



NEW UK RECORD

With final results just announced James Gracey set a new UK record outperforming other elite European young butchers from Austria, France, Germany, Holland and Switzerland in the International Young Butcher Competition at the IFFA exhibition in Frankfurt last week.

James of M A Quail, Dromore, Northern Ireland was repeatedly praised by Judges for high standards of workmanship throughout the competition receiving accolades for a 'County Down sweet Mincemeat Pie', Barbecue selection, 'Craigavon Roast' and third place for his 'Dromore Roast and Quails Mini Roasts' in the Roasts category.

Losing out narrowly for fifth place by just one point to Switzerland's Tanja Kratzer and the top four places shared between the French and Dutch. James set a new UK record with an 'all time' best individual UK performance finishing the competition in sixth place with a third in the Roasts, fifth in the Barbecue, sixth in Ready to Eat, seventh in 'Main Course', eighth in Seam Butchery and tenth in the 'Surprise' category. Eclipsing Luke Haigh of Bolster Moor Farm Shop coming third in the Ready to Eat finished eighth overall in 2012.

National Craft Butchers (NCB) Chief Executive and UK Team Manager Roger Kelsey said, "It was a brilliant performance from James but we shouldn't forget teammate Lennon, one of the youngest and least experienced, 'parachuted in' in February, putting in a spirited performance teasing out the best from James".

23-year old James and 19-year old Lennon Callister from Owen Taylor in Alfreton, Derbyshire, underwent intense preparation with UK Team Coach Viv Harvey and international CIBC jury member Keith Fisher to compete in one of the toughest competitions in years with twelve finalists spending two days competing in six categories with strict time constraints in front of an international jury of expert judges and thousands of visitors from across the Globe.

Josja Haagsma of Holland winning the Ready to Eat and Roasts categories, coming second in both the 'Surprise' and Barbecue and collecting a third in Seam butchery and fourth in the Main Course won the competition. And with teammate Tessa Moerland finishing third overall the two girls took the team trophy. While Paolo Desbois of France as Runner Up with teammate Antonin Launay finishing fourth, were placed second.

NCB organised training for the 2019 UK Team and sponsorship from Dalebrook, Dalziel, Institute of Meat (IoM), RAPS UK, Southern Regional College and the Worshipful Company of Butchers.

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