New Release

4th December 2023

*For immediate use*

**LiveScot show at Lanark celebrates excellence in beef and lamb competitions**

LiveScot, the prestigious Scottish National Fatstock Club livestock event held at Lanark showcased the Royal Smithfield Club Beef Ribs & Saddle of Lamb competitions. Entries were judged by Dan Gilmour from Gilmour Butchers and the event was supported by Quality Meat Scotland (QMS) and John Scott Meats.

Gordon Newlands, QMS Brands Development Manager, said: “The LiveScot show continues to be a platform for excellence in the beef and lamb sectors, and this year was no exception. The high calibre of entries and the dedication of participants highlights the commitment to quality within the industry. We were delighted to have the opportunity to show our support to the Scottish National Fatstock Club and John Scott Meat, who are highly valued members of our industry.”

Jason Ward, the General Manager at John Scott Meat, said: “We attend LiveScot every year to buy livestock, but this year we were delighted to put on the Beef Rib and Lamb Saddle competition. It was a fantastic opportunity for knowledge exchange along the supply chain, with many farmers eager to ensure they deliver what we and our customers need. The quality of the competition was extremely impressive, a perfect showcase for the quality beef and lamb Scottish farmers are producing.

In a competition featuring robust classes of Native & Continental Ribs, the title of Champion went to an Angus from Matthew Currie of Skewbridge, Mouswald, Dumfries. The Reserve championship was also an Angus from Tom King.

The LiveScot event, supported by industry leaders, serves as a valuable forum for stakeholders to come together, exchange knowledge, and celebrate the finest produce in the sector.

ENDS

267 words

**Notes to editors:**

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.