

# FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



## Science not enough to allow Butchers to bone out OTM Cattle

SFMTA have asked for a review of the decision not to allow removal of vertebral column in butchers' shops since the science presented to the stakeholder group in November had supported this. Assurances were given at the Food Standards Agency at the Meat Hygiene Policy Forum held in London last month. The MHPF Advisory Board view was that priority be given to gathering the scientific evidence and support for increasing the age for VC removal from 30 to 48 months, in line with the BSE testing age.

This follows to Food Standards Agency Board agreeing:

- to move to a more proportionate, risk-based regime of official BSE controls for Over Thirty Month (OTM) cattle.
- that changes are made on a stepped basis with monitoring to show no loss of control and hence to maintain the current high level of consumer protection.
- that the derogation allowed under EU law to allow removal of OTM vertebral column (VC) SRM in specifically authorised butchers is not taken at this time.

The FSA Board's decision not to allow the derogation at this time is particularly disappointing to butchers but FSA expanded on their decision. Given the potential impact on consumer confidence and the reputational risk both to the FSA and the UK, if there were to be an increase in non-compliance at a time when emphasis is placed on SRM requirements being a key public health measure, VC removal in butchers shops will not be allowed.

Brian Simpson, Development Executive of Scottish Beef and Cattle Association commented: "SBCA have continually fought for sensible and proportionate controls for our whole industry and this has certainly not been the case with FSA in recent years."

"While this move in abattoir controls is in the right direction, we are confused with the decision to prevent butchers taking advantage of EU derogation for authorised shops to handle SRM. The scientific evidence clearly indicates the risks are minuscule and **the FSA decision seems to be based entirely on perceived risk to consumer confidence rather than measured risk.** This inconsistency of approach is unacceptable from our Food Standards Agency." continued on page 4

JUNE 2009

This Month

**New Haggis & Pork Sausage Champions**

**Diamonds found in Inverness, Selkirk & Wemyss Bay**

**Meat Skills Scotland Finals 2009**

**Trainee Presentations**

**Labelling of Scotch Beef**

**QMS warn of global beef and lamb decline**

**President flies north**

**Scottish Market Prices**

EUROPEAN SOCIAL FUND 2007-2013



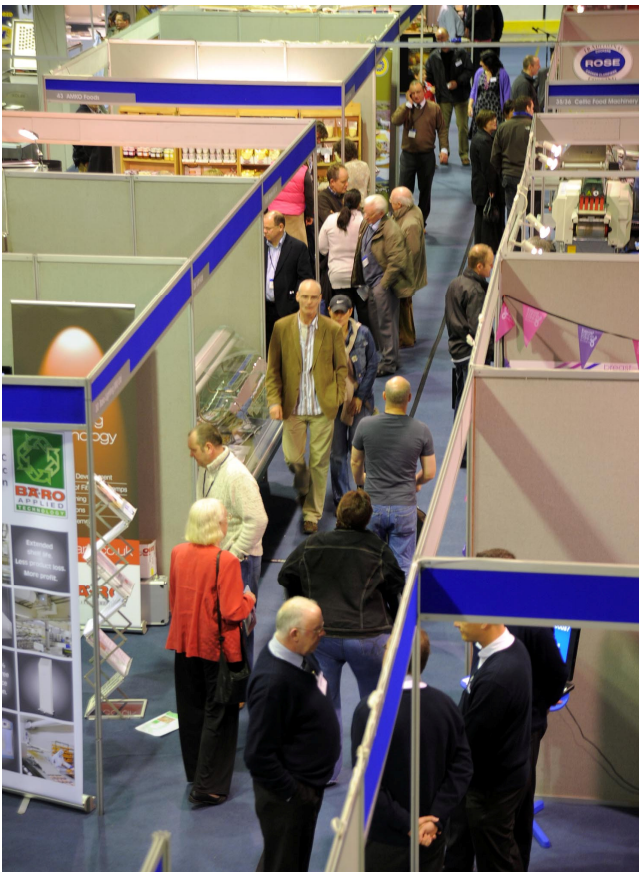
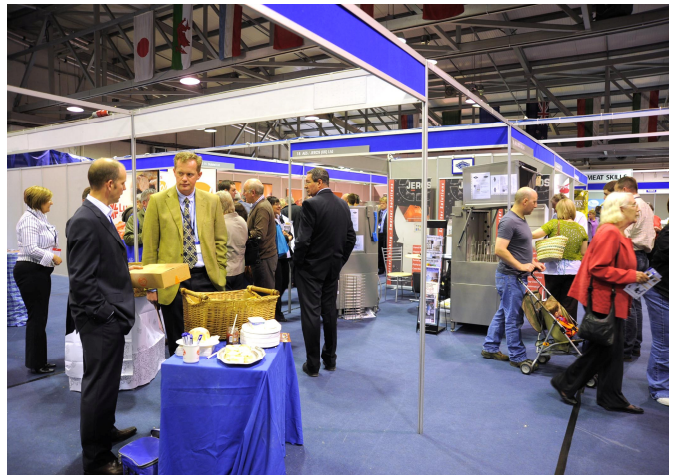
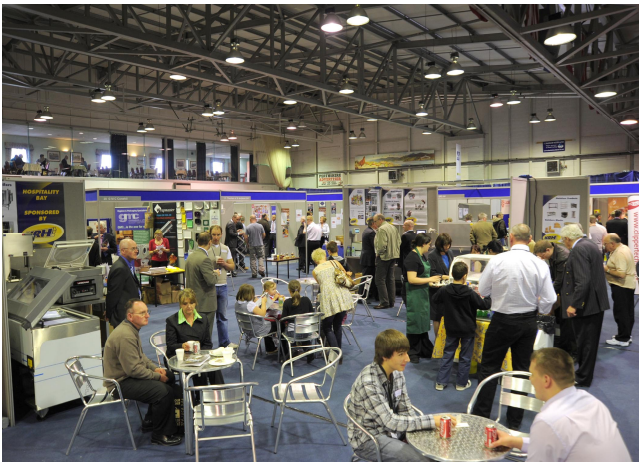
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Investing in your future**

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# Scottish Meat Trade Fair 2009



# Scottish Meat Trade Fair 2009

This year's Trade Fair held in Dewars Centre, Perth last month attracted over 400 visitors. There was plenty to do and see meaning that the show was busy from before 10.00am right through until 4.15pm.

Trade exhibitors reported high levels of interest, the product competitions had significantly higher entries, trainee's certificates were presented and the Meat Skills competition gave everyone something really stunning to watch.



On the SFMTA stand, Huntly butcher, Gary Raeburn – the Scottish finalist in BBC3's Young Butcher of the Year contest – mounted a display of lamb. One side of lamb was done in traditional cuts, the other in added value products. Using members' average prices for lamb printed in this Newsletter the traditional side worked out at a gross margin of 39% and the added value side at 52%. This added value therefore worked out at £20 per side of lamb.

It is hoped to put on a similar display at the Royal Highland Show later this month. Copies of the lamb costings including a lamb price ready reckoner are available from SFMTA or can be accessed on the Members Only website under Costings.

The prize for the best stand was selected by President Stuart Christie, he awarded it to Gillian Hamilton of Breast Cancer Awareness.



# Scotland only BTV8 Blue Zone knocked back

Maintaining healthy livestock in Scotland is a high priority for the Scottish livestock industry and for Scottish Government. Safeguarding against the threat of bluetongue continues to be important.

The stakeholder group that met on 15<sup>th</sup> May in Edinburgh recognised the important roles that both the compulsory Bluetongue 8 (BTV8) vaccination campaign and the responsible sourcing of livestock by the industry, have played in Scotland successfully remaining bluetongue-free to date. Members were pleased to hear that vaccination progress is on target, with enough vaccine sold in Scotland to cover over 95% of eligible livestock. The efforts of everyone involved in achieving this, and in particular the farmers and vets on the ground, were applauded.

There is a shared concern to continue to secure the benefits arising from these activities. The stakeholder group considered information on:

- the movement controls that would need to be put in place for a Scotland-only blue zone
- an economic analysis of the impact that this might have on trade within GB
- veterinary advice on current bluetongue risks.

Blue zones are not about all becoming Rangers supporters. Blue zone status would allow animals vaccinated for BTV8 to be imported from Protection Zones, subject to carrying out surveillance measures such as random blood testing of cattle prior to import.

The EC recognises the different levels of disease within the UK and are willing to consider a proposal from Scotland. England and Wales are currently not in a position to apply for blue zone status due to having circulating BTV8 in 2007, so the option is for a Scotland only blue zone. This would mean stricter controls on animals moved from England and Wales to Scotland e.g. all animals would need to be vaccinated prior to movement.

Implementing a Scotland-only BTV8 blue zone in the current disease situation is **not** anticipated to result in any appreciable cost benefit to the livestock industry. At the end of the meeting, a divergence of views remained within the Scottish industry on whether such a zone would bring worthwhile benefits to the livestock industry as a whole. The group agreed that until these can be resolved, no action should be taken to implement a blue zone. The Scottish Government agreed to undertake additional economic analysis to aid further discussion.

The group proposed that surveillance for BTV8 in line with blue zone requirements should be carried out over summer 2009. This would allow more rapid implementation of a BTV8 blue zone should that be considered appropriate at a later date. The surveillance undertaken should also be of a nature that the EU Commission would accept as evidence towards proving two years of disease freedom, which is a requirement for achieving disease-free status. The Scottish Government agreed to consider this.

Bluetongue 1 (BTV1) has a hold in SW France, Brittany and in an area adjacent to the Swiss border. Given the high levels of BTV8 vaccination in Scotland, the risk to the UK of Bluetongue is now greater for BTV1. A Blue zone would not do anything to reduce the threat of BTV1, in fact because of the ease of movement of animals a blue zone would actually increase the risk of BTV1 coming to Scotland.

## VC Removal (continued)

EU legislation requires VC SRM to be removed in cutting plants, but also allows Member States to permit its removal in butchers shops "specifically authorised, monitored and registered for this purpose. France allows butchers to remove VC in their shops under licence.

## Reacting to Consumer Trends

A project for Quality Meat Scotland has been co-ordinated by Abertay University to look at a number of meat products. Certain meat products made by SFMTA members have been reformulated to match guidelines laid down by local authorities to meet their procurement policies. These include Scotch Pies, beefburgers, lambburgers, pork sausages, beef sausages, bacon, haggis and black pudding.

We anticipate this being of much interest to members so we have set up regional meetings to learn how the products have been made and to taste how these turn out. There will be sampling and recipe information on the night. This is also likely to generate lively debate. Whether or not you want to take on board any messages from the evening is up to you but we hope that you come along to make your observations.

Andrew Allsebrook from Abertay and Andy McGowan from QMS will be attending to present the facts and lead the discussion.

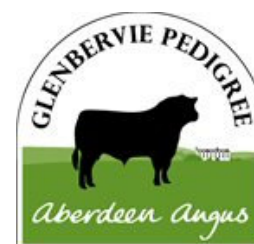
You are invited to come along with any members of staff who might be interested. These meetings will start at 7.30pm and finish by 9.00pm. You are welcome to attend any of the following SFMTA Regional Meetings.

Please contact Bruce 01738 637472 with your number attending or email him [bruce@sfmta.co.uk](mailto:bruce@sfmta.co.uk) if you intend to come.

Regional Meetings June 2009–	
Wednesday 10 <sup>th</sup> June 2009	Inverness Caledonian Stadium
Monday 15 <sup>th</sup> June 2009	Garfield House Hotel, Stepps
Tuesday 16 <sup>th</sup> June 2009	Stair Arms Hotel, Pathhead
Wednesday 17 <sup>th</sup> June 2009	Abertay University, Bank St, Dundee

## Pedigree Angus for Aberdeen

SFMTA member Andrew Gordon Butchery & Fine Foods in Chattan Place, Aberdeen is pleased to have secured supplies of Pedigree Aberdeen Angus beef from the Glenbervie Estate. Lying just south of Aberdeen, Scotland, the 700 year old Glenbervie Estate with its rich, rolling farmland provides idyllic conditions for the rearing of pedigree Aberdeen Angus Cattle.



The herd was founded on the offspring of two bulls, known as the Castle of Mey Quartz bred by HM Queen Elizabeth, the Queen Mother, and Loyal of Hurdcott, bred by Lord & Lady Glendyne. The herd has grown to 200 pedigree cows and 6 pedigree bulls.

The distinctive black cattle are raised on lush pastures and enjoy the best possible traditional diet throughout their lives.

Andrew Gordon will be stocking Glenbervie Pedigree Aberdeen Angus beef from the week commencing 1st June 2009 and will be cooking samples of Rump steak on a Friday & Saturday for customers to taste and voice their own opinion.

# Dalbeattie finds another winner



**Third time lucky for new Haggis Chieftain, TH Carson, Dalbeattie.**



Louise Harley from Grampian Oat Products presented Scott Carson with the Scottish Haggis Championship title and trophy

The **2009 Haggis Championship** was decided in a competition sponsored by Grampian Oat Products held at the Scottish Meat Trade Fair on Sunday 10th May. The outcome was a win for the South West Scotland Champion, Scott Carson of TH Carson, Dalbeattie. Remarkably for such a small town, he takes over the Scottish crown from his nearest neighbour, Alan Elliott of Dalbeattie Fine Foods.

For Scott this was just his third attempt at the title having been pipped by Dalbeattie Fine Foods in 2007 and having won the South West Scotland title in 2005.

All the haggis is made in person by Scott using locally produced meat. He feels that his haggis is more peppery than other haggis and possibly stood out in the judging for that reason. Without revealing too many other secrets Scott said that it was a family recipe developed by his granddad, Tom, founder of the business in 1932.

Driving home from Perth on Sunday with his wife, Jane cradling the trophy, Scott's only regret was that his granddad was not alive to share the news. Tom was a great Burns enthusiast and he would have been reciting the Address to the Haggis. Father Stewart still helps out in the shop when required so he might be required a little more often if the predicted boost to sales materialised.

Sunday's Meat Trade Fair also hosted the 2009 Scottish Pork Sausage competition. Scott successfully defended his South West Scotland Pork Sausage title and is the current regional champion for Beef Sausages and Sliced Sausage as well.

All this success may be music to the ears but that's nothing new to the Bb flat base tuba player. Scott is a member of Annan Town Band who have been promoted from their league for the second successive year. Let's hope the tuba doesn't get in the way of the haggis making!

<b>THE 2009 SCOTTISH HAGGIS CHAMPIONSHIP</b> <b>Competition sponsored by Grampian Oat Products</b>	
Champion:	TH Carson, The Cross, Dalbeattie
Reserve Champion	HM Sheridan, 11 Bridge Steet, Ballater
Third Place	Simon Howie, Perth and Auchterarder
North of Scotland Champion	HM Sheridan, 11 Bridge Steet, Ballater
East of Scotland Champion	Simon Howie, Perth and Auchterarder
West of Scotland Champion	JB Hamilton, 17 High Street, Biggar
South East Scotland Champion	Findlays of Portobello, 116 Portobello High Street
South West Scotland Champion	TH Carson, The Cross, Dalbeattie

**SFMTA Golf Day, Wednesday 17<sup>th</sup> June 2009, Ladybank, Fife.**  
**Sponsored by Dalziel Ltd. -- entry forms are enclosed with this Newsletter**

## Borders Bangers are Best



*Steve Derrick of Lucas Ingredients presented Craig Douglas with the championship trophy. Craig is flanked by Neil Andrews and his wife, Kelly Douglas.*

Craig and Kelly Douglas from JC Douglas Butchers in St Boswells have been celebrating winning the Scottish Pork Sausage Championship. In a competition run by the Scottish Federation of Meat Traders that attracted over 100 entries, their pork sausages were selected as the best in the South East of Scotland, and then after going head to head with the other four Regional Champions it was decided that the recipe from the small Borders village was the best in Scotland.

Craig and Kelly filled their trophy as regulars toasted their success when they returned with their prize from Sunday's Scottish Meat Trade Fair held in Perth. They now go forward to represent Scotland in the Champion of Champions competition to be held in London later this year.

### THE 2009 SCOTTISH PORK SAUSAGE CHAMPIONSHIP

#### Competition sponsored by Lucas Ingredients

Champion:	JC Douglas, Main Street, St Boswells <b>TD6 0AP</b>
Reserve Champion	Tom Courts Quality Foods, Raith Centre, Cowdenbeath
Third Place	John M Munro, 20 High Street, Dingwall <b>IV15 9RU</b>
North of Scotland Champion	John M Munro, 20 High Street, Dingwall <b>IV15 9RU</b>
South East of Scotland Champion	JC Douglas, Main Street, St Boswells <b>TD6 0AP</b>
East of Scotland Champion	Tom Courts Quality Foods, Raith Centre, Cowdenbeath
West of Scotland Champion	Andrew Gillespie, Anniesland Cross, Glasgow
South West Scotland Champion	<b>T H Carson</b> , The Cross, Mill Street, Dalbeattie, Dumfries and Galloway <b>DG5 4HE</b>

# Business Gateway Courses

These seminars are **free**



## Trading Online

This workshop will give you the knowledge and skills to set up and manage an effective e-commerce website. You will learn:

- How to identify e-commerce opportunities for your business
- How to choose which products to sell online
- What product catalogues and shopping carts are available
- How to choose appropriate payment options
- Why usability and search engine optimisation are vital in the design of an e-commerce site
- How to develop a process for order management and fulfilment
- How to comply with the distance selling regulations
- Good practice in data security and how to meet the terms of the Data Protection Act
- How to set and measure performance objectives for your website
- How to choose a supplier.

DATE	VENUE
2 <sup>nd</sup> June 9.00-12.00	SEEL - Apex House, 99 Haymarket Terrace, EDINBURGH EH12 5HD
9 <sup>th</sup> June 18.00-21.00	Falkirk Enterprise Action Trust, Newhouse Business Park, GRANGEMOUTH FK3 8LL
10 <sup>th</sup> June 0930-12.30	Atrium Business Centre, North Caldeen Road, COATBRIDGE ML5 4EF
10 <sup>th</sup> June 18.00-21.00	Stirling Enterprise, John Player Building, Kerse Rd, STIRLING FK7 7RP
19 <sup>th</sup> June 09.30-12.30	George House, 36 North Hanover Street, GLASGOW G1 2AD

## Create a Website Stage 1

Design a website for your business in one day. Understand how to get started, register domain names, create the site, enter and edit content and add additional features such as shopping cart, photo galleries and email contact forms.

DATE	VENUE
18 <sup>th</sup> June 0930-12.30	Atrium Business Centre, North Caldeen Road, COATBRIDGE ML5 4EF

## Risk Assessment

This session will give businesses an awareness of health & safety issues including guidance on legal requirements for risk assessments, and the ability to carry out and record risk assessments for their own business.

DATE	VENUE
23 <sup>rd</sup> June 0930-12.30	Atrium Business Centre, North Caldeen Road, COATBRIDGE ML5 4EF

**You can book these event online or call 0845 609 6611 to reserve your place.**

**A full list of seminars is available at [www.bgateway.com/events](http://www.bgateway.com/events)**

## For Sale

Ten Sliding Lid Display Freezer. \* Open to offers \*  
Colin Hewitson, **KRH**, 2 Elms Way, Ayr. Tel: 07769686985

## Customer Care 1

DATE	VENUE
18 Jun 2009 09:30 - 12:30	Atrium Business Centre, North Caldeen Road, COATBRIDGE ML5 4EF
25 Jun 2009 09:30 - 12:30	Kingdom House, Saltire Centre, GLENROTHES KY6 2AQ
31 Jul 2009 09:30 - 12:30	Ness Horizons Centre, Kintail House, Beechwood Park, INVERNESS IV2 3BW
14 Aug 2009 09:30 - 12:30	Ness Horizons Centre, Kintail House, Beechwood Park, INVERNESS IV2 3BW
19 Aug 2009 09:30 – 12:30	Stirling Enterprise, John Player Building, Kerse Road, STIRLING, FK7 7RP
27 Aug 2009 18:00 – 21:00	Falkirk Enterprise Action Trust, Newhouse Business Park, GRANGEMOUTH, FK3 8LL

This course will give you the knowledge and skills to deliver a good and consistent service to your customers. You will learn how to:

- Keep your business focused on customer needs
- Check what your customers need and if your business is meeting these needs
- Understand how customer experience is influenced by the service you deliver
- Identify what information you can get from customers, how to get it and how to check that it is reliable and up to date
- Understand customer rights are and how these rights limit what you are able to do for customers
- Explain customer care requirements to staff, and understand the importance of training, monitoring and appraising
- Identify how to improve your service to customers and the cost and benefits of an improved service
- Decide how to take action to improve your customer service
- Understand the various aspects of legislation, standards and codes of practice that affect the delivery of your products and services

During the workshop you will develop a workable customer care plan, leading to better customer care and increased sales.

## Customer Care 2

5 Jun 2009 13:00 - 16:00	Ness Horizons Centre, Kintail House, Beechwood Park, INVERNESS IV2 3BW
8 Jun 2009 13:30 - 16:30	Alloa Business Centre, Whins Road, ALLOA FK10 3SA
10 Jun 2009 18:30 - 21:30	Crichiebank Business Centre, Mill Road, Port Elphinstone, INVERURIE AB51 5NQ
31 Jul 2009 13:00 - 16:00	Ness Horizons Centre, Kintail House, Beechwood Park, INVERNESS IV2 3BW
14 Aug 2009 13:00 - 16:00	Ness Horizons Centre, Kintail House, Beechwood Park, INVERNESS IV2 3BW
19 Aug 2009 13:30 – 16:30	Stirling Enterprise, John Player Building, Kerse Road, STIRLING, FK7 7RP

This course will help you develop your systems to deliver an excellent and consistent service to your customers. This workshop will show you how to develop a workable customer care plan, leading to better customer care, more repeat business, a better reputation for your business, and an increase in sales.

**You can book this event online or call 0845 609 6611 to reserve your place**

# Cured Meat Evaluation Results

## Ready To Eat

PRODUCT NAME	BUTCHER NAME	AWARD
Smoked Chicken Breast	Mearns T McCaskie, Wemyss Bay	Diamond
Smoked Ham	A & I Quality Butchers, Culloden	Gold
Hot Smoked Chicken	Donaldsons of Orkney	Gold
Air Dried Ham	Donaldsons of Orkney	Gold
Cooked Ox Tongue	Fergusons of Airdrie	Gold
Pickled Silverside	Fergusons of Airdrie	Gold
Cooked Ox Tongue	H M Sheridan, Ballater	Gold
Speciality Smoked Ham	H W Irvine, Blairgowrie	Gold
Cooked Pressed Tongue	J H Cairns, Law	Gold
Smoked Gammon	James Chapman (Butchers) Ltd	Gold
Cooked Ox Tongue	Thomas Johnston, Falkirk	Gold
Pickled Silverside	Thomas Johnston, Falkirk	Gold
Unsmoked Ham	A & I Quality Butchers, Culloden	Silver
Cooked Ham	Crombies of Edinburgh	Silver
Corned Beef	D G Lindsay, Perth	Silver
Hot Smoked Hickory Ham	Donaldsons of Orkney	Silver
Smoked Beef	Donaldsons of Orkney	Silver
Ham & Steak Roll	Howieson of Newmains	Silver
Cooked Ox Tongue	J H Cairns, Law	Silver
Cooked Ox Tongue	James Chapman (Butchers) Ltd	Silver
Corned Beef	James Chapman (Butchers) Ltd	Silver
Smokey BBQ Bacon Log	Shaws Fine Meats, Lauder	Silver
Sweet Chilli Bacon Log	Shaws Fine Meats, Lauder	Silver
Cooked Loin of Pork (Sweet Cure)	W F Stark, Buckhaven	Silver

A recipe devised for his own wedding reception last year has proved a tasty success for Nigel Ovens in the first ever Cured Product evaluation for Scottish Butchers. Nigel and his wife Helen, of Wemyss Bay butchers Mearns T McCaskie received seven awards at a presentation ceremony held at the Scottish Meat Trade Fair in Perth on Sunday 10<sup>th</sup> May.

The top award in the Ready to Eat Category went to the Smoked Chicken Breast that was used as a starter at Persie House at Bridge of Cally in Perthshire. Nigel Ovens explained that he is just about to build a new chillroom to enable him to produce more bacon, ham and smoked chicken and duck. "I have just bought a new Rationale oven to cook the hams, so I am delighted to have won these awards"

## Employment Law Training Course Schedule (May to June 2009)

DUNDEE	4 June 2009	Basic Employment Practice
INVERNESS	23 June 2009	Basic Employment Practice
PERTH	25 June 2009	Basic Employment Practice

All courses are full day and are **free** to SFMTA members.  
 Booking form is available in the Peninsula Winter 2009 issue No55 The Bottom Line.  
 Alternatively telephone 0844 892 2773 ext 2021.



*Pictures (above): SFMTA President Stuart Christie presenting Nigel Ovens and his wife, Helen with the awards; (below) Duncan Fraser holds the Diamond award amongst the winners from the North of Scotland*



## Ready To Cook – Unsmoked

PRODUCT NAME	BUTCHER NAME	AWARD
Unsmoked Bacon	Halliwells, Selkirk	Diamond
Unsmoked Dry Cure Bacon	A J Learmonth, Jedburgh	Gold
Dry Cured Middle Bacon	Donaldsons of Orkney	Gold
Bacon Steaks	Fergusons of Airdrie	Gold
Ayrshire Middle	Fergusons of Airdrie	Gold
Dry Cured Back Bacon	George Gow, Kingussie	Gold
Dry Cured Streaky Bacon	George Gow, Kingussie	Gold
Gammon & Bacon Roll	Halliwells, Selkirk	Gold
Hickory Back Bacon Dry Cured	J C Dawson, Elgin	Gold
Unsmoked Ayrshire Middle Bacon	J H Cairns, Law	Gold
Ayrshire Bacon	James Chapman (Butchers) Ltd	Gold
Sweet Cure Bacon	James Pirie & Son, Newtyle	Gold
Unsmoked Ayrshire Bacon	Mearns T McCaskie, Wemyss Bay	Gold
Unsmoked Back Bacon	Mearns T McCaskie, Wemyss Bay	Gold
Free Range Ayrshire Middle Bacon	Ramsay of Carluke Ltd	Gold
Free Range Streaky Bacon	Ramsay of Carluke Ltd	Gold
Unsmoked Bacon	Simon Howie, Perth	Gold
Bacon Steaks	Thomas Johnston, Falkirk	Gold
Ayrshire Middle	Thomas Johnston, Falkirk	Gold
Traditional Dry Cure Bacon	Davidsons Specialist Butchers	Silver
Cured Pork Loin	Duncan Fraser & Son, Inverness	Silver
Scotch Back Bacon	Fergusons of Airdrie	Silver
Scotch Back Bacon	Thomas Johnston, Falkirk	Silver
Sweet Dry Cure Bacon	Food For Thought, Ullapool	Silver
Dry Cure Bacon	Food For Thought, Ullapool	Silver
Irn Bru Bacon	H M Sheridan, Ballater	Silver
Ayr Back Bacon	H W Irvine, Blairgowrie	Silver
Back Bacon Dry Cured	J C Dawson, Elgin	Silver
Dry Cure Bacon	James Pirie & Son, Newtyle	Silver
Sweet Cure Bacon	W F Stark, Buckhaven	Silver

## Ready To Cook – Smoked

PRODUCT NAME	BUTCHER NAME	AWARD
Belfast Style Gammon	Duncan Fraser & Son, Inverness	Diamond
Smoked Bacon	A & I Quality Butchers, Culloden	Gold
Corriander and Peppercorn Back Bacon, Smoked over Whisky Oak Wood	Donaldsons of Orkney	Gold
Smoked Pork Loin & Apricots	Halliwells, Selkirk	Gold
Smoked Ayrshire Gigot Bacon	J H Cairns, Law	Gold
Streaky Bacon	James Chapman (Butchers) Ltd	Gold
Chicken En-Croute	John Brown, Buchlyvie and Balfron	Gold
Smoked Back Bacon	Mearns T McCaskie, Wemyss Bay	Gold
Smoked Duck Breast	Mearns T McCaskie, Wemyss Bay	Gold

Smoked Ham Joint	Mearns T McCaskie, Wemyss Bay	Gold
Smoked Back Bacon	Ramsay of Carluke Ltd	Gold
Smoked Middle Bacon	Ramsay of Carluke Ltd	Gold
Smoked Streaky Bacon	Ramsay of Carluke Ltd	Gold
Smoked Pancetta	Ramsay of Carluke Ltd	Gold
Oak Smoked Back Bacon	Shaws Fine Meats, Lauder	Gold
Smoked Bacon	Simon Howie, Perth	Gold
Smoked Streaky Bacon	Crombies of Edinburgh	Silver
Maple Cured Streaky Bacon smoked over Apple Wood	Donaldsons of Orkney	Silver
Smoked Streaky Bacon	Fergusons of Airdrie	Silver
Smoked Back Bacon	Fergusons of Airdrie	Silver
Smoked Dry Cure Bacon	John B Houston, Dumfries	Silver
Smoked Pork Sausage	Mearns T McCaskie, Wemyss Bay	Silver
Smoked Streaky Bacon	Thomas Johnston, Falkirk	Silver
Smoked Back Bacon	Thomas Johnston, Falkirk	Silver



*Lanarkshire members with their awards:*

*left to right –  
Willie Howieson, Newmains;  
John Chapman, Wishaw;  
Jim Cairns, Law;  
President Stuart Christie,  
Andrew Ramsay, Carluke;  
Graeme Johnston, Airdrie*

*Below:  
John Mackay and Bob McNicol from  
John Brown, Buchlyvie and Balfron  
with their gold award for their  
Chicken en croute. This product  
was developed for their units  
within Dobbies Garden Centres in  
Milngavie and Strirling.*

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## Greater Emphasis on HACCP



Even before agreement on FSA action on the recommendations from the latest Pennington Report on the e coli outbreak in South Wales, there is much evidence in the field that Environmental Health Officers are seeking greater understanding of HACCP by food operatives.

Scottish Meat Training has now a Distance Learning Course available that leads to a The Foundation Certificate in HACCP. This will entail candidates studying a 36 page handbook and then when ready, sitting a 30 minute exam in their workplace. The Royal Society of Public Health exam is in multiple choice format with 20 questions to be answered.

### Foundation Certificate in HACCP - Level 2

The Foundation Certificate in HACCP is appropriate for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and maintenance of HACCP and individuals who are, or intend to become, members of HACCP teams.

Cost to SFMTA members of the HACCP Distance Learning is £45. Contact Claire on 01738 637785.

Recent **Intermediate HACCP Courses** in Inverness and Edinburgh have proven to be very popular with good reports about the delivery of these courses by Paul Bache on SMT's behalf. It is intended to run more of these courses in October and November. If you have candidates for these please register an interest now. Venues for these courses will be based giving consideration to minimise the travelling required by candidates. . Contact Claire on 01738 637785.

## Generic Beef Posters from QMS

June Lomax has informed us the QMS has produced a limited amount of POS to promote generic beef. This includes a leaflet and poster (opposite bottom right). The creative is based on a previous campaign developed for health and education (Feed Good About Meat). Under our State Aid agreement with the EU, QMS can only promote Scotch Beef, Scotch Lamb, Specially Selected Pork, generic beef, generic lamb and generic pork. This generic beef POS will allow the industry to promote their cow meat products.

## Powerpoint Slides

Members attending the Trade Fair last month may have seen the display on screen of professionally produced powerpoint slides that can be used for instore or window promotion of your business. The 60+ slides have quality images and being in powerpoint can be easily edited to put over your own story and promotions.

These CD discs are available from the Federation at a cost of £10 + VAT. They are available for members only and condition of their use includes retaining SFMTA membership. Simply send us a cheque for £11.50 and we will send you the disc. It is necessary to charge for this so that a sum of money can be raised to finance the production of the next powerpoint slides.

## Welcome to new SFMTA Member

William McDonald, G Bannerman Family Butcher, 30 King Street, Inverbervie DD10 0RG  
Tel: 01561 361331

# New Posters for Summer

These Scottish Craft Butcher posters are at the printers and will be sent out to you when they are ready. Your feedback on their content and usefulness would be appreciated.

**Eat Out at Home** New Poster (different salad)

Everything for a great barbecue

**Eat Out at Home** Poster 1 B

Make it tasty with your Craft Butcher

**Eat Out at Home** New Poster (Red Wine)

Great meals for great occasions

**FEEL GOOD ABOUT MEAT**

- iron
- zinc
- B vitamins

# Meat Skills Scotland 2009

The Final of this year's Meat Skills Competition took place at the "Scottish Meat Trade 2009" in the Dewars Centre, Perth.



The contest proved to just as tough for the judges as it was for the eight contestants. Chairman of the judges Keith Fisher addressed the audience before the results were announced:-



"Two years ago we thought the level couldn't get any higher but I can assure you that it has today. I always pick up some tricks when I come up and see the young people doing these competitions. They come up with one or two new products on the day and I urge you, employers and managers, to try some of these ideas. You need to encourage them because they really have come up with some fantastic ideas.

"The skill levels today have been absolutely fantastic and the reason we are about 20 minutes late with the result today is because we found it really hard to come up with a winner. Congratulations to all the competitors."

Before he announced the results, Uel Morton, Chief Executive of Quality Meat Scotland commented:-

"I've spent quite a bit of time today watching some of Scotland's finest butchers at work in a competitive environment and I am hugely impressed. Not only are they skilled craftsmen and women, they are able to showcase those skills in a stunning display of cuts, designed to appeal to the all important customer.

QMS has a long association with the independent butcher sector and of course the Federation. We know from speaking to the industry that helping further improve skills is vital for all red meat businesses, not just the butcher sector. And that's why as an organisation we are happy to continue our support through sponsorship of this event.

This year's competition, sponsored by the Scotch Butchers Club, attracted 25 entrants – 14 in the over 22 and 11 in the under 22 categories. Two of the entrants were female and one has made it through to the Final in Perth. Kirsty Moore (20) from Scott Brothers in Dundee became the first female ever to compete in our Finals. Well done Kirsty.

## Winner: Over 22

Barry Green Greens Fine Meats Granttown on Spey

## Finalists: Over 22

Bruce Fyfe	Simon Howie Retail	Perth
Richard Megahy	Simon Howie Retail	Perth
Grant McClusky	Shaws Fine Meats	Lauder

## Winner: Under 22

Lee Gilchrist Greens Fine Meats Granttown on Spey

## Finalists: Under 22

Kirsty Moore	Scott Brothers	Dundee
Jake Morrison	Greens Fine Meats	Granttown on Spey
Karl Stephen	David Dale & Son	Dalmellington





*Above: Uel Morton presented Lee Gilchrist with the trophy for Young Butcher of the Year 2009  
 Below: Lee's final display, a max of 50 points are awarded for display, 200 for processing skills*





*Above: Butcher of the Year 2009 – Barry Green of Green Fine Meats, Grantown on Spey  
Below: Barry's display*



## SFMTA raise £5000 for Breast Cancer Care Scotland

At the Scottish Meat Trade Fair on 11<sup>th</sup> May JC Douglas, St Boswells presented Gillian Hamilton of Breast Cancer Care Scotland with a cheque for £500. This brought the total raised by SFMTA members from the last "In the Pink" campaign to £7658.



### Strawberry Tea Summer 2009

Have a Strawberry Tea this summer and raise money for people affected by breast cancer.

If you have been inspired by Kelly's fundraising efforts, why not have a Strawberry Tea this summer?

It's the perfect excuse to get your friends or work colleagues together this summer and support the thousands of people who are diagnosed with breast cancer each year.

A Strawberry Tea can be whatever you want it to be – a picnic, an afternoon tea, a cake sale or your work tea break with a strawberry twist – it can even be a Sausage tea if you like! It's fun and easy, so get planning.

To register for your fundraising pack full of ideas, games and recipes, call **0870 164 9422** or visit [www.breastcancercare.org.uk/strawberry](http://www.breastcancercare.org.uk/strawberry). Don't forget to quote the Federation!

## Scottish venison producers join forces to launch national awareness campaign



### **4<sup>th</sup> September to be Eat Scottish Venison Day!**

The Scottish Venison Working Group, an alliance comprising the producers of Scottish venison, wild and farmed, is launching an awareness campaign starting this September to raise the profile of Scottish venison across the UK.

The campaign will focus on a new day in the food calendar:-  
*Eat Scottish Venison Day – 4th September.*

In addition a consumer-facing website that tells all there is to know about Scottish venison and its journey from hill to plate will be launched to coincide with Scottish *Venison Day*.

The website will cover all information including the venison story, quality assurance, health benefits, education pages, and news about Scottish venison. Its main focus however will be to tell the consumer where to buy and where to eat Scottish venison, coupled with recipes from chefs, and recipes and serving suggestions submitted by the public.

The Scottish Venison Working Group comprises The Association of Deer Management Groups, the British Deer Farmers Association, the Deer Commission for Scotland, Forestry Commission Scotland, the Scottish Gamekeepers Association, and Scottish Quality Wild Venison.

The Scottish venison industry is worth around £70.4 million per annum, and accounts for 966 direct jobs and a further 1554 full time equivalents, many of these in remote rural areas. 3000 tonnes of Scottish venison are produced annually for UK and overseas markets.



Stephen Gibbs, Chairman of The Scottish Venison Working Group, says:

"This is the first time that all Scotland's main producers of wild and farmed venison have joined together to put their product firmly on the map. We believe that we have a distinct edge in promoting the venison that we produce as Scottish, whether from red, roe, sika or fallow deer, and that is at the heart of this awareness campaign."

**Scottish butchers stocking Scottish venison, as well as those across the rest of the UK, can be listed free on the new website under the 'where to buy' section with a link back to their entry on the Craft Butcher site.**

For your free listing or further information contact Playfair Walker on 0131 445 5570 or e [mail@playfairwalker.com](mailto:mail@playfairwalker.com)



## SFMTA visit to Bells Bakers, Shotts

On Wednesday 20th May SFMTA members received a warm welcome at Bells Bakery from Robert Forrest who is responsible for van sales to the independent sector.

Paul Griffiths, Production Manager was the escort around the Hawthorn Bakery, where Steak Pies, Scotch Pies and other Scottish favourites are made. From the making of the pies right through to dispatch, all products are manufactured in the "A" Grade EFSIS accredited sites. Regular staff product tastings are held at Bells to ensure production standards are met.

After the Hawthorn tour the guests were given a short break and were given the opportunity to sample two varieties of pies and their famous "Kirriemuir" gingerbread.



Then it was off to the Kirriemuir bakehouse where Andrew Bell made the welcome and led round the cake and pastry production premises, from goods inward to dispatch. The Avery system which is in place to weigh and bar code product batches was demonstrated. This in turn forms the traceability system which is vitally important in the event of a product recall. From time to time the product recall system is simulated.

Pastry production was viewed as Bells produced approximately 3 tonnes per hour. Samples are taken off the line at regular intervals by quality control and checked in a test kitchen where also some new products are made and tested.

Bells are keen to further develop their relationship with SFMTA members and Robert Forrest is keen to discuss with members how his products and Bells staff can assist businesses in the use of their products. **Contact: Robert Forrest: Tel: 01501 82022 Mob: 0777 846 7305**

## Bring on the Burgers – it's Barbecue Time!

Lucas Ingredients write:- Attitudes towards burgers are changing. Consumers are increasingly seeing burgers as a positive meal choice rather than a food to be avoided. And butchers who recognise this trend are in a great position to increase their profit potential. Changing attitudes provide opportunities for butchers to present burgers as both a premium meal centre or as a delicious quick snack or meal.

More and more, the humble burger is the meat of choice for the barbecue and with Summer around the corner, now is the time to start thinking about what additions can be made to support the regular choice of sausages and kebabs. Burgers are not just for kids either: with adults opting for more sophisticated "gourmet" burgers.



At Lucas Ingredients, the recognition of and response to changing trends has always been high on the agenda. That's why the Lucas range of burgers is extensive. From simple burger seasonings and mixes, Lucas has developed more unusual flavours such as Hot & Spicy and Caramelised Onion & Cracked Black Pepper. There's a Baconburger mix, Burger Mix with Onion and Sea Salt & Cracked Black Pepper for a spicier option.

The selection even includes an Organic Burger Mix, which is in tune with today's desire amongst some consumers for a "healthier" choice. All Lucas Burger Mixes and Seasonings are ready blended and very straight-forward to use.

The Lucas website: [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk) contains a wealth of information, with recipes for Chicken Burgers and Game Burgers, both of which use Lucas Sausage Seasonings. Visitors to the website can order free samples of Lucas Burger Seasonings and Mixes, or these can be obtained by calling the free Lucas Customer Helpline on 0800 138 5837.

## Understanding the sources of campylobacter infection in Scotland



A report was published in May by the FSA Scotland (FSAS) on research that was led by Dr Ken Forbes, Department of Medical Microbiology at the University of Aberdeen. It investigated the key sources of campylobacter infection in Scotland, which will assist in the development of strategies to reduce the levels of food poisoning caused by this organism.

The project used a molecular typing method to compare campylobacter strain types from clinical cases with those isolated from a broad range of environmental and food sources and was the world's largest study of this kind.

The study identified retail chicken as the single largest source of campylobacter food poisoning in Scotland and also suggested a role for farm ruminants (cattle and sheep) as potential infection sources.

The research underlined that for reduction of campylobacter food poisoning in Scotland, intervention strategies should continue to be targeted to the broiler food chain and highlighted the need for further work to identify infection routes from farm ruminants.

This study forms part of a suite of research projects being funded by the FSAS to improve understanding of the causes, spread and control of campylobacter infection in Scotland. This work will contribute to the Agency's UK-wide strategy on reducing foodborne disease. The FSAS is planning to hold one-day dissemination event on 17 June 2009 to inform relevant stakeholders on the findings of this research.



business solutions through innovation

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For more information on the funding and support available via 2kT, please contact Julia Gillam, Business Development Manager: [a.liken@2kt.org.uk](mailto:a.liken@2kt.org.uk).

Best regards  
Andrew Liken.  
Business Development Manager

 The Scottish Government



## Food Safety Week 15–21 June 2009

This year's Food Safety Week by FSA will focus on the over 60s as a result of the rise in cases of listeria.

Food Safety Week is an annual event held to promote the importance of good food hygiene in the home. Food Safety Week will be taking place between 15–21 June 2009.

A range of events will be taking place across the UK in schools, community groups and local councils, to highlight the importance of food safety and hygiene in the home and promote the 4 Cs (cooking, cleaning, chilling and cross-contamination). You can find out more about some of the organisations involved in Food Safety Week at the link below.

To support these local events there is a range of publicity materials available, free of charge, including a school activity pack, leaflets, posters, balloons and stickers. Details of the available resources can be found below.

The GermWatch resources are available throughout the year, so if you are planning to organise an event to promote good food

hygiene, you can order posters, leaflets and other GermWatch materials by contacting FSA Publications on 0845 606 0667.

`Killer Facts` are another important element in the GermWatch campaign. They warn people about the dangers of poor food hygiene and provide helpful advice to enable them to fight back against the germs.

The grotesque GermWatch star was brought to life for Food Safety Week in ads screened on GMTV – see Grubeye in action and view the ads on [www.eatwell.gov.uk/germwatch](http://www.eatwell.gov.uk/germwatch)



## Slaughterhouse Plan turned down in Shetland

An appeal may be lodged after the Shetland Islands Council threw out plans for a controversial abattoir and meat processing plant at East Voe, Scalloway that had met local opposition.

The application by Shetland Abattoir Co-operative Limited would have converted the former No Catch fish factory (white building above) into an up-to-date slaughterhouse that would serve the agricultural industry. 68 new houses had been built in the area since 2000 and the opposition included "erosion of the residential character of the area."

## COOL on Food Summit Agenda

The subject of country of origin labelling (COOL) was discussed on Monday 11<sup>th</sup> May at a Food Summit held in Edinburgh, Scotland's Rural Affairs Secretary Mr Lochhead said:

"Clear and accurate labelling helps let customers know about the outstanding quality of our produce and can ensure higher returns from the market. Scottish consumers, whether they buy food to cook at home or choose it when eating out, need to know with confidence where it comes from.

"It's clear that some current labelling fails to deliver the clarity of information that the consumer deserves. The Scottish Government will continue to push this issue and amongst other things I have asked the FSA to revisit their origin labelling guidance to ensure it's clearly understandable to both industry and consumers."

## President Stuart Visits Shetland



Above Shetland members Iain Anderson, (Whiteness). MMM Moffat, Keith Moffat (Lerwick) and Iris Anderson (Whalsay) with President Stuart Christie. Below President visits Neil Watt at Scalloway Meat Company.



Above and below - President at Whiteness



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## Global beef and lamb supplies decline

*By Stuart Ashworth, Economic Analyst at Quality Meat Scotland*

The decline in breeding cow and ewe numbers in Scotland is well known. Since the introduction of decoupled farm support payments in January 2005, the Scottish suckler herd has declined by 9% and the ewe flock by 15%. Scottish calf registrations during 2007 were 2.5% lower than 2006 and 2008 calf registrations were again 2.5% lower than 2007. There is consequently a certain inevitability to a continued tightening up of prime cattle supplies which has already resulted in Scottish abattoirs killing 11% fewer cattle in 2008 than they did in 2004.



However it is not just in Scotland that these changes are taking place. If a butcher cannot find Scotch or UK beef, he may turn to Ireland or South America. However, in these countries cattle numbers are also in decline or trade is restricted for some reason. The Irish cow herd (both beef and dairy cows) has fallen 3% since 2004. The Argentinean cattle herd is also in decline and production is expected to decline 2% during 2009.

Domestic politics are restricting Argentinean beef exports which are expected to fall 10% this year. Although Brazil's cattle herd continues to grow and along with it its global exports, Brazil's trade with the EU remains restricted as the number of approved holdings remains small. However, it is likely that volumes arriving in Europe will increase as the year progresses. Nevertheless, supplies of prime beef within Scotland will remain tight in the medium term.

While there may be some parts of the globe where cattle numbers are increasing, for example Australia, New Zealand and Brazil, the picture for sheepmeat production is universally gloomy.

Breeding ewe numbers have fallen by around 10% in the UK and New Zealand over the past couple of years. Other countries have also shown substantial declines in this period, for example Australia, France and Spain report declines of between 5% and 10% in their breeding ewe numbers since 2006. With New Zealand, Australia, the UK and Ireland dominating world trade in sheepmeat it is easy to see that in the medium term global supplies of lamb are under pressure.

Stronger ex farm prices in the UK and elsewhere may encourage farmers to keep more cattle and sheep, but even so it will take a number of years before any expansion will show itself in increased supplies. Indeed in the short term the need to retain heifers and ewe lambs to increase the breeding herd or flock will exaggerate the decline in slaughter stock numbers.

Scottish farm gate prices for beef and lamb have been particularly strong over the past twelve months. However, with consumers concerned about their financial future, retail prices which had moved forward strongly in the first three quarters of 2008 have moved little in the past six months as consumers become more watchful over their buying behaviour.

Despite tight supplies it seems likely that a butchers' ability to pay will constrain further increases in farm gate prices and demand may move back towards supply rather than trying to stimulate increased supplies through higher prices. Indeed over the past month average cattle prices have drifted downwards and are only 5-7% better than last year. Similarly new season lamb prices are rapidly falling back and approaching last year's levels.

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# Bringing forgotten quarter to the fore



London restaurateurs were reintroduced to the sometimes forgotten forequarter in a bid to show them that top quality beef can be a good value part of any menu.

Quality Meat Scotland hosted the event for Scotch Beef Club patron HRH The Princess Royal and club members from throughout the south-east at the historic Butchers Hall in London. It was aimed at showing how use of better value and overlooked cuts will ensure that you can continue to put top quality Scotch Beef on the best restaurant menus.

Acclaimed Scottish butcher Jonathan Honeyman, gave an overview of the importance of working with the natural muscle structure of meat to ensure consistency, and cuts that are high in flavour and tenderness

To whet the appetite of the guests, U K Chef of the Year Simon Hulstone from the Michelin starred The Elephant in Torquay, cooked a lunch recreating the dishes he prepared for the culinary Grand Prix Bocuse D'or earlier this year.

Margaret Stewart, who manages the Scotch Beef Club said: "This seminar is about saving some of these fantastic cuts from the mincer and showing that using these techniques is a great way of surprising and delighting their customers.

"Better use of the forequarter is good news for everyone in the meat production chain. For farmers and butchers it means better use of the whole carcass, enabling them to sell the whole animal, ensuring more even distribution of value and less reliance on the fillet and sirloin. For restaurateurs, it enables them to have top quality fully assured Scotch Beef on their menus, and offer their diners incredibly tasty, imaginative dishes that are great on taste and not too heavy on costs."

The cuts used in the demo were the shin, specifically from the forequarter, rather than the hind, featherblade and leg of mutton cut.

Jonathan also demonstrated the differences between traditional methods of butchery and new techniques aimed at producing smaller, more easily managed portions which can deliver consistency due to the complete removal the nerves and connective tissue that make meat tough.

Margaret said: "The chefs will also be shown new ways of using trim from prime cuts such as the rib roast and old fashioned favourites like bone marrow.

"Serving rib eye on the bone as rib eye cutlets, can add interest to the ever popular cut, and meat from between the bones, the intercostal muscles, can be used as part of tasty combination dishes.

"Terminology too can make a difference, in certain circumstances customers may be swayed by more romantic French names. Pavé certainly sounds better than its literal translation – paving stone or door step!

"Regardless of the name, we were aiming to show that all these cuts can be used in high class dishes, not just mince and sausages. Every part of Scotch Beef is reared and prepared to the same high standards, and we'd love to see more of the forequarter on the menu, not in the mincer."



## Livestock Prices

Data collection coordinated by AHDB Meat Services (Economics) on behalf of QMS, price updates available at [www.qmscotland.co.uk](http://www.qmscotland.co.uk)

<b>BEEF PRICES</b>	<b>W/E 16/05/09</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Abattoirs</b>			
Steers dwt	289.4 p/kg	290.2 p/kg	272.0 p/kg
Heifers dwt	287.3 p/kg	287.2 p/kg	270.5 p/kg
Young Bulls dwt	275.1 p/kg	276.7 p/kg	255.1 p/kg
<b>Numbers</b>			
Steers	4110	4071	3008
Heifers	2555	2464	1919
Young Bulls	615	404	644

<b>BEEF PRICES</b>	<b>W/E 13/05/09</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Auctions</b>			
Steers lwt	166.19 p/kg	163.85 p/kg	154.61 p/kg
Heifers lwt	167.89 p/kg	165.84 p/kg	154.21 p/kg
Young bulls lwt	137.41 p/kg	145.64 p/kg	137.65 p/kg
<b>Numbers</b>			
Steers	501	432	589
Heifers	399	346	532
Young bulls	74	36	106

<b>Deadweight cattle week ending 16<sup>th</sup> May 2009</b>								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	294.7	294.8	293.9	296.0	295.0	295.7	283.9	283.1
R	290.4	291.0	290.4	288.5	289.0	289.6	278.9	279.9
O+	284.0	286.4	283.9	280.5	284.4	282.8	271.1	271.0
-O	265.5	266.9	264.8	256.6	256.2	259.2	254.4	246.6

## Sour News in Kirkcudbright

There has been bad news for Scottish dairy farmers with the announcement that Milk Link will close its creamery in Kirkcudbright. The loss of around 120 jobs will have a serious impact on the economy of Dumfries and Galloway where around 11 per cent of the gross domestic product is directly linked to food and agriculture.

John Scott MSP, who speaks for the Conservatives, commented: "This is another huge blow for the dairy industry in South West Scotland. In every sense this is a disaster for the economy and people of Dumfries and Galloway in general and Kirkcudbright in particular."

The Milk Link plant in Kirkcudbright may be one of the smaller facilities in Scotland, but it is still important to local producers processing 35 million litres of milk and cream each year. However, there are plans for a major investment at the Milk Link plant in Lockerbie.

<b>SHEEP PRICES</b>		<b>W/E 13/05/09</b>	Previous week	Previous year
Scottish Auctions				
New Season SQQ lwt		195.99 p/kg	210.76 p/kg	188.34 p/kg
Ewes lwt		£59.64/head	£48.42/head	£41.51/head
Sheep numbers				
Scottish Auctions				
New Season SQQ		2068	396	1153
Ewes		2946	2194	1284

<b>SHEEP PRICES</b>		<b>W/E 16/05/09</b>	Previous week	Previous year
GB Abattoirs				
New season SQQ dwt		441.5 p/kg	441.7 p/kg	395.8 p/kg
Deadweight sheep week ending <b>16<sup>th</sup> May 2009</b> p/kg				
	U	453.5	447.7	434.8
	R	446.5	442.4	435.1
	O	425.2	431.9	433.6

<b>PIG PRICES</b>		<b>W/E 16/05/09</b>	Previous week	Previous year
GB Abattoirs				
All pigs DAPP		151.93 p/kg	151.23 p/kg	121.97 p/kg

GB deadweight pigs ending <b>16<sup>th</sup> May 2009</b> – p/kg					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	142.98	-1.84	80.0 – 89.9 kg	151.78	+0.46
60.0 – 69.9 kg	152.95	+1.01	90 kg and over	146.02	+0.98
70-0 – 79.9 kg	152.81	+0.71			

## Three cattle from same herd as BSE-infected cow have entered food chain

The Food Standards Agency has been informed that meat from three cows reared in the same herd as one that later developed BSE has entered the human food chain. Meat from the cow that had developed BSE did not enter the food chain.



Any possible risk to public health is negligible, as all three cows tested negative for BSE and specified risk material (SRM) was removed.

EU rules require that cattle born or reared in the same herd as a BSE case and which may have eaten the same feed as the BSE case during their first year of life (known as cohorts) should be killed and the carcass destroyed.

This rule is intended primarily to help eradicate BSE but also provides further protection to consumers in addition to the SRM controls and BSE testing.

The Agency has advised that voluntarily-retained meat and meat products that included material from the cohort carcasses must be withdrawn from the distribution chain and destroyed.

## Retail Prices for w/e 23/05/09

	SFMTA AVERAGE MAY	SFMTA AVERAGE APRIL	QMS AVERAGE MAY	QMS AVERAGE APRIL
<b>SCOTCH BEEF</b>				
Fillet Steak	3288	3266	3037	3015
Sirloin Steak	2161	2131	2223	2188
Popeseye Steak	1459	1406	1325	1377
Topside	1097	1085	1070	1039
Round / Rump Steak	1063	1063		
Diced Stewing Steak	902	900	875	869
Rolled Brisket	853	847		
Steak Mince	766	769	716	708
Boiling Beef Bone In	558	558		
<b>DOMESTIC LAMB</b>				
Whole Leg of Lamb	1053	1045	1025	1050
Centre Cut Leg Bone In	1227	1214		
Gigot Lamb Chops	1345	1316		
Lamb Leg Steaks	1479	1458	1673	1650
Chump Lamb Chops	1364	1347		
Double Loin Lamb Chops	1330	1308	1550	1550
Single Loin Lamb Chops	1216	1194	1343	1402
Rolled Shoulder Lamb	957	936		
Lamb Shanks	588	583		
Diced Lamb	1077	1064	1164	1139
Minced Lamb	999	989	1077	1062
<b>PORK</b>				
Pork Tenderloin (Fillet)	1142	1136	1075	1042
Pork Leg Steaks	826	831		
Double Loin Pork Chops	758	737		
Single Loin Pork Chops	736	723	706	757
Rolled Shoulder of Pork	610	587	683	644
Belly Pork	538	530		
Pork Loin Steaks	873	864	930	901
Diced Pork	688	679	733	740
<b>PRODUCTS</b>				
Beef Link Sausages	598	590		
Pork Link Sausages	612	601	590	576
Speciality Pork Sausages	666	643		
Sliced Beef Sausage	542	538		
Sliced Black Pudding	511	508		
Ball Haggis	627	620		
Scotch Pie	78	78		
Indiv Steak n Gravy Pie	128	127		

# Trainee Presentations



Presentation of SVQs in Meat and Poultry Processing, Craftsman Certificates and Customer service awards were made at the Scottish Meat trade Fair in Perth. President Stuart Christie made the presentation but as you can see (left) Scottish Meat Training assessor Gordon King just couldn't resist getting into the photo with his two favourite trainees, Natalie and Stephanie Craig from Pauls Quality Butchers in Bonnybridge and Kilsyth.





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