MINUTE OF THE MEETING OF THE EXECUTIVE COMMITTEE HELD WITHIN 8/10 NEEDLESS ROAD PERTH, ON WEDNESDAY 12 JUNE 2013

PRESENT:	Ian Faulds	President Elect
	Douglas Scott	Chief Executive
	Beaton Lindsay	Vice President

Immediate Past President: Stuart Christie
Honorary President: Arthur Matthew, Roy Baird
Past Presidents: Adam McLay, John Chapman, Hamish Deans
Executive Members: Alan Kennedy, Neil Cameron, Paul Boyle, Stewart Dempsie, George Lees
Guests: Andy McGowan, QMS
Minutes: Bruce McCall

WELCOME: Ian Faulds welcomed everyone to the meeting.

APOLOGIES FOR ABSENCE: Billy McFarlane, Hugh Pender, James Pender, Jim Preston, Wilson Ferguson, Jamie Chapman, Scott Jarron, George Jarron.

MINUTE OF PREVIOUS EXECUTIVE MEETING: Minutes of the previous meeting held in May were approved by Stuart Christie, seconded by Arthur Matthew.

MATTERS ARISING:

LANARKSHIRE RETIRED BUTCHER DINNER: This was a successful event where a quarter of the speaker's 'fee' went to a local boys brigade company, another quarter to the Mary Leishman Foundation and the other half went to the hospice.

Page 7 John Chapman said he requested the word **Diced** be removed.

PRESIDENTS REPORT: Ian went with Douglas for visits to Orkney and Shetland over four nights to meet members. He said it was a worthwhile visit there did not seem to be any problems and it is mainly because it is a very prosperous area. People appear to still shop locally. There are only two Tesco, Lerwick and Kirkwall. All the members shops were well kitted out and both the regional meetings were very well attended

The abattoir in Orkney is now open every Tuesday for local kill for the local butchers. They pay £1,000 rental to the local authority. On the Tuesday that Ian and Douglas visited there were 16 cattle, 20 sheep and 8 pigs were dispatched. Ian felt they were some of the finest cattle he had ever seen. They visited all the butchers shops on both Orkney and Shetland. Barbara Sinclair at the Dounby Butcher supplied through QMS a London dinner with ticket price for the dinner of £600 per head at the event. The Angus beef was raised on her husband Rognald's farm. 12 attended the regional meeting in Kirkwall and 10 at Lerwick.

EXPERT ADVISORY COMMITTEE MEETING: The meeting was held for a consultation on the horsemeat scandal. The report should be interesting reading when it comes out. The final consultation will take place at the Royal Highland Show. Bruce McCall accompanied Ian at the meeting.

CHIEF EXECUTIVE REPORT: Douglas Scott reported.

SCOTTISH BAKERS CONFERENCE: held at the Crowne Plaza, Glasgow. Report included with the agenda. Celebrity baker Paul Hollywood had called off but was replaced by Mitch Turner, Little Venice Cake Company, she made a speech in the morning and presentations of prizes in the afternoon and evening.

LEAN MANUFACTURING: Douglas attended the Scottish Manufacturing Advisory Service seminar held in Dewar Centre this morning. It was about philosophical approach to business based on satisfying customers both internal and external. It looks for 'Lean' ways in the business process e.g. can people and equipment be better employed. Is there waiting for materials to come in or people to come in to do the process? Is there over production, defects and skills that underpin the whole thing? Use employee brains not just the fingers that go with them. In the Modern Apprenticeship there is a pathway called Lean manufacturing and there are modules in it that some of our workplaces may want to use. Attending the seminar was to bring ourselves up to speed with what Lean is all about.

QMS UPDATE: Andy McGowan reported.

BRAND LICENSING SCHEME: Andy was looking for advice on how to deal with our sector and some of our suppliers. After the horsemeat scandal lessons had to be learned. There were no Scottish companies involved directly, this was a good thing. QMS do not know everyone whom is using the brand. If the brand is getting used, is it what it said it was? Whether it is in a shop, internet or in a restaurant, QMS wants to know who is using the brand, a sort of verification that it is what it said it is. He outlined a possible scheme to verify Scotch in meat products.

There have been assurance schemes before and they are general quite broad in terms of what they cover. In particular on the hygiene front, the law has caught up with a lot of it and it is generally duplication of what FSA is doing in meat plants. The more practical approach is to have a licensing scheme with a single issue on traceability with no cost attached to it. Anyone whom is using Scotch Beef, Scotch Lamb and Specially Selected Pork at any part of the supply chain would have a mandatory license. We would then have a system of risk based inspections would follow entire supply chains. It is fair to say butchers would not be high on the list of risk in terms of priorities. Foodservice is likely to be high and knowledge of this sector is quite thin with restaurants claiming this that and another. The idea would be everyone would get a license and it will allow us to do whole chain auditing which will gives ability to know what is going on. There is nothing 100% in any sector but we can give ourselves more confidence than we did in the early part of this year when the horsemeat scandal took off. He asked for views from the meeting about proposal.

Alan Kennedy felt it was okay in theory but unless you take a high profile case and prosecute through Trading Standards then it is an empty shell. Andy said all anyone has been looking at has been food hygiene and this is vigorously enforced. Food standards, labeling verification have almost been non existent. Andy McGowan felt that Trading Standards did not feel that it was there job to enforce but it is Scottish Government job and Scottish Government say the same thing in reverse so the short answer is no one is doing enforcement. Andy McGowan felt that the license would give them the right of access to premises and this is the tool they do not have at present. What we are trying to put off the blatant misuse of the approved labels

There is isotope testing at the early stages which will be able to tell if it is Scotch or not or how long it has been in Scotland etc. Hamish Deans said it is getting harder to get good quality Scotch beef so you can not fully stock on it.

Ian Faulds asked how long this will take to implement. Andy McGowan said they have started already with supermarkets and food service so it will be a while before it reaches butchers.

Douglas said he had a meeting with Jack Broussine the last Friday in May. QMS have made an offer to design a poster for steak pies which would be available to both butchers and bakers. If we both pay for the distribution then QMS may well pay for the production of the posters this is an interesting development regards QMS priority of supporting the Scotch brand.

The QMS stand at the Royal Highland Show will have a butchery demonstration on Thursday, Friday and Saturday. The Sunday has been put aside for Nick Nairn. The demonstrations will be done by

Andrew Peter, Davidsons Specialist Butchers, Inverurie – Thursday
Gary Raeburn, Forbes Raeburn, Huntly – Friday
Jamie Syme, Alex Mitchell, Glenrothes – Saturday.

Douglas will be there to do the commentary.

TRAINING & DEVELOPMENT REPORT:

We currently have a total of 233 trainees funded through Skills Development Scotland and five through Falkirk ETU.
Nineteen trainees have achieved their Modern Apprenticeship since 1 April 2013.

SKILLS DEVELOPMENT SCOTLAND CONTRACT: The contract for 2013/2014 has been issued by Skills Development Scotland and we have secured 149 trainee places for the forthcoming year. We currently have 18 trainees on the pending list to be inducted.

ADOPT AN APPRENTICE: Skills Development Scotland has an incentive available for new employers of trainees who are made redundant. If a new employer agree a contract with the trainee to employ them for at least a year and also to allow them to complete their Modern Apprenticeship then they will be eligible for a £2,000 incentive. We have had two trainees re-employed through this scheme in the last month.

WAGE INCENTIVES: Some local authorities are offering wage incentives for the recruitment of young people. Employers need to contact either their own local authority or jobcentre to find out what is available.

MEAT MANAGERS HYGIENE AND HACCP TRAINING COURSE: We have held two one-day courses on Meat Managers Hygiene and HACCP:

28th May 2013 – Inverness
29th May 2013 – Newhouse

Both courses were well attended and we have a started a waiting list for the next round of courses. Course Tutor was Paul Bache, an authority on HACCP implementation. Feedback from candidates on the course has again been very positive and all felt that the course was useful to their businesses.

2013 MEAT SKILLS COMPETITION: The final for the above competition was held at the Trade Fair on Sunday 12 May 2013. The competition standard was exceptional and was well attended by visitors to the Fair.

Under 22
Andrew Peter – John Davidson Specialist Butcher, Inverurie– Winner
Bryan Hume – Shaws Fine Meats, Lauder
Peter Mackay – The Arran Butcher, Arran
Neil Anderson – House of Bruar, Pitlochry

Over 22
Gary Raeburn – Forbes Raeburn, Huntly – Winner
Stewart McClymont – David Bennett & Sons, Dunblane
Jamie Syme – Alex Mitchell, Glenrothes
Richard Megahy – Simon Howie, Perth

Judges were Keith Fisher, Derek McMahon, Bruce Fyfe, David Craig and George Sinclair.

ESF ANNUAL MEETING: There is a possibility of programmes in all geographical locations in the new contract.

Douglas had met with Sadia Usmani formerly of *BBC Radio 4* and various television programs is an Edinburgh based cook and also reports on food matters. She has an interest in training Halal butchers. The last time I reported on the difficulty our trainees had to achieve core skills in the MA but to include Halal butchers it would be even more difficult for these people to achieve core skills..

FINANCE COMMITTEE: Douglas Scott reported.

MEMBER SERVICES: It is quite a tight budget and the Trade Fair looks like it will cost us some money. This year we had not budgeted for the enhanced PA system. Hopefully people will feed back it is a worthwhile exercise. Regional meeting costs are around £5k. The budget for advertising and promotions is under spent which is deliberate as it allows us to come out with a necessary surplus.

SCOTTISH MEAT TRAINING: Not such a good story. We have had an enquiry internally as we are not achieving what is budgeted for Skills Development Scotland against a budget of £262K we have forecast £243K to be achieved at year end. There is plenty scope because we have plenty new starts. Unfortunately, when you get new starts you do not get a return on them for over 12 weeks. This is one of the reasons why the budgeted figure is not met. We are also waiting for money coming in from ESF which is an incredible slow process. A claim from March last year from the Lowlands area has not come through yet. We are due money from H&I ESF which we are forecasting at £47K and we have not received any of it, as Hamish Deans pointed out it has an impact on our cash flow. At the moment we are under spent on the £10k budget for the skills competition. We are predicting a significant deficit on that side of the business.

MEMBERSHIP AND DEVELOPMENT REPORT: Bruce McCall reported.

315 members have joined with 91 additional branches, a total of 406 shops in membership.

NEW MEMBER:- Thomson Square Sausage, Craigie, Kilmarnock
Robert Graham McIntyre, Rosneath paid his outstanding membership renewal.

CORPORATE MEMBERS – 25 corporate members have renewed.
New Member – Bako Northern & Scotland

TRADE FAIR
The 2013 Scottish Meat Trade Fair had 36 companies with 44 units. 404 names were registered on the day. No doubt a fair number sneaked in without registering, so I think we can safely claim that there were over 500 visitors. Slightly disappointing is the fact that those 500+ visitors only came from 152 companies which is only two more than the previous occasion. Geographically there was no real sign of any bias, there were no visitors from the islands and naturally those nearest Perth did support the event best of all.

Attendance was steady throughout the day. The refreshment area, skills competition, demos and stands gave visitors plenty to see and do right up until all the results were announced at 3.45pm. Ian Hunter the singing butcher from Kinross sang prior to the presentations.

GOLF RESULTS:
This year event was held at Murrayshall House Hotel, 16 attended including representatives from Dalziel and Walkers Shortbread.
1st Robert Patrick, Bruce McCall – 69 Pts – won after count back
2nd Jim Preston, Hugh Pender – 69 Pts
Longest Drive – Allan Brown
Nearest Pin – Mark Grant

REGIONAL MEETINGS
As the President has already reported regional meetings were held in May in Lerwick and Kirkwall. A further meeting will be held in Wick on Monday 8th July and the next round of meetings will be held in the first two weeks of September at Carfraemill, Kilmarnock, Stepps, Inverness, Aberdeen and Perth. Regards content, we will have the presentation of the Steak Pie and Speciality Pie Awards, demonstrations by Dalesman, Lucas, Scottish Venison Partnership and QMS. It is also our intention to have a cook off in the Sausage for Scotland competition at each venue and have the members present will decide which they prefer.

Ian Faulds said the Trade Fair was a great day and thanks to all the staff for the excellent way it was administered.

LIVESTOCK REPORT: Alan Kennedy reported.

QMS report was read. The deadweight steer price has cooled on the week, heifers and young bulls have reached record levels. That is pennies either way. Levels are still pretty high The difference between steers and heifers moved to the closest level since October last year. Prime cattle prices were at their lowest level since the opening week of 2013. Prices were up 17% year on year. Cattle of the quality that members round the table would be buying are maintaining a very high premium. At Scottish auctions all three categories increased on the week as numbers were at there lowest. Steers posted their second highest on record while heifers and young bulls reached new peaks.

There was a seasonal fall for deadweight lamb averages. The volume of new season lamb reaching the market may continue to lift, while numbers remain lower than a year ago. A greater proportion of lambs reaching grade R3L or better which traded almost 29% higher. Obviously, spring lamb is not the standard it was last year. Good lambs are going to command a fair premium. Scottish auctions trailed year earlier levels and prices were 19% higher. Ewes were higher than the week before but remained below the £70 per head mark which traded in early 2012. Ex farm pig prices have risen each week for a quarter of a year. Historic pattern would indicate 5 or 6 weeks of gains still to come. Alan felt that pork had not risen as much as he thought it would on the back of very high prices for lamb and the good quality beef cattle.

Jamie Chapman forwarded to Douglas that lamb skins were £4.50 and hides £36.

Alan Kennedy forwarded an email to Douglas on private kill from Scotbeef. They do not appear to want to be involved on private kill. They will charge £100 per cattle beast. They will take it through and if you have an order for boxed beef then you may get it delivered for free. Alan enquired on the refund for hides? They are currently receiving £54 for them but will be keeping them. They want the business but not that much.

Beaton Lindsay said that he uses Dunblane. Douglas pointed out Dunblane had asked that members could be informed that are available.

ST ANDREW ABATTOIR: newspaper reports said that planning permission from the developer had not been successful and the application had been withdrawn. Scott Jarron had a call the next morning from Gordon Young saying the abattoir was to close on 12th July. Hamish Deans confirmed it will close on Friday 12 July and the chills will run till the end of the month to allow stock to be removed.

Alan Kennedy questioned why even though it is making a profit it will close. Hamish Deans said the closure had been agreed by the board and felt it was a miracle it is still open as the facility has deteriorated. John Chapman asked for investment in the plant over the last 10 years and each occasion lost the vote. They did not choose to re-invest. They have given out dividends and given out cheaper kill prices.

PROMOTIONS REPORT: Douglas Scott reported.

CRAFT BUTCHER AWARDS: The Craft Butchers Product Evaluation were presented at the Trade Fair. There were 257 entries in total. The Beefburger mystery shopping to determine the Best Beefburger in Scotland took place on 18th April and when the final judging took place at the James Watt College in Greenock the next day, the winner picked from eight finalists was Fergusons of Airdrie. So in total in the Beefburger Category there was: 1 Diamond, 13 Gold, 18 Silver 26 No awards. (58 in total).

As well as the Beefburger awards there will also be Poultry Products and Venison Products evaluations with Gold and Silver awards and trophies for the winners. This evaluation has been sponsored by KRH Ltd. The number of awards are as noted in my last report:
Craft Butcher Poultry Awards: 1 Diamond, 18 Gold, 20 Silver, 24 No Awards.
Craft Butcher Venison Awards: 1 Diamond, 3 Gold Awards, 3 Silver Awards, 4 No Awards

QMS sponsored a Premium Sausage evaluation awards were also presented.
Premium Beef Sausage:-The Diamond went to Duncan Fraser & Son in Inverness for Beef, Tomato and Onion Sausage. This was cooked and served up at the Trade Fair and was well received.
Premium Pork Sausage Awards were also presented but the Diamond was held over to present at the Royal Highland Show since the first tested product failed to meet the 72% meat content criteria. The winner will receive his trophy from Nick Nairn on the Sunday of the Show.

SAUSAGE FOR SCOTLAND: Entry into the competition is free but limited to two entries per shop. Entry forms went out with the last Newsletter. Again can I request that you put your thinking caps on for anything with a Scottish connection.

STEAK PIE AND SPECIALITY PIE EVALUATION: This has been sponsored by QMS and William Sword. Entry forms are out and entries close on Friday 26th July. This will be judged at Perth College on Thursday 8th August. Presentations will be made at the six regional meetings to be held in September.

VIDEO CLIPS: Since more and more members have screens and scales with screens SFMTA are considering compilation of clips to show on these. This will be developed over the next two months.

LEGISLATION REPORT:

NEW FOOD BODY FOR SCOTLAND CONSULTATION EVENT: It was a good consultation event which helped to frame the consultation response. We are going to have a visit from Scottish Government and Food Standards Agency on the 11th July with a follow up as they want us to be on a follow up group. So we can continue to excerpt pressures on what we want.

ANY OTHER COMPETENT BUSINESS:

SCOTTISH FOOD ENFORCEMENT LIASON COMMITTEE: have invited Douglas on to the committee. Douglas has accepted the position since this is where the EHOs examine guidelines and rules for compliance. This is quite a very useful Committee to be a member of.

DATE OF NEXT MEETING: Wednesday 11th September 2013.