

**Q Guild - Eastern Region**  
**Minutes of the Eastern Region AGM held**  
**On Monday 23<sup>rd</sup> February 2015**  
**At MEAT Ipswich, Suffolk**

Commencing 11.00am

**Present:**

Jane Dale (host) Gordon Newlands (New Q Guild Manager) Andrew Belcher, Andrew Edmonds, Edward Byford,

**Corporate:** Matthew Sorrell (Unbar Rothon) Ashley Ford (Thomas Ford Ltd)

**Apologies:**

Julie Henshaw, Howell Jenkins, Chi Johnson, Jamie Archer, Graham Hall

**Introduction and Welcome**

Jane Dale (MD of Meat Ipswich Training Centre)

Jane gave us an overview of the business which was established in 1986. She currently has 240 butcher apprentices in England (none in Scotland or Wales). On the international front Jane has at the moment two English speaking Egyptian butchers on a two week 'crash course' looking to improve their skills and knowledge. Plus, she is looking for placements for Danish apprentices who are just over half way through their three and a half year training course (they are looking to stay for one or two months). Their Danish employer will continue to pay their salary, with the English butcher covering the cost of accommodation and food.

Other courses available at MEAT Ipswich are: poultry, deli, fish, and shell fish.  
For much more information visit MEAT Ipswich website.

NB. Funding should be available if you take on an apprentice.

I must mention that Jane was a perfect host, including lunch: old fashion steak & kidney pudding (with real beef suet), roast potatoes & vegetables, plus cheese cake for dessert, it was delicious.

1. Jane demonstrated making wraps that were under 300 calories.
2. Ready meals: she took a sheet of filo pastry and folded it into four to form an absorbent pad, placed this on top in the centre of a full sheet. She then produced various filling, some were with roasted diced vegetables or roasted vegetables with pieces of cooked chicken, when filled, fold pastry to form a parcel, use beaten egg or milk to seal pastry. Cooking time approximately 15 minutes.
3. Mini Roast ready meal, Jane took a mini roast lamb joint, covered with mint glaze, placed it in the centre of a oven proof disposable black tray, placed around the joint were potatoes and other vegetables, she covered these with French Garden Marinade - place in preheated oven for 45-60 minutes depending on oven temp/type
4. Sausage splits: take a sausage (6 to the pound size or larger) cut down the sausage about half way through, open out, place diced vegetables into opening - cook in oven for 20 -25 minutes



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*Honorary President:*  
*Gordon Hepburn*



Rob Perkins (Verstegen Spices & Sauces) email [rperkins@verstegen.co.uk](mailto:rperkins@verstegen.co.uk)  
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Rob demonstrated making the following: for recipe sheets please contact Rob direct

1. Pork schnitzel (could use chicken breast fillet too)
2. Exploding burger- with sliceable chimichurri sauce
3. Chilli Bombs beef burger
4. Pinwheels with pork & leek sausage meat, Gouda cheese slices and thin cut smoked back bacon.
5. Toprump of beef muscle, stuffed with sausage meat & schnitzel mix and coated with a stroganoff crumb, can be sold as steaks or as a joint

### Meeting

New Q Guild Manager: Gordon Newlands introduced himself and gave us a brief history of his past involvement in the meat trade, this included being a Q Guild butcher member for 6 years. Gordon spoke about his forthcoming busy week meeting members in this region, then working his way back towards Edinburgh by the weekend. His objectives over the next 12 months will be primarily to stabilise the current membership numbers and to meet as many members as possible. Recruitment of new Butcher and Corporate members when and where possible.

### Election of officers

- a. Chairman: Andrew Edmonds, proposed by EB seconded by AB
- b. Vice Chairman: Chi Johnson, proposed by AE seconded by AB
- c. Secretary: Edward Byford, proposed by AB seconded by AE

### Report from Executive meeting

- A. AE attended: Wales and the Southwest not represented
- B. Christmas Trade generally good, less whole turkey sales & more breast joints sold Christmas hampers are a growing trade
- C. National BBQ Competition, the executive are hoping to get sponsors for each category
- D. Sandy Crombie has resigned from the Q Guild
- E. The Q Guild's annual trading accounts will show a breakeven/small loss
- F. Smithfield Awards entry fees, maybe increased this year
- G. New 2015 Q Guild vinyl window stickers, AB mentioned that his 'do not stick' AB asked why these cannot be sent out when membership fees have been paid, in his case the fees are paid by standing order early in January. GH to resolve this issue.
- H. Dalesman's Ingredient suppliers are returning to the Q Guild as Corporate Members

### Any Other Business

MS. (Unbar Rothon)Spoke about a visit by the Northwest members to his company to see how ingredient recipes are formulated, and how bespoke products can be made up for individual members. It may be possible to link this visit to coincide with the Eastern Region Trade Show on 22<sup>nd</sup> June 2015 as travelling time between the two venues is only about 20 minutes.

MS gave an example of how his company can solve manufacturing problems. A customer had an issue with 'gravy boil out' in pies. Unbar Rothon have a gravy that changes during the cooking process and will not boil out of pies.

Ashley Ford (Thomas Ford Smithfield Ltd) butchers sundries, established 1890 Thomas Ford's premises have been on the outskirts of Smithfield Market since its inception.

Ashley explained that he is the 4<sup>th</sup> generation to work in the business, the nature of the business means it is an early start every morning. Unfortunately he had to leave the meeting before it had finished.

The meeting finished at 3.30 pm.



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