

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S INDEPENDENT BUTCHERS

FAIR WEATHERS THE RAIN

OCTOBER 2002

The clouds opened on the morning of the Scottish Meat Trade Fair and some members decided against travelling to Perth. For some this was enforced as floods made it impossible to find a route to Perth but the many who did pour into the Dewars Centre were showered by enthusiastic stand holders.



The general view of the Fair on Sunday 8th September was that there was more to see and the layout was much improved. One exhibitor who has attended relentlessly since the early days of the Fair said that it was the first time that he has walked into the hall on the Sunday morning and felt that he was actually at a Trade Fair.

Plenty was happening around the exhibition as well. Even before the event officially opened the four contestants in the Under 22 age group of the Meat Skills Scotland Competition had been working on their displays for over an hour.

The Make it with Meat Awards were presented at 11.00am by Alasdair Muir Managing Director of Quality Meat Scotland. The four Diamond award winning products were on display on the SFMTA stand.

Entries for the two Sausage Competitions – Beef and Pork – were received up until 11.30am and that was the time that the four contestants in the Under 22 category of the Meat Skills Competition completed their cutting and displays.

The results in this competition were announced at 12.20pm:- Winner in the U22 age group was 20 year old Aaron Taylor from DG Lindsay, 15 North Methven Street, Perth. Runner up was also from Lindsay's - Brian McVicar and other finalists were David Creighton from T Johnston, Falkirk and James Paterson from Hugh Black and Sons, Lanark.

The Meat Skills Under 30 category started at 12.30pm and like the younger contest attracted a large interested audience. Trainee SVQs were presented at 3.00pm and the results of all the remaining competitions were announced at 4.15pm. These are all detailed within this Newsletter.

The Dewars Centre buzzed with interested visitors, exhibitors were pleased with the levels of interest shown and the 2002 Fair was a great success.

**Good News on
Sheep Casings**

**All the Fun of the
Fair**

**Meet Scotland's
Best Sausages**

**Diamond Award
Winners and
Products**

**Full List of Make
it with Meat
Winners**

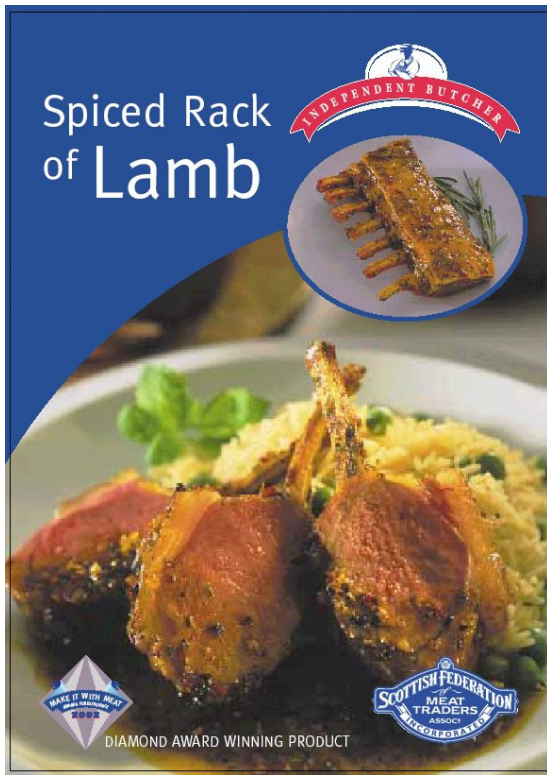
**Meat Skills
Scotland 2002
Final Results**

**Regional
Meetings for
October**

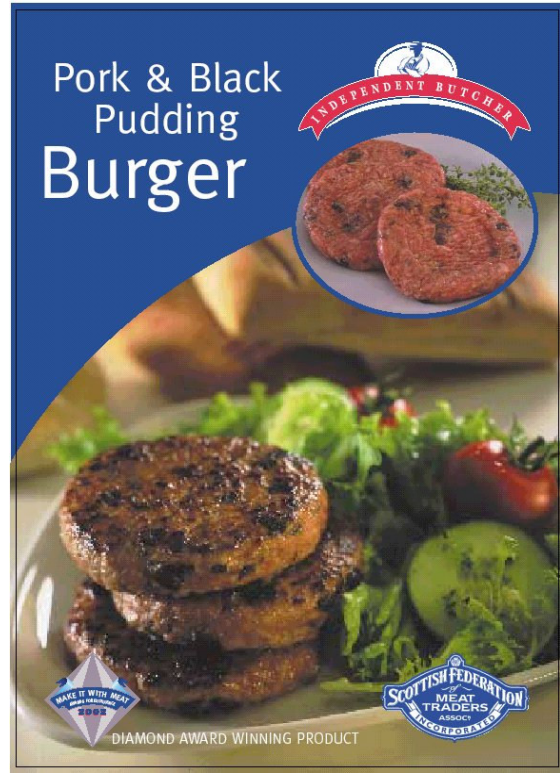
**Essential Hygiene
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**More colour pix
www.sfmta.co.uk**

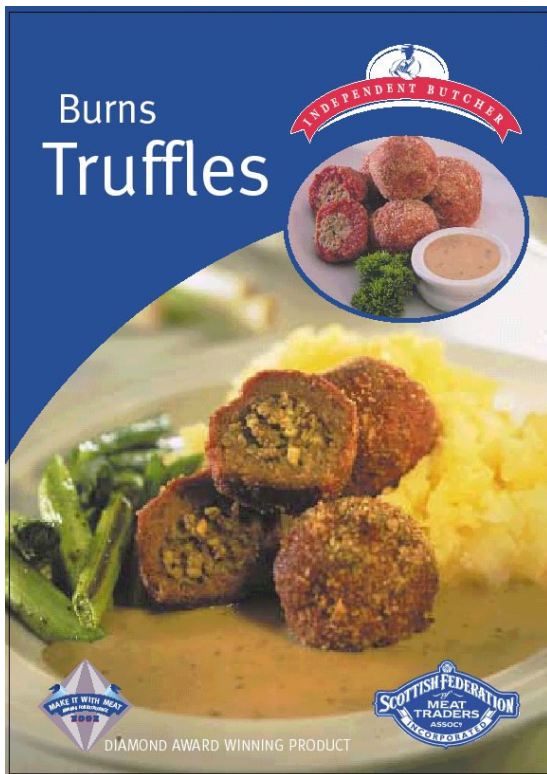
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Scottish Hydro-Electric**



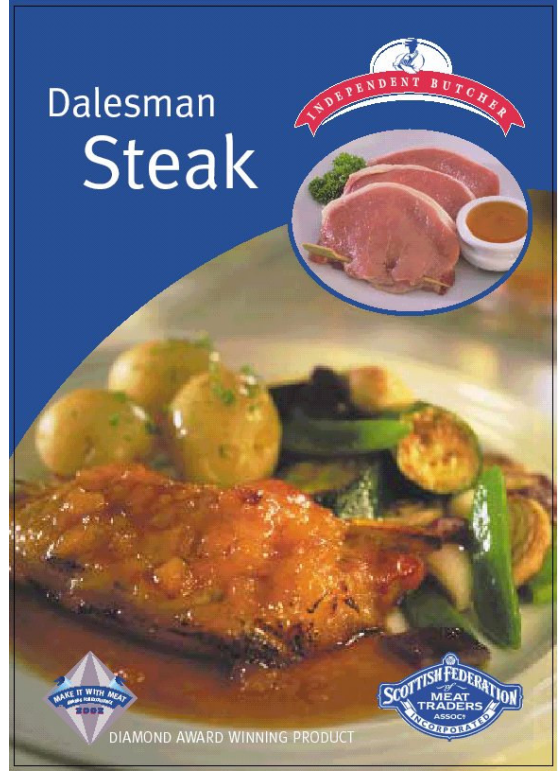
Derek McMahon, RT Stuart
Buckhaven and Leven



Bert Fowlie, 26 High Street, Strichen
Aberdeenshire AB43 4SR



Nigel Ovens t/a Mearns T McCaskie
The Bay, Greenock Road, Wemyss Bay



Charles Duncan, 15 Ayr Street
Troon, Ayrshire KA10 6EB

Make it with Meat Awards 2002

The Make it with Meat Awards were presented with over 130 awards for innovative products. All the Diamond award winning products will now be promoted through independent butchers shops in Scotland. Making the best products from Make it With Meat available from independents throughout the country will highlight the extent of choice that exists in most butchers shops and continue to demonstrate the quality meat products that they produce.

A list of all the gold, silver and bronze award winning products is printed overleaf.

Make it with Meat Diamond Winners



Diamond Winners received their awards from Duncan Mackenzie (left), President of SFMTA and Alasdair Muir (right), Managing Director of Quality Meat Scotland.

Winners back row: Hebbie Fowlie and Charles Duncan, kneeling Derek McMahon of RT Stuart and Nigel Ovens of Mearns T McCaskie.

Make it with Meat Awards 2002

GOLD AWARDS

Steak and Stilton Pie	A E Brown and Son, Turriff
Gourmet Beef Wellingtons	Alex Jack (Butchers) Ltd Stranraer
Marafun Burger	Bertram's Quality Butchers, Kirriemuir
Lamb Neck Fillets with Pistachio & Saffron Stuffing	Blackwood of Kilmacolm
Roulade Of Pork	Blackwood of Kilmacolm
Traditional Steak Pie	Blackwood of Kilmacolm
Beef Tropical Slice	Bruce Brymer, Brechin
Steak & Mealie Pie	Bruce of the Broch
Peppered Beefburger	Bruce of the Broch
Marinated Rib Eye Steak	Charles McHardy, Stonehaven
Ayrshire Middle Own Cure	Charles McHardy, Stonehven
Beef Steak Pie	Crombies of Edinburgh
Mediterranean Beef Wellington	Crombies of Edinburgh
Easy Carve Gigot Lamb with Garlic & Herbs	Crombies of Edinburgh
Individual Bone-in Chump of Lamb - stuffed	Crombies of Edinburgh
Pork Fillet Double Eye	Duncan Fraser & Son, Inverness
Rack of Highland Lamb	Forbes Raeburn & Sons, Huntly
Pork Fillet Encroute	Forbes Raeburn & Sons, Huntly
Maple Glazed Olive	Forbes Raeburn & Sons, Huntly
Beef Olive with garlic mushrooms	Gilbert Grossett, Dundee
Lamb & Ginger Wellington (with Spring onion)	Grants Butchers, Dundee
Dry Cured Fruity Pork Fillet	James Pirie & Son, Newtyle
Mini Lamb Roast	John Stewart, Banff
Pork Loin with Stilton	M.J.Dorward, Alyth
Pork & Black Pudding Roulade	Mearns T McCaskie, Wemyss Bay
The Big Mexican	Mearns T McCaskie, Wemyss Bay
Super Vale Burger	Morrison & Ritchie, Alexandria
Mediterranean Pork Supreme	Murdoch Brothers, Forres
Triple Cheese Crumbed Beef Steaks	Prentice Butchers, Duns
Stroganoff Style Beef Casserole	R George, Butcher Lhanbryde
DOH Burger	R T Stuart Ltd Leven
Pork, Bacon & Cheese Olive	R T Stuart Ltd Buckhaven
Spicy Fillet Steak Tornadoes	R T Stuart Ltd Leven
Hot & Spicy Pork Mini Meat Loafs	R T Stuart Ltd Leven
Hot Steak	Patrick of Camelon
Pork, Bacon and Cheese Burger	Scott the Butcher, Huntly
Peppered Pork Cannons	Simon Howie Butchers, Perth
Maple Ribs	T Johnston Falkirk & Dunfermline
Red on Black Steak	Watsons of Leven
Crispy Beef Roll	Watsons of Leven

Make it with Meat Awards 2002

SILVER AWARDS

Lamb and Apricot Meatballs in chilli and lemon sauce	A E Brown and Son, Turriff
Pork Feast	A E Brown and Son, Turriff
JB's Original Red Hot Chilli Burger	A E Brown and Son, Turriff
Chanonry Haggis	A R Jack, Fortrose
Pork Loin Roulade with Garlic & Herbs	Alex Jack (Butchers) Ltd Stranraer
Lamb Shish Kebab	Alex Jack (Butchers) Ltd Stranraer
Lamb Paw Paw	Andrew Gillespie, Glasgow
Lemon Peppered Lamb Burger	Andrew Gillespie, Glasgow
Greek Passion Pork Stir Fry	Bert Fowlie, Strichen
Mini Roast / Scottish Style	Bert Fowlie, Strichen
Rolled Loin of Pork with Mango	Bertram's Quality Butchers, Kirriemuir
Mediterranean Lamb	Bruce Brymer, Brechin
Fillet Steak Roulade	Bruce Brymer, Brechin
Arran Cheese Burger	Charles Duncan, Troon
Mock Chop	Charles McHardy, Stonehaven
Sunshine Pork	Dounby Stores, Orkney
Lamb Guard of Honour	Duncan Fraser & Son, Inverness
Pork Lemon Thai Burger	Duncan Fraser & Son, Inverness
Sicillian Herb & Chilli Rump	Forbes Raeburn & Sons, Huntly
Pork Parcel with apple and cider sausagemeat	Gilbert Grossett, Dundee
Pork with Peach Burger	Gilbert Grossett, Dundee
Rodeo Wrap	Grants Butchers, Dundee
Garlic Pork Chops stuffed with Stir Fry Vegetables	H M Sheridan, Ballater
Money Bags	Ian J McIntosh, Fraserburgh
Angus Burger	Ian J McIntosh, Fraserburgh
Steak & Onion Burger	Ian J McIntosh, Fraserburgh
Lattice Lamb Pie	James Pirie & Son, Newtyle
Barbecue Beef Tomato & Ginger Burger	James Pirie & Son, Newtyle
Savoury Stuffed Beef Tomatoes & Peppers	James Pirie & Son, Newtyle
Stuffed Pork Steak	John Stewart, Banff
Scotsmans Beefburger	John Stewart, Banff
Jammy Pork Rolly Poly	Mearns T McCaskie Wemyss Bay
Vale Olives	Morrison & Ritchie, Alexandria
Lamburger	Morrison & Ritchie, Alexandria
Jumbo Stacker Burger	Patrick's of Camelton
Lamb & Mint Burger	Prentice Butchers, Duns
Ham Olives	R MacKenzie & Son, Johnstone
Smokey BBQ Steak Medallions	R T Stuart Ltd
Salsa Burger	R T Stuart Ltd
Beef Cocktail Kebabs	Simon Howie Butchers, Perth
Beef Biryani Burger	Simon Howie Butchers, Perth
Lamb Cup Cakes	Simon Howie Butchers, Auchterarder
Cantonese Pork Ribs	Simon Howie Butchers, Auchterarder
Stuffed Loin of Pork filled with Sweet Apple Chutney & Fruit Pudding	T Johnston Falkirk & Dunfermline
Gourmet Burger	T Johnston Falkirk & Dunfermline
Pork & Orange Supreme	Watsons of Leven
Lamb Herby Steak	Watsons of Leven
Lamb Meat Balls in a Tomato & Basil Sauce	Watsons of Leven
Pork Wrap with Broccoli, Carrot & Apple Sauce	Watsons of Leven

Make it with Meat Awards 2002

BRONZE AWARDS

Home Made Steak Pie	A R Jack, Fortrose
Meallie Jeemie	A R Jack, Fortrose
SandyBurger	A R Jack, Fortrose
Beef Parcels	Andrew Gillespie, Glasgow
Pork Olives	Andrew Gillespie, Glasgow
Steak & Stilton Cushion	Bert Fowlie, Strichen
Beef Rolly Polly	Bertram's Quality Butchers, Kirriemuir
Gigot of Lamb B/R with Lemon & Ginger	Bertram's Quality Butchers, Kirriemuir
Tomato, Basil & Mozzarella Burger	Blackwood of Kilmacolm
Pork Sandwich	Bruce Brymer, Brechin
Steak Mince Pie	Bruce of the Broch
Tipsy Lamb Cushion	Charles Duncan, Troon
May Hill Steak	Charles Duncan, Troon
Stuffed Leg of Lamb	Charles McHardy, Stonehaven
Lamb Sticks	Dounby Stores, Orkney
Jet Set Burger	Dounby Stores, Orkney
Pork Paupiette	Duncan Fraser & Son, Inverness
Bacon, Cheese & Pineapple Olive	Forbes Raeburn & Sons, Huntly
Fruity Lamb Fillet Strips	Forbes Raeburn & Sons, Huntly
Spiced Fruit Burger	Forbes Raeburn & Sons, Huntly
Pork Parcel with apple and cider sausagemeat	Gilbert Grossett, Dundee
Cheesy Steakcake	Grants Butchers, Dundee
Porky Sacks	Grants Butchers, Dundee
Beef Olive Stuffed with Haggis	H M Sheridan, Ballater
Chilli Burger	H M Sheridan, Ballater
Jubilee Grills	Ian J McIntosh, Fraserburgh
Barbecue Beef Twirl	John Stewart, Banff
Russian Ravioli (Pelmeni)	Kelly of Cults Ltd
Steak Stirfry	M.J.Dorward, Alyth
Supreme Pork Burger	Morrison & Ritchie, Alexandria
Pride of Moray Pork Roast	Murdoch Brothers, Forres
Black Forres Lamb	Murdoch Brothers, Forres
Oriental Mushroom Steaks	Murdoch Brothers, Forres
Bacon Olives	Prentice Butchers, Duns
Peppered Steak Burger	R George, Butcher Lhanbryde
Steak Kiev Style Burger	R George, Butcher Lhanbryde
Lamb Grill Sticks	R MacKenzie & Son, Johnstone
Beef Parcel filled with Bacon and Haggis	R T Stuart Ltd Buckhaven
Pepper Burger	Patrick of Camelon
Lamb Javelins	Scott Brothers, Dundee
Bacon Parcel	Scott the Butcher, Huntly
Pork Olive	Scott the Butcher, Huntly
Lamb Kofta Kebabs	Simon Howie Butchers, Perth
Lamb & Two Cabbage Burger	Watsons of Leven

Trainee Presentations at the Fair



Eight successful employees from ABP Perth collected their SVQ certificates from SFMTA President Duncan Mackenzie. Pictured above are Linda Dott, Gary Bannerman, Donald Holmes, Ian Littlejohn, Robert Ogilvie, Ross Pearce, Gary Roache and Mark Stronach.

In addition John Robertson and Paul Sorrie from Scott Brothers, Dundee received their Level II SVQs in Meat and Poultry Butchery Operations (left).

Dean Knox from J&M Paterson, Dalmellington received his Modern Apprenticeship Certificate (right)

James Paterson and Brian McVicar photographed elsewhere in this Newsletter also collected their Level II and Modern Apprenticeships respectively.



John Swan shareholder joins board of directors

wrote Fordyce Maxwell in *The Scotsman*

ALASTAIR James Ritchie, an Edinburgh businessman with 1,000 shares in livestock auctioneers John Swan & Sons, has been appointed deputy chairman of the company with effect from 1 September.

He succeeds George Neill, who farms in north Northumberland and the Borders and became chairman at Swan's annual meeting last month in succession to Lewis McGill.

The decision to appoint Ritchie is being seen as beefing up Swan's response to Ken Murray who, through Blue Planet Investments, holds 9.8 per cent of Swan's 620,000 ordinary shares and opposes its plan to buy Wooler mart for £1.25 million.

An extraordinary general meeting of the St Boswells-based company last month adjourned the Wooler decision on a show of hands by more than 100 shareholders present, but the board has since made it clear that it intends to go ahead, probably using a 480,000 deferred share block vote.

Murray told *The Scotsman* : "I haven't extended my shareholding, not least because the share price has now gone up towards £6 from £4.50 or so. As a shareholder I simply do not think it is sensible to buy a site at Wooler for £1.25 million which others have valued at, at best, £800,000 and more probably not much more than £400,000.

BSE risks persist in slaughterhouses

wrote James Meikle, health correspondent of *The Guardian*

Wednesday September 4, 2002

Abattoir staff are still failing to observe basic anti-BSE measures 16 years after the crisis started, a report by European commission veterinary inspectors revealed.

Workers slaughtering sheep were seen cross-contaminating carcasses going for food with potentially dangerous body parts most likely to contain BSE if the disease has really crossed from cows to smaller farm animals.

There has been no evidence outside the laboratory that this has happened but the removal of risk materials is seen as a key precautionary measure in preventing a repeat of the cattle industry disaster considered the prime culprit for the deaths of 125 Britons and the inevitably fatal illness of 12 others.

The government's meat hygiene service, responsible for monitoring abattoir controls, has had to issue reminders to its veterinary staff, who are meant to ensure rules are enforced in individual plants.

The report is embarrassing since the failure to police similar measures in cattle slaughter during the early 1990s, before a probable link between BSE and the human deaths was established in 1996, came back to haunt the then Tory government.

The inspectors, who visited Britain at the end of May, saw only two sheep slaughterhouses, and in both workers responsible for removing spinal cords, potentially risky body parts, also touched the carcasses without washing hands in between.

The Department of the Environment, Food and Rural Affairs accepted there was no room for complacency on abattoir controls, but added: "Results of enforcement visits show levels of compliance across Great Britain remain extremely high."

ESSENTIAL HYGIENE COURSES

Date	Venue
Wednesday 2 nd October	Chapmans, Wishaw
Tuesday 8 th October	Edinburgh
Tuesday 22 nd October	Dumfries
Tuesday 12 th November	Glasgow
Tuesday 19 th November	Perth

Members wishing to reserve places on the above please contact Lynn on 01738 637785

MSP RAISES ISSUE OF BCMS WITH RURAL DEVELOPMENT MINISTER ROSS FINNIE

There follows text of letter sent to Ross Finnie by Murdo Fraser MSP regarding the BCMS. Following a complain from a constituent regarding the BCMS Murdo wrote to farmers across Perthshire & Angus and received a catalogue of evidence that there are major failings within the BCMS. He has written to Ross Finnie on behalf of these constituents urging him to take immediate action.



TEXT OF LETTER

BRITISH CATTLE MOVEMENT SERVICE

I am writing to you following numerous complaints from constituents about the British Cattle Movement Service to express my concern about the operation of this organisation.

It appears from the information that I have received that poor record keeping is endemic within BCMS. This is backed up by letters which have appeared in the farming press. What is of particular concern is that where BCMS makes an administrative error (which appears to be a regular occurrence), and it believes that as a result the farmer has given it conflicting information, then the farmer in question will suffer financial penalties. Even where BCMS later acknowledges its mistake there will be no compensation paid to the farmer for the delay in payments from SEERAD, or for the administrative workload in trying to resolve the problem.

It does appear inequitable that where a farmer makes a simple mistake he can be penalised for this financially, and often quite severely; whereas when BCMS makes an error then there is no penalty on that organisation.

Whilst the staff at BCMS all appear to be courteous on the telephone, it has been stated to me by more than one person that they appear to lack basic agricultural knowledge. This does not help where there are specific problems which farmers then have to explain in great detail.

I am sure that you would agree that trying to derive a living from agriculture in the current climate is difficult enough without extra burdens being put in the way. The operation of BCMS is clearly a matter of concern. Some farmers have argued for an amnesty for the rest of 2002, and for SEERAD to lift all financial penalties for this year, and for there to be a full review between BCMS and SEERAD of the current system.

I would support these calls, and I would be interested to hear your views on this matter, and specifically, if you will support an investigation into BCMS

MEAT SKILLS SCOTLAND 2002

Under 22 Event:



Dalziel Ltd sponsored the Regional Heats and here Bill Inglis of Dalziel presents the prizes to those who won through to the Perth Final.

Above:- South of Scotland Winner:
James Paterson from Hugh Black, Lanark

Below:- North of Scotland Winner:
Brian McVicar from DG Lindsay, Perth

Below right:- South of Scotland Runner Up: David
Creighton from T Johnston, Falkirk.

Right : Aaron Taylor from DG Lindsay, Perth
overall winner receives his trophy from Alasdair
Muir of Finals sponsors Quality Meat Scotland





Aaron Taylor (left) and Brian McVicar (right) will be joined by James Paterson for specialist training under the guidance of Beaton Lindsay to prepare the team as Scotland's representatives in the Four Nations Meat Skills Competition. This competition will be held in Manchester on Wednesday 13th November. Good luck guys!

GUILD OF Q BUTCHERS REGIONAL MEETING WILL BE HELD IN FEDERATION OFFICES
NEEDLESS ROAD, PERTH AT 4.30PM ON MONDAY 28th OCTOBER

REGIONAL MEETINGS

All members are invited, meetings start at 7.30pm

Date	Venue
Monday 7 th October	Swallow Hotel, Glasgow
Tuesday 8 th October	Travel Lodge, Monkton
Thursday 10 th October	Forth Bridges Hotel, South Queensferry
Monday 14 th October	Kings Arms Hotel, Melrose
Tuesday 15 th October	Swallow Hotel, Dundee
Monday 21 st October	Hilton Hotel, Bellshill
Thursday 24 th October	Castle Hotel, Huntly

Corporate Members, Styropack will be demonstrating their packaging and Douglas Scott will have 12 ideas for Christmas which have been supplied by various suppliers to the trade.



Two Hugh Black employees were the other finalists: Chris McArthur (opposite below) from the . Lanark shop and James Singer from Armadale (below). They received their prizes for winning through from the heat from Bill Inglis of Dalziel Ltd.



Good News on Sheep Casings

At its meeting of 12-13 September 2002, the Scientific Steering Committee (SSC) examined the most recent data on the safety with regard of BSE, of sheep casings and concluded that there is no additional or new evidence justifying the possible inclusion of sheep casings in the list of specified risk materials.

Until now the SSC postponed its conclusions regarding sheep casings until further data and risk assessments would have become available. Recently the SSC received three additional analyses on the risk of exposure to the BSE agent through the use of natural sausage casings.

These were discussed by the SSC at its meeting of 12-13 September. From the SSC's discussions it can be concluded that there is currently no reason to include sheep casings in the list of specified risk materials as long as there is no evidence that BSE is present in small ruminants under field conditions and there are no indications pointing at an increased likelihood of such being the case.

The SSC nevertheless confirmed that, should the presence of BSE in sheep become probable or proven, the whole approach towards SRMs in small ruminants should be revised. The possible additional inclusion in the list of SRMs of intestines, lymph nodes, blood and peripheral nerves should then be considered unless the presence of BSE infectivity can be excluded on the basis of genotype, age, TSE test results, flocks certification and/or geographical origin.

The SSC further adopted three opinions on the geographical BSE risk of Israel, Malta and Slovenia. They are all considered to represent a "Level III risk", meaning that the presence of one or more cattle clinically or pre-clinically infected with the BSE agent is likely but not confirmed, or confirmed at a lower level.

The Committee considers that recent research results on the transmission of BSE infectivity by blood transfusion from experimentally infected to a healthy sheep strengthens the conclusions and recommendations put forward in earlier opinions on the safety of human and ruminant blood, but does not call for a revision of these opinions. These opinions contain recommendations with respect to the safe use of human blood and the recycling or disposal of ruminant blood.

Fat Man Case Belly Flops...



While the lawsuit brought by fat man Caesar Barber against several fast-food chains has "belly flopped" a top adviser for the plaintiff has said that overweight children will be the new plaintiffs in future litigation. Barber the elephant originally blamed McDonalds and others of causing him to become obese and develop obesity-related illnesses after existing on a diet of burgers and fries for many years.

Now, John Banzhaf, George Washington University law professor and point man on the Barber case, has said that a new lawsuit is currently being prepared, one that will argue that children are being lured into fast food restaurants with playgrounds and kids' meals and are being made overweight as a result.

"The Caesar Barber suit was clearly a legal belly flop with the public,' said John Doyle, a spokesman for The Center for Consumer Freedom. "Now the lawyers are making the ridiculous assertion that restaurants are brainwashing children into regularly overpowering their parents, taking their money and the keys to the car to drive to their favourite restaurant to buy a burger. This is merely another PR stunt.'

Sausage Competitions were held for both Pork and Beef Sausages with the Pork Sausage winner being adjudged to be John Nairn of T Kerr 51 Tower Street, Selkirk and best Beef Sausage was David Reid & Son of Main Street, Burrelton, Perthshire. Congratulations to both.

Both Sausages will now compete in the *Meat Trades Journal's* Champion of Champions Sausage Competition in 2003.

SAUSAGE COMPETITIONS WINNERS		
BEEF SAUSAGE	CHAMPION	PORK SAUSAGE
David Reid & Son High Street, BURRELTON, Perthshire	SCOTTISH	T Kerr & Son 51 Tower Street SELKIRK
Hugh Black & Sons 3 George Street, BATHGATE	RESERVE CHAMPION	Andrew Gillespie 1601 Great Western Road Anniesland Cross GLASGOW
Bert Fowlie, 26 High Street STRICHEN	EAST OF SCOTLAND CHAMPION	Watsons of Leven 1 Cupar Road, KENNOWAY
Denholm Meats High Street DENHOLM	SOUTH EAST SCOTLAND	T Kerr & Son 51 Tower Street SELKIRK
David Reid & Son High Street, BURRELTON	CENTRAL SCOTLAND	T Johnston & Son 6/8 Cow Wynd FALKIRK
John D Owen & Son 47 Victoria Street NEWTON STEWART	SOUTH WEST SCOTLAND	G Mogerley & Son 49 Friars Vennel DUMFRIES
Charles Duncan 15 Ayr Street TROON	WEST OF SCOTLAND	Andrew Gillespie 1601 Great Western Road Anniesland Cross GLASGOW
R George 34 St Andrews Road, LHANBRYDE	NORTH OF SCOTLAND	R & D Gray 6 Invercauld Road BRAEMAR

Beef Sausage Scottish Champion 2002

David Reid & Son, Main Street, Burrelton, Perthshire



The small village of Burrelton is just south of Coupar Angus on the A93 from Perth to Forfar.

Scottish Champion Stuart Reid of David Reid & Son is hoping to stop some of the passing traffic with the appeal of buying the best beef sausages in the country.



Pork Sausage Scottish Champion 2002

T Kerr & Son, Tower Street, Selkirk



John Nairn Prop T Kerr & Son proudly accepted the trophy for the best Pork Sausages. John is pictured with his Trainee Barry





Regional winners present were photographed with SFMTA President Duncan Mackenzie.
Above:- Mogerleys of Dumfries, South West Scotland Pork Sausage Champions
Below:- Gillespies of Anniesland Cross, West of Scotland Pork Sausage Champions and 2nd overall





Richard Johnston of T Johnston, Falkirk and Dunfermline pictured receiving the Central Scotland Pork Sausage Champions certificate.

Award for the Best Trade Stand at the Trade Fair went to Richard Mackay of Forest Products.





Sunlight

*Working in Partnership with the Scottish Federation of
Meat Traders*



- Preferred supplier of workwear to all members
- Food Trade standard – coats, boilersuits, trousers
- Humpers Smock, Hats, Butchers Bib Apron, Waist Apron
 - Any many more items

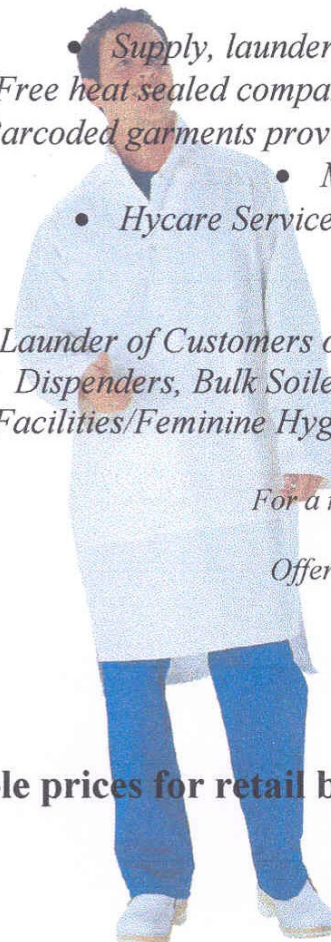
Service includes:

- *Supply, launder and repair of workwear*
- *Free heat sealed company logo (up to 3 colours)*
- *Barcoded garments providing service history and*
 - *Management information*
 - *Hycare Service for food trade garments*

*Launder of Customers own Workwear, Garment
Dispensers, Bulk Soiled Collectors, Washroom
Facilities/Feminine Hygiene, Floorcare Services*

*For a representative to contact you
Call 0800 616691*

*Offer applies to new and renewed
Contracts only*



Unbelievable prices for retail butchers

Businesses For Sale

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

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

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

For Sale

Flava 12 Ham Cooker
Robot Coupe R501
Hobart 20 Quart 1 Phase - Attachments: 2
Bowls
Hobart SE401 3 Phase - Attachments: 40
Quart
Hobart A120 - No Attachments
BBQ King VGAE Convection Oven Fan
Assisted
BBQ King NMK
Aluminium Framed Mixing Bath
Telephone: Hugh Black & Son, Bathgate

Chill Racking (Various)
Aluminium Shelving
Stainless Steel Tables
5 Spice Storage Bins - Paxton
2 X 1 Station Stainless Steel Knee Op Wash
hand
Tec SL 9000 Scale + printer
Cutting Tables with Stainless Steel Back
Scale with Scoupe Avery Metric
Avery Berkel Gravity Feed Slicer Model 800S
Butcher Boy Mincer Model TM2
01506 651460 or 07770 841098

Corporate Members

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

Dalziel Ltd, Belgrave Street, Bellshill Industrial Estate, Lanarkshire ML4 3JA Tel: 01698 749595
East of Scotland Contracts, Ferryhills Road, Inverkeithing, Fife KY11 1HD, Tel 01383 418610
William Forrest & Son (Paisley) Ltd, Omoa Works, Motherwell ML1 5LY Tel 01698 860149
KRH Ltd, 1 Macgowan House, Nobel Busn Park, Stevenson, Ayrshire KA20 3LJ, Tel 01294 472755
Macnaughton & Watson, 423 Gallowgate, Glasgow, G40 2DY, Tel 0141 554 2757
Paragon Products, Newhailes Ind Estate, Newhailes Road, Musselburgh, Tel: 0131 653 2222
Scotweigh, Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ, Tel 01324 611311
Stockline Plastics, Grovepark Mills, Hopehill Road, Glasgow, G20 7NF, Tel 0800 262015
Styropack, Craigshaw Road, West Tullos Ind Estate, Aberdeen. Tel: 01224 873166
Turner Vehicle Bodies, Carseview Rd, Suttieside Ind Estate Forfar, DD8 3BT Tel: 01307 462142

Annual General Meeting – Sunday 17th November 2002

Our AGM will be held in the Old Manor Hotel, Lundin Links..

The 84th AGM will be held in Lundin Links which is just east of Leven, the Fife town where incoming President Mark Barnett trades.

All members are entitled to attend the AGM and it is hoped that many will take the opportunity of using a tax allowable expense to enjoy a fine weekend in East Fife. The hotel chosen for the weekend event is first class with a reputation for good food and hospitality.

On the Saturday evening cabaret will be provided by Frank Robb, an Aberdonian with a unique style. The cost of the dinner will be £27.50 per person; dress - lounge suits.

Bed and breakfast is £30 per person based on two sharing and the lunch will be £12.50 making the weekend package a total of £70 per person.

Bookings for the evening function and the lunch should be made to Bruce McCall at the Federation Tel 01738 637472 but overnight reservations need to be made **direct** to the Old Manor Hotel; contact details opposite.

FSA opposes changes to Meat Inspection charges

The EC currently envisages that Member States would recover all costs of official meat inspection and TSE control enforcement from meat plant operators. The Food Standards Agency is opposed to this change, which would lead to significant costs for small and medium sized abattoirs – which, in turn, could have implications for consumer choice.

The Agency would prefer to see continuance of the present charging system but this should be properly enforced throughout the EU to ensure a level playing field.

Case Winner

Prize Draw: Winner of the case of wine on the Scottish Federation of Meat Traders stand at the Trade Fair was Ronald Steel of John M Steel Bishopbriggs.

National Minimum Wage

Remember the changes come into operation on 1st October. All the necessary information was printed in last month's Newsletter.

FSA Action Plan to Prevent the Diversion of Animal by-products (unfit meat) into the human food chain: report on progress

Following high-profile investigations of unfit meat being sold to consumers, the Board agreed a seven-point action plan to prevent animal products not fit for human consumption entering the food chain.

Progress on the plan, which includes staining of high-risk poultry products, and much better traceability and quality assurance in supply chains, was discussed at the Llandudno Board meeting. As a result of the Agency ensuring an amendment to the Animal By-products (Identification) regulations, approximately 37,000 tonnes of high-risk poultry by-products are now being stained every year.

The plan included the creation of the Waste Food Task Force, which has been assessing controls on the safe disposal of waste food, including waste from abattoirs, out-of-date food, and food which may be unfit due to it having been illegally slaughtered, processed, or health marked. The task force will report shortly.



Venue for the 2002 Annual General Meeting

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The Old Manor has only 25 rooms, all en suite so please book early to avoid disappointment.

Contact Information

E Mail: enquiries@oldmanorhotel.co.uk

Telephone 01333 320368 Fax 01333 320911

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