



SCOTTISH CRAFT BUTCHERS

NEWSLETTER

June 2023



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LANARKSHIRE BUTCHER CROWNED FIRST WORLD HAGGIS CHAMPION

A 40-year-old family recipe never before trialled in competition has secured the first ever Haggis World Championship for North Lanarkshire butcher Coopers of Bellshill.

Owner Laura Black admitted she entered the inaugural world title-chasing bid “in hope rather than expectation” as she lifted the coveted trophy at the Scottish Craft Butchers Trade Fair in Perth on Sunday. And she couldn’t have been more delighted as she dedicated the win to her hard-working team who helped tweak and perfect the family recipe into a modern winner. “It’s the highlight of my career,” she thrilled. “I’m absolutely delighted. The world title is coming to North Lanarkshire, coming to Bellshill and coming to Coopers.”

Laura’s family favourite fought off stiff competition from nearly 70 other Scottish hopefuls bidding to become the first Haggis World Champion and head judge John Wilkin, senior lecturer in food science at Abertay University, Dundee, described it as “near perfection”.

“If there’s better haggis out there somewhere in the world then I want to taste it,” he said. “Laura’s haggis is worthy of the World Championship title – it’s absolutely superb.”

Judges praised the standard of entry in this first championship, sponsored by Hamlyn of Scotland, describing it as a delicious celebration of the country’s best haggis. But it was Laura’s family staple that proved the ultimate winner in the fiercely contested showdown.





Mr Wilkin said the winning haggis's flavour was "spot on".

"The texture was firm but moist," he said. "The product was uniform throughout, yet it still looked hand crafted and traditional. We also enjoyed the nice peppery back note and the subtle tang of meat."



Laura, however, refuses to part with long-held family secrets that have made her haggis a world-beater. "Let's just say we only use fresh ingredients and a secret combination of spices that brings it to life," she said. "I've never entered it in competition before and I'm so proud and pleased. I inherited the recipe from my parents when I joined the business in 2017 and every time I taste it I think – 'that's a damn good haggis'. Now the world thinks so too."

Coopers of Bellshill supplies haggis to outlets across the country with overnight shipments delivering the delicacies down south. Now the 26 staff at the company's shops in Bellshill and Motherwell are preparing to produce a bumper batch to satisfy the inevitable rush of customers following their World Championship success.

Alan Meikle, Managing Director of sponsors Hamlyns of Scotland, added his congratulations:

"Huge congratulations to Laura Black and the entire team at Coopers on their well-deserved win at the World Haggis Championship," he said. "It's always exciting to see talented butchers being recognised for their hard work and dedication to their craft and this win is a testament to the team's skill and expertise. Well done!"

George Jarron, President of Scottish Craft Butchers (SCB) which hosted the new competition, said the event had proved a showcase for the best in the business. "We have been running a Scottish Haggis Championship for the past 30 years, but this is the first ever world championship," he said. "We decided that haggis was such an iconic dish the world over that it was deserving of a global championship title to let the world know we had recognised and rewarded the very best. And it was only fitting that the first world title for a product so quintessentially Scottish should be staged in Scotland. "There are few producers of our national dish that wouldn't want to have a World Championship to their name, and we congratulate Laura and the team at Coopers of Bellshill for securing the first place on the international roll of honour."

A BATTLE ROYALE AT SCOTLAND'S BUTCHER WARS

The country's butchers went to war at the weekend as they battled it out in one of the industry's most fiercely contested competitions. And three Scottish champions emerged victorious from the tense 45-minute battle to lift the top titles in the UK's theatrical showdown – Butcher Wars. Run by Scottish Craft Butchers as part of their biennial Trade Fair in Perth, the event attracted top talent from all over Scotland and south of the Border.

Taking top honours in the pairs competition were father and son duo Richard (47) and Ben (20) Megahy from Simon Howie Butcher in Perth, while the singles title was won by Fife butcher Sean Graham (34), co-owner of Pearson Hepburn & Co. in Kirkcaldy.



Butcher Wars – a theatrical concept imported from Australia – challenged butchers to break down a half lamb (sponsored by Quality Meat Scotland) and a half saddle of pork (sponsored by Robertsons of Ardrrossan) to create a show-stopping counter display in just 45 minutes. Each was judged on a raft of criteria including their appearance, butchery skills, food safety, creativity, wastage, health and safety and their final display. More than 600 people attended the event which saw some of the industry's most skilled professionals locked in battle on the show stage.

Pairs champion Richard Megahy said it was one of the proudest moments of his life when he led his son to victory after a nail-biting finish. "It was pretty tense," he said. "We had three minutes to go and not a product on the display. "We were right down to the wire but when the klaxon sounded, we had made it – 22 products trimmed, garnished, on display and all looking good." Richard, who has been with Simon Howie for 26 years, is a seasoned competition entrant and a former member of Team GB Butchers. But he puts this latest achievement up there with the best. "It was an emotional day for us," he said. "A just reward for our long hours of practice and the special working relationship Ben and I have. It was so special to win with him at my side. He was outstanding – I'm so proud of how he kept it together and really pulled out something special on the day."

Ben joined his Dad's team at Simon Howie's Perth shop during Covid, after the pandemic closed the college and called a halt to his joinery studies. "I never went back," he said. "It's been great to follow in Dad's footsteps and take on this huge challenge side-by-side. "This is my first competition and to win is just incredible – and on home turf – what a buzz."



Singles champion Sean Graham watched every heat before he took to the stage in the last performance of the day and said the pressure was “immense”. “I was watching the very best in the country and knew I had not only to match them in speed and skill, but actually beat them,” he said.

A former trainer for Scottish Craft Butchers modern apprenticeships, Sean was also aware of the scrutiny from many of his former students in the audience who had high expectations. “It is a really terrifying stage,” he said, “but I had put in a lot of late nights practising against the clock and I knew I just had to keep it together and do the best I could. “Time just runs away with you. It felt like 10 minutes rather than 45. I needed every last second.” Sean joined the trade straight from school aged 16 and bought into the Kirkcaldy business a year ago. “It’s been a great profession for me,” he said, “but winning Butcher Wars has to be a career highlight. “Butcher Wars is one of the toughest tests out there and I’m over the moon to have won – absolutely delighted.”

Renowned international judge Keith Fisher headed up the day’s judging team, praising the standard of skill and innovation on display. The CEO of the Institute of Meat said the six pairs and eight single competitors had shown an “outstanding” level of calm under intense pressure and delivered exceptional product displays. “Butcher Wars brings out the best in these highly committed and talented butchers,” he said. “To deliver such innovative and impressive counter displays from sides of meat in just 45 minutes is a real test of skill. “Our winners were outstanding – perfect ambassadors for our local butchers.”

Scottish Craft Butchers President George Jarron said Butcher Wars had proved a highlight of the industry’s calendar. “It was a thrilling spectacle that pitted the best in the business against one another,” he said. “The audience witnessed an incredible display of butchery skills, and the atmosphere was absolutely electric as the countdown began piling pressure on the competitors to complete their task. It was a battle royal worthy of the event. “I feel very proud of our country’s local butchers when I watch how talented and innovative they are and knowing that those same skills and ideas come into play every day as they meet their customers’ demands,” added George. ‘The Trade Fair was a huge success with record crowds, over 30 exhibitors, our first ever World Haggis Championship, the Pork Sausage Championship, the Scottish Sausage Linking Challenge and the presentation of Craft Skills Scotland meat industry achievement awards and product evaluation awards.

“It was a terrific day out for the country’s butchers and huge congratulations to all who took home a trophy.”

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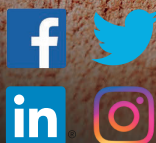
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INVERCLYDE BUTCHER CROWNED BEST IN THE UK



It's an unassuming village on the Clyde estuary best known for its busy ferry terminal to Rothesay and a pretty railway station, newly voted the UK's most loved train station. But now Wemyss Bay has attracted another national title as McCaskie's Butchers and Café is crowned the best butchers shop in the UK. The popular family butcher has been gathering attention from foodies all over the country for many years, winning a host of national awards.

And now the 88-year-old business has secured the ultimate accolade. McCaskie's beat off fierce competition from the very best butchers throughout Scotland, England, Wales and Northern Ireland to secure the most coveted title in the industry – the UK Butcher Shop of the Year.

Lifting the trophy at the awards ceremony in Birmingham, delighted co-owner and Managing Director Nigel Owens said it was the proudest moment of his life. A finalist in the prestigious awards last year, Nigel (46) explained how the popular butchers had made further improvements, and their hard work paid off when they lifted the highest possible accolade. "I was shaking with excitement," said Nigel.

To win the Scottish Butcher's Shop of the Year was more than I had ever dreamed of and I wasn't even thinking about the next part. To then win the overall UK title – I can't quite put it into words. "I'm still in shock," he added. "We were up against the most impressive butcher businesses in the land. To think our shop in Wemyss Bay could beat the best of the best in the UK is just amazing. I'm so proud of our entire team.

"People are now asking me what the secret is to McCaskie's success is and I can only reflect on what we've pursued to see us judged the best in the business," he said. "You need dedication and attention to detail, a high-quality product range, innovation and progression – never stand still. You also need uncompromising standards in the appearance of the shop and highly trained and customer focussed staff," added Nigel. "And, of course, you need investment to keep up with modern standards and customer expectations. "At McCaskie's we've invested well over a million pounds in recent years ensuring that we can deliver the best products in the best way in the best possible premises."



In 2018 HRH Princess Anne opened McCaskie's state-of-the-art small-batch production unit built behind the main shop, which was another highlight in the company's history. The multi-award-winning butcher has achieved iconic status for speciality products such as haggis, black pudding, steak pies and dry cured bacon – commendations third generation butcher Nigel is justifiably proud of. McCaskie's is the current Scottish National Champion for Black Pudding (an



award it has won previously), makes Scotland's most awarded Haggis and its unsmoked bacon won the Best Scotch product at the Scotland Food and Drink Excellence awards.

These product awards show that we're delivering what the customer wants and we're hugely proud of them," said Nigel. "But to be judged the best butcher shop in the UK is a recognition for the entire business which includes our production, wholesale and retail elements, as well as our café. Best in the business is as good as it gets.

"My Grandfather Mearns T. McCaskie could only have dreamed of this honour when he launched the business in 1935," said Nigel. "It's a testament to all those involved with the development of McCaskie's ever since and we're absolutely thrilled to bring the title to Scotland and to Wemyss Bay. Nigel said all the staff should take credit for the national award but singled out his mother and co-owner Elizabeth who, at the age of 19, entered her father's shop and has remained a stalwart of the business for the past 60 years. "I'm dedicating this award to my mum and dad," said Nigel. "Mum lives and breathes for McCaskie's and this is just reward for 60 years of devotion, hard work and leadership. She works tirelessly to deliver the very highest standards of products and service, inspiring the whole team in the process." Nigel's elation was tinged with sadness, however, as his father, Tom, passed away three months ago. "My father should have been here to see this," said an emotional Nigel.

The standard of product produced at McCaskie's and shipped all across the country via their online business is, believes Nigel, one of the qualities focussed on by judges, who also highlighted "outstanding leadership and innovation" as being among attributes that made McCaskie's stand out. "We only use 100 per cent Scottish meat," he said. "Scottish Aberdeen Angus beef, Scottish lamb from Bute and Scottish pork from Hawick. It's all fresh and of the highest quality and that provenance has helped attract customers from all across Britain." McCaskie's attracted high profile press coverage when it rejected the approaches of a major multiple retailer to stock various McCaskie's products, preferring to support the independent sector through its supply to a number of Scotland's leading restaurants, hotels and specialist retailers.

So where now for the UK-beating butchers from Wemyss Bay? "It has been a hard climb to the top, but it would be an easy fall down again, so we have to work at maintaining the standard that has made us the best in the UK," said Nigel. "We must invest in developing our team and attracting and training new talent to the business – our future will be in their hands."

SIZZLING SUCCESS FOR DUMFRIES BANGER



Daniel West (30) took over Mogerleys in Friar's Vennel from his uncle Gordon Little earlier this year and decided to use his grandfather's 30-year-old recipe in a bid to beat the best pork sausages in the business. And the family's banger has done just that by securing the Scottish Craft Butchers (SCB) ultimate Diamond Award in the biennial Scottish Pork Sausage Championship (sponsored by Lucas Ingredients).

A Dumfries butcher who returned to the family business just two months ago makes the best pork sausages in Scotland.

New Scottish champion Daniel said he was "over the moon" when he collected his trophy at the SCB Trade Fair in Perth at the weekend. "I didn't expect to hear my name called out," he said. "I was absolutely shocked – but I'm ecstatic now that it's sinking in. To produce the best pork sausage in Scotland is unbelievable. We turn over hundreds every week and it's a top seller with our customers. Word is already out that it's a Scottish Champion, however, with new orders coming in from all over."

Daniel is a qualified plasterer, as well as having qualified to look after vulnerable children in the care system. But it was his dream to take over the family business and return to his butcher roots ever since he was a little boy. "I used to work with my uncle and when he told me he was selling up he gave me first refusal," said Daniel. "It's a dream come true to take over the business and keep it in the family. And to win a Scottish Championship for something as iconic as the pork sausage is just the icing on the cake."

Mogerleys has also been named South of Scotland regional winner for their traditional haggis and secured four Gold and Silver awards for other Make It With Haggis products. "It's been quite a week," said Daniel. "We're just a small team of six at Mogerleys and these amazing awards from SCB are a real credit to their hard work and innovation."

SCB Executive Manager Gordon King said Mogerleys championship-winning sausage came up against stiff competition in a field of around 70 entries from all over Scotland. "It's one of the most coveted and most fiercely contested championships in the business," he said. "And we're thrilled to see it go to Daniel and his team at Dumfries just weeks after him taking on the business. "The standard of entry was extremely high and Mogerleys excelled in a fiercely competitive field," added Gordon. "The standard reflects well on our local independent butchers who supply this household staple food as one of their key products on a daily basis."

DIAMOND DAZE FOR NEWTON STEWART BUTCHER

A Newton Stewart family butcher has scored perfect marks to lift the industry's top award for a "Make It With Haggis" product. John D. Owen & Son secured the Scottish Craft Butchers (SCB) ultimate Diamond Award for their "Haggis Nest", wowing the judges into a rare 70 out of 70 score.

Owner Kenny Owen learned the news of the product's nation-beating success while on route to holiday in Italy and immediately forewarned his staff that they would have to up production of the Diamond winner. "This product has sold well since we first introduced it around a year ago but I guess it's going to sell even better now that it's a champion," he said. "I'm absolutely gobsmacked to know we achieved the perfect score. It's a surprise and a thrill to win the top Diamond award for the haggis nest but to take maximum points is just amazing. We're absolutely delighted."

Kenny is the third generation Owen to run the popular family butcher business, backed by a team of eight. He has over 40 years' experience in the trade. "We make our own traditional family recipe haggis and use it in a variety of products ranging from chicken and haggis pies to sausages," he explained. "The nest features a 4oz deluxe burger shaped into a cup, brushed with a plain marinade and filled with a mixture of haggis, streaky bacon, red onion and creamy pepper sauce. It really is tasty! "It also meets increasing modern demands for oven-ready products by being sold in a foil tray ready for cooking." Kenny had been anxious entering the product for evaluation as it had to be couriered all the way from Newton Stewart to Stirling for the competition. "I didn't know if it would survive the journey, but it obviously travelled well," he laughed. "We've been tweaking the recipe for our haggis nest ever since we introduced it. It's great to know it's now as good as it can be and we can all relax a little."



The haggis nest was up against another 144 products in the Scotweigh-sponsored Make It With Haggis evaluations, the results of which were revealed at Scottish Craft Butchers biennial Trade Fair in Perth at the weekend.

SCB Executive Manager Gordon King said Kenny and his team had delivered "the perfect product".

"To achieve the perfect score with our panel of independent judges is just remarkable," said Gordon. "It didn't drop a single point when up against a strong field of some amazingly good rivals. "The range of products entered for the 'Make It With Haggis' evaluation shows just how versatile haggis is and the many innovative and delicious ways our local independent butchers are adapting it into versatile and popular dishes."

CHEESY CHAMPS IN SCOTTISH BURGER SHOWDOWN



There's a new butcher's burger offering in Banff – and it's so good it's just won the industry's top award for best speciality burger in Scotland.

John Stewart Butchers' Nacho Cheeseburger beat off competition from over 160 contenders in the Scottish Craft Butchers (SCB) Speciality Burger evaluation to lift the coveted Diamond Award (sponsored by Colin Hewitson). And delighted owner Andy Grant immediately dedicated the country's top prize to his team at Banff who worked together to create the national winner. "This is absolutely wonderful," he said, collecting his award at the SCB Trade Fair in Perth at the weekend. "The Nacho Cheeseburger is a new concept created by a few of the guys who tweaked and perfected the recipe between them. "It hasn't gone on sale to the customer yet, but I guess that's all about to change."

Andy took over the popular family butchers seven years ago and has lifted three top industry awards in that time with Diamond status for the shop's Lorne Sausage, Chicken Curry Pot and now the Nacho Cheeseburger. "It's a real feather in our cap to be judged the best in Scotland for any product," he said, "and I'm really proud of my team at John Stewart Butchers for turning the national spotlight on our business and on Banff. "We're just a small team of seven and these awards reflect well on everyone – we're absolutely delighted." Andy has previous experience of the "Diamond effect" with championship winning products prompting a huge boost in sales. "We'll have to start making hundreds of Nacho Cheeseburgers," he laughed. "Hopefully it will become a customer favourite."

SCB Executive Manager Gordon King said the Banff creation had proved an outright winner with the independent judges. "They enthused about the taste, the balance of flavours and the quality of ingredients," he said. "They agreed it was an outstanding burger and a worthy winner. "The standard of entry was extremely high in what proved to be a fiercely contested category," added Gordon. "Andy and his team created something different that not only looks great but tastes great as well. "The high standard of entry showed the innovation and craftsmanship of our independent local butchers which ensures our customers get the very best products every time."

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2023 RESULTS

World Haggis Championship:

AWARD	NAME	ADDRESS	POSTCODE
Champion	Cooper Butchers Ltd	179 Main Street, Bellshill	ML4 1AH
Reserve Champion	Andrew Kirk	140 Station Street, Cardenden	KY5 0BN
Third Place	S A Mackie Butchers	77 High Street, Aberlour	AB38 9QB
North of Scotland Champion	S A Mackie Butchers	77 High Street, Aberlour	AB38 9QB
East of Scotland Champion	Andrew Kirk	140 Station Street, Cardenden	KY5 0BN
West of Scotland Champion	Cooper Butchers Ltd	179 Main Street, Bellshill	ML4 1AH
South East Scotland Champion	Findlays of Portobello	116 Portobello High Street, Edinburgh	EH15 1AL
South West Scotland Champion	Mogerleys	49 Friars Vennel, Dumfries	DG1 2RQ

Pork Sausage:

AWARD	NAME	ADDRESS	POSTCODE
Champion	Mogerleys	49 Friars Vennel, Dumfries	DG1 2RQ
Reserve Champion	James Pirie & Son	39 Church Street, Newtyle	PH12 8TZ
Third Place	Hugh Black & Sons	Unit 10 Whiteside Ind Est, Bathgate	EH48 2RX
North of Scotland Champion	Presly & Co	37 Market Street, Old Meldrum	AB51 0AA
East of Scotland Champion	James Pirie & Son	39 Church Street, Newtyle	PH12 8TZ
West of Scotland Champion	Cooper Butchers Ltd	179 Main Street, Bellshill	ML4 1AH
South East Scotland Champion	Hugh Black & Sons	Unit 10 Whiteside Ind Est, Bathgate	EH48 2RX
South West Scotland Champion	Mogerleys	49 Friars Vennel, Dumfries	DG1 2RQ

Make it With Haggis:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Diamond	Haggis Nest	John D Owen & Son	47 Victoria Street, Newton Stewart	DG8 6NL
Gold	Venison & Haggis Pie	A & I Quality Butchers	Unit 4, Keppoch Road, Culloden	IV2 7NY
Gold	Salt & Chilli Chicken Stuffed with Haggis	A D Paton	14 Aitken Street, Largs	KA30 8AU
Gold	Balmoral Bowl	A J Jamieson	1 Duke Street, Fochabers	IV32 7DN
Gold	Pork & Haggis Roll	Andersons Quality Butchers	36 High Street, North Berwick	EH39 4HH
Gold	Chaggis Pinwheel	Ballards Butchers	152 King Street, Castle Douglas	DG7 1DA
Gold	Beef and Haggis Scotch Egg	Ballards Butchers	152 King Street, Castle Douglas	DG7 1DA
Gold	Highland Truffle	Bel's Butchers	25a High Street, Edzell	DD9 7TE
Gold	Highlander Kiev	Bryan Beveridge Quality Butchers Ltd	25 - 27 High Street, Dunfermline	KY12 7DL
Gold	Haggis Truffle	Cooper Butchers Ltd	179 Main Street, Bellshill	ML4 1AH
Gold	Haggis Balmoral Bonanza	Cooper Butchers Ltd	44 Brandon Parade East, Motherwell	ML1 1LY
Gold	Highland Chicken Parcel	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Gold	Ruthven Stack	Donald Gilmour	King Street, Kingussie	PH21 1HP
Gold	Haggis Truffles	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Gold	Balmoral Bomb	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Gold	Haggis Wellington	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Gold	Haggis Porkers	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS

Make it With Haggis Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Gold	Chicken Balmoral Parcel	Fergusons of Airdrie	3 Buchanan Street, Airdrie	ML6 8BG
Gold	Haggis & Cheese Bake	Forsyths of Peebles	21 - 25 Eastgate, Peebles	EH45 8AD
Gold	Scotsman Burger Pie	Grants Butchers Dundee Ltd	187 Blackness Road, Dundee	DD1 5PH
Gold	Balmoral Steak Pie	Hamiltons Ayr	95 Walker Road, Ayr	KA8 9LF
Gold	Rabbies Wellies	Ian J McIntosh	91 Mid Street, Fraserburgh	AB43 9JN
Gold	Musta Hale Sausage Roll	J & W Aitken	24-26 High Street, Alloa	FK10 1JE
Gold	Burns Bombs	J Hall & Sons Butchers	49 St Mary's Street, Kirkcudbright	DG6 4DU
Gold	Steak & Haggis Pies	John D Owen & Son	47 Victoria Street, Newton Stewart	DG8 6NL
Gold	Chieftain Pie	John Hill Butcher	39 - 41 High Street, Dunblane	FK15 0EE
Gold	Haggis Parmo	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Gold	Banff Stag	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Gold	Balmoral Bake	K & F Butchers	2a King Street, Stonehouse	ML9 3EF
Gold	Steak & Haggis Pie	K & F Butchers	2a King Street, Stonehouse	ML9 3EF
Gold	Haggis Nacho Popper	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Gold	Mac N Haggis Bites	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Gold	Chicken & Haggis Nacho Parma	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Gold	Highland Haggis Kiev	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Gold	Highland Chicken	Neilson Brothers	12 High Street, Dalbeattie	DG5 4AA

Make it With Haggis Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Gold	Burns Pudding served with Pepper Sauce	Paul's Quality Butchers	16B Main Street, Condorrat	G67 4BS
Gold	Haggis Lasagne	Pearson Hepburn & Co	3 Valley Gardens, Kirkcaldy	KY2 5UD
Gold	Rabbie Burns Sausage	Puddledub	Clentrie Farm, Auchtertool	KY2 5XG
Gold	Highlander Burger	Scott Brothers	206 Strathmartine Road, Dundee	DD3 8DE
Gold	Pork Wellington	Scott Brothers	206 Strathmartine Road, Dundee	DD3 8DE
Gold	Chicken & Haggis Pie	T H Carson	The Cross, Dalbeattie	DG5 4HE
Gold	Gourmet Haggis Olives	Tom Courts Quality Foods	213 High Street, Burntisland	KY3 9AE
Gold	Haggis Olives	W F Stark	9 College Street, Buckhaven	KY8 1JY
Silver	Culloden Pie	A & I Quality Butchers	Unit 4, Keppoch Road, Culloden	IV2 7NY
Silver	Venison Fillet stuffed with Haggis	A D Paton	14 Aitken Street, Largs	KA30 8AU
Silver	Haggis Lasagne	A D Paton	14 Aitken Street, Largs	KA30 8AU
Silver	Fochabers Sausage	A J Jamieson	1 Duke Street, Fochabers	IV32 7DN
Silver	Haggis in a Hole	Andersons Quality Butchers	36 High Street, North Berwick	EH39 4HH
Silver	Chicken Haggis and Peppercorn Pie	Ballards Butchers	152 King Street, Castle Douglas	DG7 1DA
Silver	Pork, Irn Bru and Haggis Link Sausage	Ballards Butchers	152 King Street, Castle Douglas	DG7 1DA
Silver	Pork, Haggis & Cranberry Sausages	Bel's Butchers	25a High Street, Edzell	DD9 7TE
Silver	Haggis Bon Bon's	Cooper Butchers	179 Main Street, Bellshill	ML4 1AH
Silver	Haggis Hamper	Cooper Butchers Ltd	44 Brandon Parade East, Motherwell	ML1 1LY

Make it With Haggis Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Silver	Haggis & Chestnut Beef Olive with Peppercorn Sauce	D H Robertson	7 Fishacre, Arbroath	DD11 1LE
Silver	Highland Truffle	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Haggis, Black Pudding & Pepper Sauce Pie	Duncan Mackenzie Craft Butchers	5 Inverkip Street, Greenock	PA15 1SX
Silver	Rob Roy Delight	Ewan Morrice Quality Butcher	5 Mill Street, Stuartfield	AB42 5DP
Silver	Full Scottish Roll	Fergusons of Airdrie	3 Buchanan Street, Airdrie	ML6 8BG
Silver	Haggis, Pork & Caramelised Onion Pastry Roll	Fraser Brothes	1 Gladstone Building, Dingwall	IV15 9HL
Silver	Balmoral Chicken Pot	Gillies & Grant Artisan Butcher	22 High Street, Turriff	AB53 4AD
Silver	Steak, Onion & Haggis Sausages	Grants Butchers Dundee Ltd	187 Blackness Road, Dundee	DD1 5PH
Silver	Haggis Olives	Hopetoun Farm Shop	Newton, Hopetoun Wood, Broxburn	EH52 6QZ
Silver	Steak & Haggis Pie	Hopetoun Farm Shop	Newton, Hopetoun Wood, Broxburn	EH52 6QZ
Silver	Chicken Balmoral	J & H Cairns	4/6 Station Road, Law	ML8 5JA
Silver	Balmoral Pie	J & H Cairns	4/6 Station Road, Law	ML8 5JA
Silver	Outlander	J & W Aitken	24-26 High Street, Alloa	FK10 1JE
Silver	Chicken, Haggis & Peppercorn Parcels	James Pringle	56 High Street, Hawick	TD9 9EE
Silver	Chicken & Haggis Pie	John D Owen & Son	47 Victoria Street, Newton Stewart	DG8 6NL
Silver	Haggis and Sausagemeat Truffles	John M Munro	22 - 24 Queensgate, Inverness	IV1 1DJ

Make it With Haggis Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Silver	Haggis Pakora Sausage	John M Munro	23 - 24 Queensgate, Inverness	IV1 1DJ
Silver	Burns Bake	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Silver	The Haggis Dawg	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Silver	Highland Spring Roll	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Haggis, Neeps & Tatties Pakora	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Roberto Burenos Taco	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Haggis Cannelloni	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Haggis & Pepper Sausage Dog	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Haggis Surprise	Neilson Brothers	12 High Street, Dalbeattie	DG5 4AA
Silver	Mac n Cheese Pie with Haggis	Patricks of Camelon	330-334 Main Street, Camelon	FK1 4EG
Silver	Highlander Pie	Paul's Quality Butchers	16B Main Street, Condorrat	G67 4BS
Silver	Pork Wellington	Paul's Quality Butchers	16B Main Street, Condorrat	G67 4BS
Silver	Breakfast Stack	Robert Watt	69 North Street, Forfar	DD8 3BN
Silver	Mexican Bagpipes	Robert Watt	69 North Street, Forfar	DD8 3BN
Silver	Balmoral Pie	S A Mackie Butchers	77 High Street, Aberlour	AB38 9QB
Silver	Haggis Stacks	Strachan Craft Butchers	102 Union Street, Larkhall	ML9 1EF
Silver	Venison, Haggis & Onion Sausage Roll	T H Stevenson & Sons	10 Percy Street, Stanley	PH1 4LU
Silver	Chicken & Haggis Pie	W P Tulloch	22 Skye Crescent, Paisley	PA2 8EL
Silver	Haggis, Turnip & Pot Pie	W P Tulloch	22 Skye Crescent, Paisley	PA2 8EL

Speciality Burger:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Diamond	Nacho Cheeseburger	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Gold	Spicy Thai Burger	A D Paton	14 Aitken Street, Largs	KA30 8AU
Gold	Cajun Chicken Burger	A J Jamieson	1 Duke Street, Fochabers	IV32 7DN
Gold	Spicy Lamb Burger	Andersons Quality Butchers	36 High Street, North Berwick	EH39 4HH
Gold	Luxury Burger Bomb	Andersons Quality Butchers	36 High Street, North Berwick	EH39 4HH
Gold	Black and White Burger	Andrew Kirk	140 Station Street, Cardenden	KY5 0BN
Gold	Beef Mexican Chilli Burger	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Gold	Lamb Feta & Rosemary Mint Burger	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Gold	FrikaDella	Ewan Morrice Quality Butcher	5 Mill Street, Stuartfield	AB42 5DP
Gold	Nacho Cheese Burger	Ewan Morrice Quality Butcher	5 Mill Street, Stuartfield	AB42 5DP
Gold	Rob Roy Burger	Fergusons of Airdrie	3 Buchanan Street, Airdrie	ML6 8BG
Gold	Moroccan Lamb Burger	Forsyths of Peebles	21 - 25 Eastgate, Peebles	EH45 8AD
Gold	Raging Bull Burger	H M Sheridan	11 Bridge Street, Ballater	AB35 5QP
Gold	The Pork Butt Burger	H M Sheridan	High Street, Banchory	AB31 5TD
Gold	Brisket Jalapeno Popper	Ian J McIntosh	91 Mid Street, Fraserburgh	AB43 9JN
Gold	Truffler Pig	Ian J McIntosh	91 Mid Street, Fraserburgh	AB43 9JN
Gold	Blaggis Bork Burger	Ian J McIntosh	91 Mid Street, Fraserburgh	AB43 9JN

Speciality Burger Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Gold	Venison and Red Currant Burger	John M Munro	22 - 24 Queensgate, Inverness	IV1 1DJ
Gold	Cowboy Burger	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Gold	Greek God	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Gold	The Feta BBQ Burger	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Gold	Steak, Cheese & Onion Burger	Patricks of Camelon	330-334 Main Street, Camelon	FK1 4EG
Gold	Stilton Burger	Patricks of Camelon	330-334 Main Street, Camelon	FK1 4EG
Gold	Lamb & Mint Burgers	Puddledub	Clentrie Farm, Auchtertool	KY2 5XG
Gold	Mozzarella Melt	T H Carson	The Cross, Dalbeattie	DG5 4HE
Gold	Chilli Burger	T H Stevenson & Sons	10 Percy Street, Stanley	PH1 4LU
Gold	Curry Minute Steak Burger	W P Tulloch	22 Skye Crescent, Paisley	PA2 8EL
Gold	Bacon & Cheeseburger	W P Tulloch	22 Skye Crescent, Paisley	PA2 8EL
Gold	Sweet Chilli & Red Onion Burger	W P Tulloch	22 Skye Crescent, Paisley	PA2 8EL
Gold	Sweet Chilli & Mango Burgers	W Reid Butchers	16 Harbour Street, Hopeman	IV30 5SJ
Gold	Stornoway Burgers	W Reid Butchers	16 Harbour Street, Hopeman	IV30 5SJ
Silver	Mexican Burger	A D Paton	14 Aitken Street, Largs	KA30 8AU
Silver	Cappuccino Burger	A D Paton	14 Aitken Street, Largs	KA30 8AU
Silver	Pork & Apple Burger	A J Jamieson	1 Duke Street, Fochabers	IV32 7DN
Silver	Nacho Cheese Burger	Andersons Quality Butchers	36 High Street, North Berwick	EH39 4HH

Speciality Burger Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Silver	Steak Burger with Cheese Spring Onion	Andrew Kirk	140 Station Street, Cardenden	KY5 0BN
Silver	Sweet Chilli Chicken Burger	Ballards Butchers	152 King Street, Castle Douglas	DG7 1DA
Silver	Beef, Haggis and Peppercorn Sauce Burger	Ballards Butchers	152 King Street, Castle Douglas	DG7 1DA
Silver	Blaggis Burger	Bel's Butchers	25a High Street, Edzell	DD9 7TE
Silver	Steak, Chilli & Cheese Burger	Bel's Butchers	25a High Street, Edzell	DD9 7TE
Silver	Chilli Chicken Burger	Bryan Beveridge Quality Butchers Ltd	25 - 27 High Street, Dunfermline	KY12 7DL
Silver	6oz Beef Tikka Burger	D & J Rodger	279 Main Street, Blantyre	G72 0DL
Silver	6oz Beef, Strawberry Jam and Chilli Burger	D & J Rodger	279 Main Street, Blantyre	G72 0DL
Silver	6oz Beef & Black Pudding Burger	D & J Rodger	279 Main Street, Blantyre	G72 0DL
Silver	Chilli Jam Steak Burger	D H Robertson	7 Fishacre, Arbroath	DD11 1LE
Silver	Steak & Spring Onion Burger	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Pork & Apple Burger	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Venison & Chorizo Burger	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Lamb & Curried Mint Burger	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Cajun Chicken Burger	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Steak & Smoked Bacon Burger	David Comrie & Son	Drummond Street, Comrie	PH6 2DW
Silver	Sweet Chilli Burger	Donald Gilmour	King Street, Kingussie	PH21 1HP

Speciality Burger Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Silver	6oz New Yorker	Duncan Mackenzie Craft Butchers	5 Inverkip Street, Greenock	PA15 1SX
Silver	4oz Chilli Burger	Duncan Mackenzie Craft Butchers	5 Inverkip Street, Greenock	PA15 1SX
Silver	Salt & Chilli Chicken Burger	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Silver	Lamb Tikka Burger	Elderslie Butchers	11 Stoddard Square, Elderslie	PA5 9AS
Silver	Greek Feta Lamb Burger	Ewan Morrice Quality Butcher	23South Street, Mintlaw	AB42 8EL
Silver	Crispy Hunter Burger	Fergusons of Airdrie	3 Buchanan Street, Airdrie	ML6 8BG
Silver	BBQ Smokehouse Brisket Burger	Fergusons of Airdrie	3 Buchanan Street, Airdrie	ML6 8BG
Silver	Pork & Black Pudding Burger	Fraser Brothes	1 Gladstone Building, Dingwall	IV15 9HL
Silver	Piri Piri Burger	Fraser Brothes	1 Gladstone Building, Dingwall	IV15 9HL
Silver	Spicy Chilly Burger	Gary Walker Butcher	207 Saracen Street, Glasgow	G22 5JN
Silver	Signature Steak Burger	Gillies & Grant Artisan Butcher	22 High Street, Turriff	AB53 4AD
Silver	Chilli Cheeseburger	Gillies & Grant Artisan Butcher	22 High Street, Turriff	AB53 4AD
Silver	Big G's Lamb Burger	Gillies & Grant Artisan Butcher	22 High Street, Turriff	AB53 4AD
Silver	Venison & Stornoway Black Pudding Burger	Grants Butchers Dundee Ltd	187 Blackness Road, Dundee	DD1 5PH
Silver	Mediterranean Pork Burger	H M Sheridan	11 Bridge Street, Ballater	AB35 5QP
Silver	Balmoral Chicken Burger	Hamiltons Ayr	95 Walker Road, Ayr	KA8 9LF
Silver	Pork, Chive and Cheeseburger	Ian J McIntosh	91 Mid Street, Fraserburgh	AB43 9JN

Speciality Burger Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Silver	Rodeo Burger	J & H Cairns	4/6 Station Road, Law	ML8 5JA
Silver	BBQ Pork & Mozzarella Burger	J Hall & Sons Butchers	49 St Mary's Street, Kirkcudbright	DG6 4DU
Silver	Lamb Tikka Burger	James Chapman (Butchers) Ltd	35 Glasgow Road, Wishaw	ML2 7PG
Silver	Pork, Apple & Cranberry Burger	James Pringle	56 High Street, Hawick	TD9 9EE
Silver	Cheeseburger	John D Owen & Son	47 Victoria Street, Newton Stewart	DG8 6NL
Silver	Kickin Chicken Burger	John M Munro	22 - 24 Queensgate, Inverness	IV1 1DJ
Silver	Steak & Onion Burger	John M Munro	22 - 24 Queensgate, Inverness	IV1 1DJ
Silver	Supreme Steak Burger	John Stewart Butchers	63 High Street, Banff	AB45 1AN
Silver	Texan Burger	K & F Butchers	2a King Street, Stonehouse	ML9 3EF
Silver	Chilli Willi Burger	K & F Butchers	2a King Street, Stonehouse	ML9 3EF
Silver	The Gaucho Burger	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Silver	The Spaniard Burger	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Silver	The Italian Job	Kinnaird Butcher Shop & Deli	Unit 2, McIntyre Avenue, Larbert	FK5 4XT
Silver	Lamb Kofta Burger	Leuchars Butchers	24 Main Street, Leuchars	KY16 0HN
Silver	Sweet Chilli Cheese Burger	Leuchars Butchers	24 Main Street, Leuchars	KY16 0HN
Silver	Gourmet Delux Angus Burger	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Highland Angus Burger	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Moroccan Lamb	McCaskies	Greenock Road, Weymss Bay	PA18 6AA
Silver	Guinness, Red Onion & Cheddar Steak Burger	McDowall Butchers Ltd	191 George Street, Paisley	PA1 2UN

Speciality Burger Continued:

AWARD	ENTRY	NAME	ADDRESS	POSTCODE
Silver	Nacho Burger	Patricks of Camelon	330-334 Main Street, Camelon	FK1 4EG
Silver	Mexican Burger	Patricks of Camelon	330-334 Main Street, Camelon	FK1 4EG
Silver	Stroganoff Beef Burger	Pearson Hepburn & Co	3 Valley Gardens, Kirkcaldy	KY2 5UD
Silver	Chilli & Jalapeno Burger	Scott Brothers	206 Strathmartine Road, Dundee	DD3 8DE
Silver	Pork, Leek and Chilli Burger	Scott Brothers	206 Strathmartine Road, Dundee	DD3 8DE
Silver	Lamb Shish Burger	Scott Brothers	206 Strathmartine Road, Dundee	DD3 8DE
Silver	Gluten Free Steakburger	Shaws Fine Meats	12 Market Place, Lauder	TD2 6SR
Silver	Babas Chicken Burger	Strachan Craft Butchers	102 Union Street, Larkhall	ML9 1EF
Silver	Stornoway Stacks	Strachan Craft Butchers	102 Union Street, Larkhall	ML9 1EF
Silver	Pork & Chive Burger	T H Stevenson & Sons	10 Percy Street, Stanley	PH1 4LU
Silver	Fiery Cheeseburger	Thomas Johnston Butchers	6/ 8 Cow Wynd, Falkirk	FK1 1PL
Silver	Volcano Burger	Tom Courts Quality Foods	213 High Street, Burntisland	KY3 9AE
Silver	Spicy Minute Steak Burger	W F Stark	Buckhaven	
Silver	Dorito Nacho Burger	W P Tulloch	22 Skye Crescent, Paisley	PA2 8EL
Silver	Lamb & Mint Burgers	W Reid Butchers	16 Harbour Street, Hopeman	IV30 5SJ
Silver	Rings of Fire Burgers	W Reid Butchers	16 Harbour Street, Hopeman	IV30 5SJ
Silver	Manhattan Melt	Watsons Craft Butchers	4 Kilbain Street, Greenock	PA15 1SR

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The "All Singing, All Dancing" scales system
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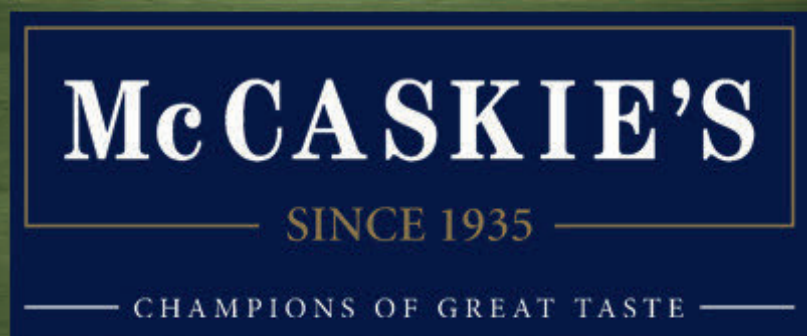
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*Scotweigh Congratulates Elizabeth, Helen,
Nigel & the whole team at McCaskie's!*

UK Butcher's Shop of the Year 2023



**McCASKIE'S BUTCHERS
WEMYSS BAY**

"Since moving to Scotweigh the scales have been a great benefit, especially being linked to the website. Having just one product list to maintain from my laptop or iPad is a huge convenience. Scotweigh don't stand still, we have seen great additions to their system and they continue to add new features and innovate."

- Nigel, Business Owner



Read a statement
from Nigel



**THE CHAMPION SCALE SYSTEM USED BY ALL 5 SCOTTISH
BUTCHERS SHOP OF THE YEAR FINALISTS
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In partnership with Food Standards Scotland (FSS), the Food and Drink Federation Scotland has developed the Healthier Bakery Fund. A recent survey of products served in out-of-home venues, carried out by FSS, noted that many servings contained over half of an adult's recommended daily intake of calories. Proposed legislation of mandatory calorie labelling for certain food outlets could see this information presented to customers at point of sale. FSS is now providing funding of up to £5,000 to support health reformulation of sweet and savoury bakery products, and make it easier for customers to say 'yes'.

What is health reformulation?

It's the adjustment of a product to make it healthier. This could be an increase in fibre, wholegrain, or fruit content, or a reduction of fat, sugar, or salt. These can often be achieved with simple actions such as swapping shortening for a lower-fat alternative or incorporating an amount of wholemeal flour into a recipe. Many manufacturers are reformulating to meet 2024 calorie and salt targets, and in response to the consultation on promotion restrictions for foods classified as High in Fat, Sugar and Salt (HFSS) similar to restrictions already in place in England. Reformulation can also help you access new customer and business avenues; read our case study on how Tower Bakery reformulated to win a supplier contract: <https://www.fdfscotland.org.uk/fdf/resources/case-studies/fdf-scotland-case-studies/reformulation/tower-bakery/>

What can the funding be used for?

Use your £5,000 to pay for trial ingredients, pilot batches, new labelling and packaging, laboratory analysis, or for external advice... anything that will help your reformulation project.

How do I access this new funding?

Apply online at <https://www.surveymonkey.co.uk/r/S8Y5P58> or request a word document application by emailing reformulation@fdfscotland.org.uk. Applications must be received by 5pm 30th June. See website for full terms and conditions.

WORLD CHARCUTERIE AWARDS

WorldCharcuterieAwards.com



WORLD CHARCUTERIE AWARDS 2023

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

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

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

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

Interested? Your Next Steps...

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

Benefits of Joining the World Charcuterie Awards:

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

COWBOY ENERGY BROKERS

Dear Readers,

It has come to our attention a few butchers have had scam phone calls after we have set up contracts for them with energy companies.

Please let me give all butchers a few pointers when dealing with cowboy energy brokers over the telephone:

- Most scam/cowboy brokers get business through fear, they will say things like your direct debt has been stopped, your smart meter has stopped giving reads, your contract has been cancelled. These are all lies designed to get your attention.
- Scammers will pretend to be your energy company, they will ask you for things like your direct debt details.
- If they get bank details, they already have enough information to produce a false contract.

How can butchers prevent this?

Very simple.

Energy companies, just like banks would never call you over the phone and ask for bank details, if you signed contracts with my company, the energy company would look to us to sort out any issues. Some of these Cowboy brokers are incredibly good at sounding official, if they are legit, they should have no problems sending an email, if they don't want to send a letter or email it's probably a scam.

As your energy consultant we have no problem vetting these companies, please give our number and ask them to call, very quickly we will know if they are legit. Bottom line here is, if you're not sure about the call, just say "you have somebody that deals with that".

If any butcher has questions or concerns about scams over the phone for utilities please don't hesitate to get in touch.

Many Thanks,



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FOUR NEW BOARD MEMBERS IN PLACE AT FOOD STANDARDS SCOTLAND

Food Standards Scotland is delighted to introduce four new esteemed members to its board, fortifying the organisation's commitment to safeguarding consumers against food safety hazards and promoting healthy dietary practices.

Joining the board for a four-year term are Mrs. Christina Bichan, Dr. Paula Charlesworth, Mr. Phillip Couser, and Miss Kate Richards.

Mr. Couser assumed his position on November 14, 2022, while Mrs. Bichan, Dr. Charlesworth, and Miss Richards commenced their appointments in April 2023.

Miss Richards, previously a farm veterinarian in Aberdeenshire, expressed her enthusiasm regarding her appointment, stating:

"Throughout my career as a farm animal vet engaged in food production and food hygiene, my interest in public health has remained a constant. Working in industry and government in policy and regulatory capacities has further deepened my passion. The FSS Board's combination of experiences and its vision of a safe, healthy, and sustainable food environment that benefits and safeguards the health and well-being of all in Scotland resonates profoundly with my values and convictions."

During the April board meeting, Alban Denton, who boasts extensive involvement in Scotland's food industry over the past three decades, was appointed as Deputy Chair for a two-year tenure.

Heather Kelman, Chair of the FSS Board, expressed her satisfaction with the caliber of candidates who participated in the recruitment process, highlighting that the newly appointed board members possess exceptional qualities that will significantly contribute to shaping the organisation's future endeavours.

"The four new members bring diverse perspectives to the organisation, complementing the skills and experiences of our existing board members. Their appointments will bridge the gap left by the departure of our three founding board members. As we navigate the consequences of our departure from the EU and confront the challenges posed by the cost of living crisis, which impacts various aspects of our relationship with food, their extensive expertise will ensure that we continue safeguarding Scottish consumers and promoting healthy eating during these trying times," Kelman affirmed.

Food Standards Scotland eagerly anticipates the invaluable contributions of its newly appointed members as they embark on this vital journey of protecting consumers and advocating for healthy dietary choices.





Ref: 1573

JACKSON BUTCHERS

2 GEORGE STREET, OBAN, ARGYLL, PA34 5RX



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

FREEHOLD PRICE

£240,000 Plus stock at valuation

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



Situation

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

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

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





Property

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

Parking is available in the surrounding streets.

Internal details:

Ground Floor

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

Ancillary

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

We estimate the subjects extend to 66.68 square metres .

The Business

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

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

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

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

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

Opening Hours

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

Trading Figures

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

Services

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

Tenure

Freehold

Price

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

Rateable Value

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

EPC

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

Business Purchase Finance

Please contact us for more information click here.

Viewing

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

Offers

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

AML

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

Cornerstone Business Agents

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

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

All email enquiries to info@cornerstoneagents.co.uk

www.cornerstoneba.co.uk

WELCOME TO OUR NEW MEMBERS

John Sinclair

Craigie Farm Shop
West Craigie Farm
South Queensferry
EH30 9AR

Tel: 0131 319 1048

Web: www.craigies.co.uk

As a fourth-generation farmer, farming has always been in John's blood. Taking over from his parents in 1995, he and Kirsteen have turned around a struggling beef and dairy farm to develop a thriving soft fruit and vegetable growing business and farm village.



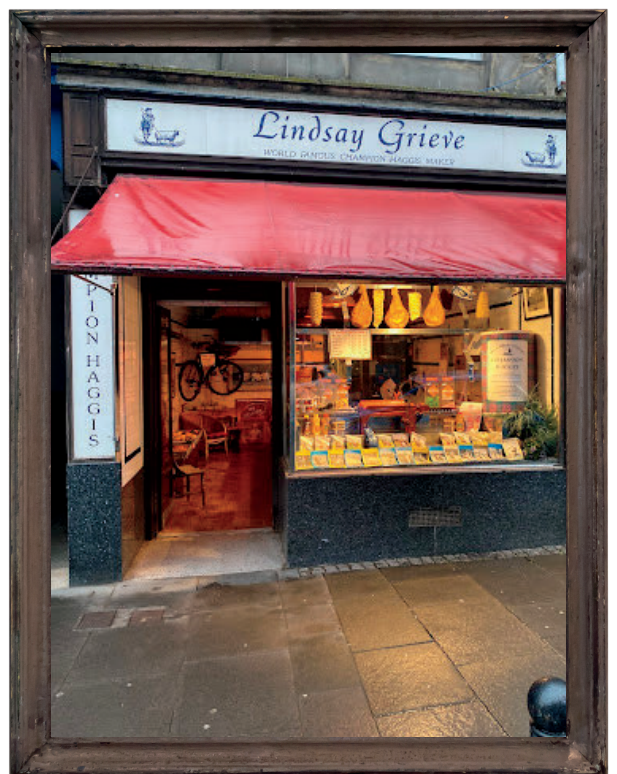
Ian T Campbell

L S Grieve, Butcher
29 High Street
Hawick
TD9 9BU

Tel: 01450 372109

Web: www.lindsaygrievehaggis.com

Established in 1988, Mr Lindsay Grieve's Champion Haggis is a worldwide supplier of award-winning haggis. Tradition is at the heart of the business and the secret to their delicious haggis is a family recipe.



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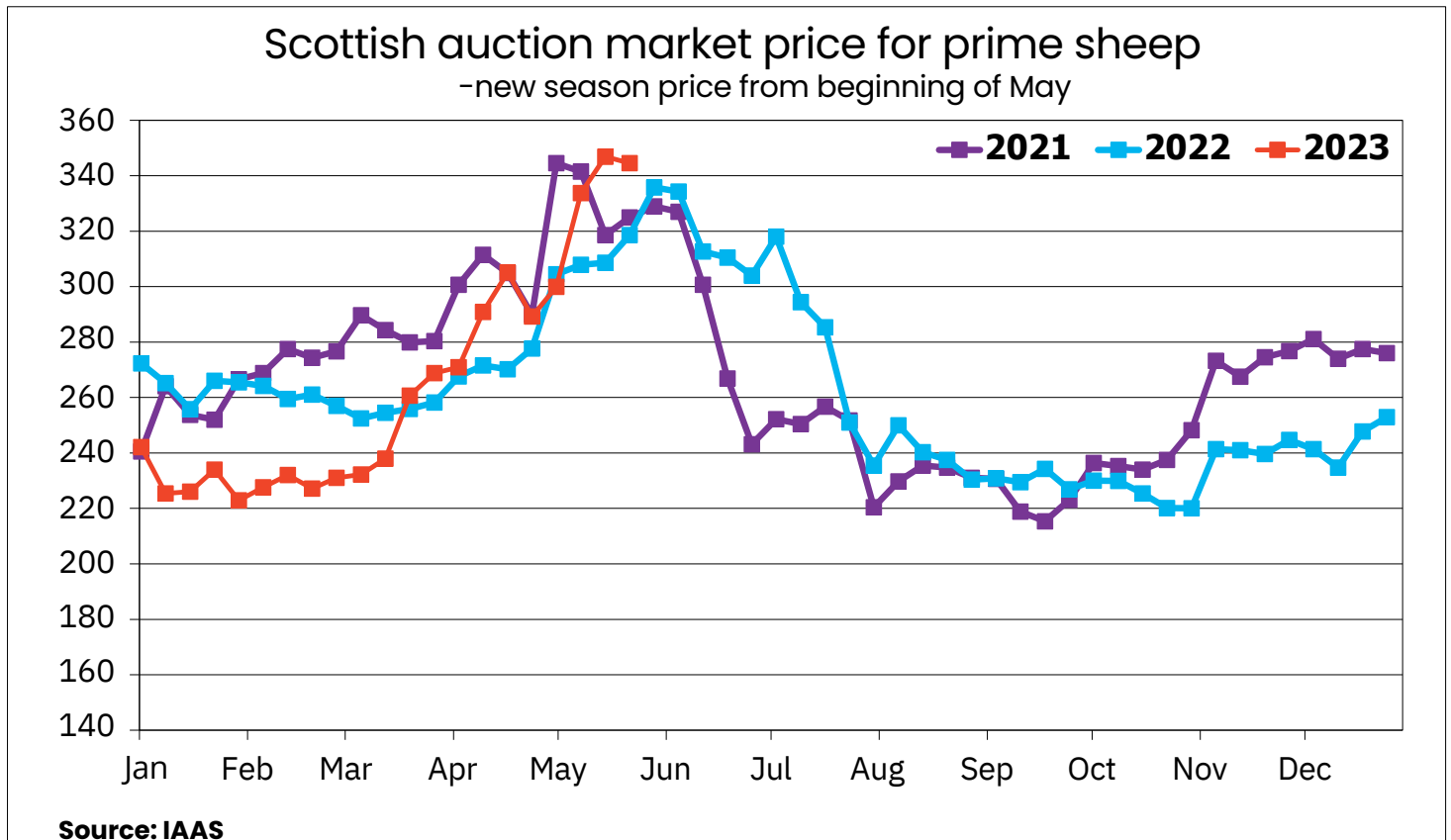
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SHEEP MARKET

- Hogg prices fell after Easter and Ramadan, though still moving above 2022 levels. New season lamb started to build up in May, trading at 344.54p/kg lwt at Scottish marts for the week ending 24th May, prices were 8.1% higher than last year and moved 26% above the five-year average.
- Prime sheep numbers sold at Scottish auctions remained higher than last year, up 13% year-on-year in the four weeks to May 24th. New season lamb numbers were around 29% lower than last year levels in the four weeks to May 24th.
- At GB level, around 20% less new season lamb were sold in the four weeks to May 24th than 2022.
- UK sheep meat imports picked up in March 2023, though remaining down 45% year-on-year.



Sheep Prices: Scottish Auctions

	W/E 24/05/23	Previous week	Previous year
New Season Sqq lwt	344.54 p/kg	346.88 p/kg	318.62 p/kg
Old Season SQQ lwt	273.76 p/kg	275.37 p/kg	255.55 p/kg
Ewes lwt	£99.39 /hd	£101.01 /hd	£112.50 /hd

Sheep Numbers: Scottish Auctions

	W/E 24/05/23	Previous week	Previous year
New Season Sqq	602	461	1267
Old Season SQQ	7636	9225	6276
Ewes	3916	3790	3564

Sheep Prices: GB Abattoir

	W/E 20/05/23	Previous week	Previous year
Prime Sheep SQQ dwt	742.9 p/kg	671.5 p/kg	672.0 p/kg

Source: AHDB

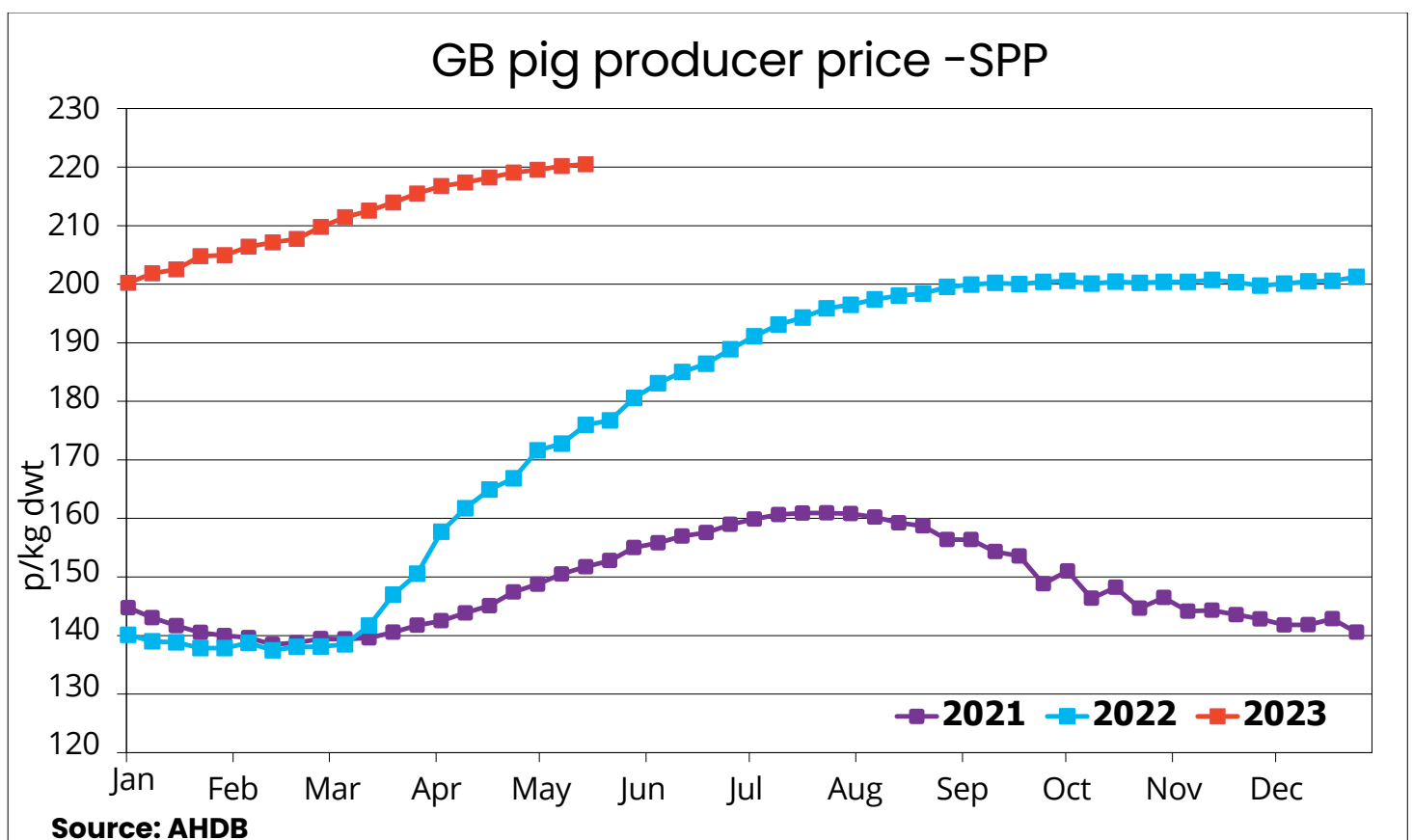
Deadweight Sheep: Week Ending 20 May 2023

	2	3L	3H
U	758.3	752	747
R	743.6	741.4	740.8
O	717.1	718.7	705.4

Source: AHDB

PIG MARKET

- The GB Standard Pig Price continues to trend higher, reaching 220.48p/kg dwt for the week ending 20th May, moving 41% above their five-year average.
- Data from the price reporting GB abattoirs continues to point to tight pig supply, following on from the sharp year-on-year reduction in slaughter at GB abattoirs reported between December and February. As of 20th May, average carcass weights were still 1.6% below 2022 levels, adding to the reduction in pig meat output.
- There has also been a sharp reduction in availability on Scottish farms in the first quarter of 2023, with numbers leaving Scottish farms for GB abattoirs down 18.5% year-on-year.
- The premium of GB prices over EU average for grade E pigs broadened to 6.5% for the week ending 20th May, though remaining low, with EU prices softening in May.
- In China, pork prices continued to trend slightly lower, reaching 19.38 yuan/kg for the week ending 24th May, but pig futures prices still point to the potential for some rebound in the pork market between summer and autumn 2023.



Pig Prices: GB Abattoir

	<i>W/E 20/05/23</i>	<i>Previous week</i>	<i>Previous year</i>
Standard Pig Price (SPP)	220.48 p/kg	220.15 p/kg	175.95 p/kg

Source: AHDB

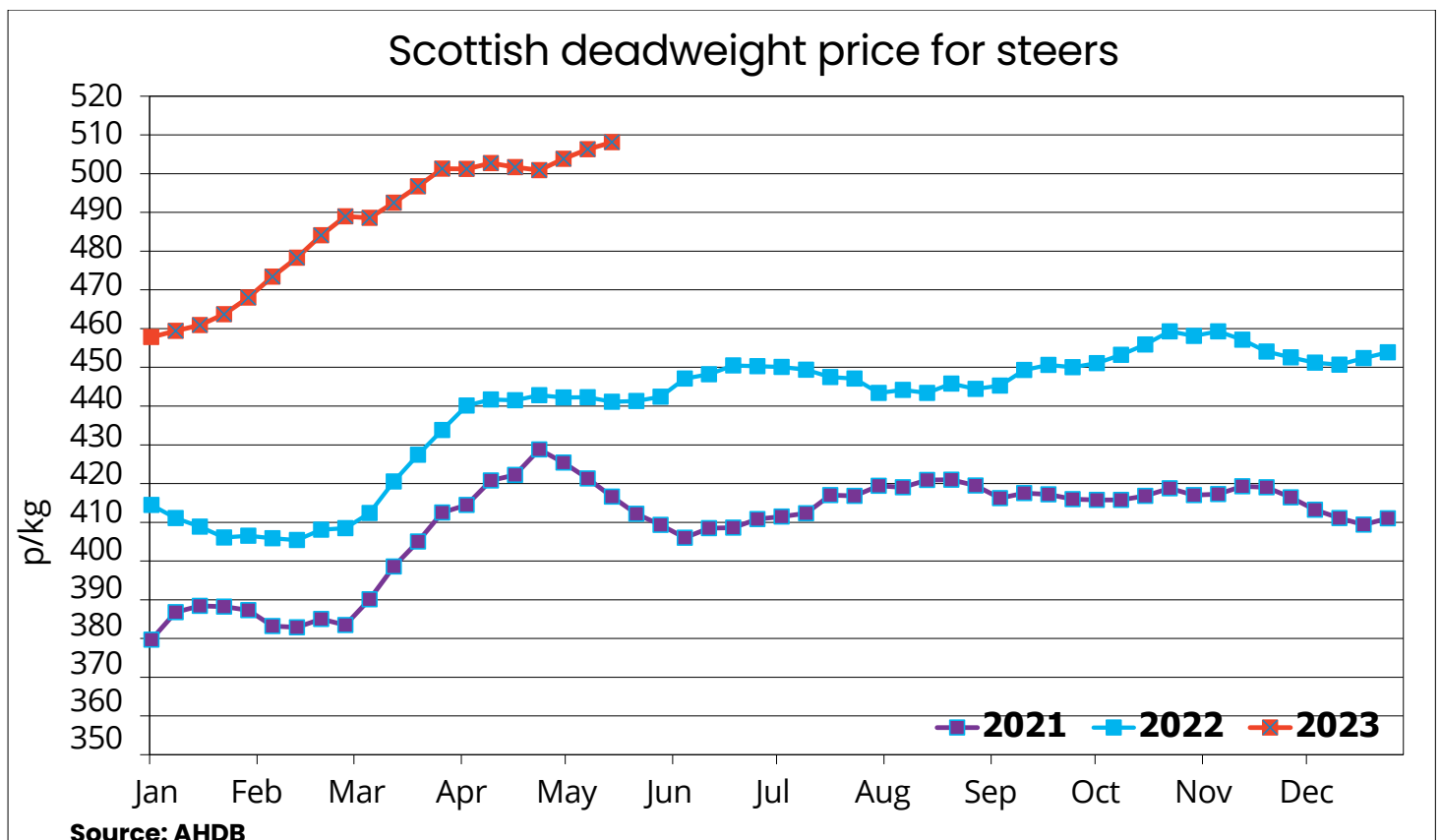
GB Deadweight Pigs SPP: Week Ending 20 May 2023

	<i>Average Price</i>	<i>Change</i>
	p/kg dwt	
Up to 59.9 kg	196.76	+10.13
60.0 – 69.9 kg	215.71	-0.08
70.0 – 79.9 kg	221.93	+0.08
80.0 – 89.9 kg	222.85	+0.33
90.0 – 99.9 kg	220.99	+0.34
100 kg and over	212.49	+0.53

Source: AHDB

BEEF MARKET

- Deadweight prime cattle prices continued to trend higher at Scottish abattoirs, recording a new high average of 506.7p/kg for the week ending 20th May. This was 14.4% higher than last year and around 30% above the five-year average.
- Prime cattle availability has dipped back from the seasonal highs seen in January and February, with the spring-born calves from 2021 now passing their peak slaughter age, while remaining tight relative to a year earlier due to the increased flow of store cattle to English farms last year. The slaughter numbers at the reporting Scottish abattoirs were around 10% below last year's weekly average level.
- Scottish prime cattle auction prices softened in May, though steers firming throughout the month, peaking at 293.94p/kg lwt for the week ending 10th May. Heifers softened in May, traded at 291.28p/kg lwt for the week ending 24th May. Weekly auction volumes have also remained well above 2022 levels, with an average of around 358 sold in the four weeks to May 24th.
- Cull cow prices have continued to trend higher and reach new record highs, with the R4L grade peaking at 444p/kg dwt at price reporting Scottish abattoirs in the week ending 13th May, though the pace of upturn has softened. Slaughter numbers have remained higher than last year, suggesting that herd reduction is continuing, though the rise in headage terms has been relatively limited due to slaughter being at a seasonal low in the spring.
- The number of beef-sired females over 30 months on Scottish farms was down by 3.3% year-on-year at the beginning of 2023, driven by an increased cow kill in the second half of 2022 and fewer heifers being available for adding to the herd.



Beef Prices: Scottish Auctions

	<i>W/E 24/05/23</i>	<i>Previous week</i>	<i>Previous year</i>
Steers dwt	283.92 p/kg	284.76 p/kg	249.75 p/kg
Heifers dwt	291.28 p/kg	292.64 p/kg	252.65 p/kg
Young Bulls dwt	279.25 p/kg	267.48 p/kg	241.50 p/kg

Beef Numbers: Scottish Auctions

	<i>W/E 24/05/23</i>	<i>Previous week</i>	<i>Previous year</i>
Steers	147	155	110
Heifers	187	179	232
Young Bulls	12	37	14

Beef Prices: Scottish Abattoir

	<i>W/E 20/05/23</i>	<i>Previous week</i>	<i>Previous year</i>
Steers dwt	508.1 p/kg	506.3 p/kg	441.1 p/kg
Heifers dwt	506.6 p/kg	505.7 p/kg	445.9 p/kg
Young Bulls dwt	499.2 p/kg	501.0 p/kg	438.4 p/kg

Source: AHDB

Beef Numbers: Scottish Abattoir

	<i>W/E 20/05/23</i>	<i>Previous week</i>	<i>Previous year</i>
Steers	3042	3052	3695
Heifers	1980	2087	2633
Young Bulls	565	350	580

Source: AHDB

Deadweight Cattle: Week Ending 20 May 2023

	All Steers p/kg			All Heifers p/kg			All Young Bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	515.8	513.4	503.2	512.8	516.4	512.7	509.1	505.7
R	511.3	511.8	506.4	505.1	509.6	508.6	489.5	501.9
O+	500.7	504	499.7	491.7	502.5	496.3	455.8	482.9
-O	478.3	483.9	496	463.3	462.4	463.9	459.5	478.6

Source: AHDB

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

Market commentary courtesy of Iain Macdonald, Senior Economics Analyst, Quality Meat Scotland.



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

SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

Scotch Beef:

May June

Fillet Steak	5323	5446
Sirloin Steak	3394	3421
Rib Eye Steak	3363	3387
Popeseye Steak	2157	2223
Topside	1802	1812
Round/Rump Steak	1787	1823
Shoulder Steak	1510	1546
Rolled Brisket	1465	1485
Steak Mince	1285	1327
Boiling Beef Bone In	966	895

Domestic Lamb:

May June

Whole Leg of Lamb	1616	1608
Centre Cut Leg Bone In	1875	1895
Gigot Lamb Chops	2233	2246
Lamb Leg Steak	2119	2149
Chump Lamb Chops	2117	1231
Double Loin Lamb Chops	2272	2286
Single Loin Lamb Chops	2104	2118
Rolled Shoulder Lamb	1514	1520
Lamb Shanks	983	997
Diced Lamb	1716	1727
Minced Lamb	1527	1535

Products:

May June

Beef Link Sausages	1072	1088
Pork Link Sausages	1071	1086
Speciality Pork Sausages	1085	1111
Sliced Beef Sausages	963	976
Sliced Black Pudding	867	881
Ball Haggis	953	981
Scotch Pie	182	186
Quarterpound Beefburger	135	127
1lb Steak Ashette Pie	991	991

Pork:

May June

Pork Tenderloin (Fillet)	1573	1587
Pork Leg Steaks	1171	1171
Double Loin Pork Chops	1191	1197
Single Loin Pork Chops	1143	1166
Rolled Shoulder of Pork	1048	1048
Belly Pork	974	1003
Pork Loin Steaks	1260	1282
Diced Pork	1042	1042

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DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

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lindsays

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*Members are urged to get in touch with the team before taking action in relation to
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NOMINATE SOMEONE AMAZING - DEADLINE 7TH JULY

Do you know a female working in the UK meat industry who has brilliant skills, masses of enthusiasm and makes a real difference to the business they are in?

Nominate someone special for one or more of these categories...

- Meat Businesswoman Award - Independent Retailing
 - Meat Businesswoman Award – Craft Butchery
- Meat Businesswoman Award – Foodservice (Catering Butcher)
 - Meat Businesswoman Award - Multiple Retailing
- Meat Businesswoman Award – Manufacturing/Processing
 - Meat Businesswoman Award - Poultry
 - Meat Businesswoman Award – Trade Body
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- Meat Businesswoman Award – Industry Supplier
- Meat Businesswoman Award – Training & Education

The Meat Businesswoman of the Year Award
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You can also nominate candidates for

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Visit www.womeninmeatawards.com/tickets to book your table or tickets.

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