



Not just a BBQ... a Craft Butcher BBQ

SCOTTISH
CRAFT BUTCHERS



NEWSLETTER

MAY 2022

We are in uncertain times with pressures to increase prices. Supply chains have dictated that we have to review what we charge the customers much more than ever before. Gone are the days of a small business absorbing a small increase to avoid going to the expense of reprinting their counter tickets!

The energy crisis as well as the ongoing conflict in Ukraine will be with us for some time to come, unfortunately.

We as an industry have come through tough times like this before and with a focus on what we do well, we can encourage the consumer to stick with us in the long term.

How good it has been to report on recent successes for Scottish Craft Butchers members which you can read in this edition.

We hope you like the summer promotional material which has been issued and that it helps to persuade the public to be loyal to the local business that supported many in recent months.

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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



WINNERS AND
FINALISTS RECEIVE
FANTASTIC FREE PUBLICITY
AND KUDOS



**FREE TO
ENTER!**

Enter your products today!

It's time to nominate your products for entry in
the 2022 Meat Management Industry Awards!



Nominate your products now, visit the website for full details: meatmanagement.com/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

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!

IMPORTANT DATE FOR YOUR DIARY:

The acclaimed black tie Awards dinner takes place on **15th September** at the Hilton Birmingham Metropole Hotel - **book a table now to receive an early bird discount**
Secure your tickets today at: meatmanagement.com/awards-tickets

To enter and to vote go online to meatmanagement.com/awards

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

*Images depict previous winning products.

Scottish Craft Butchers success at the Butchers Shop of the Year Awards 2022



Scottish Craft Butchers members were delighted to be in the finals of the Butchers Shop of the Year awards at Birmingham on Tuesday 26th April 2022.

The Butcher's Shop Awards look to honour & celebrate quality, commitment and achievement in the UK butchery industry, finding the best of the best in 6 regions spanning the UK as well as rewarding innovation, quality displays, online retail, and of course our young butchers!

The awards are a chance to give recognition to hardworking teams in family-owned independent shops to large scale businesses with multiple outlets, in villages, towns and cities across the whole of the UK.



Scottish Butcher's Shop of the Year Finalists were:-

- Bert Fowlie Butchers – Strichen, Aberdeenshire
- McCaskies - Wemyss Bay, Inverclyde
- S Collins & Son – Muirhead, Lanarkshire

The winner of the Scottish Butcher Shop of the Year is **S Collins and Son**, Muirhead.

The overall UK Champion was judged from the finalists of the six regions.

The UK Champion was announced as **S Collins and Son**, Muirhead.
This is fantastic news for Stewart Collins and his team.



It is also a brilliant recognition of Independent butchers shops in Scotland who can compete with the very best butchers that the UK has to offer.



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Lucas Smokehouse is Right on trend. Retail butchers have a clear opportunity to lead the way with these exciting new products.

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Smokehouse Rub



Smokehouse Sausages



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To find out more about the fantastic Lucas Smokehouse range, please call our free Customer Helpline on **0800 138 5837** or visit **www.lucas-ingredients.co.uk** **KERRY**

Events Calendar May/June/July 2022

The Queens Platinum Jubilee
2nd June 2022



The Big Jubilee Lunch
2nd-5th June 2022



National Picnic Week
18th-26th June 2022



National Barbeque Week
4th-10th July 2022



SCOTTISH CRAFT BUTCHERS ANNUAL GOLF DAY

Wednesday 3rd August 2022 at Moray Golf Club, Lossiemouth

SCOTTISH
CRAFT BUTCHERS

1st tee off 11:30

Tea, Coffee, Hot Filled Roll on Arrival with a Golfers Tea after the match.

Full Details and Entry Forms will be issued with the next newsletter



Obituary

Everyone at Scottish Craft Butchers are sad to hear of the passing of Jean Royan. Jean and her husband Jim owned and ran Royans of Elgin and were active members of SFMTA.

A celebration of Jean's life was held in St. Christophers Chapel, Gordonstoun School, Duffus, on Thursday, April 2nd 2022.



Not just a BBQ... a Craft Butcher BBQ



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Your butcher is not just for Christmas!



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Have a grilling good time!



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Are you winging it?



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POSTERS 2022

never fear... we've got
burgers here!



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Your butcher
is not just
for
Christmas!

SCOTTISH
CRAFT BUTCHERS



Are you
winging
it?

SCOTTISH
CRAFT BUTCHERS



Have a
grilling
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SCOTTISH
CRAFT BUTCHERS



Not just a
BBQ...
a
Craft Butcher
BBQ

SCOTTISH
CRAFT BUTCHERS



never fear...
we've got
burgers
here!

SCOTTISH
CRAFT BUTCHERS

We have prepared the posters above for use over the summer of 2022. With a feel good factor of lighter nights and warm summer weather (hopefully), we hope you will be able to maximise sales.

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, below, have been e-mailed to all members ready for ,hopefully, a busy summer barbeque season for 2022.

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

www.craftbutchers.co.uk

April 2022: Employment law changes you won't want to overlook.

Increase to minimum wage and other statutory pay rates

From **1 April 2022** the following rates apply for national minimum/Living wage:

Rates of statutory sick pay (SSP) rise on 6 April 2022 from £96.35 to £99.35.

Age group	Current	New
23 and over	£8.91	£9.50
21 or 22	£8.36	£9.18
18 - 20	£6.56	£6.83
Under 18 (above compulsory	£4.62	£4.81
Apprenticeships under 19 (or over	£4.30	£4.81

Statutory family payment rates also increase from 3 April 2022, therefore maternity, paternity, shared parental, parental bereavement and adoption pay increase from £151.97 to £156.66.

Compensation limits for certain tribunal awards and other statutory payments

Where termination of employment occurs on or after 6 April 2022, the following rates apply:

- The limit on a week's pay increases from £544 to £571.
- The same weekly limit will apply to the calculation of statutory redundancy payments.
- The maximum compensatory award for unfair dismissal in Employment Tribunal awards increases from £89,493 to £93,878.
- The minimum basic award for certain unfair dismissals (including health and safety dismissals) increases from £6,634 to £6,959.

Right to work checks

Adjusted Right to Work checks were introduced in March 2020, allowing for virtual checks. From 6 April 2022 the new Identity Document Validation Technology (IDVT) process is introduced, which allows certified Identity Service providers (IDDPs) to check and verify a British or Irish citizen's right to work remotely (with additional phasing out of Biometric Residences cards, Biometric Residence permits or Current New Frontier Worker Permits). Undertaking Covid adjusted virtual checks can continue but only until 30 September 2022.

Bank holidays - The Queen's Jubilee

There is an additional Bank Holiday 3 June 2022, to celebrate the Queen's Platinum Jubilee, with the usual late May bank holiday moved to Thursday 2 June to give a four-day weekend.

Gender pay gap reporting

Employers with 250 or more staff must publish annual gender pay gap reports and although paused in 2020, the requirement returned in 2021. For 2022 the deadlines for reporting are 30 March 2022 (public sector) and 4 April 2022 (private sector and voluntary organisations).

Personal protective equipment (PPE)

From 6 April 2022 the Personal Protective Equipment at Work Regulations 2022 extend the duty on employers to provide suitable PPE, where there is a health and safety risk, to all workers not just employees.

lindsays

lindsays.co.uk

‘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, including redundancy.

The team will provide advice and guidance on procedure and minimising the risk of successful claims.

Members also have access to Lindsays’ online library of legally compliant key documents for handling day to day employment issues.’



Wages Survey Results available

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.

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



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Scottish Craft Butchers members at the forefront of winners at the Q Guild Annual Smithfield Awards

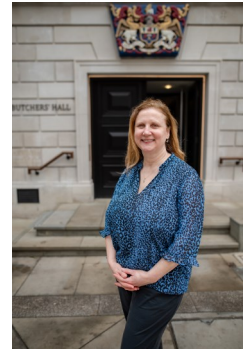


The Q Guild Butchers recently held the Smithfield “Star” Awards lunch at Butchers Hall in London where several Scottish Craft Butchers members won awards for their products.

The prestigious awards which have run for more than 30 years, recognise and reward the UK’s finest craft butchery products including Traditional Pork Sausage, Best Burgers, Gluten-Free Product, Best Bacon, BBQ Product and Black Pudding.

Products are evaluated using a 1, 2 and 3 star rating system by a panel of independent industry judges, with all 3 star products in each category then pitched against each for the category champion Diamond Award.

Awards were presented by restaurateur and Michelin star chef Angela Hartnett OBE.



Category Winners from Scotland who received the Diamond Award were:-

Traditional Pork Sausage

Hugh Black and Sons, Cowdenbeath



Innovative Sausage

The House of Bruar



Barbeque Product

Robert Alexander Butchers, Port Glasgow



Naked Steak

S Collins and Son, Muirhead



Artisan Black Pudding

S Collins and Son, Muirhead



A big well done to all!

There has been some coverage recently in the times with regards to an open letter that has been written to NHS Scotland by a group of GP's and health professionals, urging them to ban red meat on hospital menu's. QMS picked up on this, and have drafted a letter in response to NHS Scotland. The content of the letter was agreed with members of the Scottish Red Meat Resilience Group, of which Scottish Craft Butchers are a member.



The DRAFT letter, which at time of going to print has not been issued, is detailed below.

Dear Ms Lamb,

We were disappointed to read of the letter recently sent to you by a small group of Scotland's clinicians and GPs advocating that red meat should be removed from hospital meals for health as well as budgetary reasons.

High-quality, unprocessed lamb, beef and pork, which is produced in abundance in Scotland, is rich in iron, B12 and a range of other micronutrients, which all contribute, as part of a balanced diet, to health and wellbeing. We are not alone in believing that this is particularly important for the healthy recovery or sustenance of patients when their bodies most need it.

The recent papers of a group of scientists including prominent nutrition experts, [Professor Alice Stanton](#), a Cardiovascular Pharmacologist from the Royal College of Surgeons in Ireland, and respected Belgian food scientist Professor Frédéric Leroy, has brought into question the data produced for the much-referenced to EAT- Lancet report which suggests eating red meat is bad for human health. On the contrary, they argue that red meat has nutrients that can be difficult to find otherwise. It must also be noted that the EAT-Lancet study focused on the health risks linked to a heavy consumption of red meat, a volume of consumption that FSA and FSS statistics indicate only a very small percentage of the UK's general population consume.

Professor Stanton regularly refers to the vital benefits of nutrition found in red meat on the growth of the brain and the body, particularly in young children, citing the protective effect of animal-sourced proteins. She also argues that, although she does not criticise vegetarian and vegan diets, people have to work harder to get the same nutrition from these (see her [presentation at Oxford's Farming Conference](#)). In addition, some plant-based 'imitation meats' are highly processed with greater amounts of sodium, added sugars and a deficiency in essential nutrients such as zinc and iron, unlike high-quality, real meat equivalents. Indeed, the EAT-Lancet report itself recommends that "healthy diets have limited amounts of highly processed foods and added sugars".

As you know, Scotland currently has deeply concerning levels of obesity in its adult population, with 28% classified as obese compared to 13% globally. The Foresight report for the UK government identified food consumption and food production as two major contributing factors to obesity. Obesity Action Scotland sites that obesity costs NHS Scotland approximately £600 million per year. For a healthy, progressive nation, it is essential for the people in Scotland to maintain balanced diets and important nutrients, whether in schools, hospitals, the home or eating out. This should include unprocessed, lean red meat, full of iron, and other nutrients. A population that eats well and thrives on good nutrition will reduce the need for hospital services, and, in turn, reduce the pressure on Scotland's NHS.

In addition to this, we believe that Scottish buyers, from any public sector, should be leveraging the food we produce here in Scotland to best effect, and that Scottish produce should be at the heart of our public procurement.

To call out red meat as a specific food group misses the bigger picture in hospitals, which is about the quality of nutrition for human health and recovery, within a challenging budget. A quick supermarket comparison shows that tofu mince costs £7.50-16.65/kg; and beef mince ranges from £4-8/kg.

Sourcing from Scotland can be more cost-effective, more sustainable as well as contributing to our landscapes and rural economies. Not only is Scottish lamb, beef and pork a source of healthy protein that grows naturally in our topography, it is also low on food miles, making it more sustainable than many plant proteins which are imported from other nations.

The latest version of FFS's Eatwell Guide includes red meat as part of a healthy, balanced diet. Rather than eliminating red meat consumption, we would encourage increasing the opportunity for patients to eat highly nutritious, lean, unprocessed red meat produced in Scotland to promote health and recovery.



Congratulations to T H Stevenson in Stanley

Winners of Best Butchers Business at Scotland's Business awards.
Susan Scott from the Perthshire business tells us the exciting news.

"The first stage of the process was anonymous - our business was put forward by someone (we assume a customer?) and we were contacted by the team to say we had been nominated for the Perth & Kinross local awards. After reading up about the awards and the organisation Tom decided we should accept the nomination and put us forward for the local event for 2021. We were then visited by a representative of the organisation (when it was safe / legal) who interviewed Tom and got some details about our business. Point of sale material allowed us to promote our entry into the competition and gave customers the chance to vote online or by text.

The competition combines the information from the initial nomination with the organisation's findings from their visit and customer votes in deciding who the local winners are - and for the butchers category that

was us! Unfortunately we weren't able to attend the local ceremony held last November so there isn't a picture of us on their website from that night.

The delayed 2021 grand final awards dinner was held on Sunday 20th March at the Doubletree by Hilton in Cambridge Street in Glasgow. In the run up we were able to use social media to promote our entry as the Perth and Kinross representatives in the final and remind people about the option to vote for us and put our wee shop on the map.

4 butchers businesses from across Scotland were announced as the finalists in our category. We were delighted to find out that we had won the national award -especially as our seats were at a table near the back of a room with over 500 people in attendance and we had thought that they would have the winners up near the front! Bright lights, indoor fireworks, our name up on the big screen and an official photographer all made it a very glamorous occasion, especially as for us (like others) there haven't been many opportunities to celebrate recently.

There were award categories covering everything from food, health & beauty, hospitality & customer service to business services, holiday parks & florists. The ceremony ran from 7pm til the back of 11pm with a break for dinner the middle - I'm glad our category was announced in the first part as we could relax and celebrate while others at our table had to wait until the final few categories to find out if they had won."



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Return to Members Meetings!



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Members meetings will return in October on the following dates and locations

- 24th October 2022 – Carfraemill Hotel, Scottish Borders
- 25th October 2022 – Glynhill Hotel & Spa, Renfrew
- 26th October 2022 – Laichmoray Hotel, Elgin
- 27th October 2022 – The Hay Room, Dewars Centre, Perth

We are planning to hold a product evaluation in August for the following products

Naked Steak

An evaluation to find the best **Sirloin Steak** in Scotland

Entry will be for 2 230g Steaks, 1 will be judged raw and 1 will be judged cooked.



Gourmet Pastry Product

An evaluation to find the Champion Gourmet Pastry Product.

Think, Mini Beef Wellington, Breakfast Stack, Chicken Parcels, Pinwheels.

Anything that will use pastry in the make up of the product.

PLEASE NOTE THIS EVALUATION IS NOT FOR PIES, BRIDIES AND SAUSAGE ROLLS.

The product will be presented in a raw state ready to bake off.

The full details and entry forms for the above evaluations will be issued with the June Newsletter.





Bringing
you great
product ideas



**Make authentic
Indian curries for your
customers with
Honey Garden sauces.**

Now in
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Top tip: For the retail products, place a tub in
your cabinet next to your meat.



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Buy five of our Potts
range and we will give you a
"Lady of the night"
FREE



Potts'

Puttenecsa
translated from Italian
is "Prostitute"



Out and about with the President



On Thursday 14th April, President Tom Courts, along with Gordon King, visited members shops in the central area. Tom had a good chat with Bryan Beveridge in Dunfermline about the way forward for independent butcher shops and how to keep the consumers shopping local. Both agreed it was useful for all to work together to keep the customer focused on the benefits of shopping at their local Scottish Craft Butcher.

We then moved on to Camelon, where we visited Patricks of Camelon. Warmly welcomed by both James and Jim Patrick, the discussion was centred on the rising energy prices and what members can do to minimise the costs of the global energy crisis.

We had a tour of the shop and spoke to the staff who are always focused on providing the local consumers with the very best of products.



A short trip over to Stenhousemuir to visit R Brown and Son.

Stuart (pictured here) showed us around the shop and explained the changes made to the internal layout.

The business have taken over a production unit nearby where the cooked production is carried out. We were given a tour of this new facility and were suitably impressed with the opportunity this presents to increase the product range with the space available.



A short visit to Blair Drummond Smiddy where we spoke to butchery manager, Robbie Hughan about local supply chains. (unfortunately we didn't get a photo on this stop)

We then travelled along to Bridge of Allan to speak to James Fraser and the team at John Cullens butchers. A tradition shop with a modern approach to the provision of high quality products.



Rounding off the day with a visit to J Hutchison and Sons in Tullibody.

Tom had a good chat with the owner, Jim Hutchison, who also discussed the way forward for butcher shops to retain the customer base that have returned to their local shops over the last couple of years.

Overall a very productive few visits, we will continue to head out to members shops over the next few months and look forward to meeting members in their own premises.





DID YOU KNOW?

All our assessors at Craft Skills Scotland are qualified craft butchers.

Between them they have over 100 years experience.

Who better to ask for help training your staff on the many skills required to work in a butchers shop.

With our members shops being busier than usual and a shortage of skilled butchers, our team have been asked to carry out in house training on everything from **knife skills, boning, trimming, seam cutting and display.**

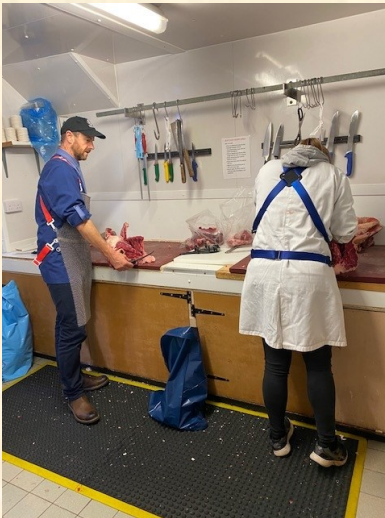
We have also been asked to carryout in house sessions on **costings and HACCP.**

As you can see from the photos (the training in the photos on the left were before covid protocols) the one to one or small group sessions can be invaluable to your business, especially when you are finding it hard to make time to carry out the training yourself.

Each session can be tailored to your business needs and all covid protocols will be followed.

We can offer minimum 2 hour sessions on your own premises at a competitive rate.

If you would like to know more or ask for an individual quote, please contact any of our team (contact details on page 35) or call Claire on **01738 637785** or e-mail **claire@meattraining.net**





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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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- Age: All ages and abilities

WHO?

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- Farm Shops
- Restaurants
- Delis
- Retail Food Outlets

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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 recognised 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**.



All smiles in Bellshill from Ryan Miller at Brady's Butchers who has completed his SCQF level 6 Modern Apprentice qualification in Meat & Poultry Skills.

Ryan has a big future in the meat industry ahead of him. Pictured here with Diane Benham from Brady's. Well done Ryan and all the very best in the future



Beaming smile from James Mitchell at Coopers Butchers in Bellshill.

James has completed his SCQF level 5 in Meat & Poultry Skills Modern Apprentice qualification. James has now progressed on to SCQF level 6 and we look forward to working with James again.

Congratulations James!



Celebrations in Burntisland as Callum Doran from Tom Courts Burntisland Butchers picks up his SCQF 5 Modern Apprenticeship qualification in Meat and Poultry Skills.

A fantastic effort Callum. Congratulations!



Congratulations to Ben Fulton from Balgove Larder in St Andrews on achieving his SCQF 5 Modern Apprentice qualification in Meat and Poultry Skills.

Really well done Ben, congratulations!



Celebrations at Simon Howie Butchers shop in Auchterarder for Hamish Grieve who has achieved his SCQF level 5 Modern Apprentice qualification in Meat & Poultry Skills.

Hamish will now progress on to SCQF level 6.

Congratulations Hamish!





Fantastic success at Simon Howie Butchers shop in Auchterarder for John Robertson who has achieved his SCQF level 6 Modern Apprentice qualification in Meat & Poultry Skills.

Brilliant effort John well done!

Simon Howie
THE SCOTTISH BUTCHER



Congratulations to Jack Strang from Stuart's in Leven who has achieved his SCQF level 5 Modern Apprentice qualification.

Presented with his certificate by Scottish Craft Butchers President Tom Courts.

Jack will now progress on to SCQF level 6.
Well done Jack.

Stuart's
BAKERS & BUTCHERS
ESTABLISHED 1857



Congratulations to Lee Gordon from Scotbeef Ltd in Bridge of Allan. Lee has just completed his SCQF 5 Modern Apprentice qualification in Meat and Poultry Skills. Lee is now ready to progress onto SCQF 6. Well done Lee. Pictured left to right - Gerrard McCafferty (Site Manager), Lee Gordon, Danny McPherson (Boning Hall Manager), Willie Kemp (Assessor Craft Skills Scotland)

Scotbeef
LIMITED

Butchery Careers- Advertise positions available

If you have a vacancy in your business and you would like to advertise on the new website

<https://butcherycareers.co.uk/>

Please send the following details to either Bruce or Gordon and we will pass the details on to the website hosts for inclusion.

Name of company:
Address of company:
Contact Number:
Person to Contact:
Region vacancy is advertised in:
Role advertised:
Closing Date:

It is very important that you let us know when you fill the position so we can remove the advert.

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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.

Welcome to our new Members

Lee Wright
Glengate Larder & Deli
2- 4 Glengate
Kirriemuir
DD8 4HD

Tel: 01575 573903



Steven Nicol
Kenny Thomsen Butchers
10 West Church Street
Buckie
AB56 1HD

Tel: 01542 831146



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Food sales and service skills SCQF level 5

Production and Processing Skills SCQF level 5

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Supply Chain Skills SCQF level 6

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01738 637472

bruce@craftbutchers.co.uk



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Anthony Matthews , Marketing Manager Tel:
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01312216734

jeff.lestrelle@borlandinsurance.co.uk

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Website: www.commercialandasset.co.uk

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Upon Tyne NE12 9SZ

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Contact: Darren Henderson

Tel. 01592 747982, Mob: 07809 237696

Email: sales@eastcoastrefferation.co.uk

Web: www.eastcoastrefferation.co.uk

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Walker Tel. 01383 418610

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Email: William.McCulloch@fifecreamery.co.uk

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W. www.hanwell.com

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Mob: 07957855067

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David Dougan

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Email: david.dougan@prephouse.co.uk

www.prephouse.co.uk

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Tel: 07897737893

E-Mail: csutherland@rck.partners

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Scottish area sales: Kevin Amos

M: 07967 173456

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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 16/04/22	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	441.7 p/kg	440.1 p/kg	420.8 p/kg
Heifers dwt	446.3 p/kg	443.3 p/kg	423.4 p/kg
Young Bulls dwt	431.4 p/kg	434.3 p/kg	407.7 p/kg
Numbers			
Steers	3646	3679	3698
Heifers	2462	2476	2621
Young Bulls	319	273	302
Scottish auctions			
Prices			
Steers lwt	244.23 p/kg	252.39 p/kg	245.97 p/kg
Heifers lwt	247.55 p/kg	254.89 p/kg	240.73 p/kg
Young bulls lwt	228.72 p/kg	237.83 p/kg	192.93 p/kg
Numbers			
Steers	81	73	77
Heifers	183	191	190
Young bulls	7	6	14
			26

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 16th April 2022								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	445.4	443.0	438.4	453.1	450.3	446.2	446.7	443.5
R	444.1	445.7	445.9	445.4	449.1	449.2	431.6	430.4
O+	440.5	440.5	432.8	439.3	441.3	439.0	410.0	424.7
-O	409.2	417.8	413.3	404.7	415.1	402.7	400.7	402.5

Sheep prices Scottish	W/E 20/04/22	Previous Week	Previous Year
New Season SQQ lwt	270.18 p/kg	271.59 p/kg	304.89 p/kg
Ewes lwt	£113.82 /hd	£116.62 /hd	£97.90 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	8472	12928	11395
Ewes	2441	2539	3234
Sheep Prices	W/E 16/04/22	Previous week	Previous year
GB Abattoir			
New Season SQQ dwt	595.4 p/kg	592.9 p/kg	679.5 p/kg

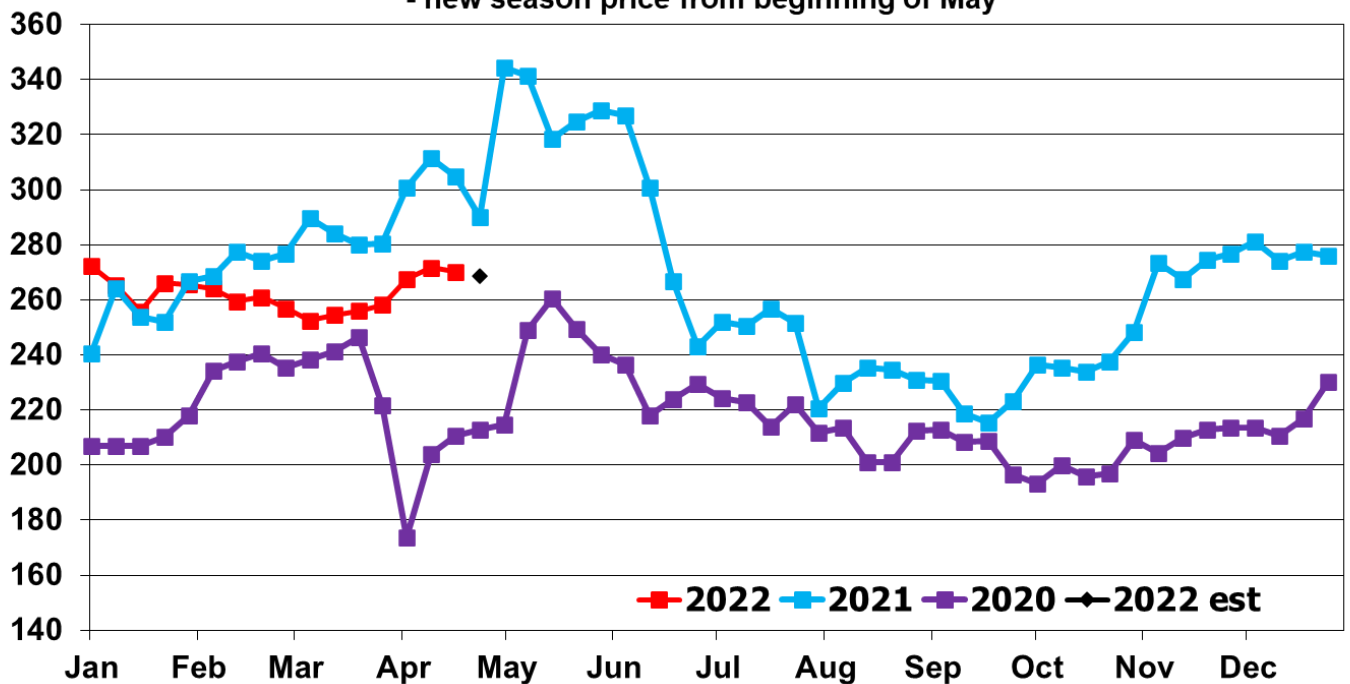
Deadweight sheep week ending 16th April 2022				
		2	3L	3H
	U	609.4	609.0	605.8
	R	601.8	600.6	601.0
	O	589.8	591.5	593.7

Pigs	W/E 16/04/22	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	161.74 p/kg	157.73 p/kg	143.86 p/kg

GB deadweight pigs SPP week ending 16th April 2022					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	144.27	N/A	80.0 – 89.9 kg	164.01	+3.47
60.0 – 69.9 kg	159.76	+11.34	90.0 – 99.9 kg	164.31	+3.24
70.0 – 79.9 kg	163.53	+5.79	100 kg and over	155.72	N/A

Scottish auction market price for prime sheep

- new season price from beginning of May



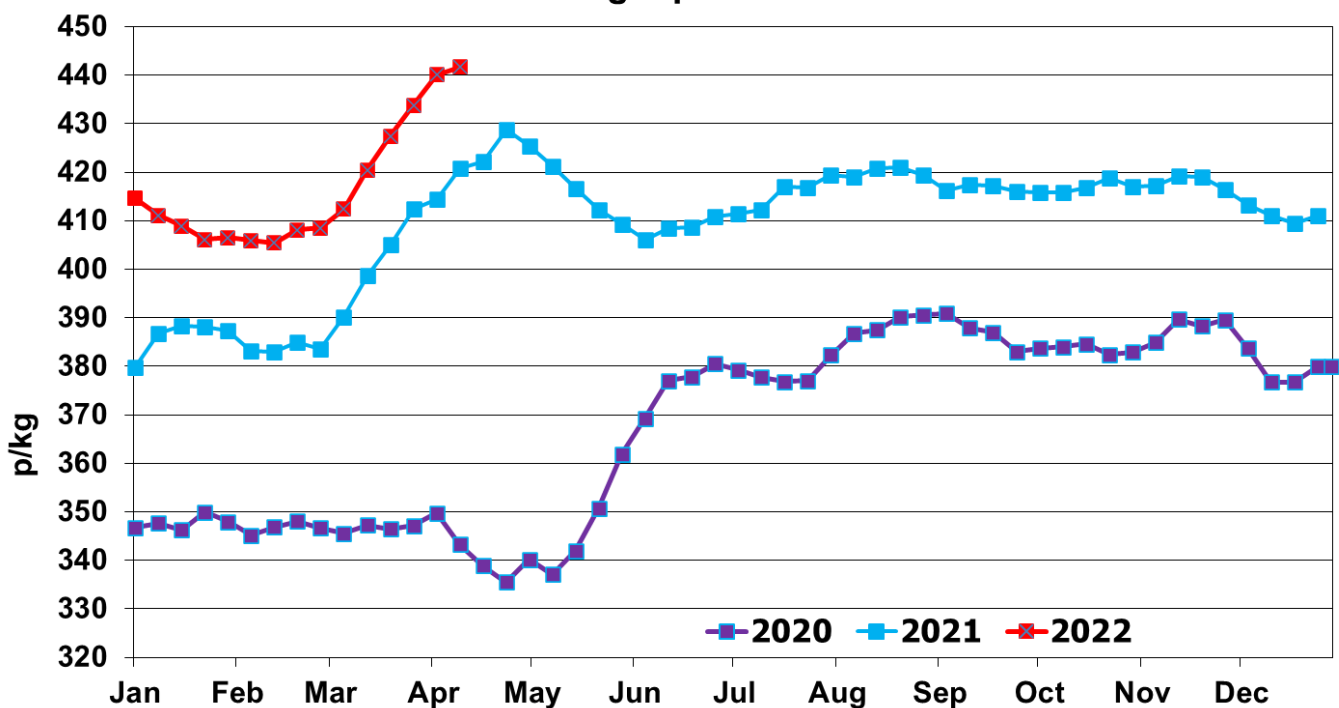
Source: IAAS

Sheep:

- Finished hogg prices recovered through March at Scottish marts and opened April at their highest since the festive period driven by increased demand ahead of Ramadan and Easter, steadying since.
- Market prices continue to fall short of 2021 levels due to an increased carryover of hogs, but remain historically high as market supply remains below pre-2020 levels.
- The December Sheep and Goat Inventory indicated breeding flock reductions of around 4% in Scotland and 1% in England, so it seems likely that we will end up with a smaller lamb crop this year.
- However, given the slower marketing profile in 2021, production volumes may hold up through the summer and into autumn even if there are slightly fewer lambs born this spring.

While imports have risen in early 2022, they are unlikely to recover to mid-2010s levels while a tight EU market is likely to boost export demand, keeping the domestic market historically tight.

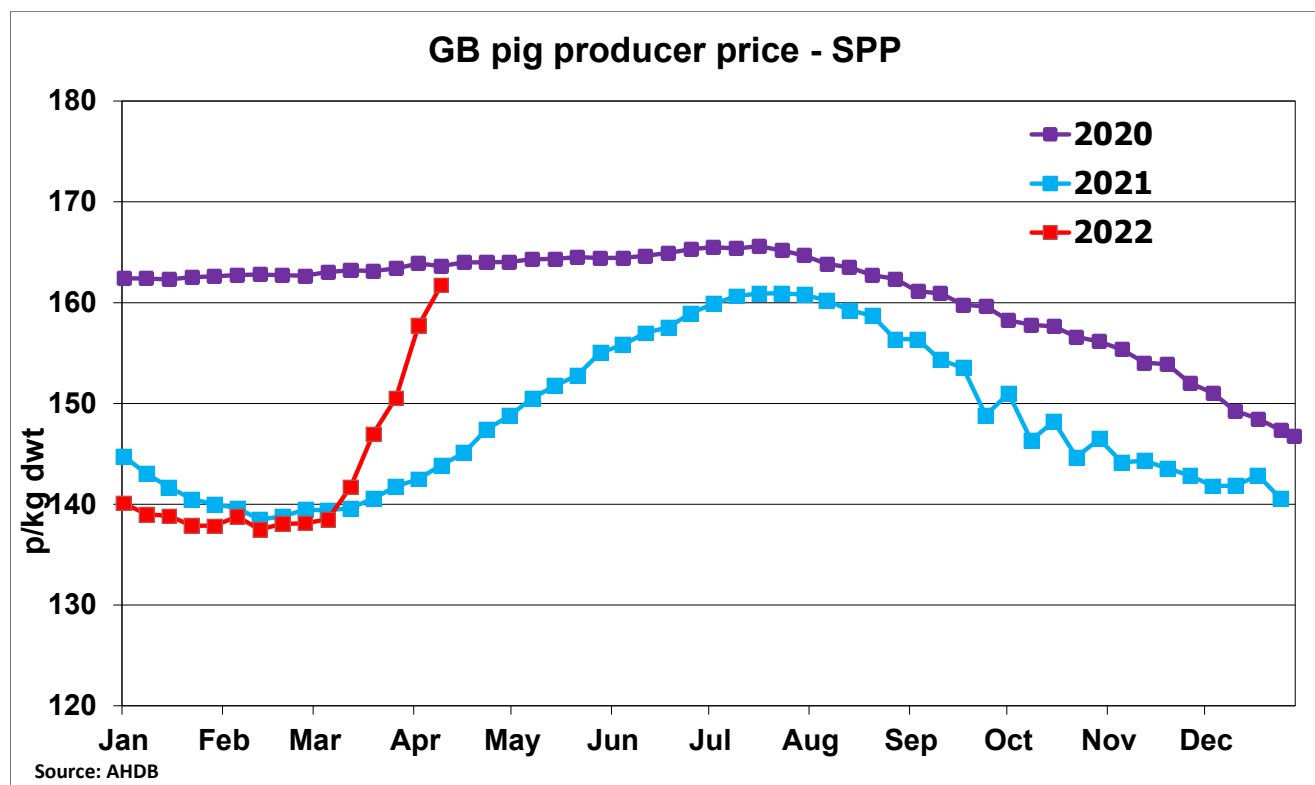
Scottish deadweight price for steers



Source: AHDB

Cattle:

- Prime cattle prices surged through March and into April, suggesting strong competition for the available cattle
 - It is possible that there has been a seasonal dip in cattle availability given the bias towards spring calving and a peak slaughter age of 21-22 months in Scotland
 - Despite a further fall in UK beef production in Q1 2022, total supply on the market is estimated to have increased due to imports recovering more strongly than exports from the lows of early 2021.
 - While UK beef imports rose at the start of the year, likely driven by an undersupplied market, they are likely to have become less competitive due to surging EU cattle prices.
- Store cattle prices have slipped behind year earlier levels over the peak spring selling period, which may reflect expectations of a heavy squeeze on potential finishing margins



Pigs:

- The pig market has surged since March and farmgate prices have moved well beyond their five-year average despite a well-supplied market.
 - While off their peak, carcase weights remain elevated as 13% of standard carcasses weighed over 104.9kg in mid-April compared to 2.5% a year earlier, suggesting that a backlog remains on farm.
 - After rising 40% in eight weeks, EU pig prices have steadied in mid-April and have been similar to GB levels since mid-March having traded at a 20% discount over the winter.
 - While imports rose at the start of the year, they are likely to have become much less competitively priced in the spring, with EU prices driven up by seasonality, tight EU supply, and a rebalancing of demand in Eastern Europe.
- Pork prices in China remain below pre-ASF levels but export opportunities remain higher than before 2019 and market prospects are expected to improve in the second half of the year.





SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

APRIL

MAY

SCOTCH BEEF

Fillet Steak	4877	5081
Sirloin Steak	3172	3219
Rib Eye Steak	3140	3105
Popeseye Steak	1958	2100
Topside	1656	1698
Round / Rump Steak	1717	1740
Shoulder Steak	1334	1382
Rolled Brisket	1348	1418
Steak Mince	1202	1245
Boiling Beef Bone In	780	827

DOMESTIC LAMB

Whole Leg of Lamb	1468	1567
Centre Cut Leg Bone In	1776	1822
Gigot Lamb Chops	2071	2103
Lamb Leg Steaks	1992	2058
Chump Lamb Chops	2008	2034
Double Loin Lamb Chops	2136	2176
Single Loin Lamb Chops	1961	2001
Rolled Shoulder Lamb	1421	1462
Lamb Shanks	863	910
Diced Lamb	1623	1633
Minced Lamb	1455	1457

PORK

Pork Tenderloin (Fillet)	1494	1529
Pork Leg Steaks	1075	1112
Double Loin Pork Chops	1061	1116
Single Loin Pork Chops	1019	1067
Rolled Shoulder of Pork	928	991
Belly Pork	893	926
Pork Loin Steaks	1198	1242
Diced Pork	974	999

PRODUCTS

Beef Link Sausages	979	1018
Pork Link Sausages	990	1028
Speciality Pork Sausages	983	1036
Sliced Beef Sausage	899	927
Sliced Black Pudding	804	831
Ball Haggis	869	888
Scotch Pie	125	131
Quarterpound Beefburger	125	130
1lb Steak Ashette Pie	952	961

Unfortunately, the current pandemic means that we had no option but to postpone until May 2023. Hopefully we will all be in a position to meet up and participate in the competitions and evaluations at our popular trade fair.

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!



**SCOTTISH CRAFT BUTCHERS
EXECUTIVE MANAGER**

Gordon King

01738637472

07917524313

gking@craftbutchers.co.uk



**SCOTTISH CRAFT BUTCHERS
MEMBERS SERVICES MANAGER**

Bruce McCall

01738637472

bruce@craftbutchers.co.uk



**CRAFT SKILLS SCOTLAND
TRAINING MANAGER**

Claire Simpson

01738637785

Claire@craftskills.scot



**CRAFT SKILLS SCOTLAND
LEAD ASSESSOR/VERIFIER**

JOHN FARQUHAR

07884471033

john@craftskills.scot



**CRAFT SKILLS SCOTLAND
ASSESSOR/VERIFIER**

GORDON WALLACE

07758255895

gordonw@craftskills.scot

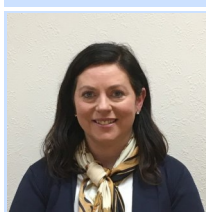


**CRAFT SKILLS SCOTLAND
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