

**MINUTE OF THE MEETING OF THE EXECUTIVE COMMITTEE HELD WITHIN
8/10 NEEDLESS ROAD PERTH, ON WEDNESDAY 10th JANUARY AT 2.30PM**

PRESENT: Paul Boyle, President
Douglas Scott, Chief Executive

Minutes: Bruce McCall

Honorary Presidents: Arthur Matthew

Past Presidents: Adam McLay, Jamie Chapman, Ian Faulds,

Executive Members: Scott Jarron, John Fleming, George Lees, Stewart Dempsie, Amos Smith

Guest: Scott Donaldson

WELCOME: Paul Boyle welcomed everyone to the meeting.

APOLOGIES FOR ABSENCE: Tom Courts, Wilson Ferguson, Stuart Christie, Hamish Deans, Alan Kennedy, John Chapman, Beaton Lindsay

Institute of Auctioneers & Appraisers. Paul Boyle welcomed Scott Donaldson to the meeting. Scott Donaldson thanked everyone for the invitation to speak.

Scott said he was the son of a master butcher, his father before him ran butchers in Airdrie, Coatbridge and Bellshill. He lived in Newton Mearns with no contact with livestock at all until he moved to Crieff in 1982. In 1985 having made a school time relationship with a farmer's young daughter, he then joined McDonald & Fraser in Perth at the age of 17. With them they relocated to Huntingtower in 1990 and enjoyed his ten years there. In 1995 he thought the grass was greener elsewhere and he moved to County Auctions in Wooler. They were at the time leading the way in electronic auctions, it was an exciting time and it taught him a lot about deadweight marketing. He said his luck changed along with the red meat industry when BSE hit the news in 1996. He was made redundant from Wooler in 1998. He got back to work quickly at Hexham Auction Mart, mainly selling store cattle and sheep.

Foot and mouth outbreak in 2001 was a bit of a low point. 2010 he was head hunted from H & H as sales director in the south west of Scotland which he took. The only marts they had in Scotland were Newtown seasonal and Lockerbie. In 2015 they acquired John Scott & Sons it got him interested in IAAS again. He said it was nice to see so many people round the table today able to talk about their issues. IAAS has gone through a lot of changes.

The markets have at least halved over the years. One of the biggest shock closures would be Huntingtower which was bought and closed within 15 years. His role now is a mixture of HR and PR within the business looking after 35 field staff over 9 centres. The biggest problem of running the business is keeping them all heading in the right direction and bringing in the stock. The company runs four weekly stock sales St Boswells, Wooler, Carlisle and Kirkby Stephen. We collect lamb for deadweight market from three places and there are two other markets for seasonal sale. Over Scott's career the livestock numbers have dropped dramatically and the way you market it has changed.

When there was a market in Perth it was all bought by butchers. If he phoned Fenton at Loanhead he would send one short. If there was one too many it was sent home. At St Boswells it is a very similar job getting the cattle to fit the job. There is no room to bring extra to the market for the day. One of the biggest issues is getting the cattle to fit the specification and getting the farmers to feed the cattle to fit the specification. Most butchers are looking for 270 and 320 kilos. In most cases are not looking at 400 kilo carcasses. If you go into the store ring they are £1000 before you bring them home. The issue is how you get that man to sell the heifer at 550 kilos to £1200 to allow you to make a livelihood out of it. The big problem is the store cattle are too dear. Everyone is pushing to get the carcass to 400 kilo to get a margin out of it.

Jamie Chapman said the cattle are getting younger all the time. You see cattle at the weight spec at 14 to 15 months old. They get them young and feed them and feed them. They are just used to bulking them up. When he was growing up the farmer would bring them through the winter lean with big frames and put flesh on them on the grass. The continental ones are just fed constantly. Scott Jarron felt the store cattle price was driven up by bidders round the ring. Scott Donaldson said the good herd cattle are

just getting less and less. Unless we get back to the breeder being encouraged to keep cattle this will continue. We have estates who have been put off because they do not want cows on the hill, environmentalists think it is not the right thing. The next thing they realise the ground has gone to hell. They want the cows back in and again it is not the same type of cows they get. Once you have sold the cows maybe on an accountants' advice to get you back into profit again. If they decide to go back into cattle what do you buy? A lot of what they buy is not for the butcher market. It comes down the hill but the quality is not there.

Jamie Chapman said the genetics and breeding are getting better. He said that when he was young a sirloin steak was long and narrow. When you get a 700lb bullock it is so much wider. The loin is so big it is hard to shift. Scott Donaldson said most of these cattle now never see grass and he felt it affects the marbling and taste. Scott Jarron agreed. Paul Boyle said instead of asking for £5.50 for a steak you are asking for £6.50 to £7 for a steak. Scott Jarron said it is a big problem as the farmer grows the cattle bigger and bigger it affects us. It is still the butchers who are doing the heavy marketing of the quality product. The first port of call at Christmas is the butcher when the customer wants quality. What happens now does not reflect the original product that the Scotch Beef PGI was based on as a quality eating product. Scott Donaldson felt the difficulty was how you get that message back to the guys feeding cattle. He could see the breeder feeder being a bigger part of this. Once you put the store stage in it puts in an extra cost. You then need to get to 400 kilos to get that extra cost back. The Breeder feeder can control this, the only negative is they then tend to sell them a bit young. If they could be convinced to wait to nearer 20 months.

The feed would dictate how long you keep the cattle. Jamie Chapman said when you drive through fife you do not see cattle. Scott Donaldson all up the east coast you see the same thing. Douglas Scott question whether QMS should be concerned about the identity of Scotch Beef. Scott Donaldson said that is one way of putting it. It is one thing promoting the meat to the consumer but this is only one side of it. The other side is making sure the seller of the meat can get the producer to know what they want. Jamie Chapman said the plants dictate when you send them, the price, how you trim them and the farmer says yes please. The same will happen as happened with the milk. Scott Donaldson said they have two finance schemes working relatively well. As you talk to Morrisons and Scotbeef you find out what else they are doing, involved in the production of the cattle. They will know exactly what it costs to feed the cattle, how much to live.

Scott Jarron said that eating habits are changing a lot. He felt he was not concerned in the near future for butcher shops. If we stay the way we are you will see a lot more going but there are opportunities for butchers to push the boundaries out further to get involved in other sides of the business and this is how we will survive. He said we had a huge Christmas this year with beef on the bone. He felt he was not a butcher but a retailer, he looks at supermarkets and what they are doing now. Most people are starting to run loyalty schemes, starting to capture data on what people want, when they want it. If you get a good summer chuck out BBQ stuff it just goes.

As an industry we are getting a lot smarter at looking at the technology and what the potential could be. Not everyone is doing it but they should be so it is a different mindset. He said he could not run his business from a bench he has to have eyes everywhere to have a mantle of what is going on. John Fleming said trying to beat the supermarket before they produce their BBQ stuff, he felt you had to think of what the supermarket is going to do next. Jamie Chapman said the consumer still perceive food as a relatively cheap thing. Scott Jarron felt we could do a lot with packaging, in other words consumers want to use us but they want convenience.

Scott Donaldson said the consumer who walks into the supermarket to buy beef shuffles through the shelf to find what they want. This person is scared to walk into a butcher shop because they will not ask you what they need. Scott Jarron said that is what we need to sell to them and QMS should be doing. QMS spend a lot of time promoting supermarkets, the butchery sector does the most promoting of Scotch Beef and this is what they should promote for butchers. Scott Donaldson felt the success of the butcher shop is the person on the front of the counter and getting to know his customers.

Douglas Scott said people go to the butcher at Christmas because they want something right. The biggest challenge is stopping them going to the supermarket for convenience. When they want quality they go to the butchers. Scott Jarron felt we need to promote if you spend a £1 then 80p would stay

locally. This is a message you should be selling all the time. Sell on quality, provenance and flexibility. Flexibility when the butcher is asked for something then they should be able to get it because they are handling carcasses.

Scott Donaldson asked how you buy cattle with the reduced markets? A lot of butchers will get direct from the farm now. Amos Smith felt the auctioneers need to spend time going round butchers discussing the art of buying cattle and what the saving are. He buys one beast every two weeks topping up with off cuts. Scott Jarron said maybe the auctioneer should ask them what they are looking for and then to source it and get it right.

Douglas asked if SFMTA should find people who would like to source cattle at marts. Scott Donaldson felt it needs to be a country wide thing to address. Amos Smith asked if they keep a database of each customer on what is required. Scott said they make sure there is enough cattle to fit who is round the market on the day of sale. He did not know if every market is doing the same thing. Amos said he saves a minimum of 5%. It all depends on how you trim things. He finds what he gets is a covering of fat. From the slaughter house the fat covering is too thick. He felt buying live you get what you want and you benefit from it.

Paul Boyle thanked Scott for coming to the meeting.

APPROVAL OF MINUTES OF EXECUTIVE MEETING 25th OCTOBER 2017: The minutes were approved by Ian Faulds and seconded by Stewart Dempsie.

MATTERS ARISING: page two Meat Inspection Charges last sentence replace “Faulds” with “Anderson”.

Page 3 Presidents Report Ireland visit replace “Ryan Briggs” with “Daniel Earl”.

APPROVAL OF THE ANNUAL GENERAL MEETING ON 22nd NOVEMBER 2017: The minutes were approved by John Fleming and seconded by Amos Smith.

CHRISTMAS TRADE: Paul Boyle said he had a very good lead up to Christmas with increased sales on last year. They closed on Christmas eve. The Saturday ended up being extra busy. Normally the trade is over three days but everything was over two days this time. There was no working through the night the latest was 1am. There was an increase in turkey butterflies. Whole turkeys were the same, slight increase in capons. Increase in fillets even at £42 per kilo. Rib roast joints were up and he hung them for as long as he could. Steak pies were up 2600lbs of stew were turned into steak pies. Money dried up at New Year and other than the pies fresh beef did not sell. A lot of buffet pies and breakfast pies. He was very pleased with his one busy shop.

Scott Jarron said Christmas was probably bigger than the previous year. Slight increase in whole turkeys on the bone. Turkey butterfly and beef on the bone there was a definite increase. He had not seen anything on TV about beef on the bone as it puts it in the head of the housewife. All steak pie run up to New Year with slightly less beef. Big increase in gammons. Everything was good. He felt that he could have closed 31st December.

John Fleming said they had a big increase in bone in turkey this year. Geese and duck increase. Increase in fillets but dearer than £42 per kilo. Christmas week was incredible. New Year week he could not cope with the steak pies sales. He will need to look at increasing capacity. Again New Year breakfast goods sold well. He praised Gartmorn they were far superior to in previous years on service and presentation.

Ian Faulds said they were open both Sundays and could not have done it without it. Kelly's let them down a bit with some problems. He sold a lot more turkey crowns, he had difficulty sourcing them at a late stage. He felt the bronze name has been terrible de valued. Plenty of rib roasts. Centre Cut fillets are sold well and the customer is prepared to pay for it. He felt supermarkets do not discount turkeys but they do it with beef, and watery gammons.

Jamie Chapman had a good trade. Turkeys about the same. Butterflies and crowns went well. Beef sales good, steak pies were exceptional. They did not open on the Sunday. Got phone calls how to cook them.

Amos Smith said he was slightly up on last year with last year a success. Boneless turkeys was up, he felt that it meets the needs for the family 2 to 6 or 8. Steak Pies were good. He opened on the Sundays. He uses the 2 Visualise system for orders and felt it meant he knew exactly what he needed. This saved him a lot of time. He was up on last year finishing 1½ hours early because of the system. New Year week he could not make enough pies without cutting the quality. He felt that the customers were not good with understanding how to cook pies and the butcher needs to educate the customer. Amos said the Christmas club helps and the customer knows what to save and the cost.

Douglas said 25 responded to the survey which said more or less the same things. Douglas felt we could have reported like the supermarkets did that it was a record year for sales.

CHIEF EXECUTIVE REPORT: Douglas Scott reported.

Since my last report to the Executive there have been two major events in the Federation calendar. The Training Awards were again a very successful addition to the AGM and there will be more about that in the Training Report. The AGM will be covered in the Membership and Development Report.

The other major event was the Savoury Pastry evaluation which this year attracted over 300 entries from a growing number of members. The number of entrants reflects the growing importance of independent assessment of butchers' pastry products.

The evaluation drives up standards year after year, all to the benefit of the customer. Identifying the very best is of immense importance since these are the types of products that pastry enthusiasts will travel big distances just to source the best.

Awards are not given out lightly, every one of the butchers recognised can be rightly proud of their products and their customers can purchase with high expectations of great taste.

The judging was undertaken at Dewars Centre in Perth on Wednesday 1st November, Miranda Childs from Scotweigh provided photocall opportunities that were used by social media, local and trade papers and The Scotsman. Miranda joined the 27 other judges in the massive task to evaluate the entries.

The winners in Chicken Pie and Speciality Pie categories were selected on the day but the contenders in the other four categories were mystery shopped and subject of a second stage judging at Heaven Scent in Milnathort.

The winners were announced simultaneously online and on social media on the evening of Sunday 7th January. It seems like most of the entrants watched the results being released and several called it exciting. Press releases, professionally written by Maureen Young were sent out on Monday along with photographs taken by Graeme Hart, of the winners in their shop with their pastry products.

Winners certificates were sent out on Monday and the presentation of trophies by the sponsors to the category winners started today and will be completed over the next two days. Electronic versions of the winners' certificates are available and there are award winners logos and images of Diamond, Gold and Silver medals available for winners to use.

It is hoped that all the efforts taken will generate really good PR for our entrants and consequently a boost to their sales. So far Facebook has gone into overdrive. Activity with reach and likes is unprecedented and continues to buzz. Our Facebook posts since Sunday show a reach in excess of 16,000 and a total reach of over 58,000. This strongly suggests that we should make much more of future results on Facebook and online, even when we have announced them at regional meetings.

We have had also press coverage in three different editions of The Courier, in the Scotsman, and countless local newspaper and Meat Trades Journal websites with more to follow as the weeklies come out

I attended Butchers Shop of the Year on Monday 6th November at County Hall. It was held at the same time as the Champion of Champion Sausage competition. Although Allan Bennett won that it was disappointing that Scottish qualifiers did not send products. The Scottish Butchers Shop of the Year was deservedly won by Bert Fowlie in Strichen. The other finalists were Stewart Collins, Muirhead and R&J Chapman, Baillieston. Tom Courts Burntisland Butchers won the Best New Shop in UK pipping Blair Drummond Smiddy. Hunters of Kinross were finalists in the Innovation of the Year for their Kinross Heartstart project.

Since the last Executive meeting I have visited 44 members shops in Kilsyth, Balornock, Wemyss Bay, Johnstone, Elderslie, Airdrie, Stanley, Blairgowrie, Edzell, Brechin, Montrose, Arbroath, Monifieth, Kinross, Bathgate, Boghall, Uphall, Edinburgh, North Berwick, East Linton, Coldstream, Jedburgh, Hawick, Kirkcudbright, Castle Douglas, Dumfries, Cumnock, Kilmarnock, East Kilbride, Wishaw, Forth, Grangemouth, Hopetoun, Broughty Ferry, Dundee, Buckhaven, Kinghorn, Burntisland, Cardenden and that number is unusually high due to taking Graeme Hart and Maureen Young around on the pie picture tour. I have also visited corporate members Paragon Products in Musselburgh.

Ian Faulds said he would like to minute congratulations that one of our members Alan Pirie, Newtyle had won the World Scotch Pie championship. We have a difficult relationship with bakers as well as QMS but it was great to see a butcher win it. Scott Jarron said in their defence, [that](#) if Scottish food industry is going to get any better everyone needs to work together. He is not going to get involved in how relationships soured or anything. Yesterday at the World Scotch Pie Championships the bakers made every effort to mention butchers. They made a big effort, he was singled out to have a lot of chat with bakers before they knew he was president elect of SFMTA.

Scott does not put the boot in when something goes wrong, he would not like SFMTA to be seen that way. He thinks there is an opportunity to promote one as the butchers and bakers and that is the way they put it yesterday. He felt it was well organised, well attended and certainly a good buzz in the room. He said we as a group would struggle to put that sort of number in a room for a ceremony. He felt there was a place for everyone at the table.

Amos Smith said he had the same vision as Scott Jarron, he said that SFMTA has a lot of talent and a lot to offer. Amos spoke to the Bakers President when he put the pies in and he was very welcoming, he felt there was a desire to talk to SFMTA and he made that point. Amos felt they were open to make the two to come together. He felt there was nothing to lose in talking. As the two bodies we are against the supermarkets if we are not together we are falling short of the potential. If we are going to do promotion Alan Pirie is so passionate and we should give him the mantle he deserves. Douglas said that it was the bakers supposedly board of directors that axed Paul Boyle, Bruce McCall and Douglas Scott off the committee and wanted nothing else to do with us. Scott did not know what the reason was but yesterday's impression was that this was a mistake. Douglas suggested that it was up to the bakers to rectify this not us.

Bruce McCall said that when Alan Stuart first formed the Scotch Pie Club, he made it very clear the ethos was to promote pastry products and it was about pushing bakers and butchers. When Alan Clarke came in wanted to do all the talking and pitch butchers against bakers, this was his philosophy. He did not want to listen to us he wanted to get rid of us. We cannot come back to the table till bakers say they want to move us both forward that is where SFMTA always wanted to go. Alan Clarke did not want to do that. Scott Jarron pointed out Alan Clarke is not there anymore.

Bruce McCall said they have to come back to us and say where they want to start the discussion about moving forward. [Bruce](#) sat in the meeting asking why you want to pitch butchers against bakers, Alan Clarke stood up in the awards ceremony stating "this is the first year ever there [are](#) more bakers than butchers" to an applause from bakers.

The competition was about promoting pastry products as a group. Scott said that was all fine but from his point of view he felt that if you want something then we should go back. Stewart Dempsie said is it not that we were not given a reason? Bruce McCall claimed we know why it is because we asked too many questions and they did not want to divulge finances. They did not want to share what was in the bank. They did not like us asking about process taking place and they did not like what we had to say. [It](#)

was in the best interests of butchers to make sure the Scotch Pie Club was run properly. Bruce felt they went too far and did not look after our sector. We sit round this table to look after butchers interests first and foremost. They are looking after bakers and they were not looking after our sector. After all this happened they changed round to butchers and bakers but the change happened and they knew they went too far.

They have a competition and we have a competition at the same time. The decision we have is - do we run them both or do we run them at different times. Scott said it is not a case of do we run them both. He said he is disappointed we are not part of the World Scotch Pie Championship but he did not think the two competitions should run side by side. From his point of view he felt it was petty of us to put the award results out on the Sunday night. Scott said this is not the way he runs his business and this is not the way he conducts himself as a person. He is a member of Scottish Bakers because he thinks it is a well-run association. He has gained knowledge out of it. He said he is going to be the next president of SFMTA and he wants to be upfront about where SFMTA should be and what we should be doing and how proud of what we are. Sometimes you need to let go - that was a bad incident in history and look at how we move forward.

Paul Boyle said the meeting we had on 25th October where we asked for a meeting with Alan Clarke and Jim McLaren and he is now expecting it to happen before the end of January. This is to try and close the rift we have with Quality Meat Scotland and all work together. Paul hoped that the same thing will happen with the Bakers between now and the arrangements for the competition next year, but there needs to be give and take. Scott agreed on this point.

Douglas said the bakers run their own craft product awards for pastry products in May at the same time we announce our haggis and pork sausage competitions and it can be complicated and confusing on both sides. They have that as well as the Scotch Pie Championships. Bruce McCall said the competition was run on the mandate of this executive and has been discussed all year. Nobody has suggested not to do it. Bruce McCall said if the office is told not to do it we will not do it. Scott totally understood that. Bruce said the office is listening to what the members are telling us what to do and moving the ship in that direction. On that point Ian Faulds wished it to be noted that Alan Pirie and his team be congratulated on winning the World Scotch Pie Championship.

FINANCE REPORT: Douglas Scott reported.

We have a £1300 profit forecast at this moment in time on SMT. Member Services we have a forecasted deficit of £4800. On Member Services we can switch expenditure on or switch off over the next six months. Usually it's the promotion one which keeps us right. We will know better on how much of the subscriptions come in. SMT's success or otherwise is virtually totally dependent upon the income claimed from Skills Development Scotland.

MEMBER SERVICES: Bruce McCall reported.

Renewal notices were sent out at the beginning of January. Progress on renewals will be reported at the next meeting. Non members were sent an A4 sheet with 12 reasons to join SFMTA with an application form.

CORPORATE MEMBERS

Renewal notices were sent out during December. 2 down already Capital Cooling have gone into administration. Bako Northern & Scotland resigned 12 months ago although they paid us last year. We invoiced them again in case things had changed but they confirmed at this time they would not re-join. Scott Jarron suggested Carrs could be approached as they are pushing hard in Scotland. Bruce McCall said if Scott provided the contact details for them he would write to them.

AGM

The Federation AGM took place on Wednesday 22nd November in the Forth Valley College, Stirling where Paul Boyle continued for another year. The AGM took place in the morning with the usual disappointing attendance but by combining the event with the Craft Butcher Training Awards we did end

up with a sizeable audience. After lunch there were three guest speakers. Louise Forsyth, Peebles, Paul Boyle and John Mettrick, President NFMFT. The awards and the talks portrayed a very positive afternoon and was greatly appreciated by all who attended.

REGIONAL MEETINGS:

The Federation Regional Meetings to be held during the first three months of 2018 will take the popular form of round the table discussions over a two course meal. Members are asked to choose at which venue they would like to attend and book a place or places by telephoning Bruce on 01738 637472.

These meetings are for business owners and key staff members. They will start at 7.00pm and end at 9.00pm. Those attending are asked to meet from 6.30pm onwards.

Date	Venue
Monday 22 nd January	Kingsknowe Hotel, Galashiels, Scottish Borders
Monday 29 th January	Western House Hotel, Ayr
Wednesday 31 st January	The Redgarth, Oldmeldrum
Monday 12 th February	Waterside Hotel, Inverness
Tuesday 13 th February	Doubletree Hilton, North Queensferry
Monday 19 th February	Garfield House Hotel, Stepps
Monday 26 th February	Inchture Hotel, Inchture
Wednesday 28 th February	Best Western Station Hotel, Dumfries
Monday 30 th April	TBC Stornoway
Monday 21 st May	TBC Lerwick

SCOTTISH MEAT TRAINING: Claire Simpson reported.

Scottish Meat Training currently has a total of 181 trainees funded through Skills Development Scotland and 10 on staged inductions.

86 trainees have achieved their Modern Apprenticeship since 1 April 2017. We are quickly replacing these achievers each month. We need to remind members that the qualifications are for ALL not only for their new recruits but also their existing staff members and we can tailor make a qualification to suit anybody in the workplace. We have recruited 102 trainees onto the training programme so far this contract year which leaves 11 places. We have applied for additional places and been awarded 29 – we can go back later in the contract year and request more places if required.

Year on Year Comparison – December 2016 v December 2017

2016 – 202 Trainees on training	2017 – 181
2016 – 58 starts	2017 – 102 starts
2016 – 56 achievers (70% achievement rate)	2017 - 86 achievers (76.5%)
2016 –£149,724 income	017 - £170,875

SMT performance is up on last year though we are still behind our intended target and require a push for the last contract quarter.

SQA Approval – Additional Level 3 Units

SMT applied for and has been approved to deliver additional butchery units for the Level 3 qualification – this will give greater choice for pathways and enable a Craft pathway to be undertaken where suitable.

Meat Managers Hygiene & HACCP Course

Paul Bache will return on Wednesday 28th February to deliver another course. The venue will be determined once we can gauge where the interest in attending comes from.

World Butchers Challenge

This event will take place at the Titanic Centre in Belfast from 20th to 22nd March as part of IFEX. This is the first time the event has been staged in Europe. 14 countries will take part, so many that there will be two heats.

Selection for Team GB was made at MeatUp back in May and Mark Ramsay from Falleninch Farm Butchers at Stirling is the sole Scot in the six strong team.

Alongside this event there are Young Butcher and Trainee Butcher contests. Scotland will be represented in these events by Stewart McClymont from Blair Drummond Smiddy and Ryan Briggs from AJ Learmonth in Jedburgh. SMT is covering their travel and accommodation costs.

Craft Butchers Training Awards - Winners Wednesday, 22nd Nov 2017

Sponsored by the Scotch Butchers Club, the 2017 awards were presented at Stirling Campus of Forth Valley College Wednesday 22nd November.

SVQ Level 2 Modern Apprentice of the Year

Nominated by SMT assessors and based on achievement SVQ level 2 modern apprenticeship.

**Winner: James Winters –
The Cross Butcher, Kilsyth**

Finalists

Paul Anderson – Bannermans, Inverbervie

Calum Blake, Burntisland Butchers

Ryan King – Mitchells of Erskine

SVQ Level 3 Modern Apprentice of the Year

Nominated by SMT assessors and based on achievement SVQ level 3 modern apprenticeship.

Winner: Ryan Briggs – A J Learmonth, Jedburgh

Finalists

Danielle Swan –Winston Churchill, Dunoon

Emma McLean – J & G Dossett, Kintore

Joseph Paterson - W F Stark, Buckhaven

Training Mentor of the Year

This category nominations were made by the trainees and was for the individual who has encouraged the trainee in their development within their workplace.

Winner: Tom Grierson – Grierson Bros Butchers, Castle Douglas

Finalist: Allan Learmonth – A J Learmonth, Jedburgh

Training Partner of the Year

This category is for the Employer/Business who has engaged with Scottish Meat Training and the assessors to maximise the potential of their apprentices.

Winner: Kevin McMillan of Donald Butchers, Uddingston

Finalist: Alister Jackson - Jackson Brothers, Oban

Extra Mile Award

This category is for the trainee who has “gone the extra mile” in their own progression, new product development, customer service which has had a positive impact on the business they work in. This category can be nominated by the employer, mentor or customers.

Winner: Joseph Paterson – W F Stark, Buckhaven

Finalists

Jillian Edwards – Dunnabie Farm, Annan

James Winters – The Cross Butcher, Kilsyth

Linsey McCafferty – William McCafferty Butchers, Forth

Congratulations to all our Finalists and Winners.



LEGISLATION: Douglas Scott reported.

SCOTTISH MEAT INDUSTRY FORUM: SFMTA were welcomed to the group in Aberdeen. On the beef authenticity the Food Crime Unit took a long time telling us about everything going on DNA is something that QMS is also looking at the trouble is someone is going to have to pay for it.

They asked for observations from each sector. Douglas said that slaughtering capacity in the north east was beginning to worry people. There was recognition from the group that it was a problem.

Scottish Food Enforcement Liaison Committee: majored on nutrition. It is well worth keeping in touch with this group to see what is going on.

MEAT CHARGING REVIEW: Jamie Chapman said he has not had any further follow up.

PROMOTIONS REPORT: Douglas Scott reported.

Since our last Executive Meeting four new point of sale posters were produced and circulated in November. These covered Christmas and New Year, featured turkey, ham, roast beef and steak pies and they appeared to go down well with butchers and were well used throughout. Electronic versions and images sized for screens were circulated via email and were available on the Members Only Website.

This was followed up back three new posters for January – Slow Cooking, Prime Rump (since we anticipate that might be a cut there is surplus of after Christmas), a new Burns Night poster and remainders of the last two versions satisfied the Valentines Day requirement. In addition new booklets were designed and circulated to members on how to cook haggis.

The Golden Haggis Awards were held in Oban on Sunday 26th November. 18 members entered and the winner was Pickens from Ayr. In the Peoples' Choice category, McCaskies in Wemyss Bay collected the prize for the second year running. Also as part of the Oban Winter Festival SFMTA promoted the Golden Clootie Dumpling contest and we are pleased to report that Hugh Black & Son, Bathgate picked up the third prize.

The winners in the 2018 Craft Butchers Savoury Pastry Awards will be announced on Sunday 7th January. This will be done live online from 7.00pm simultaneously on Facebook, Twitter and on our website. It is hoped that this will have generated a good degree of activity.

Product Evaluations have already been planned for 2018 with Forth Valley College, Stirling already booked for the first evaluation on 4th and 5th April. This time the products will be Smoked Bacon, Unsmoked Bacon, Beef Burgers and Speciality Burgers.

Looking further ahead the regional meetings in April will host the regional heats of the Scottish Beef Sausage and Scottish Black Pudding Championships.

Sponsorship invitations for all these events will go out in the first week of the New Year.

ANY OTHER COMPETENT BUSINESS: There was none.

DATE OF NEXT MEETING: Wednesday 14th March 2018.