

SEPTEMBER 2023

SCOTTISH CRAFT BUTCHERS MONTHLY NEWSLETTER

Inside this issue...

Dates For Diary	1
Scotland Food and Drink Survey	1
Volunteers Needed - Margiotta Food and Wine Company	2
Shop for Lease	2
Scottish Craft Butchers Golf Competition Results	3-4
Meat Managers Hygiene and HACCP	5
Scottish Craft Butchers Trip to Dalesman	7
Cultivated Protein Update	8
QMS Maximum Levy Rates Amendments Consultation	9-10
Porktober	11-12
President's Visit to Orkney August 2023	15
Modern Apprentice Achievements	17-18
Sheep Market	19-20
Pig Market	21-22
Beef Market	23-25
Scottish Craft Butchers AV Retail Prices	26
Scottish Craft Butchers Corporate Members	27
Autumn 2023 Posters	29
Beef Labelling Boards For Sale	29
Our Team	30

DATES FOR DIARY

Regional Meeting Dates:

These meetings will commence at 7.15pm and finish at 9.00pm

Monday – 23rd October 2023 – Carfraemill Hotel, Scottish Borders

Tuesday – 24th October 2023 – Garfield House Hotel, Stepps

Wednesday – 25th October 2023 – Laichmoray Hotel, Elgin

Thursday – 26th October 2023 – The Hay Room, Dewars Centre, Perth

OCTOBER 2023						
SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Annual General Meeting and Craft Skills Scotland Training Awards:

This meeting will commence at 11.00am and finish at 4.00pm

Wednesday – 22 November 2023 – The Landmark Hotel, Dundee

NOVEMBER 2023						
SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

SCOTLAND FOOD AND DRINK SURVEY



The Scotland Food & Drink Skills Advisory Group are embarking on a piece of work to assess the jobs/occupations that employers are facing the most difficulty in recruiting.

We recognise that with a tight labour market, that has been exacerbated recently, and we're keen to develop a forward plan that helps inform and promote where employment opportunities are and the pathways into the sector.

We're also keen to identify any current and emerging skills gaps, to ensure provision is in place to support these.

SDS is also currently updating the industry Sector Skills Assessments and there will be an opportunity to bring this insight into those refreshed documents:

<https://www.skillsdevelopmentscotland.co.uk/what-we-do/skills-planning/sectoral-skills-assessments/>

We would be very grateful if you could take a few minutes to complete this short survey by 31st August 2023:

<https://www.surveymonkey.co.uk/r/J9YG6X8>

SCOTLAND
FOOD & DRINK
PARTNERSHIP

VOLUNTEERS NEEDED!

**CALLING ALL VOLUNTEERS!
WE NEED YOUR HELP!**



The Scottish Association of Meat Wholesalers have been asked by an independent retailer if there is anyone who could supply them with a range of meat. The company in question is Margiotta Food and Wine. They currently have 10 retail stores in Edinburgh. Their website can be viewed through the following link: <http://www.margiotta.co.uk/about-us>

They are looking for someone to supply them with a range of products i.e., mince, steaks, sausages etc. To give you an approximate idea of quantity they currently retail around 150 packs of 500g mince a week.

If you are interested in speaking to them, please let Scott know and he will pass on to you the contact details of the person to speak to.



Scott (SAMW Executive Manager):

 07786 332952



Shop

FOR LEASE

This shop is for lease through the local council with a low rate exempt from rates Midlothian area.

Genuine interested parties contact Gordon or Bruce and your contact details will be passed to the business owner.

Tel: 01738 637472



SCOTTISH CRAFT BUTCHERS GOLF COMPETITION RESULTS

The Scottish Craft Butchers Golf Competition saw a whopping 28 enthusiastic participants, all teeing up for a day of golfing thrills, camaraderie, and unforgettable moments on the course. It was a celebration of sport, laughter, and the true spirit of the game! At the end of the day, prizes were presented by Scottish Craft Butchers President George Jarron.



SINGLES WINNER

Talk about a golfing sensation! Robert Hoey (left) took the Scottish Craft Butchers Golf Competition by storm, knocking down an incredible 44 points and showing everyone that he's the boss of the greens!



NEAREST PIN

No one could deny that Andy Usher (right) had a magic touch on the course! With a swing that seemed charmed, he effortlessly clinched the "nearest pin" title, leaving everyone in awe of his precision and finesse!



LONGEST DRIVE

Hold onto your hats, folks, because Steven Snell (left) unleashed a golfing thunderbolt at the Scottish Craft Butchers Golf Competition, smashing the competition with the longest drive that seemed to defy the laws of physics!



PAIRS WINNERS

The dynamic duo that means business! Jason Ward (left) and Hebbie Fowlie (right) proved to be an unstoppable force, striking gold as the pair's champions, with an impressive 77 points. These two golfing maestros left their mark on the fairway and showed us that teamwork makes the dream work!



MEAT MANAGERS HYGIENE AND HACCP

Legislation sets out general rules that make clear that primary responsibility for food safety within a food business lies with the operator. It is therefore necessary to ensure that food safety procedures prevail in the business and are being carried out effectively.

The MMH&HACCP course was and still is a bespoke course for retail butchers/Farm Shops, etc., it was specifically put together by the Meat and Livestock Commission (and now The Institute of Meat) for the training in food hygiene and the production and implementation of HACCP for this sector, the Department of Health commissioned it under a Government funded project. The FSA have endorsed it and have funded in the past projects to deliver this course in Wales.

Food safety management using HACCP provides the best way to achieve this:

- This course is intense but delivered over just one day.
- It is certificated by the Institute of Meat.
- Course can be delivered on site to individuals or small groups.
- The content is specific to the retail Butcher/farm shop operation.

“It is recognised throughout the UK and has been delivered (and still is being delivered) throughout this sector, indeed many Local Authorities have asked for this course to be delivered to their butchers, as it is meat and meat product specific; it is the course of choice.” The Institute of Meat

Course content outlines:

- Overview to Principles of Food Safety and Hygiene
- Understanding HACCP Terminology
- The Seven HACCP Principles
- Identifying Hazards
- Identifying Controls and CCPs
- The HACCP Template
- Monitoring Procedures and Corrective Actions
- Validation, Verification and Review Procedures
- Group Workshop
- Multiple-Choice Paper and Work Based Assessment



Date/Time: Wednesday 27th September 2023 from 09.30 to 16.30

Venue: Craft Skills Scotland, 8/10 Needless Road, Perth, PH2 0JW

Cost: £250

Lunch provided



IF YOU ARE INTERESTED PLEASE CONTACT CLAIRE:



01738637785



COST: £250



Symeyo is the highly versatile Product Display Label System linking directly to Avery Berkel XTI Scales. It enables our partners to grow sales and increase their brand awareness.



- 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

UPGRADE TO XTRA WITH INTEREST-FREE

- Full colour touch-screens
- Customer-facing adverts
- Video mode
- High speed printing
- Order and Invoice Management
- Integration with Sage, Xero & FreeAgent
- Powerful Reporting
- Stock Control and Purchasing
- Counter and Shelf Edge Labelling
- Website Integration

INTEREST-FREE OPTIONS

Spread the cost of your new scales and manage cash flow more effectively with 12-, 18- and 24-month Interest-Free Purchase Plans on the Avery Berkel XTi100, XTi200 and XTi420 models.



SCOTTISH CRAFT BUTCHERS TRIP TO DALESMAN



LEARN MORE

25-26 SEPT 2023

**INFORMATION FOR
ATTENDING MEMBERS**

**SOLD
OUT**

Gordon King or Bruce McCall
will accompany the group.

We will be given a tour of Dalesman House
with the full itinerary below:

25th Sept:

- Invite for up to 6 Scottish Craft Butcher members.
- Members travel by train to Leeds (at own cost).
- Dalesman to pick up guests in a minibus from Leeds train station and take to Dalesman House.
- Lunch on arrival at Dalesman.
- NPD session / Factory Tour (split into two groups).
- Dalesman take guests to the hotel for check-in (Members to pick up cost).
- Evening meal (Dalesman to pick up cost).



26th Sept:

- Dalesman to take guests to visit farm shops/butchers
- Dalesman to take guests to Leeds train station for the journey home.

Rooms have been booked for the group at the Premier Inn, Bradford South.
The hotel rooms are priced at £81.99

Members will need to book their own travel to arrive in Leeds before lunch on the 25th September.

Once you receive a confirmation of your place by return email, we will ask you to book your travel.

CULTIVATED PROTEIN UPDATE

In July, the World Farmers' Organisation (WFO), representing a substantial global farming community of more than 1.2 billion individuals, voiced its opposition to the adoption of lab-grown foods as a potential substitute for animal-based proteins.

In a recently adopted position paper during its General Assembly, the WFO emphasised the critical importance of sustainable agriculture. Additionally, they express reservations regarding the potential consequences of lab-grown food on worldwide food security, food safety, human health, as well as concerns related to cultural heritage and the livelihoods of farming communities worldwide.

The core argument put forth by the WFO in their latest stance on lab-grown food is that these artificially created substances originate from tissues or cells that are not naturally abundant nor intended for human consumption on a large scale. Furthermore, the WFO asserts that these lab-grown food products are often promoted through marketing campaigns that perpetuate misconceptions about their environmental impact, as well as that of traditional farming practices.

.....



Our Tracy says..

"I have been promoting the Taste of Goodness range for 7 years, as it has been such an easy sell for us, as once I got my customer to taste any of the range, they would buy!. My favourite is the Pepper Sauce, I just cook off some shredded chicken fillet, add some sliced bell peppers, take off the heat, then pour in some of the pepper sauce, put the chicken into a pitta bread, or place on a bed of rice... So simple!"



Top Tip:
Are you offering tastings to your customers ?

Flavours available in the range: Secret - Tikka - Piri Piri - Taco - Cajun - BBQ - Sweet Chilli - Southwest - Garlic Mayo - Pepper Sauce.

www.tps-scotland.co.uk

QUALITY MEAT SCOTLAND

MAXIMUM LEVY RATES

Consultation on amending the maximum levy rates in the Quality Meat Scotland Order 2008.

ScotGov are taking responses via stakeholder groups so if anyone would like to input their own feedback to our response, please email Gordon (gking@craftbutchers.co.uk) or Bruce (bruce@craftbutchers.co.uk).

Quality Meat Scotland (QMS) was established in its current form by the Quality Meat Scotland Order 2008 (QMS Order). It can however trace its roots back to the establishment of the Meat and Livestock Commission under the Agriculture Act 1967. The 1967 Act also provided for the introduction of levies to meet the Commission's expenses, which was set out through the Meat and Livestock Commission Levy Scheme (Confirmation) Order 1968. In short, red meat industry levies have been in place since the late 1960s.

The QMS Order establishes the maximum QMS levy rates. The QMS Order also requires Scottish Ministers to approve the proposed levy rates annually. The table below sets out the current levy rates and the maximum levy rates.

CURRENT & MAXIMUM LEVY RATES

Species	Producer Levy (£ per head)		Slaughterer or exporter levy (£ per head)		Total maximum levy (£ per head)	
	Maximum in Order	Current	Maximum in Order	Current	Maximum in Order	Current
Cattle (except calves)	5.25	4.20	1.75	1.30	7.00	5.50
Calf*	0.50	0.07	0.50	0.07	1.00	0.14
Sheep	0.60	0.60	0.20	0.20	0.80	0.80
Pigs	1.075	1.02	0.275	0.24	1.35	1.26
*exported at under 6 months of age or carcase weight < 68kg						

The levy charged on cattle, sheep and pigs by QMS has not changed since 2010. The current rate of applied levy for sheep is at the maximum rate allowed under the QMS Order and the rate of levy applied to pigs is close to the current levy maximum rate.

For QMS to consider increasing the levy rates collected, an increase to the maximum rates in the Order is required.

For awareness, AHDB are consulting on increasing the levy from the next financial year, with HCC having increased their levy rates at the start of this year.

Taking into consideration all of the above, an increase to the levy ceilings in the QMS Order is proposed as below:

INCREASE TO LEVY CEILINGS

	Producer levy (£ per head)	Slaughterer or exporter levy (£ per head)	Total levy ceiling (£ per head)
Cattle	9.00	3.00	12.00
Calves	0.50	0.50	1.00
Sheep	1.50	0.50	2.00
Pigs	2.40	0.60	3.00

Please Note: This consultation refers only to increasing the maximum levy rates in the QMS Order. These changes are being proposed to facilitate any increase that QMS may introduce over, at least, the next 10-year period. Any increases to the actual levy rates collected requires QMS to carry out their own consultation with levy payers and stakeholders. QMS have said it is their intention to carry out a wider levy payer engagement exercise this winter around the delivery and funding of their new 5 year strategy.

Please send your response to Gordon (gking@craftbutchers.co.uk) or Bruce (bruce@craftbutchers.co.uk).

PORKTOBER

October 2023 is Porktober, a month-long campaign to celebrate the quality, versatility and affordability of pork. Scottish Craft Butchers will continue to promote the nutritional and value attributes of pork in support of British pig farmers. Scottish Craft Butchers will be leading this campaign with National Craft Butchers joining alongside this year.

Pork is a lean and protein-rich meat that can be enjoyed in many ways, from roasts and chops to sausages and pies. It is also a source of essential vitamins and minerals, such as iron, zinc, selenium and B vitamins. Pork can help support a healthy and balanced diet, as well as being delicious and satisfying.

During Porktober, Scottish Craft Butchers and National Craft Butchers members will be showcasing their pork products with special offers, recipes, tips and competitions. Customers can also look out for the #porktober hashtag on social media to join the conversation and share their pork experiences.

Gordon King, Executive Manager of Scottish Craft Butchers, said: "Porktober is a great opportunity to celebrate pork and its many benefits. We are delighted to welcome National Craft Butchers to raise awareness of the quality and value of pork from craft butchers. We hope that customers will discover new ways to enjoy pork and support our local pig farmers."

Eleanor O'Brien, Managing Director of National Craft Butchers, said: "Porktober is a fantastic campaign to highlight the versatility and affordability of pork. We are pleased to join Scottish Craft Butchers to showcase the nutritional and value attributes of pork from craft butchers. We encourage customers to visit their local craft butcher and try some of the amazing pork products on offer."

For more information about Porktober, follow #Porktober, ask your local butcher or follow Scottish Craft Butchers and National Craft Butchers on Twitter, Facebook Instagram and LinkedIn.





Celebrate Porktober!

Specially prepared

SCOTTISH
CRAFT BUTCHERS



Celebrate Porktober!

Specially prepared

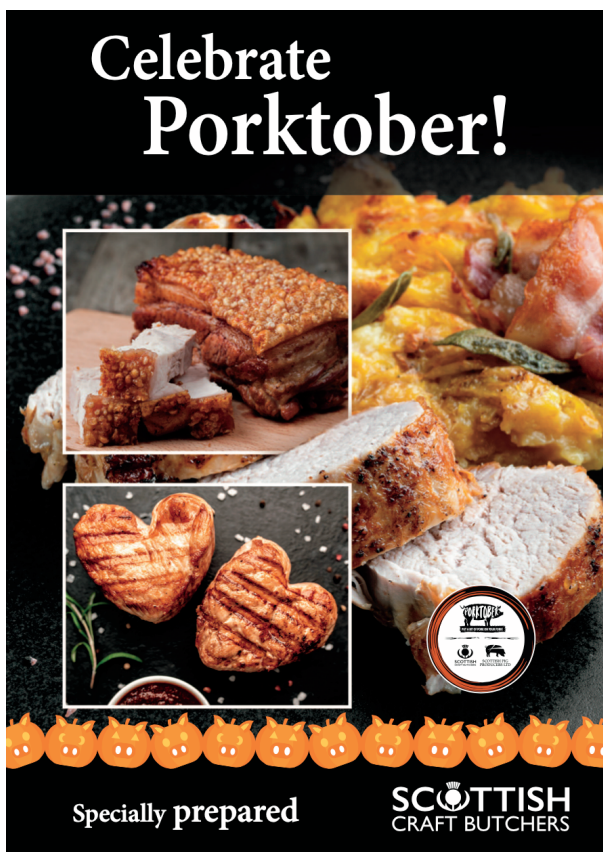
SCOTTISH
CRAFT BUTCHERS



Celebrate Porktober!

Specially prepared

SCOTTISH
CRAFT BUTCHERS



Celebrate Porktober!

Specially prepared

SCOTTISH
CRAFT BUTCHERS



Contactless payments. On Tap.

Use iPhone to accept contactless payments at no extra cost.

With Tap to Pay on iPhone and the Dojo for business app, you can accept in-person, contactless payments directly on your iPhone – no extra hardware needed.

Tap to Pay on iPhone requires a supported payment app and the latest version of iOS. Update to the latest version by going to Settings > General > Software Update. Tap Download and Install. Some contactless cards may not be accepted by your payment app. Transaction limits may apply. The Contactless Symbol is a trademark owned by and used with permission of EMVCo, LLC. Tap to Pay on iPhone is not available in all markets.

Talk to your Payments Consultant to find out more

dojo.



All you need is an iPhone



Power through queues

If you have an iPhone, you can take payment. Meaning more ways to get paid when things get busy – and less stress when the lunchtime rush hits.



Take payments, freestyle

Tap to Pay on iPhone is truly mobile. So whether you're taking payments at the till, table or pub garden, you can do business on the move.



No extra hardware needed

Accept in-person payments with only an iPhone – no extra hardware needed. Just open your Dojo for business app and start taking payments.

Talk to your Payments Consultant to find out more

dojo.

PRESIDENT'S VISIT TO ORKNEY AUGUST 2023

It has been a while since the President of Scottish Craft Butchers has been able to visit our members on the Orkney Islands. Mainly due to the COVID-19 pandemic, travel to visit our members on the islands of Scotland has been challenging. However, it was a great opportunity to accompany Gordon King, who was there on behalf of Craft Skills Scotland to visit the Butchery and Brewery apprentices on the island, to visit our members and have a face-to-face meeting with them all.

Challenges are never far away when trying to visit popular tourist areas such as Orkney. It was impossible to find a hire car to use for the 3 days we were on the island. However, Ally Flett came to the rescue and lent us a vehicle to allow Gordon to visit the apprentices and for George and Liz Jarron to visit the members in their own shops and to have a chat.

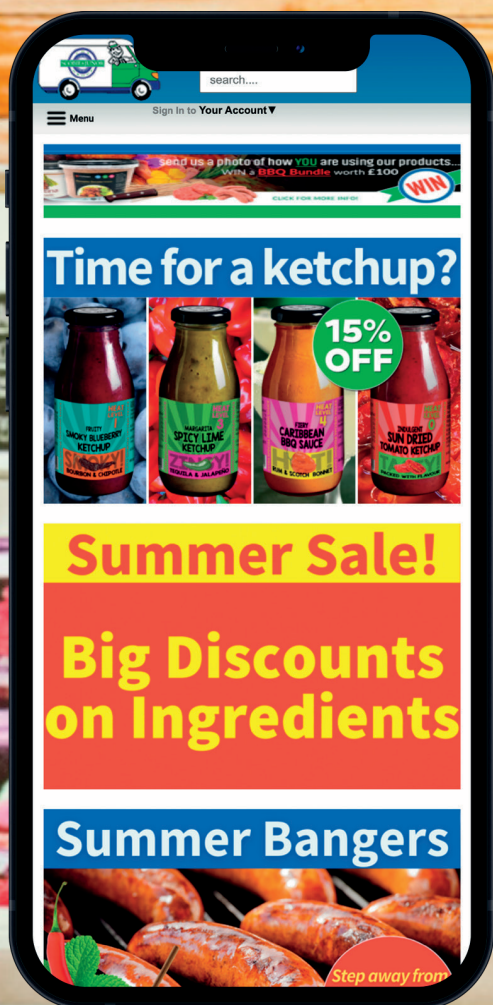
The members asked that while we were there, could we take part in a meeting with Orkney Islands Council to discuss abattoir provisions for the island. There is no abattoir currently in operation. The discussions were very positive and the council acknowledged the logistical challenges of supplying cattle from the island and then returning the carcasses back. Heavily reliant on ferries and weather. There is a case study report that is ready to be released to stakeholders and we all await with interest the outcome of that.

We took the opportunity to get everyone together for a mini-regional meeting where we discussed other industry issues and our marketing plans for the next few months. The "Porktober" marketing plan was explained to the members and the marketing material was on display. We have asked all members to join in this campaign to show that independent craft butchers are the best place to buy locally sourced pork and to support the local pig farmers in Scotland.

George Jarron commented "it has been a fantastic experience to visit the Scottish Craft Butchers members on Orkney. We have all had a very warm welcome from everyone we have met. Those members on the island are a great advert for local businesses who are at the heart of the community and supplying high-quality food to an appreciative consumer." We rounded off the trip with a visit to the market in Kirkwall where we saw the proposed site for the abattoir. Great weather followed us all over the trip which meant a reluctance to leave to catch our flight home.



Join thousands of butchers
using ScobiesDirect.com
to order their supplies...



SCOBIESDIRECT.COM

a great deal for butchers and processors | 0800 783 7331

MODERN APPRENTICE ACHIEVEMENTS



Ben Megahy

It just gets better and better for Ben Megahy from Simon Howie Butchers in Perth. Ben has achieved his SCQF level 5 Modern Apprentice qualification in Meat & Poultry Skills to add to his Scotland Butcher Wars Pairs title which he won in May alongside his dad Richard.

Well done Ben, we are looking forward to working with you on SCQF level 6.



Andy McDonald

Massive congratulations to Andy McDonald from Presly Butchers in Old Meldrum who has achieved his SCQF level 5 Modern Apprentice qualification in Meat & Poultry Skills. Andy will now progress on to SCQF level 6.

Looking forward to working with you again Andy!



Debbie Rennie

A huge congratulations to Debbie Rennie from Montgomery's Quality Butchers in Oakley. Debbie has achieved Meat & Poultry Skills SCQF 5 Modern Apprentice Qualification.

Great effort Debbie, well done from everyone at Craft Skills Scotland!



Paul Timmins

Another great result for Stoddart's in Broxburn, congratulations to Paul Timmins on completing his Modern Apprentice Qualification SCQF 5 in Meat & Poultry Skills. Receiving his Certificate from Training Manager Wilson Hendry.

Well done Paul and congratulations from all at Craft Skills Scotland!



James Black

What a year for this young man James Black From J&W Aitkens Butchers in Alloa, firstly receiving his Modern Apprenticeship in Meat & Poultry Skills SCQF 6 and also winning the Level 3 Modern Apprentice of the Year. Surrounded by a wealth of knowledge and experience James is in good hands.

Congratulations from all at Craft Skills Scotland.
L/R - Danny Condie, James Black,
David Thomson, Brian Cockburn.



Declan Small

Congratulations Declan Small on passing your level 3 modern apprenticeship in meat and poultry skills at SCQF 6!

Declan has been butchering since he was 16 years old! He's been with Elderslie butchers for 10 years and counting!

Declan enjoys creating new dishes and value added products which can be found in the cabinet daily! His favourite dish just now is his Cajun fajita wraps which are a must try!

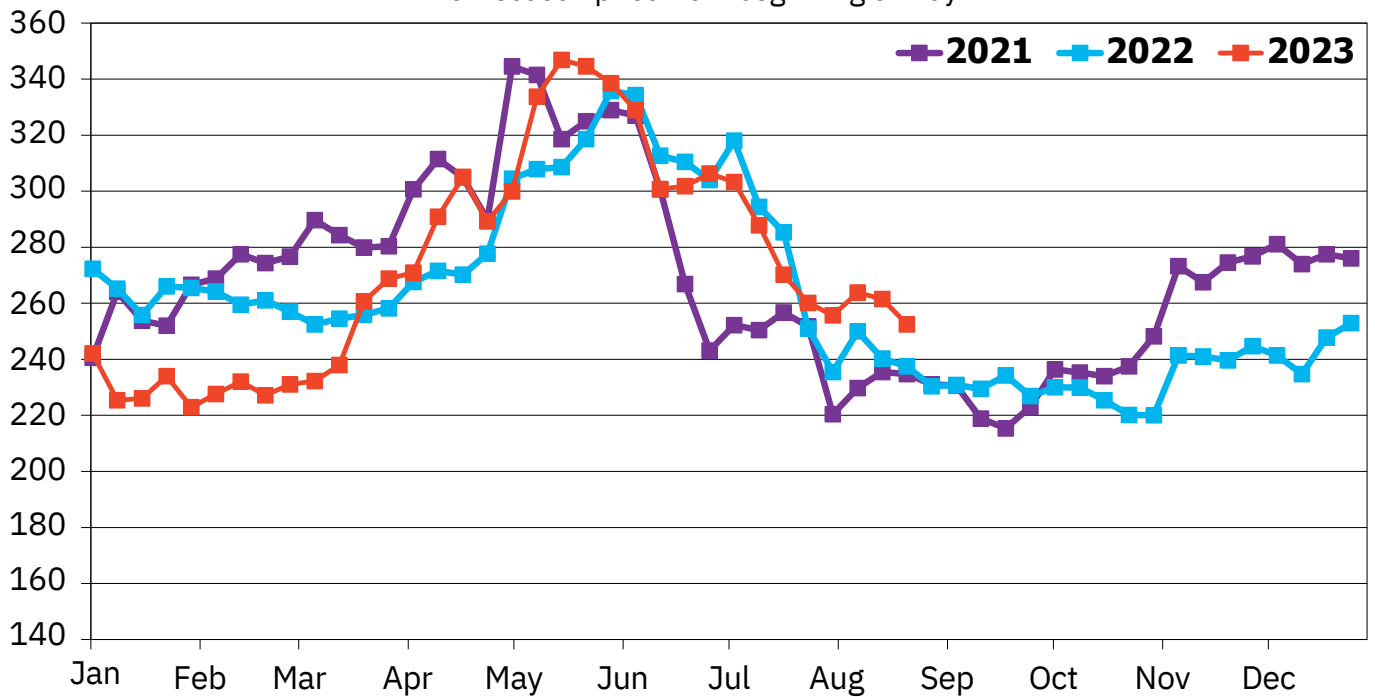




SHEEP MARKET

- Lamb auction prices settled around 260p/kg between mid-July and mid-August, with a slow build in new season lamb supplies limiting the seasonal decline in prices. However, there has been some renewed price decline towards 250p/kg in late-August as auction throughput has risen towards a normal autumn level at Scottish marts. Prices have still retained a margin of around 5% over 2022 levels, while holding more than 20% above the five-year average.
- Looking forward, December survey results suggest an increased breeding flock in England, so there could be some catch-up in lamb marketings now that a period of wet weather has helped grass growth to rebound. In Scotland, given the slightly reduced breeding flock in December, a catch-up in numbers is likely to depend on an increased lambing rate.
- Retail sales data from Kantar indicates that lamb sales struggled after Easter, although retail price increases have slowed and retail performance appears to have strengthened in the four weeks to early August.
- UK lamb imports have continued to run well behind 2022 levels despite highly competitive market prices in Australia and New Zealand; a softening in the Chinese lamb market; and increased UK market access for Australia since the end of May.
- In contrast to beef and pork, UK lamb exports have performed well in 2023. Along with reduced imports, this has ensured that market supply has remained tight, supporting lamb prices despite generally soft domestic demand and a weakening global market.

Scottish auction market price for prime sheep - new season price from beginning of May



Source: IAAS

Sheep Prices: Scottish Auctions

	W/E 23/08/23	Previous week	Previous year
New Season SQQ lwt	252.44 p/kg	261.53 p/kg	237.46 p/kg
Ewes lwt	£74.56 /hd	£79.55 /hd	£75.86 /hd

Sheep Numbers: Scottish Auctions

	W/E 23/08/23	Previous week	Previous year
New Season SQQ	15191	13319	12953
Ewes	10206	8164	9375

Sheep Prices: GB Abattoir

	W/E 19/08/23	Previous week	Previous year
Prime Sheep SQQ dwt	580.7 p/kg	574.3 p/kg	542.8 p/kg

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Deadweight Sheep: Week Ending 19 August 2023

	2	3L	3H
U	591.8	593.0	585.7
R	582.5	583.1	580.8
O	570.2	573.3	567.9

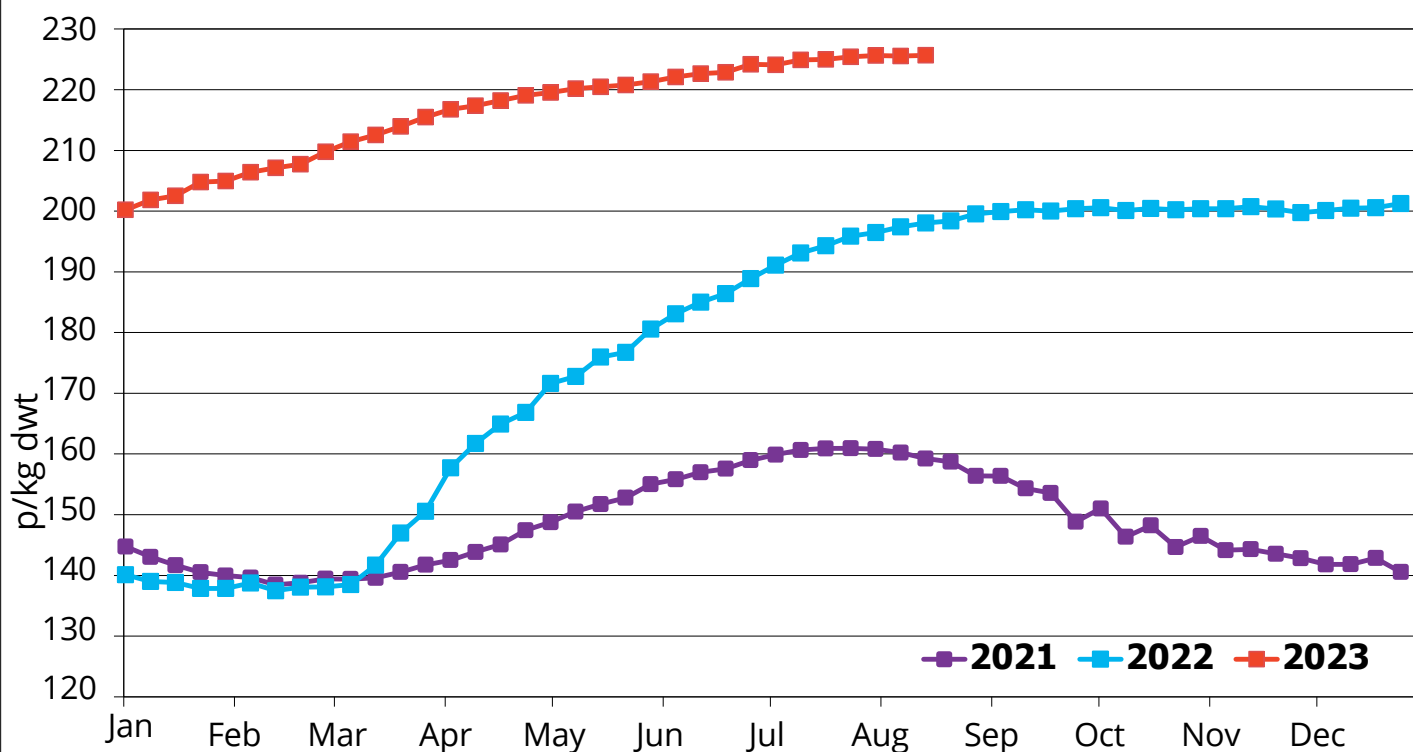
© Agriculture and Horticulture Development Board [2023]. All rights reserved



PIG MARKET

- A slowdown in the rate of GB farmgate price increases through July and into August suggests that a seasonal change in market balance could be taking effect as weekly availability for slaughter lifts above its summer low point. Nevertheless, prices remain around 15% above year-earlier levels and 40% above the five-year average.
- GB abattoir slaughter continued to fall sharply below 2022 levels in July, reflecting the knock-on effect of a reduced breeding herd. ScotEID slaughter data is also signalling reduced availability on Scottish farms in 2023, although the pace of year-on-year decline has slowed. Prime pig slaughter fell back behind 2022 levels at Scottish abattoirs in July.
- Lighter carcass weights compared to 2022 will have added further to the fall in pigmeat output at GB level in the first half of 2023, and stocks of pigmeat built up in 2022 are likely to have declined sharply.
- While EU pig prices have fallen back significantly since mid-July, the gap between GB and EU prices remains unusually narrow and UK import prices are likely to have remained elevated. UK import volumes have started to rise since the spring and, when combined with a sharp reduction in exports, this has begun to limit the tightening of supply in the domestic market.
- Although the Chinese pork market has tightened since July, wholesale pork prices are only slightly above GB farmgate levels, making it a less attractive export destination than in recent years.

GB pig producer price - SPP



© Agriculture and Horticulture Development Board [2023]. All rights reserved

Pig Prices: GB Abattoir

	W/E 19/08/23	Previous week	Previous year
Standard Pig Price (SPP)	225.65 p/kg	225.52 p/kg	198.06 p/kg

© Agriculture and Horticulture Development Board [2023]. All rights reserved

GB Deadweight Pigs SPP: Week Ending 19 August 2023

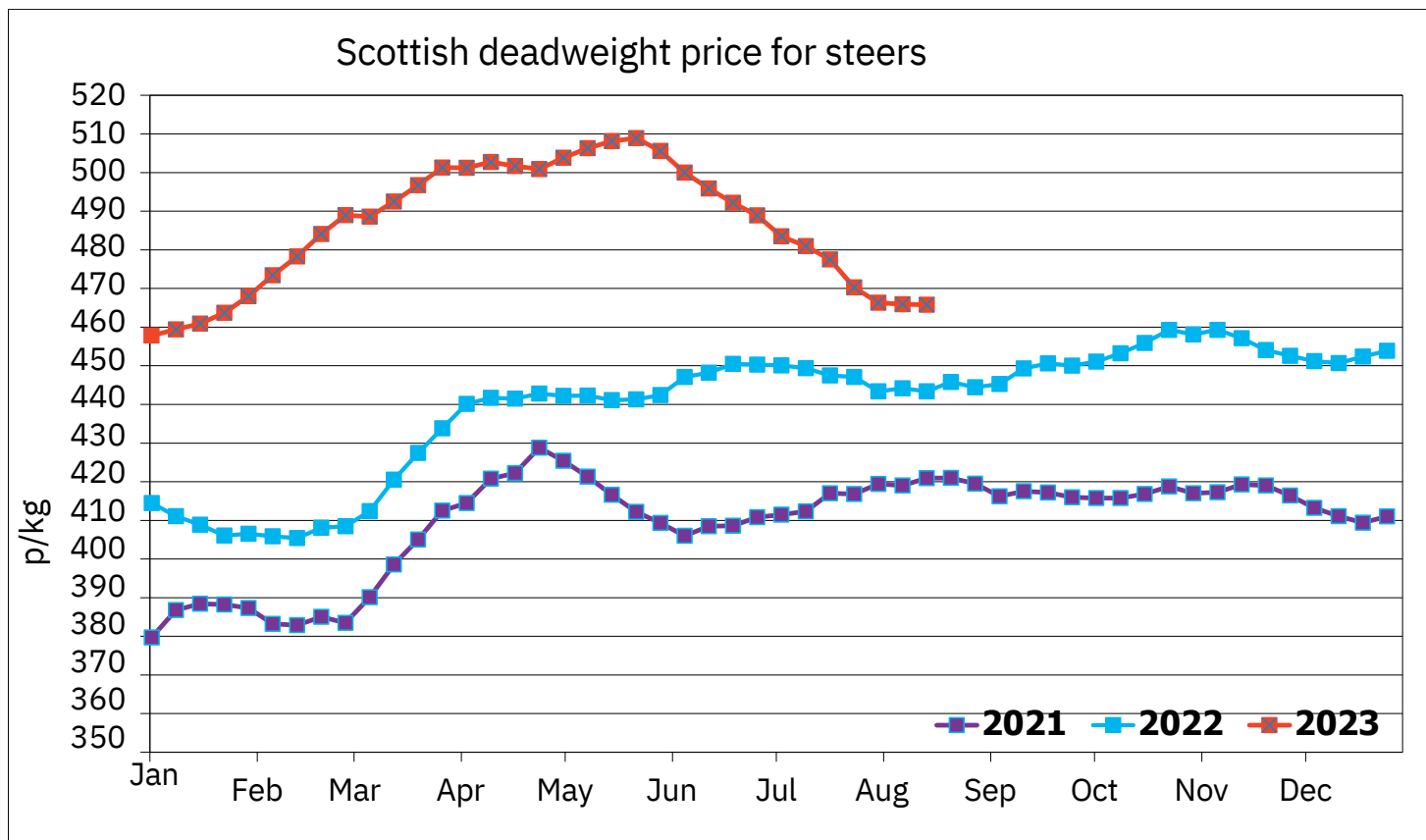
	Average Price	Change
	p/kg dwt	
Up to 59.9 kg	190.74	N/A
60.0 - 69.9 kg	217.92	-1.26
70.0 - 79.9 kg	226.84	-0.38
80.0 - 89.9 kg	227.64	-0.14
90.0 - 99.9 kg	226.29	+0.21
100 kg and over	219.01	-4.20

© Agriculture and Horticulture Development Board [2023]. All rights reserved



BEEF MARKET

- There are signs of changing conditions in the beef market, with the average prime cattle price at Scottish abattoirs rebounding 2.8p to 466.2p/kg in the week to August 19th. Prices continued to hold a margin of around 5% over last year and 19% over the five-year average. Auction prices have steadied at around 260p/kg for steers and 270p/kg for heifers in August, with numbers slipping back seasonally but holding above 2022 levels.
- Cull cow prices have fallen steeply since May but there were also signs that their downwards trend was coming to an end in the third week of August, with R4L and O+3 grade prices edging up. Cow prices have now rebalanced to a more normal level relative to prime cattle prices.
- Prime cattle availability on Scottish farms is now likely to be tightening seasonally as supplies of spring-2021-born cattle dwindle and the young bull peak passes. Prime cattle numbers on farm should also remain slightly lower than in the second half of 2022.
- South of the border, availability for slaughter also appears to have dipped seasonally in August but it is likely to remain elevated slightly above 2022 levels this autumn.
- With UK domestic production relatively flat year-on-year in 2023, a fall in export volumes has given a slight boost to overall market supply, while imports rose slightly in May and June after a slow start. Falling cattle prices in the Irish Republic are likely to have placed some competitive pressure on UK beef market prices.



© Agriculture and Horticulture Development Board [2023]. All rights reserved

Beef Prices: Scottish Abattoirs

	W/E 19/08/23	Previous week	Previous year
Steers dwt	465.8 p/kg	465.9 p/kg	443.3 p/kg
Heifers dwt	470.3 p/kg	464.7 p/kg	445.6 p/kg
Young Bulls dwt	455.4 p/kg	453.2 p/kg	431.2 p/kg

Beef Numbers: Scottish Abattoirs

	W/E 19/08/23	Previous week	Previous year
Steers	2429	2365	3186
Heifers	2154	1993	2559
Young Bulls	735	816	761

Beef Prices: Scottish Auctions

	W/E 23/08/23	Previous week	Previous year
Steers lwt	258.31 p/kg	262.86 p/kg	256.27 p/kg
Heifers lwt	272.90 p/kg	272.13 p/kg	251.66 p/kg
Young Bulls lwt	216.19 p/kg	231.69 p/kg	217.09 p/kg

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Beef Numbers: Scottish Auctions

	W/E 23/08/23	Previous week	Previous year
Steers	90	108	85
Heifers	187	144	201
Young Bulls	31	39	11

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Deadweight Cattle: Week Ending 19 August 2023

	All Steers p/kg			All Heifers p/kg			All Young Bulls p/kg	
	3	4L	4H	3	4L	4H	3	4L
-U	468.7	466.2	466.5	479.2	472.2	472.8	461.3	462.9
R	468.0	469.0	468.7	471.7	471.5	471.6	450.8	459.5
O+	462.0	466.6	462.3	461.5	464.8	463.4	411.4	440.2
-O	432.4	434.3	455.0	453.4	439.7	453.5	398.1	421.1

© Agriculture and Horticulture Development Board [2023]. All rights reserved

Data Disclaimer. All deadweight price data is supplied to QMS by AHDB, who collect the data from reporting abattoirs each week and publish a consolidated set of data, regionally within GB for cattle, and GB-wide for sheep and pigs.

© Agriculture and Horticulture Development Board [2023]. All rights reserved

**Accurate, timely and
independent data you can trust**



Many thanks to Iain MacDonald from Quality Meat Scotland for his market commentary each month.

SCOTTISH CRAFT BUTCHERS AV RETAIL PRICES

Scotch Beef:

Aug Sept

Fillet Steak	5691	5680
Sirloin Steak	3451	3447
Rib Eye Steak	3442	3437
Popeseye Steak	2272	2239
Topside	1832	1857
Round/Rump Steak	1823	1809
Shoulder Steak	1554	1552
Rolled Brisket	1509	1504
Steak Mince	1333	1303
Boiling Beef Bone In	908	908

Domestic Lamb:

Aug Sept

Whole Leg of Lamb	1603	1625
Centre Cut Leg Bone In	1904	1903
Gigot Lamb Chops	2171	2172
Lamb Leg Steak	2163	2140
Chump Lamb Chops	2068	2071
Double Loin Lamb Chops	2319	2311
Single Loin Lamb Chops	2140	2145
Rolled Shoulder Lamb	1512	1514
Lamb Shanks	1017	998
Diced Lamb	1708	1714
Minced Lamb	1497	1514

Products:

Aug Sept

Beef Link Sausages	1082	1084
Pork Link Sausages	1068	1071
Speciality Pork Sausages	1092	1094
Sliced Beef Sausages	988	991
Sliced Black Pudding	894	909
Ball Haggis	1002	1018
Scotch Pie	145	147
Quarterpound Beefburger	141	141
1lb Steak Ashette Pie	994	990

Pork:

Aug Sept

Pork Tenderloin (Fillet)	1564	1576
Pork Leg Steaks	1171	1171
Double Loin Pork Chops	1158	1156
Single Loin Pork Chops	1120	1120
Rolled Shoulder of Pork	1025	1033
Belly Pork	1003	1013
Pork Loin Steaks	1297	1308
Diced Pork	1054	1076

SCOTTISH CRAFT BUTCHERS CORPORATE MEMBERS

Members are requested to support these businesses
who pay a membership fee to support our work

AES (EQUIPMENT CLEANING) LTD

Supplier of Equipment Washers & Tray Cleaner, Crossbush Cottage, Riccarton, Kilmarnock KA1 5LN
Contact: Malcolm Crawford
Mob: 07788926925

AUTOMAC UK

Unit A, Browning Way, Woodford Park Industrial Estate, Winsford, Cheshire, CW7 2RH
Contact: Ciaran Dickson
Tel: 07384666175 / 01606831113
Email: c.dickson@gruppofabbri.com
Web: <https://www.gruppofabbri.com/en>

BIZERBA (UK)

LTD2-4 Erica Road, Stacey Bushes, Milton Keynes MK12 6HS
Contact: Anthony Matthews, Marketing Manager
Tel: 01908 682740
Mob: 07798 938493

BORLAND INSURANCE

Contact: Jeff Lestrelle
Mob: 07715312125
Tel: 01312216734
Email: jeff.lestrelle@borlandinsurance.co.uk

COLIN HEWITSON KRH

2 Elms Way, Ayr Ayrshire KA8 9FB
Contact: Colin Hewitson
Tel: 07769686985

DALESMAN

Unit 10, North Tyne Industrial Estate, Newcastle Upon Tyne NE12 9SZ
Tel: 0191 259 6363
Fax: 0191 259 6362
Email: info@thedaesmandirect.co.uk
Web: www.dalesmandirect.co.uk

DALZIEL LTD

Bellshill North Industrial Estate, Bellshill ML4 3JA
Tel: 01698 749595
Fax: 01698 740503

DIRECT ENERGY AND UTILITIES

Energy & Utilities Consultant, Office 11, Arran House Business Centre, Arran Road, Perth, PH1 3DZ
Tel: 01738 270592
Mob: 07762 945 281
Web: www.directenergy.net
Email: mark@direct-energy.net

ESC PACKAGING LTD

Ferryhills Road, Inverkeithing, Fife KY11 1HD
Contact: Carrie Walker
Tel: 01383 418610
Email: Carri@eosc.co.uk
Web: www.eosc.co.uk

FIFE CREAMERY LTD

Randolph Place, Randolph Indus Est, Kirkcaldy, Fife, KY1 2YX
Tel: 01592 653828
Contact: Willie McCulloch
Web: www.fifecreamery.co.uk
Email: William.McCulloch@fifecreamery.co.uk

GMAK REFRIDGERATION LTD

Hercules House, Musselburgh, East Lothian, EH21 7PB,
Tel: 0131 660 4430
Email: service@gmakrefrigeration.co.uk
Web: www.gmakrefrigeration.co.uk

HANDTMANN LTD

9 Chartmoor Road, Leighton Buzzard, Bedfordshire, LU7 4WG
Tel: 01525 244440
Fax: 01525 244469
Web: www.handtmann.co.uk

JOHN SCOTT MEAT

John Scott Meat (Paisley) Ltd
Sandyford Road, Paisley PA33 4HP
Contact: Hazel Scott
Tel: 0141 889 3205
Web: www.johnscottmeat.com
Email: enquiries@johnscottmeat.com

KELLY BRONZE (SCOTLAND) LTD

Alastair Monk, Magbiehill Farm House, Dunlop Road, Stewarton KA3 3ES
Contact: Alistair Monk
Email: sidehead@kellyturkeys.com
Tel: 07740 486891

KELSIUS

Unit 2, Ballyconnell Industrial Estate, Falcarragh, Co. Donegal, F92 AF8N
Contact: Neil Humphries
Tel: 02045 799048
Web: www.kelsius.com
Email: sales@kelsius.com
Mob: 07984880666

LAWRIE & SYMINGTON LTD

Lanark Agricultural Centre, Muirglen Lanark ML11 9AX
Tel: 01555 662281
Email: mailbox@lawrieandsymington.com
Web: www.lawrieandsymington.com

LOMOND FOODS LTD

75 Keppochhill Drive, Glasgow, G21 1HX
Contact: Barbara Henderson.
Tel: 0141 353 6777
Email: sales@lomondwholesale.co.uk
Web: www.lomondwholesale.co.uk

LUCAS INGREDIENTS

Portbury Way, Bristol BS20 7XN
Contact: Judith Johnston.
Tel: 0800 138 5837

MANCHESTER RUSK COMPANY LTD

Flava Ho, Harper Rd Sharston, Manchester M22 4XR
Tel: 0161 945 3579
Fax: 0161 946 0299
Email: mrc@mrcflava.co.uk
Web: www.mrcflava.co.uk

MARSHALL WILSON PACKAGING

39 Bogmoor Place, Govan, Glasgow G51 4TQ
Contact: Ian Queen
Tel: 0141 445 3199
Mob: 07730766500,
Email: sales@marshall-wilson.co.uk
Web: www.marshallwilson.co.uk

McDONNELLS (Queen Street) LTD

U15 Northern Cross Business Park North Road, Dublin 11, D11 W5WN
Contact: Ann Maguire
Tel: 0035316778123
Fax: 003531 677 4491
Email: sales@mcdonnells.ie

MEAT MANAGEMENT MAGAZINE

PO Box 5121, Milton Keynes, MK15 8ZN
Tel: 01908 613323
Web: www.meatmanagement.com
Web: www.yandellmedia.com

PARAGON PRODUCTS

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

PAYMENTSSENSE/DOJO

17 Hunterhall Place, Perth, PH2 7TZ
Contact: Ruth Anderson
Mob: 07957855067
Email: Ruth.anderson@paymentsense.com
Web: www.paymentsense.com/uk/

PREPHOUSE

David Dougan
11 Kilmore Rd, Crossgar BT30 9HJ
Email: david.dougan@prephouse.co.uk
Web: www.prephouse.co.uk
Tel: 02844831837
Fax: 02844832914

RCK PARTNERS

Forum House, 15-18 Lime Street, London, EC3M 7AN – 7th Floor
Contact: Craig Sutherland
Tel: 07897737893
Email: csutherland@rck.partners

ROBERTSON FINE FOODS

John Robertsons & Sons Hamcurers Ltd, 88 Princes Street, Ardrossan KA22 8DQ
Contact: Barry Robertson
Tel: 01294 463936
Fax: 01294 472187

SCOBIE & JUNOR

1 Singer Road, Kelvin Industrial Estate, East Kilbride G75 0XS
Tel: 0800 783 7331
Email: info@scobiesdirect.com
Web: www.scobiesdirect.com

SCOTWEIGH

Suppliers of Scale Systems & Software
Unit 2/4 Granary Sq, Bankside, Falkirk FK2 7XJ
Tel: 01324 611311

SUNDOLITT LTD

Sterling Agricultural Centre, Sterling, FK9 4RN
Contact: David Watt
Tel: 01674 676006
Mob: 07827852563,
Email: david.watt@sundolitt.com
Web: www.sundolitt.com

THISTLE MACHINERY SERVICES LTD

Unit 5, Block 12, Whiteside Industrial Estate Bathgate EH48 2RX
Contact: Jamie Hardie
Mob: 07764200407
Email: Jamie@thistlems.scot

TPS SCOTLAND LTD

26 Kelvin Avenue, Hillington Park, Glasgow G52 4LT
Contact: Elaine Holmes
Tel: 0141 883 6260
Mob: 07821 676381
Email: office@tps-scotland.co.uk

VERSTEGEN LTD

Unit A9B Plough Road Centre, Great Bentley Essex CO7 8LG
Tel: 0800 011 3246
Email: info@verstegen.co.uk

WALTERS TURKEYS

Bower Farm, Aldworth, Reading RG8 9TR
Sales: 01236725111
Office: 01236725094
Email: vansales@williamsword.co.uk
Web: www.williamsword.co.uk

WILLIAM SWORD LTD

8 Limekilns Road, Blairlinn Industrial Estate, Cumbernauld, G67 2TX
Contact: Ed Walters
Sales: 01635 578 251
Email: admin@waltersturkeys.co.uk
Web: www.waltersturkeys.co.uk



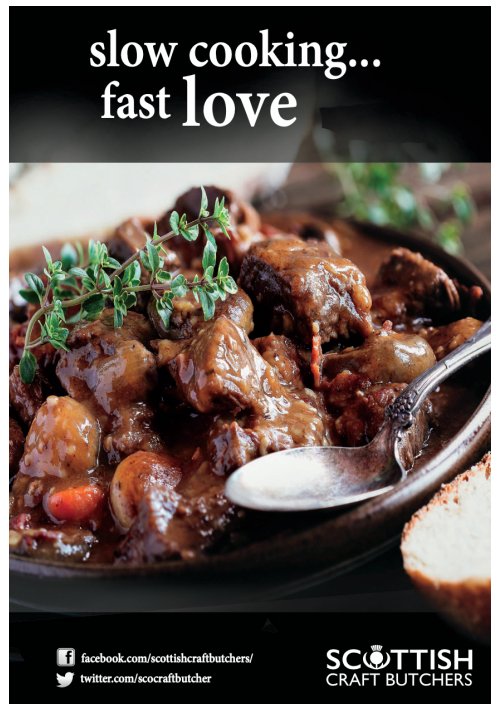
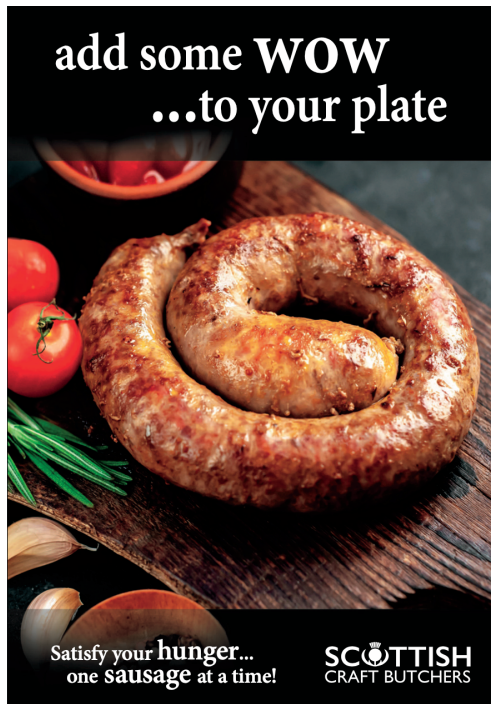
Subscribe to the **Meat Management Weekly e-newsletter**, concise news each week

delivered
FREE to your
inbox, every
week!



Simply visit: www.meatmanagement.com/signup

AUTUMN 2023 POSTERS



BEEF LABELLING BOARDS FOR SALE

SCOTTISH
CRAFT BUTCHERS

EU BEEF LABELLING REGULATION -
Beef on sale today comes from the following suppliers
and has been cut on these premises :

	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number
	Traceability Reference Number

All minced beef comes from the above suppliers and reference numbers. Minced on these premises in UK

BEEF LABELLING BOARDS

For **SALE**

Only £70 incl VAT

- Exclusive to Scottish Craft Butchers Members.
- Ensure complete traceability within your business with the Scottish Craft Butchers branded labelling boards.
- We have a small stock available from the office.

Contact Bruce: bruce@craftbutchers.co.uk

OUR TEAM

Gordon King

SCOTTISH CRAFT BUTCHERS EXECUTIVE MANAGER
07917524313
01738637472
gking@craftbutchers.co.uk



Bruce McCall

SCOTTISH CRAFT BUTCHERS
MEMBERS SERVICES MANAGER
07834490922
01738 637472
bruce@craftbutchers.co.uk



Claire Simpson

CRAFT SKILLS SCOTLAND TRAINING MANAGER
07926332977
01738637785
claire@craftskills.scot



Gordon Wallace

CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER
07758255895
gordonw@craftskills.scot



Kelly Geraghty

CRAFT SKILLS SCOTLAND ADMIN
01738637785
kelly@craftskills.scot



Willie Kemp

CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER
07804265572
willie@craftskills.scot



Sarah Frew

CRAFT SKILLS SCOTLAND ASSESSOR/VERIFIER
07725230525
sarah@craftskills.scot



Robbie Hughan

CRAFT SKILLS SCOTLAND TRAINEE ASSESSOR
07856468656
robbie@craftskills.scot



The team are here to help just get in touch!

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

lindsays

Scottish Craft Butchers members have the benefit of access to Lindsays' employment law team for all employment law queries.

Members are urged to get in touch with the team before taking action in relation to any employee grievance or dispute, disciplinary action or proposed dismissal.

SCOTWEIGH

CONNECT

Integrated Scale System:

- ▶ Loyalty Schemes - Optional Mobile App
- ▶ Savings Clubs
- ▶ Christmas, Retail & Wholesale Ordering
- ▶ Customer Accounts & Management
- ▶ Staff Management - Clocking In/Out & Holidays
- ▶ Website Integration
- ▶ Real-time Reporting



VIEW & CONTROL YOUR SCOTWEIGH CONNECT SYSTEM FROM VIRTUALLY ANY DEVICE, ANYWHERE IN THE WORLD

01324 611 311
sales@scotweigh.co.uk

SCOTWEIGH