



sizzling,  
satisfying  
...sausages!

**SCOTTISH**  
CRAFT BUTCHERS

## NEWSLETTER

**APRIL 2023**

We head into a busy time of year for not only our members but the whole team at Needless Road. Many thanks to all the members who have entered the “Make it with Haggis” and the “Speciality Burger” competitions which will be judged early in April. Then it is full steam ahead to the **Trade Fair on Sunday 14th May at the Dewars Centre in Perth.**

We are delighted to hosting so many exciting events at Perth. The phenomenal “**Scotland Butcher Wars**” last held here in 2019 saw individuals and pairs compete for the winners title. We will also hold the “**World Haggis Championship**” for the first time with makers of the “great chieftain of the puddin race” competing for the title of world champion. The **Scottish pork sausage championship** will be keenly contested again as will the **sausage linking challenge**, held this year on the TPS stand. We will issue more details soon but please find the entry forms for all the competitions enclosed with this newsletter.

### Inside this issue

|                                    |    |
|------------------------------------|----|
| Unclear health risk claims.....    | 3  |
| Butchers Shop of the Year .....    | 7  |
| Dates for your diary.....          | 9  |
| Shortfalls of EAT-Lancet diet..... | 12 |
| Well done Wendy & Sarah.....       | 17 |
| Businesses for Sale/Rent .....     | 19 |
| Apprenticeship Achievers .....     | 20 |
| Welcome New Members .....          | 24 |
| Contact Corporate Members .....    | 25 |
| Market Reports, Charts , Prices    | 26 |
| Average Retail Prices .....        | 30 |
| Contact details                    | 31 |

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### ERGONOMICS & SAFETY

- Carriage mounted on machine housing for safer & more efficient running
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### HYGIENIC DESIGN:

- Large distance between blade and motor housing for easy cleaning
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- Enclosed machine housing without edges and corners with base plate
- Removable sharpener for optimal cleaning



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- Retailer focused operation modes

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## AHDB urges The Lancet to retract 'unclear' meat health risk claims



The AHDB has formally asked The Lancet to remove 'unclear' data which links red meat consumption with cancers and other diseases.

In an open letter to the medical journal, the levy board has formally requested the retraction of the Global Burden of Disease Study 2019.

The controversial report stated that eating even a few mouthfuls of red meat weekly was bad for human health.

However, the AHDB, along with numerous academics and nutritionists, say that red meat can have a role in a healthy balanced diet, as it naturally contains vitamin B12, which can help reduce tiredness and fatigue, along with other vitamins and minerals.

Since its publication, The Lancet has been frequently criticised over whether this claim was scrutinised by peers and conducted in line with appropriate procedures to ensure its accuracy.

The AHDB said it was "very much unclear" over whether the data underwent independent scrutiny.

The levy organisation said it also had concerns over whether The Lancet's new evidence review process was carried out in accordance with relevant intellectual protocols.

Of significant concern is that the authors of the Global Burden of Disease Study 2019 published another study, independent of The Lancet, in late 2022 which found "weak evidence of association between unprocessed red meat consumption and colorectal cancer, breast cancer, type 2 diabetes and ischemic heart disease."

This report added that there was "no evidence of an association between unprocessed red meat and ischemic stroke or haemorrhagic stroke."

Despite this, the Global Burden of Disease 2019 continues to be used to support claims that red meat consumption is a cause of higher health risks.

The Global Burden of Disease is an influential dataset, used by policy makers all over the world to shape dietary and health guidelines.

It has been referenced in 1,000 scientific papers and up to 50 policy documents globally, including the National Food Strategy.

It is reviewed every two years, and it's methodologies and review criteria constantly evolve to ensure continued improvement and accuracy.

However, between 2017 and 2019, the authors developed and implemented new review analysis, which the AHDB said was "in isolation of competent scientific practice and international protocols".

AHDB's chief executive, Tim Rycroft said: "It is imperative that this science follows due process and critical review to ensure the greatest accuracy and, not least, legitimacy.

"As an evidence-based organisation, we are particularly concerned about the lack of transparency around how this data has been analysed and the way in which the new evidence review criteria has been determined.

"Therefore, on behalf of our levy payers, we will continue to push for transparency on this, to ensure the health impacts of red meat consumption are accurately depicted in science, policy and indeed society."





## Meat Management Meat Industry Awards now open for product nominations

Product nominations are being invited to find 'the best of the best' for this year's popular Meat Management Industry Awards 2023.

All sectors of the meat industry can nominate their products free for judging across 10 different categories, with the winners and finalists announced at the prestigious awards ceremony and black-tie dinner taking place on September 12<sup>th</sup> in Birmingham.

The long established awards initiative offers 20 categories in total with 10 additional categories available for voting or specific nominations. This includes both the highly valued Excellence Award and the Young Manager of the Year Award.

### Nominate your products for judging

Butchers, independent retailers and foodservice suppliers, large and small, together with manufacturers and processors can nominate / enter their products in the following categories:

- Britain's Best Sausage**
- Britain's Best Burger**
- Britain's Best Meat Pie**
- Best Bacon Product**
- Best Free From Product**
- Best Poultry Product**
- Best Beef Product**
- Best Pork / Piguement Product**
- Best Lamb Product**
- Best Red Meat Product**

The winners of the Lamb, Pork and Beef categories will determine which product receives the Best Red Meat award.

As usual the Awards will culminate in a black-tie dinner and ceremony at the Hilton Birmingham Metropole, near to the NEC. This is Britain's biggest event for the meat industry, offering a unique opportunity to network and celebrate in style and is a major annual date in the meat industry calendar.



**Product nominations plus voting and nominations can be made via the website: <https://meatmanagement.com/awards> More information is available from the organisers by emailing Paige Philips: [paige.p@vandellmedia.com](mailto:paige.p@vandellmedia.com)**





WINNERS AND  
FINALISTS RECEIVE  
FANTASTIC FREE PUBLICITY  
AND KUDOS

## Enter your products today!

It's time to nominate your products for entry in  
the 2023 Meat Management Industry Awards!



Nominate your products now, visit the website for full details.

Submit your nominations in these categories:

Best Bacon Product

Best Beef Product

Best Lamb Product

Best Pork Product

Best Poultry Product

Britain's Best Burger

Britain's Best Meat Pie

Britain's Best Sausage

Best 'Free From' Product

### IMPORTANT DATE FOR YOUR DIARY:

The acclaimed black tie Awards dinner takes place on **12th September** at the Hilton Birmingham Metropole Hotel - **book a table now to receive an early bird discount**  
Secure your tickets today at: [meatmanagement.com/awards-tickets](https://meatmanagement.com/awards-tickets)

Product entry is **completely free**, and you can nominate as many products as you like - the only criteria is that they must be manufactured in the British Isles. Entry is just a click away, nominate your products now.

**DON'T MISS THIS OPPORTUNITY TO BE INVOLVED!**

Go online to [meatmanagement.com/awards](https://meatmanagement.com/awards)

For more information email Sharon Yandell on [sharon.y@yandellmedia.com](mailto:sharon.y@yandellmedia.com)

\*Images depict previous winning products.



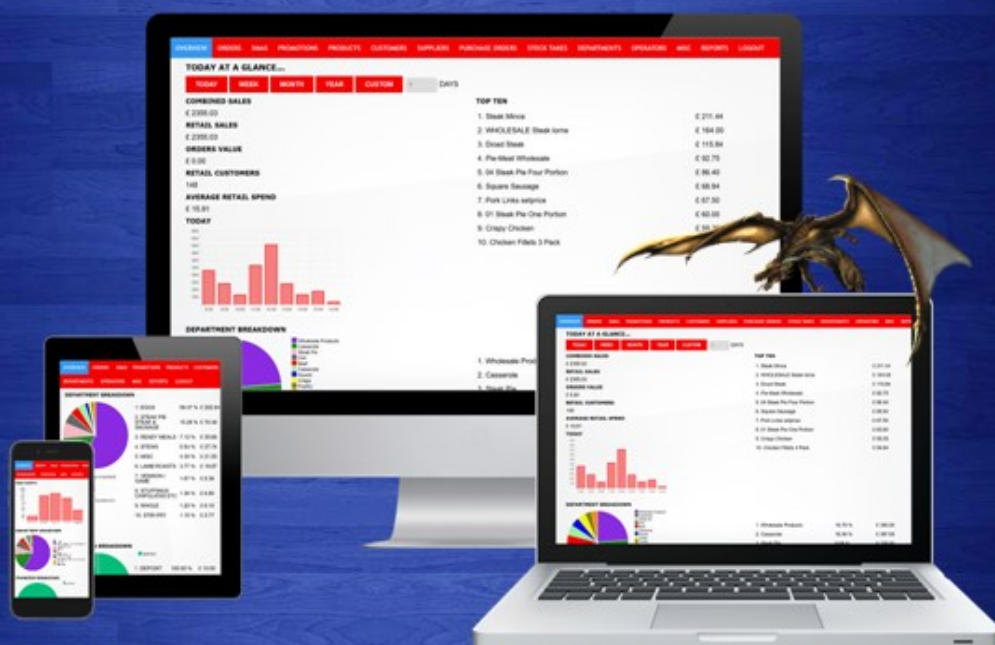


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## Butcher's Shop of the Year Awards 2023

We are back for 2023 and looking for the best shops in independent retail butchery.

The winners will be announced at a networking awards lunch on 22 May 2023 at **The Bierkeller in Birmingham**.



### **Tickets Available »**

**[www.mtjevents.co.uk/live/en/pagebutchersshopoftheyear](http://www.mtjevents.co.uk/live/en/pagebutchersshopoftheyear)**

The Butcher's Shop Awards look to honour & celebrate quality, commitment and achievement in the UK butchery industry, finding the best of the best in 6 regions spanning the UK as well as rewarding innovation, quality displays, online retail, and of course our trainee butchers!

**Good luck to all the Scottish Craft Butchers who are finalists in this year's awards.**

## Scottish Butcher's Shop of the Year Finalists

---

McCaskie's Butchers & Café, Wemyss Bay, Inverclyde  
Puddledub Butchers, Kirkcaldy, Fife  
Scott Brothers Butchers, Dundee, Dundee City  
Strachan Craft Butchers, Larkhall, South Lanarkshire  
The Butchery, Lockerbie, Dumfries

## Online Butchery Business of the Year

---

- Scott Brothers Butchers

## Specialist Butcher's Shop of the Year

---

- McCaskie's Butchers & Café, Wemyss Bay, Inverclyde
-

**Easter 7th-9th April**



**Great British Beef  
Week  
23rd-30th April**



**International Bacon Day  
29th April**



**Scottish Craft Butchers Executive  
Meeting Wednesday 24th May 2023  
@ 2pm in the Perth Office**

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## Product Evaluations

**Make it with Haggis & Speciality Burger  
Wednesday 5th April 2023 @ Forth Valley College**

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**DON'T FORGET TO SEND IN YOUR PRODUCTS!**



# Trade Fair (Dewars Centre, Perth)

Sunday 14th May 2023

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## Featuring:-

### The World Haggis Championship

THE RACE IS ON TO FIND THE BEST HAGGIS.

Kindly sponsored by Hamlyns

Who has the the most outstanding homemade version of the iconic Scottish delicacy?



### The Scottish Pork Sausage Championship

Kindly sponsored by Lucas

A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL PORK LINK SAUSAGES



### The TPS Sausage Linking Challenge

Kindly sponsored by TPS

A COMPETITION TO FIND SCOTLAND'S FASTEST HAND LINKER

This challenge will follow the format required for attempts on the Guinness World Record for the most sausages made in one minute but will not count towards that record since greater independent verification and video recording is necessary for such attempts.



## Scotland Butcher Wars

Sunday 14th May 2023

(Dewars Centre, Perth)

The competition is in two categories –  
(up to a maximum 18 entries per competition will be accepted)

Singles – any butcher of any age and ability

Pairs – one butcher MUST be under 22

(age as at 14th May 2023)

To prepare a display, each butcher or pair are allocated

Pork – Half Saddle [Cutlet End, belly on]

Lamb – Half Scotch Lamb sponsored by QMS

Competition time is 45 mins – SHARP!



**ENTRIES CLOSED**  
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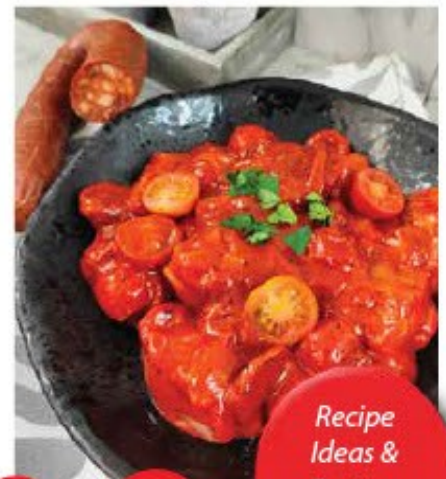
*Korean Marinade*



*Spicy Chinese Marinade*



*Chorizo Sauce*



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## ARE YOUR FINGERS FIRED UP AND READY TO LINK?



TPS are sponsoring the Hand-link challenge at the Scottish Craft Butchers Trade Fair (14th May), so get your stopwatch out and get practicing!



Scan QR Code to visit our website

TPS Scotland Ltd, 26 Kelvin Avenue, Hillington Park, Glasgow, G52 4LT  
Office Number: 0141 883 6260

## [www.tps-scotland.co.uk](http://www.tps-scotland.co.uk)

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# Lancet publishes nutritional shortfalls of EAT-Lancet diet

NEW research has found the controversial EAT-lancet diet has significant shortfalls in several key vitamins – recommending an increase of nutrient-dense animal source foods.

The landmark EAT-Lancet report, published in 2019, laid out how to nourish people and save the planet through a “planetary health diet”, consisting mostly of whole plant-based foods.

But new research, published earlier this month in *The Lancet Planetary Health*, suggests the planetary health diet does not provide enough essential vitamins and minerals to nourish the global population – with an increase in beef consumption on the list of recommendations to fix the problem.

The paper says the shortcomings are even more evident when looking at women of reproductive age (15–49 years) who have increased iron requirements due to menstruation. The planetary health diet provides just 55 percent of recommended iron intakes for this population.

Titled “Estimated micronutrient shortfalls of the EAT–Lancet planetary health diet,” the research reveals important dietary shortfalls in iron, zinc, calcium, and vitamin B12.

The researchers used new globally representative food composition data and recommendations on harmonised nutrient intakes, both of which were published after the original EAT-Lancet publication. They also adjusted for how nutrients like iron and zinc are absorbed by the body on different types of diets.



Dr Ty Beal, research advisor at the Global Alliance for Improved Nutrition (GAIN) and lead author on this publication said the diet could present some significant health problems.

“The planetary health diet is likely to help protect against noncommunicable diseases, which are the leading causes of death and disease worldwide, and to do so sustainably,” Dr Beal said.

“But these new findings on shortfalls in essential vitamins and minerals are concerning because deficiencies in these ‘micronutrients’ can lead to severe and lasting effects, including compromised immune systems and increased risk for infections; hindered child growth, development, and school performance; and decreased work productivity; all of which ultimately limit human potential.”

## Eggs and avocados

The micronutrient shortfalls of the planetary health diet are due to the low amount of animal source foods, which make up just 14pc of total calories.

To make the planetary health diet adequate in micronutrients would require increasing nutrient-dense animal source foods. In addition, it would require reductions in a compound called phytate, which inhibits absorption of iron, zinc, and calcium.

The paper says this could be done by reducing the proportion of whole grains, legumes, and nuts – from the baseline planetary health diet, not from current consumption—or, preferably, by reducing the phytate in these foods through crop breeding and processing, including soaking, fermenting, and sprouting.



According to Dr Jessica Fanzo, Boomborg distinguished professor of food policy at Johns Hopkins University and co-author said more research was needed on the sustainability of a diet.

“The challenge in providing enough micronutrients is doing so sustainably. It is not clear exactly how much animal source food, and which types, could be sustainably produced worldwide: experts have different perspectives,” Dr Fanzo said.

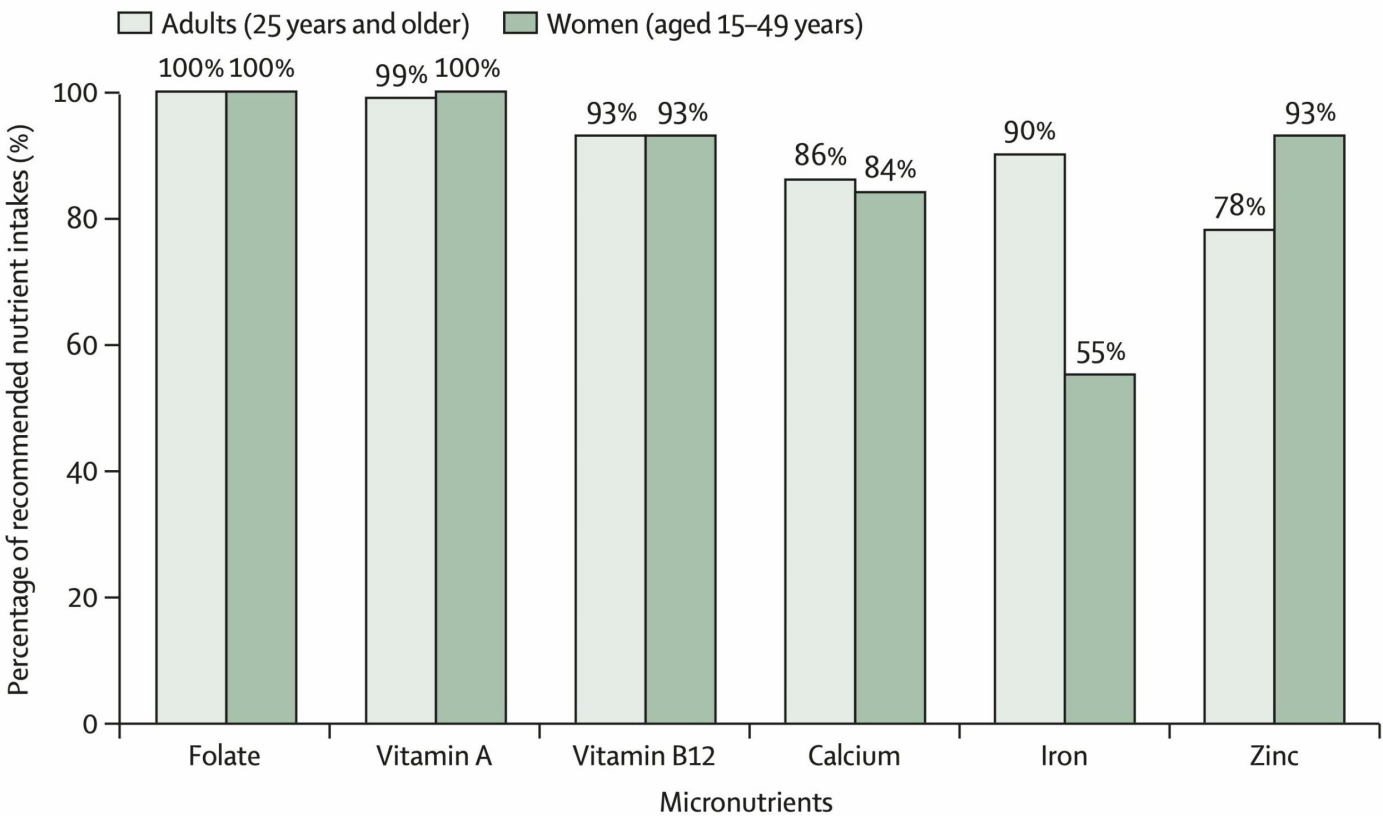
“But there is a limit. And there will inevitably be trade-offs to grapple with, between human health and environmental sustainability.

“It is important to use all available approaches to improve diets, including improving diet quality through nutrient-dense foods of both plant and animal origin, and food fortification and supplementation, which have limitations but can help fill micronutrient gaps sustainably and affordably.”

Dr Mduduzi Mbuya, director of knowledge leadership at GAIN said more needed to be done to ensure future studies into sustainable food ensure nutritional needs.

“Future efforts to propose healthy and sustainable diets must ensure micronutrient adequacy, tailor recommendations according to the local context, equitably involve local stakeholders impacted by any changes, and be transparent about trade-offs,” Dr Mbuya said.

“Preserving human health and protecting our planet are more important now than ever. All of society must rise to the challenge, now, to address these integrally linked and equally important challenges.”



A new study, published in The Lancet Journal, has found a controversial diet released in 2019 has significant micronutrient shortcomings.

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## Wages Survey Results available

### New Categories Added

The Scottish Craft Butchers wages survey results are now available on the members only website.

Just login using the e-mail that you have registered with us.

You can request a new password automatically which will be sent to the e-mail address.

The results can be found under the **Employment Law section**, sub heading **Wages Survey**.

If you would like to contribute to the survey on an ongoing basis, then please contact [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk) who will send out the form to be completed.

It is important that we keep this information up to date as we all need a guide in these changing times. It is only with your input that we can provide the average information to all members. The categories that we require the information on are displayed on the sheet here.

All responses are anonymous and we will only use the figures provided to update the average figures displayed on the website.



### WAGES SURVEY 2023

With the challenges around staff recruitment and retention, members have asked that we carry out a snapshot survey on where the membership are wage structures.

We kindly fully request that you complete and return this form with the hourly rate for each job type.

The survey is anonymous and results will be provided with the salary range along with the average wage per job type.

|                    |   |          |
|--------------------|---|----------|
| Shop Manager       | £ | per hour |
| Factory Operative  | £ | per hour |
| Apprentice         | £ | per hour |
| Butcher            | £ | per hour |
| Supervisor Butcher | £ | per hour |
| Counter Assistant  | £ | per hour |
| Bakery Personnel   | £ | per hour |
| Office Manager     | £ | per hour |
| Administrator      | £ | per hour |
| Driver             | £ | per hour |

Please return your completed forms to our offices in Perth or if you return by email the individual business data would only be used to formulate the overall results to share with other members.

# SCOTTISH CRAFT BUTCHERS

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\*Any 3 tubs 2.5kg and 2kg (New Cola and Molasses only) ordered at the same time for £36. Offer ends 18.06.23.



## National Living Wage April 2023

The Government has announced the rates of the National Living Wage (NLW) and National Minimum Wage (NMW) which will come into force from April 2023. In doing so, it has accepted in full the recommendations of the Low Pay Commission.

The rates which will apply from 1 April 2023 are as follows:

|                      | Rate from April 2023 | Annual increase (£) | Annual increase (per cent) |
|----------------------|----------------------|---------------------|----------------------------|
| National Living Wage | £10.42               | 0.92                | 9.7                        |
| 21-22 Year Old Rate  | £10.18               | 1.00                | 10.9                       |
| 18-20 Year Old Rate  | £7.49                | 0.66                | 9.7                        |
| 16-17 Year Old Rate  | £5.28                | 0.47                | 9.7                        |
| Apprentice Rate      | £5.28                | 0.47                | 9.7                        |
| Accommodation Offset | £9.10                | 0.40                | 4.6                        |

A reminder that the wages survey is on the members only website and that to allow the membership in general to access up to date information, we need information input regularly to keep an accurate reflection at all



### CONGRATULATIONS TO OUR TEAM MEMBERS



Massive congratulations to our Assessors, Wendy Donald (left) and Sarah Frew (right) who have achieved their internal verifiers qualification. Both Wendy and Sarah have worked very hard to attain the qualification which is incredibly important for Craft Skills Scotland to maintain the high standards of delivery required, to meet the demands of the Modern Apprentice framework.

They will now play a full part in the quality assurance process going forward. Well done to both!





# What's on the Menu?

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# BUSINESS FOR SALE

## Ceres Butchers

8 Main Street, Ceres KY15 5NA

Contact Bob Prentice on 07770 277356

or Jane Prentice on 07879 454094 / email: [ceresbutchers@gmail.com](mailto:ceresbutchers@gmail.com)

Ceres Butchers is a well-established business which has been in the heart of this Fife village for many years with a loyal customer base.

The front shop has 2 large display fridges and shelving display for pies as well as a small display fridge for eggs, bacon and puddings.

In the back shop there is a preparation area, a walk-in chill for fresh meat, shelved fridge for cooked meats and a cooking area with a large oven and boiler. There is also a storage area downstairs, accessed from the rear car park as well as a small office and toilet.

The annual turnover has increased over the last few years to £260k and is staffed with 2 full time and 1 part time employee. The current owners have been supplying beef, lamb and venison direct from their local farm as well as venison blood from their on-site micro-abattoir to make a unique black pudding.

The property is tenanted and sits next door to the Spar/Post Office on the Main Street in the village of Ceres which is just a 15 minute drive from St Andrews. There is both on street parking to the front and a public car park to the rear.



## Butchers Business For Sale - Central Belt

The business is in an excellent trading position within easy reach of the major towns and cities in the central belt.

This is a modern shop with up to date equipment and display chills.

A good balance of retail and catering sales.

Tremendous footfall and convenient parking right at the door.

The seller wishes to keep this sale confidential, so all enquiries in the first instance to Bruce or Gordon at the Scottish Craft Butchers office.

Only genuine enquiries will be passed on to the seller.

[bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk) 01738 637472

[gking@craftbutchers.co.uk](mailto:gking@craftbutchers.co.uk) 07917524313

**SCOTTISH**  
CRAFT BUTCHERS





Huge congratulations to Innes Moncrieff from Sound Butchers in Lerwick who has successfully achieved his craftsman certificate.

Presented with his certificate by his boss Jay Joubert.

Well done Innes from everyone at Craftskills Scotland



Kenneth Gibson MSP visited R Stalker and son Butchers in Dalry and enjoyed speaking to owner Ronnie Stalker, William Kemp of Craft Skills Scot and Kerr and Kai, two of the shop's three Modern Apprentices who are on the Food and Drink Operations framework.

Kenneth was honoured to present Kerr Stalker with his Level 2 Modern Apprenticeship in Meat and Poultry Skills at SCQF Level 5.



Derek Morris had worked in manufacturing for eight years and then progressed into butchery with Hugh Black & Sons Butchers in the last two years. He has gone from strength to strength learning butchery. He is very hands on and doesn't mind a hard graft! He enjoys working with beef the most and has now completed his Modern Apprenticeship SCQF 5 in Meat and Poultry Skills! Very well done Derek



Shaun Dunbar has been with Hugh Black & Sons Butchers for seven years, beginning his career as a vac packer then progressing onto HACCP. Shaun has now completed his Modern Apprenticeship SCQF 5 in Meat and Poultry Skills with flying colours! Shaun enjoys doing paperwork and keeping everyone right! Congratulations on smashing it Shaun







Massive congratulations to Diane Rowley from R. Brown & Son Butchers in Stenhousemuir on completion of her SCQF 5 Modern Apprenticeship in Meat and Poultry Skills. As well as highlighting Scottish Apprenticeship Week it is fitting that Diane was presented with her certificate on International Women's Day which is celebrated globally, what a great achievement Diane. Congratulations from all at Craft Skills Scotland.



Another great result on Scottish Apprentice Week from Liam Thompson at Hugh Black & Sons Butchers based in Bathgate. Massive congratulations on achieving your Modern Apprenticeship SCQF 5 in Meat and Poultry Skills. Liam has worked hard to achieve this result with the help of Brian Davidson who is passing on his knowledge and experience into the future of the meat trade. Hugh Black presented Liam with his certificate.



Congratulations Dayle Fleming on completing your Modern Apprenticeship SCQF level 5 Meat and Poultry Skills! Dayle has smashed out his qualification this year while working alongside his dad, John, at The Cross Butchers, Kilsyth and learning the ways of the shop! It has been a pleasure to work with you Dayle and looking forward to seeing you progress in your career



Exciting times ahead for Jordan McCaughan from Hugh Black & Sons Butchers in Whitburn who not only has achieved his SCQF level 6 in Meat & Poultry Skills Modern Apprentice Qualification, but has also been selected as an ambassador for the industry by Quality Meat Scotland. Massive well done Jordan from everyone at Craft Skills Scotland.







Cameron Chisholm started full time with Hugh Blacks three years ago, working part time on Saturdays for six months. He started off on the counter with John Harvey, the area manager, and moved on to different shops then settled in Whitburn after learning his butchery skills in the Hugh Black Factory. Well done Cameron! Congratulations on achieving your Level 2 Modern Apprenticeship in Meat & Poultry Skills at SCQF 5!!



Congratulations Sarah Cumming on completing your Meat and Poultry skills Modern Apprentice qualification at SCQF level 5! Sarah began with Munro Butcher - Butchers and Wholesalers in the Beaulie shop a few years ago and learned the Munro's way and her love for customer service! She has now settled in the busy Inverness Queensgate branch where you can find her stocking up the cabinet with her delicious value added oven ready products!



Euan Simpson from Butchery At Bowhouse receiving his SCQF5 in Meat and Poultry Skills Modern Apprentice Qualification from manager Rosie Jack. Euan started at Bowhouse Butchery 2 years ago, he has flown through his apprenticeship and is now butchery manager, he is an integral part of the Bowhouse team. Euan is continuing his learning process and will be working on his SCQF6.



Stephen Herd from Herd's Butcher - Aberdeen receiving his Craftsman Certificate from Malcom McWilliam. Stephen has worked at Herd's for 7 years, he is a very cheery cheeky chappie, great with the customers and a well liked member of the team. Well done from all at Craft Skills Scotland







Russel Dukes from H&S Milne and Sons in Aberdeen receiving his SCQF5 in Meat and Poultry Skills Modern Apprentice Qualification from assessor Wendy Donald. Russell has worked at H&S Milne for 3 years he is a hard working team player, keen to learn and has a good understanding of the trade. Russell continues on to his SCQF6. Well done from all at Craft Skills Scotland

**H&S Milne & Sons  
Family Butchers**



More success from the team at Kilnford farm shop in Dumfries. Cole Nish pictured being presented his Certificate from Donny Cockburn for completing his Modern Apprenticeship SCQF 5 in Meat and Poultry. Cole will now progress onto SCQF 6. Fantastic work Cole and many congratulations from all at CraftSkills Scotland

KILNFORD



From David Faulds Butchers in Kilmarnock, Arran Broussard receiving his Certificate from his manager and mentor Iain Jolliffe for completing his Modern Apprentice Qualification in SCQF 5 in Meat and Poultry Skills. Arran has worked extremely hard and is keen to learn all aspects of the trade, from all at CraftSkills Scotland we wish you all the best and look forward to working with you on your SCQF 6

**DAVID FAULDS & SON LTD**  
• Quality Butcher •



Flying high in Fife, Paul Greer from Alex Mitchell butchers in Glenrothes has achieved his SCQF level 5 Modern Apprentice qualification in Meat & Poultry. As an airline pilot he made the most of the pandemic lockdown to add to his already exceptional skill set, by learning the Butchery trade in the family business. Presented with his certificate by his wife Katherine, both understandably proud of Paul's success! Well done Paul.





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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](http://www.qmscotland.co.uk)

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



|                           | W/E 25/03/23 | Previous week | Previous year |
|---------------------------|--------------|---------------|---------------|
| <b>Scottish Abattoirs</b> |              |               |               |
| <b>Prices</b>             |              |               |               |
| Steers dwt                | 496.7 p/kg   | 492.5 p/kg    | 427.4 p/kg    |
| Heifers dwt               | 498.2 p/kg   | 493.7 p/kg    | 430.4 p/kg    |
| Young Bulls dwt           | 481.2 p/kg   | 476.7 p/kg    | 411.9 p/kg    |
| <b>Numbers</b>            |              |               |               |
| Steers                    | 3431         | 3459          | 3720          |
| Heifers                   | 2478         | 2684          | 2697          |
| Young Bulls               | 152          | 183           | 250           |
| <b>Scottish auctions</b>  |              |               |               |
| <b>Prices</b>             |              |               |               |
| Steers lwt                | 274.77 p/kg  | 279.53 p/kg   | 251.21 p/kg   |
| Heifers lwt               | 288.27 p/kg  | 283.60 p/kg   | 249.69 p/kg   |
| Young bulls lwt           | 235.12 p/kg  | 282.37 p/kg   | 210.89 p/kg   |
| <b>Numbers</b>            |              |               |               |
| Steers                    | 148          | 135           | 72            |
| Heifers                   | 217          | 210           | 197           |
| Young bulls               | 25           | 19            | 9             |
|                           |              |               | 26            |



# Livestock Prices continued

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

| Deadweight cattle week ending 25th March 2023 |                    |       |       |                     |       |       |                      |       |
|-----------------------------------------------|--------------------|-------|-------|---------------------|-------|-------|----------------------|-------|
|                                               | All steers<br>p/kg |       |       | All heifers<br>p/kg |       |       | All Young bulls p/kg |       |
|                                               | 3                  | 4L    | 4H    | 3                   | 4L    | 4H    | 3                    | 4L    |
| -U                                            | 501.9              | 501.2 | 499.3 | 504.8               | 503.8 | 500.4 | 493.8                | 492.9 |
| R                                             | 498.6              | 499.8 | 498.9 | 498.7               | 499.8 | 500.0 | 486.8                | 488.7 |
| O+                                            | 490.6              | 491.1 | 487.5 | 487.8               | 494.4 | 486.7 | 477.5                | 479.2 |
| -O                                            | 469.9              | 471.2 | 490.2 | 468.9               | 472.1 | 478.0 | 447.8                | 462.8 |

| Sheep prices Scottish | W/E 22/03/23 | Previous Week | Previous Year |
|-----------------------|--------------|---------------|---------------|
| New Season SQQ lwt    | 260.64 p/kg  | 238.00 p/kg   | 255.91 p/kg   |
| Ewes lwt              | £74.43 /hd   | £80.25 /hd    | £92.72 /hd    |
| Sheep numbers         |              |               |               |
| Scottish Auctions     |              |               |               |
| New Season SQQ        | 16392        | 13526         | 12767         |
| Ewes                  | 6389         | 5910          | 4585          |
| Sheep Prices          | W/E 25/03/23 | Previous week | Previous year |
| GB Abattoir           |              |               |               |
| New Season SQQ dwt    | 548.2 p/kg   | 522.5 p/kg    | 566.0 p/kg    |

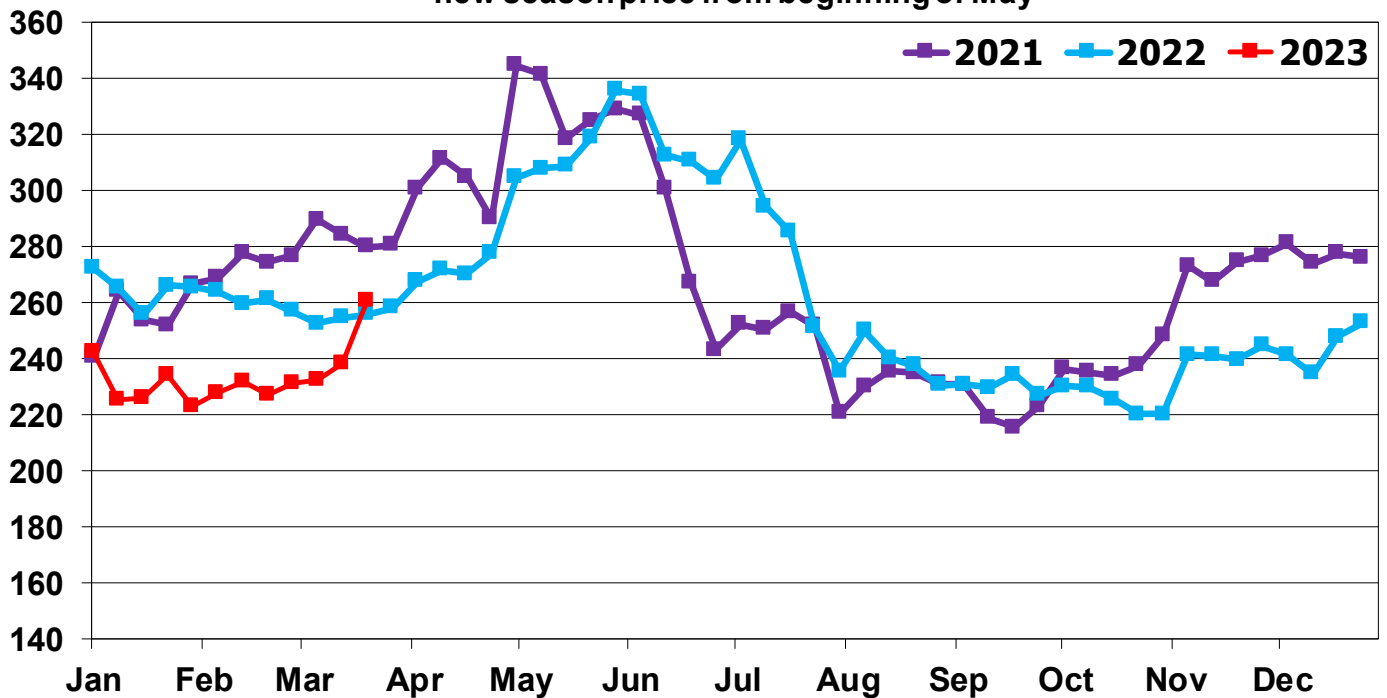
| Deadweight sheep week ending 25th March 2023 |   |       |       |       |
|----------------------------------------------|---|-------|-------|-------|
|                                              |   | 2     | 3L    | 3H    |
|                                              | U | 565.5 | 552.7 | 551.2 |
|                                              | R | 557.4 | 551.2 | 553.0 |
|                                              | O | 552.3 | 548.8 | 542.5 |

| Pigs                     | W/E 25/03/23 | Previous week | Previous year |
|--------------------------|--------------|---------------|---------------|
| GB abattoirs             |              |               |               |
| Standard Pig Price (SPP) | 213.94 p/kg  | 212.53 p/kg   | 146.99 p/kg   |

| GB deadweight pigs SPP week ending 18th February 2023 |                |        |                 |                |        |
|-------------------------------------------------------|----------------|--------|-----------------|----------------|--------|
|                                                       | Method 1 and 2 | Change |                 | Method 1 and 2 | Change |
|                                                       | p/kg dwt       |        |                 | p/kg dwt       |        |
| Up to 59.9 kg                                         | 175.78         | -6.43  | 80.0 – 89.9 kg  | 215.89         | +1.02  |
| 60.0 – 69.9 kg                                        | 205.24         | +0.60  | 90.0 – 99.9 kg  | 214.76         | +1.04  |
| 70.0 – 79.9 kg                                        | 214.66         | +1.76  | 100 kg and over | 207.28         | +2.94  |



## Scottish auction market price for prime sheep - new season price from beginning of May



Source: IAAS

### Sheep market

After two months hovering around 230p/kg lwt at Scottish marts, lamb prices began to rise in the second week of March as the start of Ramadan moved closer. Prices then cleared at 261p/kg in the week before Ramadan as strong demand more than offset a jump in marketings to their second highest level of the season.

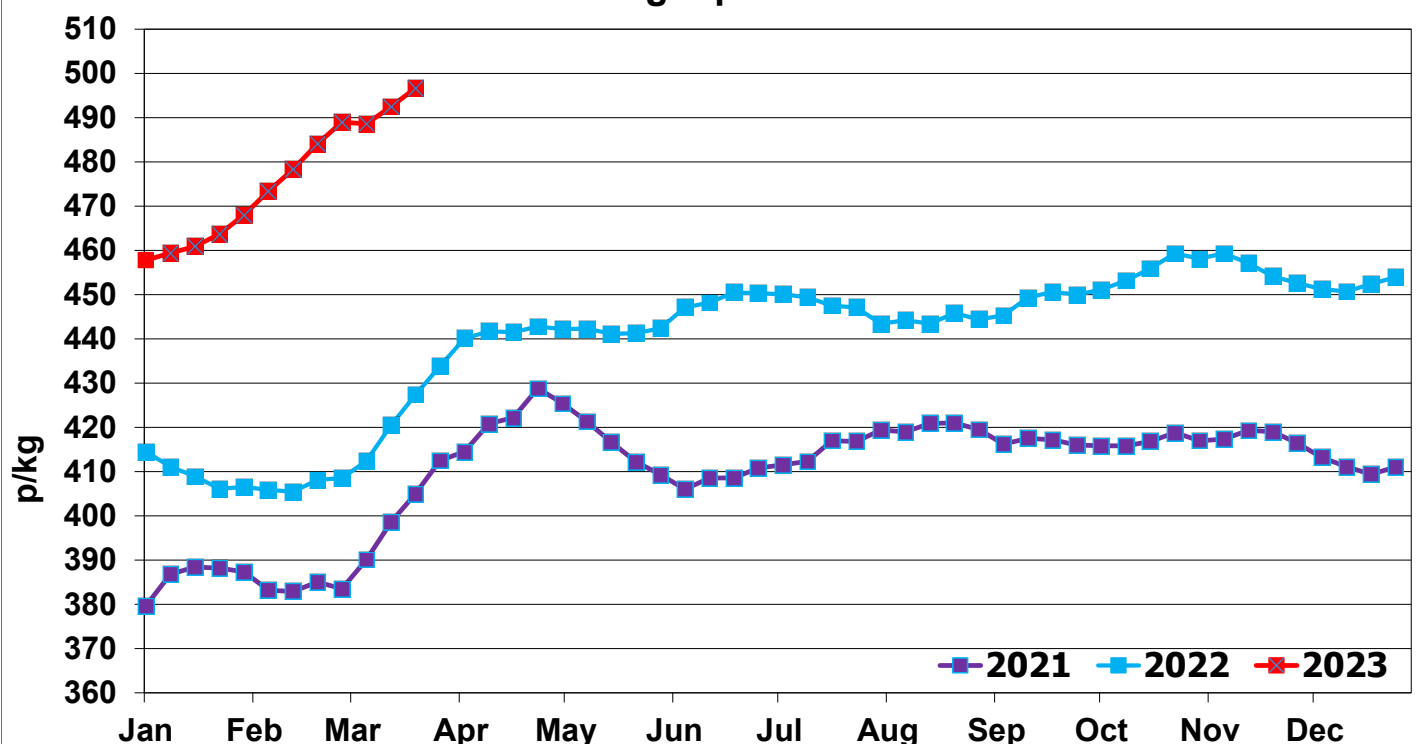
In the week ending March 22, auction prices were above year earlier levels for the first time since late-September 2022, up 2%, while moving 10% above their five-year average.

As of March 22nd, 2.9% more lambs have been sold at Scottish marts in the season-to-date than in 2021-22 but volumes have fallen by 6% at GB marts despite a marginal increase in the combined June lamb crop reported by England and Wales.

However, an increased carryover of hoggs and pre-Ramadan demand meant that auction volumes rose 6% above year-earlier levels at GB marts in the four weeks to March 22nd.

After a weak final quarter of 2022, UK sheepmeat imports remained at a low level in January 2023, down 44% year-on-year. Beef + Lamb NZ reports point to continuing year-on-year declines in imports from NZ in the run up to Easter, with the volume shipped to the UK in February down 47% year-on-year.

## Scottish deadweight price for steers

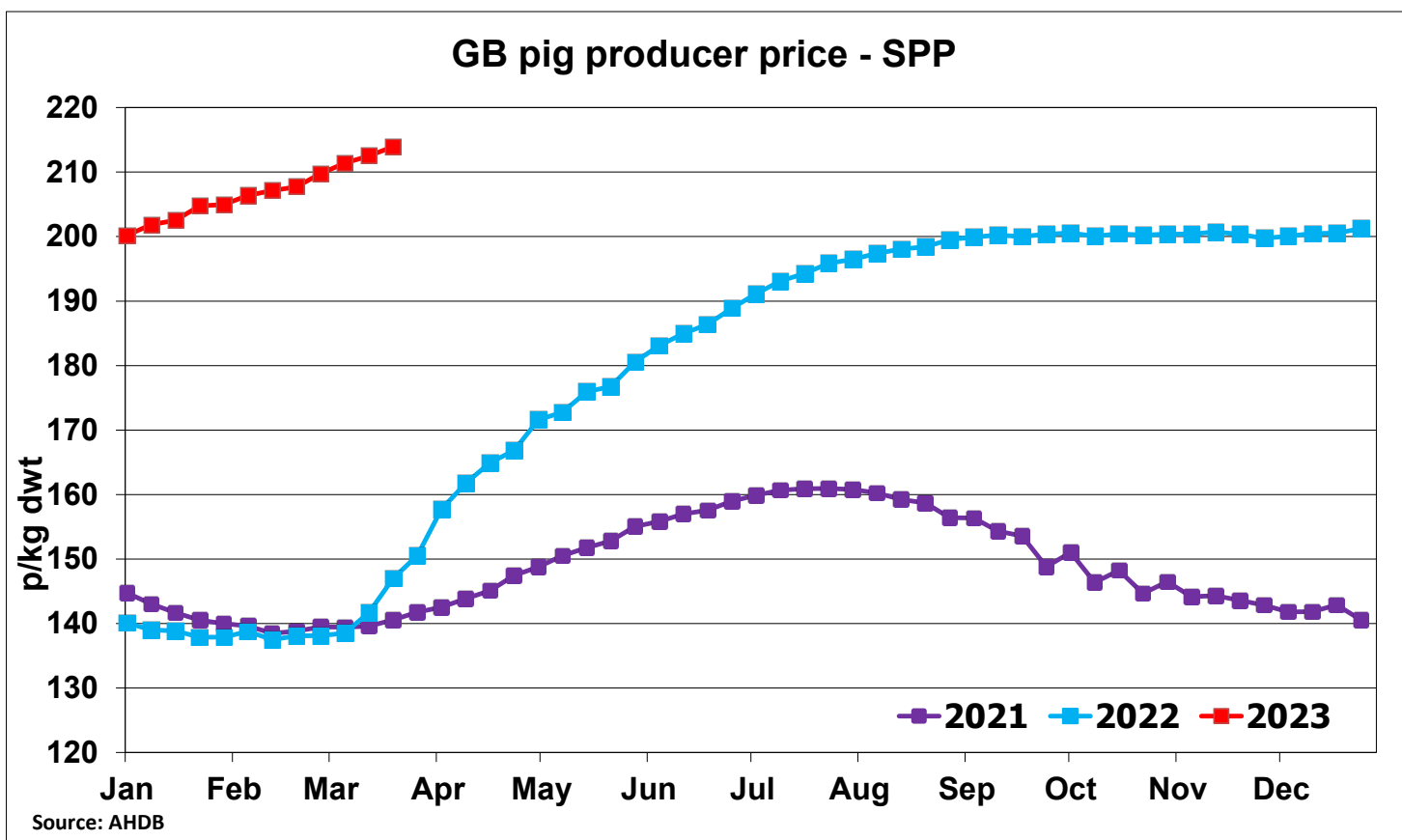


Source: AHDB

## Beef market

- Deadweight prime cattle prices have continued to trend higher, reaching a new record high in the week ending March 25<sup>th</sup>, averaging 496.9p/kg. This was up by 16% year-on-year and by 31% on the five-year average.
- Prime cattle availability has dipped back from the seasonal highs seen in January and February, while remaining tight relative to a year earlier due to the increased flow of store cattle to English farms last year.
- Prime cattle auction prices have also increased, with steers making around 280p/kg lwt and heifers 285p/kg lwt at Scottish auctions in March.
- While cull cow prices have continued to trend seasonally higher and reach new record highs, the pace of increase has been slower than in spring 2022, likely reflecting increased cow slaughter. R4L grade prices reached 436p/kg dwt at price reporting Scottish abattoirs in the week ending March 25<sup>th</sup>, 15% higher than a year earlier.

The number of beef-sired females over 30 months on Scottish farms was down by 3.3% year-on-year at the beginning of 2023, driven by an increased cow kill in the second half of 2022 and fewer heifers being available for adding to the herd.



## Pig market

- The GB Standard Pig Price has continued to trend higher, reaching 213.9p/kg dwt in the week ending March 25<sup>th</sup>, placing prices 46% above their five-year average.
- Prime pig slaughter fell sharply behind year-earlier levels at GB abattoirs in December, January and February, while a 5% reduction in carcase weights below 2022 levels has added to the reduction in pigmeat output.
- There has also been a sharp reduction in availability on Scottish farms in the first quarter of 2023, with numbers leaving Scottish farms for GB abattoirs down 20% year-on-year in the first nine weeks.
- A rise in EU pig prices has seen GB prices trade only around 4-5% above the EU average for grade E pigs since mid-February, compared to a gap of 11-12% as 2023 began, boosting the competitiveness of home produced pigmeat. In China, pork prices have been more stable in March having fallen sharply between October and February. However, futures markets suggest that traders are expecting the Chinese market to tighten significantly in the second half of the year. UK exports to China reached an 11-month high in December, but slipped back again in January.



Many thanks to Iain MacDonald from Quality Meat Scotland for his market commentary each month.





## SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

### MARCH

### APRIL

#### SCOTCH BEEF

|                      |      |      |
|----------------------|------|------|
| Fillet Steak         | 5323 | 5323 |
| Sirloin Steak        | 3381 | 3381 |
| Rib Eye Steak        | 3364 | 3364 |
| Popeseye Steak       | 2152 | 2152 |
| Topside              | 1783 | 1783 |
| Round / Rump Steak   | 1765 | 1765 |
| Shoulder Steak       | 1487 | 1487 |
| Rolled Brisket       | 1463 | 1463 |
| Steak Mince          | 1267 | 1267 |
| Boiling Beef Bone In | 974  | 974  |

#### DOMESTIC LAMB

|                        |      |      |
|------------------------|------|------|
| Whole Leg of Lamb      | 1616 | 1616 |
| Centre Cut Leg Bone In | 1876 | 1876 |
| Gigot Lamb Chops       | 2233 | 2233 |
| Lamb Leg Steaks        | 2119 | 2119 |
| Chump Lamb Chops       | 2117 | 2117 |
| Double Loin Lamb Chops | 2272 | 2272 |
| Single Loin Lamb Chops | 2091 | 2091 |
| Rolled Shoulder Lamb   | 1511 | 1511 |
| Lamb Shanks            | 992  | 992  |
| Diced Lamb             | 1702 | 1702 |
| Minced Lamb            | 1512 | 1512 |

#### PORK

|                          |      |      |
|--------------------------|------|------|
| Pork Tenderloin (Fillet) | 1573 | 1573 |
| Pork Leg Steaks          | 1154 | 1154 |
| Double Loin Pork Chops   | 1183 | 1183 |
| Single Loin Pork Chops   | 1135 | 1135 |
| Rolled Shoulder of Pork  | 1048 | 1048 |
| Belly Pork               | 974  | 974  |
| Pork Loin Steaks         | 1260 | 1260 |
| Diced Pork               | 1042 | 1042 |

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| Beef Link Sausages       | 1072 | 1072 |
| Pork Link Sausages       | 1071 | 1071 |
| Speciality Pork Sausages | 1085 | 1085 |
| Sliced Beef Sausage      | 960  | 960  |
| Sliced Black Pudding     | 867  | 867  |
| Ball Haggis              | 942  | 942  |
| Scotch Pie               | 180  | 180  |
| Quarterpound Beefburger  | 135  | 135  |
| 1lb Steak Ashette Pie    | 981  | 981  |

'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,**



#### 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](mailto: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](mailto:bruce@craftbutchers.co.uk)

**DON'T MISS OUT, GIVE US A SHOUT!**



WhatsApp

**SCOTTISH  
CRAFT BUTCHERS**

**The team are here to help just get in touch!**



**SCOTTISH CRAFT BUTCHERS  
EXECUTIVE MANAGER**

Gordon King  
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07917 524313

[gking@craftbutchers.co.uk](mailto:gking@craftbutchers.co.uk)



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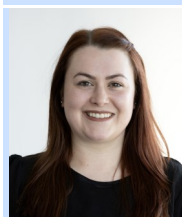


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**CraftSkills  
Scotland**







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