

MINUTE OF THE MEETING OF THE EXECUTIVE COMMITTEE HELD WITHIN 8/10 NEEDLESS ROAD PERTH, ON WEDNESDAY 8 JUNE 2005

PRESENT: Duncan Mackenzie President (Chair)
 Jamie Chapman President Elect
 Douglas Scott Chief Executive
 Bruce McCall Minute Secretary

Plus Executive and Ordinary members as detailed below:

Honorary President: Arthur Matthew Past Presidents: Hamish Deans, David Lindsay, David Jarron
Executive Members: Alan Kennedy, Stuart Christie.

APOLOGIES: Adam McLay, Bob Baillie, Denis Meney, Graham Murdoch, Mark Barnett, George Lees, Jim Hastie, Hugh Pender, Stephen Sherriff, Stewart Dempsie, Jim Preston, Wilson Ferguson, Roy Baird, John Chapman, Beaton Lindsay, George Jarron, Murray Lauchlan, Richard Sneddon.

MINUTE OF PREVIOUS EXECUTIVE MEETING: Minutes of the previous meeting held in May were approved proposed by Hamish Deans, seconded by Alan Kennedy.

MATTERS ARISING: Duncan Mackenzie had asked if the new logo had been protected. Douglas Scott informed him that it had been referred to the lawyers. Douglas informed the meeting that the domain name had been registered.

Hamish Deans once again complimented the quality of the minutes.

TRAINING AND DEVELOPMENT: In the absence of Richard Sneddon, Douglas Scott reported.

TRAINEE NUMBERS: HIE funded trainee numbers have again remained fairly static. John Farquhar is actively marketing the area and it is hoped that we will quickly benefit from his increased activity.

SEGr funded trainee numbers have continued to fall slightly. The reasons for trainees leaving continue to be that they are leaving the industry usually for better pay. We do have a very healthy pending file and these will be contacted in the very near future.

ESF trainee numbers have continued to fall slightly and the main reason remains the increased time required for assessments to confirm the quality of the training experience. We have also experienced a number of terminations due to pressure of business, where companies have perhaps restructured or are under new management.

Assessors have been asked to market the ESF training where possible, but this is an area that deserves dedicated attention in order to boost the in-training figures.

Scottish Enterprise Grampian Systems Review and 100% check on claims:

Scottish Enterprise Grampian auditor Judith Watson returned with a colleague on 25th May 2005 to carry out a 100% check on files and work completed for claims to date.

All of the files checked by the auditors were deemed to be correct. This meeting was scheduled to last for 2 days but the auditors had completed the entire check within 4 hours. This, along with the successful System Review reported at the last Executive meeting, has ensured that Scottish Meat Training will be offered a Skillseeker/MA contract for 2005/2006.

John Harrison, Contract Manager SEGr, returned to SMT office on Friday 3 May 2005, to oversee the input of a claim to SEGr. Claim total is £17,524. SMT has had access to CTS re-instated and

as soon as the contract is received in SMT office, we can begin contacting those potential trainees in our pending file.

Whilst we might not like to tempt fate and state that we have turned a corner, we can say that we can definitely see right around the bend now.

SMT Staffing Update

Eleanor Rae, who was employed as a part-time Internal Verifier (IV), has moved to Scottish Bakery Training. Richard Sneddon will now be the Lead IV for SMT Assessors. SMT have been successful in recruiting Helen Johnston who will fulfil the role of IV for Richard Sneddon. This will enable Richard Sneddon to continue to operate as an Assessor until such times as SMT have the full complement of Assessors fully trained.

SMT have also recruited a new Trainee Assessor, Gordon King, who will be undergoing a period of induction in SMT office prior to shadowing our qualified assessors and then beginning his own Assessor training.

John Farquhar continues to service the Highlands and Islands and Grampian regions and is progressing with his own professional development IV award.

Claire Simpson has very quickly made an impression in the admin section of SMT and is working closely with the Systems Manager, Sandra Lennox.

SKILLSXTRA: SMT have received the framework for SkillsXtra, the pilot for the re-engineering of Skillseekers, and SEGr have attended meetings with Improve to finalise the funding. SMT have an allocation of 14 trainees for this pilot. The total allocation for Scotland is 60.

Priority will be given to new recruits in the 16 –19 age bracket, but consideration will be given to all trainees in the 16 – 24 age group. Places will be allocated according to priority.

MEAT SKILLS COMPETITION: Regional heats to be held between the middle of June and the end of August. It is not an ideal time but we will fit them in as best as we can. We have had quite a good response from the borders. In the North area we have had a limited response and we could still cope with more entries.

CHIEF EXECUTIVE REPORT: Douglas Scott reported.

REGIONAL MEETINGS: The regional meetings took the form of a barbecue workshop. Everyone will receive a certificate of attendance for gaining an understanding of barbecue products. He said that the information from Lucas was very informative. 21 attended Broughty Ferry but only 8 businesses. Inverness had 22 and 9 businesses, Oldmeldrum had 34 from 14 businesses, Selkirk had 18 from 10 businesses and Motherwell had 32 and 14 businesses. Douglas said all venues with the slight exception of Motherwell were first class. At Motherwell, a number felt that the site was too exposed. The Selkirk meeting was first class apart from the weather - torrential rain - but the venue itself was superb for the purpose. Douglas said that the Oldmeldrum venue was first class and he thanked Gordon Presly for finding that for us. The attendance of 34 people demonstrated that it was perfect for the Aberdeenshire area with 14 businesses. Duncan Mackenzie asked if they were all members. Douglas replied yes but at Motherwell two non members had attended but both subsequently joined. At Inverness the barbecue was held between the hospitality boxes at the top of the stadium and the boardroom for the meeting. The next set of regional meetings will take place in October but there will be a special meeting for Shetland members in Lerwick on 29 June.

BORDER LEICESTER SOCIETY: This organisation has been in touch to promote their lambs at the Dumfries Show on 6 August. SFMTA have done a survey of the Dumfries & Galloway members to see who would be interested in the local initiative of selling local lamb. It maybe we call a local meeting in the Dumfries / Castle Douglas area. Jamie Chapman asked if it was to promote Border Leicesters. Douglas thought it was a half bred Border Leicester.

FSA STAKEHOLDER MEETING: This is an annual event held on 24 May where FSA Scotland put forward the agenda of FSA. They have three strategic aims, Food Safety, Eating for Health and Informed Choice. They are certainly going to major on healthy eating including reducing salt, average fat intake and balance calorie intake and energy output. There was nothing new in what they were promoting but they were keen to re-iterate the need for a partnership approach from the industry to drive down salt intake. When they opened the meeting for comments from the floor the first comment concerned a meeting on 1 June for the Publication of Hygiene information. Douglas said SFMTA were one of only two industry representatives. It was very much about reporting of hygiene information and it could not possibly take every industry representative. NFUS raised a question about controls of imported product matching those on home product.

The meeting was really an updating exercise for stakeholders who have not been in touch with the FSA or attended Scottish Food Advisory Committee Meetings.

DETERMINE TO SUCCEED: Meeting held this morning to follow up this event. This will be covered under the Promotions Report.

FINANCE REPORT: Douglas Scott reported.

MEMBERS SERVICES: We are expecting the subscriptions to be close to £74,000. This will probably give us enough for all we want to do with the development of Scottish Craft Butcher. The Trade Fair bills are not all in but we are fairly comfortable it will be on the right side. Scottish Meat Training made no contribution to the costs of the Trade Fair.

SCOTTISH MEAT TRAINING: Thankfully we have got some income to report. We received income of £41,410 for the ESF 2005 project. We have still to receive £20,000 for the 2004 project probably in the next month.

The other good news is that the CTS system has been reinstated to us and the claims can now be made to Scottish Enterprise. On the payback we have no confirmed arrangement but we have followed our preferred route and sent cheques as we proposed.

Salaries to a great extent being met by the 45% contribution from ESF Scottish Enterprise and Highlands & Islands areas. It is very difficult to gauge how the accounts will end up at the end of the financial year in August but we are looking at a substantial deficit.

Jamie Chapman asked about the payment sheets passed out by Bruce McCall and that two payments were less than they should be and two were more. Bruce McCall stated he did not know how this was and agreed to check although he was able to state that the figures quoted were not within the accounting system.

MEMBERSHIP AND DEVELOPMENT: David Lindsay reported.

356 members have paid.

Information packs were sent out to:-

Martin Butchers, Grangemouth
Grierson Butchers, Castle Douglas
Hamilton Butchers, Ayr
G A Low & Son, Govan

W Lindsay, Auchenblae
Frank Malkiewicz, Tullibody
D & J Rodger, High Blantyre

MEMBERS RESIGNED - 1

Macgregor Fresh Meats, Glenfarg - business customers taken over by Simon Howie. They are building a new recycling plant and the building needed removing.

NEW MEMBERS - 3

D & J Rodger, High Blantyre
Auchengree Farm Shop, By Beith
Frank Malkiewicz, Tullibody

CORPORATE MEMBERS: – 9 payments have been received for this financial year.

MEMBERSHIP APPLICATION

Graeme Whyte whose former business was a butcher in Keith ceased trading. He has not been in membership for approximately 5 years. It has come to our attention that he is displaying the SFMTA logo on his catering vans at various events. His local Trading Standards Department who have instructed him to join the organisation or remove the offending logo. He therefore seeks to apply for membership. He does not have a butcher shop or retail premises but only has catering vans on which he wishes to keep the Federation logo because he feels it enhances the products that he sells from the van. We do believe that he butchers and manufactures the products that he sells from these vans at the Royal Highland Show, Agricultural Shows, sporting events and at Inverness Caledonian Thistle Stadium.

The meeting was asked to make a decision on whether or not to accept this business into membership is requested. David Lindsay suggested that the membership application should be rejected. Duncan Mackenzie said it was decided that members needed to have a retail outlet. Hamish Deans adding that outwith that they would have to come to the Executive for a decision to be made on their application. David Lindsay said that he preferred them not to join as they were not a retailer and not a sales van. David Jarron said he is not selling fresh meat as such. Hamish Deans said there are a number of our members who do not have a retail shop. He said that we must discuss each application on merit and we should refuse membership. Duncan MacKenzie said that the Executive's decision was to refuse membership.

David Jarron queried that only 9 of the 14 corporate members had been paid and wondered who had fallen by the wayside. Douglas felt it was just timing and was confident that we would see 14 there.

LEGISLATION REPORT: Douglas Scott reported.

PUBLICATION OF HYGIENE REPORTS WORKING GROUP: Bruce McCall deputised in Edinburgh on 1st June 2005 the absence of Douglas Scott. He said it was a high powered meeting considering who attended. The report was circulated on the yellow paper and read.

The purpose of the working group was to formulate recommendations on the proposal to find a suitable system of report on hygiene systems in food businesses. The general view was that any system needed to be web based **and** point of sale as not all consumers had access to the internet.

Much of this debate had arisen from the Freedom of Information (Scotland) Act 2002 where anyone can formally receive information that has been documented in the course of an inspection by a local authority. Most local authorities have a team who currently deal with such requests and within this process are required to take care because of the sensitivity of some of the information given out. This situation is here to stay. It is interesting that the system was really designed to keep consumers informed of the standards that food businesses are complying with. The majority of the requests are from the media 'fishing' for information to make stories.

One local authority, Highland Council, has proceeded by displaying hygiene reports on their website. They are the first to do so and have taken a brave step with other councils likely to follow with this approach.

The attitude of the FSA and consumer groups is that the public already has access to the information under the Freedom of Information Act 2002 so why not formulate a standard system which all local authorities can use. This could form some sort of display sign in the business premises supported by the website access.

John Dyson - British Hospitality Association expressed the view that such a system could still allow a type of business to exist that would still not be phased by such reporting mechanisms. It was pointed out that there is no system in place to track failed business owners as they move from company to company and this was an issue.

SUMMARY: It is recognised that under the Freedom of Information Act consumers can obtain information on food hygiene inspections. Industry needs to decide if it is in favour of some sort of displaying of a certificate of approval and how that would work. The group only has the power to make recommendations. It was noted at the meeting that with the various difficulties in association to the introduction and running of butcher licensing that many butchers were proud to display their licence and saw it as a way of gaining consumer confidence.

Douglas said that it was not going to go away. The Highland Council website was enlightening. Some of the reported faults would cause some concern to consumer reading it although they did not affect the quality of the food in the premises. The lady from the Consumers Association made the same point on the affect on school meals.

Duncan MacKenzie said that his local paper had done a report by getting in formation under the Freedom of Information Act. It was a four-page spread in the newspaper. It is very very hard to understand how the likes of you or I interpret the risk scores. They covered butchers, bakers, pubs, restaurants, hotels, old folks' homes. The local hospice, which you would expect to have a high score, got one of the lowest score. The hospice was extremely concerned when he spoke to them. They have a lot of people going in and out the hospice. One it is a hygiene risk and two they have so many volunteers who work for the hospice. It is vetted hygienically by the local council one a month or once every two months. The whole score is based on the number of visits. Duncan said he has a very good score as he is visited less often. He felt the report was very badly written. He felt that businesses that should have been slated were not and the ones that should

not have been were not. He said a lot had to do with how it was read and interpreted. A new Fish & Chip shop had been involved in the article as well. It was getting extra visits to see where it should fit in but was slated in the article as they did not know the number of visits required. Duncan felt looking at the place it was immaculate.

Hamish Deans said if the local authorities publish it on the website there will be no redress against it. Duncan Mackenzie questioned who was going to go onto the website and see what is there. David Jarron was of the opinion very few. Alan Kennedy said that premises are graded high, medium and low risk, he felt this could be linked onto the SFMTA website for members who are happy with there inspection reports. Hamish Deans said if you stand up and say you are the best you could get 'crucified'. He felt that we did not want to promote one part of the membership against another. Douglas thanked Bruce for going to that meeting and providing a full note.

EU MEAT HYGIENE REGULATIONS: The update from FSA Scotland and Jennifer Howie is that they are looking to produce the guidance in a small a quantity as possible to set a limit on the level of a catering butcher. They are looking to take as many people as possible outwith the regulations. The EU was happy to take on board the UK fears and have not made any decision as yet. The last meeting on the 30 May had nothing to report in terms of progress. The next meeting with any progress would be the Meat Hygiene Policy forum on 5 July. She did feel that the way it was dragging on that FSA would have to allow flexibility. The longer the delay the greater the flexibility there was going to be as well.

Hamish Deans said it should be done on tonnage or weight, it is a risk assessment and it was the volume that goes through against the risk. A small butcher may have half his trade going to the pubs and restaurants around about him but it is the volume that determines the risk. A huge butcher doing 5% it could be a hundred times what the local butcher is doing. He said that as with the meeting he attended down south they are very orientated to the small butcher. He said the people attending are from large producers and a balanced view is not given. He said that anything that does not have a minimum get out period of weight should not be considered.

LIVESTOCK REPORT: Stuart Christie reported.

Hides £24, Hogg Skin £ 1 and Lamb Skins £1.10.

Cattle Firm. Lambs at Ayr on Monday average £1.40. At Wigton Tuesday £1.60. Some lambs are costing over £90. The forelegs much the same as last month and the roasts are a bit easier. Rump and Popeseyes firmer.

Stuart Christie was given a couple of documents to read last month. The first was the Draft Animal Health & Welfare (Scotland) Bill Consultation. After half dozen pages he did not have a clue what they were talking about as it was written in government jargon. He thought that it was to update the last Act that came out in 1981. A lot of it was to do with the culling of animals due to disease such as Foot & Mouth. If it happens again then we would have something in place to deal with it right away.

The second paper was much better and was sent out to diverse societies for example the Fair City Dog Training Centre, Glasgow Offal Company, The Council of Dog Breeds, The American Cocker Spaniel Club of Great Britain. The National Fancier Rats.

Stuart Christie felt he should sit down with others before making feedback on for example if you are culling animals close to an infected area. Do we agree or anyone against it? Stuart said we have been asked to comment by 10 July.

Douglas asked about the document circulated on the proposed changes to structure of Meat Hygiene Service. Hamish Deans suggested if you do not have the operational one at the moment it will not mean a lot. Stuart Christie said he had not seen it. Douglas agreed to send it out again as it was to be replied to by the 6 August.

FSA MEETING: Hamish Deans reported. The Meat Hygiene Service is getting a bit cagey about control over them by Food Standards Agency. They are going through a complete review of how they can do things better or could be changed. They have three alternatives to the attendance of OVS at abattoirs.

A: was the contract system pretty much what we have at present

B: was a fully employed contracting system. This is a complete change to what we have at present and would mean that each OVS would be fully employed by the MHS.

C: the hybrid system which is a mixture of both of the above.

He felt each system had merits but the B system had many disadvantages. It would mean that OVS would be fully employed like Meat Inspectors. At Galashiels they are employed for 14 hours per week over 4 slaughtering days. He wondered how they could be used full time. The MHS will only pay the hours he works what will he do at other times. The reply given was that he could do training etc. There would be specific plants that would be regional. They did provide a breakdown comparisons on what they did. If they did the contract system they could pay off 150 vets. There would then become 275 as opposed to the 425. There are no hours with these figures so it was presumed that they were 35 hours.

Hamish had attended at a meeting recently considering pig plants of the future and they wanted to do away with meat inspection altogether provided that the pigs came from a very small selection of producers who had well documented health information of the pigs. They thought that this was better than the visual inspection we do this now. It could be a defensive situation by MHS as they see them as on the way out. The Government will not pick up the difference in cost of the systems. Or they could go back to the hourly system of charging plants that would be a disaster for small or medium plants as they only pay about a third of the total cost. Hamish Deans said he did not come down on one side or another to remain as it was. He has been in dialogue with Alistair Donaldson since most of the plants he is involved in all the hours all week to see their views. We are involved with the medium size to put the case to him to nullify the consensus of opinion.

Douglas circulated the Pink paper on EC Beef Carcase classification that arrived in the office the previous day. Hamish Deans said that we had been arguing about this for a while. The new specification means you trim off the fat before it is weighed and some take off more than others. Europe did a full specification on what they wanted which is roughly 10%.

Douglas Scott asked if any wholesalers are cutting lambs. Alan Kennedy said Mathers, Scotch Premier. Hamish said it is a generalisation to talk about lambs because it is a question of price. David Jarron advised sometimes the whole animal is cheaper bought in cuts rather than the whole lamb.

PROMOTION REPORT: In the absence of Convenor Mark Barnett, Douglas Scott reported.

SCOTTISH CRAFT BUTCHERS: Now that the design has been agreed the wheels are in motion to register the trademark adding we need to arrange a launch. The strap line has more or less been implied. In other words it says "we know what we are talking about". The benefit from the customer point of view they want quality meat cut by a master craftsmen. The bottom line is they

want meat that is good and easily cooked. Should we promote local agent number one, local produce & local business we have more than one trained butcher in every shop? He said that we require a launch committee to prepare for a launch in possibly September. Do we need a face or personality do we need a Glenda?

Douglas Scott said that Mark Barnett is in agreement to get some heads together and move forward the Craft Butcher with the signage going into shops as soon as possible. He confirmed that there is a budget there for SFMTA to do that. The names put forward for the Committee were Alan Kennedy, Duncan MacKenzie, Hamish Deans, Mark Barnett and Jamie Chapman. The meeting would be convened as soon as possible.

MAKE IT WITH MEAT AWARDS: This will be going ahead in August with the presentation at the QMS sponsored Scottish Meat Challenge in September. The steak pie competition with the sponsorship of Wm Sword is programmed at the same time.

DETERMINE TO SUCCEED (DtS): This is an organisation, which promotes enterprise into schools. DtS are looking to partnership with industry to encourage children to be interested in aspects of industry. Peter Lyall, of Fifth Ring met with Douglas and Bruce in the offices that morning. Douglas said Peter was very helpful as he was trying to knit our needs with his needs. We see involvement with DtS through the likes of the schools meat challenge that Beaton Lindsay is involved in with next week. Our agenda would be to get youngsters interested in our industry in terms of recruitment and inform them that there are craft butchers around. We could get healthy eating messages across, food chain information, understanding cookery. We could get views from them on how we market ourselves and they could do surveys for us in terms of market research. All of this could be pulled together in an educational package. Peter approached SFMTA because Douglas had attended a DtS breakfast and there is the opportunity for SFMTA to communicate the ideas to our members so they could approach schools.

David Lindsay suggested it would be like an adopt a butcher. Douglas said it was like that with a Make it in Scotland event combined but it needs to be a structured approach with the sensitivities of 13 year olds looking at fresh pieces of meat being understood. Although we did not think there was any possibility of schools coming to the workplace, Douglas felt something could come from this meeting to help promote butchers to future customers and employees. DtS will come back to us with ideas in two weeks. David Lindsay said the MLC had previously provided someone to do a lot of these events. He did the first part of the talk and the lady would cook some of the items. Douglas said that he has suggested that QMS should be involved and once Dts come up with the idea, he would promote it to other industry organisations.

Hamish Deans said that to make it a success you need the right sort of butcher to do it. He felt there should be some support to encourage butchers who are able to do it. He felt they should be financially rewarded for their efforts as they give up their time and suggested QMS should provide funding as they promote fresh meat in schools. Hamish questioned whether we would get enough butchers to participate but hoped it would cover all areas as the Federation covers the whole country. Overall Hamish said it is a brilliant idea which should be pursued. Duncan MacKenzie said it was a good time to pursue it with the high power publicity it was getting at the moment from people like Jamie Oliver. Stuart Christie said he donated £250 each to four local schools Home Economics departments which was a great success as he still gets orders to this day.

LABOUR CONDITIONS: David Jarron reported.

David Jarron felt deep down that the trade does not pay enough and this is a problem getting people into the industry. We have problems against people getting joinery work, plumbing. Alan Kennedy said he accelerates promotion up the scale if warranted.

David Jarron said that as most know they have a line system and some of the butchers come along and wonder why certain people earn so much and it is because they produce more. He suggested that the Government may think that everybody should be paid the same. Alan Kennedy said it is slightly easier in a line system as everybody is expected to do roughly the same job.

Douglas Scott said the wages survey had been requested by and circulated to quite a number members.

The UK Government had also opposed the Working Time Directive as reported in the newsletter and they had subsequently won the first stage of their opposition at the EU.

David Jarron said at the Dundee Association meeting the Dundee secretary came with a couple of questions about payroll. He intends bringing these questions to the next meeting as it was quite enlightening.

ANY OTHER COMPETENT BUSINESS:

NFMFT: Duncan Mackenzie enjoyed their annual conference. Michael Beaumont had succeeded Norman Kyle as President at the AGM held in Cambridge.

Both Susan & Duncan arrived on the Saturday night with dinner with the committee. Duncan has known the committee for about five years and it is exactly the same. He feels that our committee is quite a bit younger. The meeting was held over two days but this time was moved to a Sunday/Monday because the hotel could not fit them in on the Saturday. It was very good with the Monday well attended. The Sunday was the AGM and Dinner Dance. The AGM was not dissimilar to any Butchers AGM with the same problems being discussed. Duncan proposed the toast to the NFMFT on the Saturday night.

Speakers on the Monday included Colin Cullimore, Worshipful Company of Master Butchers & ex Dewhurst who was very good on the subject of the future of our meat industry.

Douglas raised the issue of our next SFMTA AGM, when and where would the Executive like it held? Various ideas have been put forward for a Monday, Tuesday or Wednesday evening. Stuart Christie wondered about the Winter Fair as it was suggested for the same day. The Winter Fair is going to be in Edinburgh and not in Perth. David Jarron suggested we hold it in the Federation Offices with a lunch in the Perth Office by bringing in outside caterers. Duncan Mackenzie said it was mentioned going to a hotel and hiring a room for the number of people who were going to go and the matters have already been discussed we could have the whole meeting over and done in 45 minutes. He felt it was a waste of money that we do not have at the moment and we do not need to spend. It was suggested we do not bother with guests either and maybe push the boat out next year.

Douglas said the only snag is that we do not have any Wednesdays to have it on. At the end of November there is the Winter Fair and the World Scotch Pie competition. Hamish suggested we could include it with something else and Douglas agreed that we could investigate holding it at the same venue as the World Scotch Pie lunch in the morning of 30 November. It would help boost numbers for both events. Hamish Deans said that if we have Presidents every two years the intervening year it could be a lower key event. Duncan Mackenzie said it was a big expense that we do not really need. He confirmed that we would have Convenor reports at the AGM.

Douglas said there is a QMS Beef Conference on 21 and 22 June. We have agreed to take one ticket at the reduced rate of £200. The conference is on Monday and Tuesday, a reception on the Monday night and a dinner in Stirling Castle on the Tuesday night. The intention is to split the

conference on the one ticket across as many people as possible. Douglas has his name down for the Monday afternoon, it was suggested Jamie Chapman attends the Monday evening. Douglas asked for a suggestion for Tuesday afternoon. Hamish Deans agreed to attend the Tuesday night dinner.

Stuart Christie said that the Glasgow Association was meeting on Monday night with Deputy Head of Glasgow Environmental Health Department about the demise of licensing and what they are going to do. Douglas Scott said there is a consultation out to extend the licence till the end of the year. He said the only question would be if a new licence was required in November that type of scenario is a bit grey.

Douglas said we have also responded to Douglas Brunton as requested in the previous minutes about licensing.

DATE OF NEXT MEETING

Wednesday 14 September 2005.

There was no further business and the meeting then closed with a vote of thanks to the chair.

