

FEDERATION NEWS

The Newsletter for Scotland's Craft Butchers



SCOTTISH FEDERATION OF MEAT TRADERS

CAP thinking time running out

SFMTA is fully supportive of NFU Scotland's recent call on Scottish Government to adopt a 'can do' attitude on implementing CAP Reform to ensure precious support funding is focussed on active farmers.

The Union has consistently argued that this CAP package must prioritise productive agriculture, livestock and activity. While that may add complexity, simple area based schemes that fail to make use of the flexibilities available will simply stack support payments on hectares, some of which may deliver very little to Scotland's agricultural output.

The Union has demanded that delivery systems must be designed to ensure that those contributing to Scotland's farming sector can benefit. With a limited budget, Scotland cannot afford to create a new generation of slipper farmers.

World Trade Organisation rules changed in 1995 to exclude subsidies to be linked to production. This in effect ruled out all production linked support outside the explicit coupled support allowance (beef scheme here in Scotland). In other parts of the agreement it talks about small percentages of support being allowed to be coupled but not the majority of the farm support budget. It is clear that if we want to encourage beef production, Scotland should push for that percentage to be at its maximum of 13%.

NFU Scotland President Nigel Miller said: "Scotland is nearing the deadline for designing its CAP delivery schemes and the time has come for cool heads and tough decisions that will underpin the rural economy. Given all that is at stake, we need a 'can do' attitude from Scottish Government to get this sorted. The red line issues identified at an early stage in this process by NFU Scotland need to be grasped and addressed.

"Securing family farming businesses underpins Scotland's ability not only to produce but manage our land resource. A clear focus on activity can give all sectors the capacity to respond to a world that increasingly needs food.

"A beef calf scheme for producers across Scotland, based on the maximum level of coupling available, has always been a red line issue for us.

"Decision time is looming and it is time for policymakers to put farming and food first." *More on page six*

JUNE 2014

Featured this month:-

Dounby celebrate Doon By

**Stand out with
Social Media**

**Feature on
Kilnford Farm Shop**

**New Scottish Champions
for Beef Sausage and
Black Pudding**

**How safe is pregnancy
at work?**

**Livestock Supply and Price
expectations**

**Specially Selected Pork
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Stand out with Social Media

Social media is seen as the way forward but just how do you use it to benefit your business? Few people go out and inform businesses how to use Social Media but Sam Flynn is an acclaimed expert when it comes to running workshops on Twitter, Linked in and Facebook.

Sam recently addressed a seminar at Expo Scotland. She told the audience there that no one goes on social media to buy, they go on Amazon if they want to do that. Introducing a new piece of jargon she told her audience that the trust of "brandonality" is why people follow you on social media. Sales messages on social media are a turn off but the more you trust a business the more likely you are to do business with them.

What should you post on social media?

Useful information, something that adds value to follower's day. You can be the expert in your field on social media.

Business broadcast: telling people what goes on in your business today. This gives them more of an understanding. Do not turn it into a sales pitch but the more information you share the more you harmonise with your customers.

How do you get responses: ask a question to get that interaction.

Personal: non business related, it's the new 'business on the golf course'. Should be 50/50.

Offers and competitions: that's when the time is to sell. Use deadline offers that add value.

Too many businesses see the word Media. It is really Social. Be social on social media to see any impact. Engage the target market. You need to listen and not just broadcast. The more conversations, the more business. Why would you not want to be talking to your customers? It is a quick fire way of talking to them.

Do not speak to everyone on Twitter, converse with only those who are important. Power of the retweet is high. Reply and use mentions e.g. @_samflynn

Inbox messages are important on Linked in. Comments on status updates stand out in making yourself known. Comment on others comments.

On Twitter use searches. Tweet about chipped windscreen and within 30 seconds you might receive tweet back from Autoglass.

Followerwonk.com allows you to find people interested in certain topics. Searches for key words in biographies.

One Day Course on How to Use Social Media

Garfield House Hotel, Steps

Tuesday 26th August 2014 from 9:00 till 16:30

The content will be completely focused on how butchers can meet their business objectives with social media. It will revolve mainly around Twitter and Facebook, as these would be the two platforms that would have the biggest impact.

To include:

- What to include in your profiles to help you stand out
- What to say to attract both returning and new customers
- How to find your target market on each platform
- How to engage your target market
- Running campaigns and competitions
- Using Twitter's search function
- Using Facebook Ads and promoted posts
- Managing your time on social media
- Managing your reputation
- Measuring success
- Creating a social media strategy

To avoid disappointment

Book now by phoning 01738 637472

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: acknowledged expert
: and SFMTA is delighted
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AWARDS

Butcher's pies fit for heroes

Courier reporter

A West Lothian butchers scooped top prizes in the British Pie Awards.

Paul and Christine Boyle of Boghall Butchers lifted three championships and two runners-up prizes at the contest in Melton Mowbray.

Over 800 pies were entered in 19 categories, covering every type of filled pastry delicacy.

The Boyles, who have shops in Bathgate and Broxburn, won the championship for their steak and kidney pie, championship in the vegetarian haggis pie, runner-up in the same category for their Mediterranean vegetable pie, runner-up in the lamb pie category for their Scotch pie, and championship in the Fit for a Hero pie category with their lamb hotpot pie. The speciality class Fit for a Hero was named in commemoration of World War One.

Paul Boyle was delighted with his success.

He said: "I would have been delighted with one championship but to win three is just phenomenal. We were up against big national companies and so, for a small family business to have such success, I am just delighted."

"Steak and kidney pie is an English speciality so to come down here and win this one is a big surprise."

"Our vegetarian haggis obviously didn't put the judges off either but the Fit for a Hero pie was the most pleasing."

"This pie was made with diced breast of Scotch lamb and a selection of root vegetables finished off with sliced new potatoes under a butter pastry top."

Paul added: "I read in a book recently that in wartime the ingredients of homecoming meals were all in the one pot. I decided that I wanted to achieve that inside a pie."

"What those serving abroad missed was good, wholesome food and so that's just what we created."



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World Scotch Pie Championship 2013/14 Diamond Award Winner



Our recently opened Boxburn shop offers a wide range of locally sourced produce and award winning pies.

Beef Burger Gold Award Winner 2011



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Scottish Butcher Shop of the Year 2012 Finalist

Open: Mon-Fri
7.30am-5.00pm
Wed 7.30am-12.30pm
Sat 6am-4pm

Scottish Craft Butchers & World Scotch Pie Championship Gold Award Winners 2006/7/8/9/10/11/12/13 Savoury Maker of The Year 2009



Paul and Christine Boyle picked up three championships and two runners up awards at this year's British Pie awards held in Melton Mowbray on Wednesday 30th April. They won the Steak and Kidney category and the Vegetarian Pie category as well as a special class for a pie "Fit for a Hero" to commemorate World War One.

The above is reproduced as a great example of the kind of promotion that can be very successful. Award winning products need to be promoted so that full benefit can accrue.

2014 Scottish Beef Sausage Championship

Sponsored by Lucas Ingredients.



Hamilton Accies promotion to the Premiership is not the only recent success in South Lanarkshire. The Newcross Centre butchers, Hendersons of Hamilton have just won an award that puts them in the top echelon of Scottish sausage makers.

A panel of experts were then given the tough task of picking the winner but they decided Hendersons of Hamilton was the best butcher's Beef Sausages in Scotland for 2014.

	RESULTS	BUSINESS
	Champion	Hendersons of Hamilton
	Reserve Champion	Linton Butchers, East Linton
	Third Place	A&I Quality Butchers, Culloden & Inverness
	Finalist	Thomas Johnston Butchers, Cow Wynd, Falkirk
	Finalist	T Baillie & Son, Saltcoats



Pictured Andrew Henderson (second left) and his staff receiving their award from Judith Johnston of Lucas Ingredients

Hendersons Beef Sausages were initially judged the best in the West of Scotland but then after mystery shoppers purchased the five regional champions from throughout Scotland, the Hamilton butchers found out it was them who had the real recipe for success. The Scottish Final was held in May in Perth, bringing together other regional champions from East Lothian, Inverness, Falkirk and Saltcoats.

Andrew Henderson said:- "We are delighted at winning such a prestigious championship and to be declared the Scottish Beef Sausage Champions. The sausages are made here in the shop at Hamilton to the same recipe that my father used back in the 1970s. We use only prime cuts of scotch beef blended with the finest of spices and peppers. Beef Sausages are our top selling line and are clearly a favourite with our customers here in Hamilton."

Union Calls for a 'Can Do' Attitude on CAP

NFUS' red line issues have consistently been:

- Prioritise activity-driven support
- A robust activity requirement and targeted support in the rough grazing region that can deliver the equivalent of €30 per ewe
- An appropriate negative list of ineligible activities to eliminate slipper farming
- Arable and grassland payments equivalent to €240 per hectare
- Workable greening measures to safeguard arable production
- Eight percent coupled support to the beef sector
- A national reserve operating in 2015 for new entrants and developing businesses disadvantaged by the historic payment system
- Eligibility for future entitlements based on area farmed in 2013 to prevent rented land being taken back in hand between now and 2015
- A managed transition period to operate between 2015 and 2019 for existing businesses Rural development measures that complement and support agricultural activity



Background to CAP Reform

The idea of replacing agricultural price support with direct payments to farmers decoupled from production dates back to the late 1950s, when a Panel of Experts, chaired by Professor Gottfried Haberler, was established at the twelfth session of the GATT (General Agreement on Tariffs and Trade) Contracting Parties to examine the effect of agricultural protectionism, fluctuating commodity prices and the failure of export earnings to keep pace with import demand in developing countries.

The 1958 Haberler Report stressed the importance of minimising the effect of agriculture subsidies on competitiveness, and recommended replacing price support by direct supplementary payments not linked with production, anticipating discussion on green box subsidies. Only in the early 90's was an agreement made from the WTO to shift from price support to producer support become the core of the reform of the global agricultural system.

By the 1980s, government payments to agricultural producers in industrialised countries had caused large crop and livestock surpluses, which were unloaded on the world market by means of export subsidies, pushing food prices down. The fiscal burden of protective measures increased, due both to lower receipts from import duties and higher domestic expenditure.

In the meantime, the global economy had entered a cycle of recession, and the perception that opening up markets could improve economic conditions led to calls for a new round of multilateral trade negotiations.

The round would open up markets in services and high technology goods, and ultimately generate much needed efficiency gains. With a view to engaging developing countries in the negotiations, many of which were "demandeurs" of new international disciplines, agriculture, textiles and clothing were added to the grand bargain.

In leading up to the 1986 GATT Ministerial Conference, developed country farm groups that had benefited from protectionist policies strongly resisted any specific compromise on agriculture.

In this context, the idea of exempting production and 'trade-neutral' subsidies from WTO commitments was first proposed by the US in 1987, and echoed soon after by the EU. By guaranteeing farmers a continuation of their historical level of support, it also contributed to neutralising opposition to the round.

In exchange for bringing agriculture within the disciplines of the WTO and committing to future reduction of trade-distorting subsidies, developed countries would be allowed to retain subsidies that cause 'not more than minimal trade distortion' in order to deliver various public policy objectives.

FOR SALE – : Butcher Boy front shop mincer, Dairy cabinet, Bizerba Gravity fed slicer, Dairy cabinet 4ft wide x 6ft high, Turbo Vac vacuum packer, Stainless Steel plates etc. All good condition, All reasonable offers considered. Telephone Colin Watson 0141 638 1442 – 24hr answering service

2014 Scottish Black Pudding Championship

Sponsored by Dalziel Ltd.

Dufftown is ready for the next rush of devoted connoisseurs seeking out the most recently acclaimed version of one of the nation's favourite savouries. Many travelling on Speyside will have seen the sign that declares Dufftown as the "Whisky Capital of the World" but anytime soon expect that to be joined by the "Black Pudding Capital of Scotland".



	RESULTS	CHAMPION
	Champion	GC McIntosh, Dufftown
	Reserve Champion	Andrew Kirk, Cardenden & Kinghorn
	Third Place	Mearns T McCaskie, Wemyss Bay
	Finalist	James Pringle, 56 High Street, Hawick
	Finalist	John D Owen & Son, Newton Stewart



Pictured: Jim Mitchell from contest sponsors Dalziel Ltd presented the championship trophy to Gordon, Bunty and Jock

Gordon McIntosh was named the 2014 Scottish Black Pudding Champions after winning the North of Scotland heat and then going on to win last week's final. The Dufftown black beat off competition from regional champions from Hawick, Wemyss Bay, Cardenden and Newton Stewart.

The regional champions were all mystery shopped and then brought together for a panel of connoisseurs to consider in the final held in Perth. "Fair delighted" was the comment from staff at McIntosh's this week when they were asked how they felt about their stunning championship win.

The sausages, haggis and black puddings are all made by Bunty Campbell and after thirty years perfecting her skills, this week she declared that her apprenticeship had finally been served! Bunty joked "instead of being up to my elbows in it I think I'll be up to the ears!"

The farmer's wife from Glenrinnnes was serious when it came to describing just what made the Dufftown black stand out in a field that started with eighty different makers from throughout the country. She claimed that her secret was merely technique and attention to detail. Declining to reveal any further secret ingredient she did rule out any suggestion of the addition of whisky! Dufftown's perfect water sources caused it to become a centre for the distilling industry, so perhaps the secret is in the water?

Proprietor Gordon McIntosh claims that black pudding sales have always been good but expects trade to get a real boost now that the many visitors to Dufftown have another souvenir to make their trip worthwhile. He said "we are really pleased to have won and especially pleased for Bunty."

Along with Gordon and Bunty, McIntosh's staff is completed with Jock McLennan who has worked in the shop for six and half years.

FSA's 2017 Salt Targets

Revised salt targets for processed foods have been developed and agreed across the four UK administrations and set for achievement by 2017. The new salt targets are enclosed with this newsletter.

High salt intakes contribute to high blood pressure, which can increase the risk of heart disease and stroke. About 75% of salt in the diet comes from processed foods, and in 2006 to help consumers reduce their salt intake, the FSA began a programme of work which included setting targets for the food industry to reduce levels of salt across a range of processed foods.

During summer 2013, the Food Standards Agency in Scotland and the Food Standards Agency in Northern Ireland worked closely with officials in the Department of Health and with industry, and other stakeholders to agree new salt targets.

The new 2017 targets recognise the progress that has already been made by the food industry and aims to encourage further reductions. Although salt levels in many foods covered by previous targets have reduced significantly, average salt consumption remains high at approximately 8.1g-8.8g/day. Considerable effort is still required to meet the dietary recommendation of no more than 6g/day.



We Hae Meat sign estimated £1m deal with ASDA

There is a welcome jobs boost for an SFMTA member last month with the news that We Hae Meat has signed a reported £1m deal with Asda supermarkets.

The firm, which is based at Cairnhill Farm in Old Dailly, will see four of its new beef products stocked in 50 stores across the country. .

We Hae Meat, which currently employs over 50 people at its site, first struck a deal with Asda in 2007 and this new contract will see Beef Steak Slice Sausage 260g and 650g, Black Eye – Beef Steak Slice with black pudding 280g, and Black Pudding 200g stocked in stores.

The deal is expected to increase We Hae Meat's turnover by around 20 per cent. The family-owned business is headed by husband and wife team Alex and Carlyn Paton. Mrs Paton said:-

"Our relationship with Asda continues to grow from strength to strength, from only being able to see our cows through the window of the Girvan store to having the product stocked on shelves nationally across Scotland is fantastic.

"Now more than ever, customers are questioning where the products they are

buying come from, and are opting to choose locally produced, traditional products. Our new range of beef steak slice sausage and black pudding offer customers a top quality product with true provenance and traceability."

Since the initial tie-up We Hae Meat has also struck deals with the likes of Tesco, Aldi, Co-operative and Waitrose as well as hotels and restaurants such as Cameron House on Loch Lomond, Turnberry and Andy Murray's Cromlix.

Asda stocks around 900 Scottish lines from 89 suppliers. Brian O'Shea, regional buying manager for Scotland, said:-

"As part of our strategy, we place huge importance on supporting local suppliers in growing their business, no matter how big or small. We Hae Meat is the perfect example of how Asda are able to support and nurture the businesses of local Scottish producers, their range of products are already very popular with our customers and these new lines will allow them to continue to enjoy premium quality from a local Scottish butcher.

For Sale: Italian marble on stand Vector 612 Food Slicer: £700 ono
Mettler Toledo UC3 touch screen retail weighing scale £1500 ono, & other butchery equipment.
Contact: John Mackay on 0785 468 3101

Westminster celebrates Dounby Butcher

The 2013 Countryside Alliance Awards (aka the Rural Oscars) were presented to top rural businesses by the Secretary of State for Defra, Owen Paterson MP, at a ceremony at the Houses of Parliament on 30 April.

Owen Paterson said: "These awards celebrate rural businesses across the UK from post offices to butchers, they are the backbone of rural life and it is vital that we do all we can help create the right conditions to allow these businesses to compete and thrive."



The Awards are the Countryside Alliance's annual celebration of the rural produce, skills, enterprise and heritage of our small hard-working businesses. They are now in their ninth year and have become the definitive rural business award to win.

At the Parliamentary reception Scotland's butchers were represented by regional champion, Barbara Sinclair from Dounby Butchers in Orkney. Barbara collected one of two commendations. Dounby Butchers was selected because it is a business set up out of a need to protect a unique product. Not only do they have produce sourced from the local farming and crofting community, and make all



manner of pies and puddings, the family took steps to protect the providence of their local herd status and, aided by supporting business, took over the operation of the local abattoir ensuring that stock didn't have to travel to the mainland to be slaughtered.

The Aberdeen Angus beef sold at the Dounby Butchers is derived from cattle born and reared in the Orkney Isles which were slaughtered and dressed in Orkney. For the foresight and determination to protect Scotland's food heritage, Barbara and Elaine Sinclair from Dounby Butchers collected their commendation from the Secretary of State.

Scottish Training Federation Awards



Andrew Peter was a finalist in the STF/STAG Apprentice of the Year 2014 at the STF/STAG joint Parliamentary Reception with Skills Development Scotland on Tuesday 20 May at Holyrood.

Andrew started at Davidsons Specialist Butchers, Inverurie at 14 years old cleaning, serving customers and delivering orders. Andrew started full time as soon as he was offered the chance and from there embarked upon his Level 2 modern apprenticeship which he quickly achieved with application and enthusiasm. After his Level 2 and keen to

progress, Andrew moved on to his Level 3 modern apprenticeship. Both qualifications were delivered by Scottish Meat Training.

Andrew was runner up in UK Young Butcher of the Year 2012 before winning it in 2013. He also won Scottish Young Butcher of the Year in 2013, an accolade he himself recognises as prestigious as it is a display competition judged by industry experts and held in front of 400 of the country's top butchers.

He has displayed such confidence and maturity in his approach to his job that when the business opened its new Aberdeen City centre shop, Andrew got the opportunity to manage it, which is a remarkable recognition of the confidence that is put in him by his employers. He continues to learn and develop both himself and the shop, supporting the staff and giving 100% commitment to the business.

Andrew is a great example of an apprentice who is driven, dedicated and does not allow for any limits to be placed on what he can achieve.

Is it Safe to be Pregnant at Work?



Pregnancy is not an illness! But it does create issues in the workplace that need to be addressed.

As an employer, you have a duty of care under the Health and Safety at Work Act to assess the risks to pregnant women within your workplace.

But often, a newly-expecting mum-to-be won't feel ready to share their condition with their employers and colleagues straight away. Some even wait until their pregnancy becomes difficult to conceal.

And often their reasons for this are legitimate - previous miscarriages, relevant health conditions and marital status all have a bearing. Some women worry that their pregnancy will alter their employer and colleagues' perception of them.

Since the advent of recession, concerns have even been raised that some unscrupulous employers are using the downturn as a guise to get rid of pregnant employees and those on maternity leave.

So clearly there's a conflict of interests: on the one hand, women are entitled to their privacy. On the other, you can't assess risks when you are unaware of their condition.

The Employee Handbook will state an employer must be notified to ensure eligibility for all maternity rights. However, the picture looks different when viewed from the health and safety angle.

If the employer is not informed that an employee is pregnant, it makes it impossible to carry out a risk assessment that takes into account her condition.

The factors you'll need to consider might include workplace stress, manual handling, appropriate seating and working areas. But if you remain in ignorance of an employee being pregnant, you can't fulfil your legal responsibilities.

So what should you do?

There's a two stage process laid down by the legislation, because, according to the Government, all women are considered to be vulnerable during pregnancy.

Stage 1 is a generic risk assessment - relating to all women of child-bearing age generally in the workplace.

Stage 2 is a specific risk assessment, which relates to the woman concerned and examines the particular issues that individual has. These may include health issues such as pre-eclampsia, long term existing conditions, history of miscarriages etc. - plus the work she is expected to carry out. Taking these legal requirements into consideration, the only way to ensure pregnant staff are looked after appropriately is to put the requirement to inform the employer as soon as a pregnancy is known into your contracts of employment.

This is not an invasion of privacy. It is simply common sense.

Nobody wants to put an unborn child at risk. The majority of employers will see this as a moral requirement, not simply a response to legislation.

It's important that the wishes of the mother-to-be are treated with respect and, if she wishes to keep her situation private, any related activities are carried out with discretion. This may not be possible in some situations as colleagues are bound to ask questions if someone suddenly is taken off certain duties.

So organisations need to specify (in the staff handbook or the equivalent) that women who are pregnant need to notify their employer as soon as they are aware of their situation. This will enable you to manage both their health and safety and that of their unborn child.

For more information see the recently updated Health & Safety section on the SFMTA Members only website. www.sfmta.co.uk/members

Royal Highland Show



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PARTNERS SINCE 1981


The Royal Bank of Scotland

The Royal Highland Show, one of Scotland's most iconic and enduring annual events, is putting the finishing touches to its 174th show. Billed as the biggest and best celebration of farming, food and countryside, the 'Highland' is the country's biggest rural shop window showcasing handpicked livestock, the finest food & drink and rural living at its most vibrant.

This year, continued investment in the car parks, showing rings and walkways ensures the showground is ready for all eventualities. The Royal Bank of Scotland, partners of the show since 1981, is again showing their support for the four-day event, which attracts in excess of 160,000 visitors each year.

A focus on the Perth Area

Until 1960 the Royal Highland Show used to move around the country and it was the responsibility of a Royal Highland and Agricultural Society of Scotland's region to organise that year's show. If that approach had continued then the Perth area would have been on the rota to be this year's hosts. The show was last held in Perth area, which encompasses Perthshire, Angus and Fife, in 1957 in Dundee. Each year, to commemorate this link with the past, a President's Initiative is organised by the nominated region and the Perth region's theme is entitled 'From Grain to Glass'.

Foodies to feast

Visitors to this year's Show will get their taste buds tickled as over 100 producers and suppliers from all over Scotland showcase the best of Scottish produce in the Food Hall.

The Show has worked with its on-site caterers and food partners to make sure that the standard of food on offer is of the highest quality and sourced primarily from the best of Scotland's larder.

Shopping Heaven

The Show brings together a unique 'High Street' experience to the showground; a saunter into one of the many shopping arcades will offer everything from luxury fashions, homewares, arts, crafts and gardening. Show goers will have the chance to pick up the latest country styles or take home a piece of rural life.

QMS Stand

As stakeholders SFMTA members are welcome to visit the QMS stand on the north side of the show ring and if your timing is good then you might get a seat in their lounge and a cup of tea or coffee. Look out for the butchery demonstrations with Jamie Syme from Alex Mitchell's Butchers in Glenrothes there on the Thursday, Gary Raeburn from Forbes Raeburn & Sons in Huntly is on duty on the Friday and John Davidson from Davidsons Specialist Butchers on the Saturday.

The Royal Highland Show, this summer's most surprising event - takes place at the Royal Highland Centre, Ingliston, Edinburgh from Thursday, June 19 to Sunday, June 22.

Businesses for sale

FOR SALE - Family run Butchers in Cowdenbeath, Fife – Freehold

197, and 199 High Street Cowdenbeath; 197, front shop, 199, back shop.
Almost all counter sales mostly value added items, High Gross and Net profit
No business rates under government scheme
Owner wishes to retire. Reduced fixed price £99K + SAV. Tel: 01383 510653

FOR SALE: Long established butchers business for sale in Paisley. Fully fitted front shop with walk in chill included. Back shop for 5 people and usual machinery. Also a separate large chill (18 sides) and walk in freezer. Good retail sales with an extensive wholesale and catering trade. Turnover £800,000 per annum – offers at a good price.
Tel: Gordon 07868373051 or Graham on 0141 889 2606

SHOP FOR LEASE: A shop in Glasgow area is available to lease. Turnover £276K per annum current rent is £18k per annum however this will be negotiable.
Please contact Campbell Galbraith Tel: 0141 638 1053

FOR SALE – Butchers in Stirling

Well fitted unit on main shopping street. Rented premises, offers in region of £80,000
Tel: 01786 459144

FOR SALE - Family Butcher business in central Scotland. Great opportunity for an enthusiastic ambitious person(s) to continue an established wholesale & retail business. Good Turnover & Profit Margin. Established 30 years, owner retiring. For more info please supply your details in confidence to SFMTA. No time wasters please. Tel: 01738 637472

FOR SALE – Butchers shop for sale in Fort William well established wholesale & retail butcher shop. Owner retiring. Turnover approx. £550K. Well fitted out, lease due for renewal in April, negotiable.
Contact: Tom Wynne Tel: 01397 702666 or 01397 703038

FOR SALE Dalbeattie Fine Foods for Sale or Lease

Freehold butchers shop with 3 bedroom flat.
Front shop fully refurbished within last 3 years, plus excellent new and updated machinery.
Retail, wholesale and online sales, with strong growth potential.
Multiple award winning product recipes included in sale.
Opportunity arising due to change in personal circumstances of current owner.
For more information contact Alan Elliot on 01556 610349.

FOR SALE – Butchers shop for sale on Speyside

Unique opportunity to acquire a well run butchers, which has been under the same ownership since 1948. The vendor has chosen to place the business on the market, due to his wish to retire. Turnover in excess of £210,000. Freehold to include 3 bed cottage £320,000. Contact: Bruce & Co. Tel: 0844 7011 811 email: info@bruceandco.co.uk



Meat Management Awards

Scottish Meat Training has been nominated for the award "Training Scheme of the Year" and has made it through to the final which will be held in London on Wednesday 4th June.

We hope to bring you news of further success on the national stage in the July Newsletter.



Kilnford Farm Shop boasts a top quality butchery department, supplied directly from their own farm. Just three miles from the centre of Dumfries, the shop is extensive with a deli, larder, green grocers, visiting fishmonger, crafts and a very impressive Farm Kitchen Café.

Jock Rome has transformed an old dairy farm into an award winning destination. Since opening in March 2011, Kilnford Barns has become well known and much respected in south-west Scotland as a wonderful shopping experience for both regular customers and visitors.

Jock has been farming beef cattle for almost fifty years and during that time he has enthusiastically tried different breeds and different systems continually trying to improve the quality of the product. Now though he is totally confident that the native breed from this south west corner of Scotland is the best suited for both his and his customers' tastes. The Galloway made it an easy and logical decision to develop his own Galloway herd and retail Galloway beef.

Native Galloway are smaller at maturity than their continental cousins. This means that the fibre strands within any particular cut of meat from Galloway cattle are often finer giving a superior texture. Marbling is a feature of the breed as well creating succulent steaks and roasts. Kilnford hang their beef for three to four weeks and have developed a reputation for meat with outstanding taste and quality.





Kilnford Pork comes from a pig herd that has been awarded the highest welfare standard, RSPCA Freedom Foods Award. The breeding sows are cross bred with Duroc pigs selected because of fat cover, mothering ability and suited to rearing out of doors. This pork is also used in the production of Kilnford's own bacon and hams.



Lambs are from Blackface ewes raised on the farm alongside the Galloways. They graze on rough pasture and mature slowly to produce meat that is sweet and full of flavour.

The delicatessen offers a wide variety of regionally sourced artisan foods including a unique range of cheeses which includes Scottish farmhouse cheeses, pates, home baked pies and quiches, a wonderful array of olives and much more to excite the real 'foodies'.





Vegetables are grown in three 70 foot long polytunnels as the objective to take produce straight to market is fulfilled and Kilnford works with neighbouring farms to ensure the supply of other produce like eggs.



The much acclaimed Ferry Fish set up their stall in the courtyard on Thursdays and Fridays. The grocery department is bursting with all sorts of Scottish specialities and the craft shop tucked away in the old stirk byre boasts a fine selection of beautiful cards and gifts made by local people.

There is a nature trail that allows viewing of the farm's livestock and the old steading has been tastefully renovated using lots of local stone and wood to provide a farm courtyard with an elegant Farm Kitchen Café which has 110 seats and another 40 outside for alfresco dining.



From our field to your fork



Kilnford Roll of Honour

2014 FARMA Farm Retail Newcomer of the Year
2014 Dumfries & Galloway Business Awards –
Outstanding Champion of Local Food'
2013 FARMA Scottish Farm Shop of the Year
2012 Rising Star Award

On the face of it the new Dumfries General Hospital to be built to the south of the farm shop looks like a massive opportunity but with the existing access road off the main A75 being re-routed, it will become a challenge to maintain sales. Work on the site has started with evidence of construction likely in March 2015 and commissioning in the Spring of 2018. In cognisance of this Kilnford has made plans to replace any lost sales with online ones.



More farm buildings will be converted to create a cutting / processing room, a packing room and a commercial kitchen. A clear viewing wall will enable the many school trips to the farm to see the butchers at work. All this is very necessary given the pressure on the existing facilities and the desire to continue expanding. Currently they employ five butchers and two trainees but hope to continue to increase that as the business grows.

More pictures at <https://picasaweb.google.com/SFMTA3/KILNFORDFARMSHOP02#>



Paul Rankin and Nick Nairn heading for Taste of Grampian

Two celebrity chefs who completed a culinary mission to find the very best Celtic food and drink are heading to the north-east.

Northern Ireland's Paul Rankin and Scotland's very own Nick Nairn were confirmed as the duo who will be starring at the 15th Taste of Grampian, being held at Inverurie's Thainstone Centre on June 7.

Just as they did in STV's Big Food Trip, the pair will each be displaying their prowess in the kitchen individually and jointly.

The annual showcase for the north-east's rich and diverse food and drink larder is promising various enhancements.

And local chef Sandy Greig, one half of the popular Two Fat Laddies, will be teaming up with a variety of other chefs and cooks, including Lady Claire Macdonald and Tesco's Donna Knight, throughout the day to provide cookery demonstrations outdoors.

Mr Greig will also be overseeing a new contest for chefs, where they will be challenged to make an omelette as quickly as possible.

Taste of Grampian chairman Brian Pack revealed the line-up as the event saying: "We'll be back in June once more bigger and better than previous years, while retaining true to our roots in making sure visitors can see, taste and buy all the very best food and drink produced in this region.

Taste
of Grampian



Taste of Grampian

Celebrate the richness and diversity of Grampian's larder.

Saturday 7th June 2014 between 9.30am and 4.30pm

Thainstone Centre, Inverurie

Car parking is £5 and entrance to this fantastic event is FREE of charge for all visitors.

H R Jasper & Son Limited prosecuted

The Food Standards Agency has welcomed the successful prosecution of a Cornwall-based slaughterhouse for a breach of the regulations introduced to control the risks from BSE.

H R Jasper & Son Limited, a red meat slaughterhouse based near Launceston, Cornwall, has been ordered to pay almost £9,000 in fines and costs for failing to remove specified risk material (SRM) from sheep carcasses destined for the food chain.

SRM is the parts of cattle, sheep and goats most likely to carry BSE. All SRM must be removed in either the slaughterhouse or, in certain circumstances, cutting plant. It must not enter the food chain.

At the case which was heard at Truro Magistrates' Court on 29 April 2014, the company entered not guilty pleas on six charges and, following a two day hearing, was convicted on all counts.

Andrew Rhodes, Chief Operating Officer at the FSA, said: "The meat industry has worked hard over many years to restore confidence in the safety of UK meat. Unfortunately, some companies occasionally fail to meet the standards which underpin the strict and successful system of controls we have in place to tackle BSE. As the enforcer of those regulations we will take action against any company that potentially puts consumers at risk."



Go For It Scotland

Minister for Parliamentary Business, Joe Fitzpatrick MSP, met with Kirsty to present her with the bursary. The Minister was joined by Jenni Henderson from Quality Meat Scotland, and fellow club members (L to R) Jess Lothian, Rosa Holm-Huxley and Rebecca Farningham.

Dundee Gymnast head over heels with bursary win

Kirsty Campbell, a gymnast from Dundee and Glasgow 2014 Commonwealth hopeful, is one of 40 lucky recipients of a £500 Go For It Scotland! bursary from Quality Meat Scotland (QMS) in partnership with **sportscotland**.

On Monday 12 May the Minister for Parliamentary Business, Joe Fitzpatrick MSP, met with Kirsty to present her with the bursary. The Minister was joined by Jenni Henderson from Quality Meat Scotland and by Kirsty’s team members and a coach from her club, The Dundee Gymnastics club 2K (DGC2K) who have also been awarded a bursary in the group winners section.

Kirsty has been training with the Dundee Gymnastics Club since she was four years old and her greatest ambition is to compete at the highest level possible for Scotland in gymnastics - she is aiming to be selected for the Scottish Commonwealth Team this summer.

In order to qualify for the Commonwealth Games, Kirsty needs to gain the qualifying score on the floor which she will attempt to do at the English and British Championships. This requires entry fees as well as transport and accommodation costs and as Kirsty is currently in full time education, it is not something she could afford without the help of the Go For It Scotland! bursary.

Kirsty said: “My ultimate aim is to do well while representing Scotland at the Commonwealth Games this summer. Without the help of the Go For It Scotland! bursary this is not something I would have been financially able to do. The bursary will be a massive help in getting me where I want to be within my sport.”

Minister for Parliamentary Business said: “We are just months away from the best Commonwealth Games the world will have ever seen. Ahead of the summer, Go For It Scotland! is already breaking down barriers by supporting people and clubs from a range of backgrounds, ages and sporting

ambitions. The awards will help make Scotland a more active place, encourage more people to enjoy sport and create a legacy from the Games.

"I would like to offer my congratulations to Kirsty on this bursary and wish her all the very best in her journey to the Commonwealth Games."

Jenni Henderson, Quality Meat Scotland's health and education executive said: "Since its launch in 2012, the Go For It Scotland! bursary has enabled over 1000 individuals and clubs across Scotland to be better equipped and has further increased the opportunities for local communities to be physically active.

"Working in partnership with **sportscotland**, the bursary programme is a terrific extension to our other health and education initiatives that encourage a better understanding of the importance of a healthy diet and the role played in that by Scotch Beef, Scotch Lamb and Specially Selected Pork."

Stewart Harris, Chief Executive of **sportscotland**, the national agency for sport, commented: "Our partnership with Quality Meat Scotland has benefited a number of excellent projects throughout the country which assist young people to participate in sport and physical activity.

"With 2014 set to be a momentous year for Scottish sport, congratulations to Kirsty Campbell and all of the recipients of a 2013-2014 *Go For It Scotland!* bursary."

Notes to the editor

2013/2014 winners include:

Individual Winners 2013/14

Kirsty Campbell	Gymnastics - commonwealth hopeful	Dundee
Brad Arthur	Triathlon	Coull
Kobe Barker	Inline Roller Hockey	East Kilbride
Donna Robertson	Freestyle Wrestling - commonwealth hopeful	Hamilton
Fiona Robertson	Freestyle Wrestling - commonwealth hopeful	Hamilton
Hamish Taylor	Sailing	
Mhairi McLaughlin	Fencing	Edinburgh
Toby Carter	Fencing	Aberfeldy
Ella Connolly	Mountain Biking (cross country racing)	Nairn
Vaila Chapman	Freestyle Snowboarding	Lasswade
Daniella McCormick	Figure Skating	Saltcoats
James Coulter	Karate	Glasgow
Michael McGraw	Tae Kwon Do	Bellshill

Group Winners 2013/14

Balfron Barracudas Swimming Club	Swimming
Livingston and District Dolphins	Swimming
Falkirk Bicycle Club	Road Cycling
Clydesdale Colts Cycling Club	Cycling
Filles A Velo	Cycling
Mayfield and Easthouses Youth 2000 Project	Mountain Biking
Men's SHARE Project	Football
Riverside Football Club	Football
Mossend Football Club	Football
Grampian Flyers Basketball Club	Basketball
Dundee Gymnastics Club 2K (DGC2K)	Gymnastics

Specially Selected Pork Approved by the Scottish SPCA label to be launched in butcher sector

The "Specially Selected Pork" and "Approved by the Scottish SPCA" labels will be available for use within the independent retail sector from May 2014.

All farms which are members of the QMS Pigs Farm Assurance Scheme now receive an annual inspection by the Scottish SPCA, Scotland's Animal Welfare Charity, and we have 7 Scottish Abattoirs who have been inspected and are eligible to supply "Specially Selected Pork Approved by the Scottish SPCA" products.



We have produced a free promotional kit which is available to all butchers retailing eligible products to help promote the label within the sector. The promotional kit includes a recipe booklet, A2 poster, window vinyl and tray tickets.

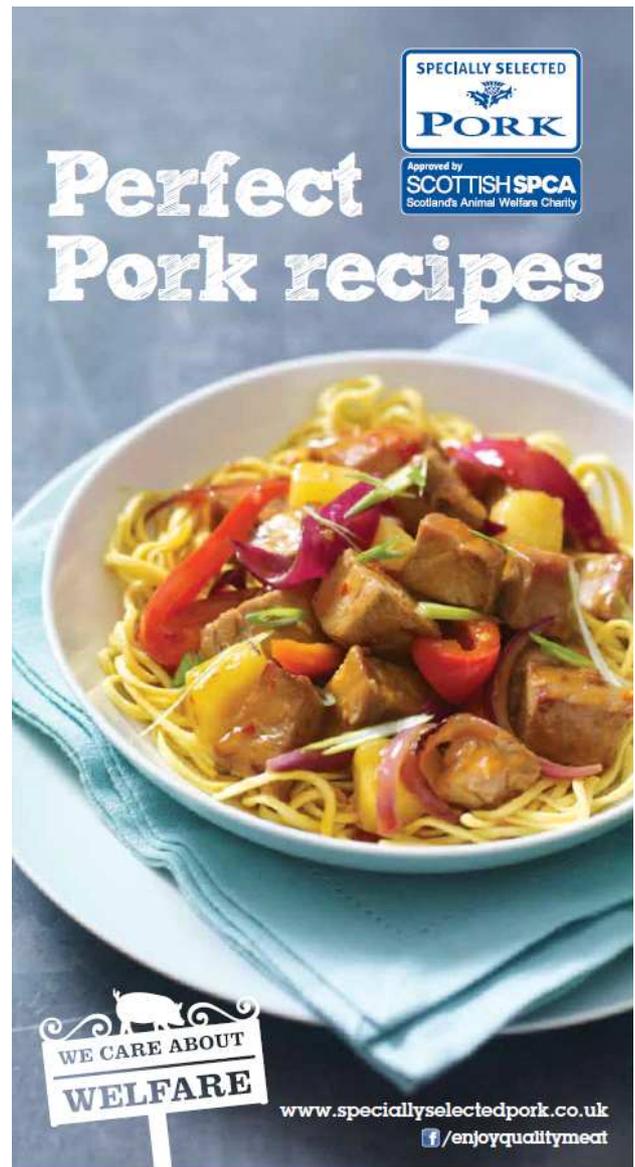
Scotch Butchers Club members will be sent the attached letter along with a list of Scottish SPCA approved abattoirs. For a butcher to receive the free promotional kit and use the label their shop, they are required to do the following:

- Contact one of the listed approved suppliers and specify that they require pork products which are eligible to be labelled as "Specially Selected Pork Approved by the Scottish SPCA".
- Fill in a form detailing who they are sourcing product from and return it to QMS in a pre-paid envelope.

If you would like to make the kit available to your customers outside of the Scotch Butchers Club and in the limit of our stocks (priority given to Club members), then please contact me. I can either send them a letter or provide you with the means to do so.

If you have any questions or if you are killing pigs and have not yet been approved by the Scottish SPCA, but would like to, then please contact me to discuss this.

Jack Broussine
Marketing Executive, Quality Meat Scotland
Direct Dial: 0131 472 4042



Buying or Transferring a Business

Buying a business with an existing workforce will have major implications under employment law.

Under the Transfer of Undertakings (Protection of Employment) Regulations 2006 ("TUPE") the default position where a transfer of ownership of a business takes place is that the employees of the outgoing employer (the 'transferor') automatically become employees of the incoming employer (the 'transferee'), under exactly the same terms as they had previously.

A fact sheet from SFMTA's employment law adviser's Davidson Chalmers is enclosed with this newsletter.

Overview of cattle availability in the British Isles

The wider supply situation across the British Isles is a very significant market driver. It would appear that there is pressure on the beef breeding herd in Great Britain warns the Livestock and Meat Commission of Northern Ireland.

Reports indicate that older, less productive cows have been culled at a faster rate over recent years, although the decline in the suckler breeding herd does appear to have slowed.

In England, suckler cow numbers have fallen by three per cent to 699,000 head while in Scotland, suckler cow numbers declined by one per cent to 429,000 head. In overall UK terms, suckler cow numbers are down by three per cent. Similar to the situation in Northern Ireland, the poor summer of 2012 contributed to increased barren rates in GB.

These factors coupled with profitability issues in the suckler sector contributed to a faster rate of culling in 2013 and there is some expectation that the rate of culling could increase further if returns from suckler beef production do not improve.

The faster rate of culling coupled with fertility issues have led to a sharp decline in calf births in 2013 in GB. Beef sired births were down by over 70,000 head last year, while dairy males numbers fell by 9,000 head. This decline has continued into 2014, with beefsired calf births in January and February down by 14,000 head year-on-year. Dairy-sired male calf birth registrations from the dairy herd were down by 5,000 head in January and February 2014 compared to 2013 levels.

Like Northern Ireland, there are currently strong numbers of cattle on the ground in GB aged from 24-30 months of age. The numbers of beef cattle in the 6-18 month age bracket are down however, with the number of beef calves aged from 6-12 months down by 80,000 head (-7%) on the same time last year.

This is a substantial decline in that age group and this mirrors to some extent the current situation in Northern Ireland. Of course, it will be at least one year until cattle in this age group come forward for slaughter, and in GB, forecasts suggest that slaughter numbers will remain stronger compared to 2013 levels for most of this year.

However, by the last quarter, there is an expectation that prime cattle slaughterings across the UK will come under pressure with the potential for a one per cent decline in the prime cattle kill from January to September 2015.

In contrast with Northern Ireland, supplies in ROI are expected to be somewhat stronger in 2014. BordBia forecast that the ROI prime cattle kill will amount to between 1.13 - 1.20 million head in 2014.

That is an increase of 5 - 10 per cent on 2013 levels. Much of this increase in the ROI kill is being driven by reduced live exports from ROI in recent years, which has meant that more cattle are currently available in the domestic market. However, underlying supplies in ROI are currently under pressure and this will lead to a tightening in supplies in 2015 and 2016, with the prime kill predicted to fall back towards 2012 levels.

While the number of cattle on the ground in ROI aged over 12 months was higher at the start of February 2014, compared to February 2013, the cattle population at younger age groups has declined. At the 0- 6 age group, numbers are down by 18 per cent (60,000 head) reflecting reduced calf births in the last 6-8 months and more increased calf exports to the continent. Likewise, the number of cattle aged 6-12 months is down by seven per cent (70,000 head).

It would seem that British Isles finished cattle supplies will remain strong compared to 2013 until the last quarter of this year. However, after that, an underlying decline in the cattle population will have an impact on finished cattle supplies and the beef market generally.

Indeed, it is already having a strong impact on the store cattle market. Reduced supplies in ROI are likely to make finished cattle imports more expensive for NI processors and reduced supplies in GB is likely to encourage a strong live export trade in stores and finished cattle from NI.

FOR SALE – : Polyclip auto clipper suitable for puddings and all portion products. Can be seen running. Used daily. Excellent condition. £10,000 plus VAT. Simon Howie, Perth 01764 684332 or 07971 277272

Retail Prices for w/e 24/05/14

	SFMTA AVERAGE MAY	SFMTA AVERAGE APRIL	QMS AVERAGE MAY	QMS AVERAGE APRIL
SCOTCH BEEF				
Fillet Steak	3925	3923	3847	3765
Sirloin Steak	2797	2785	2557	2582
Rolled Rib Roast	2126	2125		
Popeseye Steak	1747	1738	1665	1725
Topside	1452	1449	1285	1242
Round / Rump Steak	1396	1393		
Shoulder Steak	1140	1117	1101	1081
Rolled Brisket	1097	1094		
Steak Mince	1015	1013	898	896
Boiling Beef Bone In	697	696		
DOMESTIC LAMB				
Whole Leg of Lamb	1558	1344	1327	1117
Centre Cut Leg Bone In	1716	1558		
Gigot Lamb Chops	1779	1716		
Lamb Leg Steaks	1695	1779	1999	1809
Chump Lamb Chops	1750	1695		
Double Loin Lamb Chops	1629	1750	1729	1640
Single Loin Lamb Chops	1229	1621	1626	1546
Rolled Shoulder Lamb	760	1228		
Lamb Shanks	1467	754		
Diced Lamb	1276	1467	1494	1482
Minced Lamb	1558	1276	1349	1302
PORK				
Pork Tenderloin (Fillet)	1228	1259	1111	1140
Pork Leg Steaks	971	969		
Double Loin Pork Chops	927	926	807	804
Single Loin Pork Chops	902	902		
Rolled Shoulder of Pork	727	726	686	708
Belly Pork	719	718		
Pork Loin Steaks	1083	1083	1065	1117
Diced Pork	829	828	756	810
PRODUCTS				
Beef Link Sausages	798	798		
Pork Link Sausages	817	816	697	678
Speciality Pork Sausages	859	845		
Sliced Beef Sausage	724	718		
Sliced Black Pudding	668	667		
Ball Haggis	762	760		
Scotch Pie	100	100		

If you would like to contribute your prices to this anonymous monthly survey, please contact SFMTA by telephoning 01738 637472.

Pig Prices Strengthen as Supplies Tighten

After struggling with a long period of low profitability followed by the closure of the largest pig abattoir in Scotland, there are encouraging signals for improving prospects for Scottish pig producers. Planned investment in the Brechin abattoir and pig prices at their highest level for over a decade are among the many factors supporting this positive outlook.

Recent census results from across Europe reveal the European sow herd continues to decline, falling 1.8% over 2013 and down 20% over the past decade. Alongside the decline in sow numbers, the European commission forecast pigmeat production in the European Union to fall 1.4% during 2014, observed Stuart Ashworth, QMS Head of Economics Services.

"This steady decline in pigmeat production has supported a steady increase in European pig prices over the past couple of years," said Mr Ashworth. "Although prices have fallen back from the highs of 2013, EU pig producers are still benefiting from prices well above the long run average."

European pigmeat price movements show the international nature of the pigmeat market, and indeed the whole red meat market, and these prices fell significantly during February and early March.

"A contributory factor here has been the closure of the Russian market to European pigmeat," commented Mr Ashworth.

"Although Russia's importance to the European market has declined over the past few years, it was still the largest export market in 2013 accounting for almost 25% of all EU pigmeat exports. Over the first two months of 2014, EU exports to Russia fell 60% as the market closed."

However since mid-March European pigmeat prices have been rising. Once again the main driver has been a change in international trade.

"European pig processors have benefited from increased market opportunities in the wake of the growing prevalence of Porcine Epidemic Diarrhoea (PED) in the United States. This is expected to result in a fall of 6-8% in US pigmeat production in the third quarter of 2014 and has already led to the US having less pigmeat to export," said Mr Ashworth.

"Consequently, over the first two months of 2014, EU pigmeat exports to South Korea, Japan and the Philippines - all important US markets - have increased by more than 50%."

Meanwhile, although down slightly over January and February, China has increased its imports of pigmeat. In 2010 China accounted for 8% of EU pigmeat exports but this rose to 21% in 2013, taking it to being second only to Russia.

During the, hopefully temporary, closure of the Russian market, China has become the most important export market for European pig meat, observed Mr Ashworth.

Within the UK, pig prices have reflected the European trend, dipping slightly in late February and early March before seeing some growth into April. However, unlike mainland Europe, UK producers continue to benefit from higher prices than 12 months ago.

"The easing of UK prices during February possibly reflects the increase in pork imports that occurred during the month as pigmeat became available that would otherwise have been shipped to Russia, although this was partially offset by reduced bacon imports," said Mr Ashworth. "As growth occurred in Asian demand, prices in the UK also recovered."

Despite political tensions with Russia and with no turnaround likely in the US situation in the medium-term, the outlook for the Scottish and European pig sector remains positive.

"In recent years, pig price increases have been rapidly eroded by increases in the cost of inputs, particularly feed, and producers have struggled to sustain margins," commented Mr Ashworth. "However, a further factor supporting an expectation of improved prosperity in the pig sector is the latest International Grain Council forecast of a modest growth in Soya bean production in the 2014/2015 year which should help to control feed costs in the medium-term."

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Livestock Prices

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

BEEF PRICES	W/E 17/05/14	Previous week	Previous year
Scottish Abattoirs			
Steers dwt	359.7 p/kg	364.8 p/kg	411.3 p/kg
Heifers dwt	359.0 p/kg	364.1 p/kg	407.1 p/kg
Young Bulls dwt	338.5 p/kg	341.0 p/kg	395.3 p/kg
Numbers			
Steers	3986	3941	4153
Heifers	2402	2439	2340
Young Bulls	728	553	645

BEEF PRICES	W/E 14/05/14	Previous week	Previous year
Scottish Auctions			
Steers lwt	198.91 p/kg	192.72 p/kg	227.50 p/kg
Heifers lwt	199.08 p/kg	200.06 p/kg	228.54 p/kg
Young bulls lwt	139.79 p/kg	142.30 p/kg	186.15 p/kg
Numbers			
Steers	165	228	239
Heifers	276	279	288
Young bulls	60	44	63

Deadweight cattle week ending 17th May 2014								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	365.6	366.3	365.7	368.9	368.6	367.9	362.4	363.8
R	359.5	360.0	360.6	358.8	358.9	358.7	346.4	354.9
O+	353.1	352.9	350.6	348.4	354.2	346.5	324.8	307.5
-O	323.8	336.7	333.3	320.7	322.1	312.2	296.6	290.0

FOR SALE: -2 x TEC SL9000N Linked up Tills and Scales. Can be seen working
Tel: 01382 669556 £500 ono

FOR SALE - : Polyclip auto clipper suitable for puddings and all portion products. Can be seen running. Used daily. Excellent condition. £10,000 plus VAT. Simon Howie, Perth
01764 684332 or 07971 277272

FOR SALE:- White Citroen Berlingo 11 reg 32000 miles Hubbard fridge, available now. £8000
Call 07710409058 or 01389752021

FOR SALE:- Renault Master Van. 2.5 litre Turbo Diesel, Medium wheelbase, Insulated and refrigerated by Turner Vehicle Bodies, Forfar. Sept 2007. Mot August 2014, Tax 2014, 160,000 miles. Full service history. £3,000 Contact: Andrew Tel: 01592 770555

FOR SALE: - 4ft Multideck with 4 shelves and base. 5yrs old recently serviced, runs perfect very clean and tidy cost £1900, offers please. Contact Andrew on 01592 891364

FOR SALE:- Bandsaw Watson AEW250, 2 spare blades Good condition, Offers Tel: 01320 366214

SHEEP PRICES	W/E 14/05/14	Previous week	Previous year
Scottish Auctions			
New Season SQQ lwt	244.52 p/kg	233.20 p/kg	249.65 p/kg
Ewes lwt	£71.51 /hd	£67.41 /hd	£57.65 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	433	288	254
Ewes	3068	3501	3599

SHEEP PRICES	W/E 17/05/14	Previous week	Previous year	
GB Abattoirs				
New season SQQ dwt	516.2 p/kg	520.1 p/kg	537.0 p/kg	
Deadweight sheep week ending 17th May 2014 p/kg				
	U	522.9	523.4	508.8
	R	511.8	511.3	503.2
	O	496.6	498.5	500.0

PIG PRICES	W/E 10/05/14	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	164.23 p/kg	164.01 p/kg	164.03 p/kg

GB deadweight pigs ending 10th May 2014 - p/kg					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	153.27	-0.15	80.0 – 89.9 kg	164.18	+0.29
60.0 – 69.9 kg	165.51	-0.07	90 kg and over	156.73	+0.65
70-0 – 79.9 kg	165.81	-0.02			

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

Battle of Bannockburn 2014

Just as Scotland is poised to celebrate the seven hundredth anniversary of a famous home win, SFMTA have fixed up a Champion of Champions Haggis contest at the new visitors centre at Bannockburn on Monday 2nd June at 6:30pm.

This will be by invitation to all those we know of who have won the Scottish Haggis Championship since 1976. Invites have been issued to all those still trading who are listed on the SFMTA website at <http://www.sfmata.co.uk/index.php?ID=2015&CATEGORY2=6-Haggis>

We might have around 10 former champions to battle it out and there should be excellent PR opportunities.

We are planning an "Anything with Haggis" evaluation in August at City of Glasgow College for awards to be presented second week in September. More details on this to follow.



Year of the Haggis Aprons

SFMTA has produced a limited number of commemorative aprons for the Year of the Haggis. These are available at a price of £13 + VAT each.

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Loyalty Scheme
Christmas Club
Cross selling
Order filling
Prepacking**



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**01324 611311
sales@scotweigh.co.uk**

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