

AUGUST 2023

SCOTTISH CRAFT BUTCHERS MONTHLY NEWSLETTER

Inside this issue...

Dates For Diary	1
Scottish Craft Butchers Health & Safety Policy Document Updated	1
Supply Issues	1
Steak Pie and Speciality Meat Pie Product Evaluations	3
Turkey News	4
Free Business Carbon Planner	4
The Energy Bills Discount Scheme	5
Scottish Red Meat Industry Profile 2023	6
J. Hutchinson & Sons: A Decade of Support for Pathfinder Dog Charity	7
Employment Law	7
Meat Managers Hygiene and HACCP	8
Plant-Based Products Using Meat Names	9
The Big British Butchers Survey 2023	9
Jamie Grantham: Easter Ross Teen Pursues Lifelong Passion for Butchery	11-12
Modern Apprentice Achievements	13-14
Sheep Market	15-16
Pig Market	17-18
Beef Market	19-21
Scottish Craft Butchers AV Retail Prices	22
Scottish Craft Butchers Corporate Members	23
Welcome to Our New Members	24
Welcome to the Team	25
Beef Labelling Boards For Sale	25
Our Team	26

DATES FOR DIARY

Regional Meeting Dates:

These meetings will commence at 7.15pm and finish at 9.00pm

Monday – 23rd October 2023 – Carfraemill Hotel, Scottish Borders

Tuesday – 24th October 2023 – Garfield House Hotel, Stepps

Wednesday – 25th October 2023 – Laichmoray Hotel, Elgin

Thursday – 26th October 2023 – The Hay Room, Dewars Centre, Perth



Annual General Meeting and Craft Skills Scotland Training Awards:

This meeting will commence at 11.00am and finish at 4.00pm

Wednesday – 22 November 2023 – The Landmark Hotel, Dundee



SCOTTISH CRAFT BUTCHERS HEALTH & SAFETY POLICY DOCUMENT UPDATED



The Health and Safety Policy document has been updated for 2023 and is available for members to use.

It is accessed on the members-only website and can also be requested by email from bruce@craftbutchers.co.uk.

If you would like a full audit done by the National Health & Safety Company then please request a questionnaire from Bruce at bruce@craftbutchers.co.uk and return it to NHASCO at admin@nhasco.com. They are offering a 20% discount.

Telephone advice is included in your membership.

SUPPLY ISSUES

If any member is having issues with the supply of beef and/or lamb. Please contact Bruce at the office and he will be happy to assist where possible.

Tel: 01738 637472

Email: bruce@craftbutchers.co.uk





Subscribe to the **Meat Management Weekly e-newsletter**, concise news each week

delivered
FREE to your
inbox, every
week!



Simply visit: www.meatmanagement.com/signup

STEAK PIE AND SPECIALITY MEAT PIE PRODUCT EVALUATIONS

A COMPETITION TO FIND SCOTLAND'S BEST SPECIALITY ASHETTE PIES

**The Category winner will receive a Diamond award certificate.
Gold and Silver Awards to all those worthy of such recognition.**

To be held on: Wednesday 13th September 2023

Closing date for entries: Thursday 10th August 2023

Venue: Service Entrance, Forth Valley College,
Stirling Campus, Drip Road, Stirling, FK8 1SE

Tel: 01786 406000

Link to entry forms:

https://craftbutchers.co.uk/story.php?t=2023_SPECIALITY_MEAT_PIE_EVALUATION_&ID=2716



Sponsored by John Scott Meats

A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL ASHETTE PIES

**The Category winner will receive a Diamond award certificate.
Gold and Silver Awards to all those worthy of such recognition.**

To be held on: Wednesday 13th September 2023

Closing date for entries: Thursday 10th August 2023

Venue: Service Entrance, Forth Valley College,
Stirling Campus, Drip Road, Stirling, FK8 1SE

Tel: 01786 406000

Link to entry forms:

https://craftbutchers.co.uk/story.php?t=2023_TRADITIONAL_STEAK_PIE_EVALUATION&ID=2717



Sponsored by The Dalesman Group



TURKEY NEWS

Following a challenging season in 2022 with Avian Influenza risks across the country, there has been a number of significant changes in the turkey supply chain this year with a number of producers leaving the industry.

However, Walters Turkeys are continuing to produce our premium quality traditional turkeys for the coming season and are well placed to serve existing and new customers for this coming Christmas with Traditional Free Range Bronze Turkeys; Whole birds, crowns and breast joints all boxed and priced for your retail and delivered to your store this December.

If you are interested please contact Ed Walters:



07786 332952



edward@efwalters.com



www.waltersturkeys.co.uk

FREE BUSINESS CARBON PLANNER

Achieving emissions reduction within your business can present difficulties. When faced with limited resources and numerous competing priorities, determining the areas to prioritise becomes a daunting task.

Fortunately, Carbon Planner offers a complimentary solution that aids in transforming your organisation into a sustainable and environmentally aware entity. Additionally, it assists in identifying potential costs and carbon savings. By utilising Carbon Planner, you can evaluate your carbon footprint through a concise questionnaire, receive personalised recommendations, and initiate the development of a comprehensive emissions reduction strategy.

How it could help:

Spend a couple of minutes watching this video to get an introduction to the Carbon Planner and its functionality. Gain an understanding of its operations and assess its potential to assist your organisation in emissions reduction efforts.

Link to video: <https://www.rbs.co.uk/business/green-banking/carbon-planner.html>

Who it's for:

While any UK business could use the tool, you'll get the most from it if:

- you're able to access it on a desktop computer
- you're interested in taking action to reduce your carbon emissions



**Royal Bank
of Scotland**

THE ENERGY BILLS DISCOUNT SCHEME

UPDATE

With most butchers still struggling with high-priced energy bills, here is an update on the various government schemes which are still available.

The first discount scheme EBRs ran was from 1st October 2022 until 31st March 2023. This was the best discount scheme butchers could benefit from. Discounts were offered for contracts signed from February 2022 until December 2022. From September 2022 until the end of December 2022 when the wholesale market was at its highest, the discount was anywhere from 40p-50p off a unit. But customers had contracts at 80-90pkwh.

The second discount scheme EBDS will run is from 1st April 2023 until 31st March 2024. This discount scheme is a poor reflection of the first. Customers who were benefiting from 40-50pkwh off on contracts signed in October 2022 to November 2022 are now getting under 2p per kwh.

The Energy Trade Intensive Industry Scheme (ETII) will run from 1st April 2023 until 31st March 2024. Unlike the other two schemes in which the discount automatically comes off your bill, butchers have to apply for this scheme. Again, butchers would only get a discount if they signed contracts between June 2022 and January 2023.

Unfortunately, depending on market prices at the time of contract lock-in, the most a butcher could get off their bill is 6-8pkwh. Most butchers that have applied for this scheme (spending many hours updating and collating the required information have not met the requirements). Why not? There was a SIC code (Standard industry classification) pertaining to the industry. No one at the ETII call centre seems to know.



In our view, the misinformation surrounding these schemes has been poorly handled by the government. Energy Companies, ETII call centre operators, and Brokers have all given out the wrong advice because of a lack of transparency from the government.



The only good news for all SME businesses in the UK is energy prices continue to fall, albeit in slower increments, so if butchers signed contracts for 12 months last September 2022 to January 2023 in the coming months you should see big drops from your current prices.

If you have any additional questions about the Energy Trade Intensive Industry Scheme please contact our energy advisor, Mark Livingston.

 01738 270 592

 info@direct-energy.net

 www.direct-energy.net



SCOTTISH RED MEAT INDUSTRY PROFILE 2023

The Scottish Red Meat Industry report is prepared to highlight the importance of the red meat sector to Scotland's rural economy while providing the full range of industry stakeholders with key statistics for use in their work. It also aims to improve transparency in the supply chain, showing where activity takes place from farm to final market outlet, and where changes in cross-border trade policy would place current activity at risk.

Following the volatility of 2020 and 2021, the red meat supply chain had to cope with the public health response to the Covid-19 pandemic, the UK's exit from the EU single market and the Ukraine war. The challenges continued in 2022...

You can find the following sections in this report:

- Producer prices
- Livestock production
- Primary processing
- Red meat supply and consumption
- Retail prices
- International trade
- QMS current programmes

You can access the report using the following link:

<https://s3.eu-west-2.amazonaws.com/quality-meat-scotland/documents/Industry/Industry-Profile-2023.pdf>



Prepared By: Iain Macdonald and Abby Tong
Contact: info@qmScotland.co.uk
Date: June 2023

Data disclaimer:

All deadweight price data used in this report is supplied to QMS by AHDB, which collects the data from reporting abattoirs each week and publishes a consolidated set of data, regionally within GB for cattle, and GB-wide for sheep and pigs.

© Agriculture and Horticulture Development Board [2023]. All rights reserved.

Accurate, timely and
independent data you can trust



J. HUTCHINSON & SONS: A DECADE OF SUPPORT FOR PATHFINDER DOG CHARITY

J. Hutchison & Sons has demonstrated unwavering support for Pathfinder Dogs charity ever since their establishment in 2013. This noble cause was initially started by the previous owner, Frank Malkiewicz, who laid the foundation for the charity's compassionate endeavours. Pathfinder Dogs is dedicated to training German Shepherd dogs, equipping them with the skills to aid individuals with sight impairment.

The generous contributions made to the charity are sourced from various channels. Customers play a vital role by getting bones in-store,

while additional support comes in the form of personal tips received while delivering customer orders. In a recent act of generosity, J. Hutchison & Sons proudly presented Pathfinder Dogs with a substantial donation of £200. Over the past decade, their cumulative contributions have amounted to an impressive total of £4,500.

J. Hutchison & Sons firmly believe in the importance of giving back to the community, aligning their values with the meaningful mission of Pathfinder Dogs charity. By providing financial support, they empower Pathfinder Dogs to continue their vital work, enhancing the lives of those with sight impairment through the training and companionship of German Shepherd dogs.



EMPLOYMENT LAW

Telephone advice on employment law is available to members by calling Lindsay Solicitors: **0131 656 5643**.

When you call state your name and Business name and advise you are a member of Scottish Craft Butchers.

Copies of the staff handbook or template contracts of employment are on the members-only website or can be requested by email: bruce@craftbutchers.co.uk or call: **01738 637472**.



lindsays

 **0131 656 5643**

 **www.lindsays.co.uk**

MEAT MANAGERS HYGIENE AND HACCP

Legislation sets out general rules that make clear that primary responsibility for food safety within a food business lies with the operator. It is therefore necessary to ensure that food safety procedures prevail in the business and are being carried out effectively.

The MMH&HACCP course was and still is a bespoke course for retail butchers/Farm Shops, etc., it was specifically put together by the Meat and Livestock Commission (and now The Institute of Meat) for the training in food hygiene and the production and implementation of HACCP for this sector, the Department of Health commissioned it under a Government funded project. The FSA have endorsed it and have funded in the past projects to deliver this course in Wales.

Food safety management using HACCP provides the best way to achieve this:

- This course is intense but delivered over just one day.
- It is certificated by the Institute of Meat.
- Course can be delivered on site to individuals or small groups.
- The content is specific to the retail Butcher/farm shop operation.

“It is recognised throughout the UK and has been delivered (and still is being delivered) throughout this sector, indeed many Local Authorities have asked for this course to be delivered to their butchers, as it is meat and meat product specific; it is the course of choice.” The Institute of Meat

Course content outlines:

- Overview to Principles of Food Safety and Hygiene
- Understanding HACCP Terminology
- The Seven HACCP Principles
- Identifying Hazards
- Identifying Controls and CCPs
- The HACCP Template
- Monitoring Procedures and Corrective Actions
- Validation, Verification and Review Procedures
- Group Workshop
- Multiple-Choice Paper and Work Based Assessment



Date/Time: Wednesday 27th September 2023 from 09.30 to 16.30

Venue: Craft Skills Scotland, 8/10 Needless Road, Perth, PH2 0JW

Cost: £250

Lunch provided



IF YOU ARE INTERESTED PLEASE CONTACT CLAIRE:



01738637785



COST: £250



PLANT-BASED PRODUCTS USING MEAT NAMES

In July 2022, the French Government prohibited plant-based products from using meat-related titles and labels. This decision was heavily attacked by “Protein of France”, a group of associations working on plant-based products, accusing it of being against EU treaties and the free movement of goods. As a result, the French suspended the new rule and asked the European Court of Justice to take a decision on the legality of prohibiting plant-based products from using meat-related titles and labels. The Court of Justice is now deliberating on the topic. There is no scheduled date for the decision yet.



THE BIG BRITISH BUTCHERS SURVEY 2023



National Craft Butchers, with a rich heritage spanning over 130 years, has established itself as a leading authority in the field of butchery. Comprising a diverse community of members, including independent butchers, farm shops, cutting plants, small abattoirs, and key industry suppliers, they embody the artistry and expertise synonymous with the craft.

In 2021, National Craft Butchers embarked on a mission to gather accurate data on independent butchers, aiming to shed light on the invaluable services they offer to their respective communities. The inaugural British Butchers Survey was conducted to assess the impact of the first year of the pandemic, providing valuable insights into the state of modern retail butchery during that period. Building upon this success, the survey was repeated in 2023 under the banner of the Big British Butchers Survey, inviting participation from all regions of the UK.

The survey garnered a significant response, with a total of 188 participants. The majority of respondents, comprising 76%, hailed from England, while 11% were from Scotland, 7% from Wales, and 1% from Northern Ireland, with the remaining 5% identifying as non of these.

To view the results visit:

<https://nationalcraftbutchers.co.uk/wp-content/uploads/2023/06/Butchers-Survey-2023-Print-Ready.pdf>

SCOTWEIGH

CONNECT

Integrated Scale System:

- ▶ Loyalty Schemes - Optional Mobile App
- ▶ Savings Clubs
- ▶ Christmas, Retail & Wholesale Ordering
- ▶ Customer Accounts & Management
- ▶ Staff Management - Clocking In/Out & Holidays
- ▶ Website Integration
- ▶ Real-time Reporting



VIEW & CONTROL YOUR SCOTWEIGH CONNECT SYSTEM FROM VIRTUALLY ANY DEVICE, ANYWHERE IN THE WORLD

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH



Image: The Press and Journal (Sandy McCook/DC Thomson)

JAMIE GRANTHAM: EASTER ROSS TEEN PURSUES LIFELONG PASSION FOR BUTCHERY

Jamie Grantham, an ambitious 18-year-old from Conon Bridge near Dingwall, has set his sights on dedicating his entire career to the butchery industry. His journey began when he left Dingwall Academy at 16 and spotted a job application at John M Munro Ltd (also known as Munro Butcher). From that moment, he was captivated by the field and decided to pursue his apprenticeship. As a Level 3 apprentice butcher, Jamie's passion for the industry remains strong, and he plans to continue his journey with John M Munro for the foreseeable future.

The Journey of John M Munro Butchers:

Established a century ago in 1922, John M Munro has blossomed into a renowned butcher in Northern Scotland. With six retail stores scattered across Inverness and Ross-shire, as well as a state-of-the-art abattoir and cutting plant in Dingwall, the company efficiently distributes top-quality meats throughout Scotland and the UK. Jamie began his journey at the brand's Dingwall shop located on High Street, later transitioning to the wholesale site on Strathpeffer Road, where he furthered his training.



Image: The Press and Journal (Sandy McCook/DC Thomson)

A Cut Above The Rest:



Image: The Press and Journal
(Sandy McCook/DC Thomson)

Outside of his full-time role, Jamie enjoys mountain biking and fishing. He works roughly 45 hours per week on the boning line, which involves breaking a carcass into parts and removing the flesh from the bones. "I work as part of a seven-man team," adds Jamie. "My role involves boning and trimming Scotch beef. This is done to a desired specification in order to be sold in one of the company's six shops located in the local area or other food and drink industries across Scotland. However, my role can also include butchery of lamb and pork. "Customers visiting one of the shops can expect a variety of quality Scotch beef, lamb and pork products."

"For example, there are a selection of sausages, puddings, steaks, roasts, chops and a lot more. The products I get to work with are the best of quality and I enjoy turning them into a butcher-ready product." Burgers, bacon, gammon, pies, and sausage rolls are among the other products on offer at John M Munro stores.

Devoted to the Company:

Looking back on his journey since leaving school, the proudest moment for the 18-year-old has been successfully completing his Level 3 modern apprenticeship with John M Munro. In Jamie's eyes, there are numerous advantages to his role within the company. When asked about his favourite aspect of being a butcher, he expressed, "Working in a team with people I get on with. The banter is great, and people are always willing to help me find better ways of doing things."



Image: The Press and Journal
(Sandy McCook/DC Thomson)

He continued, "My main aspirations are to continue working towards further completion of my modern butchery apprenticeship. Although I've nearly completed it, I know there's a lot more to learn. The company has shops I could work in as well as roles in haggis and sausage manufacturing, catering butchery, private kill, HGV driving, and sales. There are loads of opportunities here for me if I ever do need a change. And I aim to complete the apprenticeship in around four months' time."

Original article published by: The Press and Journal (Karla Sinclair)

Images by: The Press and Journal (Sandy McCook/DC Thomson)

Link: https://www.pressandjournal.co.uk/fp/lifestyle/food-and-drink/5811877/rising-star-jamie-grantham-of-john-m-munro-butcher/?fbclid=IwAR2gI7c5dzqfhjODVjEsjTd8ir1--kz_DIEaDv_qaGB4I9C-h_zz90maA18

MODERN APPRENTICE ACHIEVEMENTS



Jonathon Meredith

Massive congratulations to Jonathon Meredith from John Munro Butchers has just completed his SCQF level 5 Modern Apprenticeship in Meat and Poultry Skills! Jonathan has been in the trade 19 years and it's brilliant to see him gain his qualifications! Great work Jonathan and it has been a pleasure to work with you!

Well done!



Ben Kelbie

Huge congratulations to Ben Kelbie of John M Munro Ltd has recently completed his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills! He has also recently been promoted in his role at the abattoir, going from strength to strength Ben has now been inducted into the next course SCQF 6 in meat and poultry skills to keep levelling up in his career!

Keep up the great work Ben! Looking forward to working with you again.



Barry Clifford

Massive congratulations to Barry Clifford on achieving his Modern apprentice SCQF level 5 in meat and poultry skills! Barry started his butchery career 12 years ago, starting out in cash and carry learning some butchery skills. He achieved his certificate in David Cox Butchers in Bridgeton learning so much in the trade! Barry has really enjoyed learning boning out and has been a pleasure to work with!

Congratulations Barry!



Lesley Buchanan

A huge congratulations to Lesley Buchanan on achieving her Modern Apprentice SFQF level 5 in meat and poultry skills! Lesley started her career in the butchery industry over 40 years ago. She began as a Saturday girl washing dishes and worked her way up to management. She now works in Strachan Craft butchers where she has achieved her SCQF level 5!

Well done Lesley!



Jordan Shaw

Jordan Shaw has been learning the trade for six years and works for S. Collins & Son Butchers in Muirhead where he has gone from strength to strength in the butchery department! Jordan didn't expect to be a butcher, he planned a different trade but started in S Collins & Son as a dish washer and worked his way up and look at him now! Amazing to see hard work pay off! Jordan is pictured with his Craft Butcher Diploma of Scotland sponsored by the Incorporation of Fleshers Glasgow. The Fleshers sponsor a young apprentice yearly who shows outstanding commitment and promise to the butchery trade.

Jordan, it's been a pleasure to work with you! Huge congratulations!



Patrick Short

Congratulations to Patrick Short (Paddy) who has completed his Modern Apprenticeship SCQF level 6 in meat and poultry skills while working in Elderslie Butchers! Paddy has been butchering for 11 years since leaving school, he enjoys working with his colleagues and has a flair for customer service! His favourite product to make is tandoori kebabs which he highly recommends! Pop into Elderslie Butchers to meet Paddy!

Well done!

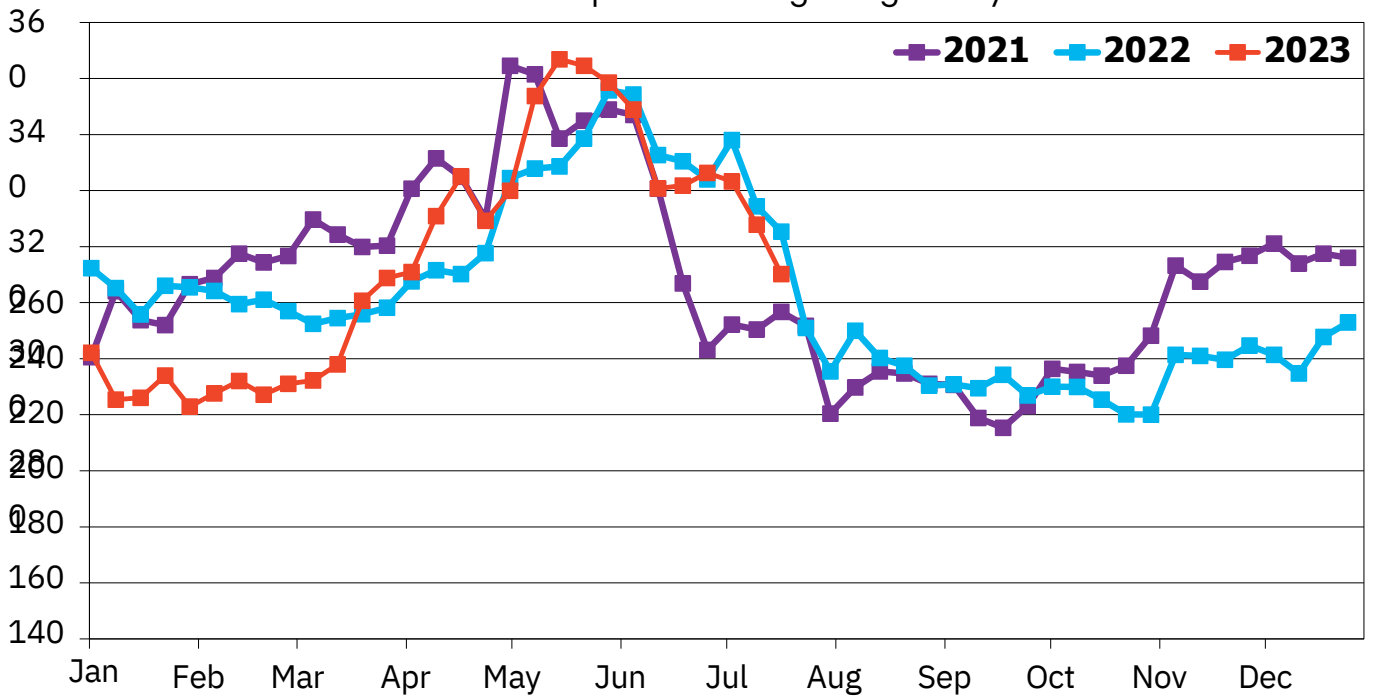




SHEEP MARKET

- After some resurgence around Eid al-Adha in late-June and early-July, auction prices for new season lambs have fallen back seasonally as July has progressed, slipping towards the 260p/kg lwt level in late-July. After continuing to track slightly behind 2022 levels in the first three weeks of July, lamb prices look set to hold slightly higher than 2022 in the final week of the month. Throughout July, they have remained 20-25% above the five-year average.
- While new season supplies have been building more slowly than in previous years, increased hogg availability continued to support overall lamb availability at GB level in June, but hogg supplies have now dwindled.
- Looking forward, December survey results suggest an increased breeding flock in England, so there could be some catch-up in lamb marketings now that a period of wet weather should have helped grass growth to rebound. In Scotland, given the slightly reduced breeding flock in December, a catch-up in numbers is likely to depend on an increased lambing rate.
- Retail sales data continues to highlight that lamb sales have been weak outside of festival periods, with GB household spending falling 11% behind year-earlier levels in the 12 weeks to July 9th now that the Easter period has fallen out of the results.
- UK lamb imports have continued to run well behind year earlier levels in 2023, with a very limited seasonal lift at Easter. Combined with positive export opportunities, this has ensured that market supply has remained tight in 2023, supporting lamb prices despite soft domestic demand and a weakening global market.

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



Source: IAAS

Sheep Prices: Scottish Auctions

	W/E 19/07/23	Previous week	Previous year
New Season SQQ lwt	270.17 p/kg	287.84 p/kg	285.34 p/kg
Ewes lwt	£90.67 /hd	£97.92 /hd	£103.24 /hd

Sheep Numbers: Scottish Auctions

	W/E 19/07/23	Previous week	Previous year
New Season SQQ	7997	9734	11681
Ewes	5538	5215	4214

Sheep Prices: GB Abattoir

	W/E 22/07/23	Previous week	Previous year
Prime Sheep SQQ dwt	592.2 p/kg	631.0 p/kg	622.5 p/kg

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Deadweight Sheep: Week Ending 22 July 2023

	2	3L	3H
U	601.7	598.9	598.5
R	595.6	592.4	593.6
O	581.4	579.4	575.4

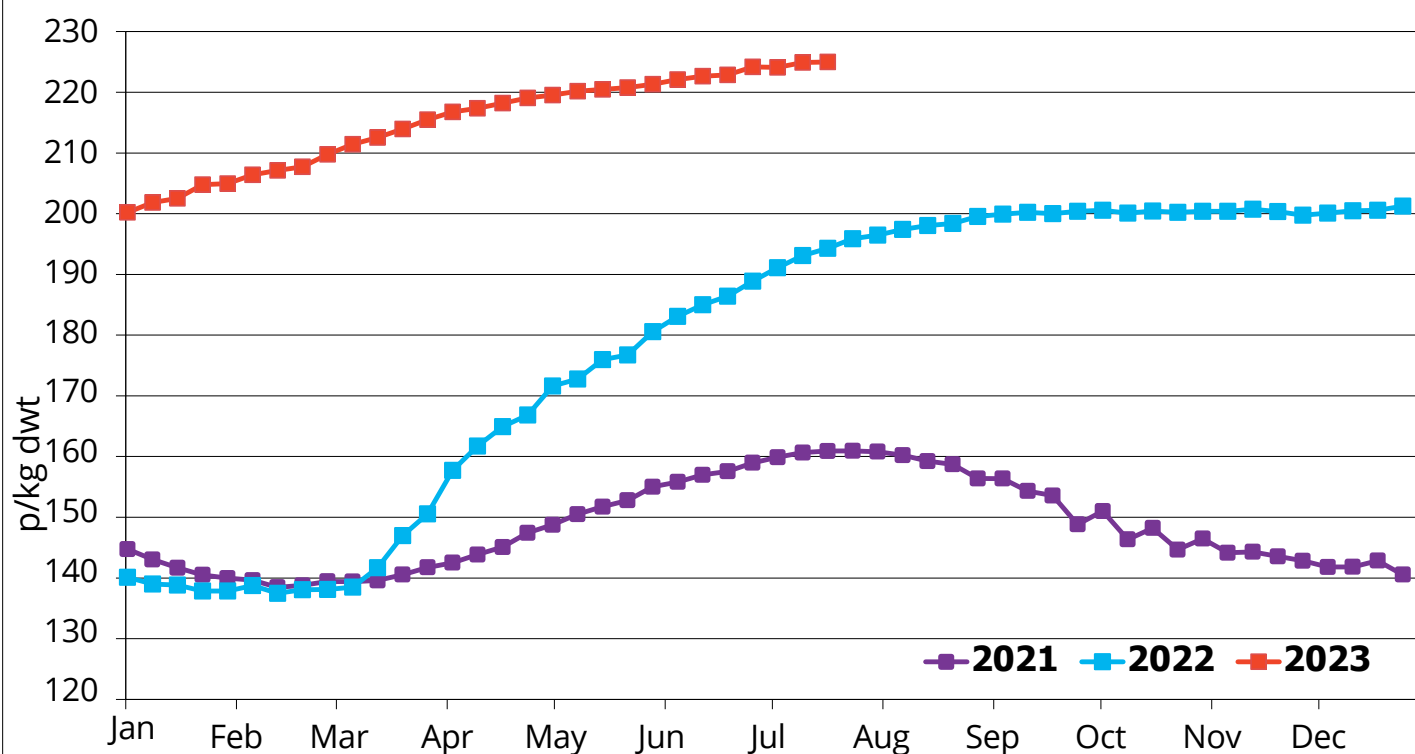
© Agriculture and Horticulture Development Board [2023]. All rights reserved



PIG MARKET

- Prime pig prices have continued to rise in July, but the pace has slowed, suggesting that the seasonal change in market balance is beginning to take effect. Nevertheless, prices remain around 15% above year-earlier levels and 40% above the five-year average.
- The sharp year-on-year fall in GB abattoir slaughter in 2023-to-date fits with the reduction in prime pig numbers on farms following a contraction of the breeding herd in 2022, in turn supporting farmgate prices. However, weekly slaughter and carcass weights have now started to rise seasonally. While ScotEID slaughter data is also signalling reduced availability on Scottish farms this year, Scottish abattoirs have been handling more prime pigs than in 2022.
- Lighter carcass weights compared to 2022 will have added further to the fall in pigmeat output at GB level in the first half, and stocks of pigmeat built up in 2022 are likely to be declining. However, weights are now tracking slightly ahead of 2022 levels, softening the reduction in output.
- Tight supply on the continent has seen EU pig prices narrow the gap to GB levels in 2023, supporting GB price competitiveness at home and in export markets. However, UK imports have started to rise, limiting the tightening in supply in the domestic market.
- In China, although futures market pricing is still pointing towards some tightening of supply in the second half of the year, wholesale pork prices are now below GB farmgate levels, making it a less attractive export destination.

GB pig producer price – SPP



© Agriculture and Horticulture Development Board [2023]. All rights reserved

Pig Prices: GB Abattoir

	W/E 22/07/23	Previous week	Previous year
Standard Pig Price (SPP)	224.98 p/kg	224.89p/kg	194.28 p/kg

© Agriculture and Horticulture Development Board [2023]. All rights reserved

GB Deadweight Pigs SPP: Week Ending 22 July 2023

	Average Price	Change
	p/kg dwt	
Up to 59.9 kg	n/a	n/a
60.0 – 69.9 kg	218.36	-1.68
70.0 – 79.9 kg	226.11	0.00
80.0 – 89.9 kg	226.86	+0.13
90.0 – 99.9 kg	225.16	+0.13
100 kg and over	222.90	+0.43

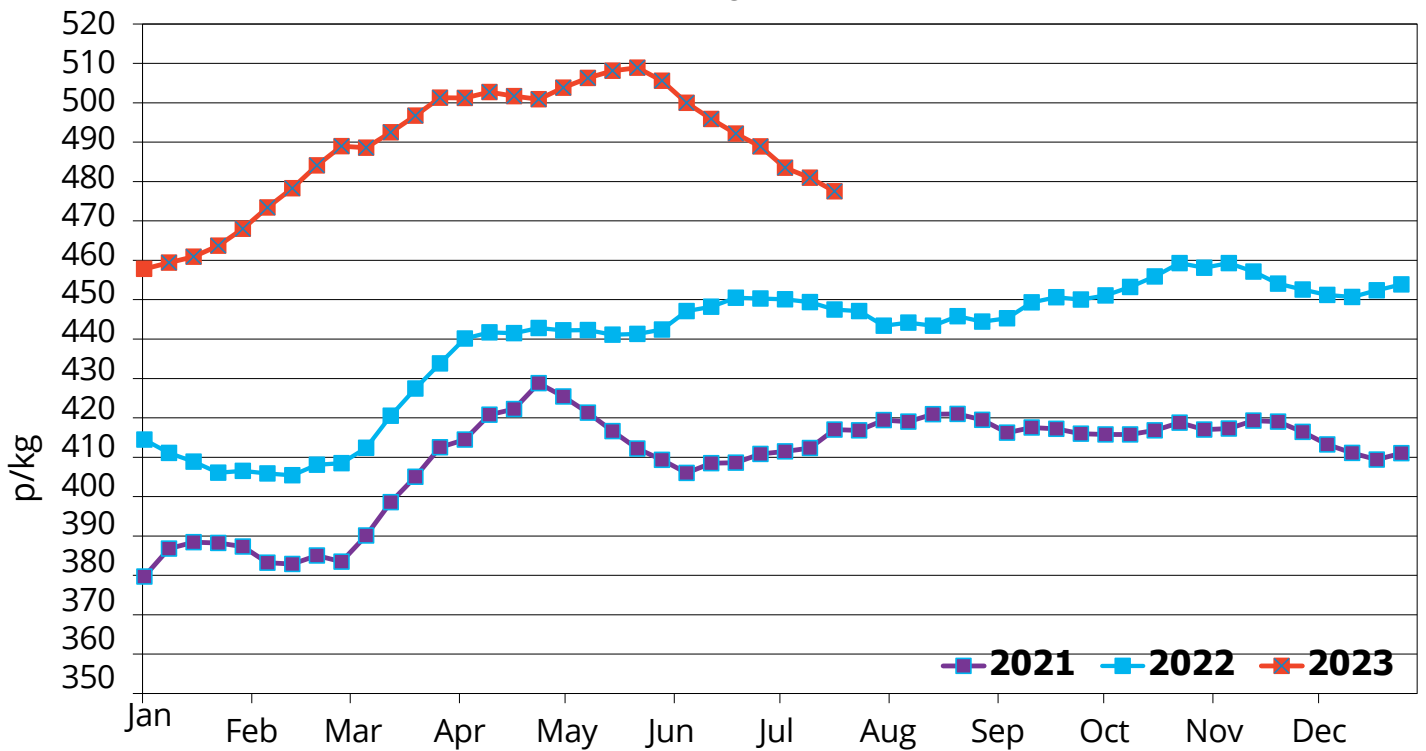
© Agriculture and Horticulture Development Board [2023]. All rights reserved



BEEF MARKET

- The significant downward pressure on prime cattle prices has continued in July at Scottish abattoirs, with the average price falling at a pace of around 4p per week. While the year-on-year increase has slowed, it was still above 6% in the third week of July, while prices still held a margin of 22% over the five-year average. Auction prices have also softened, slipping back to around 270p/kg for steers and heifers in the third week of July, but numbers continued to run above 2022 levels.
- Even steeper price declines for cull cows highlights challenges in demand for manufacturing-grade beef. From a peak of 444p/kg in May, the R4L grade has now slipped under the £4/kg mark and has fallen marginally behind year-earlier levels.
- There is likely to have been a level of backlog on Scottish farms following supply chain pressures in June but prime cattle availability should begin to tighten as supplies of spring-2021-born animals fall back in the coming weeks. Prime cattle numbers on farms should also remain slightly lower than in the second half of 2022.
- South of the border, availability for slaughter is still holding up, with price reporting abattoirs handling more prime cattle each week than on average in 2022 and compared to the same week of 2022. Numbers are also expected to slip back seasonally in the coming weeks but could remain slightly ahead of 2022 levels.
- In the domestic market, there are signs that sharp retail price inflation on mince has been pressuring beef sales volumes. Looking overseas, while EU and global beef supply is tight in 2023, the EU market has softened from the highs of 2022 and early-2023, reducing the previous level of support to UK import and export prices. Falling wholesale beef prices in China also point to downward pricing pressures in the global market.

Scottish deadweight price for steers



© Agriculture and Horticulture Development Board [2023]. All rights reserved

Beef Prices: Scottish Auctions

	W/E 19/07/23	Previous week	Previous year
Steers lwt	268.21 p/kg	265.88 p/kg	254.66 p/kg
Heifers lwt	278.26 p/kg	281.05 p/kg	257.13 p/kg
Young Bulls lwt	258.07 p/kg	263.58 p/kg	224.55 p/kg

Beef Numbers: Scottish Auctions

	W/E 19/07/23	Previous week	Previous year
Steers	121	164	92
Heifers	157	167	167
Young Bulls	27	31	11

Beef Prices: Scottish Abattoir

	W/E 22/07/23	Previous week	Previous year
Steers dwt	477.5 p/kg	481.0 p/kg	447.5 p/kg
Heifers dwt	477.5 p/kg	481.5 p/kg	451.0 p/kg
Young Bulls dwt	463.9 p/kg	469.3 p/kg	435.5 p/kg

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Beef Numbers: Scottish Abattoir

	W/E 22/07/23	Previous week	Previous year
Steers	2973	2707	2726
Heifers	2009	2007	2487
Young Bulls	909	985	1167

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Deadweight Cattle: Week Ending 22 July 2023

	All Steers p/kg			All Heifers p/kg			All Young Bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	479.7	479.0	465.8	484.3	483.3	475.7	471.1	470.8
R	481.8	482.5	467.7	480.0	480.7	478.4	462.3	462.1
O+	476.2	477.3	475.7	466.9	472.6	470.6	445.5	442.3
-O	444.7	454.3	455.0	455.5	441.0	0	417.7	432.9

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Data Disclaimer. All deadweight price data is supplied to QMS by AHDB, who collect the data from reporting abattoirs each week and publish a consolidated set of data, regionally within GB for cattle, and GB-wide for sheep and pigs.

© Agriculture and Horticulture Development Board [2023]. All rights reserved

**Accurate, timely and
independent data you can trust**



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

SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

Scotch Beef:

July Aug

Fillet Steak	5456	5691
Sirloin Steak	3421	3451
Rib Eye Steak	3387	3442
Popeseye Steak	2223	2272
Topside	1812	1832
Round/Rump Steak	1823	1823
Shoulder Steak	1546	1554
Rolled Brisket	1506	1509
Steak Mince	1330	1333
Boiling Beef Bone In	895	908

Domestic Lamb:

July Aug

Whole Leg of Lamb	1608	1603
Centre Cut Leg Bone In	1895	1904
Gigot Lamb Chops	2246	2171
Lamb Leg Steak	2149	2163
Chump Lamb Chops	2131	2068
Double Loin Lamb Chops	2286	2319
Single Loin Lamb Chops	2118	2140
Rolled Shoulder Lamb	1520	1512
Lamb Shanks	997	1017
Diced Lamb	1727	1708
Minced Lamb	1535	1497

Products:

July Aug

Beef Link Sausages	1088	1082
Pork Link Sausages	1086	1068
Speciality Pork Sausages	1111	1092
Sliced Beef Sausages	976	988
Sliced Black Pudding	881	894
Ball Haggis	981	1002
Scotch Pie	146	145
Quarterpound Beefburger	139	141
1lb Steak Ashette Pie	991	994

Pork:

July Aug

Pork Tenderloin (Fillet)	1587	1564
Pork Leg Steaks	1171	1171
Double Loin Pork Chops	1197	1158
Single Loin Pork Chops	1166	1120
Rolled Shoulder of Pork	1048	1025
Belly Pork	1003	1003
Pork Loin Steaks	1282	1297
Diced Pork	1042	1054

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

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

AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray
Cleaner, Crossbush Cottage, Riccarton,
Kilmarnock KA1 5LN
Contact: Malcolm Crawford
Mob: 07788926925

AUTOMAC UK

Unit A, Browning Way, Woodford Park
Industrial Estate, Winsford, Cheshire,
CW7 2RH
Contact: Ciaran Dickson
Tel: 07384666175 / 01606831113
Email: c.dickson@gruppofabbri.com
Web: <https://www.gruppofabbri.com/en>

BIZERBA (UK)

LTD2-4 Erica Road, Stacey
Bushes, Milton Keynes MK12 6HS
Contact: Anthony Matthews, Marketing
Manager
Tel: 01908 682740
Mob: 07798 938493

BORLAND INSURANCE

Contact: Jeff Lestrelle
Mob: 07715312125
Tel: 01312216734
Email: jeff.lestrelle@borlandinsurance.co.uk

COLIN HEWITSON KRH

2 Elms Way, Ayr Ayrshire KA8 9FB
Contact: Colin Hewitson
Tel: 07769686985

DALESMAN

Unit 10, North Tyne Industrial Estate,
Newcastle Upon Tyne NE12 9SZ
Tel: 0191 259 6363
Fax: 0191 259 6362
Email: info@thedaesmandgroup.co.uk
Web: www.dalesmandirect.com

DALZIEL LTD

Bellshill North Industrial Estate, Bellshill
ML4 3JA
Tel: 01698 749595
Fax: 01698 740503

DIRECT ENERGY AND UTILITIES

Energy & Utilities Consultant, Office 11,
Arran House Business Centre, Arran
Road, Perth, PH1 3DZ
Tel: 01738 270592
Mob: 07762 945 281
Web: www.directenergy.net
Email: mark@direct-energy.net

ESC PACKAGING LTD

Ferryhills Road, Inverkeithing, Fife
KY11 1HD
Contact: Carrie Walker
Tel: 01383 418610
Email: Carri@eosc.co.uk
Web: www.eosc.co.uk

FIFE CREAMERY LTD

Randolph Place, Randolph Indus Est,
Kirkcaldy, Fife, KY1 2YX
Tel: 01592 653828
Contact: Willie McCulloch
Web: www.fifecreamery.co.uk
Email: William.McCulloch@fifecreamery.co.uk

GMAK REFRIDGERATION LTD

Hercules House, Musselburgh, East
Lothian, EH21 7PB,
Tel: 0131 660 4430
Email: service@gmakrefrigeration.co.uk
Web: www.gmakrefrigeration.co.uk

HANDTMANN LTD

9 Chartmoor Road, Leighton Buzzard,
Bedfordshire, LU7 4WG
Tel: 01525 244440
Fax: 01525 244469
Web: www.handtmann.co.uk

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd
Sandyford Road, Paisley PA33 4HP
Contact: Hazel Scott
Tel: 0141 889 3205
Web: www.johnscottmeat.com
Email: enquiries@johnscottmeat.com

KELLY BRONZE (SCOTLAND) LTD

Alastair Monk, Magbiehill Farm House,
Dunlop Road, Stewarton KA3 3ES
Contact: Alistair Monk
Email: sidehead@kellyturkeys.com
Tel: 07740 486891

KELSIUS

Unit 2, Ballyconnell Industrial Estate,
Falcarragh, Co. Donegal, F92 AF8N
Contact: Camilla Molloy
Tel: 08452994202
Web: www.kelsius.com
Email: info@kelsius.com
Mob: +353 86 108 2539

LAWRIE & SYMINGTON LTD

Lanark Agricultural Centre, Muirglen Lanark
ML11 9AX
Tel: 01555 662281
Email: mailbox@lawrieandsymington.com
Web: www.lawrieandsymington.com

LOMOND FOODS LTD

75 Keppochhill Drive, Glasgow, G21 1HX
Contact: Barbara Henderson.
Tel: 0141 353 6777
Email: sales@lomondwholesale.co.uk
Web: www.lomondwholesale.co.uk

LUCAS INGREDIENTS

Portbury Way, Bristol BS20 7XN
Contact: Judith Johnston.
Tel: 0800 138 5837

MANCHESTER RUSK COMPANY LTD

Flava Ho, Harper Rd Sharston, Manchester
M22 4XR
Tel: 0161 945 3579
Fax: 0161 946 0299
Email: mrc@mrcflava.co.uk
Web: www.mrcflava.co.uk

MARSHALL WILSON PACKAGING

39 Bogmoor Place, Govan, Glasgow
G51 4TQ
Contact: Ian Queen
Tel: 0141 445 3199
Mob: 07730766500,
Email: sales@marshall-wilson.co.uk
Web: www.marshallwilson.co.uk

McDONNELLS (Queen Street) LTD

U15 Northern Cross Business Park
North Road, Dublin 11, D11 W5WN
Contact: Ann Maguire
Tel: 0035316778123
Fax: 003531 677 4491
Email: sales@mcdonnells.ie

MEAT MANAGEMENT MAGAZINE

PO Box 5121, Milton Keynes, MK15 8ZN
Tel: 01908 613323
Web: www.meatmanagement.com
Web: www.yandellmedia.com

PARAGON PRODUCTS

Hygiene Specialists,
Newhailes Ind Est, Newhailes Road,
Musselburgh EH21 6SY
Tel: 0131 653 2222
Fax: 0131 653 2272

PAYMENTSSENSE/DOJO

17 Hunterhall Place, Perth, PH2 7TZ
Contact: Ruth Anderson
Mob: 07957855067
Email: Ruth.anderson@paymentsense.com
Web: www.paymentsense.com/uk/

PREPHOUSE

David Dougan
11 Kilmore Rd, Crossgar BT30 9HJ
Email: david.dougan@prephouse.co.uk
Web: www.prephouse.co.uk
Tel: 02844831837
Fax: 02844832914

RCK PARTNERS

Forum House, 15-18 Lime Street, London,
EC3M 7AN – 7th Floor
Contact: Craig Sutherland
Tel: 07897737893
Email: csutherland@rck.partners

ROBERTSON FINE FOODS

John Robertsons & Sons Hamcurers Ltd,
88 Princes Street, Ardrossan KA22 8DQ
Contact: Barry Robertson
Tel: 01294 463936
Fax: 01294 472187

SCOBIE & JUNOR

1 Singer Road, Kelvin Industrial Estate, East
Kilbride G75 0XS
Tel: 0800 783 7331
Email: info@scobiesdirect.com
Web: www.scobiesdirect.com

SCOTWEIGH

Suppliers of Scale Systems & Software
Unit 2/4 Granary Sq, Bankside, Falkirk FK2
7XJ
Tel: 01324 611311

SUNDOLITT LTD

Sterling Agricultural Centre, Sterling,
FK9 4RN
Contact: David Watt
Tel: 01674 676006
Mob: 07827852563,
Email: david.watt@sundolitt.com
Web: www.sundolitt.com

THISTLE MACHINERY SERVICES LTD

Unit 5, Block 12, Whiteside Industrial Estate
Bathgate EH48 2RX
Contact: Jamie Hardie
Mob: 07764200407
Email: Jamie@thistlems.scot

TPS SCOTLAND LTD

26 Kelvin Avenue, Hillington Park, Glasgow
G52 4LT
Contact: Elaine Holmes
Tel: 0141 883 6260
Mob: 07821 676381
Email: office@tps-scotland.co.uk

VERSTEGEN LTD

Unit A9B Plough Road Centre, Great
Bentley Essex CO7 8LG
Tel: 0800 011 3246
Email: info@verstegen.co.uk

WALTERS TURKEYS

Bower Farm, Aldworth, Reading RG8 9TR
Sales: 01236725111
Office: 01236725094
Email: vansales@williamsword.co.uk
Web: www.williamsword.co.uk

WILLIAM SWORD LTD

8 Limekilns Road, Blairlinn Industrial Estate,
Cumbernauld, G67 2TX
Contact: Ed Walters
Sales: 01635 578 251
Email: admin@waltersturkeys.co.uk
Web: www.waltersturkeys.co.uk

WELCOME TO OUR NEW MEMBERS

Liam Wright

Liam Wright Family Butchers
66 Dalrymple Street
Girvan
KA26 9BT
Tel: 01465 713008



Wendy Donald

Wendy Donald Family Butcher
36 High Street
Blairgowrie
PH10 6DA
Tel: 01250 870358



Congratulations on becoming members!



Summer's
here...
grill and
cheer

SCOTTISH
CRAFT BUTCHERS



Summer
sizzlers

SCOTTISH
CRAFT BUTCHERS

WELCOME TO THE TEAM!



Robbie Hughan

Robbie has been in the trade since the age of 14, beginning as a Saturday boy and gradually advancing to the position of butchery manager. Over the years, he has worked in several butcher shops, each with unique locations and styles. Among his various responsibilities, Robbie finds great satisfaction in product development and the manufacturing of sausages and burgers. Outside of work, Robbie enjoys pursuing his hobbies of cooking and playing football.

BEEF LABELLING BOARDS FOR SALE

SCOTTISH CRAFT BUTCHERS	
EU BEEF LABELLING REGULATION -	
Beef on sale today comes from the following suppliers and has been cut on these premises :	
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
All minced beef comes from the above suppliers and reference numbers. Minced on these premises in UK	

BEEF LABELLING BOARDS

For **SALE**

Only £70 incl VAT

- Exclusive to Scottish Craft Butchers Members.
- Ensure complete traceability within your business with the Scottish Craft Butchers branded labelling boards.
- We have a small stock available from the office.

Contact Bruce: bruce@craftbutchers.co.uk

OUR TEAM

Gordon King

SCOTTISH CRAFT BUTCHERS EXECUTIVE MANAGER
07917524313
01738637472
gking@craftbutchers.co.uk



Bruce McCall

SCOTTISH CRAFT BUTCHERS
MEMBERS SERVICES MANAGER
07834490922
01738 637472
bruce@craftbutchers.co.uk



Claire Simpson

CRAFT SKILLS SCOTLAND TRAINING MANAGER
07926332977
01738637785
claire@craftskills.scot



Gordon Wallace

CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER
07758255895
gordonw@craftskills.scot



Kelly Geraghty

CRAFT SKILLS SCOTLAND ADMIN
01738637785
kelly@craftskills.scot



Willie Kemp

CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER
07804265572
willie@craftskills.scot



Sarah Frew

CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER
07725230525
sarah@craftskills.scot



Robbie Hughan

CRAFT SKILLS SCOTLAND TRAINEE ASSESSOR
07856468656
robbie@craftskills.scot



The team are here to help just get in touch!

DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?
Please send your e-mail address to bruce@craftbutchers.co.uk to receive up to date information each week!

JOIN IN THE WHATSAPP CHAT!

We have also set up a Scottish Craft Butchers WhatsApp members only chat group. If you would like to take part in the chat with other members, please send us a mobile number and we can add you in. Send to bruce@craftbutchers.co.uk

lindsays

Scottish Craft Butchers members have the benefit of access to Lindsays' employment law team for all employment law queries.

Members are urged to get in touch with the team before taking action in relation to any employee grievance or dispute, disciplinary action or proposed dismissal.

Now Supplying Labels for all your Avery Berkel Scales!

New Range Bizerba GSE Slicer Offer Price £1850 + VAT

Guaranteed compatibility with high-performance quality.

Our high-quality white labels are the perfect match with flexible formatting for your Avery Berkel scales. Available in a range of sizes, our labels present a cost-effective and unique, high-quality label everytime.

- Ensure a professional image for every product you sell
- Competitively-priced
- Flexible formatting
- Unique designs
- Ease-of-use



Avery Berkel

The easy-to-operate GSE is the perfect choice for use in sales and food service kitchens. With this slicer you obtain perfectly sliced fresh products and strong performance at an affordable entry-level price.

An inclined carriage and blade allow particularly simple and ergonomic operation. Sliding grooves on the carriage allow easy product feed and ensure fatigue-free working. One of GSE's great strengths is hygiene. The enclosed machine housing with base plate has no corners or edges to minimize bacteria buildup. Easy cleaning is guaranteed by intelligent features such as very simple and quick component disassembly, a removable sharpener and high-quality anodized coating. Deliberately simple technology at an attractive price.

ERGONOMICS & SAFETY:

- Carriage mounted on machine housing for safer & more efficient running
- Sliding grooves in carriage plate, rear wall, gauge plate and blade cover for an effortless slide
- 11° carriage inclination for easy product feeding
- Sharpener completely covers the blade
- Spikes on the product holder prevent product from slipping away



HYGIENIC DESIGN:

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



BIZERBA

INTEREST-FREE PURCHASE PLANS

Owning the most innovative weighing scales for retail on the market is now easier than ever thanks to our Interest-Free Purchase Plans. Make sure you get the scale your business deserves, not just the one you can afford right now.

INTEREST-FREE OPTIONS

Spread the cost of your new scales and manage cash flow more effectively with 12-, 18- and 24-month Interest-Free Purchase Plans on the Avery Berkel XT100, XT1200 and XT1420 models.

XTi BENEFITS

- Faster, smarter, and more environmentally friendly
- Simple, fast and accurate input with touchscreens
- Full colour customer-facing screens
- Retailer focused operation modes

Avery Berkel



symeyo™.com
CLICK • PRINT • DISPLAY

Symeyo is the highly versatile Product Display Label System that enables our partners to grow sales and increase their brand awareness.



**£850
+ VAT**

Includes delivery,
labels & ribbon



PRODUCT NAME
origination / complementary info

€12.00
per kg.

LOGO

Allergens

FRONT
(customer facing)

- Product name
- Origination / Complementary info
- Logo / picture - branding
- Promotion - special offers
- Price / Quantity
- Allergens

Product Code

PRODUCT NAME
origination / complementary info

price - quantity - promotion

Created by Symeyo™

Allergens

BACK
(staff facing)

- Product /Barcode
- Product Name
- Complementary info - tips
- Allergen
- Manual Handling - Safety info
- Price / Quantity / Promotion

Linking directly with your Avery Berkel XTi scales - you can promote your products, provide an impressive display counter and comply with regulations through the versatile, feature rich and cost effective system.

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

07769 686 985
colin@ckrh.co.uk
2 Elms Way, Ayr, KA8 9FB