

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



Red 2G food colouring becomes illegal

Following a European Food Safety Authority (EFSA) evaluation of the food colouring Red 2G, a European Commission committee decided on 20th July that it should be banned in Europe.

EFSA is currently re-evaluating the safety of all permitted food colourings. EFSA's evaluation showed that in laboratory tests one food colouring, Red 2G (E128), may have the potential to damage the genetic material in cells and cause cancer in animals.

Usage of additives in the UK is governed by European legislation, and a meeting of the EC's Standing Committee discussed what action should be taken at European level regarding Red 2G.

At the meeting, it was unanimously agreed that Red 2G should no longer be used as a food colouring in Europe. This regulation came into force when it was published in the official journal of the European Union. **The day following publication**, it became **illegal** to use Red 2G for food purposes. No new products that contain Red 2G are allowed on the market.

A man made product, Red 2G, was widely used in Beef Sausage seasonings. Certain burger mixes have also relied on this additive.

Bryan McAusland of McAusland Crawford advises that seasoning companies will switch to using colouring Carmine (E120). He said "Carmine will work but will not be so consistent and may lead to shading. Quality sausages with a high lean beef content will suffer less. It will have cost implications for butchers and subsequently the customer."

Extracted from insects, E120 cannot be consumed by vegans and vegetarians and neither by some religious groups.

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AUGUST 2007

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Wake me up when September comes

Scottish Market Prices



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Telephone 01738 637472 fax 01738 441059 e mail: sfmata@sfmata.co.uk



Scotland's butchers at The Cutting Edge

The Cutting Edge, a unique resource using video clips of a master butcher at work, is now available on Quality Meat Scotland's website.



Aimed at helping trainee butchers master the mountain of cutting techniques required for the job, The Cutting Edge has been extremely popular since it was launched on CD-Rom two years ago and over 2,000 copies have been distributed.

Demand for The Cutting Edge has surpassed all our expectations. To make sure as many people as possible have the chance to view the video clips of a butcher craftsman at work we have decided to load the information on the QMS website.

The independent butcher sector recognises the need to attract new blood into the industry and to make sure that these apprentices go on to develop the first class skills and knowledge that are required. Training initiatives like The Cutting Edge go some way to making this happen.

Although greatest interest in the teaching tool has come from the butcher sector itself, farmers who are looking to diversify into butchery through Farmers' Markets and Farm Shops have also requested copies.

The Cutting Edge is available on the QMS website at www.qmscotland.co.uk/cutting

June Lomax

Independent Retailers Manager

Best Scottish Butcher's Steak Pie Evaluation

Members who have entered are reminded that entries must be submitted on Tuesday 7th August to the James Watt College in Greenock and to Perth College on Thursday 9th August.

Those unsuccessful previously might like to note that last time around the biggest flaw with entries appeared to be the firing of the pies and insufficient gravy in the pie. Good luck!

Minimum Holiday Entitlement goes to 24 days

The statutory holiday entitlement is changing. The holiday entitlement will increase to 4.8 weeks (24 days if you work a five day week) from 1 October 2007 and to 5.6 weeks (28 days if you work a five day week) from 1 April 2009, pro-rata for those working part-time.

After a period of consultation proposals have now been confirmed to take effect from 1st October 2007. This raises the minimum from 20 days to 24 days. Members operating a five day week, who already give their staff four weeks holiday plus at least four statutory holidays, this will mean no difference. From 1st April 2009 members giving four weeks holiday and at least eight days statutory holidays will not be affected either. Many give nine statutory holidays but not all give staff four weeks annual holidays. You should check your contracts of employment to make sure that you are within the law come the changes in October.

Where staff work a six day week minimum holiday entitlement from 1st October 2007 will be 28 days. Only unused holiday over four weeks can be carried forward into the following year's annual leave if you and your employee agree.

You may offer **payment in lieu** of taking any remaining holiday at the end of a leave year. Currently, this is only allowed for contractual entitlement above the statutory four week minimum. As a temporary measure, payment can be given in lieu of the additional days introduced on 1 October 2007 (four days for those working a five-day week). From 1 April 2009, payment in lieu cannot be provided for anything less than 5.6 weeks (28 days for those working full time).

Different rules apply to staff that are leaving. Employers will need to **notify staff** in writing of any increase in holiday entitlement through a letter to staff or by a statement on pay slips, for example.

Six million workers in Britain were today promised up to eight extra days annual holiday with the first four coming in October this year. The extra holidays will benefit up to 3.5million women and 2.5million men.

Jim Fitzpatrick, DTI Employment Relations Minister said:

"This extra time off will make a real difference in the lives of hard-working people - a proper rest from work and more time to spend with their families and friends. Businesses will benefit too - from reduced absenteeism and a workforce who are more motivated and productive."

Holiday Pay for Employees on Long-term Sick leave

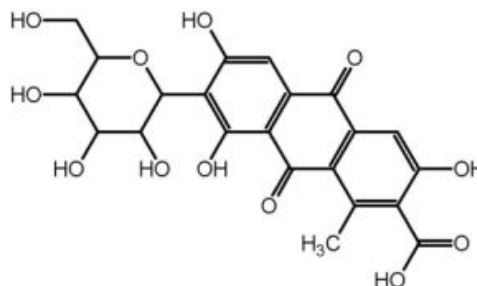
The position of workers on long-term sick leave is now as follows: they cannot designate periods of sick leave as paid holiday under Reg 13 of the Working Time Regulations. If they have been absent the entire leave year, they are not entitled to any paid annual leave, even if they have been kept on the books; and if they are dismissed having been absent since the start of the leave year, they are not entitled to claim a payment in lieu of unused holiday leave under Reg 14.

What costs 15 times the price of Red 2G

Carmin is the name of the colour pigment obtained from the insect *Dactylopius coccus* (old name *Coccus cacti*), that lives on cacti from the genus *Opuntia*. The insect is native to tropical South and Central America and produces the pigment as a deterrent against other insects. The pigment can be obtained from the body and eggs of the insect. It is still used as an organic ant-repellent.

Carmin is the name of the pigment; the actual colour is carminic acid ($C_{22}H_{20}O_{13}$):

Cochineal is one of the few natural and water-soluble colorants that resist degradation with time. It is the most light- and heat-stable and oxidation-resistant of all the natural colorants and is even more stable than some synthetic food colours.



Cochineal it is neither toxic nor known to be carcinogenic. However, the dye can induce an anaphylactic-shock reaction in a small number of people, due to impurities in the preparation, not due to the carminic acid.

History

Cochineal was already used as a colour by the Aztec and Maya peoples of Central and North America. Cochineal was a commodity of much value, even comparable to gold. Cities sent bags of cochineal to the capital Tenochtitlán as a yearly contribution to the emperor. The Spanish conquerors of Central America saw the value of the dye, which produced a much better colour than the dyes used in Europe at the time. The dye, which at the time was mainly used in cosmetics and textiles and to a lesser extent in foods, became very popular in Europe. Roman Catholic Cardinals robes were coloured with cochineal, as were the jackets of the British military. Cochineal was a highly prized product and was regularly traded on the London and Amsterdam Commodity Exchanges.

In the 19th century the insects were imported and grown on a large scale on the Canary Islands and the Mexican monopoly came to an end. In 1868, the Canary Islands exported six million pounds of cochineal, equivalent to 420.000.000.000 insects....

In addition as a dye for textiles, cochineal became widely used as a food colouring. Cakes, cookies, beverages, jam, jelly, ice cream, sausages, pies, dried fish, yogurt, cider, maraschino cherries and tomato products were brightened with it as were chewing gum, pills and cough drops. Cosmetic rouge was developed with cochineal as the main ingredient. Cochineal is still widely used in cosmetics.

The demand for cochineal fell sharply with the appearance on the market of alizarin crimson and many other artificial (food and textile) dyes discovered in Europe in the middle of the 19th century. However, most consumers are unaware that the 'natural colouring E120' refers to a dye that is derived from an insect. It is thus not suitable for vegetarians and is banned by some religions.

Production

The insects are killed by immersion in hot water (after which they are dried) or by exposure to sunlight, steam, or the heat of an oven. Each method produces a different colour which results in the varied appearance of commercial cochineal. The insects must be dried to about 30 percent of their original body weight before they can be stored without decaying. It takes about 155,000 insects to make one kilogram of cochineal.

There are two principal forms of cochineal dye: *cochineal extract* (**E120(ii)**) is a colouring made from the raw dried and pulverised bodies of insects with around 20% carminic acid; and *carmine* (**E120(i)**) a more purified colouring made from cochineal.

Red 2G No More

As of 23rd July 2007 every seasoning producer ceased using Red 2G. Most, it appears, substituted Carmine E120 but this comes at a cost. It is estimated that seasoning prices could rise from between 20p and £1 per kilo.

SFMTA feels that members should take special note of new seasoning deliveries. It is very likely that seasoning suppliers will take a major sting with this ban but butchers and manufacturers too will face expense having to replace existing stocks that contain the banned substance.

Be aware that Red 2G was present in most beef sausage seasonings but also in the likes of beef burger, lamb and mint grill, hot chilli grill mix, pork and chive sausage seasoning.

Verstegen have given assurances that Red 2G was not in any of their products.

E120: Carmine, Carminic acid, Cochineal

E120(i) Carmine

E120(ii) Cochineal extract

Origin:

Natural red food colour isolated from the insects *Dactylopius coccus*, living on different species of succulents. E120(i) is the pure colour, whereas E120(ii) is the crude extract.

Function & characteristics:

Red food colour. Very soluble in water.

Daily intake:

Up to 5 mg/kg body weight.

The average human consumes one to two drops of carminic acid each year with food.

Side effects:

No side effects in the concentrations used in foods. Increased hyperactivity has been reported in a few cases. Contact allergy is well known when used in cosmetics.

Wake me up when September Comes

It seems such a silly lyric since what's the point of sleeping through summer? Well maybe 2007! Members should be very aware however of a series of major New Products Demonstrations to be mounted by Verstegen in September this year.

Roland Snel from Verstegen in Rotterdam will return to Scotland to provide some inspiring recipes for the winter and Christmas. Roland entertained last year when he was accompanied by Robert Nagtegaal of Keurslager. This year he will be ably assisted by Neil Bartlett and will be coming to Perth, Nairn, Stepps and Selkirk. Please take a note of the date that suits you best. (They are on page 24)

Evenings will commence with a finger buffet from 7.00pm. Demonstration from 7.30pm and close by 9.00pm. Invitations for you and your staff to follow.



Verstegen. Fun for Food.

HACCP TRAINING PROGRAMME



With the replacement of Butchers Licensing with new EU regulations in January 2006 it is now more relevant to have supervisory staff trained to Intermediate level in HACCP rather than Intermediate Hygiene. We are now offering the Intermediate HACCP course certificated through the Royal Institute of Public Health (RIPH). Bookings are being taken now for a course in October in Perth.

Course Objectives:

- To provide an understanding of the "principles underpinning the system of HACCP" and how these principles can be used by a food business to control potential food hazards.
- To provide an understanding of how HACCP can be implemented and maintained.
- To be interesting and informative.
- To be enjoyable.

AFTER COMPLETING THE COURSE CANDIDATES WILL:

- Have a greater understanding of the principles of Hazard Analysis and the benefits of HACCP
- Be able to assist much more effectively in implementing HACCP or a Hazard Analysis.
- Have a greater understanding of how to produce safe food.

THE PROGRAMME:

This is a **two** day programme, culminating in a two hour written examination.

Course Content:

Understanding Food Safety,
Need for HACCP,
Legal Obligations,
Principles of HACCP,
How the System Works,
Flow diagram,
Food room layout,
Identify Hazards,

Identify Controls,
Determine Critical Control Points,
Determine Critical Limits,
Target levels and tolerances,
Determine Corrective Action,
Establish Documentation,
Verification of HACCP,
Revision and Exam technique, Examination.

Certificated HACCP Course

Perth

This courses will be delivered on Scottish Meat Training's behalf by Verner Wheelock Associates.

The cost is supported by European Funding and means it is offered at
£190 per person inc certification

Monday 29th and Tuesday 30th October

**TO BOOK CALL CLAIRE or BRUCE on
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Eòrpa agus Alba
ag obair còmhla

Butcher Shop of the Year – Enter Now



Butchers looking to get recognition as the best in the land need to get their entries in quickly for this year's Butcher's Shop of the Year Awards.

The entry deadline for the awards, organised by Meat Trades Journal, is **10th August** and time is running out.

Ed Bedington, editor of MTJ, said: "This is the final call for entrants to the Butcher's Shop of the Year Awards. "This event is the most prestigious of its kind and gives the industry the opportunity to highlight some of the best retailers in the business.

"Whether you're an established operator or new to the sector, I would urge you to get your entries in as soon as possible to avoid missing out on the chance of being declared not only best in your region, but potentially, best in the UK. 2006 winners (left) have seen remarkable success following their win, with last year's overall winner, Simon Howie reporting a sale increase of 25%.

Bedington added: "The Butcher's Shop of the Year awards are a great platform to promote your business whether you are a finalist, regional winner or overall winner, the fact you've been highlighted as one of the best in the business is a great story to tell your customers. As well as the six regions - Scotland, Wales, Northern Ireland, Midlands & East, North England and South England - returning categories Farm Shop of the Year, Butcher's Plus and Innovation of the Year will also feature as will a new award for Young Butcher of the Year. Another new category will be an award for lifetime achievement - honouring one of the industry's leading figures for their contribution for the sector.

Supporting this year's awards are: Bizerba, Danish Bacon & Meat Council, Harmony Farm and Weddel Swift, Lucas Ingredients, BPEX, EBLEX, HCC and the Scotch Butchers Club. The Meat Training Council has also joined our sponsors, supporting the Young Butcher of the Year award.

The finals of the competition will be held at a glittering lunch at Claridges, Mayfair, London, on 20 November. The entry deadline for the awards is 10 August. For entry forms and further info, please contact Stephanie Smallwood on 01293 867654, email stephanie.smallwood@william-reed.co.uk.



Good News in Anyone's Language

- 19th July 2007

le Commissaire européen M. Kyprianou a donné le feu vert à ses services pour qu'ils procèdent à la rédaction d'un texte visant à relever l'âge jusqu'à 30 mois.

Since the last increase in the age of removal of the vertebral column of bovine animals to 24 months, UECBV (European Livestock and Meat Trading Union) has always supported a further increase of it up to 30 months, with particular energy during the last year.

Please note that two days ago Commissioner Kyprianou gave the green light to his services in order to proceed with drafting a text with the purpose of increasing the age up to 30 months. The Commission Services will then draft a working document, which should be presented to the Member States in September either directly in the Standing Committee for a vote or within an ad hoc working group for previous discussion and vote at the following Committee.

As explained in the past, on the hypothesis of a favourable vote (which is the most probable outcome), the draft will be subject to a three-month scrutiny by the European Parliament and the Council. Final adoption and publication should then take place by the beginning of 2008, as expected. Concerning this specific topic, everything seems to go in the right direction for the European meat industry.

Jean-Luc Mériaux, Secretary General UECBV, BRUXELLES

Meat Hygiene Service 'on notice'

Official controls will only be delivered by the Meat Hygiene Service if it meets financial and performance targets. July's Food Standards Agency 's Board agreed to move towards reduced inspection for compliant meat premises based on 'earned autonomy', in line with the rest of the food industry.

The trade union representing UK meat inspectors has warned that changes to meat plant inspections could reduce standards of hygiene and endanger public health.

The Board also agreed to adopt a new charging system and set up an advisory body on the new controls. It said there should be an opportunity for local authorities to deliver official controls in low-throughput approved premises and that the FSA and MHS should work with the poultry sector to make more use of plant inspection assistants.

Unison, which represents the UK's meat inspectors, called on the FSA board to retain the MHS rather than give inspections to private companies.

Ben Priestly, national officer for meat inspectors, said breaking up the MHS would amount to privatisation, potentially endangering public health. He said: 'Surveys continue to show that hygiene standards in

the UK are unacceptably low and must be improved. Breaking up official controls by licensing private firms will weaken the ability of the FSA to control serious hygiene issues.'

A Unison survey of meat inspectors last year revealed a high level of contaminated carcasses. In a letter to FSA board members, Unison said: 'Strong independent meat inspection remains the only guarantee of consumer safety in an industry that continues to produce dirty meat. Only a transformed MHS can deliver the necessary improvement in abattoir hygiene.'

Deirdre Hutton, chair of the FSA, said delivering a more proportionate risk-based approach to regulation would require commitment, innovation and strong leadership. She said: 'Throughout this process we must always remember our foremost priority, the protection of consumer health. The future success of the MHS now lies in its own hands.'

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NEW on Buy it! Sell it! Want it?	
Advert No.	Advert
B 191	Pastry Brake
B 200	20 litre Bowl Cutter
B 201	75 Litre Bowl Cutter
B 242	Laska KR60 Bowl Cutter
B 210	Polyclip Single Clipper 6210
B 227	Syspal Conveyor
B 228	Lazy Susan
B 232	Stand Alone Conveyor
B 231	Water Jacket Cooker
B 240	Walk in Trolley Cooker
B 241	Trief Slicer
B 224	Multi-pack
B 222	Flow Wrapper
B 179	Hand Injector
B 243	Table Top Mincer
B 234	Hobart 32 Mixer Grinder
B 216	Ice Cream Fridge
B 215	Jumbo Freezers
B 214	Upright Fridge
B 217	Mince Portioner
B 246	Espresso Coffee Machine
B 245	Bread Slicer
B 212	Assorted Spikomat Burger Presses
B 225	Fridge Unit
B 247	Display Cabinet
B 244	Vetro Grill Rotisserie
B 237	Another FA70
B 219	Grote Slicer
B 235	Vertical Slicer with conveyor
B 248	Barrel of Smoked Liquid
B 218	Multivac Thermoformer
B 220	R7000 Thermoformer
B 221	Tray sealer
B 233	Reiser Auto Junior
B 186	Tote Bin Loader
B 236	Tote Bin Lift
B 183	Vacuum Tumbler
B 211	Spikomat Kebab Maker
B 226	Beef Hoist

WANTED this month	
Advert No.	Advert
W 21	Stretch Clipper
W 20	4 X 4 Moulds
W 19	18 Needle Injector
W 15	Bunch Wrapper
W 22	Double Clipper
W 23	Horizontal Slicer
W 24	B600 Label Printer
W 26	Thermoformer
W 27	Tray sealer
W 28	Fish & Chip Shop Items

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SOLD so far this Month	
Advert No.	Advert
B 225	Jumbo Fridge Unit
B 31	Stephen Bowl Chopper
B 228	Lazy Susan
B 143	Stainless Steel Tables
B 231	Water Jacket Cooker
B 111	HY-Cut
B 128	Biro Mixer
B 120	Kilia 160 Mixer Grinder
B 82	Tenderiser
B 221	Tray Sealer
B 116	Vacuum Packer
B 149	SW800 Scale

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Scottish Food Fortnight

Now really is the time to get involved with Scottish Food Fortnight 2007 – it's never too late!

All over the country, there are all sorts of fantastic events and promotions being run for everybody to enjoy, but as far as we are concerned – the more the merrier!

Opposite are some of the major events taking place, but should also provide lots of ideas on how everyone else can get involved. For the most up to date information visit www.scottishfoodfortnight.co.uk

And don't forget – let the organisers know if you are running an event so they can add to it to their website and promote it for you

SFF will be launched at **Scotland's Countryside Festival** in the 16th Century kitchen at Glamis Castle, Angus on Friday 31st August, with cookery demonstrations from celebrity chefs and tasters of some of the activities that will take place at the Festival

If you require any further information about any aspect of Scottish Food Fortnight, please do not hesitate to contact Rosie McCulloch, Scottish Food Fortnight, West Mains Cottage, Royal Highland Showground, Ingliston, Edinburgh EH28 8NF. Tel: 0131 335 0200
www.scottishfoodfortnight.co.uk

BBC Good Food Show, Glasgow



02-04 November 2007

This highly successful Show from the south is coming to Scotland for the first time. The Show at the SECC, Glasgow covers the first Friday, Saturday and Sunday in November. QMS will host a stand and they are looking for butchers to take on part of it.

QMS' idea at the moment is to have three independent butchers each having their own area of the stand, one selling beef, one lamb and one pork. This would mean that the butchers were not competing with one another.

Another area would be used by a manufacturer of processed and cooked meats, these would be handed out as tastings (pates etc.), thereby avoiding us cooking on the stand. Any cooking on the stand would have health and safety implications and it would be useful to avoid this.

It is likely that whatever species you might be interested in, the more of a niche created the greater the likelihood of success. Butchers would be responsible for cost of cabinets and their own staffing.

If you are interested please contact June Lomax ASAP. Tel: 0131 472 4114



SCOTTISH FOOD FORTNIGHT

1 – 16 September 2007

www.scottishfoodfortnight.co.uk

Special SFF Promotions...

(Here is a selection of events that we have heard about so far... Refer to the website for more information and to see the most current list of events and promotions)

Frootfool's Fruity Character Fun Day, Edinburgh – Aiming to promote the benefits of eating fresh fruit in fun and innovative ways to the young people of Edinburgh www.frootfool.org.uk



Simple Simon's Scottish Food Fortnight Country Casseroles, specially created by renowned Biggar pie maker, Bernard Alessi for SFF in celebration of the event and of the wonderful ingredients Scotland has to offer www.simplesimonpies.co.uk



The Flavours of Lochaber, at The Prince's House Hotel, Inverness-shire. Fresh local produce incorporated in daily menus and bed and breakfast offers www.glenfinnan.co.uk

Dining promotions throughout SFF at The Howgate Restaurant (night), Midlothian www.howgate.com

Braw Scottish Food Festival, Kirkmichael Hotel, Blairgowrie. A two day event celebrating all that is good about Scottish produce and cuisine www.kirkmichaelhotel.co.uk



Ready, Steady, Cook with the Animals' Food, Edinburgh Zoo www.edinburghzoo.org.uk A brilliant 'cook off' event between a chef from the zoo and a surprise Scottish Celebrity chef.

Arisaig Bar Restaurant, Glasgow, offering a menu exhibiting the best of Scotland's produce from 'The Sea, The Land and The Wild' www.arisaigrestaurant.co.uk

Highlands and Islands Food and Drink Awards Dinner, Drumossie Hotel, Inverness. For more information, contact www.hie.co.uk

In the relaxed atmosphere of The Auld Alliance Restaurant, Kingussie, sample a range of delicious Scottish cheeses with some sensational French wines www.auldalliance.co.uk

And don't forget to check out these Festivals...

Loch Lomond Food and Drink Festival 7 – 9 September www.lochlomondfoodanddrinkfestival.com

Dundee Food and Flower Festival 31 August – 2 September <http://www.dundeeflowerandfoodfestival.com/>



Scottish Gluten Free Food Festival 1 September www.glu2go.co.uk

Taste of Tain 1 September www.tasteoftain.com

Taste of Mull and Iona Food Festival (left) 6 – 11 September www.mi-food.co.uk

And find your nearest Farmers Market... www.scottishfarmersmarkets.co.uk or to find out more about local organic producers in your area, visit www.bigbarn.co.uk

In the lead up to SFF...

Why not take a stand at a special food event during Edinburgh Festival. The event, called 'Foodies at the Festival' will take over the George and Roxburghe Hotels in central Edinburgh during the weekend of 18 and 19 August. The event will include 70 food and drink exhibitors and features including a cookery theatre, producers market, tastings etc. The estimated visitor attendance is well over 8,000 - the weekend of 18 and 19 August is the busiest weekend in the Festival calendar and visitors to the Festival are extremely keen to visit an event which offers the very best in Scottish food and drink.

For more information visit www.foodiesfestival.com

Want to know more? Visit www.scottishfoodfortnight.co.uk

Email: info@scottishfoodfortnight.co.uk

Tel: 0131 335 0200; Fax: 0131 335 0201

Post: Scottish Food Fortnight, West Mains Cottage, Royal Highland Showground, Ingliston, Edinburgh EH28 8NF

Management Buyout at Chesters of St Andrews

Craig Hanson Sales Director with Chesters of St Andrews takes the reins and overall control of the Fife based Fine Foods supplier.

In June 2007 Chesters of St Andrews, a family partnership run by Jackie and Stuart Raeside, sold the company to Craig Hanson the company's Sales Director for an undisclosed sum. The company will continue to operate from its base at Chesters Farm, St Andrews supplying fine foods to the Fine Food and Tourist Gift markets.

Craig Hanson who is well known in the trade and is looking forward to the new challenges that face him and his team commented: "I would like to thank Jackie and Stuart Raeside for their support during the takeover, this has helped make the transition a seamless change. Our existing customers are already enjoying the benefit of an even better standard of service and I have plans to improve this even more."

The company offers a wide product range with something to suit the majority of retail outlets stocking food products including department stores, garden centres, butchers, tourist attractions, delicatessens, gift shops and convenience stores. There is also a developing hamper market. Recently launched is the updated website www.chestersofstandrews.com with a complete overhaul and a fresh clean look and now has a convenient online shop facility.

Craig Hanson and fellow director Kim Cessford have already started implementing changes to the company to make it even better as the preferred supplier to many businesses through-out Scotland, England and even abroad with international orders for their premium quality chutneys, mustards, sauces, confectionery, jams, biscuits, cakes and sweets.



Directors: left to right – Kim Cessford and Craig Hanson at the Swliken Bridge, St Andrews

Craig Hanson said: "We want to make sure our customers are offered a quality of service that exceeds their expectations. Chesters of St Andrews exist to serve its customers with the right products supplied from our base in St Andrews, Fife."

He concluded; "Our plans will build a successful Scottish company that will provide more employment locally and cater to the needs of its customers by supplying premium quality produce primarily sourced in Scotland. Healthy foods are one of the main areas the Chesters expanded range will offer. My team and I look forward to an exciting and busy future."



Chesters of St Andrews

The extensive range of chutneys, mustards, sauces, marmalades, honeys and preserves available from Chesters of St Andrews many would be considered essential to enhance any dish.

With over fifteen varieties of chutney there are flavours available which can compliment just about any meal that you may choose adding that certain something either during the cooking of the meal or as a serving accompaniment.

Exciting savoury flavours including Mediterranean and Pepper Chutney and Sweet Apple and Cider Chutney are complimented by a wide range of mustards and sauces including Redcurrant & Port Jelly for that something special.

No breakfast table would be complete without a selection of our traditional preserves and marmalades. Or why not add a touch of luxury with our Strawberry and Champagne preserve.

As a healthy snack choose from one of three oatcake varieties in our biscuit range from plain luxury oatcakes to Oat and Honey.



Chesters of St Andrews Ltd

Contact: Craig Hanson
Chesters Farm, St Andrews, Fife, KY16 8LZ

Tel: 01334 476121

Mob: 0787 551 4334

Email: sales@chestersofstandrews.com





Galway Butcher is exemplary



Strong Selling Messages

Amidst the usual awards for products Martin Divilly proudly displays awards for retailing and it is that understanding of how to maximise sales that lasts with you as you drive away from this out of town shop on the west side of Galway.

Rogue Trader Nick Leeson may well have taken over the local Eircom Football League side, Galway United but Martin Divilly is the one in Galway that has all the deals. The shop fittings by Technakoude are impressive but the offers are what are really capturing Divilly's customers attention.

Many of Divilly's tickets encourage customers to buy more. For example - the Chicken Burger one pictured below. Get 6 for €4.98 or buy at 99c each. Pork and Apple Parcels 4 for €10.00 or €2.99 each. Quarterpounders 3 for €5 or €1.20 each.

Products look interesting and enticing; meat looks freshly cut with care; service is ready to satisfy every customer; instore promotions jump out at you – in all it is just a great experience.

Butchers from all over Europe have been pounding a path to this Super Butchers. If you have not yet taken an inspiring trip to Galway book a cheap flight now direct from Edinburgh with daily flights by Aer Arann. Book online at <http://www.aerarann.ie/> and stay at Jury's Inn.



Round Trip?

Aer Arann will fly you back to Edinburgh from Cork as well and if you fancy a round trip fly to Galway and fly back from Cork for around £120.

Here is another impressive Irish butchers shop, O'Donovan's in Cork city centre.

Located beside the English Market with lots of butchers' stalls, although it should maybe be re-christened the Polish Market.



O'Donovan's sell an impressive selection of trayed kitchen ready products including Chicken and Sausage Kebabs, Mexican Tacos and three or four different types of Stuffed Chicken Breasts.

The obligatory sampling of the odd Guinness makes such a visit a tough business task!



Why do some frozen foods say 'cook from frozen' and others 'defrost then cook'?

Cooking instructions are put on food labels for two main reasons – to help ensure that the food will be thoroughly cooked and also be enjoyable to eat.

Freezing doesn't affect the safety of food because bacteria can't grow at very cold temperatures. When food is labelled as suitable for cooking from frozen, it is safe to do this as long as you follow the instructions and make sure the food is piping hot all the way before you serve it.

However, freezing can affect the quality of food, for example, the appearance, texture and flavour. These effects will vary depending on the food and how long it is frozen. With some products, a manufacturer might decide that the food will be of a better quality if it is defrosted before cooking. Other products might be as good to eat, or better, if they are cooked from frozen. So quality will usually be the main concern for a manufacturer when it decides whether to

advise defrosting before cooking, or not.

It's important to follow the defrosting and cooking instructions on packaging because they are designed to make sure the food is cooked thoroughly. For example, if the label gives a cooking time for defrosted food and you cook it from frozen, you won't know how long to cook it for to make sure it is properly cooked.

If you leave food to defrost for a long time at room temperature, this could allow bacteria to grow in the food. These will usually be killed by thorough cooking, but if the food is undercooked the bacteria could survive and make you ill. That is why you should always make sure that food is piping hot all the way through before you eat it.

Low income diet survey published



The gap between the diets of people on low incomes and those of the rest of the population is not as wide as some feared, according to research just published by the Food Standards Agency.

The findings suggest that the dietary pattern of people on low incomes is the same as that of the general population, although in some aspects it is slightly less healthy.

Before this survey, there had been some concerns that the diets of this population group were extremely poor and that factors such as restricted access to choice and a lack of confidence in cooking skills were preventing people from eating healthily.

However, the Agency study did not identify any direct link between dietary patterns and income, food access or cooking skills.

The diet-related problems found to affect people on low incomes are in general much the same as those facing the population as a whole, including:

- not eating enough fruit and vegetables
- not eating enough oily fish
- consumption of too much saturated fat and sugar

'Small changes to diet can make a big difference to health so they urge everyone to think about the food that they and their family are eating'

Levels of obesity were also found to be very high – 62% of men, 63% of women, 35% of boys and 34% of girls were overweight or obese, which mirrors the high levels within the general UK population.

The comprehensive survey, involving more than 3,500 people and carried out over 15 months, looked at the dietary habits and nutritional status of the low income population. It was commissioned by the FSA to further inform its and other Government departments' work in the area of diet and nutrition among low income groups.

Food Standards Agency Head of Nutrition Rosemary Hignett said: 'The encouraging news from this research is that the gap between the diets of people on low incomes and those of the rest of the population is not as big as some feared.

'It is also positive that most people in this group are confident about their cooking skills, have reasonable kitchen facilities and access to large supermarkets.

'However, the bad news is that this group – like the general population – are not eating as healthily as they could be. Poor diets can lead to chronic disease, such as heart disease and cancer, and contribute to obesity, which is on the rise. Small changes to diet can make a big difference to health so we urge everyone to think about the food that they and their family are eating.'

The research found:

- the low income population were less likely to eat wholemeal bread, but drank more sugary drinks and consumed more table sugar
- less than 10% of respondents ate the recommended 5 portions of fruit and vegetables per day – with about 20% eating less than 1 portion
- less than a quarter of people ate oily fish during the survey period
- adults are getting 13.4% of their energy from saturated fat, which exceeds the 'no more than 11%' recommendation
- 51% of men and 69% of women fell short of the minimum recommended intake of dietary fibre (12g)
- 65% of children had a non-diet fizzy drink during the 4-day survey period
- about two-thirds of men and women had cholesterol levels at levels associated with higher risks of cardiovascular disease (above 5mmol/l)
- average daily intakes of all vitamins (apart from A and D) were above or close to the Reference Nutrient Intake (RNI) for all sex and age groups; the RNI is the amount sufficient, or more than sufficient, for about 97% of people

The survey also looked at other lifestyle-related factors, including alcohol consumption, smoking and exercise. It found higher levels of smoking and alcohol consumption, together with lower levels of activity within this low income group.

The Agency will use the evidence from this study in the development of its diet and nutrition policy.

VHF Renzel

<http://www.vkf-renzel.co.uk/>

A 900 page catalogue of sales promotion aids is available free of charge from this German company. Full of great ideas this catalogue can be obtained by phoning 01527 878311. They are offering a 10% discount to SFMTA members.

New controls on the use of nutrition and health claims with regard to food

From 1 July 2007, the use of nutrition and health claims on food and food supplements will be harmonised across the European Community (EC).

No foods will be allowed to claim they are 'good for your heart', 'help lower cholesterol' or are one of the growing list of 'superfoods' without scientific backing.

Previously the rules on claims have been very general, making it difficult for consumers to know what a term means and difficult for food companies (particularly smaller ones) to be sure they are not misleading the public. In future, any claims made in relation to the nutrition and health benefits of a food will only be allowed if the claims are based on science, which has been verified by the European Food Safety Authority (EFSA).

You should check the list of permitted **nutrition claims** accessible via the Food Standards Agency (FSA) website. "Low fat", for example, appears on the list, so you will be able to continue to use this claim and any claim which has the same meaning. However, if you use it, your product must fit the given criteria – i.e. 3g of fat per 100g or 1.5g per 100ml. You will not be able to describe your product as "X% fat-free".

A list of health claims that can be used on food products is being drawn up by the European Commission (EC). General claims about benefits to overall good health, such as 'healthy' or 'good for you', won't be listed, but in future can only be used if accompanied by an appropriate claim from the approved list. This means that more general claims will be backed up by an explanation as to why the food is 'healthy' or what makes it a 'superfood'.

If your nutrition claim does not appear on the list, you may be able to use it until 2010, but you should look at the FSA guidance for further information.

If you wish to make a **health claim** - eg "Omega 3 benefits the heart" -you should submit it to the FSA, together with references to the science it's based on, by **21 September 2007**. This is to allow it to be considered for inclusion in the UK's list of "generally accepted" permitted health claims. For businesses wanting to get their claims added to the authorised list, see <http://www.food.gov.uk/multimedia/pdfs/healthclaimsip.pdf>

For a period of three years, you may be allowed to continue to use health claims within the scope of the national list - whether on the list or not - under existing national rules.

The new rules require certain claims to be supported by a full scientific dossier, rather than put on the UK's list. You will only be allowed to use disease risk reduction claims or claims about children's development and health after they are authorised and placed on the Community Register. If you make a claim, you will have to provide nutrition labelling.

Welcome to New Members

Barry Green, Greens Fine Meats, 50-52 High Street Grantown on Spey, Moray, PH26 3EH
Telephone: 01479 872648. [A large new shop in a former drapers in centre of a busy street.]

Steven Bennett, D H Robertson, 7 Fisheracre, Arbroath, DD11 1LE
Telephone: 01241 873519

SFMTA membership now stands at 355 members plus an additional 87 branch shops, a total of 432 shops. All current members can be found at www.craftbutchers.co.uk/butchers

Farewell to Scotland's first Food and Health Co-ordinator

After almost six years as Food and Health Co-ordinator, Gillian Kynoch has stepped aside. Here she discusses the rewards of the role and where she thinks priorities should lie in the future.



What was the most rewarding aspect of the post?

It's been a fantastic privilege to work in this role. It's been a job where you can really make a difference. I must say it's been the most terrific, most frustrating and most rewarding role that has called on every ounce of my strength and resilience! But after five and a half years, real improvements have been achieved through the work we have all done together. It means I can step away with the feeling of a job well done and know that things will never be the same again. I take pride in that.

I very much enjoyed working on the healthyliving campaign and collaborating with designers on the Apple branding – that was great fun. The healthyliving campaign had a big result in terms of raising awareness as well as driving engagement throughout the food industry – all participants in the food chain responded in big ways.

I've also loved working with the media – I get a buzz from doing live work. But by far the most rewarding aspect has been

the work in schools. When I took on the role it was my own personal mission to improve school food, and first Hungry for Success and now the recent Health Promotion and Nutrition Schools Bill have been fantastic results.

What were the main areas of progress during your time as Food and Health Co-ordinator?

I generally agree with the findings of the Review Panel on areas of greatest progress. I'd add that while working on improving Scotland's diet, we found some allies in the most unlikely places – for example, the media. We managed to forge some great partnerships with the Scottish press as well as with independent and multiple retailers and manufacturers who invested heavily to make their products healthier. Local authority caterers in my opinion are the unsung heroes of the past five years. They just get on with their work without seeking out the limelight.

Can you clarify the future of the post?

There are ongoing discussions and members of the Food &

Health Alliance are encouraged to voice their opinions. I believe the role has become too big for one person, so we might see a few different people taking on leadership roles with others taking on large chunks of work in key priority areas.

What should be the priorities for the future?

Obesity will drive new policy development, I am sure, but we also really need a big push on improving maternal nutrition in young women in low-income areas and on improving infant nutrition. Far too many youngsters are being disadvantaged from the very beginning of life by poor diet. There should be a big attack on tackling the problem of low birth weight. I would also like to see the recent improvements in food in the public sector go from strength to strength.

What's next for you?

I've set up my own consultancy, Gillian Kynoch Associates, advising on food and health issues. We started trading on 1 May.

Livestock Prices

Data collection co-ordinated by MLC Economic Services
on behalf of QMS, price updates available at
www.qmscotland.co.uk



BEEF PRICES		W/E 21/07/07	Previous week	Previous year
Scottish Abattoirs				
	Steers dwt	210.7 p/kg	208.7 p/kg	218.1 p/kg
	Heifers dwt	212.3 p/kg	209.1 p/kg	219.0 p/kg
	Young Bulls dwt	194.9 p/kg	191.3 p/kg	205.6 p/kg
Numbers	Steers	3016	3255	3913
	Heifers	1800	1707	2655
	Young Bulls	1162	1250	1279
BEEF PRICES		W/E 19/07/07	Previous week	Previous year
Scottish Auctions				
	Steers lwt	124.84 p/kg	126.08 p/kg	125.87 p/kg
	Heifers lwt	127.05 p/kg	126.03 p/kg	126.09 p/kg
	Young bulls lwt	109.59 p/kg	110.13 p/kg	118.93 p/kg
Numbers				
	Steers	476	340	386
	Heifers	451	315	459
	Young bulls	70	48	88

Deadweight cattle week ending 21st July 2007

All steers p/kg			All heifers p/kg			All Young bulls p/kg		
	3	4L	4H	3	4L	4H	3	4L
-U	216.3	213.6	211.3	219.8	219.3	220.5	202.1	201.1
R	212.8	214.3	212.1	212.8	214.6	214.6	198.5	198.2
O+	207.2	211.5	210.1	203.5	209.6	208.5	190.3	189.8
-O	184.4	188.3	187.6	170.1	183.5	-	178.1	179.1

Park Packaging

Park Packaging now have stocks of Duplex paper printed full colour with Scottish Craft Butcher logo. Price to members £11.25 per 1000 sheets [380mm x 245mm]. This compliments the Scottish Craft Butcher carriers and they are sure that members will view this as an attractive addition to the strong brand promotion. Product Code is DUPSCB.

SHEEP PRICES	W/E 19/07/07	Previous week	Previous year
Scottish Auctions			
New Season SQQ lwt	114.54 p/kg	123.03 p/kg	117.49 p/kg
Ewes lwt	£29.22/head	£31.10/head	£31.04/head
Sheep numbers			
Scottish Auctions			
New Season SQQ	20375	16598	16454
Ewes	2965	2099	2165

SHEEP PRICES	W/E 21/07/07	Previous week	Previous year
GB Abattoirs			
New season SQQ dwt	258.1 p/kg	263.1 p/kg	264.5 p/kg

Deadweight sheep week ending 21st July p/kg				
		2	3L	3H
	U	266.5	268.8	257.0
	R	259.2	259.9	254.7
	O	248.6	249.8	245.1

PIG PRICES	W/E 21/07/07	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	109.98 p/kg	109.99 p/kg	107.64 p/kg

GB deadweight pigs week ending 21st July – p/kg					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	104.76	+0.52	80.0 – 89.9 kg	109.56	-0.05
60.0 – 69.9 kg	110.74	+0.14	90 kg and over	101.93	-0.42
70-0 – 79.9 kg	110.85	+0.17			

FOR SALE:

*Butcher Boy Mixer Grinder, Spares & good condition, 6yr old, £1200.
Telephone 01776 702780*

Meat Trades Journal - Young Butcher of the Year:

Open to Under 25s. Nominations must be written by the young butcher and detail which area of their working life they most enjoy and what they think they excel at.

Entries close 31st August 2007. Further details from Stephanie Smallwood on 01293 867654

Scottish Retail Prices

Week ended	14 July		21 July		28 July	
BEEF	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg	
Topside	505-1190	867	500-1190	880	648-1190	894
Sirloin Steak	1287-2500	1752	1287-2500	1752	1100-2500	14734
Rump Steak	898-1533	1148	700-1533	1129	898-1533	1148
Fillet Steak	1897-3500	2549	1897-3500	2549	1897-3500	2549
Diced Stew Steak	429-865	715	429-865	715	429-865	715
Braising Steak	369-926	754	369-926	762	369-926	762
Premium mince	351-800	606	351-865	613	351-865	613
Standard mince	185-740	372	185-740	372	185-740	372

Week ended	14 July		21 July		28 July	
LAMB	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg	
Domestic	500-999	763	532-999	784	500-999	778
Whole leg	532-1296	958	532-1299	952	532-1299	946
Fillet end leg	298-798	616	266-865	620	298-865	628
Shoulder (bone-in)	598-1200	820	598-1200	820	598-1200	820
Shoulder (boneless)	886-1725	1335	886-1725	1299	886-1725	1309
Loin Chops	900-1590	1180	900-1590	1180	900-1590	1180
Double loin chops	984-1550	1251	984-1550	1251	984-1550	1251
Cutlet chops	900-1590	1197	900-1590	1197	900-1590	1197
Diced Lamb	599-1250	896	599-1250	896	599-1250	896
Minced Lamb	388-1250	866	388-1250	866	388-1250	866

Week ended	14 July		21 July		28 July	
PORK	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg	
Leg (Boneless)	398-799	573	398-799	573	398-799	573
Fillet end leg	326-799	602	326-799	583	326-799	602
Shoulder (B'less)	200-800	483	285-800	497	200-800	482
Fillet of Pork	600-1250	884	698-1250	896	600-1250	884
Loin Steaks	549-1090	791	549-1090	791	549-1090	791
Loin Chops	499-900	676	449-900	619	400-900	608
Diced Pork	498-865	623	400-835	599	498-835	619
Minced Pork	228-865	460	228-835	456	228-835	456
Sausages	285-598	488	285-598	488	285-598	488

Diary Dates

Entries Close for Steak Pie Evaluation

Steak Pie Evaluation (West and SW)

Steak Pie Evaluation (all ex W & SW)

Regional Meeting

SFMTA Executive Meeting

Christmas Products with Verstegen

Christmas Products with Verstegen

Christmas Products with Verstegen

Christmas Products with Verstegen

SFMTA AGM

Greenock

Perth College

Lerwick

Perth

Perth

Nairn

Stepps, Glasgow

Selkirk RFC

Perth

Wednesday 1st August

Tuesday 7th August

Thursday 9th August

Monday 10th September

Wednesday 12th September

Monday 24th September

Tuesday 25th September

Wednesday 26th September

Thursday 27th September

Wednesday 28th November

Corporate Members

Corporate membership is by invitation and the following companies have supported the Federation by accepting our offer. Members should be aware that the following are supporting them: -

AES, Crossbush, Riccarton, Kilmarnock KA1 5LN	Tel 01563 551122, 07788 926925
Avery Weigh Tronix Ltd, Foundry Lane, Smethwick, West Midlands B66 2LP Contact: Gerry Doran	Tel: 0774 077 2154
Bells Bakers Hawthorn Bakery, Shotts, Lanarkshire ML7 5BD	Tel: 01501 820222
Bizerba (UK) Ltd, Eastman Way, Hemel Hempstead, HP2 7DU	Tel: 01442 240751
Chester of St Andrews Chesters Farm, St Andrews Fife KY16 8ZZ Contact: Craig Hanson	Mob: 0787 551 4334 Tel: 01334 476121
Dalziel Ltd, 8 Belgowan Street, Bellshill North Industrial Estate, Lanarkshire ML4 3NS	Tel: 01698 749595
East of Scotland Contracts, Ferryhills Road, Inverkeithing, Fife KY11 1HD	Tel 01383 418610
William Forrest & Son (Paisley) Ltd, Omoa Works, Motherwell ML1 5LY	Tel 01698 860149
KRH Ltd, 1 Macgowan House, Nobel Business Park, Stevenson, Ayrshire KA20 3LJ	Tel 01294 472755
Lucas Ingredients Portbury Way, Bristol BS20 7XN	Tel 0800 138 5837
Macnaughton & Watson Ltd, 423 Gallowgate, Glasgow, G40 2DY	Tel 0141 554 2757
McAusland Crawford, 79-81 Abercorn Street, Paisley PA3 4AS	Tel 0141 849 7033
Park Packaging 2 Ashley Drive, Bothwell, Glasgow G71 8BS Contact: John McSporran	Tel 0845 2700800
Paragon Products, Newhailes Ind Estate, Newhailes Road, Musselburgh	Tel: 0131 653 2222
Scotweigh, Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ	Tel 01324 611311
Stockline Plastics, Grovepark Mills, Hopehill Road, Glasgow, G20 7NF	Tel 0800 262015
Turner Vehicle Bodies, Carseview Rd, Suttieside Industrial Estate Forfar, DD8 3BT	Tel: 01307 462142
William Sword Ltd., Blairlinn Ind Est, Cumbernauld, G62 2TX	Tel: 01236 725094
James Whannel (Wholesale) Ltd. c/o Wishaw Abattoir, Caledonian Road, Wishaw ML2 0HU Contact: Robert Kirkhope	Tel: 01698 355022



The hit BBC quiz show is back for an 8th series & looking for fun teams of 6 Butchers to take on their resident General Knowledge Goliaths!

What's it all about?

Eggheads is hosted by Dermot Murnaghan (BBC Newsreader and regular 'Breakfast' presenter) and everyday, a new team of challengers take on our intellectual goliaths – The Eggheads.

Who are the Eggheads?

The 'Eggheads' are 5 of TV's greatest Quiz Show Champions ever.

- **Judith Keppel:** Who was the 1st person to win a million pounds on 'Who Wants To Be A Millionaire'.
- **Kevin Ashman:** Who is currently the World Quiz Champion. (He also has the highest ever score on Mastermind with no passes)
- **C.J De Mooi:** Has been a winner on the Weakest Link & Beat the Nation.
- **Daphne Fowler:** Is one of the few women to win the 'Brain of Britain' title and she's won the Grand Final of 15 to 1, twice!
- **Chris Hughes:** Is the reigning Brain of Britain AND International Mastermind Champion.

How does it work?

In every show there are 4 individual question rounds, in which a player is asked up to 3 multiple choice questions each on subjects such as Sport, Entertainment, Food and Drink, Arts and Books, Politics, History, Geography & Science.

The winner of each round secures themselves as an extra brain to play for their team in the final General Knowledge Round! The more category rounds a team wins the more players to confer with in the final round.

In each show there's a minimum of ONE THOUSAND pounds up for grabs but if the Eggheads win then this money rolls over to the next show!

Who's taken part in the past?

Teams on previous series including;

The Everton Ladies Football Team
Jade Goody & her Salon girls
The London Community Gospel
A team of Brothers & their Best Men
Truck Drivers
Miss Englands
Ex Housemates – 40 years on
Family Teams
Teams of Friends
Methodist Ministers
Primary School Teachers
Prison Wardens
Radio DJs
A Team of Psychics
A Team of Postmen
The Handlebar Club
Insurance Brokers
And that's just to name a few...

How do you apply?

Call Laura on **020 7432 2487**

Or E-mail: laura.cowcher@12yard.com

Who can apply as a team?

BBC are looking for fun and enthusiastic teams of 6 that would like to give it a go.

Anyone and everyone can apply for the show - You don't even need to be an existing quiz team, why not create a team of friends, family or workmates? The only rule is that you know one another.

What happens next?

BBC will be holding auditions in Glasgow and Edinburgh in the next couple of weeks. The dates are yet to be confirmed. An audition might sound rather scary but it's actually just an opportunity for us to meet a team, do a general knowledge quiz, play a mock up version of the game and have a giggle!

Don't delay though action is required right now!



New Maternity Rights

For women who had babies born on or after 1 April 2007, new maternity rights are available. The key changes can be summarised as follows:

- Entitlement to 52 weeks maternity leave, regardless of length of service or the number of hours worked, providing correct notice given
- Those qualifying for SMP (Statutory Maternity Pay) or MA (Maternity Allowance) will now be paid for 39 weeks as opposed to 26 weeks
- Women may work for up to ten days without bringing maternity pay to an end, to enable them to keep in touch with their employer during maternity leave. These days do not have to be worked consecutively.
- Women are still under an obligation to give their employer notice on or before the fifteenth week before the baby is due. This must be done in writing.

Man charged over Tesco "bomb threats"

Police have charged a man in connection with the recent series of bomb threats at Tesco stores in the country. Philip McHugh, 51, from Clitheroe in Lancashire, has been charged with two counts of blackmail and bomb hoaxing. In mid July Tesco was forced to close 14 stores across the UK following what was described as a major security alert.

Tesco's retail and logistics director David Potts said: "These were of course worrying threats and I am pleased that an individual has been arrested and charged."

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