SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



Inside this issue

President's Update	3
QMS Board Recruitment	5
Dates For Your Diary	8
UK Sausage Week	8
Showcase of Skills at Perth Show	10
Glasgow Gailes Golf	13
Higher Prices Shape Shopper Choices	14
Love Your Local Butcher	15
Clay Pigeon Shoot	20
Butchers Backing Brighter Futures	23
High Standards—Audits	29
Average Prices	30
Contact Corporate Members	32
Livestock Prices	34
Price Charts and Market Reports	36
Meat Managers Course	38
Voice from the Butchers Block	39

SEPTEMBER 2026

EST. 1870

ROBERTSON'S
Fine Foods
of Ayrshire

Go The Whole Hog This Porktober

Porktober is the perfect opportunity to showcase the quality, flavour and versatility of **Prime Scottish Pork**.

At Robertsons, we're proud to supply **100% Scottish pork**, sourced from trusted farms and fully traceable from farm to fork. It's provenance your customers can trust and quality they'll come back for.

PORKTOBER

MAKE SURE YOU'RE SIGNED UP TO OUR MAIL DROPS TO RECEIVE PROMOTIONAL UPDATES!

Whether you're highlighting classic roasting joints, creating new value-add displays or utilising the whole carcass, **Porktober** is the ideal time to put Scottish pork centre stage.

Prime Scottish Pork: Proudly Scottish with provenance you can trust.

SCOTTISH
CRAFT BUTCHERS

PORKTOBER
PUT A BIT OF PORK ON YOUR FORK!

BORN & REARED
PRIME
SCOTTISH
PORK

For further information and to place orders please **contact our Sales Team** on **01294 463936** or email us at **robertsons.sales@brownsfoodgroup.com**

Taste The Ayrshire Tradition!

President's Welcome:

Laura Black, President of Scottish Craft Butchers

As autumn approaches, there is a real sense of opportunity across our trade. The change of season brings customers back to comforting meals, familiar flavours and the quality products that Scottish craft butchers make so well. It is time to make our counters work hard, refresh our displays and give shoppers plenty of inspiration.



UK Sausage Week offers members a brilliant platform to celebrate one of our most popular products. From traditional family recipes to imaginative new flavours, sausages provide endless scope for tastings, special offers, competitions and engaging social media content. Porktober gives us another valuable reason to promote the versatility, value and quality of pork, including chops, joints, belly, fillet and slow-cooking cuts.

We can also warmly welcome the return of Sunday Roast Season. As the nights draw in, customers naturally look for satisfying meals to share with family and friends. Attractive roasting displays, meal bundles, recipe suggestions and helpful cooking advice can turn that seasonal appetite into stronger sales. Please make full use of the exclusive autumn posters and digital marketing materials created for SCB members, covering UK Sausage Week, Porktober, Sunday Roast Season and Autumn Flavours.

It has also been wonderful to see members enjoying time together beyond the shop counter. Congratulations to all the winners and prize recipients at the Scottish Craft Butchers Golf Tournament, and thank you to everyone who helped make the day such a success. Congratulations also to Scott Paton, who won our Clay Pigeon Shoot at Bisley at Braidwood with an excellent 23 points. Well done to Duncan McVicar, Alistair Anderson and George Jarron, who tied for second, and to Gavin McIntosh on his third-place award.

We have further reason to be proud of the superb outcomes achieved in this year's audits for our training company, Craft Skills Scotland. These results reflect the professionalism, commitment and consistently high standards of the whole team. They also demonstrate the strength of the training and support being delivered to learners and employers throughout our industry.

Next week, I will be proud to represent both Scottish Craft Butchers and Craft Skills Scotland at the Meat Management Industry Awards. SCB is a finalist in the Trade Association of the Year category, while Craft Skills Scotland is shortlisted for Training Provider of the Year. To receive recognition in both categories is a tremendous achievement and a tribute to our staff, members, trainers, employers and learners.

Thank you, as always, for your energy, enthusiasm and support. Your dedication keeps our organisation moving forward and ensures Scottish craft butchery continues to thrive in every community.

There is much to celebrate and even more to look forward to. I wish every member a busy, successful and rewarding autumn.

GEAR UP FOR SUCCESS

SUPPLIERS TO THE BUTCHERS FOR OVER 70 YEARS



Chainmail glove

BUY ONE GET ONE FREE

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



FREE DELIVERY
(FOR ORDERS OVER 100€)





Rapid Steel HyperDrill



Magneto Rapid Steel HyperDrill



Butchers Set



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**

FBK

DICK
Traditionsmarke der Profis

QMS Board Recruitment

Quality Meat Scotland is currently recruiting four new Board members – and we would love your help in spreading the word.

Candidates are being sought with knowledge and experience of pig production, together with:

- an understanding of QMS and the wider Scottish red meat sector
- ability to contribute effectively to the Board at a strategic level
- ability to communicate clearly and effectively with a range of stakeholders

This is a brilliant opportunity for the right people to shape sector strategy, gain valuable leadership experience and contribute to a vital part of Scotland's rural economy. Prior board experience is not essential – just a commitment to making a difference.

Full information is available from an advert on the Scottish Government's vacancy portal: [Appointment of Members to the Board of Quality Meat Scotland - Scottish Government Recruitment Careers]

The deadline for applications is **17:00 on Friday 25 September 2026.**





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



ENTER SOON CLOSING DATE 11-09-2026

Best Wishes to Mike Dawson on His Retirement



Customers and fellow traders have paid warm tribute to Elgin butcher Michael “Mike” Dawson following his retirement from JC Dawson Butchers.

Mike, 72, has stepped away following decades behind the counter at the Batchen Street business, which has served customers in Elgin since 1889. The shop will now pass into the hands of Paul Shorter and Darren MacDonald, who will continue its tradition.

For regulars, visiting JC Dawson’s was not just shopping: it was a chance to chat with a butcher who knew his customers by name and always made them feel welcome.

Customers fondly recalled the shop’s steak pies, steak and kidney pies and sausages. Others spoke of Mike’s warmth, optimism, dedication and passion for his trade, describing him as “the very best in the business”. Neighbouring businesses on Batchen Street expressed their appreciation, saying they would miss Mike’s smile and cheerful words at the beginning and end of each working day. Mike’s long career represents the best of the independent craft butchery trade: professional skill, excellent produce and genuine commitment to the local community. His contribution to the industry and the people of Elgin has left a lasting impression.

Everyone at Scottish Craft Butchers congratulates Mike on an outstanding career and wishes him a long, happy and thoroughly well-earned retirement. We also wish Paul and Darren every success as they take JC Dawson Butchers forward into its next chapter.

DATES FOR THE DIARY 2025/26

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

Love Lamb Week:	**1st—7th Sept 2026**
Prime Scottish Pork Display : Entries Close	**11th September 2026**
SCB Regional Meetings: VENUES AND SPEAKERS TBC	**21st - 24th Sept 2026**
UK Sausage Week:	**28th Oct - 1st Nov 2026**
SCB AGM & Training Awards : BALHOUSIE CASTLE, BLACK WATCH MUSEUM, PERTH	**15th November 2026**

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!





GET INVOLVED

Make your bangers sizzle!

UK SAUSAGE WEEK

26th Oct – 1st Nov 2026





Scan the QR code to download your FREE poster and logos






Are your events and publicity ready for the most important week of the year?

Are you running any shop or instore offers you want to promote?
Do you have a sausage dish recipe which you would like to share?
Organising any sausage demonstrations?

Keep us informed! Make the most of this opportunity, miss it and miss out.
#uksausageweek

Get your tickets to the main event!

Be at the UK Sausage Week awards luncheon at the prestigious **Butchers' Hall**, London on **26th October**. Limited quantity available, so hurry. Go to **uksausageweek.com/tickets** or **scan the QR code** on your smartphone.

For more info or to download the UK Sausage Week logo and poster go to www.uksausageweek.com

Local Craft Butchers Showcase of Skills at Perth Show



Scottish Craft Butchers member Alex Mitchell Butchers of Glenrothes was proudly represented at the Perth Show on Saturday, 1 August, where butcher and business owner, Jamie Syme delivered an engaging live butchery demonstration to visitors throughout the day.

Demonstrating alongside Gordon Newlands of Quality Meat Scotland (QMS), Jamie gave the audience a fascinating insight into the skill, craftsmanship and knowledge that underpin Scotland's independent craft butchery sector.



Using lamb as the focus of the demonstration, he showcased a range of traditional and modern cutting techniques while explaining the value of making the most of every part of the carcase.

The demonstrations proved popular with visitors, offering a rare opportunity to see the expertise of a professional butcher up close.

Throughout the session, Jamie answered questions from the audience, explaining the techniques involved and sharing his passion for the trade. It was an excellent opportunity to connect directly with consumers and highlight the important role that local craft butchers continue to play in communities across Scotland.



Representing both Alex Mitchell Butchers and the independent retail butchers sector, Jamie demonstrated the high standards, professionalism and dedication that define craft butchers.
His confident and informative presentation reflected the experience and craftsmanship found in local butcher shops throughout the country.

Events such as the Perth Show provide an invaluable platform for Scottish Craft Butchers members to engage with the public, celebrate traditional skills and inspire greater appreciation of the craft of butchery.

Live demonstrations help visitors better understand the expertise involved while encouraging them to support their local independent butcher.
Jamie Syme's appearance was a credit to Alex Mitchell Butchers, Glenrothes, and highlighted the passion and professionalism that continue to strengthen Scotland's craft butchery sector. The Perth Show once again provided an excellent stage for showcasing the skills, knowledge and dedication of Scottish Craft Butchers members. Well done Jamie!

S. Collins & Son
The Award Winning Butcher

FREE UP LABOUR
FREE UP CAPACITY

Available branded or unbranded to suit your business requirements. All wholesale enquiries treated in strict confidence.

We make the black pudding, haggis and slice sausage so your team doesn't have to.

Trusted by butcher shops throughout Scotland for quality, consistency and reliability.





We supply: Black Pudding, Haggis, Slice Sausage, Sausages, Scotch Pies & Steak Pies

Why butchers choose us

- FLEXIBLE ORDER QUANTITIES
- BRITAIN'S BEST BUTCHER SHOP
- OVER 100 PRODUCT AWARDS
- SALSA APPROVED
- CONFIDENTIAL SUPPLY

Butcher Shop of the Year Awards WINNER

LET'S TALK
SAMPLES AVAILABLE

T: 0141 779 2028
E: stewart@scollinsandson.co.uk
W: scollinsandson.co.uk

Helping fellow butchers save labour, increase capacity and maintain quality since 1955
7 Lindsaybeg Road, Muirhead G69 9DR

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 Ceracleane 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.

07769 686 985
colin@ckrh.co.uk
www.ckrh.co.uk
2 Elms Way, Ayr, KA8 9FB
Colin Hewitson Weighing & Food Processing Expertise

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

A Great Day at Glasgow Gailes

Scottish Craft Butchers' annual golf day proved another memorable occasion when 34 butcher golfers gathered at Glasgow Gailes Golf Club in Irvine, Ayrshire, on Wednesday 5 August.

The Ayrshire links provided a first-class setting for the event, and the course was presented in superb condition. Fairways, greens and bunkers were all a credit to the greenkeeping team, giving the competitors every opportunity to enjoy one of Scotland's finest golfing venues. Conditions underfoot may have been excellent, but the weather supplied a stern additional challenge. A lively wind swept across the exposed links throughout the day, ensuring that Glasgow Gailes was, appropriately enough, living up to its name.



ALAN ELLIOT RECEIVES HIS PRIZE FROM PAST PRESIDENT, JAMIE CHAPMAN

Despite the testing breeze, there was plenty of excellent golf on display, along with the friendly rivalry and good humour that have become hallmarks of this popular annual fixture.

With 34 players taking part, the competition was keen, and every point had to be earned around a course that demanded both accuracy and sound judgement.

The outstanding performance of the day came from Alan Elliot, who secured the Singles title with an excellent total of 42 points. His impressive score in the challenging conditions made him a thoroughly deserving winner.



COLIN DOW RECEIVES HIS LONGEST DRIVE PRIZE FROM PAST PRESIDENT, JAMIE CHAPMAN

The day's specialist prizes were also closely contested. Colin Dow claimed the Longest Drive award, demonstrating both power and timing when it mattered. Matt Tweedie took the Nearest the Pin prize with a fine approach, while Bob Easton and Jason Ward combined successfully to win the Silent Pairs competition with a total of 69 points.



BOB EASTON & JASON WARD COLLECT THE SECRET PAIRS PRIZE FROM PAST PRESIDENT, JAMIE CHAPMAN

After the final putts had dropped, players were able to reflect on another hugely enjoyable Scottish Craft Butchers golf day. The combination of an outstanding course, competitive scoring and excellent company made the trip to Irvine a resounding success.

Congratulations go to all the prize winners, and sincere thanks are due to Glasgow Gailes Golf Club for its warm welcome and excellent hospitality.

Thanks also go to everyone who played and helped make the day such a success. The wind may have tested every golfer, but it certainly added character to a superb day on the Ayrshire coast.

Red Meat Retail: Higher Prices Shape Shopper Choices

The latest AHDB retail figures underline a challenging but mixed market for red meat. During the 12 weeks to 9 August 2026, total red meat volumes declined 1.5% year on year, while consumer spending rose 1.8% as higher average prices offset reduced purchasing.

Beef volumes fell 2.0%, although spend increased 3.3% following a 5.4% rise in average prices. Primary beef volumes were down 3.1%, with mince experiencing the largest actual reduction. Sales dropped 7.8%, equivalent to 2,237 tonnes, as fewer households bought mince and customers purchased less on each trip. Average mince prices were 7.6% higher.

There were, however, strong growth areas. Beef steak volumes increased 13.4%, helped by more buyers, larger purchases and significantly greater promotional activity. Processed beef volumes rose 9.9%, led by burgers and grills, which climbed 13.0%, or 2,166 tonnes. Warm weather likely supported demand for grilling products, while the continuing “big night in” trend may be encouraging shoppers to recreate premium dining occasions at home. Added-value beef recorded modest volume growth of 0.5%.

Lamb faced the strongest pressure. Total volumes declined 6.0%, but spend rose 2.4% as higher prices supported category value. Primary lamb volumes fell 10.5%. Leg roasting joints suffered the sharpest decline, down 30.1%, while shoulder roasting fell 10.1%, chops dropped 12.3% and mince decreased 5.7%.

Some lamb cuts bucked the trend. Steak volumes increased 6.7% and stewing cuts rose 24.2%, suggesting shoppers are shifting towards cuts that suit quicker meals or flexible, economical cooking. Processed lamb declined 7.5%, while added-value lamb volumes slipped 1.3%.

Pigmeat proved comparatively resilient, with total volumes down only 0.9% and spend up 0.5%. Primary pigmeat volumes increased 0.8%. Pork mince was the standout performer, rising 26.6%, or 1,060 tonnes, as shoppers apparently switched from beef mince, bought it more frequently and purchased more per trip. Pork belly also grew 8.8%.

Processed pigmeat volumes declined 2.9%, with bacon rashers recording the largest actual fall at 1,673 tonnes. Sliced cooked meats and sausages also weakened. Conversely, added-value pigmeat continued to perform strongly: volumes increased 6.6% and spend rose 7.7%, driven by sous vide products and marinades. Promotional activity remains influential, particularly for beef steaks and grilling lines, but members should balance offers against margin pressures. Telling provenance stories, recommending substitutes and explaining how to achieve results from unfamiliar cuts may strengthen trust, protect basket value and encourage visits.

For Scottish craft butchers, the figures reinforce the importance of demonstrating value, offering convenient meal solutions and matching ranges to changing occasions. Premium steaks, barbecue products, pork mince, stewing lamb and prepared or marinated lines offer opportunities. Clear cooking advice, meal inspiration, product quality and knowledgeable service can help members distinguish themselves while encouraging customers to explore alternatives across the counter.

Worldpanel by Numerator UK, 12 w/e 9 August 2026

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



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

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

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

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

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

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

TASTE. EXPLORE. INSPIRE.

FLAVOUR ATLAS

Flavour inspiration shaped by consumer insight



Trend-led global flavours

Driven by consumer demand

Straightforward counter concepts

Designed to drive sales

JOIN OUR JOURNEY and explore the FLAVOUR ATLAS

Fresh ideas designed to add value and inspire your counter

Stay inspired – join our mailing list

0161 331 4923 hello@ifing.co.uk www.ifing.co.uk/flavour-atlas

INNOVATIVEFOODINGREDIENTS INNOVATIVE_FOOD_INGREDIENTS INNOVATIVE-FOOD-INGREDIENTS-LTD

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

BRING BRITAIN'S FAVOURITE FLAVOURS TO YOUR COUNTER THIS AUTUMN



CHANTELLE BRENNAND,
COMMERCIAL DIRECTOR AT IFI

As customers look for more affordable ways to enjoy restaurant and takeaway-style food at home, there's a growing opportunity for butchers to turn familiar flavours into premium counter concepts. This Autumn and Winter, IFI is helping butchers bridge the seasons with fresh ideas designed to add value and give customers something different to put on the table.



Lamb Bourguignon

The change from summer into autumn can be a tricky time for the butcher's counter.

As the weather starts to turn, BBQ favourites naturally begin to lose their appeal, but customers aren't necessarily ready for traditional winter warmers like stews, casseroles and bourguignon either.

It creates a seasonal gap and one that also presents a real opportunity. That's why our new Autumn/Winter Flavour Atlas collection has been specifically developed to help butchers bridge the seasons with exciting, premium meal ideas that give customers something different to put on the table.

And this year, we're taking inspiration from somewhere consumers already love to spend their money: the takeaway.

The Rise of the Fakeaway

Consumers still want food that feels like an occasion - they're simply looking for more affordable ways to enjoy it and with the cost of eating out and ordering a takeaway continuing to rise, more people are looking for ways to recreate those experiences at home.

For independent butchers, this creates an exciting opportunity to give customers the flavours they already know and love, combined with the quality meat and premium ingredients they expect from their local butcher.

Our Autumn/Winter Flavour Atlas range takes some of Britain's best-loved dishes such as **chilli con carne** and **sweet chilli chicken** and translates them into premium butcher's counter concepts.

It means customers can still enjoy that Friday or Saturday night treat, while you have an opportunity to increase added-value sales, introduce new products and give shoppers another reason to choose their local independent.

Layering Flavour and Adding Value

Creating a premium experience isn't simply about choosing a different marinade.

One of the key trends shaping our latest concepts is **flavour layering**, combining flavours, ingredients, textures and cooking techniques to create a more complete meal experience.

It reflects what we're seeing in the wider market, where consumers are increasingly looking towards premium at-home dining as an alternative to more expensive restaurant meals.

For butchers, that creates the opportunity to move beyond simply selling meat with a marinade and instead develop more premium, complete meal solutions that look fantastic on the counter, deliver on flavour and create greater margin potential.

Making More of Slow-Cook Cuts

We're also putting greater emphasis on sous-vide cooking as part of our Autumn/Winter concepts.

As demand for traditional slower-cook cuts such as lamb shanks and braising steak has declined, sous-vide gives butchers another way to make these cuts relevant to today's convenience-driven customer.

By transforming them into slow-cooked, heat-to-eat products, butchers can add value to the cut while giving customers the consistency, convenience and premium experience they increasingly expect.

Looking Ahead to Winter

As we move further into the colder months, Flavour Atlas will continue to evolve.

Alongside our takeaway-inspired launches, our focus concepts will introduce richer, heartier dishes including an indulgent **Bourguignon sauce** which is great with lamb or beef, a warming **Toulouse Sausage Cassoulet**, and a premium modern take on a familiar favourite with **Pulled Brisket Chilli Con Carne**.

Ultimately, Flavour Atlas is about more than launching new flavours.

It's about helping independent butchers respond to the way customers are eating now. Using customer insight, innovation and practical counter concepts to turn changing consumer behaviour into real world profitable opportunities.

This Autumn and Winter, the opportunity is to give customers the convenience they want, the flavours they love and the quality they can only get from their local butcher.

Contact a member of our team today to find out more:

hello@ifing.co.uk
07506 664 948
0161 331 4923


Sweet Chilli Chicken Bites


Concept Development at IFI


Pulled Brisket Chilli Con Carne

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

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

SCOTTISH CRAFT BUTCHERS

NOT A MEMBER YET?

You're warmly invited to join us at our regional meetings!

A great opportunity to see what we're all about, meet other butchers and hear from leading experts.

The next regional meetings will be held

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

ALL BUTCHERS WELCOME

MEMBERS AND NON MEMBERS ALIKE!

DALZIEL & VERSTEGEN PRESENTATION

Beyond the Block – Restaurant-Style Cooked Ready Meals.

As the cost of living continues to rise, more consumers are choosing to dine at home. To help butchers capitalise on this growing opportunity, we are pleased to partner with Verstegen to share five simple steps to success: Season, Seal, Cook, Chill and Create — restaurant-style cooked ready meals made simple.

Content of presentation:

- The dining at home market (data and trends)
- Verstegen Spices and Sauces impact on Dutch retail butchery scene
- The simple steps to success: Season, Seal, Cook, Chill and Create
- Display of Cooked Ready Meals and Marketing POS
- Marketing POS and tips
- Small assemble demonstration showcasing the simplicity
- Beyond the Block magazine (special edition)
- Tasting of a main cooked ready meal and a side dish

DALZIEL Retail Butchery

Verstegen SPICES & SAUCES



SCOTWEIGH PRESENTATION

"Media Display Screens: How Generative AI can help you create promotional material in minutes"

Scotweigh will show you how they can supply and install display screens that will let you create your own in-store marketing materials in a simple and straightforward way via their Connect scale system.



SCOTWEIGH

Awards will be presented from the Beef Burger, Black Pudding and Ready Meal competitions.

A chance to celebrate the skills and creativity of our industry!

The Dalziel Group | DALZIEL Retail Butchery | SCOTWEIGH

Meetings from **7.30 pm to 9.00 pm**

Please book your place by **Tel: 01738 637472**

or email: **bruce@craftbutchers.co.uk**

WHY COME ALONG?

- Network with fellow butchers
- Gain ideas and practical tips
- Stay ahead of market trends
- Discover the benefits of membership

We look forward to welcoming you!

For more information about Scottish Craft Butchers and membership benefits, please visit www.craftbutchers.co.uk

STRONGER TOGETHER.
SUPPORTING SCOTTISH BUTCHERS.

SCOTTISH CRAFT BUTCHERS CLAY PIGEON SHOOT

Scottish Craft Butchers members enjoyed a memorable day of friendly competition at their Clay Pigeon Shoot on Wednesday 26 August, held at Bisley at Braidwood, near Midlem and Selkirk in the Scottish Borders.

With fantastic weather providing ideal conditions, competitors took to the stands in excellent spirits. The event combined sporting challenge with the warm fellowship for which Scottish Craft Butchers is well known, giving members an enjoyable opportunity to meet away from their businesses, catch up with friends and test their accuracy in beautiful countryside.



The venue proved a fitting setting for the occasion. Located in the Alewater Valley and looking towards the Eildon Hills, Bisley at Braidwood is Scotland's largest and most versatile clay shooting ground.

It welcomes everyone from complete beginners to seasoned shots and offers professional instruction alongside sporting clay, skeet and Sportrap facilities. Its broader attractions include rifle and air-rifle ranges, a virtual-reality shooting simulator, a welcoming clubhouse and Oscar's Café, making it a popular destination for individual visitors, groups and corporate events.



The Braidwood team's facilities and hospitality helped make the members' shoot a thoroughly enjoyable occasion. Competition was keen throughout the day, but Scott Paton emerged as the overall winner with an impressive total of 23 points. Many congratulations go to Scott on an excellent performance and a well deserved victory. He was presented with a bottle of port from Scottish Craft Butchers, together with a baseball cap and trophy supplied by Braidwood, providing fitting reminders of his success. The contest for the remaining honours could hardly have been closer. Duncan McVicar, Alistair Anderson and George Jarron finished in a three-way tie for second place, each recording 20 points. All three received baseball caps in recognition of their strong performances. Gavin McIntosh took the third-place award with a total of 18 points, rounding off a closely fought set of results.

For members accustomed to early starts and exacting standards in their own shops, the shoot offered a different kind of focus. Every target brought anticipation, while the friendly rivalry ensured encouragement, laughter and lively conversation continued between rounds.

While the scores gave competitors plenty to discuss, the day was about more than the final standings. Good weather, good company and a first-class venue created a relaxed and sociable occasion that celebrated both skill and membership.



Events such as this strengthen connections across the Scottish craft butchery community and allow colleagues to share time together in a fresh setting.

Scottish Craft Butchers thanks everyone who took part and helped organise the shoot, as well as the team at Bisley at Braidwood for hosting the event. Congratulations once again to Scott Paton, and also to every competitor who contributed to such a successful and enjoyable day.



SCOTTISH CRAFT BUTCHERS

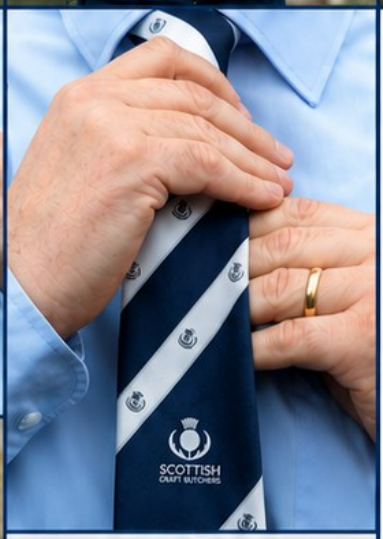
SCB BRANDED MERCHANDISE

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 **gilots 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.

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.



SCOTTISH
CRAFT BUTCHERS

SAVE the DATE

SCOTTISH CRAFT BUTCHERS
TRADE FAIR

THE BIGGEST *gathering* OF BUTCHERS IN SCOTLAND!

SUNDAY

16TH MAY 2027

SEE YOU *THERE!*

DEWARS CENTRE

PERTH

featuring once again...

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

lindsays

lindsays.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.'

prism
fixed fee employment law solutions

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

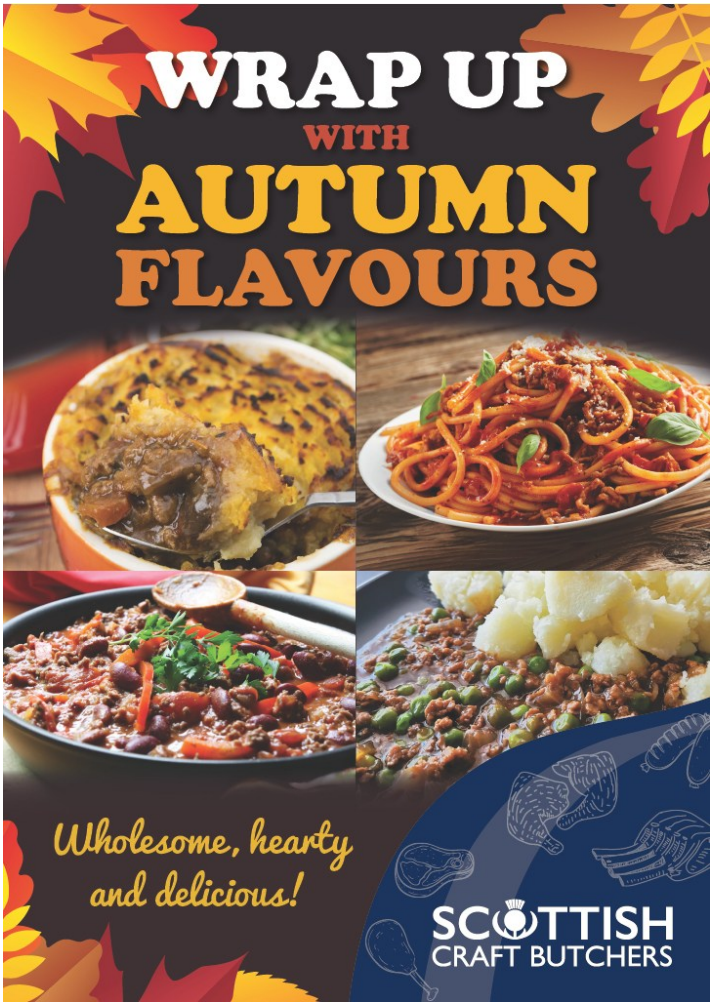
Current rates

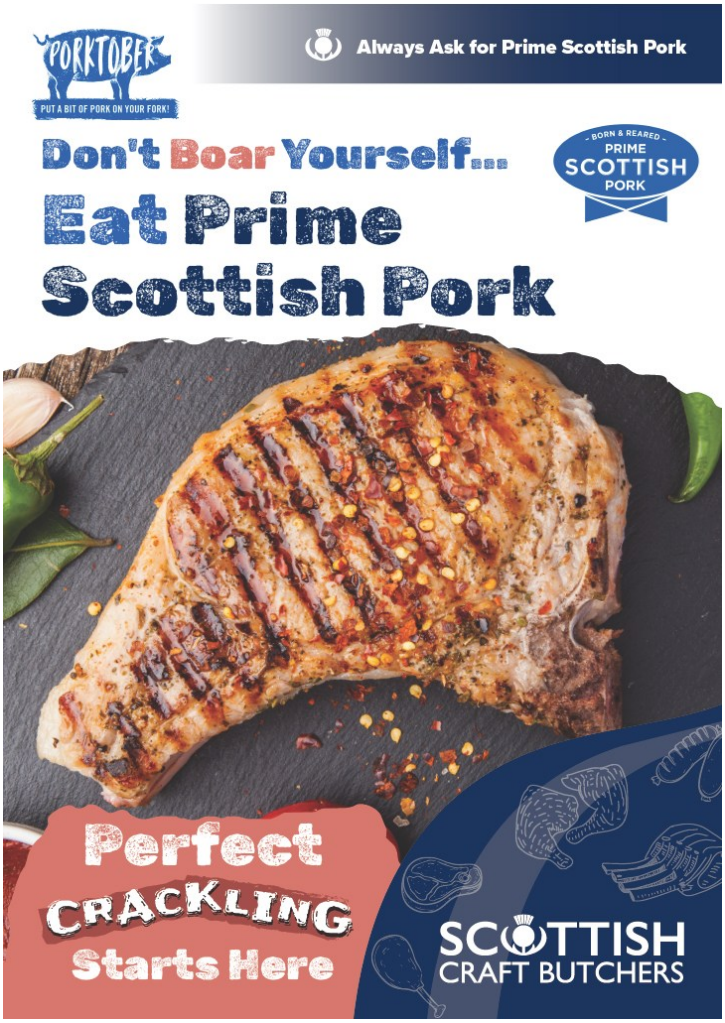
	21 and over	18 to 20	Under 18	Apprentice
April 2025	£12.21	£10	£7.55	£7.55
April 2026	£12.71	£10.85	£8	£8

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


WRAP UP
WITH
AUTUMN
FLAVOURS
Wholesome, hearty and delicious!
SCOTTISH
CRAFT BUTCHERS


PORKTOBER
PUT A BIT OF PORK ON YOUR FORK!
Always Ask for Prime Scottish Pork
Don't Boar Yourself...
Eat Prime
Scottish Pork
BORN & REARED
PRIME
SCOTTISH
PORK
Perfect
CRACKLING
Starts Here
SCOTTISH
CRAFT BUTCHERS


NATIONAL
SAUSAGE
WEEK
26th October to
1st November 2026
MORE
BANG
FOR YOUR BANGER
SCOTTISH
CRAFT BUTCHERS


SUNDAY ROAST
SEASON
IS BACK
Home is where the roast is!
SCOTTISH
CRAFT BUTCHERS

A collection of autumn posters and digital marketing materials is now available exclusively for Scottish Craft Butchers members.

Designed to help businesses create seasonal displays and online content, the campaign provides promotional support during one of the busiest periods of the retail calendar.

The collection celebrates four sales opportunities: UK Sausage Week, Porktober, Sunday Roast Season and Autumn Flavours.

Each theme gives members a way to showcase quality products, inspire customers and encourage purchases, whether in the shop, on social media or through other digital channels.

Use the posters to brighten windows, counters and point-of-sale areas, while the digital graphics can strengthen your website, email and social media activity.

Together, the materials offer a consistent look without the cost or time involved in creating a campaign from scratch.

These seasonal resources are produced solely for Scottish Craft Butchers members, helping every business make autumn promotions more visible, appealing and effective.

SCOTTISH CRAFT BUTCHERS



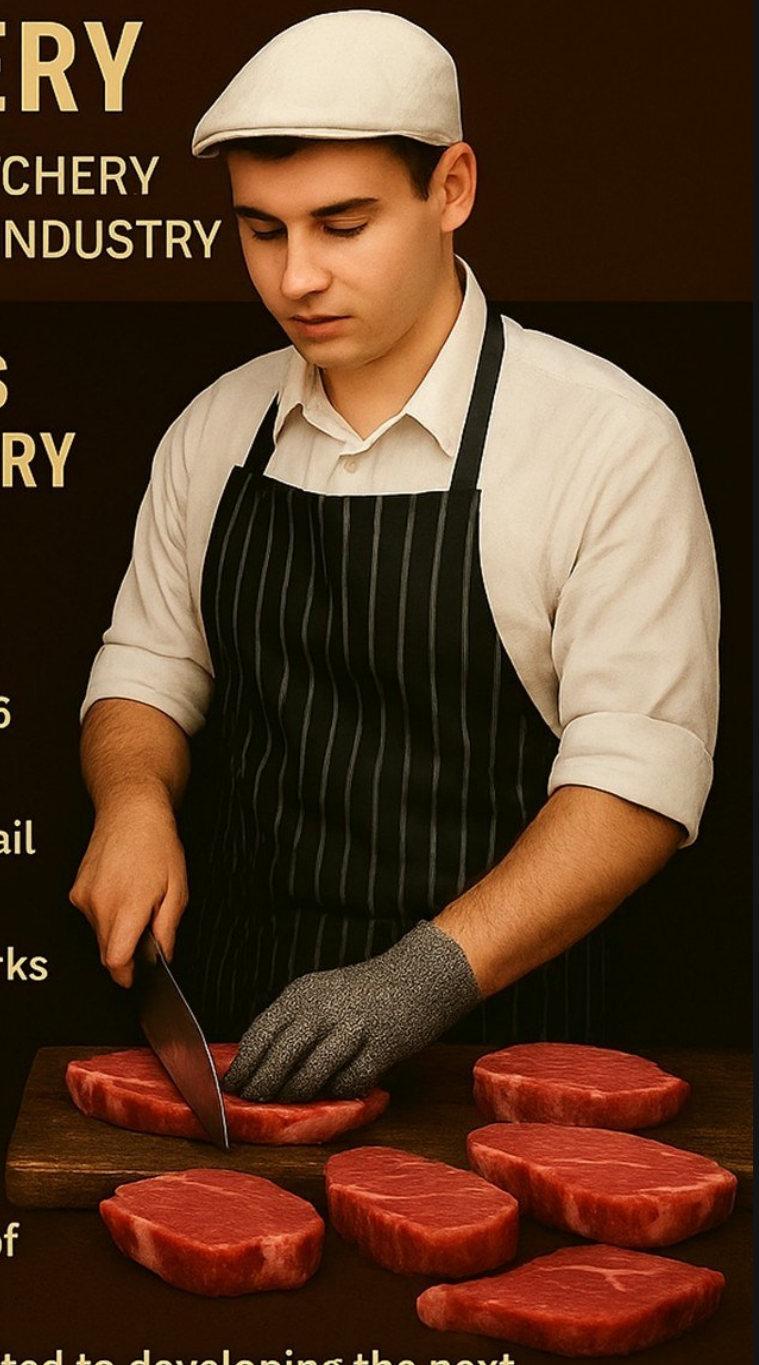






CRAFT YOUR FUTURE IN BUTCHERY

LEARN THE ART OF BUTCHERY
WITH THE BEST IN THE INDUSTRY



JOIN SCOTLAND'S PREMIER BUTCHERY APPRENTICESHIP PROGRAMME

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

WHY CHOOSE US?

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

Ideal for new entrants and existing employees!

APPLY NOW

Claire Simpson
claire@craftskills.scot
01738 637785

Craft Skills Scotland

High Standards.
Excellent Qualifications.
An Outstanding Team.

Craft Skills Scotland has undergone several external audits this year—and the feedback has been fantastic!

Both Qualifications Scotland and HMIE Inspectors have expressed high confidence in the quality of the qualifications we deliver and the high standards maintained across our programmes. This is a tremendous achievement and one that everyone involved should be extremely proud of.

A huge shout-out to our dedicated team, our supportive employers and, most importantly, our brilliant trainees, who continually demonstrate their skills, commitment and professionalism.

A special thank you to Luke and Andy from Orkney Brewery, who spoke with the External Verifier today and helped confirm the high standards of training and support delivered by Craft Skills Scotland.

Their feedback reflects what can be achieved when committed trainees, supportive employers and quality training come together.

Would you like to join one of Scotland's highly regarded Modern Apprenticeship programmes?

Whether you are an employer looking to develop your workforce or someone ready to gain nationally recognised qualifications while working, Craft Skills Scotland would love to hear from you.

Earn while you learn
Develop valuable workplace skills
Gain nationally recognised qualifications
Learn with a trusted, high-quality training provider

Train with confidence. Develop with confidence. Choose Craft Skills Scotland



SCOTTISH CRAFT BUTCHERS
AVERAGE RETAIL PRICES SURVEY

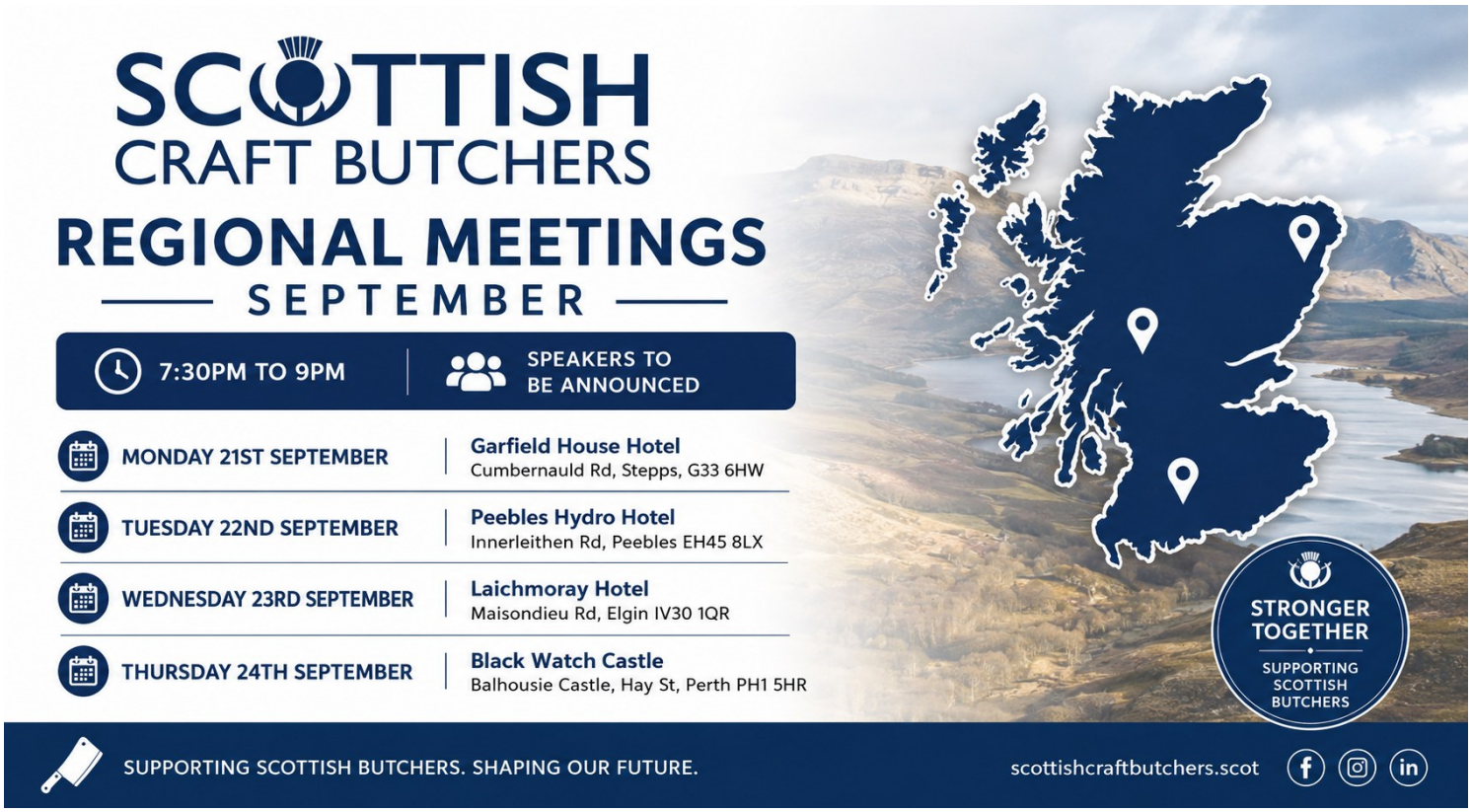
	JULY 2026	+/=/-	JUNE 2026
SCOTCH BEEF			
Fillet Steak	7028	-	7115
Sirloin Steak	4284	-	4327
Ribeye Steak	4422	-	4464
Popeseye Steak	2783	-	2808
Topside	2336	-	2356
Round / Rump Steak	2379	-	2399
Stewing Steak	2068	-	2099
Rolled Brisket	1970	-	1985
Steak Mince	1662	-	1664
Boiling Beef Bone In	1246	-	1259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

SCOTTISH CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS
AVERAGE RETAIL PRICES SURVEY
NEW PRODUCTS ADDED

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



The Next Scottish Craft Butchers Executive Meeting
Wednesday 12th August 2026 at 6:30pm
Online Zoom Meeting

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

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

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@thedalesmangroup.co.uk
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

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

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

SCOTTISH CRAFT BUTCHERS
CORPORATE MEMBER

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

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

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

REISER (UK) LTD
Reiser Building, Maidstone Road, Milton Keynes,
MK10 0BD,
Contact: Nehar Ullah-Donofrio
Tel: 01908 585300
Web: www.reiseruk.co.uk
Email: salesuk@reiser.com

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

SCOTTISH CRAFT BUTCHERS
CORPORATE MEMBER

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

QMS Quality Meat Scotland

AHDB AGRICULTURE & HORTICULTURE DEVELOPMENT BOARD

	W/E 22/08/26	Previous week	Previous year
Scottish Abattoirs			
Prices Steers dwt	623.7 p/kg	620.7 p/kg	656.4 p/kg
Heifers dwt	628.6 p/kg	626.8 p/kg	659.0 p/kg
Young Bulls dwt	612.7 p/kg	608.8 p/kg	638.3 p/kg
Numbers Steers	3067	2756	2374
Heifers	1680	1921	1606
Young Bulls	750	904	691
Scottish auctions	**W/E 26/08/26**	**Previous week**	**Previous year**
Prices (Source IAAS) Steers lwt	356.68 p/kg	354.53 p/kg	382.59 p/kg
Heifers lwt	369.98 p/kg	375.68 p/kg	390.83 p/kg
Young bulls lwt	327.14 p/kg	332.10 p/kg	345.00 p/kg
Numbers Steers	131	104	113
Heifers	144	164	99
Young bulls	36	10	11

Livestock Prices continued

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

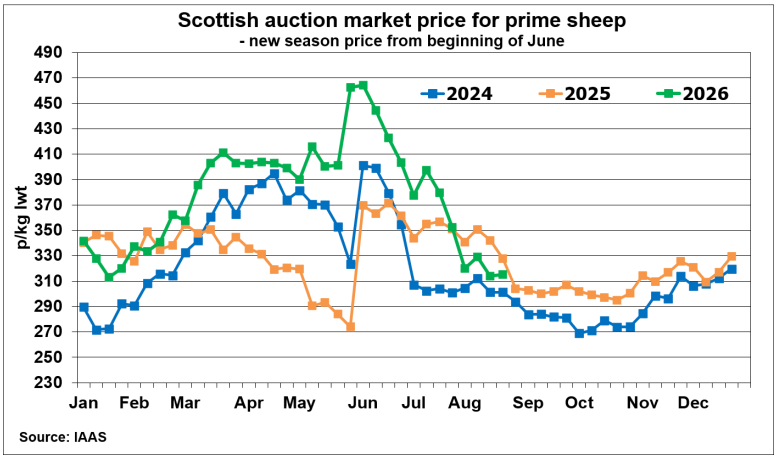
Deadweight cattle week ending 22nd August 2026								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	626.9	622.8	625.1	633.5	633	638.2	614.4	618.7
R	628	626.4	622.2	628.9	630.6	637.8	608.7	610.9
O+	619.9	624.1	617.7	622	629.4	628.3	590.3	596.7
-O	593.2	603.7	588.8	582.5	594.3	622	583.3	589.8

Sheep prices Scottish (IAAS)	**W/E 26/08/26**	Previous Week	Previous Year
Prime Sheep SQQ lwt	315.31 p/kg	313.77 p/kg	304.02 p/kg
Ewes lwt	£116.30/hd	£123.70/hd	£107.36/hd
Sheep numbers			
Scottish Auctions			
Prime Sheep SQQ lwt	7144	8392	8930
Ewes	7912	7362	8349
GB Abattoir (AHDB)	**W/E 22/08/2026**		
New Season Prime Sheep SQQ dwt	709.6 p/kg	723.5 p/kg	734.9 p/kg

Deadweight sheep week ending 22nd August 2026 Source: AHDB				
		2	**3L**	**3H**
	U	719.9	720.9	713.8
	R	713	711.4	709
	O	697.1	701.7	690

Pigs	**W/E 22/08/26**	**Previous week**	**Previous year**
GB abattoirs			
Standard Pig Price (SPP)	178.39 p/kg	179.51 p/kg	207.94 p/kg

GB deadweight pigs SPP week ending 22nd August 2026 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	138.08	+13.73	80.0 – 89.9 kg	180.25	-0.77
60.0 – 69.9 kg	167.48	+2.51	90.0 – 99.9 kg	180.10	-1.15
70-0 – 79.9 kg	177.97	-0.92	100.0kg & over	173.57	-1.81



Sheep market: After holding relatively firm into mid-June, lamb prices began to fall seasonally. In the week ending 26th August, prices averaged 315p/kg lwt at Scottish marts. This is 33% below the new season peak, stronger than the unusually soft seasonal downturn last year but in line with 2024.

Having fallen behind last year's levels for three weeks at the start of August, prices moved back ahead in the week ending August 26, up 4%.

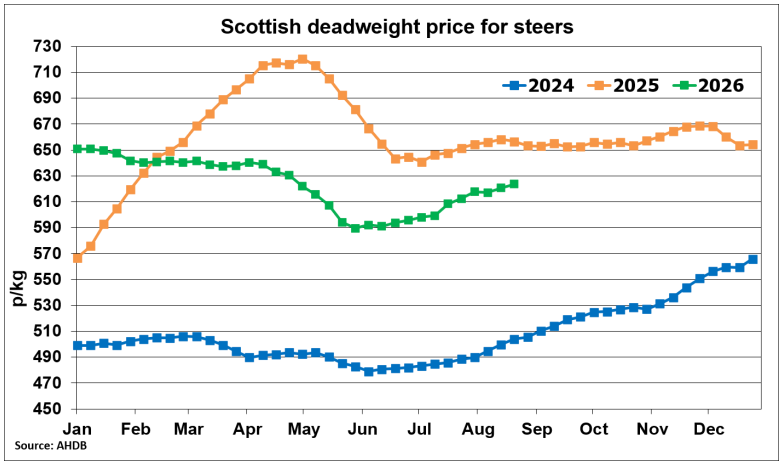
In 2025, prices made a sluggish start to the new season, reflecting a very late arrival of hoggs, but a slower build of new season lambs though the summer then saw prices hold higher than usual, before a drop-off in prices in late-August took values towards their eventual autumn low point. In 2025, the lowest weekly average was 295p/kg, in the third week of October.

In late-August 2026, prices still held a margin of about 21% over the five-year average for the time of year.

After a strong start of new season lambs, numbers have shown a sluggish seasonal build since early-July, falling behind 2025 levels. As of late-August, 6% fewer lambs have been sold at Scottish auctions than last year in the season-to-date. Meanwhile, Defra slaughter data for GB also showed a tightening of numbers relative to 2025 in July, down 5.5%.

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

At store sales there has been a firm start to the season with prices averaging around £115 per head in late-July and early-August before softening to around £105/head in the second and third weeks of August. The overall average for the four weeks was £108.80, up 1.3% from £107.40 in 2025. Numbers have been lower than last year so far, but there is week-to-week volatility and we will need to wait around another month to make a more confident judgment on how throughput has compared with previous years.



Beef market: Prime cattle prices have continued to strengthen between late July through August, rebounding to levels last seen at the end of April, and rising almost 5.5% from their year-to-date low in mid-June. In the fourth week of August, R4L steers averaged 626.4p/kg, down 5.1% year-on-year but still 24.9% above the five-year average and 23.7% higher than in the same week of 2024.

Seasonally low slaughter has continued to support prices at Scottish abattoirs, with an unusually strong uplift for the time of year in England & Wales resulting in a more limited price rebound south of the border.

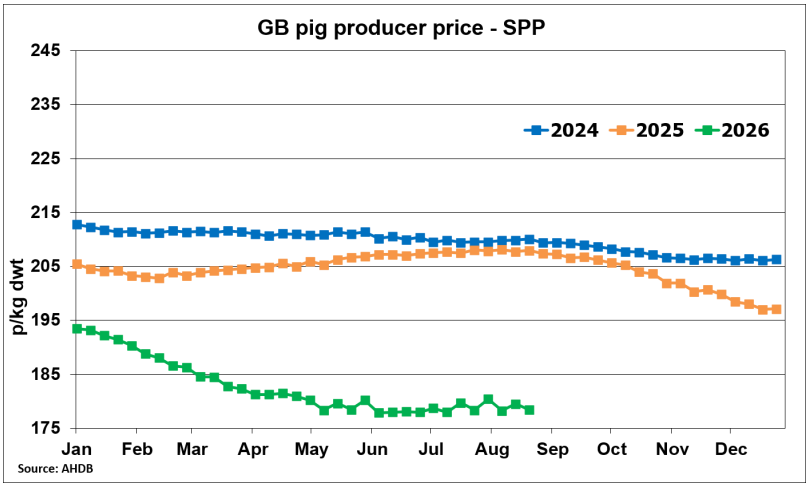
Good summer weather in England may have provided demand-side support in the short-term by boosting sales of higher-end grilling cuts, while expectations of a seasonal lift in demand between summer and autumn may have provided additional support to competition for cattle.

Prime cattle auction prices have been more stable since rebounding between mid-June and early-July. Scottish mart prices have been averaging around 355p/kg for steers and 370p/kg for heifers in August.

Following recovery in June and July, deadweight cow prices have eased back to mid-June levels in August. A jump in cow slaughter south of the border due to a shortage of grazing may have driven this softening in the market, along with the end of the summer events season from the demand-side. The weekly cow kill has remained more stable in Scotland, continuing to run behind 2025 levels. R4L grading cows averaged 531.1/kg dwt in the fourth week of August, down 7.2% year-on-year but 26% above the five-year average. The cow trade still remains firm relative to prime cattle prices for the time of year, but the comparison is now more marginal than it had been in July.

Beef market: Store cattle prices have rebounded seasonally as the main autumn selling period approaches and they have been holding close to the highs of 2025, highlighting a significant squeeze on finishing margins. Numbers have remained below 2025 levels, with year-to-date volumes down nearly 6%. This is despite an increased calf crop, partly reflecting a continuing decline in the suckler herd and beef-sired dairy calves often being managed in specific supply chains. Despite cattle population data pointing towards good availability on Scottish farms, prime cattle slaughter has fallen by more than 3% year-on-year in 2026-to-date. Heavier carcase weights (+2.6%) 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. However, numbers have started to run above the low levels of summer 2025, when kills were reduced in response to a fall in the volume of demand following a jump in consumer prices, and there could be further recovery in slaughter relative to 2025 in the coming weeks.

Pig market: .The GB Standard Pig Price (SPP) has remained relatively steady around the 180p/kg mark since May following a prolonged seasonal decline, failing to show a traditional seasonal upturn in the summer. Despite steadying, the average price for carcases in the SPP weighing 70-104.9kg remained almost 10% lower in the fourth week of August than it had closed 2025 and 14% lower than in the same week of 2025.



AHDB have published updated cost of production model estimates for the second quarter of 2026 which shows margins remained negative at around £20 per head when comparing costs against the SPP. 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. Although a government support scheme has been put in place in Scotland, farmgate prices remain well below the cost of production and losses continue to mount.

Elevated carcase weights had been a signal of a backlog of pigs on farm waiting for slaughter. However, weights fell back sharply through the second quarter in the SPP sample, signalling a clearing of the backlog. In July and August, weights have been more stable, holding slightly higher than last year. At the peak, weights had been up 5% year-on-year.

In addition, the share of carcases in the SPP sample weighing between 70 and 104.9kg has returned to a more normal level, reaching 90.4% in the fourth week of August, up from about 83% in the first third of 2026, though still slightly below year-earlier levels of 92%. A steadying of carcase weights in recent weeks has seen the price per carcase in the SPP sample stabilise having fallen for longer than the price per kilo. Carcase value has been averaging around £161 and 13-14% lower than 2025 levels.

GB prime pig slaughter rose by 4.1% year-on-year between January and July 2026, driven by a combination of a slight uplift in pig numbers and efforts to clear the backlog on farm. Overall, UK pigmeat production outpaced this due to heavier carcase weights, up 5%.

Despite considerable expansion of domestic production this year, after adding imports and subtracting exports, total UK pigmeat market supply has actually fallen, with a reduction of around 2.5% in the first six months of 2026. Setting this against falling market values signals demand-side challenges. Figures from Worldpanel by Numerator suggest that retail sales of fresh pork have increased, so it appears to be other market segments which have been the issue.

As well as the implication of sluggish demand in parts of the market, low EU pig prices have been driving down values in the domestic market. While import volumes declined by 7.5% in the first half of the year, the alternative of a cheaper import has ensured that values have remained depressed in the domestic supply chain.

EU pig prices fell more than 10% between May and late-July, taking them back close to the lows reached during the winter. Although there has been a partial rebound over the past month, the EU average for grade E carcases was still only equivalent to 137.5p/kg in the third week of August, giving the GB SPP a 30% lead.

QMS
Quality Meat Scotland



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



Date: 26th October 2026

Meat Managers Hygiene and HACCP Course

To Register Interest, Please Contact claire@craftskills.scot

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

Key Topics:

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

Guidelines for maintaining cold chains during transportation and distribution.

Who Should Take the Course?

Anyone responsible for ensuring hygiene and food safety in the meat industry.

A training pack is provided for each business.

The pack contains:

• Guidance notes.
• Blank HACCP template.
• Example cooked meat HACCP Plan
• Memory Stick containing blank HACCP template and forms

Paper Master copies of blank HACCP template and forms

Certification: Certificated by The Institute of Meat

Voice of the Butcher Block: Autumn Is Coming Home to Roast

Aye, you can feel it approaching. The mornings are darker, the waterproofs have returned to their natural habitat by the back door, and customers are beginning to look at the salad counter as if it has personally offended them. Autumn is on its way—and for Scotland's craft butchers, that means the serious comfort-food season is ready to begin.

First up is UK Sausage Week: seven glorious days when the humble banger gets the attention it richly deserves. Humble? There is nothing humble about a beautifully made link packed with quality meat, proper seasoning and generations of craft. This is our chance to fill the counter with old favourites, introduce a limited-edition flavour and remind customers that supper can be sorted with six sausages and a decent pan.

Why not run a "Sausage of the Day", offer tasting bites or ask customers to vote for the shop champion? A lively window display, a few tempting social posts and a bundle deal can turn interest into sales. Just remember: calling something "artisan" does not improve it. Making it properly does—and that is where Scottish Craft Butchers already have the field well and truly skelped.

Then comes Porktober, the month when pork steps forward and politely asks why it has been hiding behind everything else. Chops, roasting joints, belly, fillet, sausages and slow-cooking cuts all offer excellent value and endless meal ideas.

Customers may need inspiration, so give them serving suggestions, recipe cards and straightforward cooking advice. A well-presented pork display can do more persuading than a thousand trendy food influencers waving a ring light at their tea.

And thank goodness for the return of Sunday Roast Season. As the leaves fall and the temperature drops, Scotland collectively remembers that happiness is a roasting tin, crisp tatties and enough gravy to require civil-engineering approval.

Whether the centrepiece is beef, pork, lamb or chicken, members can help families revive the weekly ritual with roasting bundles, recommended portion sizes and all the helpful guidance that turns a nervous cook into the hero of Sunday afternoon.

Autumn trade is not simply about colder weather; it is about warmth, tradition and giving customers good reasons to gather around the table. Our counters are made for this season.



Fill them with colour, flavour and confidence, use the members' promotional materials, and make plenty of noise online and in-store. With a little theatre and plenty of personality, every promotion can start conversations, reward loyal shoppers and tempt new customers inside.

So sharpen the knives, polish the displays and prepare for the comforting clatter of roasting tins. Autumn is coming—and it has brought an appetite.

SCOBIESDIRECT.com
A GREAT DEAL FOR BUTCHERS

SUPPORTING LOCAL BUTCHERS THROUGH THEIR BUSIEST SEASON

SUPPLYING THE MEAT & FOOD INDUSTRY WITH QUALITY, FLAVOUR & CONVENIENCE

For over 100 years, we've helped butchers maximise seasonal sales with quality ingredients, packaging, machinery and expert support.

PROFESSIONAL BUTCHER MACHINES & EQUIPMENT

VIEW THE FULL RANGE ONLINE



VACUUM PACKERS



OVER WRAPPERS



MIXER GRINDERS



BACON SLICERS

SEASONINGS & MIXES



SAUCES & MARINADES



INGREDIENTS

VACUUM POUCHES



ALUMINIUM TRAYS



PACKAGING

SUNDRIES





Order today at **scobiesdirect.com** or call us on **0800 783 7331**

Scan to discover our **latest seasonal offers** and **new product lines**