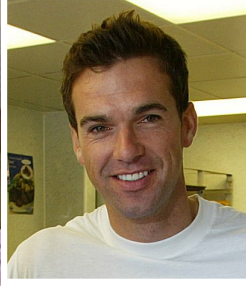


FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S INDEPENDENT BUTCHERS

In the news this month:-



NOVEMBER 2003

Bones of contention

EU Animal By Product Regulations are beginning to be implemented with butchers in the Scottish Borders area being the first to face increased operating costs. Other Local Authorities continue to attack the problem at varying speeds and have been given to 1st January to comply. Perth and Kinross expect to be starting a collection service on 1st December, yet neighbouring Angus and Fife have no plans to cease local authority collection.

The new EU controls prohibit the burial or landfill of category 3 by-products which includes butchery waste. These controls repeat many of the previous provisions on by-products and the Scottish Executive has little option but to close off concessions previously granted under Animal Waste Directives.

The Federation has written to the Scottish Executive raising fears that the collection costs are excessive and crippling. Ian Anderson, Head of Animal Health and Welfare replied to SFMTA as follows:- "I hope the consequences will not be as severe as you speculate but clearly it is not certain. My colleague Martin Morgan will continue to assist the Federation identify potential collection and disposal agents. Hopefully the costs will not prove to be excessive."

SFMTA also asked if there was any assistance available to butchers to meet these costs to which Mr Anderson replied:-

"As regards the possibility of the Executive providing assistance in line with that offered to the farming community for fallen stock disposal, I must advise you that EU state aid rules specify that such assistance can only be directed to the primary producer. I must therefore confirm that we cannot offer any parallel support mechanism for butchers."

This Month

**Bones –
Autumn of
Discontent**

Threat to Turkeys

**Glen Tours
Scotland**

**Cookery for
Butchers**

**SFMTA objects to
hi-jacking of
Scotch**

**Regional
Meetings Round-
up**

**Scottish Daily
Mail Feature**

**Irish Butchers
Tour**

YOUR FEDERATION IS THERE TO HELP YOU:

Telephone 01738 637472 fax 01738 441059 e mail: sfmta@sfmta.co.uk
or find us on the web at www.sfmta.co.uk

Death of Lanarkshire Member

It is with great sadness that we inform you of the death of Jim Pender of H K Pender, Butchers, Coatbridge on 4 October, aged 76 years. Jim was a long serving member of Coatbridge and Airdrie Butcher's Association and thereafter a member of the Lanarkshire Butchers Association. The Federation would like to extend its sympathy to Hugh and family.

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:-

AES, Crossbush, Riccarton, Kilmarnock KA1 5LN Tel 01563 551122, Mobile: 07788 926925

Bizerba (UK) Ltd, Eastman Way, Hemel Hempstead, HP2 7DU Tel: 01442 240751

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

Kerry Ingredients (Lucas) Portbury Way, Bristol BS20 7XN Tel 01943 864443

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

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

William Sword Ltd., Blairlinn Ind Est, Cumbernauld, G67 2TX Tel: 01236 725094

FOR SALE

KT32 Mixer Grinder, regularly serviced by Dalziel Ltd. £1800.
contact Stewart Houston, Tel: 01387 248972

FOR SALE

Avery Advantage Enterprise + Scales Excellent order; 5 available at £60 each
contact Scott Brothers, Dundee: Tel: 01382 819417

FOR SALE

Butchers shop in the border town of Coldstream, the shop is centrally located on the high street. Consists of front shop, rear preparation room, all equipment included. O/o £ 45,000.

For further details contact Michael Telford 01890 882734
or selling agents Iain Smith & Partners 01361 882733

SFMTA Object to Proposal to change the Protected Geographical Indication (PGI) for Scotch Beef and Scotch Lamb



In response to comments from members SFMTA, submitted the following objection to the Scottish Executive ahead of the 25th October deadline. Objections were also submitted by the Institute of Auctioneers in Scotland, the Scottish Crofters Foundation and the ANM Group. There may well be more objections but at present they are unknown.



The Scottish Federation of Meat Traders wishes to object to certain elements in relation to the application to change the PGI for Scotch Beef and Scotch Lamb.

The greatest problem that members have with the proposed definition is that a beef animal, which carries a passport for recognition/traceability reasons, may well be Scotch born, reared and slaughtered in Scotland but because the assurance chain is broken when a farm, haulier, auction mart or abattoir is not a member of the QMS assurance scheme, then the beef could not be sold as Scotch.

Under the proposed changes to the PGI such meat produced born, raised but slaughtered in a non QMS assurance scheme member premises would no longer have a Scotch identity. This situation is likely to arise where a local butcher buys live at an auction mart or direct from a farmer and the slaughtering takes place at a relatively small abattoir that is not in the QMS assurance scheme. This meat is likely to be of the highest quality (often top market price) but could not be called Scotch. This beef is Scotch but could only be labelled as UK.

Likewise it could be breeder of the animal, feeder of animal, haulage contractor or auction mart who are not paid up members of the QMS assurance scheme. This too would cause the beef and lamb to lose its Scotch label.

Many of Scotland's specialist independent butchers fear that the proposal is another step to undermine the quality of their product and their position in the market place. They would not be able to market their product as it truly is. The animal has never left Scotland; it has passed through the hands of the Scottish meat industry that is extremely well monitored by legislation yet it cannot be sold as Scotch. Some go as far to say that this is unfair competition.

A protected geographical indication (PGI): meaning the name of a country describing a product originating in that country and possessing a quality or reputation that may be attributed to the geographical environment with its inherent natural and / or human components.

To exclude Scotch Beef and Scotch Lamb on grounds of not being produced in any assurance scheme, is building into the definition more than geographical indication. It is our opinion that the inclusion of assurance is one step beyond.

Butchers are not opposed to assurance as such, merely the requirement to be a member of the QMS assurance "club". Retailers and consumers alike can be assured by the Meat Hygiene Service inspection that currently rigorously monitors food safety regulations in all Scottish abattoirs. Since it exists to safeguard public health the effectiveness of the Meat Hygiene Service should not be questioned.

QMS have previously marketed their assurance scheme under the banner of "Specially Selected Scotch" and in our opinion that is the way it should continue to promote assured Scotch Beef and

Lamb in the future. By building assurance into the PGI, QMS are effectively hi-jacking the Scotch label and pushing everyone who wants to sell Scotch Beef and Scotch Lamb into their assurance scheme.

Supplies of Specially Selected Scotch are currently only from the bigger and predominantly supermarket-supplying wholesalers. Wholesalers operating out of smaller abattoirs and local butchers buying live and putting their Scotch beef through contract-kill abattoirs are not in the QMS Specially Selected Scotch Scheme. The smaller buyers, who will continue to source their cattle from local farmers and abattoirs, are being excluded from using Scotch as a result of the move to have assurance as part of the PGI.

Contract-kill abattoirs are being asked for £600 per annum to be members of the QMS scheme and yet because they are purely contracted they gain no benefit and have no means of recovering the additional and unnecessary cost.

Visibly stocking Scotch Beef has been a very important factor to butchers and their customers since the BSE scare of 1996. If butchers are not in a position to buy from a QMS Specially Selected Scotch Scheme farmer, haulier, abattoir or wholesaler then SFMTA fears that the independent butcher is going to be seriously disadvantaged in their efforts to sustain a viable alternative to buying Scotch beef and Scotch lamb from multiple retailers.

No Budget for Food Shopping

Market research consultancy European Marketing Specialists (EMS) has conducted a pan-European study into ready meals, interviewing over 2000 adults in Germany, France, Holland, Italy, UK and Belgium. The results show:

Busy Britons are more likely to use chilled ready meals than most Europeans. For the previous month, 43.5% of Brits claimed to have eaten chilled ready meals once a week or more (average for all countries surveyed: 40.3%). We do like to cook, just not every night, say 52% of Brits, and ready meals provide an alternative. The two major reasons for Britons NOT using ready meals are: "I prefer to use fresh ingredients" and "I enjoy cooking".

We view ready meals as convenient meal choices. The two top reasons Britons give for using ready meals are that they're "quick and convenient" and "easy and mess-free to prepare".

We're less concerned than the rest of Europe that ready meals are healthy. Just 17.8% of Brits consider ready meals to be unhealthy. Britons consider ease and speed of preparation, and presentation the most important factors for a ready meal. In the overall results, ease of preparation, that the meals contain non-GM foods and that meals are free from artificial ingredients were considered the most important factors.

When it comes to the food shop, money is not an issue. More than 50% of Britons say they don't budget at all for food shopping, but simply buy whatever they want.

Britons are Europe's most adventurous eaters, having tried more non-local cuisines than other countries surveyed: 84.4% have tried Indian (average for all countries surveyed: 53%) 91.3% have tried Chinese (average: 86.1%) 51.8% have tried Thai (average: 42.1%) 59.3% have tried Mexican (average: 56.8%) 63.2% have tried Spanish (average: 47.9%) 51.8% have tried Greek (average: 44.4%)

Disease threat to Christmas turkeys

Britain's turkey farmers are preparing against a disease which could potentially decimate their Christmas stock.

It is feared the liver-damaging disease blackhead, which has already attacked flocks in Germany, France and the Netherlands, could be heading towards the UK.



The drug Emtryl use to be added to turkey feed to provide protection against the disease, but this was withdrawn by the European Union in March this year, amid fears it may cause cancer in humans.

Farmers say they now have no control against the disease other than hygiene measures, and are simply hoping it does not reach the UK.

Farmer John Garner, of Godwick Hall, Norfolk, said he was "extremely worried" about his 600-strong flock of free range bronze turkeys. Mr Garner told BBC Radio 4's Farming Today: "Blackhead has been around for many, many years, but we've never seen it simply because we've had this marvellous drug Emtryl that has been added to the feed for years and years and years. If we got an outbreak it would be extremely serious. There is nothing else to control this disease, absolutely nothing.

"I gather that the mortality rate, particularly in young turkeys, is 100% and that's total financial loss," he said.

'Holding our breath' - David Kelly, who runs Kelly Turkey Farms in Danbury, Essex, called on the EU to overturn the decision.

"At the moment there is a potential threat to the Christmas supply. We're within a few weeks of the killing so we are just holding our breath and hoping we don't get it."

The disease, also known as histomoniasis, is caused by a parasite which lives in earthworms, and can stay in the soil for long periods of time. It enters the birds' guts and attacks their livers, turning their blood blue and making their heads darker. As it lives in the soil, it poses the biggest threat to high-end, outdoor-reared turkeys. Turkeys often waste away within seven or eight days, but the disease poses no threat to humans.

We are confident that the British public will have no problem in buying a British bird this Christmas - National Farmers' Union

Mr Kelly has introduced routine worming for his 100,000 free-range flock, while Mr Garner is making sure nobody accesses his birds other than him. Other farmers are taking measures such as putting foot baths outside gates, and storing turkey feed securely. But they say they can do nothing to stop migrating birds carrying the disease to the UK.

Worming systems

However, the National Farmers' Union said it was "confident" these hygiene measures would be sufficient and the Christmas supply would not be affected.

NFU chief publicity officer Peter King said the risk of blackhead spreading in the UK was low.

He said: "In the absence of Emtryl, routine worming systems have been introduced that provide good protection."

He also stressed the importance of other hygiene measures including stringent bio-security and cleaning footwear entering and leaving farms.

The Department for Environment, Food and Rural Affairs supports the ban on Emtryl, but has urged the drug's manufacturer to provide the EU with more information which it believes could lead to the decision being reversed.

***** Ten million turkeys are being bred in the UK for this year's Christmas season *****

Regional Meetings

Regional Meetings have been held again during October. Attendances varied; with Glasgow, where 27 members attended, being the most popular of the five venues this time around.

Baro lighting gave a demonstration at all the venues. Cottage Delight could only attend at St Boswells and Edinburgh. Chris Bond of Wm Forrest attended the Glasgow meeting and gave first hand advice and information on collection of Animal Waste and Bones. This was a subject that was discussed at all the meetings with the general acceptance that this was yet another expensive overhead. Methods of reducing costs were debated. It is still permitted to put Animal waste and bones in domestic bins so any customer receiving freezer orders should be given the bones for them to dispose of.

Some members had managed to find kennels that appeared to have huge appetites for bones and others have been bagging up soup bones to give to their customers. At the Glasgow meeting Chris Bond said that he was not adverse to butchers bulking up the collections by having one large centrally located bin for the use of more than one member but finding a suitable location was a big problem. Where Wm Forrest would be collecting he said that they would first do site visits to assess the best size of bin, frequency of collection and storage.

Forrest will provide a service in West Central Scotland and possibly Fife at a price that will cover compliance costs and allow them to operate at a profit. Reported costs quoted to butchers in these areas have compared favourably with the costs in Borders where there are two operators. Chris Bond said that the costs were not "carved in stone" but they were guessing at estimates while the actual cost will depend on the size of bins and the uptake of their service.

Forrest are ready to commence collection but before they can start they need commitment from both the Local Authority and butchers. Butchers are not going to move to a higher cost option until the local authorities remove the existing service.

Snippets of videos on hygiene, selling techniques, customer care and turkey boning were shown. All these videos are available on free hire to SFMTA members. A full list of the hygiene videos is in the centre of this newsletter.

SFMTA merchandise - polo shirts, caps, sweaters and dress shirts were displayed. New promotional ideas were presented including the Scottish Daily Mail feature and the " Make the Most of your Roast" radio adverts.

Copies of Make it with Meat Diamond product posters, Membership notice and plastic poster holders were available for members to take away.

Greatest debate at the meetings revolved around the new Meat Product Regulations. Members had hosts of questions some of which need passed on as part of the Food Standards Agency's consultation that ends on 19 December.

The new regulations do not start until 1st February 2004 with a six month transitional period thereafter. Members will be issued with sample calculations for a great selection of meat products after Christmas.

EU Animal Waste and Bones

There is a Training Seminar for Enforcement Officers at Scottish Executive w/c 3rd November

Unauthorised use of veterinary drugs in red deer used for human consumption

Thursday, 16 October 2003

The Food Standards Agency became aware of an incident relating to red deer meat, originating from shoots of wild deer on an estate in Perthshire, Scotland.

A small number of deer had been tranquillised with the drug, *Immobilon*TM, and revived with its antidote *Revivon*TM for herd management purposes. Whilst the use of these drugs is an acceptable and recognised practice in herd management, neither drug is authorised for use in animals destined for the food chain. Sale of meat from deer which have been injected with *Immobilon*TM and/or *Revivon*TM is therefore illegal.

Deer carcasses, destined for the food chain, to which these drugs have been administered, have been identified and their origin traced to **Finnart Estate, Loch Rannoch, Perthshire**. Finnart Estate has a stock of both wild and park deer, of which a small proportion had been drugged.

Potentially affected carcasses from the Estate have unknowingly been processed at **Pitlochry Game Services Ltd., Ferry Road, Pitlochry, PH16 5DD (licence 1186)**, since 11th August 2003. Since potentially contaminated meat could not be distinguished from other meat at the plant, it is essential that all red deer meat processed by the plant, from 11th August 2003, is withdrawn.

It is believed that the number of affected animals is small, but it is not possible to identify exactly which carcasses were affected, hence the general advice about venison bought during the period in which this practice is believed to have taken place.

For further information contact Emma Lane at FSA on 01224 285127

After it had been identified that meat distributed from Pitlochry Game Services Ltd had been delivered to specific establishments in the UK, the Food Standards Agency issued the following warning against consuming venison from deer potentially exposed to Immobilon:-

The Food Standards Agency (FSA) is advising people not to eat venison they may have bought in August and September from a number of shops, mainly in Perthshire, Scotland. This is because the meat may have come from red deer tranquillised with drugs that are not legal for use on animals that people may eat.

Heads of Environmental Health Services and Directors of Trading Standards will wish to be aware that further to food hazard warning 40/2003, relating to the circulation of red deer meat contaminated with the drugs *Immobilon*TM and *Revivon*TM, further information has come to light with regard to the distribution of potentially affected products.

This warning applies to venison bought between 11 August and 29 September. While most of the meat is likely to have been eaten, some people may still have frozen meat in their homes. The FSA has identified the following outlets that may unwittingly have received potentially affected meat.

The FSA has instructed local authorities in Scotland and Cumbria to ensure that this product is removed from sale and disposed of.

Tamworth Pork

Last month we asked if anyone knew of a source for Tamworth Pork. SFMTA member Joe Findlay in Portobello phoned to inform us that Balincrief Pigs at Longniddry can supply Tamworths:-
Tel 01875 870551

Thank you Joe – it only goes to prove if the Perth Office doesn't have an answer there is a member who does!

Glen Tour of Diamond Winners



JB Houston, Dumfries



Blackwoods of Kilmacolm

Glen Tour of Diamond Winners



Charles Alexander & Son, Lanark



Champion of Specially Select, James Devlin otherwise known as Glen, made a tour of the 2003 Make it with Meat Diamond winners on Wednesday 8th October.

His appearance at the three shops caused a stir with customers and staff. Glen's appearance was designed to boost sales and generated photographs that gained the three butchers good local press coverage. Glen visited Dumfries, Lanark and Kilmacolm in Renfrewshire.

The Diamond winning recipes are distributed to all SFMTA members along with colour posters supplied by Quality Meat Scotland.

Further product evaluations for chicken products, burgers and speciality sausages are planned for February.



Scottish Butchers Back to the Classroom

It was back to the classroom for a group of young Scottish butchers when they signed up for the first of a series of master-classes aimed at increasing the range of knowledge and skills among newcomers to the industry.

The rookie butchers from shops throughout Scotland have signed up to learn more about meat preparation at the courses co-ordinated by Quality Meat Scotland, the organisation representing the Scottish red meat industry. The first event was held at the Scottish Hotel School, part of the University of Strathclyde.

QMS Chief Executive, Jan Polley, said: "These courses are a direct response to a request from the butchery sector for help in augmenting the training young butchers receive in the shop.

"We have some of the most knowledgeable and experienced butchers in the country coming along to the courses to pass on their expertise to newcomers to the industry. The students will have the opportunity to improve butchery skills and knowledge in a range of related areas, from improving cutting skills to developing a better understanding of cooking methods."



Feedback from students and their employers will be used to shape the format of future courses.

Jim Whitlock, from Andrew Gillespie butchers in Glasgow, was one of the first students to take part. He said: "I emerged from the course with a far greater knowledge of cooking methods for beef, lamb and pork. Customers often ask us for advice on cooking joints or particular cuts and I now feel far more confident about answering their questions.

"Although we are always learning from other butchers in the shop, this gives us a chance to focus in on particular areas. Learning from experienced teachers in a classroom environment helps drive home the messages about what we should know in order to help shoppers when they're buying meat."

The next course will be held in January 2004.

**Further information from
June Lomax,
Quality Meat Scotland.
Tel 0131 472 4114.**

QMS Behind Major Consumer Awareness Initiative

40,000 leaflets designed to help consumers tell at a glance if the beef they're buying is Scotch, are being sent out to businesses in the Scottish red meat industry. Quality Meat Scotland says the idea behind the initiative is two fold; people in the industry will more easily identify Scotch beef from imports on the shelves, and QMS hopes they'll hand out the extra leaflets to family and friends.

This latest exercise will see the number of 'Read The Label' leaflets distributed top the 70,000 mark since they were created in June this year.

QMS Chairman, Jim Walker, said: "We want to galvanise the many thousands of businesses making up the Scottish red meat industry to support us in our drive to promote eating Scotch meat ahead of foreign imports.

"These leaflets have been developed with the consumer in mind and set out simply and clearly what people should be looking out for on the beef label to be absolutely sure of the origin of what they're buying. Over 30,000 leaflets have already gone out and the feedback we've had has been extremely positive.

"If people spot beef that's wrongly labelled we would encourage them to report it to the store manager and ask to have it removed from the shelf. Also, contact us at Quality Meat Scotland and we will take the matter further on your behalf."

Notes to editors:

UK Import figures for the period Jan/July 2003 show almost 150,000 tonnes of beef and veal were imported, an increase of over 20,000 tonnes on the same period the year before.

Almost 79,000 tonnes was imported from the Irish Republic; nearly 20,000 tonnes from Brazil, almost double the same period the year before, and nearly 10,000 from Argentina and Uruguay, a reduction on last year's figures.

Further information from: Louise Welsh, QMS Communications Manager.
Tel: 0131 472 4112 Mobile: 07739 900653

Asda pulls further ahead of Sainsbury's

23/10/03

New market share figures indicate that Asda has extended its lead on Sainsbury's, the supermarket group it overtook earlier this year.

Figures from Taylor Nelson Sofres show that Sainsbury's overall till roll share eased back to 16.1% in the 12 weeks ended 12 October, down from 17.4% in the year-ago period, while Asda's rose to 16.8% (12 months ago: 16%).

Tesco and Wm Morrison also grew their share of the market, to 27% and 6.3% respectively.

Safeway's share of the market slipped back 0.6% to 9.2%, while Somerfield's improved by 0.2% to 5.6%

10,000 OTM Factsheets Distributed to The Scottish Red Meat Industry

Quality Meat Scotland has revealed its plans to provide a comprehensive programme of vital information to help the Scottish red meat industry face up to the major challenge posed by the return of Over Thirty Month Beef to the food chain.

This week QMS will send out over 10,000 copies of an OTM Factsheet to the businesses making up the red meat sector in Scotland. It's the first step in a comprehensive, targeted programme of information to be distributed to the Scottish industry in the run up to the return of OTM beef to the market.

Chief Executive, Jan Polley, said: "Our aim is make sure the Scottish red meat industry gets information which is relevant and meaningful as far as the OTM picture is concerned for Scotland. It's vital that the thousands of businesses making up the sector are equipped to make good businesses decisions during what is likely to be a very difficult period.

"We realise the impact of the return of OTM will be different for each sector making up the chain and we will make sure that businesses have access to information that's relevant to them by creating tailor made reports focusing on producers, processors and consumers.

"This will range from expert advice on feed rations to potential markets for what is effectively a new product after eight years exclusion from the market."

Note to Editors:

Since the Food Standard Agency's recommendation that OTM beef is safe to return to the food chain, QMS has continued its demand for a phased reintroduction rather than a return at one stroke.

The Government is not expected to rule on the return until October at the earliest. That means the earliest OTM beef could be back on the market would be April 2004.

Further information from Louise Welsh, QMS Communications Manager.
Tel: 0131 472 4112. Mobile no: 07739 900653.

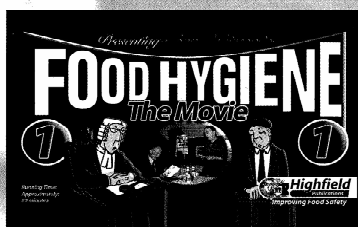
SFMTA AGM Weekend

Scotlands Hotel, Pitlochry
Saturday 15th November and Sunday 16th November 2003

Book now direct hotel on 01796 472292

HYGIENE VIDEOS AVAILABLE ON FREE HIRE TO SFMTA MEMBERS: Tel 01738 637785

Food Safety Elementary Level Videos

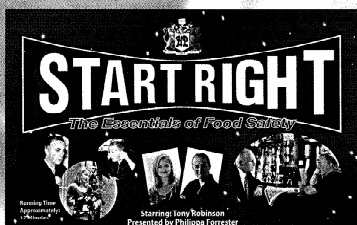


Food Hygiene The Movie 1

This popular food hygiene video was updated in December 2001 and now stars Tony Robinson in the opening sequence. Used on Foundation, or equivalent, training courses but also for in-house or refresher training.

- Harmful bacteria & their effects
- The danger of raw food
- Personal hygiene
- Other sources of food poisoning bacteria
- Common pests
- Taking care of waste
- Cross-contamination

Running time: 20 minutes.



Start Right

The Essentials of Food Safety

Producer: Richard A. Sprenger
Starring: Tony Robinson
Presented by: Philippa Forrester

This video is a cost-effective way of complying with the requirement to deliver instruction in the essentials of food hygiene as part of your staff induction programme. This presentation will significantly improve the hygiene awareness of your new employees, especially when used in conjunction with our new 16 page full colour booklets "The Essentials of Food Hygiene" and "Hygiene Sense". Featuring Tony Robinson as the new employee and narrated by popular TV presenter Philippa Forrester.

- Protective clothing
- Handwashing (how & when)
- Good & bad personal hygiene
- Reporting illness
- Temperature control
- Cross-contamination
- Cleaning & disinfection

Running time: 12 minutes



Food Hygiene The Movie 2

Following on from "Food Hygiene The Movie 1", this 17 min video deals with the important subject of temperature control in detail. It uses Count Bacteria to illustrate the Danger Zone, a Sherlock Holmes sketch to explain refrigerator rules and an audience participation quiz to demonstrate common temperature control mistakes.

- Importance of keeping food out of 'The Danger Zone'
- Temperature: The nine most common mistakes
- Refrigerators: The common problems

Running time: 17 minutes.



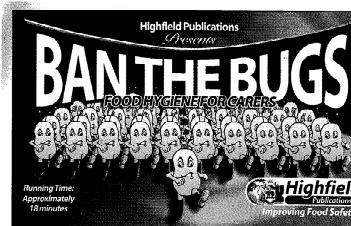
In Safe Hands

Handwashing in Food Processing and Food Service

Producers: Martin Ash (Holchem Laboratories Ltd) & Richard A. Sprenger

Effective handwashing by food handlers is essential to minimise the risk of foodborne disease and an important prerequisite for HACCP. Unfortunately many people do not wash their hands correctly or as often as necessary. "In Safe Hands (video)" should be used as part of the induction training and for regular refresher training. It explains:

- Why hands must be washed
- When hands must be washed
- What hands should be washed with
- How hands should be washed
- The importance of drying hands



Ban the Bugs

Food Hygiene for Carers

Producer: Richard A. Sprenger

Food poisoning is a very unpleasant illness that can have serious consequences, especially for the young, the elderly or people on medication. The incidence of food poisoning is much too high and it frequently results from mistakes made whilst preparing food at home.

Fortunately food poisoning can be prevented by following a few basic rules that are outlined in "Ban the Bugs" in an interesting and entertaining way.

- What brings food poisoning germs into the kitchen
- How germs are spread about the kitchen
- Safe shopping
- Effective cleaning
- Personal hygiene & handwashing
- Preparing, cooking, cooling & storing food safely
- The important food safety rules

Recommended use (Call us for free advice)

Use in conjunction with the new 16 page full colour booklet 'The Essentials of Food Safety (A Guide for Carers)'. Show to all employees (not just high-risk handlers) on or before their first day of work.

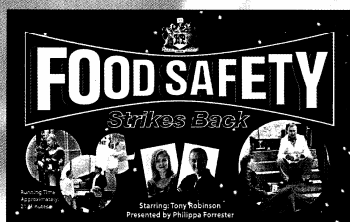


spec:

Running time: 22 minutes

For staff induction and
refreshers days for staff

Food Safety Elementary Level Videos



Food Safety Strikes Back

Starring: Tony Robinson
Presented by: Philippa Forrester

Outstanding value 21 minute video for use on Foundation courses and the equivalent in-house courses. May also be used as an introduction to Intermediate courses. This professionally produced video features comic TV actor Tony Robinson as a disillusioned chef-proprietor who jeopardises his restaurant business through carelessness and illicit stock purchasing.

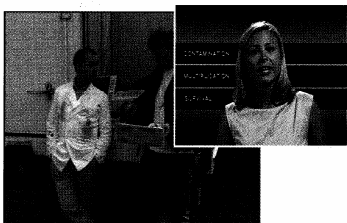
Popular TV presenter Philippa Forrester outlines the hazards present in all food businesses, and shows how and when these hazards can be controlled.

A most popular, entertaining & highly effective training aid. Available in both catering and retail versions.

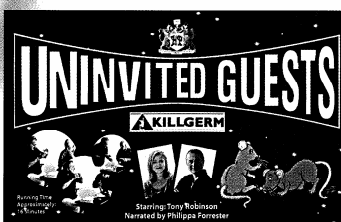
- Basic bacteriology
- Causes of food poisoning
- Personal hygiene & handwashing
- Sources, routes & vehicles of contamination
- Cross-contamination

Recommended use (Call us for free advice)

Ideal for tutors involved with CIEH, RIPH, REHIS, RSH or SOFHT Foundation courses or the equivalent in-house courses. Use in conjunction with our food safety training packs, and the course books 'The Food Hygiene Handbook' and 'A Question of Hygiene'. Also suitable for refresher training.



Running time: 21 minutes.



Uninvited Guests

Starring: Tony Robinson
Presented by: Philippa Forrester

Pests are the most common reason for the closure of food businesses. An occasional lone invader may breach your defences but early recognition and swift control will prevent the inevitable infestation.

This video provides excellent footage of all common food pests, together with the tell-tale signs that alert you to their presence. Practical advice is provided on preventing access, good housekeeping and methods of control.

Not recommended for showing before lunch.

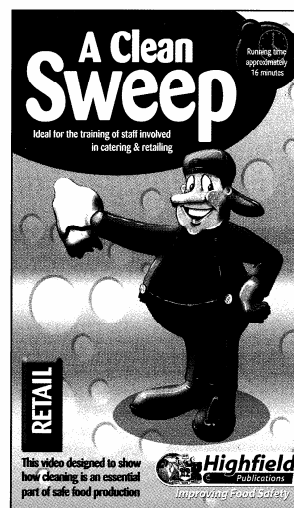
- Common food pests
- Why food pests must be controlled
- Signs of pests
- Control of pests (including proofing) good housekeeping & good practice
- Physical control methods (EFKs & traps)
- Use of pesticides (including precautions)
- Reporting of infestations (pest control book)
- Detailed consideration of dangers, signs & control of cockroaches, flies, ants, rats & mice

Recommended use (Call us for free advice)

Ideal for food safety trainers involved with Foundation courses or the equivalent in-house training programmes. Use in conjunction with our food safety training packs and 'The Food Hygiene Handbook' and 'A Question of Hygiene'. Especially suitable for refresher training.



Running time: 16 minutes.



A Clean Sweep

Cleaning is an essential part of safe food production and an integral part of controlling hazards. "Clean Sweep" is a 16 minute video that is ideal for the training and instruction of staff involved with catering or retailing.

- The need for cleaning
- How & when to clean
- Chemicals used for cleaning
- Cleaning schedules
- Caring for cleaning equipment
- Tips to ensure cleaning & disinfecting is effective

Recommended use (Call us for free advice)

Ideal for training sessions and Foundation and Intermediate food hygiene courses, either played uninterrupted or in several separate parts. Suitable for all staff who work with or near food, especially those with particular responsibilities for cleaning and maintenance.

Running time: 16 minutes.

Penalty for each video not returned £80.

For Staff Meetings and Refresher Days
To Hire Tel: 01738 637785

Intermediate Level Training Videos



Right on the Line

Food Plant Cleaning
& Disinfection

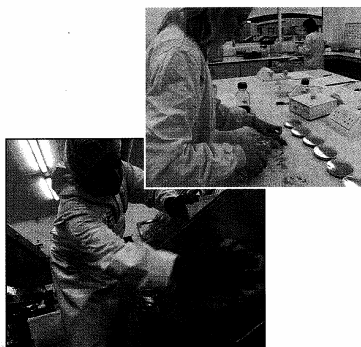
Right on the Line has brought together the expertise of Holchem Laboratories Ltd, a major UK cleaning chemical company, and Highfield Publications, the leading UK supplier of food safety training materials.

This video is intended for all personnel involved in the cleaning and disinfecting of food plants, hygiene officers, trainee environmental health officers and to support the cleaning lectures on the Intermediate & Advanced (supervisors and managers) Food Safety Courses.

- HACCP & cleaning
- Benefits of effective cleaning
- The hazards of cleaning
- What is cleaning?
- When & how to clean
- Disinfection
- Management of cleaning

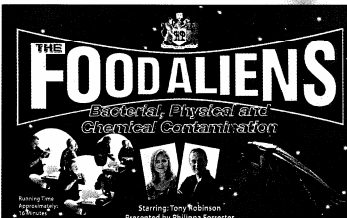
Recommended use (Call us for free advice)

Intended for those persons involved in the cleaning of food factories or persons attending a Advanced (or Intermediate) food safety course.



spec:

Running time: 19 minutes.



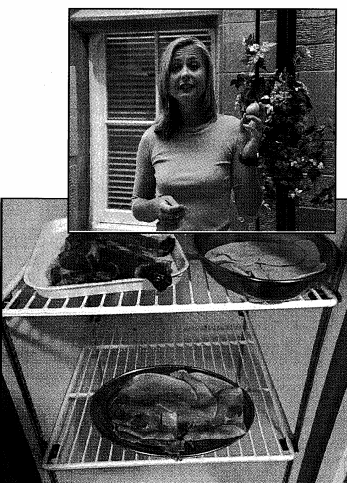
The Food Aliens

Bacterial, Physical &
Chemical Contamination

Producer: Richard A. Sprenger.
Starring: Tony Robinson.
Presented by: Philippa Forrester.

This video is concerned with one of the major hazards - contamination - whether it's bacterial contamination that results in food poisoning, or physical or chemical contamination that result in significant fines and adverse publicity. Examples of bad practices that result in direct and indirect contamination are provided. The video includes the main contamination hazards from delivery to service, which will also assist food handlers in understanding the basics of this part of hazard analysis.

- Bacterial & Physical contamination
- Chemical contamination
- Sources of & prevention of contamination
- Vehicles & routes of contamination
- Examples of bad hygiene practices
- The basics of hazard analysis



spec:

Running time: 16 minutes.



A Case of Ignorance

A Sherlock Holmes adventure used to expound the principles of food poisoning prevention. The programme is comprised of two related sections and is ideal for use on its own as a refresher training session, or as part of an Intermediate food safety course. A well written, entertaining and thought-provoking video.

Part 1: Well devised screenplay, filmed in authentic historical setting to a scenario that faithfully follows the style of the master. The plot leads the viewer through the intricate maze of the circumstances that lead to a major food poisoning outbreak.

Part 2: Modern day setting where the experiences of Holmes and Watson are used to illustrate the principles of food hygiene, cross-contamination and the role of time and temperature are emphasized.

Benefits: Brilliantly acted and constructed to produce a lively, entertaining and highly instructive training tool.

Recommended use (Call us for free advice)

Ideal for training sessions and food hygiene courses, either run uninterrupted or used as part of an interactive exercise. During two key sequences, the video can be stopped to allow delegates to contribute their own views as to the causes of the food poisoning scenario presented. Ideal for refresher training.

spec:

Running time: 20 minutes.

Penalty for each video not returned £80.

**For Staff Awareness Meetings and Intermediate Candidates
To Hire Tel: 01738 637785**

TITLE	DURATION	CONTENTS	TARGET AUDIENCE
START RIGHT	12 minutes	Basics of Hygiene Protective Workwear, Good & bad Personal Hygiene Smoking, Coughs and Sneezes, Cross Contamination, Cleaning & Disinfection	Starters in the Food Industry
BAN THE BUGS	18 minutes	Exploring why food poisoning happens How germs spread and breed Importance of handwashing, Storing raw and cooked food, Cooling cooked meat, Clean as you go	Care Home Kitchen Environment
IN SAFE HANDS	7 minutes	Effective Handwashing in Food Processing Why, When, What, How Cross Contamination – highlighter showing spread of bacteria	All food handlers Good for emphasising the need to wash hands
FOOD HYGIENE THE MOVIE 1	20 minutes	Faulty Towers like introduction Harmful bacteria & their effects The danger of raw food	Food handlers Good refresher tool
FOOD HYGIENE THE MOVIE 2	17 minutes	Temperature Control	Food Handlers
FOOD SAFETY STRIKES BACK	21 minutes	Emphasis on HACCP Comprehensive training video	All food handlers
UNINVITED GUESTS	16 minutes	Nauseating demonstration of the effects of rodents and insects	Not for the first day! Better for use with established staff
FOOD ALIENS	16 minutes	Bacterial, Physical and Chemical Contamination Contains shots from “Uninvited Guests”	In depth look at contamination
RIGHT ON THE LINE	19 minutes	HACCP & Cleaning Management of Cleaning	Up to level of trainee Environmental Health Officers
A CASE OF IGNORANCE	20 minutes	A Sherlock Holmes adventure constructed to produce a lively, entertaining and highly instructive training tool	Senior staff

Available free of charge exclusively to SFMTA members
To Hire Tel: 01738 637785

Training News

THIS MONTH'S SPECIAL OFFER! SUBSIDISED DEVELOPMENT PROGRAMME FOR EMPLOYEES WHO WERE AWARDED THE FEDERATION DIPLOMA PRE 2001

Do you have an employee who has held the Federation Diploma for at least two years? If so this offer is designed for you.

Within the independent butcher sector of the Scottish meat industry training has always played an important part, but this seems to stop when a young person achieves the Federation Diploma. This is a pity because many of these young people want to continue with their training and "Continuous Personal Development" has a big focus with the various government authorities.

Within the Federation we felt it was important to meet the needs of those who wished to continue their learning post-graduate Diploma and we have identified a programme which will be specially tailored for them.

The programme will consist of 4 learning units, these are pitched at lower management level and are designed to help people in the industry take a level of responsibility. The units are:

Unit 1 – People – Leadership and Discipline Procedures

Unit 2 – Communication – Examining personality, attitudes, knowledge and skills, motivation

Unit 3 - Roles and Responsibilities of a manager

Understanding the Meat Industry

Unit 4 - Quality, Customer Expectations and Standards

Interviewing and Selecting

Instructing, Training and Coaching

Each unit will be delivered as a one day group learning course and we will hold courses in locations that are the most convenient for all those wishing to attend the course. We are planning to hold the first course starting the first week in February, probably on a Wednesday. A professional tutor, with a wide background in retail management, will be brought in to deliver the course.

SFMTA are offering this course to Federation Diploma holders for £60 per person –(yes just £15 per day!). **This offer can only stand for a limited period**, so please register your interest now. Phone 01738 637785

Intermediate Hygiene Course

A course will be held over four Wednesdays early in the new year at James Chapmans in Wishaw.

Anyone interested should
contact Lynn on
01738 637785

Livestock Report

Convenor Jamie Chapman made the following report to the SFMTA Executive Meeting in October

In the last month cattle prices have risen quite sharply and numbers at the auction markets have fallen. This is due to the dry weather with grass being scarce in some areas and cattle being outside having to be fed to fatten them.

Lambs are holding their price with farmers disappointed that they are not fattening quicker due in part to cattle still being out (lambs having to share the grazing).

Hides for cattle are around £ 25 and sheep skins £5.

Predictions I have heard are that turkeys will be scarce this Christmas and prices will be firm (£2.80-£3.00/kg).

Beef consumption in Britain is around 16.6kg per person, Brazil is 36kg per person with a third of the population as non-meat eaters due to the fact that they cannot afford red meat. Argentina has a consumption of 67kg per person.

It is estimated that Brazil kills around 36 million steers per year for beef, Argentina around 12 million cattle and the Scottish industry is said to handle around 500,000 cattle. In Brazil the emphasis is on large numbers and feedlots. Argentina by contrast has the emphasis on quality and grass fed cattle.

There are also other large cattle producers out there with Paraguay, Uruguay, Australia and a number of African countries starting to produce large quantities of beef for the world market.

So what does all this mean for Scotland? Scotland will not be able to compete on a cost basis with higher labour costs and high land values.

Many farmers view the mid-term review of the Common Agricultural Policy as an opportunity to do less and still receive a reasonable income through the single farm payment. It has been suggested that a reduced level of production will lead to higher prices, based on the laws of supply and demand. With all the beef now available on

the world market will the large chains and caterers remain loyal to the Scotch beef label? Will cheaper beef from the likes of Argentina tempt any of our members to give this alternative source of meat a chance? Possibly cheap boneless beef will be seen as a triple saving, on labour, bone disposal and a cheaper cost price.

If Scotch beef does not make an impact on the world stage as QMS hope will they realise that the biggest most loyal supporters of the Scottish beef industry are the independent butchers? Come next year if a sizeable tonnage of cow beef comes on the market what affect will that have on the price of prime beef?

I attended the **Beef and Lamb Forum** organised by QMS on the 2nd of October in Edinburgh. The day started with an informal and fun lamb tasting when we tried 3 cooked legs of lamb and were asked to score them on taste, texture and appearance. Scotch was judged to be better than Welsh but came second behind New Zealand, not scientific but just fun.

Jan Polley gave a long speech at the start telling us how wonderful QMS are and how much they have done for us in such a short time. 80% of consumers are now aware of the Scotch label.

90% of cattle are now assured, 75% of the dairy herd is assured as major supermarkets have revealed that they are more likely to use OTMS beef if it is assured, 70% of breeding sheep and 90% of lambs are also assured. 34% of QMS income is raised from assurance scheme fees. Polley stated that market development was going well with the Scotch Butchers Club strong and over 500 members of the butchers club.

I don't feel this is market development but just extracting money out of an existing

market. On the subject of advertising she stated that this would be three fold, PGI beef, beef not born in Scotland and beef that is non-assured. She said the Highland Show was a great success and everyone loved the stand. She finished her speech by saying their priorities for 2004 were to increase branded distribution within multiple retailers and to increase the butcher club membership. There then followed a question and answer session where every question started with what a wonderful job you are doing.

We then split into three groups to discuss different issues affecting the industry. OTMS beef, Sheep Health and Adding value to Scotch lamb, the group that I was assigned to.

In the lamb group I met a farmer, Malcolm Stewart, who claimed he ate lamb 3 or 4 times per week. The national average is 3 or 4 times per year! It was felt by the processors that lamb is a expensive meat to work with and both time consuming and wasteful. That fore quarter meat was very hard to sell, that the variation in quality and size through the season made it difficult to offer a consistent product.

Someone suggested marketing lamb by either breed or area to help explain the variation in the product but it was felt this would only confuse the issue.

It was also felt that in promotional terms lamb has always been the poor relation and all the attention has always been on beef.

In the end it was suggested that it will be very difficult to increase lamb consumption and the only quick fix to selling more was to steal someone's market share. This probably could only be done on price, not what the farmers wanted to hear.

Conclusions, identify new markets, develop new products, identify ways of taking costs out of the system, try tasting road shows to encourage people to try lamb (especially the younger consumers) and to target the restaurant sector.

On the sheep health issue Ian Gill from the British Veterinary Society summed up that particular meeting. Sheep health schemes are targeted at breeders. The problem tends to be a lack of communication between breeders and finishers, finishers and processors, and processors back to the farmers on health issues.

It was suggested that it would help to separate stock at the auction markets according to their health status and for buyers to ask about health status of potential purchases. I think this is really for store sales.

On the OTMS cattle Robin Anderson from the Auctioneers Association summed up the meeting by saying they had raised lots of questions and answered none. Information was sought on lots of issues.

The farmers were concerned with feeding strategies, assurance standards, timing of government decisions, comparative prices, cost of testing, a consumer attitude survey, feed efficiencies and cost of production, how casualty animals will be dealt with, disposal scheme purchase for destruction and progress on export status.

The processors were concerned with timing of government decisions, testing protocols, how casualty animals will be dealt with, progress on the export market and comparative prices. Retail and caterers (no one was there for retail) were concerned about export markets, timing of government decisions, assurance standards, ethnic markets, trace ability in restaurants and labelling.

It was noted that there was a considerable amount of interest from farmers in the processing issues and from the processors in the farming issues.

Contracts of Employment

All employees should be on a contract. If no contract exists, when disputes arise they can be difficult to resolve.

Contracts are available free of charge from the Perth Office. Tel: 01738 637472

Associated Craft Butchers of Ireland go east

A party of 17 from our Irish counterparts, the Associated Craft Butchers, flew into Edinburgh Airport on the Sunday morning of the Scottish Meat Trade Fair. They immediately headed up the M90 to Perth and having booked in to the Grampian Hotel they were straight in to the Dewars Centre to see the "shop window" of the Scottish Trade.

Beaton Lindsay hosted the Irish for dinner on the Sunday night in Perth and next morning first stop was Simon Howie's in High Street, Perth. They would have visited Lindsay's too but it was a holiday Monday in Perth and they close.





Next stop was Scott Brothers in Strathmartine Road in Dundee where they were joined by Arthur Matthew, President of the Dundee and District Master Butchers Association who acted as their tour guide for the remainder of the day. Arthur then escorted the party to Robertsons in Broughty Ferry where David Craig provided lunch followed by a tour of the premises.

Leaving Tayside, next stop was St Andrews but this time just as tourists not "meat tourists". Shopping, golf course gazing and photographing consumed most of the hour but some managed a paddle on the West Sands – not quite emulating the opening scene from "Chariots of Fire".

From St Andrews it was on to Fernie Castle for dinner and overnight stay. President Mark Barnett, Alan Stuart, Derek McMahon and Douglas Scott joined the tourists for dinner and even though they left at a respectable hour there were reports of insomnia treated with measures of alcohol into the wee sma hoors.

Tuesday morning saw a white coated march along Leven High Street to visit Stuarts Butchers and Bakers. Then on to Simon Howies in Sainsburys at Craighall and rounding it all off at Crombies in Broughton Street.



Our visitors were most appreciative of all the efforts taken by those involved to make their visit to Scotland unforgettable and hugely successful.

The Scottish Federation also extends its sincere thanks to all those businesses who opened their doors to them.

Scottish Daily Mail

In September The *Scottish Daily Mail* approached the Federation with a proposal to carry a four week feature about independent butchers – every Thursday throughout October - if they could get sufficient supportive advertising. The Federation would be in full control of the editorial and the feature would include a recipe that QMS supplied to SFMTA. The newspaper was given a list of all members and they approached butchers in such a way as to give the feature a broad geographical spread.

Sixty six members supported the feature paying £18 + VAT per week. The same 66 members supported all four weeks and those members in effect funded publicity that all Federation members benefited from.

Some SFMTA members were disappointed not to be included and the office is logging those who would like to be considered first for any subsequent features either with the *Scottish Daily Mail* or any other newspaper. If you would like to be added to the list please phone Bruce on 01738 637472.

For your interest the four articles are printed here. If you need any copy for your own newspaper feature locally you are welcome to lift whatever you want.

MEAT THE SPECIALIST

Copy for Thursday 9th October 2003

Nowadays consumers are becoming increasingly interested in the food they eat, and many are returning to their nearest independent craft butcher in search of quality ingredients from local suppliers.

Meat consumption is rising and the independent butchers' share of the market is increasing again.

The introduction of butchers' licensing has raised standards in butchers' shops and with the implementation of HACCP (Hazard Analysis Critical Control Points), a system devised for NASA, butchers have 'out of this world' solutions which make their hygiene controls an example to other sectors of the food industry.

The butcher's shop is now one of the most popular speciality shops around. This has gathered growing recognition not just from customers but also from the 'opposition'. The 'butcher' is still the 'brand' that the supermarkets use to sell meat. The butcher is seen as the 'parish priest of meat', **"we know him, we trust him and we trust what he provides"**.

Good independent butchers are valued above the supermarket. Both dress for the part but staff in butchers' shops use their knives to craft out interesting meat products rather than just slit open boxes of pre-packs. Few people who set out to buy meat alone would head for a supermarket but they buy meat in a supermarket because it is convenient to 'one stop shop'.

As demonstrated by the numbers coming through the door many now believe that the trip to an independent butcher is worth the extra effort to purchase their meat. Butchers supply the facility to purchase quality meat throughout the week, 52 weeks per year.

Knowledgeable staff serve you with a smile. There is the versatility to request and choose a cut or joint to your own spec. It is a rewarding experience and much more than a matter of good taste.

BUTCHERS ON THE COUNTER ATTACK

Copy for Thursday 16th October 2003

If Chris Tarrant faced you with the million pound question about meat and you still had the lifeline to phone a friend, there is little doubt you'd want to phone your local butcher. Trained with craft skills and armed with meaty advice there is no better place to turn than to your local independent butcher.

Whether it's cuts of beef, lamb, pork or chicken, questions about sources of the meat for sale, enquiries about the content of meat products where else would you turn? Your local butcher finds the right answer for his audience every time.

A rewarding experience from a face to face relationship where trust has been built up on good eating experiences. He knows when to mimic Tarrant with "we don't want to give you that" because he quickly learns what suits you and your family. Providing a high level of service is the butcher's strength, a strength backed with care about how they serve you.

Top quality meat prepared by trained butchers is not all that you can expect at the butchers. The expertise of knowledgeable staff can be tested daily and you are sure to benefit from the personal touch from your friend in the business.

Whether it's a ham hough or an entrecote steak you can seek advice on best cookery methods; if it's something for that extra special dinner then your butcher can come up with ideas and prepare your treat.

Butchers are one of the few craft industries that shoppers can regularly access. Viewed as key members of the local business community the butcher's shop is here to stay. Discerning customers searching for the best value meat make tracks to their local butcher. They know they can cut it when it matters. Their skills and experience arm them with the ultimate counter attack after all do you talk to a supermarket shelf?

UNIQUE PRODUCTS AND SERVICE

Copy for Thursday 23rd October 2003

Why are your sausages "noted" butcher? The old music hall gag is answered; noted so the meat doesn't fall out. Customers have lots of reasons for using their local butcher many being praised for their steaks or sausages; there are others that will find that the same shop has the best steak pies, black pudding, haggis, kebabs - it goes on and on.

What is clear is that butchers make good products that cater for local tastes. Most are made on the same premises from which they are sold. No mass production but quality meat products made from meat cut from the same sides of Scotch beef, lamb and pork that the steaks and roasts have been cut from.

Annual product evaluation events highlight the best meat products in Scotland but then the recipe for those award winning products is shared and promoted through every Scottish Federation of Meat Traders shop. From Stranraer to Strichen, from Bowmore to Newtonmore local butchers are regularly offering the best new product ideas that the country can offer.

Last year, Burns Truffles – a seasoned meatball with a fondant haggis filling served with a black peppercorn sauce was the invention of a Wemyss Bay butcher. Pork n Black Pudding Burgers followed from a Scottish Federation member in Buchan. New in the shops this week is the Dumfries invention – Tomato and Oregano Beef Rollovers. A Diamond winning product at last month's Make it With Meat Awards, this product is now being promoted by Scottish Federation butchers.

A continuous focus on product innovation means that at your butcher's you will find freshly made meat products, spiced up with innovation that are a real treat.

Where there is pride in meat products there is pride in the quality of ingredients. Butchers are discerning meat buyers specially selecting their stock to ensure their customers can shop with confidence and eat with pleasure.

BUTCHERS BANGERS

Copy for Thursday 30th October 2003

With our ever-widening culinary horizons and increasing hunger for knowledge and new tastes, the flavours we enjoy have increased dramatically. There is something about the banger that entices new flavour combinations.

Sausages are versatile, sophisticated and yet humble. They lend themselves to the creation of interesting dishes that are not only easy and affordable, but quick to prepare.

For Halloween and Bonfire night parties sausages are 'the trick and the treat'. Serve sausages as party food, as a snack or as a main meal. Serve sausages for breakfast, brunch or lunch. Around the clock the time is always right to enjoy the traditional banger or one of the many great varieties that are now available from your local butcher.

When mass produced is not for you, it is worth dropping into your local sausage specialist. Scottish craft butchers have grown their businesses on the strength of their sausages. Nowadays the beef link sits beside an array of more exotic concoctions. The cocktail sausage can be much more than a pork chipolata.

At independent craft butchers you can meet and chat to your sausage maker. You can ask about the kind of meats used, the blend, the meat content, the low fat or gluten free. The sausage is made fresh on the premises and everyone behind the counter can tell you how they are made. A quality meat product made from meat cut from the same sides of Scotch beef, lamb and pork that the steaks and roasts have been cut from.

Sausages are only one of the specialist qualities of your local butcher. Open all hours, serving the local community, butchers prove that when it comes to meat purchasing they can cut it every day. You know it makes sense to 'meet' the specialist. Quality, Service and Satisfaction ensure that a visit to your local butcher is a rewarding experience.

FSA Board member wanted

21/10/03

The Food Standards Agency is seeking a new Board member. Members are non-executive and appointed by Health Ministers to act in the public interest, not to represent specific sectors.

Ideally, the successful candidate should be enthusiastic, have very good judgement and a high level of integrity and public responsibility, coupled with the mental resilience to participate in making difficult decisions. He or she should also be an open-minded strategic thinker and be able to express themselves clearly and succinctly.

To maintain a balance of skills and experience on the Board, on this occasion the FSA is seeking a member with a current or recent background in

the catering industry, which could include catering education or institutional catering, as well as the restaurant industry or retail catering.

Board members are responsible for overall strategic direction, ensuring that the Agency fulfils its legal obligations so that its decisions or actions take proper account of scientific advice, the interest of consumers and other relevant factors.

The successful candidates will be required to commit three days per month, for which an annual honorarium of around £8,600 will be paid. The vacancy has arisen because an existing member's second term of office comes to an end in February 2004.

Spy chief warns food industry over terrorism

28/10/03

In a rare move, the head of MI5, Eliza Manningham-Butler, has warned the food and chemical sector that it is vulnerable to a possible terrorist attack as it poses "a very attractive target". Speaking to City of London police, the security chief said that contingency plans had been long established to protect communication, fuel, water and energy supplies because of the long-standing threat of attack from the IRA.

More recently, police had been talking to the food industry – including managers of factories and distributors – to bolster security, in a bid to prevent a terrorist poisoning of food supplies. Ms Manningham-Butler told police officers that part of the terrorists' armoury was timing and that "for them, patience is part of the struggle".

She warned that the threat would be "with us for a long time" and that the changing nature of terrorism meant advising new sectors on potential threats. She warned of a "high level of threat" from Islamist terrorists and said that intelligence reports were on the increase. She added that it was not just up to the security forces to be alert but that companies, industry and even members of the public needed to take greater responsibility for their safety. "The effort to defeat Islamic terrorism is going to be a long haul," she said.

Welsh farmer fined for illegal slaughter

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17/10/03

The net is closing around meat criminals in Wales, with the operator of an illegal slaughterhouse in mid-Wales fined £8,500, with £1,000 costs, in a prosecution brought by Powys Council.

Farmer Leslie Vernon Higgs, of Sybwl Farm, Kerry, Newtown, was prosecuted after officers from the council's environmental health and trading standards services posed undercover as customers. The officers secretly recorded a purchase of illegally slaughtered meat using a hidden camera.

The carcass the officers bought was found to be infested with fly eggs and also contained serious faecal contamination. Investigations revealed that the carcass had been illegally slaughtered in unhygienic conditions.

Powys Council spokesperson John Evans said that the EHOs were increasing their enforcement activity against illegal slaughter as part of an ongoing campaign. The council would continue carrying out undercover investigation and surveillance across the county to ensure that the trade was stamped out.

He commented: "The trade in illegal meat has become a widespread threat to human health and to the meat industry in the UK. It is driven by individuals who are bent on sidestepping public health controls."

Mr Higgs pleaded guilty at Welshpool magistrates court of selling unfit meat and operating an illegal slaughterhouse. Gareth Vaughan, president of the Farmers' Union of Wales, is a sheep farmer in Powys and a neighbour of Mr Higgs. He said that the illegal slaughter of sheep was a "tragedy" and served to give honest farmers a bad name.

- The [CIEH](#) will be running a national conference, Cracking down on meat crime – a trade with deadly consequences, jointly with the Food Standards Agency and Defra. It takes place on 24 November at City Hall, Cardiff. Speakers will include Sue Sonnex, director of environmental services at Amber Valley DC, who took a leading role in Operation Aberdeen. For details of the conference and to book, phone Clare Sowter on 020 7827 5833.



As in previous newsletters we will take a closer look at the Diamond winning businesses and this month it is the turn of Billy Glendinning who owns Charles Alexander and Son in Lanark.



# Sinners flock to Lanark



Billy Glendinning took over the High Street business from his brother-in-law Jim Alexander five years ago. Jim is known to many since he is the key contact for butchers at Wishaw Abattoir

Billy trained as a chef between 1965 and 1969 in the Grand Hotel in Sauchiehall Street at Charing Cross. The hotel was demolished to make way for the access road for the Kingston Bridge so Billy has been at Alexanders for over 30 years.



The business provides employment for four full time staff and two part timers. Employees Sandra and Steven are pictured opposite with Billy.

**The shop makes 16 products specially for slimmers. Billy has the "Sin Free" products such as Chicken breast linked sausages and Chicken Supreme Burgers analysed by Global Labs at the Motherwell Food Park. The analysis results are then sent to Slimming World at Alfreton for approval.**

Spurred on after winning Gold for his Gaelic Steak Pie in February's Steak Pie evaluation Billy joked with Steven that they would go for gold at Perth with their Minty Lamb Joint. His training as a chef has come in handy when dreaming up new meat products and this has also earned him business with local mail order specialist *Scottish Gourmet*.



**Counter Display**



**Minty Mini Lamb Joint**

# Ministers to ban shops from Christmas opening

David Cracknell wrote in the *Sunday Times*

19 October 2003

MINISTERS are to ban supermarkets and other large stores from opening on Christmas Day. Patricia Hewitt, trade and industry secretary, admits in a leaked letter to cabinet colleagues that the plans will be controversial and may prompt non-Christian faiths to press for similar treatment for their important holy days.

In the past, big retailers have respected the holiday and remained closed but the floodgates began to open two years ago. Last year, supermarkets, including Safeway, the Co-op and Budgens, opened scores of outlets across the country. Hewitt says in her letter that she is acting now because she fears others will soon follow suit.

The trade secretary, who will seek to justify the move on the grounds of protecting workers' rights, is likely to face accusations that she has caved in to a long-running campaign by the trade unions. The shop workers' union Usdaw has been running a "Protect Christmas Day" campaign.

In her letter Hewitt says: "I believe we can defend our position on areas of possible controversy on the basis of the unique nature of Christmas Day as a holiday for all those living in the UK and the adverse effect which opening by large stores in particular would have on it.

"If large stores are to be prevented from opening on Christmas Day, new regulation seems to be the only way to guarantee that action by competitors does not become an issue and that they remain closed."

Hewitt intends to put the plans in a "handout bill", a piece of legislation which is given out to a backbench MP to take through the Commons. It is drafted by and supported by

the government, thereby guaranteeing its passage to the statute book.

Earlier attempts by MPs to get similar bills through the Commons have failed because governments have not given enough parliamentary time to get them through.

The letter, dated September 19, is addressed to John Prescott, the deputy prime minister, in his role as chairman of the cabinet's domestic affairs committee.

"I do not believe that new regulation of Christmas Day opening represents, or will be interpreted as representing, a new burden for major retailers," the letter says.

She also admits: "Legislation would prompt pressure for similar treatment for other religious faiths, both Christian (eg Good Friday) and non-Christian (eg the Muslim festival of Eid, which falls near Christmas)."

The minister says she will bring in the new laws in the new session of parliament beginning next month, which means the bill could be on the statute book by this Christmas.

Earlier this year Hewitt conducted a consultation exercise asking for the views of major retailers and religious groups on Christmas Day trading.

## Two Minute Survey - Regional Meetings

Please help us assess your feelings about Regional Meetings by filling in the yellow Survey Form enclosed with this Newsletter.

Fax back on 01738 441059 or send Freepost to SFMTA, Freepost, Perth PH2 0BR