



National Skills Academy. This is a virtual centre co-ordinated by Abertay University. A launch is expected in February although SFMTA and SMT remain skeptical about its benefits.

A Food Hygiene Information Scheme Steering Group meeting was held in SFMTA offices on Monday 23<sup>rd</sup> November. The Scottish scheme is being rolled out into more local authority areas and no complaints have been forthcoming from industry. The rest of the UK are still at loggerheads about how to run a star based scheme.

After an enormous amount of publicity generated in British Sausage Week about the possibility of Scottish Lorne Sausage becoming a Protected Food Name, I attended a Seminar at Perth Racecourse on Wednesday 2<sup>nd</sup> December. Cabinet Secretary Roseanna Cunningham made special mention of SFMTA for the initiative. The seminar was most helpful and a meeting was held with Scottish Government and Andy McGowan (QMS) at Pentland House on Wednesday 16<sup>th</sup> December. A considerable amount of work needs to be done to the application that I have drafted and members help has been requested in the January newsletter.

On 9<sup>th</sup> December I represented SFMTA at the Improve National Qualifications reform forum at BMA in London. Although at this point the reform is not including Scotland it is felt that we need to assist in shaping the England, Wales and Northern Ireland qualifications because there is a threat that Scotland could adopt this when completed and we wouldn't want it to contain flaws that could not be easily altered. I will return in February for a follow up meeting.

Alan Kennedy asked if anything came about the meeting on Freedom Food chickens. Douglas reported it had been cancelled.

Bruce McCall reported on two meetings where he had deputized for the Chief Executive. SCOTTISH FAMILY BUSINESS SEMINAR: This seminar was passing on the business to your children, how this needs to look and how difficult it can be the can mentor people through the process. The businesses there had real practical cases including where this process is difficult

IRC: Continue to lobby and meet Conservative MPS in advance of the election as well as continuing to liaise with Labour MPS. The Retail Ombudsmen is unlikely to be put in place before the election as they do not have enough time to put the legislation through. Concerns have been raised about employers being put on a register if they are employing under 18 year olds. Clarification was to be given on this.

**TRAINING AND DEVELOPMENT:** Sandra Giddy reported.

TRAINEE NUMBERS: There are 353 trainees currently registered through SMT. We have 101 funded trainees in Lowland region and 26 funded in Highland region, 108 funded in Northern Ireland and 15 in North East England. We have one privately funded trainee and the remainder are ESF.

There has been a slight increase in numbers in training due in part to the recently announced incentives which the Government have put into place to encourage employers to consider supporting apprenticeship training in the workplace.

Information about these incentive measures is available from our office.

SDS CONTRACT 2009-2010: There was a significant increase in the achievement rate and corresponding claims during November and December; however we are still suffering the effects of the change in payment structures and the introduction of the revised qualifications.

Already this year, there will be a knock on effect of this extreme weather which we are experiencing, Our Assessors struggle to reach all our trainees and this will have a corresponding effect on the achievements of the trainees and the claims which we can draw down.

There has been no announcement as yet as to how the tendering process will be rolled out for the coming year. However, there is also no guarantee that funding will continue indefinitely for those people over the age of 20, and once again, I would ask that if you have any members of staff who you wish to have registered with us for any of our training programmes, then please contact either myself or Claire as soon as possible.

ESF H&I PROJECT CUTTING IT IN SCOTLAND 2009-2013 and ESF LUPS PROJECT CUTTING IT IN SCOTLAND 2009-2013: ESF funding for our training projects in Highlands and Islands area and Lowlands area of Scotland is enabling us to continue to support the Craft Certificate qualifications in the area and also to support businesses with short courses and training.

Seminars have been arranged for February and March. Both will be daytime events held on a Tuesday or Wednesday.

The first seminars will be Shop Design, Branding and Marketing your business. Tuesday 16<sup>th</sup> February at Queensferry Hotel, North Queensferry and Wednesday 17<sup>th</sup> February at the Golf View Hotel, Nairn. Speakers will be Maria O'Neill, from O'Neill Design in Ireland and Karen Gillies from Dynamic Advertising. At Nairn the branding presentation will be given by Paul Sykes of Avian who do the branding for Walkers Shortbread, at Queensferry this slot will be done by John McCallum of McCallum Associates in Glasgow whose customers include Wisemans, Tunnocks and McRae and Dick.

The March seminars, this time starting in the north at the New Drumossie in Inverness on Tuesday 16<sup>th</sup> March and the next day at Dunblane Hydro will be on the use of new technology to reach your market. That will include use of websites and taking advantage of new mediums and marketing to the growing online audience. How to interact with your customer base using Bluetooth Technology, You tube and Social Networking Engagement like Facebook and Twitter. The training session will include online and new media demonstrations and participation opportunities.

Cost of both seminars will be kept low to cover catering with all other costs met through the ESF projects.

NORTHERN IRELAND: Following a meeting held with Food and Drink Sector Skills (FDSS) in Belfast on 9<sup>th</sup> December to address the additional components of learning involved in the ApprenticeshipNI, it has been agreed that FDSS will source an Essential Skills Tutor to facilitate progress for the trainees who have completed the NVQ component of their apprenticeships.

FDSS are also developing material to support the trainees with the Technical Certificate which is the final component of the Apprenticeship and have stated that this will be available in January for our trainees.

24 trainees have been identified as ready for Essential Skills training and this will commence on 12<sup>th</sup> January 2010.

EXTERNAL VERIFIER VISITS: Both the SQA EV Mr Iain Percival and FDQ EV Esther Watkins carried out external verification visit on trainees in Scotland during November and December. We have received a clean bill of health from both with no no-compliances registered.

This was the final FDQ EV visit for our Scottish Trainees following our move from FDQ to the Joint Awarding Body SQA/SFMTA .

We continue to use FDQ as Awarding Body for those trainees in Northern Ireland who were the first to be registered and who are completing NVQ qualifications as components of ApprenticeshipNI. More recent registrations are with SQA/SFMTA Awarding Body.

ILA SCOTLAND: We are now a registered training provider under ILA Scotland and can now offer training courses such as our Food Safety Level 2 and HACCP level 2 and level 3 to the general public as well as to members.

To apply, persons earning up to £22,000 can contact ILA Scotland who will send out documentation to be completed and sent back to them along with 3 current wage slips and once processed funding tokens are issued up to the value of £200 which are exchanged for courses of your choice.

What this means is that eligible candidates will have their training courses such as the HACCP course and the Food Safety course funded by ILA Scotland.

Information about our courses is available online at [www.ilascotland.org.uk](http://www.ilascotland.org.uk).

INTERMEDIATE HACCP: 7 candidates successfully achieved their Intermediate HACCP qualification following the course, which was held in Stirling in October,

A further course date has been arranged for 2<sup>nd</sup> and 3<sup>rd</sup> March and will be held again in Stirling. Places are still available and information can be obtained through this office.

Douglas and I had meetings with Gerry McBride Support Development Manager with Skills Development Scotland. He is there to support development in the food and Drink industry. During the meetings we discussed the huge differences between Level 2 and Level 3. There is an opportunity for people to learn more in particular management training and for those moving to a Level 3. We put forward a Transition course to be run in March. Letters are going out today to business owners and trainees. The assessors have also been asked to identify people. The course is £15 per day and £60 in total.

Alan Kennedy asked if it would focus on such things as costing, staff management etc. Douglas said costing was not included and there is quite a lot on the agenda for them to do. We put the case forward that people end up in management because they have been there a long time or they are a craftperson and do not have many management skills. Douglas felt the owners did a lot of the costing. Alan Kennedy felt the costing was crucial. Douglas felt this was a pilot and we can look at it again and maybe certain things may drop out to include costing.

FOOD SAFETY: Two further courses are to be held in our office on 9<sup>th</sup> February and 8<sup>th</sup> March.

**FINANCE REPORT:** Douglas Scott reported.

Budgets were presented for the year. The figures at present look very rosy but it is very early days yet. We are budgeting for a lot more income on the SMT side about £100k which will come from ESF grants. This requires careful monitoring but fairly certain there will be a surplus this year

Member Services are budgeting for a surplus about half as much as last year but it will depend what we spend on advertising and promotions. We have more corporate members.

**MEMBERSHIP AND DEVELOPMENT REPORT:** Beaton Lindsay reported.

ANNUAL GENERAL MEETING: The Annual General Meeting was held in the Stirling Agricultural Centre, Stirling on the 18 November. The AGM was not well attended with 24 people attending in total including guests June Lomax – QMS, Alec Wilson – Institute of Auctioneers And Appraisers Scotland, Alan Craig – Scottish Association of Meat Wholesalers, Kelvin Thomson Improve. Minutes of the meeting are available for comment before going forward for approval at the next Annual General Meeting. As agreed at the meeting further discussion should take place about the format and location of the next AGM for incoming President Billy McFarlane.

WINTER FAIR: At the Winter Fair there was a lamb cutting demonstration by Richard Megahy and Gary Conacher of Simon Howie. They demonstrated value added cuts and demonstrated the amount of waste generated from a good quality lamb and one, which was of a lesser standard. The demonstration area was about half full but it was mainly due to the area being tucked away into one corner. SFMTA provided support by providing its demonstration table and display unit which Bruce McCall built and dismantled for them. There were a number of members in attendance throughout the day including Paul Conway who had sponsored a category of cattle judging and also purchased the champion beast in the auction at the end of the day.

SUBSCRIPTIONS: Subscriptions letters have been sent out to members in the last week. Unfortunately Bruce McCall had not correctly applied the membership increase to some members invoices and he has issued a letter of apology along with the revised invoice. In the same envelope an excellent colour booklet was included explaining the services available to members.

A similar booklet was sent out with a rate card to non members to entice them into membership.

#### REGIONAL MEETINGS:

These meetings will follow the successful formula from previous years – round the table discussions on all industry matters while a two course meal will be served. We hope that you will find this of interest and that you will try to come along and meet your colleagues in the industry. Those attending will gather at 6.30 to be seated at 7.00pm and will end at 9.00pm. The dates and venues are;

Monday 18 <sup>th</sup> January	Park Hotel	Kilmarnock
Wednesday 27 <sup>th</sup> January	Garfield House Hotel	Stepps
Monday 1 <sup>st</sup> February	Glen Mhor Hotel	Inverness
Tuesday 2 <sup>nd</sup> February	Redgarth Hotel	Oldmeldrum
Wednesday 3 <sup>rd</sup> February	Queensferry Hotel	North Queensferry
Monday 22 <sup>nd</sup> February	Caledonian Hotel	Oban
Monday 8 <sup>th</sup> March	Buccleuch Arms Hotel	St Boswells
Monday 15 <sup>th</sup> March	Invercarse Hotel	Dundee
Wednesday 31 <sup>st</sup> March	tbc	Castle Douglas
Monday 19 <sup>th</sup> April	Kveldsro House Hotel	Lerwick
Tuesday 20 <sup>th</sup> April	Kirkwall Hotel	Kirkwall

Tom Dowson tried visiting Halal butchers in Glasgow without success. All the shops were very busy with 5 or 6 men working in them. He reported that they are just selling lamb and chicken.

Douglas circulated the AGM minutes for taking away to provide us with adjustments if they are incorrect.

Ian Faulds asked if we are going to talk as the year goes on about the AGM and the attendance. He said there was only one at the last AGM who was not a regular at the executive meeting. Stuart Christie said this was also discussed at the Finance Committee and we will discuss it further with Billy McFarlane although he would be happy to have it anywhere. Douglas felt we should have it here in Perth in November. He felt we should not present the annual reports the way we do at present as it is only what we have heard in the last year at the meetings. The accounts, subscriptions and election of office bearers could only be included.

We are going to ask members if they are interested in a visit to Islay in 2011 to be shown the assets of the island. It could be a mid week or weekend break. Ian Faulds said he was reflecting that we either have a membership who is very satisfied with what goes on or they could not care less. He asked that this is emphasized at the regional meetings that there is something going on in Perth. Tom Dowson said if he had still been working he would not have been able to come to the meeting as he would be working in his shop and there are a lot of people in that position.

Alan Kennedy said it a reflection on what has happened with the regional associations with one by one they are beginning to know that by pushing a button or making a phone call you can get all the information you require. If they were not satisfied with the service they would not pay the subscription. He suggested not fixing something that is not broke. Jamie Chapman suggested people don't turn up in fear they may get a job to do while Alan Kennedy said it does allow those who are interested to have more clout on what goes on.

Stuart Christie said that someone who goes to the NFMFT AGM when he was there complains about everything and he had done the same the year before and had not been seen all year. Tom Dowson felt it would be better to get members to come to an executive meeting to see what goes on. Douglas said the regional meetings we are about to have we will probably see about half of our membership.

**QMS UPDATE:** Andy McGowan confirmed that the Levy discussion appeared on the front page of the SFMTA newsletter. The consultation meetings around the country were not particularly well attended only the ones where the subject of the single farm payments being discussed was there more than 20. The levy discussion has now taken place and is now approved by Richard Lochhead. The marketing part is the area which suffers most with not enough money. The research part is generally grant funded and is long term funded.

The 5<sup>th</sup> quarter project. QMS managed to get something highlighted on the back of fairly lame press releases on tripe. Thos involved tastings on the streets of Edinburgh and is being filmed for STV. Tom Dowson said the problem with these cuts is they take so long to cook. Andy said he did not expect that this is going to shift massive volumes, it reminds people it is there and something a little different in the credit crunch. The 5<sup>th</sup> quarter project finishes at the end of March.

Alan Kirkwood has been working on the TSE roadmap regulation and he was asked to look at what progress has been made to date.

There are a couple of projects to do with carcass quality. The Northern Irish are pushing forward with it the approval likely for April. QMS are also looking at a quality eating project. Food Chain Information requirements have been very quiet of late.

Douglas Scott said he had met June Lomax the day before, she said that they would not be involved in Foodex Meatex this year but they would be sponsoring National Butchers week. QMS would have a diet and health promotion coming out soon. There would be barbecue activity and QMS will be present at the Royal Highland Show, but they did not know what the stand would look like at this stage. They are open to suggestions. There would be a lamb promotion towards the end of the year and a winter promotion. There will be no Christmas posters but there will be a revamp of the Scotch Butchers Club website and an e-newsletter used. June said she would attend the regional meeting at Queensferry on 3<sup>rd</sup> February. There would be no Meat to Go in 2010 but would hold it early in 2011 and present the certificates at the Trade Fair.

Douglas had asked QMS to be conscious of communicating better on how they spend the money. Andy replied that there were things which that came out of the autumn meetings and one was better understanding of what we are doing. People genuinely did not know about the research programme and the benefits. The second thing is a review of staffing salaries and levels. There will be a couple of changes off the back of that. The third point was to set up ideas forum to try incorporating some of our ideas etc. We cannot go round and speak to everybody but can find better ways to do promotions. Beaton Lindsay asked why there was so much money spend abroad. Andy McGowan said that 2006 when the beef ban was lifted, to kick start exports there was European and government grant money and it runs generally for three years. It ended up getting a spend which was possibly not proportionate to market share but it helped the cast cow trade and in effect had a balancing out.

David Jarron asked if there had been any progress on the joint industry approach to MHS charges. Douglas Scott said there was a joint industry meeting about this. Ian Anderson –SAMW and Hamish Deans said MHS could be more efficient we should be giving in to them until they trim their costs in such a way to reflect the actual cost without overtime rates and inefficiencies. A letter was drafted by NFU. The letter was drafted in a unified fashion. The interview with Tim Smith of FSA in the most recent Meat Trades Journal try to dismiss any kind of objection as industry should be swallowing this. There are two different ends to the argument.

David Jarron said that Scotch beef label is losing its mantle. Supermarkets and wholesalers producing Scottish beef which can be over 30 month and cow beef. A recent example a baker has stopped taking mince from us because he can get it from Booker for 30p a kilo less and its Scottish beef. Andy McGowan said he was very aware of the outcome of all of this. David Jarron wondered how we challenge it to change the outcome.

Alan Kennedy said that at Monifieth he traded adjacent to Tesco with supermarkets trying to sell Scottish as a premium product is keeping the price of Scotch beef down. He felt supermarket customers were now going back to the independent.

**LIVESTOCK REPORT:** Alan Kennedy reported.

Apologised he did not have a full report this month. He noted from last year that all that happens is prices go up at Christmas and come down afterwards.

David Jarron said that the prices that are put in are very much market averages but not butcher quality prices. David Jarron said if a butcher went to mart they would be paying more than these averages. He said you find that the butcher's cattle is so much higher. He said that Caledonian Marts break it up into steers, heifers and butchers cattle and it gives a better reflection to where butchers are at. David Jarron said you can get it out of the *Courier* every week. Jamie Chapman said the only way Alan would get this is if the cashier gives the average. Alan Kennedy said the only reason he does it this way is to show the variation if you come a system that is workable he is happy to apply it.

Stuart Christie asked how many were putting up their lamb prices. He said he put his prices up 15% the previous day. Ian Faulds said that the prices for lamb from Marks and Spencers before Christmas and the price he saw at the weekend at Byres Road was about half of what he is taking for chops.

Last time John Chapman asked if we had been in contact with Brian Pack review. The Interim report was signed off today and will be published on the 21<sup>st</sup> January. The arrest in decline in numbers up to 2013 then there will be a chapter to look at issues after 2013. The consultation will give a list of questions which we will need to respond to. There will be a series of public meetings and our ideas will be taken on board. The focus is all towards the link to production of beef and they would welcome any butchery input to add to the support. He felt we were omitted when submissions were made to the report Brian Pack is speaking at the SAMW lunch on Friday.

**PROMOTIONS REPORT:** Douglas Scott reported.

**DALZIEL PROMOTION:** As reported last time the filming of a DVD showing cooking techniques for basic cuts of meat took place on 13<sup>th</sup> and 14<sup>th</sup> November. Editing will be complete by the end of this week and launch hopefully next month.

**SCOTCH PIE CLUB:** The 2010 Scotch Pie Club World Championships were held at Carnegie College, Dunfermline on Wednesday 11<sup>th</sup> November. The presentations were also made at the college on 25<sup>th</sup> November with SFMTA members doing very well. Graham Murdoch and his brother Ronnie won the World Championship for Scotch Pies and T Johnston in Dunfermline the Sausage Roll competition. Many other members won awards and attended the presentation lunch.

**BUTCHERS SHOP OF THE YEAR:** The Meat Trades Journal's 2009 Butchers Shop of the Year Awards was sponsored by the Scotch Butchers Club. Scottish winner was Simon Howie, Auchterarder and the finalists Stewart Collins, Muirhead and last year's winner, Davidsons Specialist Butchers, Inverurie.

**BRITISH SAUSAGE WEEK** 2<sup>nd</sup> to 8<sup>th</sup> November. SFMTA members received the BPEX designed and printed materials. This includes themed banner, poster and recipe cards. Members were sent one recipe card and asked to request further 100 copies if they want them. This generated a fair number of requests from members who obviously felt that the cards were useful. The Federation organised publicity events during that week.

On the Monday we launched a **Suggest a Sausage competition**. This was done at Stuarts in Leven but others used the same excuse for a photocall and generated local stories for themselves. Customers were invited to submit their ideas with the entry form reading:-

Suggest a new variety of sausage and it could end up sold through every craft butcher in Scotland. We received over 150 entries.

The twenty best new ideas were selected and sent out to members at the beginning of the year. Butchers will use the ideas to make a new sausage and that new sausage will be judged by a panel of sausage lovers on Friday 12<sup>th</sup> February. The winning recipe will be distributed to every craft butcher in Scotland in time for them all to make this new invention during National Butchers Week in March 2010.

A £500 prize will be awarded to the butcher making the best sausage from the suggestions list.

On the Tuesday of sausage week there was another press call this time at James Rae in Kincardine. The news was a call for **PGI status for the Lorne Sausage**. News of this application invoked great media interest in the Lorne Sausage that confirmed just how important the product is to Scotland. STV News carried the story on day one, the North of Scotland regional daily newspaper, the Press and Journal made it front page news the next day. Scotland's other main newspapers The Herald and The Scotsman joined the tabloids with the story on day 3 and Radio Five Live conducted an interview with SFMTA about the proposal. On day 4 BBC Radio Scotland's afternoon show talked about it for two hours with many listeners messages. References followed on sports and satire programmes on radio and three strands of debate of the product appeared on Facebook with users uploading pictures of their local Lorne Sausage. There was no doubt that the Lorne Sausage was something that raised emotions of the Scottish public.

**CHRISTMAS POSTERS:** Neither SFMTA nor QMS printed Christmas posters this year. Both had ample stocks of previous year's editions and several members requested fresh ones.

**BURNS POSTERS:** Burns Night posters were sent out of this office on 30<sup>th</sup> December. Feedback from members has been good. Posters were produced in two sizes – A2 and A3 and in an A4 high banner.

Further promotions ideas will be discussed at Regional Meetings.

Tom Dowson said that Alex Christie had done something on sausages with the local schools. The response was staggering with nearly every pupil submitting a recipe. Alex put them up in the wall in the shop and he is going into the school to make sausages. Alan Kennedy said in one of his shops that there was debate on whether people liked their lorne sausage crisp or smooth, to extend this he suggested varieties of lorne sausage.

Douglas Scott said the Scottish government is very supportive of the Lorne sausage PGI status and they confirmed it would fit the bill. The major stumbling block is who would inspect it and police it, it would probably form a role for us maybe our assessors who are in most of these

establishments anyway. We have to speak to inspection bodies to find a solution to it. Ian Faulds said it is a great idea with great publicity and can only be good if it gets more people in the shop. But we should emphasize the real butcher sausage is miles away from a manufacturing product. Alan Kennedy suggested we have a Lorne sausage competition.

Ian Faulds said that Dalziels produced a Burns night posters which was humorous with a befeater on it.

David Jarron suggested if there were funds available towards the end of the year to go to National Press emphasizing and praising the innovative butcher. Douglas said it does cost an awful lot. He said the Ayrshire butchers advert cost £3,000 just to Ayrshire butchers.

Ian Faulds said he took a four week advert in the Herald colour magazine and it cost a lot of money but he was very surprised by the response that he got. He said a newspaper advert would not be as good as targeting the A, B C customer group.

**LABOUR CONDITIONS REPORT:** Douglas Scott reported.

There is a fair number of people using the service. The updated contracts of employment and staff handbook were distributed with the newsletter this month, they are on the members only website to download as well. In the last week we have produced a severe weather policy to members on Friday because some people in Moray made more effort to get to work than others.

**LEGISLATION REPORT:** Douglas Scott reported.

The National measure for mince where cutting plants had to use the mince in 6 days of slaughter has raised its head again. The BNPA wrote to industry to take their views on board. We did not get a response back and he asked Ian Anderson to follow it up. He is not convinced it is going to work and he feels that a very public airing of the subject would have more of an impact than going to Brussels. It is with Brussels and we will have to wait and see what will come back.

The FSA are having a video conference which he will attend in Aberdeen on the country of origin labeling. We are interested because the Scottish office has written to a member about the claims made on their website on beef labeling. We have looked at it and every butcher and supermarkets are making claims that are not approved. e.g the beef comes from a farm in Aberdeenshire, the breed, how its bred, omega 3, grass fed. We came to the conclusion that all you could say was that you were selling beef. We feel that this has gone too far and does not allow butchers to give customers the information that they actually want. It is creating more red tape and bureaucracy, it's against natural justice. He feels we should help out this member. For lamb and pork you can give full information but beef labeling was introduced as a consumer confidence initiative on the back of 1996. The enforcement is solely down by looking at press and front pages of websites. Someone in Pentland House taps into the websites to check. In EEC there is a review of food labeling in general. The best scenario would be to get rid of the beef labeling scheme altogether in a year to 18 months.

**ANY OTHER COMPETENT BUSINESS:**

Douglas Scott said more and more organizations are not producing official handbooks, what focus our minds on it is we lost £1,000 last year on our one. We fund it through advertising from corporate members etc. He asked how useful it was and is it used. Stuart Christie said he uses it as a telephone directory. Ian Faulds suggested an in house telephone directory. John Chapman said he started the handbook, and it was printed for nothing at the start. David Jarron felt the Federation funds could fund it on this occasion. Ian Faulds suggested it was changed when the office bearers changed. Douglas said that he will ask at the regional meetings how much it is used.

St Andrews Abattoir AGM was discussed. The abattoir was now open at Brechin and the St Andrews Wholesale Meat Co. had now closed.

Andy McGowan said Dornoch abattoir is being sold by AMN group and Highland Country Foods is to shut. Carmichael Foods has gone into liquidation. There are big cuts at the Welsh lamb plant owned by Vion but QMS are taking this as a positive sign of support for McIntosh Donald. There are 400 jobs going in Wales.

Alan Kennedy said that Lawrie & Symington had bought Jamesfield Farm but no one had any further information on it. Douglas Scott said the Aberdeen Scotch Meat had gone into receivership.

We received a list of debtors from the former owners of the butchers in Kinross whose failure was down to bad management. The good news is that we will we picked up the new owners membership and will probably get the other butchers that were under that same company in Ladybank as well.

Dalesman and MRC have joined as corporate members. John Scott Meats Paisley have received an information pack.

**DATE OF NEXT MEETING:** Wednesday 10 March 2010.

There was no further business and the meeting closed with a vote of thanks to the chair.