

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S INDEPENDENT BUTCHERS

Amendment to PGI Application

NOVEMBER 2002

The worldwide reputation enjoyed by one of Scotland's best known brands, Scotch Beef, is to be further boosted by a move to ensure that it is guaranteed to be quality assured as well as born, raised and slaughtered wholly within Scotland.

Quality Meat Scotland Managing Director Alasdair Muir said: "This is a positive step forward for the whole industry and the Scotch brand at a time when consumers continue to demand clear unambiguous labelling, assurance and better eating quality.

"Working with the industry to take real advantage of this change presents a very exciting opportunity to continue to differentiate the brand in what is a highly competitive market."

Quality Meat Scotland has submitted an application to the European Commission to redefine its Scotch beef and lamb PGI (Protected Geographical Indication) so that all beef and lamb destined to be labelled as Scotch, has to be produced and slaughtered to QMS' formal quality assurance standards.

Demand is as strong as ever and this move will help to ensure that Scotch beef and lamb retains its cache and integrity in UK and international markets.

This move is part of a wider strategy to strengthen the position of the Scottish industry and QMS is working in partnership with Scottish farming and wholesaler organisations to explore ways of increasing the supply of Scottish born beef as part of the European Commission's mid term review.

Discussions with Brussels have already started. QMS is redoubling efforts to work with farmers and processors not already quality assured so that they have a chance to gain quality assurance before the PGI comes into effect.

Work continues to increase the use of the Scotch brand through product development, better use of the carcass, greater focus on the food service sector and use of the Scotch brand in food manufacturing.

QMS is also co-ordinating a major Eating Quality project targeted at improving the eating quality and consistency of Scotch beef and lamb.



Regional Meetings Round up

Advice on Eggs

Report on Trip to Ireland

Changes at MLC

Scotland's representatives in England

Wise up on the Web

AGM Reminder

**QUID Seminar Perth
Wednesday 20th
November**

Best wishes to Jamie Chapman and his wife Susan on the birth of a baby girl, Julia on 9th October. Jamie said "both were doing great" With our Livestock Convenor becoming a dad, it also means congratulations are extended to Past President John Chapman on becoming a grandad.

Born, bred, slaughtered and assured in Scotland

'Scotch Day' - the date from which the new PGI comes into force, is likely to be late summer 2003. It should be stressed that the actual date will be determined by the timescale for approval from the European Commission.

Quality Meat Scotland [QMS] sent a letter to producers and the wholesale industry in June 2002 setting out implications for producers. The key points from this letter are as follows:
Finished animals complying with the current residency criteria will continue to be eligible for the Scotch brand until the changeover date.

Rearers buying calves from outwith Scotland should be aware that they will not be eligible for the Scotch brand if they are slaughtered after the changeover date.

Finishers buying in young store animals from outwith Scotland should plan to have them ready for slaughter before the changeover date, as after this date, they will not be eligible for the Scotch brand.

* After the changeover date, producers in Scotland can still rear and finish animals from outwith Scotland and they can still be sold and slaughtered in Scotland. But beef and lamb from these animals will not be eligible for the Scotch brand.

The last of these points means that QMS will be exploring the barriers to membership of plants and smaller abattoirs. Retailers will not need to be in a scheme to sell Scotch Beef and Scotch Lamb. Responsibility for verification of authenticity of product will remain with Local Authorities through Trading Standard Officers.

Presentation Dinner for Past President Tom Dowson

Glasgow & District Retail Fleshers' Association held a dinner in the Swallow Hotel on Saturday 21 September 02 for Tom Dowson in appreciation for the dedication he has shown over the past nine years as President of the Glasgow Association.

Twenty two members and guests paid tribute to Tom when he was presented with a Hand Cut Lead Crystal Decanter with Matching Glasses set on a Mahogany stand suitably inscribed to mark the occasion, Wilma, Tom's wife received a beautiful bouquet of flowers.

The President, Ewan Dunbar, in making the presentation spoke highly of Tom's commitment to his fellow butchers followed by Past President Stuart Christie speaking on his social life and how he was going to make use of his decanter.

The evening was enjoyed by all as the company departed to the bar for a little more chat and banter.

Glasgow United Fleshers' Society Trust Fund

At the Annual General Meeting of the Society, after providing for our infirm and distressed Members, £5000 was distributed among the following Glasgow based Charities.

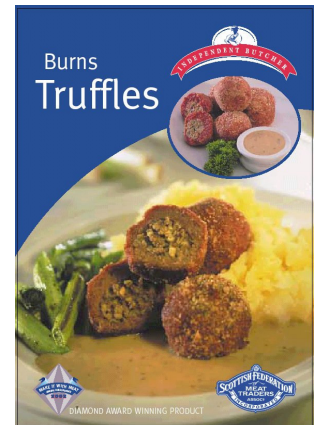
Sense Scotland	£ 1000	Macmillan Nurses	£ 1000	Enable Scotland	£ 1000
Chas Scotland	£ 1000	Capability Scotland	£ 500	Erskine Hospital	£ 500

Regional Meetings Ho Ho Ho

The recent round of Regional Meetings saw a completely different approach to butchers' meetings and each of the seven venues had a common agenda. Minutes of these meetings on this occasion will not be circulated to the members in these areas but instead a full report is given here so that all members can pick up on the ideas presented.

After a quick discussion about the latest Diamond Award Winning Product, Burns Truffles the Chief Executive introduced numerous Christmas ideas.

In September trade suppliers had been approached to see if they had samples and items that they sold which they would like put in front of butchers 10 weeks before Christmas. Most suppliers contacted came up with things that could be presented at these meetings.



Each idea was wrapped in Christmas paper and members selected a parcel to open. Most opened something that they could take home. Once revealed the members present discussed the merits of the contents of the parcel and exchanged their experiences.

The following were opened and discussed.

- ◆ **Spicy Gooseberry & Fresh Corriander Chutney and Gentleman's Choice Christmas Selection from Forest Products (UK) Ltd** The Old Hemp Store, Bridport, DT6 3BE.
Tel: 01308 458111
www.Forestproducts.co.uk - a range of quality preserves and Confection. Some available with own label and all ideal small gifts / hamper items.

- ◆ **Collagen product range: Edible Casings, Film and String from Devro**



A Butchers Starters Pack for the use of Collagen Film was taken home by one of the members attending on each night. The 30cm square sheets were identified as being of use to create new products with stuffings and toppings.

The film it was claimed improved final product appearance and colour development; easy netting removal with no surface damage to the final product

Added Value -Increased succulence on traditional roasted joints, pork, beef and poultry.

Potential to use spices and marinades to create ready meals which are cooked in oven.
Potential mid week roasts from less profitable cuts to generate good value for consumers



A recipe booklet outlining how to use the collagen film was distributed to everyone attending.

A key advantage was enabling of production of high-priced, enticing products and quick and easy removal of netting without damaging the surface of the meat.

The application shown here is a Game Roast using venison, diced rabbit, pheasant pieces, pork back fat, lamb & mint seasoning.

Further details from
Devro, Moodiesburn G69 0JE
Tel: 01236 872261

- ◆ **Gammon Joints from D&R Stevenson**, Craighead Bacon Factory, Glen Street, Barrhead.
Tel: 0141 881 3218. Two sizes available, Danish Gammon in attractive festive pre packs available. Cost price £3.55 /K, Sell £5.59 /K, P.O.R 36.4%
- ◆ **Corrugated Boxes** for Steak Pie / Burger / Sausages
330mm x 250mm £375.30 / 1000 to £308.55 / 1000
313mm x 222mm £361.80 / 1000 to £277.95 / 1000
Peter Bryson, Duchess Estate, Rutherglen Telephone: **0141 613 1234**
- ◆ **Degens Stuffing Mixes from Dalziel Ltd.**
The first Stuffing mixes in this range are:-
Cranberry and Apple: large berries of dried Cranberry, dried chunks of apple, and a light brown pinhead crumb.
Apple and Raisin: an abundance of raisins, apple flavour, a dark brown crumb of fairly large grist size, with a slight cinnamon accent.
- ◆ **Macnaughton & Watson** gave a sample of their stuffings and two other sundries which they thought useful to butchers over Christmas:
Stuffings – Sage and Onion; Chestnut; Parsley Thyme & Lemon; Cranberry & Orange
Holly Garnishing and Jacquard Hand Press
- ◆ **Bank of Scotland** forwarded the latest model of their credit card terminals. Members discussed the pro and cons of accepting plastic with many stating it was one of the best things that they had introduced in recent times. Members were reminded that new contracts taken out with Bank of Scotland before the end of November would receive three months free terminal rental.
Contact **01383 743734**

Walker Shortbread; Walkers supplied a large selection of Special Offer Christmas product and expressed great interest in supplying independent butchers. Festive Shapes shortbread was a new addition to their range. Contact Yvonne Ianetta at Walkers of Aberlour Telephone: **01340 871555**

- ◆ **Doric Board**. Meat Cartons for wholesale orders Telephone Jim Shearer : **0141 886 4004**
- ◆ **EPS Packaging from Styropack** Members viewed packaging. Telephone: **01224 873166**

◆ **East of Scotland Contracts**

High Density Carriers under 1p each, Low Density Carriers under 2.3p each, Duplex Sheets at £2.00 per kilo. These sheets were not being used by all members attending but those who were spoke positively about their benefits. Telephone: **01383 418610**

◆ **DECAdry paper from Commercial Envelopes.** A4 Christmas paper (as used for calling these meetings) for printing or photocopying on to. Contact: **01383 420022**

◆ **Cambro.** Three brochures were circulated to those attending. This company had been spotted at the Pub, Club and Hotel Exhibition at Ingliston back in February. The brochures displayed items that were somewhat different from what the meat trade is accustomed to. Points of interest were dissolvable labels, storage systems and gastronome pans.

Contact; Colin Hutchison on Powmill **01577 840926**

Members took away a vast array of ideas from the meeting and it is hoped that those who could not attend will be able to benefit from the above information. The Christmas theme was followed through with a Train Set and Singing Santa Interactives. The latter is available from Fraser **07711 041 369.**

Winner of the prize draw for the Train Set was Martin Lang from Edinburgh and the Santa Interactives were won by Adam Dalgleish, Secretary of the Glasgow Association.

Free

QUID Seminar

Learn about the requirements of Quantitative Ingredient declaration and the implication of the new EU Definition of Meat.

- **with Michael Fogden MLC Legal Advisor**
on Wednesday 20th November
at SFMTA Office, 8 Needless Road, PERTH
2.00pm – 4.30pm

To reserve place tel: 01738 637472

France finally lifts ban on British beef

03 October 2002

After a six-year dispute, the French government finally lifted its import ban on British beef on 2nd October.

Since 1 August 1999 British beef can be exported under the so-called DBES system (date-based export scheme), which sets strict conditions (for example only deboned meat of bovines between 6-30 months of age complying with very detailed requirements and originating in dedicated meat plants).

However, the French government had steadfastly refused to accept British beef on the grounds that it could be contaminated with BSE, and was hauled before the European Court of Justice. A couple of weeks ago the French food safety standards agency AFSSA published a report stating that beef from Great Britain posed "a negligible" risk of causing the human form of BSE, variant Creutzfeldt Jakob Disease.

France said it wanted all EU member states to conduct BSE tests on cattle aged more than 24 months, the practice in France, Germany, Italy and Spain. Other countries test only animals over 30 months. Until the EU ban in 1996 France had been Britain's biggest export market for beef. While this situation is unlikely to be restored in the short term, the government's decision will be a source of huge relief for British beef exporters, many of whom believe the French ban had more to do with a wish to protect domestic business interests than with genuine concern about the safety of British beef.

David Byrne, EU Commissioner for Health and Consumer Protection, commented on the decision of the French government to lift the embargo on British beef: "I welcome the decision of the French government to lift the ban. I am glad that the validity of the EU scientific opinion has been vindicated."

Le Boeuf Britannique est arrivé!

17 October 2002

A CONSIGNMENT of prime British beef will be unloaded in Paris ready to become a star attraction of the British Meat stand at the giant SIAL international food show

The return was swiftly organised by the Meat and Livestock Commission on the heels of the lifting of an illegal ban by the French authorities which had been maintained for almost three years after the rest of Europe had cleared British beef for export.

For the first time in six years British beef will be cooked and served on French soil, with tastings available on the stand and also served at a British Meat dinner being held for international meat importers on Monday night.

The dinner will also be attended by Secretary of State for Environment, Food and Rural Affairs Margaret Beckett and Welsh Rural Affairs Minister Mike German.

Rémi Fourrier, Manager of MLC's Paris office, said: "We were prepared for the lifting of the ban and had plans in place to help exporters regain their markets.

"We have been in contact with many of those who used to be our customers. There is demand for the excellent quality beef we have to offer which is very encouraging.

"We have a very big job ahead of us, but I believe French consumers will soon be enjoying our beef again."

The legislation to allow imports of British beef into France is not yet in place. The MLC anticipated this and got a special "Dispensation" to export British beef to France for the SIAL food exhibition and the British Meat dinner.

Dounby Stores - Come on Down



Furthest travelled at this year's Scottish Meat Trade Fair were Mr David Harrold and the staff of Dounby Stores in Orkney.

The sail from Stromness to Scrabster took two hours after which the party of six travelled by people carrier to Perth, a drive of five and a half hours.

The Orkney team won a Silver Medal for Sunshine Pork, and Bronzes for their Lamb Sticks and Jet Set Burgers in the Make it With Meat Awards.

Pictured with SFMTA President, Duncan Mackenzie and Quality Meat Scotland Managing Director, Alasdair Muir is David Harrold. Butchers Barbara Sinclair and Elaine Venables hold up their awards and in front of them are Ann Donohoe, Laura Venables and Margaret Philiips.

Ann said that their award winning products "have been going really well." This is not the first time Dounby has ventured to Perth. It seems they have a bi annual pilgrimage but this is the most that ever has come.

Dounby Stores has a staff of around 16 and are proud to sell Orkney Gold Beef. The store sells everything from a bag of coal to bag of horse feed.

BSE infectivity found in bovine tonsil

Preliminary results from Food Standards Agency-sponsored research have, for the first time, found BSE infectivity in bovine tonsil.

Current controls require all bovine tonsil to be removed from meat intended for human consumption.

The new tests, which are considered to be several hundred-fold more sensitive than those previously applied using mice, involve the injection of a range of tissues from infected cattle into BSE-free cows to determine if they carry infectivity.

One out of five cows has gone down with BSE, 45 months after they were injected with tonsil tissue samples collected from the infected cattle. The long incubation period indicates that the level of infectivity in tonsil is relatively low.

Tonsil tissue from cattle previously tested using mice has not been shown to carry infectivity. However as a precautionary measure, EU wide legislation classifies bovine tonsil over a certain age as specified risk material (SRM).

It is banned from the food chain in the UK and Portugal from cattle over six months of age, and from cattle over 12 months of age in other EU countries. The same SRM rules require tonsil to be stained with a dye and destroyed once removed.

Under separate EU wide hygiene regulations, tonsil from cattle of any age cannot enter the food chain. Controls on bovine offal, including tonsil, were first introduced in England and Wales in 1989.

It is known that tonsil tissue can be found at the root of the tongue. A limited initial study of current practice has already indicated that

tonsil tissue does not appear to remain on tongues prepared for human consumption.

Tongue is not SRM and can enter the food chain.

The Agency plans to assess the way in which tongue is extracted, in particular to see whether any traces of tonsil tissue might be inadvertently included with tongue.

The results from these further investigations into the way bovine tongues are removed will form part of a risk assessment to be considered by the Government's BSE advisory committee, SEAC (Spongiform Encephalopathy Advisory Committee).

Decisions on whether any further precautionary action might be required will be taken following that assessment.

The risk of BSE entering the food chain from UK cattle is low. Only cattle under 30 months can enter the UK food chain at present and no BSE case has been diagnosed in animals under this age in the UK since 1997.

The latest report from Imperial College estimates that, in the year 2000, less than one animal close to developing disease would have entered the food chain.

In addition, SRM controls remove some 95% of potentially infected material from cattle, providing important consumer protection.

The Agency has informed the European Commission of the finding and our plans for further work.

**SFMTA ANNUAL GENERAL MEETING (see inserts for information)
SUNDAY 17th NOVEMBER, OLD MANOR HOTEL, LUNDIN LINKS
GUEST SPEAKER: Mike Gibson, Board Member of Food Standards Agency,
Deputy Chairman of the Scottish Food Advisory Committee, Farmer and Butcher.**

NHS Rejects Cheap Chicken...

Great Britain's National Health Service has ordered hospitals to stop using cheap brands of chicken for its patients after a consignment adulterated with water and animal proteins was found in a hospital kitchen, reports meatingplace.com.

Allegedly the chicken fillets at the Luton and Dunstable hospital were only 70 per cent meat and had been injected with water and hydrolysed animal proteins to hold the water in. The meat came from Dutch processor, Lelie, whose chicken fillets have been found in previous tests to contain undeclared hydrolysed pork and cow proteins.

Hydrolysed animal proteins are banned from animal feed because of concerns about bovine spongiform encephalopathy (BSE). However, use of the proteins in meat for human consumption is not illegal if it is fully declared.

A spokesperson for one British hospital told The Guardian newspaper that the meat had not been served to patients and had been returned to the wholesaler as soon as concerns were raised. According to the spokesperson, when the chicken was delivered to the hospital as diced meat, staff did not see any reference to hydrolysed proteins on the label.

Jim Craig, director for Dunstable Meats, the wholesaler who supplied the chicken said his company only purchased the Dutch chicken because of a shortage from his usual suppliers.

Earlier this year the Food Safety Authority of Ireland published results of a survey of Dutch chicken that found pork and cow proteins had been injected into several samples, including those from Lelie, without being declared.

Food-poisoning bug more common in organic poultry

21 October 2002

UK government safety advisors have warned that extensively farmed chickens are not necessarily safer than those that are intensively farmed.

A working group investigating ways to reduce the presence of the common food poisoning bug campylobacter, has said that the bug is more likely to develop in extensively farmed birds, partly because of their longer life span.

The Food Standards Agency has yet to comment on the report but organic campaigners already fear that it will be used to promote intensive farming practices.

Richard Young, policy adviser for UK organic campaigners the Soil Association, told the Guardian: "No scientists have yet looked to see if the higher levels of campylobacter in organic poultry ... relates to pathogenic or benign strains."

Campylobacter is responsible for around three-fifths of the 100,000 proven food-poisoning cases each year. Poultry is thought to be one of the main sources of the bug. Proper cooking of the meat should ensure that the bacteria is destroyed.

Macphie Results Show Happy Easters... Source: Press release

Macphie has announced a record 20 per cent increase in sales in the year to March 31 2002. The bakery and food ingredients company also confirmed that it is firmly on course to meet its five-year strategic goal of doubling its size. Macphie presently employs 270 people – around 200 at Glenbervie and 70 at Tannochside.

The family-owned business reported turnover for the year of £31.8 million, a rise of £5.2 million from last year's figures.

The company has three main lines of business. Traditionally, Macphie's core business has been supplying the bakery trade but more recently the company has also moved into the food manufacturing and food service markets producing soups, sauces and stuffings.

There is also the Glenbervie Aberdeen Angus subsidiary where Macphie, working in partnership with the trade, processes and supplies top quality beef.

Chief executive Alastair Macphie is delighted at the figures and attributes the 20 per cent improvement in sales to three principal factors:

The first was a fortuitous timing of Easter, meaning that the company benefited from two Easters in one financial year. The second was the integration of a full year's trading of acquisition Oakwood Foods (the previous year's account only saw three months). Finally, the Glenbervie Aberdeen Angus subsidiary was restructured and revitalised with the result that sales more than doubled.

"Easter is traditionally one of Macphie's peak trading seasons for bakery ingredients and because of the calendar dates, there were two Easter celebrations during this financial year. The converse means, of course, that there will be no Easter figures to include in the 2002/03 financial year, and this will have an effect on our sales figures in the same way as it will for other manufacturers as well as retailers.

Macphie's Glenbervie Aberdeen Angus subsidiary (GAA) has enjoyed considerable success over the last 12 months, and has contributed significantly to the sales figures.

"GAA has benefited from last year's restructure and revitalisation – sales have more than doubled over the period. We're working in collaboration with our partner to broaden our offering with them and we are confident that we will continue to increase sales," said Mr Macphie.

Mr Macphie – the third generation of his family to run the company – believed Macphie had adopted a prudent strategy over the last year. "Our trading environment across all sectors of the business continues to be extremely competitive, although like many, we were impacted by worldwide events.

"International sales across all our sectors suffered as a result of the Foot & Mouth outbreak while our Foodservice sales were affected as a result of the tragic events of 11 September.

"We responded by pursuing our own strategy of driving down costs through utilising our people and our sites better while improving our overheads by prudent buying and by pushing significant volumes through the plants.

"This strategy, combined with our commendable 20 per cent improvement in sales, has borne fruit as can be seen from our significant increase in pre-tax profits. However, with the lack of an Easter, forecasted raw material price rises, and costs like insurance increasing following 11 September, the year ahead may prove more difficult."

"We are also facing increased costs by having to recruit high-quality graduates from outside Scotland. There is a lack of science, technical and food graduates in this country, which is a serious problem for Scotland with its sizeable and highly-regarded food and drink industry."

Across the sea to Ireland

A report on the visit to Ireland by President Duncan Mackenzie

On arrival at the Ormand Quay Hotel in Dublin we all preceded with introductions and felt compelled to sample the local brewery produce. After a lovely meal at a local restaurant washed down with a few glasses of fine wine, we again felt compelled to sample the local brew. The young ones opted for the busier hostelrys leaving the elder generation to return to the hotel for a chat and of course, a few more libations.

The following morning saw us travel to the National Food Centre in Dublin where we were met by Mr. Tony Kenny. We were told all about the work of the Centre and the progress they are making in the eating quality of meat. They have a very small abattoir and cutting plant at their disposal and kill their own cattle, keep what they want and sell the rest to local butchers. A very neat operation.

We then travelled to Ken Nyhan's shop also in Dublin. His shop is situated right next door to a big Tesco store and has just undergone a major refit 11 months ago. The lighting in the shop was the one thing that seemed to captivate everyone and was to be a common occurrence at almost every shop we visited.

The highlight of the day was a visit to FX Buckley's shop in the old part of Dublin. The street had at one time over 40 butcher's shops, although now there are only three remaining, one of which is Buckley's. Not the most modern shop we saw, in fact probably the reverse. He caters for a lot of Chinese and Afro-Caribbean customers and to that end he has two Chinese butchers working behind the counter. We were there for about an hour on a Monday afternoon and the shop must have served in excess of 100 customers. A trade any one of us would be more than delighted to have.

It was at Buckley's that we met up with Mr Pat Brady Chief Executive of the Associated Craft Butchers of Ireland. This is a relatively new organisation in Ireland and in the short time it has been in existence it has amassed over 500 members. We went for lunch and everyone was very interested in what Pat had to say. He showed a particular interest in SFMTA training as this is a side of the organisation they are sadly lacking in. Pat and I talked at length about the possibilities of an inter-country tie in between SFMTA and the Irish Craft Butchers and possibly another one or maybe two other countries being involved. Being in Europe has its advantages as far as funding different projects is concerned.

From Dublin we travelled south west to the town of Portlaoise to visit Mr. Tom Cribben. Tom's shop had an excellent corner position in a busy shopping centre. Unfortunately he was not available to see us when we arrived but we were amply taken care of by his manager. The shop itself was fairly small and had a very open front shop. What we were finding familiar with most of the shops was that everything came in vac-packed and prepared from an outside processing plant, which meant a very tidy shop.

There was no heavy machinery (with the exception of a mincer, which by Irish law has to be refrigerated so most of them were in the chill,) very few tables and a lot of space to spare. All the butchers sold an enormous amount of ham joints, which I found out was a traditional Irish meal, and most had a separate dairy style fridge to display all the vac-packed cuts. Some butchers were processing and curing more than 20 pigs a week just for bacon alone.

Travelling to Carlow to stay in the beautiful Dolmen Hotel rounded off the evening, and yes you guessed right, a few more libations.

The following morning after a hearty Irish breakfast took us to see Mr. Bosco O'Connell in Carlow. A shop with a difference as you were upstairs, downstairs in and out and never really knew what floor you were on. The whole upstairs was devoted to cooked food production to service the cooked and hot food counters in the shop. On the walls of the shop were a vast array of trophy's and certificates that Bosco had won in various competitions over the years, so many in fact it was starting to look cramped.

Leaving Carlow behind we travelled further south to the town of Clonmel in Co. Tipperary (it was a long way !!! sorry folks couldn't resist that one) to visit Mr. Pat Whelan, a shop that would be the envy of any butcher. Recently modernised at great expense, you were met on entering the shop with a 25-foot counter filled with everything you could imagine and lit to perfection.

On the opposite side of the shop was the now customary counter filled with vac-packed ham joints and chicken, another very popular dish in Ireland. At the back of the shop was the cooked and hot food counters staffed by the most beautiful girls I've ever seen in a butcher shop. This was commented on by all present. It was a very busy part of the shop doing a roaring lunch time trade. All the food was prepared in full view of the customers, giving the customer a guarantee of freshness.

Pat, in his spare time has developed a software package for butchers, which he is testing at the present moment. It is a total stock control system of everything sold downloaded to computer and automatic reordering of everything from seasoning, skins to poly bags. A very clever man. I am sure that in the near future it will be available to us all.



*James Whelan Butchers,
Oakville Shopping Centre, Clonmel,*

The group then split up and several members went to a processing plant while the rest of us toured the town.

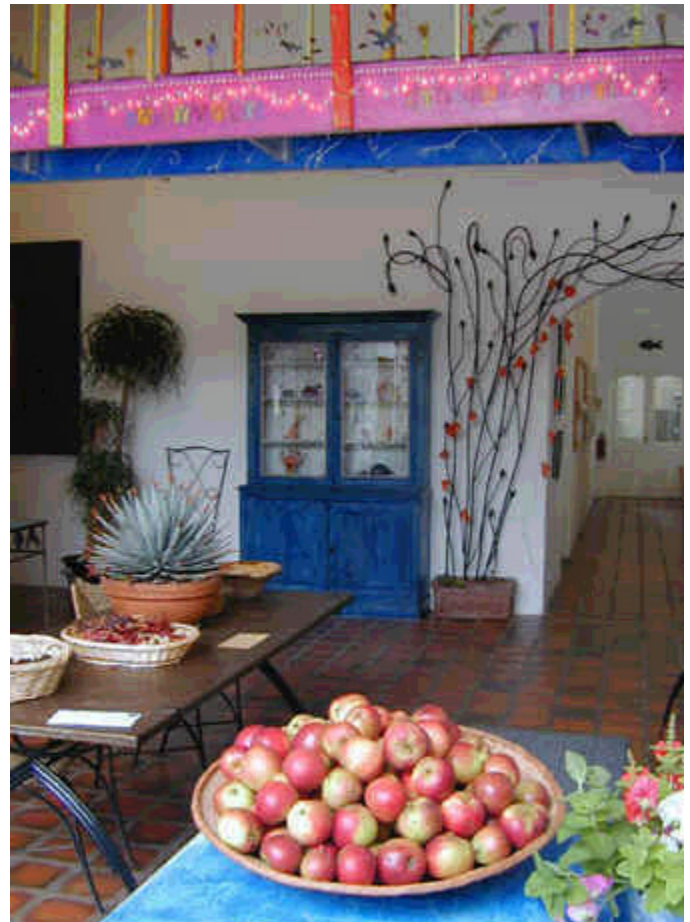
We then travelled south again to Ballymaloe for a farm and school visit. Not quite knowing what to expect we were suitably surprised. I quote from the brochure, "Ballymaloe is not only a byword for good food but also one of Europe's foremost cookery schools, which has attracted students from all over the world since 1983. Run by Darina and Tim Allen, the School's culinary philosophy is based on enhancing the natural flavours of the best and freshest local ingredients.

Darina Allen is Ireland's most famous cook and a best selling author who has presented eight series of her cookery programme *Simply Delicious* on television in Ireland." Darina is passionate about organic foods and almost everything used in her kitchen comes from their own grounds. A twelve-week course at Ballymaloe will set you back a cool £5000. The grounds are lovely and situated in the middle is the shell house. A small stone built structure with a cone shaped roof completely covered on the inside walls with seashells. We left the school with great admiration for Darina and Tim and all they have achieved.

We stopped overnight at Ballymaloe House, a magnificent hotel that seemed to be a succession of dining rooms round every corner. We were treated to a marvellous 5-course dinner; proof that Myrtle Allen's style of cooking has helped put Ireland firmly on the International Culinary Map. We eventually arrived at our hotel at 1.00am.

We arrived the next morning at UCC (University College Cork) to be met by the fire brigade and all the students in the car park. (False alarm). Dr Joe Buckley and his team met us and gave us a guided tour of the facilities available to the students, and at another fire bell (false alarm) we travelled to Ballincollig to visit Mr. Michael O'Crualaoi. This was another fine shop selling fresh cooked and hot food; the latter prepared upstairs, and serviced by a lift. The shop closes at 6.30pm but at 5.00pm they change the counter to supply, as I was told, a different market. Michael was not present at our visit, but once again the staff were more than helpful.

Mr. Martin Carey who met us at the hotel in the morning and accompanied us all day is from Bandon, and his was the last shop to visit. Quite a small front shop with a long back shop and a huge storage area at the rear with a very full chill, once again all vac-packed. Possibly one of the nicest displays of food we had seen.



Ballymaloe Cookery School

With half an hour to spare we arrived at Cork Airport for our flight home via Dublin.

Several things were very apparent in Ireland, namely the supremacy of the butcher shop over the supermarket. There are a few reasons for this. Firstly, almost every town has a slaughter house killing local cattle for the local butcher, whereas the supermarket is all central distribution. Secondly, price is not an issue in Ireland as long as the quality is good. Thirdly, most shops are selling a wide range of foods, not only raw and cooked, but hot food and ready made meals to capture all ages of customers. It seems almost fashionable to go to the butchers. The majority of shops have spent a lot of money to put over the correct image to the public, and it is working.

The hospitality we received in Ireland was second to none and I would like to thank all shop owners for their time, and allowing 14 Scotsmen free access to their shops. A special thanks to Pat Brady, Martin Carey, and our own Chief Executive Douglas Scott for all their hard work in arranging the tour and making it a roaring success. And I have to mention Don (the bus driver) who for two days had no guide and no idea where he was going. Yes we got lost, but it never bothered Don, we may have been late a few times, but he always got us there.

Finally, to the 14 who travelled to Ireland. I hope you enjoyed the visit as much as I did, and maybe take home some good ideas for you own business. Thank you for your company.

Duncan MacKenzie

New Team to lead Red Meat Industry as MLC focuses on the future

01 October 2002



THE Meat and Livestock Commission entered a vital new stage of its development into a more devolved organisation with the Government appointment of a new team of MLC Commissioners, effective from 1 October 2002.

Under the leadership of MLC Chairman Peter Barr, the 11-strong Commission team will oversee the final changes needed to deliver devolved spending power and responsibility to England, Scotland, and Wales from 1 April 2003. It will also ensure the continued delivery of the pig industry's agenda on a British basis.

The changes also coincide with the decision of MLC Director General, Gwyn Howells, to resign. Gwyn Howells joined the MLC as Marketing Director in 1992 and became Director General in 1999. He has been replaced by existing Commercial Services and Finance Director Kevin Roberts as Acting Director General pending the appointment of a long-term replacement.

Commenting on the new team MLC Chairman Peter Barr said: "New MLC is now firmly focused on the future, one which will see us looking after the big picture across Britain while supporting the devolved bodies in delivering their own strategies.

"Devolved structures, where set up, are already bringing us closer to our levy payers and making us more responsive in serving our industry and the needs of the consumer.

"We have attracted the right talent for the job ahead to serve on the Commission and its associated bodies, and I'm pleased to report we are getting close to finalising the new devolved structures which will kick in from next April.

"Taken together, these changes will make us better able to support the modernisation of the livestock industry while retaining the core values that make British meat, in all its forms, great in its appeal to consumers."

Acting MLC Director General Kevin Roberts added: "The four devolved bodies will between them develop and implement, in a dynamic and responsive fashion, the strategies for the countries and species for which they have responsibility.

"They will draw on the expertise and resources of a core MLC for Britain which will have responsibility for industry competitiveness, influencing consumer demand, acting as a centre for knowledge and communications and providing a framework for corporate governance."

Smithfield Show
24th to 27th November 2002

Gwyn Howells Resignation

01 October 2002

Gwyn Howells resigned as Director General of the Meat and Livestock Commission at the beginning of October.

Mr. Howells said: "After a lot of thought I have concluded that it is time for me to move on. The MLC going forward will be a different organisation from the one I was appointed to run, with far less scope for the kind of marketing that best suits my skills, and I need to find a new challenge. "I remain a great supporter of the industry, the MLC and all its staff and I wish them all well."

Mr Howells will remain with the MLC until the end of October to assist in a smooth transition.

Speaking about Mr Howells' decision, MLC Chairman Peter Barr said: "Gwyn is an ardent supporter of the British red meat industry and will always be recognised for his award winning Recipe for Love marketing campaign. Over the last ten years, he has played a crucial part in restoring the image of red meat, not least in the aftermath of BSE.

"More recently, he has managed the MLC through a period of change and prepared it for the challenge of devolution. We are grateful for all his commitment and enthusiasm. He has made a real difference."

Gwyn's acting replacement:- Kevin Roberts FCIMA

Acting Director General, Meat and Livestock Commission

Kevin joined the Meat and Livestock Commission in August 1993 as Finance Controller (Designate). In October 1997 he was appointed Director of Commercial Services and Finance with responsibility for managing the finances of the MLC and making sure the relevant controls are in place. He is also charged with seeking out new business opportunities and maximising the profitability of the Commercial Services Division.

Kevin is a member of the MLC Management Committee and has been the architect of the revised financial systems within the MLC which significantly improve both the presentation and transparency of the Commission's finances. He has also played a central role in the development of plans for the future MLC and is actively involved in a broad range of discussions and negotiations with the devolved organisations.

Born 8 June 1955, Kevin was educated at Brierley Hill Grammar School, Birmingham and is married with 4 grown up children.

MLC Commissioners: from Scotland

Neil Kilpatrick, Chairman of Quality Meat Scotland and Scottish Commissioner

Career has been spent with the PA Consulting Group, latterly as International Board Director with special responsibility for strategy, business planning, acquisitions and mergers for the group world-wide. Chairman of Quality Meat Scotland and Chairman of Inverarity Vaults Ltd.

Neil Stoddart, GB abattoir/processor representative Managing Director of AK Stoddart (AKS).

President of the Scottish Association of Meat Wholesalers, and a Director of Quality Meat Scotland.

He is also a member of the Scottish Executive Environment and Rural Affairs Department's Agricultural Strategy Implementation Group.

The other MLC Commissioners:

Peter Barr CBE, Chairman

Appointed Chairman in April 2001 he is also a member of the MLC Remuneration Committee. Peter's background is in food retailing and food production and prior to joining the MLC he was Chairman of Hazelwood Foods.

Paul Kirk (re-appointed), Deputy Chairman. Non-executive Chairman of Dalgety Group Ltd. Chairman of the MLC Audit Committee and Chairman of the MLC Remuneration Committee.

Helen Browning OBE (re-appointed), independent farming and processing sectors and the organic sector representative. Organic farmer, a member of the Soil Association Council, a member of the Sustainable Development Commission, and a Member of the AEBC (Agriculture and Environment Biotechnology Commission).

John Cross, Chairman of new English beef and sheep body (provisionally called EBLEX)
A mixed livestock and arable farmer. Chairman of the MLC Beef & Lamb Promotion Council and member of the former Cattle and Sheep Strategy Councils (being replaced by the new English beef and sheep body).

Richard Cracknell, GB abattoir/processor representative Managing Director of Anglo Beef Processors Limited, Director of Assured Food Standards and a Director of the Meat Training Council.

Dr Kevin Hawkins, multiple retailer/food service sector representative Director of Communications for Safeway Stores plc. Member of the Management Board of the British Retail Consortium (BRC) and Chairman of the BRC Food Advisory Group and Deputy Chairman of the Scottish Retail Council. He is a member of the Cabinet Office's Better Regulation Task Force, and of the Scottish Executive Environment and Rural Affairs Department's Agricultural Strategy Implementation Group.

Stewart Houston, Chairman of the British Pig Executive (BPEX)

Pig producer and Managing Director of Microware Pig Systems Ltd. Chairman of the National Pig Association's Producer Group and a Board member of the National Pig Association, member of the NFU Policy Committee, member of the NFU Council, representative to the Committee of Agricultural Organisations in the European Union and General Committee for Agricultural Co-operation in the European Union, and member of the Pig Disease Eradication Fund (PDEF) Board.

Professor Richard Moody (re-appointed), consumer commissioner

Head of Department of Food and Consumer Technology at Manchester Metropolitan University, Chairman of the MLC Consumers' Committee, a member of the Food Standards Agency's Advisory Committee on Research, a member of the FSA Working Party on Food Additives and Consumer representative on FSA delegation to Codex food additive conferences.

Wales will continue to be represented on the Meat and Livestock Commission by Montgomery farmer **Rees Roberts**.

Editorial Comment: It is a great disappointment to SFMTA that the independent retail trade will, for the first time ever, have no butcher representative as an MLC Commissioner. John Taylor had followed on Scottish representation from Wilson Ferguson [Airdrie] and Jim Royan [Elgin] but John's application was turned down

The prospect of being represented by Dr Kevin Hawkins of Safeways is not one which meets with much comfort at SFMTA.

Outgoing MLC Commissioner Statement

The progress made towards restructuring and preparation for the future was reviewed by retiring Meat and Livestock Commissioners at their final meeting on Thursday 26 September.

The fourteen Commissioners (excluding the Chairman) completed their terms in office on 30 September 2002 and are replaced by a new team of Government appointed Commissioners Tuesday 1st October. Helen Browning, speaking on behalf of the outgoing Commissioners said: "We have been determined to ensure our core tasks were completed before we disbanded.

"These included the need to restructure the MLC in the light of devolution, to outline the road to recovery following the impact of FMD, BSE and the other issues that have threatened the meat and livestock industry, and to focus on the changing needs of the consumer.

"We feel that although there is clearly much still to be done, we have at least achieved clarity for the way ahead, leaving the new Commission with a focused remit and a relatively tidy desk.

"We also wish to pay tribute to the productive work of the MLC staff who seem to have been in constant overdrive throughout our term in office."

The Meat and Livestock Commission (MLC) was set up by the British Government's Agriculture Act of 1967. Its remit is to work with the British meat and livestock industry (Cattle, Sheep and Pigs) to improve its efficiency and competitive position; and to maintain and stimulate consumer markets for British meat at home and abroad.

Softer labelling for irradiated food products in USA

09 October 2002

Food producers who irradiate their products can request federal approval to avoid the word 'irradiation' on packaging.

The US Food and Drug Administration (FDA) has issued guidelines describing the procedure by which companies can ask to use more neutral language on the packaging of irradiated food, reports Reuters. Food companies wishing to amend their labelling must provide consumer research that shows shoppers will understand the proposed label.

Irradiation exposes food to safe doses of electrons or gamma rays in order to destroy bacteria such as salmonella or E. coli. The US has approved the use of irradiation on raw poultry and beef, along with spices and dried seasonings. While irradiated food is considered safer, resistance to the technology remains strong in some quarters. Environmental activists have expressed concern that the treatment may have harmful side effects on consumers.

Irradiated foods must currently bear the words 'treated with irradiation' or 'treated by radiation' and bear a special symbol. In the future, companies will be able to seek approval to use words such as 'cold pasteurisation' instead of irradiation, the FDA said.

Advocates of irradiation as a means of providing safer food fear the symbol has become negatively loaded and is interpreted by some consumers as a warning sign. Meanwhile, opponents of irradiation say the industry is trying to conceal its use of irradiation.

The US Farm Bill which came into force in May this year stipulated that the FDA consider relaxing its labelling regulations.

Agency re-emphasises egg advice

29 October 2002

Further investigations into a number of outbreaks of salmonella in England and Wales have led the Food Standards Agency to issue guidance to importers and wholesalers of Spanish eggs advising that these eggs are heat treated.

The Agency is also reiterating its advice that all eggs - UK, Spanish or other imported eggs - should be properly handled and used. Over 350 people have been taken ill in six outbreaks of salmonella poisoning since August. Two people have died this month as a result of the outbreak in the North West of England.

The Agency has raised the issue with the European Commission and directly with the Spanish food safety authorities. However, not all cases are linked with imported eggs. There is also some emerging evidence that suggests that not all food businesses are following the Agency's advice on the proper handling and use of eggs.

Examples of poor practices identified so far include raw eggs being used in uncooked products such as icing and desserts; and poor practice around basic food hygiene. Dr Roger Skinner, Head of the Agency's Microbiological Safety Division, said: 'It has long been known that some eggs may be contaminated with the salmonella food poisoning bug and they must be handled and used properly. It is disturbing that in several of these cases it is emerging that the Agency's advice is not being listened to. Good practice in the kitchen, at home or in a food business, is vital. People need to protect themselves and others by sticking to our advice.'

Cracking Yolks

Egg boxes to hold seven eggs – one for every day of the week

03 October 2002



It may sound like April 1st come early but the British Egg box is supposed to be changing although somehow we think butchers will want to retain their six packs.

In a major break from tradition, eggs are to be sold in boxes of seven rather than the usual six to provide one egg for each day of the week.

Eggs have been sold in half-dozen boxes since the 1930s. The new boxes, which are circular in order to accommodate the extra egg, could be on shop shelves within the

next few weeks.

Andrew Parker, from the British Egg Information Council, said: "It might take shoppers by surprise but we think they'll get used to it very quickly."

The change comes as part of the council's "egg-a-day" campaign to do away with the commonly held belief that eating more than three eggs a week can be bad for people's health.

The BEIC hopes a prototype of a new seven-egg box with each compartment labelled with a different day of the week will be trialled with a major supermarket chain soon.



The Royal Smithfield Club Retail Butcher Competition

The Federation has also been invited to enter a team again this year. Last year, the first of the competition being held, we put forward Bruce Fyfe and Richard Megahy from Simon Howie's Perth. Bruce was the winner of the event and Richard runner up. This year, because of their success at the Trade Fair in the Meat Skills Scotland Competition [22-30], they will both represent the Federation again. Competition in the south is going to be strong for them but Bruce and Richard will take care of that! We all wish them well.

UK Skills Show – Manchester 13 – 16 November 2002

Meat Training Council has unveiled its plans for the 2002 Skills Show, which is branded as SkillCity. This initiative was developed in partnership with UK Skills and The Prince's Trust. The project aims to help young people to succeed by promoting excellence in practical skills, so generating high quality jobs for the future.

Events in the SKILLBUTCHER arena will involve the hosting of the final of the Nation's Championship, featuring teams from Scotland, England, Wales and Northern Ireland, together with a guest nation, Norway.

The Scottish Federation of Meat Traders have been invited to put forward our team for this year's event. You may recall that we currently hold the title won by our champion team in July 2000, made up of Barry Green and James Moffat.

We also won another competition at the show that year and our team were Graham Denholm and William Muir. All these lads continue in the meat industry and are making a major contribution within their own areas of involvement.

The 2002 TEAM -

The team chosen from our Trade Fair Winners are Aaron Taylor and Brian MacVicar both from DG Lindsay in Perth with James Paterson of H Black in Lanark as reserve.

Under the guidance of Beaton Lindsay, serious training is now taking place as they know they have a hard act to follow. We all wish them well. Information regarding the outcome of both events will be released in the December Federation Newsletter.

US victims of E.coli outbreak seek compensation from ConAgra

09 October 2002

Several people who became infected with E.coli during the recent outbreak in the US are reported to be seeking financial settlements from meat processor ConAgra Foods. ConAgra recalled almost 19m pounds of ground beef in July as it was thought to be contaminated with the E.coli bacteria.

Seattle-based law firm Marler Clark is representing 30 people who are seeking up to US\$50m from ConAgra. The law firm will mediate with the meat processing company in the hope of settling the claims out of court. So far no lawsuits have been filed against ConAgra by E.coli victims, reported Reuters News.

Web Wise

President Duncan Mackenzie feels that members might like to find out ways of navigating around the internet and using website information and graphics to your benefit. The starting point for most things is not the domain name (site address) that you hear read out – usually too quickly to catch – on television or radio but at a search engine.

Search engines allow you to type in the name of what you are looking for and then you are supplied with a list of websites relevant to the subject. You just click on the website and it appears. There is nothing too difficult about this but you do need a search engines address.

One of the most popular search engines is

www.google.co.uk

Here you will find options to search for web pages. You can also click on images. This then asks you for the subject of the image you are seeking. Type in "beef" and then click on "Google Search". This takes you to 48 pages of thumbnail images of beef. Click on one you like and you will see a bigger image. When you get this bigger images right clicking your mouse on it will bring up a menu asking if you want to save or copy the image. You can copy it straight into a word document or your can save it as a jpeg file if your computer has the facility to handle and edit images.



Once the image is on your Word document you can drag on the image to enlarge it. You should check the sites you lift images from for copyright conditions.

The image you see above of the roast of beef and the logo below were found in the above manner and was copied from

<http://www.limousin.co.uk/beef/beef.html>



While there you might find www.limousin.co.uk of interest too!

Using Google to search for web pages on "beef" very quickly found this site

<http://www.ligia.clara.net/>

Here you can find over 100 recipes for beef dishes including the following:-

Greek Braised Beef

Lemony Stir-Fried Beef

Beef in Orange and Apple

Goulash with Basil Dumplings

Country Style Beef Stew

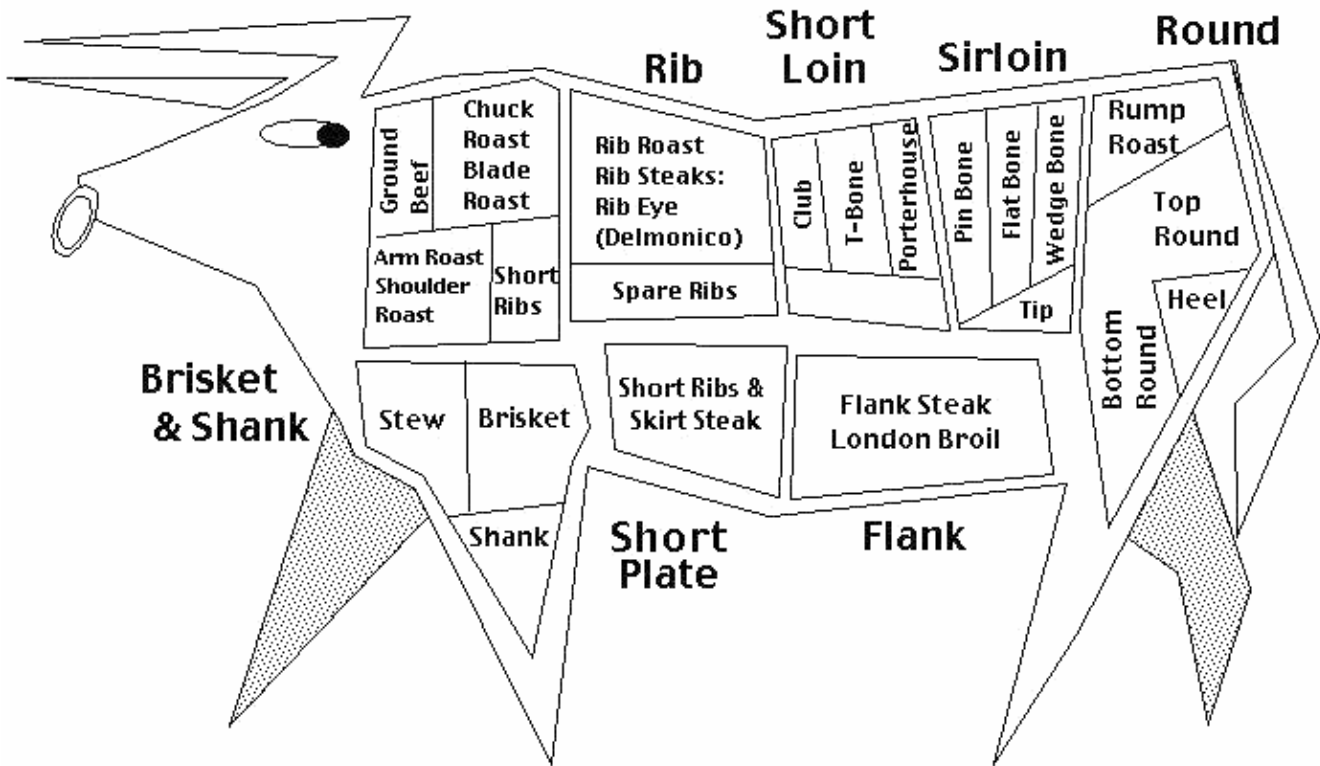
Beef Platter

Online Virus Checker

<http://housecall.trendmicro.com/>

Very useful site where you can download an up to the minute virus checker. Once you have downloaded this [be aware this might take twenty minutes] you merely click scan and the program searches your computer for viruses and removes them where possible.

Another image located on the web using the search described opposite took us to [www.foodtv.com/tvshows/goodeatsbeefmap/ 0,4696,,00.html](http://www.foodtv.com/tvshows/goodeatsbeefmap/0,4696,,00.html)



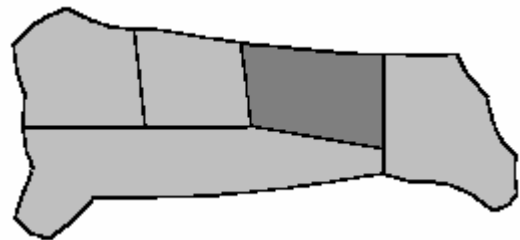
here you will find the above image.

<http://www.foodsubs.com/Meats.html>

The Cook's Thesaurus

Useful American site for beef cuts and diagrams.

It describes Porterhouse steak *Notes:* Many believe these to be the best of all steaks. They include parts of two muscles: the flavorful top loin and the buttery soft tenderloin. It's best to grill or broil them without marinating.



The loin yields the most tender and expensive cuts of beef--but not the most flavorful. The choicest portion is the tenderloin, which is exquisitely tender and lean.

The top loin and sirloin aren't as tender, but they're a bit more flavorful. Cuts from the loin require very little work to taste great. Indeed, steak lovers consider it almost a sacrilege to marinate them, or to cook them beyond medium rare.

Government defeated over foot and mouth vaccination bill

23 October 2002

The House of Lords has defeated the government over the controversial Animal Health Bill, which seeks to give officials more power during a foot and mouth disease outbreak.

Peers voted by a majority of 171 to 123 to amend the Animal Health Bill to give priority to vaccination of animals rather than slaughter.

The amendment would mean that during a foot and mouth epidemic the priority would be to vaccinate healthy animals to prevent the spread of the disease, rather than previous policy to slaughter both healthy and infected animals.

The vaccination amendment was put forward by the Countess of Mar, who condemned the "bloodbath" of last year's epidemic.

The National Farmers' Union said vaccination was not necessarily always appropriate, but should be an option.

An NFU spokeswoman was quoted as saying by BBC Online: "No outbreak is the same and we cannot afford to be rigidly scripted on what action might be required."

Agriculture Minister Lord Whitty stressed that even with a vaccination programme, the disease cannot be wiped out without the destruction of diseased stock. He also said that it could be as long as two years before the policy could be implemented.

Glasgow & District Retail Fleshers' Association **Annual Dinner Dance:** It was with regret that due to a double booking at the hotel the highlight of our social calendar was unavoidably cancelled.

Podger to lead EU food safety agency

The European Food Safety Authority has nominated its choice as its first chief executive; he is Geoffrey Podger, current chief executive of the UK Food Standards Agency.

Podger will have to appear before the European Parliament's environment committee before being formally appointed, but it is highly unlikely that this hearing will lead to his losing the post; the meeting will be held this month.

Podger was the successful candidate of a short-list drawn up and interviewed by the EFSA's management board. It is thought Podger was successful partly because of his experience in establishing a national food safety agency.

Vaccination good, culling bad: EU FMD committee

Vaccination should be used as a "tool of first-resort" against foot-and-mouth outbreaks, rather than a secondary safety net, the European Parliament's temporary committee on foot and mouth disease has concluded in its preliminary report.

Following a series of hearings, the committee's rapporteur Wolfgang Kreissl-Dörfler said that the EU's current policy of "stamping out" outbreaks by culling livestock known or likely to be infected "cannot continue in its present form." He claimed that the current anti-vaccination policy assigns "undue priority to trade-policy."

Meanwhile, Kreissl-Dörfler's first report has also called for a "zero tolerance" import policy to ensure that "not a single kilogram of meat from an FMD-endemic country enters the EU".

Our sympathy goes out to Past President Andy Murray and his family for the recent death of his wife Madelaine. A sizeable number of Federation members attended the service in Bishopbriggs to pay their respects.

Businesses For Sale

Family Butchers established over thirty years, [owner retiring]. Profitable well appointed shop, in **central Hamilton**. Large front shop with two refrigerated counters, refrigerated window display and large well equipped preparation area with fan assisted oven etc. Back shop with walk in chill. Rest Area with facilities. **Tel 01698 427806**

DL Stewart, 52 Bonnygate, **Cupar**, Fife: Traditional Butchers for sale or lease due to ill health. Profitable business showing over 50% gross profit. This shop is retail trade only at present but there is plenty of scope for wholesale to hotels and restaurants. Can be leased on suitable terms, with a view to buying at a later date. Can be tailored to suit first time business. Genuine enquiries only to Dave Stewart on **01334 650331** (day) or **01382 541524** (evenings)

Wm Bridges, 104 High Street, **Kinross**: Long Established butchers with off sales licence. Fully equipped retail/preparation area (approx 475 sq. ft) with cellar (approx 175 sq ft) and separate Chill Store / Preparation Building (approx 1000 sq ft.). Flat optional extra. Enquiries to: - J & G Wilson, Solicitors & Estate Agents, 18 High Street, Kinross on **01577 862302**

For Sale

Four stack High Crown 12 tray Broadway Electric Oven on wheels with full compliment of around 40 oven trays £2000 ono Tel: SW McIntyre on **01355 237188**

Wanted

Scale imperial or metric for back shop; flat or similar
Tel: Moira Prentice; Duns on **01361 883260**

Corporate Members

Corporate membership is by invitation and the following companies have supported the Federation by accepting our offer. Members should be aware that the following are supporting them:-

Dalziel Ltd, Belgrave Street, Bellshill Industrial Estate, Lanarkshire ML4 3JA Tel: 01698 749595

East of Scotland Contracts, Ferryhills Road, Inverkeithing, Fife KY11 1HD, Tel 01383 418610

William Forrest & Son (Paisley) Ltd, Omoa Works, Motherwell ML1 5LY Tel 01698 860149

KRH Ltd, 1 Macgowan House, Nobel Busn Park, Stevenson, Ayrshire KA20 3LJ, Tel 01294 472755

Macnaughton & Watson, 423 Gallowgate, Glasgow, G40 2DY, Tel 0141 554 2757

Paragon Products, Newhailes Ind Estate, Newhailes Road, Musselburgh, Tel: 0131 653 2222

Scotweigh, Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ, Tel 01324 611311

Stockline Plastics, Grovepark Mills, Hopehill Road, Glasgow, G20 7NF, Tel 0800 262015

Styropack, Craigshaw Road, West Tullos Ind Estate, Aberdeen. Tel: 01224 873166

Turner Vehicle Bodies, Carseview Rd, Suttieside Ind Estate Forfar, DD8 3BT Tel: 01307 462142

EAST OF SCOTLAND CONTRACTS

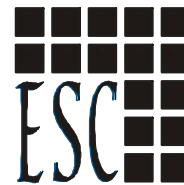
Ferryhills Road, Inverkeithing, Fife, KY11 1HD

Tel : 01383 418610

E-Mail : sales@eosc.co.uk

Fax : 01383 417244

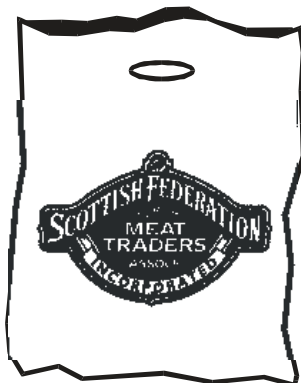
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