



Q Guild
8 Needless Road
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Tel: 0844 800 6560

Q Guild

Minutes of the Eastern Region Meeting held on 21st October 2013

Commencing at 10.30 -11.00 am

Venue: Copas Traditional Fresh Turkeys, Kings Coppice Farm, Grubwood Lane, Cookham, Maidenhead, Berkshire

Present

Edward Byford, Vice Chairman/Secretary

Andrew Edmonds, Eastern Region Member

Robert Munt, Retired Q Guild Member

Corporate Members

Chris Kelly, SCS

Chantal Absalom SCS

Steve Derrick, Lucas Ingredients

Eric Dodd, Windsor Food Machinery

Tom Copas Senior (joined us for lunch)

Tom Copas Junior

Ed Hurford, Production Manager at Copas Turkeys

1. Chairman's Welcome

Edward welcomed members to the meeting and thanked Tom Copas Jnr/ Ed Hurford for inviting us to visit. The day got off to a difficult start with traffic congestion and poor weather conditions which had the effect of delaying members arriving.

2. Apologies: Julie Henshaw, Andrew Belcher, Chi Johnson, Howell Jenkins, Duncan Hepburn, Keith & Linda Mulford, Danny Lidgate, John Buckwell, Lee Gould of Owen Taylor & Sons, David Smith.

3. Tour of Farm & Processing Area

We walked from the farm office/ reception area to the cherry orchards where we were greeted by inquisitive free range bronze turkeys the other side of the fence. Tom Copas Jnr and Ed Hurford told us that due to planning regulations to erect additional barns for over- night housing could be difficult and expensive, their solution was to use insulated poly tunnels. The turkeys had huge fields to explore, they looked very contented and healthy.

Returning to the farm yard we were shown the white feathered barn reared turkeys. It was reassuring to see that these turkeys looked in excellent condition, walking on clean straw, with a constant supply of fresh water and food available.

We were told that the demand from white turkeys continues to decline, while the demand for free range is increasing.

The processing area is on the same farm, so when it comes to the time for the turkeys to be slaughtered they have a stress free journey herded carefully by experienced staff and specially trained "collie dogs".

Once into the pre slaughter holding area they are kept in a darkened barn, then just before slaughter they are put into groups of six. In the processing

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area a waist height small door is used to access the turkeys, they are then hung by the legs and then given a fatal electric shock which kills them in 10 seconds. This is followed by their throat being cut to allow the blood to drain.

An efficient production system follows to dry pluck the birds taking great care not to damage the finished product.

The birds are then traditionally hang for 14 days before evisceration. Approximately 15% of production goes for further processing, for turkey crowns and breast joints.

As a former customer of the Copas family (I would still have purchased my turkeys from them had I not retired) I have always appreciated the professionalism in which every aspect of the business is conducted from turkey welfare/quality to marketing support.

We were provided with a delicious lunch which included a freshly cooked stuffed turkey breast.

I decided not to have the formal side of the meeting because there was only one Eastern Region Member attending, plus I was concerned about attendees of the meeting travelling later in the day. I also felt that it gave the Copas Management the afternoon in which to continue working.

I thanked the Tom Senior, Tom Junior and Ed for hosting our meeting.

4. The meeting finished at 2.15 pm

Please note that there is a second attachment to this email containing technical information requested by members from Umbar Rothon Limited
PRODUCT RANGE : Easy-Glaze Easy-Marinade

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