

NOVEMBER 2024

SCOTTISH CRAFT BUTCHERS

MONTHLY NEWSLETTER



Inside this issue

AGM & Training Awards	3	Apprentice Achievers	24
Women in Meat Awards	5	Average Retail Prices	28
NEW-British Butchery Awards	7	Staff Contact Details	29
Portable Appliance Testing	9	Contact Corporate Members	30
Lamb for St Andrews Day	11	Livestock Prices	32
UK Sausage Week Winners	14	Market Reports, Charts,	34
Festive Posters	17		
TOTUM for Apprentices	20		
Team GB Training	22		





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Annual General Meeting & Craft Skills Scotland Training Awards

11:00 - 16:00

The Alona Hotel, Strathclyde Country Park

Motherwell

Sunday 17th November 2024

11:30am AGM Business (members only)

12:15pm Speakers and Presentations

13:15pm Lunch

14:30pm Training Awards

We are delighted to announce that our Speakers will be:

Neil Wilson– Executive Director the Institute of Auctioneers and Appraisers in Scotland

Scott Walker– Chief Executive Scottish Association of Meat Wholesalers

Jock Gibson– Owner MacBeth's Butchers, Forres, Scottish Craft Butchers

Craft Skills Scotland Training Awards kindly Sponsored by the Scotch Butcher's Club, The Incorporation of Fleshers Glasgow, The Fleshers Trade Dundee and The Lanarkshire Butchers Association.

We will present-

Level 2 Candidate of the Year

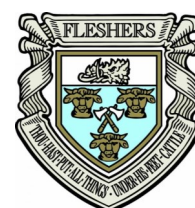
Level 3 Candidate of the Year

Mentor of the Year

Training Partner of the Year

And the

Love Your Local Butcher Award



Staff are Welcome! Book Your Place!

Call the office 01738 637472 or email bruce@craftbutchers.co.uk

LiveScot 2024!!!

LANARK MARKET, LANARK

The Scottish National Fat Stock Club was founded to promote the production of Scottish Primestock and to support the Scottish agricultural industry.

The club runs the Scottish National Winter Fair in November each year, which attracts entries from all over the UK, showcasing the best of prime beef and lamb and also includes classes for Baking, Crafts, Crooks, Pure Bred Stock and supporting trade stands and demonstrations.



Friday 22nd November 2024

All timings are approximate

3.30 p.m.	MAIN CATTLE RING Pedigree calf classes Followed by inter-breed Followed by Young Handlers
5.00 p.m.	RING TWO MV accredited pedigree lamb classes Followed by in RING ONE Non-MV accredited pedigree lambs
7.00 p.m	Suffolk supremes: Sale of Suffolk females
7.30 p.m.	Young Farmers’ calf rally classes



LAWRIE
SYMINGTON

Saturday 23rd November 2024

All timings are approximate

8.00 a.m.	Gates open to the public.
8.30 a.m.	MAIN CATTLE RING Judging of Classes 1 to 5 Followed by commercial calf classes And if time allows the Commercial Calf Championship
9.00 a.m.	AUCTION RING 1 Judging of Sheep Classes 11 to 27.
9.00 a.m. 10.00 a.m. Commences. 10.00 a.m.	Trade Stands Open. Judging of Baking and Crafts Section Judging of Shepherds’ Crooks and Walking Sticks Commences. Judging of Grain and Grass Silage Commences.
10.15 a.m.	
10.00 a.m.	PENNING AREA SAYFC Sheep Dressing Competition Commences
11.00 a.m.	Judging of unaltered cattle classes (Classes 6 and 7) in their pens.
12.30 p.m.	AUCTION RING 1 Sheep Young Handlers. Sheep Championships (to be judged in catalogue order).
12.30 p.m-1.30pm	MAIN CATTLE RING Judging of Dairy Cattle.
1.30 p.m.	MAIN CATTLE RING Overall cattle championships Followed immediately by the Housewife’s Choice Class.
2.00 p.m.	AUCTION RING 1 Auction Sale of Sheep (in catalogue order).
2.45 p.m.	Sale of champion and reserve sheep.
3.30pm	AUCTION RING 2 Beef Ribs Auction in aid of RSABI and MacMillian nurses. Auction Sale of commercial calves followed by all cattle. Sale of Overall Champion and Reserve Cattle. Followed by sale of Housewife’s Choice Champion Sale of Young Farmers’ rally calves

TICKETS
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Celebrating Inspirational Women

29th November 2024

Royal Lancaster Hotel, London

Make sure you're at the Women in Meat Industry Awards ceremony and black tie dinner. Enjoy an evening of networking and celebrating great talent.

To book your tickets today, **scan the QR code** or visit:
womeninmeatawards.com/tickets



If you are interested in becoming a partner for our 2025 Awards and taking advantage of this excellent marketing opportunity for your business, please get in touch with Michelle Ingerfield.
Tel: **01908 613323** or email **michelle.i@yandellmedia.com**

From the publisher of



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dojo.

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Save the date for the British Butchery Awards 2025

On **30th June 2025**, the first national butchery awards developed by the butchery industry for the butchery industry is set to take place, and it will be an event not to be missed.

The British Butchery Awards, organised by leading trade organisation National Craft Butchers, seek to recognise, and celebrate outstanding butchery businesses, individuals, and butchery suppliers nationwide.

Taking place at The Belfry, Nottingham, the awards are supported by Scottish Craft Butchers, The Q Guild, and the Institute of Meat and as such mark the coming together of an industry with a proud heritage and an exciting future.

Entries open in January when the hunt will be on for the Best Butchery Business in the North, South, Midlands, Wales, Scotland, and Northern Ireland.



The Black-Tie Gala Awards Ceremony will also be where the nations' Best Young Butcher and Best Butchery Supplier are awarded, alongside other awards yet to be disclosed.

The British Butchery Awards not only promise to be a fabulous evening celebrating the craft of butchery, but also an unrivalled opportunity for networking with the 'best of the best' in the butchery world.

Eleanor O'Brien, Managing Director of National Craft Butchers said, 'We are blessed with some of the most talented butchers in the world. The British Butchery Awards offers them the chance to have their moment in the limelight and be recognised by their fellow butchers.'

National Craft Butchers are thrilled to be hosting this event, the first to be solely focused on retail butchery, and we're already excited about receiving entries in the New Year.'



Get ready for Christmas with



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Hollandaise Sauce - Great Taste Award
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Seafood Sauce with Lemon Zest and Dill -
Great Taste Gold Award Winner
Cranberry Sauce
Bramley Apple Sauce
Lemon Mayonnaise

Gourmet Gravies

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Chicken Gravy with White Wine and Tarragon
Red Onion Gravy
Turkey Gravy
Lamb Gravy

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Classic Beef Gravy
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Sage & Onion 3kg

Cranberry & Apple Stuffing 3kg



Health & Safety Advisor Update – Portable Appliance Testing (PAT)



We have had some emails this week on the subject of Portable Appliance Testing [PAT].

There is a lot of confusion on this topic that really does need addressed.

For clients we have it all laid out in the Electrical section of your system manual.

However to get the facts straight from the HSE you should follow the site details.



<https://www.hse.gov.uk/electricity/faq-portable-appliance-testing.htm>

The main point to take from this is that all guidance on the site will highlight the legal requirements.

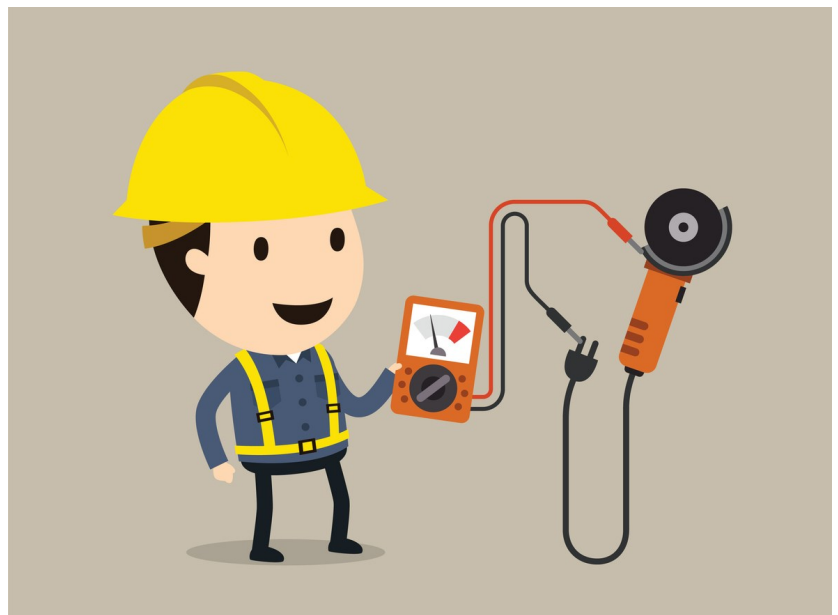
- 1. You do not have to test all items every year.**
- 2. You must identify those items that are being moved on a regular basis and test them more frequently than static less moved items.**
- 3. You do not have to employ an external company to undertake the testing, it can be done by a competent suitable employee with the necessary appropriate equipment.**
- 4. You must ensure staff check the equipment prior to use.**

If you have any further question after visiting the HSE site and reading the section in your system manual do drop us an email and we will give further guidance.

Above all stay safe.

James

James Douglas
Marketing Manager
www.nhasco.com
T. 07957561714





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Lamb for St Andrew's Day

Lamb for St Andrew's Day, conceived by auctioneer George Purves, and sheep farmer Willie Mitchell while on the Scottish Enterprise Rural Leadership Programme, is **an initiative to boost lamb sales by making it synonymous with St Andrew's Day** in the same way haggis is for Burn's Night and turkey for Christmas.

Initially Backed by the Scottish Government, Quality Meat Scotland and National Farmers' Union Scotland, the next stage of the drive called on butchers, supermarkets and families all over Scotland to join the campaign and share their support on social media using the **#LambforStAndrewsDay** hashtag.

Scottish Craft Butchers have fully backed the campaign and produced marketing material for our members to use in the lead up to St Andrews day.



We urge all our members to join in with this campaign to support the local farmers in Scotland and also to focus the consumer's mind on how nutritional and flexible Scotch Lamb can be in many tasty dishes.

The growing success of Scotch Lamb for St Andrew's Day owes to a collaborative approach between farmers, representative organisations, and rural businesses. The lead up to the globally recognised celebration of Scotland's patron saint last November saw initiatives to promote the versatility of cooking with lamb reach thousands of consumers worldwide. Figures show that during the last three years, sales in livestock marts to butchers and processors have increased in November each year, demonstrating the growing impacts of the campaign.

Scotch Lamb took to the fore of the *Make It Scotch* and QMS socials, exhibiting lamb dishes which reached more than 70,000 consumers, elevating the profile of Lamb for St Andrew's Day. QMS social media posts focused on how to get involved, recipes using lamb from local Scotch butchers, and the international events where Scotch Lamb was being served. QMS worked closely with the Institute of Auctioneers and Appraisers in Scotland (IAAS) to deliver the Lamb for St Andrew's Day school initiative and supported the promotion of lamb donations to the IAAS 'lamb bank', which saw lamb distributed to local butchers, for schools to collect, to cook with.

Join in this year and help drive your sales of Scotch Lamb!





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SCOTTISH
CRAFT BUTCHERS

Love your LOCAL BUTCHER AWARD

The unique characteristics of any business are influenced by its staff and their impact on customers is sometimes overlooked. With this award, we aim to celebrate local butchers and their amazing staff.

Scottish Craft Butchers would like to recognise a local butcher who has delivered high quality, knowledgeable service that has had a positive effect on the customer experience, creating a real valuable relationship between butcher and customer.

Nominations can be made by customers of businesses only.

The winner of this award will receive a £100 prize. There will also be a £100 voucher for the best nomination from a customer to spend at their favourite butchers.

There are many benefits of having a local butcher on the high street which services the local community. We aim to celebrate and promote the great value and important part they play in the fabric of community life.

**Winners will be
announced at the Scottish
Craft Butchers AGM on
Sunday 17th November
2024**

Proudly supported by



UK Sausage Week kicks off with a sizzling celebration



The winners of the 2024 UK Sausage Week competition were exclusively revealed at a sell-out celebration lunch, which took place at Butchers' Hall in Smithfield, London on Monday 28th October.

The awards luncheon was held on Monday 28th October at Butchers' Hall in London
UK Sausage Week runs from Monday 28th October – Sunday 3rd November
Porky Whites Signature Surrey Sausage was crowned UK Supreme Sausage Champion

The awards presentations followed a convivial drinks reception and a sausage themed lunch, with the sausages for the main course provided by Owen Taylor & Sons, who also won the Best Cumberland Sausage category.

The Master of the Worshipful Company of Butchers (WCB) John Allton Jones was guest of honour at the lunch, assisting publisher of *Meat Management* magazine Graham Yandell MBE in announcing and presenting category awards to this year's winners.

Commenting, The Master said: "It's been another very special day here at Butchers' Hall and a real pleasure for me to join in the celebrations. Like everyone, I enjoy a tasty sausage and celebrating the great British banger each autumn is a brilliant idea."

The 2024 winners:

Best Pork Sausage – Porky Whites Signature Surrey Sausage

Best Specialty Sausage – Cheese and Pickle Pork Sausage – Country Harvest

Best Lincolnshire Sausage – Lincolnshire Sausage – Bowers Butchers

Best Cumberland Sausage – Cumberland Sausage – Owen Taylor & Sons

Best Beef Sausage – Beef & Sweet Chilli Sausage – Burtons Butchers

Best Gluten Free / Free From Sausage – Co-op Irresistible Cumberland Pork Sausages (Gluten Free) – Pilgrim's Europe

Best Chicken Sausage – Kentish Garden – The Tartan Butchers

Best Chipolata Sausage – Handmade Free Range Chipolata – Frank Parkers Butchers

UK Supreme Sausage Champion – Porky Whites Signature Surrey Sausage

The prestigious UK Supreme Sausage Champion was selected from the winners of the eight competition categories, with the title being awarded to Porky Whites for its Signature Surrey Sausage, which also took home the award for Best Pork Sausage.

A delighted Fran Wyatt, managing director of Porky Whites, commented: “To win UK Sausage Week’s UK Supreme Sausage Champion for our Signature Surrey Sausage is incredible. This award – as well as the Best Pork Sausage title - tops off an amazing year for the business which has seen us continue to grow and bring exciting new products to customers.

“The Surrey is our pride and joy and where it all started for our retail business, so winning this award has been over 20 years in the making! I want to thank everyone at UK Sausage Week, the awards team and the judging panel for this award, plus our own team. This means an awful lot to everyone at Porky Whites!”

Graham Yandell MBE, publisher of *Meat Management* magazine, which organises UK Sausage Week, stated: “What a fantastic way to kick off UK Sausage Week - by rewarding some of the UK’s top bangers! Thank you to everyone who entered their sausages in this year’s competition - we had hundreds of products to evaluate, and I am pleased to say that the standards were exceptionally high.

“UK Sausage Week has only just begun - be sure to keep us up to date with your activities for the week. Congratulations to the winners of the 2024 competition!”

The Great British Banger is celebrated across the nation

Butchers, retailers, manufacturers and caterers are getting involved in the premier UK Sausage Week initiative, which runs over the period Monday 28th October – Sunday 3rd November 2024.

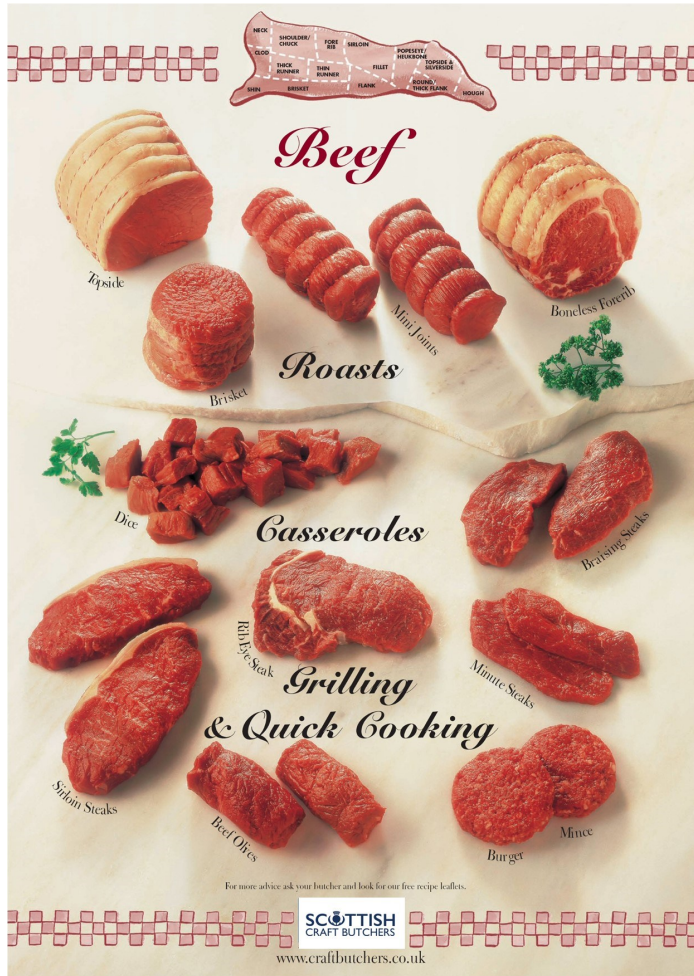
With some of the country’s biggest manufacturers and retailers participating in the celebrations, the national competition is back with a banger for its first return since the Covid pandemic.

If your business is participating in UK Sausage Week, use #UKSausageWeek on social media to reach likeminded businesses and sausage-seeking customers!

For more information about UK Sausage Week, including accessing a downloadable poster and UKSW logos, visit uksausageweek.com.



MEAT CUTS POSTERS



Scottish Craft Butchers members have an exclusive range of poster and screen graphics available for use. For Autumn 2024 we have produced the promotional material for **Sausage Week, Porktober** and **“Tasty in Pastry”**. Thanks go to the members who have given permission to use some of the images in the posters. We have also taken the opportunity to update and reprint the meat cuts posters seen here.

All the posters displayed here will be arriving at members shops during the first week of September. We will email out the screen versions to all members as soon as the posters have been sent out. If you need further copies of the posters, any recent posters or screen graphics then please email bruce@craftbutchers.co.uk and we will send them out to you.



FESTIVE POSTERS & SCREEN GRAPHICS



love
**Scotch
Lamb**

love...
St. Andrew's Day

SCOTTISH
CRAFT BUTCHERS



all I want for
Christmas
is...

seasons
great things

SCOTTISH
CRAFT BUTCHERS



Steak Pie for
new year?

don't forget
Boxing Day too!

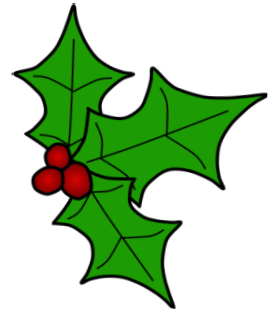
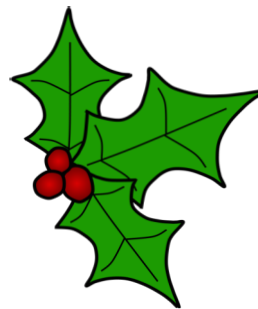
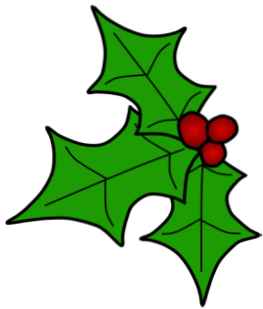
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Succulent Beef
for
Christmas

seasonal
satisfaction

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CRAFT BUTCHERS



Festive opening hours

Wed	18th December		-	
Thurs	19th December		-	
Fri	20th December		-	
Sat	21st December		-	
Sun	22nd December		-	
Mon	23rd December		-	
Tues	24th December		-	
Wed	25th December		-	
Thurs	26th December		-	

Fri	27th December		-	
Sat	28th December		-	
Sun	29th December		-	
Mon	30th December		-	
Tues	31st December		-	
Wed	1st January		-	
Thurs	2nd January		-	
Fri	3rd January		-	

SCOTTISH
CRAFT BUTCHERS

The Craft Butcher Diploma of Scotland

The next step up from the Modern Apprenticeship in SVQ Meat and Poultry Skills at Level 3 (SCQF 6) for experienced butchers requiring certification, the diploma is internationally recognized as formal and comprehensive evidence of quality training and achievement in the Scottish retail meat industry.

Gordon Newlands, qualified butcher and Brands Development Manager for QMS, said: “The Craft Butcher Diploma is held in extremely high regard in the red meat industry and is considered the final piece in the jigsaw to becoming a master craftsman in butchery.

“I went through and attained my Diploma in 1986. I still have my certificate and take it with me – it has great merit within the red meat industry at home here in Scotland and abroad.”

QMS will be supporting **members of the Scotch Butchers Club** to undertake the training by **funding 50% of the training fee to the value of £250.**

This partnership follows on from the re-direction of the Scotch Butchers Club to support independent butchers to take on a leading role as ‘Champions of Scotch’.

The training will be delivered by Craft Skills Scotland assessors with butchery business owners signing off on the competency of trainees in required areas.

Gordon King, Executive Manager at Scottish Craft

Butchers, commented: “With the increase in demand for butchers, we need to make sure our young talented individuals are the best that they can be, so that butchers are seen as leaders in craftsmanship, product knowledge, provenance, speciality, and innovation in an era when consumers are striving to know more about where their food comes from.”

To apply for funding towards the Craft Butcher Diploma, trainees must download the application form from the **Scotch Butchers Club website** and email the completed form to **SBC@qmscotland.co.uk**.



FESTIVE POSTERS & SCREEN GRAPHICS

love
Scotch Lamb



love...
St. Andrew's Day!

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CRAFT BUTCHERS

SCOTCH LAMB

ORIGIN

all I want for
Christmas is...



seasons
great things

SCOTTISH
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Steak Pie
for **new year?**



don't forget
Boxing Day too!

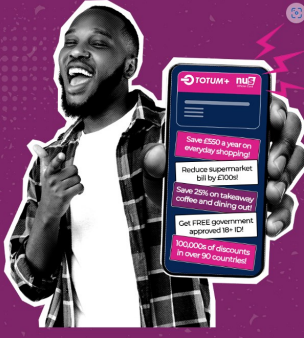
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Succulent Beef
for **Christmas**



seasonal
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Reduce your supermarket bill by £100s!
Save 25% on takeaway coffee and dining out!
Get FREE government approved 18+ ID
100,000s of discounts in over 90 countries!

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Save over £550 a year on your everyday shopping with 600+ amazing discounts and exclusives at 400+ big brands across tech and mobile, travel, fashion, beauty, food and drink, health & fitness and more...

TOTUM CASHBACK

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FOR APPRENTICES
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Join TOTUM+ today to access our full range of big-brand benefits...

WE ARE TOTUM

- ✓ Save over **£550** a year on everyday shopping
- ✓ Reduce your supermarket bills by **£100s**
- ✓ **Save 25%** on takeaway coffee and dining out
- ✓ Get **FREE** government approved 18+ ID
- ✓ Enjoy **100,000s** of discounts in over **90** countries worldwide

Food & Drink Discounts

With FREE tastecard and Coffee Club (RRP up to £74.98 a year), TOTUM+ members can save up to £234 a year on dining out, takeaway coffee, pizza delivery, enjoying the latest movie releases and even epic days out!

TOTUM ID

The most widely recognised and authentic proof of age scheme in the UK, more retailers and businesses know and understand what the PASS logo and hologram means than with any other ID scheme. PASS is a government-backed scheme supported by the Home Office, the Chartered Trading Standards Institute and the National Police Chiefs' Council.

Worldwide Discounts

Save on travel costs, enjoy 100,000s of discounts in 90 countries worldwide and prove your identity wherever you go with our international identity, travel and discount cards. If you're a student, a teacher or you're aged 35 or under, the International Student Identity Card (ISIC), International Youth Travel Card (IYTC) or International Teacher Identity Card (ITIC) are your key to unlocking an amazing range of savings and more.

You are eligible to become a TOTUM member if you can confirm you are:

- A student aged 16+, or a member of staff at a sixth form school, college or university.
- A recent graduate.
- Undertaking an apprenticeship.
- A part-time learner studying for a professional or accredited qualification.
- A current member of a chartered institute, professional body, royal society, trade union or similar membership organisation.
- Academic or support staff at a training provider or professional institute.
- An employee with a .gov.uk email address.



MEAT MANAGER

HYGIENE AND HACCP COURSE

NOW TAKING BOOKING FOR APRIL! 02-04-2024

Venue - Scottish Craft Butchers Office, 8/10 Needless Road, Perth PH2 0JW

Lunch is provided.

Legislation sets out general rules that make clear that primary responsibility for food safety within a food business lies with the operator. It is therefore necessary to ensure that food safety procedures prevail in the business and are being carried out effectively.

Food safety management using HACCP provides the best way to achieve this.

MMH & HACCP course was and still is a bespoke course for retail butchers/Farm Shops, etc., it was specifically put together by the Meat and Livestock Commission (and now the Meat Training Council) for the training in food hygiene and the production and implementation of HACCP for this sector, the Department of Health commissioned it under a government funded project. It is recognised throughout the UK and has been delivered (and still is being delivered) throughout this sector, indeed many Local Authorities have asked for this course to be delivered to their butchers, as it is meat and meat product specific.

This course is intense but delivered over just one day.

It is certificated by the Institute of Meat.

Course content outlines:

- Overview to Principles of Food Safety and Hygiene
- Understanding HACCP Terminology
- The Seven HACCP Principles
- Identifying Hazards
- Identifying Controls and CCPs
- The HACCP Template
- Monitoring Procedures and Corrective Actions
- Validation, Verification and Review Procedures
- Group Workshop
- Multiple-Choice Paper and Work Based Assessment



BOOK NOW FOR APRIL

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OR

E-Mail - claire@craftskills.scot

COST - £300

A training pack is provided for each business.

The pack contains:

- Guidance notes.
- Blank HACCP template.
- Example cooked meat HACCP Plan
- Memory Stick containing blank HACCP template and forms
- Paper Master copies of blank HACCP template and forms

The course will be delivered by

Julien Pursglove MB-F.Inst.M, MIFST from Lumentis Consultancy Limited

SCOTTISH
CRAFT BUTCHERS

Scottish Craft Butchers were well represented at the recent training session for Team GB Butchery UK Lions.



TEAM GB BUTCHERY
UK LIONS

The training session was held at Plumpton College in Brighton.

The Scottish representatives are Kirsty Neil from Scott Brothers in

Dundee, Helena Ackroyd from Bels Butchers in Montrose, Jimmy

Mitchell from Coopers Butchers in Bellshill, Ryan Tierney from Kinnaird

Butchers in Stenhousemuir along with Richard and Ben Megahy from Simon Howie Butchers in Perth.

There are 3 competitions to practice for— Apprentice butcher, Young Butcher and Senior team. A full run through of each category was held with the senior squad judging the apprentice and young butcher categories on day one. This was an invaluable process giving the younger members feedback on what judge might see during the competition.

Constructive criticism is an essential part of any individuals development and it was fantastic to see all the younger members take on board the comments and suggestions given by their senior squad members.

On day 2 the younger members had the opportunity to judge the senior squad, once more giving feedback on what they felt was good and what could be improved.

The World Butchers' Challenge is not just a competition; it is a celebration of the art of butchery, where teams from around the globe exhibit their expertise, creativity, and passion for their craft.

Sending a team there would not be possible without the support of industry, with thanks to the sponsors and supporters.

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RAPS, Verstegen, Dalebrook, Institute of Meat, National Craft Butchers, Q Guild, and Scottish Craft Butchers. For Team GB Butchery, this event presents a unique opportunity to promote British meat, uphold our nation's rich culinary heritage, and demonstrate the high standards of quality and innovation that our butchers embody.

If you haven't supported yet, then please contact us at info@teamgbbutchery.co.uk for opportunities!







Massive congratulations to Andrew Struthers from Skinners of Kippen on completing his Craft Butchers Diploma. Andrew started his journey in the meat industry at the tender age of 14. Coming from a farming background the meat industry always interested him and would often be helping his Dad on the farm. It was when he secured a Saturday job at Skinners of Kippen his interest came to an actual job. Andrew started off by cleaning down the back shop, helping out with the production of sausages, burgers and puddings. Andrew's hunger for knowledge and to be the best he can be has paid big dividends by completing his "Craft Butcher Diploma Of Scotland" achieving the highest award in Butchery in Scotland.



Congratulations to Craig Davidson from NG Menzies in Braemar for successfully achieving his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills pictured with boss and mentor Neil Menzies. Craig left school to pursue a career in butchery and has become a valuable member of the team. Craig will now begin working to achieve his SCQF 6. Well done Craig



Congratulations to Sean Wells for successfully completing his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills at Greens of Ellon. Sean showed strong knife skills and enthusiasm for the industry throughout his course and has now undertaken a new role at Marshall's Farm shop where he will continue his training to achieve SCQF 6.

Good luck Sean from all at Craft Skills Scotland.



Congratulations to Callum Brown from A and E Brown in Turriff for successfully completing his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills

Callum demonstrated strong knife skills and a positive attitude throughout the course. Callum will soon begin working on SCQF level 6.

Good luck Callum



A huge congratulations to Kevin Lawson at House of Bruar on the completion of his SCQF 6 Modern Apprenticeship in Meat and Poultry skills.

Kevin has been on the butchery scene for over 20 years with a wide skill set which he now shares with his team of apprentices at House of Bruar as they learn the trade.

Well done on smashing level 3 out and now onto the Diploma!

Fantastic work Kevin! Well done and we look forward to working with you again!

Pop in next time you are passing Pitlochry to see what Kevin and his team have for you in their cabinet!



A huge congratulations to Alasdair Findlay on the completion of his SCQF 5 Modern Apprenticeship in Meat and Poultry Skills!

Alasdair has been in the butchery trade for three years and been with Blair Drummond Smiddy Butchery department for just over a year.

Alasdair loves to break down venison carcasses and always provides service with a smile.

It's been brilliant to see Alasdair come on with his butchery skills and we look forward to working with you in the future!

Pop in to say hello to Alasdair next time you are passing the Smiddy!



A huge congratulations to Calum Stewart of Strachan Craft Butchers on the completion of his SCQF 6 Modern Apprenticeship in Meat and Poultry skills!

Calum has been in the butchery trade for 10 years and has been with Strachan Craft Butchers for 5 years!

You may recognise Calum, he's often working in all 3 of Strachans shops throughout his week, Calum loves to go between them all and see all the customers and have a good natter with them and get them what they need.

Calum loves providing great customer service and always brings a smile!

Delighted for you Calum, well done! It's been great to work with you!



Massive well done to Aaron Edwards at H.M. SHERIDAN LTD in Ballater on completion of his SCQF 5 Modern Apprentice qualification in Meat and Poultry.

Aaron has started on his SCQF 6 Qualification and we are delighted to be working with him again!

Aaron is seen here receiving his certificate from his employer John Sinclair.



All the hard work has paid off for Josh McArthur from James Chapmans Butchers in Wishaw. Josh has successfully completed his SCQF level 5 Modern Apprenticeship in Meat & Poultry Skills.

Being presented with his certificate from his supervisor Martin Farrell (R).

Great achievement Josh and a huge congratulations from all here at Craft Skills Scotland.



A huge congratulations to David Mitchell of Fraser Brothers on the completion of his SCQF level 5 Modern Apprenticeship in Meat and Poultry Skills!

David has been with Fraser Brothers for two years, he started off in manufacturing making lorne and links and then learned how to make the puddings and serving, slicing and trimming!

David has been a great candidate smashing out the course and taking it in his stride!

Congratulations David



A huge congratulations to Jamie Smith on completing his SCQF 5 Modern Apprenticeship in Meat & Poultry Skills!

Jamie has been with Macbeth's Butchers in Forres for 2 years and has learned boning out whole carcasses after spending his first year perfecting manufacturing.

Pop in to see their newly refurbished shop next time you are passing for service with a smile from Jamie!

Congratulations again!



A huge congratulations to Stephen Maclean on completing his SCQF 6 Modern Apprenticeship in Meat & Poultry Skills!

Stephen started in Munros in 2018 after leaving school and started in the Munros butcher shops and then worked his way up and into the butchery line in their cutting room.

Stephen put a lot of effort into finishing his level 3 and has taken the course in his stride!

Well done Stephen and we look forward to you working with you on The Craft Butcher Diploma of Scotland!



A huge congratulations to Jamie Grantham on the completion of his SCQF 6 Modern Apprenticeship in Meat & Poultry Skills!

Jamie started with Munros in 2021 and started in the Dingwall shop before working his way up and into the Munros cutting plant.

He has made great progress in a short space of time! Fantastic work Jamie! We look forward to completing The Craft Butcher Diploma with you next! Pictured here being presented his certificate by Supervisor Ryan Gow (left)

Congratulations Jamie!



A huge congratulations to Corey Hall on his completion of his SCQF 5 Modern Apprenticeship in Meat & Poultry Skills!

Corey started with Munros 2 years ago on the counter and then worked his way onto manufacturing and now boning out carcasses.

Corey has gone from strength to strength and shown a real passion for the trade, keep it up Corey! Looking forward to seeing you do the next level!

Well done!



Huge congratulations to Romain Fleureau on completing his SCQF 6 Modern Apprenticeship in Meat and Poultry Skills!

Romain has smashed through his level 3 after a lot of hard work and effort!

Full of knowledge about the product and business Romain is a key player in the team at Butchery at Bowhouse.

Romain has gone from strength to strength in his role and has been a pleasure to work with.

Scottish Craft Butcher Ties are available to purchase.

£6.50 + VAT each

Contact: Bruce Tel: 01738 637472





SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

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NOVEMBER

SCOTCH BEEF

		+/=-	
Fillet Steak	5987	+	5995
Sirloin Steak	3599	+	3619
Rib Eye Steak	3607	+	3630
Popeseye Steak	2393	+	2398
Topside	1946	+	1961
Round / Rump Steak	1949	+	1965
Shoulder Steak	1687	+	1704
Rolled Brisket	1574	+	1586
Steak Mince	1400	+	1408
Boiling Beef Bone In	957	+	962

DOMESTIC LAMB

Whole Leg of Lamb	1742	=	1742
Centre Cut Leg Bone In	2084	=	2084
Gigot Lamb Chops	2341	=	2341
Lamb Leg Steaks	2416	=	2416
Chump Lamb Chops	2286	=	2286
Double Loin Lamb Chops	2495	=	2495
Single Loin Lamb Chops	2282	+	2317
Rolled Shoulder Lamb	1606	+	1616
Lamb Shanks	1173	=	1173
Diced Lamb	1856	+	1891
Minced Lamb	1636	+	1665

PORK

Pork Tenderloin (Fillet)	1676	+	1709
Pork Leg Steaks	1214	+	1234
Double Loin Pork Chops	1273	=	1273
Single Loin Pork Chops	1263	=	1263
Rolled Shoulder of Pork	1143	+	1157
Belly Pork	1059	+	1071
Pork Loin Steaks	1388	+	1400
Diced Pork	1102	+	1111

PRODUCTS

Beef Link Sausages	1145	+	1148
Pork Link Sausages	1145	+	1155
Speciality Pork Sausages	1220	+	1229
Sliced Beef Sausage	1035	+	1053
Sliced Black Pudding	962	+	969
Ball Haggis	1058	+	1068
Scotch Pie	159	=	159
Quarterpound Beefburger	146	+	148
1lb Steak Ashette Pie	1088	+	1116

DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?
Please send your e-mail address to

bruce@craftbutchers.co.uk

to receive up to date information each week!

JOIN IN THE WHATSAPP CHAT!

We have also set up a Scottish Craft Butchers WhatsApp members only chat group. If you would like to take part in the chat with other members, please send us a mobile number and we can add you in. Send to bruce@craftbutchers.co.uk
DON'T MISS OUT, GIVE US A SHOUT!



SCOTTISH
CRAFT BUTCHERS

The team are here to help just get in touch!



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Livestock Prices

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

Market commentary courtesy of Iain Macdonald, Senior Economics Analyst, Quality Meat Scotland



	W/E 19/10/24	Previous week	Previous year
Scottish Abattoirs			
Prices	526.9p/kg	525.1 p/kg	497.5 p/kg
Steers dwt			
Heifers dwt	526.4p/kg	525.5 p/kg	495.2 p/kg
Young Bulls dwt	507.8 p/kg	507.2 p/kg	473.5 p/kg
Numbers	3233	3397	3166
Steers			
Heifers	2854	2665	2558
Young Bulls	3283	235	276
Scottish auctions			
Prices (Source IAAS)	W/E 23/10/24	Previous week	Previous year
Steers lwt	274.96 p/kg	278.94p/kg	263.41 p/kg
Heifers lwt	284.01 p/kg	286.91 p/kg	267.03 p/kg
Young bulls lwt	259.84 p/kg	270.53 p/kg	252.07 p/kg
Numbers	97	120	94
Steers			
Heifers	192	176	221
Young bulls	19	19	14
			32

Livestock Prices continued

Deadweight cattle week ending 19th October 2024								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	531.1	531.1	528.2	535.2	532	526.7	518.1	509.1
R	531.9	529.6	527.8	529.2	529.6	527.5	517.3	515.8
O+	520.3	522.1	516	515.3	521.5	516.3	494.5	503.9
-O	493.1	492.7	481.5	478.8	495.6	458.7	467.5	483

Sheep prices Scottish (IAAS)	W/E 23/10/24	Previous Week	Previous Year
New Season SQQ lwt	273.83p/kg	279.10 p/kg	252.24 p/kg
Ewes lwt	£91.37/hd	£86.17/hd	£67.50/hd
Sheep numbers			
Scottish Auctions			
New Season SQQ lwt	10642	11256	13393
Ewes	7912	7683	9396
GB Abattoir (AHDB)	W/E 19/10/2024		
New Season Prime Sheep SQQ dwt	618.5 p/kg	617.5p/kg	570.5 p/kg

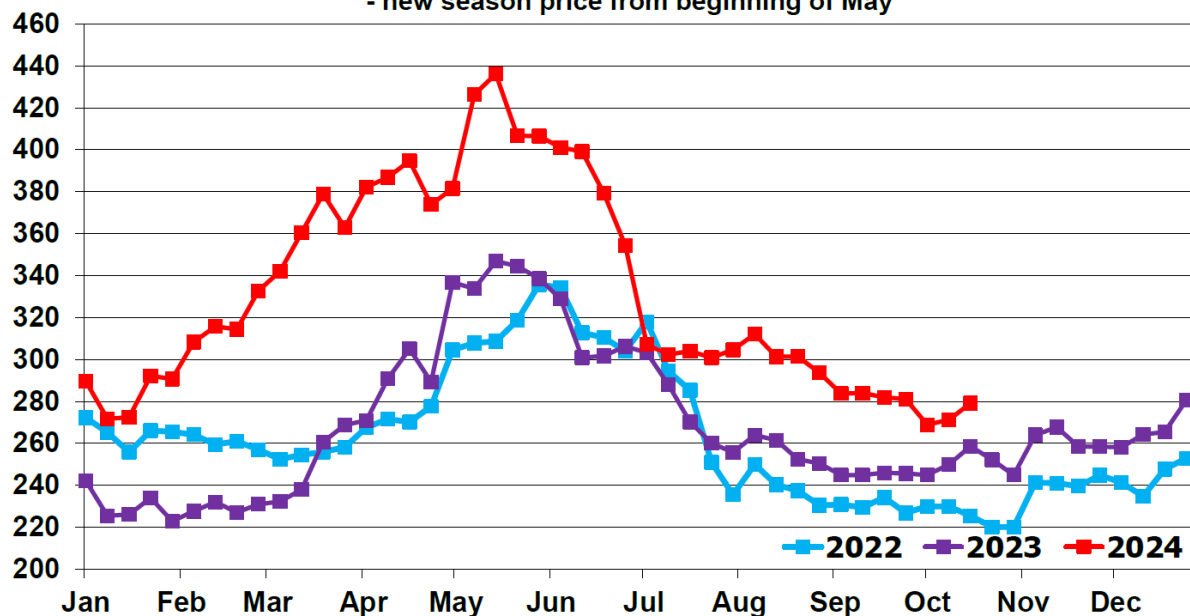
Deadweight sheep week ending 19th October 2024 Source: AHDB				
		2	3L	3H
	U	630.2	628.3	627.3
	R	624	621.1	623.5
	O	610.7	609.5	608.1

Pigs	W/E 19/10/24	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	207.62 p/kg	207.73 p/kg	219.64 p/kg

GB deadweight pigs SPP week ending 19th October 2024 Source:AHDB					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	160.22	N/A	80.0 – 89.9 kg	210.77	-0.21
60.0 – 69.9 kg	197.18	+0.66	90.0 – 99.9 kg	209.58	-0.11
70-0 – 79.9 kg	209.48	-0.71	100.0kg & over	200.44	-7.36

33

Scottish auction market price for prime sheep - new season price from beginning of May



Source: IAAS

Sheep market: After a relatively stable September, lamb prices have shown more fluctuation in October, averaging between 268p/kg and 280p/kg lwt at Scottish marts. While this has seen year-on-year increases soften, they have remained relatively strong at 7-10%, while the margin over the five-year average has slowed to a still considerable 25%.

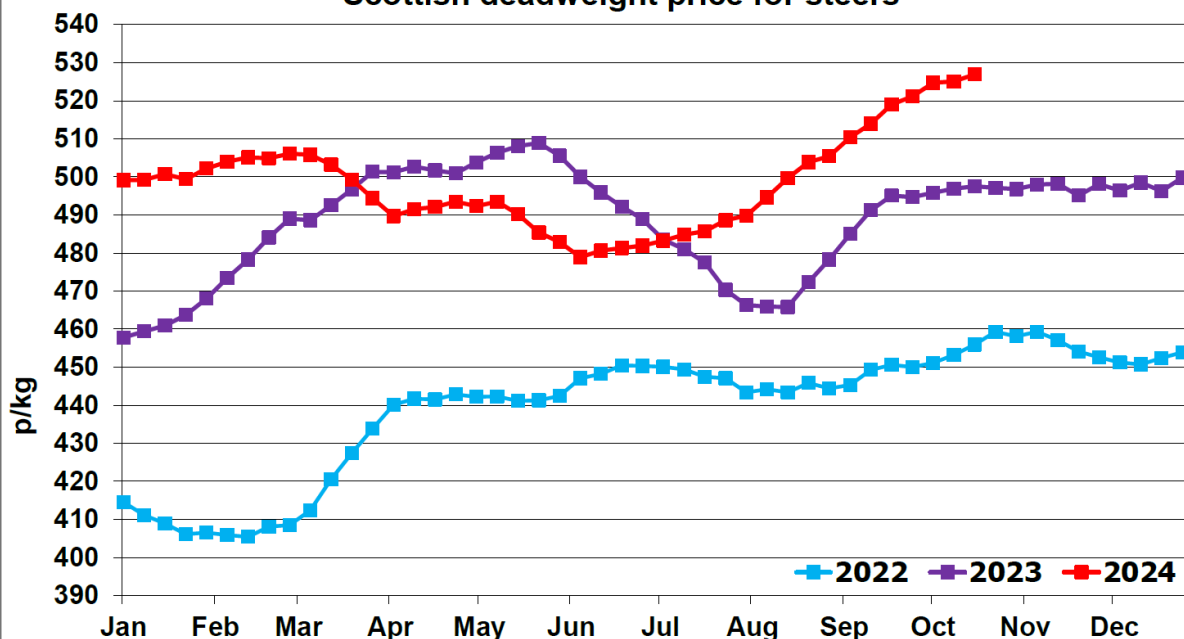
New season lamb supply has risen towards its autumn peak, with weekly marketings averaging around 15% higher than in September at Scottish marts. Nevertheless, throughput has continued to run well behind autumn 2023 levels.

While a cool, wet summer will have slowed the arrival of lambs, and the GB lamb crop is likely to be smaller than in 2023, June census results point to only a slight decline of 1% in Scotland, signalling that there is likely to be some catch-up effect later in the season, fitting with relatively firm store lamb marketings at Scottish marts.

GB retail data indicates that the higher farmgate prices of 2024 have been passing through to retail prices. However, spending on lamb continued to increase significantly in Q3, ensuring that retail volumes were relatively similar to 2023 despite reduced domestic production, highlighting the robustness of demand.

Wholesale prices in France for imported lamb continue to signal an attractive export trade and while volumes shipped have been lower than in 2023 since Easter, they have risen as a share of UK production. Meanwhile, rising imports appear to have been absorbed by the market due to the general tightness of supply relative to demand.

Scottish deadweight price for steers



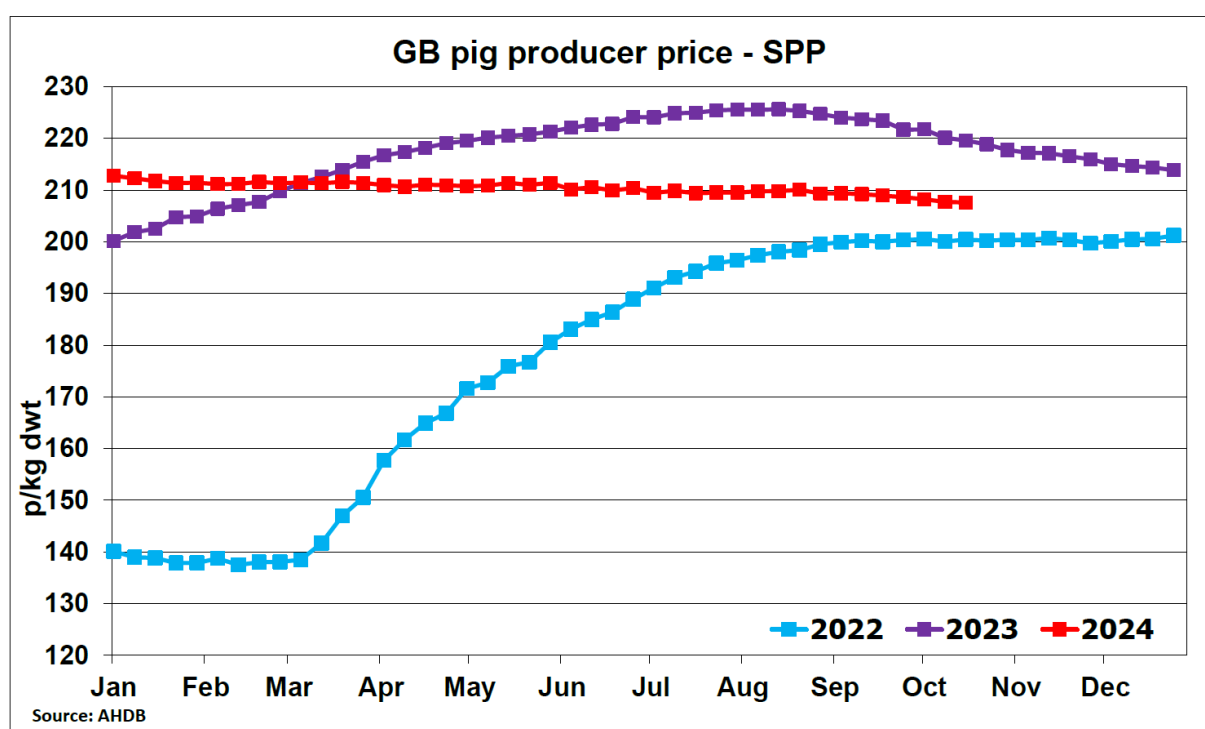
Source: AHDB

Beef market: Prime cattle prices have continued to trend higher in October, although the pace has slowed with slaughter showing a further seasonal upturn and reaching its highest levels of the year-to-date. In the third week of the month, R4L steers reached 529.6p/kg at Scottish abattoirs. In October, prices have been running 6% higher than last year while the margin over the five-year average has risen above 25%. Prime cattle auction values have continued to look softer than deadweight prices, slipping back to around 280p/kg lwt after a lift towards 290p/kg at the turn of the month. Auction throughput has picked up after a dip in September and has been similar to 2023 levels.

Deadweight cull cow prices appear to be coming under some seasonal pressure, with availability for slaughter likely to be close to its highest of the year. R4L grades have slipped back by 1.5% since reaching a year-to-date high at the end of September, clearing at 417.8p/kg in the week to October 19. Having spent much of the year looking relatively soft in Scotland, cow prices opened a 2-3% premium over England & Wales in August, with the gap holding since.

After rising back to around average for the year-to-date in September, prime cattle slaughter at the deadweight price reporting GB abattoirs has moved around 5% above average in October without pressuring prices, signalling strong competition for cattle. It may be that processors are looking to build stocks for winter and to get ahead of any tightening of supply when the reduced 2023 calf crop begins to dominate slaughter availability.

Retail demand for beef held firm in Q3 2024. Kantar data for the 12 weeks to September 29 highlighted a 3% higher level of spend in GB, which secured a slightly higher volume for households. While imports have increased this year, driven by trade with non-EU suppliers, most of this came at the start of the year following a tight end to 2023 and the uplift was only 1.5% between March and August. Export demand has been consistently firm this year, with each month showing volume growth and prices have been higher than in 2023, reflecting a tight balance between supply and demand on the continent.



Pig market: Pig prices have shown a second month of slight seasonal decline in October and standard carcasses weighing 70-104.9kg have slipped below 210p/kg. However, the limited nature of the seasonal decline since August signals some market strength and seasonally increased weights mean that carcase prices have been at a four-month high. While remaining around 5% lower than last year, prices have held around 20-25% above their five-year average, supporting the slow recovery of producer finances.

A seasonal uplift in weekly slaughter combined with heavier carcase weights has placed some downwards pressure on per kilo prices. In addition, GB abattoir throughput has risen slightly in 2024, driven by a more productive herd.

The weekly prime pig kill at Scottish abattoirs increased to around its highest of the year in September. However, when set against increased numbers leaving Scottish farms for slaughter, it points to some softness in market demand. However, there was considerable year-on-year increase in abattoir throughput, reflecting supply chain challenges in Q3 2023, and this is likely to have continued in October.



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