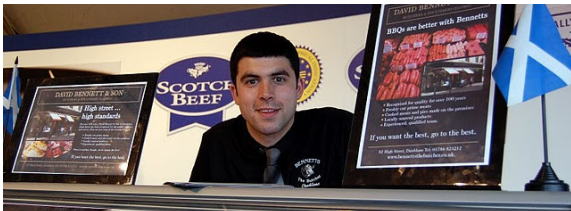


FEDERATION News

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



Butchers on Show at Royal Highland

JULY 2010



This Month

Independent butchers boost MA figures

Feature on Banbridge Shop

Eating Quality Project

Action on Climate Change

Live Buying Costing

QMS stalwart honoured

Best wishes for success to Aberdeen member Andrew Gordon who opens a brand new shop in Stonehaven on Saturday 3rd July.



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2010 Royal Highland Show

This year's RHS set a new attendance record of 187,644 - an increase of more than 11,000 on last year's record of 176,522.

The show recorded increased visitor numbers on all four days including an all time daily high of 57,754 on Saturday.

Individual daily attendances were as follows (2009 figures in parentheses): Thursday 39,891 (38,506) Friday 47,885 (47,714) Saturday 57,754 (51,307) Sunday 42,114 (38,995).



Butchers given profile at Royal Highland Show



The Federation was delighted to be involved on the Quality Meat Scotland Stand at the Royal Highland Show again in 2010. Throughout the four day show, thousands were expected to visit the stand to discover more about the Scottish red meat industry - from learning about farm-to-shop traceability to getting new recipe ideas.

Celebrating the skill and artistry of Scotland's butchers, butchery demonstrations made a welcome return to the QMS stand. The demonstration of the skill involved in creating the eye-catching displays in butchers' chill cabinets was yet again a great success after QMS enlisted some of Scotland's best butchers to come and impress the crowds. Butchers involved on the stand during the RHS were:-

Thursday - John Harvey from Hugh Black & Sons

Friday - Gary Raeburn from Forbes Raeburn & Sons in Huntly

Saturday - Stewart McClymont from Bennetts in Dunblane

Sunday - George Jarron from Scott Brothers in Dundee

The Butchery demonstrations preceded cookery demos from foodwriters Lady Claire MacDonald (Scotsman) and Nigel Barden (BBC Radio 2).



John Harvey displayed a side of lamb in traditional cuts and then gave two demonstrations of how to create innovation kitchen ready products that suit the more convenience conscious modern consumer.



Former Scottish Young Butcher of the Year, Gary Raeburn intrigued spellbound audiences by cutting up a bone in Sirloin and Rib Eye to explain all the different steaks and roasts that can be cut from this part of a side of beef. One of the sirloins came from a Limousin Cross that he had bought at Huntly Mart and finished himself on his grandfather's farm.

On Saturday UK Young Butcher of the Year, Stewart McClymont featured outdoor reared pork that had been supplied from Dalreoch Farm near Girvan through Robertsons of Ardrossan. Scott Brothers from Dundee provided the Sunday entertainment with both Scott and George Jarron taking part in demonstrations that showed convenient, consumer friendly cuts of lamb.



Gary Raeburn was rewarded for his great demonstration with a special appearance from reigning Miss UK, Katherine Brown from Dunblane.

More pictures at <http://picasaweb.google.co.uk/SFMTA1/ROYALHIGHLANDSHOW2010#>

Butchers Shop of the Year 2010

Tuesday 16th November 2010
The Sheraton Park Lane Hotel, London



The Butcher's Shop of the Year Awards are renowned as the premier event for the UK butchery sector. They recognise excellence in craft butchery and winners enter an exclusive group representing the crème de la crème of British butchery.

Entering the awards provides a great platform to promote your shop and add profit to your bottom line. It is a perfect opportunity to showcase your achievements and generate positive PR.

All finalists will receive a complimentary ticket to attend the prestigious awards lunch and be rewarded in front of industry VIPs. So, if you think your shop's got what it takes to be a winner then make sure you enter the awards today.

Enter Today

Download an entry form at

http://www.meatinfo.co.uk/cp/7/mtj_bsoya_entry_form_june_2010.pdf

Call Helen Law on 01293 846587 or email: helen.law@william-reed.co.uk

Entry deadline is Friday 6th August

- Scottish Butcher's Shop of the Year
- Young Butcher of the Year
- Butcher's Plus
- Innovation of the Year
- Farm Shop of the Year

Summer Eating Posters Coming Soon

Exclusively for SFMTA members. Point of Sale material to freshen up your shops will be distributed in July. Hopefully the sun will shine enough for barbecue trade to get a boost.



Surge in food and drink Modern Apprenticeships

A record 650 Modern Apprenticeships (MAs) have been supported in the food and drink sector during the past year, Education Secretary Michael Russell announced at the Royal Highland Show. He outlined the importance of skills development within the sector, particularly during the Year of Food and Drink, to strengthen Scotland's workforce and economic recovery.

Skills Development Scotland supported 650 MAs in food manufacture, agricultural crops and livestock, bakery and the meat industry from April 2009 to March 2010. This compared to a total of 49 MAs the previous year.
[Scottish Meat Training accounted for 249 of that 650!]

This year, up to 20,000 MAs and more than 40,000 training opportunities overall are on offer to support all sectors of our economy, including food and drink. Mr Russell said:

"Scotland's food and drink sector employs around 360,000 people. It has significant economic value and supports a host of livelihoods within the farming, fishing, manufacturing hospitality and tourism industries.

"The Scottish Government has launched a Year of Food and Drink in partnership with Scottish tourism businesses in a national drive to promote Scotland as a land of food and drink. We know that £1 in every £5 spent by a tourist in Scotland is on food and drink related activity and Scotland Food and Drink has a target to grow the industry to £12.5 billion by 2017.

"It is therefore paramount that we have a competitive workforce, equipped with the right skills, to match the potential and ambition of the sector. This is why Skills Development Scotland last year delivered a 13-fold increase in the amount of MAs in the sector.

"As a Government we are committed to supporting a strong economic recovery with the longer term aim of increasing sustainable economic growth. The food and drink sector is a key part of these plans."

Southampton Six food colours

Ever since the notorious case of the "Southampton Six" broke several years ago there has been mounting public attention paid to food colourings. The "Southampton Six" refers to a study undertaken by the University of Southampton in the UK, who carried out a randomised, double-blinded, placebo-controlled, crossover trial to test whether the intake of artificial food colour and additives (AFCA) affected childhood behaviour in particular.

The results were clear. Artificial colours or a sodium benzoate preservative (or both) in the diet resulted in increased hyperactivity (ADHD) in children. The six artificial colours that were found to have negative effects in children were Sunset yellow (E 110); Quinoline yellow (E 104); Carmoisine (E 122); Allura red (E 129); Tartrazine (E 102) and Ponceau 4R (E 124). The reaction of the European Food Safety Authorities was to lower the acceptable daily intake (ADI) for three of the notorious food colours. Now, as of July 2010, products containing the so-called Southampton Six food colours, will have to carry a warning under European law – "may have an adverse affect on activity and attention of children".

QMS Board Members



Past President Jim Royan is stepping down from the QMS Board and SFMTA are keen to have someone from our sector selected to join the Board. If you would be interested in this position please contact Douglas Scott on 01738 637472 for an application form and assistance in completing the application.

Scottish Ministers are seeking to appoint a new Chair and at least four new Board members for Quality Meat Scotland, the body responsible for the development, marketing and promotion of the Scottish red meat industry.

This dynamic organisation undertakes a challenging workload on behalf of the Scottish red meat industry with a small, committed team of staff working closely with the Board to deliver an ambitious programme of activity.

Successful candidates will have proven leadership experience, a team-working ethos and a strong appreciation of the Scottish red meat industry and its needs. Experience of strategy development, corporate governance and strong communication skills are further essential attributes.

The Chair appointment will be made on a fixed term basis of up to four years and will commence in April 2011.

Board members will be appointed on rotation to regularly refresh the Board with an immediate vacancy to be filled later this year, other applicants will also be selected and invited to join the Board in either April 2011 or on a deferred basis, at the discretion of Scottish Ministers.

Remuneration and time commitment; the position of Chair attracts a daily fee of £330 plus travel, and will be expected to take around 1/2 days per week on average. The board member fee is £157.33 per day plus travel, and requires between 8 and 12 days per year. Most meetings are held at QMS at Ingliston, near Edinburgh, however there will on occasion be a need to attend meetings or events elsewhere.

For full details and an application pack please visit www.appointed-for-scotland.org Alternatively call 0800 015 8449.

Closing date for complete applications is **30 July 2010** with interviews scheduled to take place in late September 2010.

Appointed on merit; committed to diversity and equality.

Bags of Risk

Reusable grocery bags, which are being widely touted in the growing "green" movement, can serve as a breeding ground for dangerous food-borne bacteria and pose a serious public health risk, according to a joint food-safety research study issued on June 24 by University of Arizona (Tucson) and Loma Linda University (Loma Linda, Calif.) researchers.

As scientists, their focus was not on the relative merits of paper, plastic or reusable grocery bags. Their intent was purely to provide relevant data to better inform consumers and lawmakers about the public health dimensions that could arise from increased use of reusable bags. With this knowledge, people will be in a better position to protect their health and that of their children.

Intermediate HACCP Course

Scottish Meat Training is now planning another Intermediate HACCP course certificated through the Royal Society for Public Health (RSPH). We would like to hold the next course in Central Scotland during October but this will depend on demand coming from that area.

Registrations of interest are being taken NOW.
Please indicate your interest to Claire on 01738 637785.

£200 including certification

**[Independent Learning Account funding maybe also be used]
supported by the European Social Fund 2007 – 2013. Apply for this NOW**

EUROPEAN SOCIAL FUND 2007-2013



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Award for Inverness Butcher

Bill Fraser of Duncan Fraser's in Queensgate, Inverness not only passed his Intermediate HACCP exam but also collected the award for the most outstanding candidate of the year at The Royal Environmental Health Institute of Scotland Annual Presentation of Awards held in Edinburgh.



Adam Dalgleish

Former President both of Glasgow United Fleshers and Glasgow and District Retail, Adam Dalgleish died peacefully, at the Prince and Princess of Wales Hospice on 30th May 2010. Adam served as secretary of both Glasgow Associations for a long number of years and was also a lecturer at Glasgow College of Food Technology.

A service held at Linn Crematorium on Saturday, 5th June 2010 was well attended. Adam was 89 when he died; he is survived by wife, Mae, three sons and two grandchildren. Donations in lieu of flowers please, to the Prince and Princess of Wales Hospice, Carlton Place, Glasgow.

Border Butchers v Gala Fairydean Legends



Border Butchers FC: Back Row: from left to right R Snow (Scottish Borders Abattoir), Grant McClusky (T Kerr & Son), Philip Cherry (Scottish Borders Abattoir), Darren McElreth and Craig Lauder (both Denholm Butcher).

Front Row: Gary Galbraith (Nobles), Alan Dickson (John Swan & Sons), Alan Learmonth (Learmonth's), Wayne Tait (Scottish Borders Abattoir), George Emond (Halliwells), Gary Learmonth (Learmonth's)

Border Butchers 2 Gala Fairydean Legends 4

A fine game of football took place on a balmy May evening reported Gordon Newlands from the home of Gala Fairydean. The Border butchers had picked a blend of youth and experience to add extra bite to this, the first ever game between these two sides.

Some meaty challenges were served up, especially by the defence of the butchers' team. The battling midfield of the Learmonth boys proved a good match for the opposition. A screamer of a free kick from all of 30 yards by Alan Learmonth was the pick of the game. No doubt Alan had eaten some of his prize winning pies ahead of this game!

This was followed by a sweet strike by Gary Learmonth into the top corner of the net. Unfortunately the experience and superior fitness of the Gala Fairydean Legends made mince of their opponents and ran out 4-2 winners. The Butchers came off the pitch tired and relieved that it was all over. They proposed next year's contest be a golf outing!

Thanks go to Wayne Tait of Scottish Borders Abattoir for arranging this fixture.

Referee: Drew Lauder (Denholm Butchers)

Commitment to better SME lending practices

Banks are open for business and will play their full part in financing the recovery.

Six binding commitments from the UK's banks to support the small business sector were announced alongside last month's Budget.

Currently the high street banks are lending a total of £720bn to all UK businesses. A further £100bn is already committed to businesses of all types and is available to be used at the discretion of each business.

They expect and are ready to increase lending over and above these amounts as the economy picks up. Banks will play their part in financing growth in UK. The fact that approval rates for applications received by banks have remained high despite the general deterioration in credit quality caused by the recession demonstrates this clearly.

The high street banks understand the concern of smaller businesses. They are lending £54bn to such businesses. New lending of £500m is taking place each month to smaller businesses. Approval rates remain high here as well.

Overall, small and medium sized enterprises (SMEs) should be confident banks will lend to viable business plans with a demonstrated ability to repay. The Department for Business, Innovation and Skills is keen to develop a number of commitments in areas that they, and the groups that represent businesses, would consider most helpful. As a result the high street banks will adopt the following principles when dealing with SMEs.

Commitment to SMEs

- Banks are happy for SMEs to bring their professional advisers with them to support them in their discussions with their business manager.
- Banks will use either in house guides or industry-standard literature to provide guidance on the factors that determine pricing
- Banks will always inform customers of the time it will take for a lending decision to be taken, starting from the point when a full suite of information is provided to complete an application
- Banks will ensure they have fair and effective processes in place to review decisions to decline a lending request
- Wherever practical banks will provide proactive and clear feedback to SMEs when a decision has been taken to decline a borrowing request and what next steps they might take, for example contacting Business Link for further advice and support
- Banks will work with SME representatives and with the Lending Code standards board to promote both these initiatives and the Lending Code itself.

British Bankers' Association chief executive Angela Knight said:

"UK high street banks have capacity to lend responsibly to good quality businesses and individuals. The money is there to lend and the banks want to lend it.

"Across the industry application levels are down in all customer segments and sectors, reflecting the weak demand from businesses and households for credit. There are many reasons affecting demand, including uncertainty about the future and fears that the recovery is patchy. However, whatever the reason, the banks want businesses and individuals to know that they have capacity to lend responsibly and want to encourage them to come forward.

"These banks already provide the majority of funds for home loans and are still lending to small and medium sized firms. There is capacity within these banks to continue lending to banks responsibly - the industry wants to revive demand for credit and encourage businesses to come forward. Over the last two years, acceptance rates for business lending have remained broadly stable across these banks.

"The banks recognise that businesses need to be assured that they will get a fair hearing when they approach their bank for business finance. Businesses will need to come armed with the right information, sound business plans and evidence that the loan can be repaid without the business getting into financial trouble. To help this, the banks are reaffirming their commitment to supporting small businesses with a series of pledges and assistance.

"The banks recognise that the current economic climate is tough for businesses and individuals. Finance though is available and banks are committed to supporting households, businesses and the UK`s economic recovery."

MRC's World Cup Qualifiers



MRC
THE FLAVA PEOPLE

Following the recent MRC world cup promotion, the two winning butchers were Martin Blackwell from Cleveland and James Robersshaw from Bradford.

The prize was a ticket to see England play Algeria on 18th June in Capetown, including flights and accommodation, plus a studio tour

with BBC Match of the Day analyst, Lee Dixon.

The photograph shows the party who are travelled to Capetown, including the distributors who supply the winning butchers. Also John Hollingworth who represents Filmor Casings (part of the Dalziel Group) won the sales incentive for the depot achieving the most year on year growth for the 2.5kg Red Tubs that became MRC's World Cup Squad including: Chinese, Garden Mint, Piri Piri, Smoky BBQ and Italian.

The winning party flew out on 16th June and returned one week later.

Foot and Mouth Disease in the Far East

The Food and Agricultural Organisation of the United Nations (FAO) has highlighted the fact that there have been recent foot and mouth disease (FMD) incursions into Japan and the Republic of Korea.

Defra's assessment is that there is a continual low risk of introduction of FMD into the UK (and the EU) from currently affected regions around the world. The risk would relate mainly to possible illegal imports as legal imports of FMD-susceptible animals and their products from affected regions are not permitted. The latest outbreaks in Japan, South Korea and China do not change this assessment of the level of risk.

These developments again emphasise the need for keepers of FMD-susceptible animals in the UK to maintain vigilance and promptly report any suspect cases, and uphold biosecurity measures, including strictly observing the ban on swill feeding.

The Scottish Government will be keeping the situation under review.

Measures being taken to minimise the risk of foot and mouth disease (FMD) from Asia entering Scotland

The following is a response to a query regarding whether any additional Government resource, through Customs and Excise, is being directed towards prioritising the inspection process on the movements of people or food products from the affected countries to minimise any threat of FMD being brought into the UK from China, Japan or South Korea.

You will be aware that FMD is endemic in much of Asia and the recent outbreaks in Japan and South Korea highlight this underlying risk. Japan and South Korea are actually of less concern than other countries in the region since they apply a stamping out policy and aim to maintain freedom from FMD. The FMD serotype in circulation there, is highly transmissible, affecting a wide range of host species, and can cause sub-clinical infection.

Just to confirm, the recent warning from the Food and Agriculture Agency of the United Nations (FAO) was issued because the global pandemic of 2001 is believed to have begun in East Asia by a similar pattern of events involving the same serotype. The countries currently affected are not approved for export of live animals or products of animal origin of FMD susceptible species to the EU or UK. The main threat to Scotland would result from feeding livestock illegally imported products, hence the timely reminder to livestock keepers that they adhere to the EU ban on feeding animal by-products, including kitchen waste, to livestock and to continue to maintain high standards of on-farm biosecurity.

The UK Border Agency (UKBA) is responsible for anti-smuggling controls at the GB border on products of animal origin. This includes checks on passengers, post and freight. Defra and UKBA continue to work together to ensure that UKBA delivers an enforcement strategy that targets the entry routes that pose the greatest threat of introducing animal disease and responds flexibly to changing patterns in risk.

Defra have also alerted the Local Port Health Authorities who are responsible for veterinary checks on commercial imports of relevant products at Border Inspection Posts (BIPs). Scotland currently has no BIPs approved for the importation of products such as meat from FMD susceptible species so we work closely with Defra and other EU Member States to ensure that controls on both legal and illegal imports are as tight as they can be within the European single market.

Year of Food and Drink

Tourism Minister Jim Mather launched a year-long celebration of Scotland's iconic produce at the end of May. Mr Mather was at Edinburgh Castle to signal the start of a year that will unite Scottish tourism businesses in a national drive to promote Scotland as a land of food and drink.



He announced the Scottish Government will invest £500,000 in delivering events and activities to showcase the best of authentic Scottish cuisine and encourage more use of local, fresh and seasonal produce across the tourism industry. The year-long focus will build on the success of Homecoming 2009 in rallying Scotland around a common theme.

Jim Mather said:

"The tourism sector is playing a vital role in Scotland's recovery and was instrumental in our recent return to growth - attracting more than 15 million visitors and having a significant economic impact during the year of Homecoming.

"It makes strong economic sense to build on this success by spotlighting some of Scotland's greatest assets as we build towards a second year of Homecoming in 2014.

"The build-up starts with the launch of a year-long celebration of Scotland's delicious, authentic and high quality produce, and will continue with a focus on Active Scotland in 2011; our nation's creativity and innovation in 2012; and Natural Scotland in 2013.

"We will work with organisations from across Scotland in a determined and unified effort to deliver our Homecoming legacy programme and attract even more visitors from around the world to sample a taste of what Scotland has to offer."

Paul McLaughlin, chief executive of Scotland Food and Drink said:

"The year of food and drink is an excellent platform to help us promote Scotland's outstanding produce both in the UK and across the world. Scotland Food and Drink will be working hard to maximise awareness of the country's premium products throughout the year and we'll be working closely with our members and others within the tourism and food and drink industries to ensure that awareness and benefit is maximised for consumers and producers alike."

"Events such as Scottish Food Fortnight and the year of food and drink mean this year is set to be extremely important in helping us reach our target of growing the industry to £12.5 billion by 2017."

A range of events will place focus on Scotland's iconic produce in 2010. They include:

Royal Highland Show, Ingliston, Edinburgh,	24-27 June
The Scottish Traditional Boat Festival, Portsoy,	26-27 June
World Pipe Band Championships, Glasgow,	14 August
Largs Viking Festival,	1-5 September
Dundee Flower and Food Festival,	3-5 September
Huntly Hairst Food Festival,	4-5 September
BBC Good Food Show Scotland, Glasgow,	22-24 October

Eating Quality of Meat

Trials at Scotbeef are set to play a crucial role in a trailblazing project to develop an automated process to determine the eating quality of meat.

The £950,000 IMEQ (Integrated Measurement of Eating Quality) project, jointly funded by Quality Meat Scotland and the Scottish Government, will see Scotland first to have novel technology which could deliver benefits throughout the meat production chain.

The project will explore semi-automatic and automatic means of measuring pH, temperature, meat colour, carcass fat, eating and nutritional qualities. It aims to examine ways of integrating these measures into a new process for use on the line in abattoirs to replace the current limited system with one which is faster, less labour-intensive and less expensive.



Cabinet Secretary Richard Lochhead and Uel Morton of QMS at Scotbeef, Bridge of Allan.

The commercialisation of IMEQ research by the industry could then provide producers and processors with a new way to guarantee consumers a consistent eating experience every time they buy Scotch Beef or Lamb.

During a briefing on the forth-coming trials at Scotbeef's processing premises last month Rural Affairs Cabinet Secretary, Richard Lochhead, described the IMEQ project as "truly ground-breaking".

Mr Lochhead said the red meat industry could gain up to £5 million a year as a result of added revenue and efficiency gains generated by the project, based on current prices and throughput levels.

"Our red meat industry is one of Scotland's great assets but competition on the domestic, European and world markets is fierce. We may be top of the league right now but we cannot afford to stand still.

"To maintain the premium of the Scotch brand we need to continue to invest and find new ways of satisfying consumer demands and expectations.

"The Integrated Measurement of Eating Quality project will integrate existing and emerging technologies, developed at home and around the world, to deliver new processes that aims to enable a comprehensive measurement of eating quality within the abattoir environment, rather than in the laboratory."

The work is being undertaken by a consortium, led by SAC and involving commercial companies and scientists. The initial focus of the project will be on beef, with the aim to extend the technology to lamb and pork.

Joint Commitment made to tackling Climate Change

On the eve of World Environment Day (Saturday, 5 June 2010), three of Scotland's leading agricultural organisations – NFU Scotland, Quality Meat Scotland and SAOS – issued a joint statement that mapped out a route for the Scottish industry to tackle climate change.

The organisations launched a document, entitled "Producing More With Less – A Joint Industry Commitment on Climate Change". This sets out their approach as an industry to the challenges and opportunities of climate change and aims to tackle the issue in a realistic and industry-led manner. Support has already been received from Scottish Cabinet Secretary for Rural Affairs, Richard Lochhead and Ian Marchant, Convener of Scotland's 2020 Climate Group.

Collectively, NFUS, SAOS and QMS believe that by providing quality food in a way that protects and enhances the environment upon which production depends, Scottish agriculture can effectively meet food security demands whilst maintaining the countryside and doing so with less environmental impact than ever before.

The thought-provoking document will be followed by a series of more sector-specific recommendations later in the year. These will outline how individual farmers or groups of producers can actively contribute to Scotland's improving record on emissions while aiding the efficiency and productivity of their farming business.



The three Chief Executives – Messrs Morton, Graham and Withers, – with the Climate Change document

Scotland has the most ambitious climate change legislation in the world. To achieve the emission reductions the co-operation of all sectors of society is needed and the agriculture industry has demonstrated its commitment to play a full and active role.

NFU Scotland's Chief Executive, James Withers said:

"World Environment Day serves as a reminder that as an agricultural industry, we have a responsibility to play our part in mitigating the impact that climate change poses. Although a challenge, there is a realisation amongst farmers that this can be tackled in a positive manner.

"There is a real opportunity for us to produce more food but impact less; to preserve our vital role in guaranteeing food security, whilst reducing emissions. To reduce emissions is to reduce waste and improve efficiency. That is good news for farmers and good news in ensuring that our sector's record on emissions continues to improve in the future.

Uel Morton, Chief Executive of Quality Meat Scotland said:

"The Scottish red meat industry is rising to the challenge of climate change and reducing its emissions through improvements in efficiency and productivity. The steps being taken by our industry – from producer through to processor – also have a direct impact on the bottom line for those who work in an industry that provides employment for 50,000 people. Our industry is also ensuring it is well placed to respond positively to the need to feed a rapidly growing and increasingly hungry global population."

James Graham, Chief Executive of SAOS, added:

"Co-operation is already contributing to climate change action by enabling substantial efficiency gains across farms and supply chains: machinery rings enable best utilisation of large machinery and are rolling out precision farming across multiples of farms; marketing co-ops are working closely with farmers and the rest of the supply chain to ensure tight production to specification and minimal waste."

Further Information

- The Scottish Greenhouse Gas inventory for Agriculture indicated that agriculture contributes some 12% of the total greenhouse gas emissions for Scotland. The scope of emissions within agriculture encompasses emissions that result from livestock production, the way that land is farmed, fuel and energy used for cultivation and harvesting, and changing land use.

- When compared to a number of other key contributing industries in Scotland, the figures for agriculture already demonstrate significant progress.

Total agricultural emissions have dropped by 20% since the 1990 baseline figure. This compares well against the 12% reduction in emissions from industrial processes and only 4% from energy production over the same period (AEA, 2008).

- Within the Climate Change Delivery Plan, agriculture's contribution to the Scottish reduction target of 42% by 2020 is to reduce further its emissions by 10% from 2006 levels (a reduction of 1.3 million tonnes of carbon dioxide equivalents). The latest figures show that the industry achieved a 4% reduction between 2006 and 2007 leaving 6% to be achieved by 2020 in order to meet our obligations.

Scotland achieves lower risk status for Bluetongue

Farmers praised for diligence

The diligence of Scotland's livestock keepers in keeping bluetongue out of the country has led to Scotland achieving lower risk status for the disease.

The Standing Committee on the Food Chain and Animal Health (SCoFAH) in Brussels has agreed to reduce the status from a Bluetongue (BTV8) Protection Zone to a Bluetongue (BTV8) Lower Risk Zone (LRZ) from June 12, 2010, for Scotland, England and Wales.

Richard Lochhead, Cabinet Secretary for Rural Affairs and the Environment, said:

"This is welcome testimony to the hard work and diligence of Scotland's livestock keepers working together with government to successfully keep our livestock free from this disease and Scottish farmers taking responsibility to keep BTV8 out of Scotland.

"The Scottish Government has been working hard with Defra to deliver a Lower Risk Zone which enables the continued practice of vaccination, minimises trade disruption, and provides more control over imported livestock. This is what Scottish Industry wanted and ensures the industry is in a strong position to regain freedom from this disease.

"While we have been enormously successful in battling this potentially devastating disease, I would urge all those involved in the industry to remain vigilant against signs of the illness, and continue to source livestock responsibly.

"Scotland has an excellent reputation for animal health and quality produce, the price of dropping our guard is simply too great."

Scotland's Chief Veterinary Officer, Simon Hall, endorsed the Cabinet Secretary's comments and urged all livestock keepers to notify their local Animal Health Office of any suspicion of notifiable disease.

Background

A Bluetongue Lower Risk Zone (LRZ) imposes tighter controls on animals brought into the country from other BTV8 protection zones. Animals brought into Scotland, England and Wales must meet additional conditions. These include:

- Ø vaccination plus 60 day wait
- Ø vaccination plus a test 14 days after onset of immunity
- Ø booster vaccination within time period of immunity

Reduction in disease status acts as the first step toward recognised disease freedom from bluetongue. In order to achieve LRZ status additional surveillance is required, which will involve individually testing unvaccinated animals across the east and South east of England - the high risk area for bluetongue due to its proximity to the continent.

Bluetongue virus is still circulating in continental Europe. It is crucial that livestock keepers remain vigilant against signs of the disease.

Miss Scotland Supports Pork Campaign Focused on Pig Welfare

Three Scottish pig farmers were treated to some VIP treatment when Miss Scotland, Katharine Brown, took them for a spin to celebrate the launch of a campaign for pork from farms inspected by the Scottish SPCA.



The new Quality Meat Scotland campaign highlights the high welfare standards of pigs on Scottish farms. Scottish SPCA Chief Inspector, Paul Anderson, also supported the launch of a fleet of "Specially Selected Pork Approved by Scottish SPCA" branded taxis. Thirty liveried taxis will be making their appearance over the next two months in Glasgow and Edinburgh.

Pig farms throughout Scotland are being visited by Scottish SPCA inspectors as part of the ground-breaking initiative. The move is the UK's first farm assurance and food labelling scheme independently approved by a national animal welfare charity. Participation is voluntary and since the inspections got underway last year farms accounting for more than 90% of Scottish pig production have been inspected by the Scottish SPCA.

"Specially Selected Pork Approved by Scottish SPCA" is available on butchers' counters and supermarket shelves with Asda, supplied by Vion Halls, leading the way. Scottish SPCA Chief Inspector, Paul Anderson said Scotland's animal welfare charity was delighted with the positive response from the Scottish pig industry. "This is a very exciting project which I am pleased to say is demonstrating the extremely high standards of welfare on Scottish pig farms.

"Consumers purchasing Specially Selected Pork labelled as approved by the Scottish SPCA can be confident the product has been sourced from farms where the health and welfare of pigs is a top priority," said Mr Anderson.

The integrity of this scheme is founded on the fact that the Scottish SPCA receives no income, either directly or through any subsidiary, from the inspections. As a result consumers can have complete confidence in the impartiality and independence of the inspection process.

Quality Meat Scotland's Head of Marketing, Laurent Vernet, said the scheme was giving consumers the highest level of assurance on the welfare of pigs.

"The latest market research shows that animal welfare is at a top priority for consumers when making purchase decisions. By welcoming Scottish SPCA inspectors onto their farms, Scottish pig producers are allowing them to be the eyes and ears of the wider public and giving consumers confidence in the high standards of Scottish pig production."

Cooking With Meat DVDs

SFMTA still has a stock of the DVDs that were issued earlier this year. Further copies of these are available from the office at a price of £1.50 each + VAT.

SFMTA CORPORATE MEMBERS — Please support these businesses

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VC999 PACKAGING SYSTEMS (UK) Ltd 10 North Portway, Close Round Spinney Industrial Estate Northampton, NN3 8RQ Contact: Bill Anderson Mobile: 07811 954 587 Tel: 01604 643999 Email: bill.anderson@vc999.co.uk	<u>VEHICLE BODIES (FORFAR) LTD</u> Unit 1, Old Brechin Road, Forfar DD8 3DX Contact: David Reid Tel: 01307 462142, Fax: 01307 466070 Email: vehiclebodiesforfar@btconnect.com

Buying Cattle live.		28th April 2010	XX	59%	61%	63%	64%	65%	67%
Only additional charge is MLC levy and MILG charge (£4.95 per beast).									
Carcases weighed by abattoir company on day of slaughter.									
Carcases are not dressed ex Kidney knob to UK spec kilos				342.20	353.80	365.40	371.20	377.00	388.60
Expenses when buying live: -									
Haulage Charge				7.50	7.50	7.50	7.50	7.50	7.50
Killing Charge				£54.40	£54.40	£54.40	£54.40	£54.40	£54.40
Butchers share of MLC				£4.57	£4.57	£4.57	£4.57	£4.57	£4.57
Haulage to shop @ 10p per kilo				£34.22	£35.38	£36.54	£37.12	£37.70	£38.86
TOTAL				£100.69	£101.85	£103.01	£103.59	£104.17	£105.33
Income									
Hide average price				£29.00	£29.00	£29.00	£29.00	£29.00	£29.00
12lb Liver (average 2 out of 3)				£4.40	£4.40	£4.40	£4.40	£4.40	£4.40
1 Ox Tongue and 1 Oxtail				£5.00	£5.00	£5.00	£5.00	£5.00	£5.00
1 Thick Skirt				£2.00	£2.00	£2.00	£2.00	£2.00	£2.00
1 Ox Heart				£1.10	£1.10	£1.10	£1.10	£1.10	£1.10
TOTAL				£41.50	£41.50	£41.50	£41.50	£41.50	£41.50
Difference				£59.19	£60.35	£61.51	£62.09	£62.67	£63.83
Difference to carcass price £ per kilo				0.173	0.171	0.168	0.167	0.166	0.164
Example ENTER: weight of live beast @ say £ per live kilo				580	1.80				
Cost at auction mart is therefore				1044.00					
Weight when killing out at XX% as indicated at head of column				342.20	353.80	365.40	371.20	377	388.6
= cost deadweight per kilo				3.05	2.95	2.86	2.81	2.77	2.69
[Carcase cost at shop door p per kilo.]				3.22	3.12	3.03	2.98	2.94	2.85
What you would have paid wholesaler: ENTER quoted price				3.42	1100.10	1137	1174.69	1193.33	1211.98
Cost from wholesaler is computed after allowing 6% trim to UK spec									
What cost you (carcase weight x cost per kilo at shop door)					1103.19	1104	1105.51	1106.09	1106.67
SAVINGS					-3.09	33.05	69.18	87.24	105.31
								141.44	

Service, Specialism and Connectivity

Mary Portas: Supermarkets are killing small shops

Retail expert Mary Portas, best known for her role in the BBC's *Mary Queen of Shops*, said that the "seemingly unstoppable march" of supermarkets is ruining the culture of "knowing every shopkeeper in town", where small shops were the "cornerstones of family life".

Portas said: "The rise of the supermarket giants - and our love affair with them - is killing Britain's small shops. We're sacrificing not just our greengrocers, our butchers and our bakers, but also our communities for convenience.

"In 1954, St Albans was the unlikely starting point for this revolution when it was chosen as the pilot location for Tesco's first ever 'convenience store'. The first shopkeepers to suffer from the onslaught of this new breed of self-service shops were the greengrocers, butchers and corner shops that have gradually disappeared from our high streets.

"But what worries me more is the seemingly unstoppable march of the supermarkets into pretty well every other product category - from fashion to financial services, homewares to hair salons, health and beauty to DIY.

"When my mother died when I was 16, and I was the one who was left to look after the family, all our local shops were there to look out for us. It was the local butcher who was our greatest salvation, putting aside offcuts of meat, which I picked up on the way home from school, to feed my siblings and myself.

"I've always summed it up in three words: service, specialism and connectivity - to their local communities - and if they work with each other to create high streets we want to visit, they'll be stronger."

Buying Live



Last month SFMTA Livestock Convenor, Alan Kennedy was joined at Forfar Mart by four other Guild of Q Butcher colleagues to witness the workings of an auction market. Opposite is a spreadsheet that was compiled with information from the day that demonstrates the financial advantages of buying live at the Mart. If any member would like this electronically please make a request to the SFMTA Office.

Any member who would like to join Alan at the Forfar Market any Wednesday would be made most welcome.

Livestock Prices

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

BEEF PRICES	W/E 19/06/10	Previous week	Previous year
Scottish Abattoirs			
Steers dwt	276.4 p/kg	274.5 p/kg	294.2 p/kg
Heifers dwt	275.7 p/kg	274.1 p/kg	291.6 p/kg
Young Bulls dwt	257.8 p/kg	254.5 p/kg	282.2 p/kg

Numbers

Steers	3966	3858	3641
Heifers	2226	2482	2101
Young Bulls	1076	926	854

BEEF PRICES	W/E 16/06/10	Previous week	Previous year
Scottish Auctions			
Steers lwt	158.41 p/kg	159.71 p/kg	173.51 p/kg
Heifers lwt	165.80 p/kg	162.10 p/kg	176.07 p/kg
Young bulls lwt	129.62 p/kg	124.66 p/kg	145.57 p/kg

Numbers

Steers	357	335	446
Heifers	360	363	350
Young bulls	50	89	29

Deadweight cattle week ending 19th June 2010

	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	281.0	281.0	279.3	285.4	283.8	281.9	268.6	267.7
R	276.2	278.5	278.4	276.5	277.8	277.7	264.2	265.7
O+	271.7	277.4	274.9	265.9	277.7	273.4	249.7	247.9
-O	251.4	255.6	250.4	236.2	247.0	248.1	234.1	233.9

PIG PRICES	W/E 19/06/10	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	146.80 p/kg	146.82 p/kg	154.33 p/kg

GB deadweight pigs ending 19th June 2010 – p/kg

	Method 1 and 2 p/kg dwt	Change		Method 1 and 2 p/kg dwt	Change
Up to 59.9 kg	139.92	+1.08	80.0 – 89.9 kg	147.17	-0.04
60.0 – 69.9 kg	147.30	+0.08	90 kg and over	138.47	-1.61
70.0 – 79.9 kg	147.54	+0.02			

SHEEP PRICES	W/E 16/06/10	Previous week	Previous year
Scottish Auctions			
Old Season SQQ lwt	178.97 p/kg	199.92 p/kg	171.48 p/kg
Ewes lwt	63.78 /hd	68.53 /hd	51.86 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	5473	3684	6761
Ewes	2196	1566	2295

SHEEP PRICES		W/E 19/06/10	Previous week	Previous year
GB Abattoirs				
New season SQQ dwt		387.7 p/kg	420.7 p/kg	371.3 p/kg
Deadweight sheep week ending 19th June 2010 p/kg				
	U	398.5	397.8	384.9
	R	387.1	387.3	377.5
	O	380.3	377.9	376.8

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For Sale

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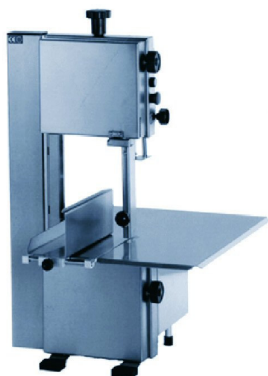


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Retail Prices for w/e 27/06/10

		SFMTA AVERAGE JUNE	SFMTA AVERAGE MAY	QMS AVERAGE JUNE	QMS AVERAGE MAY
SCOTCH BEEF					
Fillet Steak		3314	3314	3123	3123
Sirloin Steak		2208	2208	2328	2328
Popeseye Steak		1475	1467	1355	1400
Topside		1134	1132	1030	1111
Round / Rump Steak		1092	1092		
Diced Stewing Steak		910	911	905	905
Rolled Brisket		873	873		
Steak Mince		787	785	694	694
Boiling Beef Bone In		567	567		
DOMESTIC LAMB					
Whole Leg of Lamb		1094	1090	1101	1105
Centre Cut Leg Bone In		1300	1296		
Gigot Lamb Chops		1387	1379		
Lamb Leg Steaks		1508	1514	1777	1777
Chump Lamb Chops		1439	1435		
Double Loin Lamb Chops		1393	1390	1467	1534
Single Loin Lamb Chops		1293	1293	1440	1378
Rolled Shoulder Lamb		973	964		
Lamb Shanks		613	609		
Diced Lamb		1124	1116	1151	1205
Minced Lamb		1011	1002	1142	1160
PORK					
Pork Tenderloin (Fillet)		1140	1140	1073	1086
Pork Leg Steaks		860	853		
Double Loin Pork Chops		776	771	718	785
Single Loin Pork Chops		754	748		
Rolled Shoulder of Pork		612	612	688	661
Belly Pork		558	556		
Pork Loin Steaks		886	878	941	868
Diced Pork		689	689	727	727
PRODUCTS					
Beef Link Sausages		605	603		
Pork Link Sausages		638	631	608	608
Speciality Pork Sausages		691	682		
Sliced Beef Sausage		562	561		
Sliced Black Pudding		526	524		
Ball Haggis		645	643		
Scotch Pie		79	79		
Indiv Steak n Gravy Pie		133	133		

Scottish Red Meat Industry stalwart honoured with MBE

Quality Meat Scotland Marketing Manager, Margaret Stewart, has been honoured with an MBE in the Queen's Birthday Honours List for services to the Scottish red meat industry.

Margaret has spent the past 20 years working on behalf of the Scottish red meat industry undertaking a pivotal role in promoting exports of Scotch Beef and Scotch Lamb.

She also worked tirelessly behind the scenes to ensure the industry retained important contacts with importers in key markets during the years when beef exports were banned.

A farmer's daughter from Dalkeith, Margaret's interest in overseas markets was kindled at an early age when she travelled to Italy on an exchange trip with the Scottish Association of Young Farmers Clubs.

After graduating from Queen Margaret's College as a Domestic Science teacher, Margaret went on to work in the catering industry for 13 years, latterly with Waverley Vinters in Perth. After a short spell based in the Scottish Borders working in the wine industry, Margaret joined Quality Meat Scotland's predecessor, the Scottish Quality Beef and Lamb Association, in Dec 1990.

In her early role as Administrative Assistant, she developed contacts with people working throughout the industry – from producers to processors – and managed the collation and shipment of marketing material for delivery throughout the UK and overseas.

In March 1992 she progressed to Export Promotions Manager and since then has been responsible for the promotion and development of export markets for Scotch Beef and Scotch Lamb. Margaret was also involved in the applications of Scotch Beef and Scotch Lamb for Protected Geographical Indication (PGI) which recognises the high quality and specialist nature of Scottish beef and lamb.



"During the period when beef exports were banned Margaret worked tirelessly to nurture and develop contact with former customers of Scottish-based exporting meat plants," said Donald Biggar, Chairman, Quality Meat Scotland.

"A lot of the success the Scottish red meat industry is experiencing now can be attributed to her determination to maintain those valuable relationships when exports were not possible," he added.

The activity Margaret undertook with key export markets – such as Italy, France, Belgium and the Netherlands – included organising inward missions of buyers to Scotland and she also travelled regularly overseas representing the Scottish industry.

In 2001 she was promoted to Marketing Manager with Quality Meat Scotland and in her current role she also looks after the top class food service sector and played a leading role in setting up the Scotch Beef Club which has HRH The Princess Royal as its patron.

Margaret Stewart said she was "delighted but completely taken by surprise" with the news of the MBE honour.

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