



Minutes of Midlands Regional Meeting/Barbecue Heats Monday, 14 March 2016 commencing 11.30am at The White Lion, Brinsley

Present: Robert Jones, Stephen Hewitt, Mark Healey, Gaynor Richards (Walter Smith Fine Foods), Arthur Wright (C N Wright Butchers), Scott Barlow (Barlows Butchers), Stephen Robinson (Robinsons Butchers & Delicatessen), Richard Owen (Owen Taylor Butchers Ltd),
Corporate Members: David Brennand & Simon Nicholson, Innovative Food Ingredients

1 Introduction & Welcome

Robert Jones welcomed members to the meeting and thanked Scott Barlow for hosting the event and providing a chef to cook the BBQ entry products.

Corporate members, David Brennand and Simon Nicholson of Innovative Food Ingredients attended the meeting to give a product presentation and also confirmed their agreement to judge the Midlands region BBQ Heats. Robert Jones thanked David and Simon for taking on this challenge.

2 Apologies for Absence: Nick McAndrew (Chase Farm Shop), Simon Kelly (Aubrey Allen), Allan Bennett (Allan Bennett Butchers), Nigel Rose (Walter Smith Fine Foods), Frank Parker Butchers.

3 Minutes of last meeting and Matters Arising

The Minutes of the previous meeting were accepted as a true and accurate record and any Matters Arising therefrom would be outlined in Gordon Newland's Manager's Report.

4 Q Guild Manager's Report, Exec & TAC Report - March 2016 (Gordon Newlands)

Rob Jones read through Gordon's report to the meeting, a copy of which is attached to these Minutes for members' immediate attention.

A number of points included in the report were discussed, as follows:

North West region are holding a meeting in The Dalesman Group HQ based in Bradford on 9 May 2016. Midlands Group are also attending this meeting and members should have received an email regarding this, copy attached for information.

A brief discussion took place on the pros and cons of social media.

Bookings are currently being taken for the Q Guild National Barbecue Finals and the annual Business Conference which will be held at Eastwood Hall Hotel, Eastwood, Nottingham on Sunday 15 and Monday 16 May. Members are urged to book early to avoid disappointment by contacting Douglas Scott at the Q Guild office.

The Q Guild
8-10 Needless Road
Perth, PH2 0JW

The Midlands region has planned a trip to Corporate member, Innovative Food Ingredients HQ, AVO in Osnabruck, Germany on 12th or 19th September 2016. Any members wishing to attend should contact Gordon Newlands ASAP stating their date preference.

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The South and East groups have planned a trip to DB Foods based in Poole during June to visit their processing plants. Any Midlands members wishing to attend should contact Gordon Newlands ASAP.

Members were reminded that they should be sending their recent EHO reports to the Q Guild office for the attention of Gordon Newlands.

Members present require clarification from the Q Guild regarding what EHO report Grade would require a further inspection and who would undertake this inspection.

Clarification subsequently received: "Members will require to keep a Level 4 status through their own EHO inspection. Failure to keep this status will result in a suspension from the Q Guild until a 4 or 5 star status can be achieved. EHO Reports are required to be sent to the Q Guild office as a result of the Q Guild Annual Inspection being suspended."

Scott Barlow suggested that in the event of a member requiring a further inspection then perhaps a Q Guild Chairman from another region could undertake this.

All members present agreed that the move to change the Smithfield Awards Lunch to February 2017 was a good idea.

Members were urged to submit any names for potential Smithfield Celebrities to Gordon Newlands. Richard Owen put forward Michelin Chef, Nigel Howarth who promotes the EBLEX QSM scheme. It was agreed that the numbers of corporate members should not be restricted.

Scott Barlow raised the point that all members of the Midlands region should be encouraged to attend meetings and members present deliberated as to whether there was any stipulation within the Q Guild's membership rules as to how many meetings a member should endeavour to attend within a year. **Clarification from the Q Guild required on this point please.**

Clarification issued: It was encouraged to members at the Regional AGM's in 2016 that they still have to attend 2 Regional meetings per year. This is to be encouraged by the Regional Chairman.

It was suggested that perhaps a trip could be arranged at some time in the future to visit Midlands's member, Simpsons Butchers, who has been awarded "Butcher of the Year" status.

6. Any Other Business

There being no further pertinent business to discuss the formal meeting closed at 12.22pm. A later discussed item was accepted by the Secretary to be included under the heading of Any Other Business and brought to the attention of the Q Guild for future consideration:- Richard Owen suggested that future BBQ competition entry forms should ask for one particular Naked Steak Cut each year. One year it could be Sirloin, the next year Fillet. It was viewed by Richard and other members present that it was not possible to successfully judge a variety of Steak cuts against each other.

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Whilst judging of the BBQ products continued members present took part in an informal open discussion regarding the trade in general which was found to be most informative. Significant points discussed as follows:

Steve Robinson had changed his washing-up liquid supplier and now uses Dalziel which is proving to be an excellent product. He has changed his supplier of gluten free rusk and now uses Scobies Direct.

Rob Jones makes Gluten free sausage using rice flour.

Arthur Wright raised the problems related to Gluten free labelling and he states on his labels "made with gluten free ingredients".

Scott Barlow raised the matter of Beef Traceability and explained his HACCP system.

The merits of purchasing beef cuts in pallets were discussed.

Scott had also been testing AVERY MX BUSINESS SOFTWARE UPDATE for SCALES.

It is an all-linked system. It is an excellent tool - easy to undertake stock-taking, monitors sales regarding busiest times of day, instant price changing facility.

Rob Jones asked if anyone had tried Lark Valley English Dry Cured Bacon. It is a good product and excellent value.

Scott Barlow described his new Smoking Box which he places in their Rationale Oven.

The box costs around £200.00. It can be used with any variety of wood chippings, i.e. oak, apple etc. The Rationale Oven washes away any smoking fumes once the smoking is completed.

Steve Robinsons outlined his method for cooking mashed potatoes and Dauphinoise potatoes.

Richard Owen put forward the name of INTERTECH of Derby for micro-sample testing which he has recently successfully used.

7. Product Presentation by David Brennand and Simon Nicholson of Innovative Food Ingredients (Corporate Members)

Innovative Food Ingredients is a family owned business - passionately run for some 30 years. They only sell "ingredients" and have everything in stock. They adopt an honest approach and value for money. They are supportive of the Q Guild.

A Presentation Package was handed to those present but any members who would like to receive a copy should contact David Brennand on mobile: 07748 983401, email: david@ifing.co.uk.
Website: www.ifing.co.uk@sausagemix.

A Q Guild Member Offer is available: Simply try one of their Lafiness Marinades for FREE and then for every 10 tubs ordered, you will receive one free through to the end of August 2016. They offer trusted brands including AVO, Lafiness, Maritop, Arthur Pipkins and Newly Weds Foods. Lafiness have introduced some inspirational marinades including Coffee & Black Pepper suitable for all meats.

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All AVO products are Gluten and MSG free with 12 month shelf life - in storable tubs. Orders are sent by Parcel Carrier with next day delivery. They are a credible option. Members can also order via Levers.

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**8 Results of the Midlands Region BBQ Heats 2016**

Midlands Region winners of the 2016 Barbecue Heats were announced by David Brennand of Innovative Food Ingredients as follows:-

Category: Pork Sausage
Winner: Walter Smith Fine Foods (Melbicks)
Title of Product: Packington Free Range Pork Sausage

Category: Naked Steak
Winner: Scott Barlow Butchers (195 Main Street, Newthorpe, Notts)
Title of Product: Sirloin Steak

Category: Beefburger
Winner: Owen Taylor Butchers
Title of Product: Beefburger

Category: Speciality Sausage
Winner: Walter Smith Fine Foods (Melbicks)
Title of Product: Steak, Onion & Black Pepper Sausage

Category: Speciality Burger
Winner: Owen Taylor Butchers
Title of Product: Beef & Chilli Burger

Category: Speciality BBQ Product
Winner: Walter Smith Fine Foods (Albrighton)
Title of Product: Moroccan Lamb Kebab

The above overall category winners will now go forward to the Q Guild National Barbecue Finals.

Gold and Silver category winners results will be circulated shortly and members present asked if the completed BBQ Products Judging Forms could be sent to them for their information and guidance. **Q Guild office to be notified of this request.**

Rob Jones congratulated the category winners and wished them success at the Finals. Thanks were again extended to David Brennand and Simon Nicholson for their sterling hard work in judging the products and to the Chef for cooking off the products so proficiently. Scott Barlow and his staff had hosted the event superbly and members had enjoyed a welcome carvery lunch provided by Scott and his team.

- Event concluded -

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