

# Day to savour at Limousin spring bull sale

**FOURTEEN FIVE-FIGURE PRICES RESULT IN NEW UK MAIN BREEDS RECORD AVERAGE OF £6,231**

BY JOE WATSON

Limousin breeders had a day to remember at their spring bull sale in Carlisle on Saturday.

Fourteen five-figure prices resulted in a new UK main breeds record average of £6,231.62 for the 121 sold from the 151 offered at the auction held by Harrison and Hetherington. That eclipsed the previous best of £6,045 set by the Charolais breed in February, 2010.

While the focus was on the top prices, including the three leading trades at 38,000gn, 34,000gn and 24,000gn, there was a sound commercial demand too, with scores of bulls sold in the 4,000gn-8,000gn bracket. The sale grossed more than £754,000.

Confidence in the commercial trade was more than confirmed in the 17,000gn purchase of the reserve supreme, Homebyres Ericson, a Homebyres Arnott son, from John Logan, of Humebyres, Kelso, by G.H. Walton and Sons, of Greyside Farm, Fourstones, Hexham.

British Limousin Cattle Society chief executive Iain Kerr said he was pleased.

"It was a really good show of bulls. There were lots of types for the various different buyers who were looking for good-shaped bulls that are easy to manage and whose offspring are easy to calf," he added.

Progeny from the 45,000gn Wilodge Vantastic, bred by pre-sale show judge Christine Williams, of Lodge Hill, Shifnal, Shropshire, were much in demand. The sale topper at 38,000gn and supreme champion, Bankdale Exfac-

He was bred by former dairy farmer Gordon Wilson, of Bankdale, Wreay, Carlisle, who set up his Limousin herd in 2001 after being losing his Holsteins to foot-and-mouth. He is retiring from Limousins and dispersing his 50-cow pedigree herd on July 1. The buyer was J. Handley, of the Gunnerfleet herd, based at Ingleton, Carnforth.

Next at 32,000gn was Amper-taine Elgin, an 18-month AI son of the 24,000gn Glenrock Ventura. He was bred by William and James McKay, of Kilrea Road, Upperlands, Maghera, Co Londonderry, who have previously sold to 29,000gn from their 120-cow herd. Matt and Craig Ridley, of the Haltcliffe herd, Heskett-New-Market, Cumbria, were Elgin's buyers.

## ADMIRED

The junior champion, Claragh Franco, a 16-month Vantastic son, from John Rainey, of Agivey Road, Kilrea, Co Londonderry, was bought by Elaine and Eric Norman, who have a 120-cow herd at Little Orton, Carlisle. They admired his top line and shape.

Procters Encore, a 17-month Greenwell Ronick son, from Procters Farm, of Slaidburn, Clitheroe, sold at 18,000gn to R.S. Harker and Son, of Grayrigg Hall, Kendal.

Leading the Scottish trade at 15,000gn was Murray Stephenson, of Balcaimie, Dailly, Girvan, who bought Bankdale Freeman, a 15-

Requin son, from M.T. Jones, of Bailea, Brecon, Wales, to Smiths of Bloxham, Newlands, Banbury.

The Fotheringhams, of Craighall, Forgandenny, Perth, paid 13,000gn for Nebo Equator, a 20-month Vantastic son, bred by M.L. Thomas, of Bryn Farm, Llanrwst, Wales.

Mr Logan then acquired at 12,000gn the senior champion, Halcliffe Eubank, a 21-month Procters Commander son, from the Riddleys.

Another Vantastic son, the 16-month-old Claragh Fantastic, was sold at 11,500gn to J.F. Teague, of Temple House, Buteland, Balerno, near Edinburgh.

Miss Williams sold Wilodge Easyrider, a 19-month Haltcliffe Underwriter son, for 10,000gn to J.L. Crofts, of Holme Farms, Bassingfield. Runner-up was housebuilder Malcolm Allan, of Uppermill, Kintore.

The Riddleys were in the money again at 10,000gn for Haltcliffe Elgin, an 18-month old by Commander H. G. Blaxell and Sons, of Eastfield, Norwich, were the buyers.

Orkney's Michael Cursiter, of Laga Farms, Evie, paid 9,000gn for Cowin Elitor, a 19-month Rutabaga son.

The Burnetts, of Upper Spittalton, Blairdrummond, received 8,500gn for Spittalton Fantastic, a 16-month Vantastic son.

Ewen Macarthur, of Newton of Budgate, Nairn, had to go to 8,000gn to secure Beulah Eco, a 20-month Objat son.

John and Margaret Penny, of Shannas, Mintlaw, had to pay the same for Goldies Emperor, a 19-month old by



APPETISING: Annabel Forbes, of Bel's Butchers, Edzell, won a diamond award for her Mediterranean lamb steaks at the fair. Photographs: Joe Watson

## North-east butchers are a cut above

STRICHEN AND EDZELL BUSINESSES LAND ACCOLADES AT MEAT TRADES FAIR

BY JOE WATSON

TWO north-east butchery businesses were named among Scotland's best yesterday as they collected rare diamond awards at the Scottish Meat Trades Fair.

Hebbie Fowlie, of Strichen's Bert Fowlie, won Scotland's pork championship for his black velvet pork, while Annabel Forbes, of Bel's Butchers, Edzell, received the prize for the best lamb product.

The beef award went to Dundee-based Scott Brothers for its beef en crouste mini-roasts.

All were presented as part of the ready-to-cook category in the Meat to Go contest staged by the Scottish Federation of Meat Traders' Associations and sponsored by Quality Meat Scotland's Scotch Butchers Club.

It was a first-time diamond win for Bel's, which was bought by Ms Forbes four years ago. She now employs three butchers among a staff of 10 in a wider catering business. She is understood to be just one of four women who

own a butcher's shop in Scotland.

Ms Forbes said the Mediterranean lamb steaks were developed at the turn of the year to deal with surplus lamb legs. The lamb is marinated and stuffed with apricots and coriander and mixed in a mild curry sauce.

She is no stranger to award success and been recognised in the past for her sausages, venison and cranberry burgers and traditional steak pie.

It was a second diamond win for Mr Fowlie, a regular prizewinner and who yesterday reported a big increase in business since he refurbished his shop in October. His winning dish is made from pork loin skinned and then stuffed with black pudding.

More than 500 butchers from across Scotland attended yesterday's biennial trade fair held in the Dewars Centre, Perth, where the latest innovations in butchery were showcased. A significant number said trading in the first quarter of this year had been extremely difficult. The sunshine in recent weekends had, however, bolstered

trade, with sales up significantly.

Association chief executive Douglas Scott said he was quietly delighted with the success of the event. He added: "People come for a good day out and from what I've heard they had a good day. There was a lot positive vibes. It would be easy to be negative in this current climate, but the standholders have all said they've done well."

The awards were given for a mouthwatering array of ready-to-go and ready-to-heat products as well as beef burgers.

Lifting the Scottish championship for their burgers was J.C. Douglas, of St Boswells in the Borders.

Among other prizewinners were:

### Ready to cook

**Gold:** Christies the Butchers in Glasgow for its Jack Daniels pork stir fry; Crombies of Edinburgh for its medina shoulder blade of lamb and pork cordon bleu; H.M. Sheridan of Ballater for its pork, cheese and spring onion pin wheel; J.C. Dawson of Elgin for its sweet chilli and pork stir fry; Scott Brothers for its Moroccan spiced pork stuffed couscous; Simon Howie of Perth for its pork savoury swirls; W.F. Stark of Buckhaven for its beef, cheese, Mediterranean tomato medallions.

**Silver:** A. and I. Quality Butchers of Culloden, Inverness, for its pork sensation; Crombies of Edinburgh for its piggy black roasties and Alabama pork belly squares; D.H. Robertson of Arbroath for its meat loaf; Davidsons Specialist Butchers of Inverurie for its spiced apple pork stew; Robbie George of Lhanbryde for its meat balls with Tex Mex sauce; W.F. Stark for its pork lemon medallions.

### Beef burgers

**Gold** - Forbes Raeburn of Huntly which won two awards; Scott Brothers, J.C. Dawson and James Chapman (Butchers) Wishaw Ltd.

**Silver** - A. and I. Quality Butchers which won two awards; A. Davidson Butchers of Scone; Bertram's Quality Butchers of Kirriemuir; D. G. Lindsay and Son of Perth; Hillfoots Country Butchers of Tullibody; James Rae and Son of Polmont and Kincardine; MacDougall and Hastie of Inverness; R. George of Lhanbryde.

### Ready to heat

**Gold** - R. George for its lasagne; Simon Howie for its Highland beef and ale casserole with herb dumplings and creamed mash, steak stroganoff with wild rice, haggis lasagne and lamb, mint and chilli meatballs with penne pasta and tomato salsa.

**Silver** - A. and I. Quality Butchers for its beef lasagne; Bert Fowlie for its steak dinner; Scott Brothers for its lamb and black pudding hot pot.

### Modern apprenticeships and Scottish Vocational Qualifications

- Sandra Conlin, of A.W. Herd, Aberdeen; Matthew Davidson, of A. and I. Quality Butchers; Lee Dunbar, of West End Butchers, Dundee; Robert Elliot, of H.M. Sheridan, Ballater; Shaun Geddes, Andrew Peter and Philip Munro, of Davidsons Specialist Butchers, Inverurie; Alan Guy, of H.D. Ferguson, Lochgilphead; George Ingall, of Lochalsh Butchers, Kyle of Lochalsh; Kieren Johnstone, of Leven; Jurgens Joubert, of J. and K. Anderson, Whiteness, Shetland; Kevin Scott, of Greens Fine Meats, Grantown; Philip Whyte, of Andrew Gordon Butchery and Fine Foods, Aberdeen.

## Farmers warned over tax penalties

CALL TO CHECK CONTRACT DEALS

FARMERS and landowners operating contract farming arrangements have been warned to expect a clampdown from the taxman.

Douglas Ogilvie, a Perth-based partner with chartered surveyor Smiths Gore, has urged both sides to check arrangements as informal or poorly structured agreements could result in tax penalties being imposed on the landowner.

These could include the loss of inheritance tax relief, concessions for agricultural and business property as well as the backdating of unpaid income tax plus interest on it to the point the arrangement was first entered into.

Mr Ogilvie said: "There may be significant numbers of situations where informal contract farming agreements have been entered into, none of which will be watertight, and all of which could result in an extremely unpleasant wake-up call from HM Revenue and Customs."

## RECORDS

"There are many instances where, for example, neighbouring farmers or landowners have set up what are loosely termed as contract farming agreements, but they have little proper substance, and equally there are numerous cases where no records or paperwork exists. It is these flimsy, insubstantial arrangements that can become unstuck."

Mr Ogilvie said the landowner in any contract farming deal carried the ultimate risk. He also said they should take an active role in any agreement, adding that regular meetings required to be held.

Jim Drysdale, the land resources partner with legal firm Anderson Strath-

tor, was got by AI from him and had an estimated breeding value of +42, putting him in the top 1% of the breed.

month son of Ironstone Colonel, from Mr Wilson. At 14,000gn was Bailea Eldistinctivo, a 21-month



The Limousin supreme champion, Bankdale Exfactor

Amperaine Bravo.

Topping the trade for black Limousins were Bob Adam, of Newhouse of Glamis, Forfar, and Albert Howie, of West Knock, Stuartfield. They both sold at 8,000gn.

Newhouse Black Excalibur, a December 2009 son of Tamarvalley Boscatle, from the Adams was bought by G. Yarr, of Whitton, Edzell.

Buying Knock Black Encore, a December 2009 son of Newhouse Billy, was H.B. and L.J. Lear, of Creslow Manor, Whitchurch, Buckinghamshire.

Averages were: senior - 36 for £5,528.54; intermediate - 53 for £6,504.06; junior - £6,555.94 for 32.

## Gary's appetite for success continues with new award

SCOTLAND'S top two butchers come from the north-east.

Gary Raeburn, 25, of Forbes Raeburn and Son, Huntly, and Murray Jamieson, 20, of Bruce Brymer, Brechin, won their respective age categories for over 22 and under 22 in the Scottish Meat Skills contest, held as part of yesterday's fair.

The finals involved eight young butchers. Each were given two-and-a-half hours to prepare a display cabinet filled with various meat products.

The contest tested their

meat-cutting skills, hygiene, product range and practical knowledge of the trade.

Gary is no stranger to success and has won a multitude of awards. He has twice been crowned Scottish young butcher of the year. He is the current UK young butcher of the year.

His range took on a very agricultural feel. It included tractorman's steak slices, vet's spicy steak stir fry, a rack of Highland lamb and maple-glazed pork olives.

Murray is an apprentice with Brymers. He joined the business full-time three years



Gary Raeburn with his winning meat display at the fair

ago after previously helping out on Saturdays and after school.

He said he was delighted with his win.

His offering included kebabs, pork belly roulade, hag-

gis and mince dumplings, stuffed pork chops and beef roulade.

Competition judge Keith Fisher praised all the finalists, adding the standard was world-leading.

had to show active participation and involvement in decision-making if they were to continue to qualify for the various tax reliefs available to agricultural businesses.

## MARKET PRICES

**THAINSTONE** - Aberdeen and Northern Marts held its rare breed sale and sold 38 horses and ponies, 36 cattle, 47 pigs, 176 sheep, seven goats and llamas, 427 cages of poultry, 246 lots of hatching eggs, 388 lots of tack, 264 lots from a bygone era and items of poultry equipment.

Leading prices:  
Horses and ponies: Irish Draught filly - 950gn; Welsh part-bred gelding - 820gn; Highland mare - 680gn; Donkey jenny - 380gn.  
Cattle: Longhorn female - 1,000gn; Highland male - 700gn; Dexter female - 380gn; Highland female - 255gn.  
Pigs: Gloucester Old Spot male - 130gn; Tamworth females - 90gn; Gloucester Old Spot females - 80gn.  
Sheep:  
Ewe lambs: Jacob - 130gn; ZwartX - 90gn; Dorest - 80gn.  
Ewes and lambs: Jacob - 90gn; Rye - 80gn; South Down - 70gn.  
Gimmer and lambs: Rye - 90gn.  
Rams: Zwart - 160gn; Herd - 90gn; Oxf - 70gn.  
Llama - 290gn.  
Goats: Angora/ Saanen cross males - 45gn.  
Poultry: Giant Dewlap Toulouse - £150; Red Breasted Goose, Sussex female chicks, Buff Orpington - £120; Speckled Sussex, Light Sussex - £100.  
Eggs: Lavender Araucuna £40; Chocolate Call £32; Blue Fawn Call £30; Silver Laced, Blue Wyandotte, Chocolate Orpington £28.  
Tack: Torsion treeless saddle £320; Treeless saddle £200; leather driving harness £100; 17.5 Wintec saddle £90.  
Bygone era and poultry equipment: cheese press - £600; Horse gig - £260; Chicken coup and run - £170.

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## Haggis is just champion

THE nation's top haggis and pork sausage makers were revealed yesterday.

J. and A. Waters, of Selkirk, won the haggis contest at the fair. Second was defending champion T.H. Carson, of Dalbeattie. Third and north of Scotland champion was George Fullerton, of Scott The Butcher, Huntly. The east of

Scotland championship went to Arbroath butcher, D.H. Robertson. The crown for best sausage maker was awarded to Tom Courts, of Cowdenbeath. Fraserburgh's Bruce of the Broch was second and Andrew Gillespie, of Anniesland Cross, Glasgow, third. Bruce of the Broch also won the north of Scotland championship.

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