

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



SCOTTISH FEDERATION OF MEAT TRADERS

Tougher Separation Expectations

The Food Standards Agency has started a UK-wide consultation on the best way to help businesses protect against *E. Coli* O157 contamination.

A public inquiry into the *E. Coli* O157 outbreak in Wales in 2005, in which one child died, recommended that the Agency should review its guidance to food businesses. It said more clarity should be offered to food businesses and inspectors on the best methods of preventing cross-contamination between raw and ready-to-eat foods.

The Agency has published proposals for guidance clarifying the need for businesses to implement tougher measures for preventing cross contamination. These include: ensuring physical separation between raw and ready-to-eat foods; new equipment and surface cleaning processes; and effective hand-washing for food workers.

Sarah Appleby, Head of the Food Standards Agency's Enforcement and Local Authority Delivery Division, said: 'The Agency is determined to work with the food industry and enforcement officers to take the necessary steps to address the risk posed by cross-contamination. We are consulting on proposals to achieve this through voluntary action and we hope that food businesses and local authorities will work with us to implement the new measures. In the longer term, we may also consider the possibility of creating a statutory requirement through the European Commission.'

The consultation document details the key issues that will inform the drafting of the proposed guidance, and the particular questions that the Agency would like stakeholders to respond to. An impact assessment is also included in the consultation package.

SFMTA will be responding to the FSA consultation and we are interested to hear of any envisaged difficulties that stricter separation, including separate vacuum packers for raw and cooked meat.

More details are given on pages x and y

AUGUST 2010

This Month

**Feature on
Lossiemouth Shop**

**Butchers Mince
officially better**

**Royans celebrate
160 years**

**Country of Origin
Information from
FSA**

QMS Market Report

**Sausage Capital of
Scotland**

**Scottish Retail
Prices**



EUROPE & SCOTLAND
European Social Fund
Investing in your Future

www.sfmta.co.uk

Tel: 01738 637472
Fax: 01738 441059

email:
sfmta@sfmta.co.uk

KRH^{LTD}

Avery Berkel



**BUY
FROM ONLY
£19/WEEK**

TILT THE SCALES IN YOUR FAVOUR

WITH SCALE SCRAPPAGE!

IF YOU HAVE AN **AVERY A104 OR
ADVANTAGE SCALE**, THERE'S

up to **£250**

CASHBACK per machine and save yourself
the cost of 2 years' servicing!

by upgrading to any one of the
M2 series model range

KRH Ltd

Contact: Colin on 07769 686 985

2 Elms Way, Ayr KA8 9FB | Tel: 01292 283 111 | Fax: 01292 281 113

Email: colin@krhltd.co.uk | Web: www.krhltd.co.uk

Minced beef from supermarkets contained 67% more fat than the equivalent from butchers' shops

LG Regulation Report on Composition of Minced Beef

The Local Government Group media office issued the following press release warning Consumers face a lottery when it comes to buying minced beef with a low fat content, a councils trading standards and environmental health survey has found.

Misleading product descriptions and inaccurate labelling information are some of the concerning trends identified in a nationwide study co-ordinated by Local Government Regulation, part of the Local Government Group.

A report released on Monday 26 July shows there is encouraging evidence that the overall average fat content of minced beef is falling – down from 15.7% six years ago to 12.3% now.

But fat and gristle content of a particular type of minced beef can vary between retailers to such an extent that consumers face an impossible task understanding what they are buying. Health-conscious shoppers who buy minced beef described as 'lean' or 'extra lean' may in fact be eating a product that is more fatty than standard minced beef.

Consumers are also being let down by inaccurate product information labels, some of which massively understate the true amount of fat. Environmental health and trading standards officers analysed minced beef products from nine supermarket chains. The sample of products from Asda contained on average 27% more fat than was suggested on the label. At the other end of the spectrum, minced beef from Iceland had 10% less fat than advertised.

According to the survey, the best quality minced beef is sold at butchers' shops. Despite this, mince bought from a butcher's counter is more likely to have been cross-contaminated with small amounts of another type of meat.

LG Regulation is now calling for consistency in the naming of beef products and help and advice for shoppers to understand what they are buying.

Cllr Paul Bettison, Chairman of LG Regulation, said:

"When it comes to labelling minced beef, confusion reigns supreme. For a consumer to try to purchase a product with a specific fat content, the chances of them getting what they want are a bit of a lottery.

"Minced meat is one of the country's most popular food products. Yet the millions of people who eat it every week would no doubt be shocked to learn that a packet of lean steak mince may contain more fat than steak mince."

The study analysed more than 500 samples and found that:

§ The overall fat content of minced beef varied massively, from the lowest at 1.8% to the highest at 33.6%.

§ There was significant variation within product categories. While some packets of 'lean minced beef' contained only 2.5% fat, others had ten times that amount.

§ Minced beef from supermarkets contained 67% more fat than the equivalent from butchers' shops.

§ Frozen minced beef contained 41% more fat and 24% more connective tissue than fresh minced beef.

§ 29% of minced beef samples from butchers' shops had traces of other meat in them – mainly pork.

LG Regulation is now calling for supermarkets to help consumers make healthier choices by giving clearer descriptions and more accurate information about their products.

They can be helped to do this by the Association of Public Analysts (APA) working alongside councils and industry to draw up new fat limit recommendations.

LG Regulation Chairman Cllr Paul Bettison added: "Potentially millions of shoppers are being let down by a lack of consistency in product descriptions and a lack of accuracy in labelling information.

"People have every right to expect that if they buy a packet labelled lean minced beef then that is exactly what should be inside. Lean should mean lean."

Almost half of the 300,000 tonnes of beef consumed in the UK per year is sold as minced beef and the popularity of the low-cost food product has increased as families seek ways to tighten their belts during the economic downturn.

Additional Information

(1) The survey analysed 513 samples. They were purchased and tested by trading standards and environmental health officers from 61 local authorities. Products were bought from supermarkets, butchers and farm shops for analysis. They were sorted into the following product categories: minced beef, lean minced beef and extra lean minced beef; and minced steak, lean minced steak and extra lean minced steak.

(i) Average fat content by product type:

Product description

Number of samples / Average Fat content / % (range)

Minced beef 286 / 14.1% / (2.0 - 33.6)

Lean minced beef 39 / 12.0% / (2.5 - 25.9)

Extra lean minced beef 13 / 8.1% / (2.9 - 23.1)

Minced steak 112 / 9.8% / (1.8 - 23.8)

Lean minced steak 56 / 10.2% / (4.7 - 15.8)

Extra lean minced steak 7 / 6.0% / (4.0 - 9.6)

(ii) Fat content of 'minced beef' and labelling accuracy by supermarket, sorted by accuracy:

Supermarket Samples / Label accuracy / Average fat content in 'minced beef'

Asda 10 / 27% more fat than stated on label / 22.5%

Aldi 11 / 23% more fat / 18.1%

Netto 9 / 19% more fat / 20.5%

Morrisons 15 / 18% more fat / 22.1%

Lidl 14 / 13% more fat / 20.0%

Co-op 17 / 3% more fat / 19.9%

Tesco 20 / 2% more fat / 18.1%

Sainsbury's 13 / 4% less fat / 15.5%

Iceland 10 / 10% less fat 19.9%

(2) LG Regulation – formerly LACORS (Local Authorities Coordinators of Regulatory Services) – is the local government central body responsible for overseeing local authority regulatory and related services. These services range from protecting consumers against illegal doorstep selling to checking hygiene standards in restaurants and food factories to alcohol and public entertainment licensing.

Editorial Comment on Mince:-

In Scottish butchers shops by far the most popular purchase is Steak Mince. For years customers have debated the qualities of mince and make decisions on buying mince based on past experience, appearance and price. A judgement on fat is included in the decision about where to buy.

The recent LG Regulation report merely confirms what we already know – the best place to buy quality mince is at your local butcher. This backs up the Food Standards Agency Survey on the fat content in lean minced beef in 2004 that showed that most Scottish butchers were making mince with less than 10% fat content.

It is disappointing to hear that some traces of other species were found in the surveyed beef mince. The report suggests this to be pork but in Scotland more likely we think, to be lamb. There is a possibility for this to happen as the same mincer might be used to mince both beef and lamb mince. If customers have a requirement for their mince to be 100% from a particular species then they should ask their butcher to mince this especially for them.

The last thing we need from this report is more regulations. Specification is not easy to define since the fat content of mince will vary depending on the particular muscle of beef used and the breed, sex and age of the animal being minced. Bull beef, for example, has a greater lean content than steer or heifer beef. Customers just need to make a point of shopping for their meat in butchers' shops.

Employment Tribunal Statistics show increase in Claims for 2009/2010

The Tribunal Service has released its annual statistics report for 2009/10. The report covers the period 1 April 09 to 31 March 2010. The key findings indicate a sharp increase in the number of claims being brought to the Tribunal, believed, at least in part, to be a consequence of the economic recession.

The Employment Tribunal processed 236,100 receipts in 2009/10 which equated to an increase of 56% on the previous year. A consequence of this was that, despite an increase in the number of claims being entirely disposed of by the Employment Tribunal to 22% on previous years, it still failed to maintain a pace comparable to the speed in which claims were being raised.

This increased workload meant that only 65% of cases lodged with the Employment Tribunal were disposed of within the target time, set at 26 weeks. Down from 74% in the previous year.

The Report found: 95,200 claims were raised in relation to the Working Time Regulations (the much publicised airline cases have seen 10,600 new cases submitted every 3 months) and 75,000

applications were raised for unauthorised deduction of wages. There were 126,300 unfair dismissal, breach of contract and redundancy claims – up 17% on previous years and the report suggests that this is likely to be a result of the economic depression.

The figures indicate that there is a greater willingness among employees to raise claims against their employer and with the economic cloud scheduled to cast a shadow over us for some time yet, it can be expected that these figures will continue to increase. In addition, the slower progress of claims through Tribunals will result in the defence of such claims becoming much lengthier and more expensive. This demonstrates the tremendous importance of employers having in place clear and accessible policies, particularly in relation to redundancy.

The Final Judgement

The finals of the 2010 Scottish Beef Sausage Competition, kindly sponsored by Lucas Ingredients and the 2010 Scottish Black Pudding Competition sponsored by Dalziel Ltd were judged on Friday 9th July at Braehead Cook School, Kilmarnock.

The ten finalists in each competition were visited on Thursday 8th July. Their products were purchased by mystery shoppers and taken to the Braehead Cook School at Kilmarnock on Friday 9th July. Steve Doherty from the Braehead had the impressive Cook School facilities ready for Kevin MacGillvray from the Scottish Chefs Federation to organise the final cook off.

The judges for the final were Kevin MacGillvray (Marine Hotel, Troon), Duncan McKay (Western House Hotel, Ayr), Andrea Christie (wife of SFMTA President Stuart), Steve Doherty (Braehead Cook School) and Moira Stalker from Scotland Food and Drink Federation.

Results of the Beef Sausage Competition are opposite.

Results of the Black Pudding Competition will be announced on Tuesday 3rd August.



The judges at Braehead Cook School: Duncan McKay, Steve Doherty, Andrea Christie, Moira Stalker and Kevin MacGillvray.

Finalists in 2010 Scottish Black Pudding Competition kindly sponsored by Dalziel Ltd.

REGION	WINNER	RUNNER UP
North of Scotland	Fraser Bros, Dingwall	A & I Quality Butchers, Culloden
East of Scotland	Ann Davidson, Scone	WF Stark, Buckhaven
South East Scotland	John Saunderson, Edinburgh	JC Douglas, St Boswells
West of Scotland	HK Pender, Coatbridge	Hugh Black & Son, Lanark
South West Scotland	AD Paton, Largs	T Baillie & Son, Saltcoats

2010 Scottish Beef Sausage Championship sponsored by Lucas Ingredients

This competition was judged regionally in May of this year with the Regional winner and runner up both going through to the Scottish Final that was judged at the Braehead Cook School.



The 2010 Scottish Beef Sausage Champion was crowned on Thursday 29th July when Steve Derrick from Lucas Ingredients visited JC Douglas in St Boswells to present them with a unique double. Only in May last year, at the Scottish Meat Trade Fair, Steve presented Craig Douglas with the Scottish Pork Sausage Championship and now the same business has lifted the title for Beef Sausages.

Having started in the industry with David Palmer in Jedburgh, Craig Douglas bought over a business in St Boswells in June 2006. Since then the business has steadily picked up but the major boost came in May 2009 when he won the Pork Sausage title.

RESULTS	BUSINESS
2010 Scottish Beef Sausage Champion	JC Douglas, St Boswells
2010 Scottish Beef Sausage Runner Up	J Pirie & Son, Newtyle
2010 Scottish Beef Sausage Third Place	AJ Learmonth, Jedburgh



Craig says that he will be doing more promotion on local radio:-

“Customers travel from all over the Borders; delivery men and others who are travelling up the A68 hear our advert on Radio Borders and detour to buy sausages. It makes a right big difference. Now with both titles we hope to be doubly busy.”

Above: Steve Derrick from Lucas Ingredients with Kevin Douglas, Craig Douglas and Harry Page who made the winning sausages to Craig’s recipe.

REGION	WINNER	RUNNER UP
North of Scotland	John M Munro, Dingwall	Frasers, Forres
East of Scotland	W Holleran, Laurieston	J Pirie & Son, Newtyle
South East Scotland	JC Douglas, St Boswells	AJ Learmonth, Jedburgh
West of Scotland	Robert Alexander, Port Glasgow	Pauls Quality Butchers, Kilsyth
South West Scotland	T Baillie & Son, Saltcoats	John D Owen, Newton Stewart

New consumer guide to country of origin labels

As part of their National Food and Drink Policy, the Scottish Government asked the Food Standards Agency in Scotland to produce guidance on country of origin labelling for consumers in Scotland.

On 25 June 2010, Richard Lochhead MSP, the Cabinet Secretary for Rural Affairs and the Environment, officially launched a new consumer guide to country of origin information on food labels.

The guide gives easy to read background on the current rules on country of origin labelling and highlights those foods where specific labelling rules apply. Using examples based on actual food labels, the guide explains the meaning of some of the terms and logos found on food labels and whether or not they relate to country of origin information.

In addition to the A5 booklet, the Food Standards Agency in Scotland has produced fact sheets for beef, fish, dairy and fruit and vegetables. The fact sheets provide consumers with a quick and easy reference to the country of origin labelling of these foods.

Country of origin labels – advice for butchers

While the FSA colour booklet enclosed with this Newsletter gives advice to consumers, butchers need to understand that in the case of beef and veal additional verification is required should you add any description to your beef other than the name of the Member State of production and the use of the Scotch Beef logo..

On page 21 of the guidance booklet you are reminded that “to display a “Scottish” label, prior approval is required from Scottish Government under the voluntary beef labelling scheme. All claims under this scheme are independently verified to ensure that the information given on the label is not misleading to consumers.

If you look at the Beef Frying Steak label on page 9 of the FSA booklet (right) please note that in the case of that label, independent verification would be required to enable the use of

- Name of Farmer
- Breed – Aberdeen Angus

Had the beef not been branded Scotch Beef then the claims about quality farm assured beef and the use of Scottish description would also need independent verification.

SFMTA are currently in dialogue with the Scottish Government about how best to meet this verification criteria and we are currently proposing that Scottish Meat Training assessors undertake this task as they travel around the country.

More about this when it is all agreed.



Intermediate HACCP Course

Scottish Meat Training is now planning another Intermediate HACCP course certificated through the Royal Society for Public Health (RSPH). We would like to hold the next course in Central Scotland on 5th and 6th October but this will depend on demand coming from that area.

Registrations of interest are being taken NOW.
Please indicate your interest to Claire on 01738 637785.

£200 including certification
[Independent Learning Account funding maybe also be used]
supported by the European Social Fund 2007 – 2013. Apply for this NOW

EUROPEAN SOCIAL FUND 2007-2013



Scotland and Europe
Investing in your future

Eat Scottish Venison Day

Scottish Venison Day 2010 is being held on 3rd and 4th September. SFMTA still has stocks of the poster shown to the right. Should members require a fresh copy please contact Bruce on 01738 637472

Highland Game Takes Scottish Venison Industry forward

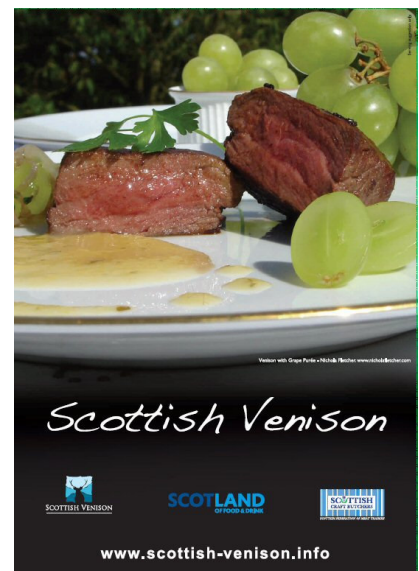
Highland Game, Scotland's leading venison specialist, has purchased the UK's largest Venison and Game processor business from Rick Bestwick Ltd, based in Chesterfield, securing the long term future for Scottish venison. The takeover was with effect from 1st July 2010.

The takeover will push Highland Game into number one position in the UK, creating wonderful opportunities for venison in Scotland.

Christian Nissen, Highland Game Owner and Managing Director, said, "With the purchase of the Rick Bestwick business and other investments, Highland Game has a great opportunity to consolidate, ensuring quality and efficiency for the future. It really is good news for the industry."

"The key to success is to have sustainable growth. We very much look forward to welcoming new suppliers as well as continuing with our loyal and conscientious suppliers. The takeover is a unique opportunity to develop our business on successful past performance and I am personally very proud to be a part in the future development of the business."

Highland Game's clear strategy from the outset was to market and promote Scottish Venison. Christian Nissen was a keen and enthusiastic 26-year-old when he bought Highland Game in 1997. With this new takeover, Highland Game has also established a long term supply agreement with Forestry Commission Scotland which will allow Highland Game to build a stronger, better and longer relationship with customers.



FSA Response to Pennington Report II - Problem under consideration

Contaminated food is a major vehicle for *E.coli* O157 infection, and a number of serious foodborne outbreaks have occurred in the UK. The most notable of these were reported in Lanarkshire during 1996 and in Wales during 2005, both of which resulted in serious illness or death to some of the affected individuals.

Both of these outbreaks were attributed to cross-contamination resulting from poorly managed food handling practices for raw and ready-to-eat foods. Responsibility for food safety rests with food business operators (FBOs) and, in addition to their legal obligations it is in their interest, as well as consumers, that the food they produce is safe to eat.

The number of *E.coli* O157 organisms required to cause human infection is very low when compared with other pathogenic bacteria. Typically, depending on the ability of *E.coli* O157 to tolerate the acidic conditions in the human stomach, ingestion of less than 100 organisms can result in illness. Children under 5 and people over 75 are particularly vulnerable.

Reason for Intervention

In response to the recommendations from the 'Public Inquiry into the September 2005 Outbreak of *E.coli* O157 in South Wales' the Food Standards Agency (FSA) established a Food Hygiene Delivery (FHD) Programme with an overall objective to address the recommendations of the Inquiry and minimize the level of foodborne disease through;

- improved **awareness** and control of food safety hazards by food businesses, food law enforcers and consumers; and
- reliable assurance that **compliance** with legal standards is maintained, using timely effective and proportionate enforcement where necessary.

A part of the FHD Programme, that runs until 2016, is the implementation of effective hygiene control systems by FBOs to manage the risk of cross-contamination by *E.coli* O157 in order to help prevent such further outbreaks and protect public health.

The current messages on how controls are being put in place are now seen as **insufficient** to effectively control the risk of cross contamination, which continues to present an avoidable risk to public health. The FSA is intending to address the lack of clear guidance currently available to FBOs and those that enforce food hygiene legislation.

Intended effect

Controls required within food establishments need to ensure that every individual consumer is protected from the risk of an isolated instance of *E.coli* O157. It is the intention of the FSA to:

- ensure **effective cleaning** by removing the confusion that exists among FBOs about what cleaning solution(s) should be used to prevent cross-contamination from surfaces and equipment;
- ensure the **physical separation** of the raw and ready-to-eat food preparation process; and
- make those handling food aware of effective **hand hygiene** techniques to prevent cross contamination

Background

HACCP systems are generally considered to be a useful tool for FBOs to control hazards, such as *E.coli* O157 cross-contamination, that may occur in food production.

Prevention of *E. coli* O157 cross-contamination is a control measure that is critical to food safety at every stage in a food operation where it is required to protect foods that will not undergo processing that will eliminate the hazard (e.g. cooking).

In addition, requirements will need to address the cross-contamination risks associated with food preparation **surfaces and equipment** such as chopping boards, knives, slicers, mincers and vacuum packing machines. The potential indirect routes for cross-contamination via food handlers also need to be controlled.

As a consequence of their contact with foodstuffs, **materials** that have been used for the wrapping and packaging of foods that may be contaminated with *E.coli* O157 should also be treated as a potential pathway for cross-contamination.

The FSA also proposes technical control measures in relation to **cleaning** and decontamination protocols for controlling the risks associated with *E.coli* O157, as well as effective hand cleaning procedures.

In addition to setting out controls necessary to produce safe food, the FSA proposes to provide advice on measures which would reduce the risk of contamination of the outer surfaces of pre-packed foods.

It should be noted that the proposed guidance is intended to clarify the measures that are necessary to meet the requirements of existing food law in order to control a particular hazard. It is the position of the FSA that the clarification of the correct cleaning solutions for use and effective hand washing techniques do not represent any additional requirements as these are already required under existing legislation.

The existing EU legislation governing food hygiene law does not prohibit the **dual use** of machines for both raw and ready-to-eat foods. To create a statutory requirement for complete physical separation between the two, the FSA would need to bring in national legislation.

The FSA's recommended approach for achieving this change in business activity would be to introduce additional guidance (Option 2), as this is the most expedient method to achieve the desired change.

Options

25. The options considered are:

Option 1: Do nothing. Maintain the existing guidance. This is not considered to be a feasible option because the FSA would be failing in its role as a 'competent authority' if it did not take action to ensure proper controls were in place.

Option 2: To provide additional guidance which is aimed specifically at controlling *E.coli* O157, focusing on particular areas of food production that require more rigorous control measures in order to adequately address the public health risk associated with this pathogen, including the physical separation of the raw and ready-to-eat food preparation process. This is the FSA's preferred option.

Option 3: Introduction of national legislation detailing the requirements aimed specifically at controlling *E.coli* O157, including the requirements for complete physical separation of raw and ready-to-eat food production, in order to adequately address the public health risk associated with this pathogen.

Joy and Sorrow at Boghall Butchers

At the beginning of July former World Scotch Pie Champion, Paul Boyle celebrated the birth of a girl, Ayesha, to his daughter Mariesha Boyle. Unfortunately his father William – the founder of the business in 1975 - passed away the following day.

Our congratulations go to Mariesha who is thoroughly enjoying the pleasures of motherhood.



Diary Dates

Executive Meeting	Tuesday 7 th September	SFMTA Office, Perth
Visit to Kellys	Wednesday 8 th September	Meet at Fenwick Hotel
Sliced Sausage Evaluation	Thursday 16 th September	East End Park, Dunfermline
Regional Meeting	Monday 20 th September	Kvelsro House Hotel, Lerwick
Regional Meeting	Monday 27 th September	Carfraemill Hotel, Scottish Borders
Regional Meeting	Tuesday 28 th September	Moray venue tbc
Regional Meeting	Wed 29 th September	McDiarmid Park, Perth
Venison Workshop	Thursday 30 th September	Ardverikie, Kinlochaggan alias 'Glenbogle'
Regional Meeting	Monday 4 th October	Park Hotel, Kilmarnock
Regional Meeting	Tuesday 5 th October	Garfield House Hotel, Steps
SFMTA AGM	Tuesday 23 rd November	McDiarmid Park, Perth

SFMTA Golf Day

This year's golf outing took place on 16th June at Auchterarder Golf Club. There were 9 members out of the 29 that took part and the results were as follows:

Members:- 1st. Jim Preston 41 pts
2nd Frank Malkiewicz 39pts
3rd. David Lindsay 38 pts

Guests. 1st Campbell McKenzie 45pts
2nd George Stuart 40pts

Ladies 1st Elma Bogle 34 pts. B.I.H
2nd Evelyn Garvie 34pts

Longest drive. John McGuire
Nearest Pin. Campbell McKenzie



Thanks go to Dalziel Ltd for their generous sponsorship.

Queen's Honour for Stornoway butcher

Congratulations to Iain A MacLeod, chairman of the Stornoway Port Authority, who has been awarded the MBE in the Queen's Birthday Honours. He receives the award for services to the Authority and to the community

Better known as the Black Pudding making Stornoway butcher at Charles MacLeod – or Charlie Barley's – Iain's influence carries way beyond the confines of the busy shop. He has been and still is, involved in a whole range of local organisations and readily admits that he finds less and less time to devote to the shop, which has a total workforce of 17.

Iain MacLeod recently told the West Highland Press:-
"Stornoway black pudding has always been popular". "But it's now become popular with celebrity chefs. The first celebrity chef to use it was Sue Lawrence of "Masterchef" fame and it is also used by Lady Claire MacDonald in Skye and Clarissa Dickson Wright of Edinburgh. It's used by a lot of restaurants nowadays.

"But black pudding is only part of our business. We've got a very busy retail counter. We also do hotel and shipping contracts as well as holding contracts with NHS Western Isles and the local authority to supply the schools. Everyone homes in on the one product, but the company is far more diverse than that.

"I am extremely grateful and truly humbled to have been awarded this honour. It has been an immense privilege for me to have been afforded the opportunity to serve the community of the Outer Hebrides in a variety of roles over the past 27 years. The award is not simply a reflection my endeavours but really honours the dedication and hard work of colleagues and staff in each of the various organisations in which it has been my privilege to serve."

At 63 years of age, he may be forgiven for looking to take things a bit easier. Admittedly the butcher shop is more a highly successful family business which may not require his day to day involvement as much as it once did, but there are other duties which demand plenty of his attention.

Iain was also chairman of the Stornoway Trust from 1989-99 and became a member of the previous Stornoway Pier and Harbour Commission in 1994. He is a former President of Stornoway Rotary Club and was sworn in as an Honorary Sherriff in 2005.

After attending the Nicolson Institute Iain went to the North of Scotland College of Agriculture in Aberdeen. He is married to Margaret and they have a grown up family of three; two daughters and one son.



SFMTA CORPORATE MEMBERS — Please support these businesses

<p>AVERY BERKEL LTD, Foundry Lane, Smethwick, West Midlands B66 2LP Tel: 0870 903 2000</p>	<p>AES Supplier of Dishwashers Crossbush, Riccarton, Kilmarnock KA1 5LN Tel: 01563 551122, Mobile: 07788 926 925</p>
<p>AVONDALE POULTRY S Pollock Avenue, Hillhouse Park Ind Est Hamilton, ML3 9SZ Contact: Chris Flanagan Tel: 01698 424 288</p>	<p>BANK OF SCOTLAND MERCHANT SERVICES Tel: 0800 652 5808</p>
<p>BARO LIGHTING (UK) LTD Oakwood House, 36 Wood Lane Partington, Manchester M31 4ND Tel: 0161 777 9292 Fax: 0161 777 9404 Email: sales@baro.co.uk Web: www.baro.co.uk</p>	<p><u>BIZERBA (UK) LTD</u> Eastman Way, Hemel Hempstead, HP2 7DU Tel: 01442 240751</p>
<p>CAPITAL COOLING LTD 12 Dunnet Way, East Mains Ind Est Broxburn EH52 5NN Contact: Gerry Simpson Tel: 01506 859000 Email: sales@capitalcooling.com www.capitalcooling.com</p>	<p>COPAS TRADITIONAL TURKEYS LTD Kings Coppice Farm, Grubwood Lane, Cookham, Maidenhead, Berkshire, SL6 9UB T: 01628 474678. Email: jodie@copas.co.uk. www.copasturkeys.co.uk</p>
<p>DALESMAN New York Industrial Estate Newcastle Upon Tyne NE27 0QF Tel: 0191 259 6363 Fax: 0191 259 6362</p>	<p>DALZIEL Bellshill North Industrial Estate, Bellshill ML4 3JA Tel: 01698 749595 Fax: 01698 740503</p>
<p><u>EAST OF SCOTLAND CONTRACTS</u> Ferryhills Road, Inverkeithing, Fife KY11 1HD. Tel: 01383 418610</p>	<p>GMC CORSEHILL LTD Ailsa Road, Kyle Estate, Irvine KA12 8NG Tel: 01294 275133/322807/313290 Fax: 01294 312300 E mail: sales@gmccorsehill.co.uk web: www.gmccorsehill.co.uk</p>
<p>KELLY BRONZE (SCOTLAND) LTD Glencairn, 10 Stewarton Road Dunlop, Ayrshire KA3 4AA Tel: 01560 482404</p>	<p><u>KRH LTD</u> 2 Elms Way, Ayr Ayrshire KA8 9FB Tel: 01292 283111</p>
<p><u>LUCAS INGREDIENTS</u> Portbury Way, Bristol BS20 7XN Tel: 0800 138 5837</p>	<p><u>McAUSLAND CRAWFORD</u> 79-81 Abercorn Street , Paisley PA3 4AS Tel: 0141 849 7033</p>
<p>MANCHESTER RUSK COMPANY LTD Flava House, Beta Court, Harper Road Sharston, Manchester M22 4XR Tel: 0161 945 3579 Fax: 0161 946 0299 Email: mrc@mrcflava.co.uk web: www.mrcflava.co.uk</p>	<p>METTLER TOLEDO LTD 64 Boston Road Beaumont Leys Leicester, LE4 1AW Tel: 0116 235 0888 web: www.mt.com</p>
<p><u>PARAGON PRODUCTS</u> Hygiene Specialists Newhailes Ind Estate, Newhailes Road, Musselburgh EH21 6SY Tel: 0131 653 2222 Fax: 0131 653 2272</p>	<p><u>SCOTWEIGH</u> Suppliers of the TEC SL-9000 and Portable scales. Unit 2/4 Granary Square, Bankside, Falkirk FK2 7XJ Tel: 01324 611311</p>
<p><u>STOCKLINE PLASTICS</u> Grovepark Mills, Hopehill Road, Glasgow, G20 7NF Tel: 0800 262015</p>	<p><u>WILLIAM SWORD LTD</u> Blairlinn Ind Est, Cumbernauld, G67 2TX Tel: 01236 725094</p>
<p>WATCO REFRIGERATION LTD. Unit 44/2 Harden Green Ind Est, Dalkeith, nr. Edinburgh, EH22 3NX Tel: 0131 561 9502 Fax: 0131 561 9503 Email: info@watco-refrigeration.co.uk</p>	<p><u>JAMES WHANNEL (WHOLESALE) LTD.</u> c/o Shotts Abattoir, Foundry Road, Shotts ML7 5DX Contact: Robert Kirkhope, Tel: 01501 822277 Fax: 01501 821886.</p>
<p>VC999 PACKAGING SYSTEMS (UK) Ltd 10 North Portway, Close Round Spinney Industrial Estate Northampton, NN3 8RQ Contact: Bill Anderson Mobile: 07811 954 587 Tel: 01604 643999 Email: bill.anderson@vc999.co.uk</p>	<p><u>VEHICLE BODIES (FORFAR) LTD</u> Unit 1, Old Brechin Road, Forfar DD8 3DX Contact: David Reid Tel: 01307 462142, Fax: 01307 466070 Email: vehiclebodiesforfar@btconnect.com</p>

FSA's unpopular payment changes

The Scottish Association of Meat Wholesalers (SAMW) has objected in the strongest possible terms to the introduction by the Food Standards Agency (FSA) of a new debt recovery process which cuts the industry's long-standing payment period from 30 days to 10 days. The FSA move applies to meat inspection costs and was taken without any consultation with processors.

While the new system is due to be introduced on September 13, FSA has already changed the way its current payment rules are applied, by imposing a new and draconian collection policy without any prior warning. This has resulted in businesses being faced with legal action despite responding to FSA invoices exactly as they have done for the past 20 years.

"Frankly, this is an insult to the industry," said Alan Craig, SAMW president. "FSA obviously has to have a debt recovery system, a fact we all respect, but to change a process which has been in operation for 20 years without so much as a phone call is an absolute disgrace. To also short-circuit the route to legal action, treating all payers, good, bad and indifferent, exactly the same, shows how seriously out of touch FSA is with this industry of ours.

"The Government has made many encouraging comments in recent months about its determination to assist small and medium size businesses in the current difficult trading environment. Clearly FSA isn't on the same page as their message to the industry is entirely negative.

There's certainly no hint of partnership or cooperation in helping the industry to ride out the current economic pressures.

"Indeed, everything FSA does on charging, smacks of pique at not getting their way in their bid to impose a massive increase of charges on the industry last year. Why else would meat businesses be asked by FSA to pay within 10 days when this doesn't apply to other businesses which buy services from government?"

"We've been campaigning for FSA to complete the transformation of meat inspections for at least the last three years only to be met by painfully slow progress and continued service inefficiency. It seems, in fact, that the only time the transformation process works with any speed is when payment is involved, as in this latest case. FSA should start by sorting out the chaos in their charging system. Their bills are so complicated that a double first in accountancy is required to understand them within 10 days, never mind pay them. Rather like FSA itself, the charging system is simply dysfunctional.

"We will be joining with other industry bodies to oppose the debt recovery change. It is unnecessary in the form in which it has been announced and needs to be exposed to a bit of commonsense."

Cooking With Meat DVDs

SFMTA still has a stock of the DVDs that were issued earlier this year. Further copies of these are available from the office at a price of £1.50 each + VAT.

The next SFMTA Regional Meetings will be Sausage Workshops. This will be led by The Dalesman Group.

Last time (May) the butchers brought the sausages and they were judged by panels of interested foodies, next time (September and October) we will provide the sausages and the members and their staff who attend will be able to pass judgement on them.

The evening will look into the functionality of the ingredients in sausages and pies. Several products will be available for tasting and we expect a lively debate on making products for the modern consumer.

This will be a fun evening and it is hoped that as many members and their staff will be able to attend at one of the following venues:-

Monday 27 th September	Carfraemill Hotel, Scottish Borders
Tuesday 28 th September	Moray venue tbc
Wednesday 29 th September	McDiarmid Park, Perth
Monday 4 th October	Park Hotel, Kilmarnock
Tuesday 5 th October	Garfield House Hotel, Stepps

CUSTOMER ALERT - MEAT GLAZES

As of 20th July 2010, Regulation 1333/2008 on Food Additives requires Foods containing one or more of the following colours (known as the Southampton six) to include additional labelling information.

Tartrazine (E102)	Quinoline Yellow (E104)	Sunset Yellow (E110)	Carmoisine (E122)	Ponceau 4R (E124)	Allura Red (E129)
----------------------	----------------------------	-------------------------	----------------------	----------------------	----------------------

AVAILABLE FROM THE FEDERATION

- Recipes calculated for QUID regulations
- Careers Packs
- Personalised Laminated Shop Notices
- Beef Labelling Boards
- Craft Butcher Ties
- Contracts of Employment
- Staff Handbook
- Phone a Friend Hotline

FSA publishes latest consumer attitudes tracker survey

The Food Standards Agency has released the latest results of its quarterly tracker survey, which monitors public opinion and awareness of the Food Standards Agency and key food issues.



A representative sample of 2,111 adults in the UK was interviewed in the latest wave of the tracker (March 2010), by placing questions on the TNS consumer omnibus survey. Results show that awareness of the Food Standards Agency, when prompted, has remained stable at 79% since the survey was last carried out in December 2009, and confidence in the Agency has remained at a similar level (currently at 63%). Concern about food safety issues has shown a significant decrease, from 70% to 59%, with the main food issues of total concern for respondents being the amount of salt in food (44%), food poisoning (43%) and the amount of fat in food (41%).

Awareness of hygiene standards in eating establishments remains unchanged from the last survey at 83%. Of this 83%, the general appearance of the premises (73%), the appearance of staff (59%) and the reputation of the business (50%) were all identified as factors that encouraged their awareness of hygiene standards.

The Agency has been examining changes in consumer opinion about a variety of food-related issues since 2001, this includes people's attitudes towards areas of food safety, and confidence and awareness of the FSA.

Health warning over chicken washing

People who wash whole chickens before cooking them are increasing the risk of food poisoning for themselves and their households. An estimated three quarters of consumers who buy whole chickens wash them, potentially spreading bacteria on to work surfaces for up to a 3ft radius, research by Which? has revealed.

The most recent figures from the FSA suggest that 65% of raw shop-bought chicken is contaminated with campylobacter, the most common identified cause of food poisoning in the UK with symptoms including diarrhoea and stomach cramps.

Although cooking chicken properly will kill the bug, it is responsible for more than 300,000 cases of food poisoning and 15,000 hospitalisations a year in England and Wales.

However, a survey by Which? found 56% of people thought salmonella was the biggest cause of food poisoning, with just 2% naming campylobacter. The FSA is currently investigating ways of reducing the level of infection across the production chain.

It is exploring the option of disinfecting chickens with an anti-microbial wash before they are sold in supermarkets or butchers, but this has not yet been approved by EU authorities.

An FSA spokeswoman said: "Washing raw poultry is a common kitchen mistake, and it simply isn't necessary. Tap water won't get rid of the germs that cause food poisoning but they will be killed by thorough cooking. By washing your raw bird, you're actually more likely to spread the germs around the kitchen than get rid of them."

Which? chief executive Peter Vicary-Smith said: "It shouldn't be up to consumers to clean up problems made earlier in the food chain."

Livestock Prices

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

BEEF PRICES	W/E 17/07/10	Previous week	Previous year
Scottish Abattoirs			
Steers dwt	278.6 p/kg	279.4 p/kg	290.5 p/kg
Heifers dwt	277.9 p/kg	278.7 p/kg	288.3 p/kg
Young Bulls dwt	257.9 p/kg	257.8 p/kg	278.0 p/kg
Numbers			
Steers	3362	3781	3201
Heifers	2248	2294	2317
Young Bulls	1141	954	979
BEEF PRICES			
W/E 14/07/10			
Previous week			
Previous year			
Scottish Auctions			
Steers lwt	160.89 p/kg	163.19 p/kg	162.83 p/kg
Heifers lwt	164.22 p/kg	163.12 p/kg	166.75 p/kg
Young bulls lwt	129.13 p/kg	128.69 p/kg	143.58 p/kg
Numbers			
Steers	368	390	341
Heifers	314	361	383
Young bulls	48	66	59

Deadweight cattle week ending 17th July 2010								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	282.3	281.7	278.5	285.0	284.1	282.8	268.9	269.9
R	277.8	281.4	281.2	277.5	279.7	280.0	265.8	267.2
O+	269.7	279.6	276.5	268.6	280.1	276.2	248.1	249.9
-O	257.0	255.9	247.2	247.4	247.4	252.0	233.1	231.8

Beef News Round Up

Well documented problems in the Argentinean beef sector have led to falls in production and exports by 23% and 48% year-on-year respectively for the first five months of 2010. Lower production and inflated prices have culminated in a 15% reduction in domestic per capita beef consumption so far this year, although 2009 consumption was at a record high level.

Provisional figures show a 7% rise in Brazilian beef exports to nearly 490,000t in the first half of 2010 compared with the same period in 2009. In value terms the data is even more impressive as revenues jumped by 35% on the year. However, turnover has not yet recovered to its levels of 2008. Russia remains its largest beef export market, though deliveries have declined, while Iran became the second largest market for Brazilian beef. This is likely to be a consequence of a new political relationship between the two countries.

SHEEP PRICES	W/E 14/07/10	Previous week	Previous year
Scottish Auctions			
Old Season SQQ lwt	162.78 p/kg	156.76 p/kg	151.37 p/kg
Ewes lwt	59.76 /hd	61.76 /hd	53.23 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	12308	9074	13898
Ewes	3066	2826	3081

SHEEP PRICES	W/E 17/07/10	Previous week	Previous year	
GB Abattoirs				
New season SQQ dwt	349.1 p/kg	345.8 p/kg	322.5 p/kg	
Deadweight sheep week ending 17th July 2010 p/kg				
	U	359.4	359.0	348.1
	R	350.9	349.8	343.5
	O	342.6	341.3	342.2

PIG PRICES	W/E 17/07/10	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	146.78 p/kg	146.93 p/kg	155.57 p/kg

GB deadweight pigs ending 19th June 2010 – p/kg					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	138.01	+0.41	80.0 – 89.9 kg	147.05	-0.26
60.0 – 69.9 kg	146.87	-0.40	90 kg and over	139.64	-0.15
70-0 – 79.9 kg	147.39	-0.32			

For Sale

Long established butchers business in Perthshire town. Enquiries in first instance to SFMTA Tel: 01738 637472

For Sale

Butchers business established 1967 in Central Fife. Modern well equipped shop. Owner wishing to retire. Enquiries in first instance to SFMTA Tel: 01738 637472

For Sale

Avery Berkel Slicers, Gravity Fed, 1 large £350 each, 1 small £300. Serviced recently, good working order. Tel: 01324 823399

For Sale

Stainless Steel Table 1.8m long X 0.8m high X 0.66m wide, 2 inch back board, Drawer in middle and shelf on bottom. Good Condition. First reasonable offer collects. Tel: 01561 377442

For Sale

Blue Seal G56D, turbo fan range – turbo fan assisted convection oven
Six Powerful Gas Burners, Twin hinged oven doors, two years old, excellent condition
£1,200 ono. Contact David Macdonald. Tel: 01382 611348

Andrew Gordon opens in Stonehaven

Andrew Gordon's shop on Stonehaven's Evan Street is the third to have opened on the east coast of Scotland since the end of 2009 when Scott Brothers in Dundee opened a new shop, followed by John Davidson's new premises in Aberdeen this spring.

This apparent renaissance of butchers' shops in Scotland is consistent with a UK-wide trend with the number of butchers' shops increasing over 1% to 7,084 outlets over the year.

And butchers in Scotland have a larger share of the fresh beef, lamb and pork market than their counterparts in the rest of the UK, according to Quality Meat Scotland research.

"The revival of consumer support for butchers' shops appears to be in stark contrast with other independent retailers. Over the past year we have, for example, seen a dramatic decrease in the number of fishmongers, down 11%, and green grocers, down five per cent," observed Laurent Vernet, Head of Marketing with Quality Meat Scotland.



Butchers have, however, not been immune to the chill of the economic recession, Mr Vernet pointed out, and have suffered from the impact of recent aggressive supermarket promotions. "However, what we have seen is our butchers showing how resourceful they can be and using the skills of their craft – very often learned over many generations – to develop innovative new ranges for their shops. Consumers have responded well to this creativity and, coupled with the advise and appeal of trusted one-to-one interaction with customers, it seems butchers businesses are now seeing the results of their efforts," added Mr Vernet.

And Douglas Scott, Chief Executive of the Scottish Federation of Meat Traders Associations, pointed out that many butchers shops have widened the range of products they sell to include ready-meals and even "whole meal solutions" including prepared vegetables, biscuits and cheese.

"There is a growing recognition that the butcher's shop is the place to go if you want to source well prepared and caringly matured meat. Many have also developed their links with local eateries and supply them with locally reared produce which is often a real selling point for discerning gastro-pubs.

"What we are seeing our butchers successfully achieving is responding to consumer trends while retaining the valued traditional service they provide."

Andrew Gordon added: ""This is something of a homecoming for me because I trained and worked as a butcher in Stonehaven for more than a decade and we are delighted with the response on our opening day

"We hope that this venture will follow in the footsteps of our Aberdeen shop which has rapidly established a reputation for quality products in luxury surroundings offered by a dedicated and professional team."

Curtain raiser to celebrate 160 years in business



Photo courtesy of Elizabeth Oliver

It is said that every picture tells a story and, to mark its 160th anniversary, Royans of Elgin has had a unique collection of photographic art assembled to be displayed on the walls of its premises, both inside and outside, at 190 High Street.

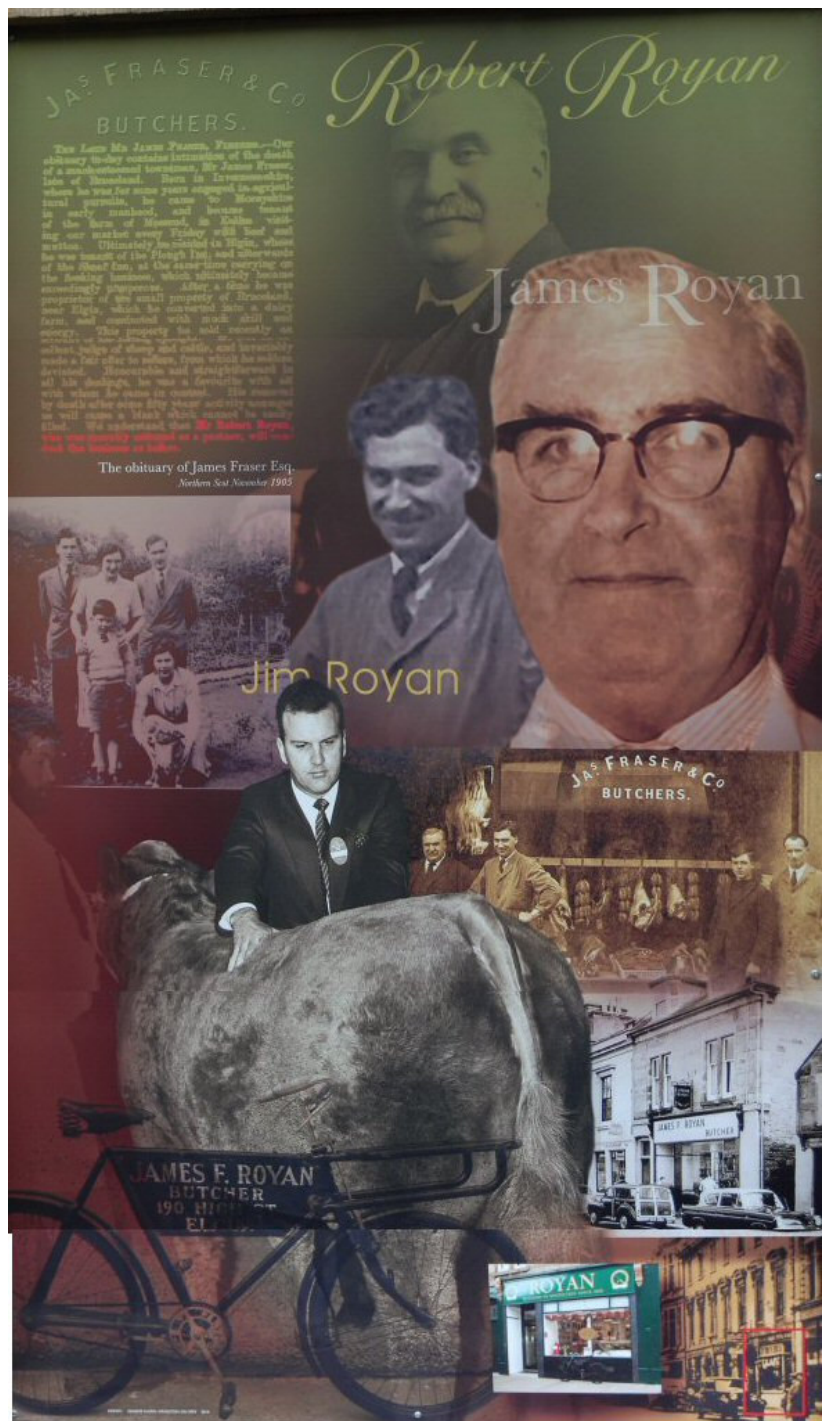
On 5th June Jim and Jean Royan unveiled the external artwork that not only honours the history of Royans, but also the richness of the remarkable microcosm of Scotland that is the ancient Province of Moray. The artwork extends along Batchen Lane to the right of the shop and on to the gable end.



The collection depicts Moray's built and environmental heritage: the Moray coast, the fertile Laich, mountains and moors, the rivers and glens, not forgetting the people whose cultural identity has been influenced by the Highlands to the west, and the educational and commercial influences of Aberdeen to the east, but who still have strong sense of their own identity.

This sense of people and place is not the fantasy of some public relations spin – it is real, you can hear it, touch it, and see it and, if you are standing near one of the many Speyside distilleries, you can smell it.

This was a joint project involving Scottish Government and Moray Council both of whom had desires to upgraded Batchen Lane that stretches up the west side of Royans shop and it was thought very appropriate since it was Royans 160th anniversary that the streetscape should depict the history of one of Elgin’s oldest businesses.



Many meat trade and local dignitaries attended the unveiling and Cabinet Secretary Richard Lochhead addressed the invited audience at the reception that followed.

Jim Royan is a Past President of SFMTA, serving as the Federation’s youngest ever President in 1973. He is currently a Board member of Quality Meat Scotland but prior to that was a commissioner within the Meat and Livestock Commission from 1978-1995. His vocational highlight was to judge the Supreme Champion at the Royal Smithfield Show, first in 1982 and again in 1986.

Following a career on the board of several public sector organisations, Jim decided in 2006, rather than become a statistic of the demise of independent family business, investment should be made and the business re-energised; it would offer a combination of quality, service and retail experience that is still supported and enjoyed by those who visit what is now one of Scotland’s oldest butchers.

Market Report – July 2010

by Stuart Ashworth and Iain MacDonald, QMS



Cattle

Prices and Supplies

After falling steeply for nearly six months prime cattle prices have seen a seasonal bounce since the third week of June, and recovered towards their early May level. The average deadweight price for a steer is 5.5% below the start of the year and 5% down on a year ago.

Cull cow prices in contrast are little changed from the start of the year but have slipped in the past month. Beef sired cull prices remain some 8% below year earlier levels, but dairy cull cows are marginally more expensive than in the same week of 2009.

Lower cattle prices in 2010 than 2009 may be explained by UK and Irish slaughter statistics. In the first five months of 2010 UK abattoirs slaughtered 5% more prime cattle than last year and 10% more cull cattle. In contrast the Scottish prime cattle kill fell 0.6% in the first half of 2010 while the cull kill was up by more than 6%. Irish cattle slaughterings in the first third of the 2010 were more than 15% higher than last year. Higher slaughterings have meant that more product is available on the market and, combined with weak consumer confidence, this has held back prices.

The recent strengthening of sterling, from €1 = 90p in March to €1 = 83p in early July, is placing downward pressure on market prices by making Irish product more competitive at home and Scottish product less competitive in the European market.

Irish prime cattle producer prices are now similar to last year after trailing year earlier levels by around 2% until June, although cows are still making marginally more than a year ago. Average prices across Europe are also very similar to last year but have been fluctuating in recent weeks.

HMRC trade data shows exports to be far higher in the first five months of this year than in the same period of 2009. Exports increased by more than 14%, helped by upwardly revised April figures which had provisionally been lower on the year. More fresh beef carcasses are being shipped to Ireland to be processed before returning as imported cuts of fresh boneless beef due to the weakness of Sterling.

In the January to May period imports of beef were around 2% higher year-on-year at 92,000 tonnes. However, a large increase in deliveries of fresh beef (up 11.2%), were almost cancelled out by a 15.5% decline in frozen product on the year. The 15% increase in fresh beef imports from Ireland may in part be explained by their abundant supply of cattle.

Ireland plough in support to Beef Sector

The Irish government has awarded an €800,000 grant to the Irish Cattle Breeding Federation to fund improvements in breeding in both the beef and dairy sectors as part of the country's National Development Plan. The grant will allow scientific knowledge and modern techniques to be applied to cattle breeding and aims to drive greater efficiency and profitability within the industry.

Sheep

Prices and Supplies

After opening the new season strongly lamb prices have fallen back in recent weeks as supplies have begun to pick up. However, supplies have remained tighter than last year as the poor weather has had a lasting detrimental impact on lamb growth and numbers. Consequently, prices are currently trading around 10% higher than in July 2009, though this may also be explained by an improvement in carcase quality.

Provisional data suggests that the British sheep kill during May was 10% lower than last year and down by 15% year-on-year for the January to May period, with similar figures in Scotland. Supplies are also tight in Ireland where May throughputs show a decline of one quarter on the same period last year.

Cull ewe availability was also much reduced during May but prices have dropped back from the highs of earlier in the year. Nevertheless, in mid-July cull ewe prices remain 12-13% better than a year ago.

The average lamb price across Europe is approximately 4% ahead of last year. However, French and Spanish producer prices are lower by around 3% and 6% respectively. Of the major producers only the UK and Ireland report prices at or above last year's levels.

The French market remains subdued and the expectation among French producers is that they will see no improvement in prices during 2010. As

a consequence movements in sterling exchange rates will remain a key factor in UK export prospects.

Export data shows volumes exported during the first five months of 2010 to have been almost 9% behind last year, and reflects reduced UK production. However, given that UK slaughterings have fallen more steeply than exports this year, the share of exports in total production will have risen.

HMRC data also shows that imports are lagging behind their 2009 level by some 12% for the January to May period. Imports from New Zealand have fallen year-on-year as their production has declined, although deliveries in March exceeded their year earlier total due to strong Easter demand in the UK. Nevertheless, lower volumes of imports from New Zealand have been offset in value terms as a shift towards the more expensive higher quality cuts has taken place.

News Round up

Recent improvements in milk prices in New Zealand and some bullish comments from major milk processors may rekindle interest in dairy farming once again leading to some switch from sheep to milk. Dairy production is predicted to increase by 14% in the year ending 31 May 2011, while sheep numbers are at their lowest in more than 60 years.

For the year to the end of May Australian lamb exports were lower by a mere 120 tonnes compared to the year ending May 2009 at 143 000t. Respective declines in deliveries to the US and Japan of 4% and 30% were offset by gains in sales to Southeast Asia and the Middle East. Mutton exports fell by 23% year-on-year for the same period with less meat being shipped to all its major export regions. This is hardly surprising given that the average mutton price for the period was 64% higher than in the year ending May 2009.

Pigs

Prices and Supplies

It looks as though the rising trend in producer prices has ended. The deadweight average has fallen in three out of the last four weeks and may have reached its peak for the year at the end of June. It appears to have peaked three weeks earlier than in 2009. After stabilising in May and June the price differential with last year has now widened to 5.4%. Producer prices are now expected to fall slowly to the end of the year.

After edging downwards through May and into early June the weaner price has since fallen sharply. As a result the gap with its year earlier level has become quite pronounced in recent weeks. Downward pressure on prices in the last two months may be attributed to increased weaner availability.

Cull sow prices fell again in June and are trading in a range between 92p/kg dwt and 96p/kg dwt. The Euro's weakness against the pound since early May has reduced demand from mainland Europe, placing further downward pressure on the price.

European pig prices saw a second successive month of strong growth in June. The EU reference price opened the month at just over €1.43/kg dwt, before rising 5.1% to stand at over €1.50/kg dwt in the first week of July. Despite two months of growth the price still lags its year earlier level by more than 4% as prices rose at a quicker rate in June 2009. The gap between producer prices in the UK and on the continent remained at just over 15% as both reference prices expanded at an almost identical rate. Prices appear to be on a similar trend to the last few years, suggesting that they should continue to rise in July towards an August peak.

In the final two weeks of May, Scottish slaughterings of clean pigs exceeded their year earlier levels after trailing 2009 throughputs in every week since the start of 2010. The average weekly kill in May was 10,500 head, approximately 150 head higher than in May 2009. In June throughputs fell back below 2009 levels by 12%, and for the first half of the year slaughterings were 8.2% behind 2009 first half slaughterings.

Kellys Turkeys – SFMTA visit

3.00pm Wednesday 8th September 2010

Members are cordially invited on a farm and plant visit to Kellys Turkey Unit at Dunlop in Ayrshire. Those attending will meet in the car park of the Fenwick Hotel (M77 Junction 8) at 3.00pm.

After the tour there will be a talk by Paul Kelly and tasting session at Braehead Cook School, Kilmarnock.

It is imperative that we know how many to expect so please reserve a place/s by phoning Bruce on 01738 637472

Braehead Foods Open Day

10.00am – 7.00pm Monday 13th September 2010

Meet Suppliers, see demos, meet key players and experience the Cook School. For more information visit

<http://www.braeheadfoods.co.uk/BraeheadExperience.pdf>

Retail Prices for w/e 24/07/10

	SFMTA AVERAGE JULY	SFMTA AVERAGE JUNE	QMS AVERAGE JULY	QMS AVERAGE JUNE
SCOTCH BEEF				
Fillet Steak	3322	3314	3123	3123
Sirloin Steak	2218	2208	2328	2328
Popeseye Steak	1472	1475	1386	1355
Topside	1140	1134	1068	1030
Round / Rump Steak	1096	1092		
Diced Stewing Steak	890	910	905	905
Rolled Brisket	877	873		
Steak Mince	771	787	705	694
Boiling Beef Bone In	565	567		
DOMESTIC LAMB				
Whole Leg of Lamb	1099	1094	1288	1101
Centre Cut Leg Bone In	1300	1300		
Gigot Lamb Chops	1393	1387		
Lamb Leg Steaks	1516	1508	1635	1777
Chump Lamb Chops	1443	1439		
Double Loin Lamb Chops	1396	1393	1549	1467
Single Loin Lamb Chops	1295	1293	1416	1440
Rolled Shoulder Lamb	979	973		
Lamb Shanks	611	613		
Diced Lamb	1129	1124	1126	1151
Minced Lamb	1016	1011	1116	1142
PORK				
Pork Tenderloin (Fillet)	1144	1140	1086	1073
Pork Leg Steaks	860	860		
Double Loin Pork Chops	780	776	840	718
Single Loin Pork Chops	757	754		
Rolled Shoulder of Pork	615	612	688	688
Belly Pork	560	558		
Pork Loin Steaks	894	886	909	941
Diced Pork	689	689	693	727
PRODUCTS				
Beef Link Sausages	612	605		
Pork Link Sausages	640	638	608	608
Speciality Pork Sausages	694	691		
Sliced Beef Sausage	564	562		
Sliced Black Pudding	528	526		
Ball Haggis	645	645		
Scotch Pie	79	79		
Indiv Steak n Gravy Pie	133	133		

WANTED

**BERKEL FLAT BED
BACON SLICERS
HAND DRIVEN**

NOT GRAVITY FEED

CASH PAID

**Tel Mr Hancock
01782 616 799
07766711392
ANYTIME**