

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S INDEPENDENT BUTCHERS

FEBRUARY 2003

Kicking ideas around

SFMTA have responded to members' repeated requests for advanced knife skills demonstrations. In anticipation of much interest the Federation has hired the largest venues in Scotland to stage the event.

Recognising the need for a learning programme based on the development of good knife skills, a series of Demonstration Workshops will be held in various locations across Scotland. The MLC's Barry Dean, a skilled presenter, will give a very intensive detailed demonstration of knife skills, show how to use these to produce a quality product and how to adapt to meet the needs of the product.

The Seam Cutting Demonstrations will take place in Livingston, Aberdeen, Perth and Glasgow with the hospitality suites being used at Almondvale, Pittodrie, McDiarmid Park and Celtic Park.

Barry will demonstrate cutting of a Thick Flank of Beef, a Shoulder and Leg of Lamb and a Leg of Pork.

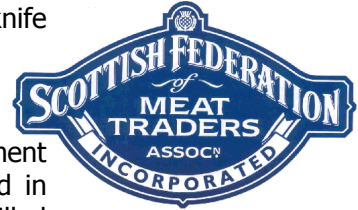
The invitations that went out to members and trainees in the industry have brought about an immediate response with places being taken up well at all venues. Some members are making big efforts to travel large distances to be able to be present. Tea and coffee will be served on arrival, the demonstrations will start at 6.30pm and a finger buffet will be provided at the end of the demonstration at 8.30pm.

Those applying for free tickets are requesting three each on average which indicates that employers are intending to bring along trained butchers as well as trainees. These will be cutting edge events and if you have not already made plans to attend please apply for tickets NOW. Tel: Lynn on 01738 637785. **More information about these events on page two.**

STOP PRESS:

Dalziel Ltd are considering organising a party to go to the Dutch trade fair, Slavakto on Holland in March (see page 13).

If you are interested please contact SFMTA or Jim Fox at Dalziel, tel 01698 749595



Tackling Skills Shortages

More QUID guidance on way

Clean Cattle and Meat Safety

Glen is Back

Butcher who was Top of the Chops

Last call for Steak Pie Evaluation

Agency consults on waste food

Regional Meeting Dates

Seam Cutting Demonstration Dates

YOUR FEDERATION IS HERE TO HELP YOU:

telephone 01738 637472 fax 01738 441059 e mail: info@sfmta.co.uk
find us on the web at www.sfmta.co.uk

What the Federation is doing about Skills / Trainee Shortages

The Seam Cutting Demonstrations in February are an initiative to recruit trainee butchers to training programmes that will give them the breadth and depth of expertise to work in traditional retail butchers.

Chronic shortages of skilled butchers have arisen from the retirement of the old traditional butcher and young trainees are not covering the wide breadth of skill learning which was traditional 10/15 years ago.



Traditionally meat plants and wholesale sectors have relied on recruiting their skilled butchers from the independent butchers. Since 1996 with BSE, followed by E Coli 0157 and Foot and Mouth Disease, training and recruitment have suffered and coupled with the subsequent reduction in the number of independent butchers the skills shortage has become acute in all sectors. SFMTA have re-introduced their Federation Diploma based on improving this major skills gap in the industry, which is the craft skill of butchery and the use of good knife skills.

Employers will be encouraged to enrol trainees on formal training programmes including Scottish Vocational Qualifications (SVQs) in Butchery Operations at Level 2 leading to a SVQ in Meat and Poultry Processing at Level 3 and the award of a Modern Apprenticeship. Running alongside this there will be a skills check that candidates completing the above awards also have acquired the necessary skills to be considered a full skilled craft butcher.

SEAM CUTTING DEMONSTRATION DATES	
Monday 10th February	Almondvale Suite, City Stadium Livingston
Tuesday 11th February	Richard Donald Suite, Pittodrie, Aberdeen
Wednesday 12th February	Centenary Suite, McDiarmid Park, Perth
Thursday 13th February	Kerrydale Suite, Celtic Park, Glasgow
TO BOOK TICKETS TEL 01738 637785	

Over and above the Training Initiative the Federation has embarked on a series of **Make it in Scotland Roadshows** where 200 schoolchildren per hour are brought to a central venue to experience the workings of the manufacturing industry. The Federation has so far been present at these events in Glasgow, Perth and Dundee.

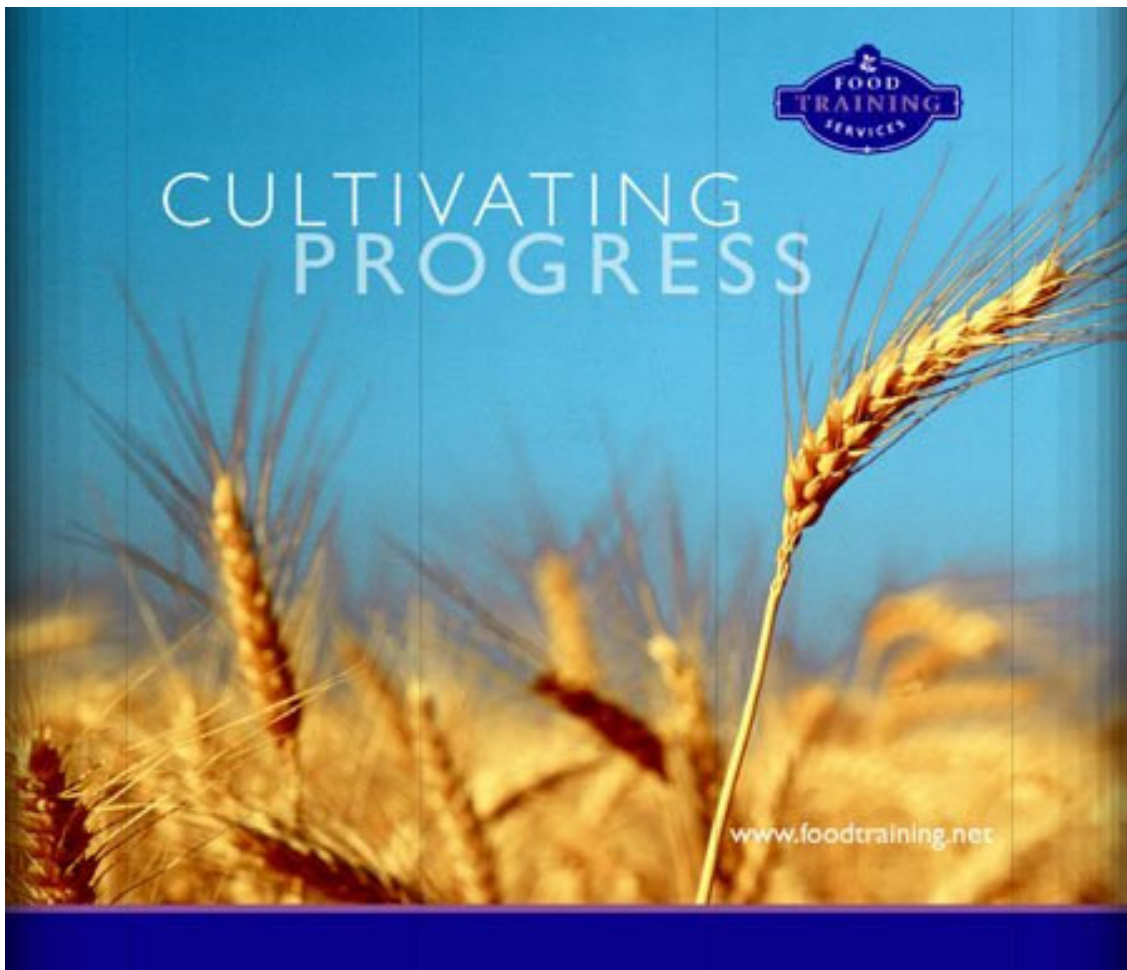
At the Make it in Scotland Roadshow an audience of 15 second year children are seated down in front of a demonstrator and talked through the removal of bones from a Thick Runner, shown how to dice steak, make beefburgers and then participate in the activity. The objective is to enhance the image of jobs available in the meat industry with Careers Service, Careers Guidance Teachers and with potential employees.

It will be a few years before these second year children are available in the labour market but in the interim it is the Federation's wish to keep in touch with them through sending them Trainee Newsletters, inviting them to Meat Skills Competitions etc.



The feedback so far from the Guidance teachers at many schools has been extremely encouraging. The Roadshows are enlightening teachers of the prospects in meat industry and even more encouraging has been the extremely small number of vegetarians attending these events.

Make it in Scotland events will be held in Glenrothes, Kilmarnock, Renfrew, Livingston, Musselburgh and Stirling during February, March and April.



EU Definition of Meat and QUID

As you will have read in last month's Newsletter there has been a new European definition of meat for labelling purposes, which is different from the definition currently used in the UK. The new definition defines meat as "skeletal muscle with naturally included or attached tissue", and specifically *excludes* MRM, carpus, tarsus, tail, and head meat (but includes the masseters). In addition, the definition sets specific limits for the amount of fat and connective tissue allowed:

	Pork	Birds and Rabbits	Other species and mixtures.
Fat:	30%	15%	25%
Connective tissue:	25%	10%	25%

Many of you responded to the offer of free help to compute the declarations required under the new QUID regulations. Many others raised their objections to what is a completely bamboozling process just to work out a simple declaration.

The Federation has made representations to the Food Standards Agency voicing concern at the complexity of the computations and supporting better and simpler guidelines.

The new regulations are meant to be in force now but only last week the Federation received a copy of the Draft Summary Guidance Notes for Small Businesses. There is little doubt that these Guidelines (which are marked not for publication) will help and encourage compliance. SFMTA have strongly appealed to the FSA to get the Guidance Notes right before the Regulations are implemented. We have emphasised that Scottish Butchers feel that guidance should have been carried out along with an impact and implementation analysis for Small Businesses ahead of 1st January 2003.

SFMTA President Mark Barnett recently commented "There is a perception in the meat industry that new laws are brought into force without considering the impact on businesses. Scottish Butchers have been through this hoop before with the introduction of Butchers Licensing."

The recent report on the evaluation of Butcher Licensing by Dr Verner Wheelock was highly critical of the authorities. The report stated " Butchers licensing in Scotland was characterised by a failure to determine in advance what precisely butchers were required to do in order to be granted a licence."

It seems the Food Standards Agency has not learned the lessons from the Wheelock Report which suggested guidance should be addressed ahead of introduction of legislation.

Having put out information about QUID to our members in December, SFMTA have had many confused calls from butchers who have given some thought to how they might comply. The tables issued do not state values for sufficient VL options for beef ingredients. Some members have wanted to start QUID declarations but are reticent to change their descriptions to a lower percentage that makes their QUID declared product less attractive than the meat products where the declarations have not been QUID computed. When the guidelines are finalised with a support network in place SFMTA also feels that there should be a date (sufficiently far into the future) for implementation.

The most recent Guidance is designed to cover "butchers and any other small business making meat products" and deals only with how to calculate meat content, and how that declaration should be presented.

The FSA now reckons that there is a more straightforward method for calculating meat content – which works on the assumption that the meat ingredients do not contain excess connective tissue. Their work on the table of typical values and their discussions with small businesses suggests that products are highly unlikely to contain excess connective tissue when manufactured from (what you might call) "traditional" cuts of meat. Excess connective tissue is only generally present where ingredients like rind, back fat, skin etc are added on their own (ie., rather than attached to the muscle meat). Small businesses will tend not to use these kinds of ingredients.

It now seems that FSA might produce separate Guidance for butchers, bakers (and any other types of business) if that is considered necessary.

So SFMTA recommends to its members to do nothing until the goalposts have been firmly planted on the ground.

New PGI definition opposed - Not ‘the way you like it!’

Last month's Newsletter included a News Update from Quality Meat Scotland. Under the proposed new Protected Geographical Indicator (PGI) definition for Scotch, beef cannot be called Scotch unless it is bought from an Approved Scheme. Born, raised and slaughtered in Scotland is not enough it must meet QMS farm assurance and processor assurance standards. This includes the use of Approved hauliers and abattoirs.

The SFMTA Executive Committee which met in January decided that it was opposed to anything that restricts qualification to sell Scotch Beef and Lamb to those who are members of a scheme.

Members felt that all abattoirs are approved by the Vets and the Meat Hygiene Service and claimed that there was not a more regulated industry than that of slaughter abattoirs. To have to pay money for further inspection involving more bureaucracy just so that the butcher can call it Scotch was a most unwelcome burden.

It was agreed to inform QMS that SFMTA were opposed to the assurance conditions being added to the PGI application.

The move to include assurance in the PGI definition will therefore be resisted. If enforced it could mean butchers in Scotland removing Scotch from their labels and branding solely with their own name. For most customers this will be plenty of assurance. In the long run Scotch Beef labels might disappear from quality outlets and one wonders what that might do to the premium that is currently enjoyed by Scotch?

It is with great sadness that we have learned of the death of Motherwell member Ian Adams. He died on Saturday 25th January of a Cerebral Haemorrhage. Ian was a great supporter of the Lanarkshire association and served on the SFMTA Executive Committee for a number of years. Our sympathies are with his wife and family at this time.

Past President on the mend

Past President Wilson Ferguson said last week that he was "coming on fine" after surgery undergone at the end of last year. He reported that he was back in his shop in Airdrie from 11 to 3 with a view to being back full time in March.



New Chair Required

The Food Standards Agency is seeking a new Deputy Chair to succeed Suzi Leather. Ms Leather left the Agency at the end of 2002 after being appointed Chair of the Human Fertilisation and Embryology Authority.

Wanted Executive Members!

At the January SFMTA Executive meeting only the following six Local Associations were represented: Fife and Kinross, Paisley & District, Lanarkshire, Dundee, Borders and Perth and Perthshire. If your area was not represented maybe you'd like to come to Perth on the second Wednesday afternoon of the month to put over your local view. Your travelling expenses will be met. Interested? Speak to Bruce McCall or Douglas Scott on 01738 637472

REGIONAL MEETINGS

All members are invited, meetings start at 7.30pm

Date	Venue
Monday 3 rd March	Swallow Hotel, Glasgow
Thursday 20 th March	TBC, Edinburgh
Monday 24 th March	Laichmoray Hotel, Elgin
Tuesday 25 th March	Swallow Hotel, Dundee
Monday 31 st March	Kings Arms Hotel, Melrose

Danny Upson, Sales Development Manager, Kerry Lucas will be present to give helpful tips on bacon curing and give a 45 minutes practical demonstration, which will cover a number of new kitchen ready products and barbecue products using Lucas ingredients.

Final Results from the World Scotch Pie Competition

Product	Company	Award
Scotch Pie	MacLeans Bakery	World Champion
Scotch Pie	R Mathieson & Sons Ltd	GOLD
Scotch Pie	Bankhead Bakery	GOLD
Scotch Pie	John Short & Sons Ltd	GOLD
Scotch Pie	Browning the Bakers	GOLD
Scotch Pie	PARS Foods Ltd	GOLD
Scotch Pie	The Kandy Bar	SILVER
Scotch Pie	Ferguson Bakers Ltd	SILVER
Scotch Pie	Alex Jack (Butchers) Ltd	SILVER
Scotch Pie	Thos Auld & Sons Ltd	SILVER
Scotch Pie	Stuart's of Buckhaven	SILVER
Scotch Pie	Andrew Gillespie	BRONZE
Scotch Pie	Wrights Butchers	BRONZE
Scotch Pie	Ballard Butchers	BRONZE
Scotch Pie	S Collins & Sons	BRONZE
Scotch Pie	A A MacKenzie	BRONZE
Bridie	Wm Stephen (Bakers) Ltd	DIAMOND
Bridie	Bankhead Bakery	GOLD
Bridie	T Johnston	GOLD
Bridie	Dougies' Pies	GOLD
Bridie	Stuart's of Buckhaven	GOLD
Bridie	Jackie Lunn Ltd	GOLD
Bridie	Trotter's Family Baker	SILVER
Bridie	Irvine's	SILVER
Bridie	J G Ross (Bakers) Ltd	SILVER
Bridie	The Kandy Bar	SILVER
Bridie	Fisher & Donaldson	SILVER
Bridie	A R Ross & Son	BRONZE
Bridie	J B Penman	BRONZE
Bridie	Thos Auld & Sons Ltd	BRONZE
Bridie	Masons Bakery	BRONZE
Bridie	Ashers	BRONZE
Chicken & Cranberry Buffet Pie	Thos Auld & Sons Ltd	DIAMOND
Sheep & Neep Pie	Irvine's	GOLD
Traditional Stovie Pie	R George	GOLD
Pork & Apple Pie	Nicolls Rosebank Bakery	GOLD
Cow Pie	Irvine's	GOLD
The Torry Fish Pie	Chalmers Bakery Ltd	GOLD
Savoury Bacon Wrap	Trotter's Family Baker	SILVER
Old Style Steak & Kidney Pie	Andrew Gillespie	SILVER
Chicken Tikka Pie	Ian J McIntosh	SILVER
Lamb in a Mint Sauce Pie	Dougies' Pies	SILVER
Chicken in a Mustard & Cream Sauce Pie	Dougies' Pies	SILVER
Mexicana Pie	Irvine's	BRONZE
Luxury Lasagne Pie	Chalmers Bakery Ltd	BRONZE
Bombay Lamb Curry Pie	Bert Fowlie	BRONZE
Pork & Apple Pudding	Fisher & Donaldson	BRONZE
Italian Lasagne Pie	Bert Fowlie	BRONZE
Steak & Haggis Pie	Bruce of the Broch	BRONZE

Food Standards Agency launches 'on-farm' information days to promote links between clean cattle and meat safety

Thursday, 16 January 2003

The Food Standards Agency (FSA) has launched a new initiative to promote clean cattle and meat safety throughout the beef production chain.

Developed to reduce food-borne disease, it involves a series of 'on farm' Information Days from February to April, aimed at farmers, livestock hauliers, vets, abattoir managers, butchers and retailers.

The scheme is being run on behalf of the Agency by ADAS. Iain MacDonald, new chair of the Meat Hygiene Advisory Committee and FSA board member, will officially launch the initiative at ADAS's research farm at Rosemaund in Hereford. Commenting on the importance of clean cattle in keeping food safe, Iain MacDonald said:

'All raw products, including meat, can be major sources of food pathogens. The FSA has focused its attention on reducing pathogens within primary production and processing activities, to ensure that food reaching the consumer is as safe as possible.

'The Agency has worked with the meat sector to develop a Clean Livestock Policy and HACCP implementation guidance. This new initiative will help promote best practice to produce clean cattle for slaughter and highlight the links to meat safety.'

The Clean Livestock Policy was introduced in 1997 to ensure a consistent approach to the categorisation of animals presented for slaughter. Only animals considered to be clean and dry are slaughtered for human consumption.

At that time research was put in place to study the factors involved in producing cattle that are both visibly and microbiologically clean. This included looking at the spread of food-borne pathogens at various points in the beef production chain and the development of

measures to reduce the risk of contamination.

As soon as the research was near completion, an advisory group was set up made up of representatives from the FSA, ADAS, DEFRA and Meat Hygiene Service, along with a number of stakeholders including the British Meat Federation, British Retail Consortium, National Beef Association, Meat and Livestock Commission, Road Haulage Association, Farm Assured British Beef and Lamb, Livestock Auctioneers Association, National Farmers Union and the British Leather Confederation.

Based on the research findings, the group helped formulate 10 key messages, promoting best practice in the links between clean cattle and meat safety.

Meat doesn't cause breast cancer - US study 24 Jan 2003

Contrary to popular belief, a recent American study found no positive association between risk of breast cancer and meat consumption. The Nurses' Health Study followed 88,647 women for 18 years. Investigators found no evidence that a diet high in animal protein was associated with risk of breast cancer.

Similarly, the data showed no reduced risk among women who were vegetarians. "Although more research is required, this finding may bring us one step closer toward defining what dietary habits, if any, are helpful in lowering breast cancer risk." said Michelle Holmes of Brigham and Women's Hospital and lead author of the study.

Clean cattle and meat safety

The 10 key messages, unveiled at FSA's launch comprise:

1. Livestock may carry harmful bacteria

Bacteria live on coats and in the digestive tracts and faeces of healthy animals.

2. The Clean Livestock Policy has improved cattle cleanliness

The Policy has resulted in an improvement in the visible cleanliness of animals being slaughtered.

3. Dirty cattle cost money

Whether through rejected animals or slower line speeds at slaughter; and damaged hides due to dung or careless clipping.

4. Pre-slaughter diet needs consideration

Attention to feed prior to slaughter can firm up or reduce the animals' faeces, helping to reduce faecal contamination of the hide.

5. Providing adequate bedding improves cattle cleanliness

Checking bedding on farm, during transport and in lairage at abattoir helps keep cattle clean.

6. Clipping can remove visible dirt

But it is the last resort as clipping can be stressful for the animal and may damage hide and cause injury to operator.

7. Wet cattle are a significant hazard

Wet cattle get dirty more easily and wet coats mean more mobile bacteria.

8. Transport factors can affect cattle cleanliness

Journey time, lorry design and number of animals transported, all impact on the cleanliness of cattle being delivered to slaughter.

9. Mixing unfamiliar animals increases cross-contamination

Unlike familiar animals, unfamiliar cattle will frequently rub against each other, spreading faecal contamination between animals.

10. Bacteria survive well in livestock environments

The farm, the transport, the market and the holding areas should be kept as clean as possible.

The Information Days are open to all who work in beef production through to butchers and retailers. The 'on farm' days will start in February through to April and will take place at both Rosemaund in Preston Wynne, Hereford and High Mowthorpe, ADAS's research farm near Malton, North Yorkshire. The Education Centre on the farm will consist of a number of live demonstration units, including:

- Hide demonstration
- Cattle handling facility
- CD rom explaining HACCP implementation in meat plants.

Hello from Iceland



My name is Þormóður and I'm a 24 years old Icelandic butcher/boner/prosesser. I'd like to work in Scotland for a few months. Where can I start my jobhunt. I'm skilled in boning, muscle-splitting, and sausage making.

With thanks

Þormóður G. Símonarson
[hundslappadrifa@hotmail.com]

Glen is back

Scotch Beef Campaign First Quarter 2003

Quality Meat Scotland is working with the European Union to launch a major marketing campaign to support Specially Selected Scotch beef throughout Scotland. To help boost your Scotch beef sales.



Television advertising

"Glen" is back

"Glen" was a huge hit with consumers last year, and helped boost awareness of Scotch beef by 20%. This year, he's back. And we're expecting equally good results this time.



Press advertising

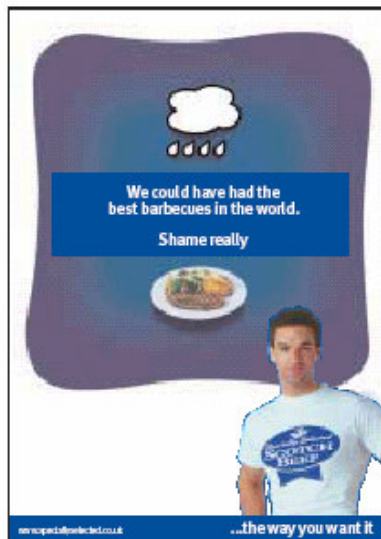


The way you want it

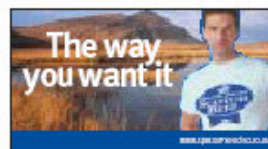
The way you like it

Spreading the word

We're investing in an extensive communications programme across TV and the press. So, your customers will see Scotch beef ads in the press throughout January and February, and on their TV screens from February to March. We'll be supporting this in-store with a range of exciting POS, and externally with imaginative PR events.



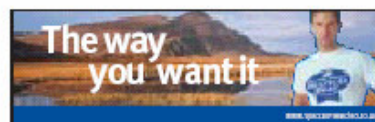
Posters



Shelf Barker



Wobbler



Vinyl Sticker



Recipe Card



Boosting sales

To help you make the most of Scotch beef's higher profile, we will be offering you a variety of eye-catching, "Glen" POS to the chilled aisle and serve-over counters. It attracts attention at point of purchase – and can prompt customers to buy. We'll even send out a team of merchandisers to site the POS in your store, to make sure it gets maximum impact.

Make the most of Scotch beef

Please use as much of this POS material as possible and keep it sited for as long as possible. It builds consumer awareness, which builds sales and profits. So everybody wins.

Children's foods are "saltier than ever" - report

27 January 2003

An independent food watchdog has said that many processed food products are now saltier than ever despite claims by the food industry that salt levels have been reduced.

A survey conducted by the Food Commission and published in Food Magazine compared 1978 salt levels in white bread, crisps, baked beans and canned tomato soup with salt levels in equivalent products in January 2003.

Examination of crisps purchased in 2003 showed that the salt content had almost doubled since 1978, from an average of 540mg per 100g to 1050mg per 100g. Average salt levels had also risen in canned baked beans, from 480mg per 100g to 490mg per 100g. The Food Commission said that average salt levels for canned tomato soup and white bread showed very little improvement, despite industry and government claims that salt has been reduced in these processed foods.

In a second phase of the survey, the Food Commission compared salt levels in popular children's foods with new recommendations for maximum salt intake for 1 to 6-year-old children. The survey showed that many popular children's foods, including Burger King children's meals, Dairy Lea Lunchables and Teletubbies canned pasta, would take a 6-year-old child over the recommended daily maximum intake with just one serving.

Research officer for the Food Commission

Kath Dalmeny called for the food industry to take greater responsibility for public health by reducing salt in processed food. Eating too much salt is linked to high blood pressure, which is the main cause of strokes and a major factor in heart attacks.

"The government has acknowledged that processed foods are the main source of salt in most people's diets," Dalmeny said. "Most people, including children, eat about twice as much salt as the recommended maximum level. However, it is very

hard for people to cut back on salt because it is hidden in everyday products such as bread, canned soup and baked beans."

The Food and Drink Federation disputed the claims, calling them "out of date, out of touch and based on self-selecting surveys".

Deputy director general of the FDF, Martin Paterson, said: "UK bread manufacturers have for example reduced salt across the product range by a quarter since the 1980's which has included reductions confirmed in a recent Food Standards Agency (FSA) survey of breads.

"FDF is currently working with the FSA to identify more products where reductions in salt have been achieved, and might be further reduced."



Dutch in a stir

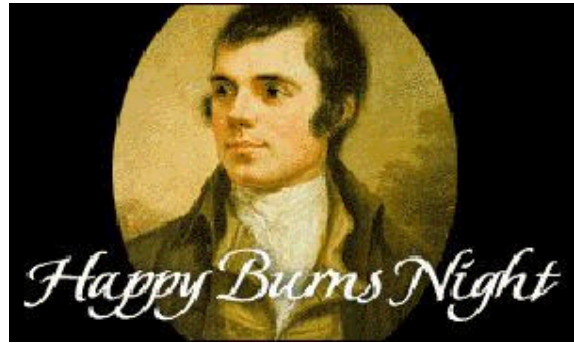
New store formats in Holland for Albert Heijn, a part of Ahold, that has been a traditional supermarket and local store retailer. Their new format of super stores and convenience stores demonstrated the blurring of definitions between retailing 'Food On The Go', snacks, ready meals, and foodservice.

Taking the 'carry out bag of your best indian curry from your favourite supermarket' concept one step further, in the Albert Heijn out of town stores they have cooks rustling up stir fries that the customer requests on demand and on the spot. This is different, it is about being sexy, modern, and being central to the shopping experience.

Rabbie is Butchers' grateful prayer

The haggis trade in January has been a welcome boost to the meat trade but as this BBC article points out it is not just butchers who benefit from the annual celebration.

Scotland's national bard, Robert Burns, brings more than £157m a year into the country, according to a BBC documentary. The makers of "Burns the Brand" asked an economist with the World Bank, Lesley Campbell, to count the benefit to the Scottish economy from the link with the poet.



The biggest single source of income is Burns-related tourism. It brings in £150m, two-thirds of which goes straight to Ayrshire where Burns was born and lived most of his life. Merchandising in souvenir shops and on the internet raises £5.5m.

Burns Night, the national celebration which takes on 25 January, the anniversary of his birth, brings in more cash. Spending in the Burns supper season on haggis, shortbread and other edible delights equals £1.2m. Another £300,000 comes from other spending like paying pipers and kilt hire.



True value

The extra whisky consumed at home and abroad raises only £270,000. But overall it appears that getting "fou and unco" happy may be bad for Scots but very good for the economy.

David Stenhouse, producer of BBC Scotland's Burns the Brand, thinks the programme gets closer than ever to the true figure of the value of the bard to Scotland's economy.

He said: "I don't think you can put a value on the poetry but you can certainly put a value on the money people spend on Burns-related products and the money that tourists who come to Scotland attracted by Burns spend.

"We are not saying we can reduce his worth to pounds, shillings and pence but a number of people come here, spend a lot of money and Burns the Brand is a huge contributor to the Scottish economy."

Ms Campbell, who carried out the audit, said: "When I looked at the figures initially I was dispassionate. It was a very bald, analytical exercise. When I went down and saw Burns cottage and the museum attached, I was really surprised by how much income this, almost home-made, tourist centre manages to generate. That was the surprise. Not the number itself, but the area that generates it."

Slavakto – Utrecht, Holland

The triennial trade fair for fresh food and meat products Freshfood/Slavakto will be held from **Sunday 23rd March to Wednesday 26th March.**

Professionals in the meat and fresh produce sector should keep a page free in their diaries for the Freshfood/Slavakto dates in 2003. This event will once again be showcasing a total overview of products and services for all sectors of the fresh food market. The Freshfood/Slavakto 2003 programme offers commercial and inspirational ideas as well as professional presentations of shop fittings and interiors and modern media supporting the products and services on display.

Fuelling The Food Debate

By Derek Cooper

As a nation we have always imported food we can't produce ourselves. I'm thinking of tea, coffee, oranges, spices, wine, rice, cocoa and pineapples. Increasingly we are buying from abroad food which we have traditionally grown ourselves. So that we can have fruit and vegetables all year round we're buying celery from Spain, mushrooms from Zambia, spinach from California, asparagus from Chile and potatoes from Sicily.

Of all the organic food consumed in Britain, three quarters is imported. When it is brought by air from, say, New Zealand the energy consumed in jet fuel is 235 times greater than the energy savings of organic production. Yet despite aviation causing more environmental damage than road transport, there is no tax on aviation fuel.

The way in which the supply of even the most basic foods has become dependent on cheap supplies of crude oil is explored in a study called *Eating Oil*, published by Elm Farm Research Centre and Sustain: The Alliance for Better Food and Farming. Food brought to Britain by ship, plane and truck clocks up further food miles before it reaches the supermarket shelves. Even food produced here gets the same treatment here gets the same treatment.

A documentary by HTV recently traced the route by which local beef reaches a supermarket in Tonypanyd in South Wales. The cattle are reared in Kidwelly and transported 140 miles to Caernarfon in North Wales for slaughter, then taken by truck back to Crosshands in South Wales for processing and packaging. Then the meat travels 125 miles by road to the supermarket's regional distribution centre in Tewkesbury, from where it goes on its final 90-mile journey to a supermarket, at Tonypanyd.

It has been estimated that up to 40 per cent of all UK road freight is food taken on long journeys which pollute the atmosphere and choke our motorways. The government estimates that between 12,000 and 24,000 people die prematurely every year as a result of exposure to air pollution, mainly from vehicle emissions.

A way forward would be to increase opportunities for consumers to buy fresh, locally produced food. If you live in Kent where cherries are abundant why should they be imported from California? The finest watercress you can buy is grown in Hampshire, why import it from Los Angeles? Do we really need broccoli air-freighted 8,782 miles from Guatemala?

And, do we really need to have them all year round? Those who favour globalisation argue that if we didn't buy from developing countries they would sink even deeper into the mire of poverty. Western economists have encouraged more and more farmers in Southern countries to become dependent on just a few "cash crops" such as coffee, tea and cocoa. The result has been over-supply and plummeting prices, and African farmers who have converted from subsistence farming to coffee are increasingly unable to feed their families.

The authors of *Eating Oil* believes that one of the most damaging aspects of the food system is the way in which the supply of even the most basic foods has become dependent on petroleum.

So what can we do about it? Try to buy locally produced, seasonal, fresh produce rather than food flown from the other side of the world. Support the Fair Trade movement and buy organic. Make your concerns known to your MP or MEP. Ask your local supermarket to what extent it supports local and regional food producers and exercise considerable power as a consumer at the checkout by not buying products which exploit cheap labour or from non-renewable sources.

THE BEATLES DIDN'T MAKE IT!

We meet the musically talented butcher who stood in for the Beatles.

In a butchers shop in Banff on the Moray Firth there is a man who quietly gets on with cutting the steaks while stored in his memory is the story of cutting records and mixing with the stars of the music business.

Once upon a time resident in clubs throughout Germany, entertaining Jimi Hendrix and the Rolling Stones in his London Club, now the only strings John Stewart pulls is round roasts.

John took time out to reminisce and share his experiences of his other career.

“There will be some people who don't know that am a butcher and there are some people who do not know that I am a part time musician.”

In the swinging sixties the Portknockie schoolboy formed a band with three friends from Buckie but this was not exactly music to his father's ears:-

“My father thought there was nothing else except the business.” That is where John felt his future lay but by his own admission he couldn't leave the music alone. “I was out gigging at weekends and my old man expected me there at seven o'clock on the Saturday morning sorting out sausage skins in the freezing cold water.”

Although being perfectly proficient in breaking down a side of beef John decided not go straight into the family butcher's business. He chose to be a professional musician from the age of 17.

In a band called Johnny and the Copycats the butcher's son wrote the lyrics, sang and played rhythm guitar. The band had local recognition and by coincidence their agent Albert Bonici also held the rights to all the Beatles performances in Scotland.

This was forty years ago and when their transport broke down in Fort William the Beatles were unable to fulfill a Hogmanay do in Keith. In steps Johnny and the Copycats. John explained:-

“They didn't make it but we did.” Well it was Keith he meant there and he continued, “It didn't matter anyway because nobody knew the Beatles at that time!”



I

In 1964 Johnny and the Copycats played on the same bill as the Beatles when handed the starting spot on their Scottish Tour. They played in Glasgow at Greens Playhouse which became the Apollo, and the Odeon in Edinburgh. John recalls “it was a staggering experience getting smuggled passed thousands of fans outside.”

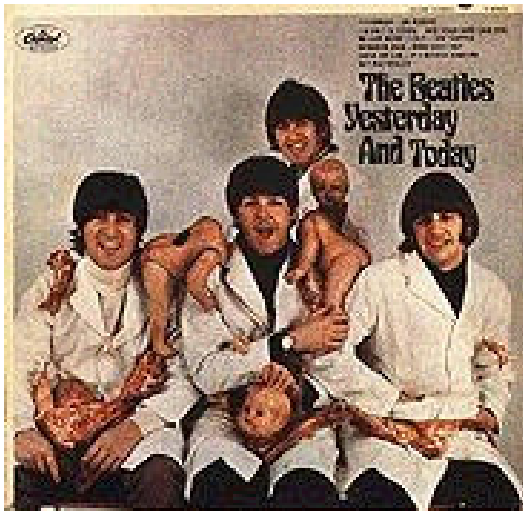
"We met all the Beatles; they were really nice. McCartney wrote a letter to our agent thanking us for playing."

Johnny and the Copycats – John Stewart was Johnny – went on from there the following year (1965) to Germany where they played at American Air Force Bases mostly in the south. John conceded "this was an eye opener for us because they had all the new black musicians and we were really interested in this."



"We got a recording contract in Germany with a German label. Then out of the blue a civilian guy came in for us because he had heard we had something fresh and new. We got to play all the top clubs – Top Ten in Hamburg, Wuppertal, Dortmund, Frankfurt, Stuttgart, Munich over a four year period playing a month at a time in these clubs.

"In 1967 a guy called George Young, from a band called the Easybeats who had a number one at the time with *Friday on My Mind* – an Australian band but half of them were Scottish or of Scottish origin."



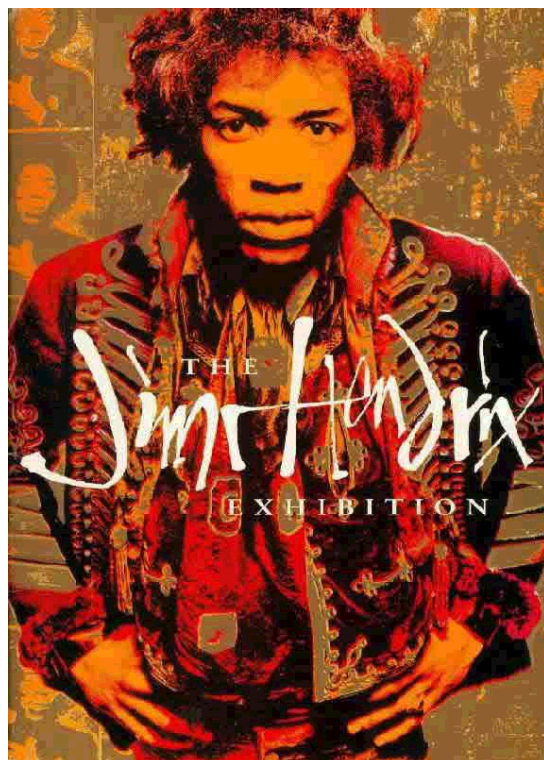
"Where do you guys come from?" asked Young, "Have you got a contract?" They had one in Germany but that didn't matter. To get a record deal in the UK was very prestigious at that time and Young fixed it for Stewart and his band to get a deal with Parlophone – the same label as the Beatles.

Their first single got great reviews in *New Musical Express* and *Melody Maker* but disastrously their marketing manager got caught up in a charts rigging

scandal and they did no more work for Parlophone.

In 1967 the band had a residency in a club in London "that was no big deal except it was a great club" understates John, "it was one of these clubs that all the rich and famous went to the Bag of Nails Kingly Street just off Oxford Street; it opened at 11 finished at 5.

"People like Jimi Hendrix came in. Jimi came into the club with the hat and the big cigar and sat right in front of us. Jimi was very complimentary, people like Paul McCartney, the Stones and all the stars that came in from the States always went there. It had a great atmosphere."



Married with a newly wed wife on road with him by this time, John wrote original songs and had his own publishing deal. Johnny and the Copycats had become My Dear Watson. Somewhat elementary one must say!

Their first single also got really good reviews in *NME* and *Melody Maker*. They sold 10,000 copies and so there was hope. Back then you had to sell at least 40,000 singles before you made the charts. They released number named Elusive Face, and Stop Stop There I'll Be but the charts eluded them.

John's father established the butchers business in 1946 and although brother Alex was there to help there was pressure on John to come home to Banffshire.

"Throughout the years that I was away I always went and looked to see what people in the meat trade were doing. It is in your blood and you just cannot help it."

In 1969 John left the band and returned to the meat trade but he continued to write songs for My Dear Watson. They made an album with John's songs and brought in a really good session pianist – Reggie Dwight - better known as Elton John. We all know what happened to Elton but My Dear Watson never achieved notoriety –

Last year, 2002 was Johnny and the Copycats 40th anniversary and they played six gigs all organised for charity. No German clubs or racy London hold outs but Elgin Town Hall, Buckie, Banff and Portsoy.

"It doesn't do the business any harm; We still play and get a buzz out of it."

Few Scottish butchers hide such a story under that white hat and John says "I get my head down I have no regrets at having come back to run a butchers shop in Banff,"

Whether it is the Music Industry or the Meat Industry, Top of the Pops or Top of the Chops John Stewart's experiences have brought him to conclude:- "If you want to do it, do it right."



SCOTLAND'S BEST

BUTCHERS STEAK PIE

**Sponsored by William Sword, Cumbernauld
Don't miss out - See enclosed Entry Forms
Entries close Friday 14th February 2003**

Young Artist Local Schoolgirl Wins Best in Scotland

Local schoolgirl, eight year-old Holly Drever, recently won the Scottish final in a national art competition to find the best drawing or painting of a Guild of Q Butchers shop, created by young artists.

Her illustration of Duncan Fraser & Son, Butchers, 22 -24 Queensgate, Inverness netted her the first prize of a Game Boy Advance plus two games.

Duncan Fraser explained how the competition had been organised: " First of all each Guild of Q Butcher judged all the entries submitted to his shop and selected the best picture in each age category - under 8 years and Age 8 to 12. Each winner received a £10 gift voucher.

" Then the two winning pictures from each shop went forward to be judged against the other shop winners in the region. We're delighted that Holly did so well."

Businesses For Sale

D McKinnon, 39 Market Square, **Selkirk**. Long established butchers situated in prime position in market square. Large front shop (424 sq ft), preparation area (86 sq ft) and rear shop (511 sq ft) with walk in chill. Well equipped throughout. Enquiries to Rennie Welch, Academy House, Shedden Park Road, Kelso. **Tel 01573 224391**.

Family Butchers established over thirty years, [owner retiring]. Profitable well appointed shop, in **central Hamilton**. Large front shop with two refrigerated counters, refrigerated window display and large well equipped preparation area with fan assisted oven etc. Back shop with walk in chill. Rest Area with facilities. **Tel 01698 427806**

Wm Bridges, 104 High Street, **Kinross**: Long Established butchers with off sales licence. Fully equipped retail/preparation area (approx 475 sq. ft) with cellar (approx 175 sq ft) and separate Chill Store / Preparation Building (approx 1000 sq ft.). Flat optional extra. Enquiries to: - J & G Wilson, Solicitors & Estate Agents, 18 High Street, Kinross on **01577 862302**

Agency consults on waste food report Wednesday, 22 January 2003



The Food Standards Agency is consulting on a report that looks into the controls for the safe disposal of waste by-products from slaughtered animals. Waste by-products are the parts of the animal not intended for, or unfit for, human consumption.

The report has been written by the Waste Food Task Force, set up by the FSA in December 2001 as part of the Agency's seven-point action plan to prevent waste food from being illegally diverted into the food chain.

The remit of the group, that is independent of the Agency and made up of a panel of experts from enforcement, industry and consumer backgrounds, was to look broadly at the controls over the safe disposal of the waste by-products from slaughtered animals.

Andrew Hopkin, Chair of the Waste Food Task Force and Chief Environmental Health Officer at Derby City Council, said: 'It is vital to the UK food industry that consumers have confidence in the quality, wholesomeness and safety of the food they eat.'

'This is a wide ranging report into the controls on waste food and the measures that may be needed to tighten the controls.'

The report examines in detail the existing system of controls. These include the current way that industry operates currently; the legislation, particularly the Animal By-products Order 1999; the work of the Meat Hygiene Service; liaison between enforcement agencies, particularly the need to involve local authorities; the penalties available to punish offenders; and the anomalous position played by the group of middle men known as 'food brokers'

For Sale

Four stack High Crown 12 tray Broadway Electric Oven on wheels with full compliment of around 40 oven trays £2000 ono Tel: SW McIntyre on **01355 237188**

Corporate Members

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

- Dalziel Ltd**, Belgrave Street, Bellshill Industrial Estate, Lanarkshire ML4 3JA Tel: 01698 749595
- East of Scotland Contracts**, Ferryhills Road, Inverkeithing, Fife KY11 1HD, Tel 01383 418610
- William Forrest & Son (Paisley) Ltd**, Omoa Works, Motherwell ML1 5LY Tel 01698 860149
- Kerry Ingredients (Lucas)** Portbury Way, Bristol BS20 7XN Tel 01943 864443
- KRH Ltd**, 1 Macgowan House, Nobel Busn Park, Stevenson, Ayrshire KA20 3LJ, Tel 01294 472755
- Macnaughton & Watson**, 423 Gallowgate, Glasgow, G40 2DY, Tel 0141 554 2757
- Paragon Products**, Newhailes Ind Estate, Newhailes Road, Musselburgh, Tel: 0131 653 2222
- Scotweigh**, Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ, Tel 01324 611311
- Stockline Plastics**, Grovepark Mills, Hopehill Road, Glasgow, G20 7NF, Tel 0800 262015
- Styropack**, Craigshaw Road, West Tullos Ind Estate, Aberdeen. Tel: 01224 873166
- Turner Vehicle Bodies**, Carseview Rd, Suttieside Ind Estate Forfar, DD8 3BT Tel: 01307 462142

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