



the
ethical
butcher

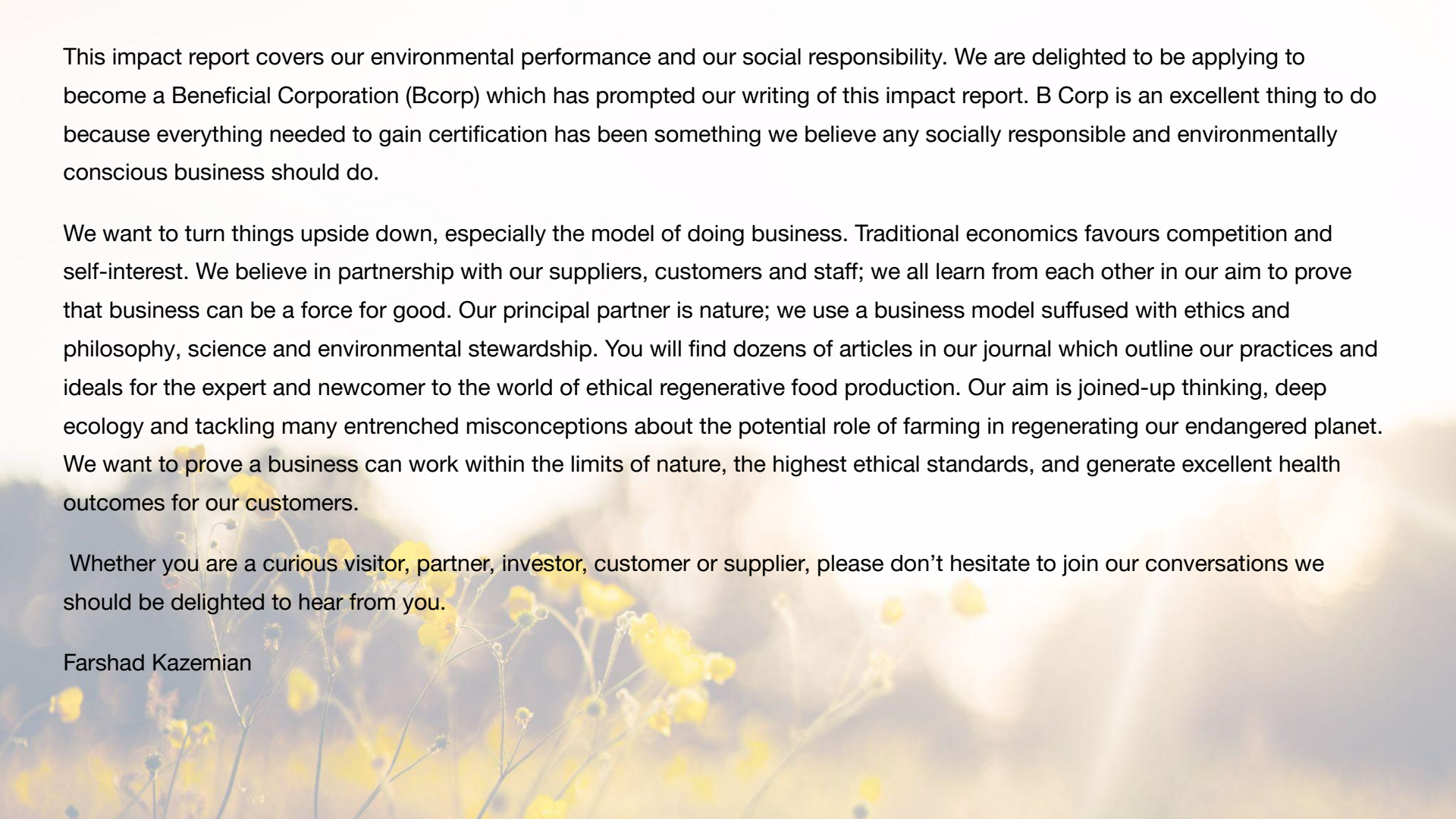
A close-up photograph of several green grass blades. The blades are slightly out of focus, with some showing small water droplets. The background is dark, making the green blades stand out. The text is overlaid in the center of the image.

Social and environmental impact report 2020-2022

Welcome

The Ethical Butcher was formed in 2020 with the express purpose of changing the nature of farming and reconnecting people with nature. We are changemakers, enablers and leaders. We are changing the market on the inside and enabling our farmers and customers to express their highest ideals to protect the planet, treat animals well, and live in harmony with nature. And we are at the leading edge of a new ethical wave sweeping through business. At the forefront of an expanding conversation and range of innovative practices across wider sectors in the movement from sustainable to regenerative. This movement understands that sustaining is not enough we need to repair and give back: regenerate.

As this is our first impact report, we include some background information and our history. We hope you enjoy reading about us, our mission and how we are achieving our aims. We believe that humans need to be humble in relation to nature; we are part of nature, and nature gives us life. So, we will try to be modest in our presentation of ourselves. Not too aggrandising but also not too shy, just an honest account of how we are getting on, including the things we need to work on.



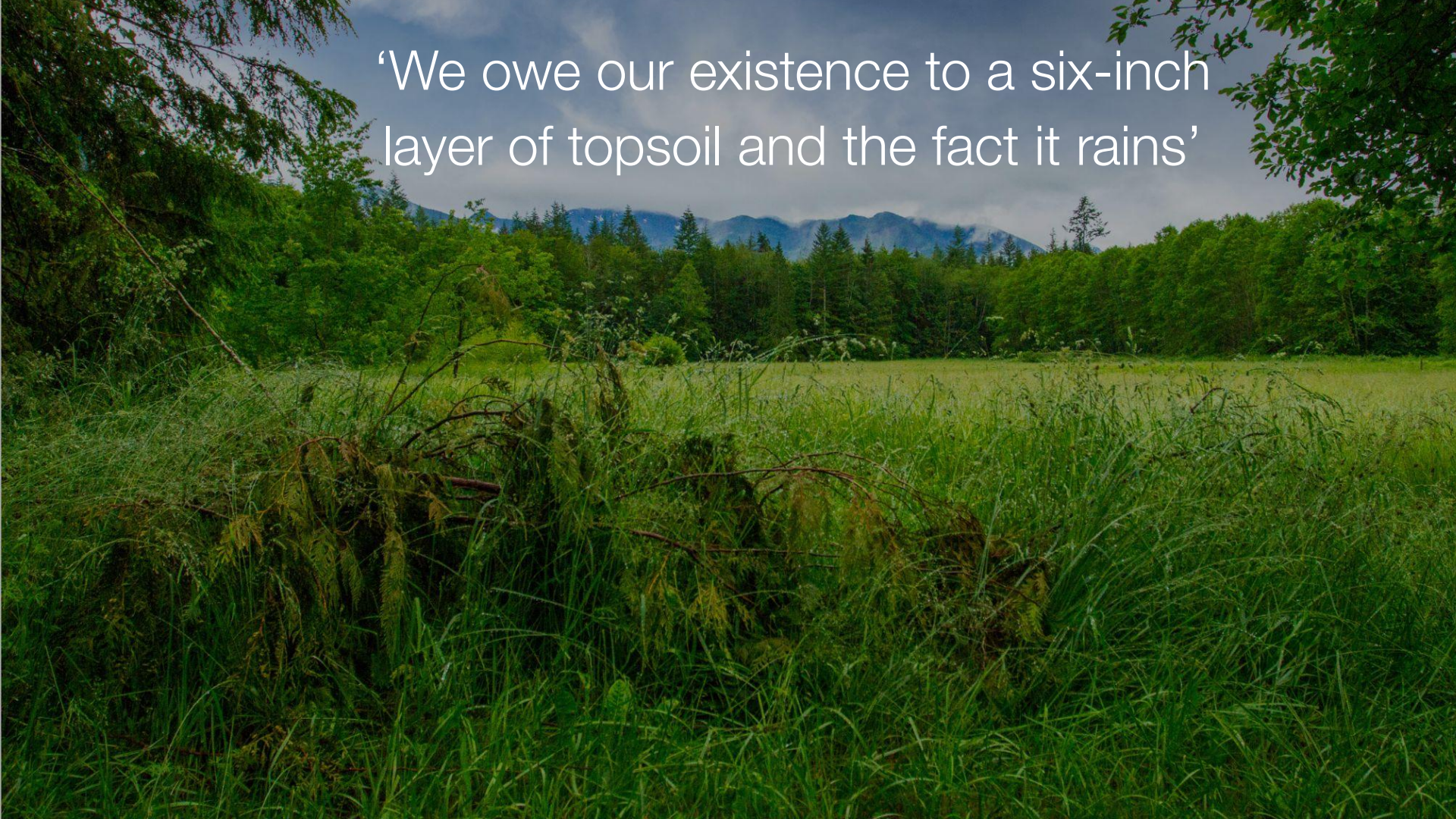
This impact report covers our environmental performance and our social responsibility. We are delighted to be applying to become a Beneficial Corporation (Bcorp) which has prompted our writing of this impact report. B Corp is an excellent thing to do because everything needed to gain certification has been something we believe any socially responsible and environmentally conscious business should do.

We want to turn things upside down, especially the model of doing business. Traditional economics favours competition and self-interest. We believe in partnership with our suppliers, customers and staff; we all learn from each other in our aim to prove that business can be a force for good. Our principal partner is nature; we use a business model suffused with ethics and philosophy, science and environmental stewardship. You will find dozens of articles in our journal which outline our practices and ideals for the expert and newcomer to the world of ethical regenerative food production. Our aim is joined-up thinking, deep ecology and tackling many entrenched misconceptions about the potential role of farming in regenerating our endangered planet. We want to prove a business can work within the limits of nature, the highest ethical standards, and generate excellent health outcomes for our customers.

Whether you are a curious visitor, partner, investor, customer or supplier, please don't hesitate to join our conversations we should be delighted to hear from you.

Farshad Kazemian

‘We owe our existence to a six-inch layer of topsoil and the fact it rains’



Understanding that soil is everything

Regeneration comes from a subtle but fundamental shift in mindset that our farmers share. A shift which implies that we must farm using methods that put back a little more than we take by elbowing and encouraging nature to thrive and restore. This involves shifting from a Cartesian reductionism approach to one of holism with the belief that what is good for all is good for one and vice versa.

Soil health, perhaps the Earth's equivalent of 'gut health', is becoming much better regarded. As are the benefits of pasture as the vital organism in the relationship between the atmosphere; habitat, wildlife, species, invertebrates, microbiomes and organic carbon. The role of grazing ruminants in this cycle of nutrients has always been crucial and is now starting to be understood. Humans need to redefine their place in the natural system to see ourselves as a part of nature rather than controlling it externally.

To this end, our farmers raise animals as naturally as possible. Dung nurtures the insects; hooves dig in the carbon, and cut-sword allows a 'the rainforest' of the grassland. Hives of insects thrive on pasture and no-till keeps the soil's microbial infrastructure intact and preserves water.

It's a system that respects the complex symbiotic relationship between the four basic ecosystem processes: the water cycle, the mineral cycle (including carbon), the flow of energy through the food chain and the community dynamics, or the relationship between different organisms. It adds up to an ecosystem of carbon sequestration - one of the greatest weapons against climate change.

We are helping to define the term by creating an enduring threshold for what 'regenerative farming' actually means. We need to do this because 'regenerative' is becoming a marketing term. Outside of us, and Regenargi*, there are no robust standards, and soon there will be a wild-west of claims. We feel defensive and want to hold the line because we are not sloganeers. With our farmers, we want to make a difference and bring the meat industry back to its natural roots, one order at a time.

Neil Harley - Mywood Farm

Neil is a substantial investor in The Ethical Butcher. On one of his farm sites he has taken over 216 acres of arable land, which had been farmed conventionally for decades with standard arable monocrops that had steadily trashed the land through the use of tractors, combine-harvesters, and chemicals including pesticides, insecticides and chemical fertilisers. The soil was in poor shape when he took over the land, it was compacted, had poor friability and very low organic (carbon) content. This means that the soil had very little life in it, very few worms, beetles, insects, and very little bacteria and fungus.

Neil planted a diverse herbal ley on the land and introduced cattle to graze the new growth in strips being moved every 2 days in a 40+ day rotation meaning the land would rest for over 40 days after being grazed before being grazed again, this allows the flora and fauna to recover and restore.



Metrics

As a business, we realised that it would be very beneficial to have some metrics and certification to judge the efficacy of the system rather than relying on anecdotes so we decided to engage with Control Union's certification regenagri.

Regenagri visited Neil's farm for the first time in May 2021 and, through a rigorous audit of both systems and processes, were able to certify Neil's practices on this farm as regenerative, this was a game changer for us and allowed us to state with certainty that the meat we sell from this farm is not just anecdotally regenerative but certified regenerative.

Apart from the important messaging of regenerative certification through our own channels, we were able to offer wholesale supply of this meat to ready meals brand Wild Hare which is sold through Ocado, exciting in itself, but what is very exciting to us about this collaboration is that it represents a huge milestone of being the UK's first supermarket listing of certified regenerative beef.





All of our grazing animals are Pasture for Life Association certified. PFLA are at the forefront of the pasture movement and their rigorous certification standards are guarded jealously. Our journal provides summaries of research showing the human health benefits of Pasture for Life meat. The entry, Pasture for Life: A solution to Global Warming, outlines the ecological benefits of pasture-based livestock production. What is regenerative agriculture describes our regenerative mission and its deep-ecology links to permaculture, agroforestry and Silvopasture.

On the PFLA website, you will find research spanning three decades suggests that grass-only diets can significantly alter the fatty acid composition and improve the overall antioxidant content of beef.

Of great interest is a PFLA webinar by Gillian Butler and Hannah Davis describing a European-wide, multi-agency research project into human health benefits. There are a large number of papers, which establish the nutritional value of meats, for example, how red meat from animals offered a grass diet increases plasma and platelet n-3 PUFA in healthy consumers.



Carbon footprint reduction – supporting our claims

We've identified methods and best practices that will reduce the carbon footprint of production



Farmer partners



We are much more than a 'to-market' end of the supply chain. Our relationship with our farmer suppliers is innovative, facilitative and generous. Our farmers are more than suppliers; they are partners. They are partners in the strictly business sense and in the vital but intangible sense of commitment, shared expertise, investment of resources and time.

More than 50% of our beef sales come from our farmer investors, who own 9.8% of our company. Some of our Farmers have been with us from the start and have been stalwart advisers, and they provide members of our advisory board.

The economics of conventional farming means that even farmers who are committed to doing the right thing for the planet and animal welfare are forced by market conditions to compromise their principles. (or to sell their fantastic products at unsustainable supermarket prices). We work practically with our farmer-partners to find new solutions in production and promise a route to market if their breeding methods are sustainable and, preferably, regenerative.

Our farmers benefit from our digital assets. We visit their farms, create digital assets and media packs, including interviews. We help devise and tell the farmer's and farm's story, and an aerial video of the farm, which they can use on their website or social media. We introduce each partnering farm to the community and tell their story to our crowd, customers, and social media audience (currently around 50k, including our customer list). We connect our farmers with press outlets and, where possible, get them featured in the media through our P.R. activities and collaborations with celebrity chefs and our wider network.

Without our farmer partners we would not be able to supply foods which are demonstrably better for people than industrial meat production and we would not be able to restore the natural cycle of ruminant, soil, earth, sunlight, water and humans.

Ethical Butcher / Exquisite Range



Exquisite Range, the parent company of Ethical Butcher, was 100% of sales was started in 2014 by Farshad Kazemian and provided high quality standard meats to the restaurant trade.

The Ethical Butcher has eclipsed supply quantities of Exquisite Range, and has profoundly changed our wholesale offer shifting to regeneratively produced meats

Now, 90% of Exquisite Range beef, 50% chicken, 50% Lamb and 95% pork is of Ethical Butcher range quality.

Hospitality and regenerative meats

Our B2C offer was a huge challenge. Now we are helping restaurants to navigate the line between tight margins and increasing customer demands for ethics, traceability and environmental standards. Exquisite Range is helping those many Chefs who are concerned about the provenance of their food. Our practices and reputation are their stellar guarantee of the qualities they are looking for. Our selected partners include Barings, Burro e Salvia, the Duke Wanstead, Players social, Withers Global advisors, The Pelican All Saints Road, Thomas Franks, Clays, Native, Silo, and The Warehouse at The Conduit and Appricity.

Given the pressures on the restaurant trade to compete in highly competitive market we have shown that it is possible to change the B2B market profoundly. We plan to produce our sustainable meats at a scale that will enable Exquisite Range to move to 100% regenerative supply.



Wild Hare. The first certified regenerative beef in supermarkets.

Wild Hare. The first certified regenerative beef in supermarkets.

The Ethical Butcher has partnered with The Wild Hare to produce the UK's first certified grass-fed regenerative beef lasagne. The first to reach the supermarket shelf. We are particularly delighted to make Regenerative Beef affordable. These lasagne's are produced with the Ethical Butchers Pasture for Life certified regenerative beef. Cattle are raised in a way that is far more than sustainable but regenerative. The beef needs only sunlight and water + a great recipe + deep-ecology + the highest Ethical standards + the science behind carbon capture..

Wild Hare are as committed to environment sustainability as we are. They use locally sourced ingredients, without emulsifiers, preservatives or any other chemicals and Ocado is on a mission to become the UK's most sustainable grocer.

ocado

Find a product



Browse Shop

Favourites

The Wild Hare Grass fed British beef lasagne 400g

£5.50

★★★★☆ (70) [Leave a review](#)



Upcycling waste

Generally for a butcher, bones are a waste product that not only has no value but that they pay to dispose of.

We don't like waste.

We send a proportion of our bones to Spring who use our pasture fed beef bones to make delicious bone broth that we retail on our website, completing the nutrient loop, reducing waste and maximising our nose to tail approach to carcass usage.



BETTER BEGINS WITH BONE BROTH

Bone Broth & Bone Broth x Soup, Hand Crafted in Micro-Batches

Delivering to All UK Mainland Locations

SHOP BONE BROTH PACKS



SHOP BONE BROTH x SOUP PACKS



TRY SPRING BONE BROTH & BONE BROTH x SOUP

True Cost accounting

Our business model is to restore humanity's balance with nature. and we use the principles of 'true cost accounting'

We believe that cheap goods mean someone is not being paid fairly: the farmer, the driver, the packer, the butcher, the earth, the animal, the biosphere, and even the health of the consumer. And the cost can be catastrophic. We are exemplars of true cost accounting where costs are not outsourced, and we are showing how the economy must be to contribute to a thriving world.



We know when to say 'no'

We turn down an incessant barrage of offers for product collaborations that have the potential for high returns but which do not meet our standards.

Each offer from producers is evaluated flexibly, with ethical principles as a rather than a metric. That way, we enable farmers to do their best with local conditions and encourage them to innovate.

We certainly know enough to know what questions to ask of a potential supplier, the next stage which we're working on is to formalise this into defined metrics.

Nothing in nature works on its own. Neither do we.



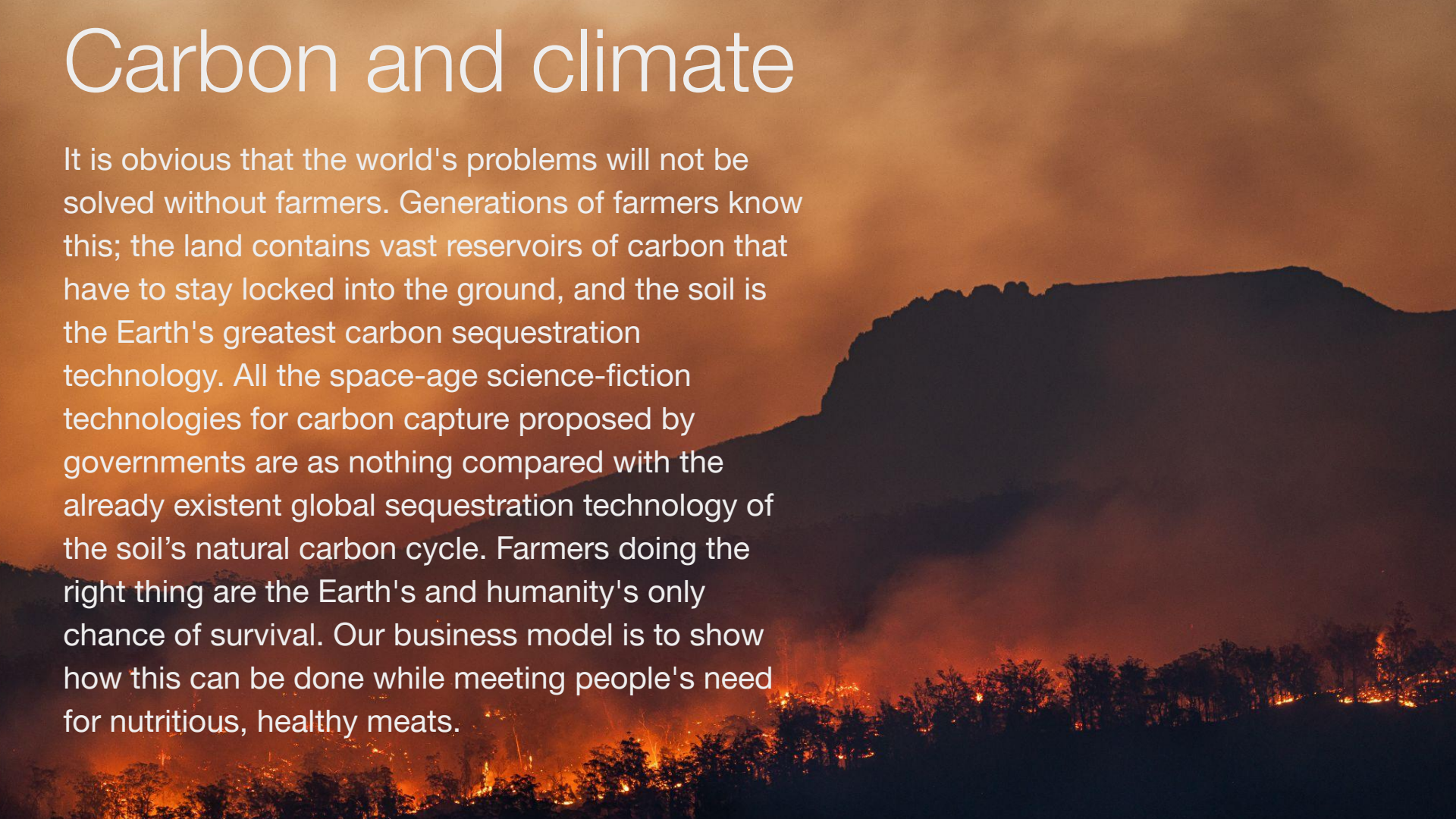
Collaboration and open source information

Following natural processes, our business model is based on collaboration and cooperation, within ethical limits, of course. We have an open-source ethos to knowledge and innovation. For example, we offer free advice when farmers who are not our suppliers come to us and ask how we achieve gains in production. We share innovations with our whole community; we are changemakers, educators and enablers throughout our supply chain.



Carbon and climate

It is obvious that the world's problems will not be solved without farmers. Generations of farmers know this; the land contains vast reservoirs of carbon that have to stay locked into the ground, and the soil is the Earth's greatest carbon sequestration technology. All the space-age science-fiction technologies for carbon capture proposed by governments are as nothing compared with the already existent global sequestration technology of the soil's natural carbon cycle. Farmers doing the right thing are the Earth's and humanity's only chance of survival. Our business model is to show how this can be done while meeting people's need for nutritious, healthy meats.



We learn and we educate

Our farmers, customers, scientists, investors, staff, chefs and collaborators form a virtuous circle of knowledge.

We are very proud of our journal written by our creative director Glen Burrows who is unashamedly evangelical about the role of meat in human nutrition and in sustaining a beautiful ecosystem. Glen is a polymath who combines deep ecology, science, farming, nutrition, spirituality and love of good food and cooking.

Our primary information channel is the Journal on our website. This is where the thought pieces begin and are posed before being adapted for social channels.

Through our social media posts, we stimulate debate and debunk myths with our engaged audience, as well as simply, proudly showing our audience our produce.

Environmental education is a crucial part of business strategy.

We make a film of every supplying farm showing how the farmers are positively contributing regeneration of the ecosystems within which they farm.




the ethical butcher

Beef ▾ Pork ▾ Lamb ▾ Poultry ▾ Venison & Game Boxes ▾ #Regenerative Pantry Farms Recipes Journal About us ▾ |   

Journal

All ▾



The actual amount of methane released from a single blade of grass wouldn't change

Environment · Ethics · nature · Nov 10, 2022

Methane - Cows versus no cows

Methane, methane, methane..... One of the biggest arguments against grazing animals is methane. We've written about how methane is cycled before but recently came across this article that put things into perspective. Read this next sentence carefully, possibly read it twice. The actual...

[Continue reading](#)

Environment · Ethics · Nov 10, 2022

Pasture or trees, can we plant our way out of climate change?

We often hear the argument that land that is being used to graze could be put to better use by being planted with trees to capture carbon in the fight against rising atmospheric CO2 levels but is this really the



Notable educational posts

Notable posts on environment and ecology

[The thermodynamics of farming](#)

[The eternal dance of carbon](#)

[The problem with soy](#)

[#REGENAURY Why grass needs to be grazed, and grazers need grass](#)

[Can cows and trees save the planet?](#)

[Just sunlight and rainwater](#)

[What is regenerative agriculture?](#)

We publish an ongoing series of articles on the benefits of regenerative agriculture, meat and fats on human health.

[Why animal-based fats are optimal](#)

[Animal-based nutrition - Part 1'. 'Proteins. Eating for mental health](#)

[The importance of protein for older men](#)

[Liver is nature's true superfood'](#)



Journal

Spirituality and our place in the universe

Our blog posts and journal are not limited to the obvious topics of environment and nutrition, we see exploration of the concept of greater purpose as being linked to our brand message and explore this through some higher level ideas of cosmology and metaphysics.

[The first day of autumn - The time of Mabon](#)

[Look up tonight for the Draconid meteor shower](#)

[Lyrid Meteor Shower](#)

[Ostara - The Spring Equinox'. 'A time of rebirth'.](#)

[The importance of connecting humanity to nature](#)

[The Eternal Dance of Carbon](#)

We started a movement

Back in 2020 we coined a new word and started a movement with one simple Facebook post that received a million organic impressions. Since then the concept behind regenuary and the movement has grown with the term trending globally in January and beyond throughout the last three years.

Regenuary started a simple intellectual challenge to the movement of veganuary that encourages people to pledge to eat a purely plant based diet throughout January. We considered that message was incomplete as there was no call to source your foods ethically as long as they excluded animal products.

Regenuary 2022 saw events taking place throughout the month. Eco-minded restaurant Native launched a special six-course menu designed to celebrate the British regenerative farming cycle, with dishes focused around vegetables and utilising ingredients that would otherwise go to waste.

Elsewhere, The Culpeper Family – the group behind London venues The Culpeper, The Duke of Cambridge and The Green – ran a two-day event dedicated to the topic. Taking place on 20 and 21 January, this involved an open discussion about how we can restore our food systems and the challenges involved, with a line-up featuring the likes of The Cornwall Project's Matt Chatfield and Richard Ballard of Zero Carbon Farms.



The image shows a screenshot of a Facebook post. At the top, the word "VEGANUARY" is written in large, bold, black capital letters, with a thick red diagonal line striking through it from the top-left to the bottom-right. Below this, the hashtag "#REGENUARY" is written in the same large, bold, black capital letters. The post is from "The Ethical Butcher", with "Interest" listed below the name. To the right of the name is a "Send Message" button. At the bottom of the post, there are two statistics: "1,000,344 People reached" and "188,017 Engagements". To the right of these statistics is a "View Promotion" button.

~~VEGANUARY~~
#REGENUARY

The Ethical Butcher
Interest [Send Message](#)

1,000,344 **188,017**
People reached Engagements [View Promotion](#)

Over one million organic impressions

The movement led to a podcast

Regenuary conversations - Podcast

A natural extension of the regenuary movement was to start a podcast with people we call 'regenetarians.' A regenetarian is someone actively involved in regenerative agriculture, waste reduction or just a keen supporter of the idea, this can include the farmers and chefs but also brand owners, activists, writers, nutritionists, thought leaders and policy influencers.

To date, 17 podcasts have been recorded, with more scheduled to be released throughout the whole year to keep the movement alive and fresh in people's minds leading up to the next regenuary 2023. Some of the highlights are John Cherry founder of Groundswell Agriculture Festival. Tim Mead – CEO of Yeo Valley, Eleven. Helen Browning – Chief Executive of the Soil Association/Farmer. Allan Savory of the 8 Million TED talk fame.



The Regenetarians #1

John Cherry

Farmer & Groundswell founder

the ethical butcher

The Regenetarians #2

Tom Parker Bowles

Writer & food critic

the ethical butcher

The Regenetarians #3

Tim Mead

Founder & CEO
YeoValley

the ethical butcher

The Regenetarians #4

Helen Browning

Chief Executive
The Soil Association

the ethical butcher

The Regenetarians #5

Allan Savory

Scientist & Co Founder
The Savory Institute

the ethical butcher

The Regenetarians #6

Seth & Karl

Soil4Climate.org

the ethical butcher

The Regenetarians #7

Tom Barton

Founder
Honest Burger

the ethical butcher

The Regenetarians #9

Jules David

Founder & CEO
Ham Street Wines

the ethical butcher

The Regenetarians #10

Will Rolfe

Two Fields Zakros
Regenerative Olive Oil

the ethical butcher

The Regenetarians #11

Jack Mayhew

Founder & CEO
Ember Snacks

the ethical butcher

The Regenetarians #12

Tim Rees

Nutritionist & Writer

the ethical butcher

The Regenetarians #13

Jayne Buxton

Author
The Great Plant Based Con

the ethical butcher

The Regenetarians #14

Akim Riemer

Green Guerrillas

the ethical butcher

The Regenetarians #15

Polly Baldwin

Jolly Allotment & Food truck

the ethical butcher

The Regenetarians #17

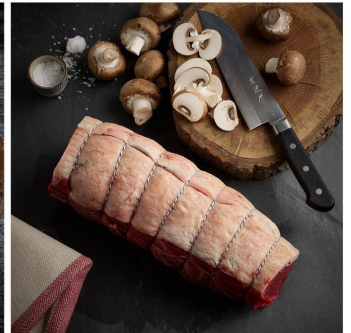
Nicolette Hahn Niman

Lawyer, Author & Rancher

the ethical butcher

Our unique product range

From soy-free regenerative chicken and pork to 100% pasture-fed regenerative beef and lamb to mutton, cull cow and venison, our product range is unique, with each and every product very carefully selected.



Regenerative production

This image shows how the chickens are moved every single day onto fresh land and by doing this bring nutrients into the soil, this causes greater plant growth which sequesters carbon from the atmosphere, this natural solution is actively removing CO2 from the air.

We're very proud of this achievement and we happily share information with other producers with an open source attitude for the greater good.



Soy free chicken and pork

The vast majority of poultry and pork consumed in the UK is fed soybean meal that originated in Brazil and is linked to deforestation. The reason for this is that the soy contains amino acids, the building block of protein that are hard to find in plants and when consumed help our farmed animals to grow, however we do not consider this to be ethical.

We worked with farmer Mark Chapple and his daughter Amy to come up with a solution to this and introduced soy-free chicken and pork to great success.

The animals live on the land, they contribute positively to the soil biology and their daily movement ensures they find a large proportion of their nutrition from the land they live on.



Fortified

Attitudes are shifting, our customers have a growing awareness of true nutrition and the ethical benefits of a nose-to-tail approach to eating.

Working with whole carcasses allows us to make certain cuts more affordable than others according to availability and demand. This democratises access to ethically reared, high-quality meat by making our meats more accessible and allowing people to balance their budgets.

Fortified Mince

Fortified mince is beef and lamb mince with the added nutrition from our inclusion of 20% liver and heart, this significantly increases the nutritional impact whilst offering a familiar product.

We introduced this product as a curiosity as we had a feeling the world was ready for it and it quickly became our best selling item, outselling any other product by twofold with many customers ordering only this and many kilos at a time.

This of all of our products most represents our ethos, maximum nutrition, regeneratively produced and democratically priced



Venison

A herd of deer is grazing in a lush green parkland. In the foreground, a large tree with dense green leaves hangs over the scene. The background features a line of trees and rolling hills under a soft, overcast sky. The overall atmosphere is peaceful and natural.

Venison is perhaps the most ethical meat we can eat in Britain today. Reproductive biology and survival rates mean that populations naturally increase; culling is needed to maintain a population that sustains its parkland in a fully integrated climate-positive system. We introduced a new range of venison from Packington Estates to great reviews from both our customers and restaurants.

Awards

Our unique concept, brand and powerful digital marketing lead to the award of the

British Farming Awards Digital Innovator of the Year.

We must immodestly say, this is a sterling achievement for a butcher.

But that is not all...

Marie Claire Sustainability Awards. Highly commended

Butcher Shop of the Year Award 2020. Finalist On-line butcher business of the year.

Butcher Shop of the Year Award. Winner Innovation of the year

Grocer Gold Award 2022. Finalist Specialist online retailer.

Great British foods. 2020 Reader-voted top five online retailer.

Guild of Fine Foods, Great Taste Award – 3 Awards. Soy-free chicken. Iron age pork. Royal Persian chicken Kebab

London on the Inside (London's biggest lifestyle publication) the only butcher selected in London's top 50 hero's. Our founders Farshad and Glen have been recognised amongst the 50 London pioneers, change-makers who are championing sustainability.





The Ethical Butcher has applied to become a B Corp, a global community of benefit corporations. B Corp started in America but is now global with 4,320 members, including many companies aligned with our values.

Companies awarded B Corp status have committed to using their businesses to work toward a more inclusive and sustainable economy. They strive to reduce inequality; lower poverty levels; and create a healthier environment, stronger communities, and purposeful jobs.

B Corp membership is a prize to be treasured. It is rapidly becoming recognised by an increasingly environmentally aware and socially conscious market. It is also a valuable B2B award; it signifies a reputable and reliable partner. It already informs our decision-making when reviewing potential suppliers and partners, and we hope this is two-way.

Certification involves assessing our operations across the company. As you might imagine, as our supply chain is superlative, our packaging is recyclable, our mission is ethical, the health, well-being and safety of our workers are properly regarded and our conveyance is net-zero, we already meet the vast majority of B Corp criteria.

We are delighted that the majority of our shareholders supported a change in the company's articles of association from a model of 'prioritising shareholder value' to one of 'mission-aligned governance'. Crucially, B Corp membership constitutes a comprehensive third-party standard against which our 'mission alignment' can be verified.

Make Business a Force For Good

B Lab is the nonprofit network transforming the global economy to benefit all people, communities, and the planet.

We won't stop until all business is a force for good.

[Support B Lab](#)



1
Unifying goal

548,960
Workers



89
Countries

6,438
Companies

161
Industries



People

Our Human
resource policies



Supporting the next generation.

We are delighted to partner with Waltham Forest College, to provide our first Butcher apprenticeship. Butchery is the Cinderella craft, the skills and creativity involved are barely understood by the general public, but a two-year apprenticeship is essential to learn how to get the best cuts to meet customer expectations, limit waste and treat meat with the respect it deserves. In keeping with our ethical ethos we top-up, apprentice pay rate to pro-rata of the London living wage level.

We are also pleased to support young people getting into work by joining the Government's Kickstarter scheme. We have taken on a 'digital-media wizard' who we hope will build a future role as part of our team or will advance their career with a bag full of skills learnt from us. Again, we have topped up the pay to London living wage levels.



Our Team

Our team is critical to the success of our business and the achievement of our mission. We take our responsibility to them seriously. We love the impact diversity has on the team's creativity and welcome the variety of experiences they bring to our company. As such, we have a strict non-discrimination policy and we welcome applications from all suitably qualified persons regardless of their race, class, sex, gender identification, sexual orientation, national origin, native language, religion, age, disability or any other characteristic protected by law.

We pay at least the London Living Wage.



Equality and Diversity

Butchery is an overwhelmingly white and male industry and farming is overwhelming white with a slightly better gender balance.

Our PAYE team is diverse: 30% female, 50% from a non-white British background, 15% are neurodiverse.

Our executive team, management and senior consultancy posts are 100% male, 33% are from minority ethnic background, 30% of the team are neurodiverse.

Equal Opportunities means striving across everything you do to eliminate bad practices, counter entrenched biases and heap even out wider social discrepancies in opportunity. There is no magic button, we attend to everything we can in our employment and hiring policies, but where there are improvements we can make and will strive to make them.

Getting to know our team.

So that you can get to know the people behind the Ethical Butcher in each edition of our impact report we will present a short profile of one of our team-members

Our Driver, Eric Danson Asare Earlier this year, our driver Eric set up a football tournament for 300 youths in Ghana. This started on a shoestring, funded by just him and a couple of friends, but such was the success next November they plan to bring a team from the tournament to play in the Gothia cup in Gothenburg - the youth equivalent of the world cup!



From Start-up to SME

From a start-up in 2020, we have transitioned to SME. This has involved all of the organisational and structural changes to be expected. We quite like regulations as we believe regulations make the world safer for everyone, install thresholds for good practice, protect the public and enable government bodies to acquit their social and environmental responsibilities. We support groups such as the 'Better Business Act' who are aiming to transform the way we do business, so that every single company in the UK, whether big or small, takes ownership of its social and environmental impact.

This year has been a busy one for us, making sure our organisational structures, company policies and procedures meet and oftentimes exceed all Govt regulations and industry best practices.



THANK YOU

