





Scottish Federation of Meat Traders Associations 101st AGM

The Annual General Meeting of Scottish Craft Butchers takes place on 20th November 2019 at The Doubletree by Hilton, Dundee.

Featuring **The Scottish Craft Butchers Training Awards**. Kindly sponsored by **Quality Meat Scotland** and the **Scottish Qualifications Authority**





The awards will be presented by Judith Ralston from BBC reporting Scotland



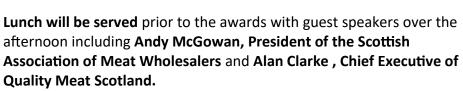
SVQ Level 2 Candidate of the yearnominated by the Assessors.

SVQ Level 3 Candidate of the yearnominated by the Assessors.

Training Partner of the year— nominated by the Assessors.

Mentor of the year— nominated by the candidates.

Extra Mile Award— nominated by employers, staff or customers to reward staff who have gone the "extra mile"



Members are encouraged to come along.

Book your place, call Bruce on 01738 637472





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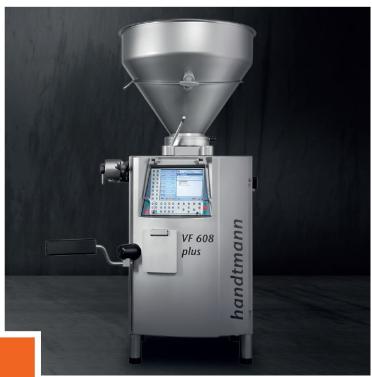
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- AGM in Dundee
- Scott Brothers Feature
- French exchange proposal
- Apprentice Achievers
- Equipment for sale







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Congratulations to our award winning members!



At the Angus business awards recently held in the Apex City Quay Hotel in Dundee. **Scottish Craft Butchers** member **Bertrams Quality Butchers** In Kirriemuir won the best butcher category.

Well done to Cliff and the team!





At the Dundee Courier business awards recently held in the Apex City Quay Hotel in Dundee. **Scottish Craft Butchers** member **Scott Brothers Butchers** In Dundee won the best Family business category.

Well done to Scott, George and all the team!





Congratulations to Scottish Craft
Butchers member, A&I Quality
Butchers from Culloden who won the
Traditional pork sausage, Scotland
Category 2019. presented at
Butchers Hall, London.



SC TTISH CRAFT BUTCHERS

The team are here to help just get in touch!



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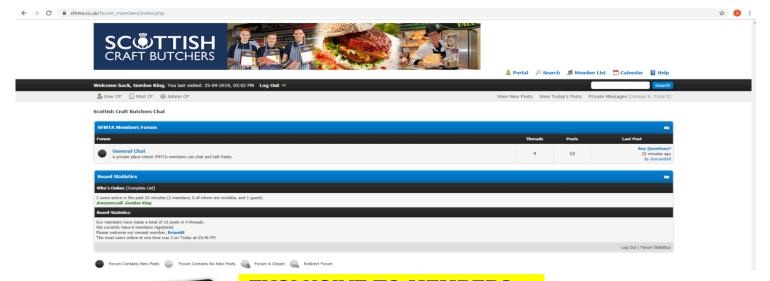
Scottish Craft Butchers Chat Forum.

Our members only section of our website now has a chat room. This will allow members to ask questions and discuss issues with each other. Sign in and look for the Forum/Chat button.

The chat room will also be monitored by the office staff in Perth who will endeavour to answer your query or open it up to the wider membership to allow us to work together to improve the service we provide.

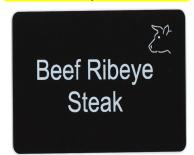
Join us in the chatroom and let us know what you think. We will improve it as we go along.





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on 01738 637472.

Shoulder Steak £13.85 per kg/£6.28lb

POPESEYE
STEAK





Have your say!

At the AGM on Wednesday 20th November 2019 there will be a proposal to formally change the name of the organisation from the Scottish Federation of Meat Traders Associations to become Scottish Craft Butchers.

It is the decision of the executive to put this proposal to the membership at the AGM to give everyone a chance to reflect on the possible name change and then feedback their opinions.

Whether you can attend the AGM or not please let us know your thoughts via e-mail to bruce@sfmta.co.uk all opinions given will help to make sure that a balanced debate on the proposal is achieved and that the final decision is reflective of the memberships overall opinion.



Good Luck to our Finalists!

Butcher's Display of the Year :- S Collins and Son, Muirhead

Scottish Butcher's Shop of the Year:- Bert Fowlie Family Butcher—

Strichen, S. Collins & Son– Muirhead, Scott Brothers on Strathmartine

Road- Dundee

Awards ceremony is on Monday 4th November in London.

Young Butcher of the Year Callum Morrice – Bert Fowlie Family Butcher

Wanted: SFMTA members to be featured in the monthly newsletter. Would you like a feature on your shop which will be used in the monthly newsletter. Particiants will receive 100 copies of the feature to hand out in their premises. Further printed copies are available for a small charge. All photos will be put on a cd and sent to the business to use if required. If interested Contact: Bruce or Gordon on 01738 637472

Butcher Shop for Sale or Lease Aberdeenshire.

Retirement due to ill health.

For interested parties register your details to be passed on to business with the office.

Tel: 01738 637472



LiveScot

Saturday 23rd November 2019 Lanark Agricultural Centre, Lanark

Excitement and enthusiasm are building for this

years' LiveScot event with some of the best primestock in the country attending, this is sure to be a show not to be missed!

Our LiveScot event on 23rd November, is fast approaching, with beef cattle and sheep entries now closed. Now in its sixth year at Lanark Market, LiveScot has gone from strength to strength in recent years, with visitor and exhibitor numbers increasing annually. Organisers are gearing up for a bumper show in 2019, with a significant prize fund up for grabs of £9000 in the cattle section and £3000 in the sheep section.

Local farmer John Bannatyne has the reigns as Chairman and an impressive line-up of judges will select the best of the best in the show rings.

Following its success last year, we will once again run the Smithfield beef ribs and saddle of lamb competitions where we hope to have another fine display of meat.

Aswell as our large sections of Beef Cattle and Sheep we have sections for Dairy Cattle, Young Handlers, Poultry, Shepherds Crooks, Silage, Hay & Grain and our quality show of Baking and Crafts.





(Pictured is 'Adore Derriere' the Overall LiveScot Champion in 2018 from Wilson Peters, Cuilt Farmhouse, Monzie which sold to B & T Kitson Butchers, Yorkshire)

With something for everyone this is sure to be a day not to be missed. Doors will be open from 8am with judging commencing at 8.30am in the sheep and beef classes.

The Trustees of the Scottish National Fat Stock Club look forward to welcoming you on the 23rd November.

LiveScot Judges:

Open Cattle Classes and Overall Beef Championship – Dougie McBeath

Commercial Calf Classes & Young Handlers – Craig Robertson

Butchers Cattle and Housewives Choice Classes – Murray Lauchlan

Young Stocksperson Competition – Mr & Mrs R McNee

Open Sheep Classes and Overall Breed Championships – Malcolm Stewart

Single Ewe Lambs & Young Handlers - Malcolm Couborough Jnr



<u>LiveScot Auction Sale</u> <u>Times</u>

4.45 pm

Champion and Reserve Cattle...... 5.30 pm

(Pictured is the 2018 Overall Champion, a pair of Beltex X lambs from Messrs Hall, Inglewood Edge, Dalston and Reserve Champion from J & T MacPherson, Pitsundry Farm, Bankfoot)

PREMIER MEAT EXHIBITION

Entries have now closed for the Premier Meat Exhibition which is firmly established as the largest of its kind in Europe and is again set to attract a huge entry of prime beef cattle and lambs from exhibitors across Scotland and the North of England.

Organised by the Scottish National Fat Stock Club in conjunction with Scotland's leading meat company, Scotbeef, the M&S sponsored exhibition starts on Wednesday, November 13, with the live judging at Caledonian Marts' Stirling mart followed by the judging of the carcases and presentation of awards on Saturday, November 16, at Scotbeef's Bridge of Allan meat plant



Pictured is Gavin Ross of Ross Bros, Wardhead who was the exhibitor of the 2018 PME Champion Beef Carcase and Alison Ritch from Orkney, Breeder of the Champion Carcase

PREMIER MEAT EXHIBITION

"The Premier Meat Exhibition provides a national showcase for Scotland's beef and sheep producers who are recognised throughout the world for the production of high-quality Scotch Beef and Scotch Lamb, which has the protection of the EU's Protected Geographical Indication (PGI) legislation to guarantee its authenticity," said SNFSC chairman, John Bannatyne, Drumalbin Farm, Lanark.

"The exhibition provides the ideal opportunity to keep Scotland's fantastic beef and lamb in the public eye at a time of great uncertainty due to Brexit."

The success of the exhibition since its inception in 1992 is largely due to the support of Scotbeef and the company's biggest customer, M&S, who are the main sponsors and Scotbeef host the prize-giving lunch for all exhibitors, along with industry leaders and stakeholders in the industry. Scotch Beef and Scotch Lamb are premium products in M&S supermarkets up and down the country.

Members of the Milan Butchers Association, who have had a long association with the exhibition, are also regular attenders to present the association's trophies for the best carcase suitable for the Italian market and best export lamb.

The live cattle will be judged at Stirling by Aileen Ingram, East Comalegy, Aberdeenshire and the live lambs by William Shearer, Burnbrae, Strathaven.

The beef carcases at Bridge of Allan will be judged by Alan McNaughton with a representative from France judging the sheep carcases.

A feature of the competition is the Young Livestock Producer classes confined to exhibitors aged from 14 to 26 years which has been very successful since its introduction in 2013 to encourage the younger generation into the livestock industry.



(Picture is the Overall Championship line up of Sheep Carcases from the 2018 Premier Meat Exhibition)

For any more information, please contact Scottish National Fat Stock Club secretary Margaret Gray, on 07939 523575. Email: secretary@fatstockclub.co.uk Website: www.fatstockclub.co.uk

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18 OCTOBER 2019

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In this edition we cover:

An update on whistleblowing

A case which considers whether an employee was subjected to unlawful detriment following refusal to work in breach of the Working Time Regulation

An update on whistleblowing

Whistleblowing continues to be a focus in the workplace, reflecting changing attitudes and increased willingness by staff to challenge issues such as harassment and suspected malpractice. Two recent developments reflect this.

The European Union (EU) has formally adopted a new directive on whistleblowing, which member states will have two years to transpose into national law. Despite our imminent exit from the EU (and subject to the terms of any future arrangement) UK law is likely to remain close to developing EU law in employment matters, as promised by the previous Westminster administration. Although much of the UK's whistleblowing legislation already reflects the new directive there are changes in emphasis.

In particular, organisations with 50 or more workers will be required to establish formal internal reporting channels and respond to reported concerns within 3 months (6 where cases are complex).

This applies in principle only to breaches of EU law rather than breaches of domestic law, but organisations without a formal reporting procedure would be well advised to develop one for all forms of whistleblowing disclosures.

The charity regulator for England and Wales, the Charity Commission, has confirmed in its 2018/2019 report that it treats charity

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volunteers as well as charity workers as whistleblowers if appropriate. The Commission is a 'prescribed person' to whom whistleblowing disclosures may validly be made without losing legal protection.

Volunteers are not protected against retribution for making a whistleblowing disclosure by the Public Interest Disclosure Act 1998 (PIDA) and therefore cannot bring complaints to an Employment Tribunal as workers can, or complain that their volunteering arrangements have been terminated as a result.

The Charity Commission has nevertheless recognised that the "personal challenges and risks" experienced by volunteers are in many respects the same as those experienced by workers so that they should expect the same sort of support from the Charity Commission that workers have.

Like the Charity Commission, the Scottish charity regulator, OSCR, is a prescribed person. Unlike the Charity Commission, OSCR is clear that the legal protections of PIDA do not apply to voluntary workers, including trustees, and directs such persons to alternative avenues to raise concerns.

The move by the Charity Commission does reflect a growing willingness by regulators to encourage disclosure to them of whistleblowing concerns – by any staff members. Charitable organisations may therefore wish to consider whether to proactively invite volunteers as well as staff to disclose whistleblowing concerns.

The benefit of doing so is to encourage internal reporting and resolution in the first instance – without regulatory involvement. OSCR and the Charity Commission are also likely to be more sceptical about a complaint where no effort has been made to use robust pre–existing internal reporting processes.

The trend is clear. Whistleblowing is encouraged by legislators and by regulators to help them discharge their functions and all organisations should ensure they have clear internal mechanisms to promote prompt early reporting and resolution and to minimise the reputational and financial damage that unresolved issues and/or external disclosures may cause. Organisations without a whistleblowing policy are encouraged to get in touch.

Employee subjected to unlawful detriment following refusal to work in breach of the Working Time Regulation

In the case of Pazur v Lexington Catering Services Ltd, the Employment Appeal Tribunal (EAT) held that an employee who was threatened with dismissal when he refused to return to a client's site because he had not been allowed a rest break on a previous occasion, was subjected to an unlawful detriment under Section 45A of the Employment Rights Act (ERA) 1996.

Facts

Mr Pazur (P) was employed as a kitchen porter by Lexington Catering Services (LCS) Ltd, which assigned him as part of a support team to various different locations. On 23 November 2017, P was assigned to work an eight-hour shift from 2pm to 10:30pm at a client's site. P was not allowed a rest break and refused to stay beyond 10 pm. P complained to LCS' HR manager, but no action was taken.

On 4 December 2017, LCS reassigned P to the same client but he refused to go, citing the client's previous refusal to allow him a rest break. LCS' operations manager texted P to say that if he did not attend the client's site he would be dismissed. P was subsequently dismissed after confirming that he would not work for the client.

P submitted an Employment Tribunal (ET) claim for unfair dismissal, wrongful dismissal and unlawful detriment. He claimed that the threat of dismissal was an unlawful detriment.

The ET rejected the unfair dismissal and detriment claims as they were not satisfied that P was refusing to return to work at the site

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because he expected LCS would require him to work without a rest break. They allowed his claim for notice. P appealed to the EAT.

Law

Workers are protected against detriment if the reason for their treatment is that they refused to comply with a requirement that would breach the Working Time Regulations 1998 (WTR) (section 45A(1)(a) Employment Rights Act (ERA) 1996).

Decision

The EAT allowed the appeal, finding that the previous requirement to work in breach of the WTR was a significant influence on P's refusal to return to the client. It was unable to decide the unfair dismissal claim which was remitted to the ET.

Comment

Christine Jamieson, a Paralegal in our Employment team commented;

"It is important that employers are aware of their employees' statutory right to rest breaks and ensure that they are not prevented from taking them.

"Recommended good practice for employers involves ensuring:

- That rest breaks are scheduled as part of working time; and
- That workers are not under pressure to forgo breaks, whether directly from the employer, for example through the setting of performance targets that encourage this, or from other workers who opt not to take their breaks and create peer pressure to do the same."

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Weekend takeaway for the long winter nights

READY MEALS MADE EASY

Green Thai Chicken Curry

Ingredients:

- 1.8 kilo of fresh chicken fillets
- 800g sachet of AVO Green Thai Curry
- 250g mix of red onion, peppers and chillies
- 1. Cut the chicken into 2.5cm slices
- Add a sachet of Maritop Green curry, and mix together with the chicken
- Add your choice of vegetables, cutting thickly as the veg should cook close to the chicken.
- Display with garnish such as coriander, chillies and peppers.
- Sell with pride and confidence

Other Flavours available:

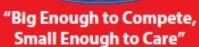
Stroganoff, Korma, Pepper, Italian and Rogan Josh.

Starter pack with 5 different flavours available now at TPS.

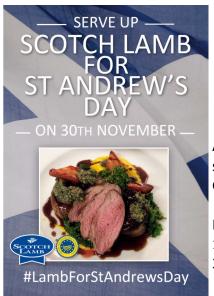
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SUPPORT GROWS FOR SCOTCH LAMB ON ST ANDREW'S DAY

Scottish Government, QMS and NFUS back call to urge retailers and families to join in

A campaign to make Scotch Lamb PGI the national dish for St Andrew's Day is stirring up strong support across the nation, including from the Scottish Government.

Rural communities have been quick to get behind the campaign with more than 1,500 people up and down the country committing to celebrating November 30th with Scotch Lamb.

Now the drive is being ramped up to inspire butchers, supermarkets and families all over Scotland to get on board and put Scotch Lamb on the menu - with the help of Quality Meat Scotland (QMS), the Scottish red meat industry marketing body, and National Farmers' Union Scotland.

The campaign has also attracted support from Fergus Ewing, Cabinet Secretary for Rural Economy. He said: "Scotch Lamb to celebrate St Andrews Day is the perfect union, and I would encourage everyone to get behind this great campaign and support your local hill and upland farmers and crofters."

The original idea was cooked up in 2010 by United Auctions' George Purves with Willie Mitchell during the Scottish Enterprise Rural Leadership Programme. QMS picked it up and it made it into a national campaign nine years ago. This year's call re-ignites the campaign by giving the power to the people to get behind it and make it their own.

"The aim of this campaign is simple: we want to make Scotch Lamb synonymous with celebrating St Andrew's Day," said **George Purves, Managing Director of United Auctions.**

It was United Auctions who started the ball rolling last month by offering 10 locally-sourced lambs to community groups wanting to celebrate St Andrew's Day and asking their customers to spread the word amongst their own families, friends and neighbours.

The call has been answered far and wide - including celebration dinners planned by a Scout Group in Ballantrae in South Ayrshire, a Village Hall Committee in Ettrickbridge in the Borders, a school in Stirlingshire and community events on the Isle of Coll in the Hebrides as well as in Perthshire, South Ayrshire, Argyll, North Lanarkshire, and Moray.

Alan Clarke, Chief Executive of Quality Meat Scotland, said: "We're encouraging everyone in Scotland to get this great tasting and extremely versatile product on the menu so that, from now on, when we think about celebrating St Andrew's Day, we think of Scotch Lamb."

Former Scotland rugby captain Rob Wainwright, who is helping to organise the event on the Isle of Coll, commented: "This is a great campaign and we got behind it straight away. What better way to celebrate St Andrew's Day than bringing our community together for a lamb dinner and ceilidh?"

Andrew McCornick, President of National Farmers' Union Scotland, said: "We should all take the opportunity to enjoy the best on Scotland's national day of celebration. Together we can make delicious Scotch Lamb PGI the national dish for St Andrew's Day."

To show your support for the campaign and to help spread the word, download a poster to display in your shop window and share it on social media using the hashtag **#LambForStAndrewsDay**

Kelly Brompe





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Do you want to make your products healthier? Lack the time, technical knowledge or money?

SCOTLAND'S REFORMULATION FOR HEALTH PROGRAMME

can connect you to support, expertise and funding



Get involved and play your part!

I had an amazing experience in September supporting the Scottish Craft Butchers regional events. It was a pleasure to meet so many of you and hear about your aims for future reformulation. It was also great to learn about the initiatives that you are already doing to meet customer demands for healthier products.

The Reformulation for Health programme is here to support you to make small changes to your recipes to improve the health of your products and your customers. Reformulation is simply improving the health of your products, this could mean reducing the salt content of your sausage range or increasing the quantity of vegetables in your ready to eat meal range. The key to successful reformulation is creating an action plan to clearly define your aims and ambitions. By working with the programme, we will help to support and guide you through every step of the process.

In the butchery trade the solution to making your products a little healthier often lies with your ingredient suppliers. I encourage you to contact your ingredient suppliers to discuss if they have healthier alternatives - such as no salt rusk or lower salt seasoning. They may even be able to create a bespoke blend for you that is healthier than your current ingredients.

If you decide to start making small changes to your recipes please first record the baseline information of your current ingredients, this allows us to measure the impact that your changes will make. Next get in touch using the contact details below and allow us to support you to deliver healthy products for your local community.

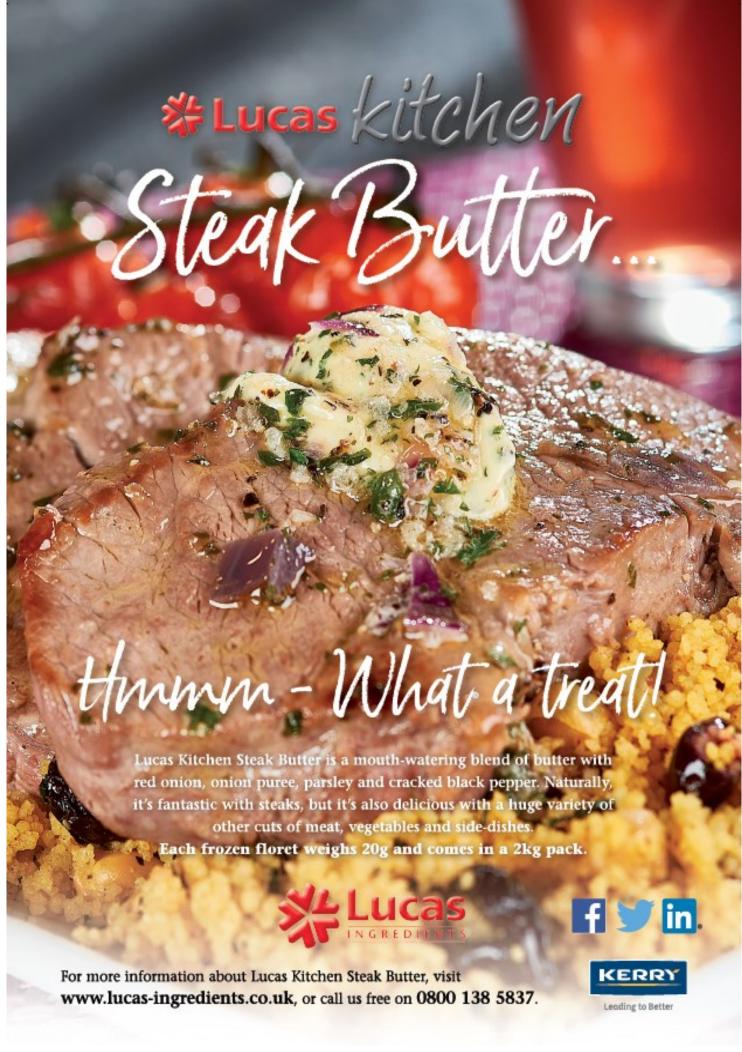
Get in touch with Joanne Burns to discuss your reformulation aims at reformulation@fdfscotland.org.uk or

call 07701380750









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Turbovac T40 £1295 +VAT

With the Turbovac T40, Vacuum packing couldn't be simpler, place the product in a vacuum bag or pouch place into the chamber overlapping the seal beam and close the lid. When the vacuum packer lid closes the vacuum cycles starts and when it is complete the lid opens automatically.



The Kolbe MWK32-80 mixer grinder is probably the best 32 sized mixer grinder on the market today. The mixer grinder is suitable for use in all meat processors that wish to produce sausage mix or minced meat in larger batches up to 160lb.



Kolbe MWK32-45 60lb Mixer Grinder £7950 +VAT

The Kolbe MWK32-45 mixer grinder is the latest addition to the Kolbe range of mixer grinders. The MWK32-45 mincer grinder is the ideal solution for butchers producing small batches of sausage and burger meat. The mixer grinder comes complete with an L&W knife and 4.5mm mincing plate, with other sizes available to purchase direct from our website or by phone with our spare parts department.



Medoc TM32 £1795 +VAT

The Medoc TM32 meat mincer is a table top 32 sized meat mincing machine constructed in high quality stainless steel. It has a powerful 3HP main drive motor with a crown drive transmission. The large feedpan of the meat mincer is also constructed from stainless steel and has rounded corners with no dirt traps to increase sanitisation.



Medoc TM32/S £1995 +VAT

The meat mincer has a wide throat which allows the machine to mince thicker cuts of meat, preventing the down time of cutting meat into smaller pieces. Combined with the large feed pan this wide throat enable the meat mincer to be able to mince meat at a throughput of 750kg/h.



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Her Royal Highness The Princess Royal Visits Lanarkshire Farming, Butchery

<u>Her Royal Highness The Princess Royal</u> visited a Lanarkshire farming family who pride themselves on their pioneering and very successful grazing management as well as their thriving farm butchery, online and farm shop business.

During a visit to Damn Delicious at Thankerton Camp Farm, Biggar, The Princess Royal was given a tour of the farm, butchery and farm shop by owner Michael Shannon, who is a passionate advocate of grass-based farming systems and top-quality Scotch Beef PGI and Scotch Lamb PGI production.

A tour of the farm included viewing the paddock and rotational grazing system at Thankerton Camp as Mr Shannon explained the

grass varieties and grazing management techniques he uses to ensure optimal grass utilisation.

Her Royal Highness also learnt about Mr Shannon's participation in the UK GrassCheck project as well as his overwintering system where his cattle graze on forage crops with access to bales of silage - a system pioneered by Mr Shannon.

The Princess Royal was at Damn Delicious in her capacity as patron of the Scotch Beef Club, run by Quality Meat Scotland (QMS).

.During today's visit Her Royal Highness also viewed the Damn Delicious butchery units and farm shop, whilst Mr Shannon introduced his three staff members. He also explained his diverse product range and the importance of his online business.



The royal visitor then unveiled a plaque and signed a visitors' book before being presented with a gift box of Damn Delicious Scotch Beef and Scotch Lamb products.

"It has been an absolute pleasure to have Her Royal Highness The Princess Royal visit us today to learn all about our family-run business," said Mr Shannon.

"For us here at Thankerton Camp, we are extremely proud of all parts of our business from our innovative grazing management system which increases production and saves costs, to our successful online and farm shop business.

Dalesman

Don't leave it too late to stock your shelves with festive flavours – here's our pick of the current favourites

O NINITY COUNTRY FAYRE FESTIVE FUSION – CFFF

Like a Christmas party in your mouth! Jewelled with sweet cranberry pieces, warming cinnamon and decadent red wine for a rich and rounded finish.

MAS CRACKER - CFCC

Perfect for the Christmas dinner table, this little cracker features aromatic bay, zesty orange peel and adorned with juicy apricot pieces.

COUNTRY FAYRE

SANTA'S SAUSAGE CESAS

Fill your stockings with this joyful jumble of comforting autumnal chestnuts, sweet pieces of golden apricot and a hint of chopped chive.



O NIKW TYKE GLUTEN FREE **SAGE & ONION**

Our bestselling flavour is now available gluten free! The classic flavour combination of earthy, rubbed sage makes this a perfect and highly versatile product!





CALL NEWCASTLE



or order online at www.dalesmandirect.com





ENTRIES CLOSE FRIDAY 8TH NOVEMBER

The 2019 Golden Haggis Awards





The Oban Winter Festival annually celebrates St Andrew's Day and as part of the festival they will be holding the Golden Haggis Award at Oban Distillery on Sunday 24th November and a Clootie Dumpling Competition the previous weekend at the Corran Halls in Oban.

Makers of both these famous Scottish food products are invited to enter. Winning a title at this prestigious event is very promotable and previous winners have made good use of the recognition on their marketing.

In both the Clootie Dumpling and Haggis categories there will be two competitions. One will be judged by a panel of experts, the other by the public. Members of the public attending will be able to sample and vote for their favourite Clootie Dumpling and Haggis.

Hugh Black & Sons have been successful in winning awards in the Clootie Dumpling competition.

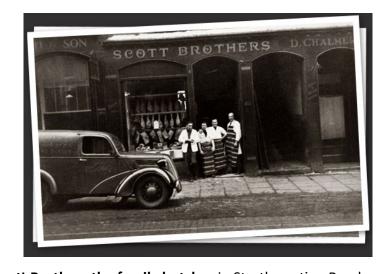
Last year both Haggis titles went to former Scottish Champion, McCaskies of Wemyss Bay but previous Golden Haggis winners include Pickens in Ayr and JB Houston, Dumfries.

This is the final event under the banner of The Year of the Haggis, kindly sponsored by Grampian Oat Products.

As in previous years we would like to see as many Scottish Craft Butchers as possible contest these titles and to encourage participation if you cannot take your haggis to Oban, if you deliver it to the Perth Office by noon on Friday 22nd November, it will be taken to Oban for you.



THE FAMILY BUTCHER





Scott Brothers the family butcher in Strathmartine Road, Dundee has seen many changes over the years. However the improvements made to the premises over the last two years have had a huge positive impact on the shop.

The family business started back in 1935 when George Jarron, grandfather of the current owners, decided to change from farming and set up his first butcher's shop in Dundee.

Having been a farmer in the area himself, he knew exactly how good the local Angus meat was and that to get the quality tasty meat he wanted for his customers it needed to be treated right.

All the way from where it started on the farms through perfect maturing and skilled butchery to the satisfied customer's plate. It was a winning approach that continues to this day.

Owners Scott and George Jarron decided to make good use of the space left over when the bakery moved upstairs to the production kitchen.

It was decided to turn this area into a dry store. This in turn created more space in the buildings immediately on Strathmartine Road. The opportunity to open a delicatessen and hot food takeaway as well as provide improved staff room and facilities fell into place. George Jarron described the logistics of making the changes as similar to playing a game of chess with certain moves to be made prior to closing the shop for the final major refurbishment.

The main shop closed for three weeks in February 2018 and opened again on the 5th March 2018 when the front shop refurbishment was completed.

It was the a priority to use local trades, where possible, to carryout the changes, giving work to local people in the community.

22



Local Interior designer, Linda Murray, used her experience to bring together the professional people required, even the plumbers have their business premises right across the road from the butchers shop.

The result is a bright, spacious and free flowing shopping experience where the customer is the centre of attention.

The front shop is staffed by 8 experienced staff who have great knowledge of the vast store of products available to tempt the discerning palate. Every cut of steak you can imagine with some hung for up to 42 days.

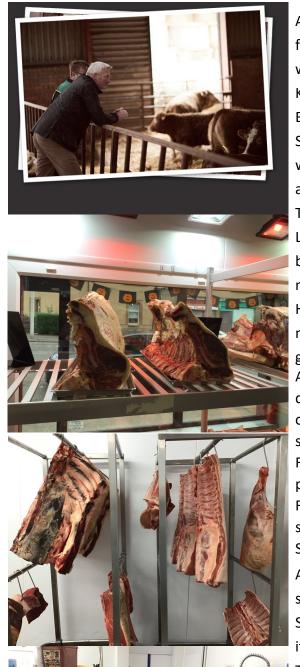
The raw sales counter is packed with stir fries, burgers, sausages, roasts and racks of lamb.

Local speciality tastes are catered for with polony and white pudding made on the premises.

The back shop preparation areas are fully staffed with 20 operatives in the separate raw and cooked production areas.

The fully equipped bakery and production kitchen makes a mouth watering array of ready meals such as cottage pie, beef olives and traditional favourites such as stew and mince and tatties.









As a business and a family, Scott Brothers support the local Angus farming community and have built up long-standing relationships with farmers here with the same high standards, such as Ian Sim of Kincraig Farm, Brechin, who supplies most of the beef and Mark Batchelor of Kinnell Mill Farm by Arbroath, who supplies all the pork. Scott Brothers believe — and have tasted the evidence — that their well-reared and well-treated animals produce more flavoursome and all-round better meat.

They have worked closely with Ian for over 15 years, seeing how the Limousin cattle he farms and looks after so well produce the perfect beef for the business, with the right level of muscle definition and marbling.

He specially selects his cattle for Scott Brothers, making sure their meat is consistent in quality and taste, so the customer can rely on great-tasting beef every time.

And Mark Batchelor's farming family have been producing highquality, high-welfare pork for generations. Bred and outdoor reared on the farm, the pigs then range in large strawed courts, growing slowly to produce tender, flavoursome meat.

For lamb and any extra beef the business needs, George or Scott personally hand-selects the animals at the weekly live market at Forfar Mart. It's a hands-on process – checking the lambs to make sure they have the firm muscle tone wanted.

Scott Brothers also get all their game locally.

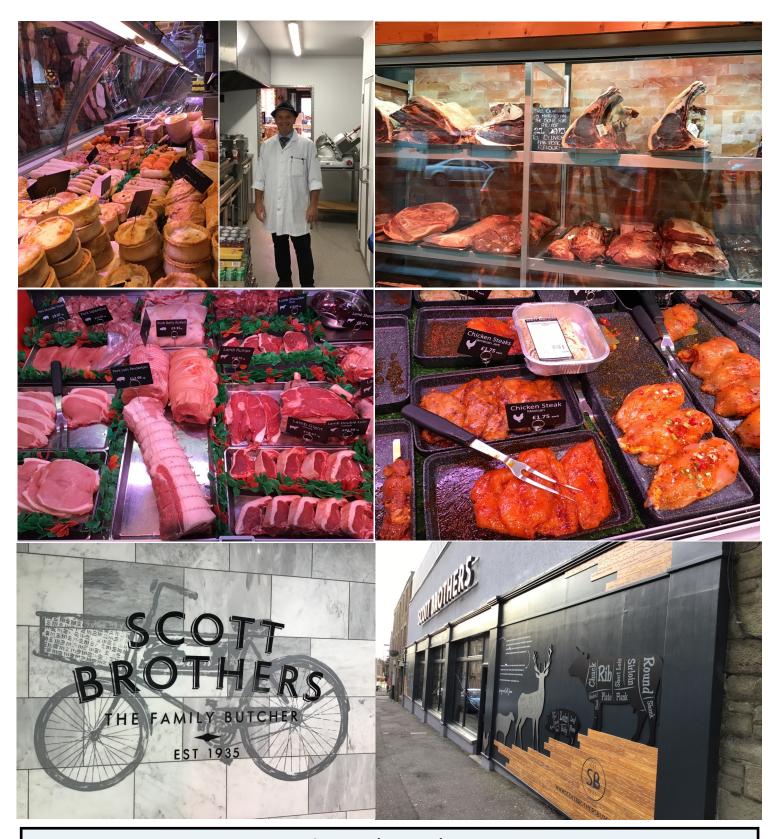
And because they source locally, it keeps food miles and animal stress to a minimum.

Scott Brothers make the most of their quality source meat, treating it right with our traditional maturation and in-house butchery skills. They traditionally mature beef on the bone on the premises for at least 21 days to ensure tenderness.

Scott Brothers are equally fussy when it comes to their award-winning <u>Scottie's Pehs</u> – properly tasty pies perfected over three generations of Scott Brothers pie-making. These Dundee favourites use quality ingredients sourced locally and are all made in-house in the Strathmartine Road production kitchens. It all adds up to a trusted tasty result, every time.

Looking to the future Scott Brothers are aiming to maximise the facilities available to them by developing their own range of breads, cakes and traybakes.

Plans have also been submitted for a redevelopment of their Nethergate shop which will see the opening of a café and cook school giving locals the opportunity to enhance their culinary skills and maximise the high quality produce available from the Scott Brothers shops.



Scott Brothers Butchers
206 Strathmartine Road, Dundee DD38DE
01382 819417





THE FAMILY BUTCHER



Brewing Skills

Your business needs skilled people we've got the answer and it's FREE

- Attract fresh talent and develop the workforce of the future
- Improve your productivity, staff morale and quality of service
- Retain talent, reducing your recruitment costs

Do you have a thirst for knowledge?

This qualification is designed for candidates who are working in a craft brewery environment. It will suit candidates who are looking to develop their existing skills and knowledge.

Brewers in Scotland have identified to Scottish Government the need for training and qualifications in the Brewery Sector. In response to this demand the Brewing Skills qualification has been developed by the Brewing Industry for Brewers.

- · Delivered in the workplace by a team of dedicated
- · No day release for college
- · Duration: 6-18 months
- · Age: All ages and abilities



CRAFT SKILLS SCOTLAND IS A TRAINING PROVIDER CONTRACTED BY SKILLS DEVELOPMENT SCOTLAND TO DELIVER QUALIFICATIONS TO THE FOOD & DRINKS INDUSTRY



BRAND NEW QUALIFICATION FOR 2019.

Our Training Brand Craft Skills Scotland has been formally approved by SQA to deliver the brand new Modern Apprentice Qualification in Brewing Skills at SCQF level 5. The assessors have been busy gaining occupational competency and are ready to start delivering the course.

With many Craft Breweries around the country this is sure to be a popular course. If you know any local Brewers who you think may benefit from offering this qualification we will be delighted to talk to them.

Craft Skills Scotland can also offer Modern Apprentice qualifications in Café and Restaurant Service Skills and Food Sales and Service Skills. If you have staff in your business who are involved with the sale of food in café's, delicatessen's or food takeaway then we can offer them the chance to get their skills certificated through our **SQA** accredited training provider.

If your business deals with other companies that may have staff who would like to be offered the chance to gain an industry recognised qualification then please pass on the details in this article. Alternatively, if required, please give us a call and we can post out the information to you to pass on. Give Claire a call on 01738 637785.









Café & Restaurant Service Skills

Your business needs skilled people we've got the answ and its FREE

- Get flexible, tailored training
- develop the workforce of the
- **Upskill your existing**
- employees Improve your productivity, staff morale and quality of
- Retain talent, reducing your recruitment costs
- skills workforce
- Includes hygiene training and certification

Do you have a hunger for knowledge?

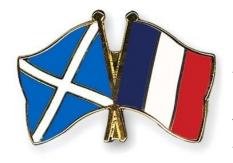
This qualification is designed for candidates who are working in a food service environment. It will suit candidates who are looking to develop their existing skills and knowledge

- Delivered in the workplace by a team of dedicated assessors
- · No day release for college
- Cost: FRFF
- Duration: 6-18 months
- Age: All ages and abilities

Waiting and counter service staff in:

- Cafes
- Farm Shops Restaurants
- Delis
- · Retail Food Outlets

CRAFT SKILL SCOTLAND IS A TRAINING PROVIDER CONTRACTED BY SKILLS DEVELOPMENT SCOTLAND TO DELIVER QUALIFICATIONS TO



FRENCH EXCHANGE PROPOSAL

Our good friends from Lyon college in France have been in touch to ask if we would be interested in repeating the exchange program which last took place in October 2018.

This would involve hosting a French butchery student for 1 week then allowing your apprentice butcher to go to France for 1 week. The proposal is to organise this for **March 2020**.

Many of those who participated in 2018 found this to be a worthwhile chance to expand their knowledge and skills as well as getting to know fellow butchers in France.

If you have someone who you feel would like to be considered to take part in next years exchange then register your interest with claire@craftskills.scot or call 01738 637785.







CONGRATULATIONS TO OUR MODERN APPRENTICE ACHIEVERS





Congratulations to Adam Muirhead from David_Stein Butchers in Bathgate on achieving his SCQF level 5 Modern Apprenticeship qualification in Meat and Poultry Skills. Adam has since progressed onto SCQF level 6. Well done Adam! Keep up the great work



Congratulations to Michael Carrubba from Minick_of St_Andrews_Group in Newport on Tay for achieving his SCQF level 5 Modern Apprenticeship qualification in Meat and Poultry Skills.

Michael is wasting no time and has since progressed onto SCQF level 6. A top effort Michael. Well done!







Congratulations in Carluke to Jamie Sutherland who has achieved his SCQF level 5 in Meat and Poultry Skills Modern_Apprentice Qualification.

Jamie works at Ramsay of Carluke and it has been a pleasure to work with both Jamie and Ramsay's.

Jamie will now progress on to SCQF level 6!





Here are a couple of happy chappies for you. Pictured outside the business premises of W Reid Butchers in Hopeman is owner Philip Reid, presenting Craig Cormack with his certificate for completion of his SCQF level5 Modern Apprenticeship in Meat and Poultry Skills.

Craig will be progressing to his SCQF level 6 in the new year.

Congratulations Craig!











Small changes can make a big difference



Reformulating your products is a great way to meet the growing customer demand for healthier products. It can seem quite a daunting task when you consider making changes to products and processes that you have used for many years.



I advise that you start with making small changes to your range of top selling products and gradually increase this over time. Look at your top 10 selling products and consider if there is a common ingredient used across several of them, such as a seasoning or rusk. It may be easier to replace this ingredient with healthier alternative.

When changing a product range, it is essential to:

Plan – plan your reformulation steps clearly.

Do - trial new recipes and sample with customers.

Review – collate and review feedback and comments on the production and taste of the new products. Once you have reviewed the process you can then repeat making any slight changes as required. It is essential that you record t your original recipe and ingredients as well as the details of the new recipe to allow for comparison.

Healthy Hints

Contact your ingredient supplier to explore healthier alternatives to your usual ingredients. Ask if they can send you a sample to try.

Explore new and exciting flavour combinations by adding vegetables to products.

Consider seasonality and calendar events such as a pumpkin and pork sausage for autumn or a spicy firecracker chilli and red pepper sausage for Bonfire Night.

When planning promotions within your business ensure that you include healthy options.

If you have an appetite to improve the health of your products, your business and your customers then contact me for advice and support.

Joanne Burns reformulation@fdfscotland.org.uk 07701380750



CONGRATULATIONS TO OUR MODERN APPRENTICE ACHIEVERS





It's a big day in Peebles as Modern Apprentice Blair Ritchie from WTS Forsyth & Sons picks up his SCQF level 5 Modern Apprentice qualification in Meat and Poultry Skills.

Fantastic work from beginning to end. Well done Blair. Uncles Callum and Mike and Papa Forsyth proudly presenting Blair with his certificate.

FORSYTHS of Peebles

EST.1938



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LINCAT 6 BURNER INDUSTRIAL ELECTRIC COOKER
STAINLESS STEEL, 6 ELECTRIC BURNERS ON TOP AND ELECTRIC OVEN
COMES WITH 20 METRES OF 3 PHASE CABLE FOR FITTING AND
EXTRACTION HOOD

£150 ONO CONTACT Michael More on 01786 474944



FOR SALE

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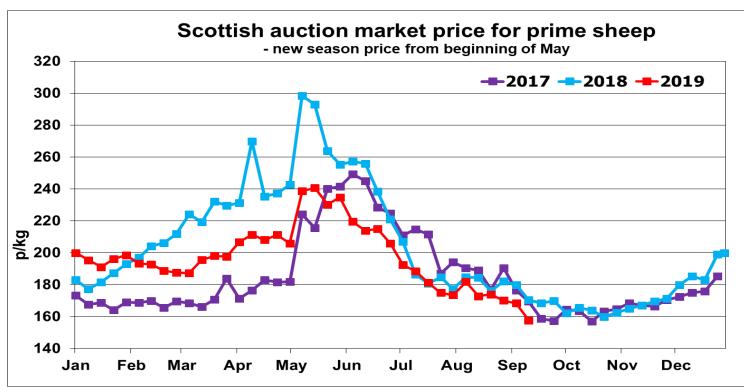


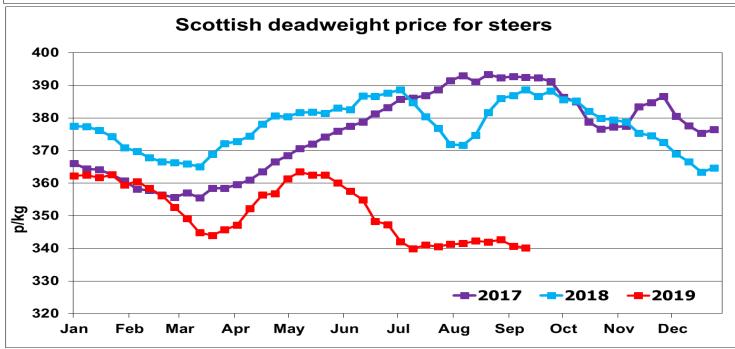
Do you have any Butchery equipment for sale?

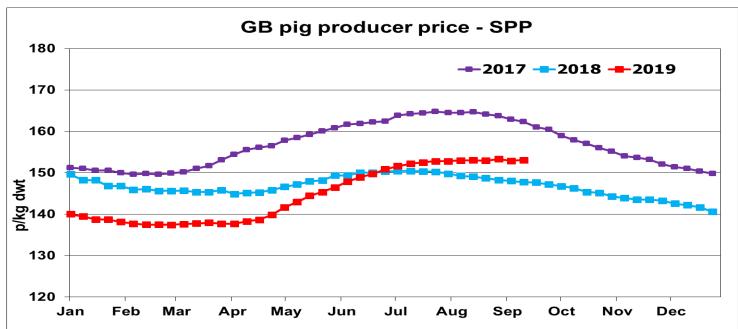
We can list items for sale in the monthly newsletter.

Please send us a picture of the item for sale, price and your contact details and we can list it in the next newsletter. Send the details to Bruce@sfmta.co.uk

SFMTA AV RETAIL PRICES	October	August/ September
SCOTCH BEEF		1
Fillet Steak	4359	4316
Sirloin Steak	2962	2953
Rolled Rib Roast	2327	2325
Popeseye Steak	1833	1855
Topside	1547	1544
Round / Rump Steak	1500	1485
Shoulder Steak	1220	1236
Rolled Brisket	1168	1165
Steak Mince	1095	1084
Boiling Beef Bone In	705	718
DOMESTIC LAMB		
Whole Leg of Lamb	1384	1413
Centre Cut Leg Bone In	1570	1572
Gigot Lamb Chops	1824	1798
Lamb Leg Steaks	1832	1829
Chump Lamb Chops	1775	1756
Double Loin Lamb Chops	1837	1813
Single Loin Lamb Chops	1676	1665
Rolled Shoulder Lamb	1255	1254
Lamb Shanks	753	760
Diced Lamb	1488	1478
Minced Lamb	1352	1353
PORK		
Pork Tenderloin (Fillet)	1275	1285
Pork Leg Steaks	1002	1009
Double Loin Pork Chops	935	935
Single Loin Pork Chops	886	889
Rolled Shoulder of Pork	789	787
Belly Pork	799	797
Pork Loin Steaks	1114	1110
Diced Pork	866	863
PRODUCTS		
Beef Link Sausages	878	867
Pork Link Sausages	887	882
Speciality Pork Sausages	915	910
Sliced Beef Sausage	811	803
Sliced Black Pudding	729	721
Ball Haggis	818	804
Scotch Pie	113	113
Quarterpound Beefburger	122	121
1lb Steak Ashette Pie	812	781







Livestock Prices

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

	W/E 19/10/19	Previous week	Previous year
Scottish Abattoirs			,
Prices	337.6 p/kg	338.7 p/kg	382.0 p/kg
Steers dwt			
Heifers dwt	339.7 p/kg	339.2 p/kg	382.6 p/kg
Young Bulls dwt	312.5 p/kg	315.6 p/kg	360.8 p/kg
Numbers	3961	3753	3905
Steers			
Heifers	2562	2619	2743
Young Bulls	424	386	347
	W/E 19/10/19	Previous week	Previous year
Scottish auctions			
Prices	192.60 p/kg	182.13 p/kg	203.13 p/kg
Steers lwt			
Heifers lwt	196.27 p/kg	196.58 p/kg	201.63 p/kg
Young bulls lwt	147.26 p/kg	152.84 p/kg	187.00 p/kg
Numbers	78	97	107
Steers			
Heifers	174	176	201
Young bulls	19	19	20

Deadweight cattle week ending 19 October 2019

		All stee p/kg	rs	All heifers p/kg				ng bulls p/kg
	3	4L	4H	3	4L	4H	3	4L
-U	341.9	344.3	338.2	348.0	348.6	347.9	329.2	322.5
R	339.9	343.2	342.6	339.4	342.8	342.7	309.3	314.8
0+	333.3	335.1	328.0	324.5	334.3	330.8	309.3	314.8
-0	294.6	302.6	285.0	287.9	304.3	270.5	283.1	277.3

	W/E 16/10/19	Previous week	Previous year
Sheep prices			
Scottish Auctions			
New Season SQQ lwt	160.57 p/kg	164.58 p/kg	163.85 p/kg
Ewes lwt	£50.93 /hd	£53.48 /hd	£42.53 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	10483	11546	11473
Ewes	8278	8191	7649

Deadweight sheep week ending 19 October 2019				
		2	3L	3H
	U	385.5	383.0	360.5
	R	373.6	371.8	369.6
	О	362.5	365.7	369.1



system for use with up to 30 sensors. Reporting to cloud-based software, data can be viewed anywhere providing ultimate peace of mind.

- Affordable solution for use in butchers and food retailers
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