

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



The logo for Scottish Craft Butchers is displayed in white on a dark blue rectangular background. It features a stylized thistle emblem at the top, consisting of a central circle with a stem and leaves, topped by a fan-like crest. Below the emblem, the words "SCOTTISH" and "CRAFT BUTCHERS" are stacked in a clean, sans-serif font.

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



A dark blue rectangular box containing the 'SCOTTISH CRAFT BUTCHERS' logo in white. The thistle symbol is integrated into the letter 'O' of 'SCOTTISH'. The text 'SCOTTISH' is on the top line and 'CRAFT BUTCHERS' is on the bottom line, both in a clean, 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 same logo as above is shown on a dark blue rectangular background. The thistle icon is white, and the text "SCOTTISH" and "CRAFT BUTCHERS" is also in white, creating a high-contrast design.

OUR NUMBERS



OVER 350 SHOPS THROUGHOUT SCOTLAND AND SOME
IN ENGLAND

97% MEMBERSHIP RETENTION

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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. It features the same stylized white thistle as seen in the previous image, positioned between the words "SCOTTISH" and "CRAFT BUTCHERS" in a clean, 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 for Scottish Craft Butchers is shown within a dark blue rectangular box. The thistle emblem and the text "SCOTTISH" and "CRAFT BUTCHERS" are rendered in white, matching the logo seen in the previous block.

CAN YOU AFFORD NOT TO BE A MEMBER?

COMPETITIONS & INNOVATIVE EVALUATIONS

- HAGGIS
- PORK SAUSAGES
- BLACK PUDDING
- BEEF SAUSAGES
- STEAK PIES
- SLICED SAUSAGE
- SPECIALITY SAUSAGE
- READY TO COOK AND MORE



POINT OF SALE POSTERS & INFO GRAPHICS

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

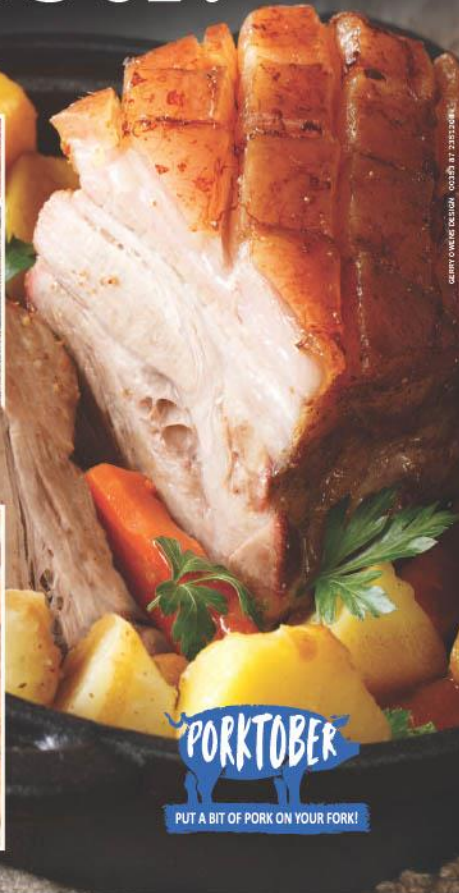


**NOT JUST BEEF,
LAMB & PORK**

Celebrate Porktober!

sausage week ...in Scotland

28th Oct - 3rd Nov 2024



PORKTOBER
PUT A BIT OF PORK ON YOUR FORK!



Always
ask for...



SCOTTISH
CRAFT BUTCHERS

One bite...
pure delight!

SCOTTISH
CRAFT BUTCHERS



tasty...
in **pastry!**

perfectly formed,
crispy... and tasty!

SCOTTISH
CRAFT BUTCHERS

this Summer... unleash
your taste buds

Escape to flavours
unknown...



© SCOTTISH CRAFT BUTCHERS 2018



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Thank you for
shopping local!

SCOTTISH
CRAFT BUTCHERS

Thank you for
shopping local!

SCOTTISH
CRAFT BUTCHERS

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



A December
to remember...

order
early!



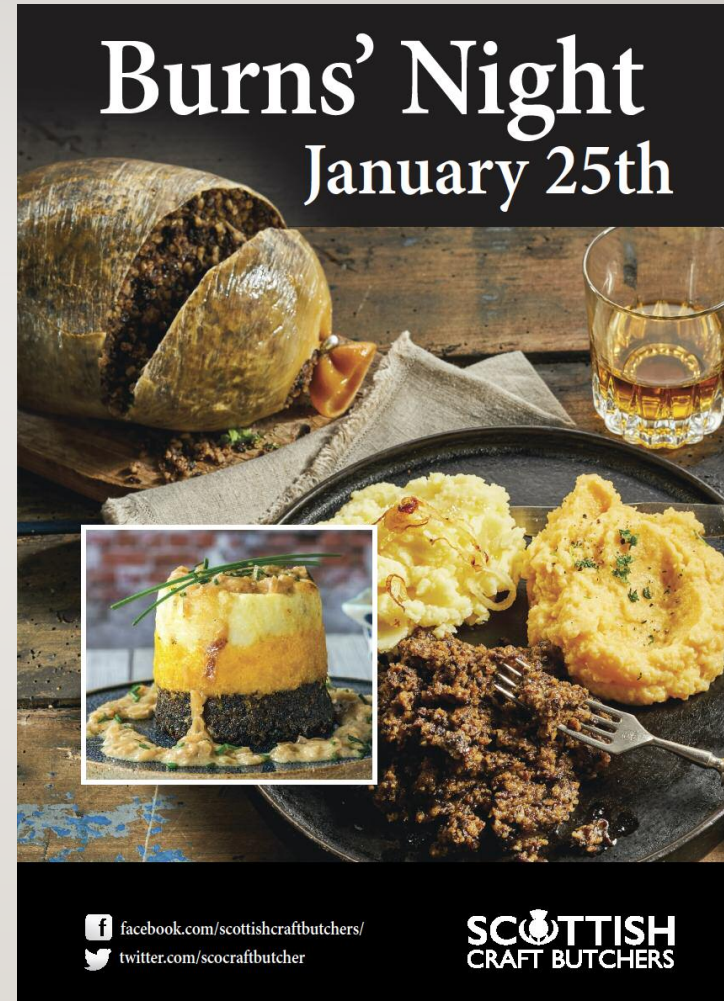
 facebook.com/scottishcraftbutchers/
 twitter.com/scocraftbutcher

SCOTTISH
CRAFT BUTCHERS

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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

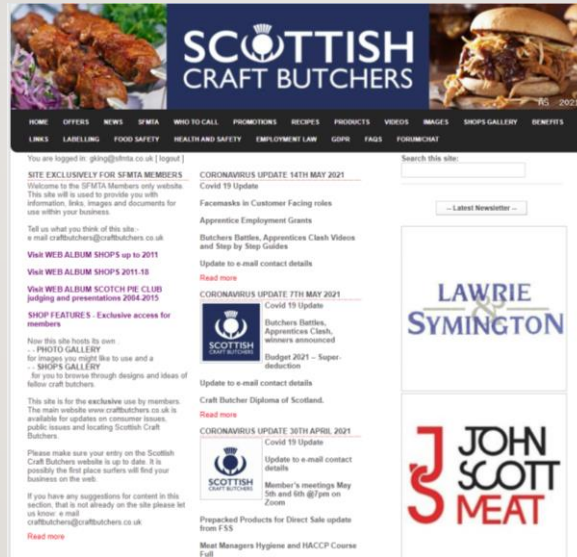
- MONTHLY NEWSLETTER ISSUED BY POST AND ON THE WEBSITE
- VARIOUS SURVEY RESULTS
- CORPORATE MEMBERS DIRECTORY



SCOTTISH
CRAFT BUTCHERS

SUPPORT

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



The screenshot shows the website's header with the logo and navigation links: HOME, OFFERS, NEWS, SFMTA, WHO TO CALL, PROMOTIONS, RECIPES, PRODUCTS, VIDEOS, IMAGES, SHOPS GALLERY, BENEFITS, LINKS, LABELLING, FOOD SAFETY, HEALTH AND SAFETY, EMPLOYMENT LAW, GDPR, FAQS, FORUM/CHAT. Below the header is a search bar and a 'Latest Newsletter' button. The main content area features several news items:

- CORONAVIRUS UPDATE 14TH MAY 2021**: Covid 19 Update. Facemasks in Customer Facing roles. Apprenticeship Employment Grants. Butchers Battles, Apprentices Clash Videos and Step by Step Guides. Update to e-mail contact details. [Read more](#)
- CORONAVIRUS UPDATE 17TH MAY 2021**: Covid 19 Update. Butchers Battles, Apprentices Clash, winners announced. Budget 2021 – Super-deduction. Update to e-mail contact details. [Read more](#)
- CORONAVIRUS UPDATE 30TH APRIL 2021**: Covid 19 Update. Update to e-mail contact details. Member's meetings May 5th and 6th @7pm on Zoom. [Read more](#)
- Prepackaged Products for Direct Sale update from FSS**. [Read more](#)
- Meat Managers Hygiene and HACCP Course Full**. [Read more](#)

On the left side, there are links for 'SITE EXCLUSIVELY FOR SFMTA MEMBERS', 'Visit WEB ALBUM SHOPS up to 2011', 'Visit WEB ALBUM SHOPS 2011-18', 'Visit WEB ALBUM SCOTCH PIE CLUB Judging and presentations 2004-2015', and 'SHOP FEATURE - Exclusive access for members'. There are also links for 'PHOTO GALLERY' and 'SHOPS GALLERY'.



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



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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 and 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 (325°F) and 100g butter melted 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 up your herb mix of flour and onion with a skilful oven. The gas may need more oil at this point. Add the rosemary and hot oil to the pot. This will help to brown the onion and garlic, allowing cooking until the onion has softened and beginning to become transparent. Remove the heat and add the wine and vinegar, adding in the balsamic.

Remove the shank and then place in the pot. Remove the heat and add the preheated gas to 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 shank occasionally.



TIPS • ADVICE • COOKING TIMES

Beef

Buying Beef

Beef is chosen in steaks, roasts, burgers, mince, pies and ground beef. Weight is given in kg (2.2 lb) or in lb (0.45 kg).

Accompaniments

Vegetables: Potatoes, 10-15 minutes to serve individual potatoes, 15-20 minutes for large potatoes. Carrots, 10-15 minutes, sliced, covered, covered, covered, covered. Parsnips, 10-15 minutes, sliced, covered, covered, covered.

Green vegetables

Slightly dip lamb and beef in green sauce. Simmer for 10-15 minutes.

Temperatures for Roasting

Preheat oven before cooking. At this temperature, the oven is preheated to 160°C (325°F) or 170°C (325°F) or 180°C (350°F).

Markedly Hot Oven suitable for all joints.

Set between 175°C (345°F) and 180°C (350°F).

Cooking Times

Beef: 10 minutes per kg (2.2 lb) plus 20 minutes at 160°C (325°F) plus 15 minutes at 170°C (325°F).

Medium Rare: 10 minutes per kg (2.2 lb) plus 10 minutes at 160°C (325°F) plus 10 minutes at 170°C (325°F).

Well Done: 10 minutes per kg (2.2 lb) plus 10 minutes at 160°C (325°F) plus 10 minutes at 170°C (325°F).

Cook joints with a roasting tin with the side of parchment, and 100g (3.5 oz) butter. Turn during cooking a few times.

Caring Beef

Beef joints: www.scottishbutchers.com

Living Cooked Beef

Beef: 10 minutes per kg (2.2 lb) plus 10 minutes at 160°C (325°F) plus 10 minutes at 170°C (325°F).



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.



A dark blue rectangular logo containing the text "SCOTTISH" and "CRAFT BUTCHERS" in white, sans-serif font. The word "SCOTTISH" is on the top line and "CRAFT BUTCHERS" is on the bottom line. A small white thistle icon is integrated into the letter "O" of "SCOTTISH".

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 UNDER £8 PER WEEK!
-
- (£400 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 "SCOTTISH". The text "SCOTTISH" and "CRAFT BUTCHERS" is in white, bold, sans-serif font, stacked vertically.