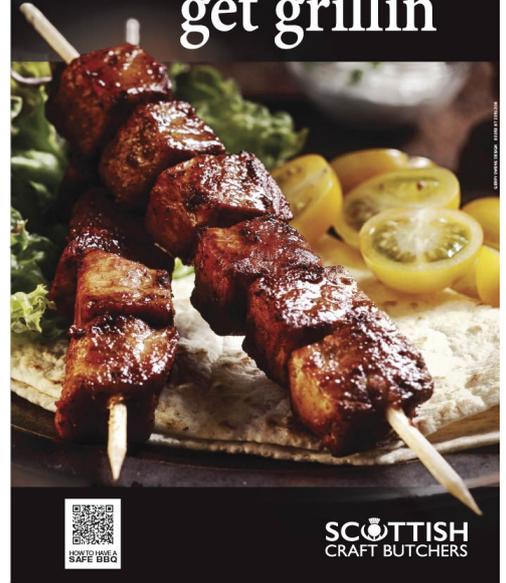




COVID-19 LATEST NEWS

eat out at home...
get grillin'



Lifting Lockdown– A new normal?

We have all had to adapt to constantly changing rules and regulations over the last 11 weeks. It now seems that there may be light at the end of the tunnel, albeit a very faint light.

We will all be happy to see people move around and get a feeling of normality, but as a retail business we will have to remain cautious to all the risks that covid-19 will present in the future.

Butcher shops have adapted very well to the situation, some moving over to delivery/collection only where space in their business did not allow normal trading. We have made connections to those who are most vulnerable in society by delivering much needed supplies straight to the door.

Many staff report that when taking calls to place orders, the customer often wants to chat for a while as they have had little contact with anyone else. Yes this has an impact of the business but it may lead to a new long term customer.

We will have to accept that distance markings on the floor or guidance notices on the walls are here for the foreseeable future. All this gives the customer confidence that our shops are doing all we can to ensure

the safety of the staff and shoppers at all times.

As business owners, the responsibility of ensuring the safety of all lies with you.

There will come a time very soon where EHO visits will resume and top of their priority list will be to make sure that all food businesses have updated their risk assessments and HACCP procedures to reflect the actions taken in regard to covid-19. **Please make sure your business has these updated procedures in place. Guidance>>>>>>>>**

Staying COVID-19 Secure in 2020

We confirm we have complied with the government's guidance on managing the risk of COVID-19

FIVE STEPS TO SAFER WORKING TOGETHER

- ✔ We have carried out a COVID-19 risk assessment and shared the results with the people who work here
- ✔ We have cleaning, handwashing and hygiene procedures in line with guidance
- ✔ We have taken all reasonable steps to help people work from home
- ✔ We have taken all reasonable steps to maintain a 2m distance in the workplace
- ✔ Where people cannot be 2m apart, we have done everything practical to manage transmission risk

Employer _____ Date _____

Who to contact: www.hse.gov.uk (or the Health and Safety Executive at 0300 003 1617)

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Special points of interest

- Retail price update
- Businesses for sale
- New corporate member
- Golf Day

The Scottish Craft Butchers office in Perth is now closed following government guidelines.

We will be available to our members to answer any queries via email or by mobile phone and will be available out of office hours for any members wanting to contact us.

Our contact details are below

Gordon King: - gking@sfmta.co.uk 07917524313

Bruce McCall: - bruce@sfmta.co.uk 07834490922



Melt Your Customers' Hearts [♥]
with
Cheese and Ham
Sauce Melts

Cooked Bacon Burger with
Cheese & Ham Sauce Melt

from the
 **Lucas** kitchen

Each 13g Melt is frozen, so can easily be wrapped, encased, or rolled into a variety of meats and vegetables to make even the most simple dish even more delicious. When cooked, the Cheese & Ham Sauce Melt will do just that – melt into a superb, savoury sauce.

-  Easy to use
-  Convenient 2kg pack made up of 13g Melts
-  Delivered frozen
-  Ready to cook
-  Delicious with meat and vegetables



For more information about Lucas Kitchen Cheese & Ham Sauce Melts, visit www.lucas-ingredients.co.uk, or call us free on 0800 138 5837.



Leading to Better

Objective: To maintain 2m social distancing wherever possible, including while arriving at and departing from work, while in work and when travelling between sites.

You must maintain social distancing in the workplace wherever possible.

Where the social distancing guidelines cannot be followed in full in relation to a particular activity, businesses should consider whether that activity needs to continue for the business to operate, and, if so, take all the mitigating actions possible to reduce the risk of transmission between their staff. Mitigating actions include: Further increasing the frequency of hand washing and surface cleaning.

Keeping the activity time involved as short as possible.

Using screens or barriers to separate people from each other.

Using back-to-back or side-to-side working (rather than face-to-face) whenever possible.

Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others).

Social distancing applies to all parts of a business, not just the place where people spend most of their time, but also entrances and exits, break rooms, canteens and similar settings. These are often the most challenging areas to maintain social distancing.

Objective: To minimise the contact resulting from visits to stores or outlets.

Steps that will usually be needed:

Defining the number of customers that can reasonably follow 2m social distancing within the store and any outdoor selling areas. Take into account total floorspace as well as likely pinch points and busy areas.

Limiting the number of customers in the store, overall and in any particular congestion areas, for example doorways between outside and inside spaces.

Suspending or reducing customer services that cannot be undertaken without contravening social distancing guidelines. This may include re-thinking how assistance is provided, for example, using fixed pairs of colleagues to lift heavy objects rather than a single colleague lifting with a customer.

Encouraging customers to shop alone where possible, unless they need specific assistance.

Reminding customers who are accompanied by children that they are responsible for supervising them at all times and should follow social distancing guidelines.

Looking at how people walk through the shop and how you could adjust this to reduce congestion and contact between customers, for example, queue management or one-way flow, where possible.

Ensuring any changes to entries, exit and queue management take into account reasonable adjustments for those who need them, including disabled shoppers.

Using outside premises for queuing where available and safe, for example some car parks.

Working with your local authority or landlord to take into account the impact of your processes on public spaces such as high streets and public car parks.

Objective: To make sure people understand what they need to do to maintain safety

Providing clear guidance on social distancing and hygiene to people on arrival, for example, signage and visual aids.

Providing written or spoken communication of the latest guidelines to both workers and customers inside and outside the store.

Creating social distancing champions to demonstrate social distancing guidelines to customers, if helpful

Ensuring latest guidelines are visible in selling and non- selling areas.

Objective: To keep the workplace clean and prevent transmission by touching contaminated surfaces

Frequent cleaning of work areas and equipment between uses, using your usual cleaning products.

Frequent cleaning objects and surfaces that are touched regularly such as self-checkouts, trolleys, coffee machines, or staff handheld devices, and making sure there are adequate disposal arrangements.

Clearing workspaces and removing waste and belongings from the work area at the end of a shift.

If you are cleaning after a known or suspected case of COVID-19 then you refer to the specific guidance.



Objective: To help everyone keep good hygiene through the working day.

Using signs and posters to build awareness of good handwashing technique, the need to increase handwashing frequency, avoid touching your face and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.

Providing regular reminders and signage to maintain hygiene standards.

Providing hand sanitiser in multiple locations in addition to washrooms.

Setting clear use and cleaning guidance for toilets to ensure they are kept clean and social distancing is achieved as much as possible.

Enhancing cleaning for busy areas.

Providing more waste facilities and more frequent rubbish collection.

Where possible, providing paper towels as an alternative to hand dryers in handwashing facilities.

Objective: To reduce transmission through contact with objects in the store.

Encouraging increased handwashing and introducing more handwashing facilities for workers and customers or providing hand sanitiser where this is not practical.

Limiting customer handling of merchandise, for example, through different display methods, new signage or rotation of high-touch stock.

Putting in place picking-up and dropping-off collection points where possible, rather than passing goods hand-to-hand.

Enforcing staggered collection times for customers collecting items, with a queuing system in place to ensure a safe distance of 2m.

Setting up 'no contact' return procedures where customers take return goods to a designated area.

Encouraging contactless refunds.

Keeping returns separate from displayed merchandise / stock to reduce the likelihood of transmission through touch.

Providing guidance to how workers can safely assist customers with handling large item purchases.

Personal Protective Equipment (PPE) and face coverings

PPE protects the user against health or safety risks at work. It can include items such as safety helmets, gloves, eye protection, high-visibility clothing, safety footwear and safety harnesses. It also includes respiratory protective equipment, such as face masks.

Where you are already using PPE in your work activity to protect against non-COVID-19 risks, you should continue to do so.

When managing the risk of COVID-19, additional PPE beyond what you usually wear is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE.

Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

Unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited. However, if your risk assessment does show that PPE is required, then you must provide this PPE free of charge to workers who need it. Any PPE provided must fit properly.

There are some circumstances when wearing a face covering may be marginally beneficial as a precautionary measure. The evidence suggests that wearing a face covering does not protect you, but it may protect others if you are infected but have not developed symptoms.

A face covering can be very simple and may be worn in enclosed spaces where social distancing isn't possible. It just needs to cover your mouth and nose. It is not the same as a face mask, such as the surgical masks or respirators used by health and care workers. Similarly, face coverings are not the same as the PPE used to manage risks like dust and spray in an industrial context. Supplies of PPE, including face masks, must continue to be reserved for those who need them to protect against risks in their workplace, such as health and care workers, and those in industrial settings like those exposed to dust hazards.

It is important to know that the evidence of the benefit of using a face covering to protect others is weak and the effect is likely to be small, therefore face coverings are not a replacement for the other ways of managing risk, including minimising time spent in contact, using fixed teams and partnering for close-up work, and increasing hand and surface washing. These other measures remain the best ways of managing risk in the workplace and government would therefore not expect to see employers relying on face coverings as risk management for the purpose of their health and safety assessments.

Wearing a face covering is optional and is not required by law, including in the workplace. If you choose to wear one, it is important to use face coverings properly and wash your hands before putting them on and taking them off.

Employers should support their workers in using face coverings safely if they choose to wear one. This means telling workers:

Wash your hands thoroughly with soap and water for 20 seconds or use hand sanitiser before putting a face covering on, and after removing it.

When wearing a face covering, avoid touching your face or face covering, as you could contaminate them with germs from your hands.

Change your face covering if it becomes damp or if you've touched it.

Continue to wash your hands regularly.

Change and wash your face covering daily.

If the material is washable, wash in line with manufacturer's instructions. If it's not washable, dispose of it carefully in your usual waste.

Practise social distancing wherever possible.



Beef Burger, Speciality Burger and Speciality Sausage Evaluation 2020

RESULTS

Due to the current pandemic we have been unable to judge the final round of evaluation for the diamond awards. This will be carried out as soon as possible and everyone who receives a **Gold** award will be in contention for the diamond award.

DALZIEL The results for Gold and Silver were announced on Monday 18th May via our social media pages and press releases to your local media. Certificates were sent out to your shops. We will announce the Diamond awards as soon as is practically possible.

Many thanks to our sponsors **Dalziel Ltd** for their continued support!

BEEF BURGER

GOLD AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Steak Burger	Boghall Butchers	Boghall
Beef Burger	D & J Rodger Butchers	Blantyre
Steak Burger	D H Robertson	Arbroath
Beef Burger	Elderslie Butcher	Elderslie
Beef Burger	Fergusons of Airdrie	Airdrie
Beef Burger	Forbes Raeburn	Huntly
Galloway Glen Beef Burger	Grierson Bros	Castle Douglas
Beef Burger	Hugh Black & Sons	Bathgate
Beef Burger	I J McIntosh	Fraserburgh
Beef Burger	I J McIntosh	Rosehearty
1/4lb Beefburger	J Hall & Sons	Kirkcudbright
Beef Burger	James Aitken Butchers	Alloa
Beef Burger	James Anderson	Leith
Premier Beef Burger	James Pringle	Hawick
Steak Burger	John M Munro	Dingwall
Beef Burger	K & F Butchers	Stonehouse
Beef Burger	Pearson Hepburn	Kirkcaldy
The Ultimate Burger	S Collins & Son	Muirhead
Beef Steak Burger	The Buffalo Farm	Kirkcaldy
Steak Burger	Thomas Burns & Son	Boness
Low Fat Steak Burger	Strachan Craft Butchers	Blantyre
Traditional Beef Burger	The Cross Butcher	Kilsyth

SILVER AWARD

Beef Burger	A D Paton Butchers	Largs
Beef Burger	A J Jamieson	Fochabers
Beef Burger	Alan Elliot	Lanark
Handmade Beef Burger	Alex Bicket Ltd	Kilwinning
Steak Burger	Anderson Quality Butchers	North Berwick
1/4lb Steak Burger	Andrew Kirk	Cardenden
Beef Burger	Ann Davidson Butchers	Strathaven
Steak Burger	Bruce of the Broch	Fraserburgh
Beef Burger	Crombies of Edinburgh	Edinburgh
Gourmet Burger	D G Lindsay & Son	Perth
Beef Burger	Donald Gilmour	Kingussie
Steak Burger	Ewan Morrice	Mintlaw
Angus Steak Burger	Ewan Morrice	Stuartfield
Beef Burger	Fleming Butchers	Arbroath
Beef Burger	Fraser Brothers	Dingwall
Beef Burger	G R Brown	Netherlee
Ninety Five Gee Burger	Gary Walker	Glasgow

BEEF BURGER

SILVER AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Beef Burger	Gleddoch Family Butchers	Paisley
Beef Burger	John Stewart	Banff
Steak Burgers	Kilnford Farm Shop	Dumfries
Gourmet Beef Burger	Linton Butcher	East Linton
Steak Burger	Pollok Williamson	Ayr
Steak Burger	Puddledub	Auchtertool
Beef Burger	S A Mackie	Aberlour
Steak Burger	Scott Brothers	Dundee
Beef Burger	T H Stevenson & Sons	Stanley
Beef Burger	Thomas Johnston	Brightons
Beef Burger	W F Stark	Buckhaven
Beef Burger	W Reid Butchers	Hopeman
Gluten Free Beef Burger	J M Quality Meats	St Boswells
Aberdeen Angus Steak Burger	H M Sheridan	Ballater



SPECIALITY BURGER

GOLD AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Caramelised Onion & Pepper Burger	A Picken & Sons	Ayr
Bombay Chicken Burger	A Weir Butchers	Glasgow
Flaming Top Mark Cheese Burger	Anderson Quality Butchers	North Berwick
Venison Burger	Anderson Quality Butchers	North Berwick
Chicken Burger with Pepper Sauce	Boghall Butchers	Boghall
Steak, Haggis & Pepper Sauce Burger	David Bennett & Son	Dunblane
Pork, Maple & Chilli Burger	David Bennett & Son	Dunblane
Luxury BBQ Burger	Elderslie Butcher	Elderslie
Dry Aged Brisket, Jalapenos and Smoked Cheddar Burger	Elderslie Butcher	Elderslie
Supreme Steak Slider	Forbes Raeburn	Huntly
Sirloin & Pepper Burger	Gleddoch Family Butchers	Paisley
Venison, Juniper & Cranberry Burger	Gloagburn Farm Butchery	Tibbermore
Raging Bull Burger	H M Sheridan	Ballater
Highland Steak Burger	H M Sheridan	Ballater
Red & Blue Burger	I J McIntosh	Rosehearty
Drunken Dog Burger	I J McIntosh	Rosehearty
Breakfast Burger	I J McIntosh	Rosehearty
Pepper Cheese Burger	J Hall & Sons	Kirkcudbright
Wagyu Burger	J M Quality Meats	St Boswells
Pork & Apple Burger	J M Quality Meats	St Boswells
Beef & Black Pudding Burger	John M Munro	Dingwall
Lamb Redemption Burger	John Stewart	Banff
Bombay Chicken Slider	John Stewart	Banff
Chilli Con Carnie Burger	MacQueens of Rothesay	Rothesay
6oz Dry Age Burger	MacQueens of Rothesay	Rothesay
Stuffed Burger, Chilli & Cheese	MacQueens of Rothesay	Rothesay
Sweet Chilli Cheese Burger	Marzipan's Meats Ltd	Tayport
Pork & Chorizo Burger	Scott Brothers	Dundee
Salt & Pepper Burger	Scott Brothers	Dundee
Beef & Caramelised Red Onion Burger	T H Carson	Dalbeattie
Beef & Black Pudding Burger	T H Stevenson & Sons	Stanley
Buffalo Tuscan Burger	The Buffalo Farm	Kirkcaldy
Beef & Hot Pepper Burger	The Cross Butcher	Kilsyth
Funky Beef & Beetroot Burger	The Cross Butcher	Kilsyth
Beef & Onion Burger	The House of Bruar	
Fajita Steak Burger	Thomas Burns & Son	Boness
Pepper Steak Burger	Thomas Burns & Son	Boness
Chicken & Parsley Burger	W T S Forsyth & Sons	Peebles
Venison Burger	W T S Forsyth & Sons	Peebles
Spicy Beef Burger	Watsons of Leven	Leven

SILVER AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Buckie Burger	A D Paton Butchers	Largs
Pheasant Burger	A D Paton Butchers	Largs
Gourmet Beef Burger	A Donald Ltd	Uddingston
Blackened Cajun Chicken Burger	A J Jamieson	Fochabers
Spicy Chicken Fillet Burger	A Weir Butchers	Glasgow
Cheese & Spring Onion Burger	A Weir Butchers	Glasgow
Beef & Haggis Burger	Alan Elliot	Lanark
Handmade Cheese Burger	Alex Bicket Ltd	Kilwinning
Peppercorn Pileup Burger	Alex Bicket Ltd	Kilwinning
Top Mark Cheese Burgers	Anderson Quality Butcher	North Berwick

WEBSITES

SCOTWEIGH

CONNECT

Struggling to keep track of orders because of non-stop phone calls every day?

Don't have an easy to use system to tell you **exactly** how much of each product has been ordered?

TALK TO US

We can create a new website, or integrate with your existing website, to simplify your life in these difficult times

Linking a website to our scale system allows you to get easy daily picking lists, manage how much of each product you want to sell on the website, and plan order collections & deliveries.



The above website is an example of what we have produced for other butchers

This website was created and launched just after the UK entered the COVID-19 lockdown to enable this butcher's shop to easily take and manage their customer's orders

This allowed their team to focus on their butchery instead of answering phone calls from customers all day

WHAT OUR CUSTOMERS HAVE TO SAY ABOUT WEBSITE INTEGRATION

"Now more than ever I'm aware of how good the system is, after having our website designed & integrated by Scotweigh"

- Patricks of Camelon

"The system lets me keep on top of orders without losing my mind"

- R Brown & Son

"Using the Scotweigh Connect scales with our website saved us a lot of hassle and frustration"

- Fergusons of Airdrie

"This integration has allowed us to move the business forward, website integration to the Scotweigh Connect system is a superb facility"

- S Collins & Son

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH



SPECIALITY BURGER

SILVER AWARD

PRODUCT NAME

Sweet Chilli Steak Burger
 Steak Burger with Mustard and Smoked Cheese
 Chicken & Sweet Chilli Burger
 Gluten Free Smiddy Burger
 Habanero Chilli Burger
 Pork & Apple Burger
 The Big Smoke Burger Crombies of Edinburgh
 Mexican Chilli Cheese Low Fat Burger
 Cajun Steak Burger
 Chilli Steak Burger
 Wild Venison Burger
 Steak & Jalapeno Cheese Burger
 Pork, Apple & Black Pudding Burger
 Venison Burger
 Hot Chicken Cheese Burger
 New York Beef Burger
 Black Pudding & Caramelised Red Onion Burger
 Honey Chicken Burger
 Chicken Rob Roy Burger
 Louisiana Chicken Burger
 Bacon Burger
 Honey & Mustard Pork Burger
 Highland Lamb and Heather Honey Burger
 Cheese Burger
 Lamb & Mint Burger
 Smoked Brisket Burger
 Pork & Chorizo Burger
 Steak & Spring Onion Burger
 Lamb Burger
 Moroccan Lamb Burger
 Beef, Chilli & Cheese Burger
 Pork, Pepperoni & Mozzarella Burger
 Gourmet Chilli Burger
 Venison Burger
 Chicken Burger
 Mini Steak Burger
 Lamb Burger
 Angus Cheese Burger

BUSINESS NAME

Andrew Kirk
 Andrew Kirk
 Ann Davidson Butchers
 Blair Drummond Smiddy
 Blair Drummond Smiddy
 Coq & Bull Butchers

 D & J Rodger Butchers
 D G Lindsay & Son
 D H Robertson
 D O'Neill Quality Butcher
 David Bennett & Son
 Donald Gilmour
 Donald Gilmour
 Duncan MacKenzie
 Duncan MacKenzie
 Elderslie Butcher
 Ewan Morrice
 Ewan Morrice
 Fergusons of Airdrie
 Fergusons of Airdrie
 Fleming Butchers
 Forbes Raeburn
 Fraser Brothers
 Fraser Brothers
 G R Brown
 H W Irvine
 Hugh Black & Sons
 Hugh Black & Sons
 I J McIntosh
 I J McIntosh
 I J McIntosh
 J Hall & Sons
 J M Quality Meats
 James Aitken Butchers
 James Chapman (Butchers) Ltd
 James Chapman (Butchers) Ltd
 John M Munro

TOWN

Cardenden
 Cardenden
 Strathaven

 Edinburgh

 Blantyre
 Perth
 Arbroath
 Dunfermline
 Dunblane
 Kingussie
 Kingussie
 Greenock
 Greenock
 Elderslie
 Mintlaw
 Stuartfield
 Airdrie
 Airdrie
 Arbroath
 Huntly
 Dingwall
 Dingwall
 Netherlee
 Blairgowrie
 Bathgate
 Bathgate
 Fraserburgh
 Fraserburgh
 Fraserburgh
 Kirkcudbright
 St Boswells
 Alloa
 Wishaw
 Wishaw
 Dingwall



SPECIALITY BURGER

SILVER AWARD

PRODUCT NAME

Signature Big Blue Burger
 Chicken & Red Pepper with Cajun Crumb Burger
 Pork & Apple Burgers
 Turkey Thai Burger
 Short Rib & Gammon Burger
 Mediterranean Steak Burger
 Lamb, Anchovy & Garlic Burger
 Jalapeno Beef Burger
 Scotch & Rye Burger
 Brisket BBQ Burger
 Tex Mex Burger
 Angus Brisket Burger
 Steak & Haggis Cheese Burger
 Cheese & Spring Onion Burger
 Louisiana Burger
 Special Pork Burger
 Burns Burger
 Sweet Chilli Pork Burger
 The Ultimate Jalapeno & Mozzarella Burger
 Chicken Burger
 Steak & Jalapeno Burger
 Rump & Bone Marrow Burger
 Short Rib Burger
 Smoked Salt & Pepper Cheese Burger
 Chicken & Sweet Chilli Burger
 Pork & Chive Burger
 Buffalo Steak Burger
 Mexican Chilli Beef Burger
 Tex Mex Steak Burger
 Chicken Burger
 Hot Spicy Beef Burger
 Moroccan Lamb Burger
 Pork & Chilli Burger
 Moroccan Pork & Apple Burger
 Skinny Steak Burger

BUSINESS NAME

John Stewart
 K & F Butchers
 Kilnford Farm Shop
 Linton Butcher
 Linton Butcher
 Linton Butcher
 MacQueens of Rothesay
 Marzipan's Meats Ltd
 McCaskies
 McCaskies
 McCaskies
 McCaskies
 Pearson Hepburn
 Pollok Williamson
 Pollok Williamson
 Puddledub
 S A Mackie
 S A Mackie
 S Collins & Son
 S Collins & Son
 Scott Brothers
 Shaws Fine Meats
 Shaws Fine Meats
 Strachan Craft Butchers
 T H Carson
 T H Stevenson & Sons
 The Buffalo Farm
 The House of Bruar
 Thomas Burns & Son
 Thomas Johnston
 W F Stark
 W T S Forsyth & Sons
 W T S Forsyth & Sons
 Watsons of Leven
 We Hae Meat

TOWN

Banff
 Stonehouse
 Dumfries
 East Linton
 East Linton
 East Linton
 East Linton
 Rothesay
 Tayport
 Weymss Bay
 Weymss Bay
 Weymss Bay
 Weymss Bay
 Kirkcaldy
 Ayr
 Ayr
 Auchtertool
 Aberlour
 Aberlour
 Muirhead
 Muirhead
 Dundee
 Lauder
 Lauder
 Blantyre
 Dalbeattie
 Stanley
 Kirkcaldy

 Boness
 Brightons
 Buckhaven
 Peebles
 Peebles
 Leven
 Girvan

SPECIALITY SAUSAGE

GOLD AWARD

PRODUCT NAME

Fochabers Sausage
 Toulouse Sausage
 Highland Banger
 Caramelised Red Onion Sausage
 Pork & Chive Links
 Venison Links
 Pork, Haggis & Cranberry Sausages

BUSINESS NAME

A J Jamieson
 A J Jamieson
 Anderson Quality Butchers
 Ann Davidson Butchers
 Ann Davidson Butchers
 Ann Davidson Butchers
 Bel's Butchers

TOWN

Fochabers
 Fochabers
 North Berwick
 Strathaven
 Strathaven
 Strathaven
 Edzell



SPECIALITY SAUSAGE

GOLD AWARD

PRODUCT NAME

Bombay Curried Pork Sausage
 Pork & Leek Sausage
 Pork & Pepperoni Pizza Sausage
 Pork, Pea & Mint Sausage
 Smoky Dog
 Pork, Sunblush Tomato & Olive Links
 Maple & Chilli Sausage
 Honey & Jalapeno Sausage
 Cheese Dugs
 Pork & Leek Sausage
 Blackface Lamb & Black Pudding Bangers
 Wild Venison and Smoked Streaky Sausages
 Chicken with Spinach & Feta Cheese Link
 Honey Roast & Pork Sausage
 Brewdog Sausage
 Game Sausage
 Pork & Beef Sausages
 Pork & Chilli Sausage
 Fajita Banger
 Pork & Peach Sausage
 Pork & Cracked Black Pepper Sausage
 Pork, Sweet Chilli & Irn-Bru Sausages
 Venison Sausage
 Pork, Lemon Pepper Honey Sausage
 Bratwurst Sausage
 Pork Sausage with Cracked Black Pepper
 Pork, Honey & Chilli Sausages
 Pork, Haggis & Red Onion Sausage
 Indian Lamb Sausage
 Pork & Chilli Sausage
 Chilli & Mango Sausage
 Pork, Haggis & Black Pepper Sausage
 Pork, Black Pudding & Apple Sausage
 Pork & Black Pudding Sausages
 Pork, Apple & Black Pudding Sausage
 Pork & Haggis Sausage
 Pork & Jalapeno Sausage
 Pork & Marmalade Sausage
 Pork, Chilli & Leek Sausages
 Pork, Onion & Black Pepper Sausage
 Louisiana Hot Links
 Beef & Bone Marrow Sausage
 The Italian Stallion Sausage
 The Butchers Banger
 Pork, Apricot & Black Pudding Sausage
 Pork & Apple Sausage
 Pork & Black Pudding Sausage

BUSINESS NAME

Bel's Butchers
 Coq & Bull Butchers
 Crombies of Edinburgh
 Crombies of Edinburgh
 D G Lindsay & Son
 David Bennett & Son
 Donald Gilmour
 Donald Gilmour
 Elderslie Butcher
 Fleming Butchers
 Forbes Raeburn
 Forbes Raeburn
 Gleddoch Family Butchers
 Gloagburn Farm Butchery
 H M Sheridan
 H W Irvine
 H W Irvine
 Hugh Black & Sons
 I J McIntosh
 I J McIntosh
 J Hall & Sons
 J Hall & Sons
 J M Quality Meats
 J M Quality Meats
 James Aitken Butchers
 James Anderson
 James Pringle
 John M Munro
 John Stewart
 Kilford Farm Shop
 Linton Butcher
 MacQueens of Rothesay
 MacQueens of Rothesay
 Marzipan's Meats Ltd
 McCaskies
 S. A. Mackie Butchers
 S Collins & Son
 S Collins & Son
 Scott Brothers
 Shaws Fine Meats
 Shaws Fine Meats
 Shaws Fine Meats
 Strachan Craft Butchers
 Strachan Craft Butchers
 T H Stevenson & Sons
 The House of Bruar
 The House of Bruar

TOWN

Edzell
 Edinburgh

 Perth
 Dunblane
 Kingussie
 Kingussie
 Elderslie
 Arbroath
 Huntly
 Huntly
 Paisley
 Tibbermore
 Ballater
 Blairgowrie
 Blairgowrie
 Bathgate
 Fraserburgh
 Rosehearty
 Kirkcudbright
 Kirkcudbright
 St Boswells
 St Boswells
 Alloa
 Leith
 Hawick
 Dingwall
 Banff
 Dumfries
 East Linton
 Rothesay
 Rothesay
 Tayport
 Weymss Bay
 Aberlour
 Muirhead
 Muirhead
 Dundee
 Lauder
 Lauder
 Lauder
 Blantyre
 Blantyre
 Stanley



SPECIALITY SAUSAGE

GOLD AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Pork, Applewood Smoked Cheese & Leek Sausage	Thomas Burns & Son	Boness
Cumberland Sausages	Thomas Johnston	Brightons
Pork, Tomato & Basil Sausage	W F Stark	Buckhaven
Pork & Chorizo Sausage	Watsons of Leven	Leven

SILVER AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Venison & Ale Sausage	A D Paton Butchers	Largs
Pheasant, Cranberry & Rosemary Sausage	A D Paton Butchers	Largs
Pork, Apple & Black Pepper Sausage	A Donald Ltd	Uddingston
Haggis & Pepper Sauce Pork Link	A Weir Butchers	Glasgow
Pork & Bacon & Brown Sauce Sausage	Alan Elliot	Lanark
Toulouse Sausage	Anderson Quality Butchers	North Berwick
Italian Sausage	Anderson Quality Butchers	North Berwick
Dubliner Sausage	Anderson Quality Butchers	North Berwick
Chicken Firecracker Sausage	Anderson Quality Butchers	North Berwick
Pork Sausages with Caramelised Onion	Andrew Kirk	Cardenden
Pork Sausages with Marmalade	Andrew Kirk	Cardenden
Pork, Leek & Apricot Sausage	Ann Davidson Butchers	Strathaven
Chicken & Sweet Chilli Links	Ann Davidson Butchers	Strathaven
Italian-Style Beef & Tomato Sausages	Bel's Butchers	Edzell
Spicy Lamb and Apricot Sausages	Bel's Butchers	Edzell
Italian Style Sausage	Blair Drummond Smiddy	
Pork & Leek Sausage	Blair Drummond Smiddy	
Pork & Sweet Chilli Links	Boghall Butchers	Bathgate
Sweet & Sour Pork Sausage	Bruce of the Broch	Fraserburgh
Sweet Chilli Beef Sausage	Bruce of the Broch	Fraserburgh
Pork & Chive Sausage	D G Lindsay & Son	Perth
Pork Breakfast Sausage	D H Robertson	Arbroath
Merguez Sausage	Dales Traditional Butchers Ltd	Kirkby Lonsdale
Old Dubliner Sausage	Dales Traditional Butchers Ltd	Kirkby Lonsdale
Pork & Chorizo Links	David Bennett & Son	Dunblane
Pork & Boston Beans Link	David Bennett & Son	Dunblane
Low Fat Chicken & Blue Cheese Sausage	Duncan MacKenzie	Greenock
Boston Banger	Duncan MacKenzie	Greenock
Pork & Toffee Apple Sausage	Elderslie Butcher	Elderslie
Luxury Venison, Wild Berries and Blue Cheese Sausage	Elderslie Butcher	Elderslie
Pork & Chive Sausage	Elderslie Butcher	Elderslie
Beef Blaggis Sausage	Ewan Morrice	Stuartfield
Sweet Chilli Pork & White Chocolate Sausage	Ewan Morrice	Stuartfield
Pork, Apple & Apricot Sausage	Fraser Brothers	Dingwall
Spicy BBQ Kicking Kansas Link	Gleddoch Family Butchers	Paisley
Gloagburn Banger	Gloagburn Farm Butchery	Tibbermore
Pork & Black Pudding Sausage	Gloagburn Farm Butchery	Tibbermore
Smoked Pork Sausage	H W Irvine	Blairgowrie



SPECIALITY SAUSAGE

SILVER AWARD

PRODUCT NAME	BUSINESS NAME	TOWN
Sam Sausage	I J McIntosh	Fraserburgh
Pork, Strawberry Jam & Stornoway Black Pudding Sausage	I J McIntosh	Fraserburgh
Beef & Four Cheese Sausage	I J McIntosh	Fraserburgh
Toffee Apple Sausage	I J McIntosh	Rosehearty
Chicken, Mealie & Cheese Sausage	I J McIntosh	Rosehearty
Pork, Rum & Banana Sausage	I J McIntosh	Rosehearty
Cumberland Sausages	James Aitken Butchers	Alloa
Cumberland Sausage	James Anderson	Leith
Great Grandpa Pringles Pork Sausage	James Pringle	Hawick
Caribbean Pork Sausages	James Pringle	Hawick
Mango & Sweet Chilli Pork Sausages	James Pringle	Hawick
Korean Pork Sausage	John M Munro	Dingwall
Pork, Leek & Smoked Bacon Sausage	John M Munro	Dingwall
Italian Pork Link	K & F Butchers	Stonehouse
Pork & Cider Sausage	Linton Butcher	East Linton
Pork, Leek & Pancetta Sausage	Linton Butcher	East Linton
Lamb Curry Sausage	Linton Butcher	East Linton
Mustard & Chive Sausage	Linton Butcher	East Linton
Chicken, Chorizo & Honey Sausage	MacQueens of Rothesay	Rothesay
Cumberland Sausages	Marzipan's Meats Ltd	Tayport
Bombaaay Lamb Sausage	McCaskies	Weymss Bay
Hunters Chicken Sausage	McCaskies	Weymss Bay
Spicy Tomato & Caramelised Onion Beef Sausage	McCaskies	Weymss Bay
Roast Pork & Sage & Onion Sausage	McCaskies	Weymss Bay
Pork, Cranberry & Apple Sausage	Pearson Hepburn	Kirkcaldy
Premium Pork Sausage	Puddledub	Auchtertool
Honey & Mustard Pork Sausage	Puddledub	Auchtertool
Pork, Sage & Red Onion Sausage	S Collins & Son	Muirhead
Pork, Smokey Maple & Chilli Sausage	S Collins & Son	Muirhead
Pork, Bacon & Maple Syrup Sausage	Scott Brothers	Dundee
Pork, Mango & Chilli Sausage	Scott Brothers	Dundee
The Breakfast Banger	Strachan Craft Butchers	Blantyre
Pork with Marmite and Cheese Sausage	T H Carson	Dalbeattie
Pork & Black Pudding Sausage	The Buffalo Farm	Kirkcaldy
Beef & Brazil Black Peppercorn Link	The Cross Butcher	Kilsyth
Gun Powder Pork Link	he Cross Butcher	Kilsyth
Wild Game Sausage	The House of Bruar	
Pork & Caramelised Onion Sausage	The House of Bruar	
Steak Fajita Sausage	Thomas Burns & Son	Boness
Breakfast Bangers	W Reid Butchers	Hopeman
Venison & Cranberry Sausages	W T S Forsyth & Sons	Peebles
Pork & Sweet Chilli Sausages	W T S Forsyth & Sons	Peebles
Pork, Coriander & Chilli Sausage	Watsons of Leven	Leven
Pork & Leek Sausage	Watsons of Leven	Leven

CONGRATULATIONS TO ALL THE AWARD WINNERS.

 **Lucas** kitchen

Steak Butter...

Hmmm - What a treat!

Lucas Kitchen Steak Butter is a mouth-watering blend of butter with red onion, onion puree, parsley and cracked black pepper. Naturally, it's fantastic with steaks, but it's also delicious with a huge variety of other cuts of meat, vegetables and side-dishes.

Each frozen floret weighs 20g and comes in a 2kg pack.

 **Lucas**
INGREDIENTS



For more information about Lucas Kitchen Steak Butter, visit www.lucas-ingredients.co.uk, or call us free on 0800 138 5837.

KERRY

Leading to Better

Delivery of Modern Apprenticeships post

Lockdown. Feedback from the Scottish Training Federation who look after the interests of training providers with Skills Development Scotland is that over half of providers have all their staff on furlough (including the Craftskills Scotland assessors)– colleges and local councils don't furlough their staff so in reality the furlough figure for private training providers will be higher.

Some training providers initially tried to continue to deliver the program remotely, either by email, phone or by zoom calls. In the main this proved unsuccessful – trainees who are also on furlough were difficult to contact and as they are not working, assessments are not possible. Other providers, like us, do not have access to their trainees as they are too busy in their own jobs to continue the program at the moment.

Craft Skills Scotland trainees are in the main still working BUT with the restrictions that are currently in place it is not practical, safe or permissible to visit them on site to carry out assessments.

Some premises are operating a delivery service only and others have a strict restriction on number of people in the shop at any one time.

To enable us to deliver a quality qualification we must be able to assess the trainees in the workplace.

Most of the qualifications that we deliver are practical skills – so although we can ask trainees to email us their knowledge evidence,



we cannot achieve any units without the face to face assessment.

SDS have indicated that all current contract compliance conditions are to be met ie that employers, trainees, and training providers have to sign all paperwork for it to be valid. As you can imagine this provides the team at Craftskills Scotland with difficulties in delivering the many qualifications.

We intend to get back to assessments as soon as the lockdown permits us to carry out visits. Things will need to change from the way they were before. However, we are confident that we can find ways to suit all those involved.

The safety of our apprentices, other staff, assessors and employers is our first priority!

In discussion with all employers, staff and apprentices we will agree the protocol required for each business.

- What PPE would Craftskills Scotland staff require to ensure safe visits?
- Which employers will permit access?
- What remote assessments could be possible? What format?
- How engaged would trainees and employers be in remote assessments?
- How will social distancing affect face to face assessments?
- How do we safely get all the signatures required on the documentation?

A massive thanks to our Modern Apprentices who are working tirelessly to ensure that fresh produce is available for their customers.

The effort from our butchers, counter assistants, production processors, delivery drivers and employers has been amazing!

Keep up the good work and our team look forward to seeing you all soon!!

If you have any questions on the above, please e-mail gking@sfmta.co.uk or bruce@sfmta.co.uk

COLIN HEWITSON

WEIGHING & FOOD PROCESSING EXPERTISE

☎ 07769 686985

✉ colinhewitson@dslmail.co.uk

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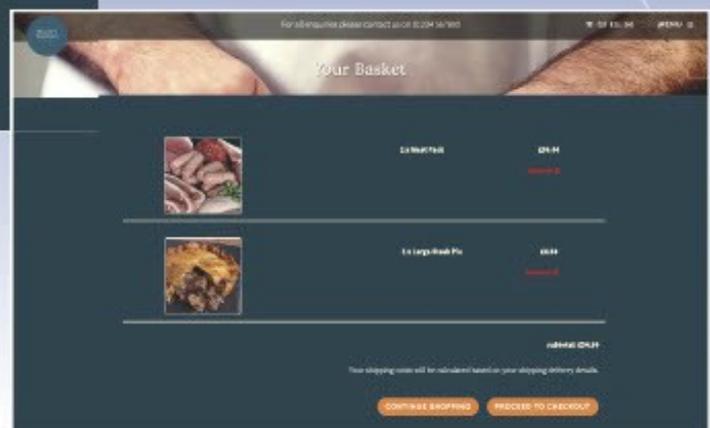
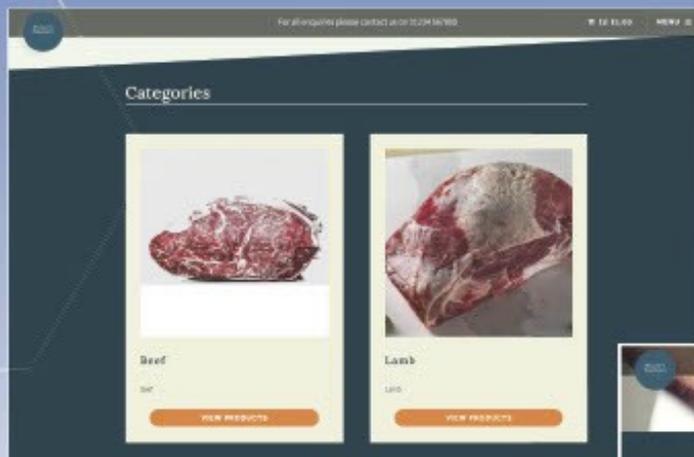
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Let us do the heavy lifting for you. Ensure that you are in a position to take advantage of the rapid growth in home meat deliveries. We can build you a fully functioning ecommerce website to manage your home deliveries and orders.

Features

- **Efficient order handling** - process orders in an efficient manner; no need to take orders on your facebook page or via WhatsApp
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- **Set a delivery radius that you will accept orders from** - only allow customers in your local area to order then expand your delivery range in your own time
- **Take payments online directly from your customers** - no more collecting cash or taking card payments over the phone; the customer pays at the point of order
- **Display stocks** - display your pre-packed meat stock on the website that your customer can order from



Contact us for a demonstration
Tel: 07769 686985

COLIN HEWITSON
WEIGHING & FOOD PROCESSING EXPERTISE



Hope you have all been staying safe.

As we start to come out of lockdown, I am looking to kickstart my business and hopefully yours as well.



I have worked with many butchers over the years and am looking to do images for your **website and social media** usage to increase your customer awareness.

I have budgets to suit everyone, Butchers in my folio include, Alan Pirie [Angus], Frank Yorke [Dundee] and John Kennedy [Ayrshire]. Please feel free to call me on **07760275062** or email

info@roncathrophotography.co.uk



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Did you know?

All our logos are exclusively available to our members to use in their own publications and promotional material.

We can send them to you in any format you need.

Call Bruce on 01738 637472



SCOTTISH
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ScobiesDirect has everything you need to make Indian, Chinese, American & Nando's inspired takeaway dishes. Watch our free 'Fakeaway' recipe videos from Chef Andy Benn.



**SATISFY YOUR CUSTOMERS' FASTFOOD CRAVINGS
BY CREATING 'FAKEAWAY' MEALS.**

INDIAN RECIPES
Tandoori
Chicken Korma
Chicken Tikka Skewers
and more...

CHINESE RECIPES
Black Bean Sauce
Chicken Chow Mein
Special Fried Rice
and more...

NANDO'S INSPIRED RECIPES
Peri Peri Chicken
Lemon & Herb Peri Peri Chicken
Peri Peri Chips
and more...

AMERICANA RECIPES
Buffalo Wings
BBQ Glazed Chicken
KFC Style Chicken
and more...

SCOBIESDIRECT.COM/FAKEAWAY

Fully Funded Apprenticeships. Spaces available now!



Craft Skills Scotland are the wholly owned subsidiary of Scottish Craft Butchers.

We have fully funded places available on the Modern Apprenticeship program. We offer Apprenticeships in the following sectors of the food industry:-

Meat and Poultry skills SCQF level 5 and 6

Food sales and service skills SCQF level 5

Production and Processing Skills SCQF level 5

Brewing Skills SCQF level 5

Distribution Skills SCQF level 5

Supply Chain Skills SCQF level 6

Food Manufacturing Excellence SCQF level 5 and 6

Livestock Market Droving Skills SCQF level 5



All age apprenticeships for all your staff. E-mail Claire@craftskills.scot



Enjoy great taste



New Micro Sauces from Verstegen... More Taste, Less Waste!

- **New** pack designs and counter top display rack
- **New** variety - Béarnaise Sauce
- Steak night selection rack includes 8 x 6 x 80ml sauces; Pepper, Mushroom, Steak Diane, Stilton, Béarnaise, Sweet Chilli, Honey Mustard and Smokey BBQ
- £1.19 RSP
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2020 Regional meetings & Product Competitions Dates for your diary.

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2020 Beef Sausage and Black Pudding Championship! Both competitions kindly sponsored by Dalesman.



The Beef Sausage & Black Pudding championship judging will now take place at the venues below while the regional meetings take place.

Meetings start at 7.15pm till 9.00 pm.

Date	Presentation Area & Venue
Monday 14 th September	Carfraemill Hotel, Scottish Borders South East Scotland Region
Tuesday 15 ^h September	Glynhill Hotel, Renfrew PA4 8XB West of Scotland Region South West of Scotland Region
Wednesday 16 th September	Laichmoray Hotel, Elgin North of Scotland Region
Thursday 17 st September	Dewars Centre, Perth East of Scotland Region

Current rates see full information at:- <https://www.gov.uk/national-minimum-wage-rates>

These rates are for the **National Living Wage** and the **National Minimum Wage**. The rates change every **April**.

Year	25 and over	21 to 24	18 to 20	Under 18	Apprentice
April 2019 (current rate)	£8.21	£7.70	£6.15	£4.35	£3.90
April 2020	£8.72	£8.20	£6.45	£4.55	£4.15

[Apprentices](#) are entitled to the apprentice rate if they're either:

- aged under 19
- aged 19 or over and in the first year of their apprenticeship

[Apprentices](#) are entitled to the minimum wage for their age if they both:

- are aged 19 or over
- have completed the first year of their apprenticeship



Inverkeithing is a port town and parish, in Fife, Scotland, on the Firth of Forth. According to 2016 population estimates, the town has a population of 4,890. Inverkeithing was given royal burgh status by King David I of Scotland (1124–53) in the 12th century. It is situated about 9 miles (15 km) north from Edinburgh Airport and about 4 miles from the centre of Dunfermline.

Modern Inverkeithing is almost contiguous with Rosyth and Dalgety Bay.

Inverkeithing is a developing town and has many new housing sites, including one next to the town's railway station. It is a busy commuter town, trains to and from several large towns and cities call at the station. The town is also home to the Ferrytoll Park & Ride, and is served by many buses.

Inverkeithing is a town many more people pass close by than travel through. Just north of North Queensferry and the Forth Bridges, it is bypassed to the west by the A90 and M90, and to the north by the A921 as it makes its way along the north shore of the Firth of Forth.

Partly as a result, the town probably features on few "must visit" lists of visitors to Scotland. Which is a shame, because if you take the trouble to look, you find an attractive and bustling town with a long history and a number of fascinating buildings in the area around the broadening of the High Street to form the market place.

At 97 High street you will find B & R Butchers, sitting at the top of some steps next door to a bakers shop, a traditional business which prides itself on doing simple things brilliantly.

Owner Brian Saunders started at Alec Munro's in Kirkcaldy in 1974 then moved to Safeway in Kirkcaldy 1975 then on to the coop where he worked between 1976-1980.

Brian also worked at Roth's meats in Glenrothes then left to join Star Cash and Carry as butchery manager. He left the Industry in 1981 till January 1985 when Roth's Meats asked Brian to return where he worked until opening his own shop in October 1986.



Brian has now been 20 years in this shop and with over 34 years in the trade, has seen the industry change. Brian has great knowledge of his local customers and is now serving the children and grandchildren of his first customers.

Brian employs local staff in the butchery with Connie King, who is a hairdresser to trade but helps out in all aspects of the business. Bobby Watt has been helping out since 2016.

Connie describes Brian as someone who provides wonderful service filled with thought and concern. Connie states that Brian makes sure extra effort is taken with customers to make sure they are all alright and satisfied with the products purchased. She says the best thing about working with Brian is that there is no negativity, customer satisfaction is Brian's job satisfaction.

Everyone at B & R Butchers want customers to feel they have received great service and quality products at a competitive price.

The business regularly gives products and vouchers to local charities and counter top collection tins are mainly for causes close to the community.

B & R Butchers source from established suppliers in the meat industry with beef from John Scott meats in Paisley, Dalziel Ltd and Failte foods.

Pork and bacon is sourced from Robertson's of Ardrossan who cure their own bacon. John Scott meats supply local lamb from some of their trusted farmers who consistently provide high quality livestock.

Chicken and Turkey come from Lomond foods and Brian has a local supplier of venison. Free range Eggs are supplied from Kennoway

All steaks are hung for 21 days on the bone to ensure tenderness and full on flavour.

The talented staff are experts in the manufacture of all burgers and sausages on the premises. Roasts are popular, especially at the weekends and on public holidays.

Demand for traditional dishes such as beef olives means that the efficient staff are quick to top up the display trays to ensure nobody is left without.



The dedicated preparation room for pies and cooked products means that the business can offer homemade steak pies, mince pies, sausage rolls and bridies. Brian cooks his own ham and roast beef as well as other roasts depending on the time of year and customer demand.

The shop has a great reputation for their homemade potted meat.

The shop also stock an extensive range of groceries which add to the service the business can offer. This is particularly beneficial to the customers who require home deliveries or who cannot get out to the shops to buy themselves.

This is all part of the community based service that the business is built on. It is very much appreciated by the local customers and almost all customers are on first name terms with the staff.



Meat packs regularly devised and supplied to meet the needs of the local community and beyond. Brian publishes fliers which he and the staff issue to customers in the shop and letter drop around the town. The special offer meat packs are changed at regular intervals depending on stock availability and the season.

Inverkeithing harbour benefitted from the export of coal from the Fife Coalfield. And in the late 1800s shipbuilding briefly flourished here. But from the 1920s it was for shipbreaking that the town became chiefly known. Amongst the famous ships that met their end here were the battleship HMS Dreadnought in 1921, the Titanic's sister ships the Homeric and Olympic in 1932, and the Mauritania in 1965: plus countless aircraft carriers, battleships, and vessels of every other shape and size over the years.

The town has much more to celebrate in the here and now. The team at B & R Butchers are determined to export their dedication to customer service and extensive range of quality products around the area so that many more people can experience what the locals



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B & R BUTCHERS
PRICE LIST 2020



You just cannot get the staff class any!!

The Friendly Meat People

Free Delivery!
Fife, Kinross & the Lothians

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 Fife KY11 1NW
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 Tel Day: 01383 419935 Tel Even: 07774 200558

Opening Hours:
 Monday: 8am - 1pm
 Tuesday: 8am - 4pm
 Wednesday: 8am - 1pm
 Thursday - Saturday: 8am - 4pm



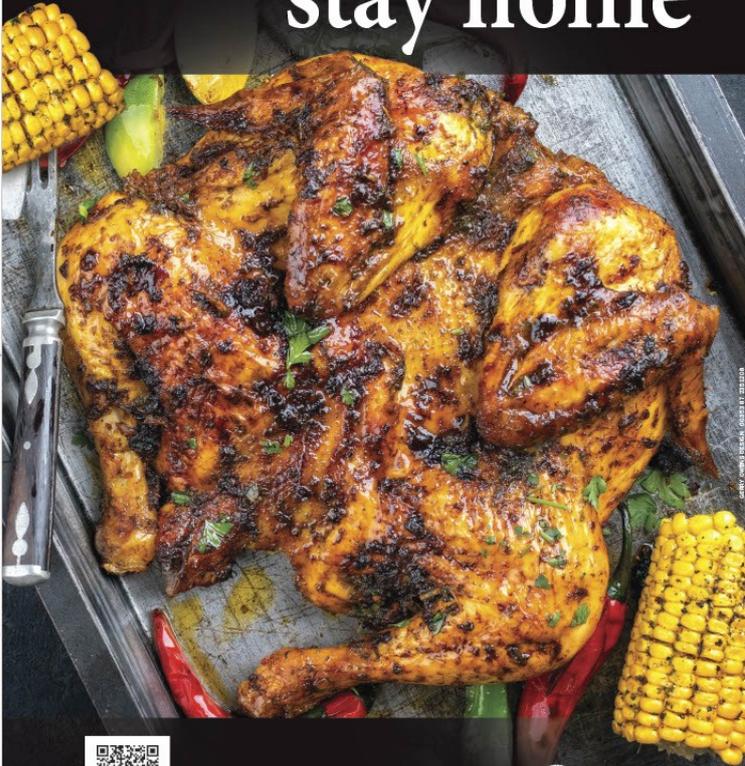
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97 HIGH STREET
INVERKEITHING
FIFE
KY11 1NW
01383 419935

OPENING HOURS

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WEDNESDAY: 8AM-1PM
THURSDAY: 8AM-4PM
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SATURDAY: 8AM-4PM

SUMMER BARBEQUE POSTERS 2020

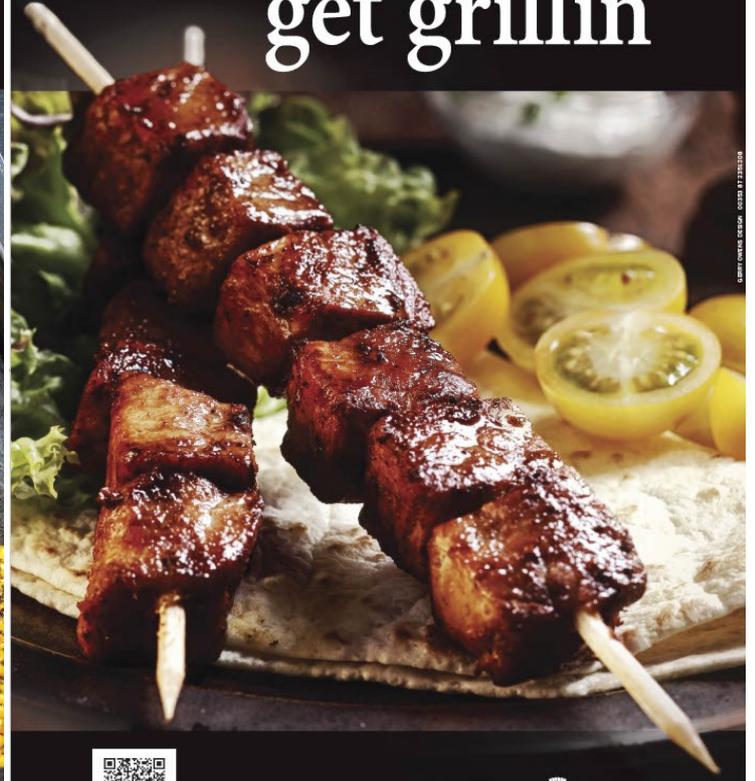
great reason to
stay home



HOW TO HAVE A
SAFE BBQ

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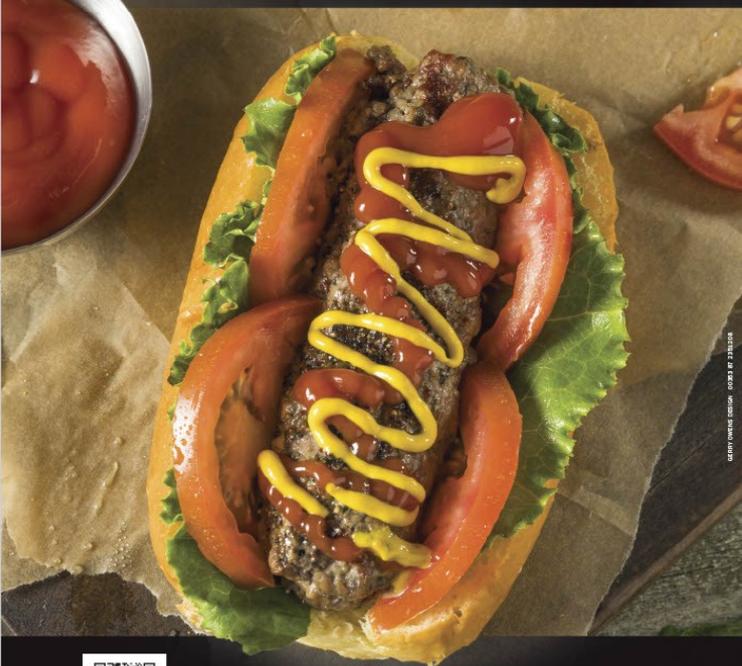
eat out at home...
get grillin'



HOW TO HAVE A
SAFE BBQ

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summer sizzlers
nutritious...delicious



HOW TO HAVE A
SAFE BBQ

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Summer 2020 Barbeque Promotion

We have designed a set of Barbeque promotional posters to be issued to all members.

At the point of going to print of this edition of the newsletter, we have only just sourced a printer who will produce the posters for us.

We will issue to the businesses as soon as possible! Meanwhile, we will send out the artwork in a digital manner for use in shops on video screens or scales.

The posters all have the same QR code which links to the Scottish Craft Butchers website. There the customer will find our guide to having a safe barbeque (**see next page**) and also some great recipes for salads, sauces and sides to complement any barbeque.

A copy of the recipes is included in with this newsletter.

Encourage your customers to scan the QR code and be aware of the great information we have on our customer facing website.

SUMMER BARBEQUE POSTERS 2020

get grillin'



**SCOTTISH
CRAFT BUTCHERS**

summer sizzlers nutritious..delicious



**SCOTTISH
CRAFT BUTCHERS**



TIPS • ADVICE • COOKING TIMES

Safe Barbeque Cooking

Your Scottish Craft Butcher has all the prime cuts you need for a successful barbecue. Just ask for advice and they will be happy to guide you.

Here is some useful guidance to follow so everyone can have a safe and enjoyable barbecue experience - including how to prepare food correctly, avoid contamination and cook food properly for your barbecues.

Getting Started...

Summer is the perfect time to enjoy a barbecue with family and friends but you need to ensure that food is stored and cooked safely.

Warm weather and outdoor cooking can produce the right conditions for the bacteria which cause food poisoning, so it's vital you remember the 4Cs of food hygiene: chilling, cleaning, cooking and cross-contamination.

Chilling and Defrosting

Chilling food properly helps stop harmful bacteria from growing, especially in the warm summer months.

To keep your food safe:

- don't defrost foods at room temperature
- defrost food overnight in the fridge or if this is not possible, using a microwave on the defrost setting directly before cooking
- cool cooked foods quickly at room temperature and then place in the fridge within one to two hours
- store raw foods separately from ready-to-eat foods, covered on the bottom shelf of your fridge
- keep chilled food out of the fridge for the shortest time possible during preparation
- keep any food with a use-by date, cooked dishes, salads and ready-to-eat desserts chilled and out of the sun until serving time
- don't overfill your fridge, this allows air to circulate and maintains the set temperature

Some foods need to be kept in the fridge to help slow down the growth of bacteria and keep food fresh and safe for longer. Use a fridge thermometer to check the temperature is below 5°C as the dials on fridges don't always show you the right temperature.

Cooking

Cooking food at the right temperature and for the correct length of time will ensure that any harmful bacteria are killed.

Don't forget, charred on the outside doesn't always mean cooked on the inside. Before serving meat that you have cooked on the barbecue, always check that:

- the meat is steaming hot throughout
- there is no pink meat visible when you cut into the thickest part
- meat juices run clear

This applies to products made from minced meat such as burgers, sausages, kebabs, chicken and pork

Consider cooking all chicken and pork in the oven first, then giving it a final finish on your barbecue. Your friends and family will still experience that special barbecue char-grilled taste, and you know that you have cooked the meat all the way through.

Take extra care with Burgers

Remember that a burger is not like a steak. Burgers should always be served well done, they should not be served rare or pink. This is because when meat is minced to produce burgers, any harmful bacteria from the surface of the raw meat spread throughout the burger.

Unless the burger is cooked right through, these bacteria can remain alive on the inside. This applies equally to all meat that is minced, including good quality or expensive meat.

Cleaning

Effective cleaning gets rid of bacteria on hands, equipment and surfaces, helping to stop harmful bacteria from spreading onto food.

Help minimise the risk of germs spreading by:

- washing hands thoroughly with soap and hot water before cooking and eating, especially if you've been handling raw meat or things like firelighters
- keeping utensils and serving dishes clean when preparing food and ensuring you don't mix those used to prepare raw and ready-to-eat dishes
- never washing raw chicken or any other meat - it just splashes germs onto your hands, utensils, and worktops

Avoiding cross-contamination

Cross-contamination is most likely to happen when raw food touches or drips onto ready-to-eat food, utensils, or surfaces.

Prevent it by:

- storing raw meat separately from ready-to-eat foods
- using different utensils, plates and chopping boards for raw and cooked food washing your hands after touching raw meat and before you handle ready-to-eat food

Understanding Food Poisoning

Many people mistakenly think that food poisoning is just a passing tummy bug but it can be really serious.

Most people with food poisoning recover at home and don't need any specific treatment.

Safe use of Barbecues

- Never use a BBQ indoors or on a balcony
- Position your BBQ on level ground and keep it well away from anything that may catch fire (sheds, fences, trees, tents etc.)
- Never leave a BBQ unattended
- Only use enough charcoal to cover the base of the BBQ
- Only use approved BBQ starter fuel or fire lighters to start the BBQ. Never use petrol, paraffin or biofuel to get the BBQ going or revive it. Be careful with fatty foods, avoid using oils when cooking
- Keep children, pets and garden games away from the BBQ. Have a bucket of water or sand nearby for emergency use. After cooking, make sure the BBQ is cool before moving it.
- Empty cold ashes onto bare garden soil, not into dustbins or wheelie bins. Don't drink too much alcohol if you are using the BBQ
- BBQs in outdoor public spaces - only use them in suitable and safe areas, and always follow any local rules or guidance on their use

Gas Barbecues

- Change the gas cylinder outdoors and make sure you turn off all controls and valves. Store gas cylinders outside, protect from frost and direct sunlight
- To prevent gas leaks, ensure all joints are tightened
- If you suspect a fault do not use the BBQ and seek specialist advice

Disposable Barbecues

- Never use a disposable BBQ inside a building, tent, caravan or other enclosed space. Once lit they give off poisonous carbon monoxide fumes that can kill in minutes
- Always use and leave the BBQ outdoors, where the fumes can disperse and it can cool down completely. Used safely, disposable BBQs can be fun and quick to use but always follow the safety instructions provided and take extra care

facebook.com/scottishcraftbutchers/
twitter.com/sccraftbutcher

**SCOTTISH
CRAFT BUTCHERS**

BUSINESS FOR SALE



ABOUT OUR BUTCHER

The Scalloway Meat Company is one of Shetland's most popular butchers, with a wide range of high quality Shetland reared meat including Shetland Beef, Shetland Lamb and Shetland Pork (when available). We also supply the finest quality Scottish Beef, Scottish Pork and Scottish Poultry. Our main shop and new processing unit is on Main Street in Scalloway, which offers a full range of fresh meat prepared daily by our team of dedicated and qualified butchers. The shop also has a well stocked and fully licenced minimarket, as well as a homeware and toys department upstairs.

We also have a shop in the Toll Clock Shopping Centre in Lerwick, and our produce can be found in a number of stockists throughout Shetland.



SCALLOWAY MEAT COMPANY LIMITED

Due to proposed retirement, the wholesale / retail butchery and grocery business of Scalloway Meat Company, which has been operating for nearly 100 years and is now the only retail butcher in Lerwick is offered for sale. Both leased retail unit in Lerwick and the main freehold premises in Scalloway, which includes the licensed grocer, ATM, lottery, toys and fancy goods and main butchery are included in the sale as is the recently refurbished meat processing unit as well as our pie production and cooked products unit which is next to the shop.

For more information contact mail@scallowaymeat.co.uk



We need your help with the average price reporting!



The average price report has been updated this month but we have lost a number of regular contributors. If you can help us with this we would really appreciate your input to allow us to give the members a better reflection of the average retail prices each month.

Please e-mail Bruce McCall and he will let you have the information to allow you to contribute:- Bruce@sfmta.co.uk

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Health Toolkit



The Covid-19 pandemic has made us all focus on how to keep ourselves and our loved one's healthy, safe and well. To help you support the health and wellness of your customers we have developed a health toolkit to focus on reformulation, or basically making your products healthier and more nutritious.

A reformulation toolkit includes tips and practical advice on how butchers can make their products healthier, supporting the health of their local communities. The toolkit offers a wide variety of advice and butchers can select which ever sections are most relevant to their business, such as simply swapping one core ingredient that is used in multiple bestselling products and changing to a healthier alternative. This can have a big impact on the nutritional value of multiple products with little effort.

All SCB members will be sent a copy of the toolkit. We ask that once you have read the toolkit that you complete a short survey on your thoughts. If making your products healthier is something you are interested in and you want further support please get in touch with FDF Scotland reformulation team

joanne.burns@fdfscotland.org.uk

Helping food businesses

REFORMUL

for a healthier future



fdf food & drink
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Scotland passionate about food & drink

New Brands Development Manager Joins QMS

Quality Meat Scotland (QMS), the public body which works to *promote, protect, develop and support* the Scottish red meat industry, has appointed Gordon Newlands as its new Brands Development Manager.

Gordon, who has over 35 years' experience within the red meat industry, is a qualified butcher and has worked for the Q Guild, SFMTA and, most recently, Newly Weds Foods where he was an Account Manager.

Gordon's role in QMS will entail leading the management and development of the Scotch Beef Club and the Scotch Butchers Club, promoting Scotch Beef PGI, Scotch Lamb PGI and Specially Selected Pork through butchers and chefs across Scotland and the UK.

Alan Clarke, QMS Chief Executive, commented: "Gordon boasts a solid grounding in the red meat industry. This, coupled with a strong personal interest in the brands, makes him a valuable addition to the small team at QMS."



Don't underestimate the planning that has saved our bacon

Scotland's pork industry remains robust despite Covid-19 challenges, according to pig farmer and Quality Meat Scotland (QMS) Board Member, Philip Sleight, from Old Meldrum in Aberdeenshire.

Strong consumer demand and a collaborative sector approach has seen Scotland succeed when other markets, including America and Ireland, have slowed and in some cases shut down altogether.

Mr Sleight congratulated the sector for being robust in the face of significant challenges. He said: "Price is always important, but at times like this what matters is the ability to continue to move, process and slaughter animals.

"Between Scottish Pig Producers, Quality Meat Scotland and the Scottish Government, a huge amount of effort and pragmatism has gone into keeping meat plants going and product in front of consumers in the last few weeks to ensure the sector doesn't stagnate. And all while keeping workers safe."

[In the United States, reports say that more than 2 million breeding sows will be culled as processing capacity reduces due to infections in plants. Hog prices have halved even though the consumer demand is there. Similarly, in Ireland, plants have been closed overnight due to infection.](#)

Philip adds: "Collaboration and impeccable planning have played their part to ensure that while production may have slowed through necessity, it has not ground to a halt in Scotland. The challenge for the processors is preparing for potential absenteeism – due to childcare needs when the schools closed or through illness, combined with foreign workers returning home pre-lockdown – and allowing enough space for employees to work at a safe social distance.

“

“Since March, we have seen a massive and continual effort between the Food Standards Scotland and the meat industry to have contingencies in place. Management has moved back to frontline activity; the authorities, driven by demands from Scottish Association of Meat Wholesalers, QMS and NFU Scotland, have accelerated training courses for Official Vets and alleviated restrictions to allow much-needed flexibility in drivers’ hours; non-production staff are working from home and alternative facilities have been created for drivers’ breaks.

“Although it will surely have caused a few headaches, it is remarkable that to date output has not fallen short,” he commented.

Mr Sleigh added that he is acutely conscious of his own production line and the need for his staff to remain both healthy and to be flexible in how they work (and live) in order to keep the business going.

“The manager of our breeding stock is asthmatic so we are being extra vigilant to ensure he avoids external contact to minimise risk to him and his family, and, along with him, our two other farm employees are keeping operations going, staying on the farm and having food delivered,” said Mr Sleigh. “Everyone is playing their part.”

Currently consumer demand is staying strong, particularly for sausages and bacon. The price has remained stable and at close to record levels since before Christmas.

Philip added: “There may be challenges ahead in balance carcass, but, like all the other work that’s been going on behind the scenes over the last few weeks, this is being addressed and planned for.

“We have seen a wave of support for UK food produce over the last few weeks from consumers. Going forward I hope that, having demonstrated that as an industry we can perform calmly and professionally when most needed, that we see a similar loyalty from UK-based retailers and that they recognise the value both of keeping the industry going and of the consumer support to stock more Scottish and British pork,” concluded Philip.

The Specially Selected Pork brand is underpinned by world-class production methods, animal welfare, traceability and sustainability standards. QMS continue to promote, protect, develop and support the Scottish Red Meat Industry at this time.



Welcome to our new members!

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CRAFT BUTCHERS



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Bruce McCall
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ASSESSOR
CHRIS WRIGHT
07856468656
chris@meattraining.net
CENTRAL AND SOUTH



Scottish Craft Butchers Golf Day (Subject to covid-19 regulations)

Our annual golf outing will be to LANARK GOLF CLUB on Wednesday 26th August.
We look forward to a great day of golf and chat.



Next Executive Meeting 24th June 2020 @ 6pm via video conference

An e-mail invitation to join the meeting will be sent out to executive members. Next Executive Meeting held in the Federation Offices, Will be arranged as soon as the current pandemic allows.

**Welcome to our new
Corporate member!**



LRS COOLING SOLUTIONS LTD

Eon House, Earn Avenue, Righead Ind Est, Bellshill,
ML4 3LW

Tel: 0800 246 1980

Contact: Melanie Collins

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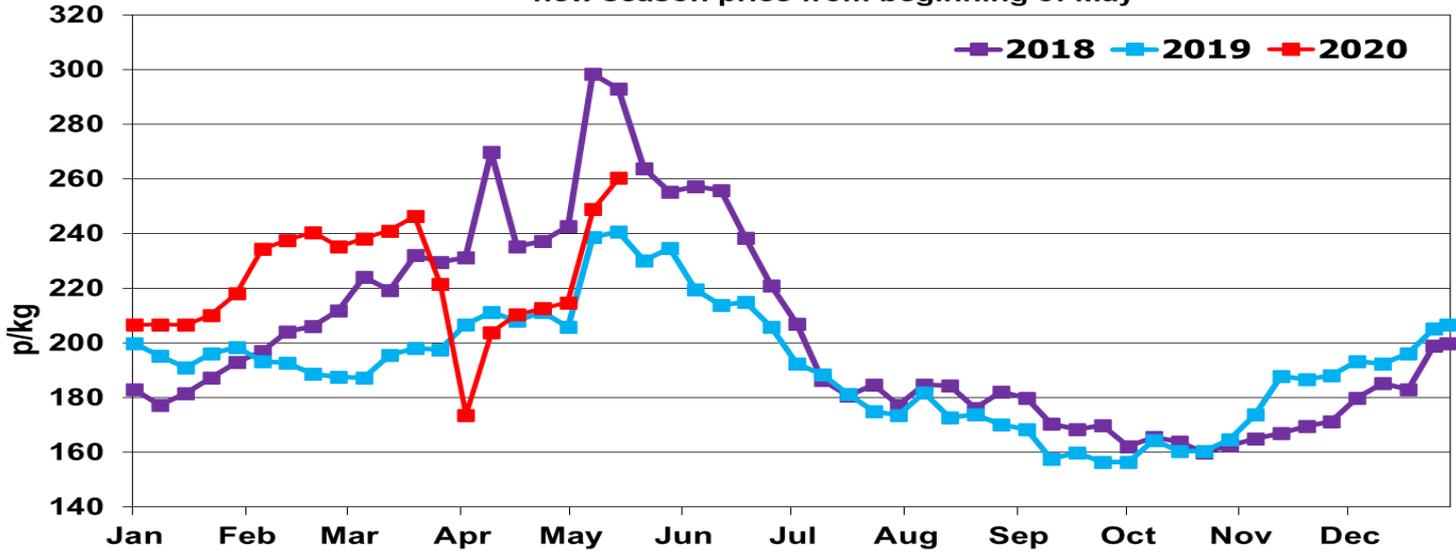
Our refrigeration & air conditioning engineers are City and Guild qualified to industry standards as well as being FGas certified. Every year our engineers attend training courses ensuring their knowledge is current and they are fully aware of product updates and technicalities.

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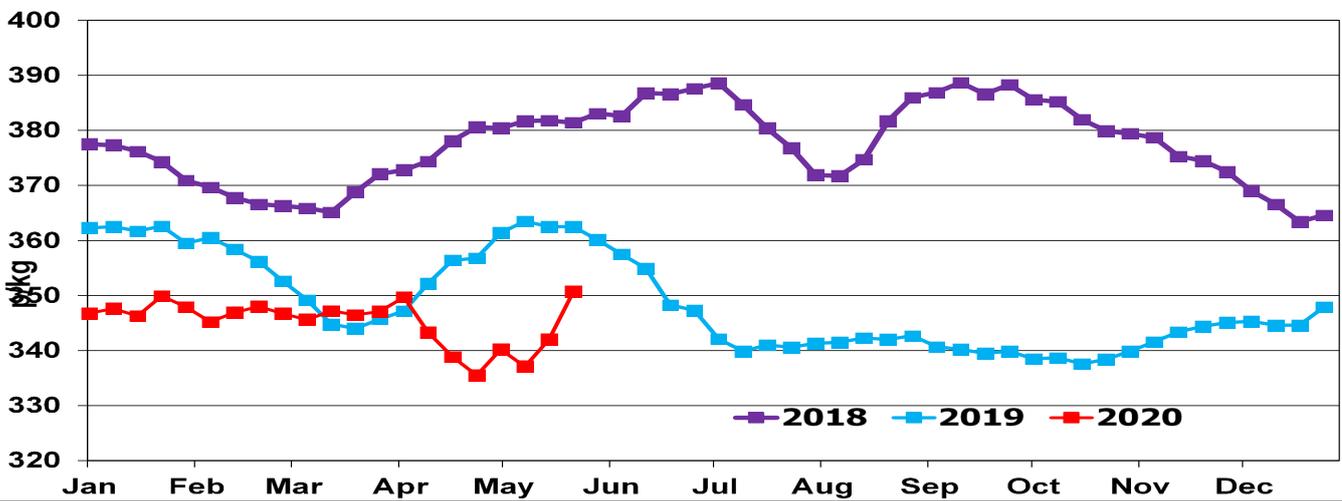
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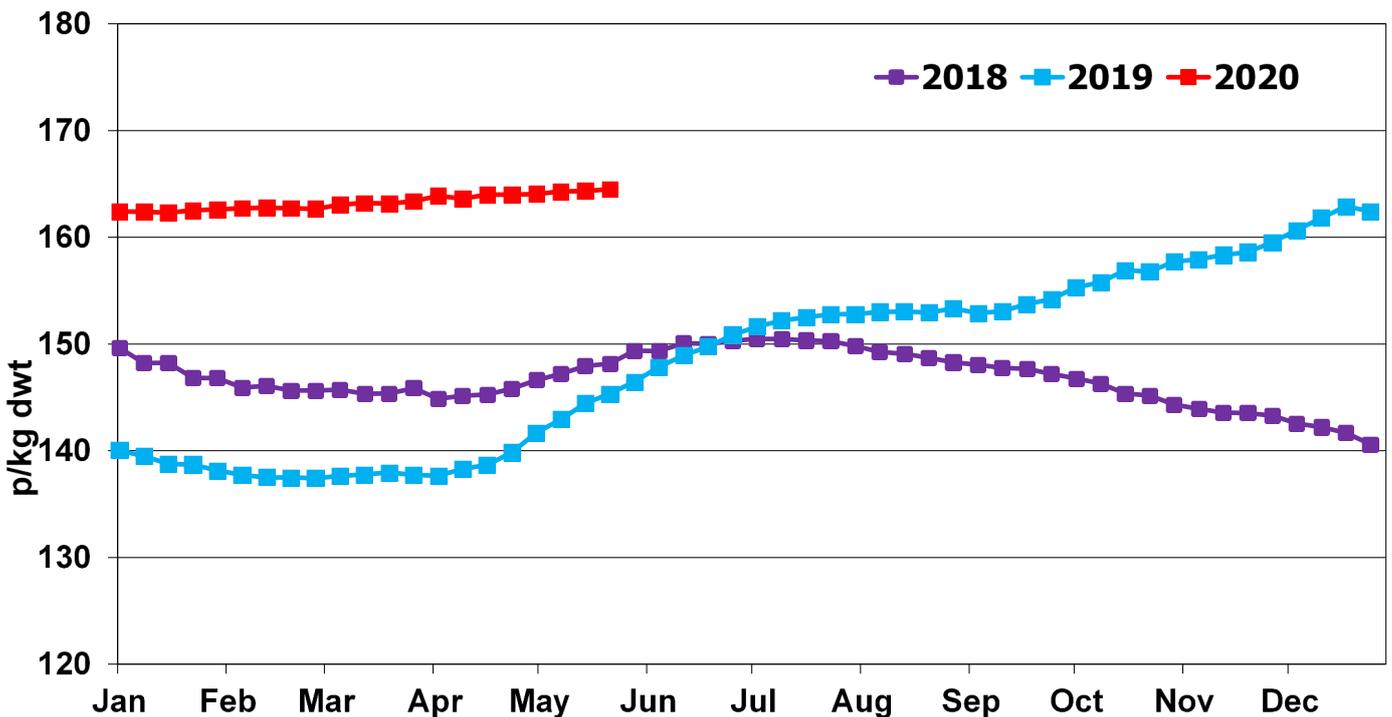
Scottish auction market price for prime sheep - new season price from beginning of May



Scottish deadweight price for steers



GB pig producer price - SPP



Livestock Prices

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

	w/e 23/05/20	Previous week	Previous year
Scottish Abattoirs			
Prices	350.7 p/kg	342.0 p/kg	362.5 p/kg
Steers dwt			
Heifers dwt	353.3 p/kg	345.6 p/kg	364.9 p/kg
Young Bulls dwt	343.6 p/kg	332.3 p/kg	351.8 p/kg
Numbers	3585	3976	3898
Steers			
Heifers	2649	2807	2500
Young Bulls	775	630	649
Scottish auctions			
	W/E 20/05/20	Previous week	Previous year
Prices	192.13 p/kg	190.38 p/kg	201.94 p/kg
Steers lwt			
Heifers lwt	208.25 p/kg	203.53 p/kg	202.70 p/kg
Young bulls lwt	172.05 p/kg	161.00 p/kg	135.78 p/kg
Numbers	139	76	121
Steers			
Heifers	220	189	197
Young bulls	22	9	18

Deadweight cattle week ending 23rd May 2020

	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	352.0	351.8	349.2	361.0	359.9	356.1	350.3	348.9
R	352.1	356.6	352.8	356.0	357.9	355.0	346.3	344.4
O+	349.0	348.5	344.7	346.3	347.8	344.2	324.1	323.3
-O	319.8	336.6	322.5	300.2	316.7	321.0	297.5	310.0

Sheep prices Scottish	W/E 20/05/20	Previous Week	Previous Year
New Season SQQ lwt	261.85p/kg	260.42 p/kg	230.33p/kg
Ewes lwt	£74.28/hd	£77.40/hd	£68.92 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	1249	785	1096
Ewes	4239	3208	3017
Sheep Prices	W/E 23/05/20	Previous week	Previous year
GB Abattoir			
New Season SQQ dwt	545.6 p/kg	536.1 p/kg	498.2 p/kg

Deadweight sheep week ending 23rd May 2020

	2	3L	3H
U	552.3	550.4	546.2
R	545.8	543.5	541.4
O	533.7	533.8	534.5

Pigs	W/E 23/05/20	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	164.51 p/kg	164.30 p/kg	145.34 p/kg

GB deadweight pigs SPP week ending 23rd May 2020					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	141.24	-1.38	80.0 – 89.9 kg	165.21	+0.18
60.0 – 69.9 kg	162.83	+0.62	90 kg and over	163.50	+0.26
70-0 – 79.9 kg	165.27	+0.08			

Following an almost remarkably stable first quarter of the year, the average prime cattle price at reporting Scottish abattoirs (90.3% of the kill between January and April 2020) increased strongly as April began, reflecting a surge in O grade cattle prices. However, prices then fell 4% over the next three weeks, dropping to 336.5p/kg, leaving them marginally below their lowest level of last year. Prices were then relatively stable for two weeks.

The week ending May 16th saw the fourth consecutive increase in prime slaughter numbers at reporting Scottish abattoirs. A 9% lift took numbers to their second highest of the year-to-date. While some of this is likely to have reflected a seasonal increase in availability, it did see numbers climb 5% above 2019 levels, suggesting abattoir productivity has held up despite distancing rules being in place.

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SFMTA AV RETAIL PRICES

May

June

SCOTCH BEEF

Fillet Steak
Sirloin Steak
Rib Eye Steak
Popeseye Steak
Topside
Round / Rump Steak
Shoulder Steak
Rolled Brisket
Steak Mince
Boiling Beef Bone In

4361
2961
2743
1838
1573
1513
1230
1247
1113
708

4395
2969
2655
1870
1577
1519
1224
1250
1116
710

DOMESTIC LAMB

Whole Leg of Lamb
Centre Cut Leg Bone In
Gigot Lamb Chops
Lamb Leg Steaks
Chump Lamb Chops
Double Loin Lamb Chops
Single Loin Lamb Chops
Rolled Shoulder Lamb
Lamb Shanks
Diced Lamb
Minced Lamb

1399
1572
1829
1851
1781
1839
1669
1276
762
1497
1356

1404
1578
1827
1851
1781
1845
1675
1280
762
1495
1355

PORK

Pork Tenderloin (Fillet)
Pork Leg Steaks
Double Loin Pork Chops
Single Loin Pork Chops
Rolled Shoulder of Pork
Belly Pork
Pork Loin Steaks
Diced Pork

1285
1010
937
896
803
806
1098
875

1293
1010
940
903
808
809
1114
879

PRODUCTS

Beef Link Sausages
Pork Link Sausages
Speciality Pork Sausages
Sliced Beef Sausage
Sliced Black Pudding
Ball Haggis
Scotch Pie
Quarterpound Beefburger
1lb Steak Ashette Pie

877
886
909
815
729
820
113
119
811

882
892
916
824
754
831
114
119
815

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Valvona & Crolla, Edinburgh

An Italian family-run deli in Edinburgh that originated in 1937 required to be fitted out with new refrigerated display equipment as part of their 85 year shop anniversary. The shop is pivotal in the local Italian community and provides countless speciality Italian food and drink items that are otherwise unavailable locally. The existing equipment was approximately 30 years old & needed renewed to both update the retail area & improve the customer experience. It was important to our client to reflect the style of what was in their shop 50 years ago, when run by the grandparents.

Recommendation

The recommendation was the bespoke EUROCRYOR model BISTROT serveover counter with inclined glass. This combines a traditional appearance to retain the heritage & traditional feel of the shop while providing up-to-date refrigeration technology.

Solution

Supplied and fitted a new EUROCRYOR serveover counter custom made to fulfil the clients wish for a counter replicating the original family installation complete with bespoke oak cladding frontage and curved glass.

For further information and case studies please visit www.gmakrefrigeration.co.uk

EUROCRYOR

