

**Cat and John Frankitti,  
Bakkafrost/Native Hebridean**

*Thursday 18th June – 10.00am  
Friday 19th June – 2.30pm  
Saturday 20th June – 11.15am; 1.15pm  
Sunday 21st June – 12.15pm; 2.30pm*

Cat & John's project called 'Fish for Health' promotes the health benefits of eating Scottish oily fish. For many years both worked in the seafood industry in various technical and marketing roles. They have followed and experienced the development and uniqueness of Native Hebridean Salmon. "We are advocates of its provenance, knowing that good food takes great care."

Together they deliver community engagement events, and STEM aquaculture career sessions in the geographic regions in which these salmon are farmed. They present simple serving suggestions and explain the 'farm to plate' journey. Please come and meet the team; be educated, eat and enjoy Scottish smoked salmon at its best.



**William Rocks,  
Tigh an Truish & Rocks Fine Foods, Oban**

*Thursday 19th June – 11am  
Scotch Beef Club*

I come from a farming background, predominantly a beef finishing farm, but worked on my aunt's dairy farm when I was growing up.

I have been a chef since I was 15 and am now 28 and have trained under chefs like Michel Roux in a Michelin star kitchen.

A few years ago, I appeared on MasterChef and got as far as the quarter finals...it was intense.

I have been running my own restaurant for the past 5 years on the Isle of Seil. The restaurant holds 2 AA rosettes for culinary excellence and 5 good stars.

Recently we opened our own butcher shop right next door to the restaurant. Between both businesses we really focus on using good local produce that is around us and presenting it to people in a very simple way to let the produce speak.

My ethos has always been simple food done well and that relies on using the best produce available to you.



**George Hayward,  
Haywards Farm Shop and Butchers, Kent**

*Thursday 18th June – 1.15pm  
Scotch Butchers Club*

I began my career at 13 with a Saturday and holiday job, developing a strong work ethic early on. At 17, I moved into full-time work and attended Plumpton Agricultural College, where I formally studied the trade. Since then, alongside my family and Chris, I have helped grow the business significantly.

We now successfully operate three ventures: a butcher's shop, a farm shop, and a wholesale business, all of which I have played a key role in developing. I have also been fortunate to travel internationally, gaining valuable insights and inspiration from global practices to bring back and implement within our businesses.



**Kyle Lorimer-Kay,  
Bert Fowlie Butchers, Strichen,  
Aberdeenshire**

*Friday 19th June – 10am  
Scotch Butchers Club*

Since leaving school, I have dedicated 17 years to the butchery industry. I began my career at R Johnstone & Sons in Annan, where I completed my apprenticeship and developed a strong foundation in the trade. I later moved to Aberdeen, where I continued to refine and expand my skills.

During this time, I worked in a butchery specialising in Scotch Beef, Scotch Lamb, Specially Selected Pork, as well as game and venison, further broadening my knowledge of quality produce and traditional butchery techniques.

I later moved further north to take up a role at Bert Fowlie Family Butchers in Strichen, where I have settled well and continue to challenge myself by developing new products and exploring creative ideas.

Recently, I was proud to win the Young Butcher Innovation Competition – Northern Region Award with my Fruity Caribbean Truffle, a product featuring seven different fruits.



**Ryan Murphy,  
Trump Turnberry, Ayrshire**

*Friday 19th June – 1.15pm  
Scotch Beef Club*

My name is Ryan, and I have been the Executive Chef at Trump Turnberry for the past three years, leading a team of 32 chefs across two kitchens.

I began my career here at Turnberry in 2005 at the age of 18, progressing through the ranks before moving on to Cromlix Hotel, where I worked as a Senior Sous Chef. I then went on to work with the BBC, followed by a role at Murrayfield Stadium, where I managed hospitality catering operations for up to 4,000 guests on match days.

I am passionate about local produce and make it a priority to build strong relationships with my suppliers. At Turnberry, we are committed to a zero-waste philosophy, ensuring we use every part of our ingredients – from rendering fat for roasting potatoes to making stock from bones.



**Joseph Burgess,  
Heron, Edinburgh**

*Saturday 20th June – 12pm  
Scotch Beef Club*

In February 2023, I walked into my first kitchen as a 15-year-old apprentice. In April that year, on the day of my 16th birthday, I stepped into my first Michelin starred kitchen, here in Edinburgh. I instantly fell in love with Scottish produce; and how it translates into fine dining has been my obsession ever since.

I was lucky to be a new addition to the Heron team, where I have been nurtured, taught and allowed to grow, both as a chef and a man. So here we are 3 years later, lots has changed but my love for Scotland's larder has not.



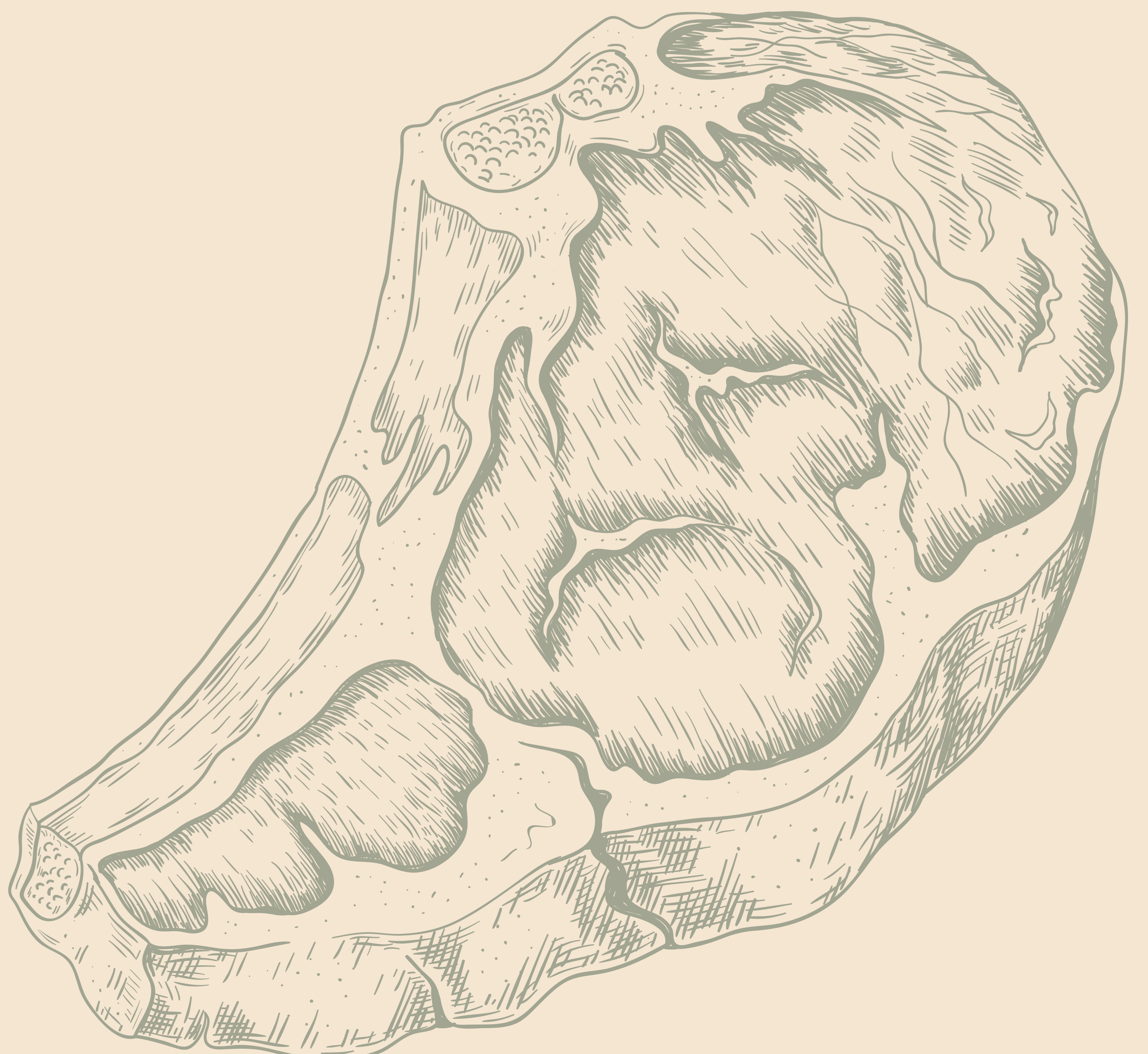
**James Mitchell,  
James Mitchell Butchers, Airdrie**

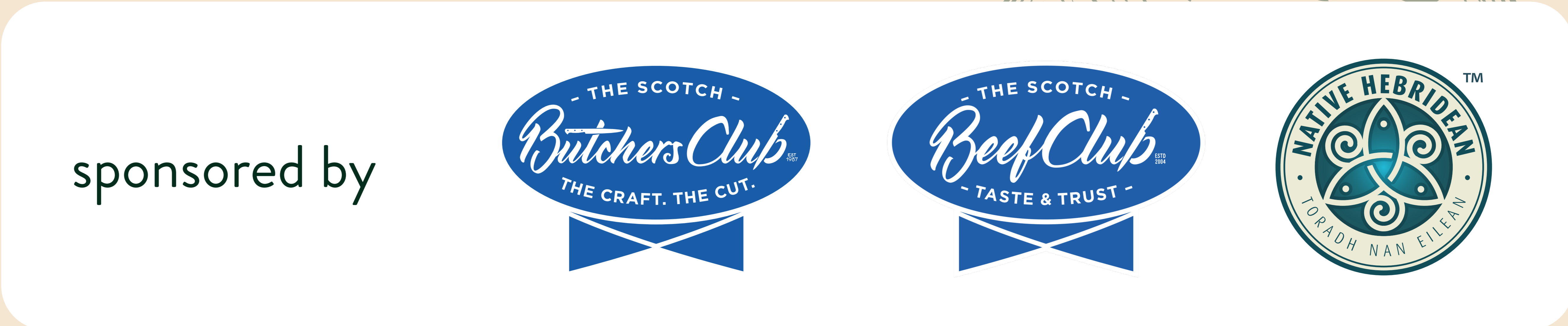
*Saturday 20th June – 2.15pm  
Scotch Butchers Club*

My name is James Mitchell and I am from a beef farm in the central belt of Scotland. I have a passion for livestock and following their journey from farm to fork. Born to a farm trained butcher I have always been curious and wanted to know the ins and outs of all things butchery. That, combined with my love for livestock, is what drew me to butchery.

I have a deep knowledge of livestock; I know how farmers are challenged continually with the rise and fall of the markets and how to produce the best value cuts for consumers. I own my own business in Airdrie and am building it to support Scottish producers to provide high quality produce from Scottish farms.

To showcase my skills, I represented Team GB in Paris 2025 and have recently been included in the 2028 Team GB for Australia. Diversification is the key to farm survival and butchery has allowed me to stay well connected to farming and drive forward my passion to emphasise the value of high-quality products from Scottish farmers.





**Ryan Tierney,  
Kinnaird Butchers Shop and Deli,  
Larbert, Stirlingshire**

*Sunday 21st June – 11am  
Scotch Butchers Club*

Ryan Tierney is a highly skilled butcher with over 15 years of industry experience, recognized for his precision, craftsmanship, dedication to the trade. Competing at an elite level as part of Team GB butchery, Ryan has competed in Paris at the World Butchers Challenge. He demonstrated excellence across a wide range of butchery disciplines, including expert boning of beef, lamb and pork.

Renowned as a complete finisher, Ryan brings exceptional attention to detail in the presentation and garnishing of meat products, combining traditional techniques with modern standards of display. His talent and commitment earned him the prestigious Dalebrook counter champion title across UK and Europe.

Ryan currently serves as Director of Kinnaird Butcher shop and Deli where he continues to lead with passion, innovation and a commitment to the quality craftsmanship.



**David Millar,  
Carlowrie Castle, Edinburgh**

*Sunday 21st June – 1.15pm  
Scotch Beef Club*

David Millar is an award-winning Scottish chef known for his refined, produce-driven cooking and deep respect for classical technique. His career began at just 20 years old when he left Scotland to work in the legendary three-Michelin-starred Le Louis XV – Alain Ducasse in Monaco, where he developed a foundation in precision, discipline, and ingredient-led cuisine at the very highest level.

Returning to Scotland, David has built a reputation for delivering exceptional dining experiences in some of the country's most unique settings. He currently leads the food offering at Carlowrie Castle, a stunning exclusive use venue space.

In 2025, David was crowned Scottish Chef of the Year, recognising his dedication to craftsmanship, Scottish produce, and modern interpretations of classical cooking. His food combines the rigour of the great French kitchens with the exceptional ingredients of Scotland, celebrating seasonality, provenance, and flavour.

Through his demonstrations and talks, David shares the lessons learned from some of the world's best kitchens — that truly great cooking begins not with complexity, but with outstanding ingredients treated with care, respect, and technique.



**Rory Larkin,  
Lactalis UK & Ireland**

*Thursday 18th June – 12.15pm*

Rory Larkin is a Development Chef at Lactalis UK & Ireland, where he works across retail and foodservice to showcase the versatility and quality of the Lactalis cheese portfolio.

With over 15 years' experience as a professional chef and Registered Nutritionist (RNutr), Rory brings together classical culinary training with a strong understanding of nutrition, product development and real-world kitchen application.

In his role, Rory leads recipe development, delivers cheese masterclasses, and supports chefs, wholesalers, and culinary schools across the UK, helping them get the best from Lactalis iconic brands. Passionate about flavour-led cooking, Rory enjoys working hands on with cheese, exploring how it performs in real kitchens and translating that into confident, practical cookery.



**Grace Charlton,  
Head Of Technical, Bakkafrost Scotland**

*Thursday 18th June – 2.30pm*

Grace was born in rural Scotland and has built a career in the UK food industry, working across a wide range of sectors with a consistent focus on quality and food safety.

Over the past 10 years, she has specialised in Scotland's salmon industry, with experience in farming, freshwater operations and processing. She was instrumental in developing Native Hebridean cold- and kiln-roasted salmon in Perthshire.



**Eddie McDonald,  
ONE Seedpod NPD Chef**

*Thursday 18th June – 3.30pm  
Friday 19th June – 12.15pm*

Eddie McDonald brings more than 35 years of food and drink industry experience, with deep roots in the north east of Scotland. He began his career in professional kitchens, developing strong culinary expertise and a passion for Scotland's exceptional produce before moving into new product development 16 years ago. Since then, Eddie has transformed ideas into commercially successful, award-winning food products.

As Development Chef at ONE SeedPod — Scotland's food and drink innovation hub, Eddie provides hands-on support and collaboration to founders & producers throughout the NPD journey from concept to launch, combining culinary creativity with technical and commercial insight to help refine, innovate and develop products, into scalable, market-ready products that meet consumer, retailer and market demands.



**David Anderson,  
Chef Patron, Argyll Chefs Table**

*Thursday 18th June – 4.30pm  
Friday 19th June – 4.30pm*

David and Brenda Anderson are the husband-and-wife team behind Argyll Chef's Table in Oban. Combining over 25 years of hospitality experience with a passion for Scotland's west coast produce, they create bespoke private dining, wedding, and live-fire food experiences. Their menus celebrate seasonal ingredients sourced from local fishermen, farmers, and artisan producers across Argyll.



**Lawrie Stove,  
Founder & Farmer, Selkie Seaweed**

*Thursday 18th June – 4.30pm  
Friday 19th June – 4.30pm*

Lawrie Stove is Founder & Farmer of Selkie Seaweed®, a family-run business cultivating native Scottish kelps off Scotland's west coast. With over a decade of experience in sustainable seaweed farming, Lawrie champions regenerative farming at sea, producing premium rope-grown seaweed for chefs and food lovers. Exhibiting at the RHS for the first time, he presents "The Superpower of Seaweed".



**Donnie Sinclair,  
Head of Marine Operations, Bakkafrost  
Scotland**

*Friday 19th June – 11.15am*

Born and raised in a small fishing village on Scotland's west coast, Donnie Sinclair grew up in a community where life revolved around either the sea or the land. Choosing the sea, he began a career in salmon farming that has now spanned more than 30 years.

Over that time, Donnie has built extensive experience across the aquaculture industry and developed a deep passion for Scottish salmon and the communities that produce it. He is passionate about sharing the story behind the product—not only how salmon is farmed, but where it is farmed and the people who make it possible. For Donnie, what makes Scottish salmon unique is simple: it comes from Scotland, with its exceptional waters, environment and coastal communities.

Away from work, Donnie has coached children's football for the past 10 years and has served as a Trustee of Tarbert Harbour for the last four years, supporting its role at the heart of the local community.

