

# FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



SCOTTISH FEDERATION OF MEAT TRADERS

## Scottish Meat Challenge Pix and Winners

OCTOBER 2005



MAKE *it* with  
**meat**awards  
for excellence  
2005

SCOTTISH  
Meat Training

This Month

**Make it With Meat  
Award Winners**

**Scotch Beef  
Academy Days**

**Regional Meeting  
Dates**

**Cow Beef Debate**

**Scottish Meat  
Challenge**

**Scotland's Best  
Steak Pies**

**Scottish Market  
Prices**



Europe and Scotland  
Making it **work together**

[www.sfmta.co.uk](http://www.sfmta.co.uk)

**YOUR FEDERATION IS THERE TO HELP YOU:**

Telephone 01738 637472 fax 01738 441059 e mail: [sfmta@sfmta.co.uk](mailto:sfmta@sfmta.co.uk)

## REGIONAL MEETING DIARY DATES

Monday 10 <sup>th</sup> October	Discovery Point, Dundee
Tuesday 11 <sup>th</sup> October	Swallow Hotel, Glasgow
Wednesday 12 <sup>th</sup> October	Buccleuch Arms, St Boswells
Monday 17 <sup>th</sup> October	Queensferry Lodge Hotel, North Queensferry
Tuesday 18 <sup>th</sup> October	Tulloch Caledonian Stadium, Inverness
Wednesday 19 <sup>th</sup> October	Lochter Fisheries, Oldmeldrum

Invitations will be sent to members separately.

7.30pm starts at the above venues.

Present: Wendy Barrie talking on the Slow Food Movement, Gary Evans Raps (UK), Malcolm Crawford from AES and Ian McVicar of Scotweigh.

Meetings will finish at 9.00pm



Europe and Scotland  
Making it **work together**

Serving the Food Industry with Top Quality Products for over 30 years

# McAusland Crawford

79/81 Abercorn Street, Paisley PA3 4AS

Tel 0141 849 7033 Fax 0141 849 7034

Suppliers to the Food Industry

**We look forward to seeing you in October at one of the Regional Meetings**

## Invitation to visit Mitchells of Letham

**9.30am Tuesday 25<sup>th</sup> October**

Processors of Quality Scottish Chicken, Mitchells of Letham invite you and your staff to visit their premises at Letham. Over the past 3 years they have invested over £3m in their site and believe they currently have the most up to date facility of its kind in the UK.

Mike Mitchell says "We currently process more than 210,000 chickens per week at a production rate in excess of 6000 birds per hour. We source birds from 16 farms throughout Angus and Kincardineshire and our goods are distributed nationwide including London and Birmingham daily.



"Our de-boning facility here de-bones at over 1500 birds per hour generating 20,000 legs and fillets daily. Turnover will again exceed £20m this year from this site and our group turnover will be in the region of £45m including our sister company, Challenger Foods, in Sunderland."

They recognise the independent butcher sector throughout the UK as an important market place for Mitchell's products and would welcome visits from their customers and members of SFMTA. The visit on the Tuesday morning should finish with lunch. If you or a staff member would be interested in joining this visit to Mitchells of Letham (15 minutes out of Forfar) please reserve your place with Bruce McCall at SFMTA, telephone 01738 637472. Places are already booked up but there's room for one or two more interested parties.

# How now for the tartan cow?

With Over Thirty Month cattle to return from 7 November 2005, Quality Meat Scotland has asked SFMTA members for opinions on whether cow beef should be eligible for the Scotch Beef brand. Following the government announcement in September that cow beef will be available for sale in the UK food chain, the Board of QMS has been discussing how far, if at all, this should go. Before taking their final decision on this at the Board meeting on 3 October, the QMS Board have asked the views of our organisation.

The following was sent out to those members who have furnished us with an e-mail address and replies are printed at the end. If you would like to add to the debate after reading this article please phone us or write in with your comments.

As you know, the current definition of Scotch Beef is:-

- the cattle are born and reared on an assured farm in Scotland;
- it is slaughtered in an assured Scottish abattoir in accordance with QMS Assurance Standards;
- the beef is from a heifer, a steer, or, where customer specification permits, a suckler bull under 16 months of age;
- if it is a dairy bull under 16 months of age, it can be used for manufacturing products only;
- the carcass must be 2, 3, 4L, 4H or 5L for fatness and E, U, R, O+ for confirmation.

As far as over thirty month cattle are concerned, the QMS Board has already decided that:-

- clean heifers and steers of all ages will be acceptable within the brand as long as they meet the carcass and fat grades listed above and
- primal cuts from cow beef will not be permitted in the Scotch Beef brand.

**The only issue that remains to be decided is whether mince from cow beef should be allowed to use the Scotch Beef brand. That is the issue on which the Board would welcome the views of your organisation.**

To help you consider this issue, there follows the background note used by the QMS Board to assess the pros and cons of this matter.

## REVIEWING THE DEFINITION OF SCOTCH BEEF WITH REFERENCE TO THE REINTRODUCTION OF COW BEEF INTO THE FOOD CHAIN

Four criteria have been developed to test whether the use of cow beef in the Scotch brand is appropriate.

1. **Technical test** – will the use of cow beef for mince result in a good quality product?
2. **Policing test** – can any specification of the Scotch label that uses cow beef be adequately policed to ensure the end consumer has a good eating experience?
3. **Market test** – will the inclusion of mince from cow beef undermine the brand in the market place e.g. how will Scotch compare with other brands?
4. **Economic test** – is the inclusion of cow beef in the brand likely to have a positive or negative effect on the income of Scottish farmers and processors?

### Technical Test

An experienced technical adviser was asked to help QMS staff draw up a technical assessment of where cow beef could be considered fit for purpose i.e. would provide a good quality product for that segment of the market.

This suggested that mince would be 'fit for purpose' if it was a minimum of 85% Visual Lean and all excess gristle and connective tissue was removed.

### **Policing Test**

The quality of the eating experience could be affected if the definition of Scotch is linked to particular cuts or processes that cannot be policed. This can potentially go wrong in abattoirs, cutting plants, retail/foodservice outlets or, indeed, in the home.

QMS assurance assessments in abattoirs can trace carcasses and products from those carcasses. It is more difficult to audit if products are processed in a separate cutting plant, retail or foodservice outlet as QMS has fewer means of checking that Scotch labels are only going on the correct goods.

### **Marketing Test**

Even if a product is technically fit for purpose, thought needs to be given to customer perception. Would the Scotch label lose credibility if cow beef were in the brand, either at all or for particular products, if it appears less discriminating than other quality marks?

- The PGI definition of **Welsh Beef** excludes cow beef altogether and there are no plans to change that.
- The **British Quality Mark** operated by EBLEX will be amended to allow it to be used for 'mince and mince products' made from cow beef as long as the mince is at least 85% Visual Lean.
- The definition of the **English Quality Mark** operated by EBLEX will continue to exclude all use of cow beef.
- Most **French Quality Marks** exclude cow beef although, more recently, one or two have included cows under 10 years of age.

### **Economic Test**

One of the main aims of QMS is to help improve the profitability of the red meat chain. Use of the Scotch brand can carry a premium and, on other occasions, make it easier to gain market entry. Taken simply, this would suggest that the Scotch Beef brand should be extended to as wide a range of cow beef products as possible, commensurate with protecting the brand image.

On the other hand, cow beef will take the place of some of the beef currently sold from animals under 30 months of age. That could, in the short term at least, affect the value of all prime cattle. There is also a particular issue about whether including cow beef in the Scotch Beef brand would have an adverse effect on the price paid for prime cattle eligible for Scotch. While farmers will want to maximise the price of cows, the sale of prime cattle makes up a much larger proportion of their income.

The question is, therefore, how far cow beef can be included in the brand, thus increasing industry returns, without destabilising the ongoing price of prime cattle eligible for the Scotch Beef brand.

### **Cattle Numbers In Scotland**

#### NUMBER OF PRIME CATTLE AVAILABLE FOR SLAUGHTER

Allowing for retentions for breeding there are currently around 500,000 cattle on Scottish farms which are likely to be marketed for slaughter during 2006.

NUMBER OF COWS AVAILABLE FOR SLAUGHTER DURING 2006	65,000 - 70,000
of which	
Proportion estimated to be born in Scotland	88%
Proportion estimated to be assured	85%
Proportion estimated to meet existing Scotch requirements for confirmation and fat cover*	60-65%

ESTIMATED NUMBER OF COWS ELIGIBLE FOR SCOTCH LABEL 30,000 - 35,000

\* based on Scottish cows going through markets 1995 and Irish kill 2004

## **SFMTA members responses that will form the basis of our response to QMS.**

There appears to be a resounding no from members on the inclusion of cow beef in Scotch Mince. The only OTM beef allowed under the definition of Scotch should be clean beef. I attach some of the members comments:-

“Why when cow beef in mince has gone, with everyone using clean beef for mince should we re-introduce cow beef in Scotch beef mince? This should not be called Scotch.

When we have had no option, trade has taken a step forward and should not go back. Independent retailers have benefited from increased consumer confidence and to put cow beef in scotch mince would only be cheating the public.”

“We have no interest whatsoever in attempting to slaughter and market cow beef. To promote minced cow under the Scotch Beef brand would be a sell-out, and cannot in any way be an asset to the brand or the industry. If we’re serious about pushing a premium brand, let’s not dilute it with a second rate product.”

[Don’t need the complication of older beef, or cow beef carrying the Scotch Beef label.](#)

“I still think cow beef should be branded as such or carry another mark from the specially select, definitely feel that if it was included it could be detrimental to the brand and people have a right to know what they are eating. Don’t think filtering it away as mince or mince products is a very open and honest policy either and these products should be labelled with a correct description as well. This would safeguard the consumer and allow them to make an informed choice as to what they eat and stop any questions as to why the industry is trying to hide the sale of over thirty month beef.”

“COW BEEF IS NOT PRIME SCOTCH BEEF SO IT CAN’T MAKE  
***PRIME SCOTCH MINCE***”

“We as a trade have been trying to assure our customers of the quality and safety of the beef we sell since the onset of all the problems.

Why tell me should we be lending ourselves to this kind of publicity and help other sectors in the trade use us to promote the introduction of these products into the food chain.

I feel we have worked hard to make a name for ourselves and lets do all we can to protect it.

How can QMS lend themselves to this I do not now.

[On behalf of Stuarts of Buckhaven, who operate three butcher's shops in Fife, I would be strongly against cow beef being included in any way whatsoever](#)

“I have no problem with the use of Cow beef for mincing or manufacturing or it having a label as Scotch or UK. At the moment I feel it would be a mistake to create an issue over it especially as it has been given the all clear. Maybe it should only be available to manufacturing people or catering butchers I don’t know the right answer, suffice to say there seems to be a move back to traditional Butchers so they probably would not be interested in cow beef anyway (young cow beef is very tasty). The old cows are always a problem. Aren’t they always??”

“Everything should be labelled to tell the true story, cow beef is cow beef.”

### **LAMINATED NOTICES**

**Members are reminded that the Federation will print and laminate any personalised notices that you need for your business. Monday Holiday notices, Product declaration and information necessary for supplier listing on Beef Labelling boards etc.**

# SCOTTISH MEAT CHALLENGE 2005

QMS in conjunction with SFMTA staged this event, the biggest in the Scottish butchers' calendar after the Scottish Meat Trades Fair. Over 100 attended the event at Lauder College, Dunfermline on Tuesday 20<sup>th</sup> September to witness the Finals of the Meat Skills Scotland competition.

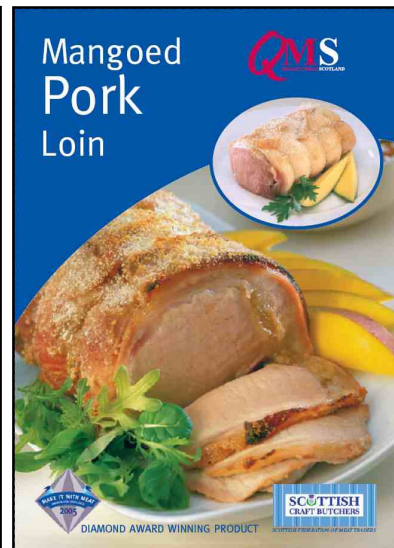
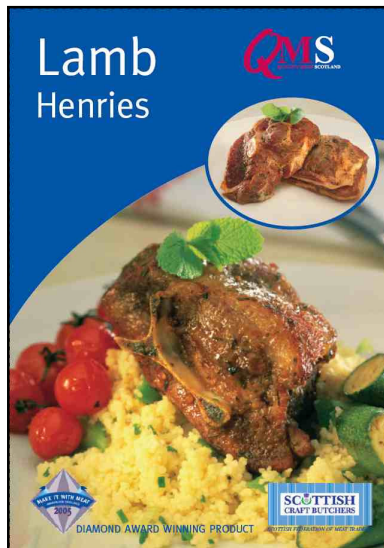
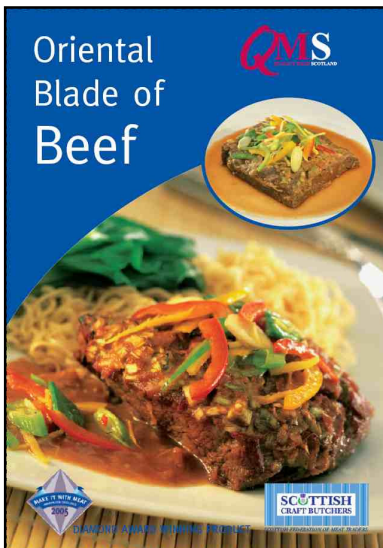
There was a photocall for everyone who had awards to receive from the Steak Pie Evaluation and this year's Make it With Meat awards. QMS also used the event to launch their new training CDs showing cutting techniques from beef, lamb and pork.

After a very fine sit down lunch the Make it With Meat Diamond Awards, main Steak Pie awards and the winners of the Meat Skills competition were announced.

## Diamond Awards – Coming Soon

**Beef, Lamb and Pork  
Make it With Meat  
Award-winning recipes and posters**

# MAKE *it* with meat awards for excellence 2005



**BEEF  
DIAMOND AWARD**

Oriental Blade of Beef	Simon Howie,	Perth
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Simon Howie (left) and Gary Connacher (right) receive their Diamond Award from Glen.

Oriental Blade of Beef is a cut from the shoulder of beef produced by seaming down the spale bone or blade until free from all connective tissue. When cut into four equal portions it is then marinated in oriental marinade.

The recipe, tray highlighter and colour posters will be distributed exclusively to Scottish Federation members in October.

**GOLD AWARDS**

Steak and Stilton Pinwheel	A E Brown & Son	Turriff
Sweet Chilli Kebabs	Scott Brothers	Dundee
Oriental Marinaded Beef	Blackwood of Kilmacolm	Kilmacolm
Wallace Wellingtons	Mearns T McCaskie	Wemyss Bay

**SILVER AWARDS**

Beef Pepper Pots	J B Houston	Dumfries
Chilli Beef Stirfry	J B Houston	Dumfries
Steak Parcel	Halliwells Butchers	Selkirk
Banffers Beef Purse	John Stewart	Banff
Beef Olives	Grossetts of Tayside	Dundee
Sonsie Haggis Plait	James Pirie & Son	Newtyle
Haggis Pouches	Ian J McIntosh	Fraserburgh

**BRONZE AWARDS**

Peppered Beef Roast	Crombies of Edinburgh	Edinburgh
Spicy Beef Stir Fry	W Simpson & Sons	Leven
Beef Stroganoff Steak	George Gow	Kingussie
Spicy Beef Parcels	Bertrams Quality Butchers	Kirriemuir
Fillet of Beef En Crouete	James Allan Butchers	Glasgow
Mini Beef Kiev	Grants Butchers	Dundee
Steak & Ginger Olives	A E Brown & Son	Turriff
Cajun Crumb Sirloin Steak	Food for Thought	Ullapool
Cheese & Oatmeal Stuffed Shoulder Fillet Olives	Ewan Morrice	Mintlaw
Beef and Mushroom Roulade	Simon Howie	Perth
Spicy Tomato Beef	Bert Fowlie	Strichen
Haggis Olive	Bruce of the Broch	Fraserburgh
Oatmeal Delights	A & I Quality Butchers	Culloden

## LAMB

### DIAMOND AWARD

Lamb " Henries"	Crombies of Edinburgh	Edinburgh
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Glen presenting Sandy Crombie from Crombies of Edinburgh with his Diamond Award. His product Lamb Henries uses pieces of bone in shoulder lamb that is marinated for the customer to slow cook.

The end result is an extremely tasty product.

Recipe, tray highlighters and colour posters will be going out to members around the same time as this Newsletter.



### GOLD AWARDS

Bombay Lamb Noisettes	Grants Butchers	Dundee
Marinated Lamb Kebab on Rosemary Sticks	Alex Jack ( Butchers) Ltd	Stranraer
Mini Lamb Rack on Black Roast	Bruce of the Broch	Fraserburgh

### SILVER AWARDS

Minty Lamb Kebabs	Alex Jack ( Butchers) Ltd	Stranraer
Rack on Black	Scott Brothers	Dundee

### BRONZE AWARDS

Lamb Dippers	J B Houston	Dumfries
Spanish Style Lamb Kebabs	Halliwells Butchers	Selkirk
Lamb Roasties	Halliwells Butchers	Selkirk
Marinated Leg Lamb	Crombies of Edinburgh	Edinburgh
Stuffed Shoulder Steaks	W Simpson & Sons	Leven
Black Sheep of the Family	Bert Fowlie	Strichen
Lamb Roast with Orange	Grossetts of Tayside	Dundee
Saddle of Lamb with Apricot & Pine Nut Stuffing	Blackwood of Kilmacolm	Kilmacolm
Mini Lamb Roast with Mint & Orange Marinade	Blackwood of Kilmacolm	Kilmacolm
Lamb & Mint Koftellas	Mearns T McCaskie	Wemyss Bay
Minty & Redcurrant Lamb Fillets	James Pirie & Son	Newtyle
Stuffed Tenderloin of Lamb	A & I Quality Butchers	Culloden

**SNIPPET:** Danny Upson has re-joined Lucas Ingredients having sold his shop to his employee Simon. It was an offer he couldn't refuse and we look forward to seeing him north very soon.

**PORK  
DIAMOND AWARD**

Mangoed Pork Loin	Alex Jack (Butchers) Ltd	Stranraer
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The Diamond Award for Pork products went south to Alex Jack (Butchers) in Stranraer. His winner was a pork loin with mango chutney, breadcrumbs and sauce.

Ian Jack is photographed with Glen, something that became talked about at the Scottish Meat Challenge at Lauder College as they were re-united when Ian picked up both the Traditional Steak Pie and Speciality Steak Pie Regional Championships for the South West of Scotland.

**GOLD AWARDS**

Pork & Prune Roast	James Allan Butchers	Glasgow
Cajun Pork Bakes	Scott Brothers	Dundee
Peppered Pork Whirl Roast	Mearns T McCaskie	Wemyss Bay
Fillet of Pork Delight	James Pirie & Son	Newtyle

**SILVER AWARDS**

Quick & Easy Milanese	J B Houston	Dumfries
Smokey Pork Savoury	John Stewart	Banff
Pork Sorrento	James Allan Butchers	Glasgow
Pork & Black Pudding Roaster	Grants Butchers	Dundee
Thai Pork Squares	Simon Howie	Perth
Pork Charms	Ness Foods	Inverness
Pork Croquette	Bruce of the Broch	Fraserburgh
Mini Rainbow Pork Roast	Bruce of the Broch	Fraserburgh
Filled Black Loin Chops	Ian J McIntosh	Fraserburgh

**BRONZE AWARDS**

Pork Meatballs in a Tomato & Pesto Sauce	Halliwells Butchers	Selkirk
Mediterranean Oyster Pork Roast	Crombies of Edinburgh	Edinburgh
Cajun Pork Cushion Roast	W Simpson & Sons	Leven
Loin of Pork with Apple Stuffing	Bertrams Quality Butchers	Kirriemuir
Three Cheese Stuffed Pork Olive	Bertrams Quality Butchers	Kirriemuir
Pork Tomato & Basil Olives	James Allan Butchers	Glasgow
Pork Feast	A E Brown & Son	Turriff
Sweet & Sour Burgers	A E Brown & Son	Turriff
Bacon & Cranberry Stuffed Pork Steak	Food for Thought	Ullapool
Italian Pork Loin Parcel	Ewan Morrice	Mintlaw
Curried Pork Fillet Skewers	Ewan Morrice	Mintlaw
Pork Blankets	Bert Fowlie	Strichen
Roly Poly Pork Loin	Blackwood of Kilmacolm	Kilmacolm
Hawaiian Salted Ribs	Mearns T McCaskie	Wemyss Bay
Crispy Lemon Pork Roast	A & I Quality Butchers	Culloden
Peppered Pork Grill	Ian J McIntosh	Fraserburgh

**TRADITIONAL STEAK PIES  
SCOTTISH CHAMPION**



R & J Chapman, Baillieston, Glasgow	Scottish Champion
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All the Regional Champions selected at the evaluation at Perth College back in August were purchased over the counter, unknown to sellers, in each of the finalists shops on 1<sup>st</sup> September. The pies were then taken to James Watt College, Greenock where Don McGovern and the catering department gave the six finalists a thorough and honest assessment concluding that Pie C – from R & J Chapman was their overall winner.

**REGIONAL CHAMPIONS**

Alex Jack (Butchers) Ltd. Stranraer	Regional Champion	South West Scotland
Boghall Butchers, Bathgate	Regional Champion	South East of Scotland
D G Lindsay, Perth	Regional Champion	Central Scotland
Ness Foods, Inverness	Regional Champion	North of Scotland
R & J Chapman, Baillieston, Glasgow	Regional Champion	West of Scotland
Thomson Family Butchers, Dundee	Regional Champion	East of Scotland

**GOLD AWARDS**

Blackwood of Kilmacolm
Crombies of Edinburgh
Ewan Morrice, Stuartfield
G Kirk & Son, Denny
Ian J McIntosh, Fraserburgh
Ian Moir, Grantown on Spey

J & J Preston, Strathaven
John B Houston, Dumfries
John Hill Butchers, Dunblane
W J Lewis, Milngavie
William Cameron, Burntisland

**SILVER AWARDS**

A & I Quality, Culloden
Alan Dobbie, Errol
Andrew Gillespie, Glasgow
Auchengree Farm Shop, Beith
Bert Fowlie, Strichen
Bertram's Quality Butchers
D Macdonald, Drymen & Killearn
Grants Butchers, Dundee

Halliells Butchers, Selkirk
John Marshall & Son, Johnstone
Mearns T McCaskie, Wemyss Bay
R Mackenzie & Son, Johnstone
Simon Howie, Perth
T Baillie & Son, Saltcoats
T H Carson, Dalbeattie
W W Middlemass, Langholm

## SPECIALITY STEAK PIES



### SCOTTISH CHAMPION

Steak Pie with Red Wine & Shallots Gravy	Blackwood of Kilmacolm	Scottish Champion
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### REGIONAL CHAMPION

Steak & Haggis Pie	Forbes Raeburn & Sons	North of Scotland
Steak & Sausage Pie	J & H Cairns	Central Scotland
Steak Pie with Red Wine & Shallots Gravy	Blackwood of Kilmacolm	West of Scotland Champion
Steak Pie with Kidney and Sausage	Alex Jack (Butchers) Ltd	South West Scotland
Steak Pie with Lamb's Kidney and Button Mushrooms	Boghall Butchers	South East Scotland
Steak Pie with Parsnips	Grossetts of Tayside	East of Scotland

### GOLD AWARDS

Beef Burguignon Pie	Forbes Raeburn & Sons, Huntly
Steak & Kidney Pie	W J Lewis, Milngavie
Steak & Mustard Pie	Bert Fowlie, Strichen
Steak & Sausage Pie	Mearns T McCaskie, Wemyss Bay
Steak & Sausage Pie	Pauls Quality Butchers, Kilsyth
Steak and Kidney Pie	Halliwells Butchers, Selkirk
Steak Mince Round	Pauls Quality Butchers, Kilsyth
Steak Pie with Chipolatas and Madera Wine	Boghall Butchers, Bathgate
Steak Pie with Garlic Mushrooms	Grossetts of Tayside
Steak Pie with Mushroom & Onion	John Hill Butchers, Dunblane
Steak Pie with Shallots & Red Wine Gravy	John Marshall & Son, Johnstone
Steak, Sausage & Mealie Pie	D Macdonald, Drymen and Killearn
Steak, Stout & Link Pie	R Mackenzie & Son, Johnstone

### SILVER AWARDS

Steak Pie with Sausage	James Allan Butchers, Glasgow
Steak Pie with Sausage	James Chapman (Butchers) Ltd. Wishaw
Steak Pie with Rich Black Pudding Gravy	Blackwood of Kilmacolm
Steak & Sausage Pie	Auchengree Farm Shop, Beith
Steak & Sausage Pie	J & J Preston, Strathaven
Steak & Sausage Pie	John Marshall & Son, Johnstone
Steak & Sausage Pie	W P Tulloch, Paisley
Steak & Kidney Pie	William Cameron, Burntisland
Steak & Guinness Pie	David Bennett & Son, Dunblane
Steak & Garlic Mushroom Pie	Grants Butchers, Dundee
Steak & Cumberland Pie	Ewan Morrice, Stuartfield
Steak & Black Pepper Pie	David Bennett & Son, Dunblane
Steak & Ale Pie	Mearns T McCaskie, Wemyss Bay
Real Ale Pie	Scott Brothers, Dundee
Peppered Steak Pie	Scott Brothers, Dundee
Gamekeepers Steak Pie in a Red Wine Gravy	A E Brown & Son, Turriff
Beef & Burgundy Pie	Crombies of Edinburgh

# The Scotch Butchers Academy Day

Quality Meat Scotland and SFMTA are very pleased to announce the first series of Scotch Butchers Academy Days

These are to be held on Tuesday 18<sup>th</sup>  
Wednesday 19<sup>th</sup> and Monday 24<sup>th</sup> October.  
Locations -FINDS at Invergordon, Perth and  
James Watt College, Greenock respectively.

Places are limited to 15 on each seminar.



The Scotch Beef Academy Day has been created to allow butchers to develop their skills and knowledge of the industry. Anyone working in the retail meat industry will find the day interesting and beneficial. Newcomers and those in need of enhancing their knowledge of the industry will find this most beneficial.

The overall format of the day is the new concept of introducing butchers to a local farm then developing the traceability chain at a catering college or similar location.

The day is a one day experience tracking Scotch Beef and Scotch Lamb. Participants will find out about all aspects of beef and lamb production, and the chain of assurances that backs it up. The course will provide facts about breeds, farm assurance, maturations, cuts etc. Labelling regulations, traceability and identification will also be explained. On completing the course students will be perfectly equipped to identify the five key pieces of information - country of origin, slaughter plant number, kill date, pack date and batch number - which verifies the origin of the Scotch Beef and Scotch Lamb sold to consumers.

Barry Dean, specialist in meat cutting, will host a masterclass demonstrating cutting of Thick Flank, LMCs and Shoulders of Lamb. Working with him will be a chef who will cook the cuts of meat either there and then (for tastings!) or show how they can be cooked slowly or casseroled. These cooking tips will give a real insight into how butchers can advise their customers about how to cook the meat they buy.

Overall, the day will take the participants from Gate to Plate.  
A certificate of attendance will be issued on completion.

Invitations went out to SFMTA and Scotch Butchers Club members in September, but If you are interested, please contact

June Lomax at QMS on 0131 472 4114 or at  
jlomax@qmcotland.co.uk.



Europe and Scotland  
Making it **work together**



Europe and Scotland  
Making it **work together**

## FORTHCOMING TRAINING COURSES

**BOOKINGS NOW BEING TAKEN**  
Telephone 01738 637785

<b>HACCP Certificated Course</b>		<b>Venues and Dates</b>	
The desirable certification to satisfy 2006 EU Hygiene Regulations		St Boswells, Borders Tuesday 18 <sup>th</sup> October Wednesday 19 <sup>th</sup> October	
To be run over two days inc examination		Federation Office, 8 Needless Road, Perth Tuesday 4 <sup>th</sup> October Tuesday 11 <sup>th</sup> October	
£180 including certification		Dingwall Mart Tuesday 1 <sup>st</sup> November and Wednesday 2 <sup>nd</sup> November	
<b>Scotch Beef Academy Days</b> 17 <sup>th</sup> 18 <sup>th</sup> and 24 <sup>th</sup> October		<b>Venues to be confirmed</b>	
One day Course See previous page for details		Phone June Lomax at QMS to request course Tel: 0131 472 4114	
<b>Foundation Hygiene Course</b> Running late September and October		<b>Venue</b>	
One day Course including examination £40 including certification		Phone to request course	
<b>Customer Service</b>		<b>Mobile Training as requested</b>	
Three hour course with certification Available 1 <sup>st</sup> – 10 <sup>th</sup> November £30 per person		Phone to request course Bookings are coming in so don't miss out	
<b>Do Your Own PR</b> Running late September and October		<b>Venue</b>	
Half day Course    £50 per person		Phone to request course	
SFMTA Annual General Meeting will be held on Wednesday 30 <sup>th</sup> November at 10.00am		Business and Learning Centre, Lauder College, Dunfermline	



U22 Young Butcher of the Year Keith McLagan from Bruce Brymer, Brechin collecting his trophy from Jan Polley, Chief Executive Quality Meat Scotland flanked by Glen and heats sponsor Jim Fox (Dalziel Ltd.)







## MEAT SKILLS SCOTLAND 2005 OVER 22 FINALISTS

When Alan McCormack, the winner of the regional heats in the South of Scotland withdrew from the competition because of pressure of business, Gordon McKay from the Associated Craft Butchers of Ireland stepped in to fill the void.

His participation in the event served as a useful marker to gauge Scottish skills against others.

The North of Scotland regional heats were won by two employees of Scott Brothers in Dundee.

Gavin Smith is pictured here with his Celtic themed display.

Below is Joe Murray's display, somehow he successfully evaded getting his photograph taken.





**MEAT SKILLS  
SCOTLAND  
U22 FINALISTS**

The South of Scotland qualifiers for the Final both came from the same Hamilton business – Hendersons.

Steven Strachan (left) and Thomas Hyland (below) made the judges job really difficult.

The standard in this age category reached new heights in this year's competition and it was really a pity that there could only be one winner.

Below Gary Raeburn from Forbes Raeburn & Sons Huntly fought off his competition nerves, using good skills to produce a fine display. Quite a month for Gary as he also won a place on the Worshipful Company of Butchers tour to Denmark in September.



Many thanks to Mathers (Inverurie) Ltd. for supplying all the meat for this year's Meat Skills Final.



These pictures can be viewed in colour at [www.meattraining.net](http://www.meattraining.net)

## Life as a World Champion

There has never been a dull moment in Boghall at Bathgate since Paul Boyle won the World Scotch Pie Championship on St Andrews day last year. Next day while fending off 15 or 16 reporters Paul managed to keep the supplies going but he had the foresight of his pie shells and lids supplier to thank. Paul makes no secret of the fact that he uses William Sword for his pastry needs and at six o'clock on the morning of 1<sup>st</sup> December, 100 dozen shells and lids were being delivered to him.

Past experience suggests that title winners' sales jump and Swords knew what to expect since this was the second year running that one of their customers had come out on top. They had already processed the order before Paul thought about phoning the night shift there. Alan Stuart, the World Scotch Pie Club promoter warned Paul that his sales would treble and to expect to have a busy year but it all happened overnight.

Although initially being fearful for how he was going to cope with the demands of being champion, Paul was delighted to confirm to the East Fife Butcher and Baker that his prophecy was spot on:-

"One Saturday afternoon I phoned Alan Stuart and told him we had sold 68 dozen pies today. That's from about 22 dozen that we used to sell."

In the wake of all the publicity and the feature on *BBC Landward* the procession of pie lovers that found their way to Paul Boyle's shop brought the greatest number of newcomers since the Boghall estate was built decades ago to accommodate the influx of staff for the new Leyland plant at Bathgate.

"It brought people to the area and when they were in getting pies they bought other things. We wondered when it was going to stop but it didn't. As time went on sales increased and they bought red meat. They bought our potted meat, tried our own make haggis and apart from the sale of the pies there were spin offs."

**Scotch Pies are staple diet at football matches but only the supporters of Bathgate Thistle and their opponents are currently sampling the World champions.**

The 55 pence award winning pies gave customer confidence to try more of the Boghall butchers products. Total sales benefited to the extent that they are now 33% up on sales this time last year. The customer base that used to be restricted to the local area now extends 20 and 25 miles away.





*Paul and his wife Christine take a pride in producing the finest Scotch Pies in the World*

Everyone was called in to help Paul and his daughter Mariेशa. Paul's sister, aunt and uncle, and father came back to man the pumps and demand has kept up sufficiently for his wife Christine to leave her manager's job at Spar in August and come into the family business.



*Boghall Butchers is tucked away at the side of the small shopping area*

10,000 colour leaflets have been printed that will be distributed 1000 at a time to launch a delivery service since Paul has concerns that the stream of customers might start to tire of travelling through a 20mph area to the centre of a housing estate. Targeting local villages and towns who are now without quality butchers Paul is hoping to keep the pot boiling and not lose these customers who have acquired a taste for his products.

"We are trying to offer a personal service that supermarkets can't offer. Supermarkets do not have the manpower to cater for speciality cuts. We hope that the delivery service will help us build our red meat sales."

Paul's father, William started the business 30 years ago. He had been the backshop manager at Roy Baird's very busy Bathgate shop and Paul had worked there as a schoolboy. On leaving school Paul went to the North British Hotel in Edinburgh and completed a four year apprenticeship to become a chef. With that to fall back on father allowed son to come into his new business. Now at the age of 77, father is the business' quality controller, visiting three or four times a week to run his critical eye and taste buds over the goods.

There were no secrets to collect in the scrupulously clean and smart Boghall backshop. There is a Blue Seal convector oven and the pies have that extra moisture that the business demands flows just over the top of the pie after cooking. "That's the flavour out of the flanks of beef that's what makes the pie."

The World championship recipe is not committed to paper but Paul administers the production in person and obviously weighing every ingredient is important:-

"We haven't changed the recipe in 30 years. Even if we are selling 60 dozen pies we make them up in five 12lb. batches. You are frightened that the recipe gets altered."

Boghall butchers defend their title this November and challengers will be taken seriously;-

"I will be having as much of a go as I did last year. I will go with the same mind as I did last year- you have done your best so we hope for the best. If it's someone else's turn then I will offer them all the best."

Before last year's competition Paul visited the previous winner Sugar and Spice in Auchterarder and sampled the title holder's ware. Paul admits to a secret ingredient that was in his pies for last year's competition that was not there before. Whatever it is it must be addictive because once tried you crave for more. Let's hope the judges see it that way in this annual Butcher v Baker contest.





### **World Scotch Pie Champions**

- 2005 Boghall Butchers
- 2004 Sugar and Spice, Auchterarder
- 2003 McLeans Bakers, Forres
- 2002 Thomas Auld, Greenock
- 2001 Thomas Auld, Greenock
- 2000 John Davies, Bo'ness



2006? Entry forms for the 2006 World Scotch Pie competition are enclosed with this Newsletter for the competition for you to attempt to become the next name on the trophy when it is presented on Wednesday 30<sup>th</sup> November.

## **Brussels pressures Britain to go metric**

The European Commission has reminded Britain of its legal requirement to set a date for abolishing the imperial system, or the use of pints, miles and acres.

Following lobbying from unnamed groups, Brussels officials over the past few weeks have made a fresh attempt to get the Brits in line with the rest of Europe in using the metric system. However, the main pro-metrication group in Britain, the UK Metric Association, told the Financial Times it was not "strongly lobbying" the commission.

In 2000 it became illegal to sell products by reference to pound, pint or gallon - with the exception of beer. In 2001, a market trader named Steven Thoburn lost a widely-reported court battle to continue labelling his bananas in pounds and ounces.

If the UK fails to act, it risks an infringement procedure at the EU Court of Justice in Luxembourg. However, a spokesman for the Department for Transport told the Sunday Times that "The derogation says we will go to metric when we choose a date. We are within our rights, and we have no intention of getting rid of the mile".

# Christmas is Coming!

**“It may be a difficult subject when the summer has barely gone, but butchers should now be turning their thoughts to the Autumn/Winter season and particularly, planning for Christmas. It’s too easy to let the opportunity presented by this time of year to slip by, or to start preparations too late. The weeks slip by, but early preparation now in testing new products will pay dividends later.” Noel Dawson, Lucas Ingredients.**

With this in mind, Lucas Ingredients has just launched two new products that are perfect for the Christmas period; Butchers Classic Cranberry & Rosemary Sausage Mix and Premium Apricot & Ginger Stuffing Mix.

The subtle combination of Cranberry & Rosemary in the Sausage Mix works well with pork, chicken and turkey meat; the large, juicy, chopped cranberry pieces complemented by the delicate flavour of rosemary. This complete mix is ready to use and is packed in convenient 567g sachets to make up 4.54kg (10lb) batches. There are 5 sachets in each box.



Cranberry & Rosemary Sausage Mix

This flavour is the 10<sup>th</sup> addition to the Butchers Classic range which are characterised by their traditional texture and includes Cumberland, Pork & Leek, Pork & Chive, Pork & Onion, Tomato, Beef, Lincolnshire, Lamb & Mint and Cracked Black Pepper Sausage Mixes.



Premium Apricot & Ginger Stuffing

Premium Apricot & Ginger Stuffing Mix offers a refreshing change as a seasonal Stuffing, enhancing meats including turkey, chicken, pork and the richer flavour of duck. Its blend of sweet and spice with real chopped apricot pieces looks good as well as tasting superb. This new addition to the Premium Stuffing Mix range joins the Sage & Onion and Cranberry, Apple & Country Herb flavours currently available.

All Premium Stuffing Mixes from Lucas are very easy and quick to use, hydrating with cold water. Suitable for vegetarians too, the Premium Stuffing Mixes are packed in handy 1kg units within 4 kilo bags to ensure the utmost freshness.

More product usage ideas and free samples are available from Lucas. Contact Lucas on the free Customer Helpline: 0800 138 1938, or visit [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk).

## British bangers get premium positioning - research

British sausages are back in vogue, but the simple banger has had an upmarket makeover, according to new research from Mintel.

This year Britain will consume an estimated 189,000 tonnes of sausages, a hearty 17% increase since 2000. But it is the impressive 23% increase in market value over the same five-year period that points to the rise and rise of the premium sausage, with 2005 value sales forecast to reach £530m.

"Although not an obvious food to have benefited from an increasingly prosperous UK population, sausages have seen a notable shift towards more premium positioning. Indeed, manufacturers today are reinventing sausages as posh nosh with quality-led production, after the association with mechanically recovered meat and cheap fillers tarnished the perception of this humble British staple," said David Bird, consumer analyst at Mintel.

Interestingly, up-market sausages are not only being made from variations on traditional recipes like pork and apple or pork and leek, they have also taken their cue from the rise in the popularity of ethnic cuisine, such as red Thai and lemongrass sausages or more adventurous combinations, such as duck and orange.

This move towards the more sophisticated sausage has propelled once basic British staples such as bangers and mash and toad in the hole to new culinary heights. Indeed, these dishes now feature on the menus of some of the very finest London restaurants, including the Ivy. Sausages are now even in with the celebrity set, with Kate Winslet having served bangers and mash at her wedding do.

Although many bangers may have taken on a more exotic guise, two in five (43%) adults always try to buy British sausages and bacon where possible and so it is unlikely that this old favourite will ever lose its true Britishness, according to Mintel.

## Withdrawal of Tudor cooked meats

The FSA Wales issued the following Food Alert in September

John Tudor and Son of Bridgend has withdrawn all of its cooked meats range due to the risk of contamination with *E. coli* O157. The company supplies catering and retail premises in the South Wales area, primarily schools, residential homes and other local authority institutions.

*E. coli* O157 is a toxin producing bacterium that presents a risk of serious illness, particularly to vulnerable groups. John Tudor and Son is undertaking a withdrawal and contacting all customers.

## NATIONAL MINIMUM WAGE INCREASES IN OCTOBER

**REMINDER:** In October the adult rate of the minimum wage (for workers aged 22 and over) increase from its present hourly rate of £4.85 to £5.05.

The development rate (for workers aged 18-21 inclusive) increases from the present hourly rate of £4.10 to £4.25. The development rate can also apply to workers aged 22 and above during their first 6 months in a new job with a new employer and who are receiving accredited training.

The 16-17 year old rate of £3 an hour will be reviewed in February 2006

SFMTA members Wage Survey results are still available from SFMTA.  
Telephone Bruce on 01738 637472

## Dream come true

It's been 15 years since Kenny Henderson first had a vision for a new state-of-the-art abattoir. Now RY Henderson & Sons — one of Scotland's oldest meat processing family firms — is forging ahead with that vision.

As the first sod was cut at Myrehead Farm, near Whitecross, company chairman Kenny told the *Journal and Gazette* what it meant to him. He said: "I've had this vision for 15 years so it's a dream come true to see it start to take shape. It's fantastic for our employees too. A lot of them were wondering if it was ever going to happen. I think they now realise that their future is secure."

Planning permission for the new abattoir was first sought from Falkirk Council five years ago. While officials recommended approval, the decision went to a vote and the application was refused. A subsequent appeal to the Scottish Executive, however, resulted in Hendersons finally getting the go-ahead in November 2003.

That paved the way for the firm to market its existing Linlithgow town centre site, now sold to Alloa-based MCA Homes. And on Wednesday, Quality Meat Scotland chief executive Jan Polley was on hand to cut the first sod at Myrehead Farm. She said: "This new development certainly has our seal of approval. The confidence shown by Hendersons in building a new abattoir is exactly what our industry needs. It shows a belief in the future which should send a signal through the supply chain, right back to the farmers."

A £4.25 million investment, £500,000 has been pumped in by the Scottish Executive. Scotia Design Build has been tasked with erecting the building by December, to enable the facility to be up and running by the end of January.

Kenny added: "It's a tight deadline but there's been quite a few delays on this project and we're keen to get on with it." Kenny and his son Martin — the third generation of the family to be involved in the firm — have visited meat plants in four continents to gain knowledge of different technologies.

As a result, the new factory will recycle its own by-products to power the factory. And the Hendersons are confident the workforce will quickly double. Martin said: "It's all about prestige — giving us the ability to bite off more business. We've got about 35 employees now but we envisage having to employ an extra 30-35 workers, soon after we're up and running. We're not a sexy industry, like electronics. But we're a local company looking to provide local jobs in an area that needs them."

Linlithgow and Falkirk East MP Michael Connarty applauded the Hendersons. He said: "I'm very impressed with the vision and ambition of the Henderson family. I'm sure everyone interested in the economy will applaud the project. It's great news for Whitecross."

That sentiment was echoed by long-time abattoir supporter, Whitecross resident Bert Spittal. He said: "I think a development which brings work to the village must be welcomed."

The £4.25 million meat processing factory is the first new plant built in Scotland for 25 years. \* RY Henderson & Sons was founded in the 1960s and has been based in Braehead Road, Linlithgow, since 1973.

**Did you know a HACCP disk and a folder of jpeg pictures is available to SFMTA members. Just phone Bruce to request a copy on CD.**

## **Somerfield Must Sell 12 Stores**

The Competition Commission (CC) has concluded that the completed acquisition by Somerfield plc (Somerfield) of 115 stores and other assets from Wm Morrison Supermarkets plc (Morrisons) may be expected to result in a substantial lessening of competition in 12 local grocery retail markets in Great Britain. In order to restore competition in these markets, Somerfield will have to sell 12 stores to suitable grocery retailers approved by the CC.

The CC had provisionally identified 14 local markets where the acquisition gave rise to competition concerns. However, as a result of new evidence from Somerfield, the CC is now satisfied that its acquisition of stores in Bedlington and Paisley will not be anti-competitive.

Somerfield is therefore required to sell 12 stores to purchasers approved by the CC. In seven towns, it must sell the stores which it had acquired from Morrisons; these are in Filey, Middlesbrough Linthorpe, Newark, Pocklington, Poole Bearwood, South Shields and Whitburn. In Johnstone, Peebles and Yarm, Somerfield can choose to sell either the acquired store or a specified existing Somerfield store. In Kelso and Littlehampton, where it had already closed its existing store, it must sell the closed store but can continue to operate the acquired store. All are mid-range stores except a convenience store at Filey and a one-stop shop at Johnstone. The final report is available on the CC's web site at:

[www.competition-commission.org.uk/inquiries/ref2005/somerfield/index.htm](http://www.competition-commission.org.uk/inquiries/ref2005/somerfield/index.htm)

## **Tesco picks up 30 convenience stores from Morrisons**

Tesco's has stepped up its expansion with the purchase of 30 filling stations from Wm Morrison. The forecourts and stores will be rebranded as Tesco Express outlets and take the number of convenience stores operated by Britain's biggest retailer to 580.

The deal will be subject to clearance by the Office of Fair Trading. Its decision whether to refer it to the Competition Commission for closer investigation will indicate whether the consumer watchdog has any concerns about Tesco's growing dominance. The retailer now accounts for more than £1 in every £8 spent on the high street and has 30.5% of the grocery market.

Normally a market share of more than 25% would trigger an automatic investigation, but the competition watchdogs have previously said that they regard one-stop grocery shopping and top-up shopping at convenience stores as two separate markets.

## **Wal-Mart calls for probe into dominant Tesco**

The increasing dominance of Tesco in Britain needs to be probed by the government, Lee Scott, president and chief executive of Wal-Mart has declared.

In an interview with The Sunday Times, Scott, who owns Asda in Britain, said that it was time for the government to act. "As you get over 30% (Tesco's market share) and higher I am sure there is a point where government is compelled to intervene, particularly in the UK, where you have the planning laws that make it difficult to compete," said Scott. "At some point the government has to look at it," he added.

Scott's comments are likely to be taken seriously by the government, with which Wal-Mart has a good working relationship. Asda is Britain's No 2 supermarket group with 16.7% of the food market.

Concerns about Tesco's dominance have been growing in recent months. Last month Sir Ken Morrison, chairman of the Wm Morrison supermarket chain, told City analysts that Tesco was using selective discounts to lure shoppers from his newly refurbished stores. Sir Ken cited the example of the Isle of Wight, where, after the opening of a new Morrisons store, Tesco had sent vouchers giving shoppers £15 off every £40 spent — a discount of almost 40%.

Local pricing — where consumers in areas with little competition subsidise people in more competitive areas — is frowned on by competition regulators.

## **EHO Team takes on Birmingham meat gangs**

Birmingham EHOs have carried out a series of raids against large-scale, organised meat crime in the city, which is believed to have links all over the country. In Operation Flurry in August – the latest of four police-backed raids – nearly three tonnes of poultry, mutton and lamb were seized from Ali Halal Meat, an unlicensed cutting plant at 91a Medicott Road, Small Heath, south-east Birmingham.

In the backyard of the terraced house, EHOs found sheep carcasses being cut up and poultry piled high on tables in a room with a filthy floor and tables. There was an overwhelming smell of putrid meat and swarms of flies. The meat has been successfully condemned.

The council plans to prosecute the two owners, who were selling meat from the premises in Birmingham and Coventry, under meat hygiene regulations and the Food Safety Act 1990. Food safety team leader Nick Lowe is leading a team of four EHOs, who are working full-time in a city-wide clampdown on the illegal meat trade. The EHOs are carrying out Ripa-authorized surveillance and acting on tip-offs and other leads, often from legal traders. Mr Lowe said more than 12 tonnes of unfit meat has been seized so far and that at least a dozen other unlicensed cutting plants are being watched.

Lines of inquiry from Birmingham are leading to all areas of the country, particularly densely populated areas with low cost halal butchers. There are also connections with Denby Poultry, which was at the centre of an Amber Valley DC operation in 2001. Condemnation and prosecution under food safety law will be sought by the council in all cases, Mr Lowe said.

In a prosecution linked with the ongoing operation, Mr Ali, owner of an unlicensed cutting plant in Stratford Road, was fined £15,000 with £2,000 costs last month. Another case, following two seizures of more than four tonnes of meat, in Warwick Road, in Greet, has yet to go to court. Mr Lowe said the trade for those prosecuted has been worth thousands of pounds a week. It is a cash-only business with code numbers used instead of shop or business names.

The perpetrators have all falsely claimed legal exemption from licensing, because they are supplying caterers. In fact, documentation has been produced by EHOs in court, proving that the plants have been selling meat to butchers' shops. The meat, mainly poultry or mutton for the halal trade, is not just 'technically unfit' because it comes from unlicensed plants, said Mr Lowe.

'A lot of the meat is not health-marked. Some of the carcasses are poorly eviscerated or contaminated with faecal matter. In the case of poultry, a lot of the birds are bruised and they are often stored in crates which are filthy and blood-stained. Although some of the plants have cold stores, they are often dirty and not temperature-controlled.'

The surveillance team has the backing of Birmingham councillors, who have allocated £100,000 to enforcement operations this year. A successful bid has also been made to the Food Standards Agency's fighting fund. Apart from Operations Fox and Aberdeen, the Birmingham clamp-down is the largest co-ordinated enforcement against meat crime in recent years, outside London.

Mr Lowe expressed concern about the low fines generally awarded to meat criminals under the Food Safety Act. He is also worried that, under an EU food hygiene regulation effective from next year, although the 'final consumer' exemption has been removed, cutting plants where a quarter of the customers are local, will be exempt from licensing.

He believes this will create a loop-hole which will be seized on by meat criminals. He has written to the Food Standards Agency and a minister expressing his concerns and will be raising them with CIEH policy officer Jenny Morris.

# Livestock Prices

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



<b>BEEF PRICES</b>	<b>W/E 17/09/05</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Abattoirs</b>			
Steers dwt	188.1 p/kg	186.4 p/kg	199.1 p/kg
Heifers dwt	188.2 p/kg	187.4 p/kg	199.4 p/kg
Young Bulls dwt	170.1 p/kg	169.1 p/kg	184.7 p/kg
Numbers			
Steers	3803	3727	3876
Heifers	1935	1948	1732
Young Bulls	1227	1286	1027

<b>BEEF PRICES</b>	<b>W/E 15/09/05</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Auctions</b>			
Steers lwt	107.43 p/kg	107.53 p/kg	110.55 p/kg
Heifers lwt	108.6 p/kg	110.04 p/kg	112.49 p/kg
Young bulls lwt	91.33 p/kg	93.54 p/kg	93.38 p/kg
Numbers			
Steers	440	359	482
Heifers	515	427	552
Young bulls	88	98	165

<b>Deadweight cattle week ending 17<sup>th</sup> September 2005</b>								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	192.8	192.2	191.5	194.4	196.8	197.2	180.7	179.5
R	188.8	190.7	190.9	190.3	191.1	190.4	175.7	177.4
O+	183.4	186.3	185.7	180.4	184.8	180.4	167.9	170.6
-O	167.0	170.8	168.1	-	168.4	170.5	157.6	158.2

## Certificated HACCP Courses

With the changing emphasis in the 2006 hygiene regulations Scottish Meat Training is offering the above as the most appropriate qualification for the supervision in the food industry. Three courses are offered – please see page 13 for details.

<b>SHEEP PRICES</b>	<b>W/E 15/09/05</b>	<b>Previous week</b>	<b>Previous year</b>
Scottish Auctions			
New Season SQQ lwt	95.93 p/kg	101.48 p/kg	106.37 p/kg
Ewes lwt	20.45 /head	£22.59 /head	26.51/head

### Sheep numbers

Scottish Auctions			
New Season SQQ	21494	23123	23410
Ewes	3953	2338	7161

<b>SHEEP PRICES</b>	<b>W/E 17/09/05</b>	<b>Previous week</b>	<b>Previous year</b>
GB Abattoirs			
New season SQQ dwt	226.3 p/kg	229.8 p/kg	245.3 p/kg

<b>Deadweight sheep week ending 17 September p/kg (New season average)</b>				
		<b>2</b>	<b>3L</b>	<b>3H</b>
	U	235.6	235.7	222.6
	R	227.1	228.0	221.2
	O	220.5	220.2	215.2

<b>PIG PRICES</b>	<b>W/E 17/09/05</b>	<b>Previous week</b>	<b>Previous year</b>
GB Abattoirs			
All pigs DAPP	103.97 p/kg	104.53 p/kg	99.36 p/kg

<b>GB deadweight pigs week ending 17 September – p/kg</b>					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	100.02	-0.10	80.0 – 89.9 kg	103.60	-0.45
60.0 – 69.9 kg	104.85	-0.34	90 kg and over	96.70	-1.50
70-0 – 79.9 kg	104.70	-0.49			

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

# Scottish Retail Prices

Week ended	3 September		10 September		17 September		24 September	
	Range	Average	Range	Average	Range	Average	Range	Average
<b>BEEF</b>								
	p per kg		p per kg		p per kg		p per kg	
Topside	597-1065	818	465-1065	812	465-1065	809	465-1065	810
Sirloin steak	699-2289	1638	1098-2289	1654	1098-2289	1654	1099-2289	1707
Rump steak	699-1350	1075	732-1350	1085	732-1350	1085	699-1350	1082
Fillet Steak	1679-3200	2242	1679-3200	2232	1679-3200	2232	1679-3200	2229
Diced stewing steak	399-860	720	399-860	720	399-860	720	399-860	717
Braising Steak	288-882	768	419-882	760	419-882	760	399-882	756
Premium mince	269-765	559	269-765	559	269-765	559	269-765	558
Standard mince	139-463	313	139-463	313	124-463	257	124-463	257

Week ended	3 September		10 September		17 September		24 September	
	Range	Average	Range	Average	Range	Average	Range	Average
<b>LAMB</b>								
	p per kg		p per kg		p per kg		p per kg	
Domestic								
Whole leg	549-1168	845	549-1168	846	569-1168	847	569-1168	846
Fillet end leg	569-1413	1123	569-1413	1124	569-1413	1124	569-1413	1120
Shoulder (bone-in)	298-799	551	298-799	544	298-799	544	298-799	541
Shoulder (boneless)	657-982	795	657-982	795	657-982	795	657-982	794
Lamb steaks	793-2150	1333	793-2150	1333	793-2150	1342	793-2150	1340
Loin Chops	705-1499	1183	705-1499	1176	705-1499	1176	705-1499	1174
Double loin chops	767-1299	1129	767-1299	1129	767-1299	1129	767-1299	1129
Cutlet chops	799-1298	1094	799-1279	1073	799-1279	1073	799-1279	1071
Diced Lamb	599-1189	843	657-1143	844	657-1143	844	657-1143	846
Minced Lamb	169-982	801	169-982	801	169-982	801	169-982	798

Week ended	3 September		10 September		17 September		24 September	
	Range	Average	Range	Average	Range	Average	Range	Average
<b>PORK</b>								
	p per kg		p per kg		p per kg		p per kg	
Leg (Boneless)	339-765	563	339-765	563	339-765	567	339-765	569
Fillet end leg	373-765	672	373-765	672	373-765	672	373-765	661
Shoulder (Boneless)	279-800	543	243-800	533	243-800	533	243-800	527
Fillet of Pork	595-1250	995	699-1250	980	699-1250	980	589-1250	966
Loin Steaks	549-895	688	549-895	688	549-895	688	549-895	685
Loin Chops	488-900	619	488-900	623	488-900	623	488-900	620
Diced Pork	299-800	590	299-800	590	299-800	590	299-800	587
Minced Pork	169-765	457	169-765	457	169-765	457	169-765	451
Sausages	199-574	463	199-574	463	209-574	463	209-574	459

## For Sale

BUTCHERS SHOP (Ayrshire Village)

Single fronted shop. Family business – excellent local trade with wholesale supply – well equipped flat above with rental potential but with planning permission for change of use to commercial.

0/0£175,000

Contact Frances Beattie on 01292 293787

# Larder Bytes Ltd

Recent winners of the 2005 e-commerce award (Scotland) for the best end to end integrated business. In a nutshell, Larder Bytes Ltd sources the best local produce and delivers it via the existing logistics infrastructure to the best local restaurants.

Premium local suppliers list the quantity and availability of their produce, the chefs browse through the products building their menus and shopping lists around produce at its peak, and the local supply chain collects the orders from the producers and delivers them to the restaurants.

Larder Bytes deliver all orders within a maximum of 48 hours and usually within 12 hours. In building this business they have taken every opportunity to ensure that irrespective of the size of the suppliers' business, they can bring their product to market at a fair price and at just the right time to ensure the product is at its very best. In working with an extensive number of suppliers they provide continuity of supply ensuring they only sell those products which are available and at their best. Their refrigerated distribution ensures products are delivered fresh from the producer to the kitchen.

Larder Bytes Ltd has invested in state of the art technology to give its customers hourly information about the availability of food. This technology is the result of 15 years experience of supply chain management and e-business. By making effective use of best practice they deliver an efficient, cost effective service which ensures the required volume of product arrives at the correct location, on time, and at the right price.

Their web site home page lists those hotels and restaurants who are their customers, many of whom have been tireless in their support of the concept of sourcing only the finest local produce and serving it at its peak. Their homepage is marketed to discerning foodies, and they aim to give both suppliers, merchants and customers of Larder Bytes Ltd the cachet of producing and serving the best you can get.

Larder Bytes Ltd acts as the information hub responsible for the provision of fresh, high quality produce directly from local suppliers. They manage the administration and provide information to the distribution infrastructure enabling it to provide a highly efficient service bringing customers and suppliers together, leaving both to focus on what they do best.

In working with Fruit & Vegetable Wholesalers, Fishmongers and Butchers their goals are:-

To reduce the number of food miles, subsequent cost and environmental impact.

Ensure high quality local produce is sold locally at a fair market price.

To provide a new market place and the opportunity to diversify into new business areas for local businesses.

Should there be a requirement for further information please contact Mr Jim Mullen on 07712 000413 or email [jim@larderbytes.com](mailto:jim@larderbytes.com) they will be happy to meet with you to discuss their needs and concerns

## Business For Sale

HW Irvine, 17 Perth Street, Blairgowrie, PH10 6DQ

Wholesale / Retail Butchers Business specialising in curing bacon and cooked meats. Supplying Perthshire, Angus and North Fife. Established 1922. Extremely viable business selling for good reason.

Enquiries to Graham & Sibbald, Dundee Tel: 01382 200064

## Corporate Members

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

<b>AES,</b> Crossbush, Riccarton, Kilmarnock KA1 5LN	<b>Tel 01563 551122, 07788 926925</b>
<b>Avery Weigh Tronix Ltd,</b> Foundry Lane, Smethwick, West Midlands B66 2LP	<b>NEW</b> Contact : Gerry Doran <b>Tel: 0774 077 2154</b>
<b>Bizerba (UK) Ltd,</b> Eastman Way, Hemel Hempstead, HP2 7DU	<b>Tel: 01442 240751</b>
<b>Dalziel Ltd,</b> 8 Belgowan Street, Bellshill North Industrial Estate, Lanarkshire ML4 3NS	<b>Tel: 01698 749595</b>
<b>East of Scotland Contracts,</b> Ferryhills Road, Inverkeithing, Fife KY11 1HD	<b>Tel 01383 418610</b>
<b>William Forrest &amp; Son ( Paisley ) Ltd,</b> Omoa Works, Motherwell ML1 5LY	<b>Tel 01698 860149</b>
<b>KRH Ltd,</b> 1 Macgowan House, Nobel Busn Park, Stevenson, Ayrshire KA20 3LJ	<b>Tel 01294 472755</b>
<b>Lucas Ingredients</b> Portbury Way, Bristol BS20 7XN	<b>Tel 01943 864443</b>
<b>Macnaughton &amp; Watson,</b> 423 Gallowgate, Glasgow, G40 2DY	<b>Tel 0141 554 2757</b>
<b>McAusland Crawford,</b> 79-81 Abercorn Street, Paisley PA3 4AS	<b>Tel 0141 849 7033</b>
<b>Paragon Products,</b> Newhailes Ind Estate, Newhailes Road, Musselburgh	<b>Tel: 0131 653 2222</b>
<b>Scotweigh,</b> Unit 2, Granary Square, Bankside, Falkirk, FK2 7XJ	<b>Tel 01324 611311</b>
<b>Stockline Plastics,</b> Grovepark Mills, Hopehill Road, Glasgow, G20 7NF	<b>Tel 0800 262015</b>
<b>Styropack,</b> Craigshaw Road, West Tullos Ind Estate, Aberdeen	<b>Tel: 01224 873166</b>
<b>Turner Vehicle Bodies,</b> Carseview Rd, Suttieside Ind Estate Forfar, DD8 3BT	<b>Tel: 01307 462142</b>
<b>William Sword Ltd.,</b> Blairlinn Ind Est, Cumbernauld, G62 2TX	<b>Tel: 01236 725094</b>

**WANTED**

**BERKEL FLAT BED  
BACON SLICERS  
HAND DRIVEN**

**NOT GRAVITY FEED**

**CASH PAID**

Tel Mr Hancock

01782 616 799

07766711392

ANYTIME