



SCOTTISH
CRAFT BUTCHERS

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



SCOTTISH
CRAFT BUTCHERS



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



SCOTTISH
CRAFT BUTCHERS

OUR NUMBERS

Over 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



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

CAN YOU AFFORD NOT TO BE A MEMBER?



SCOTTISH
CRAFT BUTCHERS

COMPETITIONS & INNOVATIVE EVALUATIONS

Haggis

Black Pudding

Steak Pies

Savoury Pastries

Ready to Cook

Pork Sausages

Beef Sausages

Sliced Sausage

Speciality Sausage

and more



SCOTTISH
CRAFT BUTCHERS

POINT OF SALE POSTERS

Burns Night,
Valentines Day,
Barbecue,
Christmas and New Year

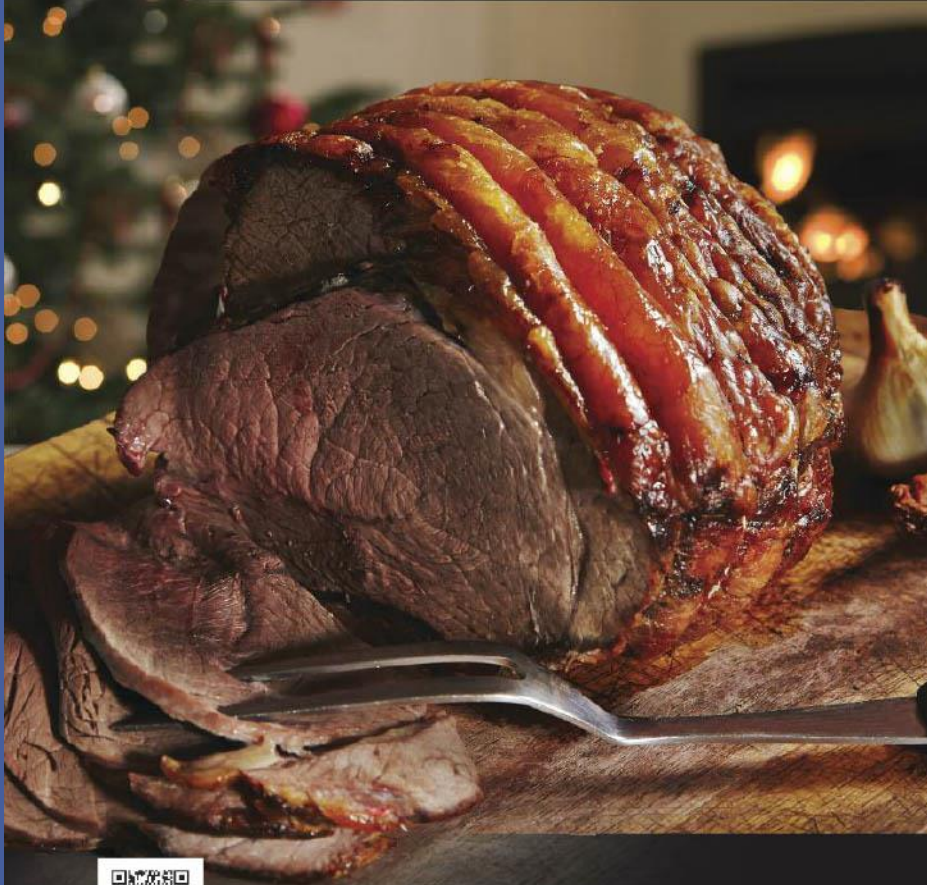
**NOT JUST BEEF,
LAMB & PORK**



SCOTTISH
CRAFT BUTCHERS

taste the magic
of the Season...

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



SCAN FOR
RECIPE

SCOTTISH
CRAFT BUTCHERS

 facebook.com/scottishcraftbutchers/

 [#LambforStAndrewsDay](https://twitter.com/LambforStAndrewsDay)

SCOTTISH
CRAFT BUTCHERS

Autumn essentials

...quality without compromise



Autumn essentials

...quality without compromise



 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS



SCOTTISH
CRAFT BUTCHERS

summer sizzlers
nutritious...delicious

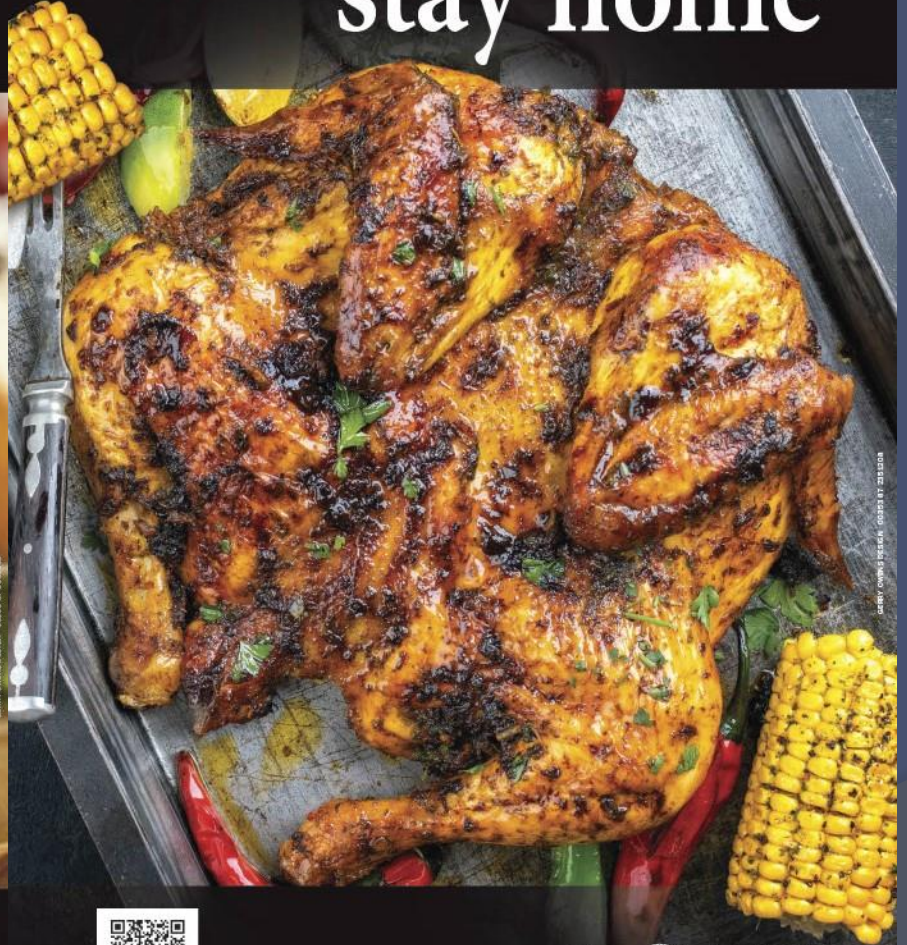


COURTESY OF SCOTTISH CRAFT BUTCHERS



SCOTTISH
CRAFT BUTCHERS

great reason to
stay home



COURTESY OF SCOTTISH CRAFT BUTCHERS



SCOTTISH
CRAFT BUTCHERS

round steak

fresh, lean, tasty



Casseroles



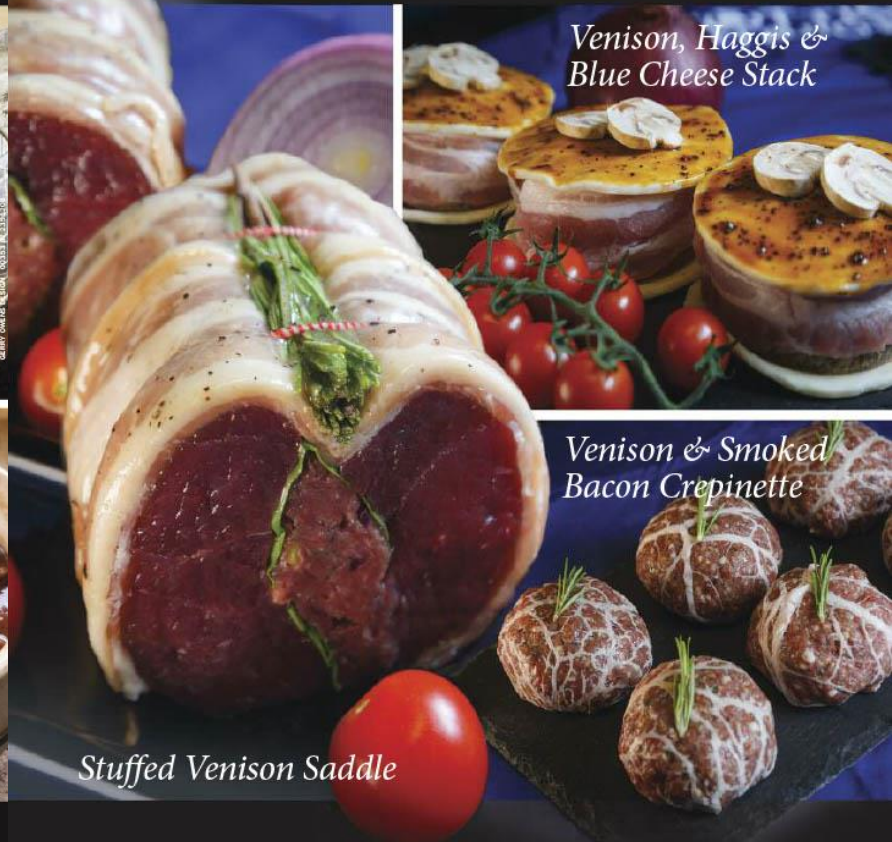
Stroganoff



Goulash

Autumn essentials

...quality without compromise



Venison, Haggis & Blue Cheese Stack

Venison & Smoked Bacon Crepinette

Stuffed Venison Saddle

 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS



SCOTTISH
VENISON 

SCOTTISH
CRAFT BUTCHERS

Burns' Night

something traditional



 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

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

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

SCOTTISH CRAFT BUTCHERS 

NEWSLETTER NOVEMBER 2020

Changing Trends, Challenging Times

With reports issuing figures such as butchers trade increased by 30% and online trade increased by 68% in the last 8 months there is no doubt that we are indeed seeing changing trends. There has been a significant change in cooking habits and type of food consumed, since working and living more at home became the norm. Beef (steaks & burgers) & Pork (sausages) trade has grown over 10% with households focusing on the family menu instead of the reliance on "takeaway" food of recent times. More online shopping has helped local butchers shops reach a wider customer base, especially with mail order being delivered straight to the door. This is a convenient option for those who are now encouraged to work from home. With recent pressure on eating out the consumer seems to be turning towards our sector for familiarity and confidence in the household food purchasing. With the festive period almost upon us we face another challenge to our organisational skills and commitment to providing the quality products and exceptional standards of customer service which are the hallmarks of our trade. There is no doubt that we face the most testing festive period ever. However, we have the strong foundation of having continued trading throughout the pandemic and with a little patience and organisation we can uphold those qualities our customers can rightfully expect from their local Scottish Craft Butcher. Please remember that the team at the office are available to offer guidance and support, just get in touch. Contact details on page 29.

Membership Renewals direct debit form
Your membership renewal forms will be coming out on the 1st January. If you would prefer to set up a direct debit payment to spread the cost over the year then we have enclosed a direct debit mandate form with this issue of the newsletter. Payments can be set up to be made annually, quarterly or monthly. Payments will be taken on the 1st of the month for quarterly (February, May, August and November) and monthly payments (10 payments February to November). Annual payments will be taken on the 22nd of January. The fees for 2021 will be set at the AGM on the 22nd of November.

don't get your tinsel in a tangle... order early!

COVID-19 LATEST NEWS

Inside this issue

- Covid Update 3
- Covid Guidance 4
- AGM notice 6
- Lamb for St Andrew's day 7
- British Poultry Council 9
- Tom Courts for President 16
- FFS Consumer Research 21
- Market Report 22
- Market Reports 26

Special points of interest

- Retail price update
- Sausage Filler For Sale
- Fettle's Professional Posters
- Adopt an Apprentice now £5000

SCOTTISH CRAFT BUTCHERS 

- Members Only Website
- Packed with information
- Over 4000 stories



Your friend in the business

SCOTTISH FEDERATION OF MEAT TRADERS

HOME OFFERS NEWS SFMTA WHO TO CALL PROMOTIONS RECIPES PRODUCTS PHOTO GALLERY SHOPS GALLERY BENEFITS

LINKS LABELLING FOOD SAFETY HEALTH AND SAFETY EMPLOYMENT LAW GDPR FAQs

You are logged in: scotts@fife.co.uk [logout]

SITE EXCLUSIVELY FOR SFMTA MEMBERS
Welcome to the SFMTA Members only website. This site will be used to provide you with information, links, images and documents for use within your business.

Tell us what you think of this site:-
e mail crafbutchers@crafbutchers.co.uk

Visit **WEB ALBUM SHOPS up to 2011**

Visit **WEB ALBUM SHOPS 2011-18**

Visit **WEB ALBUM SCOTCH PIE CLUB judging and presentations 2004-2015**

SHOP FEATURES - Exclusive access for members

Now this site hosts its own .
-- PHOTO GALLERY
for images you might like to use and a
-- SHOPS GALLERY
for you to browse through designs and ideas of fellow craft butchers.

This site is for the exclusive use by members. The main website www.crafbutchers.co.uk is available for updates on consumer issues, public issues and locating Scottish Craft Butchers.

Please make sure your entry on the Scottish Craft Butchers website is up to date. It is possibly the first place surfers will find your business on the web.

If you have any suggestions for content in this section, that is not already on the site please let

GENERAL DATA PROTECTION REGULATION (GDPR)

You should be aware that the General Data Protection Regulation (GDPR) will come into force on 25 May 2018. A new section has been added to this website see GDPR on links above

[Read more](#)

FOOD STANDARDS SCOTLAND CONFERENCE

Edinburgh, Wednesday 28 March 2018
Attended by Douglas Scott

[Read more](#)

BUSINESS BENEFITS OF BEING RESOURCE EFFICIENT

Resource efficiency is about maximising the use of materials with minimal waste production • Scottish organisations could save as much as £2.9 billion every year by making more efficient use of their

[resources.](#)

[Read more](#)

QUESTIONS FOR FSS

SFMTA have asked the following questions regards

McAUSLAND CRAWFORD
SUPPLIERS TO THE FOOD INDUSTRY

Lucas
INGREDIENTS

TPS
(Scotland)
Serving the Meat Industry

CAPITAL COOLING®

- Facebook and Twitter
- Members only Facebook chatroom
- Employers Handbook
- Ticket Production Service
- QUID declarations computed
- Use of the Scottish Craft Butcher branding



SCOTTISH CRAFT BUTCHERS

RECIPE CARDS



TIPS • ADVICE • COOKING TIMES

Beef

Buying Beef

Look for choice, 80, 70, 60, 50, 40, 30, 20, 10, 0% fat. The higher the percentage, the more tender the meat will be.

Weight to allow: 1 lb to 1 1/4 lb (1.4 to 1.8 kg) based on guest numbers.

Accompaniments

To make the most of the beef, it is best to serve individual portions rather than one large plating. Accompaniments should be served in small portions, one per person, for 20 minutes, allowing for rest. When served in hot bed, serve vegetables, slightly thickened gravy from pan juices. Serve with a drink of red wine.

Temperatures for Roasting

Roast oven before cooking.

1. Hot (over 300°F) for 15 minutes. Set oven to 325°F / 160°C / Gas Mark 3.

2. Moderate (hot oven, available for 20 min). Set oven to 375°F / 190°C / Gas Mark 4.

Cooking Times

Roast: 15 minutes per lb (500g) plus 20 minutes at 6.

20 minutes per lb (500g) plus 15 minutes at 6.

Medium Rare: 20 minutes per lb (500g) plus 20 minutes at 6.

At 6, 15 minutes per lb (500g) plus 20 minutes at 5.

Carve when outside of roast is purple to the bone and red.

Hot (over 300°F) for 15 minutes.

At 30 minutes per lb (500g) plus 10 minutes at 6.

Cook slowly with a roasting fan with the lid open. Add a little oil to keep juicy. Baste during cooking or use moist cooking tin.

Carving Beef

Roast joints - cut across the grain.

Using Cooked Beef

Serve cold with various pickles, chutneys and salads.



Braised Lamb Shanks with rosemary & balsamic vinegar

Ingredients (Serves 6)

- 4 lamb shanks
- 2 large onions, sliced and peeled, sliced
- 2 large carrots, sliced and peeled, sliced
- 1 kg rosemary stems, fresh, chopped
- 1 large onion, peeled and sliced thinly
- 4 cloves of garlic, peeled and roughly chopped
- 300ml / 10 fl oz white wine
- 100ml / 3 fl oz balsamic vinegar

Preheat oven to 200°C / 400°F and 2 large browned together.

Method

Put the rosemary stems into a plastic bag and add the shanks. Shake to coat them evenly. Heat the oil in a large heavy based casserole and brown the shanks on all sides over a medium heat. This should be done quickly - just a few minutes each side, until they begin to brown and cook. Remove any large bits of fat and remove which a double portion. The pan may need more oil if dry. Add the rosemary and herb tin. Then add the onion, carrots and garlic, stirring and cooking until the onions are softened and beginning to become transparent. Remove the heat and add the wine and vinegar, bring to the boil.

Return the shanks and their juices to the pan. Lower the heat and add the bouquet garni tucked into the side. Cover the pan with a layer of greaseproof paper and put the lid on top. Simmer very gently for 2 1/2 hours, turning the shanks occasionally.



- Artwork for you to use
- Share on social media



SCOTTISH CRAFT BUTCHERS

Business owners are required to keep up to speed on changes in legislation & guidance, SCB sends out updates regularly direct to the member

SCB is the only organisation 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?



**SCOTTISH
CRAFT BUTCHERS**