



JULY 2023

# SCOTTISH CRAFT BUTCHERS MONTHLY NEWSLETTER

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# SCOTWEIGH

## CONNECT

### Integrated Scale System:

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- ▶ Savings Clubs
- ▶ Christmas, Retail & Wholesale Ordering
- ▶ Customer Accounts & Management
- ▶ Staff Management - Clocking In/Out & Holidays
- ▶ Website Integration
- ▶ Real-time Reporting



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01324 611 311  
sales@scotweigh.co.uk

# SCOTWEIGH

# DATES FOR DIARY

## Regional Meeting Dates:

*These meetings will commence at 7.15pm and finish at 9.00pm*

Monday – 23rd October 2023 – Carfraemill Hotel, Scottish Borders

Tuesday – 24th October 2023 – Garfield House Hotel, Stepps

Wednesday – 25th October 2023 – Laichmoray Hotel, Elgin

Thursday – 26th October 2023 – The Hay Room, Dewars Centre, Perth

## Annual General Meeting and Craft Skills Scotland Training Awards:

*This meeting will commence at 11.00am and finish at 4.00pm*

Wednesday – 22 November 2023 – The Landmark Hotel, Dundee

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## ONLINE ALLERGY TRAINING

Food Standards Scotland has created a training tool to enhance knowledge and understanding of allergens in manufacturing and catering environments.

This training program is primarily designed for food business operators and local authority enforcement officers, but it can also benefit anyone interested in expanding their knowledge of food allergies. Upon successfully completing the training, participants can earn up to 3 hours of credits for the REHIS Continuing Professional Development (CPD) Scheme.

### Additional training:

For further training on allergen management within catering environments, Food Standards Scotland have developed an Advanced Online Allergen Training tool. Please note that these training tools operate independently from one another. It is therefore not a requirement for the Online Allergy Training to be completed before moving on to the Advanced Online Allergen Training.

To complete the training tool visit:

[www.foodstandards.gov.scot/business-and-industry/safety-and-regulation/food-allergies-2/allergen-training-tool](http://www.foodstandards.gov.scot/business-and-industry/safety-and-regulation/food-allergies-2/allergen-training-tool)

Or visit the REHIS website for more information on the CPD Scheme:

[www.rehis.com/scheme-of-continuing-professional-development](http://www.rehis.com/scheme-of-continuing-professional-development)





# WORLD CHARCUTERIE AWARDS

WorldCharcuterieAwards.com



## WORLD CHARCUTERIE AWARDS 2023

We are thrilled to announce that Scottish Craft Butchers is proudly sponsoring the Star Award – Best Product from Scotland category at the World Charcuterie Awards.

*"We want to recognise and reward the exceptional talent that our local butchers have, by creating world class Charcuterie products." Gordon King*

Attention Professional Producers, Importers, Retailers, Wholesalers, and Distributors of Charcuterie! Here's an unmissable opportunity for you to showcase your exceptional products to the world. The World Charcuterie Awards stands as the ultimate competition within the Charcuterie industry, and it is open exclusively to professionals like yourself.

But it doesn't stop there! The World Charcuterie Awards offers much more than just a competition. It serves as a remarkable platform for gaining recognition, enhancing promotion, and fostering business growth. By participating in the World Charcuterie Awards, you become part of a vibrant community that provides access to a global network of industry professionals, media, and enthusiastic consumers who share your passion for top-notch Charcuterie.

### Interested? Your Next Steps...

Create a World Charcuterie Awards Account to take part in World Charcuterie Awards 2023. Entry to the Awards is open from 16th May to 9th July. **To enter go to the following link:** [www.worldcharcuterieawards.com/awards/enter-the-awards](http://www.worldcharcuterieawards.com/awards/enter-the-awards)

### Benefits of Joining the World Charcuterie Awards:

- Gain recognition for your products on a global scale
- Stand out from the competition and build brand reputation
- Increase sales by showcasing your award-winning products
- Gain access to a global network of industry professionals and media
- Receive valuable feedback from our panel of expert judges
- Display your medals on-pack & on your website and marketing materials

# STEAK PIE AND SPECIALITY MEAT PIE PRODUCT EVALUATIONS

*A COMPETITION TO FIND SCOTLAND'S BEST SPECIALITY ASHETTE PIES*

**The Category winner will receive a Diamond award certificate.  
Gold and Silver Awards to all those worthy of such recognition.**

**To be held on:** Wednesday 13th September 2023

**Closing date for entries:** Thursday 10th August 2023

**Venue:** Service Entrance, Forth Valley College,  
Stirling Campus, Drip Road, Stirling, FK8 1SE

**Tel:** 01786 406000

**Link to entry forms:**

[https://craftbutchers.co.uk/story.php?t=2023\\_SPECIALITY\\_MEAT\\_PIE\\_EVALUATION\\_&ID=2716](https://craftbutchers.co.uk/story.php?t=2023_SPECIALITY_MEAT_PIE_EVALUATION_&ID=2716)



**Sponsored by John Scott Meats**

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*A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL ASHETTE PIES*

**The Category winner will receive a Diamond award certificate.  
Gold and Silver Awards to all those worthy of such recognition.**

**To be held on:** Wednesday 13th September 2023

**Closing date for entries:** Thursday 10th August 2023

**Venue:** Service Entrance, Forth Valley College,  
Stirling Campus, Drip Road, Stirling, FK8 1SE

**Tel:** 01786 406000

**Link to entry forms:**

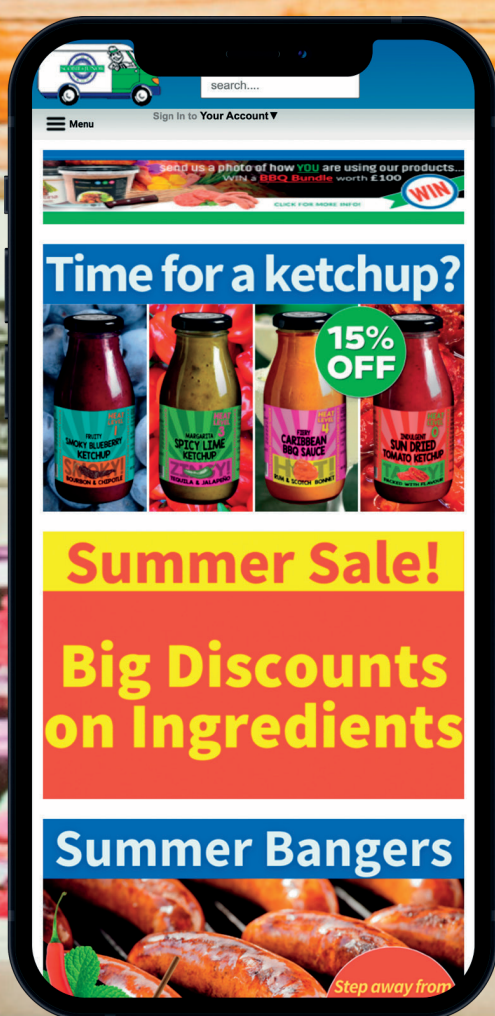
[https://craftbutchers.co.uk/story.php?t=2023\\_TRADITIONAL\\_STEAK\\_PIE\\_EVALUATION&ID=2717](https://craftbutchers.co.uk/story.php?t=2023_TRADITIONAL_STEAK_PIE_EVALUATION&ID=2717)



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Join thousands of butchers  
using ScobiesDirect.com  
to order their supplies...



**SCOBIESDIRECT.COM**

a great deal for butchers and processors | 0800 783 7331



## TURKEY NEWS

Following a challenging season in 2022 with Avian Influenza risks across the country, there has been a number of significant changes in the turkey supply chain this year with a number of producers leaving the industry.

However, Walters Turkeys are continuing to produce our premium quality traditional turkeys for the coming season and are well placed to serve existing and new customers for this coming Christmas with Traditional Free Range Bronze Turkeys; Whole birds, crowns and breast joints all boxed and priced for your retail and delivered to your store this December.

If you are interested please contact Ed Walters:



07786 332952



edward@efwalters.com



www.waltersturkeys.co.uk

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## SUSTAINABLE DIETS AND THE DUBLIN DECLARATION

Meat and livestock play a crucial role in promoting personal health, ecological balance, and socioeconomic well-being. In order to address the ongoing societal discussions surrounding meat production and consumption, the International Summit on The Societal Role of Meat – What the SCIENCE Says was held in Dublin, Ireland on October 19th and 20th, 2022. Hosted by Teagasc, the Irish Agriculture and Food Development Authority, the Summit aimed to provide a comprehensive overview of the various ways in which meat remains relevant in today's society.

Recognising the significance of meat as a vital source of nutrition and its impact on ecological and economic systems, it is imperative that meat production continually embraces advancements in technology to maximise its benefits and minimise adverse effects. Given the magnitude and importance of meat production, it is essential for agricultural, industrial, governmental, and educational stakeholders to consistently earn societal acceptance through their actions.

In order to establish a clear understanding of the objective scientific evidence, the Summit brought together leading scientists from diverse disciplines to present and synthesise comprehensive insights on the role of meat in society. The presentations from this esteemed group of experts can be accessed at:

<https://www.teagasc.ie/food/research-and-innovation/research-areas/food-quality-and-sensory-science/meat-technology/international-meat-summit/>

## HELLO FROM ALL OF US HERE AT ESC!

As a Scottish business, we are proud to be a member of Scottish Craft Butchers, and enjoy working with our fantastic butcher clients, some of whom we give a special mention to below. Read on to find out how our expertise, great customer service and wide range of products, make us the perfect packaging partner for your business. We love supporting local Scottish butchers, and hope to work with you soon!

**Who we are:** we've been boxing longer than Mike Tyson and we were (w)rapping before Stormzy was born. ESC Packaging started 45 years ago from a spare bedroom. Now a fourth generation family business working with partners across the globe, we are experts in our field, and our values have never changed. Personal service, customer focused, and family centred, with a strong ethical and environmental ethos.

Whether you want off the shelf packaging or a full bespoke packaging range for your business...we offer a knock out service!

### OUR PACKAGING PARTNERS

The butcher, the baker, the candlestick maker... What do they all have in common? As well as featuring in a 14th century rhyme, they are also all customers of ESC. From food producers to gift makers, we are in our fifth decade of creating packaging for them all.



We are proud to be the exclusive packaging provider for McCaskie's, esteemed National Butcher Shop Winner 2023 – congratulations to McCaskie's on their recent win!

We also have the pleasure of working with other industry leaders, such as S. Collins, James Chapman Butchers, and Hugh Black & Sons.



### QUALITY | VALUE | SERVICE | BRANDING

We work with suppliers across the UK, Europe and beyond to offer you a choice of perfect packaging products. Whether you are looking for fast delivery, low cost prices or ethically and environmentally friendly options - we can help you find them. Our mills are food grade certified and hold eco-credentials. We appreciate the importance of VALUE – providing a great product at a great price is our aim.

### PRODUCTS WE PROVIDE

Bags for Life | Carrier Bags | Counter Bags  
Paper Bags | Food Grade Sheets | Bag on a Roll  
Pie & Haggis Boxes | Mail Order Boxes  
Christmas Hamper Solutions | Till Labels | Ready Meal Sleeves | Vacuum Pouches | Counter Tickets | Hygiene Disposables | and many more....

### OUR CLIENT TESTIMONIALS SAY IT ALL:

"A one-stop shop for all our packaging solutions"  
"The only company we use for packaging"  
"ESC go above and beyond".

### GET IN TOUCH WITH US

[sales@escpackaging.co.uk](mailto:sales@escpackaging.co.uk)  
[www.eosc.co.uk](http://www.eosc.co.uk) Ferryhills Rd,  
01383 418610 Inverkeithing KY11 1HD





# MEAT-FREE PRODUCTS HAVE POTENTIAL TO CAUSE CONFUSION WITH SHOPPERS

The majority of shoppers feel meat-free products should be displayed separately to meat products in order to avoid confusion, according to research commissioned by AHDB.

The research, undertaken by AHDB's Retail & Consumer Insight team with The Smithfield Collective, set out to understand shoppers' behaviour towards vegetarian and vegan products that are designed to compete with meat.

It found there is potential for confusion for shoppers, with shopping bays where meat and meat-free products were very mixed together being seen as potentially confusing by 52% of consumers.

Products from unfamiliar plant-based brands, or historically meat brands which look very realistic, are the most likely to be unclear at first glance.

The shopping missions are very different for meat and meat-free products with a different set of needs and drivers; therefore 60% of shoppers agreed non-meat products should be displayed in a different place to meat products.

Consumers also agreed meat-free products are trying to replicate meat, with 69% agreeing plant-based products try to describe themselves in a way that sounds like meat.

Fifty per cent of shoppers agree that meat-free products shouldn't use words like 'steak' or 'bacon', and 47% feel they shouldn't use 'sausage' and 'burger'.

The research found that shoppers are fond of meat packaging, with 70% likeability on average across the three meat packs tested. This was much higher than the meat-free packs.

It was not only overall likeability where meat packs outperformed plant-based. The research found 75% of shoppers think the amount of detail on meat labels is about right, in comparison this is only 66% for plant-based packages.

Grace Randall, AHDB Retail Insight Manager said:

*"This research is helping provide retailers and processors with evidence to protect and grow red meat sales. The findings give the industry the evidence needed to challenge retailers or government that meat and meat-free products shouldn't be displayed together. AHDB will use these findings for further research in to how best to optimise meat packaging."*

# WOMEN IN MEAT INDUSTRY AWARDS 2023 NOMINATIONS ARE OPEN NOW

As someone who has previously nominated or voted, you already know that The Women in Meat Industry Awards recognise the substantial and valuable contribution that women make across the UK meat industry.

**The campaign to find this year's winners is now well underway.  
Deadline for nominations is **7th July 2023**.**

This is your opportunity to nominate someone who excels at what they do, perhaps inspires a younger generation to join our dynamic industry, or makes a real difference to the business that they are in.

**You can nominate one candidate or several candidates using the link:  
[www.womeninmeatawards.com/nominate/](http://www.womeninmeatawards.com/nominate/)**

The categories are below:

- Meat Businesswoman Award – Foodservice (catering butcher)
- Meat Businesswoman Award – Industry Supplier
- Meat Businesswoman Award – Multiple Retailing
- Meat Businesswoman Award – Independent Retailing
- Meat Businesswoman Award – Poultry
- Meat Businesswoman Award – Manufacturing/Processing
- Meat Businesswoman Award – Craft Butchery
- Meat Businesswoman Award – Trade Body
- Meat Businesswoman Award – Training & Education
- Meat Businesswoman Award – Wholesaling
- The Rising Star Award

Whether it's just one category or all of them, one person or more than one, your nomination counts and is much valued. You will find full details about the categories at the website.

The overall Meat Businesswomen of the Year Award is presented to one of the winners of the categories above (excluding The Rising Star Award). A panel of industry judges will discuss all the category winners after voting takes place and then select one overall winner who has made, or is making, an exceptional contribution to the UK meat industry.

You can also book tickets or tables with an early bird discount for the ceremony taking place on 17th November at the Royal Lancaster Hotel, London using the link:  
[www.womeninmeatawards.com/tickets/](http://www.womeninmeatawards.com/tickets/)

*Don't forget the nomination deadline is 7th July!*



# *17th November 2023*

## *Royal Lancaster Hotel, London*

Make sure you're at the Women in Meat Industry Awards ceremony and black tie dinner. Enjoy an evening celebrating the meat industry's best female talent.

Take advantage of our **early bird discount** and book your tickets today at

**[womeninmeatawards.com/tickets](https://womeninmeatawards.com/tickets)**

**The 2023 finalists will be announced soon for online voting at [womeninmeatawards.com/finalists](https://womeninmeatawards.com/finalists)**

*Recognising outstanding female talent*

If you are interested in becoming a partner for our future Awards and taking advantage of this excellent marketing opportunity for your business, please get in touch with Michelle Ingerfield.

Tel: **01908 613323** or email **[michelle.i@yandellmedia.com](mailto:michelle.i@yandellmedia.com)**

From the publisher of

**meat**  
**m**  
**management**

Event date is subject to ongoing Government rulings on public assembly and therefore the organisers reserve the right to make appropriate changes if required affecting the date or venue at their absolute discretion. Special guest appearances are subject to change.



# 11 STEPS TO RISK ASSESSMENT

Many times our technical staff get asked why they need so much information when assisting with completing a risk assessment, surely there is only 5 steps to follow.

## **The following might help in understanding...**

Every business and self-employed person needs to risk assess their work activities. A risk assessment is the process of identifying what could harm people in your business, and deciding what action is needed to reduce the risk.

- The things that could harm people are called hazards.
- The harm is the risk.
- And the actions you take are the controls.

You might think that a risk assessment only needs 5 things, especially if you are familiar with the 5 steps to risk assessment. And it's true - your risk assessment should contain those 5 steps!

## *But what else?*

There are some other essential elements you certainly don't want to leave out to make sure your risk assessment complies with legal requirements.

- Your business
- The activity
- The hazards
- The people at risk
- The risk level
- The controls in place
- Any extra controls needed
- Remaining risk
- The date
- The assessor
- Acknowledgement

**If you do require any further assistance just drop us an email at:**  
**[admin@nhasco.com](mailto:admin@nhasco.com)**



# ENERGY BILLS DISCOUNT SCHEME

The Energy and Trade Intensive Industries (ETII) discount provides a higher level of support to businesses and organisations in eligible sectors – you must register to get this support: <https://www.gov.uk/guidance/energy-bills-discount-scheme-energy-and-trade-intensive-industries-support>. Butchers' businesses, if they qualify, are eligible for higher tier support. The regulations came into force in late April 2023. If your business is successful in applying for the scheme then payments will be backdated to the 1st April. The UK government have announced more details on energy discounts for business post 1st April which can be viewed at: <https://www.gov.uk/guidance/energy-bills-discount-scheme>.

This appears to be for businesses who meet the criteria and fall into the following SIC code categories (comes down to the interpretation of the title). We qualify under the following:

## **Division 10 – Manufacture of food products:**

- *10:11 Processing and Preserving of Meat*
- *10:12 Processing and Preserving of Poultry Meat*
- *10:85 Manufacture of Prepared Meals and Dishes*

This division includes the processing of the products of agriculture, forestry and fishing into food for humans or animals, and includes the production of various intermediate products that are not directly food products. The activity often generates associated products of greater or lesser value (for example, hides from slaughtering, or oilcake from oil production). This division is organised by activities dealing with different kinds of products: meat, fish, fruit and vegetables, fats and oils, milk products, grain mill products, animal feeds and other food products. Production can be carried out for own account, as well as for third parties, as in custom slaughtering. Some activities are considered manufacturing (for example, those performed in bakeries, pastry shops, and prepared meat shops etc. which sell their own production) even though there is retail sale of the products in the producers' own shop. However, where the processing is minimal and does not lead to a real transformation, the unit is classified to wholesale and retail trade (section G). Preparation of food for immediate consumption on the premises is classified to division 56 (Food and beverage service activities). Production of animal feeds from slaughter waste or by-products is classified in 10.9, while processing food and beverage waste into secondary raw material is classified to 38.3, and disposal of food and beverage waste in 38.21. This division does not include the preparation of meals for immediate consumption, such as in restaurants.

Sectors were defined under the SIC hierarchy. A more detailed description of each SIC code, including inclusions and exclusions, are available at:

[https://onsdigital.github.io/dp-classification-tools/standard-industrial-classification/ONS\\_SIC\\_hierarchy\\_view.html](https://onsdigital.github.io/dp-classification-tools/standard-industrial-classification/ONS_SIC_hierarchy_view.html)

**Our energy advisor, Mark Livingston, will be able to advise members on this process.**



# What's on the Menu?



WATSONS *Tasty* Burger Mix  
with Onion!

*Quality* · *Heritage* · *Reliability*  
*Consistency* · *Popularity* · *Award-Winning*

This best-selling mix from Lucas is used by butchers across the UK, because they know it's always going to perform and their customers love it!



**KERRY**

For more information please visit [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk),  
or call us free on 0800 138 5837





# Put the Fine into Dine with 9 EasiCoat Coaters!

Including a **new** flavour to  
refine your range even further!

## EasiCoat Tandoori Coater bursts with flavour and colour.

Lucas Easicoat Coaters add value and finesse to even the simplest cuts of meat.  
Made from the finest quality ingredients, they're ready to use, carefully blended and look fantastic too!

**new**  
Tandoori Coater



Southern Fried Coater



Hot & Spicy Coater



Bombay Coater



Garlic & Herb Coater



Smokey BBQ Coater



Katsu Curry Coater



Sweet Chilli Coater



Mexican Style Coater



**KERRY**

For full details of the Easicoat range, visit [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk),  
or call us free on 0800 138 5837







# GEMINI PACK WALL CASE FOR SALE

**£2,500** ONO



## GEMINI PACK WALL CASE

- Dimensions: L 290cm x D 115cm x H 160cm.
- Remote motor unit is only six months old.
- Fitted and serviced by Gmack Refrigeration.
- Buyer to arrange collection.

### CONTACT

0131 229 8348  
JOHN SAUNDERSON

# FOR SALE

40+ years established butcher business for sale  
in Troon, South Ayrshire.



Prominent position on Troon main thoroughfare with excellent daily footfall. Current trading hours Monday-Friday 8am-5pm, Saturday 8am-4pm. The business is still trading and as well as having an excellent customer base we also supply local cafes, restaurants & wholesale pre-packaged goods to local convenience stores.

Very reasonable rent of £5,300 per annum considering its position on the high street. We have reached out to our landlord & they are open to a 10 years lease with a 5 year opt out.

All equipment is included in the sale and the business is ready to go for the new owner. This is an excellent opportunity for a farmer looking to diversify & integrate themselves into the community with a farm to consumer business.

We are very open to working alongside any potential buyer to introduce them into the day to day running of the business for an agreed space of time. In my opinion this would help the new owner get established & help with a very smooth transition for the new owner & our customers. Working together for an agreed space of time we would also be willing to train on any skill set the new owner is lacking.

The previous 3 years sets of accounts are available to view by any interested parties.

Price on application & is negotiable.

**CONTACT: IAIN MAIN**

Tel: 07796090945

Email: [j7pmy@live.co.uk](mailto:j7pmy@live.co.uk)





Ref: 1573

## JACKSON BUTCHERS

2 GEORGE STREET, OBAN, ARGYLL, PA34 5RX



HIGH TURNOVER TRADITIONAL BUTCHERS SHOP  
ESTABLISHED IN 1932 TRADING FROM FREEHOLD  
PREMISES IN THE HEART OF THE BEAUTIFUL WEST  
COAST TOWN OF OBAN.

### FREEHOLD PRICE

**£240,000 Plus stock at valuation**

- Traditional Butchers Shop
- Exceptional reputation within local community and beyond
- Freehold property on main shopping street in Oban town centre
- Strong turnover/6 day trading
- Scope to develop current offering
- Family ownership since 1932



### Situation

Jackson Butchers occupies a prominent trading location at the southern end of George Street, the main commercial trading thoroughfare in the popular Argyll town of Oban on Scotland's west coast. George Street overlooks the promenade and harbour and offers a wide range of retail and hospitality businesses both for locals and visitors.

Commonly known as the Gateway to the Isles, Oban itself is a hugely popular tourist destination, predominantly during the summer season when the town can play host to up to 25,000 people but also during the remainder of the year for visitors who use it as a base for touring the surrounding area and as a starting point for the majority of the crossings to the Hebridean Islands from its ferry terminal. Also known as the "Seafood capital of Scotland", Oban has many quality restaurants and cafes on offer along with a wide selection of hotels, guest houses and self catering apartments. Scotland's largest city Glasgow can be reached within a two hour 15 minute drive through the beautiful Loch Lomond and Trossachs National Park with Scotland's capital Edinburgh approximately 3 hours away. Day trips are possible from both these popular tourist destinations to Oban and the beautiful surrounding areas.

The town also has its own railway station, situated close to the ferry terminal.







#### Property

The business trades from a single storey retail unit on the corner of George Street (A85) and Aird's Crescent in the town centre. There are 2 large display windows with tasteful signage above.

Parking is available in the surrounding streets.

#### Internal details:

##### Ground Floor

The shop has 2 entrances, 1 for deliveries and 1 which opens out into a bright customer area. A full length refrigerated display cabinet separates the public space from the staff area with additional serving counter alongside.

##### Ancillary

Towards the rear of the property is a prep area, storage, walk-in chiller, office and WC.

We estimate the subjects extend to 66.68 square metres .

##### The Business

Jackson Butchers has been a fixture in Oban since 1932 over which time the business has and continues to have an outstanding reputation both with locals and those from further afield. Specialising in the finest Scottish lamb, beef, pork and poultry sourced from the best Scottish farms along with in-house products such as sausages, haggis and black pudding.

As well as a hugely loyal local following, the business also generates turnover with the many visitors coming to the area staying in Airbnb and self catering apartments and to the private boat charters based in the town.

The shop is well equipped with a good range of fixtures and fittings throughout and offers a wonderful opportunity for someone looking for a high turnover retail business showing an exceptional net profit.

The business is operated by the 2 owners along with 2 full time qualified butchers.

Jackson Butchers is ideally suited to someone with butchery experience or an investor who could employ staff to run on their behalf with the benefit of a freehold property in one of Scotland's most scenic and popular towns.

##### Opening Hours

Tuesday – Friday 8.00am – 5.00pm  
Saturday – 8.00am – 4.00pm  
Monday – 8.00am – 2.00pm  
Sunday – Closed

##### Trading Figures

Full trading, profit and loss accounts will be made available to seriously interested parties, only after formally viewing the business.

#### Services

Mains drainage, gas, electricity and water are all connected to the property.

#### Tenure

Freehold

#### Price

A guide price of £240,000 is sought for the heritable interest in the property and all fixtures & fittings pertaining thereto.

#### Rateable Value

We are advised that the rateable value is £11,700. The property qualifies for 100% business rates relief under the Small Business Bonus Scheme.

#### EPC

A copy of the Energy Performance Certificate will be available upon request.

#### Business Purchase Finance

Please contact us for more information click here.

#### Viewing

Strictly by appointment via the sole selling agents, Cornerstone Business Agents. Phone – 0131 445 7222 or email – [info@cornerstoneagents.co.uk](mailto:info@cornerstoneagents.co.uk)

#### Offers

All offers couched in Scottish legal terms should be submitted to the sole selling agents. No direct approach may be made to the vendors.

#### AML

The Money Laundering, Terrorist Financing and Transfer of Funds (Information on the Payer) Regulations 2017 came into force on 26 June 2017. This now requires us to conduct due diligence on property purchasers. Once an offer has been accepted, the prospective purchaser(s) will need to provide, as a minimum, proof of identity and residence.

#### Cornerstone Business Agents

The Walled Garden|Bush Estate|Midlothian|EH26 0SD  
Phone 0131 445 7222 | Fax 0131 445 4300

272 Bath Street | Glasgow | G2 4JR  
Phone 0141 353 9494

All email enquiries to [info@cornerstoneagents.co.uk](mailto:info@cornerstoneagents.co.uk)

[www.cornerstoneba.co.uk](http://www.cornerstoneba.co.uk)



# MODERN APPRENTICE ACHIEVEMENTS



**Paul Edwards**

Huge congratulations to Paul Edwards from ABP Food Group in Perth on completing his Modern Apprenticeship Qualification SCQF 5 in Meat & Poultry Skills. Paul who works in the Abattoir has shown remarkable drive and commitment in achieving this award and Qualification. Determination to learn all aspects of the Abattoir side of the business. With the training and guidance from his manager Ronnie Rattray and supervisor Cammy Mill, working in an environment which can be testing and difficult at times, Paul has achieved his qualifications with flying colours which is a credit to his training team at ABP.

Great work Paul!



**Stephen Ladds**

Congratulations to Stephen Ladds of Strachan Craft Butchers on completing his SCQF 6 Modern Apprenticeship in Meat & Poultry Skills! Stephen started butchering at 17 and went on to complete his SCQF 5 in meat and poultry skills and has now completed the next level! Stephen is a great worker and can be found keeping the cabinet beautiful in Strachans East Kilbride shop! His favourite thing to work with is lamb and loves creating a fresh and tasty looking cabinet! When Stephen has got his butchers hat off he has a guitar/bass in his hand as he plays for his band Saint Vienna! A busy man indeed!

Very well done Stephen!



**David Edmond**

David Edmond from John Gilmour in Tranent receiving his SCQF5 Modern Apprenticeship in Meat and Poultry Skills certificate from Mark Laidlaw. David is a lovely young lad with a bright career ahead of him.

Congratulations from everyone at Craft Skills Scotland!



**Eilidh Ritchie**

Eilidh Ritchie from John Gilmour in Tranent receiving her SCQF5 Modern Apprenticeship certificate in Meat and Poultry Skills. Eilidh is very keen young butcher following in her Dad's footsteps, quiet as a mouse but a real talent with a knife in her hand.

Congratulations Eilidh, from all at Craft Skills Scotland!





## Sean Gray

Sean Gray from John Gilmour in Tranent receiving his SCQF5 Modern Apprentice certificate in Meat and Poultry Skills from Mark Laidlaw.

Sean is a real cheeky chappie, always a smile on his face, a keen and talented young butcher.

Congratulations from us all at Craft Skills Scotland!



## Tyler Martin

Congratulations to Tyler Martin from Scott Brothers Butchers in Dundee on completing his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills.

Tyler was also a competitor in Scotland Butcher Wars. Tyler being presented with his certificate by George Jarron.

Well done Tyler, from all at Craft Skills Scotland!



## Daniel Ralston

Daniel Ralston from Colin Nicoll Butchers in Cupar receiving his SCQF5 Modern Apprenticeship in Meat and Poultry Skills from manager Bobby Cameron.

Daniel always has a smile for the customers, a keen young butcher with a promising career ahead.

Congratulations from everyone at Craft Skills Scotland!



## Fiona Guest

Fiona Guest from Nicolls of Cupar receiving her SCQF5 Modern Apprenticeship in Meat and Poultry Skills from manager Bobby Cameron.

Fiona is a hard working lass who has worked hard to hone her knife skills in a very busy shop, she has great product knowledge and her customer service skills are excellent, all done with a warm smile.

Congratulations Fiona, from all at Craft Skills Scotland!





## Anna Forbes Thomson

Congratulations to Anna Forbes Thomson from H M Sheridan in Banchory.

Anna is pictured collecting her Modern Apprenticeship SCQF 5 certificate in Meat and Poultry Skills from President of Scottish Craft Butchers, George Jarron.

Well done Anna and we are looking forward to working with you on your SCQF 6 qualification!



## Arran Broussard

Congratulations to Arran Broussard from Faulds the Butcher in Kilmarnock.

Arran is pictured collecting his Modern Apprenticeship SCQF 5 certificate in Meat and Poultry Skills from President of Scottish Craft Butchers, George Jarron.

Well done Arran, who has now progressed on to his SCQF 6 qualification!



## Ben Megahy

Congratulations to Ben Megahy from Simon Howie Butchers in Perth.

Ben is pictured collecting his Modern Apprenticeship SCQF 5 certificate in Meat and Poultry Skills from President of Scottish Craft Butchers, George Jarron.

Ben was also part of the Butcher Wars Scotland competition held on the 14th May at the Scottish Craft Butchers Trade Fair - Ben together with Richard from Simon Howie Butchers were the winners of the Pairs.

Well done Ben!



## Cameron Chisholm

Massive well done to Cameron Chisholm from Hugh Black & Sons Butchers, Bathgate.

Cameron is seen collecting his SCQF 5 Modern Apprentice award in Meat and Poultry Skills from George Jarron, President of Scottish Craft Butchers.

Well done Cameron!



## Jamie Grantham

Receiving his Modern Apprentice certificate in Meat and Poultry Skills at SCQF 5 is Jamie Grantham from John Munro Butchers, Dingwall. Congratulations Jamie your enthusiasm shone through the whole qualification. Pictured receiving his certificate from George Jarron, President of Scottish Craft Butchers.

Congratulations, from all at Craft Skills Scotland!



## Laura Black

Laura Black from Coopers Butchers in Bellshill is seen receiving her SCQF 5 Modern Apprenticeship award in Meat and Poultry Skills from George Jarron, President of Scottish Craft Butchers. Laura and her team then went on to win the prestigious World Haggis Championship and were also voted the West of Scotland Pork Link Sausage Champion. It's going to be hard to top a day like that!

Well done Laura, from all at Craft Skills Scotland!



## Lawrie Hart Bain

Congratulations to Lawrie Hart Bain from Hugh Black & Sons Butchers in Cambuslang.

Lawrie powered through his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills and was a delight to work with.

Well done Lawrie!



## Marc Ingram

Massive congratulations to Marc Ingram from Blair Drummond Smiddy in Stirling. Marc has progressed and learned so much since commencing his qualification. He has worked hard with his team mates to hone his butchery skills and it has shone throughout his qualification. Marc is pictured at the recent Trade Fair in Perth receiving his certificate from George Jarron, President of Scottish Craft Butchers.

Well done Marc - we look forward to seeing you in the future!





## Patrick Short

Well done Patrick Short from Elderslie Butchers. Patrick submitted fantastic project work to completed his SCQF 6 Modern Apprenticeship in Meat and Poultry Skills.

Patrick is seen receiving his certificate from George Jarron, President of Scottish Craft Butchers.

Well done, from all at Craft Skills Scotland!



## Peter Johnson

Peter Johnson from Tom Courts Burntisland Butchers is seen receiving his SCQF 6 Modern Apprenticeship certificate in Meat and Poultry Skills.

Well done Peter, from all at Craft Skills Scotland!



## Ryan Gibney

Another Modern Apprentice from Hugh Black & Sons Butchers in Bathgate receiving his SCQF 5 Modern Apprentice certificate in Meat and Poultry Skills at the recent Scottish Craft Butcher Trade Fair in Perth. Well done Ryan Gibney - you embraced every challenge and went from strength to strength through your qualification.

Congratulations from everyone at Craft Skills Scotland!



## Ryan Gow

Congratulations to Ryan Gow from John Munro Butchers in Dingwall. Ryan's Assessor said of him "Well done Ryan. To compete your SCQF 6 qualification so quickly after completing your SCQF 5 really shows the dedication you have to not only to the business but also to improving yourself. Your recent award as SCQF 5 Trainee of the Year at the Scottish Craft Butchers Training Awards was well deserved and shows just how much we all think of you. We look forward to keeping the development going, even after you've finished this qualification." Ryan is pictured receiving his qualification certificate from George Jarron, President of Scottish Craft Butchers.

Well done Ryan!



## Alister Black

Alister Black from Hugh Black & Sons Butchers started his butchery career three years ago starting with learning the art of manufacturing, something he still really enjoys! Alister is a dab hand at making links! He works up at the factory with his friend Ryan.

Well done on completing your SCQF 5 Modern Apprenticeship in Meat and Poultry Skills! A great achievement!



## Zach Raistrick

Congratulations to Zach Raistrick from Stuarts Bakers & Butchers in Buckhaven, who has completed his SCQF level 5 Modern Apprenticeship qualification in Meat & Poultry Skills. Zach will now progress on to SCQF level 6.

Well done, we look forward to working with you again Zach!



## Jordan Shaw

Congratulations to Jordan Shaw who was presented with the Craft Butcher Diploma of Scotland and chainmail and glove by Graeme Lyall, Deacon of the Incorporation of Fleshers Glasgow. The Fleshers sponsor a young apprentice yearly who shows outstanding commitment and promise to the butchery trade. Jordan Shaw who works at S. Collins & Son Butchers in Muirhead has completed his SCQF 5 and SCQF 6 qualifications and has won "Young Butcher of the Year" at the recent QGuild Awards in London. He also competed in the Scotland Butcher Wars competition held in Perth on the 14th May.

Well done Jordan - what a year you are having.





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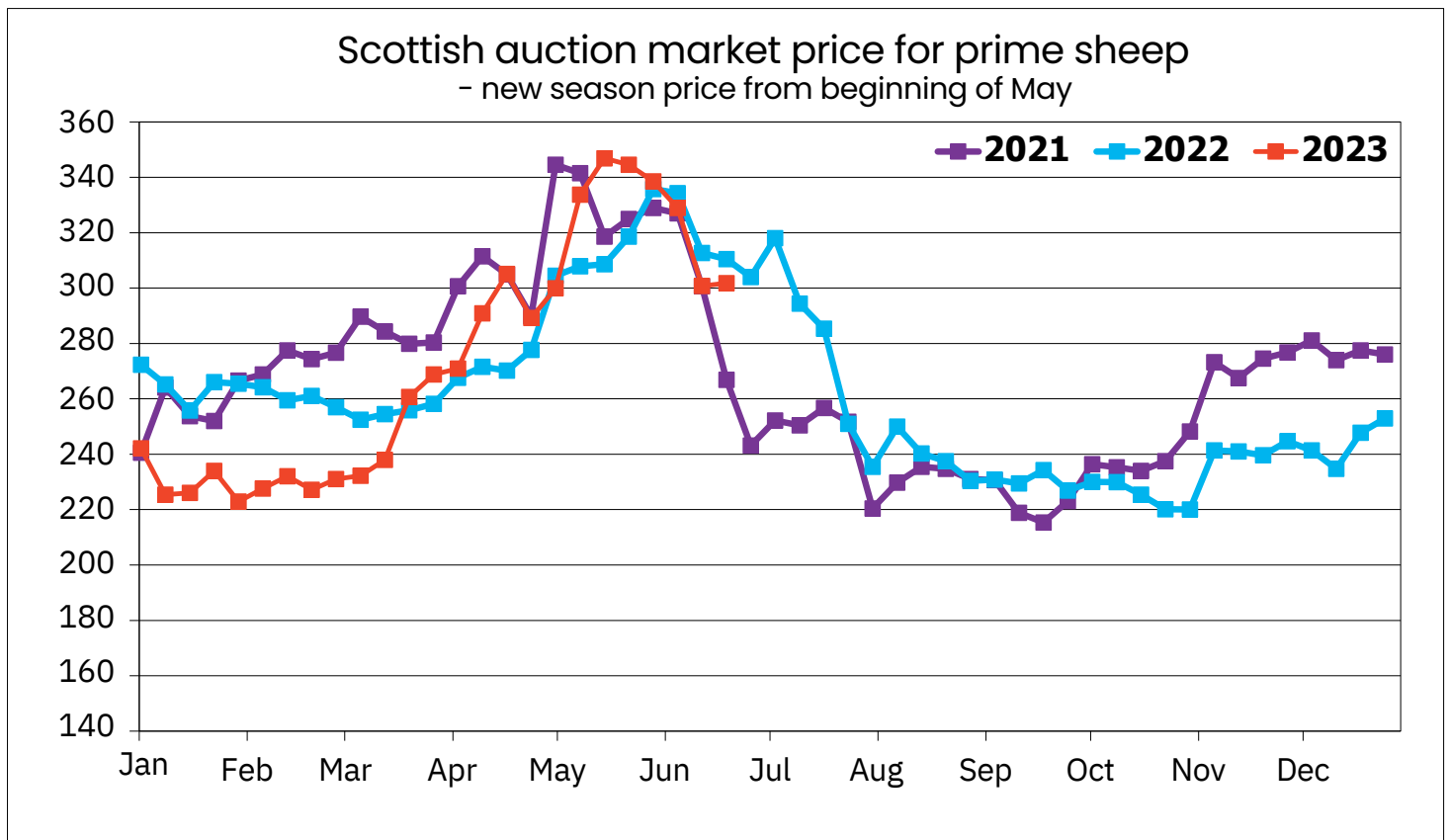
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# SHEEP MARKET

- Auction prices for new season lambs have fallen from their new season peak with supplies building. However, the Eid al-Adha festival in late-June has resulted in a short-term rebound in prices, with daily prices averaging above £3/kg again from June 19-26.
- In the third week of June, auction prices remained slightly behind year-earlier levels but were 22% above the five-year average.
- While new season supplies have been building more slowly than in previous years, hogg availability remains elevated, supporting overall lamb availability at GB level.
- Retail sales data suggests that lamb has been weak outside of Christmas and Easter, suggesting that it may have become even more of a festival treat than in the past.
- After a weak final quarter of 2022, UK lamb imports have continued to run well behind year earlier levels in 2023, with a very limited seasonal lift at Easter. Combined with positive export opportunities, this has ensured that market supply has remained tight in 2023, supporting lamb prices.



Source: IAAS

### Sheep Prices: Scottish Auctions

|                    | W/E 21/06/23 | Previous week | Previous year |
|--------------------|--------------|---------------|---------------|
| New Season SQQ lwt | 301.75 p/kg  | 300.80 p/kg   | 310.47 p/kg   |
| Ewes lwt           | £88.22 /hd   | £95.28 /hd    | £122.47 /hd   |

### Sheep Numbers: Scottish Auctions

|                | W/E 21/06/23 | Previous week | Previous year |
|----------------|--------------|---------------|---------------|
| New Season SQQ | 4436         | 3940          | 5838          |
| Ewes           | 4887         | 5077          | 4967          |

### Sheep Prices: GB Abattoir

|                     | W/E 17/06/23 | Previous week | Previous year |
|---------------------|--------------|---------------|---------------|
| Prime Sheep SQQ dwt | 655.7 p/kg   | 673.6 p/kg    | 662.6 p/kg    |

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### Deadweight Sheep: Week Ending 17 June 2023

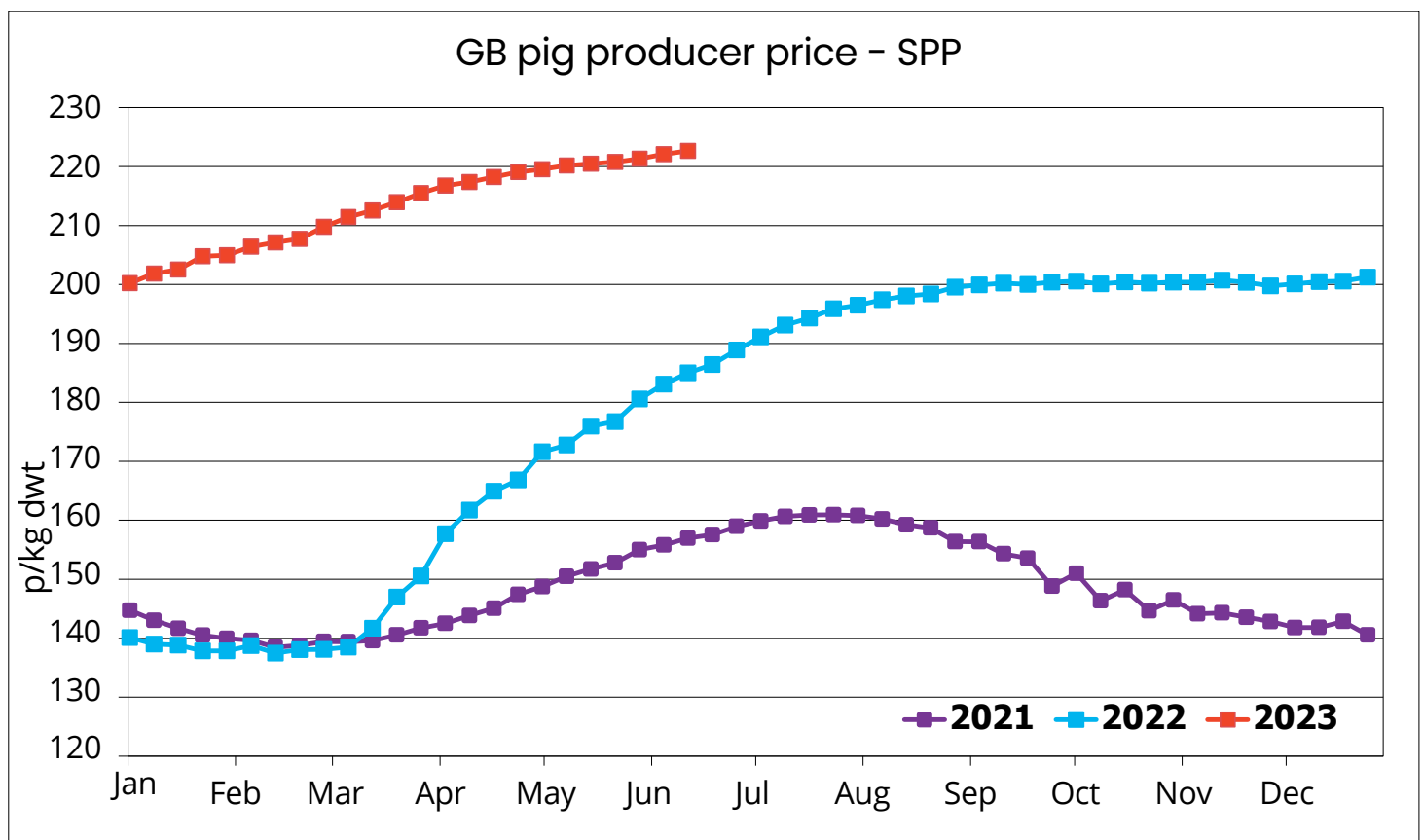
|   | 2     | 3L    | 3H    |
|---|-------|-------|-------|
| U | 663.5 | 663.9 | 658.9 |
| R | 655.8 | 655.5 | 654.5 |
| O | 642.0 | 643.7 | 640.2 |

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# PIG MARKET

- Prime pig prices have continued to rise slowly and steadily in June, now in line with the historic seasonal trend. Coupled with reduced feed prices, this will be welcome for producers after two years of negative margins. However, it should be noted that spot feed prices have picked up from their lows as there is concern over the renewal of the Black Sea grain deal in July while US crop prospects have weakened following dry weather in key growing areas.
- The sharp fall in GB abattoir slaughter in 2023-to-date fits with the reduction in prime pig numbers on farm following a reduction in the breeding herd in 2022, in turn supporting farmgate prices. While ScotEID slaughter data is also signalling reduced availability on Scottish farms this year, Scottish abattoirs have been handling slightly more prime pigs this year.
- Lighter carcass weights compared to 2022 will have added further to the fall in pigmeat output at GB level, and stocks of pigmeat built up in 2022 are likely to be declining.
- Tight supply on the continent has limited import availability and seen EU pig prices narrow the gap to GB levels in 2023, supporting GB price competitiveness at home and in export markets.
- In China, pork prices have continued to edge marginally downwards in June but futures market pricing is still pointing towards some tightening of supply in the second half of the year.



## Pig Prices: GB Abattoir

|                          | <i>W/E 17/06/23</i> | <i>Previous week</i> | <i>Previous year</i> |
|--------------------------|---------------------|----------------------|----------------------|
| Standard Pig Price (SPP) | 222.65 p/kg         | 222.09 p/kg          | 184.98 p/kg          |

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## GB Deadweight Pigs SPP: Week Ending 17 June 2023

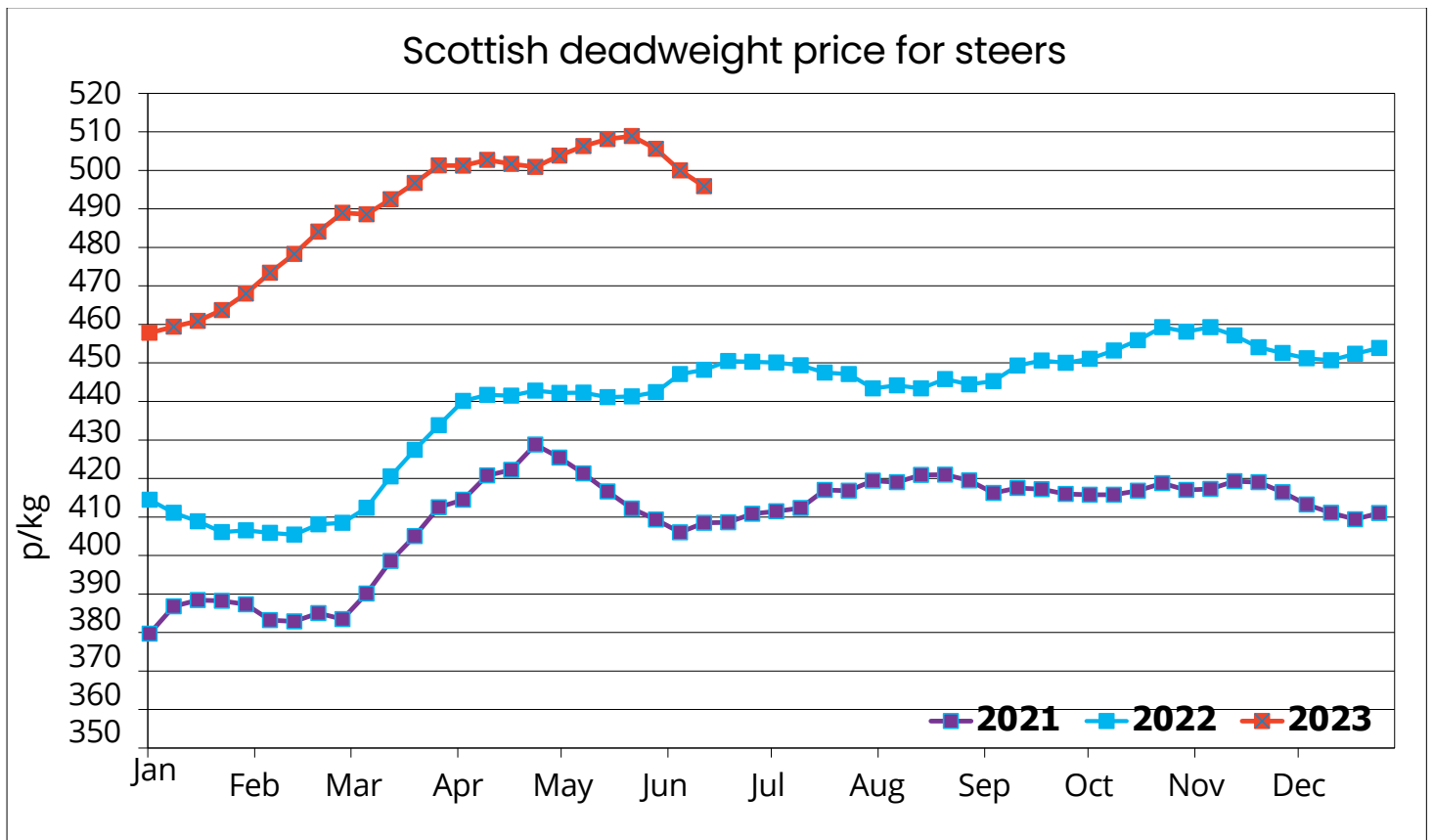
|                 | <i>Average Price</i> | <i>Change</i> |
|-----------------|----------------------|---------------|
|                 | p/kg dwt             |               |
| Up to 59.9 kg   | 192.81               | +13.63        |
| 60.0 – 69.9 kg  | 217.66               | +2.18         |
| 70.0 – 79.9 kg  | 223.69               | +0.35         |
| 80.0 – 89.9 kg  | 224.25               | +0.35         |
| 90.0 – 99.9 kg  | 222.80               | +0.50         |
| 100 kg and over | 215.93               | +0.79         |

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# BEEF MARKET

- After a prolonged period trending higher, prime cattle prices have fallen back significantly at Scottish abattoirs since late-May. Increases over last year and the five-year average have slowed but remain firm at around 10-11% and 25-26%, respectively. Auction prices have also softened, slipping back to around 285p/kg for steers and heifers in the third week of June compared to a peak of around 295p/kg, while numbers continued to run above 2022 levels.
- There is likely to have been a short-term seasonal increase in availability on Scottish farms, but this should begin to reverse as supplies of spring-2021-born cattle fall back over the summer. Meanwhile, prime cattle numbers on farm are expected to have remained lower than in 2022, with April population data from BCMS signalling a year-on-year decline of 2.5% at 12-29 months in Scotland.
- At GB level, seasonal availability is also expected to be firm and April cattle population data points to increased prime cattle availability relative to 2022, driven by a strong increase in the 24-30-month age group, which is the main contributor to slaughter in the second quarter of the year.
- UK beef supply continues to look tight in an historical context, with lighter carcass weights pressuring domestic output. While EU and global beef supply is tight in 2023, the EU market has softened from the highs of 2022 and early-2023, reducing the previous level of support to UK import and export prices, while a lift in sterling has added to the downwards pressure.
- BCMS population data for April showed that the decline in the number of beef-sired females aged 30 months and over on Scottish holdings accelerated slightly to -3.6% year-on-year. This continued to reflect the sharp lift in cow slaughter and fewer heifers available for replacement in late-2022, but seasonally lower cow slaughter numbers limited the impact on herd size from a continuing year-on-year increase in cull cow slaughter in Q1 2023.



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### Beef Prices: Scottish Auctions

|                 | W/E 21/06/23 | Previous week | Previous year |
|-----------------|--------------|---------------|---------------|
| Steers lwt      | 284.66 p/kg  | 283.48 p/kg   | 254.66 p/kg   |
| Heifers lwt     | 285.83 p/kg  | 291.66 p/kg   | 257.13 p/kg   |
| Young Bulls lwt | 266.13 p/kg  | 270.47 p/kg   | 224.55 p/kg   |

### Beef Numbers: Scottish Auctions

|             | W/E 21/06/23 | Previous week | Previous year |
|-------------|--------------|---------------|---------------|
| Steers      | 117          | 163           | 92            |
| Heifers     | 207          | 238           | 167           |
| Young Bulls | 32           | 17            | 11            |



## Beef Prices: Scottish Abattoir

|                 | W/E 17/06/23 | Previous week | Previous year |
|-----------------|--------------|---------------|---------------|
| Steers dwt      | 495.9 p/kg   | 500.0 p/kg    | 448.2 p/kg    |
| Heifers dwt     | 496.1p/kg    | 502.2 p/kg    | 450.8 p/kg    |
| Young Bulls dwt | 488.5 p/kg   | 493.2 p/kg    | 441.0 p/kg    |

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## Beef Numbers: Scottish Abattoir

|             | W/E 17/06/23 | Previous week | Previous year |
|-------------|--------------|---------------|---------------|
| Steers      | 2593         | 3157          | 3119          |
| Heifers     | 1767         | 2041          | 2343          |
| Young Bulls | 661          | 619           | 991           |

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## Deadweight Cattle: Week Ending 17 June 2023

|           | All Steers p/kg |       |       | All Heifers p/kg |       |       | All Young Bulls p/kg |       |
|-----------|-----------------|-------|-------|------------------|-------|-------|----------------------|-------|
|           | 3               | 4L    | 4H    | 3                | 4L    | 4H    | 3                    | 4L    |
| <b>-U</b> | 503.3           | 501.6 | 491.5 | 505.0            | 504.2 | 507.8 | 493.4                | 493.8 |
| <b>R</b>  | 497.9           | 499.8 | 493.4 | 494.9            | 498.8 | 496.9 | 481.8                | 488.2 |
| <b>O+</b> | 488.1           | 493.6 | 485.3 | 480.4            | 488.0 | 487.7 | 452.0                | 480.7 |
| <b>-O</b> | 463.0           | 467.5 | 490.0 | 438.0            | 440.9 | 465.0 | 451.0                | 469.8 |

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Data Disclaimer. All deadweight price data is supplied to QMS by AHDB, who collect the data from reporting abattoirs each week and publish a consolidated set of data, regionally within GB for cattle, and GB-wide for sheep and pigs.

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Many thanks to Iain MacDonald from Quality Meat Scotland for his market commentary each month.

# SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

## Scotch Beef:

June July

|                      |      |      |
|----------------------|------|------|
| Fillet Steak         | 5446 | 5456 |
| Sirloin Steak        | 3421 | 3421 |
| Rib Eye Steak        | 3387 | 3387 |
| Popeseye Steak       | 2223 | 2223 |
| Topside              | 1812 | 1812 |
| Round/Rump Steak     | 1823 | 1823 |
| Shoulder Steak       | 1546 | 1546 |
| Rolled Brisket       | 1485 | 1506 |
| Steak Mince          | 1327 | 1330 |
| Boiling Beef Bone In | 895  | 895  |

## Domestic Lamb:

June July

|                        |      |      |
|------------------------|------|------|
| Whole Leg of Lamb      | 1608 | 1608 |
| Centre Cut Leg Bone In | 1895 | 1895 |
| Gigot Lamb Chops       | 2246 | 2246 |
| Lamb Leg Steak         | 2149 | 2149 |
| Chump Lamb Chops       | 2131 | 2131 |
| Double Loin Lamb Chops | 2286 | 2286 |
| Single Loin Lamb Chops | 2118 | 2118 |
| Rolled Shoulder Lamb   | 1520 | 1520 |
| Lamb Shanks            | 997  | 997  |
| Diced Lamb             | 1727 | 1727 |
| Minced Lamb            | 1535 | 1535 |

## Products:

June July

|                          |      |      |
|--------------------------|------|------|
| Beef Link Sausages       | 1088 | 1088 |
| Pork Link Sausages       | 1086 | 1086 |
| Speciality Pork Sausages | 1111 | 1111 |
| Sliced Beef Sausages     | 976  | 976  |
| Sliced Black Pudding     | 881  | 881  |
| Ball Haggis              | 981  | 981  |
| Scotch Pie               | 146  | 146  |
| Quarterpound Beefburger  | 139  | 139  |
| 1lb Steak Ashette Pie    | 991  | 991  |

## Pork:

June July

|                          |      |      |
|--------------------------|------|------|
| Pork Tenderloin (Fillet) | 1587 | 1587 |
| Pork Leg Steaks          | 1171 | 1171 |
| Double Loin Pork Chops   | 1197 | 1197 |
| Single Loin Pork Chops   | 1166 | 1166 |
| Rolled Shoulder of Pork  | 1048 | 1048 |
| Belly Pork               | 1003 | 1003 |
| Pork Loin Steaks         | 1282 | 1282 |
| Diced Pork               | 1042 | 1042 |



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# SCOTTISH CRAFT BUTCHERS

## EU BEEF LABELLING REGULATION -

Beef on sale today comes from the following suppliers and has been cut on these premises :

|  |                               |
|--|-------------------------------|
|  | Traceability Reference Number |
|  | Traceability Reference Number |
|  | Traceability Reference Number |
|  | Traceability Reference Number |
|  | Traceability Reference Number |
|  | Traceability Reference Number |
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All minced beef comes from the above suppliers and reference numbers. Minced on these premises in UK

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hot off  
the grill...  
sizzle and  
thrill

SCOTTISH  
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delicious  
bites...  
long Summer  
nights

SCOTTISH  
CRAFT BUTCHERS



Summer's  
here...  
grill and  
cheer

SCOTTISH  
CRAFT BUTCHERS

# OUR TEAM

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The team are here to help just  
get in touch!

### 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](mailto: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  
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**lindsays**

Scottish Craft Butchers members have the benefit of access to  
Lindsays' employment law team for all employment law queries.

*Members are urged to get in touch with the team before taking action in relation to  
any employee grievance or dispute, disciplinary action or proposed dismissal.*



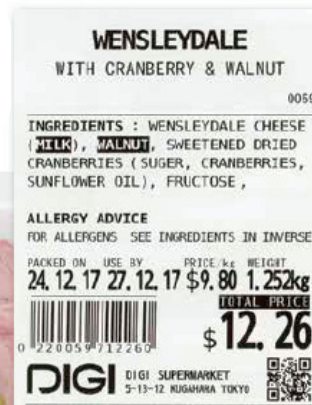
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