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News release

Date 27/10/23

*For immediate use*

**Lamb health, selection and sales key topics at upcoming Monitor Farm mart meeting**

Sheep producers in the North and North-East are invited to a lamb selection and butchery demo as part of the Monitor Farm programme. The free meeting will bring together all three North Monitor Farms – Strathspey, Deeside and Buchan.

Open to all, the event at Huntly Mart on 13 November will focus on selecting healthy lambs for market and a butchery demonstration of value-added cuts in new season lamb, with discussions involving a variety of speakers.

Michael Wilson of Woodhead Bros, Turriff, will demonstrate handling and conformation of lambs for sale, followed by a discussion about batching and presenting lambs for the ring with United Auctions staff. Correct batching can make a huge difference to achieving a successful sale, as all buyers are seeking consistency of weights, says United Auctions director Donald Young.

Vet Tim Geraghty from SRUC Veterinary Services, who has a remit for disease surveillance across the North of Scotland, will talk about lamb health, with a discussion about seasonal health issues.

Butchery techniques, including traditional and value-added cuts, will be demonstrated by Gary Raeburn of Forbes Raeburn Butchers. The Huntly butchery business has won awards for its innovative lamb products, including its popular Scotch lamb stacks. Gary is supplying the meat for the evening’s lamb-based dishes prepared by Forrest Catering.

Monitor Farm north cluster adviser Peter Beattie said: “The key aims of this evening are to highlight the preparation needed for a good lamb sale and to discuss new season lamb health issues.

“The butchery demonstration will look at some of the new ways butchers are presenting lamb, and we will be talking about promoting Scotch Lamb prior to St Andrew’s Day.

“We will also be auctioning lamb cuts on the evening to raise money for RSABI and look forward to welcoming everyone to an informative and entertaining evening.”

The event is on Monday 13 November from 5-8pm at Huntly UA Mart. Booking is essential;

https://www.monitorfarms.co.uk/events/?date=upcoming

* For further information on each Monitor Farm, see [www.monitorfarms.co.uk](http://www.monitorfarms.co.uk) or contact North cluster adviser Peter Beattie on 07769 366614 or email monitorfarm@qmscotland.co.uk

**Ends**

**Notes to editors:**

About Monitor Farm Scotland:

· The Monitor Farm Scotland programme is managed by Quality Meat Scotland with support from AHDB.

· The programme is fully funded by the Scottish Government Knowledge Transfer Innovation Fund.

· The nine farms chosen to take part in this four-year programme reflect the diverse tapestry of livestock and mixed farming across Scotland.

· The aim of the programme is to help to farms reach full economic, social, and environmental sustainability by optimising production.

· The programme is farmer led and farmer driven with support from specialists and experts to assess farm performance, explore opportunities, and develop solutions to the challenges faced.

· Each Monitor Farm will be steered by a management group of 10 to 12 farming businesses with support from the local community group.

· The learnings and the example set by Monitor farms aims to benefit farmers across the whole of Scotland.

· The programme is managed by an in-house delivery team, who are funded through the programme and managed by QMS.

· For more information visit: https://www.monitorfarms.co.uk/

About QMS:

QMS is the public body responsible for promoting the PGI labelled Scotch Beef and Scotch Lamb brands in the UK and abroad and also promoting Scottish pork products under the Specially Selected Pork logo.

Please note that the use of the word Scotch in the Scotch Beef PGI and Scotch Lamb PGI brands is correct and should not be substituted for an alternative such as Scots or Scottish. The history of the use of the word Scotch in this way, traces back to the 18th century.

QMS also helps the Scottish red meat sector improve its sustainability, efficiency and profitability and maximise its contribution to Scotland's economy.

The quality assurance schemes run by QMS cover more than 90% of livestock farmed for red meat in Scotland. They offer consumers in the UK and overseas the legal guarantee that the meat they buy has come from animals that have spent their whole lives being raised to some of the world’s strictest welfare standards.

Scotland’s beef, lamb and pork producers make an important contribution to the country’s economic, social and environmental sustainability, contributing over £2 billion to the annual GDP of Scotland and supporting around 50,000 jobs (many in fragile rural areas) in the farming, agricultural supply and processing sectors.

For more information visit www.qmscotland.co.uk or follow QMS on Facebook or Twitter.