

# FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



**SCOTTISH  
CRAFT BUTCHERS**

SCOTTISH FEDERATION OF MEAT TRADERS

**NOVEMBER 2007**

## London Conference Fears

It always seems to be November when the meat trade is hit by health scares and warnings - 2007 looks like being no different. A much heralded report from the World Cancer Research Fund [WCRF] is predicted to announce damaging conclusions regards possible links between cancer and red meat consumption.

WCRF International invited a panel of scientists, with observers from the United Nations and other international agencies, to create a second report on food, nutrition and also physical activity, and the prevention of cancer. The findings will be announced in London at the start of the month.

The World Cancer Research Fund and the American Institute for Cancer Research [AICR] launch conference takes place on 1st / 2nd November. Those being urged to attend include senior scientific investigators in the field of food, nutrition, physical activity, overweight and obesity in relation to cancer prevention, public policymakers in health, nutrition and agriculture, health professionals involved in policymaking.

The speakers will be leading researchers, and renowned scientists from WCRF/AICR's expert panel. During the two-day event the findings of the report will be revealed with sessions focusing on ten health recommendations for cancer prevention. Future directions for research will be highlighted as well as the policy implications of the report.

Any recommendation to consume twice as many vegetables and fruits would imply a massive shift towards horticulture, and perhaps also, a shift away from meat and dairy farming.

**A fact sheet issued by the World Cancer Research Fund is enclosed with this Newsletter so that you can digest the advice they have been giving ahead of the publication of this report.**

This Month

**Cultivating Meat  
Sales for Green  
Fingers**

**£19m Aid for Farmers**

**Managing Risks to  
Children**

**Glenkinchie Award  
Best Local Supplier**

**Movement on  
24 month Beef**

**Peterhead Challenge**

**New Tesco Town**



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## **First step in restoring beef-on-the bone age limit welcome**



The meat industry has welcomed the steps taken by the European Commission in restoring a situation that might allow consumers to buy beef-on-the-bone from cattle aged up to 30 months.

A unanimous vote was taken on 3 October by the European Standing Committee on Food Chain and Animal Health (SCoFAH) to raise the age at which bovine vertebral column is classified as specified risk material (SRM) from 24 months to 30 months of age.

This was the position that existed in the UK prior to May 2006, when UK harmonisation with the controls in place in the rest of the European Union required a reduction in the age at which cattle could be sold with vertebral column attached from 30 to 24 months.

SRM is those parts of an animal most likely to contain infectivity if the animal were to have BSE. The proposal represents negligible risk to consumers. The vote takes Europe a step closer to enabling trade in bone-in carcasses and part carcasses from cattle up to 30 months of age without the restrictions imposed by SRM controls.

Before any legal changes are made that would permit this trade, the proposal will be subject to a three-month scrutiny by the European Parliament. If the European Parliament is content with the proposal the Agency expects it would come into force in early 2008.

The change would only come into force on completion of the scrutiny process. In advance of any change in legislation, food businesses must continue to comply with current SRM requirements. The Food Standards Agency intends to use the three-month European Parliament scrutiny period to hold a public consultation on the proposal.

## **£19 Million Aid Package for Sheep Farmers Secured**

Scotland's farming union has welcomed the £19 million in emergency aid announced on Wednesday 24<sup>th</sup> October for Scotland's sheep industry, which it believes will provide an immediate lifeline to some of the farms facing financial ruin as a result of the foot and mouth outbreak. This money will provide a payment of £6 to each breeding ewe, but this represents only around half the losses being faced by the sheep industry.

NFUS has stressed that the rescue package announced by the Scottish Government pales in comparison to the financial crisis being faced by farmers as a result of the foot and mouth outbreak. It also provides no aid to other sectors of the livestock industry, which are also suffering welfare and financial problems. Also announced in addition to the sheep aid was £1 million for Quality Meat Scotland to promote red meat, £200,000 for Scotland's main rural charity and £60,000 for the Royal Highland Education Trust to raise the profile of food and farming. This money comes in addition to funds already committed earlier last month to the welfare scheme for light lambs.

NFUS has been involved in intense discussions with governments both in London and Edinburgh, highlighting the scale of crisis facing Scotland farms as a result of foot and mouth disease escaping from the government-regulated laboratory in Surrey. NFUS had estimated the package required to cover initial losses would be at least £50-60 million in Scotland. The Union is continuing to explore all options to get full compensation.

## Retail sales strongest in 3 years



Figures released by the Office for National Statistics show that UK retail sales rose by the strongest annual rate in 3 years during September. The annual sales growth soared to 6.3% with sales volumes in September growing to 0.6% compared with expectations of just 0.1%.

The ONS said that spending was boosted by heavy price cuts by retailers with the price of goods sold around 1.5% lower than last year. These figures, along with recent upbeat labour market data, suggest that consumers have not yet been deterred by the recent market turmoil and the crisis in the credit markets.

Fears of a wider economic crisis had prompted analysts to predict that the Bank of England may cut interest rates from the current 5.75% but the figures may prevent any such move until next year.

## Supermarket Lamb with dangerous drugs on sale

The Food Standards Agency has issued an alert after finding batches of lamb containing illegal veterinary drugs had entered the market. Producer Welsh Country Foods is recalling 2,500kg of meat and offal.

Repeated exposure to the drugs has been shown to cause sickness in laboratory animals during tests.

The FSA is investigating how the meat was able to go on sale. It is believed the affected lamb came from sheep intended for breeding but after being treated with veterinary drugs, they were sold to an abattoir. Animals can only be sold as meat 70 days after being treated with any drugs. Consignments had been sent to supermarkets Asda and Morrisons. Half the suspect meat has been identified and removed from stores but small amounts are thought to have been sent to other shops.

The FSA said: "Some sheep had been treated with veterinary drugs, including Doramectin to combat sheep scab, that was not given enough time to pass through the animals' systems. Welsh Country Foods has contacted all its customers and instructed them to remove the affected products from sale."

## AES

Several of our clients now wish to upgrade their JEROS washing machine by buying a larger JEROS machine.

This means that several 8120 machines are available as reconditioned.

HALF PRICE & WARRANTY

SAVE COSTS !!

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Contact Malcolm @ 07788926925

# Food and Drink Challenge at Peterhead Academy



The first ever Food and Drink Challenge was held at Peterhead Academy on 2<sup>nd</sup>/3<sup>rd</sup> October. It was a thoroughly enjoyable two days for everyone concerned. The event went so well the teachers are already speaking about the 2008 Challenge.

*Above: the photo of the winning team with the judge/sponsor Graham Barron of West End Butchers.*



## Anderson's Named Best Local Supplier



### **Anderson Quality Butchers in North Berwick are celebrating again after picking up a third award in as many years.**

Anderson's, who have shops in both North Berwick and East Linton, were named Best Local Supplier, sponsored by Glenkinchie Distillery, at the 2007 East Lothian Food and Drink Awards held at Kilspindie House Hotel, Aberlady, last month.

The Best Local Supplier Award was voted for by all the Hotels and Restaurants in East Lothian, with Anderson's receiving a glowing recommendation by all who use them.

Ryan Anderson, who currently manages the East Linton shop, said this made the award even more special as it was given to them by the people who they supply week-in week-out.

He explained: "This award was not decided by judges, but by the people who we supply, so this makes it even more special as they are obviously very happy with the service we are giving them."

This is the third award the family-run business has been given in three years. In 2005 they came third in Scotland's best sausage competition, and last year they were given the Best Retail Prize at the East Lothian Business Association Awards Dinner. This honour is given to the retail business or businesses who have excelled throughout the year and who have given a first-class service to the county.

John Anderson has paid tribute to the local farmers who have helped him throughout the years, and he firmly believes that he could not have won these awards without their help.

In particular Mr Anderson paid tribute to Jimmy Carmichael, former manager of Swans Auction House, who convinced him many years ago to buy all his cattle live.

"Jimmy Carmichael used to come down to the shop and tell me I could really go places if I bought my cattle live, I took that on board, and the business has gone from strength to strength.

"I buy all my cattle live from local farmers and from St Boswells market, and this is one of the main reasons why we have such a good reputation for high quality meat. So although this award has gone to Anderson Quality Butchers, it is also a tribute to all the hard work put in by all the local farmers who have helped me so much."



East Lothian Provost Sheena Richardson, who presented the awards, congratulated all the winners on the night. The Provost said: "I would like to take this opportunity to congratulate all those people whose dedication and hard work have raised the profile of our food and drinks industry and enhanced its reputation well beyond East Lothian.

"How does such a small area like East Lothian produce the best of almost everything there is to eat and drink? Is there another place in Scotland that produces better beer, whisky, haggis, sweets, bakeries, seafood? – the list is endless."

## **New Member**

Welcome to Lauries Butchers & Deli, 10 The Square, Fallin, Stirlingshire, FK7 7JE  
Tel 01786 816729

## **Shop Change of Owner**

J R Mitchell & Son, 40/44 Bridge Street, Kelso, TD5 7JD

This business has been taken over by Lees butcher, Morebattle who now have three shops.

## **Shop For Sale**

Bridges, High Street, Kinross. Quality Butcher with excellent reputation.

- Pies, Haggis and Black Pudding manufactured on site
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Or visit [www.sfmta.co.uk](http://www.sfmta.co.uk)

## Tesco Town – how Perth became store's new No1



It is perhaps not as enviable an epithet as the "Fair City", but Perth now has a new name: "Tesco Town". The Scottish city has overtaken Inverness as the city in Britain most in the grip of the ever-expanding supermarket chain.

Latest figures reveal shoppers in the Tayside town now buy 60 per cent of their groceries from Britain's biggest retailer. Inverness had been top for two years - until now.

Trade magazine *The Grocer*, which published the poll, said: "If you live in Perth and don't much like Tesco, you may want to consider moving somewhere else."

However, anyone moving would have to choose carefully as Scotland has four of Britain's most Tesco-dominated towns. Perth's near-neighbour Dundee is number eight in the poll, Inverness is fifth and Dumfries is in sixth place.

Perth MSP Roseanna Cunningham said the situation raised a dilemma: "Many of us are concerned about the dominance of Tesco, but, equally, many of us shop there. I shop there myself. Tesco is clearly offering something people want."

However, she believes supermarkets should not be allowed to push other manufacturers out of business. She said: "One concern I have is the choice of producers and manufacturers being increasingly replaced by supermarket own-brands."

According to the report, Tesco is the most dominant supermarket in 81 of the UK's 121 postcode areas - the same as last year. Its nearest rival, Asda, has the lion's share in 19 postcodes, Sainsbury's in 12, and Morrisons in seven.

Few places in the UK have no Tesco. Just Lerwick and the Outer Hebrides have no stores at all and only Harrogate, Sunderland and Wolverhampton have market shares under 10 per cent.

Campaigners have fought against a Tesco store the firm wants to build in Partick in Glasgow, and against a fourth store in Inverness.

Highlands and Islands MSP David Stewart said many of his Inverness constituents were anti-Tesco. He added: "People are worried about their dominance. The key concern people come to me with is they want to have the choice to shop at somewhere other than Tesco."

Mid-Scotland and Fife Conservative MSP Liz Smith also fears the effect of Tesco's dominance on local producers. She said: "The big danger of supermarkets these days is they compete with the local producers we have in Perthshire. But we are never going to take away from the success of Tesco."

Mother of two Liz Batterham shops in one of Perth's three Tescos rather than the town's Aldi, Lidl, Morrisons or Asda.

She said: "I like the quality and choice and it is also convenient. I have two small children and it's easier for me to go to the Tesco on the outskirts of town than battle my way further into town to the other supermarkets. It also has a café which is good for a break if the kids are getting tired, and having clothing means I can easily pick something up for the children."

A spokeswoman for Tesco said the survey did not account for the availability of other supermarkets. She said: "It measures shopper preference and it indicates we are doing a better job of satisfying our customers."

"It doesn't matter how big you are - if you are not giving customers what they want, they will go elsewhere. Ninety per cent of people have a choice of three supermarkets. It is great that people are choosing to shop with Tesco, but no-one takes that for granted."

## World Scotch Pie Competition

**Reminder:** This year's competition between butchers and bakers will be judged on Wednesday 7<sup>th</sup> November at Lauder College, Dunfermline. Entries close on **Friday 2<sup>nd</sup> November 2007**. Another entry form is enclosed with this Newsletter.

## Standing Committee approves amendments to Foot-and-Mouth Disease measures and discusses Bluetongue

A Commission proposal to amend certain Foot-and-Mouth Disease restrictions in Great Britain, to adapt them to the animal health situation 3 weeks after the last outbreak, has been agreed by the Standing Committee on the Food Chain and Animal Health.

The Commission adopted the proposal on 26 October. The Standing Committee also agreed to prolong the FMD protection measures in place in Great Britain until 15th December 2007. Under the Decision, the restriction zone surrounding the outbreak area in South-East England ("zone A") will be reduced in size, and 22 administrative units will be transferred to "zone B" i.e. the zone which covers the rest of Great Britain. Ruminants from "zone B" will also be allowed to be transported through and slaughtered in "zone A" under this Decision, subject to stringent conditions.

At the Standing Committee, Member States affected by Bluetongue also gave an update of the situation. Following the Danish and German outbreaks in October, the restriction zone now extends to more parts of Denmark, parts of Sweden and parts of Western Poland. Member States were asked to remain vigilant, as the virus could spread further until the temperature drops to a sufficient level to kill off the mites which carry the virus. The Commission, together with Member States, will examine the technical issues related to Bluetongue vaccination in the coming weeks, in order to develop a harmonised strategy for 2008.

## Online shopping to double in next five years



The amount of groceries sold over the internet is expected to double in the next five years, according to research conducted by **IGD**, the grocery market research organization. The research predicts that sales of groceries online will reach £5 billion in five years' time.

This does however only represent a relatively small increase, with the numbers of groceries sold online rising from 2% at present to just over 3% by 2012.

Grocery retailers have thus responded by stating that they believed IGD's predictions were conservative and that online grocery sales, which are increasing by about 30% a year, could double within the next three years.

Jason Gissing, co-founder of Ocado, which sells Waitrose groceries online, said: "When we set up the business in 2000, we used to have arguments all the time about whether people would buy their groceries online. Now no one says they won't buy food - it's about what percentage want to buy."

## Lanarkshire Butchers visit Scotbeef

With principal customers like Marks and Spencer, Sainsbury and the Co-op, Scotbeef had the confidence to make Europe's biggest financial investment in the meat industry in recent times. Their new Queenslie plant replaced the one at Polmadie safeguarding 100 jobs and creating room to expand that workforce up to 380. President John Hamilton led a visit by the Lanarkshire Master Butchers Association to see the new facilities on Monday 22<sup>nd</sup> October.



*John Hamilton (far right) with just half of the SFMTA visitors to Scotbeef, Queenslie*

## National Food Policy for Scotland

SFMTA were one of a diverse number of group invited to participate in the Scottish Government's "conversation" with stakeholders at an Open Space event sponsored by the Food Industry Unit, Scottish Government, in Dundee on 8 October 2007. The sponsored theme for participants to consider was **What are the key issues that need to be considered in a National Food policy for Scotland?**

According to Open Space reporting methodology, the priorities described in the report are in the unedited words of participants responding to the theme. The key points that emerged from the day were about engagement - of consumers, stakeholders, farmers and manufacturers - and developing a working relationship between food producers, health, the environment, education and tourism, and the benefits of an integrated policy framework for Scotland.

A copy of the report will be made available online at [www.scotland.gov.uk/food](http://www.scotland.gov.uk/food)



2nd Nov - 4th Nov 2007

### **BBC Good Food Show**

SECC, Glasgow

9.30am - 6.00pm Friday 2<sup>nd</sup> Nov to Sunday 4<sup>th</sup> Nov

Admission £12



## Health and Safety Visit Offer

Nobody enjoys putting in the work that makes your business Health and Safety compliant. The Federation would like to offer you help solve this difficult subject.

To safeguard your business and importantly your staff you need to ensure that at least the basic health and safety standards and documentation are in place, not forgetting that it is a legal requirement to provide your employees with a safe place of work.

To assist you in achieving these basic requirements we are offering a visit to your premises by our Health and Safety Adviser, John Gunster which on completion will include:

- 1. An Inspection report outlining recommendations to comply with health and safety law;**
- 2. Health and Safety Policy document tailored to your business;**
- 3. Risk Assessments including:**
  - **General activities and**
  - **Fire**

The above package is available for: **£450** plus travelling expenses

[Approximately half what you might be quoted commercially for this kind of service]

To take up this offer, telephone 01383 728576

# Health and Safety Bulletin

## **Managing specific risks to Children and Young Persons including family members**

This bulletin follows on from the previous Bulletin regarding the employment of Young Persons and covers the management of young family members who may be even younger than those previously considered and their susceptibility to risks in the workplace due to their:

- Lack of work experience
- Lack of awareness of risks
- Immaturity
- Susceptibility to peer pressure and willingness to please

We need to be clear on what is acceptable under current legislation but basically the general requirements of child employment legislation are to prohibit employment:

- During school hours;
- Where the child is under 14 (except occasional work for their parent/guardian)
- For more than two hours on a school day;
- Before 7.00am or after 7.00pm on a school day;
- For more than 5 hours on a Saturday (increasing to 8 if aged 15 or over)
- For more than two hours on a Sunday

In addition to the general activity based risk assessments important aspects that need to be considered include:

- A general prohibition on certain types of work activity
- A requirement to inform parents of children of the risks that they face at work and the control measures in place.

### ***Categories of 'young persons'***

**(1) A child (person who is not over the Minimum School Leaving Age (MSLA));**

**(2) Young person (person who has not reached the age of 18)**

## ***Risk assessment process***

When completing a risk assessments for a young person consider:

- ▶ The inexperience of the young person and lack of appreciation of workplace risks
- ▶ The range of work equipment, e.g. Band Saw, Mincers, Bowl Cutters and Slicers.

### **The use of dangerous machines is not recommended.**

Complex safety instructions may not be followed and young persons may be tempted to try out work equipment for which they have not been trained.

- ▶ The extent of health and safety training provided, or to be provided  
Young persons will require a higher level of training and more frequent refresher training

### **Provision of information, instruction and training**

As with other employees, young persons should be informed of the risks they face and the control measures in place, including those relating to emergency procedures. In addition to providing this information to the young person, the employer must also, if the person is below the MSLA, **provide information on the risks and control measures to the parents of the young person.**

If the person is on a training placement organised by the Local Enterprise Council (LEC), then the employer should liaise with the LEC or Training Providers.

### **Monitoring of work activities**

Once the young person is in the working environment, a high level of supervision will be required to ensure that safe systems of work are being followed. Supervisors should be made aware of the need for increased supervision.

Parents must be aware of the younger family member's willingness to impress and to show how capable they are. **If in any doubt over the child's safety assess the risk and supervise closely what they do.**

### **Conclusion**

The employment of young persons on work experience or work placement should not be a problem to an organisation that has already recognised the requirement to provide a safe place of work and to comply with health, safety and environmental legislation.

Existing risk assessments need only be modified to take account of the additional risks to the young persons. Remember increased supervision of a young person is a good control measure.

## How safe is Imported food?

We take for granted the smorgasboard of food from across the globe we enjoy on our British dinner plate. About half of the food on sale in the UK is imported, vastly increasing consumer choice and making cuisines hardly heard of 50 years ago, readily available.

But foods from outside the EU can sometimes pose risks to public health, which is why the UK has a network of controls to ensure safety, legal compliance and protection for the consumer.

Last year, about 80 per cent of all food alerts in the UK highlighted by the EU related to imported foods. Illegal dyes, mycotoxins, bacteriological contaminants, excess colours, prohibited veterinary drug residues and inadequate labelling are some of the problems found by local authorities associated with imported food.

Maintaining controls in this area has to be a joint effort that starts, but does not end, at the point of entry into the UK. While food traded by other EU countries travels freely across Europe, import controls focus on the high-risk foods from non-EU countries. The sheer volume of imports makes it impossible to physically check every consignment and only a small percentage of foods are examined in detail. With risk-based controls in place, more than 1,000 consignments of imported food were rejected by port authorities at the point of entry into the UK during 2006/07.

The rest of the enforcement depends on local authorities, the Food Standards Agency and its enforcement partners, the Chartered Institute of Environmental Health, Local Authority Co-ordinators of Regulatory Services, the Association of Port Health Authorities and the Trading Standards Institute.

Controls should be woven into each local authority's food law enforcement service. But information from a recent FSA

questionnaire shows many local authorities may not be meeting the target set by the FSA, Lacors and APHA, that imported food makes up at least 10 per cent of total food samples. Of the 24,000 samples of imported food taken by UK enforcement authorities in 2006/07, only a third of local and port health authorities did this sampling.

Doncaster MBC, Sheffield City Council, the Royal Borough of Kensington and Chelsea and the London Borough of Barnet highlighted the importance of being prepared for imported food incidents when they found canned sheep heads from Iran illegally on sale in local shops. This identified possible London suppliers and spearheaded a multi-agency investigation.

Sarah Appleby, head of the FSA's imported food division, said: 'We want to ensure that imported food controls stay high up on the local authority agenda. We know there are lots of good examples of hard work in this area, but our recent work shows that many authorities still think the imported food checks are only relevant for those responsible for seaports and airports. We want to help dispel this myth and have published a new leaflet, which outlines the support we can offer to achieve better controls.'

Specific tools, such as the UK Food Surveillance System, are being developed to help authorities target resources, and avoid duplication of effort. Work is also under way to receive intelligence reports, analyse information and support local authorities in targeting illegal imports and food fraud. The commitment of all local authorities will be crucial in making imported food regulation a success.

### **Meat Trades Journal Butchers Shop of the Year Awards 2007**

Good luck to our members in the finals:- David Stein, Bathgate (in Butcher Shop Plus); Thos A Shaw, Dalkeith, Pauls Quality Butchers Bonnybridge and John Lawson, Uphall.

## Diary Dates

<b>BBC Good Food Show</b>	<b>Glasgow</b>	<b>Fri 2<sup>nd</sup> Nov – Sun 4<sup>th</sup> Nov</b>
<b>Butcher Shop of the Year Awards 2007</b>	<b>London</b>	<b>Tuesday 20<sup>th</sup> November</b>
<b>Scottish Winter Fair</b>	<b>Ingliston</b>	<b>Wednesday 21<sup>st</sup></b>
<b>November</b>		
<b>SFMTA AGM</b>	<b>Perth</b>	<b>Wednesday 28<sup>th</sup></b>
<b>November</b>		
<b>World Scotch Pie Presentation Lunch</b>	<b>Lauder Coll</b>	<b>Thursday 29<sup>th</sup> November</b>

## US firm recalls burgers after E.coli scare

A leading manufacturer of frozen burgers in the US has recalled 9,800 tonnes of ground beef products suspected to be contaminated with E. coli 0157.

The Topps Meat Company took action when dozens of people across the country became ill after eating hamburgers possibly infected by the bacterium. The problem was discovered through sampling carried out by the New York State Department of Health as part of a co-ordinated investigation with the Centres for Disease Control and Prevention into reported illnesses.

The US Department of Agriculture said it had suspended the manufacture of raw products after inspectors found inadequate safety measures at the Topps plant.

Despite the scale of the recall it is thought the 'vast majority' of the meat has already been consumed. Geoffrey Livermore, Topps operations vice-president, said the company's procedures had now been strengthened with the help of microbiologists and food safety experts.

The recall affects all Topps products with either a sell-by-date or a best-if-used-by date between 25 September 2007 and 2008.

USDA said three cases of E. coli 0157 infection have been confirmed as originating from Topps products, with a further 22 other cases under investigation.

## Mice 'public health risk not just a nuisance'

House mice should be considered a fully fledged public health risk rather than nuisance pests, warns a report by the University of Salford.

A study of 250 houses in a Manchester district revealed that almost a third were infested with mice.

It proved for the first time that rodents can easily move up and down entire terraced streets.

More worryingly, researchers said 60 per cent of the mice carried the potentially fatal Toxoplasma parasite, a disease that affects pregnant women and a people with low immunity. The study concluded that councils should review their pest control systems and house mice should be upgraded in their classification to 'public health risk' alongside rats.

This could mean the public received free pest control to help deal with mice infestations. The report also recommends that local authorities retain responsibility for pest control rather than hand it over to private companies.

# Livestock Prices

Data collection co-ordinated by MLC Economic Services  
on behalf of QMS, price updates available at [www.qmscotland.co.uk](http://www.qmscotland.co.uk)

<b>BEEF PRICES</b>	<b>W/E 13/10/07</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Abattoirs</b>			
Steers dwt	220.5 p/kg	221.0 p/kg	219.5 p/kg
Heifers dwt	221.7 p/kg	220.6 p/kg	221.0 p/kg
Young Bulls dwt	196.0 p/kg	201.0 p/kg	199.8 p/kg
<b>Numbers</b>			
Steers	4323	4308	4314
Heifers	2408	2613	2469
Young Bulls	472	563	512
<b>BEEF PRICES</b>	<b>W/E 10/10/07</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Auctions</b>			
Steers lwt	119.72 p/kg	117.32 p/kg	125.36 p/kg
Heifers lwt	123.22 p/kg	122.48 p/kg	126.86 p/kg
Young bulls lwt	101.38 p/kg	107.50 p/kg	106.05 p/kg
<b>Numbers</b>			
Steers	324	236	249
Heifers	414	195	300
Young bulls	28	29	38

<b>Deadweight cattle week ending 13<sup>th</sup> October 2007</b>								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	223.0	224.2	223.5	226.3	228.1	227.0	206.1	209.6
R	221.7	223.5	221.9	225.3	223.5	223.2	203.3	204.5
O+	220.1	218.4	216.8	213.8	217.4	215.6	196.5	196.4
-O	197.0	199.0	-	-	195.8	-	185.8	186.9

## Park Packaging

Park Packaging now have stocks of Duplex paper printed full colour with Scottish Craft Butcher logo.  
Price to members £11.25 per 1000 sheets [380mm x 245mm].

This compliments the Scottish Craft Butcher carriers and they are sure that members will view this as an attractive addition to the strong brand promotion.

Product Code is DUPSCB.

<b>SHEEP PRICES</b>	<b>W/E 10/10/07</b>	Previous week	Previous year
Scottish Auctions			
New Season SQQ lwt	78.57 p/kg	79.35 p/kg	104.91 p/kg
Ewes lwt	£20.99/head	£13.31/head	£24.40/head
Sheep numbers			
Scottish Auctions			
New Season SQQ	2781	1125	21053
Ewes	1642	852	4570

<b>SHEEP PRICES</b>	<b>W/E 13/10/07</b>	Previous week	Previous year
GB Abattoirs			
New season SQQ dwt	208.3 p/kg	211.5 p/kg	238.3 p/kg

Deadweight sheep week ending <b>13<sup>th</sup> October</b> p/kg				
		2	3L	3H
	U	229.0	224.7	207.4
	R	218.0	216.2	199.9
	O	192.0	192.7	186.7

<b>PIG PRICES</b>	<b>W/E 13/10/07</b>	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	108.66 p/kg	108.92 p/kg	108.64 p/kg

GB deadweight pigs ending <b>13<sup>th</sup> October</b> – p/kg					
	Method 1 and 2 p/kg dwt	Change		Method 1 and 2 p/kg dwt	Change
Up to 59.9 kg	100.86	-1.95	80.0 – 89.9 kg	109.63	-0.24
60.0 – 69.9 kg	110.91	+0.02	90 kg and over	98.37	+0.07
70-0 – 79.9 kg	110.96	-0.22			

## **FOR SALE:**

*Butcher Boy Mixer Grinder, Spares & good condition, 6yr old, £1200.  
Telephone 01776 702780*

*53 Plate Silver Mercedes Veto Van. Good condition  
39,000 miles 6ft bottom third insulated  
Telephone 07825 184588*

# Scottish Retail Prices

This month the average price per kilo has been established from the information given to us by members. The QMS price is that taken from MLC figures as previously published monthly. Tesco and Asda prices have been taken from their online sites.

Month of October 2007	SFMTA AVERAGE	TESCO	ASDA	QMS
<b>SCOTCH BEEF</b>				
Fillet Steak	2948	2039	1897	2582
Sirloin Steak	1950	1399	1287	1743
Popeseye Steak	1297	898		1165
Topside	1023	699	648	877
Round / Rump Steak	1009	578	578	770
Diced Stewing Steak	820	592	592	731
Rolled Brisket	812	354	354	
Steak Mince	704	399	274	632
Boliing Beef Bone In	542	879		
<b>DOMESTIC LAMB</b>				
Whole Leg of Lamb	888	668	668	800
Centre Cut Leg Bone In	1184	668	668	
Gigot Lamb Chops	1292	1098		
Lamb Leg Steaks	1274	1197	1148	1348
Chump Lamb Chops	1260	1120		
Double Loin Lamb Chops	1237	1162		1275
Single Loin Lamb Chops	1094	1064		1211
Rolled Shoulder Lamb	862	598	598	832
Lamb Shanks	515	558	558	
Diced Lamb	1032	1304	1303	909
Minced Lamb	891	396	380	883
<b>PORK</b>				
Pork Tenderloin (Fillet)	1119	729	729	
Pork Leg Steaks	805	519		580
Double Loin Pork Chops	827	479	479	
Single Loin Pork Chops	781	479	479	628
Rolled Shoulder of Pork	529	265	315	549
Belly Pork	521	424	359	
Pork Loin Steaks	851	519	592	
Diced Pork	668	527	497	632
<b>PRODUCTS</b>				
Beef Link Sausages	570	324	324	
Pork Link Sausages	572	324	324	495
Speciality Pork				
Sausages	622	520	436	436
Sliced Beef Sausage	510	220	233	
Sliced Black Pudding	485	308	287	287
Ball Haggis	568	302	302	

We need more contributors to make these averages as accurate as possible. If you can help, please speak to Bruce on **01738 637472.**

# 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: -

<b>AES,</b> Crossbush, Riccarton, Kilmarnock KA1 5LN	<b>Tel 01563 551122, 07788 926925</b>
<b>Avery Weigh Tronix Ltd,</b> Foundry Lane, Smethwick, West Midlands B66 2LP Contact: Gerry Doran	<b>Tel: 0774 077 2154</b>
<b>Bells Bakers</b> Hawthorn Bakery, Shotts, Lanarkshire ML7 5BD	<b>Tel: 01501 820222</b>
<b>Bizerba (UK) Ltd,</b> Eastman Way, Hemel Hempstead, HP2 7DU	<b>Tel: 01442 240751</b>
<b>Chester of St Andrews</b> Chesters Farm, St Andrews Fife KY16 8ZZ Contact: Craig Hanson	<b>Mob: 0787 551 4334 Tel: 01334 476121</b>
<b>Dalziel Ltd,</b> 8 Belgowan Street, Bellshill North Industrial Estate, Lanarkshire ML4 3NS	<b>Tel: 01698 749595</b>
<b>East of Scotland Contracts,</b> Ferryhills Road, Inverkeithing, Fife KY11 1HD	<b>Tel 01383 418610</b>
<b>William Forrest &amp; Son ( Paisley ) Ltd,</b> Omoa Works, Motherwell ML1 5LY	<b>Tel 01698 860149</b>
<b>KRH Ltd,</b> 1 Macgowan House, Nobel Business Park, Stevenson, Ayrshire KA20 3LJ	<b>Tel 01294 472755</b>
<b>Lucas Ingredients</b> Portbury Way, Bristol BS20 7XN	<b>Tel 0800 138 5837</b>
<b>Macnaughton &amp; Watson Ltd,</b> 423 Gallowgate, Glasgow, G40 2DY	<b>Tel 0141 554 2757</b>
<b>McAusland Crawford,</b> 79-81 Abercorn Street, Paisley PA3 4AS	<b>Tel 0141 849 7033</b>
<b>Park Packaging</b> 2 Ashley Drive, Bothwell, Glasgow G71 8BS Contact: John McSporry	<b>Tel 0845 2700800</b>
<b>Paragon Products,</b> Newhailes Ind Estate, Newhailes Road, Musselburgh	<b>Tel: 0131 653 2222</b>
<b>Scotweigh,</b> Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ	<b>Tel 01324 611311</b>
<b>Stockline Plastics,</b> Grovepark Mills, Hopehill Road, Glasgow, G20 7NF	<b>Tel 0800 262015</b>
<b>Turner Vehicle Bodies,</b> Carseview Rd, Suttieside Industrial Estate Forfar, DD8 3BT	<b>Tel: 01307 462142</b>
<b>William Sword Ltd.,</b> Blairlinn Ind Est, Cumbernauld, G62 2TX	<b>Tel: 01236 725094</b>
<b>James Whannel (Wholesale) Ltd.</b> c/o Wishaw Abattoir, Caledonian Road, Wishaw ML2 0HU Contact: Robert Kirkhope	<b>Tel: 01698 355022</b>

***WANTED***

**BERKEL FLAT BED  
BACON SLICERS  
HAND DRIVEN**

**NOT GRAVITY FEED**

**CASH PAID**

**Tel Mr Hancock  
01782 616 799  
07766711392  
ANYTIME**