

# FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



SCOTTISH FEDERATION OF MEAT TRADERS

OCTOBER 2008

## Members report Price Resistance

At the SFMTA Regional Meetings held in September members were keen to discuss trading conditions and share experiences. While some, unfortunately the minority, reported good trade there was a concern that customers were seeking out cheaper alternatives. There was even some annoyance that consumers who had previously made such strong overtures about animal welfare, traceability and provenance now appear to be very ready to ditch their ideals when the pounds in their pocket are tighter.

Increases in retail beef prices appear to have concentrated on forequarter cuts as customers trade down from Sirloin to Popeseye and from Round Steak to Shoulder Steak. Mince too has seen more than its fair share of price inflation. The differential between Fillet and Sirloin and those termed cheaper cuts has narrowed.

While conscious that we don't want to talk our way into a recession, reduced footfall has become a problem too for some members as they experience their customers seeking lower cost alternatives. Discussions included what could be done to assist members. There was a request for point of sale material similar to that produced a number of years ago to boost steak sales by encouraging customers to "Eat Out at Home". This will be followed up but if any SFMTA member has an idea that they would like pursued, please contact the SFMTA office.

What with commodity prices rising, and supermarkets squeezing margin to pay for price wars, and shoppers down-trading to frozen basics below £1, it could be argued that the food industry is in just as much of a mess as the financial market. Well not quite. No one has come up with a scheme that is the equivalent to lending money to people who have no money, with no checks on that lending, and then package blocks of highly dubious lending into very attractive investment packages, that were then sold to banks on the basis that if they bought a lot of them their key staff would get very big bonuses.

The closest the meat industry comes to deals like that might be supplying risky catering outlets so in this period of rising costs keep a careful eye on the credit you give. Sometimes it is in the most unlikely places that problems can arise.

This Month

**Superman is a Butcher**

**2008 Meat To Go Results**

**Features on Blairgowrie's Butchers**

**New Abattoir in Islay**

**Scottish Black Pudding and Beef Sausage Champions**

**Livestock report from QMS**

**Butcher Shop of the Year Finalists**

**Half a million windfall for QMS**

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**ENCLOSED WITH THIS NEWSLETTER:**

**World Scotch Pie Competition Entry Forms**

**New Employment Law Adviser details**



## **Change of Service Provision for Members**

### **– Personnel & Employment Law support**

The Scottish Federation of Meat Traders Association is pleased to announce a new provider of service for our members as part of the annual subscription. We have joined with **Peninsula Business Services Ltd** to provide you with advice and practical help in this vital and increasingly complex business area.

In recent times the amount and extent of new Employment legislation has increased dramatically with regulations being introduced to cover:

- Statutory Holidays**
- Illegal Working**
- Flexible Working**
- Dispute Resolution**
- Discrimination – there are currently 7 areas in which an employee can challenge an employer**

So it is important that you are at least as aware of the issues and as up to date as your employees. Also, as the economic situation tightens it is important to be managing and controlling your workforce to obtain optimum levels of service and efficiency. Issues such as attendance, absence, mobility, lay-off and redundancy all come to the fore. As part of your SFMTA membership we have negotiated for you to have access to Peninsula's **Round the Clock Advice Service**.

This facility is accessible **24 hours per day and 365 days per year via telephone, email and fax** and will provide practical, commercially oriented, employer focussed advice on any issue relating to managing your employees. The service is provided by **professionally qualified, experienced consultants** and is not limited. This means you can contact them **as often as is necessary** on one or many issues. Additionally, the service will provide advice on documents and correspondence and has a range of standard draft letters available.

**Our aim is to enable you to clarify and resolve any employee related situation quickly and effectively**

The service will be available to authorised users only, i.e. current SFMTA members whose subscriptions are up to date. To access the service simply call the Helpline number and quote the SFMTA Client Reference.

**For more information about the documentation provision please contact SFMTA's Perth Office on 01738 637472 or [sfmta@peninsula-uk.com](mailto:sfmta@peninsula-uk.com)**



## Who is Peninsula?

- UK's leading Personnel, Employment Law and Health & Safety Consultancy
- 20,000+ clients
- 750 staff
- 25 years experience
- FSA Registered – Peninsula is authorised and regulated by the Financial Services Authority (Reg No: 468574).

## **Additional and Supplementary services that Peninsula can provide:**

**Employment Tribunal support** – if you find your company faced with an Employment Tribunal you will need professional support to achieve the best outcome for your business. Peninsula has the experience and the resources to assist you and will take an initial look at the case free of charge and with no obligation. For more information **contact Stuart Smith at Peninsula – see below.**

**Personnel policies, procedures, documentation, training, etc** – if you need to introduce a (or improve the existing), framework by which you manage the employer/employee relationship please contact Peninsula. They can provide a full management system delivered on-site, in print and on-line and updated regularly. Again, SFMTA have negotiated a special rate for this service.

## Help and Advice Card

*You will find enclosed your personal **Help and Advice Card** along with a handy **Key Fob** which gives the help line number and code to access help and advice from Peninsula's professional advisers.*

*These calls will be in confidence and will be recorded and documented for your security. Please ensure the security and safekeeping of these items as this is intended for employer use only.*

**For more information about any of these additional services please contact Peninsula's SFMTA Account Manager – Stuart Smith on 07976 083535 or [stuart.smith@peninsula-uk.com](mailto:stuart.smith@peninsula-uk.com)**

## National minimum wage increases

The Government announced that the adult minimum wage rate will rise from £5.52 to £5.73 an hour from 1st October. The youth rate for those aged 18 to 21 will be increased from £4.60 to £4.77. The Government has also said that the rate for workers aged 16-17 years should increase from £3.40 to £3.53.

When the National Minimum Wage was first introduced on 1 April 1999, the main rate was set at £3.60 (for workers aged 22 and over) and £3.00 (workers aged 18-21 years old). The 2008 increase means that the minimum wage will have risen by 59 per cent since it was introduced in April 1999.

Penalties for employers who break the law, increase the maximum penalty for non-payment of the National Minimum Wage from £5,000 to an unlimited fine. Serious cases of non-compliance will be tried in a court.

## David McCallum (17/06/89 – 12/09/08)

It was with immense sadness that the Federation learned of the death of David McCallum. David was only 19 but had worked hard on his industry qualifications including SVQ in Meat and Poultry Processing, Intermediate Hygiene and Intermediate HACCP. An employee of Gordon Moir in Rosemarkie, David had a great future ahead of him until he was involved in a fatal road accident. SMT assessor John Farquhar attended the funeral and reported that much was said in the tribute about David's rapid progress and ambitions in the industry. Our condolences are extended to his family and work colleagues.

## All that Brass

Dalbeattie member Scott Carson competed in the National Brass Band Championships in Harrogate at the end of September. Scott plays the Tuba B Flat in the 25 strong, Annan Town Band.

## Back to school

In November Auchterarder member John McCallum is attending a week long course on finishing and displaying meat products at the Paris Butchery School. Further details from:-

37 boulevard Sault , 75012 – PARIS, téléphone : 01.43.45.23.72

fax : 01.43.43.93.88 mail : [epb@boucheries.com](mailto:epb@boucheries.com) [www.boucheries.com](http://www.boucheries.com)

## Tesco claims local is hero



**Tesco** is on course to generate more than £500 million from the sale of locally produced food and drink this year as it cashes in on a surge in demand for regional products.

Sales of locally sourced goods such as bread, meat, apples, eggs and rape-seed oil have risen by 40 per cent at the retailer this year as increasing numbers of consumers shun big brands.

Tesco launched its local sourcing initiative last year and at present stocks 3,000 regional product lines around Britain. According to Willie Hamilton, the commercial director for Tesco Local: "We set ourselves very stretching targets to get to £1 billion in sales of local products by 2011. People are cash-strapped but our numbers are bang on target. Some 84 per cent of our customers are saying that they would like to buy local lines. It's a fantastic opportunity and that's why we're investing so much."

# Quick and Easy Helps Parents Reclaim the Kitchen

As posted on SFMTA members only website 22/09/08

Quality Meat Scotland is launching a campaign to tempt kids back to the dinner table with the publication of a new recipe book offering real food, real quick.

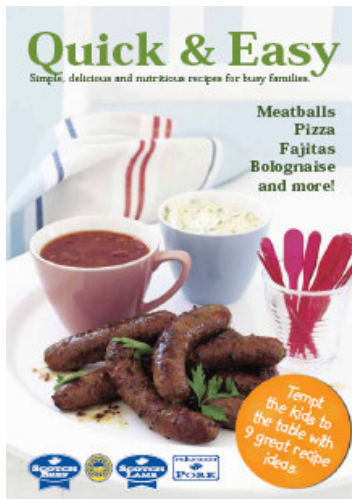
"Quick & Easy" is a new recipe book for people with busy lives and young families and is particularly useful for those with kids at school.

It features a host of nutritionally balanced meals to tempt your kids to the table that can be made in advance and frozen. Many come from one simple bolognaise base.

Jennifer Robertson, registered Dietitian Health and Education Coordinator for Quality Meat Scotland, said:

"If you have a busy household it can be a nightmare getting meals on the table some evenings. With so many activities, appointments and commitments busy mums are not only stretched for time, they can be stretched for ideas too.

**Figures from independent retail analyst TNS show that in 2008 more than 55% of the parents surveyed said a child should eat what he or she is given, a rise of 5 percentage points between 2004 and 2006.**



"These recipes offer a variety of important nutrients necessary for all the family, but especially for active growing kids. Red meat is rich in protein, which is vital for energy and the body's growth and repair.

"When you include the iron, zinc, B vitamins and other dietary essentials you can see why red meat has such an important role to play in a healthy, balanced diet."

All the recipes in the book have a full nutritional breakdown so mums can see exactly what they are feeding their kids. Quick & Easy is published as research is showing that parents are wresting back control of what their children eat, and health is at the top of the agenda.

This recipe booklet can be downloaded from SFMTA Members only website at <http://www.sfmta.co.uk/members/index.php?ID=2489>

## FSA consult on EU Charging Increases

As posted on SFMTA members only website 19/09/08

The Food Standards Agency has written to the operators of all approved meat businesses to inform them of increases to some meat hygiene charge rates that will come into effect from January 2009 under current charging regulations.

The increases are to ensure that the UK continues to comply with EU legislation that sets minimum rates of charge across all Member States. The increases are needed because of a fall since last year in the value of £ sterling against the Euro.

Generally, Member States must charge at least the minimum rates of meat hygiene charges that are specified in EU legislation. This sets the rates in Euros per animal slaughtered or tonne of meat cut up and every September the Euro rates are converted to sterling equivalence for UK purposes. Due to the significant reduction in the value of the pound against the Euro over the last twelve months the sterling minimum must be increased for a number of categories otherwise the UK rates would fall below the legislative minimum.

The FSA is preparing to consult some time later this year on wider changes to meat hygiene charges. As part of this consultation, the FSA will seek comments from the industry on how the charging proposals for 2009/10 might take account of these unavoidable increases.

# Wind Up Secures Half A Million Pounds for QMS

As posted on SFMTA members only website 18/09/08

Quality Meat Scotland has secured the return of over half a million pounds in levy following the wind up of the Meat and Livestock Commission as a result of the Radcliffe Review of UK levy bodies.

The sum was agreed after an independent adviser was appointed to calculate Scotland's share of MLC's funds based on contributions made in the years up until March 2008 when the organisation was officially wound up.

Speaking at QMS's Annual Meeting on Thursday 18<sup>th</sup> September, Chairman Donald Biggar said: "This has been an excellent result for QMS and Scottish levy payers. MLC was happy to accept a request made by QMS and our counterpart body in Wales for the appointment of an independent adviser to help ensure there was a fair and equitable distribution of MLC's funds on the organisation's wind up.

**At a meeting of MLC Board of Commissioners on 26<sup>th</sup> March 2008 a final reserves allocation of £519,00 was agreed to QMS. This is in addition to £582,000 that QMS received between 2005 and 2007 from an earlier distribution of MLC's reserves.**

"Our industry continues to face considerable challenges and the Board of QMS is already deliberating on how best to invest this extra funding with a view to reaping longer term benefits for the industry. We are looking at projects that can leave a legacy, that complement industry development activities being progressed through the Scottish Government's resilience fund money and ultimately help strengthen the position of our three brands in the global meat marketplace."

Following a comprehensive risk analysis exercise, the Board has agreed that a strategic reserve of £1 million, up by £100,000, should be held by QMS.

QMS's transition to a public body has allowed the organisation to collect levy "in house" and the move is already benefiting levy payers. QMS is on track to make an annual saving of £30,000. The sum will be channelled into activities to benefit the industry.

## Rural Abattoirs Debate

Hamish Deans, George Deans and Douglas Scott attended a seminar at Holyrood last month on Rural Abattoirs. This was chaired by Jim Hume Lib Dem MSP and four other MSPs attended namely Jamie McGrigor (Con), Liam McArthur (Lib Dem), Elaine Murray (Lab) and Robin Harper (Green). Jim Hume said that local processing reduced food miles and supported local rural communities yet the lack of abattoir facilities was often raised by constituents.

**Hamish Walls (SAOS)** outlined that UK had 2500 abattoirs in 1978, now there are 300 abattoirs. Of those 50 now supply most of the supermarket needs. A huge number of forces hit the abattoir sector leading to these closures. (in south of Scotland - Bathgate, Linlithgow, Biggar, Hawick were sighted). He said there could be a danger local retailers would not be able to supply local produce. Against the trend there are new facilities at 2002 Highland Lamb (Scotch Premier) Mull & Iona Trust.

**Chris Walton, Peelham Farm, Berwickshire** said that abattoir issues were central to their business development and they currently use an abattoir at Whitley Bay.

**Hamish Deans** said that Galashiels is running well below capacity, only killing 4 days with pigs on only 2 days. Galashiels has a cutting plant but again under utilised and it was lack of throughput has closed the other abattoirs. He explained it was not new abattoirs that was required. Disposal charges, meat hygiene costs all create massive costs. It is assistance with the likes of these costs that is required, no one wants to reduce viability of existing abattoir by creating new ones.

# New Abattoir on Islay

Islay's new micro-abattoir, Avonvogie Abattoir became operational for the first time on 24th September.

The island's previous abattoir was shut down in 2001 since when animals have been exported to the mainland. Total control, essential for quality and authenticity, was lost.

Avonvogie is the brainchild of Bruno Schroder of Dunlossit Estate who breeds rare Middle White pigs. Estate factor Chloe Randall said: "This is a resilient, self-sufficient island. But I knew if we wanted control we would have to do it ourselves. It's been a bureaucratic nightmare. Hatched and Despatched on Islay' - the actual Islay appellation - is so important for animal welfare, provenance and the added value it can generate for our island farmers."

The £728,000 micro-abattoir will support Islay, Jura and Colonsay. The abattoir will ultimately be able to slaughter all ages, sizes and breeds of sheep, cattle and pigs. Projected throughput is 6 cattle, 20 sheep, 9 pigs per week operating 2 days per week.

The new Islay Abattoir has been designed to meet the needs of the smaller farmers and crofters and unlike the larger mainland abattoirs will be able to process small numbers of cattle, sheep and pigs - even single animals. It has also been designed to be able to deal with fully horned Highland cattle. There are very few abattoirs available now that can do this without first having the horns removed by a vet - a process which is distressing for all concerned - as well as expensive. The availability of the small-scale local abattoir will further bolster the case of those farmers and crofters who wish to return to raising small numbers of traditional breeds aimed at specialist markets.

Further information at <http://www.avonvogie.co.uk/>



# ANM Group's Brian Pack to retire

ANM Group executive Brian Pack has announced last month that he will retire from the company at the end of April 2009, after the AGM.



Brian said that he really enjoyed the various challenges which managing the business presented. "I really appreciate the superb support I receive from the staff, management, the Board and members. Knowing the depth of backing I have ensures that we are prepared for the toughest challenges - and there have been a number of those over the years in which I have been at the helm.

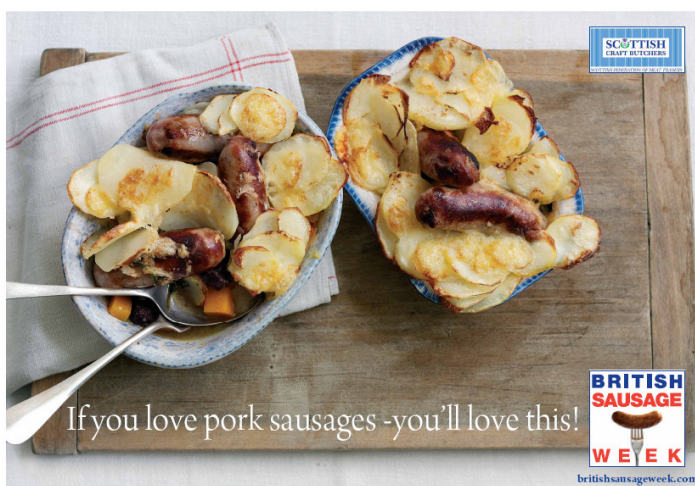
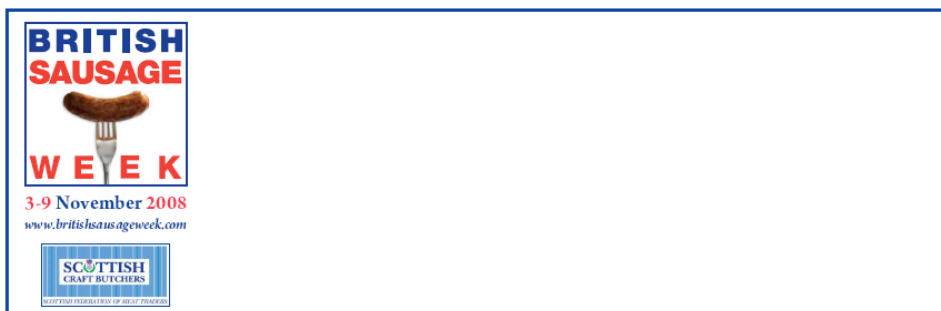
"It is never easy to decide when to go and, whilst it would be possible to stay on for a while, I am already well past the timing I envisaged a few years ago. It is only right to announce a date some months ahead enabling time for a full search and a proper handover to my successor. It would have been desirable to hand over in a more favourable trading environment but I suspect that is some years away. However, the financial strength and breadth of the Group leaves me optimistic for its future prospects" said Brian Pack.

John McIntosh, the Chairman of ANM Group said that the board respected Brian's decision and were pleased that they had an adequate lead in time to ensure an orderly handover. He went on to say: "Over the years, Brian has been a tower of strength and inspiration to all involved in the Group and he leaves us in a strong position to face the future - it is good to know that his wise counsel will still be available to us due to his deep commitment to the wellbeing of the Group."

A selection panel of Group Board members aided by a recruitment consultant will immediately start the process of selecting a Chief Executive.

## British Sausage Week

Members will receive the following kit to support British Sausage Week – 3<sup>rd</sup> to 9<sup>th</sup> November.



Empty Bellied Poster, Pork Sausage poster (left) and sheet of stickers as above right.

These will be despatched direct to SFMTA members shops by BPEX on our behalf.

**Diary Date:** SFMTA Pre AGM Dinner Dance Saturday 29<sup>th</sup> November 2008  
6.30pm for 7.00pm at the Swallow Hotel, Glasgow.  
To reserve your tickets please telephone Tom Dowson on 01301 702335

## Meat Trades Journal Butcher's Shop of the Year Awards

The annual awards ceremony will take place in the Sheraton Park Lane Hotel in London on Tuesday 18<sup>th</sup> November.

Finalists in the Scottish Butcher of the Year will be  
Davidsons Specialist Butchers, Inverurie  
J Patrick & Sons, Camelon  
Shaws Fine Meats, Lauder

**BUTCHER'S**  
SHOP OF THE YEAR AWARDS  
2008

Over and above that John Lawson Butchers in Uphall have made the final of the Innovation of the Year and three Scots are in the final of five for the Young Butcher of the Year:-

Gary Raeburn, Forbes Raeburn & Sons, Huntly  
Stephanie Craig, Pauls Quality Butchers, Bonnybridge  
Alan Elliot, Dalbeattie Fine Foods

Good luck to all our Scottish finalists, have a really good day in London.



Pictured (left) the 2007 Finalists, Paul Conway, John Lawson and George Deans.

Below: Scotland's last UK winners – Gary Conacher and Simon Howie.



# Scottish Food Fortnight Secures Future

As posted on SFMTA members only website 23/09/08

After two successful weeks which have seen over 70 food and drink events take place right across Scotland, the Scottish Food Fortnight drew to a close on 21<sup>st</sup> September with the news its future development has been secured.



Registered Scottish Charity Number SC 034859

Currently organised by the Scottish Countryside Alliance Educational Trust (SCAET) the food fortnight showcase for Scottish food will next year be taken over by Scotland Food and Drink who have been tasked to provide strategic direction and leadership to the Scottish Food and Drink industry.

Nicola Chalmers-Watson, Director of SCAET said: "This year has been such a success with celebrity chefs, businesses, thousands of children and many communities across Scotland all promoting and enjoying Scottish food and local produce.

"Other highlights include the announcement that the Scottish Government is to support more resources for integration of food and drink into Homecoming Scotland 2009, whilst there was also the launch at Holyrood of the Scottish Countryside Alliance Awards which focus on the exceptional work of individuals and businesses in rural Scotland.

"So we are handing over Scottish Food Fortnight in great shape to Scotland Food and Drink who have the resources and commitment to take the whole event even further. We wish them every success. We will now concentrate on taking the good news about the countryside and local produce to the Scottish public in other innovative ways."

Paul McLaughlin, Chief Executive of Scotland Food & Drink said: "As the industry leadership organization, we are delighted to be taking on the design, co-ordination and delivery of the event in the future. Scottish Food Fortnight provides the food and drink industry with a strong platform to build awareness with consumers about the fantastic industry that exists on their own doorstep as well as encouraging them to interact with local food and drink producers throughout the country."

The **Scottish Countryside Alliance Educational Trust (SCAET)** is a registered Scottish charity which was set up by the Scottish Countryside Alliance in 2003, in recognition that Scotland's population is becoming increasingly urbanised and removed from the countryside. In five years of activity, SCAET has become involved in a variety of projects which introduce young people to the countryside and country sports, promote training for rural employment, support rural communities through encouraging rural business and enterprise, and promoting the countryside as a place for work and leisure.

**Scotland Food & Drink** was launched as a private limited company in the summer of 2007. Its primary aim is to bring everyone involved in food and drink together to work to a common and shared agenda that will deliver greater success in global markets. The goal is to grow the industry from £7.5 billion to £10 billion over the next decade.

Scotland Food & Drink is a unique private-public initiative and there has never been anything like it before – it is led by the industry, supported by Government and is challenged to work across the whole industry. The scope covers all aspects of food and drink: the drinks industry – both alcoholic and non-alcoholic, and from small farmers to large corporations.

Their vision is to make Scotland internationally known as 'The Land of Food and Drink' and their mission is to place Scotland amongst the top three of the world's producers of premium food & drink products.

# New Scottish Black Pudding Champions



The odds against this are approaching a million to one but Dalbeattie butcher Alan Elliot has lifted his third Scottish title in two years. Already the reigning Scottish Champion for the best Traditional Steak Pie and Scottish Haggis Champion the Irishman, who only set up in business in 2004 on his 19<sup>th</sup> birthday, has now added the Scottish Black Pudding title to his string of awards. Needless to say this has never been done before.

His Black Pudding was judged for appearance, texture, seasoning, taste and appeal. At the end of the competition organised by the Federation the Dalbeattie pudding turned out to be another Chieftan. Dalbeattie Fine Foods were first, established them as the best in the South West of Scotland, and then after sending mystery shoppers into all five Regional Champions, a panel of experts at Food Innovation Abertay University decided the Dumfries and Galloway black pudding was the nation's best.



Alan Elliott said he was delighted to now have a hat-trick of Champion products:-

"I'm quite shocked to have won again, but very, very pleased. Developing my recipes is a labour of love and something I'm passionate about. These awards really do set the standard for excellence in meat products, as can be seen from the high numbers of entries they receive and the prestigious names on their past winners lists. I spend a long time fine tuning my meat products, so I'm delighted that the judges of all three awards felt my products deserved National Champion status.

"With all my traditional meat products I've tried to get to the heart of the products, to rediscover their roots and to identify what made these products so popular and what has given them such longevity. I'm very pleased with the recipes I've developed, and chuffed to bits that my customers and the judges enjoy my products so much."

Alan hails from Cookstown in County Tyrone, Northern Ireland and had worked in a local butchers business there from the age of 15 before crossing the water to take on the shop in Dalbeattie.

"Black Pudding has a cult following in Britain" said Jim Fox of contest sponsors Dalziel Ltd "and I would anticipate lots of potential visitors will be reaching for their road atlas."

# Scottish Black Pudding Championship



BUTCHERS NAME	TOWN	AWARD
<a href="#">Dalbeattie Fine Foods</a>	Dalbeattie	Scottish Champion
Hugh Black & Son	Bathgate	South East of Scotland Regional Champion
Hugh Black & Sons	Cambuslang	West of Scotland Regional Champion
J Patrick & Sons	Camelon	East of Scotland Regional Champion
Dalbeattie Fine Foods	Dalbeattie	South West Scotland Regional Champion
George Gow	Kingussie	North of Scotland Regional Champion



Above: Third Place:- Jamie Totten and Jim Patrick of J Patrick & Sons, Camelon with Jim Fox of sponsors Dalziel Ltd

Below: Runners Up:-Craig and Hugh Black with Jim Fox of sponsors Dalziel Ltd



## Off to the Land of the Pastie

Former SFMTA Chief Executive, Alan Stevenson is moving to Cornwall. He has sold his home at Kinnaird between Perth and Dundee and is house hunting in Bude, Cornwall where he and his wife, Jane hope to settle near to their son and his family. With grandchildren aged four, two and nine months the 70 year old Grandad might not have so much time to get involved with consultancy and Meat Training Council work.

Last year Alan was presented with the Royal Smithfield prize for outstanding service to the British meat and livestock industry. Alan was selected for the accolade from a total of 26 candidates

Alan has over 40 years' international experience in the meat industry. He has held a number of senior management positions in meat processing companies.

He has wide experience in the upgrading and establishment of major capital projects, including primary slaughter and processing facilities and has spent 35 years in a general management role. All Alan's friends at SFMTA wish him a happy time in his new environment.



# New Scottish Beef Sausage Champions



For visitors and locals alike there is a new Munro waiting to be bagged in the Highlands. John M Munro butchers in Dingwall have been elevated to the dizzy height of Scottish Beef Sausage Champions after winning this year's competition run by the Scottish Federation. First, established them as the best in the North of Scotland, and then after sending mystery shoppers into all five Regional Champions, a panel of experts at Food Innovation Abertay University decided the Dingwall banger was the nation's best.



Staff at winners John M Munro 20 High Street, Dingwall

John M Munro's links impressed the judges to lift the title in the hotly contested competition that attracted entries from all over Scotland. The Dingwall Beef Sausages now qualify to represent Scotland in the *Meat Trades Journal's* Champion of Champions Competition.

Charlie Munro commented "John M Munro are delighted with their success and I put it down to hard work and dedication in the shop, and the high quality of stock reared by farmers in North of Scotland. We feel we have an unbeatable formula of which we are very proud and the staff work to that well proven recipe. Our customers recognise we offer a tasty Beef Sausage and this award is confirmation of their quality."

## 2008 Beef Sausage Championship Sponsored by Lucas Ingredients Results

<a href="#">John M Munro</a>	Dingwall	<b>Scottish Champion</b>
<a href="#">TH Carson</a>	Dalbeattie	<b>Runner Up</b> - South West of Scotland Regional Champion
Boghall Butchers	Bathgate	<b>Third</b> - South East of Scotland Regional Champion
James Allan	Hyndland	West of Scotland Regional Champion
J Pirie & Son	Newtyle	East of Scotland Regional Champion
<a href="#">John M Munro</a>	Dingwall	North of Scotland Regional Champion



Pictured above: Runner Up Scott Carson from Dalbeattie and third placed Mariesha, Paul and Christine from Boghall Butchers, Bathgate.



## DIAMOND AWARD - READY TO EAT CATEGORY

Layered Pork Pie with Chicken and Ham

[Davidsons Specialist Butchers, Inverurie](#)

Below: Jim and John Davidson collect their Diamond award at the Inverness Regional Meeting



## GOLD AWARDS - READY TO EAT CATEGORY

Cooked Beef	<a href="#">A &amp; I Quality Butchers, Culloden</a>
Home Cured Glazed Ham	<a href="#">Davidsons Specialist Butchers, Inverurie</a>
Home Cured Ox Tongue	<a href="#">Fergusons of Airdrie</a>
Sticky Maple Pork	<a href="#">J C Douglas, St Boswells</a>

## SILVER AWARDS - READY TO EAT CATEGORY

Smoked Ham	<a href="#">A &amp; I Quality Butchers, Culloden</a>
Meat Loaf	<a href="#">Auchengree Farm Shop</a>
Hot Smoked Hickory Ham	<a href="#">Donaldsons of Orkney</a>
Roast Beef	<a href="#">IJ McIntosh, Fraserburgh</a> & <a href="#">Rosehearty</a>
Farmer's Pate	<a href="#">J C Douglas, St Boswells</a>
Pork & Apricot Terrine	<a href="#">John Lawson, Uphall</a>
Country Style Boiled Ham	<a href="#">Shaws Fine Meats, Lauder</a>
Roast Beef	<a href="#">We Hae Meat, Girvan</a>
Cheese & Chive Loaf	<a href="#">WF Stark, Buckhaven</a>

# 2008 Meat To Go Awards - Results

## DIAMOND AWARD - READY TO HEAT CATEGORY

Lamb Hotpot	<a href="#">J C Douglas, St Boswells</a>
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## GOLD AWARDS - READY TO HEAT CATEGORY

Fillet of Pork with Mediterranean Rissoto	<a href="#">Boghall Butchers, Bathgate</a>
Lasagne	<a href="#">Iain Moir, Grantown upon Spey</a>
Haggis Lasagne	<a href="#">J Pirie &amp; Son, Newtyle</a>
Beef Lasagne	<a href="#">J B Houston, Dumfries</a>
Italian Meatballs	<a href="#">John Lawson, Uphall</a>
Beef Curry with Rice	<a href="#">James Rae &amp; Son, Polmont &amp; Kincardine</a>
Beef Bourguignon with Creamy Basil Mash	<a href="#">Simon Howie, Perth &amp; Auchterarder</a>

## SILVER AWARDS - READY TO HEAT CATEGORY

Shepherds Pie	<a href="#">Auchengree Farm Shop, Beith</a>
Lasagne	<a href="#">TH Carson, Dalbeattie</a>
Stewed Sausage	<a href="#">Bert Fowlie, Strichen</a>
Beef Olives with Oatmeal, Ayrshire Potatoes	<a href="#">Boghall Butchers, Bathgate</a>
Steak Round	<a href="#">James Chapman (Butchers) Ltd. Wishaw</a>
Aberdeenshire Steak & Veg Pasty	<a href="#">Davidsons Specialist Butchers, Inverurie</a>
Lasagne	<a href="#">IJ McIntosh, Fraserburgh &amp; Rosehearty</a>
Haggis Olive Meal	<a href="#">IJ McIntosh, Fraserburgh &amp; Rosehearty</a>
Mince Round	<a href="#">Iain Moir, Grantown upon Spey</a>
Meatballs	<a href="#">We Hae Meat, Girvan</a>
Cairnhill Pie	<a href="#">We Hae Meat, Girvan</a>



Above: Diamond Winners in the Ready To Cook Category – Scott and George Jarron of Scott Brothers Dundee for their product:- Beef and Stilton Parcels

## DIAMOND AWARD - READY TO COOK

<a href="#">Beef &amp; Stilton Parcels</a>	<a href="#">Scott Brothers, Dundee</a>
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### GOLD AWARDS - READY TO COOK

Beef Stroganoff	<a href="#">J Patrick &amp; Sons, Camelon</a>
Steak & Mushroom De Napoli	<a href="#">Brown the Butchers, Turriff</a>
Pork Pockets	<a href="#">Dalbeattie Fine Foods</a>
Minted Lamb Topside	<a href="#">J B Houston, Dumfries</a>
Pork Fillet Mingnon Kebab	<a href="#">Davidsons Specialist Butchers</a>
Pork Saint Germain	<a href="#">James Allan, Hyndland, Glasgow</a>
Minty Lamb Loin	<a href="#">James Allan, Hyndland, Glasgow</a>
Beijing Pork Delights	<a href="#">James Pirie &amp; Son, Newtyle</a>
Sweet & Minty Lamb Kebabs	<a href="#">James Pirie &amp; Son, Newtyle</a>
Meatloaf	<a href="#">Scott Brothers, Dundee</a>
Dry Cured Bacon Sirloins	<a href="#">Simon Howie, Perth</a> & <a href="#">Auchterarder</a>

### SILVER AWARDS - READY TO COOK

Beef Stir Fry	<a href="#">A &amp; I Quality Butchers, Culloden</a>
Rolled Fruity Lamb	<a href="#">Auchengree Farm Shop, Beith</a>
Spiced Italian Meatball with Fresh Pasta	<a href="#">Brown the Butchers, Turriff</a>
Chinese Plum Stir Fry	<a href="#">Brown the Butchers, Turriff</a>
Lamb Rosettes	<a href="#">Dalbeattie Fine Foods</a>
Beef Roulade	<a href="#">Dalbeattie Fine Foods</a>
Maple Pork & Pepper Kebabs	<a href="#">Forbes Raeburn &amp; Sons, Huntly</a>
Flash Fry Garlic Steak	<a href="#">Forbes Raeburn &amp; Sons, Huntly</a>
Strath Saltires caramelised Onion & crckd Black Pepper	<a href="#">Forbes Raeburn &amp; Sons, Huntly</a>
Wild Herbed Lamb Encroute	<a href="#">Forbes Raeburn &amp; Sons, Huntly</a>
Meatballs in Tomato Sauce	<a href="#">Fergusons of Airdrie</a>
Lamb Grill Sticks	<a href="#">Fergusons of Airdrie</a>
Pork Loin Roast	<a href="#">IJ McIntosh, Fraserburgh</a> & <a href="#">Rosehearty</a>
Haggis Olive	<a href="#">IJ McIntosh, Fraserburgh</a> & <a href="#">Rosehearty</a>
Moroccan Beef Stir Fry	<a href="#">J B Houston, Dumfries</a>
Saltimbocca Pork Fillet	<a href="#">J B Houston, Dumfries</a>
Red Hot Chilli Peppers	<a href="#">J C Douglas, St Boswells</a>
Pepper Steak Schnitzel	<a href="#">J Patrick &amp; Sons, Camelon</a>
Garlic & Rosemary Lamb Rump	<a href="#">James Allan, Hyndland, Glasgow</a>
Stuffed Pork Roast	<a href="#">John Lawson, Uphall</a> & <a href="#">Broxburn</a>
Marinated Lamb Steaks	<a href="#">S Collins &amp; Son, Muirhead</a>
Beef Bourguignon	<a href="#">S Collins &amp; Son, Muirhead</a>
Savoury Pastry Roulade	<a href="#">Simon Howie, Perth</a> & <a href="#">Auchterarder</a>
Sweet Chilli Pork Steak	<a href="#">WF Stark, Buckhaven</a>
Pork & Lemon Steak	<a href="#">WF Stark, Buckhaven</a>

# Bluetongue Stakeholder Meeting

As posted on SFMTA members only website 17/09/08

Douglas Scott attended an industry meeting convened by Cabinet Secretary Richard Lochhead at St Andrews House, Edinburgh on 16th September 2008.

In light of the current disease situation the Scottish Government Industry Bluetongue Stakeholder Group agreed that:

1. Recent developments, including the bluetongue positive import to the North of England, represent an increased disease risk to Scotland. This highlights the importance of avoiding sourcing stock from high risk areas.
2. If disease is confirmed before the vector free period, any protection zone should be kept as small as possible to reduce the risk of disease spread. Any Surveillance Zone declared will probably be all-Scotland to allow free movement of animals within Scotland. Any final decision on bluetongue zones would be taken based on the precise situation at the time.
3. Given the disease risk to Scotland and the movement implications arising from a case in Northern England, the group decided that Scotland will commence a compulsory vaccination programme this year. This will start not before 1 November 2008 and will end no later than 30 April 2009. At this time the whole of Scotland will become a Protection Zone and all parts of Scotland will be able to vaccinate simultaneously.
4. The vaccination programme will be delivered as set out in the agreed Vaccination Plan. The key elements are compulsion for sheep and cattle; farmer administration unless moving to a free area; and first year vaccination to be completed during the specified window.

## Disease Update

Chief Veterinary Officer (CVO) Scotland gave an update on the current situation in Europe with regard to bluetongue. This year there have been over 10,000 cases of BTV8 and 255 cases of BTV1 in France. BTV1 is of concern to the UK as BTV8 vaccine does not provide immunity to BTV1. Germany, Sweden, Hungary, Belgium, the Netherlands and Denmark have also seen cases of BTV8 this year.

Within the UK, as yet disease has not been found to be circulating this year. However, there have been several instances of infected imports. Last week 35 cattle were imported to County Durham – 18 of these were found to be infected with BTV8 on post-import testing. This is the most northerly instance so far and is of considerable concern to Scotland. County Durham has only fairly recently been brought into the English Protection Zone and initial indications are that uptake (based on sales to veterinary practices) is only 45%. In addition, should disease be found to be circulating as a result of these imports, a projected 100km Protection Zone would clip the Scottish Borders, and the projected 150km Surveillance Zone would cover a significant portion of Southern Scotland.

So far there is no evidence of circulating virus, and a case has been put to the Commission supporting the Scottish Government's position that a Restricted Zone is not currently required in Scotland. CVO Scotland was hopeful that the Commission would be content. However, the seven recent cases of infected imports to England illustrate how simple it is to legally bring infection into a Protection Zone. Infection could begin circulating anywhere across England as a result of such imports, and this significantly increases the risk to Scotland.

Asked whether the number of infected stock being imported was a reflection on vaccine uptake in the source countries, CVO Scotland explained that it was more a reflection on the level of disease circulating on continental Europe. Information on vaccine uptake is hard to come by but uptake varies between countries. In France, the vaccination campaign for BTV1 has been successful with a high uptake, but they have had less success with persuading farmers to vaccinate against BTV8.

# in the pink

## Scottish Butchers Set for a Ribbing Over Pink Pinnies

*This is a press release that Breast Cancer Care has sent out to numerous trade magazines, the press association and several Scottish regional newspaper titles. SFMTA will follow this up contacting local newspapers where we know local members will be participating.*



Butcher's across Scotland will be showing their support for Breast Cancer Care this October by getting **In the Pink**.

Traditional blue striped aprons will be out of fashion as butchers across Scotland sport limited edition bright pink aprons to mark Breast Cancer Awareness Month and raise a meaty amount of cash for Breast Cancer Care.

The Scottish Federation of Meat Traders Association has joined forces with Breast Cancer Care and is encouraging its members to literally get **In the Pink** by buying its specially produced aprons and holding pink themed fundraising events in their shops throughout October.

Colin Graham, Area Fundraising Manager, Breast Cancer Care Scotland added 'It's fantastic news that butchers across Scotland will be helping us to raise awareness and vital funds. Their commitment will enable us to help many more people affected by breast cancer and make a meaningful difference to peoples' lives.'

Each month, in Scotland, over 350 people hear the devastating news they have breast cancer. Breast Cancer Care is asking everyone and anyone to show their support, get **In the Pink** this October, and help raise money for the charity. Money raised will provide those who are diagnosed with friendly support and information from someone who really understands what they are going through. Breast Cancer Care's services are all free and are never further than a phone call or mouse click away.

Friday 24<sup>th</sup> October is the official In the Pink day however fundraising events can take place throughout October. To request an **In the Pink** fundraising pack, which is full of top tips and hints visit [www.breastcancercare.org.uk/inthepink](http://www.breastcancercare.org.uk/inthepink) or call 0870 164 9422.

## Butchers in Pink

**Remember you don't need to have ordered pink striped butchers aprons to take part in Breast Cancer awareness Day on Friday 24<sup>th</sup> October. Dress up in pink and raise some money for the charity. Send in your pictures to SFMTA; the best "activity" will win a case of six bottles of pink champagne courtesy of George Murphy of Trunet Packaging.**

Breast Cancer Care is here for anyone affected by breast cancer. We bring people together, provide information and support, and campaign for improved standards of care. We use our understanding of people's experience of breast cancer and our clinical expertise in everything we do. Visit [www.breastcancercare.org.uk](http://www.breastcancercare.org.uk) or call our free helpline on 0808 800 6000.

## Intermediate HACCP Course

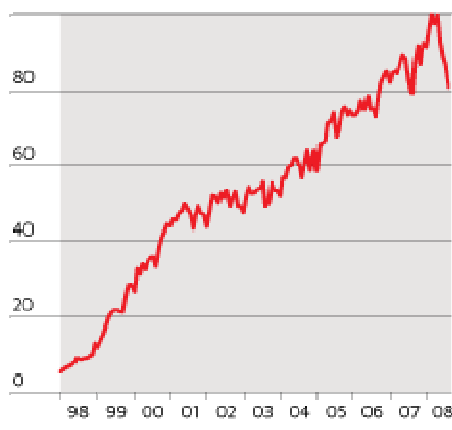
It is now more relevant for all supervisory staff to be trained to Intermediate level in HACCP rather than Intermediate Hygiene. We are now offering the Intermediate HACCP course certificated through the Royal Environmental Health Institute Scotland (REHIS). The next course will be held in Inverness on Monday 10<sup>th</sup> and Tuesday 11<sup>th</sup> November. Bookings **must** be made by Friday 24<sup>th</sup> October. Cost including certification and refreshments is £195 per candidate.

## Shoppers lose their taste for organic food

Organic food sales have fallen more than at any time in the last decade as shoppers try to cut costs and experts warn that consumers are more confused than ever about whether it is worth paying the higher prices, wrote Juliette Jowit in *The Guardian*.

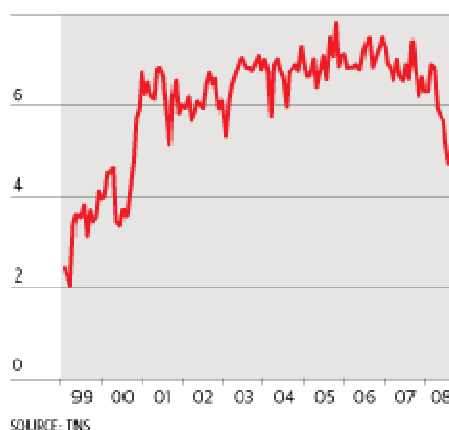
### Organic food

Total four-weekly sales, £m



### Organic eggs

Market share, %



Figures collected for the Guardian by the market research company TNS show spending on organic food and drinks fell from a peak of nearly £100m a month earlier this year to £81m in the most recent four-week period recorded. The fall has been steepest in eggs, but is also reported in the most popular sectors, including dairy, fruit and vegetables and chicken.

Some farmers are quitting organic production to cut costs and others appear to be delaying meeting the standards necessary to enter the market - leading to concerns that it could take longer to build up sales when demand recovers.

The figures will be seized on as further evidence of the pressure on consumers struggling to balance household budgets, and will raise questions about how willing people are to pay for higher environmental and other ethical benefits.

"We're certainly seeing a dip, the question is: is it a dip that's bouncing back again or it could be the start of a real drop," said Edward Garner, of TNS.

The National Farmers Union said members had reported falling demand, particularly in organic eggs and chicken. "I was talking to somebody in the NFU [and] they were saying it's happening in beef and everywhere because at the end of the day it's a nice-to-have, not a need-to-have," said Charles Bourns, chairman of the NFU's poultry board.

The Soil Association, the organic industry lobby group, said its figures, which are dominated by smaller producers, showed some decline, not a dramatic fall, but admitted that there were worries about whether people would renew home box deliveries when they return from summer holidays.

"I predict demand will plateau a bit but not decline," said Helen Browning, the association's director of food and farming, who said she believed most organic buyers would stay loyal and top quality producers should not be affected.

"These values are important to people still - the concern about the way we farm, the way the countryside is under threat at times, about animal

## **QMS MARKET REPORT August 2008: Cattle**



### **Prices and Supplies**

After showing some signs of seasonal decline during July, prime cattle prices have rebounded and once again are approaching 290 p/kg dwt. The fundamentals of supply and demand underpin the movement.

UK prime kill which had been 6% down in May deteriorated further to a 10% decline in June and July. Furthermore, while prime kill has fallen so have carcass weights, further exaggerating the decline in beef production. However, in June an increase in cow availability and increased imports steadied prime price but as July progressed cow slaughterings fell back to year earlier levels and the total market tightened up again.

Scottish prime cattle throughput declined 13% year on year during July. A combination of factors is at play here including temporary closure of an abattoir and fewer cattle imported from England and Wales as bluetongue movement controls were expanded.

Across the UK as a whole heifer slaughterings in the past three months have fallen 5% compared to the overall prime kill decline of 8%. However in Scotland, over the past three months the heifer kill has fallen more than 13% below year earlier levels, in line with the overall decline in prime kill, but significantly greater than the 5% decline in the previous quarter. Indeed during July alone, the Scottish heifer kill fell 17% compared to the overall prime kill decline of 13%. Is this an early sign of a stabilisation in the size of the Scottish beef herd?

Prices have also come off their peak in Ireland and across Europe as a whole, although France and Germany are showing stability rather than decline. Nevertheless, in general terms the average EU price for prime cattle is 11% higher than a year ago. The UK and Ireland lead the way with price improvements (in Euro) of more than 13%. In contrast France has lagged behind with year on year improvement of less than 5%.

As cattle supplies tightened during June, UK beef exports slipped back below year earlier levels. During June, UK deliveries to France, Germany, Greece and Spain all declined. However, some growth was achieved in sales to Italy, Ireland and Belgium.

Imports however have continued to grow. With Argentina and Brazil effectively out of the market the big beneficiaries have been Ireland, despite their own reduced supplies, Uruguay and Australia.

### **News Round Up**

Imports of beef into the EU with full tariff paid have fallen considerably over the past twelve months. Problems with deliveries from Argentina and Brazil explain most of the 40% decline to 94,000 tonnes.

Wholesale beef prices across Europe have risen considerably over the past eighteen months as supplies begin to tighten due to a combination of trade restrictions and smaller EU cattle herd. The price for forequarter beef which usually fluctuates seasonally, low in summer and high in winter, has behaved "normally" in France and Italy but the price is still some 15-20% more than last year. German prices have shown no seasonal behaviour this year and are some 30% higher than a year ago. In Germany, previously big users of Argentinean and Brazilian beef prices for hind quarter cuts lifted 30% over the year. In France and Italy hindquarter wholesale prices have increased a more modest 10% in twelve months.

The number of Brazilian farms licensed to export to the EU has increased slowly over the past six months to currently stand at 232.

## **QMS MARKET REPORT August 2008: Sheep**

### **Prices and Supplies**



After showing their normal seasonal decline as new season lamb availability improved through June and July lamb prices have staged a recovery through August.

UK prime sheep slaughter numbers during July were 5.5% lower than last year, a substantial recovery from the 9% shortfall seen in June, but unchanged on 2006. Last August supplies, and the overall market, was badly affected by FMD, so for comparative purposes it is more realistic to look at 2006 as the last normal marketing year.

In this regard auction throughputs and price reporting abattoir throughputs are currently 3-5% higher than August 2006. Consequently prime lamb price has improved while supplies also appear to have improved. This is a reflection of the tighter lamb supply across Ireland and France; the significant players in UK export activity.

Tighter supplies have helped support lamb prices across the EU where the average return for a heavy lamb is around 3% better than a year ago. Sheep meat imports have started to decline seasonally and tighter supplies in New Zealand and Australia are unlikely to result in a rush of imports in the final third of the year. June imports were 9% down on last year.

As UK slaughter volumes increase seasonally, so too does export trade. Indeed weak sterling, lack of competition from New Zealand and Ireland and steady demand has helped the UK to increase sheepmeat shipments between May and June and for June deliveries to be higher than a year ago. While total exports increased there were some significant regional differences. Sales to France, Belgium and Germany all increased, but deliveries to Italy and the Netherlands fell.

### **News Round up**

The parlous state of the New Zealand sheep industry is further highlighted by the publication by Meat and Wool New Zealand (MWNZ) of their estimates of the future shape and size of their sheep sector.

The results of their stock number survey for June 2008 show a decline of 9.5% in breeding ewe numbers with South Island show a decline of almost 12% as the switch to dairy continues while North Island reported a smaller 7% fall. Ewe condition was generally poor at mating and scanning results reflect that, being generally lower throughout. As a result of these factors MWNZ is forecasting a 13.4% decline in lamb numbers for the 2008-2009 season. A decline in sheep numbers will lead to less product available for export. First estimates made by MWNZ for 2008-2009 show global exports from New Zealand falling by 18%.

In the twelve months to June 2008 the UK took delivery of 22% of all NZ sheepmeat exports while the rest of the EU took a further 28%. The price received by NZ for chilled product delivered to the UK fell 1.6% while prices to the rest of the EU increased 2.1%.

Australia is also expecting a further fall in ewe numbers, but not to the same degree as New Zealand. Meat and Livestock Australia estimate the Australian sheep flock in June 2008 to have been 6.5% smaller than last year. This is the smallest Australian sheep flock since 1920. However, because of the continued move away from wool production, lamb production is not expected to fall as much. Nevertheless, the lamb kill in 2008 is expected to be 9% lower than in 2007 when flock liquidation inflated the lamb kill.

## **QMS MARKET REPORT August 2008: Pigs**



### **Prices and Supplies**

The steady improvement in the DAPP seen over the first half of 2008 has come to a halt. Indeed in early August the DAPP fell for first time since February. Nevertheless, the DAPP is currently trading around 137-139 p/kg dwt, 25% higher than at this time last year.

Weaner prices have mirrored the movement in prime pig prices and have also levelled in the past month at around £45 per head. When converted into Euro terms and compared with prices across Europe the Scottish pig industry has not fared so well. Indeed from a position of having one of the strongest producer prices at the beginning of 2008, and well above the EU average, the UK has lost ground, fallen below the EU average and seen producers in Poland, Germany and Spain all move ahead of them. In terms of rate of increase, the 18% improvement in Euro terms seen by Scottish producers in the past seven months is eclipsed by the more than 30% improvement seen in Denmark, the Netherlands, Poland, Germany and Spain.

During July, sow slaughterings fell below year earlier levels for the first time since the FMD affected August 2007 kill. This may be the first sign that the UK sow herd is beginning to stabilise. Nevertheless, despite the high level of culling in the first half of the year UK sow prices have doubled since the start of the year and currently stand at around 126 p/kg dwt. Sow prices have moved at a similar rate in many other EU member states.

The effect of herd liquidations at the end of 2007 and early 2008 is beginning to impact on prime pig supplies in the UK. The prime pig kill has been below year earlier levels in each of the past three months. Nevertheless, although the July kill was 4% lower than in 2007 it is still the second highest July kill since 2003.

Rising prices in Europe and the weakness of sterling may have contributed to the overall decline of 11% in pork imports over the first half of 2008 compared to 2007. Nevertheless, imports of pigmeat in June were higher than in May and may reflect the low prime pig kill in the UK in June.

Export figures reflect what has been occurring in the industry, namely a tightening of supply. Therefore May and June have both been months where exports have been lower than their corresponding levels in 2007. However, exports still remain 11% higher, 6000 tonnes, than the first six months of last year. This will be a reflection of the 18% increase in sow slaughterings in the UK over the first half of 2008.

Exports of bacon and ham have increased considerably and have doubled over the first half of the year. The majority of this increase has occurred in May and June and these figures will be monitored over the coming months in order to confirm their validity.

### **News Round up**

Exports of live pigs from Denmark have increased 23% in the first half of 2008 to reach almost 3m head. Sixty percent of these exports are going to Germany where prices are higher than in Denmark. Denmark has gained ground at the expense of the Netherlands who shipped 22% fewer weaner pigs to Germany in the first six months of 2008. This growth in Danish exports may offer some explanation as to why Denmark is seeking to further tighten European animal transport regulations. Equally, it may reflect a successful compensation case taken by a live pig transporter against the Danish government who had closed his pig collection centre on the grounds of breaches in animal transport laws.

**Stuart Ashworth and James Park**

## Business For Sale – T Kerr & Son, Selkirk -

Operating as a quality butcher for 27 years this business has built up an excellent reputation during this time.

The shop and business may be acquired separately from the flat, if preferred, and further information will be available on request and at [www.sfmta.co.uk](http://www.sfmta.co.uk)

Offers over £250,000 are sought for the property, goodwill, fixtures and fittings, with stock available over and above at valuation.

Viewing is strictly by appointment and arrangements can be made by contacting Suzanne Lawrie or Linda McGregor on 0131 477 6000 (option 3)

## Business For Sale - John S Ross & Son, Glasgow

334 Crow Road, Broomhill, Glasgow G11 7HT

Mobile: 07910772992 Home: 0141 357 0837

Single front shop, fully equipped and recently refloored and decorated for sale as going business with freehold property. Offers over £90,000

## For Sale -

Sheerline Sausage Filler, 70lb capacity, stainless steel, can be seen fully operational

Offers to Mobile: 07815060445

## For Sale -

Reich Unigar Steamer, Rack Oven, Ideal for puddings/cooked meats, use every day, can be seen fully operational. No reasonable offer refused.

Telephone 07815060445

## For Sale -

Two x three metre Trimco serve over cabinets – two years old

£600 each or £1000 for both. Telephone 0141 950 2575 or 07793315674

Items for Sale	Price	VAT	Total
Talsa 15 litre 3 phase sausage machine (as new)	£850.00	£148.75	<b>£998.75</b>
Combie Fan Assist Steam Oven (Gas, water and 3 phase required)	£950.00	£166.25	<b>£1,116.25</b>
Stainless Steel Rack 18" x 30" ( x 15 @ £100)	£1,500.00	£262.50	<b>£1,762.00</b>
Butcher Boy 32 Mincer, Single phase.	£500.00	£87.50	<b>£587.50</b>
Stainless Steel Rack 600mm x 400mm ( x 3 @ £125) as new	£375.00	£65.63	<b>£440.63</b>
Various Stainless/Alloy Tables and Shelving	poa		
BBQ King Chicken Rotisserie	£300.00	£52.50	<b>£352.50</b>
<b>Karen Connelly, Hugh Black &amp; Sons Limited 01506 651460</b>			

# Livestock Prices

Data collection coordinated by AHDB Meat Services (Economics) on behalf of QMS,  
price updates available at [www.qmscotland.co.uk](http://www.qmscotland.co.uk)

<b>BEEF PRICES</b>	<b>W/E 20/09/08</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Abattoirs</b>			
Steers dwt	293.6 p/kg	293.2 p/kg	223.8 p/kg
Heifers dwt	289.3 p/kg	288.8 p/kg	224.3 p/kg
Young Bulls dwt	279.0 p/kg	278.6 p/kg	205.8 p/kg
<b>Numbers</b>			
Steers	3495	3226	4537
Heifers	2250	2141	2311
Young Bulls	446	398	675

<b>BEEF PRICES</b>	<b>W/E 17/09/08</b>	<b>Previous week</b>	<b>Previous year</b>
<b>Scottish Auctions</b>			
Steers lwt	165.03 p/kg	168.37 p/kg	n/a
Heifers lwt	164.35 p/kg	167.27 p/kg	n/a
Young bulls lwt	138.46 p/kg	144.83 p/kg	n/a
<b>Numbers</b>			
Steers	327	347	n/a
Heifers	341	442	n/a
Young bulls	71	30	n/a

<b>Deadweight cattle week ending 20<sup>th</sup> September 2008</b>								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	299.4	300.6	299.0	298.6	301.8	300.0	287.0	287.4
R	294.6	296.6	295.2	291.6	294.3	293.2	283.2	282.5
O+	288.5	291.1	286.3	276.1	286.7	282.6	271.9	276.7
-O	269.6	272.8	-	242.3	247.6	255.6	261.5	266.7

**Bone collection at a cost of £15 + vat for a household 240litre bin.**

Cover as far south as M8 including Lothians and Glasgow.

Douglas Brae Knackery, Douglas Brae, Keith, Moray, AB55 5HT

Tel 01542 882728

## Members Only Website:-

<http://www.sfmta.co.uk/members/>

**Please feedback your views on this addition to the service available to you as a member. Username and passwords were enclosed with your receipt for payment of subscription. If you need this re-sent, please contact Bruce on 01738 637472.**

<b>SHEEP PRICES</b>	<b>W/E 17/09/08</b>	Previous week	Previous year
Scottish Auctions			
New Season SQQ lwt	123.05 p/kg	118.58 p/kg	n/a
Ewes lwt	£26.16/head	£28.69/head	n/a
Sheep numbers			
Scottish Auctions			
New Season SQQ	26652	26356	n/a
Ewes	6312	6547	n/a

<b>SHEEP PRICES</b>	<b>W/E 20/09/08</b>	Previous week	Previous year
GB Abattoirs			
New season SQQ dwt	289.2 p/kg	297.3 p/kg	224.6 p/kg

Deadweight sheep week ending <b>20<sup>th</sup> September 2008</b> p/kg				
		2	3L	3H
	U	301.3	302.1	289.5
	R	291.4	291.4	285.7
	O	277.9	281.2	277.7

<b>PIG PRICES</b>	<b>W/E 20/09/08</b>	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	135.92 p/kg	136.05 p/kg	108.46 p/kg

GB deadweight pigs ending <b>20<sup>th</sup> September 2008</b> – p/kg					
	Method 1 and 2 p/kg dwt	Change		Method 1 and 2 p/kg dwt	Change
Up to 59.9 kg	127.58	+1.58	80.0 – 89.9 kg	136.37	+0.04
60.0 – 69.9 kg	136.85	-0.08	90 kg and over	128.49	+0.08
70-0 – 79.9 kg	137.07	-0.16			

	DATE	STEER BEEF	SHEEP/ LAMB	PIGS
Analysis of the figures reported weekly by QMS for abattoir prices paid to farmers show increases:- 26% increase in Steer Beef, 30% increase in lamb and 22.5% increase in pigs since January.	20/09/08	294	289	136
	16/08/08	284	282	137
	12/07/08	283	289	136
	07/06/08	271	367	127
	10/05/08	269	391	121
	16/04/08	260	321	118
	08/03/08	250	282	113
	09/02/08	235	268	111
	05/01/08	224	216	111

## Regional Meetings

There will be meetings for members in Kirkwall on Wednesday 1<sup>st</sup> October and in Lerwick on Monday 15<sup>th</sup> October 2008.

## Retail Prices for w/e 22/09/08

		SFMTA AVERAGE SEPT	SFMTA AVERAGE AUGUST	QMS AVERAGE SEPT	QMS AVERAGE AUGUST
<b>SCOTCH BEEF</b>					
Fillet Steak		3092	3093	3015	3008
Sirloin Steak		2198	2192	1960	1947
Popeseye Steak		1384	1397	1374	1314
Topside		1099	1095	1051	1058
Round / Rump Steak		1114	1134		
Diced Stewing Steak		910	900	871	864
Rolled Brisket		866	858		
Steak Mince		781	780	731	728
Boiling Beef Bone In		552	550		
<b>DOMESTIC LAMB</b>					
Whole Leg of Lamb		1016	1009	930	963
Centre Cut Leg Bone In		1183	1178		
Gigot Lamb Chops		1295	1282		
Lamb Leg Steaks		1406	1407	1455	1450
Chump Lamb Chops		1322	1305		
Double Loin Lamb Chops		1299	1291	1384	1378
Single Loin Lamb Chops		1170	1184	1310	1311
Rolled Shoulder Lamb		931	927	965	957
Lamb Shanks		553	553		
Diced Lamb		1062	1062	1069	1069
Minced Lamb		1001	1001	999	992
<b>PORK</b>					
Pork Tenderloin (Fillet)		1150	1150	1036	1014
Pork Leg Steaks		831	829		
Double Loin Pork Chops		742	735		
Single Loin Pork Chops		722	720	728	748
Rolled Shoulder of Pork		587	584	643	646
Belly Pork		530	521		
Pork Loin Steaks		877	872	918	937
Diced Pork		689	677	744	727
<b>PRODUCTS</b>					
Beef Link Sausages		605	601		
Pork Link Sausages		601	595	549	544
Speciality Pork Sausages		649	644		
Sliced Beef Sausage		542	541		
Sliced Black Pudding		482	482		
Ball Haggis		578	580		

## **CORPRATE 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**

Supplier of Dishwashers  
Crossbush, Riccarton,  
Kilmarnock KA1 5LN  
Tel: 01563 551122,  
Mobile: 07788 926925

### **BARO LIGHTING (UK) LTD**

Oakwood House, 36 Wood Lane  
Partington, Manchester M31 4ND  
Tel: 0161 777 9292 Fax: 0161 777 9404  
Email: [sales@baro.co.uk](mailto:sales@baro.co.uk)  
Web: [www.baro.co.uk](http://www.baro.co.uk)

### **BIZERBA (UK) LTD**

Eastman Way,  
Hemel Hempstead,  
HP2 7DU  
Tel: 01442 240751

### **DALZIEL**

Bellshill North Industrial Estate,  
Bellshill  
[ML4 3JA](http://www.dalziel.co.uk)  
Tel: 01698 749595  
Fax: 01698 740503

### **GMC CORSEHILL LTD**

Ailsa Road, Kyle Estate, Irvine KA12 8NG  
Tel: 01294 275133/322807/313290  
Fax: 01294 312300/313247  
E mail: [sales@gmccorsehill.co.uk](mailto:sales@gmccorsehill.co.uk)  
web: [www.gmccorsehill.co.uk](http://www.gmccorsehill.co.uk)

### **LUCAS INGREDIENTS**

Portbury Way,  
Bristol  
BS20 7XN  
Tel: 0800 138 5837

### **PARAGON PRODUCTS**

Hygiene Specialists  
Newhailes Ind Estate, Newhailes Road,  
Musselburgh EH21 6SY  
Tel: 0131 653 2222 Fax: 0131 653 2272

### **SCOTWEIGH**

Suppliers of the TEC SL-9000 and Portable scales.  
Unit 2/4 Granary Square,  
Bankside, Falkirk FK2 7XJ  
Tel: 01324 611311

### **WILLIAM SWORD LTD**

Blairlinn Ind Est,  
Cumbernauld,  
G67 2TX  
Tel: 01236 725094

### **TURNER VEHICLE BODIES**

Carseview Rd,  
Suttieside Ind Estate  
Forfar, DD8 3BT  
Tel: 01307 462142

### **ACE REFRIGERATION LTD.**

96 Milnbank Street  
Glasgow G31 3AL  
Contact: Eleanor O'Connor  
Tel: 0141 556 7691  
E-mail: [fimckenzie@acerefrigeration.co.uk](mailto:fimckenzie@acerefrigeration.co.uk)

### **AVERY WEIGH TRONIX LTD,**

Foundry Lane,  
Smethwick,  
West Midlands B66 2LP  
Contact: Gerry Doran Tel: 0774 077 2154

### **BELL BAKERS**

Hawthorn Bakery, Torbothie Road,  
Shotts, Lanarkshire ML7 5BD  
Tel: 01501 820222  
Email: [enquiries@bellbakers.co.uk](mailto:enquiries@bellbakers.co.uk)  
Web: [www.bellbakers.co.uk](http://www.bellbakers.co.uk)

### **CHESTER OF ST ANDREWS**

Unit 6 Buko Business Centre  
Southfield, Fife KY6 2SE  
Tel: 0845 618 30601  
Mobile: 0787 551 4334

### **EAST OF SCOTLAND CONTRACTS**

Ferryhills Road,  
Inverkeithing,  
Fife  
KY11 1HD.  
Tel: 01383 418610

### **KRH LTD**

1 Macgowan House,  
Nobel Business Park,  
Stevenson, Ayrshire KA20 3LJ  
Tel: 01294 472755

### **McAUSLAND CRAWFORD**

79-81 Abercorn Street ,  
Paisley  
PA3 4AS  
Tel: 0141 849 7033

### **PARK PACKAGING**

2 Ashley Drive, Bothwell,  
Glasgow G71 8BS  
Contact: John McSporrnan  
Tel 0845 2700800

### **STOCKLINE PLASTICS**

Grovepark Mills,  
Hopehill Road,  
Glasgow, G20 7NF  
Tel: 0800 262015

### **TRUNET PACKAGING (SCOTLAND) LTD**

36 Gullane Drive , Coatbridge, ML5 5GF  
Contact: George Murphy  
Tel:01236 443401 8am - 8pm,  
0784 107 1634

### **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**