

Butcher EXPO 2024


Craft Butchers
Associated Craft Butchers of Ireland
Special edition



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The Craft Butcher



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Butcher Expo

A massive thank you, to all who attended our Butcher Expo in the Curragh.

It was a great success with attendees traveling from all corners of the country. We also had a number of attendees from Scotland & England.

The event was fantastic showcase for our community with members of the public also in attendance.

The competitions, AV support from Tracie Daly, and engaging trade stands added layers of excitement and learning opportunities to the expo. These contributions created a vibrant atmosphere that highlighted the best our community has to offer

The Curragh Racecourse provided us with a stunning venue, and we are incredibly grateful for their support leading up to and during the event. Their assistance in setting up the hall, providing ample amenities, and ensuring a smooth experience for all was invaluable.

The trade stands also deserve recognition for their outstanding displays and demonstrations that added depth and excitement to the expo. Their commitment and investment in the event did not go unnoticed and contributed significantly to its success.

Minister Pippa Hackett attended the event and was thoroughly impressed. A special thank you to her for attending at such short notice. She generously engaged exhibitors, staff and competitors and helped announce the winners of our competitions.

Unfortunately Martin Heydon could not make it due to a family bereavement. We wish to send condolences to him and his family.

Events like the Butcher Expo in the Curragh are vital for our industry. They provide a platform for us to come together, share knowledge, and connect with fellow professionals from near and far.

As we reflect on the Expo, let's remember the connections made, the knowledge shared, and the inspiration gained. ACBI has seen an influx of new members and corporate members we would like to thank. Any member that attended the event received a goodie bag which included free race day tickets, plaque, stickers, product samples & posters.

Let's carry this momentum forward, continuing to learn, grow, and support one another in our industry. Thank you to everyone involved for making this event a memorable and enriching experience.

If you would like to join ACBI you can contact us using the email below.

brendan.sears@craftbutchers.ie or
dave.lang@craftbutchers.ie

Office: (01) 868 2820

www.craftbutchers.ie

Subscribe on YouTube



A high-angle photograph of a competition event. Two participants, wearing black shirts and red safety harnesses, are working at wooden butcher blocks. One block has a tray of red meat. In the background, a large banner reads 'BATTLE OF THE BUTCHERS 2024'. The floor is light-colored tiles.

Battle of the Butchers

The recently concluded event was an outstanding display of innovation and skill.

Congratulations to all teams that participated; their contributions were phenomenal. Every participant should be proud of their efforts.

A special congratulations to the champions, Team Scotland, a father and son duo, Richard, and Ben Megahy, both from Simon Howie Butchers, Perth, Scotland. The Judges praised their almost telepathic team synergy.

We extend our gratitude to the esteemed judging panel, comprising Sean Owens, Gordon Newlands, Terry Whelan & Frank Frawley, who travelled far and wide to be present and did an excellent job.

Our appreciation goes to our competition sponsors, Kelsius, without whose support the competition would not have been possible. The teams received enthusiastic support from a fantastic crowd throughout, making for a great atmosphere.

- Team Ireland-Jim & Bernadeta Murphy
- Team NI-Paul & Nigel Hamilton
- Team England-Matt Everest & Ben Tindale
- Team Scotland-Richard & Ben Megahy

Footage of the event can be found on Associated craft butchers of Ireland Facebook page & YouTube

The logo consists of three overlapping circles in a triangular arrangement, with the word 'KELSIUS' in a bold, sans-serif font below them.

KELSIUS



A huge Congratulations and thank you to all the teams that took part. The level of skill and dedication on display was truly impressive. It is clear that each team worked tirelessly to perfect their craft and showcase their talents. The competition was a great reminder of the talent and passion that exists within our industry. It is through events like these that we can come together as a community and celebrate the hard work and dedication of our peers. Once again, congratulations to all the teams who participated and made this year's competition a huge success. We look forward to seeing more from you in the future!





Congratulations to Apprentice of the year winner Pestritu Sergiu Mihai and Runner up James Etherson.

All the competitors did themselves proud with fantastic showcase of skills on display. A true testament to the work done in MSLETB Training Centre - their employers and all the instructors and mentors.

It is always inspiring to see young people excel in their chosen field, and the apprentices who competed in this year's competition are no exception. The dedication and hard work that they have put into their training is evident in the high level of skill that was on display.

We must also take a moment to recognize the important role that the MSLETB Training Centre and its instructors and mentors, have played in the success of these apprentices. Their commitment to providing top-notch training and guidance has clearly paid off.

It is important to celebrate the achievements of young people who are dedicated to perfecting their craft. The Apprentice of the Year competition is a great platform for these individuals to showcase their skills and hard work. The competition not only recognizes the winner but also celebrates the dedication and effort of all participants. Their employers play a huge role in their success by training and supporting them through event like these.

The MSLETB Training Centre - Sligo, and its instructors and mentors, are integral to the success of the apprentices. It is heartening to see the impact that skilled instructors and mentors can have on shaping the future of our industry.

Thank you again to our Sponsors of this competition Raps -Redbrook for their much needed support, it was greatly appreciated.

As we look to the future, we can take inspiration from the impressive performances of the competitors. They are the future of our industry and we can be confident that they will continue to excel and innovate. Congratulations to all of the apprentices who participated.





REDBROOK
by NovaTaste



Craft Butchery Apprenticeship



msletb

Bord Oideachais agus Oiliúna
Mhaigh Eo, Shligigh agus Liatroma
Mayo, Sligo and Leitrim
Education and Training Board



Finding it hard to recruit skilled staff for your butcher shop?

Benefits of the Craft Butchery Apprenticeship include:

- First class training for staff
- Improved staff retention
- Funding of up to €2,000 annually is available to employers under the Apprenticeship Employer Grant Scheme
- Training and support workplace mentors
- The Údarás na Gaeltachta apprenticeship scholarship scheme is also available on this programme - funding for both employer & apprentice
- Additional Gender Bursary of €2,666 for employers who employ a female butcher

For more information email

juliecahill@msletb.ie or call 086 605 4988



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- Glazes, Coaters, Herbs & Spices
- Burger, Sausage Mixes & Seasonings
- Variety of Retail Products
- Knives & Butchery Equipment
- Vacuum, Shrink, & Cook-In Bags

Our Services



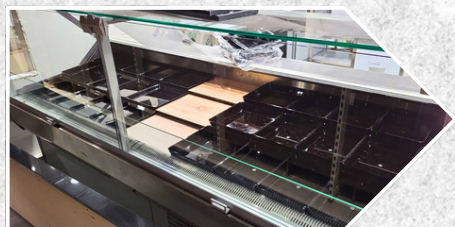
Technical Advice on Manufacturing

Our team offers tailored guidance to enhance the quality and consistency of sausage, bacon, burger, and pudding manufacturing.



In Store Demonstrations

Offering hands on guidance in the preparation of new products. Our demos provide valuable insights into product usage and display techniques.



Counter Design

Our team specializes in maximizing your counter space by incorporating our premium trays and dishes, creating an enticing display for customers.

Sales Reps



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NI

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For more information about our product ranges visit:
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A huge thank you to all the companies/organisations who took trade stands at the event. Their participation in the event was greatly appreciated and helped to make it a resounding success. Their commitment to showcasing their products and services added immense value to the overall experience of the attendees. We are grateful for their contributions.





A huge thank you to our President Jack Molloy and his team for organising an impressive BBQ. They generously offered this to all attendees throughout the day, free of charge.



We must say a very special thank you to Brendan's wife Elaine, Jack's Wife Samantha, daughter Niamh, son Conor and his partner Siobhan. They looked after everybody signing in and Conor ran the sausage and pudding competition.

All of whom gave up their free time in order to help us as an organisation. Their dedication and hard work truly made a difference in ensuring that the event ran smoothly and that everyone had a great time. Their commitment to lending a helping hand is truly admirable and greatly appreciated. Thank you for your unwavering support and dedication!



After the trade show on Monday the 29th & Tuesday 30th, ACBI had the pleasure of taking our Scottish colleagues to visit various butcher shops.

Our colleagues were genuinely impressed by the high standards, innovation, and product range they observed. We extend our heartfelt thanks to each of these shops for generously sharing their knowledge, and hospitality despite their busy schedules.

Each shop visit was more than just a tour; it was a celebration of culinary artistry and tradition.

Our guests couldn't help but appreciate the authenticity of each shop. In the spirit of collaboration and cultural exchange, we look forward to continuing to work with our Scottish colleagues and further explore the culinary wonders that bring us together.



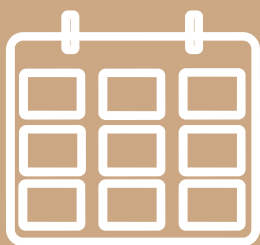
Master
Butchers

GROW YOUR BUSINESS MASTER BUTCHER STAND

Thank you for visiting us at the Butchers Expo!
It was a pleasure meeting you!
McDonnell's Team



AGM



21/04/24

11 am



**The Curragh
Racecourse**

All members are encouraged to attend the Annual general meeting. Anybody in attendance can then stay on for a days racing free of charge. We will be using the beautiful Galileo suite which over looks the race track.

ACCESS THROUGH MAIN ENTRANCE.



ACBI is looking for individuals who are interested in becoming part of the board of directors. For more details, please get in touch with Dave Lang at 087 678 2843 or dave.lang@craftbutchers.ie.

BURGER & BBQ COMPETITION

ENTER NOW



- Please provide both raw and cooked samples for each entry.
- All entries will be judged blind.

- Irelands Best Burger
- Best Kebab
- Speciality BBQ product

The event will be held at the Curragh during the AGM and is open to members only. Entry forms can be found in our WhatsApp group.

Kindly submit them to
brendan.sears@craftbutchers.ie.
Results will be announced that day.





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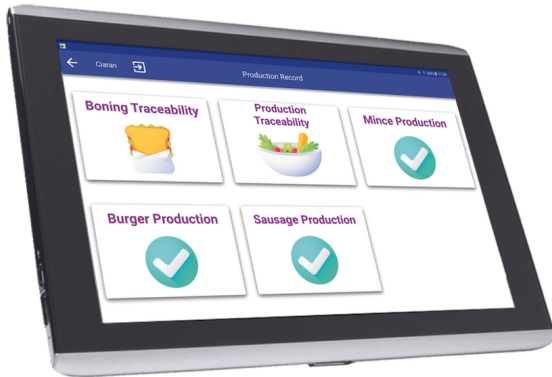
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