



### Fairfax Meadow Success Stories

Fairfax Meadow is committed to the growth and development of all our employees. Recently we have had several employees successfully complete training programmes and they were presented with their certificates at prize giving ceremony with Managing Director Gerry Wensley. We now take this opportunity to congratulate the following employees: Daniel Guild for successfully completing his apprenticeship in Meat & Poultry Processing. Kevin Hanley; Antony Lingard; Lawson Briggs & Ashley Booth who obtained a level two certificate in Team Leading. Katie Davison for completing her level 3 NVQ in Customer Service. Katie Freeman for completing her ILM Level 3 in Leadership & Management. Kevin Buxton for obtaining a level 3 certificate in Team Leading. Danny Shooter for completing his apprenticeship in Warehouse & Distribution, and last but by no means least our Training Officer Yvonne Yates who passed her Internal Verification Award for NVQ Qualifications. Congratulations to one and all and thank you for all your hard work.

## Market News

**Beef** - UK cattle price increases continue and have steepened with levels now 20% higher than last year for R4L deadweight carcasses with market predictions saying these increases have further to run yet. Irish prices once again are even higher, most abattoirs and processors have reduced operations to 3 days per week due to significant shortages of livestock.

Steak cuts just cannot take any more significant increases, so well against normal seasonal trends fore-quarter cuts and meat for burgers and mincing are now climbing sharply. Imported beef prices remain very strong with very poor supply, rib-eye is practically non-existent, whilst demand is strong, in particular from our European neighbours. In summary there is still a shortage of imported beef coming into Europe from any of the major beef exporting countries, cattle will be short across Europe and seasonal increases in demand will see prices rise. Forward projections for World beef supply make grim reading, we expect to see very difficult market conditions now until the end of the Summer.

**Lamb** - The British new season is in full swing and whilst values have dropped and leveled off these are at 20% higher levels than last year. Imported lamb is expensive and is not good value, we do not expect these prices to ease for the foreseeable future

**Pork** - Pork, bacon and gammon prices are now more stable, however hot weather will of course bring out the BBQ's and sausage meats such as shoulder and belly will rise.

**Poultry** - Turkey prices have risen once again and supplies are looking tight all the way to Christmas! The game season kicks off in huge style with the 'glorious' 12<sup>th</sup> August.



### Delivery Schedule August Bank Holiday

The 29<sup>th</sup> of August is a bank holiday and we are operating a revised delivery and order schedule over this weekend. Download the schedule from our website [www.fairfaxmeadow.co.uk](http://www.fairfaxmeadow.co.uk) or look out for your copy which should be delivered with your driver in the next few days.



### Christmas Menu

The festive season is drawing ever nearer why not try something different from our chefs' select range this year. Our delicious range of turkey paupiette, stuffed chicken breasts, marinated lamb and basted pork could make you stand out from your competition. Email [enquiries@fairfaxmeadow.co.uk](mailto:enquiries@fairfaxmeadow.co.uk) for further information or to book an appointment to see a sales representative.