

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



The logo features the text 'SCOTTISH CRAFT BUTCHERS' in white, sans-serif font, with a stylized thistle symbol integrated into the letter 'O' of 'SCOTTISH'. The entire logo is set against a dark blue rectangular background.

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



The logo is presented on a dark blue rectangular background. It features the same white thistle symbol as above, positioned between the words 'SCOTTISH' and 'CRAFT BUTCHERS'. The text is in a bold, white, sans-serif font.

ABOUT SCOTTISH CRAFT BUTCHERS

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



The logo for Scottish Craft Butchers is displayed on a dark blue rectangular background. The thistle icon is white and centered within the word "SCOTTISH". Below "SCOTTISH", the words "CRAFT BUTCHERS" are written in a white, sans-serif font.

OUR NUMBERS



OVER 350 SHOPS THROUGHOUT SCOTLAND AND SOME
IN ENGLAND

97% MEMBERSHIP RETENTION

The logo for Scottish Craft Butchers is displayed on a dark blue rectangular background. The thistle icon is white and positioned between the letters 'O' and 'T' in the word "SCOTTISH". Below "SCOTTISH", the words "CRAFT BUTCHERS" are written in a white, sans-serif font.

WHAT WE OFFER

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



The logo for Scottish Craft Butchers is displayed on a dark blue rectangular background. The thistle icon is white and positioned between the letters 'O' and 'T' in the word "SCOTTISH". Below "SCOTTISH", the words "CRAFT BUTCHERS" are written in a white, sans-serif font.

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

The logo is presented on a dark blue rectangular background. The thistle emblem and the text "SCOTTISH CRAFT BUTCHERS" are rendered in white, matching the logo's design in the previous image.

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



The logo for Scottish Craft Butchers is displayed on a dark blue rectangular background. The thistle icon is white and centered within the letter 'O' of the word "SCOTTISH". Below "SCOTTISH", the words "CRAFT BUTCHERS" are written in a white, sans-serif font.

POINT OF SALE POSTERS & INFO GRAPHICS

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





**NOT JUST BEEF,
LAMB & PORK**

Scotch Lamb for St. Andrew's Day



friends, family...
we **meet** again.



 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS



 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

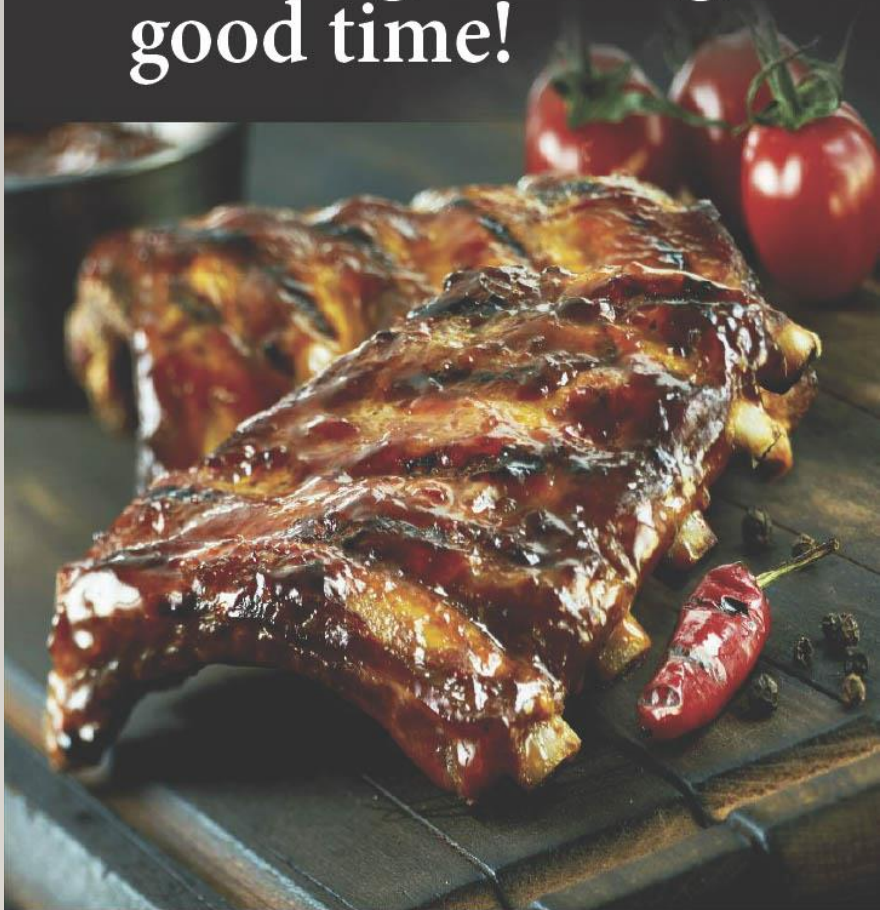
SCOTTISH
CRAFT BUTCHERS



never fear...
we've got
burgers
here!

SCOTTISH
CRAFT BUTCHERS

Have a **grilling**
good time!



Your butcher is not
just for **Christmas!**



 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

don't get your tinsel
in a tangle...


A December
to remember...

order
early!



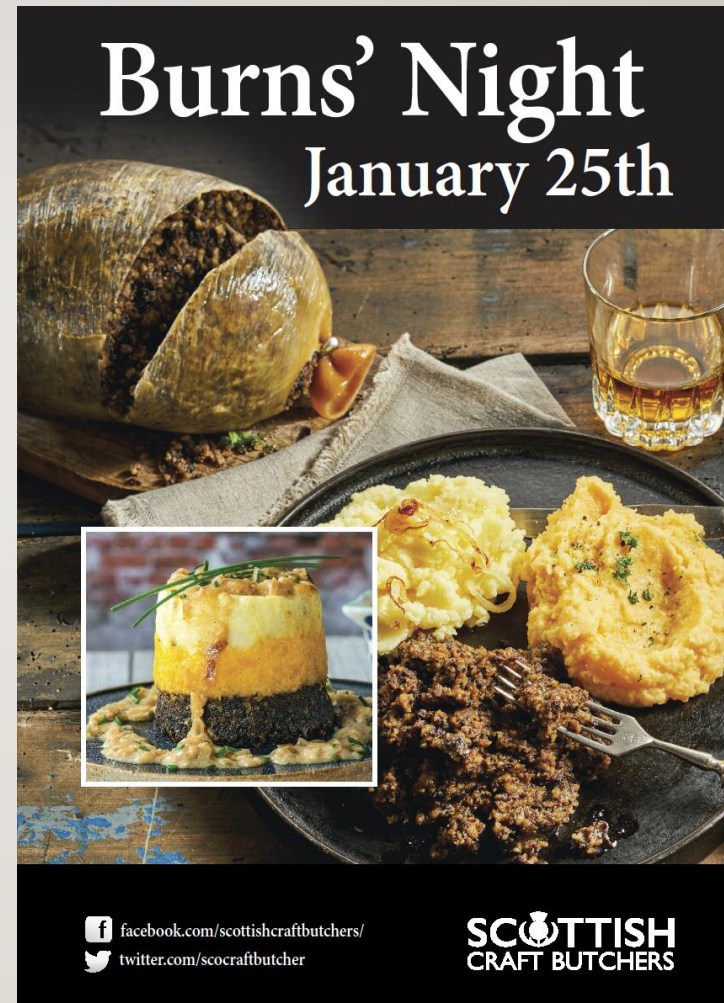
 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

 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

National Farmers Union Scotland

National Sheep Association Scotland

Scottish Pig Producers

SCOTTISH CRAFT BUTCHERS

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



SCOTTISH CRAFT BUTCHERS

fantastic food good times

Live, Love ...eat!

SCOTTISH CRAFT BUTCHERS

LET US KNOW YOUR THOUGHTS!

NEWSLETTER AUGUST 2021

Butchers Survey
help us to improve our service to you!
win 1 year's annual membership to Scottish Craft Butchers.

Scottish Craft Butchers are supporting this survey, carried out by National Craft Butchers. (terms and conditions apply)

British Butchers Survey
HAVE YOUR SAY NOW!

WIN A YEARS FREE MEMBERSHIP
COMPLETE THE BRITISH BUTCHERS SURVEY TO ENTER THE PRIZE DRAW!

It will provide us with valuable information to allow us to develop the service we provide to our members. We would encourage you to complete the survey, not all questions are relevant to Scotland but please answer as many as you can using the link below. (Closing date is 6th August 2021)

Butchers based in Scotland who complete the survey, will be entered into a prize draw to [win 1 year's annual membership to Scottish Craft Butchers.](#)

(Main branch only, additional branches of the business will be invoiced as normal)
Complete the survey in the link e-mailed out to all members:-
<https://www.surveymonkey.co.uk/r/HHJBPSZ>

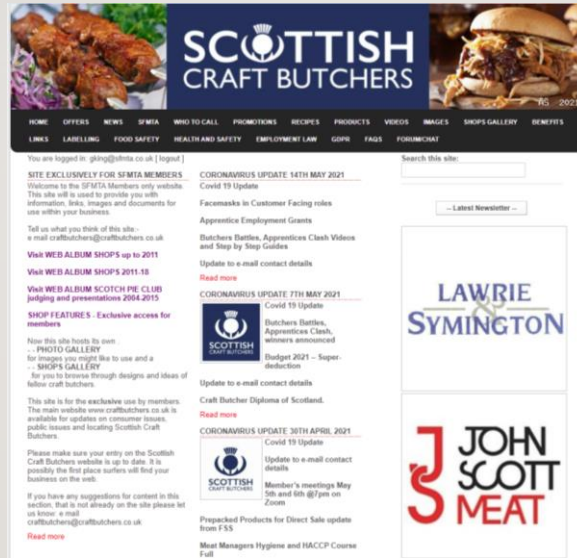
Inside this issue

- Meat Managers Courses 3
- The Most Sustainable Foods 5
- Meet the Methane Debate 7
- Glogburn Farm Shop Sausages 13
- Workplace Covid Testing 15
- Food Events Calendar 18
- Bright Future for High Streets 20
- David Cox Quality Butcher 22
- Strachan Craft Butchers 24
- Market Reports, Charts, Prices... 30

SCOTTISH CRAFT BUTCHERS

SUPPORT

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



The screenshot shows the Scottish Craft Butchers website interface. At the top, there's a navigation menu with links like HOME, OFFERS, NEWS, SFMTA, WHO TO CALL, PROMOTIONS, RECIPES, PRODUCTS, VIDEOS, IMAGES, SHOPS GALLERY, and BENEFITS. Below the menu is a search bar and a 'Latest Newsletter' button. The main content area features several news updates, including 'CORONAVIRUS UPDATE 14TH MAY 2021', 'CORONAVIRUS UPDATE 17TH MAY 2021', and 'CORONAVIRUS UPDATE 30TH APRIL 2021'. There are also logos for 'LAWRIE SYMINGTON' and 'JOHN SCOTT MEAT'.



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



The logo for Scottish Craft Butchers is displayed on a dark blue rectangular background. The thistle icon is white and integrated into the letter 'O' of the word "SCOTTISH". The words "SCOTTISH" and "CRAFT BUTCHERS" are stacked in a white, sans-serif font.

RECIPE CARDS



- ARTWORK FOR YOU TO USE
- SHARE ON SOCIAL MEDIA



Braised Lamb Shanks with rosemary & balsamic vinegar

Ingredients (Serves 4)

- 4 lamb shanks
- 200g plain flour seasoned with salt & black pepper
- 200g olive oil and vegetable oil
- 1 kg rosemary leaves, finely chopped
- 1 kg brown onion, finely chopped
- 2 large onions, peeled and sliced thickly
- 4 cloves of garlic, peeled and roughly chopped
- 300ml / 10 fl oz white wine
- 100ml / 3.5 fl oz balsamic vinegar

Preheat oven to 160°C / 320°F and 2 hrs. Seasoned together.

Method

Put the seasoned flour into a plastic bag and add the shanks, shaking 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 seal. Sprig a few fresh herb leaves and remove with a slotted spoon. The pan may need more oil at this point. Add the rosemary and let it fry. Then add the onion, onion and garlic, stirring and cooking until the onion has softened and beginning to become transparent. Heat the hot oil and the wine and vinegar, bring to a boil.

Remove the shanks and then place in the pot. Lower the heat and add the chopped garlic tucked into the side. Cover the pot with a layer of parchment paper and put the lid on. Simmer very gently for 2-3 hours, turning the shanks occasionally.



TIPS • ADVICE • COOKING TIMES

Beef

Buying Beef

Look for choice, 80% lean, 20% fat, 10% bone. Weight is always 1.3 to 1.4 (1.4 to 1.8) based on joint and grade of joint.

Accompaniments

Yorkshire Pudding: It is easier to serve individual puddings rather than one large pudding. It is made with eggs, milk, flour, salt, and a little oil. It is cooked in a 200°C oven for 20 minutes during the rest of the roast.

Green vegetables: Slightly dip boiled greens from your favourite recipe with a dash of cold cream.

Temperatures for Roasting
Preheat oven before cooking.
At 160°C (320°F) for prime cuts, but aim to 120°F (130°C) for Mince.
8. Moderately Hot Oven suitable for all joints.
Set between 170°F to 180°C (325°F to 350°F).

Cooking Times

Beef: 15 minutes per lb (450g) plus 30 minutes at 160°C (320°F) plus 15 minutes at 180°C (350°F).

Medium Rare: 20 minutes per lb (450g) plus 30 minutes at 160°C (320°F) plus 15 minutes at 180°C (350°F).

Well Done: 25 minutes per lb (450g) plus 30 minutes at 160°C (320°F) plus 15 minutes at 180°C (350°F).

Cook joints with a natural fat with the side equipment, and 100% fat. Some joints. When doing cooking a one general cooking fat.

Caring for Beef

Beef joints: www.scottishcraftbutchers.com

Living Cooked Beef
Serve: Cook with extra garlic, salt and herbs.



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!
-
- (£345 PLUS VAT PER YEAR)



SCOTTISH
CRAFT BUTCHERS

The logo is presented on a dark blue rectangular background. The thistle icon is white and positioned between the letters 'O' and 'T' in the word "SCOTTISH". The words "SCOTTISH" and "CRAFT BUTCHERS" are written in a bold, white, sans-serif font, stacked vertically.