

**MINUTE OF THE MEETING OF THE EXECUTIVE COMMITTEE HELD WITHIN  
8/10 NEEDLESS ROAD PERTH, ON WEDNESDAY 12 FEBRUARY 2003**

PRESENT: Mark Barnett                      President (Chair)  
          Duncan MacKenzie                Past President  
          Douglas Scott                     Chief Executive  
          Moirá Brady                        Secretary

Plus 13 Executive and Ordinary members as detailed below:

Robert Baillie, Roy Baird, Jamie Chapman, John Chapman, Stewart Christie, Hamish Deans, Jim Hastie, David Jarron, George Lees, David G Lindsay, Adam McLay, Jack Meade, and Arthur Matthew.

**APOLOGIES:** Apologies were received from George Deans, Wilson Ferguson, Gilbert Grossett, George Jarron, Denis Meney and Steven Sherriff.

**WELCOME:** President Mark welcomed Jack Meade, from Thornhill Dumfries to his first Executive Meeting, and stated that Jack was a regular at Regional meetings and that over the past three to four years had attended the Federation's AGM.

**MINUTE:** Following clarification of the increased Q Guild subscription (increased by £100 from £400 to £500 per member per annum), Hamish Deans approved the Minute of the previous meeting held in January; seconded by Duncan MacKenzie.

**MATTERS ARISING:** Hamish Deans asked for a progress report of the matter referring to Interest Rates on page 3 under the Finance Report. The Chief Executive replied that this would be covered under today's Finance Report.

On page 7 under Promotions, Hamish asked the Chief Executive if he had information regarding the status of haggis within the Quid Regulations. Douglas Scott replied that if the product contains lamb it then becomes a Meat Product and would require to be declared under the QUID Regulations.

**CHIEF EXECUTIVE'S REPORT:** Douglas reported that since the last Executive meeting 44% of his time had been involved with Careers Scotland events. A further 12% on QMS, 8% on the Seam Cutting Skills Shows, 8% on the Newsletter, which left 23% to cover other matters and this included talking to members. Under the Agenda Reports Douglas referred to a meeting he had attended with the Association of Farmers Markets in Perth on 20<sup>th</sup> January. He then reminded the Executive of the discussion at the previous Executive, when the matter of membership for farmers was discussed, and agreement reached that we did not wish to see the Federation's logo on Market Stalls. If a farmer had a butcher's shop they could become a member for that business. The meeting with the Association also discussed the traceability and PGI for Scotch beef and lamb and the outcome was very much against what the PGI is doing. They did not see the necessity for any other qualification required for the PGI. Douglas felt they could be a helpful ally to us, their Chairman is John Scott MSP and they have offered to convene a meeting with us if required.

Arthur Matthew stated that the Dundee Association had discussed the matter of farmers' membership at their recent meeting. They were also against Farmers' Markets becoming members and did not wish to see the Federation Logo displayed on a Market Stall. However, a farmer with a butcher's shop was a different situation.

David Lindsay mentioned that he had been in contact with the President of Perth Farmers' Market who had promised to give him a copy of the criteria for selling at the market. This document should show that the animal comes from the farmer's land and that the farmer's land is within a set distance from Perth. David felt that a copy of this criteria could be beneficial to the Federation in discussion with Local Authorities and could help get rid of the "bandits" who take part.

**FINANCE REPORT:** The Chief Executive explained that there had been no Finance Meeting earlier that day as QMS/SFMTA had taken priority requiring the office bearers attention.

The papers normally discussed at the Finance Meeting had been circulated to the Finance Committee and all had been given the opportunity to comment.

On members' service side subscriptions are being received fairly regularly, which is assisting the cash flow, although a deficit of around £1500 is still depicted at the year end.

Food Training Services is looking healthier than it did a few years ago. Income from Skillseeker training is above budget and costs are being held below predictions. A surplus of around 7% is currently showing which is predicting a five figure surplus for the year end. This appears to be a fairly accurate judgement.

On Investments, Douglas remarked that he had looked at a substantial number of options for investing income to obtain the best interest. The Finance Committee had declined to go for a 12 month investment period and preferred either 6 months or 90 days. The variant interest between the two was negligible. However, during the period of review interest rates generally had dropped. The Committee had decided to transfer £300,000 into a 90 day account at 3.58%. This had been 3.66% prior to the recent drop in interest rates.

Hamish Deans commented on the Accounts circulated and stated that under Audit fee it was budgeted for Member Services for December and Food Training Services for December and February, but this does not appear to have been paid yet. Douglas agreed that he was still awaiting the Account for this and that was why the amount showed up both in December and February for Food Training Services and this should also have been the pattern for the Membership side. As it was not paid in December it should have been shown in the forecast for February which will change the February forecast figure.

**MEMBERSHIP:** President Mark informed the meeting that David Lindsay had been appointed Convenor of Membership and he called upon David to give the report. David reported that paid membership was standing at 280. Four members had resigned in Glasgow, one in Fife, two from Dundee and one in Lanarkshire. On the plus side we had recruited three new members. Corporate membership is standing at five. There has been some concern from members with regard to the high level of fee collected by some Local Associations and many are questioning what they are getting for it.

A direct mailshot had gone out to 290 non member's businesses and this had generated seven enquiries, one of whom joined the Federation immediately.

The enquiries were from J Noble Cowdenbeath, Rennie Forfar, Fraser Stranraer, Dickson Haddington, Carson Dalbeatie and Anderson Rosewell. It is hoped that we may encourage these shops to join. A & I Quality Butchers, Culloden, was the one who joined.

David continued his report by stating that the Handbook was in process and that advertising at the moment is standing at £1800 which is an increase from last year.

The first Regional Meetings have been agreed for this year. There will be five meetings and they will be held during the month of March. The first being on the 3<sup>rd</sup> March in the Swallow Hotel, Glasgow, followed by the Barnton Hotel Edinburgh on 20<sup>th</sup> [subsequently changed to 26<sup>th</sup>.] the Laichmoray Hotel Elgin on 24<sup>th</sup>, the Swallow Hotel, Dundee on 25<sup>th</sup> and 31<sup>st</sup> the Kings Arms Hotel, Melrose [subsequently changed to Abattoir, Galashiels]. Danny Upson from Kerry Lucas will give a demonstration on Bacon curing and various meat products, using the Lucas ingredients.

Stewart Christie stated that the Glasgow Association had a meeting the previous evening when it was reported that the Regional Meetings were very good, very informative and were a way of getting members to come together and talk. The Glasgow members therefore wondered if it would be possible to invite non-members to these occasions where they can recognise what they are missing from membership and to generate interest in the Federation.

The Executive generally felt this was a good idea and the Chief Executive agreed that this would be a good meeting to invite them to and stated that the Federation would send out the invites. He would liaise with the Glasgow Association Secretary on this matter.

Arthur Matthew from Dundee Association reported that on receipt of a letter from Bruce McCall he had visited a non-member, Stewart Harrison, Lochee. The feedback he received was that the EHO told Mr Harrison everything he needed to know and that the Federation Newsletter was two months behind in anything reported. When Arthur asked him about Beef Labelling Regulations it was obvious he had no idea, but could not be encouraged to come along to either an Association meeting or the Federation Executive. It was then obvious that the cost of membership was the problem.

Jamie Chapman asked the cut off date for non-paid members to receive the newsletter and the Chief Executive replied that they will not receive one after the end of March. Those shops which have already resigned have now been taken out of the circulation list.

Duncan MacKenzie referred to the Convenors remark about the cost of Local Association fees and remarked that he agreed with David, but it was felt by some local association office bearers that a fee was necessary to give local ownership. He asked for advice on what the executive members felt an acceptable local fee should be. Following debate it was recognised that some Associations, such as Glasgow, have local costs to support and are a very active group therefore it was difficult to be pedantic on this matter.

Jim Hastie enquired if Halal butchers had been invited to join and Douglas replied that where we were aware of their existence they had been contacted.

Roy Baird asked about a Fife butcher who had resigned and was informed that this was because he had to pay for branch shops.

**TRAINING & DEVELOPMENT REPORT:** Moira Brady gave the following report  
The Skillseeker Claim for January 2003 amounted to £14466, which once again exceeded the Budget figure.

The current in-training figures were circulated. Level 2 trainees had risen and are showing strength at the moment.

Modern Apprenticeships are down slightly but this is more due to achievers than drop-outs.

Meat Plant figures have had to be adjusted as ABP had not kept us up-to-date in changes at their Plant. The figure shown is as agreed by them recently. Scotbeef, we are still trying to get access to Scotbeef trainees. Since the death of Mr James Galloway, followed immediately by their Christmas trading period, we have not been able to get a senior manager with whom we can communicate the problems in getting to their production workers. Recently they employed a new Personnel Manager and a meeting has been arranged with her to try and get things moving again. Hopefully we will see some outcomes from this Plant in next month's figures.

Federation Diploma – Is taking shape and we have 3 candidates registered, all of whom have completed their Modern Apprenticeship and therefore should go through the programme fairly quickly. We are anxious to get some completers, which will help promote the qualification.

Junior Craftsman's Certificate. The make-up for this award has now been finalised and we should see some registrations coming through in the next month or two.

#### **Meat Training Council:**

Moira stated that, as reported last month, Meat Training Council are currently undertaking a review of the Level 2 S/NVQs. Members would recall that initially SFMTA were omitted from the Development Group responsible for identifying changes to this qualification. This was rectified on Moira's attendance at a Steering Committee Meeting on 19 December and Derek Stahly was nominated to the group. At that stage the proposed new framework totally lacked the needs of the Scottish independent butcher and this required to be rectified. Since that date no further Development Group meetings have been held, but Moira recently received an invitation to another Steering Committee Meeting to be held on 20 February. She contacted David Grailey and pointed out the need for a Development meeting prior to the Steering Committee having a further meeting and today a telephone call was received postponing the Steering Committee meeting.

Moira explained that what is happening is that a consultant from Jersey (ODL) had been given the contract to review the Level 2 qualification but it was obvious that there had been insufficient communication with the Scottish industry. Moira had put forward these views on attendance at meetings. The phone call today from Meat Training Council was to enquire if SFMTA's boardroom could be available for a consultation meeting with the industry on 6 March. It was also agreed that we would be consulted on the list of invitees.

#### **Sector Skills Council Developments:**

On 4 February Moira attended the Meat Training Council AGM, and at that meeting Alan Stevenson, the Council's Chairman, advised that agreement had been reached amongst all the Food and Drink Sector groups, this included Bakers, Fish Processors etc. and the Meat Industry) that a submission will go forward for a Sector Skills Council which will leave all of the ex- National Training Organisations, (ie Meat Training Council), with the responsibility for their own industry and to continue more or less with their current remit. Government monies however, would be paid to the Sector Skills Council and industry bodies would require to access any funding from this central source. A much reduced financial input is being asked of Meat Training Council, and they feel that they could just about support this. The big thing now is to await the Government's response to the submission.

### **Careers Scotland: Make It in Scotland Events.**

To date Moira and Douglas have attended events in Glasgow [Celtic Park], Perth, Dundee and Glenrothes. Without exception all have gone over very positively and career advisors, teachers and young people's perception of the meat industry has been improved quite dramatically because of the demonstrations.

At the event a young butcher, from one of our member's shops, gives a demonstration to a seated group of up to 16 young fourteen year-olds, mixed boys and girls. The butcher has a Thick Runner of Beef with the six bones, to remove. Douglas talks him through the act of removing the bones and points out to the group the skill involved in using the knife and the objective to remove the bones cleanly.

The top end is then removed and taken from the work table. The butcher then slices and dices some steaks and plates them. Prepared mince is produced and the butcher makes burgers with it, forming them into different shapes, which really creates the interest of the young group. Two young volunteers are asked to come forward and display their skills at making the shaped burgers and then on to making Burns Truffles. All participants thoroughly enjoy being involved.

During the demonstration teachers are approached and given information about the industry and career opportunities and encouraged to sign up to receive on-going information.

An event will be attended at the end of February in Kilmarnock and in Renfrew, Livingston and Galashiels in March concluding in Stirling during the first week of April.

We are very grateful to Jamie & Deirdre Chapman, Craig & Hugh Black, Beaton Lindsay and Scott Jarron for their support and to Christopher Scott who has been good at filling in where we have been unable to access a local young butcher.

### **Knife Skills and New Product Development Shows:**

Moira reported that the finance to support these events was brought in from a Project agreed with the Scottish Executive, which also helped the re-launch of our Federation Diploma and its marketing materials.

Barry Dean of MLC has been contracted to give the demonstrations and he takes the audience through the finite task of knife skills whilst seam cutting beef, lamb and pork and the development of new products.

To date events have been held in Livingston, and Aberdeen with the Perth show this evening at McDiarmid Park. Moira closed the report by stating she hoped all of the Executive would be attending this event and looked forward to seeing them there.

The Chief Executive remarked that the objective in taking part in the Career Events was to create a good perception of careers in the meat industry, also to promote the meat eating idea amongst young people and their teachers. The membership have been telling us of difficulties in recruiting people of all ages and hopefully this will help to make things better for the future.

David Lindsay remarked that his shop was to have a visit the next day, from David Grailey, Chief Executive of Meat Training Council, who would be presenting the two boys, who represented Scotland at the UK Skills Show in Manchester, with plaques. He would also bring up the photographs of the other competitors.

George Lees asked if the current Level 3 SVQ was compatible with the Intermediate Hygiene Certificate, or do candidates still have to take the Intermediate examination for licensing purpose.

Moira explained that the current Level 3 did have a requirement for an independent assessment paper on the Hygiene Unit. This paper was drawn up and marked by SQA but was not of the same standard, nor recognised by EHOs for licensing purposes. Any level 3 candidate with an Intermediate Certificate would, however, be exempt from this independent assessment.

George then asked if the Federation still delivered group Intermediate Courses and Moira replied that because of lack of demand group delivery has not been happening, but to meet the needs of the industry a Distance Learning programme had been set up. The tutor for the course is an ex-EHO who had to give up full time working because of her young family, and set up a company delivering hygiene training. She has been contracted by FTS to support candidates through the distance learning programme. The programme is gaining in popularity and a number of candidates are nearing completion. Douglas added that a number of Colleges are delivering the Intermediate Course at a cost we could not possibly offer. We felt it advisable therefore not to try and compete with this but to set up another style of learning programme and as Moira states this is becoming more and more popular.

If the Borders, or any other, Association wished a group course in their area Food Training Services would be pleased to look at delivering it.

Jack Meade referred to the current Skills Events and felt that the starting time was far too early for butchers coming from a distance. The Chief Executive agreed, and remarked the decision had been made at an earlier Executive Meeting, but in retrospect it was recognised that it was not convenient for butchers who had to travel.

The Borders Association had already contacted the Federation on this subject and were trying to obtain funding from Borders Association to hold an event locally.

President Mark commented that he had attended one of the Careers events and felt what we were doing was very positive. He had also gone to the Livingston Skills show and felt this was a very good and useful demonstration.

**LIVESTOCK:** Jamie Chapman remarked that he had little to report this month. Hides are between £28 to £31, sheepskins around £2.80 to £2.90. Supplies of cattle are good and the price of hoggets is currently shooting up.

Hamish Deans stated that small heifers are about £24 and heavy cattle around £34.

The Chief Executive reported on an MLC Industry Briefing on BSC. Douglas felt it was important that this report should keep a low profile with the media

The latest results from SEAC confirm that scrapie resistant sheep have succumbed to BSE infection in laboratory conditions through injection into the brain. This result is not unexpected. Similar results have been obtained in other species with intra-cranial injections transmitting the disease, but infected feed failing to do so. The latest research, made public yesterday, includes reassuring news that resistant sheep given infected feed have failed to show any signs of BSE and are still alive and healthy five years after the experiment started. At the present stage MLC advise the industry that there is no reason

for any alarm over sheep or sheepmeat. Despite intensive research over several years there has been no evidence of BSE naturally occurring in sheep.

Stewart Christie referred to an article in the Farming Leader regarding European Member States and the disposal of SRM and costs of disposal and support. Stuart read from the article. Hamish Deans replied that there is no support for disposal. What is being referred to are waste disposal charges rising and extra charges being incurred for blood and stomach contents disposal. This is because Local Authorities are having problems with their disposal.

**LEGISLATION:** The Chief Executive reported that since our last Executive Meeting we have received by e-mail revised Guidelines for QUID and we have reacted back to the Food Standards Agency basically telling them to get their “act” together, because the legislation should be in operation now. We are trying to assist our members work out their requirements and here we have another change of rules. They are easier to read and to do the computation, but before we set out doing this we need to know if these are the final guidelines. We still await their reply, so we have been unable to get back to members awaiting a reply from the initial enquiry form, on what should be declared and how to compute the declaration for QUID. However, if there is no reply by next week Douglas will go ahead using the original proposals.

**Scottish Food Advisory Committee:**

This meeting was held in Perth on 16 January and Douglas reported that Bruce McCall attended on behalf of SFMTA. Bruce’s report was circulated on the green paper attached to the Agenda. It was noted that Gillian Kynoch gave an interesting presentation on the Healthy Eating Campaign. It is possible that the Federation could look at ways of working in partnership with this campaign to the benefit of members customers. Lean mince, low fat sausages etc

Sandy Taylor, of the Society of Chief Environmental Health Officers, gave a presentation of the range of activities that EHOs undertook and spoke of the support from his own area, Argyll and Bute, to support butchers with licensing and money was made available for them to undertake HACCP training. He highlighted with the focus on E-coli that enforcement within other areas had suffered and one of the biggest challenges was balancing priorities. Consultation had taken place with other local authorities for consistency in implementation of Food Safety.

The Federation raised a question, in relation to the Food Standards Agency response to the report of the evaluation of Butcher Shop Licensing Initiative. Douglas added that Bruce McCall had given them a fairly stiff time on the lack of their support and he felt it could be worthwhile putting Bruce to the next meeting at Stirling.

Douglas added that we have and would respond to the Wheelock Report by Friday.

Jack Meade commented, on reading the Report he felt that there were strong indications that they were to pull out of licensing of other food outlets. Douglas agreed that this was so because of the lack of finance and Jack asked if this will lead to the withdrawal of butcher licensing. Douglas expressed a view that the majority of our members would prefer to retain licensing.

**LABOUR CONDITIONS:** David Jarron stated there was nothing new to report on labour conditions. We must, however, arrange a meeting with USDAW to discuss minimum wage rates. He added that we would stick to an Agreement on the minimum wage, as this seems to be the preferred choice for butchers. Those who wish can pay

above it. Information has come out on government changes. An increase of 1% on NIC in April and David would hope to have more information for next month.

**PROMOTIONS:** Duncan opened his report by giving information on the current Steak Pie Competition, judging of which will take place next week. At the moment entries are good for both the Traditional Steak Pie and Speciality Pie. PR will be arranged for Regional Meetings, with Regional winners being announced first and a plan will be worked out to get the best publicity for Regional and overall winners in each category.

Shop Signs: Duncan remarked that a number of members are portraying a poor image by displaying shoddy signs. The Federation is proposing to offer members a free service for producing laminated internal notices to assist with improving the image of Scottish independent butchers. This will be capped at 10 per outlet per annum.

Guild of Q Butchers: The Scottish Region is visiting Ramsay's of Carlisle today. The Chief Executive will not be attending the Guild's next Board Meeting as he will be at a Careers Scotland event. The Guild is having a Barbecue product evaluation and competition in Birmingham on the first week-end in April.

Make It With Meat Competition: The Dalesman Steak diamond award promotional material will be with members next week and this will be followed with the Pork and Black Pudding material before Easter.

QMS: Hopefully problems will soon be resolved and we will be able to put forward ideas for point of sale materials. A meeting had been held earlier today to discuss QMS which the Chief Executive will report on.

George Lees asked about the content of the laminated notices would be, would they be advertising Scottish Beef etc? The Chief Executive replied that the idea was to produce notices with general statements such as "This shop has a HACCP System etc". It has been noted that some shops have all types of notices, which are peeling off the wall and not portraying a good image. Our idea is to be rid of the shoddy notices and brighten up butchers' shops.

Stewart Christie commented on a Haggis promotion in his shop with the assistance of a local farmer who supplied him with a generous amount of turnips. Stewart offered a free turnip with every haggis sale and this increased his sales of haggis. All because of a free turnip!

David Jarron remarked that the cost of plastic bags will increase in future because of the cost of disposal. Douglas Scott replied that the Irish butchers state that this is not so and it is saving money as they no longer give away free carrier bags.

Jack Meade commented on his attendance at to-day's meeting and remarked that sometimes being out "in the sticks" you feel neglected, but the Regional Meetings are a good opportunity to meet up with others and making the effort to come today had been extremely worthwhile.

He spoke of a local Farmhouse Breakfast Promotion when the media, various dignitaries and a MSP visit a local hotel and are served with a big plate of Cornflakes. Jack wondered where the "farmhouse breakfast" was in this. The Chief Executive replied that he would write to QMS about this and suggest that they should have been into this a bit firmer and prevented this type of thing happening.

**QMS REPORT:** The Chief Executive referred to the yellow paper circulated with the Agenda, which was a Report on QMS Board Meeting. Under matters arising an update on the Eating Quality Project, funded and directed by SEERAD was discussed. Douglas commented that he was uncertain that this Project was on the right lines and when we eventually get the opportunity to speak to SEERAD we will be putting forward that this has all been done before and nothing constructive has come out of it. If in the first instance the butcher had been consulted they would have been given the answer!

The QMS Management Accounts were not circulated to the Board members until arrival at the meeting. This had been because of a cash flow problem as QMS have received no MLC levy since September, by end of March an estimated £1.5 million will be due (including VAT).

This is because "State Aid" funding has to be sanctioned from Europe, and before this money, which they deem as public money, but we see it as levy payers money, can be allocated it has to be cleared for the way it will be spent. Until now MLC have funded QMS from their commercial service surplus. This will not happen after April when QMS will have its own clearance. Douglas added it is interesting to note how much money MLC have in its coffers!

Stuart Ashworth's Market Report for December 2002 was attached to the papers and Douglas commented on this report.

The meeting had gone on to talk about strategic issues and how Pork would be promoted as British Pork and the possibility of how British Meat could be promoted. It seems that they are accepting the fact that in future British Meat will require a budget and that all the constituent promotion bodies will require to input into this. However, at a meeting in the south the English and Welsh bodies were not in a position to take this forward, so no budget as yet has been created.

The PGI was discussed with various questions asked on how this was to be taken forward.

At the moment they have the Guild Butchers scheme and for the first time the numbers have been revealed. There are 614 members paying £56 each, with 443 of these in England and Wales, which leaves 71 in Scotland. They stated that they would wish to create a Scotch Club, dropping the hygiene part of the inspection and leaving the traceability as a spot check. In other words butchers would sign up and state they are selling Scotch Beef, and Scotch Lamb, they would then receive the point of sale material and only if there was a feeling of a problem somewhere, would a spot inspection be carried out.

On the instigation of the Auctioneers' representative and the Federation there were various questions asked about the PGI application. Douglas made it quite clear that we were not happy with the way the PGI was going forward, or with the assurance element being tied into the PGI. This came as a bit of a shock with Jan Polley and Jim Walker and they requested an immediate meeting which was held on Wednesday 5 at Ingliston.

Mark Barnett, George Jarron, David Lindsay, Hamish Deans, Duncan MacKenzie, Jamie Chapman and Douglas Scott attended this meeting with Jan Polley, Jim Walker, June Lomax and Andy McGowan. Douglas referred to the blue paper tabled, which covered the meeting. Our representation put forward a number of issues and we were then asked to put together a paper detailing what exactly we wanted. Since then we have been working on a solution and Douglas referred to the white paper which had been discussed at the earlier meeting today. The meeting was looking at a constructive suggestion of

what the independent butcher wants. Douglas commented that this had all arisen because of the lack of consultation with the industry and that we were not asked on how we would wish this to be taken forward. At an earlier Executive it was reported that we had asked for a meeting of the SMILG group but this did not happen. We have now stated that the things we would wish to take forward are improved consultation and the need for the SMILG group meeting to be reinstated.

In terms of promotional support, the conclusion we came to, which would meet the needs of most of our members, is that we would like to see the creation of Independent Scottish Butchers banner and with materials stating Prime Quality Beef or Prime Quality Lamb. The posters would show the typical joint of meat with good photographic work and the other claim, which will be on a strap line, is "Committed to Quality". Other messages to come forward on the poster would be "fully traceable" "nutritious and tender" and "consistent". This materials to be fully exclusive to SFMTA members.

We also felt that a registration fee of £50 would be an appropriate charge for the inclusion of Contract Abattoirs to be in the QMS scheme. We had the opinion that these abattoirs are doing more for QMS than they are doing for the abattoirs. Their inspection is now all on traceability and not on hygiene, as the latter is covered by the Meat Hygiene Service. We want to see many of the abattoirs currently not in the scheme to be included, to enable as many of our members as possible, if they so wish, to label and use the Scotch Meat material.

Lastly we feel that through it all the traceability is not adequate. That the QMS Processors scheme in place at this time falls down on letting butchers know just exactly what they are selling. Wholesalers' boxes should be labelled and marked on the boxes, whether it is heifer or steer or young bull. Young bulls under 16 months come into the Specially Select scheme which we do not feel is correct and it should be labelled to let butchers know what they are selling. Douglas remarked that when it does get around to the stage for the new PGI a Technical Committee would be formed and we hope to have a representative on it.

Jamie asked if we had any indication of when the new specification would be ready for meat to qualify for the scheme, ie age grades type of meat etc.

Douglas replied that the current Processors scheme is to be wound up and when QMS take over on 1 April they are likely to appoint Technical Committees and at that stage it is hoped we should be involved.

#### **ANY OTHER COMPETENT BUSINESS:**

David Jarron gave information on the forthcoming Dundee Association Dinner Dance on 1<sup>st</sup> March.

David Lindsay informed the meeting of a Radio Programme – Grass Roots – who interviewed David in his shop, followed by a contact from Landward who remarked that Tesco had undertaken a survey which showed that young people knew very little about butcher meat and David was able to put over the advice an independent butcher can give. Then his local College asked David if he could work with them on a programme of cooking for young mothers. Landward will be shown on BBC TV Sunday 16 February.

There being no further business, the meeting closed at 1620 hours with a vote of thanks to the Chair.



