

tender loving moments ...last a lifetime

Valentine's Day Feb 14th

SCOTTISH
CRAFT BUTCHERS

NEWSLETTER

FEBRUARY 2022

2022 GETS OF TO A POSITIVE START

With all the trials and tribulations of the festive period behind us and the continued challenges of Covid around us, it is great to report on the successes our members have had in recent competitions and evaluations.

The results of our own Sliced Sausage, Beef Links and Black Pudding Championships have been issued to the media with some great coverage.

Congratulations to all the Champions and award winners.

Equally, congratulations go to the award winners at the World Scotch Pie Championships. It was not to be for butchers in the Scotch Pie Championship, however, we had great success in the Sausage Roll, Bridie and other categories. A brilliant result, showcasing the best of produce in local food shops.

Our best wishes also go to the three finalists in the Scottish Butcher Shop of the year awards, all Scottish Craft Butchers members, hopefully one of them can go all the way to become the UK Butcher



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Next Executive Meeting of Scottish Craft Butchers

2nd March 2021 @ 6:15pm via video conference

An e-mail invitation to join the meeting will be sent out to executive members. If any members would like to take part in the meetings please contact Gordon King on **07917524313** or e-mail **gking@craftbutchers.co.uk**

SEND YOUR E-MAIL
ADDRESS TO
gking@craftbutchers.co.uk
WE WILL SEND YOU A LINK
AND INFO TO JOIN

SCOTTISH
CRAFT BUTCHERS

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WE WILL SEND YOU A LINK
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MEMBERS AND STAFF MEETING WEDNESDAY 9TH FEBRUARY 2022 AT 7PM ZOOM VIDEO MEETING



Join in the meeting from the comfort of your own
home



We will discuss festive trade, current issues affecting our members and looking forward with ideas to help keep the customers interest in shopping local with our members.

We have also lined up some great presentations:-

Katrina Ross from the Transform Net Zero project at Abertay University will discuss the current project. They are looking for Butchers businesses to participate in a case study to measure how net zero can be achieved. (Details on page 14)



Kevin Amos from our new corporate member, Starrett, will present on their range of professional knives and services.



Ian McVicar from Scotweigh would like the opportunity to demonstrate the new Electronic tickets that they are supplying for butchers.

SCOTWEIGH

Changes products & prices automatically on the tickets in the cabinets. No requirement to print out new product tickets.

It is sure to be an interesting evening! We look forward to seeing you and hearing your input!

Invitations to the meetings will be issued to all members via e-mail, with a meeting ID and passcode to join on the evening of your choice. However, we ask that you let us know who is joining so that we can monitor numbers. Send your details to gking@craftbutchers.co.uk

Out and about with the President

With the festive period behind us and the hope that covid restrictions are finally beginning to show signs of easing, President Tom Courts and Executive Manager, Gordon King took the opportunity to visit Scottish Craft Butchers members in the Borders area.

It was great to see people face to face and chat about the recent festive trade.

It was not possible to visit all members but Tom is keen to return before his term of office is up.

A drive to Duns is always pleasant, but with fine weather it was a pleasure.

Greig Foston from Foston's Fine Meats was delighted to have a chat and introduce his staff. A tour of the shop premises gave Tom an insight to how the business operates and continues to provide the local consumers with a vast range of high quality products.



On to Lauder and a brief visit to Shaws fine Meats for a chat with the front shop staff.

Next it was off to Jedburgh for a coffee and catchup with Ryan Briggs from Briggsy's butchers. A great discussion on festive trade and plans for the future.

After a spot of lunch in Melrose, Tom And Gordon met up with Martin Baird in the town. A superb display of products which prompted a positive discussion including the sourcing of eco friendly packaging.

On to Selkirk where both were warmly welcomed at John Taylor Butchers by none other than John Taylor himself. Scotch eggs were a particular point of interest as John

produces so many varieties.

At J A Waters in Selkirk, Tom took the opportunity to congratulate Paul Ferguson on achieving the Craft Butcher Diploma of Scotland.

Next it was up the road to Peebles, where Callum Forsyth from Forsyths of Peebles had a lot of positive feedback from the festive period and, although it was after closing time, invited Tom to return in the near future to see the shop and business in action.

Tom and Gordon are planning a trip to the central belt in February. If you would like the chance to have a one on one chat with the President, please get in touch with Gordon King who will try to a visit into the schedule.





Butchers crowned as Scottish Champions

They are the traditional butchers' staples that have fuelled generations of Scots over the centuries. And now the industry has crowned three new kings of the classics as the national Scottish Champions for Square Sliced Sausage, Black Pudding and Beef Link sausages are announced in the Scottish Craft Butchers Awards 2022.

Delighted Culloden butcher Ali Paul, who has been in the trade for 45 years, lifted the honours for the Square Sliced Sausage (or Lorne) with his team at A & I Quality Butchers.

And he likened his success to an athlete winning gold at the Olympics. "I don't think people realise what a significant thing this is for a butcher," he said. "Sliced Sausage is one of the pillars of the butchers trade and to be judged the best in Scotland is absolutely thrilling - it's a huge achievement."

Ali is keeping the secret of his success close to his chest but explained that locally-sourced quality beef, combined with the correct ratio of fat, rusks, water and seasoning produces his national winner.

"We're making around 50 bars of 20 slices each week," he said, "but I expect we'll have to increase production to cope with the rush of customers a national title invariably brings."

And Ali dedicated the championship to his 16-strong team who he claims "pulled out all the stops" to ensure the community was fed during the Covid pandemic.

"We went from delivering 30 orders a week before the crisis to 300 orders a week throughout," he said. "We refused no one and the staff were fantastic - they just dug in and got on with it."

"To be crowned Scottish Champions for our Square Sausage is something they can all take pride in, knowing it's just reward for a job well done."



Meanwhile, the Black Pudding national title heads back to Wemyss Bay where butcher Nigel Ovens at McCaskie's welcomed its return after 18 years with unrestrained delight.

Having lifted the championship in 2004, Nigel went on to be runner-up in 2012 and West of Scotland regional champion in 2014 and 2016.

"We worked really hard to perfect the recipe and give us a fighting chance to bring the championship title back to McCaskie's," said Nigel, who learned of his success on his 45th birthday.

"This is just the best birthday present ever," he said. "I feel amazing - we're so pleased and thrilled to have regained the crown. It's a fantastic lift for us all at the start of another year."

"Black pudding is one of the most important butchers' traditional staples in Scotland and it's now evolved into a gourmet ingredient in fine dining establishments as well as on our family breakfast tables."

"When I joined the family firm our black pudding was terrible. It was the first thing I changed and it became a passionate crusade on my part to transform the recipe into something special. Now we're producing up to 1,000 lbs of black pudding each week to supply customers all across the UK."

"To lift the national Scottish championship twice is just fantastic - we really feel the title's back where it belongs."



Only one other knows the secret recipe for McCaskie's championship-winning black pudding - trusted butcher colleague Billy McFadden.

"We've shed blood, sweat and tears to perfect it," said Nigel, "Billy is the only other person I trust with the recipe, ensuring consistency and quality never falters."

In Arbroath, staff at the newly-crowned Scottish Beef Link Sausage Champion 2022, D H Robertson, were overjoyed with their success.

Owner Steven Bennett revealed that the championship-winning sausage that had lifted top honours was a recipe never entered for competition before.

"We've been working on an old recipe that I was given when I was an apprentice," said Steven, tweaking and perfecting it over time.

"We entered it for the Championship in hope rather than expectation and we're absolutely overwhelmed to emerge as champions - it's just fantastic. To know we make the Best Beef Link sSausages in Scotland takes a little bit of getting used to but we're thrilled to bits."

Steven praised his young apprentices who have been in charge of the sausage development and production.

"The pressure is now on to make sure we produce plenty beef links to let everyone taste the best in Scotland," he said. "We will be ensuring we don't let the quality slip."

Pork and beef links account for a large part of D H Robertson's business, using locally sourced top quality meat and hand made at the shop.

"Our customers will be thrilled at our success," said Steven. "They're very loyal and supportive and the touching feedback we receive when we do well is just amazing."

"A Scottish Championship for a core product is hard to beat so we'll be dining out on this for a long time to come."



Sponsored by the Scobie and Junor Group (Sliced Sausage), Scotweigh (Black Pudding) and Lucas Ingredients (Beef Link Sausage), the Scottish Craft Butchers Awards 2022 attracted hundreds of entries from all across Scotland.

Scottish Craft Butchers President Tom Courts said the standard displayed in the competition typified the quality produced by craft butchers in every part of the country.

"It's great to see butchers vying for the accolades again after Covid," said Tom, "and we're seeing the very best of the best take this year's championships."

"It gives a butcher a great lift to know his products are judged to be the best in Scotland and customers can be assured that the championship-winning product they buy across the counter at these butchers is exactly the same as those that secured the judges' vote in the competition."

NFU Scotland President Martin Kennedy and Chief Executive Scott Walker had the privilege of judging the championship final. Speaking afterwards, Mr Kennedy said: "Scotland's Craft Butchers have an incredible reputation for producing high quality, innovative products and getting to taste the very best the nation has to offer was an honour for us both."

"The nation's butchers remain huge and loyal supporters of our red meat sector and their role in relaying to the public our fantastic story on local, sustainable, welfare and environment-friendly beef, lamb, pork and chicken is pivotal. It is no surprise that consumers have increasingly turned to butchers throughout the pandemic for reassurances on where their meat comes from and how it has been reared."

"And with such high-quality products, like those that made it to the final, the future for Scotland's Craft Butchers



2022 Traditional Beef Sliced Sausage Awards PRODUCT EVALUATION

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SCOTTISH CHAMPION 2022 A & I Quality Butchers Culloden



Gold Beef Slice Sausage
Gold Lorne Sausage
Gold Beef Slice Sausage
Gold Lorne Sausage
Gold Beef Slice Sausage
Gold Lorne Sausage
Gold Square Sausage
Gold Beef Slice Sausage
Gold Beef Slice Sausage
Gold Beef Sliced Sausage
Gold Steak Lorne Sausage
Gold Beef Sliced Sausage
Gold Beef Sliced Sausage
Gold Beef Sliced Sausage
Gold Lorne Sausage
Gold Lorne Sausage
Gold Lorne Sausage
Gold Beef Sliced Sausage
Gold Beef Slicing Sausage
Gold Lorne Sausage

Bert Fowlie
Shaws Fine Meats
A D Paton Butchers
D G Lindsay & Son
Mearns T McCaskie
R T Stuart Ltd
Coias Butchers
Linton Butchers
Boghall Butchers
Patrick's of Camelon
Strachan Craft Butchers
ugh Black & Sons
Hugh Black & Sons
Hugh Black & Sons
D Gilmour Butchers
Walter Smith Fine Foods
D H Robertson
Connor Butchers
Saunderson's
David Comrie & Son

Strichen
Lauder
Largs
Perth
Weymss Bay
Buckhaven
Kirkintilloch
East Linton
Bathgate
Camelon
Blantyre
Cowdenbeath
Wishaw
Bathgate
Kingussie
Livingston
Arbroath
Troon
Edinburgh
Comrie



Silver Lorne Slice Sausage
Silver Lorne Slice Sausage
Silver Square Slice Sausage
Silver Steak Slice Sausage
Silver Steak Slice Sausage
Silver Square Slice Sausage
Silver Beef Sliced Sausage
Silver Lorne Sausage
Silver Lorne Sausage
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Silver Square Sliced Sausage
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Silver Beef Slice Sausage
Silver Lorne Sausage
Silver Lorne Sausage
Silver Steak Lorne Sausage
Silver Square Sausage
Silver Beef Lorne Sausage
Silver Beef Lorne Sausage
Silver Lorne Sausage
Silver Beef Square Sausage
Silver Lorne Sausage
Silver Lorne Sausage
Silver Lorne Sausage
Silver Square Sausage
Silver Beef Slice Sausage
Silver Beef Lorne Sausage

Scott Brothers
James Pringle Butchers
Watson Craft Butcher
George Kirk & Sons
John Marshall & Son
John Dawson Butchers Ltd
John Hill
G H Davidson
Mathieson Butchers
Kirk Butchers
Robert Alexander
Ceres Butchers
Bruce of the Broch
Findlays of Portobello
G R Brown
Shaw the Butcher
T H Carson
Kilnford Farm Shop
Marzipan Meats Ltd
Kents of Dunoon
K & F Butchers
W F Stark
James Pirie & Son
Hunters of Kinross
David Faulds & Son
John Stewart
McKirdy Brothers

Dundee
Hawick
Greenock
Denny
Johnstone
Muirkirk
Dunblane
Glasgow
Edinburgh
Cardenden
Port Glasgow
Ceres
Fraserburgh
Portobello
Netherlee
Balornock
Dalbeattie
Dumfries
Tayport
Dunoon
Stonehouse
Buckhaven
Newtyle
Kinross
Kilmarnock
Banff
Port Seton



THIS IS TO CERTIFY THAT
A & I Quality Butchers
WAS SELECTED AS
Scottish Champion
FOR LORNE SAUSAGE

Tom Courts
TOM COURTS
President,
Scottish Craft Butchers

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A GREAT DEAL FOR BUTCHERS



2022 BEEF LINK SAUSAGE SCOTTISH CHAMPIONSHIP

Sponsored by Lucas **INGREDIENTS**



Scottish Champion 2022 Beef Link Sausage D H Robertson Arbroath



**Reserve Champion &
 West of Scotland Champion
 Beef Link Sausage
 K & F Butchers
 Stonehouse**



**South East of Scotland Champion
 Beef Link Sausage
 Findlays of Portobello**



**North of Scotland Champion
 Beef Link Sausage
 John Stewart
 Banff**



**East of Scotland Champion
 Beef Link Sausage
 D H Robertson
 Arbroath**



**South West of Scotland Champion
 Beef Link Sausage
 T H Carson
 Dalbeattie**



THIS IS TO CERTIFY THAT
D H Robertson
 WAS SELECTED AS
Scottish Champion
 FOR BEEF LINK SAUSAGE

Tom Courts
 TOM COURTS
 President
 Scottish Craft Butchers

SPONSORED BY **Lucas**
INGREDIENTS



**2022 BLACK PUDDING
SCOTTISH CHAMPIONSHIP**

Sponsored by SCOTWEIGH

SCOTWEIGH



**Scottish Champion
2022
Black Pudding
McCaskie's
Wemyss Bay**



**Reserve Champion &
North of Scotland Champion
Black Pudding
Fraser Brothers, Dingwall**



**South West of Scotland Champion
Black Pudding
James Pringle Butchers
Hawick**



**East of Scotland Champion
Black Pudding
Scott Brothers
Dundee**



**West of Scotland Champion
Black Pudding
McCaskie's
Wemyss Bay**



**South West of Scotland Champion
Black Pudding
David Faulds & Son
Kilmarnock**



THIS IS TO CERTIFY THAT
McCaskie's
WAS SELECTED AS
Scottish Champion
FOR BLACK PUDDING

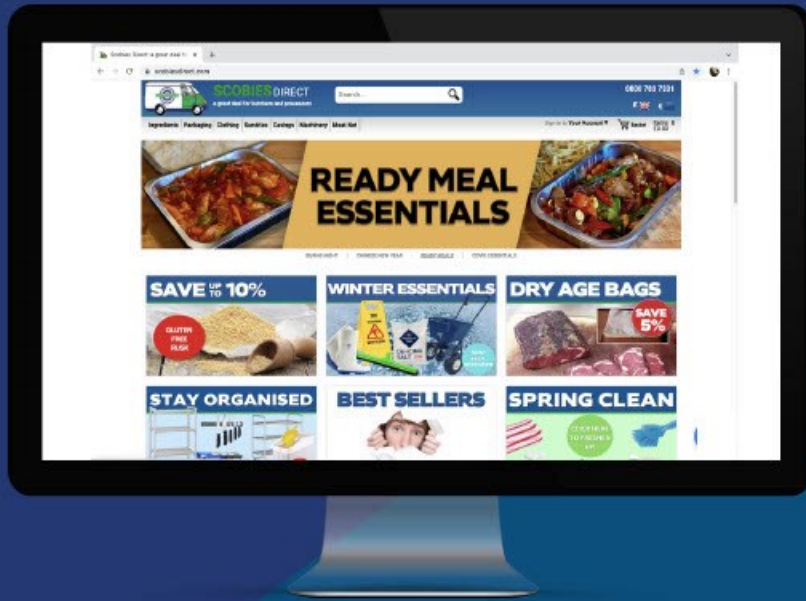
Tom Courtney
President
Scottish Craft Butchers

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BUTCHERS, FARMSHOPS, DELIS & PROCESSORS**

Welcome to the Access to Work Mental Health Support Service

You will meet a dedicated Vocational Rehabilitation Consultant (VRC) who will spend time with you to understand any mental health issues that are affecting your time at work.

They will help you create a support plan that is tailored to your needs and, with regular meetings and telephone catch-ups scheduled over the nine month support programme, together you will work through advice and guidance towards a more enjoyable future at work.

Able Futures will give you:

- **Reliable personalised**
- **support from a dedicated**
- **mental health professional**
- **Access to information and resources 24hrs a day on an online portal**
- **Confidentiality**
- **An out of hours service**
- **Regular support via telephone and online meetings**

The aim of Able Futures is to help people living with mental health difficulties have more good days than bad ones at work.

Remember, you can contact us at any time

General enquiries and out of hours support: **Freephone 0800 321 3137**

www.able-futures.co.uk

able
futures

Is something playing on your mind at work?

Get support for your mental health at
work so you can have more good days

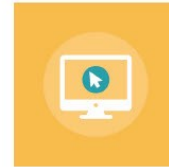
Get support for your mental health at work

If you are experiencing issues that are affecting your mental health at work, Able Futures can help.

Able Futures could give you nine months' advice and guidance from a mental health professional who can help you learn coping mechanisms, build self-care routines, access therapy or work with your employer to make adjustments to help your mental health at work.



Nine months' personalised support from a mental health professional



Build a mental health support plan and get guidance and signposting that could help you feel better



There is no cost to use this service, no waiting list and it's completely confidential

Contact Able Futures

Freephone 0800 321 3137 | www.able-futures.co.uk



Able Futures delivers the Access to Work Mental Health Support Service on behalf of the Department for Work and Pensions and is led by Ingeus UK



It is delivered by a nationwide specialist partnership set up to provide the Access to Work Mental Health Support Service on behalf of the Department for Work and Pensions. Partners include Ingeus, Case-UK, Health 2 Employment and Salus, who will provide a dedicated health care professional to people experiencing mental health difficulties that could affect their work.

We recognise that every person will need something different from the Able Futures programme, and have designed a personalised and integrated service to reflect this.

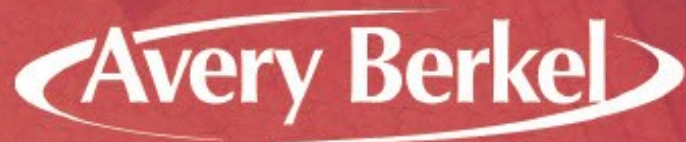
The aim is to help you manage your mental health concerns, support you to reach your goals and improve your mental wellbeing so that you can feel more confident and capable at work. Your VRC will work with you over the next nine months to provide the right support and guidance at the right time, helping to build your confidence, wellbeing, skills and motivation so that you're ready to move forward to a more enjoyable future at work.

We will provide you with:

- Nine months support through regular phone calls and online meetings.
- A flexible service.
- A personalised package of support that is tailored to your needs.
- 24-hour access to an online hub of information and resources.
- Access to an out-of-hours telephone service.
- Respect at all times and support with setting your own goals

What we will do for you:

- Keep in regular contact with you.
- Ensure you can easily contact us.
- Encourage and act on your feedback.
- Protect your personal information.
- Provide you with equality of opportunity.
- Focus on your safety and welfare.



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Orders must be placed by 31st March 2022 to benefit from this generous offer.

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COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE

Covid Update- what changed on Monday 24th January?

Scotland's Covid-19 restrictions are to be eased, with nightclubs reopening, large indoor events resuming and social distancing rules dropped.

The changes will take effect from **Monday 24 January** after a "significant fall" in new case numbers.

However, people are still being asked to work from home and to take lateral flow tests before meeting with others.

Guidance advising adults against meeting up with more than three households at a time will also be scrapped, along with curbs on indoor contact sports.

And ministers have decided against extending the vaccine passport scheme to more hospitality settings "at this stage".

Restrictions introduced over the festive period are being phased out, with limits on crowds at outdoor events such as football matches having been lifted on Monday of this week.

From next Monday, the limits on attendance at indoor public events, the requirement for 1m physical distancing and table service in **hospitality venues**, and the requirement for nightclubs to close will also be removed. (From 05:00 Mon 24 January, restrictions including one metre physical distancing in hospitality and leisure settings will not be required.

However longer-running measures such as the use of face coverings on public transport and indoor public places including shops will continue.

Please see the information from the Scottish Government website below.

Retail, shops and shopping centres	Up to and beyond 24 January 2022	<p>Mandatory reasonable measures to reduce the risk of transmission apply</p> <p>Retailers should follow and implement the Scottish Government's regulations and guidance to ensure the safety of customers and staff. Enhanced mitigations should be put in place, such as:</p> <ul style="list-style-type: none">• information and communication, such as signs, verbal prompts and markings, to promote protection measures and support customers and staff to behave safely in store;• measures to help control the flow of customers and help people keep a safe distance from others particularly at potential pinch-points of congregation like tills, such as through the use of tannoy systems, signs, floor markings, queue management systems and separate entrance and exits;• promote, provide and maintain hygiene stations and enhanced cleaning measures throughout stores;• promoting the use of face coverings;• using screens to create a physical barrier between people, for example at till points and self-service checkouts; <p>maximising fresh air coming into the premises.</p> <p>A checklist of measures is provided to support retailers consider appropriate measures for their setting.</p>
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While some members have asked us if it is ok to start removing some measures, such as screens and restricting the numbers of customers in the premises, it is still the case that any measure you change must be backed up and justified on your covid risk assessment document.

It is also prudent to bear in mind that many customers have chosen to shop with local food shops due to the safety measures in place which do not appear to be elsewhere. Keeping the safety measures for a bit longer could send out a strong message that your business views customer safety as paramount.

The definition of "fully vaccinated" for the purpose of vaccine passports has changed and now includes having a booster if the second dose was more than four months ago.

While the UK government has announced that covid self-isolation period will be cut from 7 days to 5, this is for England only. There are no indications that the Scottish Government will replicate this change north of the border anytime soon.

TRANSFORM NET-ZERO



DEMAND FOR PROJECT

- GLOBAL CLIMATE EMERGENCY
- FOOD WASTE LEADING TO EXCESS GREENHOUSE GAS EMISSIONS
- FOOD PRODUCTION ¼ OF WORLD'S GREENHOUSE GAS EMISSIONS
- SCOTLAND HAS LOWEST RATE OF INNOVATION ACTIVITY
- FOOD AND DRINK MANUFACTURING SECTOR COMMITTED TO PLAYING ITS PART

BENEFITS FOR SMES

- INCREASE INNOVATION CAPACITIES OF SMEs
- PROVIDE ACCESS TO SKILLS, TRAINING, WORKSHOPS AND NETWORKS
- PREPARE FOR NEW MARKET OPPORTUNITIES
- ENABLE COMPANIES TO BE MORE COMPETITIVE AND ENERGY EFFICIENT
- ADDRESS SPECIFIC ISSUES OF EXISTING TECHNOLOGIES AND BARRIERS TO UPTAKE
- ACCESS TO WORLD CLASS RESEARCH FACILITIES



PROJECT OVERVIEW

Transform Net-Zero is a 2-year funded project by Scottish Enterprise to use Abertay's leading Food Innovation, Environment and Computer Games expertise to stimulate and improve SME innovation preparing for new market opportunities towards net-zero.

The project will focus on low carbon innovation in the food and drink industry (water technology, energy efficiency, carbon sequestration, value from waste and energy) supporting SMEs to reduce energy, waste, water use across the supply chain with joint collaborations between academic and industrial partners.

CONTACT INFORMATION

KATRINA ROSS

PROJECT INNOVATION
OFFICER

[K.ROSS@ABERTAY.AC.UK](mailto:k.ross@abertay.ac.uk)

07752219225



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European Regional Development Fund
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Can butchers play a role in a greener future for all?



**UN CLIMATE
CHANGE
CONFERENCE
UK 2021**
IN PARTNERSHIP WITH ITALY

The recent COP26 global climate conference in Glasgow turned the spotlight on the need to address carbon reduction at every level.

While many farmers are looking at more sustainable practices within the agricultural industry, butchers can also play their small part in tackling climate change at the sales counter end of the meat supply chain. While many may think the solution lies with vast industrial concerns making impactful changes to their operations, a concerted effort by all can help drive the country towards its ambitious carbon reduction targets.

The Scottish Government's net zero emissions target date of 2045 is ahead of many other countries, including the UK whose target is to reach net zero by 2050.

Scottish Craft Butchers is looking at ways in which members can play their part and develop more eco-friendly businesses for the benefit of all.

The traditional butchers trade is one of the oldest in the country, but, while remaining true to our roots, we have to move with the times and in the 21st century that includes embracing sustainable practices where possible.

This can be as simple as installing low wattage equipment or ensuring local sourcing for supplies through to major changes such as introducing solar panels or electric delivery vehicles.

Scottish Craft Butchers may want to look at this, when considering upgrading their premises or their business practices, as investing for the future.



Changes can be slow and gradual, No one expects results overnight. But if we all work towards a more sustainable future, butchers can play their part in creating a better world for future generations without any detriment to our core business.

Eco-friendly measures butchers might consider in future developments include:

Ensure low food miles - by sourcing all your meat and other supplies locally, you can make a significant impact on the miles our food travels and the resultant environmental impact - and support local farmers and retailers;

Employ local staff - again ensuring travel-to-work journeys are kept to a minimum. This applies when recruiting new apprentices as well;

Electric delivery vans - consider an electric or hybrid alternative when the time comes to replace any work vehicle, thereby reducing carbon emissions;

Solar power/biomass - if space allows, consider investing in an alternative power supply, turning to green energy instead of electricity from the national grid;

Recyclable packaging - reducing single use packaging is a simple way for the butchers trade to make a difference. Consider recyclable packaging for pre-packed products or perhaps customers' own containers for frequently purchased products;

Low wattage equipment - this can include machinery, lighting and heating;

Waste management policy - we are all keen to comply with waste disposal protocols, ensuring that all recyclable materials have a chance of a second life and that landfill waste is kept to a minimum;

Design features - double glazing, insulation of walls and refrigeration units and cold stores are among the measures available to reduce heat loss and electricity usage;

New development - consider eco-friendly design features for new or refurbished premises.

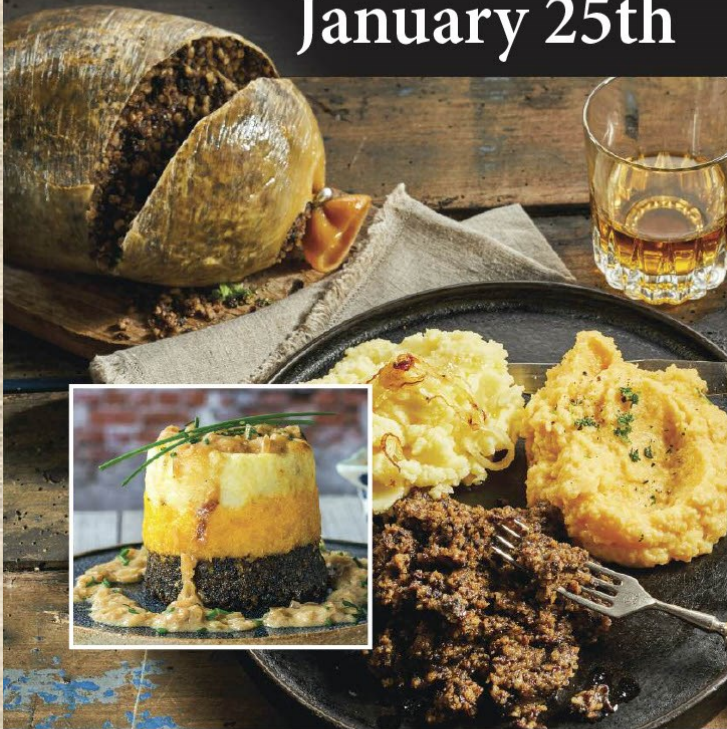
By taking small steps, we can all play our part in the climate change challenge and promote our "green" credentials as an industry sector that is playing its part in working towards net zero carbon emissions.

Get in touch with Katrina Ross at Abertay University if you are interested in participating in the Transform Net Zero project. Details on the Page Opposite.



POSTERS 2022

Burns' Night January 25th



facebook.com/scottishcraftbutchers/
twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

essential winter warmers!



facebook.com/scottishcraftbutchers/
twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

We have prepared the posters above for use over the early part of 2022. With a winter warmer feel and a push towards the award winners in the recent sausage and black pudding competitions, we hope you will be able to maximise sales.

Two posters have a QR code which links to our customer facing website. Each product has an easy to follow recipe to allow the customer to make the dish shown.

You can easily print out the recipe sheets and issue to your customers, providing that extra service the consumer expects from our businesses.

Encourage your customers to take a look and give the recipes a try!



Burns' Night January 25th

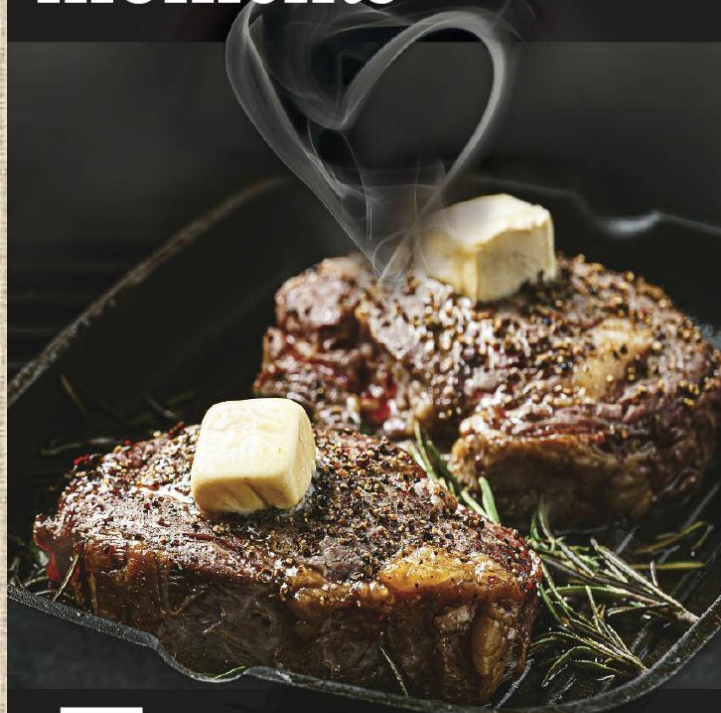
SCOTTISH
CRAFT BUTCHERS



essential winter warmers!

SCOTTISH
CRAFT BUTCHERS

tender loving
moments ...last a lifetime



Valentine's Day
February 14th

SCOTTISH
CRAFT BUTCHERS

don't eat light...
eat tasty



So succulent,
so mouth-watering

SCOTTISH
CRAFT BUTCHERS

With so many businesses now using screens and scales to promote products rather than posters, we have redesigned the promotional material into a landscape version that can be easily downloaded on to your scales and screens. Thanks to Charlotte Laing and David McKinnon for their contribution to the designs. We have sent out the posters to your businesses and all the digital versions, below, have been e-mailed to all members ready for ,hopefully, a busy start to 2022.

Remember to let your customers know the recipes are on our website!

www.craftbutchers.co.uk



tender
loving
moments
...last a lifetime

Valentine's Day Feb 14th

SCOTTISH
CRAFT BUTCHERS



don't eat
light...
eat tasty

So succulent,
so mouth-watering

SCOTTISH
CRAFT BUTCHERS

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- Colours



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free no obligation demonstration

01324 611 311

sales@scotweigh.co.uk

SCOTWEIGH

Wages Survey Reminder



WAGES SURVEY

With the challenges around staff recruitment and retention, members have asked that we carry out a snapshot survey on where the membership are wage structures.

We kindly request that you complete and return this form with the hourly rate for each job type.

The survey is anonymous and results will be provided with the salary range along with the average wage per job type.

Shop Manager £ per hour

Factory Operative £ per hour

Apprentice £ per hour

Butcher £ per hour

Supervisor Butcher £ per hour

Counter Assistant £ per hour

Bakery Personnel £ per hour

Please return your completed forms to our offices in Perth or if you return by email the individual business data would only be used to formulate the overall results to share with other members

All members were sent a survey form to measure wages across the country. Please can you consider completing the survey and returning the results to Bruce. You can do this by post or e-mail.

All information provided will be treated with strict confidentiality and only an average will be issued to members.

Only members will be given access to the results of this survey.

We intend to make the results available to our members at the end of February.

The results will be provided to all members in the form Job type, the average wage across Scotland and a range with the lowest wage and highest wage reported.

The more responses we have, the more accurate we can predict the average wages across the country.

In these changing times it is important to have this information to allow business owners to plan ahead and forecast costs.

Please return your completed forms to Bruce McCall, Scottish Craft Butchers, 8/10 Needless Road, Perth, PH2 0JW. bruce@craftbutchers.co.uk



Butcher's Shop of the Year Awards 2022 Finalists

Congratulations to all the finalists in this year's

Butcher's Shop of the Year Awards

Good Luck to the Scottish Butcher's Shop of the Year Finalists

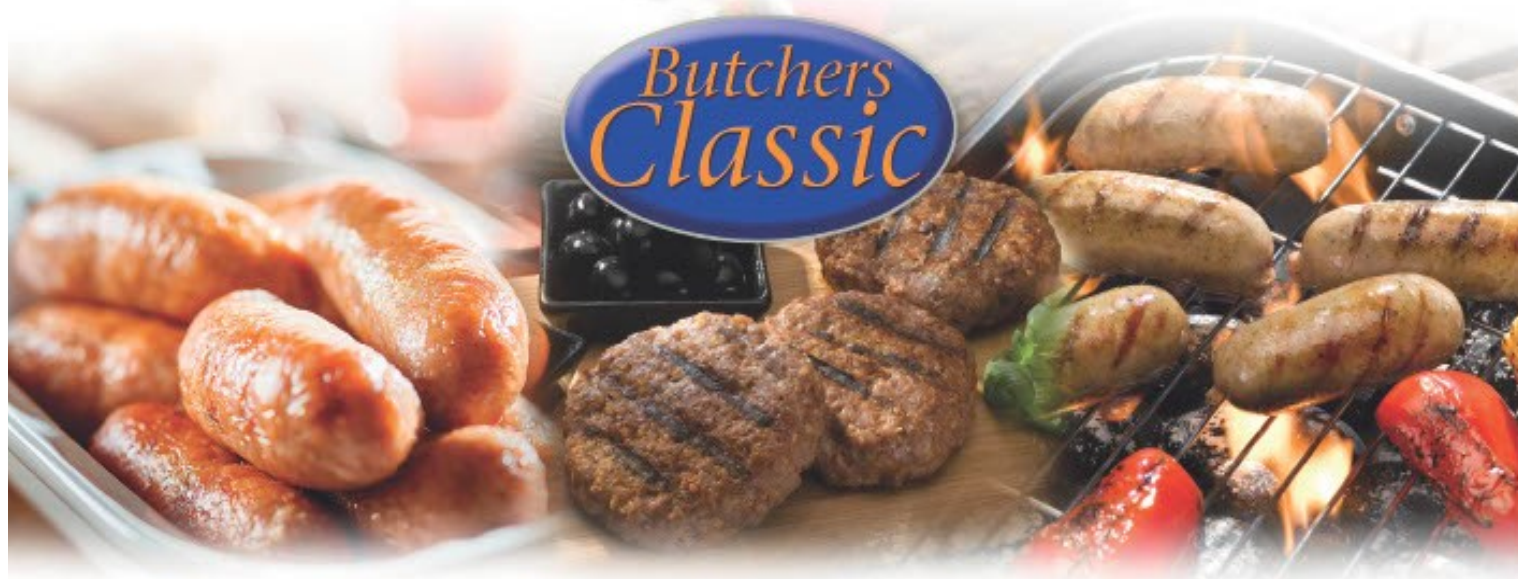
- Bert Fowlie Butchers – Strichen, Aberdeenshire
- McCaskies - Wemyss Bay, Inverclyde
- S Collins & Son – Muirhead, Lanarkshire

Come along to the finals at the Farm Shop & Deli Show @ the NEC Birmingham to find out who the coveted winners will be.

The Farm Shop & Deli Show will take place from 25-27 April. You can find out more about the show by visiting their website.

www.farmshopanddelishow.co.uk



 **Lucas**
*Butchers
Classic*

The Butchers Classic range of Sausage and Burger Mixes enjoys the Lucas heritage of great quality, reliable products that perform consistently well time and time again. They are loved by butchers across the UK and have won many awards in local and national competitions.

Backed by the knowledge and insight provided by our worldwide colleagues, you can be sure that the flavours we include will be enjoyed by customers now and into the future. We balance innovation with tradition to create a broad and relevant selection.

Choose *Butchers Classic* and...



... Serve the *Best You Can!*

 **Lucas**
INGREDIENTS

To find out more about Lucas Butchers Classic Sausage and Burger Mixes visit
www.lucas-ingredients.co.uk, or call us free on 0800 138 5837 **KERRY**



Natasha's Law Online Course

Online course covering the new food allergen labelling legislation on foods that are Pre-packed for Direct Sale (PPDS).

Course Summary

This online course explains the requirements for the new food allergen labelling legislation on foods that are Pre-packed for Direct Sale (PPDS). Commonly known as Natasha's Law.

This video-based course is delivered online in a modular, easy-to-use format, allowing completion at your own pace and in your own time. It is presented by our Managing Food Allergens tutor and features a blend of video, images, interactive assessments, a decision tree and fact checking throughout to ensure the retention of information.

Who should enroll?

Staff working in the following types of businesses will find the course useful:

Course content

- What is Natasha's Law?
- Background information about allergens
- Labelling controls for the 14 allergens recognised by law
- The different ways food can be packaged and presented to the consumer
- Definition of Pre-packed for Direct Sale Food
- Using the Pre-packed for Direct Sale decision tree

The requirements for businesses to comply with the new legislation

Assessment

20 question multiple choice test following successful completion of all modules. Trainees will be able to print their own certificate awarded by Verner Wheelock.

Course Fee

£25 (+VAT) per login

Please note the course does not currently run on iOS mobile devices



www.vwa.co.uk/specialist/natashas-law-online-course.html

TOP QUALITY GLAZES & COATERS



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Smokey BBQ Glaze DG101, Chinese Glaze DG102, Garlic Butter Glaze DG103, Garden Mint Glaze DG104, Hot & Spicy Glaze DG105, Maple & Chilli Glaze DG106, Piri Piri Glaze DG107, Salt & Pepper Glaze DG108, Sweet Chilli Glaze DG109, Tikka Glaze DG110, Spicy Buffalo DG111, Mexican Tinga DG112, Chimichurri Glaze DG113, Weeping Tiger Glaze DG114, Thai Glaze DG115, Fajita Glaze DG116, Lemon Pepper Coater DC001, Katsu Curry Coater DC002, Peppersteak Coater DC003.

*Any 3 tubs (2.5kg glaze and 2kg coater) ordered at the same time for £30. Offer ends 30.09.22. **5g of sugar in 100g of glazed meat.

Meat Managers Hygiene and HACCP Course

Wednesday 23rd March 2021—one day course!

It is a legal requirement to make sure that our businesses have an operational and auditable food safety management system in place.

We have traditionally held our Meat Managers Hygiene and HACCP courses in one location on one day. These have been held throughout the country and have proven very popular and useful in the development of individuals within the business who are required to take responsibility for the implementation of the HACCP system.

The courses have been delivered by Verner Wheelock.

We are delighted to be able to offer a face to face, one day, course again. This will take place at **Auchterarder Golf Club, Orchil Rd, Auchterarder PH3 1LS.**

Paul Bache, who presented this course for many years, has announced his retirement and all at Scottish Craft Butchers thank him for all he has done for our members in the past. We wish Paul all the very best in his retirement

David Marks, who has extensive experience in the delivery of this and other food safety courses, will present this course on behalf of Scottish Craft Butchers and the certificates issued are recognised by the local authority environmental health officers.



David Marks

The course content is available on request.

**Only 15 Places available on this course
Cost £250 per place—Book Now!**

If you would like to find out more or register yourself or someone in your business on the course, please e-mail Claire Simpson claire@craftskills.scot

Butchery Careers- Advertise positions available

If you have a vacancy in your business and you would like to advertise on the new website

<https://butcherycareers.co.uk/>

Please send the following details to either Bruce or Gordon and we will pass the details on to the website hosts for inclusion.

Name of company:

Address of company:

Contact Number:

Person to Contact:

Region vacancy is advertised in:

Role advertised:

Closing Date:



**TAKE A REAL LOOK AT
BUTCHERY**



Quality Meat Scotland

**Skills
Development
Scotland**

It is very important that you let us know when you fill the position so we can remove the advert.

Send your details to bruce@craftbutchers.co.uk or gking@craftbutchers.co.uk

BUSINESS FOR SALE



Commercial property for sale

A Cassie & Son, 22 High Street,
Turriff, AB53 4DS

Price Around
£55,000

ASPC ref : 402511

 110 m²

EPC **D**



Arrange a viewing

 01261 832491
(Walter Gerrard & Co)

Walter Gerrard & Co

31 Duff Street
Macduff
AB44 1QL

Email:

property@waltergerrard.co.uk

Website:

<http://www.waltergerrard.co.uk>



Property features:

Description

Enjoying a prime location within the busy market town of Turriff, A Cassie & Son is a well established and popular **Butchers Shop** with a loyal customer base. Ideal for existing butchers looking to add to their business or those wishing to start on their own, the extensive premises give excellent scope for developing the business further.

The large front shop area includes a four meter chilled counter, display fridge, prep area and shelving for ambient stock. Accessed from the shop, the main prep area includes double sink, mincer, prep benches, oven and fridge. Office with safe, which will remain. Store area housing freezers, prep bench and cooker. Chill room with racking. Further storage room and two separate toilets with wash hand basin. Access to small basement area.

The property currently has a low rateable value of £9,800.00 and is eligible for the Small Business Bonus Scheme. Liability before relief £4,802.00, with 100% scheme discount liability is £0.

No warranties in respect of the above are given.

Accommodation comprises

BUSINESS FOR SALE

Main Shop: 8.08m x 4.22m (26'6" x 13'10") approx.

Prep Room: 6.93m x 4.48m (22'8" x 14'8") approx.

Office: 2.80m x 2.40m (9'2" x 7'10") approx.

Hallway

Walk-in Chill: 3.50m x 1.80m (11'6" x 5'11") approx.

Store: 3.61m x 3.34m 11'10" x 10'11" (longest x widest) approx.

Store Cupboard

WC

WC

View this property on aspc.co.uk:

<https://www.aspc.co.uk/search/property/402511/A-Cassie-&Son--22-High-Street/Turriff/>

The foregoing particulars are being distributed on behalf of the Selling Solicitors by Aberdeen Solicitors' Property Centre Ltd. of 40, Chapel Street, Aberdeen AB10 1SP. Whilst the particulars have been prepared with care and are believed to be accurate, no liability for any errors or omissions therein or the consequences thereof will be accepted by the Selling Solicitors or Aberdeen Solicitors' Property Centre Ltd. © Aberdeen Solicitors' Property Centre and Selling Solicitors.

We need your help with the average price reporting!

The average price report has been updated this month but we have lost a number of regular contributors.

If you can help us with this we would really appreciate your input to allow us to give the members a better reflection of the average retail prices each month.

Please e-mail Bruce McCall and he will let you have the information to allow you to contribute:- Bruce@craftbutchers.co.uk



Bruce is currently updating the members listings on our Scottish Craft Butchers website.

The **"Locate your local butcher"** section currently lists names and addresses.

We are gradually adding shop photos and links to your websites!

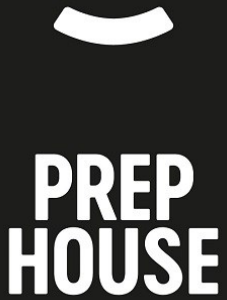
Please can you send us an up to date photo of your business and a web address link to your website. This will take any consumers who are searching our website straight to yours!

Send your details to bruce@craftbutchers.co.uk



Send us a picture of your business!

Welcome to our new Corporate Members.



PREPHOUSE

David Dougan
11 Kilmore Rd, Crossgar BT30 9HJ
david.dougan@prephouse.co.uk
www.prephouse.co.uk
T: 02844831837
F: 02844832914



THE HOME OF MULTI AWARD WINNING FLAVOUR



SCOTTISH CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS TIES

We have a stock of the new Scottish Craft Butchers ties available from the office.

We have Navy or Maroon ties.

The cost of each tie is £6:50 plus VAT and we can post out to any member.

If you would like to order ties, please contact Bruce on

01738 637472

bruce@craftbutchers.co.uk



SFMTA 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
Malcolm Crawford Mob:07788926925

BIZERBA (UK) LTD

2-4 Erica Road, Stacey
Bushes, Milton Keynes MK12 6HS Contact:
Anthony Matthews , Marketing Manager Tel:
01908 682740, Mobile: 07798 938493

BORLAND INSURANCE

Contact Jeff Lestrelle Mob: 07715312125 Tel:
01312216734

jeff.lestrelle@borlandinsurance.co.uk

CAPITAL COOLING REFRIGERATION LTD

12 Dunnet Way, East Mains Ind Est Broxburn EH52
5NN

Contact: Gerry Simpson

Tel: 01506 859000

Email: sales@capitalcooling.com Web:

www.capitalcooling.com

COMMERCIAL AND ASSET FINANCE LTD

St James Business Centre, Linwood Road, Paisley,
PA3 3AT

Contact: Iain Colquhoun Tel: 07553607592

Email: Iain@commercialandasset.co.uk

Website: www.commercialandasset.co.uk

DALESMAN

Unit 10, North Tyne Industrial Estate, Newcastle
Upon Tyne NE12 9SZ

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Email: info@thedaesmangroup.co.uk

Web: www.dalesmandirect.com

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T: 01698 749595 F: 01698 740503

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Banfield, Near Preston PR4 0TT

www.directpoultry.co.uk

Contact Chris Flanagan (Scotland Depot) Mob:

07768 477791 Tel: 01995 670271

info@directpoultry.co.uk

EAST COAST REFRIGERATION

Unit 28, Fife Food & Business Centre, Faraday
Road, Glenrothes, Fife KY6 2RU.

Contact: Darren Henderson

Tel. 01592 747982, Mob: 07809 237696

Email: sales@eastcoastrefrigeration.co.uk

Web: www.eastcoastrefrigeration.co.uk

ESC PACKAGING LTD

Ferryhills Road,

Inverkeithing, Fife KY11 1HD. Contact: Carrie

Walker Tel. 01383 418610

Email: Carrie@eosc.co.uk Web: www.eosc.co.uk

FIFE CREAMERY LTD

Randolph Place, Randolph Indus Est, Kirkcaldy,

FIFE, KY1 2YX

Tel: 01592 653828

Contact name; Willie McCulloch

Web: www.fifecreamery.co.uk

Email: William.McCulloch@fifecreamery.co.uk

GMAK REFRIDGERATION LTD,

Hercules

House, Musselburgh, East Lothian, EH21 7PB,

contact :

Tel: 0131 660 4430

service@gmakrefrigeration.co.uk

www.gmakrefrigeration.co.uk

HANDTMANN LTD.

9 Chartmoor Road, Leighton Buzzard,

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E: dri@ellab.com

W: www.hanwell.com

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Contact: Colin Hewitson

Tel: 07769686985

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Road, Stewarton KA3 3ES Contact: Alistair

Monk

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ML11 9AX

Contact: Hamish McCall.

Tel: 01555 662281

E:mailbox@lawrieandsymington.com

Web: www.lawrieandsymington.com

LRS COOLING SOLUTIONS LTD.

Eon

House, Earn Avenue, Righead Ind Est, Bellshill,

ML43LW

Contact: Melanie Collins.

Tel: 0800 246 1980

Email - enquiries@lrs-uk.co.uk

Web: www.lrs-uk.co.uk

LUCAS INGREDIENTS

Portbury Way, Bristol BS20 7XN

Contact: Judith Johnston.

Tel: 0800 138 5837

MCDONNELLS (Queen Street) LTD

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Contact Ann Maguire Tel: 0035316778123

Fax: 003531 677 4491 Email:

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39 Bogmoor Place, Govan, Glasgow G51 4TQ

Contact: Ian Queen,

Tel: 0141 445 3199, Mob: 07730766500,

E: sales@marshall-wilson.co.uk

W: www.marshallwilson.co.uk/

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Contact: Ruth Anderson

Mob: 07957855067

Ruth.anderson@paymentsense.com

www.paymentsense.com/uk/

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David Dougan

11 Kilmore Rd, Crossgar BT30 9HJ

Email: david.dougan@prephouse.co.uk

www.prephouse.co.uk

T: 02844831837 F: 02844832914

ROBERTSON FINE FOODS

John

Robertsons & Sons Hamcurers Ltd, 88 Princes

Street , Ardrossan KA22 8DQ Contact: Barry

Robertson

Tel: 01294 463936 Fax: 01294 472187

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Kilbride G75 0XS

Tel 0800 783 7331

Email: info@scobiesdirect.com

Web www.scobiesdirect.com

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd

Sandyford Road, Paisley. PA33 4HP Contact:

Hazel Scott, T: 0141 889 3205

Web: www.johnscottmeat.com

Email: enquiries@johnscottmeat.com

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Tel.: +44 (0)1835 863501

Scottish area sales: Kevin Amos

M: 07967 173456

kamos@starrett.co.uk

sales@starrett.co.uk

www.starrett.co.uk

SUNDOLITT LTD,

Sundolitt LTD, Stirling

Agricultural Centre, Stirling, FK9 4RN

Contact: David Watt

Tel: 01674 676006 Mob: 07827852563,

E:mail:- 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

Mobile: 07764200407

E-Mail:- Jamie@thistlemscot

TPS SCOTLAND LTD

26 Kelvin Avenue , Hillington Park , Glasgow G52

4LT

Contact: Elaine Holmes Tel: 0141 883 6260

Mobile : 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 LTD.

Bower Farm,

Aldworth, Reading, Berks RG8 9TR Contact:

Edward Walters

M: 07786 332952 T: 01635 578251

Email: edward@efwalters.com

Web: www.waltersturkeys.co.uk

WILLIAM SWORD LTD

8 Limekilns Road,, Blairlinn Industrial Estate,

Cumbernauld,

G67 2TX

Sales: 01236725111

Office: 01236725094

Email: vansales@williamsword.co.uk

Website: www.williamsword.co.uk



DID YOU KNOW?

All our assessors at Craft Skills Scotland are qualified craft butchers.

Between them they have over 100 years experience.

Who better to ask for help training your staff on the many skills required to work in a butchers shop.

With our members shops being busier than usual and a shortage of skilled butchers, our team have been asked to carry out in house training on everything from **knife skills, boning, trimming, seam cutting and display.**

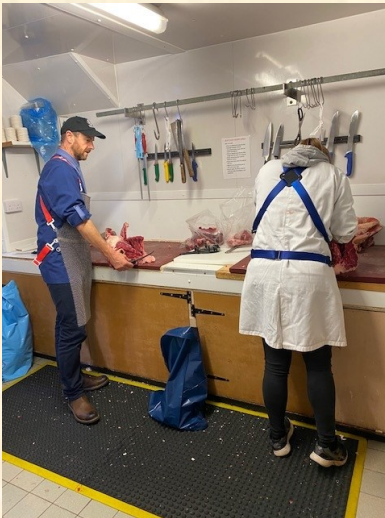
We have also been asked to carryout in house sessions on **costings and HACCP.**

As you can see from the photos (the training in the photos on the left were before covid protocols) the one to one or small group sessions can be invaluable to your business, especially when you are finding it hard to make time to carry out the training yourself.

Each session can be tailored to your business needs and all covid protocols will be followed.

We can offer minimum 2 hour sessions on your own premises at a competitive rate.

If you would like to know more or ask for an individual quote, please contact any of our team (contact details on page 35) or call Claire on **01738 637785** or e-mail **claire@meattraining.net**



Congratulations to the following recipient of the prestigious CRAFT BUTCHER DIPLOMA OF SCOTLAND



He's only gone and done it!!

Huge congratulations to **Paul Ferguson** of **J A Waters Butchers** in Selkirk as he picks up the illustrious Craft Butcher Diploma of Scotland.

The achievement of the diploma is kindly supported by Quality Meat Scotland (QMS), The Scotch Butchers Club, in partnership with Scottish Craft Butchers and delivered by Craft Skills Scotland.

What an achievement Paul.

Congratulations from all the team at Craft Skills Scotland



Craft Butcher Diploma of Scotland.

The next step up from the Modern Apprenticeship in SVQ Meat and Poultry Skills at Level 3 (SCQF 6) for experienced butchers requiring certification, the diploma is internationally recognised as formal and comprehensive evidence of quality training and achievement in the Scottish retail meat industry.

Gordon Newlands, qualified butcher and Brands Development Manager for QMS, said: "The Craft Butcher Diploma is held in extremely high regard in the red meat industry and is considered the final piece in the jigsaw to becoming a master craftsman in butchery.

"I went through and attained my Diploma in 1986. I still have my certificate and take it with me – it has great merit within the red meat industry at home here in Scotland and abroad."

QMS will be supporting **members of the Scotch Butchers Club** to undertake the training by **funding 50% of the training fee to the value of £250**. This new partnership follows on from the re-direction of the Scotch Butchers Club to support independent butchers to take on a leading role as 'Champions of Scotch'.

The training will be delivered by Craft Skills Scotland assessors with butchery business owners signing off on the competency of trainees in required areas.

Gordon King, Executive Manager at Scottish Craft Butchers, commented: "With the increase in demand for butchers, we need to make sure our young men and women are the best that they can be, so that butchers are seen as leaders in craftsmanship, product knowledge, provenance, speciality, and innovation in an era when consumers are striving to know more about where their food comes from."

To apply for funding towards the Craft Butcher Diploma, trainees must download the application form from the **Scotch Butchers Club website** and email the completed form to **SBC@qmScotland.co.uk**.

Beef labelling boards available for sale exclusively 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.

Cost £60 each including VAT and delivery.

Contact bruce@craftbutchers.co.uk to order.



Livestock Prices

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

Market commentary courtesy of Iain Macdonald, Senior Economics Analyst, Quality Meat Scotland



	W/E 22/01/22	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	408.9 p/kg	411.1 p/kg	388.4 p/kg
Heifers dwt	411.9 p/kg	412.7 p/kg	389.2 p/kg
Young Bulls dwt	384.7 p/kg	385.7 p/kg	357.0 p/kg
Numbers			
Steers	3621	3711	3972
Heifers	2541	2571	3037
Young Bulls	208	273	208
Scottish auctions			
Prices			
Steers lwt	230.66 p/kg	238.32 p/kg	210.40 p/kg
Heifers lwt	235.99 p/kg	238.72 p/kg	219.37 p/kg
Young bulls lwt	224.00 p/kg	188.00 p/kg	179.06 p/kg
Numbers			
Steers	68	68	86
Heifers	192	188	243
Young bulls	2	1	18
			30

Livestock Prices continued

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

Deadweight cattle week ending 22nd January 2022								
	All steers			All heifers			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	411.9	408.7	402.6	418.0	415.8	410.7	403.7	401.3
R	412.9	414.8	414.5	413.5	415.6	413.4	398.1	401.1
O+	409.4	405.1	402.6	406.5	408.1	398.8	383.9	391.0
-O	379.5	376.6	373.0	383.7	376.8	372.2	359.9	286.0

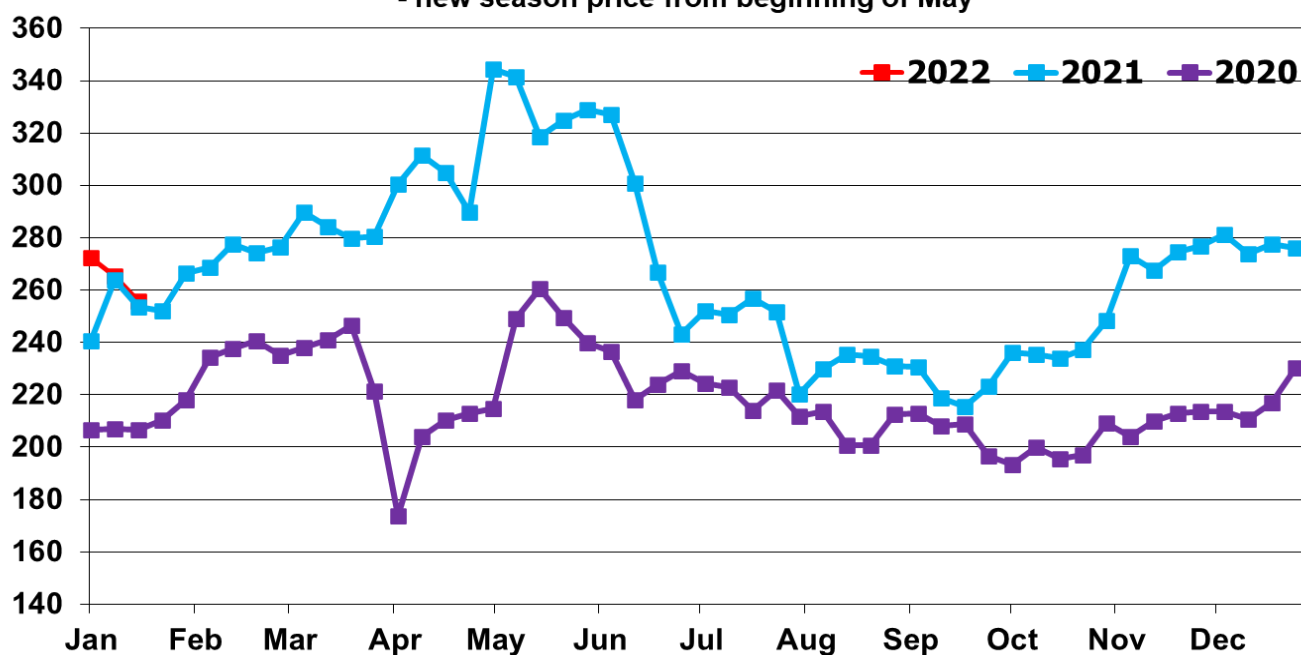
Sheep prices Scottish	W/E 19/01/22	Previous Week	Previous Year
New Season SQQ lwt	255.76 p/kg	265.24 p/kg	253.73 p/kg
Ewes lwt	£94.43 /hd	£97.00 /hd	£80.82 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	13250	12582	16692
Ewes	5292	5900	5908
Sheep Prices	W/E 22/01/22	Previous week	Previous year
GB Abattoir			
New Season SQQ dwt	585.5 p/kg	601.1 p/kg	574.3 p/kg

Deadweight sheep week ending 22nd January 2022				
		2	3L	3H
	U	597.4	597.6	594.6
	R	588.2	588.2	587.2
	O	571.0	574.6	571.8

Pigs	W/E 22/01/22	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	138.85 p/kg	139.00 p/kg	141.69 p/kg

GB deadweight pigs SPP week ending 11th December 2021					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	118.19	+7.81	80.0 – 89.9 kg	141.50	-0.05
60.0 – 69.9 kg	133.64	+0.36	90.0 – 99.9 kg	143.01	-0.21
70.0 – 79.9 kg	138.65	-0.66	100 kg and over	132.59	-0.30

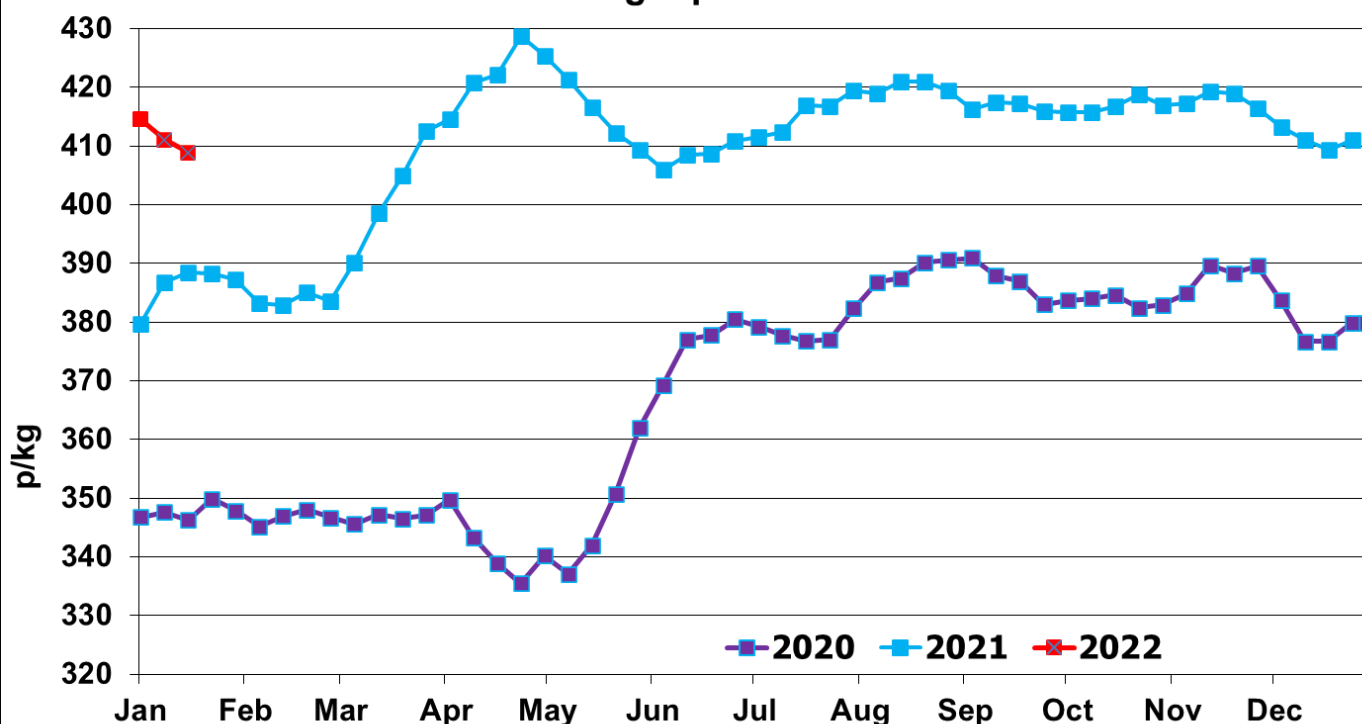
Scottish auction market price for prime sheep - new season price from beginning of May



Source: Average for week ending Wednesday calculated by QMS from daily prices supplied by IAAS/ScotEID

Having averaged around 275p/kg at Scottish marts in November and December, **lamb prices** began the New Year slightly softer, dropping towards 255p/kg in mid-January. However, they have rallied again towards the end of the month, averaging 266p/kg in the week to January 26th. This has seen a year-on-year margin reopen again, to around 6%, while prices have moved around 30% above the five-year average. GB auction volumes have made a slow start to the year, falling back significantly from their seasonal peak ahead of Christmas, with volumes also running below their autumn average at Scottish marts. However, given a 2021-GB lamb crop only around 1% lower than in 2020 and 3% below the five-year average, a sharp 12% reduction in slaughter at GB abattoirs between June and December below 2020 and by 9% on the five-year average does point to an increased carryover of hogs into 2022, so auction marketings seem likely to rebound in the run up to Easter. As well as a reduction in domestic production, extremely tight supply in the autumn was driven by historically low import volumes, as NZ processors continued to focus on the Chinese market where wholesale prices were equivalent to around £8/kg. In addition, exports returned to around year-earlier levels in November, despite wholesale prices in Paris suggesting a squeeze on export margins. Also underpinning the domestic market was firm consumer demand for this reduced supply. While considerable retail price inflation does appear to have reduced the share of households buying lamb compared to 2019, those that still purchased lamb bought it more often, pushing up the overall value of sales by more than 12%.

Scottish deadweight price for steers

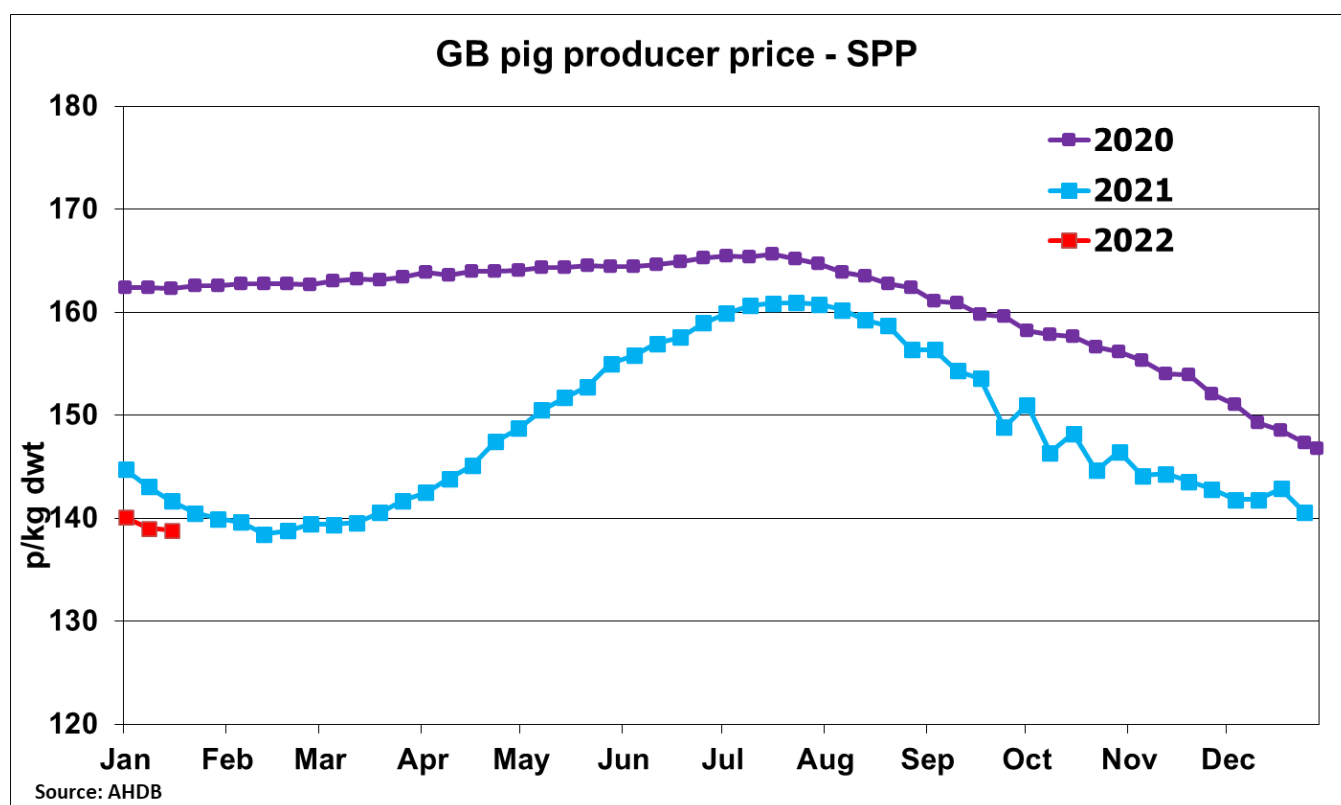


Source: AHDB

After a slight recovery at the turn of the year, **prime cattle** prices have softened again to trade around their Christmas low, averaging 409p/kg overall and 415p/kg for an R4L steer, placing them 2-2.5% below their festive highs from the second half of November. Reflecting a bounce higher in mid-January 2021, the year-on-year increase has slowed to 5.5% from a 7-10% range seen from June to December, though prices have continued to hold around 12% above the five-year average. At auction sales, prices have settled down after the Christmas disruption, averaging 230-240p/kg. Despite cattle population data from October pointing to a year-on-year increase of 5.4% at 18-30 months of age, slaughter numbers remain historically weak early in the New Year at price reporting abattoirs, running 8% below their five-year average; though they have held slightly above their unusually low autumn average.

Cattle prices continue to trade at similar levels in Scotland to England & Wales, suggesting tighter supply relative to abattoir capacity south of the border, but the regional balance of supply should begin to converge as the year progresses. After a surge in September, UK imports fell back in October and November. While imports still held above year earlier levels, reduced domestic production and export growth meant that overall market supply tightened. After showing signs of weakness in the autumn, retail demand improved towards the year-end, with GB household spending on fresh beef lifting back above 2019 levels, although significant price inflation is now showing in the data. In the processed ranges, burger sales continued to surge.

With Irish supply down from its autumn peak, cattle prices have opened 2022 above their 2021-high and while a stronger sterling has eased some of this pressure, the Scottish premium has softened to 13%, meaning that Irish beef is likely to be slightly less competitive in price sensitive segments of the market than in the autumn.



Prime pig prices have continued to slide into the New Year, following a traditional seasonal pattern. In England, census results show that a significant backlog remains, with the year-on-year increase in fattening pigs growing from 6% in June to approach 11% in December as the seasonal fall in numbers was only around 3% compared to a five-year average of closer to 8%.

This will have continued placing downwards pressure on per kilo prices, while pushing up carcase weights, with January seeing more than 17% of carcasses in the SPP price reports exceed 104.9kg, up from around 6% in January 2021.

Per kilo prices have continued to trade behind year earlier levels, although the gap has narrowed to 2% compared to an autumn average of 5%. However, prices still lagged the five-year average by over 6%. Though, with carcase weights 5-6% above year-earlier levels, averaging above 95kg, the average price paid per carcase has now risen around 4% above both year earlier levels and the five-year average. On the continent, the market showed a slight recovery in December but with grade E carcasses trading at less than 110p/kg, the SPP has held a 26% premium over the EU average.

As a result, traders in price sensitive segments of the GB market continue to have the option of much cheaper imports, pressuring prices in the supply chain even if import volumes remain historically weak. In China, pork prices have begun to stabilise in the run up to Chinese New Year after weakening for most of December and January. While still well above the October 2021-low, they have slipped around 6% below the 2016-18 average as domestic production levels have recovered towards pre-ASF levels while imports have remained much higher.

This latter point does however, highlight that opportunities remain for pork exporters. Meanwhile, although feed wheat futures and the price of soyameal have fallen from recent highs, feed costs remain elevated, squeezing producer margins.

**SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES****JANUARY****FEBRUARY****SCOTCH BEEF**

Fillet Steak	4589	4589
Sirloin Steak	3033	3033
Rib Eye Steak	2904	2904
Popeseye Steak	1922	1922
Topside	1616	1616
Round / Rump Steak	1611	1611
Shoulder Steak	1287	1287
Rolled Brisket	1309	1309
Steak Mince	1140	1140
Boiling Beef Bone In	745	745

DOMESTIC LAMB

Whole Leg of Lamb	1454	1454
Centre Cut Leg Bone In	1694	1694
Gigot Lamb Chops	1874	1874
Lamb Leg Steaks	1830	1830
Chump Lamb Chops	1798	1798
Double Loin Lamb Chops	1942	1942
Single Loin Lamb Chops	1769	1769
Rolled Shoulder Lamb	1306	1306
Lamb Shanks	793	793
Diced Lamb	1559	1559
Minced Lamb	1367	1367

PORK

Pork Tenderloin (Fillet)	1400	1400
Pork Leg Steaks	1046	1046
Double Loin Pork Chops	1008	1008
Single Loin Pork Chops	969	969
Rolled Shoulder of Pork	865	865
Belly Pork	869	869
Pork Loin Steaks	1179	1179
Diced Pork	935	935

PRODUCTS

Beef Link Sausages	913	913
Pork Link Sausages	922	922
Speciality Pork Sausages	940	940
Sliced Beef Sausage	857	857
Sliced Black Pudding	782	782
Ball Haggis	871	871
Scotch Pie	116	116
Quarterpound Beefburger	121	121
1lb Steak Ashette Pie	896	896

The Scottish Craft Butchers Trade Fair has been scheduled for May 2023!

Unfortunately, the current pandemic means that we had no option but to postpone until May 2023. Hopefully we will all be in a position to meet up and participate in the competitions and evaluations at our popular trade fair.

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

DON'T MISS OUT, GIVE US A SHOUT!



The team are here to help just get in touch!



SCOTTISH CRAFT BUTCHERS EXECUTIVE MANAGER

Gordon King
01738637472
07917524313

gking@craftbutchers.co.uk



SCOTTISH CRAFT BUTCHERS MEMBERS SERVICES MANAGER

Bruce McCall
01738637472

bruce@craftbutchers.co.uk



CRAFT SKILLS SCOTLAND TRAINING MANAGER

Claire Simpson
01738637785

Claire@craftskills.scot



CRAFT SKILLS SCOTLAND LEAD ASSESSOR/VERIFIER

JOHN FARQUHAR
07884471033

john@craftskills.scot



CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER

GORDON WALLACE
07758255895

gordonw@craftskills.scot



CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER

SEAN GRAHAM
07725230525

sean@craftskills.scot



CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER

CHRIS WRIGHT
07856468656

chris@craftskills.scot



CRAFT SKILLS SCOTLAND ASSESSOR

WILLIE KEMP
01738 637785

willie@craftskills.scot



CRAFT SKILLS SCOTLAND ADMIN

KELLY GERAGHTY
01738 637785

kelly@craftskills.scot

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