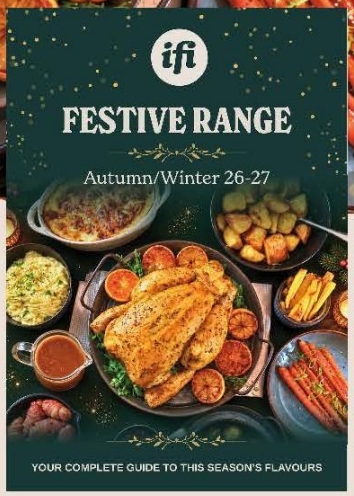
For members stocking whole turkeys this Christmas, the campaign offers a timely opportunity to combine national promotion with the trusted advice customers expect from their local craft butcher. A conversation at the counter could help a customer choose confidently, make better use of their purchase and enjoy several meals from their festive bird.

Find out more at britishturkeys.co.uk.

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Keeping your team merry when the Christmas queue isn't



Christmas in a butcher's shop brings festive cheer, mountains of orders and the occasional customer convinced their missing chipolatas constitute a national emergency. For employers, keeping the team supported is essential to delivering good service and getting everyone through December safely.

Start with a plan: Share rotas early, discuss availability and explain arrangements for overtime, pay and holiday requests. Be fair when allocating unpopular shifts. A quick daily briefing covering collections, stock shortages and responsibilities can prevent confusion when the queue reaches the door. Make sure temporary staff know who to ask for help.



Give breaks the same priority as orders: A sandwich swallowed beside the till while answering questions is hardly a proper rest. Adult workers are generally entitled to an uninterrupted twenty-minute break when working more than six hours, plus eleven hours' rest between working days. Younger workers have stronger protections. Plan cover so breaks happen, and check working hours comply with applicable limits. For workers above school leaving age but under eighteen, the usual entitlement includes thirty minutes' rest after more than four-and-a-half hours' work. Check the additional daily and weekly rest requirements before finalising young workers' rotas.

Keep everyone safe: Tired people and sharp equipment are an unhappy combination. Watch for fatigue, rotate demanding tasks where practical and ensure everyone has suitable training and supervision. Keep walkways clear and encourage staff to report problems promptly. Remind colleagues to follow sickness reporting procedures, particularly where food safety could be affected.

Check in privately with anyone struggling. Christmas can bring financial worries, caring pressures or difficult memories alongside the tinsel. Listen, consider reasonable adjustments where needed, and avoid assuming that your quietest employee is coping best.

Patience at the counter: Encourage staff to stay calm with impatient or demanding customers. Listen, acknowledge the concern and explain what can realistically happen next. "Let me check your order and see how we can help" usually works better than joining an argument about whose Christmas is busiest.



Clear collection instructions, visible prices and honest waiting times can reduce frustration. Give staff permission to involve a manager before a conversation escalates. Patience, however, does not require accepting abuse. Have clear procedures for threats, harassment or aggression, assess the risks and support staff after incidents. Nobody should feel that being shouted at is simply part of the Christmas uniform.

Finally, say thank you. Recognise extra effort, notice good teamwork and lead by example. A supported team is far more likely to keep smiling when someone asks, on Christmas Eve, whether you have "just one more turkey".

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Scottish Government food price cap consultation: an overview

The Scottish Government is consulting on whether to introduce legal maximum prices for selected essential foods sold by large supermarket chains. Its stated aim is to make basic groceries more affordable. The consultation opened on 1 September 2026 and closes on **24 November 2026**. The draft legislation is illustrative: the government is seeking evidence before deciding its final approach.

The example model would require a qualifying retailer that sells a specified product to offer at least one version at or below a set maximum price. Retailers could choose which version meets the requirement. If that version sold out, they might have to offer an available substitute at the capped price. They would not be required to stock a capped item in the first place. Alternatives under discussion include a price limit for a whole basket, a temporary freeze and a cap on retailers' profit margins.

The precise products and prices have not been fixed. Bread, milk and eggs are cited as examples, while ministers would specify any covered products through later regulations. The consultation asks how to define essential foods, account for nutrition and dietary needs, set and update prices, and monitor compliance.

The proposed duty targets large grocery retailers. The illustrative definition requires more than 50% of annual turnover from groceries, over 250 employees and annual turnover above £250 million. Independent butchers are therefore outside the current proposed duty.

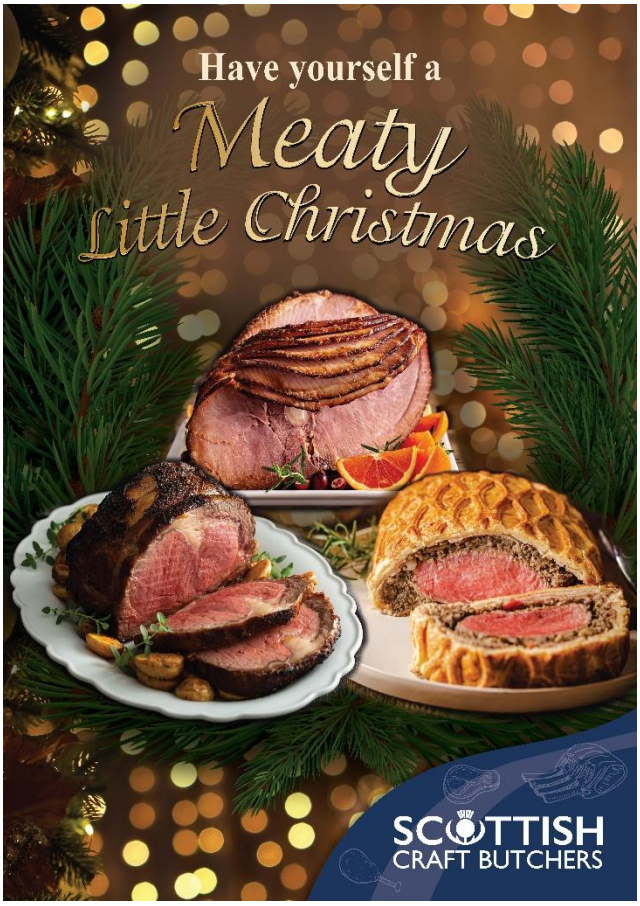
The government is nevertheless asking explicitly whether specialist retailers, including butchers, should be included. Members may also wish to consider indirect effects if capped supermarket prices change customer expectations or local competition.

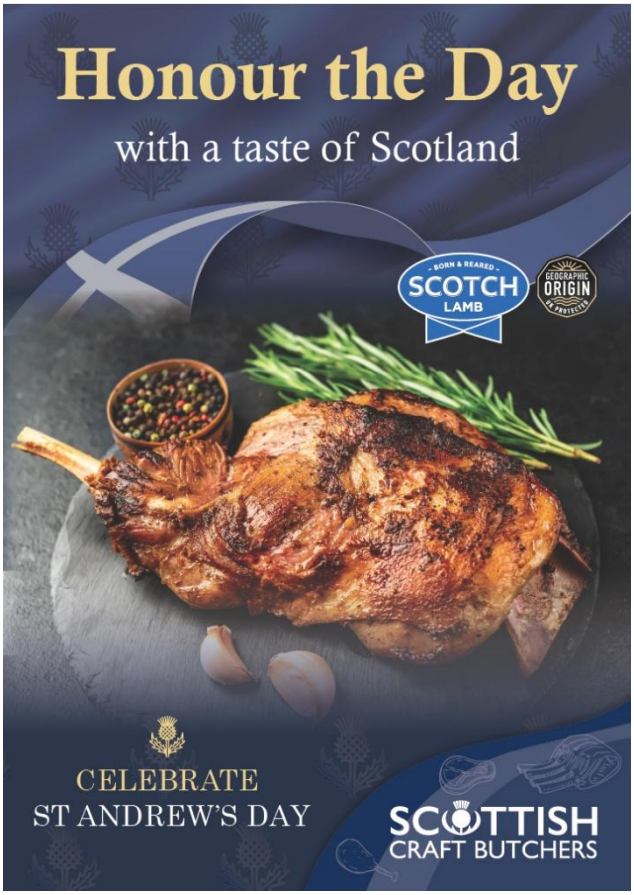
Another important issue is the supply chain. The consultation asks how price controls might affect farmers, processors, manufacturers and distributors, including whether pressure on margins could influence investment, availability or farmgate returns.

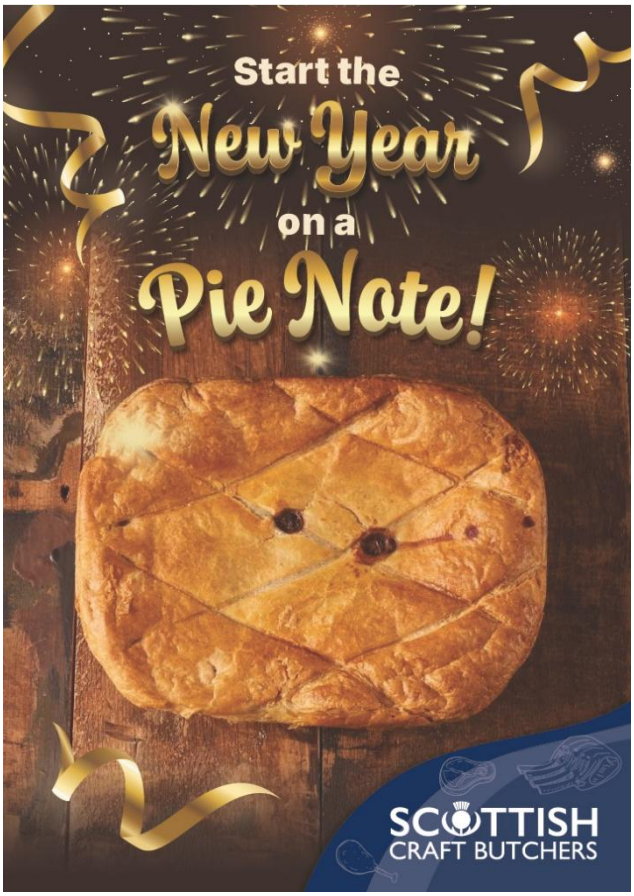
It invites evidence on safeguards, monitoring and possible exemptions. Responses from butchers can explain practical effects on sourcing, pricing, rural access and customer choice, even where their shops would not themselves be regulated.

Where to respond: On the Scottish Government Website Complete the online consultation. Alternatively, download the response form from the consultation paper and email it to **foodprices@gov.scot**, or post it to **Price Controls on Essential Food Items Team, B1 Spur, Saughton House, Broomhouse Drive, Edinburgh EH11 3XD**. Submit by **24 November 2026**. The government says it will analyse responses and publish a report after the consultation closes.

EXCLUSIVE MEMBERS FESTIVE PERIOD MARKETING MATERIALS









SCOTTISH CRAFT BUTCHERS AVERAGE RETAIL PRICES SURVEY	OCT 2026	+/=/-	SEPT 2026
SCOTCH BEEF			
Fillet Steak	7054	+	7028
Sirloin Steak	4300	+	4284
Ribeye Steak	4441	+	4422
Popeseye Steak	2795	+	2783
Topside	2344	+	2336
Round / Rump Steak	2387	+	2379
Stewing Steak	2075	+	2068
Rolled Brisket	1977	+	1970
Steak Mince	1668	+	1662
Boiling Beef Bone In	1251	+	1246
DOMESTIC LAMB			
Whole Leg of Lamb	2044	+	2037
Centre Cut Leg Bone In	2639	+	2627
Gigot Lamb Chops	2672	+	2662
Lamb Leg Steaks	2776	+	2765
Chump Lamb Chops	2668	+	2657
Single Loin Lamb Chops	2807	+	2795
Double Loin Lamb Chops	2880	+	2868
Rolled Shoulder Lamb	2014	+	2006
Lamb Shanks	1411	+	1405
Diced Lamb	2214	+	2205
Minced Lamb	1972	+	1963
PORK			
Pork Tenderloin (Fillet)	1880	+	1874
Pork Leg Steaks	1362	+	1355
Single Loin Pork Chops	1382	+	1377
Double Loin Pork Chops	1385	+	1380
Rolled Shoulder of Pork	1296	+	1291
Belly Pork	1281	+	1275
Pork Loin Steaks	1508	+	1502
Diced Pork	1296	+	1291
PRODUCTS			
Sliced Beef Sausage	1297	+	1292
Beef Link Sausages	1358	+	1352
Pork Link Sausages	1350	+	1345
Speciality Pork Sausages	1448	+	1442
1/4lb Beefburger	181	=	181
Sliced Black Pudding	1102	+	1098
Ball Haggis	1187	+	1182
Beef Stir fry	1877	+	1868
Pork Stir Fry	1525	+	1516
Chicken Stir Fry	1732	+	1724

SCOTTISH CRAFT BUTCHERS AVERAGE RETAIL PRICES SURVEY	OCT 2026	+/=/-	SEPT 2026
Smoked Back Bacon	1534	+	1544
Unsmoked Back Bacon	1490	-	1498
Streaky Bacon	1576	-	1585
Chicken			
Chicken Fillets	1403	-	1415
Bakery Products			
Scotch Pie (Plain or Onion)	186	=	186
Ind Steak Pie in Pastry Shell	328	-	334
Large Mince Round	592	-	603
1lb Ashette Steak Pie	1333	-	1349
Regular Sausage Roll	188	=	188



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Email: keith.burke@kelsius.com

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Web: www.millersofspeyside.co.uk

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Web: www.robertsonsfinefoods.co.uk

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Livestock Prices

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

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

	W/E 17/10/26	Prev. week	Prev. year
Scot. abattoirs			
Prices			
Steers dwt	648.2 p/kg	648.2 p/kg	655.8 p/kg
Heifers dwt	649.2 p/kg	648.5 p/kg	656.7 p/kg
Young bull dwt	627.5 p/kg	632.6 p/kg	633.8 p/kg
Numbers			
Steers	3049	3010	3094
Heifers	2236	2130	2582
Young Bulls	230	309	284
Source: AHDB			
	W/E 21/10/26	**Previous week**	**Previous year**
Scottish auctions	Source: IAAS		
Prices			
Steers lwt	364.11 p/kg	366.99 p/kg	363.87 p/kg
Heifers lwt	373.84 p/kg	357.11 p/kg	379.82 p/kg
Young bulls lwt	326.20 p/kg	324.10 p/kg	349.09 p/kg
Numbers			
Steers	94	93	97
Heifers	152	133	165
Young bulls	15	10	22

Deadweight cattle week ending 17th October 2026 Source: AHDB

	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	653.7	652.4	652.7	658.7	655.9	647.3	643.9	644.6
R	652.3	652.3	649.5	652.4	652	651.7	636.2	636.9
O+	643.1	644.4	633.6	638.6	648.8	641.1	633.1	611.5
-O	616.2	617.5	625.5	607.1	626.7	589.3	605.8	0

SHEEP

	W/E 21/10/26	Previous week	Previous year
Sheep prices	Source: IAAS		
Scottish Auctions			
Prime Sheep SQQ lwt	322.93p/kg	322.35 p/kg	295.07p/kg
Ewes lwt	£118.87/hd	£127.09/hd	£98.21/hd
Sheep numbers			
Scottish Auctions			
Prime Sheep	11221	10544	8933
Ewes	10803	11267	8551
	W/E 17/10/26	**Previous week**	**Previous year**
Sheep prices			
GB Abattoir			
Prime Sheep SQQ dwt	719.4 p/kg	723.7 p/kg	662.3 p/kg
Source: AHDB			

Deadweight sheep week ending 17th October 2026 Source: AHDB

		2	3L	3H
	U	730.2	731.1	724.8
	R	722.9	721.8	722.1
	O	712.3	712.6	705.4

PIGS

	W/E 17/10/26	Previous week	Previous year
Pigs			
GB abattoirs			
Standard Pig Price (SPP) Source: AHDB	177.78 p/kg	178.04 p/kg	203.99p/kg

GB deadweight pigs SPP week ending 17th October 2026 Source:AHDB

	Avg price	Change		Avg price	Change
	p/kg dwt			p/kg dwt	
Up to 59.9kg	140.81	-11.73	80.0 – 89.9 kg	181.07	-0.01
60.0 - 69.9 kg	169.91	+2.16	90.0 – 99.9 kg	182.13	-0.66
70.0 - 79.9 kg	177.47	-0.16	100.0kg & over	168.28	-0.59

Price updates available at **www.qmscotland.co.uk**

Beef Market:

• Prime cattle prices continued to strengthen into October, rebounding to levels last seen at the middle of January, and rising almost 9% from their year-to-date low in mid-June. In the third week of October, R4L steers averaged 652.3p/kg, down 1.2% year-on-year but still 27% above the five-year average and 23.2% higher than in the same week of 2024.
• After brief signs of a seasonal increase in slaughter at the start of September, numbers have since shown little sign of rising above summer levels, supporting competition for cattle. Meanwhile, after falling back in England & Wales after an unusually strong August, throughput has rebounded in recent weeks, though it continued to trail year-earlier levels until mid-October.
• A seasonal lift in demand between summer and winter is likely to be continuing to support competition for cattle to meet rising order levels.
• Prime cattle auction prices have been volatile from week-to-week but generally picked up in October, recovering from an early-September low. Scottish mart prices have been averaging around 361p/kg for steers and 370p/kg for heifers in October.
• Deadweight cow prices steadied in mid-October having rebounded for a month. This followed a sharp decline in August and early September that returned prices to their lowest levels since February 2025.
• Following a seasonal increase in late September, the weekly deadweight-procured cow kill continued to rise through October, reaching an eight-month high in the third week of this month. Nevertheless, numbers continued to trail well behind year-earlier levels, down 17% in the latest four weeks.
• R4L cows averaged 533.1/kg dwt in the third week of October, down 6.7% year-on-year but still 26.6% above the five-year average. The R4L premium for steers over cows has moved closer to its five-year average for the time of year in October after cows had looked a little softer in September.
• Store cattle prices have shown signs of a slight dip in October and values have been trading around 3% lower than last year in recent weeks. Numbers have remained below 2025 levels, with year-to-date volumes down 6%, supporting competition. This is despite an increased calf crop, with beef-sired dairy calves often being managed in specific supply chains.
• Despite cattle population data pointing towards good availability on Scottish farms, prime cattle slaughter has fallen by 3.5% year-on-year in 2026-to-date. Heavier carcase weights (+2.3%) have contributed to this weaker demand for cattle, while fewer English-born cattle have been processed in Scotland and there has been a lift in the number of Scottish-born cattle killed in England. A move towards herd stabilisation has also resulted in a tightening of heifer supply.
• Following a 4% decline in GB prime cattle slaughter in 2025, Defra data shows a steadying in 2026, with numbers down 0.7% between January and September.
• In the January-August period of 2026, beef imports to the UK were slightly ahead of a year earlier, rising 1.2%. Non-EU imports continued to account for an elevated share of the total, although there are signs that trade started to rebalance back towards Ireland over the summer as Irish production began to rebound. While up 57% year-on-year across the eight-month period, non-EU imports slipped behind year-earlier levels in July and were nearly 30% lower in August.
• UK beef exports rose 6.2% year-on-year in the January to August period, reflecting a softer volume of domestic demand in the first half of the year. However, there were signs of change during the summer, with volumes falling back from 2025 levels in June, July and August.
• In the January to August period of 2026, UK beef production expanded by 1% from a year earlier. Export growth more than offset the slight uptick in imports, softening the overall increase in market supplies to 0.5%. Supplies were notably strong over the summer compared to a year ago, highlighting an improvement in domestic demand.

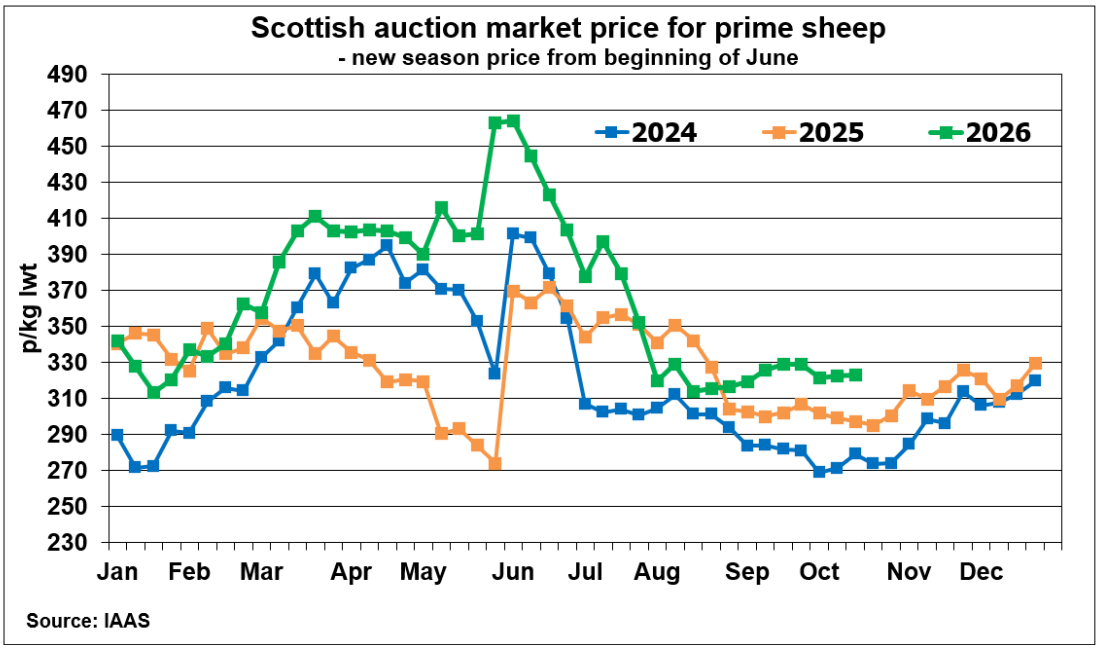
Sheep Market

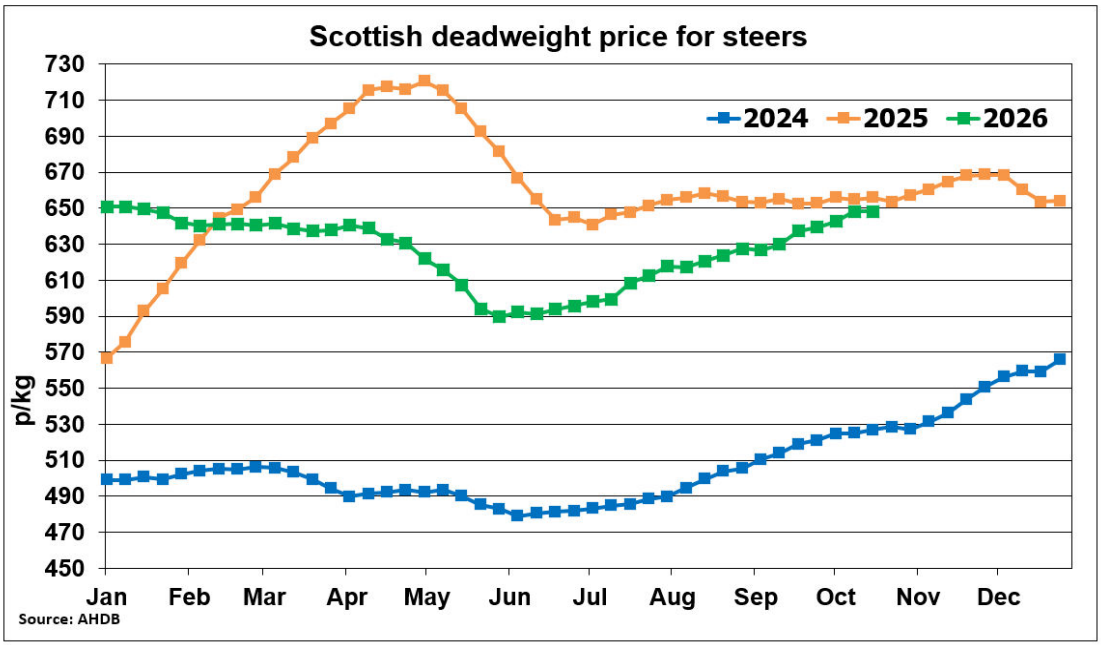
• After recovering slightly during September, lamb prices have fallen slightly in October, though they have held above the lows reached in August. Prices averaged 323p/kg lwt at Scottish marts in the third week of October, up marginally from earlier in the month. This was 31% below the new season peak, stronger than the unusually soft seasonal downturn last year but more similar to previous years.
• Prices have remained above year earlier levels since late August, reaching 9% higher than the same week last year in the third week of October. While the increases have narrowed from the stronger levels seen in the spring, in late-October, prices still held a margin of about 26% over the five-year average, highlighting market strength.
• After a strong start of new season lambs, numbers built more slowly than in 2025 for much of July and August at Scottish marts. However, there has been a significant increase in weekly marketings through September and into October and, for the first time since late-July, season-to-date numbers have increased above last year's figures, 1% higher by late-October.
• Defra slaughter data for GB has shown a tightening of numbers relative to 2025, down 6.5% in the July to September period.
• The June 2026 census results for England showed a 0.5% reduction in the lamb crop, while Scotland recorded a slightly larger decline of 1.6%, signalling that supplies are likely to have remained fundamentally tight this season in GB.
• Scotland's census results showed that the ewe flock continued to recover slightly for a second year. However, numbers were still down by 3.4% from 2021 and by 5.4% on 2016. While a slight rebound in ewe numbers is more positive, the lamb crop slipped to a thirteen-year low. The lambing rate slumped to its lowest level since 2018 and was the second lowest since 2015. While the lambing rate has trended upwards over time, it has now fallen back significantly from the highs seen between 2020 and 2022.
• While a lower lambing rate was expected, numbers held up surprisingly well in the North East, where there was a prolonged period of cold wet weather over the winter, and ewe and lamb numbers both increased slightly. The largest producing region, the

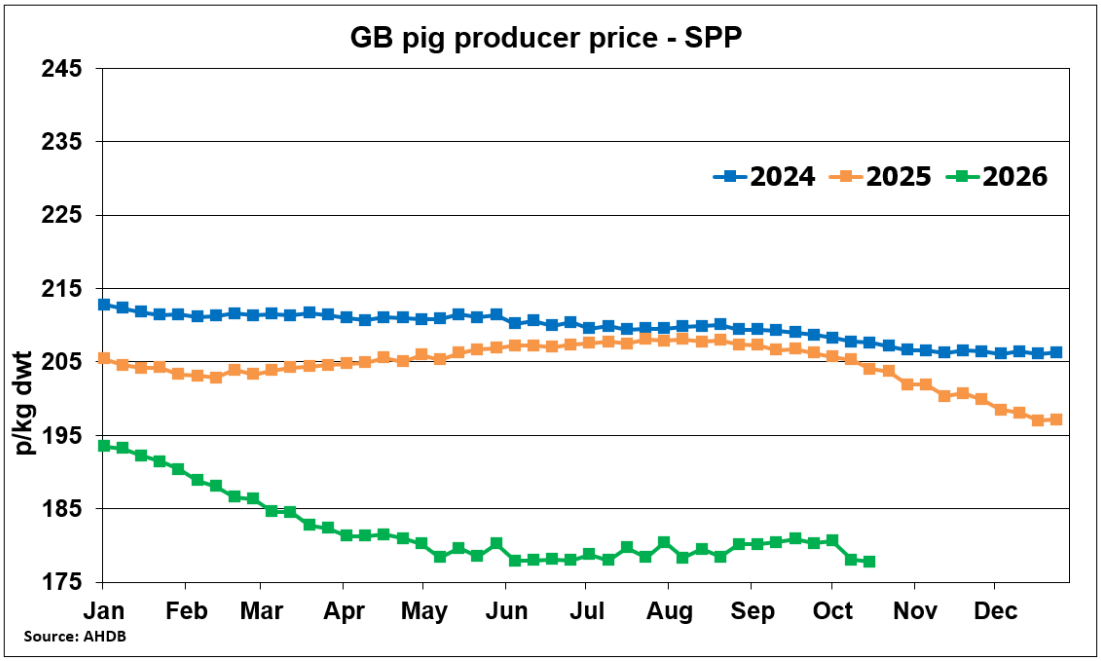
Borders, had the largest reduction in lamb numbers, of nearly 5%. However, in Dumfries & Galloway, an improved lambing rate almost offset a slight dip in ewe numbers.
• At store sales, prices averaged around £115 per head in the first fortnight of the season but have been trading at £99-106 per head since mid-August. The overall average for the four weeks to October 17th was £102.75, up 12% from 2025. Numbers have remained lower than last year so far, down 1% in the late-July to early-October period.
• So far in 2026, the overall UK market for sheepmeat has remained broadly stable with supplies up 0.5% on last year. While domestic production has declined by 1.1%, higher imports and lower exports have offset this reduction. Strong demand continues to support lamb prices.
• UK sheepmeat exports edged up 0.7% year-on-year in the January-August period. Export volumes reached a seven-year high for this period and 96% of the total was shipped to the EU. However, after a strong start, lower production constrained export volumes through the summer, while strong domestic demand may have also played a part, resulting in a fall in the share of production exported.
• Imports were up 4.3% year-on-year in the January-August period of 2026, with a sharp increase in average import prices highlighting the general tightness in the marketplace and strength of demand. Volumes continued to rebalance toward Australia, with imports rising by 15% year-on-year, although growth slowed during July and August compared with the increases seen earlier in the year. Imports from New Zealand were 1.1% lower than a year earlier in the January to August period. Despite this, New Zealand remained the UK's largest supplier, at just over half of the total. Southern Hemisphere supply is tight, limiting import growth and supporting import prices.

Pig Market

• After signs of a small increase in September, the GB Standard Pig Price (SPP) fell back in the first half of October, slipping to a new low for the year-to-date. Meanwhile, the average price for the narrower group weighing 70-104.9kg was similar to its May to August average. Prices trailed year-earlier levels by 13% in mid-October.
• AHDB's cost of production model estimates that pig producers made a loss of around £20 per head in Q2 2026. Margins are expected to have deteriorated further in Q3 and into Q4 due to rising feed prices, with the losses mounting fast.
• Elevated carcase weights can signal a backlog of pigs on farm waiting for slaughter. Weights increased significantly in the SPP sample between late-August and early-October, with a stronger seasonal upturn than last year taking them around 2% higher than last year having been only slightly ahead of 2025 through the summer.
• In addition, the share of carcases in the SPP sample weighing between 70 and 104.9kg fell back to 86% in early-October after recovering to 92% in August. However, in the second week of October, weights slipped back and the in-spec share edged back up to 87%.
• The strong seasonal upturn in carcase weights has seen the price per carcase in the SPP sample hold around 2.7% above its summer average in the first half of October. However, at an average of £166.60, carcase value still trailed year earlier levels by 12%.
• GB prime pig slaughter rose by 3.8% year-on-year between January and September 2026, driven by a combination of higher pig numbers and efforts to clear the backlog on farm in the spring. After factoring heavier weights, UK pigmeat production rose 4.3% in the first nine 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 more than 1.5% in the first eight months of 2026. Setting this against falling market values signals demand-side challenges. Fresh pork sales in the retail sector have held up but processed pork products may have faced headwinds from a consumer trend towards health.
• As well as the implication of sluggish demand in parts of the market, low EU pig prices have been driving down values in the domestic market. While import volumes declined by 7% in the first eight months of the year, the alternative of a cheaper import has ensured that values have remained depressed in the domestic supply chain. Import prices averaged 13.4% lower than last year in the first eight months of 2026.
• EU pig prices rebounded in August but have come under pressure again in September and October, leaving them close to the lows reached during the winter. The EU average for grade E carcases was equivalent to only 128p/kg in mid-October, giving the GB SPP a 39% premium.
• A surge in UK export volumes of 24% year-on-year in the first eight months of 2026 failed to support market prices, with the expansion of sales likely to have been a response to soft domestic demand. After holding up better early in the year, export prices achieved in non-EU trade have also fallen, reflecting a generally soft global market, where farmgate prices have fallen across the major producing nations. Adding to the challenge, UK pig offal exports have fallen in volume and price in 2026.
• In Scotland, the number of prime pigs leaving farms for slaughter has increased in 2026, even after factoring in a backlog of pigs carried into the year and a surge in sow slaughter, reflecting good productivity levels.
• Highlighting the current market crisis, the sow kill at Scottish abattoirs rose by 56% year-on-year in the first nine months of 2026.
• Looking ahead, market prospects continue to face major headwinds from increased production at home, in the EU and at a global level coupled with sluggish pigmeat demand.
• Meanwhile, surprisingly strong sow numbers in England in June, up 3.4% year-on-year, suggest that a rebalancing of the GB market could take longer than anticipated.Beef Market:

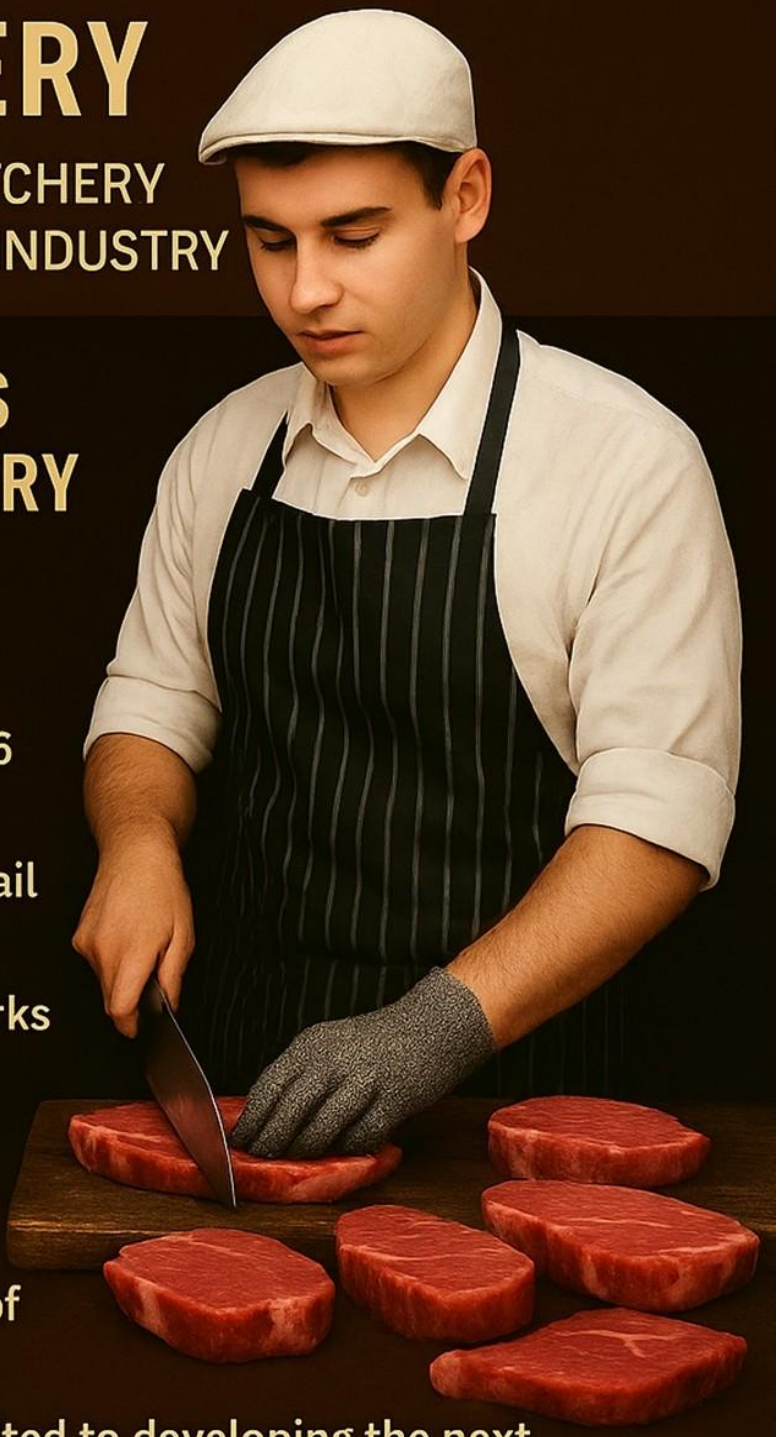

Scottish auction market price for prime sheep
- new season price from beginning of June
2024
2025
2026
p/kg lwt
490
470
450
430
410
390
370
350
330
310
290
270
250
230
Jan
Feb
Mar
Apr
May
Jun
Jul
Aug
Sep
Oct
Nov
Dec
Source: IAAS


Scottish deadweight price for steers
2024
2025
2026
p/kg
730
710
690
670
650
630
610
590
570
550
530
510
490
470
450
Jan
Feb
Mar
Apr
May
Jun
Jul
Aug
Sep
Oct
Nov
Dec
Source: AHDB


GB pig producer price - SPP
2024
2025
2026
p/kg dwt
245
235
225
215
205
195
185
175
Jan
Feb
Mar
Apr
May
Jun
Jul
Aug
Sep
Oct
Nov
Dec
Source: AHDB

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