

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



FMD is bad news now and for the future

The First Minister Alex Salmond demonstrated his wholehearted support to the farming and meat industries when he attended a Stakeholder meeting last Thursday (27th September) in Holyrood.

The meeting considered a Sheep Welfare Scheme to cull 250,000 light lambs that would normally have been exported and too small for the domestic market. With grass on uplands not now so plentiful the only alternative for these lambs would be starvation on the hillsides and the negative images that the media would no doubt capture.

With a hung Government, The First Minister had risked his party's vote on the Glasgow Housing Association the previous day to allow his Cabinet Secretary for Rural Affairs and the Environment Richard Lochhead to travel to Brussels to put the case for a welfare disposal scheme for light lambs and for a swift resumption of export markets to the Commission.

The need for a welfare disposal scheme is not accepted by DEFRA and the UK Government who should have the responsibility for funding it. Alex Salmond described how he had maintained a close interest in the issue but he was "running out of patience" with the UK Government's unwillingness to recognise an imminent problem.

Westminster and Ruth Kelly's Department of Transport have so far refused to make any relaxations on hauliers driving hours to alleviate problems created by Foot and Mouth Disease restrictions. The First Minister was clearly frustrated by this using terms such as "no brainer", "ridiculous" and "totally unbelievable".

If Scotland was left to fund the Sheep Welfare Scheme it would mean reducing Scottish Parliament budgets since there is no alternative funding available. A difficult situation that is embroiled in politics.



SCOTTISH FEDERATION OF MEAT TRADERS

OCTOBER 2007

This Month

**Farming in Crisis
as Blue Tongue
follows on FMD**

**Health and Safety for
Young Workers**

Steak Pie Awards

Verstegen Workshops

Rosyth Re-fit

**Brand new shop in
Banchory**

**Intermediate HACCP
Course**

QMS Board Members

**Scottish Market
Prices**



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Telephone 01738 637472 fax 01738 441059 e mail: sfmta@sfmta.co.uk



Health and Safety Visit Offer

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

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

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

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

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

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

To take up this offer, telephone 01383 728576

Foot and Mouth Returns and Blue Tongue Emerges

Exports of live and slaughtered animals, a trade worth £2 million a day, has been halted again and worse still farmers were unable to move their animals from pastures they should be preparing for next year's breeding stock.

Described by Scottish Minister, Richard Lochhead as "gut wrenching", a fresh outbreak of Foot and Mouth disease (FMD) struck at two farms near Egham in Surrey on 12th September just a week after the Government declared the country free of the disease.

Since the outbreak came only days after restrictions on movements had been eased it was relatively easy for the Scottish Parliament to trace any movements into Scotland and to allow movement of stock direct for slaughter. A similar license followed in England a few days later.

SFMTA's main concern, in addition to reminding consumers that FMD only affects animals and poses no threat to public health, is to ensure that all the FMD restrictions cause as little disruption as possible to meat supplies.

Longer term all Scottish butchers have to be concerned about continuity of livestock production. The confidence of producers has been dented and the future is uncertain. Reform of the Common Agricultural Policy, which replaced headage payment worth single farm payments, has affected incomes but also has meant farmers can change their enterprise without taking an immediate hit on their income. Nigel Miller of NFUS has warned "some farmers will take the stress out of their lives and get rid of their stock after this is over.

Richard Lochhead, Cabinet Secretary for Rural Affairs and the Environment has convened regular Stakeholder meetings with key representatives of Scotland's meat and livestock industry to discuss the crisis caused by the foot and mouth outbreak in England. These have been very useful for information, dialogue and problem solving. Again the Scottish industry's unity has shown up the disjointed feckless approach followed south of the border.

Disease Update

At the time of going to print on Friday 28th September, there have been 7 Infected Premises and 5 suspicions are under investigation but not of serious concern (there have been around 150 of these including 2 in the Aberdeen area yesterday). All movements from within the 50k circumference of Pirbright have been traced although work on the 139 unrecorded 'on' movements is continuing (there is now doubt if the number was so high).

There are now 4 Bluetongue positives on 3 premises with 10 others under investigation. The positives have been slaughtered although this would not normally be done in major outbreaks. Tracings confirm that there has been no movement into Scotland.

The Avian Flu suspect case at Bromsgrove has been confirmed as negative.

Markets Re-open as Disease Controls are Relaxed

As of midnight tonight (Thursday) multiple pick ups for slaughter from up to 3 premises will be permitted and at the Scottish Association of Meat Wholesalers' request possible relaxation of the 24 hour slaughter rule will be considered. Slaughter markets, with unsold animals allowed to return home, will be permitted from Monday 1st October and only for animals sourced in Scotland until licensing arrangements are agreed in England (movement for slaughter to England will also not be allowed until this is done). For livestock coming from Islands multiple drop offs at up to 3 premises will be allowed.

HACCP TRAINING PROGRAMME



With the replacement of Butchers Licensing with new EU regulations in January 2006 it is now more relevant to have supervisory staff trained to Intermediate level in HACCP rather than Intermediate Hygiene. We are now offering the Intermediate HACCP course certificated through the Royal Institute of Public Health (RIPH). Bookings are being taken now for a course in October in Perth.

Course Objectives:

- To provide an understanding of the "principles underpinning the system of HACCP" and how these principles can be used by a food business to control potential food hazards.
- To provide an understanding of how HACCP can be implemented and maintained.
- To be interesting and informative.
- To be enjoyable.

AFTER COMPLETING THE COURSE CANDIDATES WILL:

- Have a greater understanding of the principles of Hazard Analysis and the benefits of HACCP
- Be able to assist much more effectively in implementing HACCP or a Hazard Analysis.
- Have a greater understanding of how to produce safe food.

THE PROGRAMME:

This is a **two** day programme, culminating in a two hour written examination.

Course Content:

Understanding Food Safety,
Need for HACCP,
Legal Obligations,
Principles of HACCP,
How the System Works,
Flow diagram,
Food room layout,
Identify Hazards,

Identify Controls,
Determine Critical Control Points,
Determine Critical Limits,
Target levels and tolerances,
Determine Corrective Action,
Establish Documentation,
Verification of HACCP,
Revision and Exam technique, Examination.

Certificated HACCP Course

SMT Offices, Perth

This course will be delivered on Scottish Meat Training's behalf by Verner Wheelock Associates.

The cost is supported by European Funding and means it is offered at
£190 per person inc certification

Monday 29th and Tuesday 30th October

**TO BOOK CALL CLAIRE or BRUCE on
01738 637785**



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Eòrpa agus Alba
ag obair còmhla

Brussels

In Brussels Richard Lochhead, Cabinet Secretary for Rural Affairs and the Environment, attended the Agriculture and Fisheries Council and met with DG SANCO - Robert Madelin, Director General for Health and Consumer Protection and Bernard Van-Goethem, Director of Animal Health and Welfare.

Although nervous about the second outbreak both were very positive about the control measures and tracing efforts as well as relaxation of controls being science/risk based. The request was made for the maximum area of GB to be freed for meat exports (live exports unlikely meantime) although the Cabinet Secretary did say that the fall back position would be Scotland only – which will definitely require more debate – although nothing precipitate will be done.

Some progress on an export proposal may be possible at the SCOFCAH meeting on 2nd / 3rd October but is dependent on disease progress, full tracing of movements and the content of the FVO report so it is best not to be too optimistic –although each day can make a difference. The next date for considering a proposal would be 17th/18th October.

At DG Agri he met with Mrs Loretta Dormal - Marino, Deputy Director General for Rural Development and also met with Jonathan Shaw, DEFRA's Parliamentary Under Secretary of State.

Mr Lochhead put the case for a welfare disposal scheme for light lambs and for a swift resumption of export markets to the Commission. Commenting on the outcome of his meetings with the Director General of the Health and Consumer Protection Directorate General and the Deputy-Director General of the Agriculture Directorate General, Mr Lochhead said:

"Our meetings with the European Commission were extremely positive and helpful in taking forward our case for both a welfare scheme for the backlog of lambs for which there is no export market and a rapidly diminishing feed supply, and also the crucial issue of re-opening the valuable export market for Scottish meat products as soon as possible.

"Commission officials very helpfully identified the state aid exemption rules that would allow the UK to introduce a welfare disposal scheme for light lambs that had been destined for the export market. The Commission have indicated that they would be content to press ahead with processing the scheme as soon as they receive the details from the UK Government. It is very encouraging that the Commission indicated that, in principle, they had no objections to our proposals.

"After we have finalised the terms of our proposed welfare scheme, following consultation with the livestock sector and wider interests, the ball will then be firmly in the UK Government's court. We are intending to send our proposed scheme to UK Ministers as soon as possible and are seeking an immediate decision on funding. It remains the view of the Scottish Government and indeed the livestock sector, that the UK has not only the political but the moral responsibility to fund this vital scheme.

"We also had an extremely worthwhile and helpful meeting with the most senior officials dealing with the export ban that is currently in place and costing the Scottish industry dear.

"The Commission was most impressed by the presentation by Scotland's Chief Vet Charles Milne on our response to the foot and mouth outbreak in England. We supported the case for the largest area of Great Britain being exempt from the ban at the earliest opportunity and explained that we are working closely with the UK Government to achieve this outcome.

"Clearly, if it is not possible to secure a GB exemption, we have also made the case for a Scottish exemption and will work with Europe and the UK Government to ensure that our interests are promoted at all levels. I conveyed to the European Commission, the serious economic, social and animal welfare issues that have arisen as a result of foot and mouth and the subsequent export ban on meat products. The European Commission warmly welcomed their dialogue with Scotland."

Sheep Welfare Scheme

Recent movement restrictions and the export ban imposed in response to foot and mouth disease within Great Britain are known to be causing significant welfare difficulties for sheep, particularly those on high land and on islands. These difficulties will increase as the weather deteriorates and grass stops growing.

The proposed scheme will be aimed at light lambs (i.e. those under 25kg liveweight). The Scottish Government Agriculture Division estimates that in Scotland there are likely to be around 250,000 light lambs eligible for the scheme. Those lambs coming into the scheme will not be weighed but penalties may be imposed if lambs are clearly over the required size. There will be a fixed payment rate of £15 per head. They were aware that others think £20 is a more appropriate payment level but consider that £15 will provide compensation for producers without providing an incentive for culling animals for which another solution can be found. For State aid reasons, it is essential to avoid over-compensation. This approach also meets the principle of cost sharing between government and industry.

Payment will not be made for fallen stock.

Producers will be required to transport their lambs to collection centres around the country, where the operators will buy the lambs on behalf of the Government. The lambs will have been pre-booked into the scheme by producers contacting collection centres. The collection centres will be responsible for arranging transportation of the animals to abattoirs. (If this were a GB scheme, some collection centres in the north of England may feed animals to abattoirs in Scotland, for example). The material will then be transported from the abattoir for rendering or incineration.

Meat from animals entering the scheme will not be available for human consumption. This reflects the fact that the current ban on exports prohibits trade to other EU Member States and third countries. It also avoids distortion of existing domestic markets.

The scheme will operate for a maximum period of 10 weeks in order to tackle quickly the welfare problems that exist. A maximum of 250,000 animals will be accepted into the scheme in Scotland (which is the number of light lambs Scottish Government Agriculture Division estimate to be facing actual or potential problems).

Cast ewes or other livestock in the scheme were excluded from the proposed scheme since the major welfare problems affect light lambs for which there is no export market. Cast ewes are normally sold in the domestic market. Others hold a different view.

The expectation is that funding for the scheme will come from the GB disease control budget.

A tendering process will be carried out – for collection, slaughter and rendering/incineration services – to ensure that costs for the scheme are competitively determined.

Government will pay collection centres for their involvement in the scheme, possibly on a headage basis. Included in the payment to collection centres will be the headage payment which they will forward direct to producers and also the transport costs for the hauliers. Government will pay abattoirs on a tonnage basis for the slaughter of lambs. Government will pay renderers/incinerators on a tonnage basis for the transport and rendering/incineration of the carcase material.

There will be an Official Veterinary Surgeon presence at the abattoirs. No Meat Hygiene Service cover should be required when the meat is not for human consumption.

Bluetongue

Bluetongue does not affect humans and there is no risk of the disease being contracted or spread through meat or milk.

Bluetongue is a notifiable midge-borne viral disease that can infect all ruminants, such as cattle, goat, deer and, in particular, sheep. Since August 2006, there have been widespread outbreaks of Bluetongue in Northern Europe.

Bluetongue has been found within the EU before, but only in warmer Mediterranean countries (for example Spain, Portugal, and Italy). At cooler temperatures, the midges that spread the disease (the disease vector) are less active and the rate of virus replication within midges is reduced. In Southern Europe, midges are not normally active in temperatures below 15°C and winter usually prevents the spread of the virus in cooler climates. Given the nature of the disease, an outbreak in Northern Europe without obvious signs of gradual spread had not previously been expected.

Potential implications for the Scottish ruminant livestock industry

Disease impact

Bluetongue can have significant economic impact in terms of on farm losses due to mortality and reduced productivity, and losses to export revenue as live exports are banned from affected areas.

The symptoms of Bluetongue and its potentially high mortality rate represent a significant threat to livestock welfare. Infection rates tend to be greater in cattle, but symptoms and mortality are generally more severe in sheep. Mortality can be up to 70% in sheep dependant on the virus strain; the strain involved in the Northern European outbreak (BTV8) is relatively mild, but preliminary figures still suggest up to 30% mortality.

Disease Control

Bluetongue is different from many other diseases in that it is not transmitted directly between animals; midges are required for disease spread and disease is confirmed only when there is evidence of circulating virus, rather than when a single infected animal is identified. In practice it is difficult to isolate the virus in midges and it is likely that disease would be confirmed if found to be circulating in susceptible animals.

Should Bluetongue reach Scotland, or elsewhere in the UK, under current legislation an infected area would be declared, comprising a protection zone of at least 100km around the infected holding and a surveillance zone at least 50km wider than the protection zone. The protection zone would include within it a 20km zone around the infected holding. Within the entire 150km infected area restrictions on animals, carcasses, semen and ova moving out of each of the three zones would be put in place. Additional housing requirements and requirements to control midges with insecticides may also be put in place within the 20km zone.

Given the size of the legally required infected area, it is possible that an outbreak elsewhere in the UK may give rise to such controls within Scotland and vice versa.

Due to the vector-borne nature of the disease, widespread slaughter would not be used to control Bluetongue. However, where there is no evidence of circulating virus, any imported animals or other small group of animals shown to be infected may be slaughtered to prevent further spread of the disease. Compensation would not be paid for animals slaughtered for disease control that became infected before being imported from another country, or for infected animals slaughtered voluntarily for welfare reasons. Compensation may be paid for other animals compulsorily slaughtered as part of disease control; however, the number of these is likely to be negligible.



Above: Alan Elliot of Dalbeattie Fine Foods receiving the trophy for the Best Traditional Steak Pie in Scotland from Douglas Sword

Below: Courier catchment area picture of members and trainees who picked up certificates at the McDiarmid Park, ESSF – Verstegen workshop on Monday 24th September



Traditional Steak Pie Awards 2007

Three chefs from Andrew Fairlie's, Mark Smith, Stevie McLaughlan and Frankie Quinn selected the South West Scotland champion from Dalbeattie as the supreme champion for 2007



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SCOTTISH CHAMPION	Dalbeattie Fine Foods, 69 High Street, Dalbeattie
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REGIONAL CHAMPIONS

South West Scotland	Dalbeattie Fine Foods, 69 High Street, Dalbeattie
South East of Scotland	Thos A Shaw, 12 Market Place, Lauder
North of Scotland	A & I Quality Butchers, 4 Keppoch Road, Culloden
West of Scotland	S Collins & Son, 7 Lindsaybeg Road, Muirhead
East of Scotland	DG Lindsay & Son, 15 North Methven Street, Perth

GOLD MEDALS

Frasers of Aviemore Grampian Rd, Aviemore
Crombies of Edinburgh, 97 Broughton Street, Edinburgh
Ness Foods 27 Tomatin Road, Inverness
Scott Brothers, 206 Strathmartine Road, Dundee
J B Hamilton & Son, 17 High Street, Biggar
John Bennett, 143 Graham Street, Airdrie
Hugh Black & Sons, Armadale, Bathgate, Lanark, Cambuslang and Airdrie
Ian Moir, 10 High Street, Grantown on Spey
Boghall Butchers, 65 Margaret Street, Boghall
Pauls Quality Butchers, Kilsyth and Bonnybridge
MacDonald Brothers, 8 Bonnethill Road, Pitlochry
Pollok Williamson, Ayr, Kilmarnock and Cumnock
R & J Chapman, 53 Main Street, Baillieston

SILVER MEDALS

Michael Dawson, 28 Batchen Street, Elgin John M Munro, Dingwall, Beaul, Tain, Alness, Muir of Ord Auchengree Farm Shop, Glengarnock, Beith William McCafferty Butchers Ltd, 52 Main Street, Forth James Alexander & Son, 10 Common Green, Strathaven T Baillie & Son, 42 Dockhead Street, Saltcoats R Mackenzie & Son, 71 High Street, Johnstone We Hae Meat, 66a Dalrymple Street, Girvan D Macdonald, The Square, Drymen and Killearn	Halliwells Butchers, 39 Market Place, Selkirk J C Douglas, Main Street, St Boswells G J Sanderson, 59 High Street, Coldstream J & J Davidson, 3 High Street, Jedburgh W J Lewis, 14 Station Road, Milngavie D & S Condie, 85 Main Street, Kelty Rbt Alexander Ltd, 28 Princes Street, Port Glasgow RT Stuart Ltd, Leven, Buckhaven and Lundin Links George Kirk & Sons, 30 Stirling Street, Denny John Hill, 39 High Street, Dunblane W F Stark, 9 College Street, Buckhaven
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Top: David Sword presenting Brian Barclay and Sandy Crombie of Crombies of Edinburgh with their trophy for the Best Speciality Steak Pie in Scotland – a Beef and Burgundy Pie
 Below: Winners from Airdrie pose for a combined picture for their local newspaper.



Speciality Steak Pie Awards 2007



SCOTTISH CHAMPION



Crombies of Edinburgh, 97 Broughton Street, Edinburgh	Beef & Burgundy Steak Pie	Scottish Specialty Steak Pie Champion
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REGIONAL WINNERS

Ian Moir, 10 High Street, Grantown on Spey	Steak & Guinness Pie	North of Scotland Specialty Steak Pie Champion
R Mackenzie & Son, 71 High Street, Johnstone	Steak Guinness & Mushroom Pie	West of Scotland Specialty Steak Pie Champion
Pauls Quality Butchers, Kilsyth and Bonnybridge	Steak & Sausage Pie	East of Scotland Specialty Steak Pie Champion
Crombies of Edinburgh, 97 Broughton Street, Edinburgh	Beef & Burgundy Steak Pie	South East of Scotland Specialty Steak Pie Champion
Auchengree Farm Shop, Glengarnock, Beith	Steak & Kidney Pie	South West of Scotland Specialty Steak Pie Champion

GOLD AWARD

John M Munro, Dingwall, Beaulie, Tain, Alness, Muir of Ord	Steak & Real Ale Pie
Gordon Moir Quality Butcher, 18 High Street, Rosemarkie	Steak & Game Pie
Frasers of Aviemore Grampian Rd, Aviemore	Steak with Wild Mushroom & Port Pie
A E Brown and Son, 14 Main St, Turriff	Wild Highlander Pie
A E Brown and Son, 14 Main St, Turriff	Gamekeepers Pie with Red Wine Gravy
Ness Foods 27 Tomatin Road, Inverness	Steak & Venison Pie
W J Lewis, 14 Station Road, Milngavie	Steak & Sausage Pie
Blackwood of Kilmacolm	Steak Pie with Shallots, Button Mushrooms & Red Wine Gravy
Blackwood of Kilmacolm	Steak Pie Bourguignonne
R Mackenzie & Son, 71 High Street, Johnstone	Steak & Onion Sausage Pie
Boghall Butchers, 65 Margaret Street, Boghall	Steak Pie with Chipolatas & Madeira Wine
Crombies of Edinburgh, 97 Broughton Street, Edinburgh	Beef & Ale Steak Pie
John Lawson, Uphall	Steak & White Wine Pie
John Lawson, Uphall	Steak & Stilton Pie
Auchengree Farm Shop, Glengarnock, Beith	Steak & Sausage Pie
Dalbeattie Fine Foods, 69 High Street, Dalbeattie	Steak & Mushroom Pie Steak & Red Wine Pie

SILVER AWARD

John M Munro, Dingwall, Beaully, Tain, Alness, Muir of Ord	Steak & Black Pepper Pie
HM Sheridan, 11 Bridge Street, Ballater	Steak & Ale Pie
WJ Lewis, 14 Station Road, Milngavie	Steak & Kidney Pie
John Bennett, 143 Graham Street, Airdrie	Steak Pie with Sausage
Charles Alexander & Son, 108 High Street, Lanark	Drover's Steak & Savoury Sausage Pie
James Alexander & Son, 10 Common Green, Strathaven	Steak & Sausage Pie
Hugh Black & Sons, Armadale, Bathgate, Lanark, Cambuslang and Airdrie	Steak & Sausage Pie
Rbt Alexander Ltd, 28 Princes Street, Port Glasgow	Steak & Sausage Pie
RT Stuart Ltd. Leven, Buckhaven and Lundin Links	Steak and Stilton Pie
R Brown & Son, 71 King Street, Stenhousemuir	Steak & Sausage Pie
J Rae & Son Polmont and Kincardine	Steak & Kidney Pie
John Hill, 39 High Street, Dunblane	Steak with Plum & Ale Pie
W F Stark, 9 College Street, Buckhaven	Steak Pie with Sausage Tomatoes & Basil
Scott Brothers, 206 Strathmartine Road, Dundee	Steak & Sausage with Onion Gravy Pie
David Macdonald, The Square, Drymen and Killearn	Steak & Sausage Pie
Wm Cameron, 213 High Street, Burntisland	Steak & Seaweed Ale Pie
Thos A Shaw, 12 Market Place, Lauder	Steak & Black Pudding Pie
Thos A Shaw, 12 Market Place, Lauder	Steak & Caramelised Red Onion Pie
Prentice Butchers, 4 Golden Square Duns	Steak & Kidney Pie with Mustard Gravy
J & J Davidson, 3 High Street, Jedburgh	Steak Red Wine & Mushroom Pie



Business Takeover

Walter Miller at J A Waters, Selkirk has retired. Darren Hoggan takes over the business, he has been working in the business for the last fifteen years and was captain of Selkirk Rugby Club last season. The Federation wishes Darren well in his new business enterprise and Walter a long and enjoyable retirement.

Peterhead Pupils rise to challenge of the Food Industry

Peterhead Academy pupils will be given a taste of running their own business when local businesses The West End Butcher and ASDA supermarket in Peterhead, host a Scottish Food & Drink School's Challenge event on 2nd and 3rd October 2007 for over 250 S2 pupils organized by the home economics department.

The Scottish Food & Drink Schools Challenge has been designed by Scottish Food & Drink, in association with, Scottish Enterprise and Improve, the food and drink sector skills council for the UK, to develop productive links between secondary schools and local food and drink manufacturers. This is one of many partnerships between education and business which are being supported by the Scottish Executive initiative on Enterprise in Education, *Determined to Succeed*, currently being promoted nationally to business.

The students will be asked to create a new burger and a smoothie, planning the production process and it's 'manufacture', decide upon the costing, design and produce eye-catching packaging and an advertising poster, and even come up with a radio jingle to support their product "launch" at the mini trade fair which will end the day. Graham Barron from The West End Butcher butchers and Andy Smith, Trading Team Leader of ASDA in Peterhead will lead the groups through the one-day challenge and judge the winner.

The aim of the Challenge is to raise awareness of careers in the food and drink industry and gain an understanding of how a business works. The Challenge makes direct links to the curriculum so that pupils can see where subjects taught can be applied to a real job. In addition to supporting the curriculum, the Challenge builds a variety of skills and confidence as well as experience of working as a team to make decisions, which often involves improving their communication skills and developing a willingness to take responsibility and initiative.

Elizabeth Simpson, Principal Teacher of Home Economics teacher said: "The event will be great fun for the children and give them a tremendous insight into the world of work, demonstrating the clear links between what they learn in the classroom and how this will be applied in the work-place environment."

Lynn Smith of Careers Scotland said: "Many youngsters do not see beyond the white hats and coats of the processing business, and are not aware of the diverse opportunities that are available in the food and drink sector, such as marketing, product development and so on. Through the Challenge we want to show what fun, creative and exciting job opportunities there are, and hope it will ignite a spark of interest in making a career in the industry."

An ASDA spokesman said: "The Schools Food and Drink Challenge is an excellent way of encouraging schools and food and drink manufacturers to work together more closely. It delivers a taste of genuine enterprise for the young people while also introducing them to the possibilities of attractive careers in the sector."

Over 90 Challenges have taken place throughout Scotland since 1999. The concept has been developed directly from the Simmers Challenge, a pioneering Education Industry Links (EIL) programme carried out by Castlebrae Community High School in Edinburgh and Simmers of Edinburgh.

Scottish Food & Drink is an industry-led initiative to help individual companies develop through shared experience and innovation. It is supported by the Scottish Executive and Highlands and Islands Enterprise and facilitated by Scottish Enterprise. It offers a range of programmes and support to help companies develop and maximise competitive advantage.

For further information please contact:

Skills for Scotland – a lifelong skills strategy

SFMTA have added their support to formal response by Improve, the food and drink sector skills council, to the publication by the Scottish Government of the new skills strategy:

SFMTA has endorsed Improve's expression of its general support for the strategies outlined in Skills for Scotland, especially because of the government's new recognition of the need to boost public investment in skills for older people who are already in work.

This new direction is warmly welcomed by the food and drink sector in particular, a sector in which 96 per cent of the current workforce in Scotland is aged over 19, and 88 per cent is over 25. Despite their maturity, nearly half the workforce has no more than a very basic qualification below Level 2, or no qualifications at all.

Phrases used in the strategy document such as: "vision of a smarter Scotland with a globally competitive economy...a coherent policy of funding for people of all ages...parity of esteem between academic and vocational qualifications ...work-based learning becoming more central to up-skilling the workforce," are music to the ears of Scottish food and drink manufacturers, who stand at the forefront of the nation's ambitions for global status, and yet because of the difficulties of attracting younger recruits have felt left out of government support for skills, which has been skewed to the 16-19 age group.

Experts have been saying for years that the quickest return on investment in skills – in terms of employer productivity and individual performance – is in developing those people who are already in work. However, until now older workers have been the lowest priority for public funding of skills in Scotland.

We are pleased that in the Skills Strategy we now see the start of a wind of change, and in the government's new commitment to extend the funding from the existing Modern Apprenticeships at Scottish Vocational Qualification (SVQ) Level 3 to provide new apprenticeships at SVQ Level 2, we see an exciting opportunity to show exactly what

investment in work-based learning can do for the economy.

There is no doubt that the absence of a Level 2 apprenticeship, which is proving increasingly successful in other parts of the UK, has held back skills development in Scotland.

In our view, the introduction of Level 2 apprenticeships combined with the commitment to fund skills for older workers are the most significant announcements in Skills for Scotland, and if properly funded by the government these are the commitments that have the best opportunities to deliver the fastest, measurable boost to the Scottish economy and will therefore provide for the government the best possible return on its investment in skills.

The crucial next step is to reverse the public funding bias against the over 19s, because in our sector the greatest demand and the greatest opportunity to achieve the best return on investment will undoubtedly lie in increased funding for skills for older workers.

In the months ahead Improve will be working with employers and learning providers to lobby hard for a greater share of government funding to go towards SVQ Level 2 and the new Level 2 apprenticeships for workers of all ages, but predominantly for the over 19s.

Over the last two years, Scottish food and drink manufacturers have been working hard with Improve to completely reform the sector's Scottish Vocational Qualifications to make them more flexible, more relevant to employers' needs and more accessible to learners.

Products – Quite Spectacular at Verstegen /ESF Workshops





Verstegen. Fun for Food.

Over 220 owners and staff attended the ESF New Product Workshops held over four nights during the last week in September. The top attendance was at Stepps, closely followed by Perth but both Nairn and Selkirk had full meetings and good local representation.

Roland Snel from Verstegen in Rotterdam and Neil Bartlett from Verstegen (UK) demonstrated how to use the many Verstegen sauces, marinades and spices. Each evening they got through a large number of the 28 recipes included in the Recipe Booklet handed out on the night.

All the products made were photographed at the Perth event and those along with the Verstegen images of the products are available on a CD from the Federation.

For those who missed the workshops and have not received a Recipe Booklet, these are also available from SFMTA. For either item please contact Bruce on 01738 637472.





Request these pictures on a CD and you can view and use in full colour



Message from the Countryside Alliance:

7 reasons to buy British meat

British meat is produced to some of the highest welfare standards in the world; no growth-promoting hormones are allowed and any antibiotics are administered only under veterinary direction.

Britain's cattle passport system means that each animal can be uniquely traced to its dam and place of birth.

Britain's pig farmers operate by UK law to standards of welfare that are not only higher than those outside the EU but are higher than those of nearly every other EU member state; so think twice before buying that packet of pork, bacon or ham with the words 'product of the EU'. There is a 70% chance that it comes from a farming system that would be illegal in Britain.

Britain's beef and sheep industries are the envy of the world; breeding livestock and genetics from our native breeds are much sought after by farmers in other countries. Protect our great native livestock industry by buying the real thing, not some imported substitute.

British meat travels less far from farm to shop so regardless of how carbon footprints are calculated it self-evidently has a lower carbon footprint. Don't be misled by supermarket packaging that can make British and imported meat look similar. Look for the origin information and evidence of British flags and assurance marks.

Choosing British meat means supporting British livestock farmers whose husbandry helps to keep the British countryside the way we want it to look; no cows - no countryside!

FOR SALE

Family Butchers business on the Isle of Cumbrae (www.millport.org), officially Scotland's most accessible island. Wonderful opportunity for a family - excellent schooling, no supermarkets, good quality of life. One hour from Glasgow - one million miles from the "rat race". Owner wishing to retire.

Turnover £100,000 ++ Gross profit 37% Offers over £139,000
Telephone 01475 530345 daytime or 01475 530549 evenings.

Food producers respond to consumer pressure with 'additive-free' tags

Food companies have responded to the drive for healthy eating from consumers and are now producing a substantial range of additive-free food, according to market research.

One in four food products introduced last year claims to be "additive and preservative free" and the claim has overtaken "low fat" as the new health mantra.

Figures from a new products database for consumer analysts Mintel show that so far this year 1,000 new items claiming to be additive-free have hit the supermarket shelves and the trend is expected to continue. Last year there were just 800 items.

David Jago, Mintel spokesman, said: "Manufacturers are tapping into the nation's growing desire for a more natural lifestyle, as consumers take greater interest in what really goes into their food."

The findings were released on the eve of a board meeting of the Food Standards Agency where it discussed a recent study showing the potential links between food colourants and hyperactivity in children. The agency has already changed its advice to parents and said that youngsters showing signs of hyperactive behaviour should avoid seven additives found in some sweets, drinks, desserts, cakes and biscuits. These are: E102 tartrazine; E104 quinoline yellow; E110 sunset yellow; E122 carmoisine; ponceau 4R; E129 allura red and E211 sodium benzoate.

Food campaigners believe the FSA should have banned the additives outright from British food and have urged parents to keep products with these additives away from their

children. They are concerned about how children can avoid the additives when many confectionery items are sold loose without ingredient information on labels.

The FSA has referred the matter to the European Commission since the UK watchdog has limited discretion to take unilateral action in the EU if new information casts doubts on the safety of permitted additives. If it wishes to take a tougher approach, UK can tell the Commission that a particular additive "endangers human health" and submit detailed reasons and evidence to support the view.

A temporary ban on, or withdrawal from sale of, goods with these additives could then be imposed while the Commission deliberates whether or not to amend EU legislation. A permanent ban requires the Commission's approval.

Another possible route would be for the Health Secretary to ask the Commission to take emergency measures where a food "is likely to constitute a serious risk to human health". If the Commission fails to take action the Government can adopt interim protective measures under section 13 of the Food Safety Act. This gives the Health Secretary the power to make an emergency control order where there is "imminent risk of injury to health." It is also open to companies themselves to remove or recall a product from sale if they suspect a food is unsafe.

FSA conclusion: We consider that this study has provided supporting evidence suggesting that certain mixtures of artificial food colours together with the preservative sodium benzoate are associated with an increase in hyperactivity in children from the general population. If causal, this observation may be of significance for some individual children across the range of hyperactive behaviours, but could be of more relevance for children towards the more hyperactive end of the scales.

Barry Dean Returns

Through ESF funding meat consultant Barry Dean is available to businesses in the Highlands and Islands area. Barry will call in on your business for a half day and demonstrate to your trainees, and other staff if desired, seam cutting and other butchery techniques.

This offer comes at no cost to the member and will be allocated strictly on a first come, first served basis. Barry will be in Scotland on Tuesday 23rd October and Wednesday 24th October.

To book a slot please telephone Claire at Scottish Meat Training Tel: 01738 637785



Regional Meetings

A regional meeting was held in Lerwick on Monday 17th September and one further regional meeting for 2007 will be held in Newton Stewart on Monday 29th October. Invitations will be sent out to members in the South West in due course.



Ian Anderson from Whiteness with Graham (seated) and Keith Moffatt from Globe Butchers, Lerwick met with SFMTA Chief Executive Douglas Scott.

Health and safety priorities in the meat processing industry with particular regard to young persons (under 18) and trainees on funded training programmes.

The Health and Safety Executive (HSE) has identified the meat processing industry as the fifth most risky in the food industry as a whole and the tenth in the manufacturing industries as a whole.

Over half of the 16% of all reported injuries and 13% of major injuries are as a result the use of knives. Therefore the risks to employees and in particular to trainees are high.

Most of the fatalities and serious injuries occur during deboning when the knife is used in such a way that it can stab the user. Other injuries involve cuts to the non knife hand and forearm. It should be noted that fatalities have occurred in the retail sector as well as factory units.

How do we prevent or reduce knife injuries?

- Select the correct tool for the job
- Keep knives sharp
- Training
 - In the correct use of knives and hand tools
 - Sharpening and honing
 - The correct use of protective clothing and equipment
- Never use a blunt knife
- Never walk round with the knife in your hand unless the blade is covered
- RESPECT THE KNIFE

Protective clothing

Injuries and fatalities can be prevented if operators use the correct protective clothing.

When deboning trainees and young persons **must** wear a protective apron and glove on the non-knife hand.

Health and safety priorities in the meat processing industry with particular regard to young persons (under 18) and trainees on funded training programmes.

Gloves

Protective gloves are also recommended for other knife operations, particularly when the operator is inexperienced or under training (HSG 45 Safety in Meat Preparation, page 13, Para. 81)

Forearm protectors are also available where necessary.

Risk Assessment

Note: All activities which pose a significant risk of injury must have a risk assessment carried out and particular attention must be paid to those activities involving inexperienced and operators under training.

For further information and guidance refer to HSG 45 Safety in Meat Preparation and Food Information Sheet No. 15 from the HSE.

The above information represents only a small part in the safe use of knives in meat preparation, but what it does show clearly is that trainees and inexperienced operators involved in meat preparation, including retail activities should wear a protective glove on the non-knife hand.

John Gunster
SFMTA Health and Safety Adviser
Tel: 01383 728576
Mobile: 07747 686572

World Scotch Pie Competition

Entry forms for the 2007 competition are enclosed with this Newsletter.
Entries close on Friday 2nd November.

Staff Shortages – Do you want leads?

Everywhere you go in Scotland, butchers are crying out for skilled staff. Members have asked us to help them fill these vacancies and now SFMTA intend to pursue to idea suggested by Alan Kennedy from Forfar.

Alan has noted that other industries invite those previously experienced in their sector to return. For one reason or another people find themselves working in other sectors than the one they initially trained in. The suggestion is that we advertise on a nationwide basis for returners and trainees to work in butchers' shops.

Members interested in receiving leads from these adverts should register their interest with Bruce on 01738 637472.

Scottish Meat Training will offer updating on hygiene certification to those returning to the trade by this route and for cutters the CD produced by QMS a few years ago will be made available. We envisage more support being provided as the demand reflects.



*Get your hands on a career
in the scottish meat industry*

We are looking for a talented person to join our team
and develop skills that will always be required -

PROCESSING: MANUFACTURING: RETAIL

We will offer you the best of training with Scottish Meat
SVQs* at level 2 and the opportunity to progress to
level 3 and modern apprenticeship.

To cut it in our business you should have:

- A happy personality
- Enjoy speaking to customers
- Keen to work as a member of
a motivated team
- Enjoy eating/creating real food

*To hear more of what we can give you
- enquire within -*

* Scottish Vocational Qualifications

£400,000 Bakery Amputation Payout

A bakery manager who lost his arm in a dough-milling machine in a "horrendous set of circumstances" has received more than £400,000 in damages in an out-of-court settlement with his former employer.

Kenneth Johnson was cleaning the bowl of the machine when he caught his right arm between its rollers at Russells Foods' Birmingham premises on 6 June 2003. Firefighters spent two hours trying to free him by dismantling the machine but eventually doctors had to amputate his arm at the scene.

An investigation by Birmingham City Council's health and safety team found that the bowl guard was in an upright position, not covering the bowl area of the machine, which allowed him to access the moving rollers. An interlocking device, which should have prevented the rollers running with the guard raised, failed because one end of the guard was broken.

Russells admitted breaching Regulation 11(1) of the provision and Use of Work Equipment Regulations for not preventing access to dangerous parts of the machine, and

Regulation 3(1) of the Management of Health and Safety at Work Regulations 1999 for failing to make a proper risk assessment. At Birmingham Crown Court in July 2005, the judge fined the firm £12,500 for each charge plus £3,514 costs.

More than four years after the accident, Johnson still suffers vivid flashbacks and "phantom" pain in the amputated limb. Amputees frequently experience these phantom pains which appear to come from where an amputated limb used to be and are often excruciating and almost impossible to treat. He sees a psychiatrist twice a year and has been unable to work but is currently studying IT at a local college.

Johnson's solicitor, Paul Hackney of Geldards LLP's Derby office, told HSW that Russells had admitted liability and had settled the case "some days" before it was to be heard in court.

Board Members sought for Quality Meat Scotland (QMS)

About QMS: QMS is Scotland's red meat promotional body, responsible for developing the red meat sector and promoting its produce around the world. QMS is currently a private company but will become a public body from 1 April 2008. QMS will have statutory responsibility for a range of functions surrounding the promotion and development of the red meat industry. It will be wholly accountable to Scottish Ministers.

QMS is based at the Rural Centre, West Mains, Ingleston, Newbridge.

Appointment Details: These public appointments will be made by Scottish Ministers in January 2008, with a formal start date of 1 April 2008. It is anticipated that the Board will meet in "Shadow" form in early 2008. The appointment will be for 3 or 4 years with the possibility of re-appointment subject to evidence of effective performance and to satisfying the requirements of the person specification for the role at the time of re-appointment.

Board Composition

A limit of 12 members (including the Chair) has been set for the Board. The position of Chair has been advertised separately and so we are looking for a maximum of 11 Board members. At least 50% of the 12 Board members will be QMS levy payers. A levy payer will be any person who keeps, slaughters or exports cattle, sheep or pigs at the time of their application to sit on the Board. Those Board members who are not levy payers may be independent of the industry or they may be involved with the industry.

Remuneration: £155 per day. The appointment is non-pensionable. Travel and subsistence costs and reasonable childcare and dependent carer expenses directly related to the work of the Board will be reimbursed.

Time Commitment: About 8-12 days per year. It is expected that the main Board will meet 6 times a year with an additional one or two meetings per year as necessary. In addition, the Board is likely to establish a small number of sub-committees which will meet from time to time.

The role includes developing the strategy and policy of QMS and setting the key objectives for the organisation in order to meet the needs of levy payers.

The successful candidates will have the ability to contribute effectively to strategic business planning and priority setting. Levy payer representatives on the Board will have practical knowledge of the Scottish red meat sector. In order to ensure a balance of skills on the Board, we are also looking for candidates with expertise in such areas as marketing, financial management, red meat research, food sector health and education and communications. Further details are contained in the application pack.

For an application pack please see the contact details below. Application packs are available in alternative formats, on request. You should provide your name and address.

Public Appointments, PO Box 26867, Glasgow G4 7BG

Telephone: 0870 240 1818 Fax: 0870 600 4111

E-mail: publicappointments@response-handling.com

Closing date for applications is 12 October 2007

EHOs investigate Scottish E. coli

A total of seven cases of infection by E. coli 0157 in Scotland have now been linked to a hotel in Aberdeen, although the precise source has not been identified. Three of those taken ill are being treated at the Aberdeen Royal Infirmary and in a 'satisfactory' condition, while the rest are being treated at home.

Each had eaten at the Atholl Hotel, and there is no evidence that there is any risk to the wider population. It first became clear that there was a link to the hotel on 13 September when two cases were identified. A further two were identified only days later, and GPs in the area have been told to be on the look-out for symptoms of E.coli infection in their patients. More cases subsequently came to light.

A statement by NHS Grampian's Health Protection Team, which is investigating the outbreak, said the hotel premises had been inspected and samples of food had been taken for analysis. A statement read: 'Whilst we are unable to be sure of the exact cause at this time, one possibility could be the consumption of cold cooked meats.'

The hotel, which has remained open and is co-operating with the authorities, produces its own cold cooked meats and has now taken the item off the menu until the investigation is completed.

Aberdeen DC's environmental health department is helping NHS Grampian with the investigation. A summary report said 'no deficiencies' had been identified with the hotel's food safety practices and management was 'fully co-operating with the investigation'.

Hotel manager Gordon Sinclair said: 'The environmental health department has carried out a full and thorough inspection at the hotel. Their summary report states that all areas, practices and food safety systems are satisfactory and clearly meet the required regulations. We continue to offer them our full support. No further comment will be made until investigations are complete.'

The latest cases come only a month after an outbreak in Paisley left one woman dead and eight others ill. The Outbreak Control Team from NHS Greater Glasgow and Clyde said 'it is not possible to determine the exact cause of the outbreak'.

Scammer Domain Name Alert

The Domain Registry of America, 56 Gloucester Road, Suite 526, London, SW7 4UB

A somewhat underhand tactic in an effort to get sales. These scammers send letters to literally thousands of people at a time, warning them that their domain name was due to expire, and stating you need to send money to keep it. They seek £18 for one year, £30 for two and £55 for three. This is no bargain. They've even got a UK address.

The letters themselves are very real, what the Domain Registry of America failed to mention however, was that if you renewed the domain name with them, they would become the new registrant. This basically means that you could lose control over your domain name.

E Mail

Members on e mail receive regular updates from SFMTA. If you have an e mail address and would like to be included, please e mail bruce@sfmta.co.uk

Butcher jailed over E. coli outbreak

A butcher responsible for an E. coli outbreak that killed a five-year-old schoolboy in Wales has been jailed for 12 months at Cardiff crown court.

William Tudor, managing director of John Tudor & Son, Bridgend, admitted supplying meat contaminated with E. coli 0157 to south Wales schools. Mason Jones died in hospital two weeks after eating ham and turkey provided by Mr Tudor's firm at Deri primary school, near Bargoed.

The judge, Neil Bidder, told Mr Tudor he had substantial culpability for the outbreak and there was no alternative to a custodial sentence. He said: 'Cleaning at the premises was sub-standard and an inspection found blood splashes, cobwebs, dead insects and congealed dirt on your machinery. You put the health of the public at risk for the sake of saving money.'

The court heard the source of the outbreak was a vacuum-packing machine that was used to pack both raw and cooked meat.

An investigation by three councils – Bridgend, Caerphilly and Rhondda Cynon Taff – revealed it was common for juices from raw meat to get into the packing machine and there was blood on trays used to pack cooked meat.

The outbreak, the second largest in British history, led to 157 cases of food poisoning with 109 cases in 44 schools traced back to John Tudor & Son.

Paul Mee, head of public health and protection at Rhondda Cynon Taff, said it had been the most 'demanding and important' food safety prosecution ever brought by the three councils. He added: 'It is our hope that the serious consequences of this outbreak send a clear message to those working in the food industry that the highest possible standards of management and food hygiene must be observed at all times.'

The Food Standards Agency acknowledged the work of the three councils. Joy Whinney, FSA Wales director, said: 'Putting public health first must be paramount for all food businesses and failure to do so can, as this case has shown, have tragic consequences.' Prof Hugh Pennington, who is leading a public inquiry into the outbreak, said he expected the hearings to begin in February.

Reminder – National Minimum Wage

The rates of the National Minimum Wage to apply from 1 October 2007:

For workers aged 22 and over, the rate will rise from the current £5.35 per hour to £5.52;

For workers aged 18-21 it will rise from £4.45 to £4.60; and

For workers aged 16 and 17 it will rise from £3.30 to £3.40

Minimum Holiday Entitlement goes to 24 days

The statutory holiday entitlement is changing. The holiday entitlement will increase to 4.8 weeks (24 days if you work a five day week) from 1 October 2007 and to 5.6 weeks (28 days if you work a five day week) from 1 April 2009, pro-rata for those working part-time.

Livestock Prices

Data collection co-ordinated by MLC Economic Services
on behalf of QMS, price updates available at www.qmscotland.co.uk

BEEF PRICES		W/E 22/09/07	Previous week	Previous year
Scottish Abattoirs				
	Steers dwt	223.8 p/kg	222.8 p/kg	221.6 p/kg
	Heifers dwt	224.3 p/kg	223.2 p/kg	223.9 p/kg
	Young Bulls dwt	205.8 p/kg	202.3 p/kg	205.4 p/kg
Numbers	Steers	4537	4103	3885
	Heifers	2311	2407	2834
	Young Bulls	675	602	725
BEEF PRICES		W/E 19/09/07	Previous week	Previous year

Scottish Auctions				
	Steers lwt	p/kg	124.99 p/kg	126.36 p/kg
	Heifers lwt	p/kg	129.36 p/kg	127.04 p/kg
	Young bulls lwt	p/kg	111.18 p/kg	111.42 p/kg
Numbers				
	Steers		245	222
	Heifers		272	321
	Young bulls		62	41

Deadweight cattle week ending 22 nd September 2007								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	229.5	228.2	229.0	232.6	233.0	232.4	214.7	214.3
R	225.5	226.7	227.0	225.1	226.3	227.4	208.6	211.1
O+	219.8	221.8	218.2	218.7	222.0	219.7	203.1	-
-O	200.3	204.5	-	185.0	195.8	179.0	190.4	190.5

Park Packaging

Park Packaging now have stocks of Duplex paper printed full colour with Scottish Craft Butcher logo. Price to members £11.25 per 1000 sheets [380mm x 245mm]. This compliments the Scottish Craft Butcher carriers and they are sure that members will view this as an attractive addition to the strong brand promotion. Product Code is DUPSCB.

SHEEP PRICES	W/E 19/09/07	Previous week	Previous year
Scottish Auctions			
New Season SQQ lwt	p/kg	97.15 p/kg	103.63 p/kg
Ewes lwt	£/head	£29.28/head	£34.44/head
Sheep numbers			
Scottish Auctions			
New Season SQQ		19674	20354
Ewes		3844	8134

SHEEP PRICES	W/E 22/09/07	Previous week	Previous year
GB Abattoirs			
New season SQQ dwt	224.6 p/kg	229.8 p/kg	240.0 p/kg

Deadweight sheep week ending 22 nd September p/kg				
		2	3L	3H
	U	243.1	241.6	230.8
	R	230.6	228.4	218.0
	O	207.7	208.5	198.8

PIG PRICES	W/E 22/09/07	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	108.46 p/kg	108.54 p/kg	108.87 p/kg

GB deadweight pigs ending 22 nd September – p/kg					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	102.67	+0.29	80.0 – 89.9 kg	109.66	+1.14
60.0 – 69.9 kg	110.02	+0.62	90 kg and over	97.44	-1.54
70-0 – 79.9 kg	110.76	+0.90			

FOR SALE:

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

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

Scottish Retail Prices

Week ended	11 August		18 August		25 August	
BEEF	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg	
Topside	648-1198	897	648-1198	897	648-1198	897
Sirloin Steak	1287-2500	1752	1200-2500	1743	1200-2500	1743
Rump Steak	700-1533	1124	849-1533	1143	849-1533	1148
Fillet Steak	1897-3200	2452	1897-3500	2549	1897-3500	2549
Diced Stew Steak	429-865	715	429-865	717	429-865	717
Braising S						
Premium						
Standard						
W						
LA						
Domestic						
Whole leg						
Fillet end						
Shoulder						
Shoulder						
Lamb stea						
Loin Chop						
Double lo						
Cutlet cho						
Diced Lam						
Minced La						
W						
PO						
Leg (Bone						
Fillet end						
Shoulder						
Fillet of P						
Loin Steaks	648-1090	797	500-1090	776	500-1090	776
Loin Chops	400-900	603	449-900	615	449-900	615
Diced Pork	400-865	602	498-865	623	498-865	602
Minced Pork	114-895	424	228-865	466	228-865	466
Sausages	285-598	488	285-598	492	285-598	492

Members have told us that the range in these prices is too great. We have requests for prices that relate solely to retail prices in Scottish butchers shops.

We are keen to do this (in confidence, of course) and would like as many businesses as possible to participate.

If you are willing to participate then please speak to Bruce or Douglas.

Information would be gather fortnightly and can be via e mail, fax or phone.

Diary Dates

Barry Dean Meat Consultancy
 Barry Dean Meat Consultancy
 Two day Intermediate HACCP Course
 Two day Intermediate HACCP Course
 Scottish Winter Fair
 SFMTA AGM
 World Scotch Pie Presentation Lunch

Highlands & Islands
 Highlands & Islands
 Perth
 Perth
 Ingliston
 Perth

Tuesday 23rd October
 Wednesday 24th October
 Monday 29th October
 Tuesday 30th October
 Wednesday 21st November
 Wednesday 28th November
 Thursday 29th November

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: -

AES, Crossbush, Riccarton, Kilmarnock KA1 5LN	Tel 01563 551122, 07788 926925
Avery Weigh Tronix Ltd, Foundry Lane, Smethwick, West Midlands B66 2LP Contact: Gerry Doran	Tel: 0774 077 2154
Bells Bakers Hawthorn Bakery, Shotts, Lanarkshire ML7 5BD	Tel: 01501 820222
Bizerba (UK) Ltd, Eastman Way, Hemel Hempstead, HP2 7DU	Tel: 01442 240751
Chester of St Andrews Chesters Farm, St Andrews Fife KY16 8ZZ Contact: Craig Hanson	Mob: 0787 551 4334 Tel: 01334 476121
Dalziel Ltd, 8 Belgowan Street, Bellshill North Industrial Estate, Lanarkshire ML4 3NS	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 Business Park, Stevenson, Ayrshire KA20 3LJ	Tel 01294 472755
Lucas Ingredients Portbury Way, Bristol BS20 7XN	Tel 0800 138 5837
Macnaughton & Watson Ltd, 423 Gallowgate, Glasgow, G40 2DY	Tel 0141 554 2757
McAusland Crawford, 79-81 Abercorn Street, Paisley PA3 4AS	Tel 0141 849 7033
Park Packaging 2 Ashley Drive, Bothwell, Glasgow G71 8BS Contact: John McSporran	Tel 0845 2700800
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
Turner Vehicle Bodies, Carseview Rd, Suttieside Industrial Estate Forfar, DD8 3BT	Tel: 01307 462142
William Sword Ltd., Blairlinn Ind Est, Cumbernauld, G62 2TX	Tel: 01236 725094
James Whannel (Wholesale) Ltd. c/o Wishaw Abattoir, Caledonian Road, Wishaw ML2 0HU Contact: Robert Kirkhope	Tel: 01698 355022

WANTED

**BERKEL FLAT BED
BACON SLICERS
HAND DRIVEN**

NOT GRAVITY FEED

CASH PAID

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