



The five regional champions were mystery shopped and judged by the professionals at Forth Valley College

THE STEAK PIE KING HAS BEEN CROWNED

Scottish Craft Butchers, Steak Pie, Mince Round and Specialty Pie Awards 2019

The heats were held at Forth Valley College with more than 280 pies from throughout the country tested for appearance, flavour, filling and appeal. The panel of 32 judges included experts, food writers and interested consumers. The event is organised in conjunction with John Scott Meat Ltd and William Sword Ltd. We thank both organisations for their continued support.



The Steak Pie Champion 2019 was chosen by the team of expert chefs at Forth Valley College, Stirling

AND THE STEAK PIE CHAMPION FOR 2019 IS:-

PRIME CUTS, COYLTON AYRSHIRE

Jason Ward of John Scott Meat, sponsors of the Steak Pie Evaluation said:-

“With John Scott Meat being one of the main sponsors of this year’s Steak Pie, Mince Round and Speciality Pie



Competition – I was delighted to be invited along to take part in the very challenging job of judging the top pies in Scotland. Who would have thought a lifetime of eating Steak pies would have come in so useful?!

We are proud to be involved with this event as it is our priority to meet the demands of the independent butcher and I must say, I was blown away by the standard of pies – What an exceptional showcase of the quality products available at your local Scottish Craft Butcher .’

David Mooney, Direct Sales Manager of William Sword:-

“These awards are extremely important in the Scottish meat industry calendar, celebrating excellence across the board. To receive an award is a fantastic achievement as these winners represent the upper crust of the Scottish meat industry, tremendous given the high standard of produce across Scotland as a whole. William Sword are happy to support Scotland’s independent retailers”

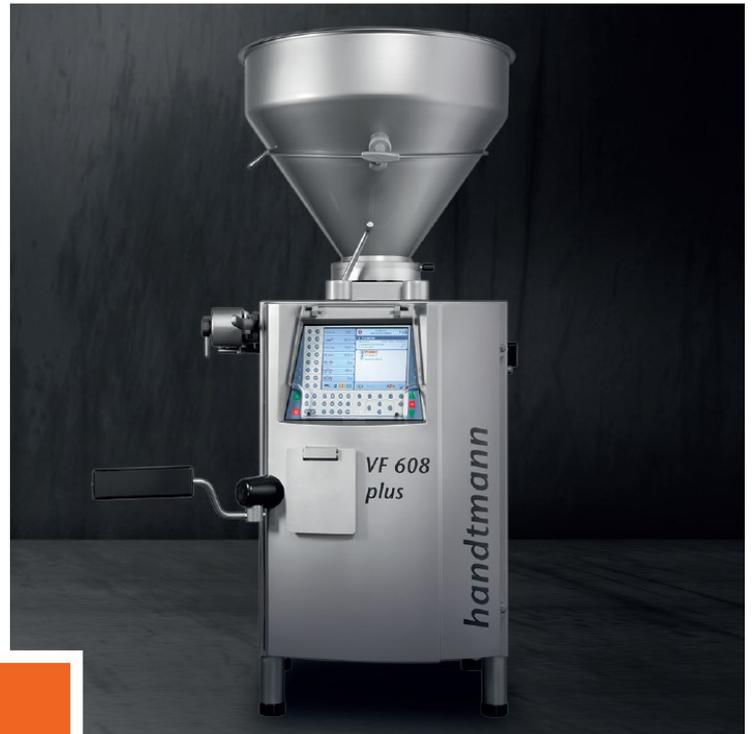
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Special points of interest

- One Day Customer Service Course
- AGM in Dundee
- UK Sausage Week
- School Meat Voucher Scheme
- Scotch Lamb Campaign
- Butchers at the Heart of the Community Update

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Ideas for the future.

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Welcome to our new members!

Alex Cameron Butcher

63 Liddesdale Square, Glasgow G22 7BT



Lochalsh Butchers

Station Rd, Kyle of Lochalsh, Kyle IV40 8AE



Rennies Quality Butchers

8 East High St, Forfar DD8 2EG



SCOTTISH CRAFT BUTCHERS

The team are here to help just get in touch!



SCOTTISH CRAFT BUTCHERS
EXECUTIVE MANAGER
Gordon King
01738637472
07917524313
gking@sfmta.co.uk



SCOTTISH CRAFT BUTCHERS
MEMBERS SERVICES MANAGER
Bruce McCall
01738637472
bruce@sfmta.co.uk



SCOTTISH MEAT TRAINING
TRAINING MANAGER
Claire Simpson
01738637785
Claire@meattraining.net



SCOTTISH MEAT TRAINING
LEAD ASSESSOR/VERIFIER
JOHN FARQUHAR
07884471033
john@meattraining.net
HIGHLANDS AND ISLANDS



SCOTTISH MEAT TRAINING
ASSESSOR/VERIFIER
GORDON WALLACE
07758255895
GWallace@meattraining.net
GLASGOW AND AYRSHIRE



SCOTTISH MEAT TRAINING
ASSESSOR/VERIFIER
SEAN GRAHAM
07725230525
sean@meattraining.net
CENTRAL, SOUTH AND FIFE



SCOTTISH MEAT TRAINING
ASSESSOR
CHRIS WRIGHT
07856468656
chris@meattraining.net
CENTRAL AND SOUTH



Well done Graham and Owen Sanderson

Scottish Craft Butchers member Graham Sanderson, son Owen & close family friends Craig & Michelle Telford decided in January to compete in the Great North Run on September 8th 2019 in aid of Bowel Cancer UK.

In August 2016 Graham's wife Diane was diagnosed with breast cancer, she had chemotherapy then surgery followed by radiotherapy which was successful & was given the all clear in June 2017.

In January 2018 after feeling unwell for a few months they were told the devastating news the cancer had returned but bowel cancer this time. After an operation & more chemo, in June they learned the cancer was terminal & had spread beyond control.

Diane lost her fight on the 11th July 2018 at the age of 43 leaving Graham, two children, Owen 18 & Erin aged 7.

On Saturday 7th September the Sanderson & Telford families travelled down to Newcastle where the younger kids took part in the junior GNR along the quayside, then on the Sunday it was the adults turn, 13.1 miles in glorious sunshine from the centre of Newcastle to South Shields, Graham & Owen completing the course in a respectable 2hrs 15 mins with the others not far behind.

Graham, Owen, Craig & Michelle all said after, that it had been an emotional but fantastic day with the crowd willing them along, cheering, handing out jelly babies, ice pops etc to help them get over the line.

They would like to thank everyone who has supported them by way of sponsorship, the just giving page, donations etc,

As a group they have raised approximately **£3300** towards bowel cancer UK.



SAUSAGE OF THE WEEK

SWEET CHILLI & IRN BRU SAUSAGES

SCOTTISH CRAFT BUTCHERS

EXCLUSIVE TO MEMBERS

POSTER PRINTING SERVICE

We can print messages on the Craft Butcher open belly posters to highlight your goods and services. Posters cost **ONLY 20p** each for A4 and A3 plus **£2.90** Postage (prices exclude VAT)

Contact Bruce at the office

on **01738 637472**.

FANCY CURRIES



Get all you need for a great curry [here](#);
Bhoona, Jhalfrezi, Tikka,
Korma, Madras, Balti

SCOTTISH CRAFT BUTCHERS

Mincer Knives & Plates

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OFF



SELECTED KNIVES

4

**GREAT
RANGES**

10%
OFF



SELECTED PLATES

Valid till end of November 2019

**SCOTTISH
CRAFT BUTCHERS**



Coming Soon.....Scottish Craft Butchers website will soon have a chat room on the members only side of the site. This will allow members to ask questions and discuss issues with each other.

The chat room will also be monitored by the office staff in Perth who will endeavour to answer your query or open it up to the wider membership to allow us to work together to improve the service we provide.

**Butcher Shop for sale
Aberdeenshire.**

Retirement due to ill health.

For interested parties register your details to be passed on to business with the office.

Tel: 01738 637472





2019 Mince Round Results

Mince Rounds

**Diamond Award
Boghall Butchers
Bathgate**

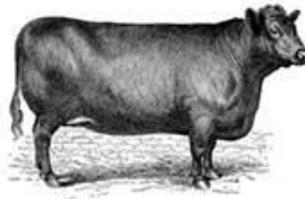


Silver Awards

- | | |
|-----------------------------|----------------|
| A J Jamieson | Fochabers |
| Alan Elliot | Lanark |
| Allan Learmonth | Jedburgh |
| Anderson's Quality Butchers | North Berwick |
| Ann Davidson | Strathaven |
| Bert Fowlie | Strichen |
| Bruce of the Broch | Fraserburgh |
| Charles Duncan | Troon |
| D Campbell & Son | Callander |
| D G Lindsay & Son | Perth |
| Donald Gilmour | Kingussie |
| Duncan Fraser & Son | Inverness |
| Ewan Morrice | Stuartfield |
| Ewing Quality Butchers | Baillieston |
| Fraser Brothers | Dingwall |
| G R Brown | Eaglesham |
| Galloway Quality Meats | Dumfries |
| George Kirk & Son | Denny |
| Gleddoch Family Butchers | Paisley |
| Grierson Brothers | Castle Douglas |
| H W Irvine | Blairgowrie |
| J & G Dossett | Kintore |
| J B Houston Butchers | Dumfries |
| James Aitken Butchers | Alloa |
| James Hall & Sons | Kirkcudbright |
| James Pringle | Hawick |
| John M Munro Ltd | Muir of Ord |
| John Saunderson | Edinburgh |
| Kevin Walkers Butchers | Kilcreggan |
| McCaskies | Weymss Bay |
| McDowall Butchers Ltd | Paisley |
| Pollok Williamson | Ayr |
| Prime Cut Butchers Ltd | Ayr |
| Prime Cut Butchers Ltd | Cumnock |
| Rendalls Online Butcher | Stirling |
| Robert Alexander | Port Glasgow |
| S Collins & Son | Muirhead |
| Shaw the Butcher | Balornock |
| Shaws Fine Meats | Lauder |
| T H Stevenson & Sons | Stanley |
| The Butcher Shop Kinghorn | Kinghorn |
| The Cross Butcher | Kilsyth |
| Thomas Johnston | Brightons |
| Wm McCafferty Butchers Ltd | Forth |

Gold Awards

- | | |
|--------------------------------------|-------------|
| A & I Quality | Culloden |
| Andrew Kirk | Cardenden |
| Bel's Butchers | Edzell |
| Blair Drummond Smiddy | |
| Chapman Butchers | Baillieston |
| David Bennett & Son | Dunblane |
| Dunnabie Farm Shop | Annan |
| Elderslie Butchers | Elderslie |
| Grossett Butchers | Dundee |
| H & S Milne & Sons | Bucksburn |
| James Chapman (Butchers) Ltd, Wishaw | |
| James Ewart Ltd | Monifieth |
| John Hill Butcher | Dunblane |
| John Marshall & Son | Johnstone |
| Linton Butchers | East Linton |
| Prime Cut Butchers Ltd | Coylton |
| Prime Cut Butchers Ltd | Mauchline |
| Ross Neilson | Balornock |



2019 Speciality Meat Pie Results

Speciality Meat Pie

Diamond Award Andersons Quality Butchers, North Berwick



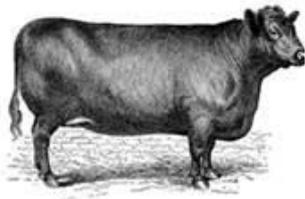
Luxury Venison Pie
Anderson's Quality Butchers
North Berwick



Gold Awards

Chicken & Ham Pie
Chicken, Haggis & Peppercorn Pie
Pork, Apple & Black Pudding Pie
Scotch Beef Stroganoff Pie
Roast Chicken Pie
Steak Rob Roy Pie
Chicken, Haggis & Peppercorn Sauce Pie
Steak & Kidney Pie
Steak Pie With Links
Steak & Venison Sausage Pie
Chicken, Bacon, Leek & Mushroom Pie
Creamy Chicken, Leek & Bacon Pie
Steak, Red Wine & Mushroom Pie
Steak Pie with Pork Links
Chicken & Ham Pie
Steak, Stilton & Red Wine Pie
Steak & Haggis Pie
Steak & Sausage Pie
Steak & Kidney Pie
Steak with Chanterelle Mushroom
and Red Wine and Bone Marrow Gravy

A & I Quality, Culloden
Allan Learmonth, Jedburgh
Anderson's Quality Butchers, North Berwick
Boghall Butchers, Bathgate
D G Lindsay & Son, Perth
Ewan Morrice, Stuartfield
Ewing Quality Butchers, Baillieston
Fraser Brothers, Dingwall
Gleddoch Family Butchers, Paisley
J B Houston Butchers, Dumfries
James Hall & Sons, Kirkcudbright
McCaskies, Weymss Bay
McCaskies, Weymss Bay
Ross Neilson, Balornock
The Buffalo Farm, Kirkcaldy
The Buffalo Farm, Kirkcaldy
The Cross Butcher, Kilsyth
Wm McCafferty Butchers Ltd, Forth
Wm McCafferty Butchers Ltd, Forth
Elderslie Butchers, Elderslie



2019 Speciality Meat Pie Results

Silver Awards

Venison & Haggis Pie	A & I Quality	Culloden
Steak & Tomato Pie	Alan Elliot	Lanark
Steak & Haggis Pie	Allan Learmonth	Jedburgh
Steak & Haggis Pie	Ann Davidson	Strathaven
Braised Beef Sausage & Vegetable Pie	Bel's Butchers	Edzell
Shepherds Pie	Blair Drummond Smiddy	
Chicken, Mushroom & Tarragon Pie	Blair Drummond Smiddy	
Scotch Lamb Hot Pot Pie	Boghall Butchers	Bathgate
Jack Daniels Chicken Pie	Bruce of the Broch	Fraserburgh
Chicken & Mealie Pie	Bruce of the Broch	Fraserburgh
Chicken, Pork & Peppercorn Pie	Chapman Butchers	Baillieston
Chicken, Leek & Smoked Bacon Pie	Chapman Butchers	Baillieston
Steak & Caramelised Onion Pie	Charles Duncan	Troon
Pork Goulash Pie	Crombies of Edinburgh	
Rolled Brisket & Guinness Pie	D H Robertson	Arbroath
Rustic Chicken & Vegetable Pie	D H Robertson	Arbroath
Mediterranean Steak Pie	Dunnabie Farm Shop	Annan
Chicken & Mushroom Pie	Fraser Brothers	Dingwall
Steak & Haggis Pie	G J Sanderson	Coldstream
Steak and Sausage Pie	George Kirk & Son	Denny
Lamb Shank Round	Grierson Brothers	Castle Douglas
Chicken & Ham Pie	H W Irvine	Blairgowrie
Chicken Pie	Hunters of Kinross	Kinross
Chix-Ham-Pea Pie	James Anderson	Edinburgh
Steak Round J	James Ewart Ltd	Monifieth
Chicken & Mushroom Round	James Ewart Ltd	Monifieth
Steak Pie with Smoked Haggis	John Hill Butcher	Dunblane
Warming Winter Stew Pie	John M Munro Ltd	Muir of Ord
Chicken & Stuffing Pie	John M Munro Ltd	Muir of Ord
Steak & Sausage Pie	John Marshall & Son	Johnstone
Steak, Red Wine, Mushroom & Shallots Pie	Linton Butchers	East Linton
Chicken, Ham, Leek & Fresh Thyme Pie	Linton Butchers	East Linton
Steak & Sausage Pie	Milngavie Butchers Ltd	
Steak & Link Pie	Pollok Williamson	Ayr
Steak & Buckfast Pie	Rendalls Online Butcher,	Stirling
Steak & Caramelised Red Onion Pie	Scott Brothers	Dundee
Creamy Chicken Pie	Shaw the Butcher	Balornock
Steak & Guinness Sausage Pie	The Butcher Shop	Kinghorn
Chicken Tikka Pie	Thomas Johnston	Brightons



2019 Steak Pie Results

Scottish Champion 2019



PRIME CUTS , COYLTON, AYRSHIRE

East of Scotland Champion 2019



JOHN HILL BUTCHERS, DUNBLANE

West of Scotland Champion 2019



GLEDDOCH FAMILY BUTCHERS PAISLEY

North of Scotland Champion 2019



S A MACKIE BUTCHERS , ABERLOUR

South East Of Scotland Champion 2019



G J SANDERSON, COLDSTREAM

South West of Scotland Champion 2019



PRIME CUTS, COYLTON



2019 Steak Pie Results

Gold Awards

Allan Learmonth
Ann Davidson
Crombies of Edinburgh
David Cox Butchers
Ewing Quality Butchers
Fraser Brothers
Grierson Brothers
Grossett Butchers
H & S Milne & Sons
H W Irvine
J & G Dossett
James Chapman (Butchers) Ltd
James Ewart Ltd
John Dawson Butchers Ltd
John Marshall & Son
Kevin Walkers Butchers
McCaskies
Prime Cut Butchers Ltd
Prime Cut Butchers Ltd
Prime Cut Butchers Ltd
Robert Alexander
Scott Brothers
Shaw the Butcher
Strachan Craft Butchers
Thomas Burns & Son

Jedburgh
Strathaven
Edinburgh
Glasgow
Baillieston
Dingwall
Castle Douglas
Dundee
Bucksburn
Blairgowrie
Kintore
Wishaw
Monifieth
Muirkirk
ohnstone
Kilcreggan
Weymss Bay
Ayr
Cumnock
Mauchline
Port Glasgow
Dundee
Balornock
Blantyre
Boness

Silver Awards

A & I Quality
A D Paton
Anderson's Quality Butchers
Andrew Kirk
Bel's Butchers
Bert Fowlie
Boghall Butchers
Bruce of the Broch
Chapman Butchers
Charles Duncan
David Stein
Duncan Fraser & Son
Dunnabie Farm Shop
Ewan Morrice
Fergusons of Airdrie
G R Brown
Gary Walker Butcher
Hunters of Kinross
J B Houston Butchers
James Aitken Butchers
James Anderson
James Hall & Sons
James Pringle
John D Owen
John M Munro Ltd
John Saunderson
McDowall Butchers Ltd
Pollok Williamson
Ross Neilson
T H Stevenson & Sons
The Buffalo Farm
The Butcher Shop Kinghorn
The Cross Butcher
The House of Bruar
Thomas Johnston
W Reid Butchers
Wm McCafferty Butchers Ltd

Culloden
Largs
North Berwick
Cardenden
Edzell
Strichen
Bathgate
Fraserburgh
Baillieston
Troon
Bathgate
Inverness
Annan
Stuartfield
Airdrie
Eaglesham
Possilpark
Kinross
Dumfries
Alloa
Edinburgh
Kirkcudbright
Hawick
Newton Stewart
Muir of Ord
Edinburgh
Paisley
Ayr
Balornock
Stanley
Kirkcaldy
Kinghorn
Kilsyth
Bruar
Brightons
Hopeman
Forth

Congratulations to all the winners!

All the results have been sent out to the local and national press.

Photographs of the certificate presentations are available on request from Bruce or Gordon.

01738 637472



Scottish Craft Butchers AGM

The Annual General Meeting of Scottish Craft Butchers takes place on 20th November 2019 at The Doubletree by Hilton, Dundee. Featuring **The Scottish Craft Butchers Training Awards**.

SVQ Level 2 Candidate of the year– nominated by the Assessors.

SVQ Level 3 Candidate of the year– nominated by the Assessors.

Training Partner of the year– nominated by the Assessors.

Mentor of the year– nominated by the candidates.

Extra Mile Award– nominated by [employers](#), [staff](#) or [customers](#) to reward staff who have gone the “extra mile”

Lunch will be served prior to the awards with guest speakers over the afternoon. **Members are encouraged to come along.**



Have your say!

At the AGM on Wednesday 20th November 2019 there will be a proposal to formally change the name of the organisation from the Scottish Federation of Meat Traders Associations to become Scottish Craft Butchers.

It is the decision of the executive to put this proposal to the membership at the AGM to give everyone a chance to reflect on the possible name change and then feedback their opinions.

Whether you can attend the AGM or not please let us know your thoughts via e-mail to craftbutchers@craftbutchers.co.uk, all opinions given will help to make sure that a balanced debate on the proposal is achieved and that the final decision is reflective of the memberships overall opinion.

Wanted: SFMTA members to be featured in the monthly newsletter.

Would you like a feature on your shop which will be used in the monthly newsletter. Participants will receive 100 copies of the feature to hand out in their premises. Further printed copies are available for a small charge. All photos will be put on a cd and sent to the business to use if required. If interested

Contact: Bruce or Gordon on 01738 637472

travel the world...
at home



Salt & Chilli Chicken Goujons



SCOTTISH
CRAFT BUTCHERS



Salt & Chilli Chicken Goujons

Ingredients
2 tbsp Salt & Pepper Seasoning
60g Breadcrumbs
2 Egg (beaten)
4 Chicken Goujons

Method

- Whisk egg in a bowl and add 1tsp Salt & Pepper Seasoning
- Add remaining Salt & Pepper Seasoning to breadcrumbs (add more to taste if required)
- Drag each goujon through the egg mix and then the breadcrumbs
- Gently shallow fry or if making slimming friendly, spray with frying oil spray and bake in oven at 180°C for 20 minutes.



Top Tip - For an interesting twist, serve with dips such as Soy Sauce or Sweet Chilli or in a wrap with some fresh mixed leaves.



something wholesome
something tasty



Sausage and Vegetable Casserole



SCOTTISH
CRAFT BUTCHERS

healthy living
healthy eating



Skinny Sizzling Stir Fry



SCOTTISH
CRAFT BUTCHERS



Skinny Sizzling Stir Fry

Ingredients
2kg Strips of Chicken (Pork or Beef)
200g Onions, sliced
200g Mixed Peppers, sliced
100g Mungbean, whole (optional)
200g RAPS SKINNY Lemon Pepper Marinade

Method

- Marinate the chicken in RAPS SKINNY Lemon Pepper Marinade.
- Slice the vegetables, add to the Chicken, ready to cook.
- Stir in a hot pan making sure the chicken or meat is fully cooked through.
- Garnish with sliced spring onions and toasted sesame seeds. Serve with long grain rice.

Top Tip - For a different taste, why not try RAPS SKINNY Hot & Spicy Marinade (Fajita/Mexican Style) or RAPS SKINNY BBQ Marinade.



Sausage & Vegetable Casserole

Ingredients

8 thick Specially Selected Pork Sausages
1 tbsp light Olive Oil or Vegetable Oil
8 Shallots
3 Carrots, thickly sliced
2 sticks Celery, sliced
250g (Swiss) Chestnut or Button Mushrooms
2 tbsp Plain Flour
125ml glass Red Wine (optional)
300ml (1 2 pt) Vegetable or Chicken Stock
2 tsp freshly chopped Parsley or Chives
Freshly ground Black Pepper, to taste

Method

- Heat the oil in a saucepan or lidded frying pan and cook the sausage for approximately 5 minutes until lightly browned. Remove to one side.
- Add the shallots, carrots and celery to the hot oil, cover and cook over a medium heat for 2-3 minutes. Add the mushrooms, sprinkle on the flour then blend in the red wine and stock.
- Return the sausages to the saucepan. Cover and simmer for 15 minutes. Season with freshly ground black pepper, stir in the freshly chopped herbs and serve.



low n' slow
tender and tasty



Lamb Tagine



SCOTTISH
CRAFT BUTCHERS



Lamb Tagine

Ingredients
1kg Diced Lamb (Leg or Shoulder)
2 Onions, chopped
400g (1 tin) Tinned Tomatoes
1 packet of Gordon Rhoads Slow and Steady Tagine Gourmet Sauce Mix
400ml Water
150g Prunes or Apricots

Method

- Place the Lamb, Onions and Tomatoes in your slow cooker pot.
- Blend the Lamb Tagine Mix with the water and add to the slow cooker pot, starting thoroughly.
- Cover and cook for 4 hours on HIGH or 8 hours on LOW or until the meat is tender and cooked through (keep covered during cooking, cooking times may vary between slow cooker models).
- Remove the lid, add the prunes or apricots, stir through and stand for 5 minutes before serving.
- For extra flavour add a tablespoon of honey and a sprinkling of almonds or fresh coriander before serving.

Top Tip - smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.



SEPTEMBER POSTERS 2019

Your posters should have arrived in your shops, Please encourage your customers to scan the QR codes on the posters to take them to the recipe cards which are located on the **Scottish Craft Butchers** website. Alternatively you can print of the recipes and hand out to your customers .

Get involved...

Free poster
in this issue!



Make your bangers sizzle!



Are your events and publicity ready for the most important week of the year?

Are you running any instore offers you want to promote?

Do you have a sausage dish recipe which you would like to share?

Organising any sausage demonstrations?

Keep us informed! Make the most of this opportunity, miss it and miss out.

#uksausageweek

Get your tickets to the main event!

Be at the UK Sausage Week awards luncheon at the newly renovated **Butchers' Hall**, London on **28th October**. Limited quantity available, so hurry.

A special thanks to the 2019 sausage week partners...



UK Sausage Week partnership packages are still available, contact
Michelle Ingerfield to find out more. Call **01908 613323**, or email michelle.i@yandellmedia.com

For more info go to www.uksausageweek.com

*Terms and conditions apply. To view the full competition conditions visit www.uksausageweek.com

KellyBronze

BRED TO BE WILD

IN AYRSHIRE



THE CHRISTMAS TURKEY THAT COOKS IN 2 HOURS

You'll break out in a cold sweat at our turkeys' 2 hour cooking time. It goes against everything you've been taught about how to cook a 5KG bird. Our turkeys roam free through pastures and woodland for 3 long seasons, foraging and fattening naturally in the wild.

Day by day they develop full flavoursome breasts and beautiful dark leg meat that produces a wonderful rich stock and a flavour that is unique to KellyBronze.

Does your turkey need to be stuffed and basted? Ours don't.

What our BRED TO BE WILD motto doesn't tell you, the taste will.

NO STUFFING REQUIRED



TAKING ORDERS NOW

THE ONLY TURKEY BRED AND REARED IN SCOTLAND WWW.KELLYBRONZE.CO.UK

Kelly Bronze

BRED TO BE WILD



QUITE PROUDLY A PRODUCT OF THE SLOWEST FARMING METHOD IN THE WORLD.



WE ARE ALL ABOUT THE NATURAL SEASON.



BRED TO BE WILD AND FREE.



THE MORE MATURE THE BIRD, THE BETTER THE FLAVOUR.



PLUCKED TRADITIONALLY BY HAND.



HUNG & AGED LIKE A GAME BIRD SHOULD BE.



INVESTING FOR QUALITY.



THE COMPLETE PACKAGE IN AYRSHIRE.



THE ONLY TURKEY BRED AND REARED IN SCOTLAND. WWW.KELLYBRONZE.CO.UK



fdf food & drink
federation
passionate about food & drink
Scotland

Do you want to make
your products healthier?
Lack the time, technical
knowledge or money?

**SCOTLAND'S
REFORMULATION FOR
HEALTH PROGRAMME**
can connect you to support, expertise and funding



Get involved and play your part!

I had an amazing experience in September supporting the Scottish Craft Butchers regional events. It was a pleasure to meet so many of you and hear about your aims for future reformulation. It was also great to learn about the initiatives that you are already doing to meet customer demands for healthier products.

The Reformulation for Health programme is here to support you to make small changes to your recipes to improve the health of your products and your customers. Reformulation is simply improving the health of your products, this could mean reducing the salt content of your sausage range or increasing the quantity of vegetables in your ready to eat meal range. The key to successful reformulation is creating an action plan to clearly define your aims and ambitions. By working with the programme, we will help to support and guide you through every step of the process.

In the butchery trade the solution to making your products a little healthier often lies with your ingredient suppliers. I encourage you to contact your ingredient suppliers to discuss if they have healthier alternatives - such as no salt rusk or lower salt seasoning. They may even be able to create a bespoke blend for you that is healthier than your current ingredients.

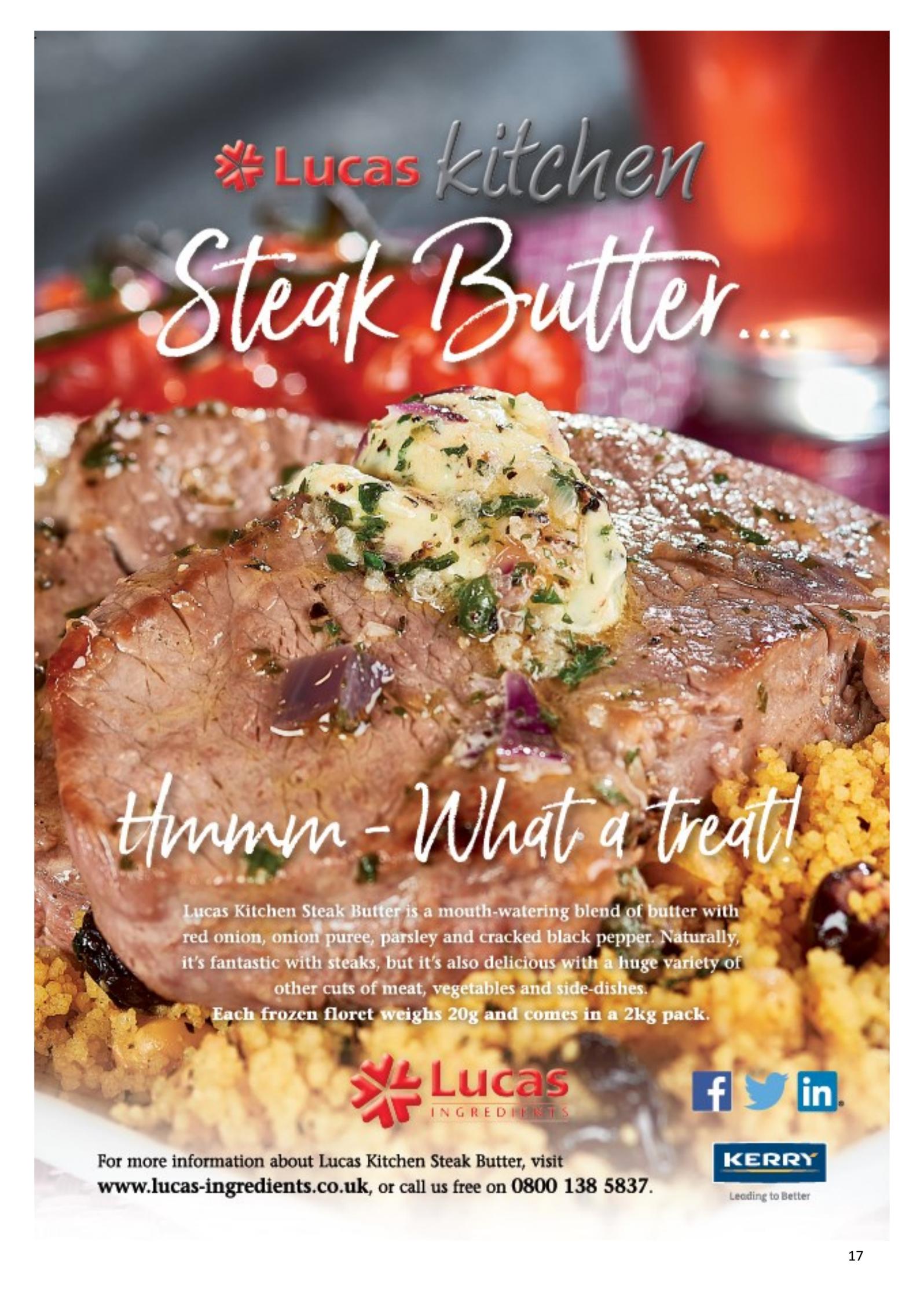
If you decide to start making small changes to your recipes please first record the baseline information of your current ingredients, this allows us to measure the impact that your changes will make. Next get in touch using the contact details below and allow us to support you to deliver healthy products for your local community.

Get in touch with Joanne Burns to discuss your reformulation aims at reformulation@fdfscotland.org.uk or call 07701380750



fdf food & drink
federation
passionate about food & drink
Scotland





Lucas kitchen
Steak Butter...

Hmmm - What a treat!

Lucas Kitchen Steak Butter is a mouth-watering blend of butter with red onion, onion puree, parsley and cracked black pepper. Naturally, it's fantastic with steaks, but it's also delicious with a huge variety of other cuts of meat, vegetables and side-dishes.

Each frozen floret weighs 20g and comes in a 2kg pack.



For more information about Lucas Kitchen Steak Butter, visit www.lucas-ingredients.co.uk, or call us free on 0800 138 5837.



Are you ready for Making Tax Digital?

Let us do the heavy lifting for you

Velocity combined with the Avery Scales can eliminate all manual handling of paperwork right through to your MTD compliant accounting system. We integrate with the most popular systems (Xero, Kashflow, Quickbooks Online & Sage Line 50).

Making Tax Digital Key Essentials

-  **1** *VAT Registered Business* - Must submit VAT returns electronically in replacement of the current HMRC Portal.
-  **2** *HMRC Approved Software* - Digital submissions will only be possible through HMRC approved software.
-  **3** *Digital Record Requirement* - It will be essential for businesses to keep specific records digitally.
-  **4** *VAT Return Process* - Will have to be digitally linked and all manual processes will no longer be accepted.
-  **5** *Avoid Penalties* - A new penalty system will be implemented by HMRC on failure to keep records digital.



Velocity Business Management Software

Key Features

- Simple to use and eliminates paperwork and manual processes
- Seamless integration with Avery Berkel retail scales to manage retail and wholesale businesses
- End to end order processing: Order Entry, Invoice, Dispatch and Monthly Accounts
- Stock Control
- Individual price lists per customer account
- Powerful Reporting
- Automatic detection of allergens to ease labeling
- Invoices and statements are emailed to customers
- *Integrates with Making Tax Digital compliant software systems:
Sage Line 50, Kashflow, Xero, QuickBooks Online accounting systems*

Velocity Business Management Software

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Cookery scheme benefitting thousands of Scottish pupils celebrates a decade of **success**



A nationwide voucher scheme that has helped over 50,000 pupils learn to cook is now open for applications from secondary schools across Scotland.

The Quality Meat Scotland (QMS) Schools Meat Voucher Scheme gives home economics and hospitality classes the opportunity to learn about and cook with locally-sourced Scotch Beef PGI, Scotch Lamb PGI and Specially Selected Pork.

The vouchers, which are worth up to £100, are available to any secondary school across Scotland, and are redeemable at local retailers and members of the Scotch Butchers Club. Teachers are invited to apply for the vouchers via the Health and Education/Schools section at www.gmscotland.co.uk.

The scheme was developed in response to restricted budgets impacting on the opportunities schools are able to provide for young people to learn how to prepare fresh, red meat dishes that are high in nutritious value.

Jennifer Robertson, QMS Health and Education Manager and registered dietician, said: “It’s extremely important that young people are given information as early as possible about the essential nutrients and vitamins they should be consuming and how a balanced diet that includes red meat fits into this. Ensuring this information is communicated forms an essential part of QMS’s health and education work.

“With schools facing restricted budgets we want to do all we can to support teachers in being able to offer an enriching curriculum, and so we’re really proud the scheme has helped thousands of young people learn essential cookery skills.

“It’s also really exciting to see the different ways the vouchers are being used across schools as part of wider projects, from butchery and preparation lessons to food challenges in partnership with local retailers.”

With more than a third of Scotland’s young girls and women lacking in iron, red meat is an essential part of a healthy, balanced diet and is an essential source of protein, b-vitamins, iron and zinc.

Teachers have been quick to praise the scheme, with Rutherglen High School in Glasgow describing it as a “very beneficial scheme without which we would be unable to afford our project work.”

Using the vouchers, the school is planning a project for pupils to design a meal using Scotch Lamb, as well as designing dishes from different European countries, as part of a cross-curricular project in conjunction with the music department and social studies classes





SCOTTISH
CRAFT BUTCHERS

EXTRA MILE

Award

The unique characteristic of any business can be influenced by the impact of individual staff members.

Scottish Craft Butchers would like to recognise the trainee who has “gone the extra mile” in their own progression, new product development, customer service or in any way that has had a positive effect on the business they work in.

Nominations can be made by employers, mentors or customers.

The winner of this award will receive a £100 prize and there will also be a £100 voucher for the best nomination for the ultimate winner.

There are many benefits of better trained staff, so it is definitely worth submitting a nomination form. The benefits of winning a Craft Butcher Training award can last a lifetime.

ENTRY FORMS

Entry forms are also available electronically at www.craftbutchers.co.uk

Closing date for entries: **Friday 25th October 2019.**

Proudly supported by



**THE SCOTCH
BUTCHERS
CLUB**

TRAINING AWARDS 2019

Scottish Craft Butchers and The Scotch Butcher Club are delighted to announce that nominations for the annual training awards are now open!

The presentation of the awards will take place after lunch at the AGM of the Scottish Federation of Meat Traders on Wednesday 20th November 2019 at the Doubletree by Hilton, Dundee .

It is definitely worth submitting a nomination form. The benefits of winning a Craft Butcher Training award can last a lifetime.

EXTRA MILE AWARD

2018 Winner Marion Ward from John Dawson, Butchers in Muirkirk scooped the “Extra Mile Award” and a cash prize for herself and a shop voucher for the customer who made the best nomination.

2018 Extra Mile Award Award Winner– Marion Ward



This is a great opportunity to encourage your customers to show their appreciation for your staff and they may just win a voucher to spend in your shop

There will be 5 awards in the following categories: -

SVQ LEVEL 2 MODERN APPRENTICE OF THE YEAR

SVQ LEVEL 3 MODERN APPRENTICE OF THE YEAR

TRAINING MENTOR OF THE YEAR - IN HOUSE

TRAINING PARTNER OF THE YEAR

EXTRA MILE AWARD

ENTRY FORMS

Entry forms for the categories, where the nomination is from the employer, mentor or customers, are also available electronically at www.craftbutchers.co.uk

Further entry forms for the “extra mile” award are available from the the office on request just call Claire on 01738 637785. **Encourage your customers to take part they could win a £100 voucher to spend in your shop**

Closing date for entries: Friday 25th October 2019

BREWING SKILLS
LEVEL 2 SVQ

Craft Skills
scot

Craft Skills Scotland
8/10 Needless Road, Perth, PH2 0JW
Email: Claire@CraftSkills.Scot | Telephone 01738 637785

Brewing Skills
Your business needs skilled people - we've got the answer and it's FREE

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- Attract fresh talent and develop the workforce of the future
- Upskill your existing employees
- Improve your productivity, staff morale and quality of service
- Retain talent, reducing your recruitment costs
- Gain customer confidence in your skills workforce

Do you have a thirst for knowledge?

This qualification is designed for candidates who are working in a craft brewery environment. It will suit candidates who are looking to develop their existing skills and knowledge.

Brewers in Scotland have identified to Scottish Government the need for training and qualifications in the Brewery Sector. In response to this demand the Brewing Skills qualification has been developed by the Brewing Industry for Brewers.

- Delivered in the workplace by a team of dedicated assessors
- No day release for college
- Cost: FREE
- Duration: 6-18 months
- Age: All ages and abilities



CRAFT SKILLS SCOTLAND IS A TRAINING PROVIDER CONTRACTED BY SKILLS DEVELOPMENT SCOTLAND TO DELIVER QUALIFICATIONS TO THE FOOD & DRINKS INDUSTRY



BRAND NEW QUALIFICATION FOR 2019.

Our Training Brand **Craft Skills Scotland** has been formally approved by **SQA** to deliver the brand new Modern Apprentice Qualification in Brewing Skills at SCQF level 5. The assessors have been busy gaining occupational competency and are ready to start delivering the course.

With many Craft Breweries around the country this is sure to be a popular course. If you know any local Brewers who you think may benefit from offering this qualification we will be delighted to talk to them.

Craft Skills Scotland can also offer Modern Apprentice qualifications in **Café and Restaurant Service Skills** and **Food Sales and Service Skills**. If you have staff in your business who are involved with the sale of food in café's, delicatessen's or food takeaway then we can offer them the chance to get their skills certificated through our **SQA** accredited training provider.

If your business deals with other companies that may have staff who would like to be offered the chance to gain an industry recognised qualification then please pass on the details in this article. Alternatively, if required, please give us a call and we can post out the information to you to pass on.

Give **Claire** a call on **01738 637785**.

CAFE & RESTAURANT SERVICE SKILLS

LEVEL 2 SVQ

FULLY FUNDED QUALIFICATIONS



Café & Restaurant Service Skills
Your business needs skilled people we've got the answer and it's FREE

- Get flexible, tailored training to meet your business needs
- Attract fresh talent and develop the workforce of the future
- Upskill your existing employees
- Improve your productivity, staff morale and quality of service
- Retain talent, reducing your recruitment costs
- Customer confidence in your skills workforce
- Includes hygiene training and certification

Do you have a hunger for knowledge?

This qualification is designed for candidates who are working in a food service environment. It will suit candidates who are looking to develop their existing skills and knowledge.

- Delivered in the workplace by a team of dedicated assessors
- No day release for college
- Cost: FREE
- Duration: 6-18 months
- Age: All ages and abilities

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- Restaurants
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CraftSkills .scot

Improve your customer service skills



Customer Service Plus training course

Many businesses have increased their sales and profits by simply improving their customer service. The customer service plus course we are hosting on **Wednesday 30th October** is designed specifically with retail butchers in mind.

Some of the benefits which can be achieved by attending this course include -

- Employees are more engaged and motivated.
- Customers are made to feel welcome, feel that you care for them and so build customer loyalty.
- Employees know what good customer service looks like and apply their new knowledge, processes and skills with every customer, every time.
- And of course the main benefit this can lead to is a significant increase in sales and profits.

8-10 Needless
Road, Perth.
30/10/2019
9:30-13:45

Covering
Telephone Skills
Building Rapport
Empathy
Up-Serving
Up-Selling
Handling Complaints
Applying a Customer Service Policy

Cost :- £75 pp
**BOOK YOUR
PLACE SOON**

To book your place contact **Claire** on **01738 637785**, claire@craftskills.scot - ITA funding is valid for this course



Logan Wilson

Congratulations to Logan Wilson from the Gosford Bothy Farm Shop, Butchery & Cafe in Aberlady on achieving his SCQF level 6 Modern Apprentice qualification in Meat and Poultry Skills. Manager John Aitken proudly presenting Logan with his certificate.

Great work, well done!!

Congratulations to Ryan Tierney of Simon Howie Butchers in Perth who has recently completed his SCQF level 5 Modern Apprenticeship in Meat & Poultry Skills.

Ryan will be progressing to his SCQF level 6 in the new year and is pictured with shop Manager Bruce Fyfe.

Well done Ryan!



Ryan Tierney



Nathan Meikle

Pictured outside the Dingwall branch of John M Munro Butchers and Wholesalers is Shop Manager George Laurie presenting Nathan Meikle with his Modern Apprentice certificate upon completion of his SCQF level 5 in Meat & Poultry Skills. George was one of Craft Skills Scotland Assessor John Farquhar's 1st trainees when he started 17 years ago. Time flies when you're having fun eh?!

Congratulations go to Nathan who will be starting his SCQF 6 shortly

Congratulations to Kevin Galbraith from T.D Anderson Butchers in Linlithgow on achieving his SCQF level 6 Modern Apprenticeship qualification in Meat and Poultry Skills.

Owner David Sharp proudly presenting Kevin with his certificate.

Kevin has been a fantastic candidate to deal with!

We wish him all the best in the future!

Well done!



Kevin Galbraith



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Update :-

On Saturday 21st Sept

A member of public ran for the defibrillator outside Hunters of Kinross and took it to the local Chemist.

Scottish Ambulance crew returned it to the shop 2 hours later unused.

I'm not sure of the outcome.

It's good to know the general public knew it was there .

On Monday 23rd Sept

A 16 yr old local lad ran for our 2nd Defibrillator which is placed at Sutherland

Drive in Kinross his father having a Cardiac Arrest.

He & his mum (Mrs Milne 51) attempted CPR and her son used the defibrillator the heart rhythm returned and appeared to bring him back and breathing returned.

The paramedics arrived and took over, the crew did everything they could but unfortunately Mr Milne died on his way to hospital .

Young George handed in the defibrillator to Hunters today and with a message from his mum, thanked us for installing the defibrillator and making it available to the public. It did its job she said but unfortunately he was just too ill.

A very sad ending for us all.

Please can we once again mention in the newsletter that if any of the defibrillator in shops are used that they communicate this with us ..

It's good to have feedback and the knowledge that peoples lives are being given a chance by **Scottish Craft Butchers on the High Street.**

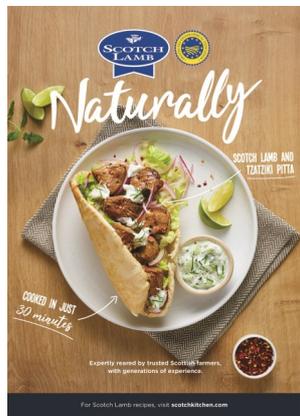
Pamela





Congratulations to Matthew Francis "Taff" from J. A. Waters & Sons Family Butchers in Selkirk on achieving his SCQF level 5 Modern Apprenticeship qualification in Meat and Poultry Skills. A local lad working in a local business learning traditional skills from his colleagues. Mathew has been a pleasure to work with and we wish him well in the future.

Great work Matthew. Well done!



Quality Meat Scotland Launches Scotch Lamb, Naturally Campaign

One of Scotland's finest ingredients, Scotch Lamb PGI, is set to be top of the menu in the coming weeks as Quality Meat Scotland's (QMS) award-winning "Scotch Lamb, Naturally" marketing and PR campaign makes a return.

The **six-week campaign**, which will officially launch on **Monday 23 September**, is set to reach 4 million Scottish adults and seeks to inspire consumers to consider Scotch Lamb as a healthy and quick midweek dinner that all the family can enjoy.

The campaign will also see the return of The Scotch Lamb, Naturally advert to TV screens as well as press, digital, billboards and social media advertising along with public relations and influencer activity.

Kirsty Fox, Marketing Manager for Quality Meat Scotland, said: "The Scotch Lamb PGI campaign will give consumers across Scotland some fantastic mid-week inspiration for recipes that will help them break out of a mealtime rut with delicious dishes that are quick and easy to make.

"Scotch Lamb is a fantastic ingredient that is often overlooked in favour of other meats and we want to put Scotch Lamb back on the menu by showing consumers how simple it is to cook and how delicious it is."

Scotch Lamb, Naturally coincides with QMS's search to find the country's top Scotch Lamb butchers and chefs. Any butcher who stocks Scotch Lamb is being encouraged to enter their most original and delicious Scotch Lamb products, from marinated cuts to burgers and sausages, pies, and ready meals. Scotch Butchers Club members who serve lamb will also receive point of sale kits featuring a bespoke lamb guide and promotional assets.

Chefs are encouraged to participate in the Scotch Lamb PGI Surf 'n' Turf Chef of the Year competition, which is open to members of Quality Meat Scotland's Scotch Beef Club and/or members of the Scottish Chefs Federation.

Scotch Lamb champions who are working in the Scottish sheep industry or in supporting businesses, have also been lined up ready to support the campaign and help drive home the versatility, quality and taste message which underpins the campaign to consumers up and down the country.

Do you have any Butchery equipment for sale?

We can list items for sale in the monthly newsletter .

Please send us a picture of the item for sale, price and your contact details and we can list it in the next newsletter.

SFMTA AV RETAIL PRICES

AUGUST/SEPT

JULY

SCOTCH BEEF

Fillet Steak
Sirloin Steak
Rolled Rib Roast
Popeseye Steak
Topside
Round / Rump Steak
Shoulder Steak
Rolled Brisket
Steak Mince
Boiling Beef Bone In

4316
2953
2325
1855
1544
1485
1236
1165
1084
718

4316
2953
2325
1855
1544
1485
1236
1165
1084
718

DOMESTIC LAMB

Whole Leg of Lamb
Centre Cut Leg Bone In
Gigot Lamb Chops
Lamb Leg Steaks
Chump Lamb Chops
Double Loin Lamb Chops
Single Loin Lamb Chops
Rolled Shoulder Lamb
Lamb Shanks
Diced Lamb
Minced Lamb

1413
1572
1798
1829
1756
1813
1665
1254
760
1478
1353

1413
1572
1798
1829
1756
1813
1665
1254
760
1478
1353

PORK

Pork Tenderloin (Fillet)
Pork Leg Steaks
Double Loin Pork Chops
Single Loin Pork Chops
Rolled Shoulder of Pork
Belly Pork
Pork Loin Steaks
Diced Pork

1285
1009
935
889
787
797
1110
863

1285
1009
935
889
787
797
1110
863

PRODUCTS

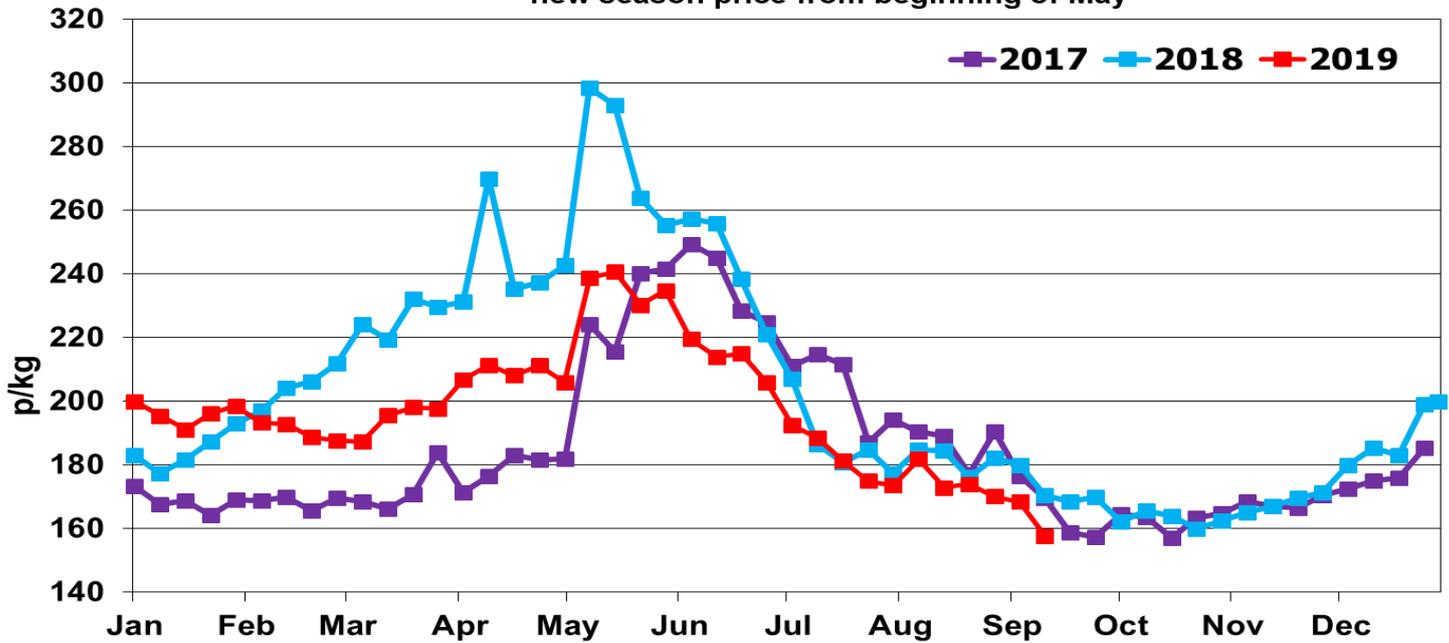
Beef Link Sausages
Pork Link Sausages
Speciality Pork Sausages
Sliced Beef Sausage
Sliced Black Pudding
Ball Haggis
Scotch Pie
Quarterpound Beefburger
1lb Steak Ashette Pie

867
882
910
803
721
804
113
121
781

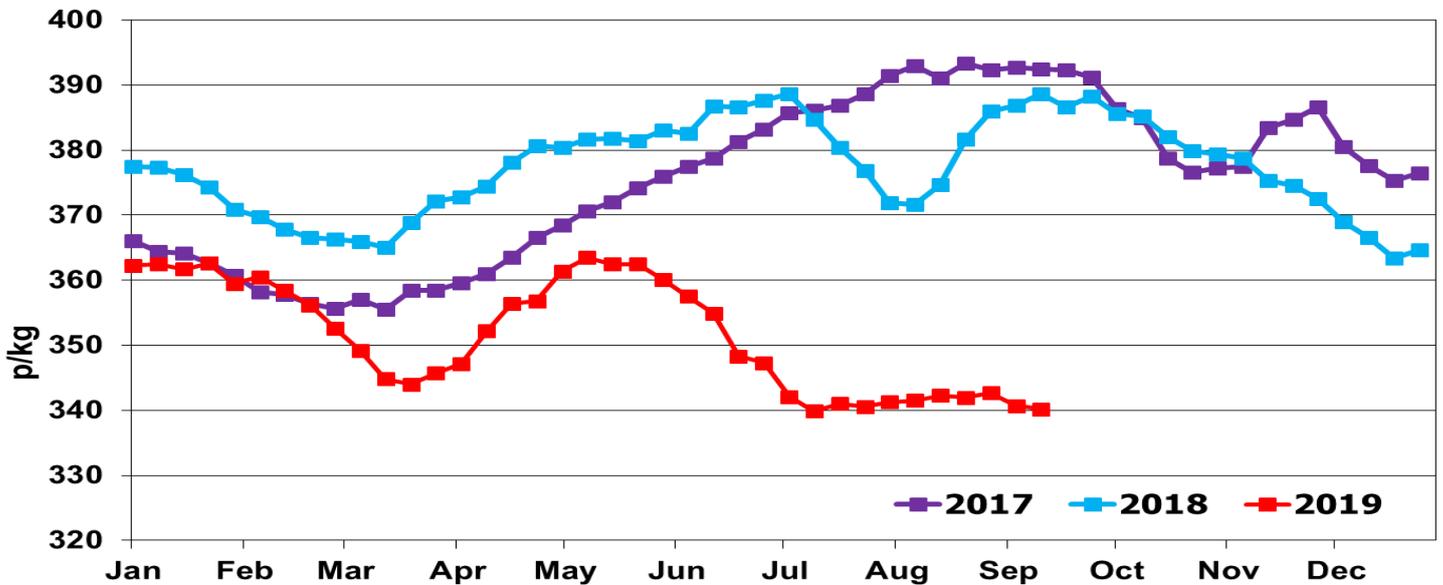
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Scottish auction market price for prime sheep

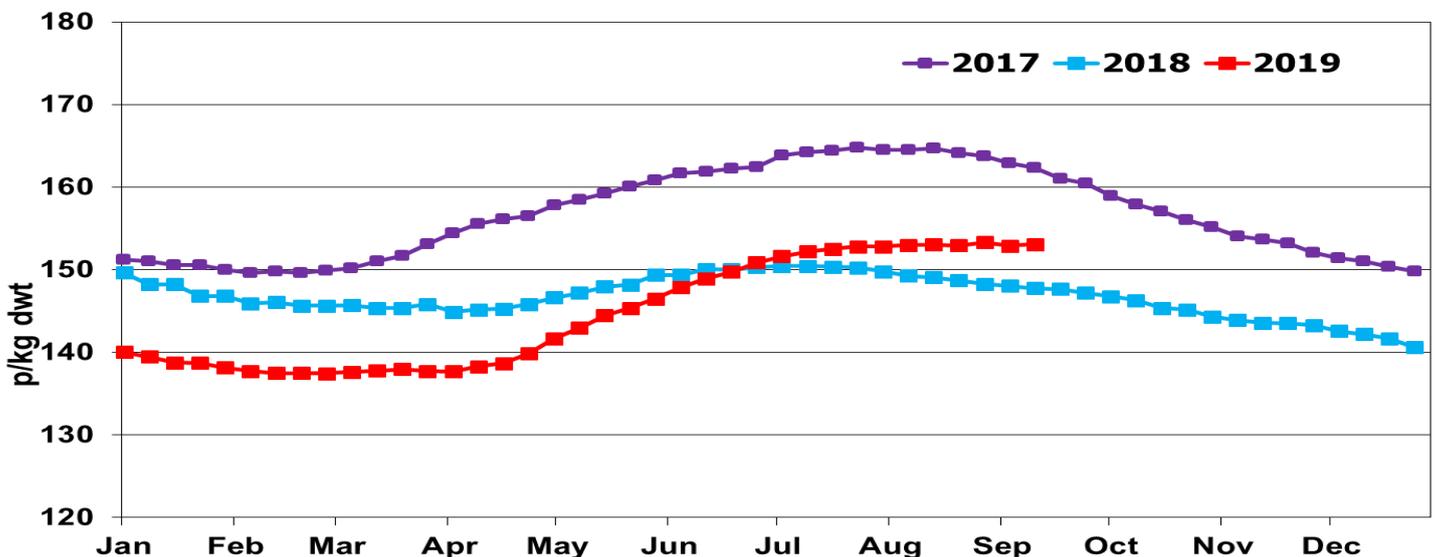
- new season price from beginning of May



Scottish deadweight price for steers



GB pig producer price - SPP



Livestock Prices

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

	W/E 14/09/19	Previous week	Previous year
Scottish Abattoirs			
Prices			
Steers dwt	340.2 p/kg	340.7 p/kg	388.7 p/kg
Heifers dwt	339.0 p/kg	342.9 p/kg	389.5 p/kg
Young Bulls dwt	312.4 p/kg	320.8 p/kg	373.4 p/kg
Numbers			
Steers	4053	3884	3716
Heifers	2428	2313	2373
Young Bulls	493	608	499
	W/E 11/09/19	Previous week	Previous year
Scottish auctions			
Prices			
Steers lwt	183.18 p/kg	194.86 p/kg	213.26 p/kg
Heifers lwt	194.42 p/kg	200.76 p/kg	222.20 p/kg
Young bulls lwt	176.89 p/kg	161.00 p/kg	196.50 p/kg
Numbers			
Steers	124	91	94
Heifers	182	196	193
Young bulls	9	11	8

Deadweight cattle week ending 14 September 2019

	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	343.0	343.7	340.6	346.6	347.3	342.5	324.2	331.3
R	340.5	346.3	344.6	339.3	341.9	341.0	325.8	328.1
O+	330.6	336.7	329.9	323.6	342.0	334.0	304.2	308.3
-O	295.5	303.0	245.0	293.2	297.9	272.3	273.8	295.0

	W/E 11/09/19	Previous week	Previous year
Sheep prices			
Scottish Auctions			
New Season SQQ lwt	157.72 p/kg	168.48 p/kg	170.63 p/kg
Ewes lwt	£51.09 /hd	£56.65 /hd	£55.59 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	10790	13337	11436
Ewes	10181	7720	7153

Deadweight sheep week ending 14 September 2019

	2	3L	3H
U	392.5	391.3	379.3
R	381.4	378.8	371.6
O	364.6	368.7	366.7

Put temperature monitoring to the back of your mind

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Jon West
The Art of Meat owner



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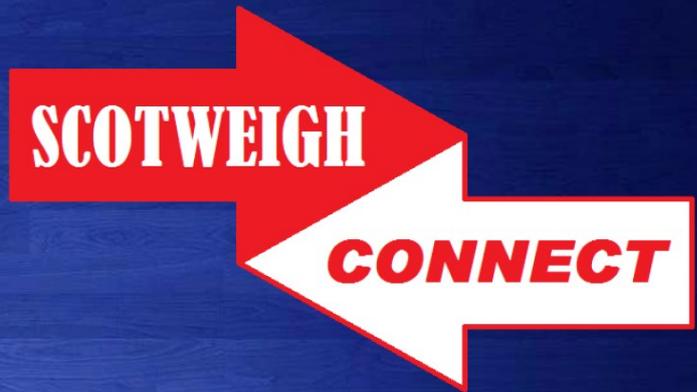
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