



no place  
...like  
homemade!

Healthy and wholesome



SCOTTISH  
CRAFT BUTCHERS

## Autumn Success

OCTOBER 2021

It is great to see so many of our members enjoying success at the recent British Pie Awards. Products of such high quality deserve recognition.

We hope that the members involved are able to maximise the publicity that goes with events such as these.

The Meat Management Awards in Birmingham also shone a spotlight on all that is good in our industry during these challenging times. It really is prudent to use any and all positive stories to maximum effect.

We will be holding our own product evaluations in November, the first opportunity to do so since March 2020.

We will be judging the Scottish Championship for **Beef Link Sausage** and also **Black Pudding**. There will also be an evaluation for to find the best **Sliced Sausage**. **Details are on page 5 and entry forms are included with this newsletter.**

We have had many offers from individuals to judge this event, many commenting that they look forward to tasting the best that the industry has to offer.

The announcement of the winners will take place early January 2022 to help our members maximise the publicity at what is traditionally a quiet time of year for news.

Finally, our Christmas posters are already in production. It is our intention to get them out to the members businesses as early as possible to help you get the message across to the consumer to order early.

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as well as our wide range of quality  
chilled and frozen foods, we also have a fantastic  
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back bacon**, and **chicken fillets**. And, with the festive season  
just around the corner, we're ready to go with top class **turkey  
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## **Congratulations to all our Scottish Craft Butchers members who won awards at the British Pie Awards 2021.**

### **Gold Award**

Frasers Balmoral Pie  
Gold Frasers Windsor Pie

Wm Frasers Butcher, Stranraer  
Wm Frasers Butchers, Stranraer

### **Silver Award**

Pork & Chorizo Pie  
Beef & Ale  
Steak & Kidney Pie  
Beef & Ale  
Lamb Hotpot Pie  
H.W Irvine Steak And Bone Marrow  
Chicken, Ham And Mushroom Pie  
Wigtownshire Pie

Dales Traditional Butchers Ltd Kirkby Lonsdale  
H W Irvine, Blairgowrie  
Dales Traditional Butchers Ltd  
H W Irvine  
H W Irvine  
H W Irvine  
Dales Traditional Butchers Ltd  
Wm Frasers Butchers

### **Bronze Award**

Pork Pie  
Pork & Haggis  
Apple Pie  
Blaggis Pie

Dales Traditional Butchers Ltd  
Dales Traditional Butchers Ltd  
The Butcher and The Baker Ltd  
MacDonald & Son

### **Highly Commended**

Steak & Kidney Pie  
H.W Irvine Steak And Bone Marrow  
Fraser's Balmoral Pie

Dales Traditional Butchers Ltd, Kirkby Lonsdale  
H W Irvine, Blairgowrie  
Wm Frasers Butchers, Stranraer

The Pie is one of the icons of British cuisine. Savoury or sweet, hot or cold, the British eat millions of them every year. These Awards are a national celebration of British Pies in all their varieties and they have been running since 2009. The Awards are held in Melton Mowbray, the Rural Capital of Food, and hosted by the Melton Mowbray Pork Pie Association.

For the purposes of the Awards a pie is defined as the following: 'A Pie is deemed to be a filling wholly encased in pastry and baked'.



Congratulations also to our associate member, Dales Traditional Butchers Ltd in Kirkby Lonsdale who won Butchers Shop of the Year 2021 at the Meat Management Awards held in Birmingham in September.

SEND YOUR E-MAIL  
ADDRESS TO  
[gking@craftbutchers.co.uk](mailto:gking@craftbutchers.co.uk)  
WE WILL SEND YOU A LINK  
AND INFO TO JOIN

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AND INFO TO JOIN

## MEMBERS MEETING

### WEDNESDAY 6TH OCTOBER 2021 AT 7PM

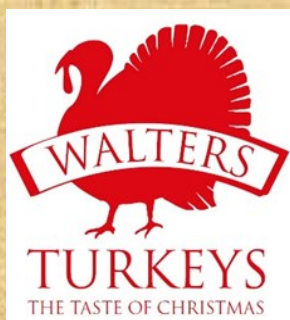
### ZOOM VIDEO MEETING



Join in the meeting from the comfort of your own  
home



We are delighted to be talking Turkey with our speakers for the next zoom meeting of Scottish Craft Butchers.



We will be joined by Philip Regan from Kelly's Turkeys and also Ed Walters from Walters Turkeys. They will discuss the upcoming festive period and give us pointers on what makes the premium turkeys the go to purchase for the most important meal of the year.

We will also be joined by Charlie Munro from John M Munro Ltd in Dingwall, who will give us a presentation on his family business, which will celebrate a century in the trade next year.



It is sure to be a fantastic evening. Come and join us!

Invitations to the meetings will be issued to all members via e-mail, with a meeting ID and passcode to join on the evening of your choice.

However, we ask that you let us know in advance that you are joining so that we can monitor numbers. E-mail [gking@craftbutchers.co.uk](mailto:gking@craftbutchers.co.uk)

We look forward to seeing you and hearing your input!





### 2022 BEEF LINK SAUSAGE SCOTTISH CHAMPIONSHIP

Sponsored by Lucas INGREDIENTS



### 2022 Traditional Beef Sliced Sausage Awards PRODUCT EVALUATION

Sponsored by SCOBIESDIRECT.com



### 2022 BLACK PUDDING SCOTTISH CHAMPIONSHIP

Sponsored by SCOTWEIGH

## PRODUCT COMPETITIONS ARE BACK!

A COMPETITION TO FIND

SCOTLAND'S BEST BEEF LINK SAUSAGE, BEST BEEF SLICED  
SAUSAGE & BEST BLACK PUDDING

One Scottish Champion in each category will be presented  
for the best product.

Five Regional Champions will be selected.

The competition will have two phases. Regional  
competitions followed by mystery shopping of regional  
winners for final judging.

**To be held on Thursday 4th November 2021**

Forth Valley College, Stirling Campus, Drip Road, Stirling,  
FK8 1SE

#### PRIZES

**FIRST** £150 and the Championship Trophy

**SECOND** £100 and Reserve Champion Certificate

**THIRD** £50 and Craft Butcher Certificate

Five regional winners will receive a Regional Champions  
certificate for 2022/23.

**ENTRY FORMS INCLUDED IN MEMBERS NEWSLETTERS!**

## Fully Funded Apprenticeships.

### Spaces available now!

Craft Skills Scotland is the wholly owned subsidiary of Scottish Craft Butchers.

We have fully funded places available on the Modern Apprenticeship program. We offer Apprenticeships in the following sectors of the food industry:-

**Meat and Poultry skills SCQF level 5 and 6**

**Food sales and service skills SCQF level 5**

**Production and Processing Skills SCQF level 5**

**Brewing Skills SCQF level 5**

**Distribution Skills SCQF level 5**

**Supply Chain Skills SCQF level 6**

**Food Manufacturing Excellence SCQF level 5 and 6**

**Livestock Market Droving Skills SCQF level 5**

All age apprenticeships for all your staff. Call Claire on 01738 637785 or e-mail [Claire@craftskills.scot](mailto:Claire@craftskills.scot)







Darren & Sarah Anderson bought John Stewarts Butcher Shop in Buckie in 2012. Andersons Butchers was first established in April 2012 employing two staff in a somewhat struggling business, despite being told it was foolish and with a huge £200 in the business account after investing everything they had into the venture.

They went about building the business and the reputation with the view of getting a younger generation into the shop by giving customers a quality product at affordable prices, they strive to produce new products on a weekly but more often daily basis to keep things fresh and interesting.

Most of their advertising is through social media and word of mouth, with a Facebook page following of over 5000 people, they make special offers, promotions, competitions as well as a preview of new promotions, this has proven to be hugely beneficial to the business.







Although it has been a hard process it has been very rewarding. In less than seven years they now employ five staff and almost trebled the turnover in that time despite the oil slump in 2014 which hit the town badly due to pay offs within the oil sector.

They have just completed a huge expansion by investing in a new shop premises and refitting from scratch in a 4900 square foot premises within the heart of Buckie, thus allowing the team to develop new products, baking their own pies and other cooked meats. The new shop meant closing the old shop, but the move was very much needed as the existing premises was too small and restricted the need to progress.



The new shop incorporates a Deli alongside the Butcher shop side. Darren and Sarah hope to employ further within the community by investing in employing more apprentices which in turn allows them to keep the business with the skills needed to be successful for years to come.

When Darren & Sarah bought John Stewarts Butcher Shop in Buckie in April 2012. The shop only had 1 full time butcher, and a counter assistant.



They changed the name to Andersons Butchers and slowly grew the business and the product range over time, the shop getting busier as the time went by leading to taking on an apprentice Butcher. They decided that they were growing out of the wee shop and needed to get a bigger shop. One that would big enough for more staff as the customer base and product range increased.



They moved into the new shop in February 2020, the shop used to be the office of the Banffshire Advertiser which had been empty for a few years.

We took on the project to turn it into a butcher deli. We took the walls back to bare walls, knocked down a couple of walls to make the space bigger, put in a kitchen and walk in fridges.





The new shop took a couple of months to finish and they worked well with the local council, councilors and workmen, to get the shop the way they wanted it to look. They put in 2 new bigger counters, a preparation room, boning out room and bigger counter fridge/freezers.

This was all to allow the business to give the customers a lot more choices.

Darren and Sarah wanted to keep the produce they sell as local as possible including Simpsons Ice Cream, Brew Toon Beer, Spey Valley Brewery, Spey Fruit, KDI and Grampian Food Ingredients.

Andersons did not have a delivery service until the covid lockdown happened. However, as a lot of customers were still wanting the huge range of products, they decided to do deliveries to the Elgin/Lossiemouth/Keith/Buckie/Cullen areas which have become very popular.

Andersons use local businesses, John M Munro and Millers of Speyside for their meat suppliers. Roast are hung for 30 days prior to de-boning. Andersons offer over 7 or more different packs to our customers, a popular one is Pick & Mix, giving the customers quality and value.

The team have started to make their own pies and ready meals on site. Pies range from Steak, Chicken, Mince to novelty savory products like Pot Noodle Pies and Chicken Pakora. There is no end of the new ideas that the staff and customers come up with. Cooked meats include Gammon, Roast Beef, Roast Pork, Meatloaf, Chopped Pork and Corned Beef. There is also a great range of cheese in the deli counter.







**Andersons Butchers & Deli Ltd**  
**13-15 West Church Street**  
**Buckie**  
**Banffshire**  
**AB56 IBN**  
**01542 834198**  
**Open**  
**Monday –Friday 7am-5.30pm**  
**Saturday 7am-5pm**





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## QMS Board Appointments

The Cabinet Secretary for Rural Affairs and Islands, Mairi Gougeon MSP, announced the appointment of Ian Bentley, Peter Brown, Adrian Ivory, Scott Jarron and Niall Jeffrey as Members of the Board of Quality Meat Scotland (QMS).

Ian Bentley brings a depth of retail experience after a long career in Marks & Spencer Food Division. After leaving M&S, he took up a non-Executive role with Scotbeef Ltd, one of Scotland's largest meat processors, and he continues in this role today. He is also active in both Scottish and UK meat trade associations.

Peter Brown studied agriculture at Aberdeen University, worked for six years with the Highlands and Islands Development Board, then became founder and Managing Director of Scottish Food Quality Certification (Edinburgh) and CMi Certification (Oxford). He was involved for over twenty years in the establishment of farm assurance schemes across the UK and further afield. He has chaired two arts charities and has been Chair and Director of The List. He has a Masters in Gastronomy from Queen Margaret University.

Adrian Ivory graduated from the Royal Agricultural College with a BSc Hons degree and took over the running of his family farm in 2004. He has a herd of 150 commercial breeding females alongside 55 pedigree Simmentals, 45 pedigree Charolais and a couple of Beef Shorthorns. He also harvests 1,500 acres of cereals annually. Mr Ivory completed the Scottish Rural Leadership Programme in 2008 as well as Harvest the Growth in 2015. He sits on the British Simmental Council, was a member of the British Charolais Council and was awarded a Fellowship of the Royal Agricultural Societies in 2019.

Scott Jarron has considerable retail experience in the red meat industry, having directed Scott Brothers Butchers in Dundee for the last fifteen years. He was President of Scottish Craft Butchers and contributed to the Scottish Red Meat Resilience Group, and The Beef Strategy 2030 Group. He also served as President of Dundee & District Master Butchers, the Boxmaster (Vice President) of The Fleshers Trade, Committee Member of Broughty Ferry Traders Association, and a member of Dundee City Centre Management Group.



Niall Jeffrey is a mixed beef and arable farmer based in East Lothian. He graduated with a BSc in agriculture from Newcastle University and spent some time working in New Zealand, completing a BASIS certificate in Agriculture, before joining the family business in 2009. He is currently an Agri-EPI Centre satellite farmer and, in 2018, he won the AgriScot Scotch Beef Farmer of the Year.

Commenting on the new appointments made by the Cabinet Secretary for Rural Affairs and Islands Mairi Gougeon MSP, Kate Rowell Chair of Quality Meat Scotland (QMS) says:

"Each of the new board members brings a wide range of skills and expertise and demonstrates a commitment to promote, protect, develop and support Scotland's red meat industry.

"Scott, Peter, Niall, Ian and Adrian join us at a time where our industry continues to meet challenges and changes – such as labour shortages, skills development and the up coming changes to farm support payments. The team at QMS look forward to working with each of them.

"I'd like to take this opportunity to thank the hard work and dedication of Sarah Mackie, Louise Welsh and Julie Fitzpatrick who have completed their second term and who have now stepped down from their positions."

**Congratulations to all the new board members. We especially wish our Past President, Scott Jarron, all the best on his appointment to this important industry board.**

## AUTUMN POSTERS 2021

homemade food  
...glorious food



Your food...  
your way

**SCOTTISH**  
CRAFT BUTCHERS

savour  
the taste



Satisfy your  
...cravings!

**SCOTTISH**  
CRAFT BUTCHERS

We have prepared the posters above for use over the Autumn season. With Autumn being a time for comfort food, the posters reflect popular family favourites associated with home cooking. Each poster has a QR code which links to our customer facing website. Each product has an easy to follow recipe to allow the customer to make the dish shown.

You can easily print out the recipe sheets and issue to your customers, providing that extra service the consumer expects from our businesses.

Encourage your customers to take a look and give the recipes a try! MasterChef Gary MacLean tried them, he and his family were very impressed.



homemade  
food  
...glorious  
food

Your food... your way

**SCOTTISH**  
CRAFT BUTCHERS



savour  
the taste

Satisfy your cravings!

**SCOTTISH**  
CRAFT BUTCHERS



## AUTUMN POSTERS 2021

no place  
...like **homemade!**



Healthy and  
wholesome

**SCOTTISH**  
CRAFT BUTCHERS

homemade food  
...glorious food



One of life's great  
pleasures

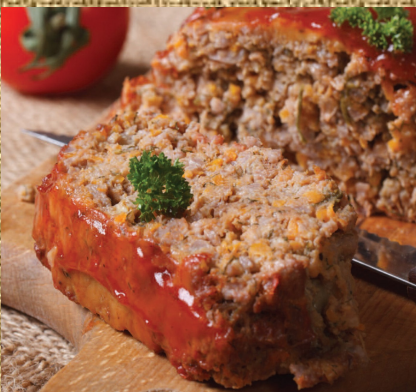
**SCOTTISH**  
CRAFT BUTCHERS

With so many businesses now using screens and scales to promote products rather than posters, we have redesigned the promotional material into a landscape version that can be easily downloaded on to your scales and screens.

We have sent out the posters to your businesses and all the digital versions, below, have been e-mailed to all members ready for ,hopefully, a busy Autumn season.

**Remember to let your customers know the recipes are on our website!**

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



no place  
...like  
**homemade!**

Healthy and wholesome

**SCOTTISH**  
CRAFT BUTCHERS



homemade  
food  
...glorious  
**food**

One of life's great pleasures

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**FRONT**  
(customer facing)

- Product name
- Origination / Complementary info
- Logo / picture - branding
- Promotion - special offers
- Price / Quantity
- Allergens



**BACK**  
(staff facing)

- Product /Barcode
- Product Name
- Complementary info - tips
- Allergen
- Manual Handling - Safety info
- Price / Quantity / Promotion



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**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](http://www.craftbutchers.co.uk)  
Closing date for entries: **Friday 29th October 2021**

Proudly supported by



# EXTRA MILE

## Nomination form

SCOTTISH  
CRAFT BUTCHERS

Please use this form to nominate your candidate.

Name of person nominated: \_\_\_\_\_

Business name: \_\_\_\_\_

Please tell us what makes your candidate worthy of an award:  
(100 words minimum)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Name of person nominating: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Email: \_\_\_\_\_ Mobile No: \_\_\_\_\_

Entries close **Friday 29th October 2021**

Proudly supported by

Please return to:  
Claire Simpson,  
Craft Skills Scotland,  
8/10 Needleless Road,  
Perth PH2 0JW



**Are you getting exceptional  
Customer Service from a Staff Member?**

Staff Member Name: \_\_\_\_\_

**Tell us about it and you could  
win £100 to spend in-store**

Pick up your entry form here  
Closing date: Friday 29th October 2021



## Nominations for the Scottish Craft Butchers training awards are now open!

Your customers can win a £100 voucher to spend in your shop by nominating a member of staff for the **Extra Mile Award**. The winner of the award will also receive £100.

The nomination forms along with a poster to put up in your shop are available on our website [www.craftbutchers.co.uk](http://www.craftbutchers.co.uk) please print off and get your customers involved!

Equally, if you are an apprentice in the business and you would like to nominate someone for the **mentor of the year** category. Entry forms will be e-mailed out to all apprentices registered with Craft Skills Scotland.

If you do not receive an entry form get in touch with Claire Simpson  
[claire@craftskills.scot](mailto:claire@craftskills.scot)  
or call 01738 637785 and a form will be sent to you!  
Good Luck to all!



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**dojo.**

DDLD\_0106-MKTCP-1





## Energy Saving Trust Local Emission Zone ready

### Supporting businesses with vehicle retrofit to prepare for Scotland's low emission zones

Next year, low emission zones (LEZs) will be introduced across Glasgow, Edinburgh, Dundee and Aberdeen to improve air quality. Older, more polluting vehicles that do not meet the proposed minimum emission standards will face a penalty if they enter an LEZ.

Energy Saving Trust is pleased to invite you to a free webinar focused on helping light commercial vehicle (LCV) operators prepare for the low emission zones (LEZs) with approved retrofit solutions:

### Get LEZ ready with LCV retrofit solutions - 14 October 2021, 2pm - 3.30pm.

You will hear from a range of experts in the field, who will discuss:

- LEZ plans for Dundee and Edinburgh.
- retrofit solutions that meet the minimum proposed standards of the LEZs.
- Funding support available through the LEZ Retrofit Fund, funded by Transport Scotland and administered by Energy Saving Trust.

Energy Saving Trust will be hosting webinars in October 2021 to help businesses prepare for the LEZs. These online sessions will cover the impact of the LEZs, Clean Vehicle Retrofit Accreditation Scheme (CVRAS) approved solutions, which improve vehicles' Euro emission standards to ensure LEZ compliance, and funding support available to businesses in Scotland.

The webinars will be held on Microsoft Teams:

[Register for this event on the website below](#)

[www.energysavingtrust.org.uk/breathe-new-life-into-your-old-vehicle/](http://www.energysavingtrust.org.uk/breathe-new-life-into-your-old-vehicle/)

Topic	Speaker
What do we do at Energy Saving Trust? - Introduction to the LEZs - LEZ Retrofit Fund	Welcome and opening remarks from Heather Quin, programme manager, Energy Saving Trust
-Overview of Dundee LEZ plans	Tom Stirling, chair of LEZ Delivery Group, Dundee City Council
-Overview of LEZ Proposal Development	Shauna Clarke, environmental health officer, The City of Edinburgh Council
- What is CVRAS? - Summary of available retrofit solutions for LCVs	Amir Rauf, programme manager vehicle retrofit, Energy Saving Trust
- LCV case study	
- Q&A session	Heather Quin, programme manager, Energy Saving Trust





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The user is prompted to select a corrective action if the reading is outside of the acceptable limit. Easy for staff to implement and use.



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Reports are created automatically from the saved readings. Failed results are highlighted and notes or corrective actions included. Eliminates the need for paper logs!

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Aubrey on 07595  
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# Food Events Calendar October/November 2021

**National Curry Week**

**4TH - 10TH OCTOBER 2021**



**British Egg Week**

**6TH - 12TH OCTOBER 2021**



**World Food Day**

**16TH OCTOBER 2021**



**British Game Week**

**22nd - 28th November 2021**



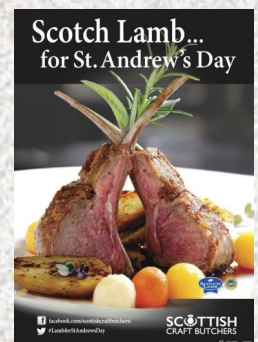
**Halloween**

**31st October 2021**



**Scotch Lamb For St Andrews Day**

**30th November 2021**



Bruce is currently updating the members listings on our Scottish Craft Butchers website.

The **"Locate your local butcher"** section currently lists names and addresses.

**We are gradually adding shop photos and links to your websites!**

Please can you send us an up to date photo of your business and a web address link to your website. This will take any consumers who are searching our website straight to yours!

Send your details to [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)



**Send us a picture of your business!**



# NATASHA'S LAW AND ALLERGEN LABELLING COMPLIANCE

Are you ready for Natasha's Law allergen legislation - October 2021?

You may know, this will affect many food retailers across the UK. It requires all pre-packaged food items - whether prepared on-site or off-site - to have clearly highlighted allergens in their ingredients list.

So how can Avery Berkel system scales help you to prepare?

- ☑ Avery Berkel scale systems ensure you remain compliant with Natasha's Law legislation
- ☑ Protect both your Customers and your Reputation
- ☑ Provides a simple, automatic solution for identifying allergens
- ☑ Highlighting and presented Allergens on ingredients labels in bold, compliant text
- ☑ The Avery Berkel Automatic allergen highlighting system greatly reducing the risk of human error
- ☑ You're in control and can Add and Edit allergens as required
- ☑ Solutions suitable for all retailers



Contact us to discuss your allergen and Natasha's Law compliance needs...

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# Local food for everyone – a discussion: consultation



Everyone, from private individuals to businesses and organisations are invited to help shape a local food strategy for Scotland. This consultation is the first stage in a strategy to make high quality food accessible to all and promote the benefits of local food.

## Ministerial Foreword

Scotland has one of the world's best natural larders. Whether it's our incredible seafood, a cut of the finest Scotch Beef, a bowl of hand-picked strawberries covered in organic cream, or a hearty baked potato with seasonal veggies – whatever your tastes or diet, you can find it in Scotland.



However, not everyone in Scotland has access to all that local Scottish food has to offer. Obesity caused by poor diet is a significant problem. The coronavirus pandemic has made it even more difficult for many families to put food on the table, despite the amazing efforts of local store workers, food delivery drivers, local authorities and community groups. This has to change. Whether you're living in Stornoway or Stirling, Elgin or Edinburgh, up in John o' Groats or down in Gretna Green; everyone should be able to afford and eat healthy, sustainable, local food.

The benefits of local food go past the plate. Through encouraging more locally based production and circular supply chains, we can reduce the distance food travels, as well as enabling more people to be able to get out and grow their own food. I believe that local food can be a central pillar in building the wealth and vibrancy of our local communities, as part of 20 minute neighbourhoods where people can meet their daily needs within a 20 minute walk – enabling people to live better, healthier lives and supporting our net zero ambitions.

Below, my officials have set out a comprehensive programme of actions that the Scottish Government are currently taking to support local food. As you will see, there is already a lot of amazing work going on. However, we know that we don't have all the answers, for that reason I am inviting you to share your ideas on what more can be done to create a future where all can enjoy locally produced food.

Mairi Gugeon MSP, Cabinet Secretary for Rural Affairs and Islands

## Responding to this Consultation

We are inviting responses to this consultation by **26 November 2021**.

Please respond to this consultation using the Scottish Government's consultation hub, [Citizen Space](#). Access and respond to this [consultation](#).

[www.consult.gov.scot/agriculture-and-rural-economy/local-food-for-everyone/](http://www.consult.gov.scot/agriculture-and-rural-economy/local-food-for-everyone/)

You can save and return to your responses while the consultation is still open. Please ensure that consultation responses are submitted before the closing date.

If you are unable to respond using our consultation hub, please complete the Respondent Information Form to:

Food and Industry Growth Team  
Scottish Government  
B1 Spur  
Saughton House  
Broomhouse Drive  
Edinburgh  
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"In 2021 we want #LambforStAndrewsDay to be bigger and better than before. The aim is for every single home economics pupil in Scotland to get the chance to cook with lamb on the 30th November. We will soon be contacting all secondary schools in Scotland to offer them the opportunity to join the campaign and receive their free lamb and recipe cards. This will build on the success of the 2020 campaign and C&D Auction Marts are delighted to be working alongside IAAS to make 2021 a real success."

JOHN THOMSON FIA  
C & D Auction Marts

"Dingwall & Highland Marts Ltd are delighted to be part of Lamb for St Andrew's Day 2021 campaign. We hope that this will engage pupils in understanding the high quality, versatile red meat produced on their own doorstep whilst opening up and informing the debate about 'green' miles. Pupils will receive lamb produced and marketed in the Highland region which highlights the strength of our local food system."

GRANT MACPHERSON FIA (SCOT)  
Managing Director, Dingwall and  
Highland Marts Limited

# Scotch Lamb for St Andrew's Day

Get Involved...



We're doing it all again this year:

#LambforStAndrewsDay

To get involved please contact:

neil@iaas.co.uk



Dingwall & Highland Marts Ltd

#LambforStAndrewsDay



Following the success of previous years, The Institute of Auctioneers and Appraisers in Scotland (IAAS) are once again promoting the Lamb for St Andrews Day Campaign.

Scottish Craft Butchers have always been supportive of the initiative and we thank you for that support.

In 2020 COVID regulations stopped us promoting events and get together as a way of celebrating St Andrews Day with Scotch Lamb. IAAS took the decision to target Scottish secondary school Home Economic departments to reach our younger consumer. The results were fantastic with over 11,500 children cooking with and tasting Scotch Lamb.

This success encouraged us to repeat it in 2021. So far we have around 25,000 kids 'signed up' to participate and we want the whole red meat industry to participate and share in the success.

IAAS have set up a Lamb Bank to help farmers take part. The Lamb Bank allows farmers to donate the value of a lamb which will then be used to fund the scheme nearer to St Andrews Day. John Scott Meat are also supporting the campaign by purchasing Scotch Lamb via lamb bank funding and slaughtering for us.

We would also like members of the Scottish Craft Butchers to be part of this great campaign. We have schools across Scotland participating and we'd like to team up with local butchers who will butcher and deliver the lamb required by those schools. Our vision is that local butchers could access local schools to provide a butchery demonstration at the same time as delivering the lamb and build a positive relationship with teachers.

To take part please email Neil Wilson on [neil@iaas.co.uk](mailto:neil@iaas.co.uk) with details of the postcode areas you'd like to cover. We will then cross reference with participating schools and arrange for the required amount of lamb to be delivered to you in November for cutting and delivery.

Local butchers may also wish to participate by donating lamb to local schools themselves. Again, those willing to do so please contact Neil Wilson who can arrange logistics in conjunction with interest parties.

Thank you for all your support and I look forward to us working together.





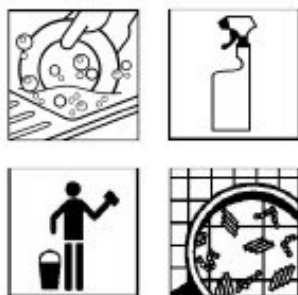
# BUTCHER SECTOR



## PARA GEM F02

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## CHLOR TABS F19

### FOOD SAFE DISINFECTANT TABLETS

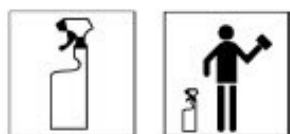
Use on: Mops, cloths, utensils, chopping boards.



## SPRAY BAC F20

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## Push to save lives in Monifieth

A Scottish Craft Butcher's member shop in Monifieth, Angus, has become one of several venues in the town to install Public Access Defibrillators in a push to save lives.

Ewarts butchers, on the High Street, has installed a defibrillator outside the shop, meaning it is available to be used 24/7 in an emergency.

St John Scotland helped provide the defibrillator through our support for the Butchers at the Heart of the Community campaign, which hopes to see butchers across Scotland provide a Public Access Defibrillator for the benefit of their local community.



Alan Kennedy, proprietor of Ewarts butchers, said: "We're delighted to be able to install this defibrillator thanks to the generosity of our customers."

We had seen that other butchers had installed defibrillators in their towns and it felt like a good thing to do, and a great way for us to give something back to the people of Monifieth who have supported us for many years."

Recent work by groups across Monifieth has seen several more defibrillators being installed in the town, including at the library, at Alan Masterton solicitors, Monifieth Medical Practice, CD Copland Motors and the Milton Inn pub.

It is hoped these will be joined in the near future by further defibrillators, giving more people in the town access to life-saving equipment.

Local St John Scotland volunteers are planning a series of CPR and defibrillator awareness events in the coming months to help people in Monifieth learn how they can save a life.

## We need your help with the average price reporting!



The average price report has been updated this month but we have lost a number of regular contributors.

If you can help us with this we would really appreciate your input to allow us to give the members a better reflection of the average retail prices each month.

Please e-mail Bruce McCall and he will let you have the information to allow you to contribute:- [Bruce@craftbutchers.co.uk](mailto:Bruce@craftbutchers.co.uk)





# Keeping Competition Alive

"Big Enough to Compete,  
Small Enough  
to Care"



Issue 22 - October 2021

**NEW from** 

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Comes in handy 800g pouches for portion control  
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# Attention



# Customers



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Email: [William.McCulloch@fifecreamery.co.uk](mailto:William.McCulloch@fifecreamery.co.uk)

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W. [www.hanwell.com](http://www.hanwell.com)

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## DID YOU KNOW?

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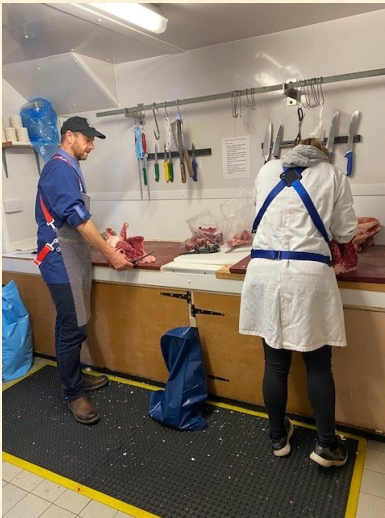
Who better to ask for help training your staff on the many skills required to work in a butchers shop.

With our members shops being busier than usual and a shortage of skilled butchers, our team have been asked to carry out in house training on everything from knife skills, boning, trimming, seam cutting and display. We have also been asked to carryout in house sessions on costings and HACCP. As you can see from the photos ( the training in the photos on the left were before covid protocols) the one to one or small group sessions can be invaluable to your business, especially when you are finding it hard to make time to carry out the training yourself.

Each session can be tailored to your business needs and all covid protocols will be followed.

We can offer minimum 2 hour sessions on your own premises at a competitive rate.

If you would like to know more or ask for an individual quote, please contact any of our team (contact details on page 35) or call Claire on **01738 637785** or e-mail **claire@meattraining.net**







Buckie lass Shona Coull is toasting success. She has completed her Modern Apprentice SCQF 5 qualification in Meat and Poultry Skills at Darren Anderson Butchers, Buckie. Shona has been working in the business for 18 months but has had a long career in retail. This helped set her on the road to developing these skills within the butchery sector with the support of her employer Darren Anderson.



Congratulations to Matt Ramsay from Minick Tayearn Meats Ltd on achieving his SCQF 5 Modern Apprenticeship qualification in Meat and Poultry Skills!!

Matt is wasting no time and already has a date pencilled in to be inducted onto SCQF 6.

Congratulations Matt!!



Celebrations at the The Buffalo Farm in Fife as Scott Wyper picks up his SCQF 6 Modern Apprentice qualification in Meat and Poultry Skills. Scott has displayed a fantastic level of skill and knowledge throughout the course of his qualification and is now due to progress onto SCQF 6. Keep up the good work Scott.

Congratulations!!



Pictured outside the Inverurie branch of John Davidsons Specialist Butchers is Matthew Riddell. Matthew braved the rain to proudly show off his Modern Apprenticeship certificate for Meat and Poultry Skills at SCQF level 5. Matthew's qualification covered butchery skills, manufacturing, serving the public and quality maintenance. SCQF level 6 beckons. Well done to Matthew from all at Craft Skills Scotland.





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## Livestock Prices

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

Market commentary courtesy of Iain Macdonald, Senior Economics Analyst, Quality Meat Scotland



	W/E 18/09/21	Previous week	Previous year
<b>Scottish Abattoirs</b>			
<b>Prices</b>			
Steers dwt	417.5 p/kg	416.2 p/kg	387.0 p/kg
Heifers dwt	418.2 p/kg	420.5 p/kg	387.1 p/kg
Young Bulls dwt	404.9 p/kg	406.1 p/kg	364.2 p/kg
<b>Numbers</b>			
Steers	3567	3389	3437
Heifers	2292	2239	2268
Young Bulls	386	593	397
<b>Scottish auctions</b>	W/E 15/09/21	Previous week	Previous year
<b>Prices</b>			
Steers lwt	227.04 p/kg	232.04 p/kg	212.79 p/kg
Heifers lwt	234.38 p/kg	243.85 p/kg	218.45 p/kg
Young bulls lwt	191.57 p/kg	171.60 p/kg	167.92 p/kg
<b>Numbers</b>			
Steers	99	85	94
Heifers	162	148	173
Young bulls	7	5	13
			30

# Livestock Prices continued

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

Deadweight cattle week ending 18th September 2021								
	All steers p/kg			All heifers p/kg			All Young bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	421.9	421.1	419.7	428.3	424.5	422.9	412.6	404.0
R	420.0	421.8	420.1	420.6	421.9	420.6	408.9	408.0
O+	412.3	412.8	411.1	409.6	412.3	406.6	395.6	380.0
-O	395.3	392.9	417.3	379.9	372.6	383.7	366.9	N/A

Sheep prices Scottish	W/E 15/09/21	Previous Week	Previous Year
New Season SQQ lwt	218.80 p/kg	230.65 p/kg	208.25 p/kg
Ewes lwt	£76.54 /hd	£73.50 /hd	£60.06 /hd
Sheep numbers			
Scottish Auctions			
New Season SQQ	13890	15867	19180
Ewes	9076	11060	11957
Sheep Prices	W/E 18/09/21	Previous week	Previous year
GB Abattoir			
New Season SQQ dwt	508.4 p/kg	526.9 p/kg	463.7 p/kg

Deadweight sheep week ending 18th September 2021				
		2	3L	3H
	U	519.4	516.1	509.8
	R	511.0	508.4	504.0
	O	501.4	497.7	495.9

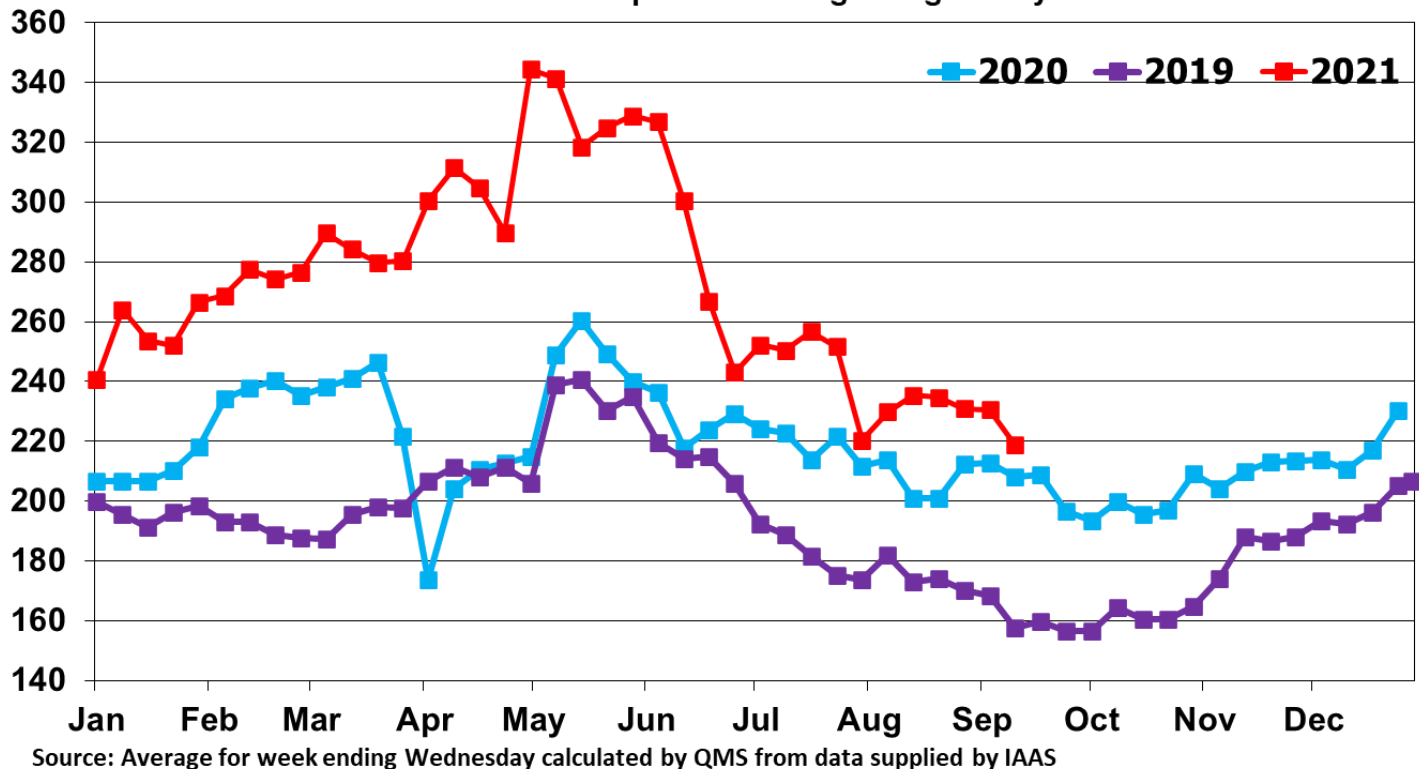
Pigs	W/E 18/09/21	Previous week	Previous year
GB abattoirs			
Standard Pig Price (SPP)	154.31 p/kg	156.37 p/kg	159.80 p/kg

GB deadweight pigs SPP week ending 18th September 2021					
	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	135.11	n/a	80.0 – 89.9 kg	156.55	-1.36
60.0 – 69.9 kg	153.43	-1.41	90.0 – 99.9 kg	155.98	-1.65
70.0 – 79.9 kg	156.74	-1.90	100 kg and over	143.70	n/a



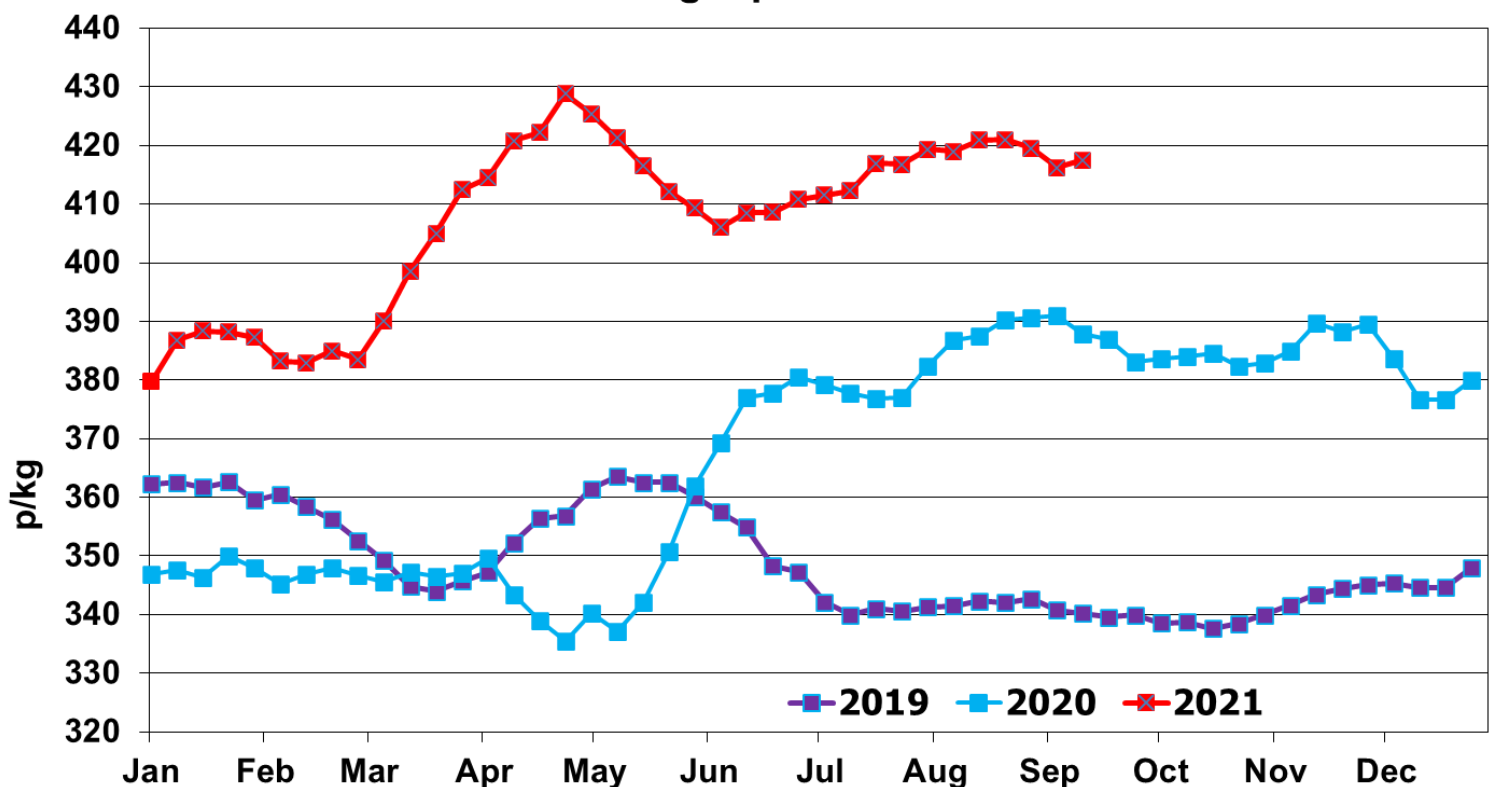
## Scottish auction market price for prime sheep

- new season price from beginning of May



**New season lamb** volumes have continued to build at Scottish marts in September, averaging nearly 15% higher than in August in the first three weeks of the month. However, this was down nearly 20% on the year, with volumes reaching their 2020/21 season peak in September. Though numbers still ran 7% above their five-year average, continuing to point to a good 2021 lamb crop despite some poor weather conditions in spring 2021. Store lamb auction volumes also point to a good lamb crop, matching the highs of 2020. Across GB as a whole, while prime lamb marketings have also been running well behind 2020 levels, they have been slightly behind the five-year average. After more than a month at 230-35p/kg, lamb prices have cooled to around the 215-20p/kg mark in the second half of September at Scottish marts, narrowing the year-on-year margin to 5-10%, but the increase over the five year average has remained in the 20-25% range. UK lamb export volumes showed a seasonal uplift in July but remained below the five-year average, but the gap between the wholesale price of imported lamb carcasses in Paris and GB deadweight lamb prices has widened, boosting GB competitiveness in September.

## Scottish deadweight price for steers

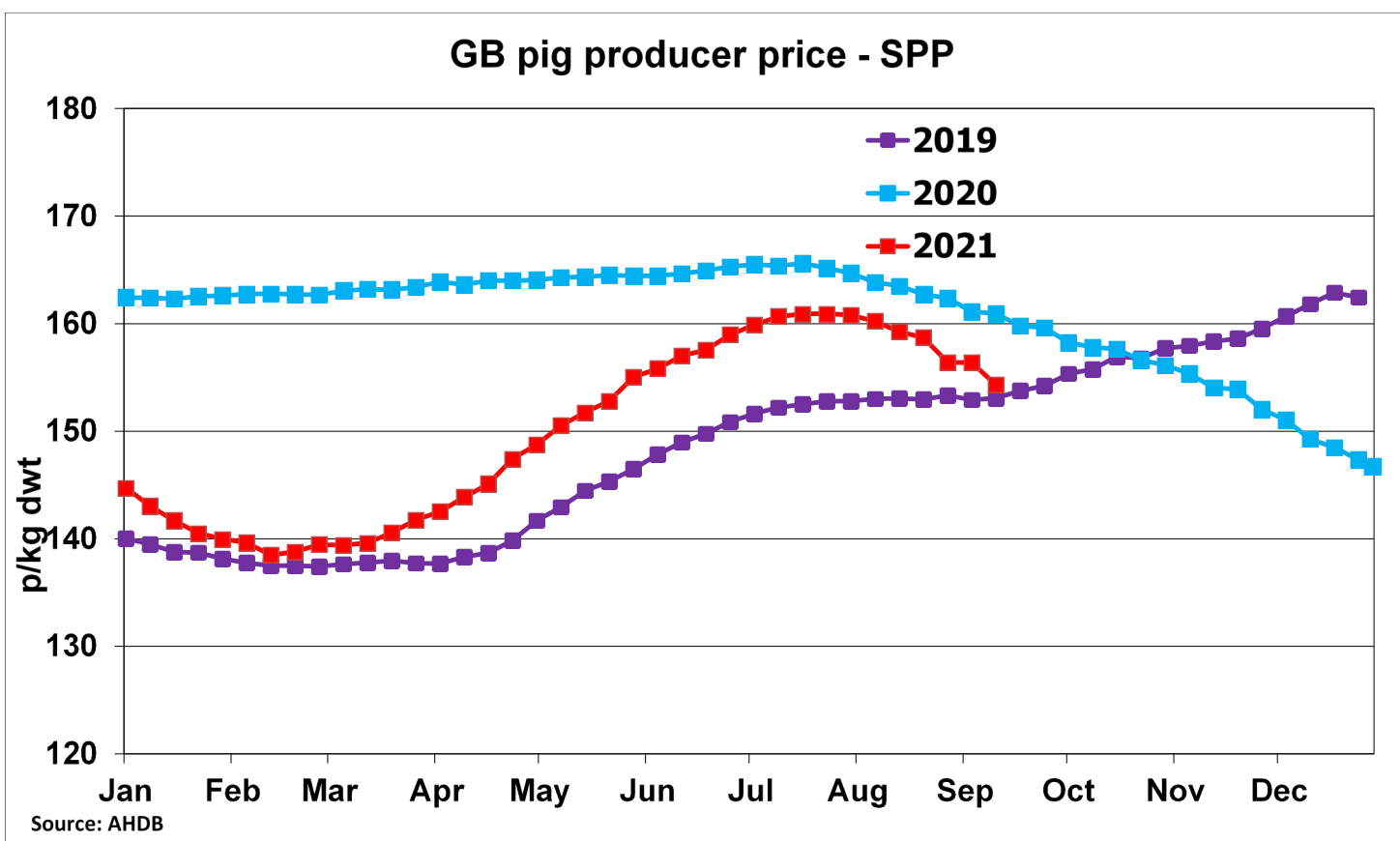


**Prime cattle** prices have softened seasonally into September, dipping around 0.8% from their late-August peak to average 417p/kg in the week to September 18<sup>th</sup>. Prices have continued to hold around 8% higher than last year and 11% above the five-year average, while maintaining a small margin over their previous record high for the time of year from 2013.

With availability on farm tighter in England & Wales, the Scottish premium has fallen to an unusually low level, with prime cattle averaging less than 2.5% higher than south of the border, while the R4L steer premium has dropped to around 0.5%. Whereas prime cattle slaughter has still been running around 5% below the year-to-date weekly average in GB, it has reached a 2021-high in the Irish Republic.

Irish prices have dipped below their summer highs to around 358p/kg for R3 steers, and, at 18%, the Scottish premium remains above its 2020 average. With domestic supply tight, import volumes jumped back above the five-year average in June and July without pressuring the GB market. In Scotland, calf registrations increased in spring 2020, so this additional supply should be starting to reach abattoirs, but labour availability may limit the traditional seasonal upturn in processing through the autumn, potentially placing some pressure on the market.

At auction sales, prime cattle prices have been showing week-to-week volatility, with steers averaging 227-232p/kg and heifers 234-244p/kg in September, but numbers appear to have rebounded from a year-to-date low in late August and early September. Data from the US continues to signal a strong global market for cattle by-products, with values around 95% above 2020 levels in US dollars and 80% higher in sterling, equivalent to around 24.5p/kg lwt



Since reaching a traditional summer peak in the final week of July, the **GB Standard Pig Price (SPP)** declined by just over 4% in seven weeks, slipping from 161p/kg to 154p/kg.

However, with labour shortages leading to a backlog of slaughter-ready pigs on farms, carcase weights have risen significantly, supporting the average carcase price, which was only 0.5% below late July levels in the third week of September.

Average carcase weights have risen from a summer low of 86kg to approach 90kg in September, and the proportion of standard carcases weighing over 104.9kg has risen from 1.5% in July to 5.6% in the third week of September. Per kilo prices have fallen around 3% behind 2020 levels but have held slightly above the five-year average, while carcase value has been slightly above 2020 levels and 8% in front of the five-year average in September. EU pig prices have now been declining at a steady pace for over three months, sliding 17.5% over fourteen weeks, including a 4.5% decline in the month to September 19th.

While EU prices remain above the lows of last winter, the GB premium has reached its high point of last winter, 32%. EU prices have slipped below the equivalent of 117p/kg, pressuring prices in GB supply chains due to the option of a cheap alternative from abroad. Weak markets in the EU and UK will in part reflect the market rebalancing in China, which has seen wholesale prices fall around 11% below their pre-ASF crisis levels, and fall from around £5.30/kg in January to £2.20/kg in late September. Futures markets suggest this downturn will continue into 2022 in China.

Though down from their peak, futures prices for wheat barley and soyameal look set to remain elevated above year earlier levels this autumn and Defra data showed that compound feed costs had already climbed 14% above year earlier levels in the April to June period.



**SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES****SEPTEMBER****OCTOBER****SCOTCH BEEF**

Fillet Steak	4574	4574
Sirloin Steak	3019	3019
Rib Eye Steak	2902	2902
Popeseye Steak	1920	1920
Topside	1601	1601
Round / Rump Steak	1596	1596
Shoulder Steak	1286	1286
Rolled Brisket	1307	1307
Steak Mince	1138	1138
Boiling Beef Bone In	743	743

**DOMESTIC LAMB**

Whole Leg of Lamb	1454	1454
Centre Cut Leg Bone In	1694	1694
Gigot Lamb Chops	1874	1874
Lamb Leg Steaks	1830	1830
Chump Lamb Chops	1798	1798
Double Loin Lamb Chops	1942	1942
Single Loin Lamb Chops	1769	1769
Rolled Shoulder Lamb	1306	1306
Lamb Shanks	793	793
Diced Lamb	1559	1559
Minced Lamb	1367	1367

**PORK**

Pork Tenderloin (Fillet)	1400	1400
Pork Leg Steaks	1046	1046
Double Loin Pork Chops	1008	1008
Single Loin Pork Chops	969	969
Rolled Shoulder of Pork	865	865
Belly Pork	869	869
Pork Loin Steaks	1179	1179
Diced Pork	935	935

**PRODUCTS**

Beef Link Sausages	913	913
Pork Link Sausages	922	922
Speciality Pork Sausages	940	940
Sliced Beef Sausage	857	857
Sliced Black Pudding	782	782
Ball Haggis	871	871
Scotch Pie	116	116
Quarterpound Beefburger	121	121
1lb Steak Ashette Pie	882	882

## The Scottish Craft Butchers Trade Fair has been scheduled for May 2022!

Unfortunately, the current pandemic means that we had no option but to postpone until May 2022. Hopefully we will all be in a position to meet up and participate in the competitions and evaluations at our popular trade fair.

### DO WE HAVE YOUR UP TO DATE CONTACT DETAILS?

We send out weekly updates to members on a Friday via e-mail. ARE YOU GETTING THEM?

Please send your e-mail address to [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk) to receive up to date information each week!

### JOIN IN THE WHATSAPP CHAT!

We have also set up a **Scottish Craft Butchers WhatsApp** members only chat group. If you would like to take part in the chat with other members, please send us a mobile number and we can add you in. Send to [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)

DON'T MISS OUT, GIVE US A SHOUT!



## The team are here to help just get in touch!



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