

FEDERATION NEWS

THE NEWSLETTER FOR SCOTLAND'S CRAFT BUTCHERS



SCOTTISH FEDERATION OF MEAT TRADERS

SEPTEMBER 2005

OTM Beef another step closer

On 15th August The Food Standards Agency Board agreed its advice to Ministers that an effective system to test cattle aged over 30 months (OTM) for BSE before they enter the food chain has now been developed. Ministers will decide the next steps.

Last December, the Government announced in principle that the current rule excluding older cattle from the food chain could be replaced with a system by which these animals are tested and then allowed to enter the food chain if the test is negative. The FSA was asked to advise Ministers on whether a robust testing system had been developed before the change could take place.

The rule change would bring the UK into line with the rest of the European Union where testing of cattle over thirty months old has been successfully operating since 2001.

Following its consideration of a report from the Independent Advisory Group that rigorously scrutinised the proposed system, the FSA Board agreed to advise Ministers that:

- ♦ a reliable BSE testing regime for OTM cattle has been successfully designed and trialled
- ♦ arrangements are in place to ensure that, should the BSE testing regime be implemented, it would be able to operate across the UK to the highest standards

While this extra supply of home produced beef will be welcome to the trade, butchers will again become wary of the quality of boxed beef. The one thing that the OTM scheme did for quality was that everyone knew that Scotch Beef came from animals under thirty months. The challenge how to label this OTM beef when it comes on stream has still to be overcome. More on page 3

This Month

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Scottish Market Prices



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www.sfmta.co.uk

YOUR FEDERATION IS THERE TO HELP YOU:

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

Invitation to visit Mitchells of Letham

**9.30am Tuesday 25th October or
9.30am Tuesday 2nd November**

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

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



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

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

Successor for Successful Sinclairs' Shop

SFMTA members George and Dorothy Sinclair retire on 3rd September after 33 years running the butchers business in Torphins, Aberdeenshire. George started his career with GM Lyons in Aberdeen at the age of 16. He was a van salesman for Halls of Broxburn when the shop with living accommodation above came up for sale and his new wife Dorothy was anticipating them buying a house in Kintore when George bought the butchers business. They have gone from strength to strength though in the business.

In 1982 George paid £1500 for the champion at AMCO's Christmas sale and over the years that sale became the Scotch Premier Christmas Sale, the Sinclairs have bought numerous champions and heaps of reserves. When their aprons are hung up on Saturday night it will be for the last time. We wish them a happy and healthy, well-earned retirement while passing on the trade's best wishes to 34 year old Kevin Cruickshank, an employee who has bought the business.

FOR SALE

BUTCHERS SHOP (Ayrshire Village)

Single fronted shop. Family business – excellent local trade with wholesale supply – well equipped flat above with rental potential but with planning permission for change of use to commercial.
0/0£175,000

Contact Frances Beattie on 01292 293787

Scottish Meat Challenge 2005

A celebration of the skills and products in the Scottish Independent Meat Industry



- Final of Meat Skills Scotland 2005
- Announcement of Make it with Meat Diamond Awards
- Winner of the Best Butchers Steak Pie in Scotland
- Winner of Best Butchers Speciality Steak Pie in Scotland

Invites will be going out soon to attend this year's Presentation Lunch and Awards Ceremony. These will be sent to recipients of regional and national awards in the above evaluations. Quality Meat Scotland is hosting this at the Business and Learning Centre, Lauder College [just off exit 3 on M90] on Tuesday 20th September.

The Meat Skills finals will start at 10.00am with contestants given two and a half hours to impress the judges.

Meat Skills Finalists

Congratulations to the following qualifiers for the Final of the Meat Skills Competition 2005. Finalists:

Over 22

Alan McCormack	John Saunderson	Edinburgh
Richard Megahy	Simon Howie Retail	Perth
Joseph Murray	Scott Brothers	Dundee
Gavin Smith	Scott Brothers	Dundee

Under 22

Thomas Hyland	Hendersons Ltd	Hamilton
Keith McLagan	Bruce Brymer	Brechin
Gary Raeburn	Forbes Raeburn	Huntly
Steven Strachan	Hendersons Ltd	Hamilton

Scottish Meat Training would like to recruit an assessor to work in the area south of M8. If you know of anyone who would be interested please contact Richard Sneddon, tel: 01738 637785

Competition was particularly strong in the Under 22 category and thanks are extended to all those who took part in both categories making the judges decisions all the more difficult.

OTM Beef continued from front page

The FSA Board also agreed to advise Ministers that it considered there were a number of specific requirements that must be met before the change could take place:

- An OTM Testing Implementation Review Group be set up to scrutinise and advise on the implementation and roll out of the testing system for its first year of operation.
- The Over Thirty Months Slaughter scheme should continue in parallel with plants processing OTM cattle to help with any capacity issues.
- Guidance from the British Cattle and Veterinary Association on the new rules for emergency slaughter must be distributed.
- Meat Hygiene Service (MHS) Area Official Veterinarians must visit every OTM fresh meat plant on the first 2 working days of OTM operation; and thereafter on a regular basis.
- New legislation must be in place from DEFRA to make it an offence for a producer to send animals born before August 1996 for human consumption.

Genetic test will authenticate Aberdeen-Angus beef

Nantes/ Brussels and Edinburgh, June 22, 2005

A new proprietary test to confirm the authenticity of Aberdeen-Angus beef at retail level is being introduced by the Aberdeen-Angus Cattle Society in conjunction with leading international company for bio-analytical testing services, Eurofins Scientific.

Tests on samples of beef from pure-bred Aberdeen-Angus and 50% Aberdeen-Angus (A-A sired), and from other breeds, based on a technology developed by Eurofins / Medigenomix, have proved 100% accurate and the testing procedure is now ready to be rolled out commercially in the UK. The Society believes the availability of the new test will enhance consumer confidence in the Aberdeen-Angus brand and help stamp out the abuse of the Aberdeen-Angus name.

"Initial market research would indicate a significant commercial opportunity for such a test," the Society's Chief Executive, Ron McHattie explained.

"The main use will allow retailers to routinely check product authenticity to ensure consumer rights are protected. It is the Society's long-held belief that the integrity of the Aberdeen-Angus brand should not be compromised and the realisation of this test is a powerful tool in the armoury to combat abuse."

It is the intention of the Society and Eurofins Scientific to make the test commercially available to the retail sector as well as consumer protection bodies such as the Trading Standards Agency.

The name Aberdeen-Angus is the world's leading brand in the red meat sector. Its dominant position has been achieved as a consequence of its differentiated nature and its delivery of a unique eating experience for the ever discerning consumer.

"The prominence of the Aberdeen-Angus brand in the market place has led others to seek to emulate its coveted position which has led to abuse of the name either knowingly or surreptitiously," said Mr McHattie. "The potential effect of such actions may lead to the integrity of the brand being called into question and consequently has on occasion resulted in the potential infringement of consumers' rights."

The Aberdeen-Angus Cattle Society has been aware of this problem for some considerable time and has been actively exploring a means of addressing what it considers to be a matter of precedent.

DNA technology is now accepted practice in both the forensic and population genetics field and seemed a logical route to pursue. The Society sought to engage a partner with cutting edge experience in the advancement of such technology.

In 2002, Mr McHattie met with representatives of Eurofins / Medigenomix who have long-term experience in DNA analysis and especially in using genetic markers (genotyping) for individual identification and paternity testing of humans, pets and livestock, for animal species differentiation and population genetics.

"We assumed that if the Aberdeen-Angus breed was separated from other breeds for many generations, we should be able to find specific patterns of alleles (variants of genetic markers), which could be used for typing meat as being pure Aberdeen-Angus, Aberdeen-Angus sired (half breed), or definitely not Aberdeen-Angus (A-A excluded)," said Eurofins Scientific Operations Director, Dr Jeremy Davies.

The Society provided Eurofins / Medigenomix with authentic samples of Aberdeen-Angus semen, which were tested with a number of selected polymorphic genetic markers. The genetic patterns of these samples were compared to patterns produced from authentic DNA samples of other breeds.

"Thus we identified common and rare alleles of the Aberdeen-Angus breed, which can be combined to typical allelic patterns for the three meat qualities of interest," said Dr Davies. "The test was validated by a series blind tests and is now ready for commercial use."

The Aberdeen-Angus Cattle Society is now the second largest beef breed society in the UK registering in excess of 11,000 pedigree calves per year. Through its promotional subsidiary, The Aberdeen-Angus Beef Club, it has extensive involvement in the promotion of branded Aberdeen-Angus beef.

As part of the Eurofins Group, Eurofins / Medigenomix, based in Germany near Munich, provides renowned laboratory testing service for DNA-analysis with long-standing experience in genotyping for a broad range of applications from breeding to forensics and personalised medicine.

REGIONAL MEETING DIARY DATES	
Monday 10 th October	Discovery Point, Dundee
Tuesday 11 th October	Swallow Hotel, Glasgow
Wednesday 13 th October	Buccleuch Arms, St Boswells
Monday 17 th October	Queensferry Lodge Hotel, North Queensferry
Tuesday 18 th October	Tulloch Caledonian Stadium, Inverness
Wednesday 19 th October	Lochter Fisheries, Oldmeldrum
Invitations will be sent to members nearer the time. 7.30pm starts at the above venues. Present: Wendy Barrie talking on the Slow Food Movement, Gary Evans Raps (UK) and Ian McVicar of Scotweigh.	



Europe and Scotland
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The Slow Food movement was founded in 1986 by an Italian food and wine journalist called Carlo Petrini. Petrini had become haunted by the spectre of fast food companies eroding Italy's ancient culinary culture. The opening of McDonald's on the Spanish Steps in Rome was the final straw. That a fast food giant could open its doors in the heart of food-obsessed Rome symbolised to Petrini the vulnerability of older values to brash new industrial methods. Processed fast food was not only changing the physical landscape through intensive farming, but it was also eroding a way of life that revolved around producing and eating great food in a relaxed, sociable way.

It is all about motivating ordinary people to take control of how they live, work and eat

It was time to act. Petrini realised that the key to change lay in motivating people with similar concerns. Strip away the Euro-talk and it is all about motivating ordinary people to take control of how they live, work and eat. He knew that the only way to counter the threat was to tackle the problem internationally and by promoting gastronomic culture, developing taste education, conserving agricultural biodiversity and protecting traditional foods that are at risk from extinction.

Slow Food, whose aim is to "protect the pleasures of the table from the homogenisation of modern fast food and life," was born. Today, Carlo Petrini is president of an organisation that spans 100 countries and has around 80,000 members, all of whom are actively involved in fulfilling the aims of Slow Food. There are more than 1,500 Slow Food members in the UK.

To find out why butchers should be interested in this movement come along to the Regional Meetings listed above.

Charges at Scottish Contract Kill Abattoirs

At the request of members information is being compiled for killing charges at Scottish abattoirs. A report will be printed in the next Newsletter.

mobile training

with retail training consultancy ltd

Customer Care Courses delivered to your door

The **mobile training** vehicle is a purpose built unique and innovative training facility fully equipped with its own power source, seating area for six people, built in PC, TV, Video, DVD and flip charts and provides on site training at cost effective rates. It is the first of its kind in Europe with no other training company providing this service and RTCL are currently experiencing great success with it in both the Irish and UK markets.

The benefits of **mobile training** are numerous:

- ☉ All in cost with NO hidden extras or associated training costs
- ☉ The ability to deliver training nationwide
- ☉ The ability to offer a resourceful approach to human resource development
- ☉ A wide range of training programmes available
- ☉ Trading brand values are endorsed
- ☉ A planned, systematic and effective approach to training
- ☉ Training can be customised to include organisation specific requirements

The programmes that are available in October and November are:

- ☉ **Improving Customer Care I**
- ☉ **Improving Customer Care II**



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Training Methodology:

The training programmes are highly interactive 1/2 day programmes. Individual and group discussions are used to reinforce learning. A written assessment is carried out upon completion of each programme. Participants will be issued with a Certificate of Attendance upon successful completion of the programme.

The **mobile training** vehicle is a unique innovation for providing training solutions. The concept of a training room on wheels enables complete accessibility to locations nationwide at times that suit the organisations needs. With training programmes no longer than 3 hours in length, there is minimal staff down time.



The **mobile training** vehicle comfortably accommodates up to six participants and is fitted with a reverse cycle air conditioning unit. The interior comes complete with state of the art audio/visual equipment including a flat screen monitor, DVD/CD and video players complimented with an extensive suite of media resources.



The walls inside the **m@bile training** vehicle allow for Velcro training charts and other training aids to be placed on them and this helps to reinforce learning. We also use many unique visual aids and training tools that can be of particular benefit to participants with literacy difficulties.

The **m@bile training** team within Retail Training Consultancy Ltd. consists of two qualified trainers who

have vast knowledge, skills and experience in both retailing and training delivery, design and development. From time to time other rtcl team members often come on board.

Naomi FitzPatrick has specific responsibility for the management of mobile training within Ireland, Northern Ireland and the UK. In September and October 2004, the **m@bile training** vehicle was in Scotland with its first training programme "**Customer Care I**" for the Scottish Federation of Meat Traders Association and their respective members. Those who used it last time might be interested in "**Customer Care II**" **This year the Customer Service Training Programmes are only available from Monday 24th October to Thursday 3rd November.**



This training programme aims to equip participants with the knowledge and skills to deliver excellent customer care, in order to enhance the customer experience thereby maximising all sales potential. It is three hours in length and can be delivered twice, and sometimes three times per day depending on the needs of the individual retailers.

This is only the second time for the **m@bile training** vehicle to visit Scotland. It will operate in the Scottish Enterprise area and for the first time through European Funding in the Highland and Islands area so that businesses there can meet Naomi too.

Venues have not been fixed and they will only be fixed when interest in having mobile training is registered. If you would like to use this training facility **please contact** Scottish Meat Training on 01738 637785

Retail Training Consultancy Ltd. looks forward with great enthusiasm to meeting, training and working with the SFMTA and their members and together making this a very successful project.



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Book now

Naomi is only in Scotland for two weeks. Funding from Europe allows course to be offered at £30 per person. If you don't take up this opportunity now you may miss the chance altogether! Telephone Scottish Meat Training on 01738 637785

Health & Safety Awareness Training Programme

Course is presented by John Gunster, SFMTA Health and Safety Advisor

Agenda

- | | |
|-------|---|
| 10.30 | Introduction |
| 11.10 | Health and Safety at Work etc.
Act Sect. 2, 7 and 8
Civil and Criminal Law |
| 11.30 | Health and Safety Policy
Discussion and understanding of Health and Safety Policy |
| 12.00 | Lunch Break |
| 12.45 | Risk Assessment
Background (Regulations etc.)
Definitions
Risk Assessment Form
Completion of an assessment
Syndicate work
Presentation by groups
Risk Assessment Video |
| 14.00 | Fire
Fire risk assessments
COSHH inc. video |
| 14.50 | Summary |
| 15.00 | Close |

VENUES
DINGWALL and SOUTH WEST

Note: All timings are approximate.

Cost of course £20 per person,
supported by the European Social Fund



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NATIONAL MINIMUM WAGE INCREASES IN OCTOBER

The adult rate of the minimum wage (for workers aged 22 and over) will increase from its present hourly rate of £4.85 to £5.05.

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

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

Wage Survey results are still available from SFMTA, telephone Bruce on 01738 637472

The Scotch Butchers Academy Day

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

These are to be held on Monday 17th, Tuesday 18th and Wednesday 19th October. Locations to be confirmed, depending on uptake of places.

Places are limited to 15 on each seminar.



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

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

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

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

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

Invitations will go out to SFMTA and Scotch Butchers Club members in September, but if you are interested, please register with Bruce McCall at SFMTA on 01738 637472 or contact June Lomax at QMS on 0131 472 4114 or at jlomax@qmcotland.co.uk.



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FORTHCOMING TRAINING COURSES

BOOKINGS NOW BEING TAKEN

Telephone 01738 637785

HACCP Certificated Course		Venues and Dates
To be run over two days inc examination £180 including certification	St Boswells, Borders Tuesday 18th October Wednesday 19th October	
	Federation Office, 8 Needless Road, Perth Tuesday 4th October Tuesday 11th October	
	Dingwall Mart Tuesday 1st November and Wednesday 2nd November	
Scotch Beef Academy Days 17 th 18 th and 19 th October		Venues to be confirmed
One day Course See previous page for details	Phone June Lomax at QMS to request course Tel: 0131 472 4114	
Foundation Hygiene Course Running late September and October		Venue
One day Course including examination £40 including certification	Phone to request course	
Health and Safety Awareness Courses		Date and Venue
Course description attached £20 per person	Dingwall Wednesday 21st September	
	South West Scotland Wednesday 5th October	
Customer Service		Mobile Training as requested
Three hour course with certification	Phone to request course	
Do Your Own PR Running late September and October		Venue
Half day Course £50 per person	Phone to request course	

The Taste of Dumfries and Galloway

With reduction in food miles and supporting local producers being the “flavour” of the month both SFMTA and the Border Leicester Society did not anticipate the logistical problems that had to be overcome to get local lamb to local butchers.

Mary Laidlaw from the Society has eventually got a pilot underway with two butchers in the Dumfries area but plans to roll out a promotion right across Dumfries and Galloway have been scuppered because of lack of transport from Lockerbie where the lambs are being slaughtered.

Desires to identify the breed of lamb butchers are selling and where it has been reared were the spark for collaboration between local farmers and butchers with the aim of supplying locally produced lamb direct from the farm to the butcher.

This part of Scotland has the finest lamb on its doorstep and it is vitally important to both farmers and butchers that the local public can appreciate the product of their own region.

The predominant Border Cross lamb in Dumfries and Galloway is the Scotch Half-Bred. This is a cross between two native breeds, the Border Leicester, which is a large lowland sheep and the small hill Cheviot ewe. The resultant cross lamb matures more quickly enabling it to be sent direct from its natural habitat on hill pasture, to the butcher. This cross lamb can also be expected to have well covered gigots and larger loin and chump chops while still retaining the flavour of the smaller hill sheep.



www.borderleicesters.co.uk

Lamb producers and butchers met as reported last month and tasted Border Cross lamb at a meeting in Castle Douglas in July.



Russell Robertson

Laurent Vernet, Product Development Manager with Quality Meat Scotland, described the lamb as "sweet, silky and tender, melting in the mouth after only three chews and retaining an abundance of juiciness" and certainly the butchers present all tasted and gave it their seal of approval too!

The final test was in early August at the Dumfries Agricultural Show where over three hundred people sampled the lamb at the Border Cross Stand in the Savour the Flavour Pavilion. Celebrity chefs, Russell Robertson from the Linen Room, Dumfries assisted with roasting and carving traditional Roast Leg of Lamb for the morning tasting and Douglas Lisi from L'Aperitif in Stranraer marinaded and stir fried the lamb for the afternoon session.

The measure of the pilot scheme's success will be how the lamb performs on the table. Most importantly will be the feedback card that tells what the customer thinks about the lamb. All feedback cards will be placed in a prize draw to win dinner bed and breakfast for two.



Taste Shetland Launched –

The real flavour of the Islands is no longer a secret

The secret is out – Shetland lamb, arguably the most exclusive and delicious lamb you will ever eat, is about to become more than just a whisper among top chefs and cookery experts. The new Taste Shetland brand, which has been established to promote the unique attributes of the product, will be launched with a series of events in Shetland (21 to 26 August) and in London (4 – 6 September).

Speaking at the launch, Taste Shetland's marketing manager, Karl Simpson, said: "As people become more conscientious about the food they eat, its nutritional value, and the way in which it is reared, we feel that the time is perfect to uncover the Shetland lamb story.

"Our launch is taking place at opposite ends of the country. This week's events in Shetland will include a Master Butcher demonstration, a taste test of Shetland lamb versus other lamb varieties, a formal dinner and presentation, and a cookery demonstration by author and food writer, Sue Lawrence.

"It doesn't stop there – we will then take our story to London, where we will be exhibiting and hosting a reception at the Speciality and Fine Food Fair (4 to 6 September) in Olympia. Not only are we very much looking forward to introducing new customers to Taste Shetland and its products, we also want to give visitors to the stand and the reception a little taste of the whole Shetland experience.

"We believe that the quality of the product speaks for itself. Once people have tasted Shetland lamb, all that remains for me to do is take them through its history and how it has attained such a unique flavour. We want people to be aware of the truly natural environment in which it is reared, how the diverse range of grazing means that the lambs develop a distinctly different flavour, and how the lean quality of the meat comes from the animals foraging over the islands vast and remote hill landscape for food – there's no intensive unnatural feeding for these animals.

"We will explain the difference between Island Lamb and, the more exclusive, Hill and Seaweed varieties, and advise customers of the most suitable product for their individual requirements."

Further information

Isabel Johnson, Shaw Marketing and Design Ltd, tel 01595 692465 or email ijohnson@shawltd.fsnet.co.uk or

Karl Simpson, Taste Shetland, tel 01595 696770 or email office@tasteshetland.com



For Taste Shetland, animal welfare is paramount. Quality standards are stringently maintained throughout and traceability for the consumer goes well beyond the standard requirements. Taste Shetland's database provides information on the croft of origin, its location, and any outstanding geographic or family features that may be of interest.

With its heavy muscle structure and high meat yield, Island lamb - which is available all year round - is deceptively familiar in appearance to mainland breeds. But there, the similarity ends. Its kinship to Hill and Seaweed lamb means that it possesses many of the unique characteristics and distinct flavour for which Shetland lamb is renowned. Shetland Island lamb will look familiar but retains the well-known characteristics associated with lamb produced in Shetland.

Shetland lamb's fat composition is of a unique structure, showing higher levels of the essential fatty acids, omega-3, and conjugated linoleic acid (CLA), and lower levels of damaging trans-fatty acids.



Shetland lamb is protected under the Protected Designation of Origin (PDO) scheme. This means that true Shetland lamb must be born, reared and finished in the Shetland Islands – a guarantee of quality for our customers.

To celebrate the launch of the new Taste Shetland brand, the Shetland Livestock Marketing Group hosted a week-long programme of events from 21 to 26 August 2005 in Shetland:

Lamb finishing workshops facilitated by Quality Meat Scotland

Master Butcher demonstration by Jonathan Honeyman of Aberfoyle Butchers.

Cookery demonstration at the North Atlantic Fisheries College by Sue Lawrence (prominent food writer for Scotland on Sunday) featuring her own recipes using Shetland leg of lamb, diced shoulder, and lamb chops.

Taste test of Shetland lamb versus other lamb varieties hosted by Laurent Vernet of Quality Meat Scotland – also at the North Atlantic Fisheries College

Formal dinner and brand launch presentation with various guest speakers and food writers in attendance

Taste Shetland is exhibiting at the Speciality and Fine Food Fair, Olympia, London (4 – 6 September), stand 428. During the show, national primary school cook of the year, Marlene Hunter will provide Shetland lamb tastings.

A list of Shetland lamb stockists can be found at www.tasteshetland.com

Tax on Bags - threat if carried

You may be aware of the pending decision by elected MSP's whether to pass a 10p polythene carrier bag "taxation" within Scotland. There may well be good reasons for its implementation but to introduce it solely in Scotland will produce a black market in bags with the ludicrous situation that will no doubt materialise for someone to profit with cross border activity to make a buck or two. The other extremely stupid measure is to limit the tax free size to 300mm x 300mm (12" x 12"). Most butchers use quite a few 12 x 15 and 12 x 18 bags. These would fall within the taxable category. Tax will have to be collected and paid on these sizes or prosecution could follow. As well as the size issue the most unsavoury part of the bill is the onus placed on retailers to collect the tax. If there is to be a tax at all it would be simplest to impose it at the point of production not at the counter.

There will be some who consider the tax good since they will give away far less carrier bags for nothing but can this outweigh the revenue from sales lost when customers find they have filled the one or two bags that they are willing to buy?

If you need to see the detail please go to the following website for the full details of the Bill
www.scottish.parliament.uk/business/bills/billsinprogress/plasticbag.htm

MSP Mike Pringle's proposed "10 pence for every plastic bag" tax could become law soon and will hit retailers hard:

- It will require every retailer and every outlet to **register** with the special bag tax enforcement unit at your local authority
- It will require every retailer to set up an **administration** system including number of bags bought and stocked, number of bags sold, provide till receipts for carrier bag sales as evidence and keep these detailed records for five years
- All shops will have to submit regular **returns** and pass the bag tax in full on to the local authority
- **Enforcement Officers** will be able to gain legal access unannounced to your premises to check records and your compliance
- You will be **finned** for not keeping records and also for failing to charge for plastic bags
- In Ireland, a similar tax meant increased **theft** as shoppers started bringing their own carriers into shops. There were also reported thefts of wire baskets and trolleys costing small retailers 24 million euros every year!
- Customers will only buy as much as their own bags will hold - meaning **lower sales** per visit, more visits, more checkout staff, more car parking.
- If you are forced to turn to paper bags, you will **pay** at least seven times more and have to find 20 -30 times more storage space!
- Independent experts predict an extra 5000 tonnes of paper will go into Scotland's **landfill** to degrade into CO2 and methane
- There could be an extra 12,000 **lorries** on Scotland's roads delivering the extra paper if plastic bags were substituted one-for-one. Very often paper also requires double-bagging!

WHERE IS THE SENSE IN THIS - IT WILL BE WORSE FOR THE ENVIRONMENT NOT BETTER AND IT WILL BE WORSE FOR YOUR RETAIL BUSINESS.

What would happen if a Plastic Bag charge was introduced in Scotland?

Barry Turner of the Carrier Bag Consortium explains:-

MORE DAMAGE TO SCOTLAND's ENVIRONMENT AND LESS CHANCE OF COMPLYING WITH EU LAW

- Scottish people would switch to heavier, bulkier and more environmentally-damaged alternatives such as paper. These use more energy and produce more pollution in production than plastic. They also release more carcinogenic exhaust emissions in transportation as well as ozone depleting greenhouse gases when they degrade in landfill. And don't forget - more degradable waste in landfill directly contravenes Local Authority obligations under the EU Landfill Directive.

MORE PLASTIC USED IN SCOTLAND NOT LESS

- Scottish people would have no choice but to buy up to five times more bin liners and rubbish sacks. This happened in Eire simply because 80% of households re-use their carrier bags for this and other purposes like collecting dog droppings and hygienically disposing of stinking and rotting waste.

MORE BUREAUCRACY, PAPERWORK AND PROSECUTIONS BY SCOTTISH LOCAL AUTHORITIES

- Scottish Local Authorities would have to collect the tax which would require taking on specialist staff and setting up new systems within their Trading Standards teams to police and prosecute retailers who do not comply with the tax. This would mean enormous hidden costs for no environmental benefit.

NO CHANGE IN LITTER ON SCOTLAND's STREETS OR LANDFILL IN SCOTLAND's WASTE TIPS

- The amount of litter on Scottish streets would not change because plastic carrier bags constitute less than 1% of all litter and in landfill plastic carrier bags comprise only around 0.3% of ALL landfill. In fact landfill tonnage and volume in Scotland will INCREASE significantly by the inevitable disposal of heavier and bulkier alternatives.

SCOTTISH PEOPLE WOULD PAY THE WORLD'S HIGHEST TAXATION LEVEL

- Scottish local authorities will have to implement the world's highest tax levy - 1400% of the real cost of a plastic carrier bag.

SCOTLAND WOULD BE DISCRIMINATING AGAINST THE POOR WHO HAVE NO CAR

- Scotland will be discriminating against low income groups, the elderly and infirm and those without motor cars. The lightweight plastic carrier is by far the lightest and lowest cost (and best environmental) solution to getting shopping home.

VIRTUALLY NO FUNDS WILL BE GENERATED FOR THE ENVIRONMENTAL GOOD

- As in Ireland, people simply won't pay the tax so the chances are the Scottish bag tax would generate virtually no net income for environmental projects. Administering the tax has been estimated at up to £7 million every year so most of the tax that a small number of people do pay will be spent on administering it.

UP TO 1000 SCOTTISH JOBS WOULD BE LOST - AND PROBABLY TRANSFERRED TO ENGLAND

- When you add up the jobs of those who make carrier bags to those who store and distribute them, Scotland could end up losing hundreds of jobs or more - for NO ENVIRONMENTAL BENEFIT. Some of these businesses may move to England, so how will Scotland benefit from a tax which creates unemployment, doesn't help the public, won't benefit the environment and adds costs to its local administration.

This briefing has been prepared by the UK Carrier Bag Consortium in the interests of **science against spin**. The science will prove that there is no single environmental justification for the proposed Scottish Carrier Bag Tax. Westminster came to this conclusion in 2002, now the Scottish Parliament has to decide what is best for the Scottish people.

SFMTA will be sending in our thoughts and concerns. Barry Turner, Chairman CBC, recommends **you** should contact your local MSP now and object to this tax. You could also write to Sarah Boyack, Convenor of the Environmental and Rural Development Committee, The Scottish Parliament, Edinburgh, EH99 1SP and object to this tax.

Download our information leaflets and learn what others have to say by visiting www.carrierbagtax.com

The Irish Experience

Pat Brady Chief Executive of the Associated Craft Butchers of Ireland wrote:-

"We have a levy here of €0.15 per bag with an exemption on sizes for fresh meat. In fact the levy is very popular with the public, and of course it has greatly reduced costs for most retailers. Consumers have adapted well to the measure.



We really took on the issue of the size limit on the basis that it was inconsistent to have an exemption for fresh meat but to exclude larger joints, turkeys etc but to no avail. Our Food Safety Authority ducked the issue. So much for a science-based approach!

Also, we have discouraged 'Bags for life' and other re-usable stuff for hygiene reasons. There is no distinction between carrier bags and others on the basis of size or design etc. Our DoE rightly concluded that the industry would find ways around definitions based on handles etc. They simply exempted meat (and vegetable), but with a size limit.

It is being enforced; a few of our members have had inspections but, in general, it hasn't been an issue.

Finally, brown paper bags are also in the firing line. Apparently the process used to manufacture them is a major source of dioxins!

Scottish Sausage Week

Following their withdrawal from BPEX, QMS is going to produce material for sausage week this year, material will be dispatched to every butcher in Scotland week beginning 10th October.

High Court Standards



There is no hospital in Cowdenbeath but if ever there is emergency surgery required the new butcher shop kitted out by Tom Courts Quality Foods will be up for the job. In a shop designed to slice meat, the practices, walls, floor covering and ceiling tiles are all up to clinical standards. Over £3000 has been spent on hospital style taps and the stainless steel used had to be delivered in an articulated truck.

It is no secret what Tom Courts has done to fit out his new shop unit just a few yards off Cowdenbeath High Street because everything that happens in it is clearly visible to everyone coming through the front door. Tom explained:-

"When I go out to a restaurant I like to be able to see into the kitchen and see what is happening; see what the people are wearing; see how clean and tidy it is and what their working practices are like."



Tom has tried to bring this to his own industry in a costly experiment that seems to have worked. The shop is completely open plan with customers able to watch sausages being linked and all the behind the scenes activities, previously a mystery.

The whole theatre of the shop opens out behind 15 metres of new display cabinets and customers just have to be impressed.



There is strict separation in the shop between deli and raw meat. The shop can sell in excess of 300 kilos of cooked meat per week, cooking many of their own products.

There are ten staff in total, separate staff on each side - blue uniforms on the deli side, red ones on the raw. Supplementing that his dad and mum help out as well.





The 15 metres of cabinet are used:- Six metres of fresh meat, two for lunchtime sandwich trade, five metres of bakery, and two of cooked meat. All the compressors for these cabinets are located in a vented plant room of their own at the rear of the shop. Refrigeration is by Arneg and was installed by Capital Cooling from Broxburn.

Separate colour coded entrances for raw and cooked open out from a loading bay at the rear and it is no surprise that the Environmental Health officers visit to vet and licence the new premises took barely 30 minutes of the allotted two and a half hours. Standards are certainly high and that is reflected in a 25 to 30% rise in sales since moving into the new shop on 25th July.

Tom's ambitious ideas became reality when his offer to letting agents Savilles for an empty furniture store next door was accepted. Eight weeks is all it took to create the effect that was planned out by Tom's father also Tom. A Café is planned for his former adjacent shop unit and a door has already been knocked through ready for its opening after the Festive rush.





All the business is done over the counter trade, opening daily at 8.00am and trading through until close at 4.45pm. Manufacturing is a large part of the business with over 1000lbs of raw materials required for weekly sausage production and batches made three times per week to satisfy the demand for 800 bowls of Potted Meat sold every week.

"Sausage sales have taken a bit of a hike with the new display cases. We make 20 different kinds, not all at the same time but different ones on different days."

Most of Tom Courts beef is "Black Gold" from Mathers of Inverurie which Tom feels gives him a unique selling point since the same meat goes to Harrods and the Savoy.

"I find it easy to keep control of the quality because anything that does not match up to my standards goes right back.

"I am a quality man, I will never move from that - quality sells itself. There is not a lot of money in Cowdenbeath, it is an ex mining town but the people are still happy to spend their money on quality meat."

As well as giving great importance to the quality of meat Tom feels that his staff too must perform well:-

"We are very customer orientated and know most of them by their first name. Majority are repeat customers and over the years we get to know these people and their family. You have got to speak to people and have a smile on your face. If I go into a shop if you are not greeted appropriately, if they don't speak to you and if you are not made welcome I don't go back.



Family Business is Son and Father

Tom's father founded the firm in 1967 after years working for Alex Munro and centred his attentions on his successful premises in Burntisland. Son, Tom followed dad into the family business at the age of 15 straight from school in 1986.

Tom recalls, "When my dad decided to retire in 1992 for the first time, I felt I was too young to take over the business then. I did a degree in accountancy at Dundee and became a qualified accountant before joining Fife Constabulary. I served two and a half years as a constable, one and a half years in the Fraud Squad then managed the installation of a Fife wide CCTV system for a year before returning to Operation Ore as team leader in an Internet Paedophile operation."

Within a year of retirement Tom Senior had tired of retirement and set up a business in Cowdenbeath.

"I was then promoted to uniform sergeant at Glenrothes when my father announced his intention to retire for a second time because of ill health and he gave me the chance to come back and take over the business in August 2003."

Tom felt that it would be better doing the long hours for his own gain. In two years Tom has more than doubled the turnover and the size of the business from 1000 sq ft to 2500 sq ft and has his eye on opening other units in other parts of Fife. He concludes:-

"It has been a good move for me coming into the Meat Trade. I would need to be a Chief Constable if I was going back to the police now. For people that are forward thinking and willing to spend money I think there is a good future in the Meat Trade. The people who stick their head in the sand and moan all the time I have never been interested in. I have no time for people who moan about supermarkets, I have a supermarket 30 yards away from me and probably do more sales on my meat counter and deli counter than they do."



Royal Bank of Scotland have asked Tom to take part in their forthcoming National Marketing Campaign. He passed a screen test and is due to shoot the advert on 2nd September.

Different styles make useful double act

Reproduced courtesy of *The Courier*, Dundee and Ewan Pate, farming editor. Article 22/08/05

It is turning into a summer of discontent. Farmers have been "out on the streets," as the news bulletins have it, quite a few times. Last week alone saw two separate protests. On Tuesday representatives of the National Farmers Union of Scotland were outside supermarkets leafleting customers and telling anyone who would listen that the Brazilian beef inside was not up to Scottish standards. It should never, they said, be on the shelves when the home-grown product was being sold at prices below cost of production.

Then on Thursday, Farmers For Action members were centre stage outside milk processing plants, stopping tankers from leaving and complaining bitterly about dreadful farm gate prices.

It is interesting to compare the two bodies and how they interact. Farmers for Action have the rougher, more aggressive edge, just as their name suggests. They built up their reputation in the fuel crisis as a vigilante group who would criss-cross the country, forcibly closing down fuel depots.

Rather confusingly they were also making a point about milk prices at the same time, but they certainly built up a media following. They always seemed to be on the brink of legality, which made them potentially newsworthy for weeks on end. They seem to have mellowed slightly with age. Strangely they have left fuel prices out of the argument at the moment when they are actually dearer than ever.

Even on milk they are not rowdy. The protests of recent weeks have been for six hours only, from 6am to midday, and supermarket supplies have been unmolested. It is almost civilised and not the knockabout stuff that their French counterparts would revel in.

The NFUS, meanwhile, take a much cannier approach. The by-word is peaceful and, above all, legal protest. They will never sanction direct action which will disrupt anyone else's business. Their actions are polite exercises in education and diplomacy whenever the public is concerned.

On Tuesday at Tesco in Corstorphine, Edinburgh, a policeman and policewoman duly arrived to ask for the leader of the T-shirted but middle aged rent-a-mob. John Kinnaird duly had, as the jargon goes, his particulars taken down.

As an indication that the threat to public order was limited, the policewoman then went into the store to buy her week's supply of magazines.

But there is a serious point. Both demonstrations did attract full media attention and the public were left with an impression, maybe a little

vague, that all is not well in the worlds of milk and beef.

Actually the NFUS and Farmers for Action have developed quite a workable double act. The NFUS will stand back from the FFA actions but are probably quite happy to see the rougher stuff going on from a distance. On the other hand the FFA brigade don't have the patience for the long game and are quite happy to put the wind up the milk processors or whoever else.

They actually do it quite effectively. People get very unsettled at the thought of something "unconventional" happening to them. It may just soften them up and make them more amenable to getting around the negotiating table with the NFUS.

Of course it plays to their individual strengths. The NFUS would lose all credibility if it became unpredictable and hard to negotiate with. It is supremely well equipped politically and in terms of media relations. It would be madness to jeopardise these advantages.

On the other hand FFA have no real organisation or hierarchy to sustain a continuing campaign over a broad front. They are the guerillas of the piece. The whole point, however, is that these public protests must be used to effect. There are dangers, not least because only the simplest message will get across on a two-minute TV newsbite.

The problem is that these issues are infinitely more complex. There are many more factors at play in the beef slump than some Brazilian steak imports. Farmers would be deluding themselves if they are going to have to reappraise their businesses to take account of the circumstances.

It would equally be short-sighted to see the milk crisis as a case of the downtrodden peasant against the rich processor and the even richer supermarket. The protests have a part to play but the object shouldn't be to make the protestors feel better just because they have done something. They can only be part of the solution.



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

This year's Make it With Meat Product Evaluation was undertaken at Perth College on Thursday 18th August. The results will be announced on Tuesday 20th September at the Scottish Meat Challenge and Awards Presentations and will be printed in the October Newsletter. For those who can't wait, the results will go live on www.sfmta.co.uk on the day of the presentations.

All the Diamond award winning products have been photographed by QMS and they will be made into posters. The Lamb Diamond award winning product recipe and poster will be sent to members to arrive on Wednesday 21st September.

One of the judges, Bill Crossan formerly with Devro, commented on the beef product selected to receive the Diamond Award: "This is a poorer quality upgraded into something very good. There were a lot of good ideas but a lot of reliance on good quality meat rather than innovation."

Over 100 products were evaluated; awards were as follows – 3 Diamonds, 11 Golds, 18 Silver and 41 bronze.



The judges, some pictured here, were impressed by the products. Left to right:- June Lomax (QMS), Bill Crossan (BC Consult), Aileen McFadzean (Blackface Sheep Society), Ian Land (Improve – Sector Skills Council), Avril Briscoe (Careers Scotland)



Steak Pie Evaluations

The Steak Pie Evaluations sponsored by William Sword took place in Perth College at the same time as the Make it With Meat Awards. The judges munched their way through over 130 steak pies



The judges gave the following awards:- Speciality Steak Pies: 19 Gold Medals, 17 Silver Medals
Traditional Steak Pies: 18 Gold Medals, 16 Silver Medals

Awards will be presented at the Scottish Meat Challenge and at Regional Meetings in October.

Metro Story angers with Old News

Metro Scotland
Section: Main
18 August 2005
Page: 15

Article Size (cm2) 33.00
Circulation: 117928
Source: ABC April 2005

New fears of sheep BSE

FRESH fears over meat were triggered after two lambs died of BSE passed on from their mothers. It is the first time the disease has been transmitted naturally between sheep. The official tests raise fears that sheep as well as cows on British farms may be infected. The Government is reviewing emergency plans that could see 25million sheep culled. The Food Standards Agency advised meat-eaters fearing infection with potentially fatal vCJD to avoid mutton and sausages made with natural lamb casings.

The attached story appeared in the Scottish editions of The Metro on Thursday 18th August. As you can see it's totally wrong and peddling dangerous rubbish to consumers about BSE allegedly occurring naturally in sheep. It's been picked up from a previous Guardian story which followed lab trials in which they placed BSE prions in the heads of sheep and not surprisingly they eventually died.

Louise Welsh from QMS phoned the Metro's deputy editor in London, Steven Hull, and pointed out that it was rubbish. She told him where it was wrong but he's refusing to print a retraction. He suggested Louise could write a letter to the editor but she thinks they should recognise it as a professional error and do something about it.

If you want to add weight to the argument his number is 0207 6515200

World Scotch Pie Championship 2005

Paul Boyle of Boghall butchers won the 2004 World Scotch Pie title in a presentation made at East End Park, Dunfermline on St Andrews Day. Paul has a successful business in the Boghall area of Bathgate having re-located there from the town centre to an area where one third of the Bathgate population live.

Entry Forms for this year's competition will accompany the October Newsletter and the entries require to be submitted to Lauder College, Dunfermline on Wednesday 9th November. The Awards lunch is at Lauder College on St Andrews Day, 30th November 2005.

Paul was presented with the huge replica pie trophy by Robert Ross, Chairman of the judges.



Update on Progress of Hungry for Success

Hungry for Success: A Whole School Approach to School Meals in Scotland was published in November 2002. This was the report of the Scottish Executive Expert Panel set up to recommend improvements in food in Scottish schools. The document outlined a number of key recommendations. These include the introduction of Scottish Nutrient Standards for School Lunches which were to be adopted in all primary and special schools by December 2004 and in all secondary schools by December 2006.

FSAS has supported this work by developing target nutrient specifications for manufactured products used in school meals. The panel also recommended that the implementation of *Hungry for Success* should be monitored by HM Inspectorate of Education (HMIE) as part of the normal school inspection. HMIE is working with two specialist Nutrition Associate Assessors to undertake this task.

To date, 39 schools across 27 different Local Authorities have been inspected. The main emphasis of the *Hungry for Success* inspection is to ensure that schools take a holistic approach to food, and fully endorse their improving school meals service. It is key that schools promote consistent messages about food to children. So far, evidence collected indicates that schools are making good progress towards implementing the recommendations.

Examples of this include: schools developing their own incentive schemes to encourage children to make healthy choices at lunch time, art development schemes to decorate the dining room, music chosen by pupils being played in the dining room at lunch time and the development of healthy eating tuck shops through consultation with pupils via a pupil council or School Nutrition Action Group.

It is recognised that there is further work to be done to get children to fully accept and actively support these changes. However, schools are in a strong position to contribute towards the drive to improve the diet of the people of Scotland.

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Grouse beating a path to our plates

JEREMY WATSON write in the Scotland on Sunday 7th August 2005

IT IS high in protein, low in fat and free from artificial additives. Vegetarians and anti-bloodsports campaigners won't like it but red grouse is about to be marketed as a healthy new meat alternative.

Tens of thousands of the game birds will be shot over the next few weeks as the Scottish grouse shooting season gets under way on the traditional Glorious Twelfth of August. Now countryside groups want to popularise the locally killed wild meat by persuading more pubs and restaurants to put it on the menu.

A newly formed Scottish Small Game Group will meet for the first time tomorrow to plan how to get more consumers to buy the birds. In a productive grouse year, around 350,000 of the birds are potted by shooting parties in the UK, mostly in Scotland, during the August to November season. Although some hotels and luxury food stores compete to serve the first grouse of the season, many of the birds go to overseas markets. The SSGG, which includes the Scottish Countryside Alliance, gamekeepers, game dealers and shooting organisations, wants to at least double the amount of grouse consumed in Scotland.

"Grouse is not an exclusive meat and we want to get more chefs in restaurants to use it," said Ross Montague, campaigns manager for the Scottish Countryside Alliance. "When tourists go to a foreign country they want to try local produce and very little comes as local as grouse."

Montague said the first step would be to set up a reliable supply chain. "As well as grouse we are talking about pheasant, partridge, rabbit and hare so there is an all-round supply of Scottish game for pubs and restaurants. If the consumer has a good experience in a pub of what they eat, they will then seek it out in a butchers or farmers' market.

"Consumers think grouse is expensive, hard to get hold of and difficult to handle. It's none of those and that's the message we have to get across. We are not talking about a force-reared chicken but a healthy, low-fat meat reared in the wild."

Game dealers say that the bird sells particularly well during the initial weeks of the season when young birds can command up to £10 a brace but then plummet to around £6. But animal welfare campaigners said they would resist moves to market grouse as a healthy meat.

A League Against Cruel Sports spokesman said: "Aside from the dubious morality of killing animals for kicks, what is certain is that grouse shooting is most definitely unhealthy for the thousands of birds of prey and other wildlife which is slaughtered annually to protect game stocks. Consumers need to know that if they buy grouse it is far from being an ethical alternative."

Rising Energy Costs

As a bit of background to energy prices the wholesale cost of energy has increased by around 60 - 70% in the last 12 months. There has been continuous media coverage on this subject matter with all suppliers being forced to continuously review their prices in order to follow the fluctuating market.

As prices can vary up or down on a daily basis Scottish Hydro are advising their customers and potential customers to speak directly with their Account Managers or if a contact person is required Mark MacLennan at the Scottish Hydro Business Centre Tel 01738 - 457724.

GLASGOW MEAT TRADES

GRAND BANQUET & CEILIDH

Will be held in

The Swallow Hotel

517 Paisley Road West
Bellahouston Glasgow

On

Saturday 29 October 2005

6.30pm for 7.00pm till 1 am

Tickets £ 29

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E mail adam@dalgleish.fsbusiness.co.uk

Famous:- Irvine Taylor the Butcher

Ewan and Donald uncover the wreck of a World War 2 German fighter plane in the loch when on a fishing expedition. The army turn up to retrieve the plane and Paul is pleased to recognise Alex, an army friend, who's in charge of the investigation. Isobel, Golly, Molly and Donald are disturbed by the emergence of the plane. They all know that the local butcher, Irvine Taylor, was pilot of the plane. As his goddaughter, Isobel's determined to protect Irvine's identity, and they conspire to hide the truth from Paul for fear of his loyalty to Alex.

Irvine reveals the truth to everyone: as Irwin Schneider, he was the German plane's pilot. It was attempting to drop off a British spy, who was killed in the crash. After bailing out, Irvine hid in the woods where he found an injured small boy. The child was Donald, who had run away and hurt himself. Irvine brought the child to Glenbogle House and, as a reward for saving Donald's life, he was spared arrest. He went to work on Isobel's grandmother's farm. The community kept him hidden, and he started a butcher's business after the war.

There ends the fiction that some of you may recognise from BBC's *Monarch of the Glen*. Tourists passing through Kingussie find the local butchers a real tourist attraction since Gow's butchers shop was used in several episodes of Monarch. George Gow tells of his involvement in the story:-

"We don't use it, possibly we should but everybody around here does and I don't think we need to. They have used the shop a few times, especially the outside with people going in and out. They have used the close at the side and round the back as well.

"On one day they used it for a full day on a Sunday. I had to put on a full display, I don't think you saw it at the end of the day but we got paid for it. They have changed the sign a few times, it was Irvine Taylors they were calling it.

"They used some of our lads for carrying the pigs into the van and they always call us their butchers. That was very good when they were here filming and they used us for quite a lot. The sets quite often had meat on the table."



"We became very blazé about it and treated the cast just like locals. They all came in and out; Susan Hampshire, Dawn Steele and Richard Briers. They came in for pies and bits and pieces."

The last series was the final. There will be no more Monarchs of the Glen but George agrees with the Beeb's decision:-

"I think it had run its course and were taking up the houses that people would be using in the summer so we were not getting the turnover of people every week or fortnight. It had its drawbacks."

Avian flu 'low risk' to free-range UK poultry

Following moves in the Netherlands to prevent the spread of avian flu by moving indoors 5 million free-range chickens, geese and other birds, Defra has said there is no need for similar action in the UK.

The Dutch action followed the discovery of a virus in birds in Russia, since identified as H5N1. The Netherlands was badly hit by avian flu two years ago, when 25 million chickens had to be culled and one person died after contracting a form of the disease.

Farming minister Ben Bradshaw said last month that, as the UK had taken no action then to keep poultry indoors, it was not necessary now. He also said migration at this time of year tended to be north to south, rather than east to west, so the risk of the virus spreading to the UK would be very low.

The H5N1 strain has spread through Vietnam, Cambodia and Thailand in the last two years, killing more than 50 people and decimating poultry stocks. Public health experts fear the virus will mutate into a form that could easily pass between humans and the World Health Organization has repeatedly warned of the risk of a pandemic.

In the UK, the government has set aside £200m to buy 14.6 million courses of the antiviral drug Tamiflu. But officials say such drugs would only reduce the severity of the disease. A vaccine can only be produced once the strain of the virus has been identified, by which time the UK could be 'overwhelmed'.

A spokesperson for the European Commission, which is monitoring the situation, said: 'We are not being alarmist. Our analysis is that the risk is low. Not every member state shares the Dutch government's view of the risk.'

It has since been reported that the bird flu situation had stabilised in Russia with the exception of the Siberian region of Tyumen, where 40 birds have died. No birds had died elsewhere in Siberia but one bird death had been reported in the Urals. More than 120,000 birds had been culled. Russian doctors suspect that migratory birds brought the virus to Siberia from south-east Asia. The last UK outbreak occurred in 1992 in Norfolk, when 8,000 turkeys had to be destroyed. The virus did not then transfer to humans.

The Food Standards Agency considers that the outbreak of avian (bird) flu does not pose a food safety risk for UK consumers and has advised:-

For people, the risk of catching the disease comes from being in close contact with live poultry that have the disease, and not through eating poultry.

There have been no reports of people handling poultry meat getting infected. Poultry can include chicken, duck, goose, turkey and guinea fowl

Scottish Federation of Meat Traders Associations

Advance notice:- Annual General Meeting will be held on the morning of the World Scotch Pie Championship Awards Lunch at Lauder College, Dunfermline. The AGM will start for members at 10.00am on Wednesday 30th November with the Annual Accounts and Projections.

Guests will be invited to attend at 11.00am to hear the reports.

It is hoped that those attending will join Pie Club members for lunch.

Food industry suggests contaminated food information kept from public

Minutes from a meeting between industry leaders and the Food Standards Agency, obtained by the Sunday Times, have revealed that food manufacturers asked regulators to consider keeping information about contaminated food from the public in future, enabling products to be secretly removed from the food chain.

The meeting was organised by the Food and Drink Federation after industry concern about the handling of the crisis surrounding the banned food dye Sudan 1. According to the minutes of the meeting the food industry raised concerns about the public recall. "The FDF commented that the publicity surrounding a recall was a key concern and suggested that FSA needed to take a proportionate approach and secure removal of products from the food chain without the type of media headlines seen during the Worcester sauce incident," said the minutes.

Pink Pork

Following a question to a member about cooking pork SFMTA contacted FSA to point out that their Eatwell website says:-

You can eat whole cuts of meat that are still pink inside, as long as they have been properly sealed.

This means you can eat whole cuts of beef, lamb **and pork** when they are pink or rare. This is because any bacteria are generally on the outside of the meat so if the outside is cooked, this should kill any bacteria, even if the middle of the meat is still pink. These include:

- steaks
- cutlets
- joints

Yet elsewhere on the web it says:-

Pork must be well cooked to prevent the danger of infection by trichinosis, caused by worms which may be present in the meat. When thoroughly cooked, pork should look white - pink-coloured pork should never be eaten.

Who is right and why can pork be safe to eat pink?

The Food Standards Agency replied advising that all meat should be cooked thoroughly until piping hot ensuring it is heated to 70°C and held at that temperature for two minutes.

With joints of beef, pork and lamb, it is usually only the surface, not the centre of the meat that can be contaminated with food poisoning bacteria. As the meat surface is always cooked, this means that the centre of a joint of lamb or beef can be left pink.

The FSA used to advise that joints of pork be thoroughly cooked in order to kill the parasitic nematode *Trichonella spiralis*. However we looked again at the advice and decided it was no longer applicable as this organism is now very rare in pork production in the EU and all third country imports are required to be tested for the organism.

Louise Farmer
Food Hazards and Consumer Protection Branch

Livestock Prices

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



BEEF PRICES	W/E 20/08/05	Previous week	Previous year
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Scottish Abattoirs

Steers dwt	191.6 p/kg	193.3 p/kg	206.5 p/kg
Heifers dwt	192.4 p/kg	193.5 p/kg	206.0 p/kg
Young Bulls dwt	177.0 p/kg	177.3 p/kg	195.1 p/kg

Numbers

Steers	4018	4191	4087
Heifers	1979	1806	1744
Young Bulls	1472	1581	1373

BEEF PRICES	W/E 18/08/05	Previous week	Previous year
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Scottish Auctions

Steers lwt	107.57p/kg	107.29 p/kg	118.84 p/kg
Heifers lwt	109.98 p/kg	111.25 p/kg	119.70 p/kg
Young bulls lwt	95.62 p/kg	95.29 p/kg	104.43 p/kg

Numbers

Steers	494	347	474
Heifers	573	367	519
Young bulls	114	59	96

Deadweight cattle week ending 20th August 2005

All steers p/kg			All heifers p/kg			All Young bulls p/kg		
	3	4L	4H	3	4L	4H	3	4L
-U	195.1	195.8	196.4	197.2	199.4	198.3	184.0	183.8
R	192.2	194.3	194.9	192.8	193.6	193.7	178.8	178.8
O+	186.5	190.2	189.0	186.6	189.6	190.2	170.3	168.3
-O	172.2	174.9	172.6	-	175.3	-	160.8	157.5

Certificated HACCP Courses

With the changing emphasis in the 2006 hygiene regulations Scottish Meat Training is offering the above as the most appropriate qualification for the supervision in the food industry. Three courses are offered – please see page 10 for details.

SHEEP PRICES	W/E 18/08/05	Previous week	Previous year
Scottish Auctions			
New Season SQQ lwt	104.54 p/kg	106.42 p/kg	112.54 p/kg
Ewes lwt	£23.63 /head	£23.93 /head	£28.14 /head

Sheep numbers

Scottish Auctions			
New Season SQQ			
Ewes	25754	24542	24243

SHEEP PRICES	W/E 20/08/05	Previous week	Previous year
GB Abattoirs			
New season SQQ dwt	240.7 p/kg	236.5 p/kg	244.0 p/kg

Deadweight sheep week ending 20 August p/kg (New season average)

		2	3L	3H
	U	252.1	251.2	239.8
	R	242.5	242.6	237.1
	O	229.0	230.6	228.5

PIG PRICES	W/E 20/08/05	Previous week	Previous year
GB Abattoirs			
All pigs DAPP	105.34 p/kg	105.46 p/kg	101.75 p/kg

GB deadweight pigs week ending 20 August – p/kg

	Method 1 and 2	Change		Method 1 and 2	Change
	p/kg dwt			p/kg dwt	
Up to 59.9 kg	102.37	-1.08	80.0 – 89.9 kg	104.59	-0.08
60.0 – 69.9 kg	106.19	-0.05	90 kg and over	99.40	-0.01
70.0 – 79.9 kg	105.97	-0.09			

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

Scottish Retail Prices

Week ended	6 August		13 August		20 August		27 August	
BEEF	Range	Average	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg		p per kg	
Topside	505-1065	795	505-1065	795	597-1065	817	597-1065	817
Sirloin steak	699-2289	1628	699-2289	1632	699-2289	1632	699-2289	1640
Rump steak	699-1350	1072	699-1350	1072	699-1350	1072	699-1350	1072
Fillet Steak	1679-3200	2239	1679-3200	2239	1679-3200	2239	1679-3200	2239
Diced stewing steak	399-860	719	399-860	719	399-860	719	399-860	719
Braising Steak	288-882	764	288-882	764	288-882	764	288-882	764
Premium mince	269-765	559	269-765	558	269-765	558	269-765	558
Standard mince	139-463	312	139-463	312	139-463	312	139-463	312

Week ended	6 August		13 August		20 August		27 August	
LAMB	Range	Average	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg		p per kg	
Domestic								
Whole leg	532-1168	844	532-1168	844	532-1168	843	549-1168	844
Fillet end leg	599-1413	1126	599-1413	1125	599-1413	1123	569-1413	1119
Shoulder (bone-in)	298-799	546	298-799	549	298-799	549	298-799	549
Shoulder (boneless)	359-982	787	359-982	787	359-982	787	359-982	790
Lamb steaks	793-2150	1336	793-2150	1341	793-2150	1341	793-2150	1331
Loin Chops	705-1499	1176	705-1499	1170	705-1499	1170	705-1499	1183
Double loin chops	767-1299	1129	767-1299	1129	767-1299	1129	767-1299	1129
Cutlet chops	992-1299	1111	992-1299	1106	992-1299	1106	949-1298	1099
Diced Lamb	599-1189	845	599-1189	845	599-1189	845	599-1189	845
Minced Lamb	169-982	798	169-982	798	169-982	798	169-982	798

Week ended	6 August		13 August		20 August		27 August	
PORK	Range	Average	Range	Average	Range	Average	Range	Average
	p per kg		p per kg		p per kg		p per kg	
Leg (Boneless)	339-765	558	339-765	558	339-765	559	339-765	559
Fillet end leg	373-765	664	373-765	663	373-765	663	373-765	663
Shoulder (Boneless)	279-800	513	279-800	513	279-800	513	279-800	518
Fillet of Pork	595-1250	975	595-1250	982	595-1250	982	595-1250	982
Loin Steaks	549-895	691	549-895	691	549-895	691	549-895	691
Loin Chops	488-900	621	488-900	619	488-900	619	488-900	619
Diced Pork	479-800	600	299-800	587	299-800	587	299-800	587
Minced Pork	169-765	451	169-765	451	169-765	451	169-765	451
Sausages	199-574	456	199-574	456	199-574	456	199-574	456

Business For Sale

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

Wholesale / Retail Butchers Business specialising in curing bacon and cooked meats. Supplying Perthshire, Angus and North Fife. Established 1922. Extremely viable business selling for good reason. Enquiries to Graham & Sibbald, Dundee Tel: 01382 200064

Corporate Members

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

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

WANTED

**BERKEL FLAT BED
BACON SLICERS
HAND DRIVEN**

NOT GRAVITY FEED

CASH PAID

Tel Mr Hancock

01782 616 799

07766711392

ANYTIME