

Abattoir Users Survey Results



NATIONAL
CRAFT
BUTCHERS

INTRODUCTION AND METHODOLOGY

Abattoir services are critical to the viability of many farms and local meat businesses. However, the number of small abattoirs in the UK continues to decline. According to Food Standards Agency figures¹, small abattoirs are closing at a rate of 10% each year — meaning that within a decade they may disappear altogether. These closures are resulting in abattoir users having to travel increasingly long and uneconomical distances to take animals to slaughter.

The Sustainable Food Trust (SFT) and National Craft Butchers (NCB) carried out a survey of abattoir users to find out how important abattoirs are to their businesses and to better understand the impact that a lack of local abattoir services can have.

The survey was made available online and was open to all current abattoir users, as well as those who would like to use an abattoir but are unable to access one. It was shared with SFT followers and NCB

members via newsletters and social media, as well as via a wide range of organisations, such as the Rare Breeds Survival Trust and Pasture for Life. The survey was live for a five-week period between the 16th August and 22nd September 2022. A full list of questions can be found in Appendix 1.

Percentage results from the survey have been rounded to the nearest whole number in this report. Respondents could provide the details of up to three abattoirs if they currently used more than one. In some cases, the data discussed in this report refers only to the primary abattoir used — in these instances, we make this clear in the text.²

The results of the survey were shared with the Abattoir Sector Group and The Department for Environment, Food and Rural Affairs (Defra) to help strengthen the case for funding for the abattoir sector. This report shares the results publicly for the first time.

(1) [National Craft Butchers](#)

'As yet another small abattoir closes — is time running out for locally produced meat?', 30 August 2022.

(2) If you would like a more detailed breakdown of the full data, please get in touch using the contact details at the end of this report.

SURVEY RESPONDENTS

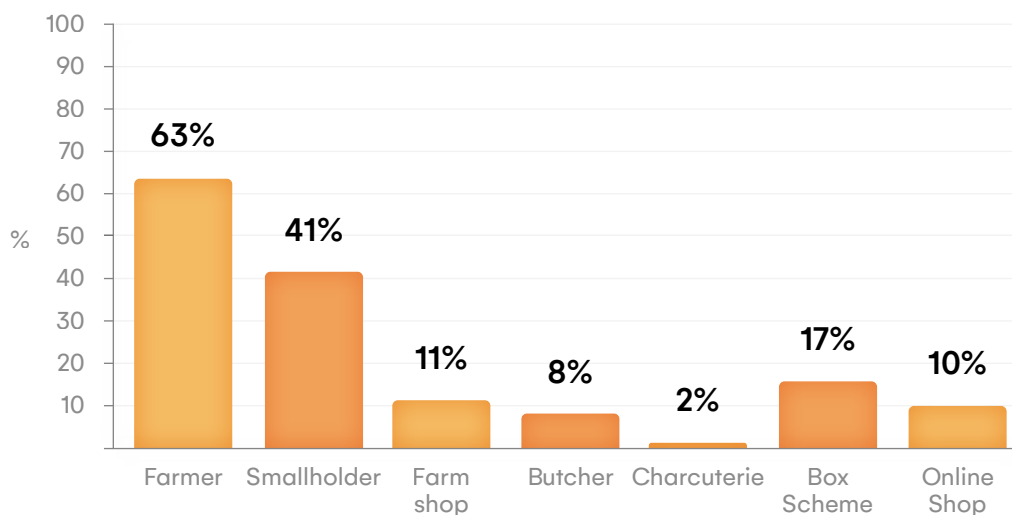
Responses to the survey came from across the United Kingdom and from users of a wide range of abattoir types, including small and large, red meat and poultry. There were over 1,300 responses in total — 118 from Wales, 213 from Scotland, 5 from Northern Ireland and 977 from England. There were responses from all but 19 of the UK's 107 counties, with the highest number of responses coming from counties in the south-west of England (see

Appendix 2 for full list of counties). The majority (97%) of respondents said they were farmers and/or smallholders.

Figure 1 shows the types of business operated by the respondents, with many operating more than one. A small number (3%) of the businesses, such as butchers, farm shops or online shops, were independent of farms or smallholdings.

FIGURE 1

Businesses operated by respondents
(data taken from Question 2)



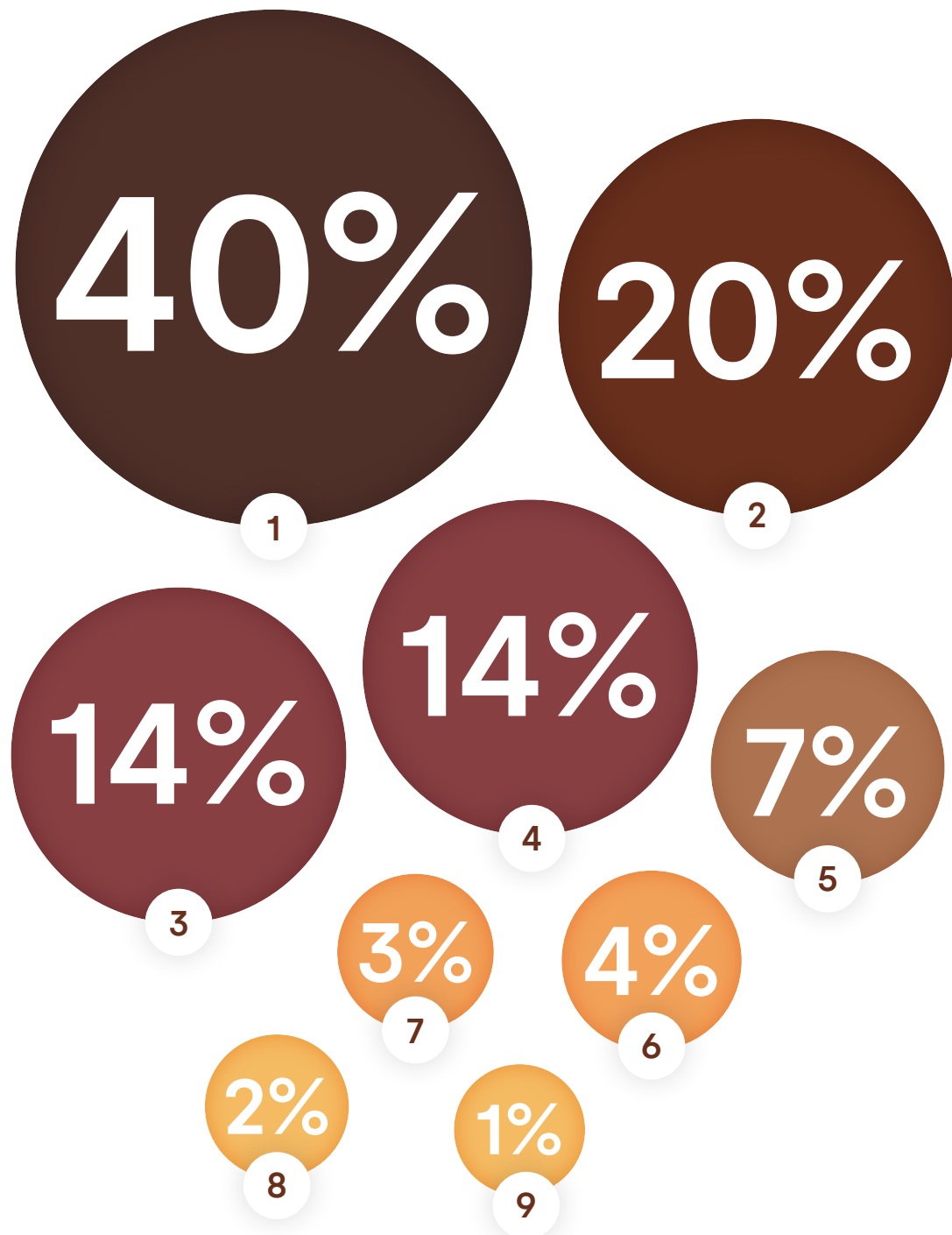
Respondents were asked if they were certified with any assurance schemes. Figure 2 shows these responses.

- 1 Red Tractor
- 2 Pasture for Life
- 3 Quality Meat Scotland
- 4 Soil Association
- 5 OF&G Organic
- 6 LEAF
(Linking environment and farming)
- 7 FAWL
(Farm Assured Welsh Livestock)
- 8 SOPA
(Scottish Organic Producers Association)
- 9 RSPCA Assured

A number of respondents were part of other assurance schemes (e.g., Biodynamic/ Demeter), but a significant number of respondents said they were not certified with any assurance schemes.

FIGURE 2

Proportion of respondents certified with assurance schemes
(data taken from Question 36)



SENDING ANIMALS TO THE ABATTOIR

Respondents were asked whether they send animals to slaughter. If they answered 'yes' (92%), a series of questions followed with a focus on the abattoirs they use and how they sell meat. Respondents who answered 'no' (8%), were also directed to relevant further questions to enable us to gather information from those who would like to use a small abattoir but are not currently able to do so.

46%

of respondents sent between 11 and 100 animals to the abattoir in a 12-month period.

40%

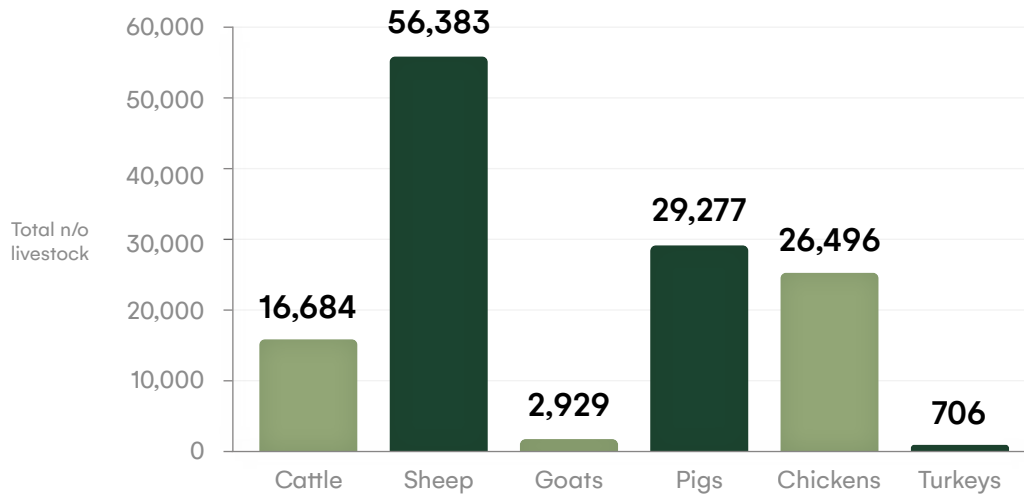
sent 1-10 animals.

The survey asked respondents to provide information on the main abattoir they have used in the past 12 months. They were also asked to provide details for two further abattoirs if they used them. Appendix 3 shows the full list of abattoirs used by respondents to the survey.

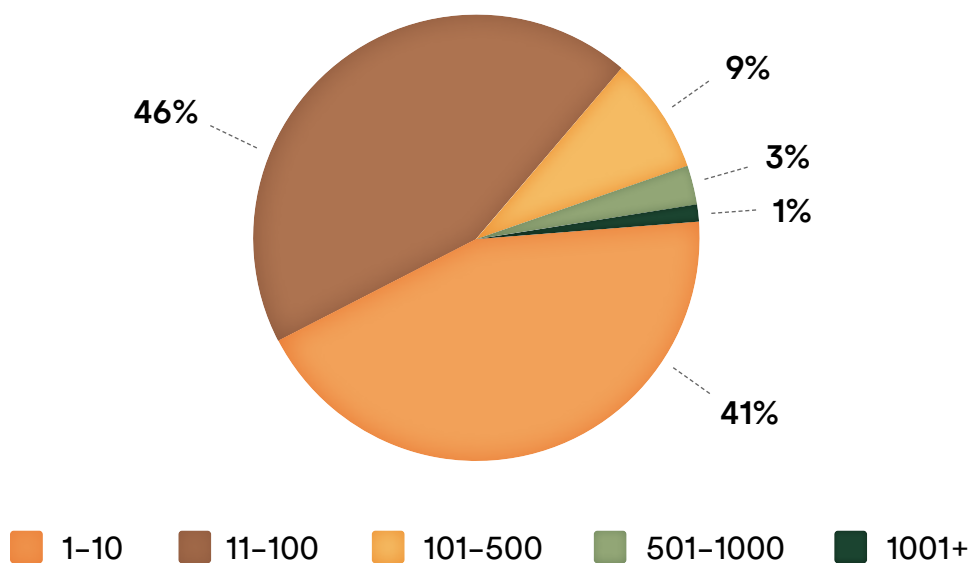
Figure 3 shows the total number of livestock that were sent to an abattoir in the past 12 months (including all responses) and Figure 4 shows the proportion of respondents sending different numbers of livestock to their primary abattoir. The majority (46%) sent between 11 and 100 animals to the abattoir in a 12-month period. 40% sent 1-10 animals, 9% sent between 101 and 500, 3% sent between 501 and 1,000 and 1% sent more than 1,000.

FIGURE 3

Total number of livestock sent to slaughter in the last 12 months
(data taken from Question 6)

**FIGURE 4**

Proportion of respondents sending 1-10, 11-100, 101-500, 501-1000
and 1000+ head of livestock to their primary abattoir
(data taken from Question 6)

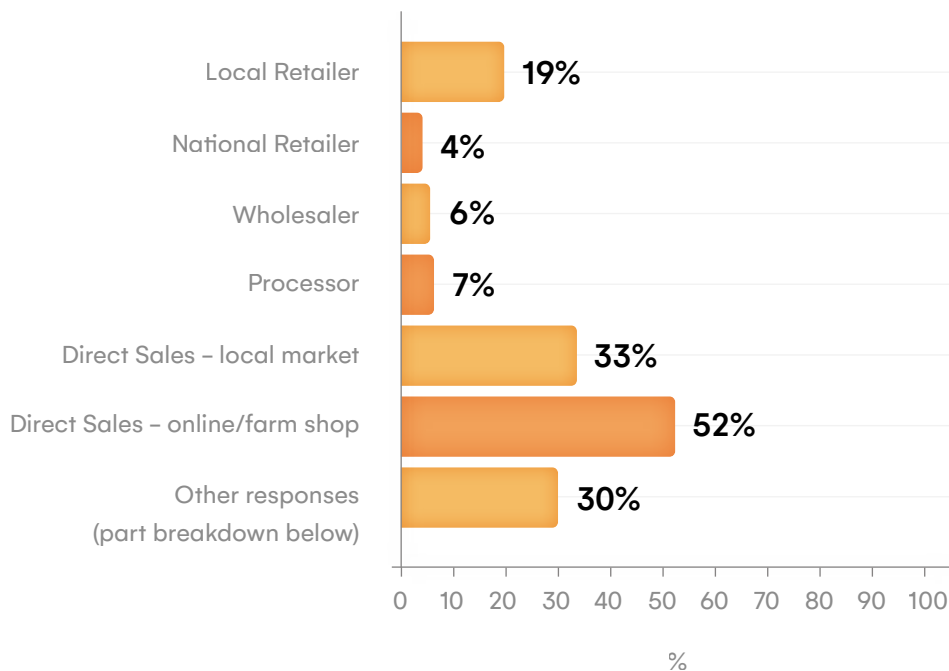


Around 80% of respondents said that they sell all or some of their meat direct to customers through their own businesses or sell to local retailers and caterers. 17% sell to national retailers, wholesalers or processors [see Figure 5, which

relates only to products from the primary abattoir]. Those who answered 'other' mainly said they slaughter animals for their own consumption or for family and friends.

FIGURE 5

Where abattoir users sell their products
(data taken from Question 7)



DISTANCE TO THE ABATTOIR

Using data that respondents provided, we were able to derive estimated distances between farms and their primary abattoirs. To do this, we used Google Maps to identify the most direct route, distance and estimated journey time. The estimated distances and journey times assume that the animals travel direct to the abattoir and do not take into account factors such as the type of vehicle or traffic conditions. However, the data offers an impression of how far animals are travelling and highlights where there may be regional differences.

The average distance to slaughter for the UK as a whole is 31 miles, with an approximate journey time of 50 minutes. The average distance in both England and Wales is 26 miles, with the journey taking 42 and 44 minutes respectively. Scotland's average distance and journey time is considerably longer at 54 miles and 90

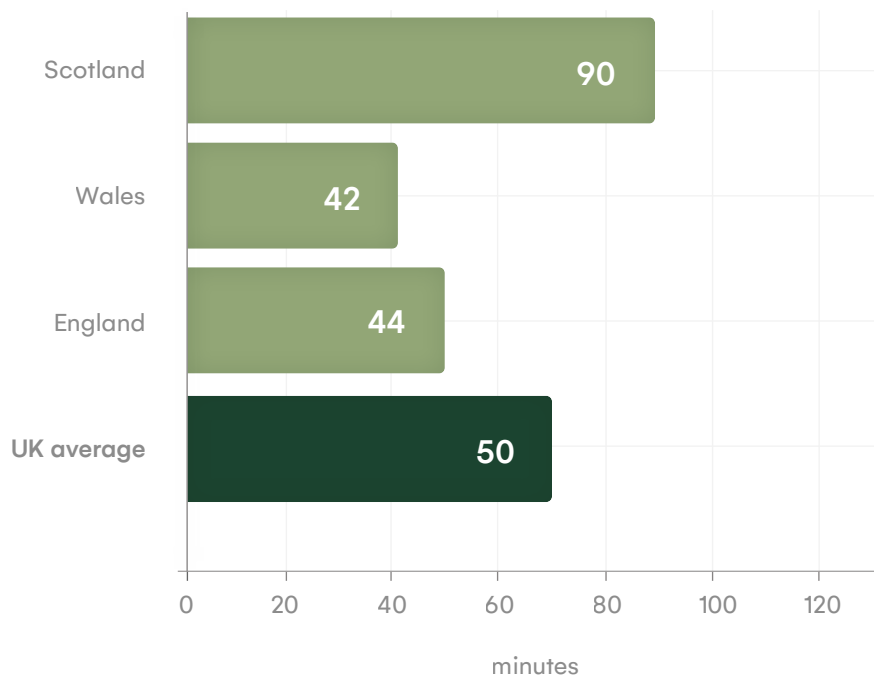
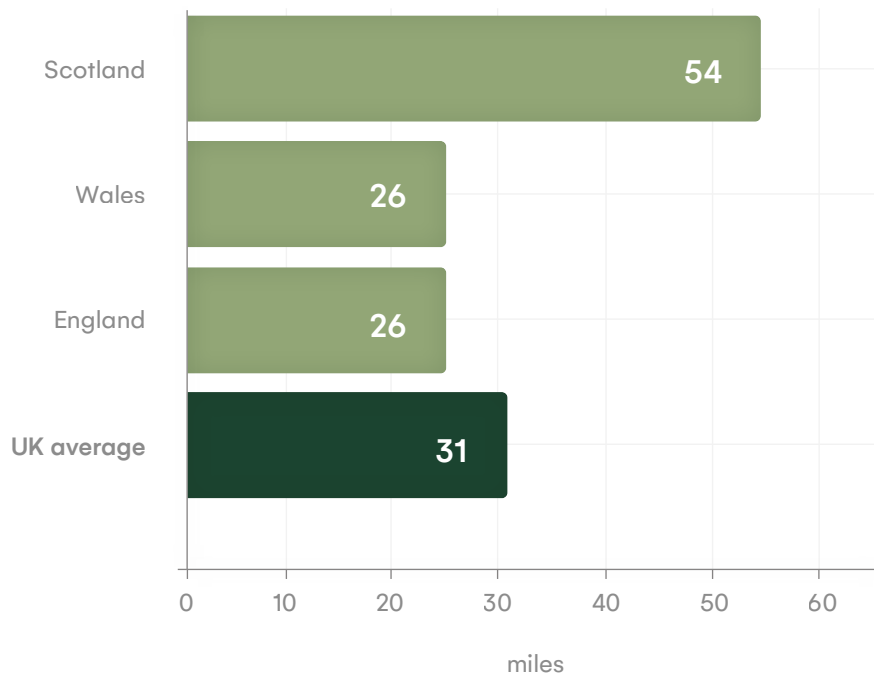
minutes. This highlights that abattoir provision in Scotland is spread much more thinly and that journeys can be more challenging, often requiring travel along single track and winding roads or the use of ferries in the case of those respondents based on islands.

There was a considerable range of journey distances and times within each country. The shortest journey in England was 0.5 miles in length and took 4 minutes, in Scotland it was 1 mile and 5 minutes, and in Wales it was 4 miles and 7 minutes. Meanwhile, the longest journey in England (from Cornwall to an abattoir in Wales) was 210 miles long and took 3 hours and 35 minutes, in Wales it was 80 miles and 90 minutes and in Scotland it was 226 miles and 4 hours and 30 minutes.

Other journeys to abattoirs in Scotland were shorter in distance but took longer to complete. The longest estimated journey time was 6 hours and 16 minutes for a distance of 136 miles, whilst one journey of 80 miles took an estimated 5 hours and 16 minutes. Both of these journeys involved travel by sea.



FIGURE 6
Average distance to slaughter³



(3) Distance data for Northern Ireland has not been calculated as there were too few responses.

The costs and time associated with the journey to the abattoir were a big concern for respondents, as the following quotes highlight:

“

Our nearest abattoir is still a 150-mile round trip, a more local one would massively reduce transport costs, and shorter journeys must be better for the animals.

It is very expensive in both time and transport (of both live animals and meat). When we started our shop there were 4 abattoirs within 6 miles of our farm. We have had to change abattoirs 8 times since 1984 as they have closed.

It is an expensive and time-consuming round trip to take animal and to collect the carcass. I do not have the right vehicles, so I rely on someone else to do this.

90 miles is a huge cost in fuel and time. A closer abattoir would also make it easier to collect hides and horns.

Lower transport times/costs would make the job entirely more viable.

I have an approx. 4-hour round trip along narrow, twisty roads.

At the moment I have to drive 3.5 hours to the abattoir, we just don't have any alternative, it would be a game changer if we had a GOOD abattoir nearer.

It would make life a lot easier having a small local abattoir like there used to be as to make it price competitive, we cannot justify the cost of diesel to go and pick up the butchered carcasses without taking another batch of fat lambs at the same time for the slaughterhouse.

ABATTOIR SERVICES

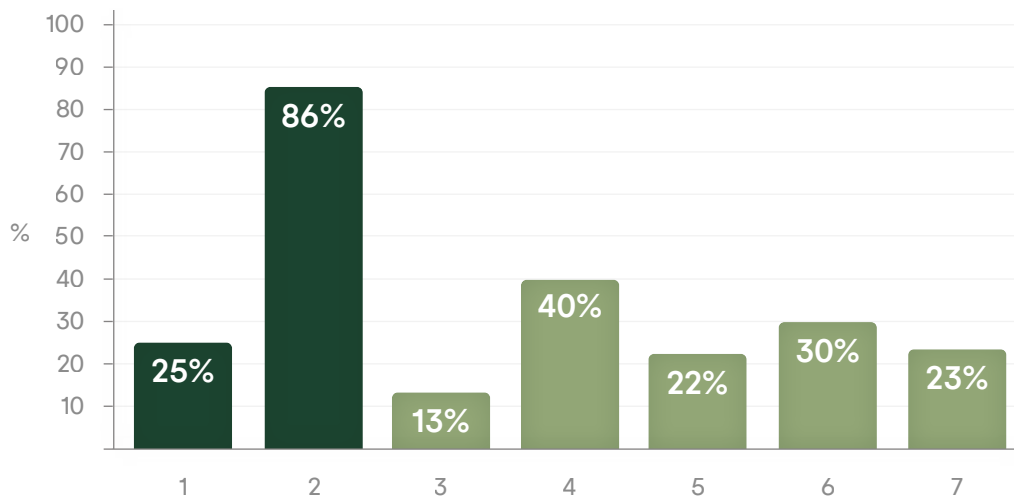
90% of businesses who responded use abattoirs for private kill arrangements, where their meat is returned to them to be sold to local customers and businesses or for home consumption. The average abattoir user in this survey sends at least **82% of their**

animals to an abattoir for private kill services.

Around a quarter of respondents use abattoirs for contract kill services where the carcass is sold on to another business.

FIGURE 7

Services used at primary abattoir
(data taken from Question 5)



- | | | | |
|----------|--|----------|---|
| 1 | Contract kill | 5 | Further added value processing such as burgers and sausages |
| 2 | Private kill | 6 | Packaging of products |
| 3 | Carcass breakdown into primal cuts | 7 | Labelling of products |
| 4 | Carcass breakdown into saleable cuts, joints | | |

Approximately one third (35%) of respondents use more than one abattoir.

216 respondents said that they use a second abattoir for private kill, with 108 using it for contract kill and 21 using it for both.

There were also 46 respondents who use a third abattoir for private kill, as well as 45 using it for contract kill and 7 using it for both.

Survey results show that abattoirs need to accommodate a diverse range of services:

29%

of respondents said they send rare breed species to the abattoir;

7.5%

reported sending longhorn cattle to the abattoir.

10%

of respondents have used emergency slaughter services, and a further 10% said they would use this service if it was available locally.

21%

collect their animal's hides and skins from the abattoir, and a further 33% said they would like to if there were nearby facilities for further processing.

39%

of respondents send Over Thirty Month (OTM) cattle to a local abattoir.

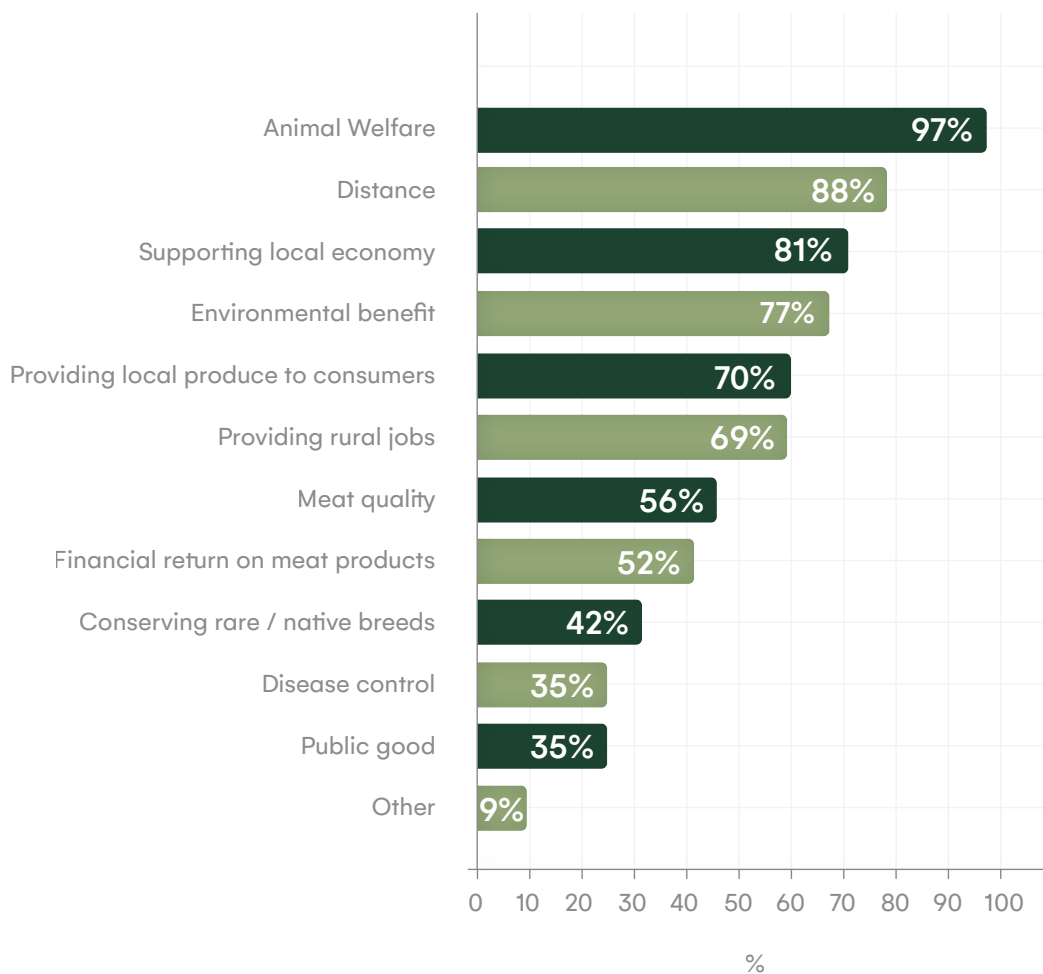


BENEFITS OF SMALL AND LOCAL ABATTOIRS

Respondents were asked to select all the benefits that they felt applied to local abattoirs versus abattoirs further away, as well as smaller versus larger abattoirs.

The options are shown in Figures 8 and 9. The most important perceived benefits of both small and local abattoirs were animal welfare, distance and support for the local economy.

FIGURE 8
Benefits of local abattoirs
(data taken from Question 27)



Other benefits mentioned by respondents included:

- Trust, confidence and reliability of service
- Quality of service
- Traceability
- Ability to have meat for own consumption
- Marketability of meat
- Butchery to specifications
- Local food and stopping supermarket monopoly

Animal welfare was a key concern for respondents and was the highest perceived benefit of both smaller and closer abattoirs. Some comments included:



Always looking for ways to decrease the stress of slaughter and closer is definitely better.

Travel is hard on the animals and costly/time consuming/distressing.

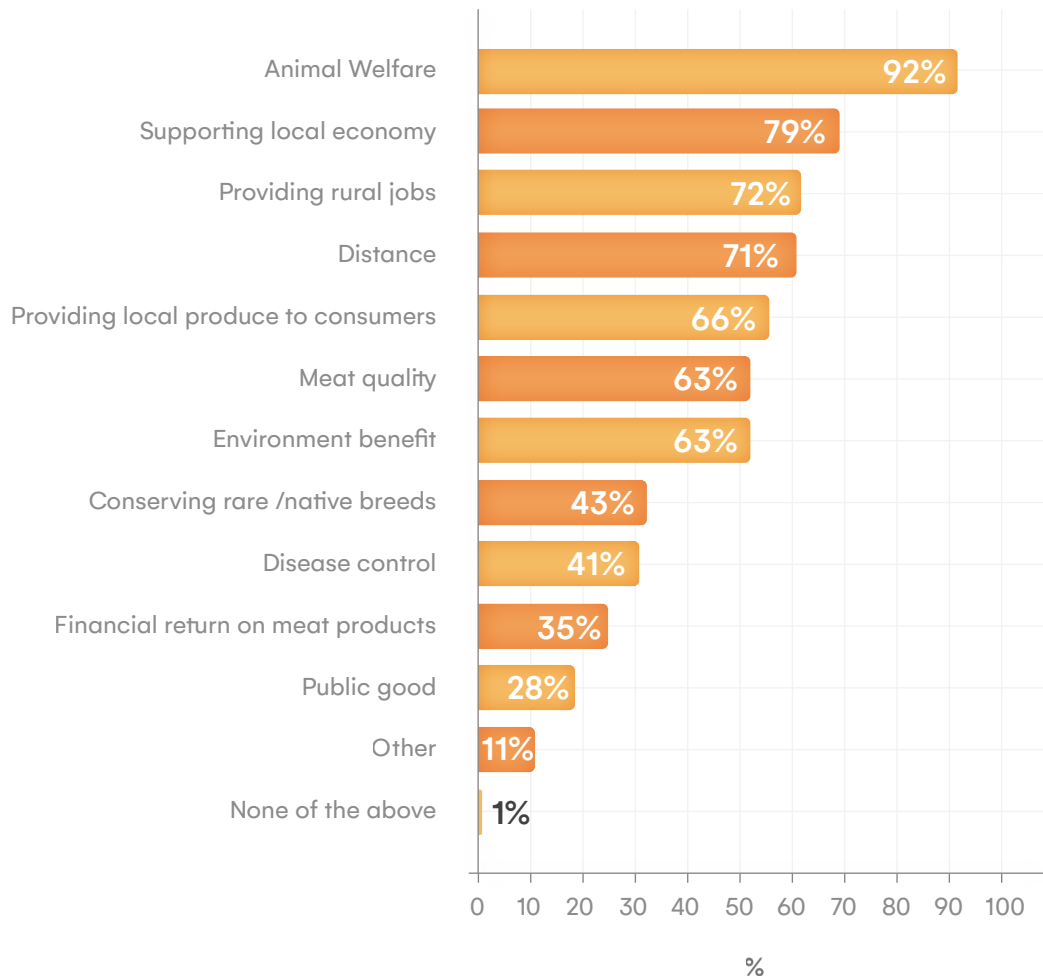
The less distance the animals have to travel the better.

Distance to slaughter is a factor in the quality of the end meat product in terms of stress / animal welfare in transport affecting meat quality.

Less stress for the animal = better quality meat.

V. concerned about time in transit and the journey involves steep hills and winding roads.

FIGURE 9
Benefits of small abattoirs
(data taken from Question 28)



When asked to specify more details if they selected 'Other', respondents mentioned:

- Personal service and relationship
- Flexible service
- Accommodate different breeds
- Less stress for animals
- Private kill
- Better for national food security as more small operators means risk is spread so less vulnerable to issues such as Covid-19

PROBLEMS ACCESSING A SUITABLE ABATTOIR

29% of respondents said there was an abattoir closer to them than the one they use but they are unable or

choose not to use it for the reasons given in Figure 10.

FIGURE 10

Why respondents do not use their nearest abattoir
(data taken from Question 22)

The local abattoir does not kill the species of livestock I keep	19%
The local abattoir does not kill the breeds of livestock I keep	4%
The local abattoir is more expensive	7%
The local abattoir is often too busy	17%
Other	69%

Those who answered 'other' to this question said they do not use the nearest abattoir for the following reasons:

- It is a large/commercial abattoir
- The services offered do not meet requirements (such as cutting and packing)
- Does not offer private kill
- Poor service or reputation or bad experience
- Concern about getting the right meat back
- Not organic certified
- Suits requirements to use one further away e.g. nearer to butcher of preference
- Doesn't do certain type of animals e.g. large sows, large cows or bulls, OTM, deer, ducks
- Poor access or journey conditions to nearest abattoir

33%

of respondents have had issues in the last five years with finding an abattoir that could accommodate the species or breed of animal they wanted to slaughter.

13%

reported having issues finding abattoirs that could accommodate horned cattle.

Respondents said:

We have two good abattoirs but both struggle to take long horned cattle.

In the last 5 years the only local (20 miles) abattoir taking long horned cattle had closed. Now 100 miles plus. Have given up keeping them. The local abattoir taking sheep closes in a week. The situation is appalling.

50 respondents mentioned difficulty accessing an organic abattoir or butchery services.

Other issues with finding suitable abattoirs included:

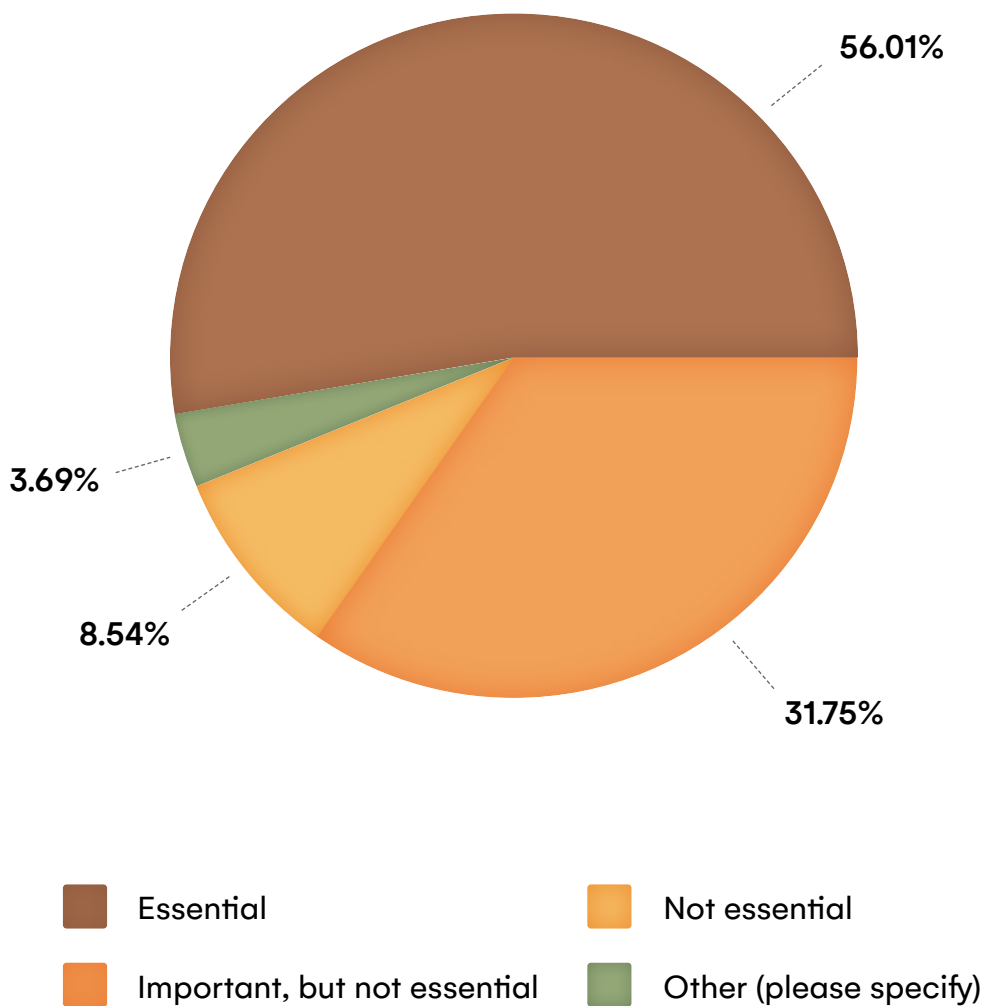
- Lack of capacity
- Do not slaughter pigs
- Lack of further processing
- Small numbers not accommodated
- Do not return hides or skins
- Problems getting offal back

BUSINESS IMPACT

Respondents were asked to rate how important the closest abattoir they use is to the success of their business. 56% said it was essential,

32% said it was important but not essential, and 9% said it was not essential [see Figure 11].

FIGURE 11
Importance of local abattoirs to the viability of respondents' businesses
(data taken from Question 25)



Comments regarding the importance for their businesses included:

“

We could not produce beef boxes without our abattoir.

Without it, I cannot sell my meat.

Vital to continue trading.

“

Due to the lack of abattoir, we have changed business plans.

The local abattoir was essential, “but became impossible to rely on so we had to change business structure.”

64%

of respondents felt that the availability (or lack of availability) of local abattoir services impacted their future business plans and growth.

Since Orkney abattoir closed in 2018 the situation here is dire - most of the free-range rare breed pig farmers have closed down. Shetland is closed to small numbers of cattle/sheep because of the costs of meeting the requirements of their health scheme. The next nearest abattoir costs us over £250 just for the ferry taking a trailer that can hold max 20 sheep, then there is the 30-mile drive to the port and the 110 mile drive to Dingwall.

“

I wanted to keep a small number of rare breed pigs. I found the land, but could not find a suitable local abattoir, so I never got off the ground with my pig project.

A nearby abattoir is essential to our business model as we need a regular supply of meat for our customers. We might not sell direct if we didn't have an abattoir and may have to change breed. Conservation grazing is key to our Care Farm and it would require a significant change.

The distance and availability is what has stopped us developing our product sooner.

Overall,

69%

said it would make a positive difference to their business if there was a closer abattoir.



Some comments from respondents include:



I could increase my livestock and grow them for food as well as conservation grazing.

I could commit to farmers markets as I'd know I'd have a steady availability. As it is, our local abattoir is very busy and waiting times mean that sheep condition can't be properly judged.

It would make a huge difference to the animals, our story and how we market our meat.

Constantly striving to reduce food miles and therefore carbon footprint as a key selling point, so a closer small abattoir would appeal to me and my customers.

I would go full rare breed pedigree herd instead of the odd animal.

It would make direct sale more practical.

Many respondents expressed concern that, if their local abattoir were to close, their business would no longer be viable:

“

We are very lucky but if it shut, I would have to stop livestock farming as the nearest would be too far away.

If this one closed, we would lose our business.

Unfortunately, since this survey was carried out, more abattoirs have closed, including Tottingworth in Sussex and Mettrick's in Derbyshire. In our survey, 6 respondents said they used Mettrick's and 24 said they used Tottingworth. Businesses dependent on these abattoirs included box schemes, farm shops, online shops and butchers. Some comments regarding these abattoirs included:

“

Tottingworth is close and we are very lucky. If it shut down I would no longer be able to run my business.

[Tottingworth] is a vital rural service which our business depends on.

Without a local abattoir a major part of our local livestock sales will disappear. In the South-East there are so few abattoirs left that losing any more would prevent sales and increase food miles.

The closure of small well-run abattoirs is yet another reason to reduce our flock or stop altogether. We work on the environmental side, where stock numbers are low and thus a small abattoir is key.

COSTS

Nearly three quarters (74%) of abattoir users thought abattoirs were good value for money. Only 1% thought they were cheap (and one respondent said they would be willing to pay more for a more local abattoir), while a quarter (25%) thought they were expensive. However, based on comments from respondents, many of these answers may reflect the total cost of taking an animal to slaughter, including travel and time costs, and do not all necessarily reflect the abattoir charge alone. Some comments on this included:

“

The actual cost of the kill is acceptable, however when you add the distance driven and the fact we have to now take a full day off work to take them it adds to the cost a lot.

Transport to and from the abattoir 100 miles away inflates the cost.

Many also acknowledged that although they felt the cost of using an abattoir was high, the charges were reflective of the rising costs of running the business.

“

More expensive than for many other abattoirs, but it is a skilled job that the staff do well and they deserve to be paid well. I suspect disproportionately high waste disposal costs are part of the problem.

Used to be value for money, but over last 2 years they have had to significantly increase their charges to keep running.

The costs have gone up and are getting more expensive; this due to greater regulatory requirements, availability, and costs of staff.

Expensive for the proportion of the price the farmer receives, however clearly far too cheap to support the abattoir. Both prices should go up.

FUTURE ABATTOIRS

When asked if they would be interested in being part of a **cooperative-owned abattoir** to ensure they can access the services they require, **64% of respondents said yes.**

Despite some concerns around logistics, throughput and cost, **the majority of respondents (81%) said they would be interested in having a mobile abattoir in their area.** 73% of respondents were willing to pay more for a mobile abattoir service that either came to the farm or a nearby location.

The respondents comments indicated that using a mobile abattoir might bring animal welfare benefits due to reduced journey times along with reduced fuel costs. Comments expressed hope about the potential of mobile abattoirs, but there were also concerns around practicality.

“

More mobile abattoirs would be hugely valuable to smallholders.

Animals deserve to die a good death in a place where they feel content. I would be happiest to use the services of a mobile abattoir to ensure their welfare to their last breath.

We're currently building a butchery and a mobile abattoir would be a dream come true. Would invest in the venture.

Having a mobile abattoir would be the most ideal option from an animal welfare point of view so transport of livestock can be taken out of the process. Taking an animal away from the farm is the most stressful part of the whole process.

We live in rural north of Scotland, the local abattoir closed and we now have to travel over 40 miles to use nearest one. A mobile abattoir service is something that would be welcomed. We would have the opportunity to redesign our business to provide the meat we produce to be sold to the local community.

We have been very interested in using a mobile abattoir but it appears to be completely impractical due to the number of animals that would need to be slaughtered on the same day and the likely capital costs in terms of water and drainage.

I have looked at abattoir costs as I used to work in the meat industry. There is no way a mobile abattoir is feasible unless it has considerable and ongoing public subsidy.

Would be interested in setting up our own mobile set up if there was funding available.

There is no local abattoir on the island. Nearest on mainland is a 1 hour ferry journey and 40 miles. Next nearest is in Mull two ferries and 70 miles. We need a temporary / mobile abattoir on the island.

Respondents also expressed an interest in using animal by-products, including hides, horns, skins and offal. 21% already collect their animal's hides and skins from the abattoir, but a further 33% said they would like to if there were nearby facilities for further processing. The wider infrastructure of businesses connected to abattoirs, including tanneries, was therefore also important to respondents.

FURTHER INFORMATION

This survey highlights that a diverse network of abattoirs throughout the UK is vital to farms of all sizes. Unfortunately, since the survey was carried out there have been further small abattoir closures.

The Government announced funding for small abattoirs this year, which was welcome news for the sector. However, more work is needed to address the problems that are causing small abattoirs to close. Some of these include regulation, recruitment and waste disposal costs.

If you would like more information about this survey, such as a detailed breakdown of results by country or county, or, if you would like to know more about the work of the Sustainable Food Trust, National Craft Butchers or the Abattoir Sector Group, please contact us by email.

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APPENDIX 1 – SURVEY QUESTIONS

- Q1 Please tell us the location of your business?
- Q2 What type of business do you operate?
- Q3 Do you send any livestock direct to slaughter?
- Q4 Which abattoir do you send most of your livestock to?
- Q5 Which services do you use at this abattoir?
- Q6 What livestock have you sent for slaughter to this abattoir in the last 12 months?
Answer all that apply, approximate numbers are sufficient if you do not have exact numbers to hand.
- Q7 Where do you sell your food products that are killed/processed in this abattoir?
- Q8 Do you also use other abattoirs for some services?
- Q9 What are your main reasons for not using this abattoir for all your needs?
- Q10 Please give us details of the second abattoir you use.
- Q11 What livestock have you sent for slaughter to this abattoir in the last 12 months?
Enter all that apply, approximate numbers are sufficient if you do not have exact numbers to hand.
- Q12 Which services do you use at this abattoir?
- Q13 Where do you sell your food products that are killed/processed in this abattoir?
- Q14 What are your main reasons for not using this abattoir for all your needs?
- Q15 Do you use more than two abattoirs?
- Q16 If in addition you sometimes use a third abattoir, please describe here
- Q17 Which services do you use at this abattoir?
- Q18 What livestock have you sent for slaughter to this abattoir in the last 12 months?
Enter all that apply, approximate numbers are sufficient if you do not have exact numbers to hand.
- Q19 Where do you sell your food products that are killed/processed in this abattoir?
- Q20 What are your main reasons for not using this abattoir for all of your needs?

- Q21** Are there abattoirs closer to your farm which you are unable to or choose not to use? If yes, please provide further details.
- Q22** In the last 5 years have you had issues finding an abattoir that can accommodate the species/breed of animals you want to slaughter?
- Q23** Would it make a positive difference to your business if there was an abattoir closer to you?
- Q24** How important to the success of your business is the closest abattoir you use?
- Q25** Does the availability (or lack of availability) of local abattoir services have an impact on the future plans and growth of your business?
- Q26** In your view what are the benefits of using a local abattoir vs one further away.
- Q27** In your view, what are the benefits of using small abattoirs vs large?
- Q28** If you use an abattoir, do you ever collect your livestock's hides or skins from the abattoir after slaughter?
- Q29** Have you ever used a local abattoir for Emergency Slaughter of an injured animal?
- Q30** Do you take cattle which are over thirty months old to a local abattoir?
- Q31** Do you consider your abattoir costs to be: Expensive; Good value for money; Cheap
- Q32** Would you be interested in being part of a co-operative owned abattoir to ensure you get the service you require?
- Q33** Would you be interested in a mobile abattoir service if there was one available in your area?
- Q34** Would you be willing to pay more for a mobile abattoir service that either came to your farm or a nearby location?
- Q35** Are you certified with any schemes?
- Q36** Do you have any further comments regarding small, local abattoirs, or abattoirs in general?

APPENDIX 2 – LIST OF COUNTIES WHERE RESPONDENTS ARE LOCATED

Number of responses per county (where over 10 responses were received)

COUNTY	N/O RESPONDENTS (1341)	COUNTY	N/O RESPONDENTS (1341)
England		Scotland	
Devon	106	Orkney	33
Somerset	71	Highland	33
Cornwall	60	Argyll and Bute	23
Gloucestershire	52	Aberdeenshire	18
Dorset	43	Scottish Borders	16
Cumbria	41	Fife	14
North Yorkshire	40	Perth and Kinross	13
Shropshire	36	Dumfries and Galloway	10
Derbyshire	31		
East Sussex	29	Wales	
Norfolk	26	Carmarthenshire	10
Kent	25	Powys	26
Herefordshire	24	Ceredigion	20
Oxfordshire	24	Pembrokeshire	16
Lincolnshire	24	Monmouthshire	15
Worcestershire	24		
Wiltshire	24		
Suffolk	22		
Cheshire	21		
Staffordshire	20		
Northumberland	19		
Lancashire	17		
Leicestershire	17		
Northamptonshire	16		
West Sussex	16		
Hampshire	15		
Buckinghamshire	13		
Cambridgeshire	11		
Hertfordshire	10		
Warwickshire	10		

APPENDIX 3 – LIST OF ABATTOIRS USED BY RESPONDENTS

The following list includes a range of small, medium and large abattoirs.

ABATTOIR NAME	LOCATION	N/O TIMES MENTIONED
A C Hopkins	Somerset	1
A H Griffiths	Herefordshire	23
ABP	Various	20
Aireys	Cumbria	11
AK Stoddart	South Ayrshire	3
Arthur Howells	Norfolk	4
Ballards	Kent	1
Barra	Western Isles	1
Black Brow	Cumbria	7
Blakes of Norwich	Norfolk	27
Border Meats, Lockerbie	Dumfries and Galloway	10
Broomhalls	Gloucestershire	32
Browns	Lincolnshire	2
Byfords	Essex	1
C & K Meats	Suffolk	1
C A Leech and Sons	Hertfordshire	3
C and S Meats	Dorset	22
C H Rowley	Warwickshire	2
Cae Iago	Gwynedd	2
Cig Cynfal	Gwynedd	1
Cig Oen Caron	Ceredigion	19
Clarke	Dorset	5
Combe Martin	Devon	8
Conwy Valley Meats	Conwy	2
Cornish Farmhouse Bacon Company	Cornwall	1
Dawn Meats	Bedfordshire	7
Dawsons	Lincolnshire	1
Denneys	Cumbria	10
Dovecote Park	Yorkshire	3
Down Land Traditional Meats	West Sussex	18

ABATTOIR NAME	LOCATION	N/O TIMES MENTIONED
Downfield	Fife	10
Drury's	Wiltshire	3
Dunbia	Various	13
E & T Jackson	Cheshire	4
E V Slacks	Lincolnshire	1
East Hill Pride	Devon	10
Edge and Son	Merseyside	4
Elgin	Morayshire	1
Ensors, Cinderford	Gloucestershire	1
Euro Quality Lamb	Shropshire	3
Evans	Bedfordshire	5
Farmers Fresh	Warwickshire	6
Forge Farm Meats	Kent	1
Fowler Brothers	Essex	5
Foyles Foods	Leicestershire	2
G R Evans and Co	Denbighshire	1
Gages	Ashburton	13
Grants Bacon	Londonderry	1
H F Stiles and Son	Wiltshire	8
H J Hellet and Son	Cambridgeshire	1
H Lyes, Minsterworth	Gloucestershire	1
H P Westwood	Staffordshire	1
H R Jasper and Son	Cornwall	8
Haverfordwest Slaughterhouse	Pembrokeshire	1
Haymans	Devon	4
Hewitts	Cheshire	1
Hopkins	Somerset	2
Horner	North Yorkshire	1
Hugh Phillips	Gower	5
Humphreys	Essex	15
J & J Farmers Market	Devon/Cornwall	12
J A Jewitt	Durham	9
J A Mounfield	Yorkshire	6
J and E Medcalf	West Yorkshire	4
J D Jones	Denbighshire	1
J Morris	Leicestershire	11
J Penny	West Yorkshire	7
J R Farm Meats	Kent	3
J. V. Richards	Cornwall	5
John King	Gloucestershire	8

ABATTOIR NAME	LOCATION	N/O TIMES MENTIONED
JS Quality Metas	Staffordshire	8
Kepak	Various	10
Kerslake	Pembrokeshire	1
Kirks	North Yorkshire	1
L Brown and Son	Lincolnshire	3
L George Butchers	Cornwall	1
Lakeview Meats	Armagh	1
Langford	Somerset	16
Langthornes	North Yorkshire	4
Lincolnshire Meat	Lincolnshire	2
Lobbs	Cornwall	11
Lochmaddy	North Uist	1
Long Compton	Warwickshire	26
Macintyres Bainbridge	North Yorkshire	4
Maddock Meats	Bridgend	5
Manifold Valley Meats	Staffordshire	1
Maycocks Butchers	Derbyshire	2
Mettricks	Derbyshire	6
Michells Wood Farm shop	Staffordshire	1
Millers of Speyside	Morayshire	10
Mull Abattoir	Argyll	19
Munros of Dingwall	Highland	26
Mutchmeats	Oxfordshire	3
N Bramall and Son	Yorkshire	2
N S James	Monmouthshire	3
Newmans	Hampshire	9
Newton	Cheshire	1
Nixon	Cheshire	1
P J Stevens	Lincolnshire	3
Pilgrim Meats	Powys	1
Postance Poultry	Cardigan	1
R B Elliott and Son	Chesterfield	8
R J Trevarthen	Cornwall	7
Redfern's	Derbyshire	8
Riley Foods	Lancashire	1
Robert G Tuckey	Warwickshire	3

ABATTOIR NAME	LOCATION	N/O TIMES MENTIONED
Romford Halal	Essex	2
S T M Sussex	West Sussex	4
Sandyford	Paisley	3
Scotbeef	Inverurie	3
Shetland	Shetland	4
Shotts	Lanarkshire	12
Snells	Somerset	48
Stillmans	Somerset	5
Stornoway	Lewis	1
Strap Orchard	Somerset	5
SW Doughty	Kent	1
T Allman Butchers	Kent	2
T G Sargeant and Sons	Staffordshire	5
Taylor's	Lancashire	7
Thomas and Son	Wrexham	21
Thompsons	Durham	13
Tottingworth	East Sussex	24
Traves	Yorkshire	1
Universal Traders	Gloucestershire	3
Vivers	Dumfriesshire	1
Vivian Olds	Cornwall	4
W and G Yates	West Midlands	1
W J George	Powys	4
W James	Staffordshire	2
West Country Premium Venison	Cornwall	4
William Lloyd Williams	Powys	1
Wishaw	Lanark	12
Woodhead Brothers	Lancashire	3
Woolley Brothers	Sheffield	2
Wooton organic	Staffordshire	1
Wrights	Lincolnshire	5

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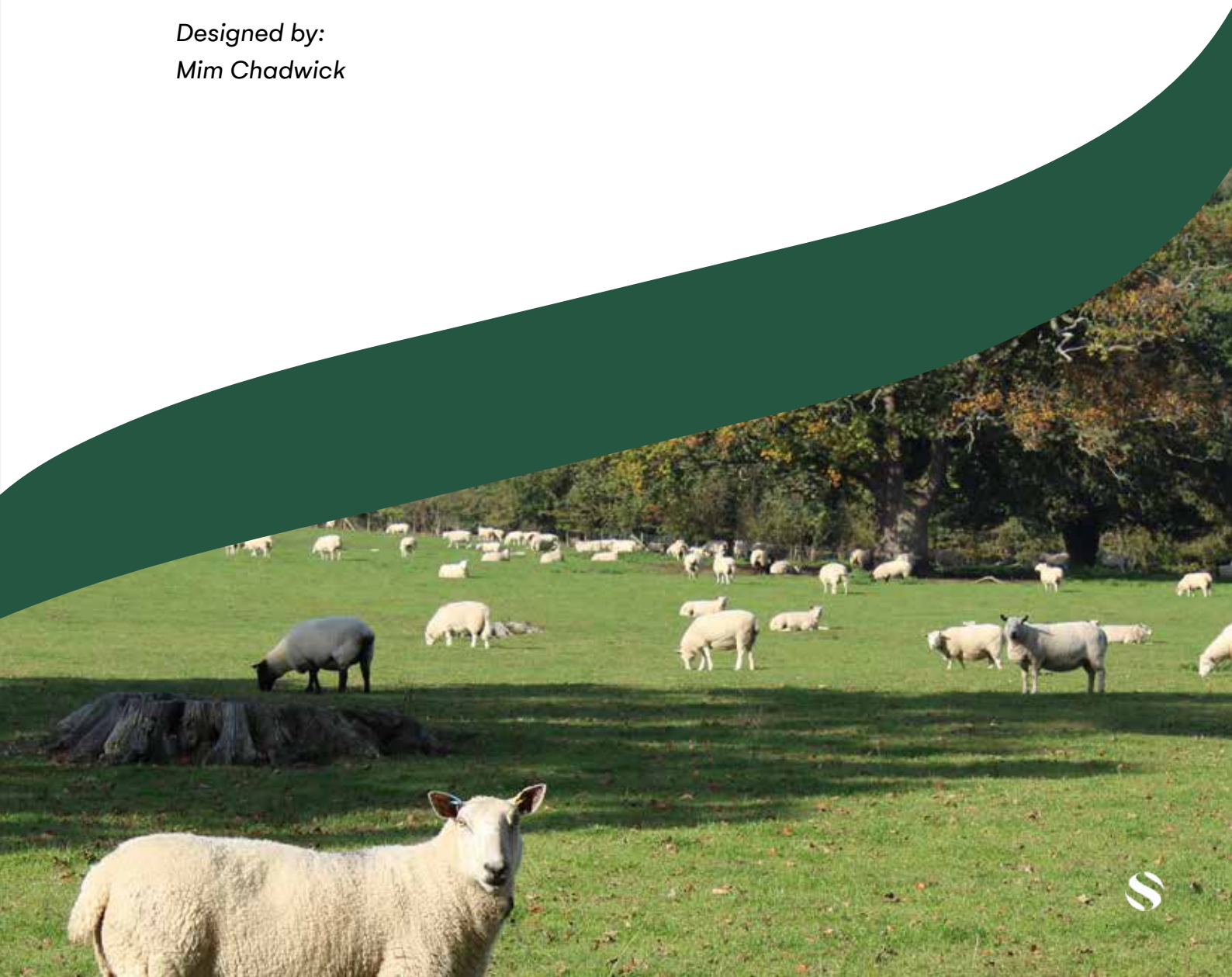
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Mim Chadwick





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