



homemade food ...glorious food

Your food... your way

SCOTTISH
CRAFT BUTCHERS

Making Membership Effective

NEWSLETTER
SEPTEMBER 2021

Welcome to the September edition of the Scottish Craft Butcher newsletter. It is at this time of year that we reach out to those independent butcher's businesses who are not currently members of Scottish Craft Butchers. We hope you find the information inside this newsletter interesting and would consider membership as a way of connecting with other butchers businesses up and down the country. We have had a busy year and it has been important to network with fellow butchers through our regular Zoom sessions, our WhatsApp group (with over 120 members currently chatting away) and our weekly update e-mails.

Our member in Kingussie, **Donald Gilmour**, said that membership has been important to his business over the past years .

"The benefit of being a member of Scottish Craft butchers is that guidance and help are just a phone call away"

"They can advise accordingly or signpost you to the appropriate person who will answer your query competently"

"Peace of mind for a small business that they have your best interest at heart"

We are always on hand to answer questions or queries, just pick up the phone or e-mail us. Our contact details are on page 35.

An evening with MasterChef Gary MacLean



Open to all members, corporate members, staff and apprentices. Join us from the comfort of your own home. Details on page 4

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SCOTWEIGH

A Welcome from our President!

It doesn't seem three months since I wrote my last piece for the newsletter.

They say that time flies when your having fun, but it certainly flies when you are a Scottish butcher.

With staycation's being the norm again this year, many of our members in the tourist areas have been run off their feet. Indeed, I hope every member has had a bumper summer trading period. The kebabs, sausages and burgers were certainly flying out the door here in Burntisland!

At this time of year, the Executive reach out to the circa 200 butcher businesses in Scotland that are not yet members of our fine organization.

Although our numbers are strong at around 400 shops we will take on as many as we can. There is strength in numbers and an increase in 'collective clout' would do us no harm at all.

As you all know there is a wide range of benefits in being a member of Scottish Craft Butchers and if we can get that message out to our fellow professionals then we can hopefully drive an upward curve going forward.

We already have a rock steady foundation and I have to say that it is promising times in the Scottish Trade. When was the last time we said that!



To that end, I am sure there are some of you out there who are on good terms with owners of non-member businesses and it would be a great help if those who are, could also have a 'word in their ear' and point them in our direction.

As we move into September the dreaded 'C' word gets spoken with ever increasing frequency and alarm. Yet it doesn't seem that long ago that we were up to our necks in turkeys, roasts and steak pies.

It's hard to predict how things will go this year. If things remain the same, hospitality will be open for Christmas lunch and those having Christmas at home can have a big family gathering. I found last year that we had a record number of orders and I expect numbers to take a bit of a dip this year as a result of restrictions being relaxed. That said, who knows, it is the ultimate guessing game for us all!

I love and hate Christmas in equal measure but it is a chance for us all to showcase that we are the best. Supermarkets and discounters couldn't lace our boots and I take it as a back handed compliment when the once a year customer tips up for their Christmas order.

I give them no less a service or product than a regular in the hope that the best meal of the year will give them cause to return to my shop.

In recent weeks, Executive Manager Gordon King and myself have been out on the road visiting members. It's a win win for me as I don't get out very often! If any butchers businesses would like us to pop in just let us know. We will try and visit as many of you as possible before my presidency ends in November 2022 and suffice to say, many thanks to those who have hosted us up till now.

It would be great to see as many members, staff and apprentices at our Zoom meeting on the 8th August where we will have a presentation from MasterChef champion, Gary MacLean. Details over the page.

Before signing off, I heard recently that Past President Beaton Lindsay had taken ill at home. I am sure that all of you will join me in wishing Beaton a full and speedy recovery.

SEND YOUR E-MAIL
ADDRESS TO
gking@craftbutchers.co.uk
WE WILL SEND YOU A LINK
AND INFO TO JOIN

SCOTTISH
CRAFT BUTCHERS

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ADDRESS TO
gking@craftbutchers.co.uk
WE WILL SEND YOU A LINK
AND INFO TO JOIN

MEMBERS, STAFF AND APPRENTICES MEETING WEDNESDAY 8TH SEPTEMBER 2021 AT 7PM



ZOOM VIDEO MEETING

Join in the meeting from the comfort of your own
home



We are delighted to have MasterChef champion, Gary MacLean, as our speaker for the next zoom meeting of Scottish Craft Butchers.

Scotland's national chef will present some Autumn dishes and share some cooking tips with our members, staff and apprentices.



Gary, who is also a lecturer at Glasgow City College, has a wealth of experience to share. He is keen to take any questions from the members and staff, if you have anything you wish to ask please let us know or you can ask Gary directly on the night. Gary would also like to ask our members for their guidance on regional food

dishes that he can include in a book he is writing about local food in Scotland. 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

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 Federation Certificate

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

ENTRY FORMS INCLUDED IN MEMBERS NEWSLETTERS!

Meat Managers Hygiene and HACCP Course (27-29 September 2021 only 1 space left!)

It is a legal requirement to make sure that our businesses have an operational and auditable food safety management system in place.

We have traditionally held our Meat Managers Hygiene and HACCP courses in one location on one day. These have been held throughout the country and have proven very popular and useful in the development of individuals within the business who are required to take responsibility for the implementation of the HACCP system.

The courses have been delivered by Verner Wheelock.

Paul Bache has presented these courses for many years on behalf of Scottish Craft Butchers and the certificates issued are recognised by the local authority environmental health officers. Due to the current restrictions we cannot hold face to face courses.

Therefore, we have decided to offer the course online during a video meeting in September.

The format will be 3 x afternoons (3 hours each session) on a Monday, Tuesday and Wednesday with a **maximum of 7 places**. Each candidate will have to attend all 3 sessions!

Cost is £250 per candidate.

The course content is available on request.

**OUR PREVIOUS 3 SESSIONS IN APRIL AND MAY ACHIEVED
A 95% PASS RATE!**

If you would like to find out more or register yourself or someone in your business on the course, **please e-mail
Claire Simpson claire@craftskills.scot**



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!



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

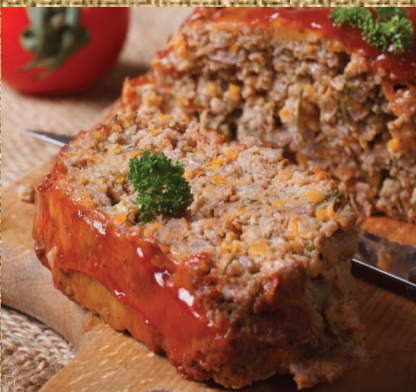


One of life's great
pleasures

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 will post out the posters to your businesses in early September and we will also e-mail all the digital versions, below, to all members ready to start, what hopefully will be, a busy Autumn season.



no place
...like
homemade!

Healthy and wholesome

SCOTTISH
CRAFT BUTCHERS



homemade
food
...glorious
food

One of life's great pleasures

SCOTTISH
CRAFT BUTCHERS

Natasha's Law Our Bizerba Solutions

Get ready to comply with Natasha's Law in 2021 with full ingredient labelling. Smart technology and German engineering—built to last.

New
Service & support
all across
Scotland



**KH II 800 Pro
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counter scale.



**XC II 800 Pro
Self-service Scale**
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**XC II 300 Pro
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Multifunctional retail scale with
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MK12 6HS
UK

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info@bizerba.co.uk

Fochabers butcher first to start carving-up on craft butchery skills

A young butcher from Fochabers has successfully completed the prestigious **Craft Butcher Diploma of Scotland** after the new partnership between Quality Meat Scotland and the Scottish Craft Butchers enabled him to overcome the financial barriers associated with further skills training.



Matthew Newlands, who works at A.J. Jamieson Butcher based in Fochabers, was delighted to be able to undertake the internationally recognised training and successfully complete the diploma.

The partnership between QMS and Scottish Craft Butchers was established in March 2021. QMS fund 50% of the training fees with the trainee or business picking up the other 50%. QMS contributed toward Matthew's training, which was delivered by Craft Skills Scotland assessors, with butchery business owners signing off on the competency of trainees in required areas.

The diploma is internationally recognised as formal and comprehensive evidence of quality training and achievement in the Scottish Retail Meat Industry and is the next step from the Modern Apprenticeship in SVQ Meat and Poultry Skills at Level 3 (SCQF 6) or for experienced butchers requiring certification.

Matthew Newlands commented: "Completing the diploma has been great for developing my skills and knowledge. I have gained confidence and I'm excited about the future of our butchery business.

"I would encourage anyone looking to apply to do so, the award is well received by consumers and has helped promote our business."



Gordon Newlands, qualified butcher and Brands Development Manager for QMS, said:

"We know how important it is to ensure that the next generation of butchers has the opportunity to access training to continue the tradition of our craftsmanship, specialty and innovation.

"It's fantastic to see the impact this new partnership has already made, and I look forward to seeing more members of the Scotch Butcher Club undertake this training opportunity."

Gordon King, Executive Manager at Scottish Craft Butchers, echoed the sentiments and said:

"We want butchers – regardless of their location and economic status – to have the opportunity to further their career. Through this partnership with QMS, we're able to relieve financial barriers associated with further skills training, helping more young and ambitious butchers to attain the prestigious Craft Butcher Diploma of Scotland." QMS will be supporting members of the [Scotch Butchers Club](https://www.scotchbutchers.com) to undertake the training by **funding 50% of the training fee to the value of £250.**

To apply for funding towards the Craft Butcher Diploma, trainees can download the application form via the www.scotchbutchers.com and email the completed form to sbc@qmscotland.co.uk

INTERESTED IN MEMBERSHIP OF ONE OF THE OLDEST TRADE ASSOCIATIONS IN SCOTLAND?

AN INTRODUCTION TO THE ONLY TRADE ORGANIZATION THAT REPRESENTS THE INDEPENDENT RETAIL MEAT TRADE IN SCOTLAND



SCOTTISH
CRAFT BUTCHERS

SCOTTISH CRAFT BUTCHERS IS THE NEW BRAND FOR WHAT WAS THE SCOTTISH FEDERATION OF MEAT TRADERS ASSOCIATION



SCOTTISH
CRAFT BUTCHERS

ABOUT SCOTTISH CRAFT BUTCHERS

- BASED IN PERTH
- ESTABLISHED IN 1918
- FEDERATION OF LOCAL BUTCHERS ASSOCIATIONS
- MEMBERS FROM BOWMORE TO STRATHMORE, FROM BERWICK TO LERWICK



SCOTTISH
CRAFT BUTCHERS

OUR NUMBERS

AROUND 400 SHOPS THROUGHOUT SCOTLAND AND SOME IN ENGLAND
97% MEMBERSHIP RETENTION



SCOTTISH
CRAFT BUTCHERS

WHAT WE OFFER

- ADVICE ON CALL FOR:-
- FOOD SAFETY REGULATIONS
- FOOD LABELLING LEGISLATION
- HACCP
- RETAINED HEALTH AND SAFETY CONSULTANT
- EMPLOYMENT LAW ADVICE
- COVID 19



SCOTTISH
CRAFT BUTCHERS

EMPLOYMENT LAW ADVICE

- 24/7 ADVICE FROM EMPLOYMENT LAW SPECIALISTS, LINDSAYS
 -
 - EMPLOYEE HANDBOOK AND ALL THE DOCUMENTATION AND POLICIES YOU NEED
- ALL THE ABOVE SERVICES PART OF THE MEMBERSHIP FEE



SCOTTISH
CRAFT BUTCHERS

CAN YOU AFFORD NOT TO BE A MEMBER?



COMPETITIONS & INNOVATIVE EVALUATIONS

- HAGGIS
- PORK SAUSAGES
- BLACK PUDDING
- BEEF SAUSAGES
- STEAK PIES
- SLICED SAUSAGE
- SAVOURY PASTRIES
- SPECIALITY SAUSAGE
- READY TO COOK

AND MORE



SCOTTISH
CRAFT BUTCHERS

POINT OF SALE POSTERS

- BURNS NIGHT,
- VALENTINES DAY,
- BARBECUE,
- AUTUMN ESSENTIALS
- CHRISTMAS AND NEW YEAR



**NOT JUST BEEF,
LAMB & PORK**

taste the magic
of the Season...

Scotch Lamb...
for St. Andrew's Day



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CRAFT BUTCHERS

facebook.com/scottishcraftbutchers
#LambforStAndrewsDay

SCOTTISH
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Autumn essentials
...quality without compromise

Autumn essentials
...quality without compromise



facebook.com/scottishcraftbutchers
twitter.com/scottishbutcher

SCOTTISH
CRAFT BUTCHERS



SCOTTISH
CRAFT BUTCHERS

gather in
the garden!

gather in
the garden!



Life is infinitely
delicious

SCOTTISH
CRAFT BUTCHERS



take a seat
...grab a treat!

SCOTTISH
CRAFT BUTCHERS

round steak
fresh, lean, tasty

Autumn essentials
...quality without compromise



facebook.com/scottishcraftbutchers
twitter.com/scottishbutcher

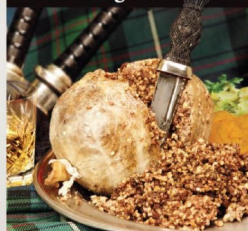
SCOTTISH
CRAFT BUTCHERS

SCOTTISH
VENISON

SCOTTISH
CRAFT BUTCHERS

- All Scottish Craft Butcher posters are available as digital images and can be used on scales and screens

Burns' Night
something traditional



facebook.com/scottishcraftbutchers
twitter.com/scottishbutcher

SCOTTISH
CRAFT BUTCHERS

ORGANISATIONS WE WORK IN PARTNERSHIP WITH

- Food Standards Scotland
- Quality Meat Scotland
- The Scottish Government
- Scottish Association of Meat Wholesalers
- Institute of Auctioneers
- Skills Development Scotland
- Scottish Qualifications Authority
- Scottish Food Enforcement Liaison Committee

SCOTTISH CRAFT BUTCHERS

- MONTHLY NEWSLETTER
ISSUED BY POST AND ON
THE WEBSITE
- SHOP FEATURES
- CORPORATE MEMBERS
DIRECTORY



SUPPORT

- MEMBERS ONLY
WEBSITE
- PACKED WITH
INFORMATION
- OVER 4000 STORIES



SCOTTISH CRAFT BUTCHERS



SUPPORT

- FACEBOOK AND TWITTER
- MEMBERS ONLY FACEBOOK
CHATROOM
- WHATSAPP GROUP
- EMPLOYERS HANDBOOK
- TICKET PRODUCTION SERVICE
- QUID DECLARATIONS COMPUTED
- USE OF THE SCOTTISH CRAFT
BUTCHER BRANDING



RECIPE CARDS

- ARTWORK FOR
YOU TO USE
- SHARE ON
SOCIAL MEDIA



SUMMARY

BUSINESS OWNERS ARE REQUIRED TO KEEP UP TO
SPEED ON CHANGES IN LEGISLATION &
GUIDANCE. SCB SENDS OUT UPDATES REGULARLY
DIRECT TO THE MEMBERSHIP.

SCB IS THE ONLY ORGANIZATION REPRESENTING
SCOTLAND'S CRAFT BUTCHERS.

REGULAR MEETINGS THROUGHOUT THE YEAR
OFFER THE OPPORTUNITY TO MEET AND DISCUSS
WITH FELLOW TRADERS.



JOINING SCB CAN SAVE YOU MONEY

- EHO DEMANDS (OFTEN GOLD PLATED)
- HEALTH & SAFETY ISSUE
- EMPLOYMENT LAW PROBLEM
- ADVICE IS ONLY A PHONE CALL AWAY -
WHO ELSE WILL ANSWER YOUR QUESTIONS?
- ALL THIS FOR JUST OVER £6 PER WEEK!
- (£315 PLUS VAT PER YEAR)



If you are interested to find out more about
membership of Scottish Craft Butchers or if you
wish to join, please get in touch!
Call Bruce McCall (Members Services Manager)
or Gordon King (Executive Manager) on
01738 637472
Or e-mail Bruce@craftbutchers.co.uk
We look forward to hearing from you!

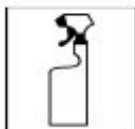
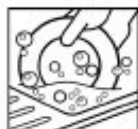
BUTCHER SECTOR



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Use on: Multi surfaces within all areas of food industry.



BLADE QAC F01

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2 x dilution control pumps

Fully updated CLP safety datasheets

A3 Hygiene wall planner

Qualification for SFMTA discounts.

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- Holds up to 7 checklists



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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!

£120.00
Excl. VAT

To order contact
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780 022**

Food Events Calendar September 2021

Love Lamb Week

1st-7th September 2021



Scottish Food & Drink Fortnight

5th-20th September 2021



Zero Waste Week

6th-10th September 2021



British Food Fortnight

18th September—3rd October 2021



BUSINESS FOR SALE

Butchers Business for sale in **Lanarkshire**

Family business for over 50yrs

Sales circa £1m

Excellent margins

Very consistent over last 10yrs

Fittings and machinery very high quality.

All enquires to

Profit Counts

13 Glasgow Road

Paisley

FAO Brian Sheppard

0141 848 6060

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



Send us a picture of your business!

McDowall Butchers Ltd



Providing Quality & Service in Paisley for 150 years

It is said that the key to success is in how you look after your customers.

After 150 years in business, McDowall Butchers Ltd in Paisley certainly displayed first class service by postponing their anniversary celebrations to allow the business to concentrate on looking after their customers during the pandemic.

However, it did not stop the Telfer family from completing a shop refurbishment to mark the occasion.

Paisley is a town situated in the west central Lowlands of Scotland. Located north of the Gleniffer Braes, the town borders the city of Glasgow to the east, and straddles the banks of the White Cart Water, a tributary of the River Clyde.

It serves as the administrative centre for the Renfrewshire council area, and is the largest town in the historic county of the same name. Paisley is often cited as "Scotland's largest town" and is the fifth largest settlement in the country.

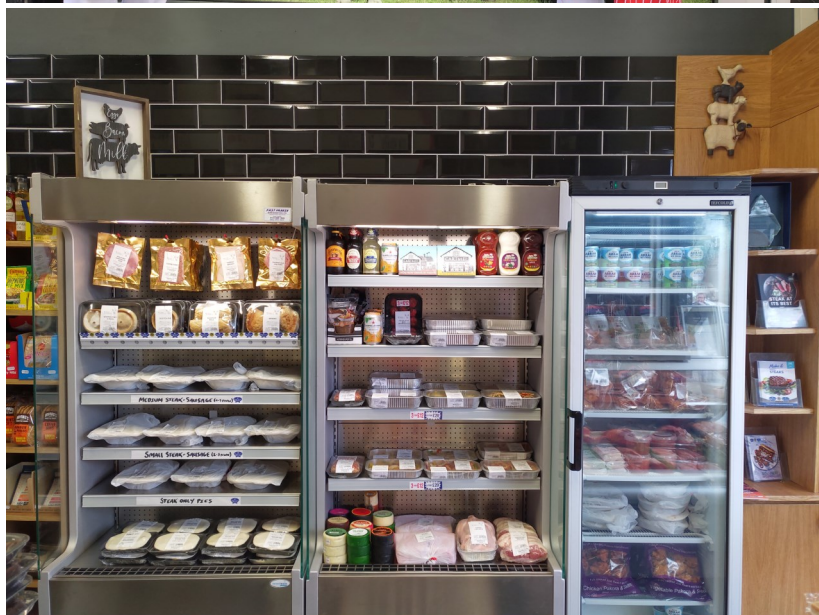
The town became prominent in the 12th century, with the establishment of Paisley Abbey. By the 19th century, Paisley was a centre of the weaving industry, giving its name to the Paisley shawl and the Paisley Pattern.

In 1870 McDowall butchers established in premises just across the road from the current shop in George Street.

The move to the new premises took place in the 1950s. Purposely built as a butchers shop on one side with a sweet shop/grocer on the other. The butchers business now occupies the whole building.

The current owners, the Telfer family, took over the business in 2015. Iain Telfer, his wife Alison along with son Cameron are ably assisted by Thomas Ward and apprentice Ross Hadden. The staff are further complimented by 2 delivery drivers, David Hadden and David Wild.

The family business is very focused on the customer.



PICK & MIX

Any 5 items for £20 OR 3 for £12
Choose From-

| | |
|--------------------|--------------------|
| 116 Steak Mince | 2 Indi. Steak Piao |
| 116 Stewing Steak | 1 Tub Sörfry |
| 116 Bacon | 1 Mince Round |
| ½ Lorne Sausage | 2 Chicken Fillets |
| 8 Black Binding | 1 Bag Pakora |
| 12 Beef/Pork Links | 4 Beef Burgers |
| 4 Beef Olives | |
| 4 Pork Steaks | |
| 4 Gammon Steaks | |
| 4 Scotch Pies | |
| 4 Sausage Rolls | |
| 4 Bridges | |

Bulk Buying Deals

- 5Kg Chicken Fillets Fresh £25 Tub
- Full LORNE / STEAK LORNE £9 £10
- 1Kg Family Bag Pakora VEG-£8 CHICKEN £11

Sides of pork as well as bacon are supplied from Robertson's of Ardrrossan ensuring the short local supply chains preferred by the owners.

McDowall's are very proud of their ability to get the very best produce to the customer personally. With 3 vans on the road, the business supply not only the surrounding areas of Paisley but also many west coast islands with a regular service each week.

Steaks and roasts are prepared and cut to the customers requirements. Popular local sellers are Sliced Sausage and Beef Olives. Value added products such as marinated pork steaks and speciality burgers prove very popular.

Pick and mix packs for a set price is something that locals and customers further away like to sample, with a range to meet all budgets.

Steak pies are popular, McDowall's won the 2017 Speciality pie championship with their Steak & Sausage Pie.



The business has won several awards for products over the years.

The family are very proud of their homemade Haggis, Black Pudding and Fruit Pudding.

While baking homemade Scotch Pies and Bridies fills the shop with tempting aromas, the customer can also purchase delicious premium Honey Roast Ham, Turkey, Chopped Ham & Pork and Corned Beef.

Add to all of this a fantastic range of biscuits, sauces and marinades, ready to compliment the high quality meat products.

The Telfer family have plans to launch a website in 2022, to allow online web sales, giving discerning food buyers in the wider country the opportunity to sample some of the very best products available in the Paisley area.

Following the theme of local suppliers, the 150 year celebratory shop refurbishment was carried out by local trades.

Over the 2 months it took to complete, Iain and Cameron say that the professionalism displayed by the trades people used was second to none.

They understood that with the Covid 19 restrictions in place at the time, the business was an essential part of the community and any disruption to trade had to be kept to a minimum.

The success of the project has certainly been attributed to hard work, a dedication to the profession and an ability to build strong and reliable working relationships with suppliers, customers and trades people.

Credit goes to all involved, setting McDowall Butchers on a firm foundation to serve the local community and beyond in the months and years ahead.

A real team effort!



Award-winning
Family Butchers



Retail, Wholesale
& Frozen



McDowall Butchers LTD
191 George St,
Paisley PA1 2UN
0141 889 2606



Monday 6:30am–4pm
Tuesday 6:30am–1pm
Wednesday 6:30am–5pm
Thursday 6:30am–5pm
Friday 6:30am–5pm
Saturday 6:30am–1pm
Sunday Closed



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labels & ribbon



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



Linking directly with your Avery Berkel XTI scales - you can promote your products, provide an impressive display counter and comply with regulations through the versatile, feature rich and cost effective system.

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2 Elms Way, Ayr, KA8 9FB



Research commissioned by the British Poultry Council shows the need for a more holistic approach to putting British food back at the heart and on the tables of society.

Almost 75% of people vulnerable to food insecurity “didn’t feel the Government were doing very much to help them,” according to a new report published by the British Poultry Council and leading think tank Demos.

‘The Power of Food,’ sponsored by BPC, launched virtually on 18th September. Research concluded that Government support for people facing food insecurity was inadequate throughout the Covid-19 pandemic and that a more holistic approach to longer-term interventions must be actioned.

Recommendations outlined in the report include for the Government to introduce funding to help tackle food insecurity by developing better and more local social infrastructure in the form of a Community Infrastructure Grant.

Speaking at the launch, British Poultry Council Chief Executive, Richard Griffiths, said: *“We want to start a conversation about the power of food and the role of food producers in delivering a food system that leaves no one behind. Maintaining a secure supply of food is essential to feeding the nation. We have commissioned this report to help put British food back at the heart of our society at a time when it’s most needed.”*

We have world-class production standards turning out high quality food, not least in poultry meat. We should be at the forefront of feeding our citizens, but we sometimes forget what our products mean at a human level. From the pleasure of a Sunday lunch, the school meals that feed the minds of our young people, the shared meals that bring people together, and too often the life-saving hot meal for those who need it most.”

Further recommendations also included:

- The government ensuring funding for direct services, such as cooking lessons, by ring-fencing public health spending for community groups that safeguard access to healthy food.
- The government piloting a local Food Ladder Strategy to ensure all local governments have the resources to develop these inclusive spaces and pioneer different models of service.

National and local policy makers should take a ‘Food First’ approach to tackling food insecurity: an approach that begins with providing good food alongside other opportunities to users that can help make them more food secure, for example by raising their income.

Scottish Craft Butchers lend our full support to the letter issued below. The difficulties in recruiting staff not only in our own businesses, but all along the food supply chain, is concerning for us all.

Recruitment Crisis in the food and drink sector in Scotland

We are writing collectively to highlight the recruitment crisis in the food and drink sector in Scotland. Both Brexit and the pandemic have accelerated existing pressures on labour availability. We have now reached crisis point putting the growth, viability and security of many Scottish businesses in jeopardy, with knock on impacts for consumers. We need action now to save Christmas.

We ask and advise that the UK Government and Scottish Government play their own parts to support recruitment in the sector.

FDF Scotland and our industry partners in the Scotland Food & Drink Partnership and beyond have consulted widely with Scottish businesses on the issues. In our recent survey of 88 Scottish businesses 93% of them currently had job vacancies, 90% of them described their job vacancies as hard to fill, and 97% of them felt that they would struggle to fill vacancies in the future.

The reported jobs that were hard to fill cover all parts of the business and all wage ranges, with particularly difficult areas being in engineering and production operation. The geography affected covers the whole of Scotland.

These grim statistics back up the many reports across the Scottish food and drink industry, which tell of reduced production, reduced growth and ambition and failure to fulfil orders for customers and consumers.

The food and drink industry in Scotland is committed to sustainable growth but to do so we need the right people, skills and commitment. Many of us are members of the Scotland Food & Drink Partnership where we have a long history of supporting careers advice, education and industry partnership as part of our 'Future in Food programme'. Recently this partnership published advice to food and drink employers on recruitment and retention.

Businesses are looking at all the options they have at their disposal to retain and recruit.

It's not working, and we are now rapidly approaching a crisis. It is now clear that many people who would traditionally have been attracted to work in the food industry from abroad can no longer do so.

Online and delivery companies have also recruited workers during the pandemic and there is no sign of people returning to the industry.

As an industry we are determined to do what we can to tackle this issue and will continue to progress initiatives and support businesses, but it is very clear that we need immediate help in order to do so.

We call on the UK Government to:

- Introduce a 12 month covid recovery visa for the food and drink supply chain – to deal with immediate pressures on the industry and allow employers to expand recruitment to EU and other overseas workers
- Commission an urgent review by the Migration Advisory Committee of the needs of the food and drink sector
- Waive the fees to employment visas for the food and drink supply chain until 2022

We advise the Scottish Government to:

- Ensure support for automation is embedded in Scottish Government funding programmes where it supports productivity and the development of higher quality jobs
- Work with the Scotland Food & Drink Partnership to continue to promote the industry as a great career destination, and to provide opportunities through apprenticeships and other schemes

These are unprecedented and turbulent times and, until stability returns for businesses, we would ask the UK and Scottish Governments to support the industry and implement these measures. Without these, we strongly believe the current supply chain disruption will only worsen as we enter the peak trading period in the run-up to Christmas.

SIGNED

David Thomson, FDF Scotland

James Withers, Scotland Food & Drink

Scott Walker, NFUS

Alasdair Smith, Scottish Bakers

Peter Cook, Opportunity North East

Martin Morgan, Scottish Association of Meat Wholesalers

Jimmy Buchan, Scottish Seafood Association

Colin Smith, Scottish Wholesale Association

BRING ON THE **BANGERS!**

A central collage featuring several sausages arranged around a glowing jack-o'-lantern. In the background, there are colorful fireworks exploding in a dark sky.

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Meat @ The Mart

Learning Experience

Objective: To highlight the Mart as an important part of the red meat sector, educate young members of butchery staff and enhance experienced butchers knowledge of purchasing live. Open to butchers who wish to purchase live and apprentices who wish to know more about the process and skills required.

Date: Monday 25th October

Agenda:

10am- Bacon roll, tea and coffee over introductions. (sponsored by QMS)

10.30am- Walk the pens of cattle with information exchange by farmer and finisher David Dickenson & Beth Alexander, QMS Industry Development Specialist. Identify what it takes to finish a store beast to a premium butcher's required weight.

10.45 am- Information exchange by butcher and buyer Hugh Black of Hugh Black and Sons. Identify what he is looking for in a live animal which suits his business.

11 am- Time to study the pens. Q&A to the 2 experts by attendees.

11.30am- Cattle competition - guess the live weight of a selected steer/heifer. Prize for nearest the weight!

12.15- Live ring- Sandy Moore, auctioneer will explain the live bidding system for those wishing to bid. Electronic sign explained on weights and provenance.

13.00- Sale starts – opportunity to watch the live process in action.

13.45-14.00- Depart for Wishaw abattoir. (30 Mins)

14.30-14.45- Information exchange on carcasses in the chillers. Explanation on the grading process. Hugh Black/Gordon Newlands to explain ear tag information.

15.30- Presentation of certificates for attendees.

15.45-Depart.

Please send your details to sbc@qmscotland.co.uk to register your interest. 20 places will be allocated on a first come first served basis.

Gordon Newlands

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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colinhewitson@dslmail.co.uk
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Members are requested to support these businesses who pay a membership fee to support our work.

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Bushes, Milton Keynes MK12 6HS Contact:
Anthony Matthews , Marketing Manager Tel:
01908 682740, Mobile: 07798 938493

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01312216734

jeff.lestrelle@borlandinsurance.co.uk

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www.capitalcooling.com

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Email: info@thedaesmangroup.co.uk

Web: www.dalesmandirect.com

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info@directpoultry.co.uk

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Email: sales@eastcoastrefrigeration.co.uk

Web: www.eastcoastrefrigeration.co.uk

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E: msb@ellab.com

W. www.hanwell.com

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Tel: 07769686985

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Contact: Iain Colquhoun

Mob: 07843 774703

Website: www.legalrooms.co.uk

Email: iain.colquhoun@legalrooms.co.uk

Tel: 0800 2294907

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E: sales@marshall-wilson.co.uk

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Email: edward@efwalters.com

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Cumbernauld,

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Office: 01236725094

Email: vansales@williamsword.co.uk

Website: www.williamsword.co.uk



DID YOU KNOW?

All our assessors at Craft Skills Scotland are qualified craft butchers.

Between them they have over 100 years experience.

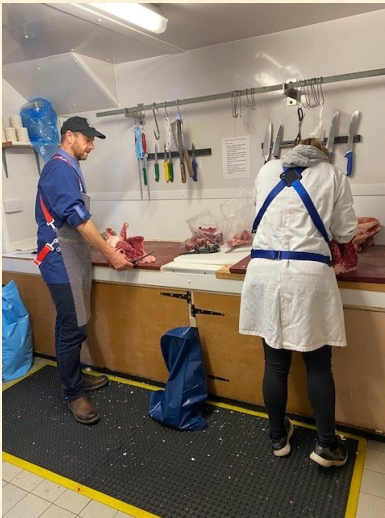
Who better to ask for help training your staff on the many skills required to work in a butchers shop.

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**





Many congratulations go to Kieran Morrison who has done a fantastic job in completing his SCQF 6 Meat and Poultry Skills Modern Apprenticeship. Kieran is pictured outside the very colourful premises of Dossett Butcher in beautiful Kintore.

The shop is the heart of the village and is run by John Dossett, his daughter Emma and their wonderfully friendly staff. Well done Kieran from all at Craft Skills Scotland



Many congratulations go to Jordan Napier who has completed his SCQF 5 Meat and Poultry Skills Modern Apprentice qualification. Jordan steamed through this award and has now embarked on his SCQF 6 qualification. Jordan will be supported in this by his Supervisors Andrew Wimbush and Grant Anderson (pictured) Jordan is pictured in the beautiful premises of H.M SHERIDAN LTD in Ballater where he works.

Well done Jordan



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

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Distribution Skills SCQF level 5

Supply Chain Skills SCQF level 6

Food Manufacturing Excellence SCQF level 5 and 6

Livestock Market Drovers Skills SCQF level 5

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Beef labelling boards available for sale exclusively to Scottish Craft Butchers Members

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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

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



| | W/E 21/08/21 | Previous week | Previous year |
|---------------------------|--------------|---------------|---------------|
| Scottish Abattoirs | | | |
| Prices | | | |
| Steers dwt | 420.9 p/kg | 419.0 p/kg | 390.2 p/kg |
| Heifers dwt | 420.9 p/kg | 421.8 p/kg | 389.5 p/kg |
| Young Bulls dwt | 404.8 p/kg | 403.9 p/kg | 375.4 p/kg |
| Numbers | | | |
| Steers | 2877 | 3311 | 3467 |
| Heifers | 2334 | 2190 | 2353 |
| Young Bulls | 657 | 862 | 765 |
| Scottish auctions | | | |
| Prices | | | |
| Steers lwt | 234.66 p/kg | 238.60 p/kg | 209.74 p/kg |
| Heifers lwt | 241.94 p/kg | 237.65 p/kg | 219.13 p/kg |
| Young bulls lwt | 195.58 p/kg | 191.87 p/kg | 178.65 p/kg |
| Numbers | | | |
| Steers | 65 | 72 | 121 |
| Heifers | 149 | 157 | 196 |
| Young bulls | 12 | 15 | 29 |
| | | | 30 |

Livestock Prices continued

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

| Deadweight cattle week ending 21st August 2021 | | | | | | | | |
|--|--------------------|-------|-------|---------------------|-------|-------|----------------------|-------|
| | All steers p/kg | | | All heifers p/kg | | | All Young bulls p/kg | |
| | 3 | 4L | 4H | 3 | 4L | 4H | 3 | 4L |
| -U | 423.8 | 422.4 | 416.7 | 429.9 | 428.0 | 426.0 | 418.8 | 414.8 |
| R | 424.0 | 424.3 | 424.1 | 425.6 | 423.4 | 422.3 | 411.6 | 411.1 |
| O+ | 414.3 | 415.9 | 411.3 | 408.8 | 415.5 | 407.8 | 397.5 | 403.0 |
| -O | 394.7 | 394.4 | 364.3 | 381.9 | 376.2 | 375.0 | 360.7 | N/A |

| Sheep prices Scottish | W/E 25/08/21 | Previous Week | Previous Year |
|-----------------------|--------------|---------------|---------------|
| New Season SQQ lwt | 234.75 p/kg | 235.45 p/kg | 200.85 p/kg |
| Ewes lwt | £76.60 /hd | £78.09 /hd | £62.12 /hd |
| Sheep numbers | | | |
| Scottish Auctions | | | |
| New Season SQQ | 14103 | 14310 | 14579 |
| Ewes | 8445 | 8340 | 9217 |
| Sheep Prices | W/E 21/08/21 | Previous week | Previous year |
| GB Abattoir | | | |
| New Season SQQ dwt | 530.6 p/kg | 515.8 p/kg | 460.9 p/kg |

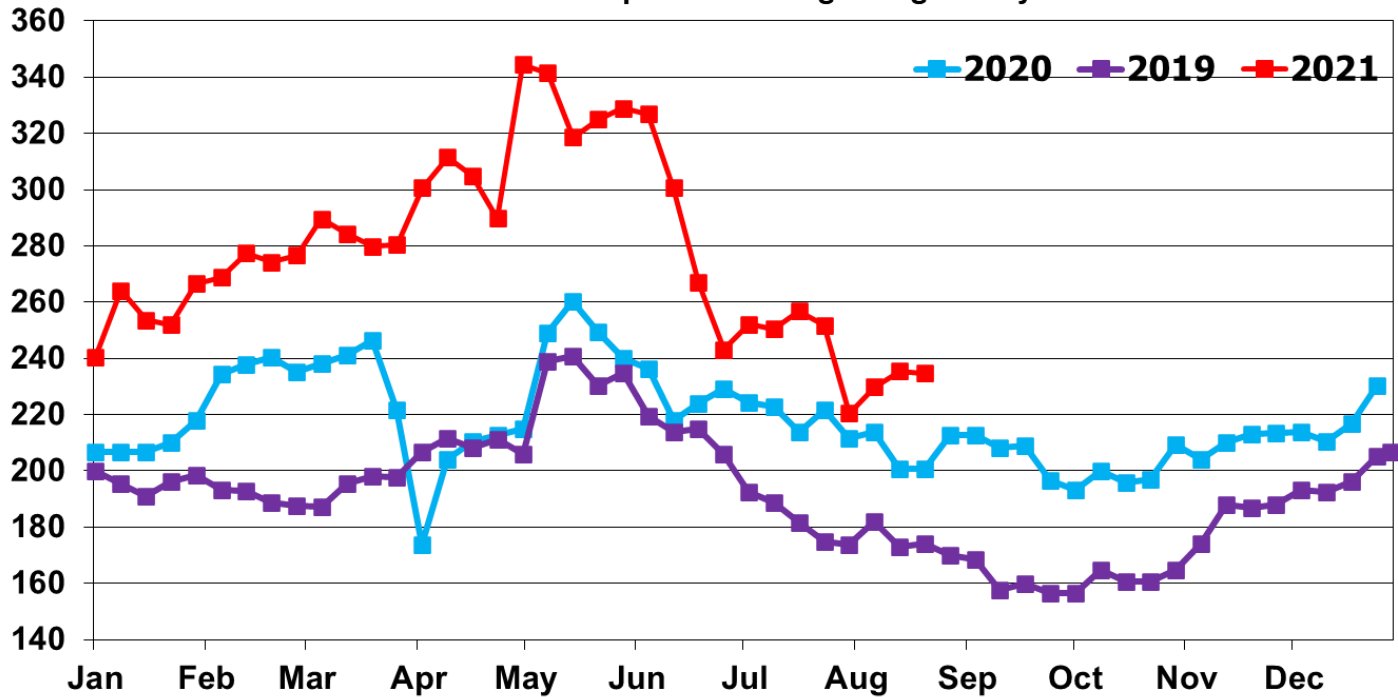
| Deadweight sheep week ending 21st August 2021 | | | | |
|---|---|-------|-------|-------|
| | | 2 | 3L | 3H |
| | U | 544.8 | 534.2 | 529.0 |
| | R | 536.7 | 526.1 | 526.3 |
| | O | 529.0 | 526.0 | 528.2 |

| Pigs | W/E 21/08/21 | Previous week | Previous year |
|--------------------------|--------------|---------------|---------------|
| GB abattoirs | | | |
| Standard Pig Price (SPP) | 159.25 p/kg | 160.22 p/kg | 162.72 p/kg |

| GB deadweight pigs SPP week ending 21st August 2021 | | | | | |
|---|----------------|--------|-----------------|----------------|--------|
| | Method 1 and 2 | Change | | Method 1 and 2 | Change |
| | p/kg dwt | | | p/kg dwt | |
| Up to 59.9 kg | 140.01 | -5.41 | 80.0 – 89.9 kg | 160.50 | -0.74 |
| 60.0 – 69.9 kg | 159.02 | -2.02 | 90.0 – 99.9 kg | 159.82 | -0.50 |
| 70.0 – 79.9 kg | 161.14 | -1.21 | 100 kg and over | 149.34 | -1.13 |

Scottish auction market price for prime sheep

- new season price from beginning of May



Source: QMS calculation of weekly average from daily data supplied by IAAS

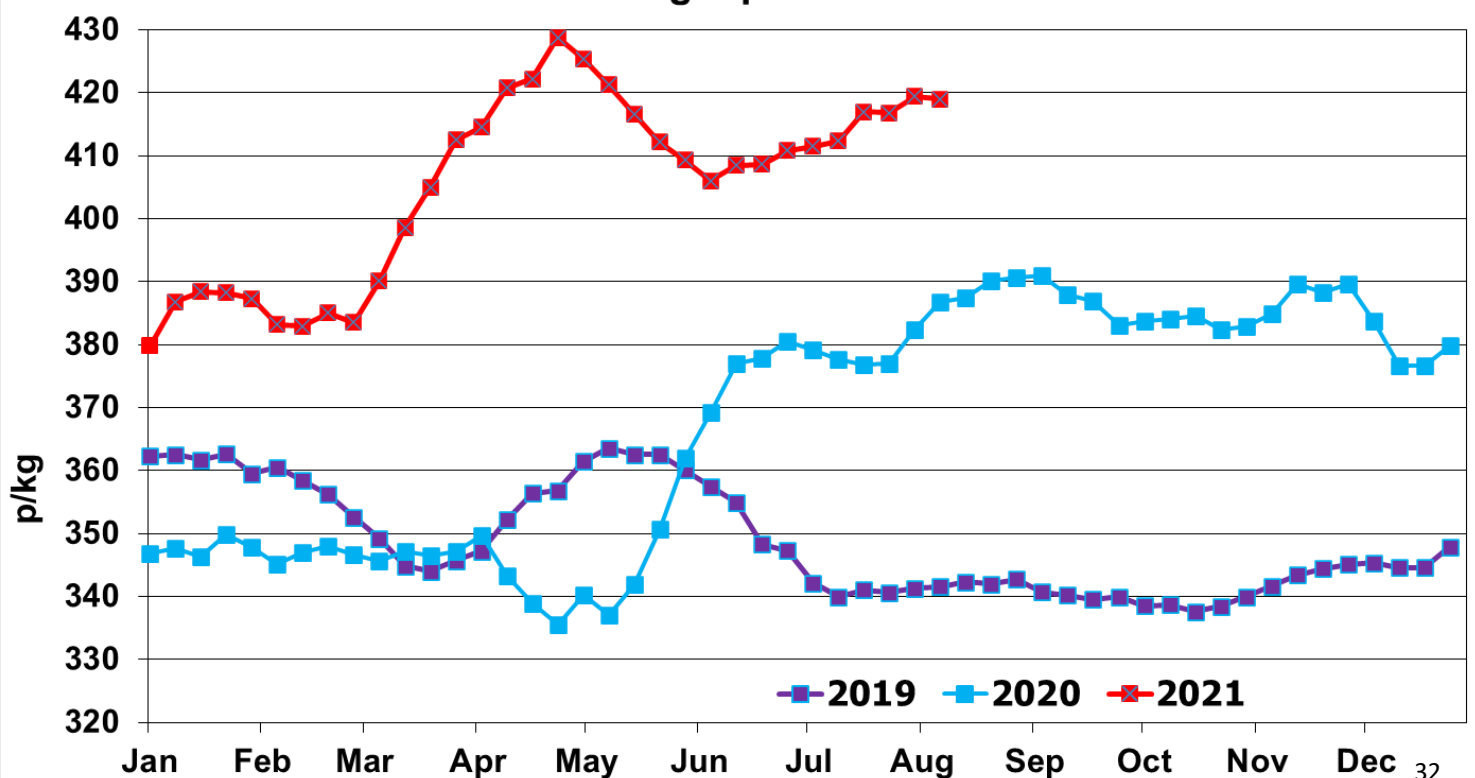
After rebalancing sharply lower in June, **new season lamb prices** had settled around the 250-55p/kg mark in July.

Early August then saw a further drop in price, with lambs selling for a season-to-date low of around 220p/kg at the beginning of August.

A partial recovery then followed, with prices settling into a new range around 235p/kg in mid-to-late August. In Scotland, auction numbers were down 16% in the four weeks to August 25, having been 10% lower in July.

Sales data indicates that retail demand for fresh lamb has held firm in summer 2021 with GB households spending 12.5% more buying it in the 12 weeks to August 8th than in the same period two years ago.

Scottish deadweight price for steers



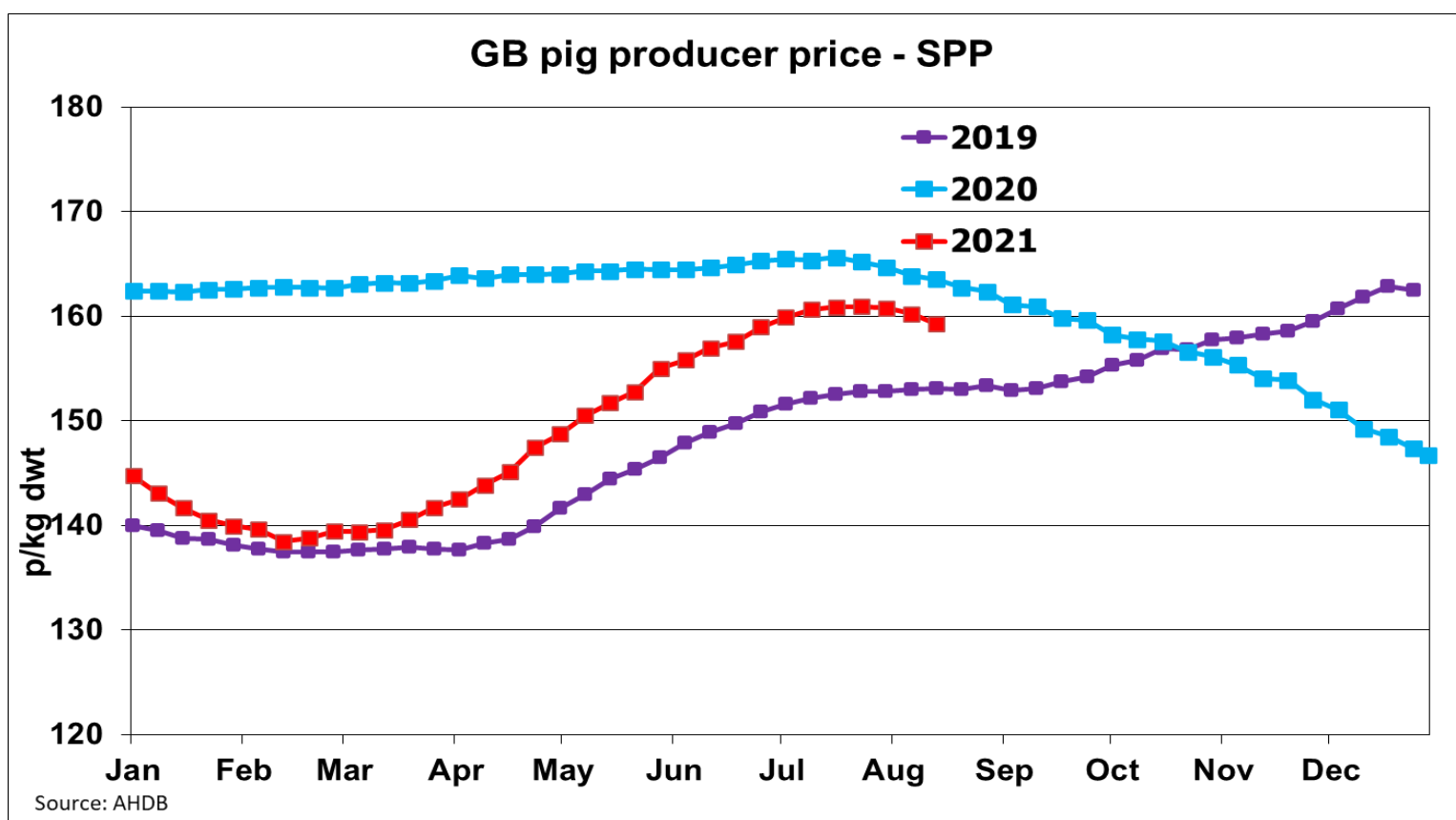
Source: AHDB

After peaking at an average of 428.8p/kg in late April, **the prime cattle** average at Scottish abattoirs declined by 5.5% over the next six weeks.

Since then, prices have trended slowly higher, rising 3.4% over ten weeks, reaching 419.1p/kg in the third week of August.

Prime cattle slaughter has fallen back again at price reporting Scottish abattoirs in August, averaging 1.4% below July levels and 8% below the year-to-date weekly average in the first three weeks of the month.

With retail spending only 1.5% above 2019 levels, increased dining out opportunities may have caused the reduction in the share of households buying fresh beef compared to two years before.



Prime pig prices continued to trend higher through July but now appear to have passed their traditional summer peak, slipping back in August.

The downward trend in EU prices has been a surge in the GB premium from an average of around 9% in late May and early June to 29% in mid-August, approaching the winter peak.

However, while imported pork is looking cheap, the strength of domestic production and export market challenges mean that import requirements remain historically weak.

General observations

Recent business surveys appear to suggest continued confidence in a positive economic recovery with increased activity in the accommodation and food service sectors and a reduced number of staff on furlough from its peak between January and April. Consumer confidence has continued to stabilise, however general sentiment around the wider economic situation has trended into negative territory and a renewed pessimism around large purchases.

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

| | | |
|----------------------|------|------|
| Fillet Steak | 4544 | 4574 |
| Sirloin Steak | 3005 | 3019 |
| Rib Eye Steak | 2902 | 2902 |
| Popeseye Steak | 1903 | 1920 |
| Topside | 1597 | 1601 |
| Round / Rump Steak | 1571 | 1596 |
| Shoulder Steak | 1287 | 1286 |
| Rolled Brisket | 1303 | 1307 |
| Steak Mince | 1108 | 1138 |
| Boiling Beef Bone In | 827 | 743 |

DOMESTIC LAMB

| | | |
|------------------------|------|------|
| Whole Leg of Lamb | 1462 | 1454 |
| Centre Cut Leg Bone In | 1703 | 1694 |
| Gigot Lamb Chops | 1868 | 1874 |
| Lamb Leg Steaks | 1830 | 1830 |
| Chump Lamb Chops | 1806 | 1798 |
| Double Loin Lamb Chops | 1935 | 1942 |
| Single Loin Lamb Chops | 1755 | 1769 |
| Rolled Shoulder Lamb | 1313 | 1306 |
| Lamb Shanks | 802 | 793 |
| Diced Lamb | 1574 | 1559 |
| Minced Lamb | 1378 | 1367 |

PORK

| | | |
|--------------------------|------|------|
| Pork Tenderloin (Fillet) | 1408 | 1400 |
| Pork Leg Steaks | 1049 | 1046 |
| Double Loin Pork Chops | 1011 | 1008 |
| Single Loin Pork Chops | 969 | 969 |
| Rolled Shoulder of Pork | 865 | 865 |
| Belly Pork | 873 | 869 |
| Pork Loin Steaks | 1182 | 1179 |
| Diced Pork | 939 | 935 |

PRODUCTS

| | | |
|--------------------------|-----|-----|
| Beef Link Sausages | 913 | 913 |
| Pork Link Sausages | 922 | 922 |
| Speciality Pork Sausages | 943 | 940 |
| Sliced Beef Sausage | 857 | 857 |
| Sliced Black Pudding | 782 | 782 |
| Ball Haggis | 871 | 871 |
| Scotch Pie | 115 | 116 |
| Quarterpound Beefburger | 121 | 121 |
| 1lb Steak Ashette Pie | 882 | 882 |

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 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

DON'T MISS OUT, GIVE US A SHOUT!



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