Federation News

The Newsletter for Scotland's Craft Butchers

SCOTTISH CRAFT BUTCHERS

SCOTTISH FEDERATION OF MEAT TRADERS

MAY 2012

SFSA to become reality

In a move that had been expected, but was nonetheless welcomed, an independent expert panel set up by Scottish ministers submitted its report early in April proposing the setting up of a standalone Scottish Food Standards Agency (SFSA).

The panel chaired by the UK's former chief vet, Jim Scudamore came to the conclusion that this would be the best proposal for Scotland's long-term interests.

The outcome was always on the cards after the UK government decided in 2010 to absorb some of the policy areas overseen in England by the UK-wide Food Standards Agency back into Whitehall departments. This has resulted in a situation where the agency carried out different food standard functions in different parts of the UK.

One big issue for Scotland from the current arrangements has been the meat inspection charges imposed by the FSA on processing plants, with the industry led by the Scottish Association of Meat Wholesalers (SAMW) claiming loudly over a long period that these were disproportionate.

Taking up the specific issue, the panel has recommended that the elements of the Meat Inspection Service that were relevant to Scotland should be transferred to the FSA in Scotland.

To emphasise the point, it also recommended that even if the Scottish Government did not proceed with the setting up of the standalone organisation, the work should in future be under the operational control of the director of the FSA in Scotland.

Michael Matheson, the public health minister, said the Scottish Government would now consider the way forward before announcing the next steps. It is expected that there will be a full response within the next couple of months. *Continued on page 4*

This month …

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Pictures from SFMTA visit to Islay

Linlithgow Butcher hangs up his apron

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Scudamore welcomed

SFMTA are pleased that the recommendations of the Scudamore Report are in line with the views we submitted to the enquiry. The Federation supported the Scottish Association of Meat Wholesalers and their president, Alan Craig commented that the Scudamore panel's recommendations provided a clear and positive basis on which to move the meat chain in Scotland forward.

"The proposal for a standalone FSA in Scotland is in the best interests of Scotland and offers the chance for a welcome fresh start for everyone involved in meat production, processing, retailing and consumption.

"We've believed for a while that a clean slate was needed if the industry in Scotland was to be allowed to move forward as a modern, efficient and responsible sector."

He praised the panel for delivering what he described as a clear, thoughtful and progressive report, which he hoped would result "in a rapid move towards the early implementation of its conclusions".

After years of hostility on inspection charges, Craig added that there was now an opportunity for the whole meat chain to "embrace genuine operational harmony and a truly positive partnership between industry and regulators".

Jim McLaren, chairman of Quality Meat Scotland, saw the proposal as making total sense in terms of efficiency and cost. "The Scottish red meat industry is working hard to improve efficiency and reduce waste in every link of the production chain," he said. "This news will be welcomed by Scottish processors up and down the country, many of whom are enduring very tight and, in some cases, knife-edge margins."

MEPs to delay CAP reform

The European Parliament has announced it will delay deciding its final position on Common Agricultural Policy reforms until the EU budget for 2014 – 2020 is announced. The delay means no decision will now be made until December this year at the earliest.

MEPs stated that they cannot make a decision on CAP reform until the total amount of available budgetary resources is known to them. The Parliament had been expected to announce its position this autumn, but it now appears unlikely that a position will be decided and announced this year as budgetary negotiations are unlikely to be completed at the December summit where they are intended to be signed.

CAP reforms are due to come into effect at the beginning of January 2014, however, there has been speculation that implementation may now be delayed by one or even two years. Agriculture secretary Jim Paice has suggested that a one year delay is now expected.

Liberal Democrat MP Tim Farron spoke out against the delay, which he said is affecting farmers, who already face uncertainty over what impacts reforms will have on their single payments and businesses. Defra moved to reassure farmers that the single payment scheme will go ahead in the event of a delay in implementing CAP reforms.

Agriculture Commissioner Dacian Ciolos has announced the Commission will issue a number of explanatory notes in summer this year to offer more detail on the relatively broad policies announced in the Commission's official proposals last year.

Pressure on Manufacturing Meat

A ban on Desinewed (DSM) meat may sound like it will not affect craft butchers but the consequences of this action will impact on availability of manufacturing meat.

Following an inspection mission to UK by EU vets, the FSA has been forced into taking action to ban DSM. This is meat removed under pressure for use in meat products. FSA have examined the process over the years and they are happy that there is no food safety risk associated with it but EU have a different view. UK have to take action because if they don't all UK meat products could be banned from Europe.

DSM from pork and poultry will need to be classified in future as MSM. Mechanically separated meat (MSM) cannot count towards meat content of meat products.

One DSM producer has told SFMTA that thousands of animals per week will be required to replace DSM. We would be interested in any views you might have on this subject since we have a direct line back to FSA if required.

Moratorium on desinewed meat

Wednesday 4 April 2012

The UK has been required to change the process by which a very small part of its meat processing industry removes meat from animal bones.

The European Commission has asked that a moratorium is put in place on the production of `desinewed meat` from cows and sheep. Desinewed meat is produced using a low pressure technique to remove meat from animal bones. The product closely resembles minced meat.

The DSM process has been used in the UK since the mid-1990s. UK producers claim that DSM is also exported by other EU countries such as Germany, the Netherlands and Spain.

The Food Standards Agency (FSA) is clear that there is no evidence of any risk to human health from eating meat produced from the low-pressure DSM technique. There is no greater risk from eating this sort of produce than any other piece of meat or meat product. The European Commission has informed FSA they do not consider this to be an identified public health concern.

However, the European Commission has decided that DSM does not comply with European Union single market legislation and has therefore required the UK to impose a moratorium on producing meat products from the bones of cows and sheep using DSM by the end of April.

If the UK were not to comply with the Commission's ruling it would risk a ban on the export of UK meat products, which would have a devastating impact on the UK food industry.

The DSM process may still be used to remove meat from poultry and pigs, but it must now be classed and specifically labelled as `Mechanically Separated Meat` (MSM), and not simply as `meat preparation`.

2012 Craft Butcher Awards for Speciality Sausages and Speciality Burgers

Sponsored by The Dalesman Group

2012 Craft Butcher Awards for Speciality Sausages and Speciality Burgers

Sponsored by The Dalesman Group

Craft butchers throughout Scotland are hoping for a great barbecue summer after dozens of novel ideas have been identified in a recent evaluation of Speciality Sausages and Speciality Burgers held at Perth College on 5th April.

As well as the not-so-unusual beef, pork and lamb products, sausages made from venison and burgers from pheasant were amongst those winning prizes in the awards. In fact the best burger was selected as the Spicy Chicken Burger from Tom Courts Quality Foods in Cowdenbeath.

Spice was also the secret when it came to the top Speciality Sausage with the winners being Scott Brothers in Dundee for their Piri Piri Sausages.

In June, as a condition of entry, the winning recipes will be sent out to all the craft butchers. They will also receive and point of sale materials so that the very best can be highlighted and purchased from every craft butcher throughout Scotland.

The event organised by the Scottish Federation of Meat Traders and sponsored by the Dalesman Group attracted an entry of almost 250 products. In the Speciality Sausage category there was 1 Diamond, 16 Gold and 34 Silver awards. In the Speciality Burger evaluation there was 1 Diamond, 19 Gold and 28 Silver. Judges were drawn from the meat industry and interested sausage and burger aficionados.

2012 Craft Butcher Awards for Speciality Sausages and Speciality Burgers

Sponsored by The Dalesman Group

Diamond Winners

The best Speciality Burger was a Spicy Chicken Burger made by Tom Courts Quality Foods in Cowdenbeath

A new Spicy Chicken Burger created by 21 year old Cowdenbeath butcher John Day has been selected the very best at the 2012 Scottish Craft Butchers Speciality Burger evaluation. John's inspiration claimed the award for Tom Courts Quality Foods, at the Raith Centre in Cowdenbeath High Street. The win comes as a major relief to John since a number of runners up spots in competitions including the 2012 UK Young Butcher of the Year had him doubting if he could ever go one better.

John has worked at Tom Courts Quality Foods since leaving Carnegie College and single handed worked up an idea for his own burger that his boss, Tom Courts, allowed him to enter into the Scotland wide competition.

The young butcher could hardly believe his invention had been successful:-
"It is always interesting to see how entries are treated by the judges and it is pleasing to have this one chosen."

Tom Courts, whose business has won a host of awards in recent years added:-
"John came up with this completely on his own and it is a really excellent recipe. He is a very good young butcher who is making a real name for himself in the industry."

2012 Craft Butcher Awards – Speciality Burgers
sponsored by The Dalesman Group.

Above: Derek McMahon and staff from RT Stuart received their awards at the Inchture meeting.

Diamond Award:

Tom Courts Quality Foods Ltd, Cowdenbeath	Spicy Chicken Burger

Gold Awards:

A D Paton, Largs	Pheasant, Cranberry, Port & Orange Zest Burger
R Brown & Son, Stenhousemuir	Extra Lean Steak Burger
A J Learmonth, Jedburgh	Pork Bacon & Cheese Burger
A J Learmonth, Jedburgh	Pork, Lime and Chilli Burger
Donaldsons of Orkney	Lamb, Rosemary & Cranberry Burger
S Collins & Son, Muirhead	Tasty Lamb Burger
Crombies of Edinburgh	Chicken, Leek & Pancetta Burger
W Reid Butchers, Hopeman	Pork, Cheese & Onion Burger
W F Stark, Buckhaven	Minute Steak Burger
W F Stark, Buckhaven	Beef with Black Pudding Burger
Henderson of Hamilton	Beef & Tomato Salsa Burger
J Pirie & Son, Newtyle	Moroccan Lamb Burger
Charles W Duncan, Troon	Smokey Cheesy Burger
R T Stuart Ltd, Buckhaven	Steak, Pork & Apple Burger
James Chapman (Butchers) Ltd. Wishaw	Chicken Burger
Ewan Morrice Quality Butcher, Stuartfield	Steak & Cheddar Burger
Thomas Johnston, Falkirk & Dunfermline	Pork & Black Pudding Burger
Cairngorm Butchers, Grantown on Spey	Pork, Haggis & Spring Onion Burger
A & I Quality Butchers, Inverness & Culloden	Texan Burger

2012 Craft Butcher Awards – Speciality Burgers
sponsored by The Dalesman Group.

Pictured: Left Don Wallace from The Dalesman Group presenting to Ian Hunter from Kinross and right the group from Hollerans in Linlithgow and Laurieston.

Silver Awards:

A D Paton, Largs	Garlic Kiev Steak Burger
Boghall Butchers	Steak Cheese & Pepper Burger
Boghall Butchers	Steak Provencale Burger
Hopetoun Farm Shop	Aberdeen Angus Steak Burger
Bel's Butchers, Edzell	Cheddar Cheese and Spring Onion Hamburger
David Comrie & Son, Comrie	Steak & Spring Onion Burger
Shaws Fine Meats, Lauder & Dalkeith	Pork, Cheese & Apple Burger
Shaws Fine Meats, Lauder & Dalkeith	Callie Burger
Andrew Kirk, Ballingry & Kinghorn	Sun Dried Tomato & Mozzarella Beef Burger
Andrew Kirk, Ballingry & Kinghorn	Bacon Double Cheese Burger
J C Dawson , Elgin	Chicken Burger
J C Dawson , Elgin	Chilli & Honey Steak Burger
Macdonald Brothers, Pitlochry	Texan Chilli Burger
Scott Brothers, Dundee	Beef Mango & Chilli Burger
Mearns T McCaskie, Wemyss Bay	Lamb & Chorizo Burger
Mearns T McCaskie, Wemyss Bay	Steak & Red Onion Burger
The Hillfoots Country Butchers	Lamb, Mint & Mozzarella Burger
T Baillie & Son, Saltcoats	Hot & Spicy, Lamb and Pork Burger with Ginger and Spring Onion
We Hae Meat, Girvan	Scotty Steak Burger
We Hae Meat, Girvan	Pork, Apple & Black Pudding Burger
Charles W Duncan, Troon	Wild Haggis Burger
Hunters of Kinross	Wild Venison Redcurrant & Rosemary Burger
Hunters of Kinross	Pork & Apple with Cider Burger
Tom Courts, Cowdenbeath	Thai Pork Burger
R T Stuart Ltd. Buckhaven	Steak, Chilli & Cheese Burger
Auchengree Farm Shop	Sweet Chilli Burger
Crombies of Edinburgh	Cheesy Pork Burger
Crombies of Edinburgh	Porcini Steak Burger
T & R Skinner, Kippen	Cajun Turkey & Mushroom Burger
Gilbert Grossett, Dundee	Texan Chilli Steakburger
G H Davidson, Glasgow	Mediterranean Burger
G H Davidson, Glasgow	Chicken Zinger
Jim Preston Butchers, Strathaven	Chilli Burger
Fergusons of Airdrie	Feta Burger
A & I Quality Butchers, Inverness & Culloden	Turkey Burger
Cairngorm Butchers, Grantown-on-Spey	Mozzarella & Chilli Steak Burger
Christie the Butcher, Hardgate & Glasgow	Spicy Lamb Burger

2012 Craft Butcher Awards – Speciality Sausages
sponsored by The Dalesman Group.

2012 Craft Butcher Awards for Speciality Sausages sponsored by The Dalesman Group awarded the top prize to Scott Brothers, Dundee for their Piri Piri Sausage.

Diamond Award:

Scott Brothers, Dundee : Piri Piri Sausage

Gold Awards:

Robert Pringle, Hawick	Pork, Apple & Cranberry Pork Sausage
Alex Jack (Butchers) Ltd. Stranraer	Pork & Chive Sausage
Bel's Butchers Edzell	Pork, Honey Mustard Sausage
S Collins & Son, Muirhead	Pork & Honey & Mustard Sausage
Shaws Fine Meats, Lauder	Pork, Leek & Apricot Sausage
A & I Quality Butchers, Inverness & Culloden	Tomato & Basil Sausage
W F Stark, Buckhaven	Beef Cheese & Onion Sausage
Mearns T McCaskie, Wemyss Bay	Pork & Caramelised Pepper Sausage
T H Carson : Dalbeattie	Pork & Haggis Sausage
Hunters of Kinross	Wild Venison, Redcurrant & Rosemary Sausage
Hunters of Kinross	Beef Italia Sausage
D G Lindsay & Son, Perth	Chilli & Corriander Sausage
Wm Holleran and Sons Linlithgow	Chinese Plum Sausage
Crombies of Edinburgh	Spicy Mango & Chilli Sausage
T Johnston, Falkirk & Dunfermline	Beef & Cracked Black Pepper Sausage
James Pirie & Son, Newtyle	Pork, Pear & Black Pudding Sausage

2012 Craft Butcher Awards – Speciality Sausages
sponsored by The Dalesman Group.


Pictured at the Braehead Cook School: Left Don Wallace from The Dalesman Group presenting to Carlyn Paton of We Hae Meat in Girvan and right to Norman Neilson from Neilson Brothers in Dalbeattie

Silver Awards:

Auchengree Farm Shop	Mexican Sausage
Auchengree Farm Shop	Cheese Pork & Spring Onion Sausage
A & G Collie, Kemnay	Benachie Banger
Crombies of Edinburgh	Pork & Chilli Sausage
T & R Skinner, Kippen	Roasted Red Pepper & Chilli Sausage
G H Davidson, Glasgow	Cumberland Sausage
J C Dawson , Elgin	Chicken Sausages
J C Dawson , Elgin	Pork & Plum Sausage
Neilson Brothers,Dalbeattie	Pork & Three Fruit Marmalade & Red Cola Sausage
A J Learmonth, Jedburgh	Beef, Chestnut, Apricot and Chive Sausage
A J Learmonth, Jedburgh	Beef & Mustard Sausage
Donaldsons of Orkney	Pork Leek, Cheddar Cheese & Pancetta Sausage
Donaldsons of Orkney	Pork & Mustard Sausage
Boghall Butchers	Pork, Mango, Honey and Mustard Sausage
D H Robertson, Arbroath	Pork, Black Pudding & Beetroot Sausage
H M Sheridan, Ballater	Pork, Cheese & Caramelised Red Onion Sausage
David Comrie & Son, Comrie	Lamb, Red Onion and Marmalade Sausages
Royans of Elgin	Pork & Black Pudding Sausage
W F Stark, Buckhaven	Pork Cheese & Chive Sausage
W F Stark, Buckhaven	Beef & Black Pudding Sausage
R T Stuart Ltd Buckhaven	Buckhaven Breakfast Sausage
Charles W Duncan, Troon	The Black Lorne Sausage
Bert Fowlie, Strichen	Smokey Pork Sausage
Henderson of Hamilton	South Africa Boerewors
Alex Jack (Butchers) Ltd. Stranraer	Fruity Pork Slice Sausage
Alex Jack (Butchers) Ltd. Stranraer	Pork Leek & Mango Sausage
Shaws Fine Meats, Lauder & Dalkeith	Pork, Stilton & Asparagus Sausage
Andrew Kirk, Ballingry & Kinghorn	Pork & Leek Sausage
Wm Holleran and Sons, Linlithgow	Venison & Bacon Sausage
Jim Preston Butchers, Strathaven	Pork, Leek & Apricot Sausage
Mearns T McCaskie, Wemyss Bay	Pork, Leek & Black Pudding Sausage
Cairngorm Butchers, Grantown on Spey	Steak & Horseradish Sausage
Cairngorm Butchers, Grantown on Spey	Pork & Black Pudding Sausage
A & I Quality Butchers, Inverness & Culloden	Pork & Apricot Sausage
A & I Quality Butchers, Inverness & Culloden	Pork & Sweet Chilli Sausage
A & I Quality Butchers, Inverness & Culloden	Jumbo Pork & Beef Sausage
Tom Courts, Quality Foods Ltd Cowdenbeath	BBQ Sausage
James Chapman (Butchers) Ltd, Wishaw	Lamb & Black Pudding Sausage
Robert Pringle, Hawick	Caramelised Onion & Cracked Black Pepper Pork Sausages

FEDERATION PAIRS GOLF COMPETITION

The competition is played over 18 holes as a full stableford and your team scores are combined. An Entry Form is enclosed with this Newsletter, please note entries close on 1st June. If you require a partner, SFMTA will pair you with another member.

An 18-hole (6,250 yds) golf course, Strathaven Golf Club was first established in its current location in 1907. Willie Fernie, Troon the 1883 Open Champion, designed the original 9 holes. The Course was extended to 18 holes in 1965. Arguably one of the finest parkland courses in the West of Scotland, Strathaven has played host to a number of prestigious competitions over the years.

Whatever the time of year, Strathaven offers a rewarding challenge to golfers of all standards. The course is encircled by farmland and located at over 700 feet above sea level it has uninterrupted views towards the Kype Hills in the South. With its tree lined fairways and well protected greens, the Course demands a high degree of judgement and skill to achieve par. When par golf is not the order of the day, the tranquil surroundings and magnificent views over the nearby town and surrounding Kype Hills will still make the visit worthwhile.

Strathaven Golf Club celebrated its centenary in 2008 and is situated on the outskirts of the town of Strathaven: the entrance is located on Overton Avenue, off Glasgow Road (A726). The S.S.S. is 71 and the Professional Course Record is 63 which has been held since 1978 by David Huish.

- Entrants can come from ordinary or corporate members and their paid employees only**. (No guests)**
- Corporate members are restricted to maximum 2 people, either as one team or those two people can invite one Federation member each to play with them.
- Tee off times commence at 1.30pm.
- Bacon roll, tea and coffee on arrival.
- 1 Round Golf
- Two course meal with tea/coffee.
- First 24 entries only accepted.
- Entry Fee £60.00 payable in advance includes £10 prize levy.
- In the event of a tie the combined score on stroke Index 1 are compared and so forth until the teams can be separated.
- Competitors will be notified of tee-off times in advance.
- Presentation of prizes will take place after the meal.

Wholesalers Conference

SFMTA President Billy McFarlane and Chief Executive Douglas Scott attended the Scottish Association of Wholesalers Association's Conference in Glasgow on Saturday 28th April. The Association selected 'Pursuit of Growth' as this year's conference theme and invited four top level speakers to examine a compelling range of major Scottish, UK, EU and global solutions. Speakers were:-
George Lyon, Member of the European Parliament Agriculture Committee
Ray Jones, Chairman of Scotland Food and Drink
Mark Thomson, Kantar Worldpanel
Jean-Luc Meriaux, Secretary General of UECBV
Those present also heard the SAMW President Alan McNaughton lament the shortage of supply in his address to the members.

"It would be easy for this industry to go into decline and I can't overstate the seriousness of the supply situation. The quality of stock is still there but the quantity is sadly lacking. As an Association we argued against decoupling of EU subsidies for livestock production from the very first mention of such a change. The fact that just about everyone else is now saying the same several years later, is no comfort whatsoever. The challenge now is to correct the damage as soon as possible using CAP reform process to re-stimulate production and get livestock supplies moving again.

"Although the recent Calf Scheme figures showed a 10,000 increase in the number of applications for payment in Scotland, that is paperwork not actual but only the equivalent of ten per cent of the 100,000 breeding cows that Great Britain lost in 2010-11. The on-the-farm reality is that some producers who had 150 cows five years ago now have 80 to 100.

"If we can get more calves back on the ground the rest of the market will fall into place but it has to remain worthwhile to produce calves. Everything else in the beef chain flows from that.

"The shortage of beef is leading to higher end product values that most of us are able to pass on to consumers. There is already clear evidence of dropping UK consumption for beef and lamb. The deeply damaging effects are that everyone in the chain is being squeezed while primary producers are being tempted to sell even more of their breeding stock because of high cow values. I hope that industry and political leaders will realise the impact that the coupling of payments can have."

George Lyon MEP said there was a need for an urgent recall of the Pack working group that had initially put forward the preferred road of CAP reform from the Scottish point of view.

"I would support that view and also that of another former NFUS leader, Jim Walker, who has highlighted the need for politicians to get a grip on the situation and decide what they want – is it more food being produced and fewer bureaucratic hoops to be jumped through or shall we drift towards a CAP that satisfies only the civil servants?"

Members Only Website – Changes

http://www.sfmta.co.uk/members

As usual we will change our password on 6th April 2012. To save us sending out separate notification we have changed the existing number at the end to a 9. If you experience any problems please telephone the office on 01738 637472.
This website contains 1400 pages of information including sections on employment law, HACCP, Food Safety, Industry suppliers and news. All Newsletters and features are also uploaded to this site.

Beware of Residual Data

A recent report published by the Information Commissioner's Office ("ICO") serves as a stark warning to consumers and organisations to take better care of their data.

In December 2010, the ICO commissioned a computer forensics company, NCC Group, to obtain 200 hard drives for inspection. These were retrieved mainly from on-line auction sites and trade fairs. An analysis of the devices has produced worrying results for data protection. Half of the second-hand hard drives contained personal or corporate data in 34,000 files, 11% of it being personal data. At least six of the drives contained significant amounts of personal data relating to the main user of the drive or employees and clients of organisations.

Documents found included scanned bank statements, passports, CV's and medical details. This was despite the fact that, in a number of instances, action had been taken to delete the data from the hard drives. Alarmingly, the forensic tools that were used to analyse the devices are freely available on the internet, providing potential fraudsters with all the tools they need at their fingertips.

The organisations involved have now put measures in place to ensure that data is securely disposed of, with one company signing an undertaking to introduce further improvements. However the ICO have identified the ongoing concern that organisations and individuals are not disposing of their data in a secure enough manner.

Comment

Businesses and consumers need to be aware of the measures required to ensure that data does not fall into the wrong hands. There is a very real danger of people becoming exposed to on-line fraudsters simply because companies and individuals have not kept themselves informed of the technical knowledge required to adequately dispose of data; the simple pressing of a delete button will not be enough.

Wanted: More shops to feature in the SFMTA Newsletter.
Those featured receive a disc of pictures taken and 100 x A5 booklets of the feature.

For Sale - Established butcher business in the Falkirk area.
Leasehold and Mobile Butcher Van. 14 years to run on lease.
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Contact: Robert Kirkhope, Tel: 01501 822277 Fax: 01501 821886

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Tel: 01307 462142, Fax: 01307 466070 Email: **vehiclebodiesforfar@btconnect.com**

2012 British Pie Awards

Congratulations to the five SFMTA members who picked up prizes at the British Pie Awards held at Melton Mowbray on 25th April. Members results:-

Boghall Butchers:
Gold - Bramley Apple Pie;
Silver – Vegetarian Haggis Pie with root vegetables
Bronze - Steak & Mushroom & Whisky Sauce Pie
Bronze – Duck with Orange & Apricot Pie
Crombies of Edinburgh
Silver – Lamb Pie
Silver – Beef & Onion Bridie
Bronze – Pork, Leek & Pancetta Hand Raised Pie
Simon Howie, Perth
Bronze – Chicken, Ham Hough & Mushroom Pie
Bronze – Haggis, Swede & Potato Pie
Scott Brothers, Dundee
Bronze – Scotch Pie
McDougall & Hastie, Inverness
Bronze – Steak & Gravy Pie

Butcher of the Year lifts Young Farmers Livestock award.

Gary Raeburn from Forbes Raeburn & Sons in Huntly lifted the overall championship at the overwintered cattle sale held for Young Farmers at United Auctions in Huntly. Gary's 14-month-old British Blue cross bullock was the best of 22 entered.

25 year old Gary is a member of Strathbogie JAC and he paid £950 for the bullock in October from Duncans of Lethendy, Tullynessle. The judge Ian Pirie of Maud paid £1600 when he bought the prize beast.

For Sale

2 x 1.8m Dairy cabinets £700 each **Berkel Bacon Slicer** as new £2900
Various stainless steel fridges from £250 each
Burger forming attachment for Sausage Filler
Can be adapted for most fillers £750
Turbovac ST590 vacuum packer looks like new £2500
Contact: Colin Hewitson, KRH Tel: 01292 283111; Mobile: 07769686985

Butcher part of Linlithgow history

George Smith has retired after completing over 50 years as a butcher. A partner in the firm of TD Anderson, 165 High Street, Linlithgow, the 67 year old bowed out after 21 years as a partner in the business.

When George left Linlithgow Academy in 1959 his first job was with butchers, Dalgleish in Manor Street, Falkirk. After 18 months there he joined Andersons and when owner Craig Anderson retired in 1991 the business was taken over by two employees, George Smith and David Sharp.

In the old days sides of beef from the local abattoir were delivered through the front door of the shop and the front shop still has the hanging rails to show how such large pieces of beef would have been moved around.

George has witnessed a change away from customers shopping daily and towards more kitchen ready meals. Tesco, Sainsburys and Aldi have all arrived and the town centre now has less independent retailers. Andersons have been trading in Linlithgow since 1897 and George wishes David well for the future.

Consistency of enforcement

SFMTA would be interested to hear how members who sell both ready to eat and raw meat are managing to satisfy EHO's demands with regard to cross contamination guidance. We know that consistency of enforcement is variable and should anyone feel that they are being asked to go too far in separating processes, please let Douglas or Bruce know. We are especially concerned about kitchen areas where we suspect butchers are being asked to create greater separation than in other kitchen areas within the food industry. Telephone: 01738 637472

Optimism over increasing cattle numbers

Almost 8000 beef producers in Scotland have recently received £22m of European money through the Scottish Beef Calf Scheme and the good news for the industry is that the claims represent a 2.3% increase in calf numbers.

Rural Affairs Secretary Richard Lochhead has said. "These payments will provide timely support to the rural economy and deliver great benefit for our livestock sector. They form of an important support framework which is vital, and never more so than in the current economic climate.

"I am also pleased to confirm that the Scottish Government has been successful in ensuring this funding continues at current levels through the introduction of the Scottish Beef Scheme in January 2012, which replaces the SBCS. This will provide much-needed ongoing support to Scotland's livestock farmers until new CAP regulations come into force."

NFU Scotland President Nigel Miller said: "The continued increase in beef calf numbers being claimed under this important scheme, and a commitment to get almost all calf scheme payments into bank accounts by the end of the month, are both good news stories for Scotland's beef sector.

"Higher numbers of beef calves being claimed under the scheme may contradict the most recent census results on declining beef cow numbers. However, there is plenty of anecdotal evidence that beef producers are being more ruthless when it comes to culling barren cows.

"If this indicates higher levels of reproductive efficiency in Scotland herds there is room for cautious optimism that we can sustain calf numbers and output as we move into an era of ongoing higher costs.

"This payment run will be the last under the existing SBCS rules, but the good news is that its 2012 replacement, the mew Scottish Beef Scheme, is already in place, underpinning the Scottish beef industry.

"A standalone scheme supporting beef production has been an important part of the basket of support measures available to Scottish farmers and crofters and the ongoing availability of such schemes in the future will be an important part of NFU Scotland's priorities as we discuss the future shape of CAP support in the coming weeks and months."

Brian Simpson, Development Manager for the Scottish Beef Cattle Association, added: "The increase in claims is welcome, but not as dramatic as would be needed to restore numbers to those of 10 years ago when there were over 500,000 suckler cows in the country.

"The increase over the last two years is fortunately more market driven than subsidy driven, which is good, and I very much welcome the inference that the cows that are left are more productive."

QMS claim confidence still needs boost

Store cattle are selling for record prices while breeding cow stock numbers are still in decline. Margins are slim and both producers and processors are in need of stronger expectations for future trading. QMS Chairman Jim McLaren recognises that some commentators say the reduction in numbers has been a good thing because the shortage has boosted prices but he saw this as a rather naïve view saying:-

"It is vitally important that we keep critical mass in our industry. Regards margins, and taking prime cattle prices as an example, current farm gate prices are at record levels, averaging 351 pence per kg (ppk) deadweight (dwt) in March.

"However, this does not take account of inflationary pressures and if we go back to March 1995 and index up prices using the Retail Price Index we would get an average price of 363ppk dwt. So it can be argued that, in real terms, this week's prices of around 354ppk dwt still fail to match those received in 1995."

Mr McLaren also pointed to the significantly increased costs of production over this period.

"The cost of a general basket of goods used in agricultural production has increased by 80% while prime cattle and pig prices have increased by about 60% and lambs around 84%. So, not only have farm gate prices failed to keep pace with the general level of inflation, input costs have been rising more quickly with the result that, everything else being equal, producers are in fact working on tighter margins than they were in 1995."

The good news is that producers have managed to improve their efficiency considerably with, for example, fertiliser usage on grassland being reduced by 40% since 1995.

Mr McLaren also warned of the wafer thin margins being endured by many in the processing sector, saying that without that all-important critical mass of livestock, processors' margins were "being stretched to breaking point" in some cases.

"In 2010 a sample of processors operating in Scotland had an average operating margin of 2.5%, before tax, depreciation and bank interest – for some this figure was as low as 0.5%.

"In light of market conditions since then the likelihood is that margins have eroded further and this has to be a major concern for the sustainability of our industry. Livestock prices have increased significantly over 2011 and, with the backdrop of a weak economy, wholesale and retail prices were unable to rise to the same extent.

"As a result processors have had to absorb a large percentage of the increased cost of raw materials and at the same time faced increased operating costs," said Mr McLaren.

He also drew attention to the December 2011 agricultural census results which show the Scottish beef breeding flock down 1.6% and the sow herd down 13.6% year on year.

Latest research published by the FSA

The Food Standards Agency (FSA) has produced a summary of its research published in March 2012. This includes the development of a number of new methods for screening for genetically modified organisms (GMOs) and an estimation of nutrient intakes in Scotland.

GMOseek: Development of screening methods for GMOs

A number of new methods were developed to aid the detection of GMOs in food and animal feed. A software tool has also been created that optimises the screening of samples for authorised and unauthorised GMOs, saving time and money. Once the methods have been successfully validated, they will be made available worldwide to improve the ability of enforcement laboratories to detect GMOs in food and feed.

Estimation of nutrient intakes in Scotland

Data from the Living Costs and Food Survey was used to monitor progress towards the Scottish Dietary Targets (SDTs). It was found that:

Although none of the SDTs were met by 2009, there have been some measurable improvements in the diet of the Scottish population.

There were small increases in the population consumption of fruit and vegetables and brown/wholemeal bread and high fibre breakfast cereals between 2001 and 2009. However, consumption of these foods remained significantly lower in the most deprived groups.

There was a small decrease in consumption of saturated fat and added sugars. However, consumption of added sugars continued to be higher in the most deprived compared with the least deprived.

Only slow progress is being made towards dietary improvement in Scotland and more effort is required to achieve future population health benefit.

The FSA carries out and commissions extensive scientific research and survey work to ensure that our advice to the public is based on the best and most up-to-date science.

Sands Take Over Approved

The Co-operative Food's takeover of convenience store group, David Sands Ltd. has been approved by the Office of Fair Trading (OFT).

The purchase will see 28 David Sands food stores, including shops in Kinross, Leven, Dunfermline and Perth, taken over by the supermarket chain, part of The Co-operative Group, for an undisclosed sum.

The acquisition, which is expected to legally complete by the end of the month, will see almost 700 David Sands' staff join the Co-op. The OFT was said to be checking whether the takeover, which was announced in January, could result in a "substantial lessening of competition".

David Sands Ltd. was founded in 1812 and operates stores across Fife, Kinross and Perthshire. The Co-op, which currently has 370 food stores in Scotland, has given an assurance it will retain a Post Office service in six branches

2012 Scottish Black Pudding Championship

Sponsored by Dalziel Ltd.

Above: Left to right - East, West and North of Scotland Black Pudding champions

The regional heats of this year's competition were judged at the SFMTA Regional Meetings in Kilmarnock, Broxburn, Inchture and Inverness during the third week of April. The winner of each heat will now be mystery shopped.

Region	Winner
North of Scotland	**Forbes Raeburn & Sons, Huntly**
East of Scotland	**RT Stuart, Buckhaven**
South East Scotland	**Shaws Fine Meats, Lauder**
West of Scotland	**Mearns T McCaskie, Wemyss Bay**
South West Scotland	**T Baillie & Son, Saltcoats**

2012 Scottish Beef Sausage Championship

Sponsored by Lucas Ingredients.

Above: Left to right - East, West and North of Scotland Black Pudding

The regional heats of this year's competition were judged at the same time as the Scottish Black Pudding Championship. As with that competition, the winner of each heat will now be mystery shopped and judged by a different panel of experts. Results will be released just as soon as they are known.

Region	Winner
North of Scotland	**Cairngorm Butchers, Grantown upon Spey**
East of Scotland	**James Pirie & Son, Newtyle**
South East Scotland	**JC Douglas, St Boswells**
West of Scotland	**Alan Elliott, Lanark**
South West Scotland	**Mogerleys, Dumfries**

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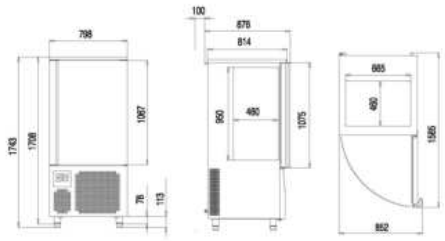
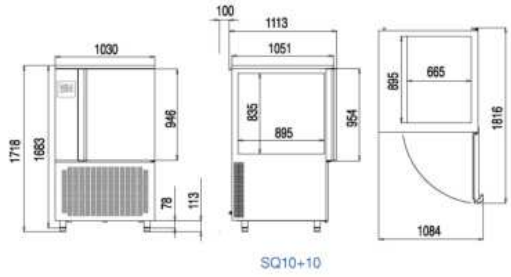
SQ14

SQ10



SQ10 / SQ14

SQ10+10



SQ10+10

SQ10+10 Accepts 20 1/1 G'Norm or 20 E'Norm Pans

Portable Printer Suitable for all units

Model:	Trays: 1/1 G'Norm or 60x40 E'Norm	Chill/Freeze Capacity: (+70°C to +3°C)	(+70°C to –18°C)	Power Req:	Power Cons:	Weight:
SQ10	10	40kg - 90 mins	25kg - 240 mins	3 phase	2kW	205kg
SQ14	14	50kg - 90 mins	30kg - 240 mins	3 phase	2.2kW	210kg
SQ10+10	20	80kg - 90 mins	50kg - 240 mins	3 phase	2.5kW	280kg

BLAST CHILLERS

Buy from only £38 per week

Masterclass from Masterblender

The SFMTA visitors to Islay last month received a masterclass with Bruichladdich's master distiller and legendary whisky personality Jim McEwan. They were to witness all of the passion and whiskies that Jim had to share.

Born and raised in Islay, McEwan has been involved in the whisky business from the age of 15. He spent decades working up the ranks at Bowmore – from Apprentice Cooper to warehouse manager, blender and manager. He has travelled the world over as whisky ambassador, educating Scotch lovers in every country across the globe about the art and passion that makes the spirit they love.

In 2000, Jim McEwan left Bowmore to re-open Bruichladdich, a then small and out-of-operation distillery on the Islay foreshore. Built in 1881 by the Harvey brothers, Bruichladdich served for over a half century under Harvey ownership until it went into a forty-year tail spin of ownership changes and take-overs. In 1994, the doors were shut for six years before Jim and his partners in crime – including Mark Reynier of Murray McDavid – purchased the distillery and brought it back to life. The new team completely overhauled the facilities in 2001, but they kept the magic – including the oldest working still in Scotland (130-year-old six metre wash still).

But Jim and team have done a tremendous job over the past 12 years bringing this distillery back to life and turning it into one of the most unique and daring examples of whisky-making in Scotland today. He told the story of bringing 'Ugly Betty' from Dumbarton to Islay and how the introduction of The Botanist Gin had greatly assisted the new company's cash flow. Bruichladdich is an artisan, local and back to the roots operation. Their products do the talking for them. And, thus the tasting began.

Islay in the sun

The SFMTA break to the island of Islay in April was blessed with good weather while for most it was exceptionally wet throughout the rest of Scotland. Members made their way via the Caledonian MacBrayne ferry from Kennacraig to Port Askaig or by air on Flybe from Glasgow direct to Islay Airport.

In what was an exceptional visitor experience, the itinerary included the butcher's shop of SFMTA President Billy McFarlane as well as local nature, heritage and spirit.

In Bowmore Donald welcomed his visitors


LAPHROAIG
VISITOR

Islay Woollen Mill

Islay Ales

Tour at Bruichladdich Distillery who make The Botanist Gin

Whisky tasting with expert James McEwan from Bruichladdich

ANM Group to begin consultation process with staff at Scotch Premier over possible job losses

On 19th April the ANM Group announced that it is to begin a consultation process with staff at Scotch Premier Meat in Inverurie over possible job losses.

Due to continuing difficult trading conditions within the meat industry, up to 30 posts at Scotch Premier Meat are at risk from redundancy as a result of the company having to reduce its operating costs.

A total of 159 staff are currently employed by Scotch Premier Meat at its plant in North Street, Inverurie. If redundancies are necessary, those affected would leave the business in early June.

ANM Group said it deeply regretted the move but with the current economic climate, action has to be taken. Earlier last month, at the Group's Annual General Meeting, Chief Executive Pat Machray OBE warned members there was no easy solution to its Meat Division problems and it would take time to restore the business to profitability.

Mr Machray said: "This is the start of the process to make our meat operation more efficient and more effective. I said at our AGM that there were no easy answers and unfortunately these actions are necessary to help put Scotch Premier Meat back on a sound footing. I regret this involves peoples' livelihoods but have no choice in the current climate."

Jim Jaffray, Managing Director of the ANM Group Meat Division, informed staff of the possible job losses at a meeting today. The consultation process will begin immediately and will look at possible ways of avoiding or reducing the number of redundancies. Mr Jaffray said: "We are remodelling the business into a shape that makes it more competitive in the current marketplace. We are confident we can return the business to a sustainable operation, although unfortunately this does involve looking at our staffing costs."

As part of the changes at Scotch Premier Meat, the company is to move to a one slaughter team process, incorporating, cattle, sheep and pigs, within the next few weeks.

Meat company fined for hygiene offence

Fines and costs of over £20k have been awarded against a company found in breach of meat hygiene regulations.

On 14 February, the Food Standards Agency won a case against A C Hopkins (Taunton) Ltd, a meat company that had failed to make sure meat was kept chilled throughout the entire food chain. Following this conviction, the Old Bailey judge has now announced a sentence against the company of fines and costs amounting to £23,000.

The company had failed to ensure, as required by European Union Hygiene Regulations, that pig carcasses were immediately chilled in the slaughterhouse at a temperature throughout the meat of not more than 7°C and then kept at that temperature during transport.

Livestock Prices

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

BEEF PRICES	W/E 21/04/12	Previous week	Previous year
Scottish Abattoirs			
Steers dwt	354.4 p/kg	354.5 p/kg	306.9 p/kg
Heifers dwt	353.1 p/kg	352.9 p/kg	306.1 p/kg
Young Bulls dwt	334.4 p/kg	338.3 p/kg	285.0 p/kg
Numbers			
Steers	3729	3251	3835
Heifers	2450	1987	2557
Young Bulls	450	370	614

BEEF PRICES	W/E 18/04/12	Previous week	Previous year
Scottish Auctions			
Steers lwt	200.91 p/kg	203.62 p/kg	177.32 p/kg
Heifers lwt	201.13 p/kg	200.35 p/kg	176.73 p/kg
Young bulls lwt	177.46 p/kg	159.29 p/kg	148.43 p/kg
Numbers			
Steers	268	269	289
Heifers	282	267	366
Young bulls	59	20	26

Deadweight cattle week ending 21st April 2012								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	360.9	359.5	358.6	360.6	359.5	359.1	348.3	348.6
R	355.0	357.1	354.1	354.1	355.2	354.2	342.8	343.3
O+	347.9	354.1	351.3	344.1	352.8	351.3	336.6	339.9
-O	334.9	336.0	331.2	319.6	324.0	332.6	316.6	316.0

Deadweight steers and heifers were little changed on average from the previous week. However, this may reflect a change in the overall quality of cattle processed since prices rose for the best grades. Meanwhile, young bulls continued to make significant gains. At Scottish auctions higher prices for heifers and young bulls were unable to offset the decrease in steer values, and this pulled the prime cattle average down to a 4-week low.

At GB abattoirs deadweight prices paid for hoggs eased seasonally for a second week as demand has fallen back since Easter. The fact that fewer hoggs are achieving at least an R3L grade than at the same time last year has added further downwards pressure to prices, which are down more than 10% year-on-year. Auction prices for old season lambs also fell seasonally. By contrast, ewes continued to rise in value, passing the £89 a head mark for only the second time.

. SHEEP PRICES	W/E 18/04/12	Previous week	Previous year
Scottish Auctions			
Old Season SQQ lwt	213.68 p/kg	219.41 p/kg	232.78 p/kg
Ewes lwt	£89.13 /hd	£88.92 /hd	£84.99 /hd
Sheep numbers			
Scottish Auctions			
Old Season SQQ	15874	15953	19265
Ewes	2832	2714	4539

SHEEP PRICES		W/E 21/04/12	Previous week	Previous year
GB Abattoirs				
Old season SQQ dwt		462.3 p/kg	464.3 p/kg	525.2 p/kg
Deadweight sheep week ending **21st April 2012** p/kg				
	U	472.9	175.4	468.9
	R	468.0	468.7	463.2
	O	456.9	458.4	454.0

PIG PRICES	W/E 21/04/12	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	146.35 p/kg	145.05 p/kg	141.62 p/kg

GB deadweight pigs ending **21st April 2012** – p/kg

	Method 1 and 2 p/kg dwt	Change		Method 1 and 2 p/kg dwt	Change
Up to 59.9 kg	133.78	+1.17	80.0 – 89.9 kg	146.04	+1.05
60.0 – 69.9 kg	148.13	+2.13	90 kg and over	138.43	+1.37
70-0 – 79.9 kg	147.46	+1.16			

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

Farmgate pig prices continued on their upwards seasonal trend. However, as prices had increased at a quicker pace last spring, their year-on-year premium continued to erode, falling back to 3%.

For Sale – Butchers shop for sale in rural North East Scotland
Large back shop area and 4 bedroom dwelling house included.
Register interest initially with SFMTA Tel: 01738 637472

For Sale - Family run Butchers in Cowdenbeath, Fife – Freehold
Successful family run butchers established in 1967 in the centre of Cowdenbeath, Fife.
Important: Viewing is by appointment only. Tel: 01383 510653

For Sale / May Lease – Butchers shop in Stirlingshire
Established Butchers shop: Wonderful opportunity for enthusiastic new entrant or business seeking expansion in busy Stirlingshire town. Just 30 minutes commute from Stirling and Glasgow. Contact in first instance - SFMTA Tel: 01738 637472

Retail Prices for w/e 27/04/12

	SFMTA AVERAGE APRIL	SFMTA AVERAGE MARCH	QMS AVERAGE APRIL	QMS AVERAGE MARCH
SCOTCH BEEF				
Fillet Steak	3551	3469	3476	3499
Sirloin Steak	2394	2386	2558	2558
Rolled Rib Roast	1911	1905		
Popeseye Steak	1571	1576	1536	1552
Topside	1224	1222	1158	1165
Round / Rump Steak	1172	1176		
Diced Stewing Steak	1003	927	1014	1006
Rolled Brisket	947	942		
Steak Mince	860	855	781	780
Boiling Beef Bone In	633	625		
DOMESTIC LAMB				
Whole Leg of Lamb	1278	1273	1169	1211
Centre Cut Leg Bone In	1439	1429		
Gigot Lamb Chops	1601	1593		
Lamb Leg Steaks	1720	1711	1668	1923
Chump Lamb Chops	1572	1557		
Double Loin Lamb Chops	1590	1576	1593	1660
Single Loin Lamb Chops	1502	1486	1486	1570
Rolled Shoulder Lamb	1095	1081		
Lamb Shanks	696	696		
Diced Lamb	1294	1279	1267	1281
Minced Lamb	1126	1112	1235	1255
PORK				
Pork Tenderloin (Fillet)	1166	1166	1097	1097
Pork Leg Steaks	955	955		
Double Loin Pork Chops	839	830	698	698
Single Loin Pork Chops	816	807		
Rolled Shoulder of Pork	666	662	674	674
Belly Pork	624	619		
Pork Loin Steaks	939	928	943	943
Diced Pork	788	779	754	754
PRODUCTS				
Beef Link Sausages	703	684		
Pork Link Sausages	694	691	659	657
Speciality Pork Sausages	755	749		
Sliced Beef Sausage	632	629		
Sliced Black Pudding	574	567		
Ball Haggis	707	705		
Scotch Pie	91	90		

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