



comfort, joy... classic casserole

SCOTTISH
CRAFT BUTCHERS

NEWSLETTER

MARCH 2023

Marching on this month, we have National Butchers Week to celebrate. Scottish Craft Butchers are busy preparing for the return of the **Butcher Wars** competition at our trade fair in Perth on **Sunday 14th May 2023**. We are also incredibly excited to reveal that we will also hold the **World Haggis Championship**, kindly sponsored by Hamlyns, on the same day along with the **Scottish Pork Sausage Championship** sponsored by Lucas ingredients.

Before all that we have the **Make it with Haggis** evaluation (sponsored by Scotweigh) and the **Speciality Burger** evaluation (sponsored by Colin Hewitson).

It is an exciting start to the year, hopefully you will all find a way to join in and promote our wonderful industry.

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CRAFT BUTCHERS

The next meeting of the Scottish Craft Butchers executive
Wednesday 22nd March 2023 @ 6:15pm via Zoom video call.

An e-mail invitation to join the meeting will be sent out to executive members.

Joint Letter sent to the UK and Scottish Governments expressing concern over the energy discount scheme

National Craft Butchers and Scottish Craft Butchers have sent a letter to Chancellor of the Exchequer Jeremy Hunt asking for clarification on aspects of the Energy discount scheme and highlighting the challenges that retail butchers face with energy price uncertainty.

We are asking for a review for businesses already locked into higher contract prices, and would welcome more detail about how the discount will be calculated.

The letter in full reads:

Dear Chancellor,

As representatives of the UK's retail butchery industry, we write jointly in response to your announcement of 9th January 2023 regarding the replacement of the Energy Bill Relief Scheme with the Energy Bills Discount Scheme for non-domestic customers.

Gas and Electric are now the leading costs for Butchers, and all have suffered from the surging costs over the last 12 months. While we mainly welcome the scheme announced on 9 January 2023, and due to take effect from 1st April of this year, we remain concerned that the discount scheme offered will leave our members exposed to fluctuating wholesale energy prices and could lead to increased energy costs for businesses.

The meat industry is a highly energy dependent industry. Our members have no other option but to access the electricity and gas needed to produce food that is safe to be consumed. The energy bill relief scheme provided much needed stability for the Christmas season and without that relief we know many businesses would have been forced to close their doors. However, our members energy requirements do not recede with the winter months but continue with increased demand for refrigeration.

The businesses we represent are a vital part of the food chain and we fear that this burden of instability, in addition to the rising costs elsewhere will make some businesses consider their future.

As food producers It is our expectation that retail butchers of all sizes and structures will fall within the higher level of relief as one of the "Energy and Trade Intensive Industries" or ETIIs, and we would ask for confirmation that this is indeed the case.

We also ask for a review for businesses already locked into higher contract prices, unless provision is made to help them renegotiate existing contracts businesses will be paralysed by prices higher than the prevailing wholesale rates.

We welcome more detail about how the discount will be calculated, will the discount be based on daily prices, or weekly, monthly, or other period averages? Our members need transparency on discounts and wholesale prices from suppliers as they try to plan their budgets for the year ahead currently with little certainty.

We would welcome an opportunity to share the pressures our membership is facing and look forward to hearing from you in due course.

Yours sincerely,

*Gordon King, executive manager, **Scottish Craft Butchers***

*Eleanor O'Brien, managing director, **National Craft Butchers***

UK Government response to joint letter sent to the UK and Scottish Governments expressing concern over the energy discount scheme



Correspondence & Enquiry Unit
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London
SW1A 2HQ
public.enquiries@hmtreasury.gov.uk
www.gov.uk/hm-treasury

Gordon King
By email

23 February 2023

Our reference: TO2023/01454

Dear Gordon King,

Thank you for your correspondence dated 26 January to the Chancellor of the Exchequer about the Energy Bills Discount Scheme. As it is not practical for Ministers to respond personally to all the correspondence they receive, I have been asked to reply. I would like to apologise for the delay you have experienced in receiving a response.

The Government recognises that some energy and trade intensive businesses are particularly exposed to energy cost increases and are less able to pass these costs through to their customers. This is why we have decided to provide a more generous level of support to certain energy and trade intensive industries (ETIs) for a further year starting from April 2023. The firms eligible for ETIs scheme are those operating within sectors that fall above the 80th percentile for energy intensity and 60th percentile for trade intensity, and those within sectors eligible for the existing Energy Intensive Industries compensations and exemption schemes. These sectors have been published here:

<https://www.gov.uk/guidance/energy-bills-discount-scheme>.

All other eligible businesses will automatically receive a unit discount on their bills of up to £19.61/MW for electricity, and £6.97/MW for gas.

The Government is also aware that some businesses are having difficulties securing the benefit of falling wholesale prices from their energy suppliers. Department for Energy Security and Net Zero are therefore working with the Office of Gas and Electricity Markets (Ofgem) to understand the scale of the issue. The Chancellor has written to Ofgem asking them to do this work with the utmost urgency and provide an update in time for the Budget.

Thank you for taking the trouble to make us aware of these concerns.

Yours sincerely,

Correspondence & Information Rights Team
HM Treasury

Scottish Apprenticeship Week 6-10 March 2023



SCOTTISH
CRAFT BUTCHERS

British Pie Week 6th to 12th March 2023



National Butchers Week 6th to 12th March 2023



Scottish Craft Butchers Executive
Meeting Wednesday 22nd March 2023
@ 6:15pm via Zoom video call

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Product Evaluations

Make it with Haggis & Speciality Burger
Wednesday 5th April 2023 @ Forth Valley College

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Trade Fair (Dewars Centre, Perth)

Sunday 14th May 2023

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Featuring:-

The World Haggis Championship

THE RACE IS ON TO FIND THE BEST HAGGIS.

Kindly sponsored by Hamlyns

Who has the the most outstanding homemade version of the iconic Scottish delicacy?



The Scottish Pork Sausage Championship

Kindly sponsored by Lucas

A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL PORK LINK SAUSAGES



The TPS Sausage Linking Challenge

Kindly sponsored by TPS

A COMPETITION TO FIND SCOTLAND'S FASTEST HAND LINKER



This challenge will follow the format required for attempts on the Guinness World Record for the most sausages made in one minute but will not count towards that record since greater independent verification and video recording is necessary for such attempts.



Scotland Butcher Wars

Sunday 14th May 2023

(Dewars Centre, Perth)

The competition is in two categories –
(up to a maximum 18 entries per competition will be accepted)

Singles – any butcher of any age and ability

Pairs – one butcher MUST be under 22

(age as at 14th May 2023)

To prepare a display, each butcher or pair are allocated

Pork – Half Saddle [Cutlet End, belly on]

Lamb – Half Scotch Lamb sponsored by QMS

Competition time is 45 mins – SHARP!



ENTRY FORMS

ONLINE

www.craftbutchers.co.uk



Meat Management Meat Industry Awards now open for product nominations

Product nominations are being invited to find 'the best of the best' for this year's popular Meat Management Industry Awards 2023.

All sectors of the meat industry can nominate their products free for judging across 10 different categories, with the winners and finalists announced at the prestigious awards ceremony and black-tie dinner taking place on September 12th in Birmingham.

The long established awards initiative offers 20 categories in total with 10 additional categories available for voting or specific nominations. This includes both the highly valued Excellence Award and the Young Manager of the Year Award.

Nominate your products for judging

Butchers, independent retailers and foodservice suppliers, large and small, together with manufacturers and processors can nominate / enter their products in the following categories:

- Britain's Best Sausage**
- Britain's Best Burger**
- Britain's Best Meat Pie**
- Best Bacon Product**
- Best Free From Product**
- Best Poultry Product**
- Best Beef Product**
- Best Pork / Piguemeat Product**
- Best Lamb Product**
- Best Red Meat Product**

The winners of the Lamb, Pork and Beef categories will determine which product receives the Best Red Meat award.

As usual the Awards will culminate in a black-tie dinner and ceremony at the Hilton Birmingham Metropole, near to the NEC. This is Britain's biggest event for the meat industry, offering a unique opportunity to network and celebrate in style and is a major annual date in the meat industry calendar.



Product nominations plus voting and nominations can be made via the website: <https://meatmanagement.com/awards> More information is available from the organisers by emailing Paige Philips: paige.p@yandellmedia.com

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meat
management
**industry
awards
2023**

WINNERS AND
FINALISTS RECEIVE
FANTASTIC FREE PUBLICITY
AND KUDOS

Enter your products today!

It's time to nominate your products for entry in
the 2023 Meat Management Industry Awards!



Submit your nominations in these categories:

Best Bacon Product
Best Beef Product
Best Lamb Product
Best Pork Product

Best Poultry Product
Britain's Best Burger
Britain's Best Meat Pie
Britain's Best Sausage
Best 'Free From' Product

Nominate your products now, visit the website for full details.

Product entry is **completely free**, and you can nominate as many products as you like - the only criteria is that they must be manufactured in the British Isles. Entry is just a click away, nominate your products now.

DON'T MISS THIS OPPORTUNITY TO BE INVOLVED!

Go online to meatmanagement.com/awards

For more information email Sharon Yandell on sharon.y@yandellmedia.com

*Images depict previous winning products.

130% Taxable Profit RELIEF on Avery Berkel scales

*There's never been a better time to upgrade your Avery Berkel scales
with new tax rules & interest-free credit.*

With the government choosing to make capital allowances more generous, there's a strong incentive to make additional investments into your retail business and increase economic growth.

For expenditure incurred from 1st of April 2021 until 31st of March 2023, businesses can claim **130%** capital allowances on new Avery Berkel weighing equipment investments.



For every pound a business invests into new Avery Berkel equipment, their taxes can be cut by up to 25p.

Example...

- ☑ A company purchasing £10,000 of Avery Berkel weighing equipment takes advantage of the Super Deduction
- ☑ £10,000 of Avery Berkel equipment qualifies the business to deduct £13,000 - 130% of the investment - when computing its taxable profits
- ☑ Deducting £13,000 from taxable profits will save the business up to 19% - or £2,470 from its corporation tax bill!

Contact us to discuss your tax relief and interest-free credit options today!

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Meat alternative sales decline this Veganuary

Volume sales for meat-free* products have declined this Veganuary, with initial data for the first three weeks of January showing a fall in shoppers in the meat-free category.



More than a million fewer households bought meat-free products this January compared to last year with only 13.7% of households buying one (AHDB/Kantar, 3 w/e 22 January 2023). This compares to 96.4% of households buying meat, fish or poultry (MFP) in the first three weeks of the year.

Research from IGD suggests 7% of shoppers started taking part in Veganuary at the start of January. However, this uplift appears to have been short lived, with seven out of 10 failing to make it past the two-week mark.

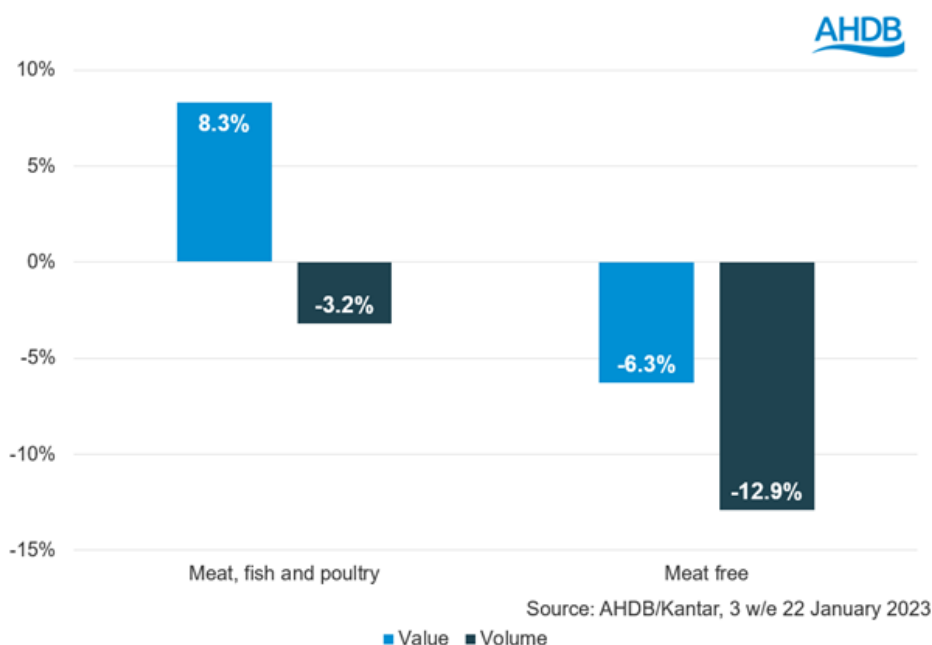
Of those who stopped, 40% said it was due to alternatives being too expensive, while a further 40% claimed they couldn't find food or drink they enjoyed. Decreased interest has meant that in the Veganuary period, there was a decrease in alternatives volume sales, both in meat and dairy.

This shows despite new product development and heavy promotions from retailers, the taste and price of meat-free products are still the major barriers for shoppers.

Meat-free remains a small part of the market, maintaining the 2% volume share it has seen over the last four years.

This decline in shoppers means overall value and volume for meat-free has declined with volumes down 12.9% and value down 6.3% compared to MFP, which declined by 3.2% in volume but saw value growth of 8.3% due to price increases.

Despite declines, Veganuary provided a boost for meat-free products with a sales uplift of 36% in the last three weeks versus the average three weeks in 2022 (excluding Veganuary and Christmas)



Meat-free products have seen average prices rise 8.9% year-on-year, slower than their meat counterparts at 11.9%. This increase for MFP meant the gap in price between the two categories narrowed with meat-free being only £0.13/kg more expensive.

January is a time when shoppers try to eat healthily in general, not exclusively reduce meat. Therefore there is an opportunity to promote healthy meat options, highlighting those high in vitamins and minerals as well as lean cuts. We also see the impact of Dry January in the data, as no and low alcohol beer volumes were up 3% on last year's levels (Kantar). £10 million less was spent on chocolate deals this January compared with last year, partially as a result of the new health regulations as well as a drop in promotions.

Continued on page 11>>>>>>>

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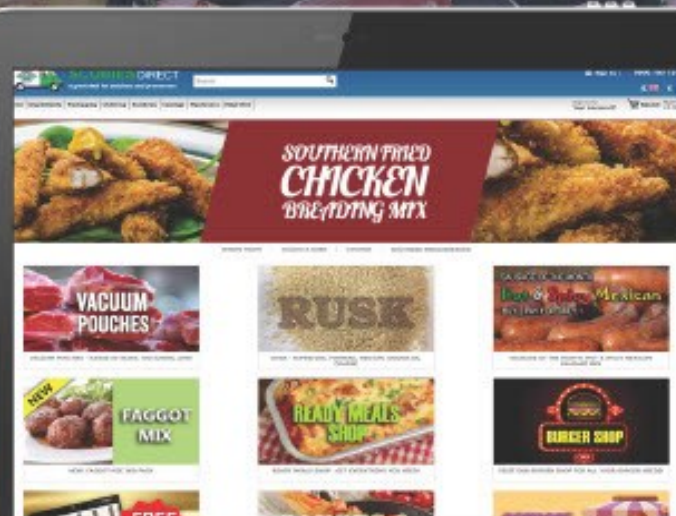
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Sheep,
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Meat-free trends in 2022

In 2022, volumes of meat-free declined by 3.4% while value grew by 2.2% according to AHDB and Kantar (52 w/e 25 December 2022), as a result of shoppers cutting back as well as some leaving the category. Trends across total meat-free are replicated within specific meat alternatives and vegetarian and vegan range products. Meat-free products performed better than total MFP, which saw volumes decline by 7.1%.

Average price per kilogram in meat-free increased by 5.7%, slower than MFP at 8.2%. However, meat-free was a more expensive product at £7.59/kg on average, which is £0.74/kg more than MFP.

Shoppers have been dropping meat-free brands with volumes down 5.9%, in favour of private label offerings which grew by 4.2%. This move has been even more pronounced in the last 12 weeks, as the cost-of-living crisis started to hit shoppers' budgets harder.

Opportunities for meat

Shoppers are more health conscious in January, so remind shoppers of the health benefits of meat. AHDB is actively promoting the health benefits of meat and dairy during January through its We Eat Balanced marketing campaign.

Over 96% of households bought meat in January and remains a huge category – worth over £1.3bn in the first three weeks of 2023. Retailers can cater to these shoppers through innovation and inspiration at point of purchase. See our research of how to inspire shoppers in the meat aisle.

With the economic outlook, shoppers may be more wary of new products and return to tried and trusted meat cuts. However, the price difference between meat and alternatives is one to watch going forward, as more retailers launch cheaper own brand ranges. Some shoppers may swap from meat to alternatives if meat-free products become cheaper.

Read more about the outlook for meat in our Agri-market outlook for 2023

* Meat-free definition defined by AHDB (includes meat alternatives and selected vegetarian/vegan ranges. Excludes pizzas).



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@craftbutchers.co.uk

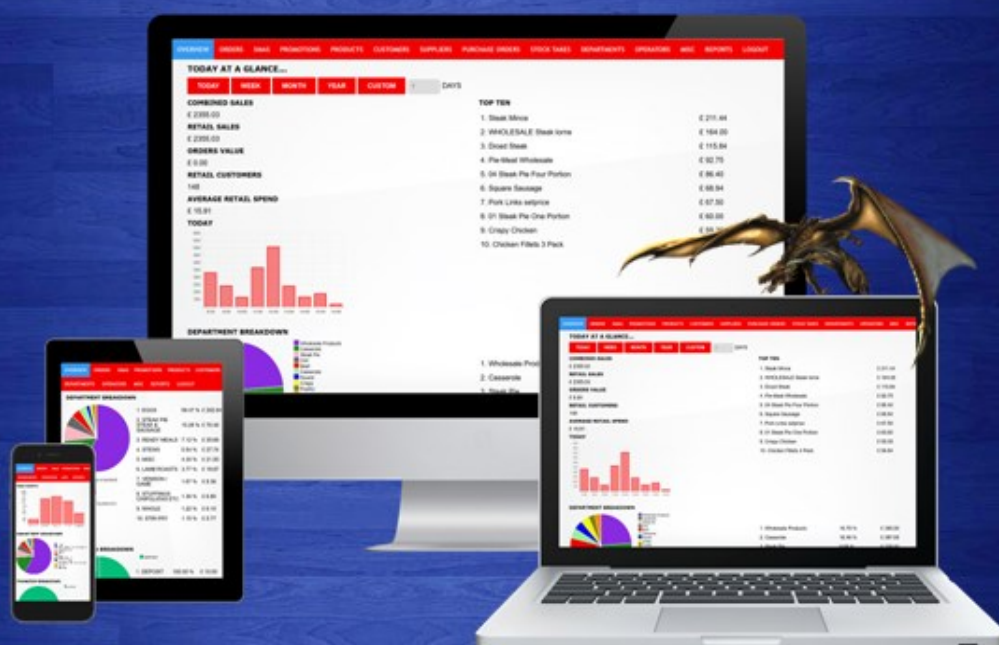


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Scottish Craft Butchers, Craft Skills Scotland and The Institute of Auctioneers Scotland held a market awareness day for apprentice butchers and employers. It was an incredibly informative day and allowed everyone to expand their knowledge of the red meat industry food chain. The aim was to highlight the important part each stakeholder plays in bringing high quality red meat to the consumer.

Many thanks to our hosts, Caledonian Marts Ltd.

All the attendees had a walk around the pens prior to the sale. Our President, George Jarron, was on hand to explain the market day process along with Hugh Black who is a regular buyer at Stirling.

When the bell rang, everyone moved through to the sale ring. The fast pace of the sale took some by surprise but everyone was able to follow the procedure and learnt a few tips along the way.

After the auction ring excitement, we were hosted by the auctioneer, Oliver Shearman, to some lunch in the boardroom where everyone shared their experience, asked many questions and had a positive discussion on the red meat industry and the importance of the stakeholders in the food chain.

Some comments on the day below:-

"Firstly, I just want to start by thanking everyone who made it possible for us to attend 'Market Awareness Day' at Caledonian Marts. I had a great day and it proved very informative. It was great to see the auctions run and get an insight into the process of what happens before the meat reaches the block." Abbie Winton

"An enlightening and interesting day was had by both Arran and Iain at Caledonian auction mart. We saw how the cattle came in, were separated and ticketed ready for auction. The auction itself was fast paced and a lot to take in for first timers.

The day was very well presented and our thanks to Oliver at Caledonian and our team, who helped explain the general ins and outs of auction." Arran and Iain at David Faulds and son Ltd Kilmarnock.

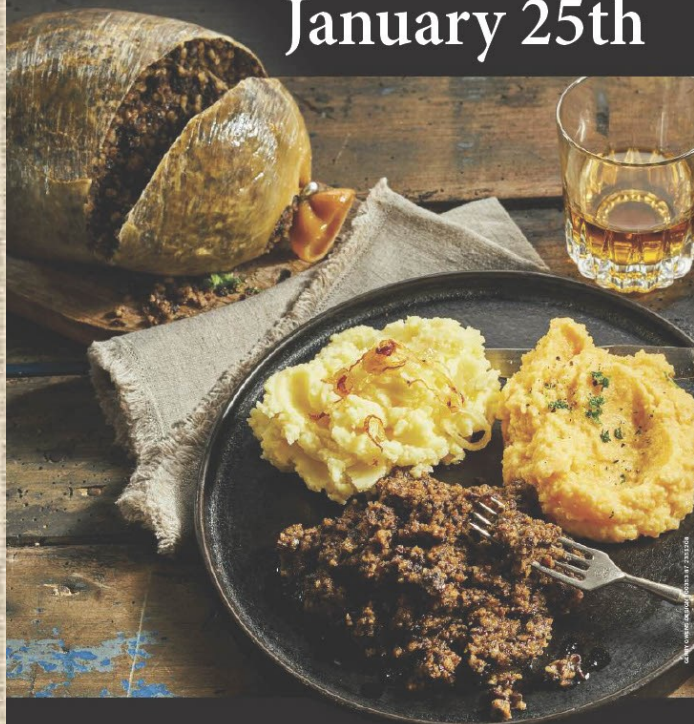
"Caledonian Marts were privileged to host The Scottish Craft Butchers event on Thursday 23rd February alongside their Prime Cattle Sale. With a fantastic turn out of Support from Butchers far and wide. The event was well attended with Butchers whom are intrigued on buying Cattle through the live ring. This event enabled Caledonian Marts to show the process of buying Primestock through the ring, as well as answering questions about what happens within the process of buying Live Prime Cattle. Overall, the event was a success with all the Butchers leaving Caledonian Marts with a broader knowledge of the Live Ring Cycle.

Caledonian Marts welcome any Butchers/Wholesalers who wish to buy and attend at our weekly Primestock sales." Any Questions please contact Oliver Shearman on 07730046252



Burns' Night

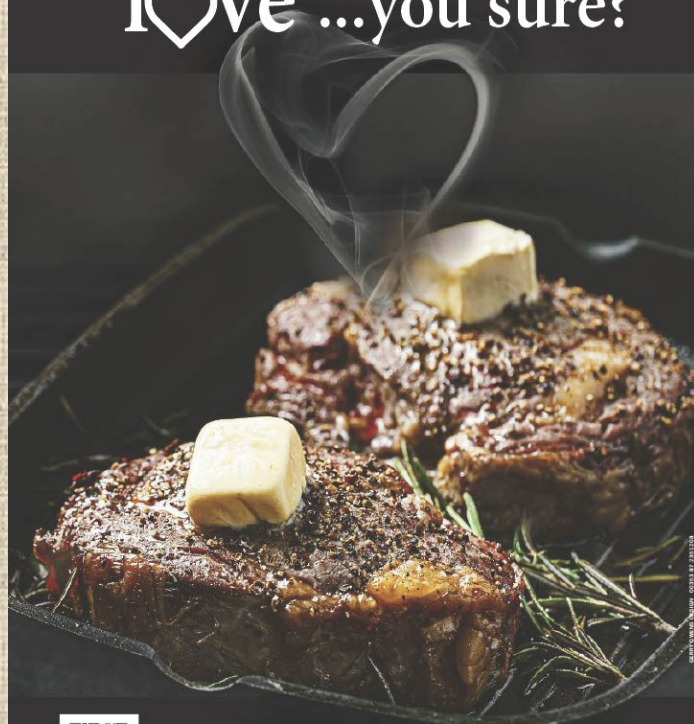
January 25th



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All you need is
love ...you sure?



Valentine's Day
February 14th

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comfort, joy...
classic casserole



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sizzling, satisfying
...sausages!



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POSTERS FOR EARLY 2023



**Burn's
Night**
January 25th

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All you need
is **love**
...you sure?

Valentine's Day Feb 14th

SCOTTISH
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comfort, joy...
classic
casserole

SCOTTISH
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sizzling,
satisfying
...sausages!

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SCOTTISH CRAFT BUTCHERS

We have prepared the posters above for use over the early part of 2023. They are for the exclusive use of Scottish Craft Butchers members.

With so many businesses now using screens and scales to promote products rather than posters, we have redesigned the promotional material into a landscape version that can be easily downloaded on to your scales and screens.

We have sent out the posters to your businesses and all the digital versions, above, have been e-mailed to all members. The images are perfect to use on your social media channels.

Remember to let your customers know about the many recipes on our website!

www.craftbutchers.co.uk

**WE'VE GOT THE RANGE YOU'RE AFTER,
WHICHEVER WAY YOU LOOK AT IT.**

Our reputation for **quality**,
consistency and just **plain old-fashioned**
good service is ever-growing as we work with our
expanding roster of **outstanding Scottish suppliers** to bring
you the best wholesale butcher meat this country has to offer.
Along with the lines you'd expect like **fully traceable primal raw and**
Scottish pork and beef products and **British chickens** we also stock **pies**
and pastry options, **cheeses, sauces and accompaniments, charcuterie**
and even **frozen**. Add to all that **exceptionally competitive pricing**, a
dedicated telesales advisor and **minimum regular orders of just £50**,
whichever way you look at it, we have the range you need to impress.
Ask for a face-to-face with our Head of Butchery to find out more.

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Scottish Apprenticeship Week 6-10 March 2023

Scottish Apprenticeship Week shines a light on the vital role apprenticeships play in supporting people, employers and the economy.

Scottish Apprenticeship Week shows how apprenticeships are unlocking potential in people and businesses. It's a time to highlight how apprentices and employers flourish through apprenticeships. It's a chance to celebrate how learning providers support apprentices to achieve.

Apprenticeships allow people from diverse backgrounds and abilities to gain and develop skills. These skills will support individuals throughout their life and in work. They'll also support economic priorities and renewal, including Net Zero ambitions.

Get involved in #ScotAppWeek23 and you'll help celebrate #UnlockingPotential.



Ideas for getting involved

We'd love you to get involved and talk about [Scottish Apprenticeship Week 2023](#). Here are some great ideas to get you started:

Share photos, videos and quotes from current apprentices about their experiences. [Check out our Apprentice stories](#) for inspiration.

- **Make announcements** about apprenticeship recruitment, current vacancies and plans. [Tell us what activities you're doing](#) to support the week.

[Check out the events calendar](#) to see what activities others are planning.

- **Support the campaign on social media** using #ScotAppWeek23 and #UnlockingPotential. That helps us find and share your posts.

[Get involved with our social campaign using #ApprenticeShop](#). Inspire young people to find out more about apprenticeships.

Social media posts for you to use

To get you started, here are some social media posts that you can use to promote the week. You can use our free graphics and images from the [Resources area of Apprenticeships.scot](#).



We're supporting Scottish Apprenticeship Week from 6-10 March to show that #apprenticeships are #UnlockingPotential in our workforce. Get involved! [apprenticeships.scot/scotappweek](#) #ScotAppWeek23

Get involved in Scottish Apprenticeship Week from 6-10 March to tell others how #apprenticeships are #UnlockingPotential for people and businesses. Download the toolkit: [apprenticeships.scot/scotappweek](#) #ScotAppWeek23

Looking forward to Scottish Apprenticeship Week to help demonstrate why #apprenticeships are #UnlockingPotential in people to support business and Scotland's economy. 6-10 March.

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Ideas for the future.



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BUSINESS FOR SALE

Ceres Butchers

8 Main Street, Ceres KY15 5NA

Contact Bob Prentice on 07770 277356

or Jane Prentice on 07879 454094 / email: ceresbutchers@gmail.com

Ceres Butchers is a well-established business which has been in the heart of this Fife village for many years with a loyal customer base.

The front shop has 2 large display fridges and shelving display for pies as well as a small display fridge for eggs, bacon and puddings.

In the back shop there is a preparation area, a walk-in chill for fresh meat, shelved fridge for cooked meats and a cooking area with a large oven and boiler.

There is also a storage area downstairs, accessed from the rear car park as well as a small office and toilet.

The annual turnover has increased over the last few years to £260k and is staffed with 2 full time and 1 part time employee. The current owners have been supplying beef, lamb and venison direct from their local farm as well as venison blood from their on-site micro-abattoir to make a unique black pudding.

The property is tenanted and sits next door to the Spar/Post Office on the Main Street in the village of Ceres which is just a 15 minute drive from St Andrews.

There is both on street parking to the front and a public car park to the rear.



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Scotland

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Butchers
CLUB
THE CRAFT. THE CUT.

Craft Butcher Diploma of Scotland.

The next step up from the Modern Apprenticeship in SVQ Meat and Poultry Skills at Level 3 (SCQF 6) for experienced butchers requiring certification, the diploma is internationally recognized as formal and comprehensive evidence of quality training and achievement in the Scottish retail meat industry.

Gordon Newlands, qualified butcher and Brands Development Manager for QMS, said: "The Craft Butcher Diploma is held in extremely high regard in the red meat industry and is considered the final piece in the jigsaw to becoming a master craftsman in butchery.

"I went through and attained my Diploma in 1986. I still have my certificate and take it with me – it has great merit within the red meat industry at home here in Scotland and abroad."

QMS will be supporting **members of the Scotch Butchers Club** to undertake the training by **funding 50% of the training fee to the value of £250**. This new partnership follows on from the re-direction of the Scotch Butchers Club to support independent butchers to take on a leading role as 'Champions of Scotch'.

The training will be delivered by Craft Skills Scotland assessors with butchery business owners signing off on the competency of trainees in required areas.

Gordon King, Executive Manager at Scottish Craft Butchers, commented: "With the increase in demand for butchers, we need to make sure our young men and women are the best that they can be, so that butchers are seen as leaders in craftsmanship, product knowledge, provenance, speciality, and innovation in an era when consumers are striving to know more about where their food comes from."

To apply for funding towards the Craft Butcher Diploma, trainees must download the application form from the **Scotch Butchers Club website** and email the completed form to **SBC@qmScotland.co.uk**.



Massive congratulations to Blu D'Ambrosi from Stoddart's in Broxburn who has achieved his SCQF level 5 in Meat and Poultry Skills Modern Apprentice Qualification. Well deserved for this young man from Italy who has worked hard to achieve his Qualification. Well done Blu from all at Craft Skills Scotland.

Presenting him with his certificate is training manager Wilson Hendry.



Congratulations to Sarah Hodge from Hunters of Kinross Butchers who has achieved her SCQF level 5 modern apprentice qualification in customer service.

Well done Sarah from all at Craftskills Scotland.



Congratulations to Pip Milligan from Hunters of Kinross Butchers who has achieved her SCQF level 5 modern apprentice qualification in customer service.

Well done Pip from all at Craftskills Scotland.



Congratulations James Bowden on completing your Modern Apprentice SCQF 6 in Meat and Poultry Skills! James got into butchery to give himself a better work-life balance after leaving cheffing. At John M Munros and has won two Gold Sausage Awards and he was a runner up for SCQF 6 Modern Apprentice of the Year at the Scottish Craft Butchers Training Awards held in November. He can be found in John M Munros Inverness shop where he enjoys preparing cuts of meat, interacting with customers and hearing feedback about the products he makes.





Shaun Mann from Lindsay butchers in Perth receiving his Modern Apprentice SCQF 5 Meat and Poultry Skills certificate from his Craft Skills Scotland Assessor Wendy.

Shaun has worked hard to achieve his qualification, always smiling and happy at work, a great asset to the trade and already booked in to sign up for his SCQF 6, well done Shaun from all at Craft Skills Scotland.



Craig McKirdy receiving his SCQF 5 Modern Apprentice in Meat and Poultry skills. Craig works in his family run butchers shop McKirdy Brothers Butchers in Prestonpans and is keen to learn all he can about the trade.

Well done Craig.



Alexander McCracken from Sheridan's Butchers in Ballater receiving his SCQF 5 Modern Apprentice in Meat and Poultry Skills from Grant Anderson. Alexander is a hard working young lad with a bright career ahead of him.

Congratulations from all at Craft Skills Scotland on your achievement.



Congratulations to Lee Smith from Chapman butchers Glasgow s in Bailleston on completing his Modern Apprentice SCQF 5 in Meat and Poultry Skills. Always a very warm welcome whenever visiting this shop. Being presented by Brian McQueen who is passing on his wealth of knowledge and experience to Lee.

Big congratulations from all at Craft Skills Scotland.





Congratulations to Graeme Johnston from Moffat Butchers in Shotts on completing his Modern Apprenticeship SCQF 5 in Meat and Poultry Skills.

Being presented by the boss man Jim.

Keep up the good work Graeme and congratulations from all at CraftSkills Scotland.



Kamil Rumak receiving his SCQF level 5 Modern Apprenticeship in Meat and Poultry Skills from Paul Slater training manager at The Buffalo Farm. Kamil is very hard working and has learned fast, he is hoping one day to become a supervisor, he is already working on the next stage of his apprenticeship.

Well done Kamil from all at Craft Skills Scotland.



Erin Gray formally of Alex Mitchell Butchers receiving her Modern Apprentice SCQF level 6 certification.

Erin is now running her own snack van in Glenrothes, all the best for the future Erin from all at Craft Skills Scotland.



Kieran Burnside from McMillan Foods receiving his Modern Apprentice SCQF level 5 in Meat and Poultry Skills from his manager John Lister.

Kieran is looking forward to progressing on to his SCQF level 6.

Well done Kieran



Wages Survey Results available

New Categories Added

The Scottish Craft Butchers wages survey results are now available on the members only website.

Just login using the e-mail that you have registered with us.

You can request a new password automatically which will be sent to the e-mail address.

The results can be found under the **Employment Law section**, sub heading **Wages Survey**.

If you would like to contribute to the survey on an ongoing basis, then please contact bruce@craftbutchers.co.uk who will send out the form to be completed.

It is important that we keep this information up to date as we all need a guide in these changing times. It is only with your input that we can provide the average information to all members. The categories that we require the information on are displayed on the sheet here.

All responses are anonymous and we will only use the figures provided to update the average figures displayed on the website.

SCOTTISH CRAFT BUTCHERS

SCOTTISH
CRAFT BUTCHERS

WAGES SURVEY 2023

With the challenges around staff recruitment and retention, members have asked that we carry out a snapshot survey on where the membership are wage structures.

We kindly request that you complete and return this form with the hourly rate for each job type.

The survey is anonymous and results will be provided with the salary range along with the average wage per job type.

Shop Manager	£	per hour
Factory Operative	£	per hour
Apprentice	£	per hour
Butcher	£	per hour
Supervisor Butcher	£	per hour
Counter Assistant	£	per hour
Bakery Personnel	£	per hour
Office Manager	£	per hour
Administrator	£	per hour
Driver	£	per hour

Please return your completed forms to our offices in Perth or if you return by email the individual business data would only be used to formulate the overall results to share with other members.



SCOTTISH
CRAFT BUTCHERS

Bruce is currently updating the members listings on our Scottish Craft Butchers website.

The “**Locate your local butcher**” section currently lists names and addresses.

We are gradually adding shop photos and links to your websites!

Please can you send us an up to date photo of your business and a web address link to your website.

This will take any consumers who are searching our website straight to yours!

Send your details to bruce@craftbutchers.co.uk

Send us a picture of your business!



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Do you have a hunger for knowledge?

This qualification is designed for candidates who are working in a food service environment. It will suit candidates who are looking to develop their existing skills and knowledge.

- Delivered in the workplace by a team of dedicated assessors
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- Cost: FREE
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- Age: All ages and abilities

WHO?

Waiting and counter service staff in:

- Cafes
- Farm Shops
- Restaurants
- Delis
- Retail Food Outlets

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SCOTTISH
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Bushes, Milton Keynes MK12 6HS Contact:
Anthony Matthews , Marketing Manager Tel:
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01312216734

jeff.lestrelle@borlandinsurance.co.uk

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www.paymentsense.com/uk/

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David Dougan
11 Kilmore Rd, Crossgar BT30 9HJ
Email: david.dougan@prephouse.co.uk
www.prephouse.co.uk
T: 02844831837 F: 02844832914

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John
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Robertson
Tel: 01294 463936 Fax: 01294 472187

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Contact: Craig Sutherland
Tel: 07897737893
E-Mail: csutherland@rck.partners

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Beef labelling boards available for sale exclusively to Scottish Craft Butchers Members

Ensure complete traceability within your business with the Scottish Craft Butchers branded labelling boards.

We have a small stock available from the office.

Cost £60 each including VAT and delivery.

Contact bruce@craftbutchers.co.uk to order.



Livestock Prices

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

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



	W/E 18/02/23	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	478.3 p/kg	473.4 p/kg	405.4 p/kg
Heifers dwt	480.9 p/kg	475.0 p/kg	410.5 p/kg
Young Bulls dwt	458.7 p/kg	451.5 p/kg	390.6 p/kg
Numbers			
Steers	3381	3731	3576
Heifers	2872	2721	2776
Young Bulls	162	200	251
Scottish auctions			
Prices			
Steers lwt	277.59 p/kg	278.75 p/kg	232.01 p/kg
Heifers lwt	273.94 p/kg	272.04 p/kg	241.63 p/kg
Young bulls lwt	248.71 p/kg	262.25 p/kg	220.57 p/kg
Numbers			
Steers	115	99	56
Heifers	262	218	201
Young bulls	7	4	7

Livestock Prices continued

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

Deadweight cattle week ending 18th February 2023								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	480.8	481.9	479.1	487.3	484.5	483.7	462.6	468.4
R	478.4	482.4	482.5	479.6	482.9	483.5	454.5	466.9
O+	471.0	470.5	465.5	464.9	471.9	470.6	438.3	460.0
-O	446.7	447.8	450.2	430.1	443.3	449.3	430.8	445.3

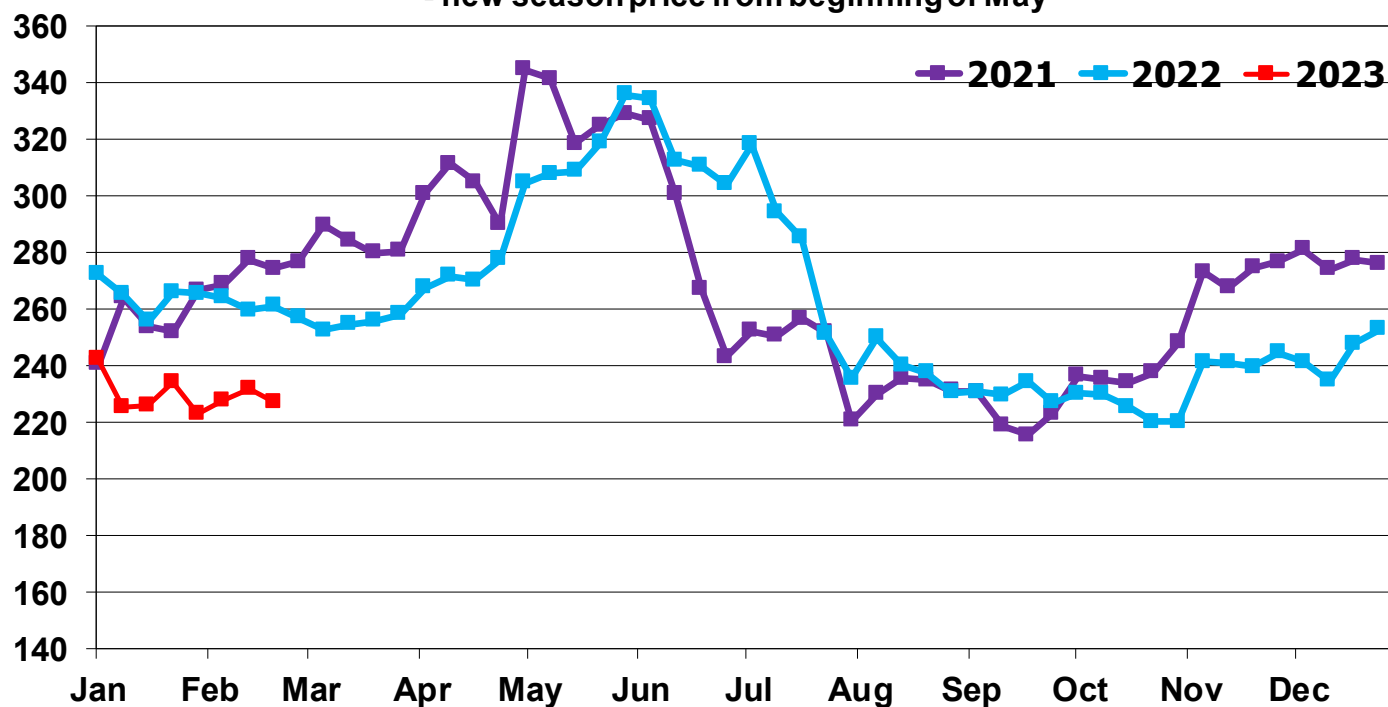
Sheep prices Scottish	W/E 22/02/23	Previous Week	Previous Year
New Season SQQ lwt	227.12 p/kg	232.00 p/kg	261.03 p/kg
Ewes lwt	£76.64 /hd	£71.64 /hd	£91.50 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	11274	14926	10971
Ewes	6655	7392	5271
Sheep Prices	W/E 18/02/23	Previous week	Previous year
GB Abattoir			
New Season SQQ dwt	511.3 p/kg	496.9 p/kg	586.0 p/kg

Deadweight sheep week ending 18th February 2023				
		2	3L	3H
	U	527.6	520.5	518.0
	R	517.6	515.5	516.8
	O	502.4	507.9	504.9

Pigs	W/E 18/02/23	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	207.13 p/kg	206.39 p/kg	137.49 p/kg

GB deadweight pigs SPP week ending 18th February 2023					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	n/a	n/a	80.0 – 89.9 kg	208.71	+0.31
60.0 – 69.9 kg	204.24	+2.56	90.0 – 99.9 kg	208.11	+0.56
70.0 – 79.9 kg	207.97	+0.64	100 - 104.9 kg	206.34	+0.77

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



Source: IAAS

Sheep market

Lamb prices continued to fluctuate around the 230p/kg lwt mark at Scottish auctions in February, remaining 10-15% behind year earlier levels, and slipping slightly behind the five-year average.

As of February 22nd, 2.2% more lambs have been sold at Scottish marts in the season-to-date than in 2021-22 but volumes have fallen by 7% at GB marts despite a marginal increase in the combined June lamb crop reported by England and Wales.

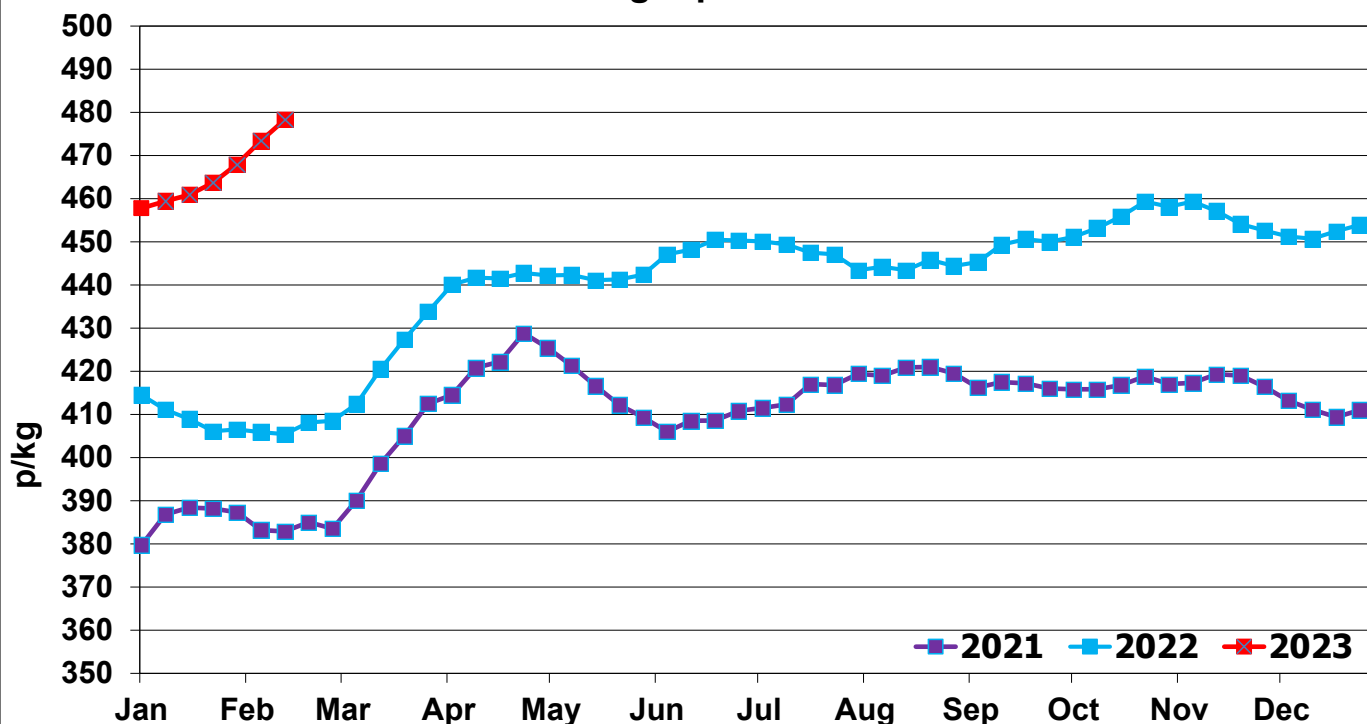
However, with the signals pointing towards an increased carryover of hogs, auction volumes rose slightly above year -earlier levels at GB marts in the four weeks to February 22nd.

According to Kantar, after a good pre-Christmas trading period, lamb retail sales fell back behind year earlier levels in the four weeks after Christmas.

UK lamb imports were down 18% year-on-year in the final quarter of 2022, slumping to their lowest of the century.

While volumes are likely to have rebounded seasonally in early 2023, Beef + Lamb NZ have reported a year-on-year decline of 12% in shipments to the UK during January.

Scottish deadweight price for steers



Source: AHDB

Beef market

Deadweight prime cattle prices have continued to increase against the seasonal trend, reaching a new record high in the week ending February 18th, with R4L steers pushing 17% higher than last year and 28% above the five-year average.

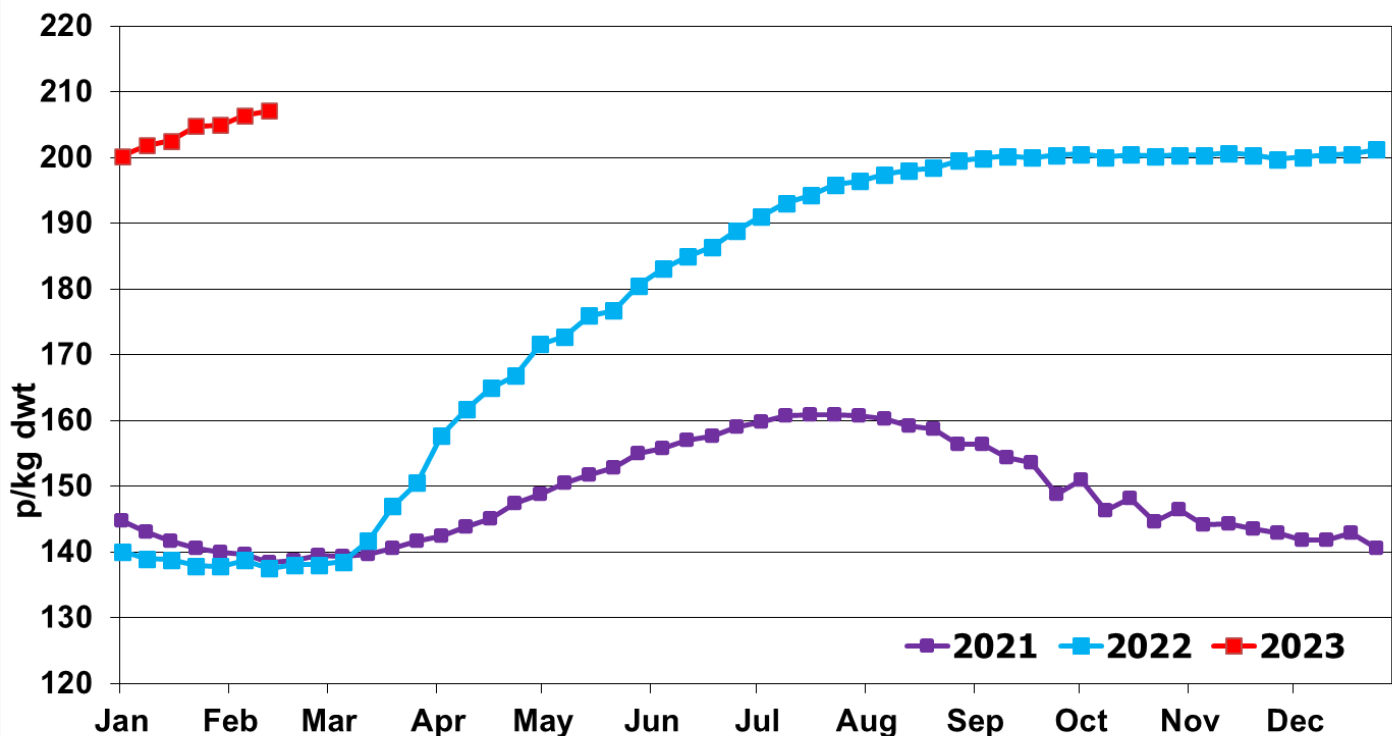
Prime cattle availability is seasonally firm in Scotland, as the spring calf crop from 2021 is reaching peak slaughter age. However, it remains tight relative to a year earlier, driven by an increased flow of store cattle to English farms last year.

Prime cattle auction prices have also increased since the turn of the year, with steers and heifers making around 275p/kg lwt in February.

With demand for manufacturing grade beef remaining strong, cull cow prices have also reached new record high levels and remain much closer to prime cattle values than usual, with the R4L grade up 29% on last year, at 420p/kg dwt.

The number of beef-sired females over 30 months on Scottish farms was down by 3.3% year-on-year at the beginning of 2023, driven by an increased cow kill in the second half of 2022 and fewer heifers being available for adding to the herd.

GB pig producer price - SPP



Source: AHDB

Pig market

The GB Standard Pig Price has continued to trend higher, reaching 207.1p/kg dwt in the week ending February 22, placing prices 43% above their five-year average.

Prime pig slaughter fell behind year-earlier levels at GB abattoirs in December and January, while lighter carcass weights added to the reduction in pigmeat output.

Scottish slaughter data signalled some reduction in availability on Scottish farms in the final quarter of 2022 and this continued in the opening five weeks of 2023.

EU pig prices have risen sharply since January, leading to a significant narrowing of the price lead for GB over the EU average, boosting the competitiveness of home produced pigmeat.

In China, pork price volatility has continued, with a sharp fall since October pointing to a well-supplied market. However, there was a slight rebound in late-February. Although UK exports to China reached an 11-month high in December, they were still down slightly on a year earlier.



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



SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

FEBRUARY

MARCH

SCOTCH BEEF

Fillet Steak	5320	5323
Sirloin Steak	3378	3381
Rib Eye Steak	3360	3364
Popeseye Steak	2149	2152
Topside	1779	1783
Round / Rump Steak	1762	1765
Shoulder Steak	1484	1487
Rolled Brisket	1459	1463
Steak Mince	1263	1267
Boiling Beef Bone In	969	974

DOMESTIC LAMB

Whole Leg of Lamb	1616	1616
Centre Cut Leg Bone In	1876	1876
Gigot Lamb Chops	2233	2233
Lamb Leg Steaks	2119	2119
Chump Lamb Chops	2117	2117
Double Loin Lamb Chops	2272	2272
Single Loin Lamb Chops	2091	2091
Rolled Shoulder Lamb	1511	1511
Lamb Shanks	992	992
Diced Lamb	1702	1702
Minced Lamb	1512	1512

PORK

Pork Tenderloin (Fillet)	1569	1573
Pork Leg Steaks	1150	1154
Double Loin Pork Chops	1179	1183
Single Loin Pork Chops	1131	1135
Rolled Shoulder of Pork	1044	1048
Belly Pork	969	974
Pork Loin Steaks	1256	1260
Diced Pork	1038	1042

PRODUCTS

Beef Link Sausages	1072	1072
Pork Link Sausages	1071	1071
Speciality Pork Sausages	1085	1085
Sliced Beef Sausage	960	960
Sliced Black Pudding	867	867
Ball Haggis	942	942
Scotch Pie	180	180
Quarterpound Beefburger	135	135
1lb Steak Ashette Pie	981	981

'Scottish Craft Butchers members have the benefit of access to Lindsays' employment law team for all employment law queries.

Members are urged to get in touch with the team before taking action in relation to any employee grievance or dispute, disciplinary action or proposed dismissal,



DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?

Please send your e-mail address to bruce@craftbutchers.co.uk to receive up to date information each week!

JOIN IN THE WHATSAPP CHAT!

We have also set up a **Scottish Craft Butchers WhatsApp** members only chat group. If you would like to take part in the chat with other members, please send us a mobile number and we can add you in. Send to bruce@craftbutchers.co.uk

DON'T MISS OUT, GIVE US A SHOUT!



WhatsApp

**SCOTTISH
CRAFT BUTCHERS**

The team are here to help just get in touch!



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