



Q Guild Scottish Region
BBQ heat & meeting
Monday 12th March, Perth

Present: John Davidson (chair), Mick Anderson (House of Bruar), James Patrick (Patricks of Camelon), Alan Kennedy (Ewart's Ltd.), Stewart Collins, Rebecca & Scott Johnston (Fergusons of Airdrie), Ian Jack, Angela and Drew McKenzie, Steven Cusack (Davidson Specialist Butchers), Douglas Scott (minutes)

Apologies: Lawson's, Duncan Fraser, Judith Johnston (Lucas).

The **barbecue heats** were held first. Members cooked off their own entries and they were judged by Andrew Scott from Victus Consultancy and Chris, his colleague at Marriott Hotels and Bruce McCall from the Q Guild office. Results are attached.

Minutes of the last meeting and AGM were accepted.

The **Executive Report** from February was noted. Members were pleased to hear that Conference and more things were happening and suggested that training sessions on the use of the Back Office System would be welcome. JD said that there was still problems with sizing and editing photos on members pages.

The **Quality Audits** performed by Shoppers Anonymous had included many of those present. One observed that there appeared to be an over interest in clean windows.

Product of the Month

The meeting agreed with James Patrick's view that the Cherry Cola product was unlikely to be a success.

DS gave an update on the **Use By requirements** that were getting more scrutiny in the wake of the Russell Hume and Fairfax Meadows recalls. Members were warned to ensure that when making products from vac packed meat they should not exceed the use by date on the original product unless there was evidence of validation. Members were circulated with the updated FSS durability guidance and were in receipt of the recently issued SFMTA guidance.

One Minute Forum

IJ said that the previous week had been really busy.

DMc was optimistic with the way trade was going. He admitted that things had been tough for the last year but now felt good. He too had a busy previous week that he attributed to restocking after a snowy week and Mother's Day.

a Masterclass in Meat...

The Q Guild 8-10 Needless Road, Perth, PH2 0JW
Tel: 01738 633160 Fax: 01738 441059 Email: info@qguild.co.uk



SC reported good trade in Elgin although he still felt that retail was hard.

MA said that British Pie Week made up for a snowy period and A9 closures.

JP had used offers (on things that were easy), to successfully attract new customers. Mince had been limited to 10lb per person per day. Promotions on Facebook had worked well.

AK claimed January and February were better months than anticipated. The last two weeks had been extremely good weeks. He had run selective special offers on mince, chicken fillets etc which he felt were working because of the perceived better quality at the butchers. "Reasonably happy".

SC was still in the midst of an extensive refit which was not moving forward as fast as he would have liked. He had been in Northern Ireland the previous week and said that he saw lots of chicken products and lots of soup. He had been on the look out for new products since in doubling his retail space he anticipates selling a larger range and more ready meals. Trade was good but could be better.

SJ described January and February as quiet but Match had been good. The previous Friday and Saturday had felt like Christmas. Winning a top award for his steak pie at the Smithfield Awards had been good and had featured on Nigel Barden's radio programme. He was trying hard to attract new customers but it appeared lamb was a no no.

JD said the year had started tricky but of late had been okay. This year snow had not been good for trade in the way that it had in previous years.

AOB

JP was supported in his suggestion that the ribbon on the Smithfield Award certificates should be coloured gold, silver and diamond blue. He also asked if on future versions that ribbon could be centred since it broke the border on one side.

Dates of next meetings

Tuesday 24 April in Perth (inc putting material on screens)

Monday 11 June at S Collins, Muirhead

Monday 13 August in Perth (inc Christmas Planning)

a Masterclass in Meat...

The Q Guild 8-10 Needless Road, Perth, PH2 0JW
Tel: 01738 633160 Fax: 01738 441059 Email: info@qguild.co.uk

Perth was the venue for the first of the regional heats to identify the qualifiers for the Guild's National BBQ Finals to be held at St Albans on 13th May. The Regional Champions below will represent Scotland in the final.

Results are as follows:-

RUMP STEAK CATEGORY

Gold and Regional Champion

Robert Alexander Ltd. Port Glasgow

Gold

Patricks of Camelon

Silver

House of Bruar

Alex Jack (Butchers) Ltd. Stranraer

S Collins & Son, Muirhead

James Ewart Ltd, Monifieth

PORK SAUSAGE CATEGORY

Gold and Regional Champion

Davidson Specialist Butchers, Inverurie

Gold

Alex Jack (Butchers) Ltd. Stranraer

James Ewart Ltd, Monifieth

Royans of Elgin

Silver

Robert Alexander Ltd. Port Glasgow

S Collins & Son, Muirhead

SPECIALITY SAUSAGE CATEGORY

Gold and Regional Champion

Davidson Specialist Butchers, Inverurie - Andouille Sausage

Gold

James Ewart Ltd, Monifieth - Cajun Chicken Sausage

Silver

S Collins & Son, Muirhead - Pork & Banana Sausage

Robert Alexander Ltd. Port Glasgow - Pork & Stilton Sausage

BEEFBURGER CATEGORY

Gold and Regional Champion

Robert Alexander Ltd. Port Glasgow

Gold

Fergusons of Airdrie

S Collins & Son, Muirhead

Silver

Royans of Elgin

SPECIALITY BURGER CATEGORY

Gold and Regional Champion

Robert Alexander Ltd. Port Glasgow - Pork, Stilton & Red Onion Burger

Gold

Davidson Specialist Butchers, Inverurie - Lamb Schwarma Burger

House of Bruar - Mexican Chilli Burger

Silver

James Ewart Ltd, Monifieth - Pork, Leek & Apricot Burger

Alex Jack (Butchers) Ltd. Stranraer - Cheese & Spring Onion Burger

BARBECUE PRODUCT CATEGORY

Silver and Regional Champion

S Collins & Son, Muirhead - Stuffed Gourmet Steak