

## NEWSLETTER • SUMMER 2025



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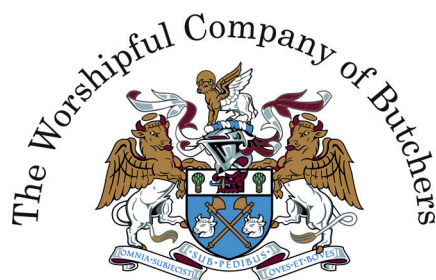


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**Front cover:**

Main Picture: The Boar's Head Procession.

Bottom left: The Lady Mayoress, Florence King speaking at July Court Lunch.

Bottom right: Liveryman Bob Carnell with his guests at Drapers' Hall.

# Master's Fundraising Dinner:

## A stunning venue and fellowship is a recipe for success



A balmy evening in The City saw Liverymen and guests make their way to the wonderful Drapers' Hall for The Master's Fundraising Dinner on Friday 13th June, and those in attendance definitely felt lucky.

**D**rinks were enjoyed in the opulent Drawing Room and Court Dining Room, and it was a time to greet friends and colleagues and meet new acquaintances. The canapés were delicious and, given the warm weather, the Champagne was more welcome than usual. When is it not?

Of course, the main aim of the event is to raise funds, and raise we did. Firstly, for the Livery and to support our home at Butchers' Hall, and for The Master's chosen charity, Mind, which does such important work in ensuring those who face a mental health challenge do not do so alone.

### The word was 'wow'

We made our way into the Livery Hall and the only word needed was 'wow'. What surroundings to enjoy dinner by resident chef Mark Page, who was twice a finalist for Chef of the Year and is the holder of more than 20 gold medals. You could not help but look up, and when we did you saw scenes from Shakespeare's famous plays, including *The Tempest* and *A Midsummer Night's Dream*. It comes as no surprise that this is a room that has appeared on television as Buckingham Palace.



• (L-R) Assistant Amanda Buitelaar, Liveryman Francesca Wyatt with Carla Quirk.



• Liveryman Stuart Hancock entertaining the crowd.

Gifted young pianist, Jack Fleming ensured the ears were as stimulated as the eyes as we took our seats.

The Master, welcomed all to the dinner and thanked those who supported it. The next thing to consider was whether to put your hands on your head or your behind. A vexing question. The traditional game of 'Heads & Tails' was fun and started the money flowing in the right direction. The raffle was another an opportunity to support the causes and be in with a chance to win some wonderful prizes.

### Auction bids and excellent food

The food was excellent, from the smoked salmon tartare and seared tuna, to the beef fillet, followed by dessert and cheeses. The wine flowed, but it was hot, so the water did, too.

The Live Auction was fast and furious and raised an impressive sum, with

auctioneer Oliver Holloway from Clarke & Simpson doing a sterling job. Thank you to all of the businesses that donated prizes, which included seven nights at the luxury Blue Waters Hotel in Antigua, Cheltenham for a day at the races, and a rare John Lennon box set donated by Yoko Ono and Sean Lennon.

Opera Redefined added some joviality following dinner and then, too soon, it was time to say goodbye, by which time (typically) it had started to rain.

*We are fortunate to belong to a Livery of fun, social people who care deeply about the industry and the Worshipful Company of Butchers, as well as its charity endeavours. What a privilege it is to come together and experience memorable occasions in such special venues.*

**LIVERYMAN ROB YANDELL**



• Liveryman Simon Smith with his guests.



• The Deputy Master, PM Andrew Parker with guests.



• The Renter Assistant, Gwyn Howells with his wife at Drapers' Hall.

# The Master's Memoirs

## One Final Chukka – A Year of Fellowship and Forward Steps



**T**his Livery year has gone so fast and I am now well into my final chukka. What a year it has been! The challenging transition has seen the Company back in a modest profit and streamlining the functions in the office and committees has given greater clarity and focus. Of course, there is much more to do but we have come this far with much help and support from the Livery, the Court and, of course, the office. Thank you to all.

### Fellowship Societies

During my year, it has been my intention to revive and support our societies to create an active, society-led diary of events to offer to our Livery community. The societies and extra-curricular activities are an important part of the Livery and encourage friendships and maintain our fellowship activities.

Liverymen Andrew Berisford and John Absalom have relaunched the Butchers Yacht Club (WCBYC) and the first Inter-Livery event at Cowes was brilliant for fellowship, if not for sailing, with a sad lack of wind. Our very own Honorary Liveryman and Past Clerk Commodore Tony Morrow has now finally made Admiral of the WCBYC! (See page 16 to find out how you can get involved.)

The Shooting Society has been renamed The WCB Gun Club and they held their first AGM prior to the 16th July Carvery lunch. Liveryman Fergus Howie will continue as Captain and is organising a range of feather and clay events through the year. (See page 17 for more details)



• Butchers Yacht Club at the Inter Livery Event in Cowes.

### Memories Made

I have been lucky enough to attend some great occasions with my Consort Liveryman Professor Jude Capper. We both really enjoyed the King's Garden Party where we met with other Masters and Consorts to enjoy a sunny day and perfect cucumber sandwiches, it really was a very special day. It would be remiss of me not to mention the fantastic Master's Fundraising Dinner at Drapers' Hall. It was a stunning venue, organised by a brilliant team, where fellowship and 'FUNdraising' was in abundance. In

support of the Livery and my chosen charity, Mind, I would like to express my deepest gratitude to all those that attended, donated and supported the night and contributed to its huge success.

### Honour and Fellowship

My year has continued as it started, with many incredible events that included Royalty, the Rt Hon Lord Mayor and Sheriffs of the City of London. Not to mention the splendid Halls I have visited as a guest of my fellow Masters. But what has been by far and beyond the most outstanding has been the Livery events, where I have been so lucky to spend more time with Liverymen that are really what this is all about. As I write here for the last time, I thank you once again for your support of myself and the Court as we continue to rise to the financial challenges that we face. I am humbled and grateful to have served as your Master. Thank you to all.

**JOHN ALLTON JONES, MASTER 2024-2025**



• A warm welcome from the Right Hon Lord Mayor and the Lady Mayoress at Mansion House (part of Boar's Head Ceremony).



• The Master and his Consort welcomes guests to Drapers' Hall.

# The Consort's Memoirs

**W**hat a whirlwind life has been since Common Hall. As many of you know, I'm always overcommitted, usually rushing from work meeting to school play to rugby coaching via a 5K. I've therefore not done as much as my wonderful predecessors. Nevertheless, I've had great fun. From the Farmers Club Harvest Service, where the Master and I presented the Chairman with a can of Spam; via the Women In Meat Industry Awards, where there was a very silly pose in a sleigh pulled by wicker reindeer; tossing pancakes while dressed as a cow at the Inter-Livery Pancake Race; and the beauty of the United Guilds' Service, where I was unfortunately conspicuous in the front row as my hat decided to come free from its moorings and start sliding further and further down my head as the service went on... laughter has definitely hallmarked my time as Consort. I've had the pleasure and privilege of visiting splendid locations – I'm still blown away by visiting the Old Bailey. Sitting in the jury box in Court #4, listening to tales of murderers and terrorists who had passed through its auspices, I could all too easily imagine how terrifying it would be to give evidence. Perhaps I shouldn't have been surprised to learn that there is apparently an entire department of 'Miss Marples' – caring, elderly ladies whose job it is to calm, reassure and provide cups of strong tea to witnesses.



• The Master with Consort Liveryman Professor Jude Capper at the King's Garden Party.

The most special aspect of being Consort has been meeting and mixing with amazing people. The Master and I were lucky to enjoy brilliant sunshine for The King's Garden Party at Buckingham Palace, including chatting with the Duchess of Edinburgh – a superb supporter of the meat industry. Apparently, once her Royal Highness

and I started discussing the limitations of the Lancet report that recommended a significant cut in meat consumption, it was difficult for the Master to get a word in edgeways. Finally, I owe a huge thanks to two superstars for their support this year – the Master and Carla – thank you.

**CONSORT LIVERYMAN PROFESSOR JUDE CAPPER  
2024-2025**



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## Court of Aldermen Confirms Support for Future Lord Mayors

The Court of Aldermen is pleased to share with the Livery the names of those Aldermen/Alderwomen whom it is supporting for progression to the Mayoralty. At the election of the Lord Mayor later this year, if Alderwoman Dame Susan Langley DBE is one of the two Aldermen/Alderwomen whose name is returned by the Livery to the Court, then she will be elected. In addition to Alderwoman Langley, the Court is pleased to reiterate that it has agreed to support a strong pipeline of Aldermen whom they and the

Independent Panel consider ready to progress to the Mayoralty over the next few years. Specifically, the Court confirmed that Alderman Timothy Hailes, JP shall be supported for the Mayoralty in 2026/2027, subject to an election at Common Hall in 2026. Consequently, if Alderman Hailes is one of the two Aldermen/Alderwomen whose name is returned at Common Hall in 2026, he will be elected. For the year 2027/28, the Court has expressed its support for Alderman Bronek Masojada, subject to a formal vote of confirmation next year.

Bookings are now open for the lunch at Butchers' Hall following the Election of the Lord Mayor, taking place on Monday, 29th September. To reserve your place, please visit the Events page at [www.butchershall.com](http://www.butchershall.com)

## INVITATION TO SUPPORT THE LORD MAYOR'S APPEAL

The Sheriffs of The City of London, Liveryman Alderman Gregory Jones KC and David Chalk, invite you to the **Sheriffs' Great Gatsby Ball on 19th September**, stepping into the glamour of the Roaring Twenties. Organised in aid of The Lord Mayor's Appeal. Please visit [www.thelordmayorsappeal.org](http://www.thelordmayorsappeal.org) to book.

### NEW SHERIFFS ELECTED

Alderman Robert Hughes-Penney and Deputy Keith Bottomley were elected on 24th June to serve as the next Sheriffs of the City of London, taking office on 26th September 2025. The occasion was marked with a celebratory two-course lunch at Butchers' Hall.

### THE 2025 ROOT & BRANCH AWARD

Nominations for the 2026 Root & Branch Award will be invited from 1st November 2025.

This year's Awards were presented at the City Livery Club's Civic Banquet, held at Lincoln's Inn on Monday, 14th July, in the presence of the Lord Mayor.

We are delighted to announce that the 2025 Root & Branch Award was

### VOLUNTEERS NEEDED

On the 8th of November The Worshipful Company of Butchers will once again be participating in the historical Lord Mayor's Show, the longest running Pageant in the World.

Our entry this year will be led by Court Members lead by our Master, joined by Liverymen, the Boar's Head, the Wood's Family vintage butchers van, butchers on bikes and our now famous inflatable 'Rib of Beef'!



Those taking part must be able to complete the distance at a brisk pace and be a minimum of ten years of age. As the Show is staged in November, there is a possibility of inclement weather – however it will still go ahead! The outward journey is 1.2 miles, and the return journey is 1 mile via a slightly different route.

Two youngsters will be required to carry the Coat of Arms and Serial Number and we have a maximum of 50 places to fill. Anyone wishing to join us and take part in this spectacular event in the first instance should contact Liveryman Julien Pursglove to register an interest [julien.pursglove@gmail.com](mailto:julien.pursglove@gmail.com)

## Boar's Head Ceremony & Lunch 2025

**O**n Tuesday 25th March, The Master, together with Members of The Court, family and friends, enjoyed a hearty meal of sausages and mash generously sponsored by Liveryman Miles Rudham of Cherryfield (Croydon) Ltd and supplied by Liveryman Daniel Parker before parading through The City streets led by the Epping Forest Pipe Band to the Mansion House. Watched by hundreds of members of the general public and office workers, many recording the spectacle on their mobile phones!

On arrival, our Master, presented the 696th Lord Mayor Alderman Alastair King KStJ DL with the traditional Boar's Head and WCB gifts. This year, the event was very well attended, with a number of long-standing Liverymen participating for the first time and very much enjoying taking part.

When the WCB parade, four Liverymen carry the large papier-mâché boar's head on a litter, but at the Mansion House the actual Boar's Head awaits, expertly prepared by members of our affiliated military unit the Catering Training Wing (Army) at Worthy Down. From the unit this year we were joined this year by Maj Ben Millan – Officer Commanding for Training Delivery, Darren Duplock – Craft Director, Executive Warrant Officer Michelle Thomas and Chief Petty Officer Garry Renner – Wing Coordinator.

The Boar's Head ceremony is one of the oldest ceremonies in The City of London, and it is when The Worshipful Company of Butchers parade through The City to Mansion House to present the



• Harry and his father Liveryman Miles Rudham proudly carrying the ceremonial Boar's Head.

Lord Mayor of The City of London with a 'boar's head'! Apparently, this can trace its origins back to 1343, when John Hammond (a grocer) was The City's Lord Mayor.

The butchers in the parish of St. Nicholas at the Shambles had got ourselves into a spot of bother in that we had managed to offend the sensibilities of the monks at the Greyfriars Monastery by discarding our "offal and ordure" on the public highway, to the great inconvenience and annoyance of the pious friars who, as a result, were finding it difficult to pass along the streets unhindered.

The monks, deciding that enough was enough, made an official complaint to the City authorities who, on the 12th March 1343, granted the butchers a parcel of land in Secollane adjoining the Flete (the Fleet River), for the purposes of cleansing the entrails of beasts in the said water and, having done so, we could dispose of the offal in the Flete Ditch, which was described as being "the vilest of all abominations which London then contained."

For this, the butchers had to repair and maintain a certain wharf, by them and their successors, rendering yearly to the Mayor of London, a boar's head. The cost had to be met from the funds of the Butchers Guild. It was reported that at one time this amounted to £1.4.0d.

Despite the fact it has been many years since we have actually washed any beast entrails, or have for that matter, disposed of any offal in the abominable waters of the River Fleet, a contract is a contract – and so we adhere to the "for ever" clause in that 1343 agreement, and continue to pay up every year, despite the passage of almost 700 years. How is that for continuity?

**LIVERYMAN JULIEN PURSGLOVE – MILITARY LIASION**



## SPECIAL UNITED GUILDS' SERVICE 2025

**O**n 28th March, members of the Livery gathered for the annual United Guilds' Service at St Paul's Cathedral. The service, which brings together all Liveries and Guilds of the City, was a spectacular occasion filled with inspiring ceremony and beautiful music. Attendees came together to celebrate The City they were proud to call home under the magnificent dome of St Paul's. Following the service, attendees enjoyed a three-course steak lunch at Butchers' Hall.

The service was highlighted by a moving sermon from The Very Revd Mark Oakley, Dean of Southwark Cathedral, who spoke about the significance of living in the moment and avoiding the regret of "too late".

The United Guilds' Service remains an important occasion, reflecting the unity and heritage of The City's Guilds, with this year's service offering both ceremony and connection.

To read the sermon, please visit the News section of our website (posted 3rd of April): [www.butchershall.com](http://www.butchershall.com)

# Honouring Tradition and Trade: Third Eid Event at Butchers' Hall

**O**n a sunny Wednesday evening in late June, Butchers' Hall hosted a thoroughly successful Eid celebration, in partnership with the NFU and AHDB. More than 80 Liverymen and guests, from the Muslim community, civil service and food industry, gathered once again to recognise the significance of the Islamic festival to the agri-food sector.

The event was honoured with the attendance of fellow Liverymen, Sheriff of the City of London Gregory Jones KC, the Dean of St Paul's The Very Revd Andrew Tremlett, and as guest speaker, Ambassador Dabbas of Jordan, who spoke of the significance of our cause for celebration and of trade.

There emerged a theme, illustrated by Past Master Dr Margaret Boanas in her welcoming speech. It recognised that each link in the complex chain of exporting



• The Master with His Excellency Mr. Manar M. Dabbas, Jordanian Ambassador, and Liveryman, Alderman & Sheriff Gregory Jones KC.

halal meat to Jordan was represented in the room, from producers and processors to veterinary services, traders and exporters. She concluded that The City of London also holds responsibility for two major exporting ports, making it the perfect venue for the celebration.

Once again, the atmosphere in the room was warmly convivial (despite the

welcome air-conditioning!) as attendees enjoyed a delicious menu, which celebrated the festival's cuisine, with lamb generously donated by Pickstock and Halal Monitoring Committee.

As the event becomes embedded as a tradition in the Livery calendar, we hope you will join us again on 16th of June 2026 in celebration of fellowship.

**LIVERYMAN DR CLAIRE WHITE**



**R**elight Your Fire with Carol Glover on 12th March 2025 was a huge success – an inspiring and energising event, thanks to the generous support of Dovecote Park Ltd for sponsoring this year's event. **Save the date for 2026: 11th March**

## A MEMORABLE ST GEORGE'S DAY CELEBRATION

**O**n 23rd April, we celebrated St George's Day with a festive lunch at Butchers' Hall, featuring a delicious traditional British menu in a warm and welcoming atmosphere. Chef James Ford delighted guests with a specially created two- and three-course menu, made using the freshest produce sourced daily from New Covent Garden Market.

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# A day at RAF Northolt

**E**leven Liverymen and family members visited RAF Northolt, following an invitation from Group Captain Jonathan T W Hough ADC MA BSc RAF, guest of honour at the 2024 Military Affiliates Court Lunch.

RAF Northolt is the oldest airfield in the UK still in operational use. It is also home to 600 (City of London) Squadron, our affiliated RAF unit. Members of 600 Squadron had just returned from Rotterdam, Netherlands, where they had participated in VE Day celebrations over the preceding weekend.

The group was warmly welcomed by **Wing Commander Steve Fry**, the newly appointed Officer Commanding 600 Squadron. We were then taken on a tour of the station by minibus, visiting various departments.

During the Second World War, Northolt was home to **No. 303 (Polish) Fighter Squadron**. The original dispersal hut is still standing and was part of our tour. A highlight of the visit was an engaging talk given by **Richard Kornicki**, a trustee of the **Polish Museum** housed in the Officers' Mess.



• 11 Liverymen and family members visited RAF Northolt - 7th May 2025

After lunch, **Group Captain Jonathan T W Hough ADC MA BSc RAF** gave a fascinating talk on the history of the station and its current role. Several key units are based at RAF Northolt, including the British Forces Post Office (BFPO), which handles all mail for the Armed Forces, and an Army bomb disposal unit, which is reportedly deployed almost daily. Our visit also included stops at the Despatch and Meteorology departments, as well as a briefing in the AIDU (Aeronautical Information Documents Unit). This

unit produces detailed airfield charts that include approach flight paths and any potential obstructions such as cranes – vital for aircraft and fast jets landing in poor weather or at night. Interestingly, we learned that because of Northolt's proximity to Heathrow, departing aircraft must bank left or right at 750 feet, depending on their flight path.

It was a privilege to meet the dedicated servicemen and women of our affiliated Royal Air Force unit.

**LIVERYMAN JULIEN PURSGLOVE**  
**MILITARY LIAISON OFFICER**

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## Passing on the Craft: Butchery Training

Liveryman and our Military Liaison Officer Julien Pursglove recently visited the WCB's affiliated Army unit, the Catering Training Wing at Worthy Down, to deliver training on all aspects of livestock production, carcass selection, and the processing of beef and lamb. The session also included a live butchery demonstration using a lamb carcass.

The unit's Commanding Officer, Major Ben Millan, had this to say about the day:

"I cannot thank Julien enough for the time, dedication, and skills he shared with us at the Catering Training Wing. Butchery is a skill that is less commonly taught, and without the support and enthusiasm he brings, we would sorely miss the opportunity to develop it. His tutelage directly enhances my team's capabilities, enabling them, in turn, to better train junior chefs in the future."



Welcome to **Lt Cdr Samuel Fields RN** who was appointed the new Commanding Officer of HMS Tyne on 25th June 2025. He previously served in the Ship as an Officer under training 15 years ago, so is having a real full-circle moment!

# MULTIVAC UK – Trusted Partner to the Butchery and Meat Processing Industry

**B**ringing together decades of expertise, cutting-edge technology, and trusted brands under one roof, MULTIVAC UK is a market-leader in food processing and packaging solutions – with a strong focus on the meat and butchery sector. As a technology pioneer, MULTIVAC continues to set new standards in hygiene, efficiency, and sustainability across the industry.

Since its founding in 1961 in the Allgäu region of Germany, MULTIVAC has stood for reliability, innovation, and long-term partnership. With over 60 years' experience across the MULTIVAC Group, the company supports businesses of all sizes – from traditional butchers and artisan producers to large-scale meat processors – in optimising their production processes while preserving product quality and reducing waste.

MULTIVAC's comprehensive portfolio includes high-performance packaging machines, automation systems, labelling and inspection solutions, and packaging materials. For the meat industry, this is complemented by a wide range of food processing equipment – including slicers, portioning machines, and solutions tailored to fresh meat, sausages, and cooked products.



All systems are developed and tested in-house to meet the specific needs of each customer.

With around 7,000 employees across more than 80 subsidiaries worldwide, MULTIVAC ensures close customer support from initial consultation through to after-sales service.

Established in 1984, MULTIVAC UK operates from its headquarters in Swindon, where approximately 165 employees are based. The site also houses the UK Innovation Centre – a hub for collaboration and new product development. Here, butchers and meat processors can work directly with MULTIVAC's experience engineers, packaging specialists, and food technologists to create tailored solutions that enhance product presentation, shelf-life, and operational efficiency.

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## April Court Lunch Brings Knowledge, Generosity, and Celebration Together

Our April Court Lunch at Butchers' Hall featured a distinguished guest speaker, **Professor Michael Lee**, Deputy Vice Chancellor of Harper Adams University, who shared valuable insights with attendees.

We extend our sincere thanks to **Meat Livestock Australia**, which generously donated the Australian grain-fed Angus ribeye served as the main course, delighting all guests. Additionally, **Gressingham Foods** kindly donated a case of Champagne for the raffle, adding an extra touch of celebration to the event.



• Emma Boughen and Richard Sanders of the MLA.

## SERVING SECOND CHANCES: A MEMORABLE MAY COURT LUNCH

At the monthly Court Lunch on 2nd May, Liverymen gathered for an inspiring address by Donna Edmonds, CEO of The Clink Charity. Her powerful message highlighted the charity's mission to reduce reoffending by equipping offenders with skills, mentorship, and employment opportunities – offering a meaningful second chance at life.

Since its founding, The Clink has trained over 5,000 individuals and awarded more than 2,600 City & Guilds qualifications. In 2024 alone, 26,400 hours of training helped 159 released individuals rebuild their lives, with 63% securing or actively working towards employment. Many Clink graduates have progressed into roles across the hospitality sector, including within establishments connected to the Butchers' Livery.

The **May Court Lunch** featured a beautifully prepared confit of leg of English free-range duck, generously sponsored by



• (L-R): Mr Roy Sully, The Master of the Worshipful Company of Art Scholars, The Master and Mr Peter Kenyon, The Master of the Worshipful Company of Cooks.

**James Coleman of Creedy Carver**. Congratulations to **The Deputy Master, PM Andrew Parker**, who won the Champagne raffle – with sincere thanks to **Reids of Norwich** for its kind donation of a case of Champagne that made the raffle possible.

## HIGHLIGHTS FROM THE JUNE COURT LUNCH

At the monthly Court Lunch on 6th June, we were delighted to welcome **Stevie Spring CBE**, Chairman of Mind, the mental health charity, as our guest speaker.

The main course – South West Blades of Beef – was generously donated by **Alec Jarrett Ltd**. Our thanks go to Liveryman **Danielle Cousins** of **EFCIS Ltd** for kindly providing a case of Champagne for the raffle. Congratulations to Liveryman **Peter Hounsborne**, who took home the prize!



• Stevie Spring CBE with Master Cooper, Helen Cooke.

## FUTURE EVENTS

### SEPTEMBER 2025

- 5 Court & Livery Lunch
- 10 Run The River
- 11 Annual Church Service, Common Hall & Lunch
- 29 Election of Lord Mayor, Guildhall, Lunch at Butchers' Hall

### OCTOBER 2025

- 3 Court & Livery Lunch
- 24-26 Somme Battlefield Tour

### NOVEMBER 2025

- 7 Court & Livery Lunch



**City Meat  
Lecture 2025**

## SAVE THE DATE

City Meat Lecture – Wednesday 26th November 2025  
More information to follow

## LADY MAYORESS CHARMS AND ENTERTAINS AT JULY'S COURT LUNCH

"On one hand, I'm glad this lunch follows after – and not before – my 215-metre abseil down 'The Cheesegrater' in aid of The Lord Mayor's Appeal this morning," said Lady Mayoress, Florence King to Liverymen and guests at our Ladies' Court Lunch at Butchers' Hall on Friday, 4th July.

It gives an insight to someone who embraces a challenge and is not afraid to jump into (or off) something.

As is tradition, the Lady Mayoress was the guest of honour at a lunch to celebrate the women within and connected to our Livery.



• (L-R) Companion Member Mrs Liz Alexander, Mrs Virginia Howells and Mrs Tric Cracknell.

She admitted to not writing the script and that she may well add a few nuggets of her own. The Lady Mayoress's wit and charm captivated those in attendance as she paid tribute to the Butchers' Company as the embodiment of the Livery mantra to focus on "commerce, community and charity".

She said: "Commerce through your steadfast support for the meat industry... be it thanks to the apprenticeship schemes you sponsor or the wider development of butchery skills you promote..."

"Community via your role as a stalwart of our City's long and proud traditions, like the Boar's Head Ceremony..."

"And charity through your incredible philanthropic endeavours, including for Teach First and Farms for City Children."

Guests were welcomed and proposed by Liveryman Lucinda Baker. Other principal guests of the Company included Ms Rosali Pretorius, Consort to Alderman & Sheriff, Liveryman Gregory Jones KC, Mr Jeff Kelly



• The Lady Mayoress addressing the guests.

JP, The Master of the Worshipful Company of Musicians, companion member Mrs Liz Alexander, as well as Mr PB Jacobse, managing director of Rhubarb Hospitality.

Lunch was first class, with the British racks of lamb kindly donated by Liveryman Jim Gaffney.

Liveryman John Bausor generously donated a case of Champagne for the raffle, which was won by Liveryman Emma White.

## Join us for a traditional carvery lunch at Butchers' Hall £68 per person (inc. Vat)

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Experience a deliciously indulgent afternoon at the historic Butchers' Hall. Your afternoon includes:

- Seasonal starter
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*Spaces are limited – book early to avoid disappointment.*

*To book please visit [www.butcherhall.com](http://www.butcherhall.com)*

*Autumn 2025 Dates*

*17 September 15 October 19 November*



# Getting to Know the Institute of Meat's New CEO, Dave Smith (F.Inst.M)



**T**ime has flown since my appointment as Chief Executive in April. For those I haven't yet had the pleasure of meeting, it seems a good time to introduce myself and share a few plans and aspirations for the Institute of Meat.

My first venture into the meat industry was in a supermarket butchery department in the late 1970s. When the opportunity arose to train as a butcher with J H Dewhurst, I jumped at it. Dewhursts was the biggest butchery chain in the country, and their training was second to none. After qualifying in 1983, I moved into management roles.

At Dewhurst, I came to appreciate the value of training and the skill involved in butchery. I've been passionate about passing on these skills and promoting butchery mastery ever since.

After Dewhurst, I moved from retail to wholesale and processing. I began as a boning hall supervisor at City Meat Wholesalers (now ABP Ellesmere), later holding roles including Slaughterhouse Manager, NPD Manager, Special Projects Manager, and Technical Liaison Manager.

I'm currently Commercial Manager at ABP and oversee our award-winning Trainee Master Butcher Training Programme, something I'm very proud of. It's vital traditional butchery skills are preserved, even in an age of automation.

I've been fortunate to experience almost all aspects of our industry during my career. I've also been delighted to have been a WCB liveryman since 2011, awarded IoM Master Butcher accreditation in 2014 and a fellowship in 2023. Through my role with the IoM I hope to help educate and enlighten others on aspects of the meat industry they may be unfamiliar with.

To that end, I plan to introduce 'meat education days' for our members. At the time of writing, we are about to hold the first, at one of our endorsed member's beef farms. Over 40 members



• Dave Smith accepting the award at IoM/WCB Prize giving in February 2025.

are attending, and I aim to use the experience to encourage other processors to agree to host similar events in their specialised areas.

These events are also a huge opportunity for the IoM to show how we can provide networking opportunities for our younger members. Being able to meet members who have a wealth of meat industry knowledge is key to giving potential new members a reason to join. On the topic of younger members I am enlisting the support of some existing younger members to help raise awareness of the IoM and what we offer. For that we'll be enhancing the website and utilising the power of social media. Watch this space! Find out more about the Institute of Meat by visiting [www.instituteofmeat.org](http://www.instituteofmeat.org).

## NEW ADDITIONS TO BREWSTER BOARD

Our thanks to our latest contributors, the Franks family (in memory of PM David Frank) Liveryman Greg Lawrence CC and Ted Murphy whose names have been added to The Brewster Board—proudly displayed on the ground floor of Butchers' Hall.

The Brewster Board was established in recognition of the late Past Master John Brewster OBE, whose generosity and dedication to the Livery set an enduring example. The Board honours those who, like John, have made significant donations towards the Hall and the future of the Company.



• (Left) Liveryman Nick Franks and his wife Sharmila. (Below) Liverymen Greg Lawrence CC and Ted Murphy.

# Nominate a Charity for a Major Award

Since January 2023, we have proudly supported and worked collaboratively with Farms for City Children and Teach First, as Major Award recipients of The Worshipful Company of Butchers General Charities (WCBGC). The current Award period will end in December 2025 and we now welcome nominations for Major Award applications for 2026-2029.

Due to the limited income generated, the policy is that two, and no more than three charities, will be beneficiaries of Major Awards. One of the Major Awards will be labelled The Master's Award and will be nominated by The Master. Other applications will be shortlisted and those candidates will be invited to make a short presentation at Butchers' Hall.

## Major Award key benefits

- Securing and nurturing a relationship with a City Livery Company for a three year term.
- An annual payment from the WCB General Charities, circa £20k.
- A reciprocal relationship to share skills and add value to charitable and Livery endeavours.

The following guidelines will be adopted by the WCBGC Committee when considering the beneficiaries of Major Awards and recommended to the Trustees for approval. It is suggested that three/four essential criteria need to be met before supporting a particular charity is agreed.

## Key essential criteria for applicants to the WCBGC Major Awards

- Provide support to Charities where the support of the WCBGC can make a real difference.
- Each Major Award application must be supported by a Liveryman of the Butchers' Company. If successful, the Liveryman should also be prepared to act as liaison between the Livery and the recipient and remain actively involved in the relationship during the three-year term.
- The administrative expenses of the charity should be reviewed and considered reasonable in the context of the scope and size of the charity.

For full details of the essential criteria and the application process, please visit [www.butchershall.com/wcb/charity](http://www.butchershall.com/wcb/charity)

**The deadline to submit a Major Award application is Friday 15th August 2025. To learn more and apply, visit the charity page at [www.butchershall.com/wcb/charity](http://www.butchershall.com/wcb/charity)**

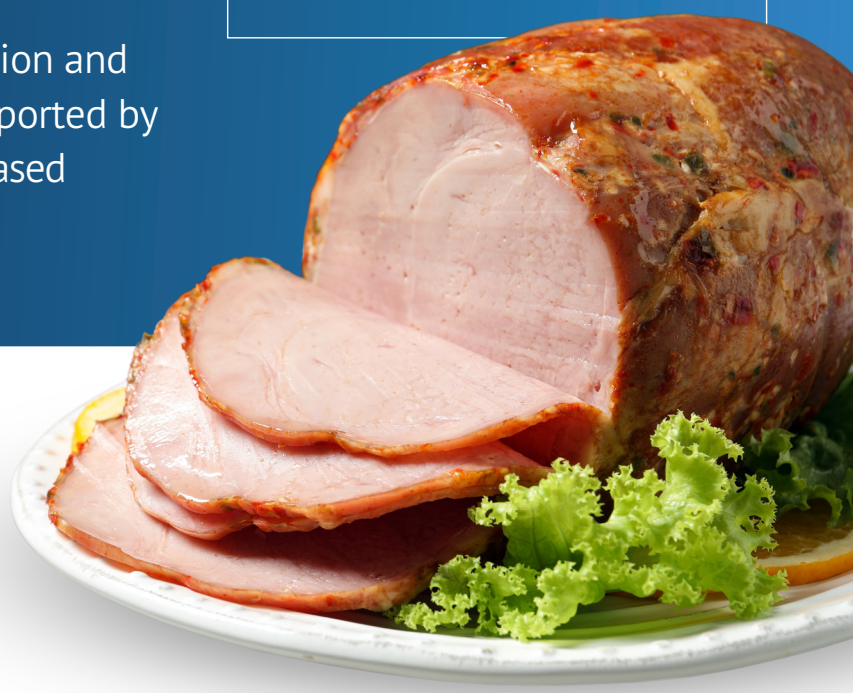
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The Society again competed for the Prince Arthur Cup in the principal Inter-Livery golf competition; this year joined by **Andy Hickmott** of the Worshipful Company of Firefighters, who kindly stepped in last-minute to complete our team.

The morning saw good conditions and solid scores: **Guy van Zwanenberg** & **Andy** posted -5 on the New Course, while **Chris Barkaway** & **Steve Cook** recorded -7, finishing 18th of 36 teams. Only four pairings beat bogey before lunch.

Conditions worsened in the afternoon, while Steve and Chris were +8, placing our combined team **21st overall at -24**, well behind the **Merchant Taylors' winning score of -3**.

#### Worshipful Company of Butchers' Golf Day

In our first standalone event since March 2020, **six members and three guests** competed at **Sundridge Park**

**Golf Club (West Course)** for our Spring meeting.

**Robert Cannon** won with **34 Stableford points**, followed by **Chris Barkaway** and **Tony Evans** (29 points), with Chris taking second on countback. Guy (22), Steve (21), and I (21) enjoyed the day.

In the **John Edkins Bull** competition (best par-3 scoring across the year), **Tony** leads with 11 points, followed by **Guy**, **Robert** and **Chris** (7), **Craig** (6), and **Steve** (4).

Trophies were awarded to **Chris** (Greenham Challenge Cup) and **Tony** (Bill Hedges Seniors Cup). All players also received a bottle of wine from the Secretary's rapidly depleting cellar.

Thanks to **Tony Evans** for organising the day and for his generous hospitality – closing drinks were much appreciated!

By the time of publication, we hope to have competed well in the **Horners' Day** and **Marketors' Golf Day**.

Find details at: [www.butchershall.com](http://www.butchershall.com) in the Golfing Society section.

**LIVERYMAN CRAIG HAMILTON**



• The winning team.

#### Meat Industry Golf Club Day – 10th July

The **Meat Industry Golf Day** held on **Thursday 10th July at Essendon Golf Club** was a fantastic success, bringing together 26 teams for a day of competition, sunshine, and great fellowship. The team competition was won by the **Ian Wilson team** with an impressive 93 points, followed closely by **Village Butchers** in second place with 90 points. In the singles competition, **John Paul Barton** (John Stone Beef) narrowly claimed first place over **Ian Barrell** (Ian Wilson team), both finishing with 43 points, but John edged ahead on the final three holes. **Garry Walker** (Burton Catering Butchers) placed third with 41 points. The ladies' prize went to **Jane Downes** with 28 points.

Notable winners in the nearest the pin included **Jack Cook** (twice!), **Chris Day**, and **Guy Van Zwanenberg**, while the longest drives were taken by **Ian Squirrel** and **Mark Gilham**. The day was filled with camaraderie and celebration, with many already looking forward to next year's event on Thursday 16th July 2026, once again at Essendon Golf Club (Old Course). Early interest is strong, and entries are limited – so early booking is recommended!

**LIVERYMAN ALAN BIRD**



## WCB YACHT CLUB UPDATE

Following the relaunch of the WCB Yacht Club, the first event that the Butchers proudly took part in was the Inter-Livery Regatta, held from 16th-18th May 2025 in Cowes, Isle of Wight. Organised by the City Livery Yacht Club, the regatta brought together Livery Companies for a weekend of spirited racing, tradition, and fellowship on the water.

This year, the Butchers were represented by two boats – *First Rule* and *James Myatt*.

We extend our thanks to the organisers and supporters, who made the event possible, and look forward to returning to the Solent for the next regatta on 15th-16th May 2026.

#### Day's sail and racing with Sunsail

The next event that is arranged for **1st September 2025** by the WCB Yacht Club and the Master is a day's sailing and racing with Sunsail. Open to individuals or teams,

the Master's Cup costs £1,380 per boat (8 people with skipper) or £172.20 per person. Whole boat or individual spots available.

Join us for the WCB Yacht Club's final event of 2025 – a Laying-Up Carvery Lunch at the Hall on **15th October**. Come along to celebrate the season's sailing or find out how to get involved in the club.

**For more information, please contact Liveryman Andrew Berisford**  
Email: [Andrew.berisford@wcbmarketing.co.uk](mailto:Andrew.berisford@wcbmarketing.co.uk)  
[wcbmarketing.co.uk](http://wcbmarketing.co.uk)



## GREENS, GAMES, AND GOOD COMPANY

Once again the Butchers Livery took to the luscious greens of the Sussex Golf Croquet Club to take part with a record number of other Livery Companies in the Inter-Livery Golf Day.

Warden Steve Chick partnered with Liveryman Dr Claire White and entered the Glovers Cup for the more discerning players, while Hon Liveryman Phil McCarthy and Cdre Tony Morrow did the 'honourable' thing and entered the Inter-Livery Cup. In beautiful weather, both teams waged a decent campaign and were rewarded with upper half of the table results. Both teams held 10th place after the final games.

The day is extremely well run by the Glovers and the officials at the Club, with the volunteers in the kitchen supplying teas, coffees and a wonderful lunch.

Our thanks to all of them for making such a well-attended, well-run and very well-enjoyed day.

**HON LIVERYMAN PHIL MCCARTHY**



# Taurus Lodge Update

**T**he March meeting of Taurus Lodge was another memorable occasion, marking significant milestones for both Brethren and guests.

For our Worshipful Master, Mike Cahill, it was his final meeting presiding in full charge for this Masonic year. During his tenure, he has conducted several ceremonies, including the initiation of three new Liverymen into Freemasonry and welcoming one joining member into both Taurus and London Freemasonry. He has been an excellent ambassador for Taurus, the Livery, and our Hall, continuing to promote them on his many visits to other Lodges under the Sister City Livery Lodge Visiting Scheme.

In keeping with tradition, our March meeting included the election of a new Worshipful Master for the ensuing year. W. Bro John Harrison, our current Director of Ceremonies and a well-known figure within the Livery, was duly elected. He will be installed as the Lodge's 105th Master on **Monday, 22nd September 2025**. If you are a Mason, we warmly invite you to attend and support him on this special occasion.

The evening also marked key milestones for two of our newer Brethren – a Livery Past Master and a current Court Member – who were both raised to the sublime degree of Master Mason. These are important steps in what we expect will

be glittering Masonic journeys.

Guests enjoyed witnessing a superb Double Raising Ceremony, followed by a Bovingdon's dinner to remember – one diner even commented, "The dessert looked too good to eat."

Taurus Lodge, the private Lodge of the Worshipful Company of Butchers, continues to flourish and welcomes new members. Whether you're an experienced Mason or curious to begin your journey, we encourage you to get in touch. Learn more at [www.londonmasons.org.uk](http://www.londonmasons.org.uk), or contact our Lodge Secretary at [secretary@tauruslodge.org.uk](mailto:secretary@tauruslodge.org.uk) or 07932 644385.

## TEACH FIRST'S RUN THE RIVER 2025

As in previous years, members of the WCB will be taking part in a 5K walk on **Wednesday, 10th September**, the evening before Common Hall, in loving memory of Warden Derek Berry. This year, we also walk in remembrance of his partner, Joan Paris, who sadly passed away recently. Registration for Teach First's Run

the River 2025 is open. Everyone is welcome: members of the Livery, friends of any age, the youngest has been seven and the oldest 80, can we improve on these? £20 per person.

Please contact Gerald Shortland [gshortland@gmail.com](mailto:gshortland@gmail.com).



Liveryman Pam Brook spent a great day out at Farms for City Children manning the barbecue! Thanks ABP UK and Porky Whites Ltd for generously supporting the event with burgers and bangers!

Farms for City Children welcomes Corrina Csaky, who will take up the role of CEO on 22nd September.



## Top Guns: Butchers Shine at Inter-Livery Shoot on 14th May

We are proud to share that Butchers' Teams placed 3rd overall and 3rd in the flush – a strong showing and a great team effort.

A special congratulations to Liveryman Nick Allen, who delivered an outstanding individual performance to secure 3rd Place Top Gun. An exceptional effort overall!

Huge thanks to our Team Captain, Liveryman Fergus Howie and Liveryman Richard Taylor for organising such a well-run and enjoyable event. And, of course, thanks to everyone involved – great company, plenty of laughs, and a fantastic day all round. Looking forward to the next one!

If you would like join the Gun Club, please contact **Team Captain, Liveryman Fergus Howie**. Email: [fergus.howie@wicksmanor.co.uk](mailto:fergus.howie@wicksmanor.co.uk)



• Liveryman Richard Taylor presenting to Liveryman Nick Allen.



# Livery Announcements

## WELCOME TO OUR NEW LIVERYMEN:



• April - Gary Smith with Liveryman Stuart Robson of DB Foods.



• June - Ian Merriman, Christian Nissen, Dale Williams, Robert Currie with The Master.



• July - New Liveryman Robert Sykes with Ed Marler-Roe (left) and Liveryman Norman Bagley (right).

### ANNOUNCEMENT:

Due to an increasing number of last-minute cancellations for Livery functions, The Court have agreed that a 14-day notice period cancellation policy will apply for all WCB events, effective for all events from 1st August 2025 inclusive.

All cancellations received 14 days or less prior to a Livery event will incur a full-price ticket cancellation charge. This will apply for each ticket that is cancelled and is non-negotiable.

The Worshipful Company of Butchers proudly attended the Food Management Today Food Industry Awards 2025 on Thursday 26th June at the 5-star Royal Garden Hotel, Kensington, as a sponsor of the Best Machinery/Equipment Supplier category.



• (L-R): The Master, with Liveryman Jim Campbell MD of MULTIVAC and celebrity host Gary Wilmot.

We were delighted to present the award for Best Machinery/Equipment Supplier to our Corporate Partner MULTIVAC Group.

Congratulations to all the winners, who included several of our Liverymen, including Francesca White (Wyatt) and Bob Carnell!

### INTRODUCING...

Danny Hackett, who has been appointed as our Facilities Manager. Welcome to the team!



## WCB 200 CLUB

### APRIL 2025

- 1<sup>st</sup> Alan Thompson
- 2<sup>nd</sup> Paul Kelly
- 3<sup>rd</sup> Andrew Taylor

### MAY 2025

- 1<sup>st</sup> Warden Tim Stone
- 2<sup>nd</sup> Tim Stuart
- 3<sup>rd</sup> Adam Joslin

### JUNE 2025

- 1<sup>st</sup> Peter Murcott
- 2<sup>nd</sup> Tim Stuart
- 3<sup>rd</sup> Robert Cannon

### JULY 2025

- 1<sup>st</sup> Asst Mike Attwood
- 2<sup>nd</sup> Paul Kelly
- 3<sup>rd</sup> Andrew Ball

## CONGRATULATIONS TO...

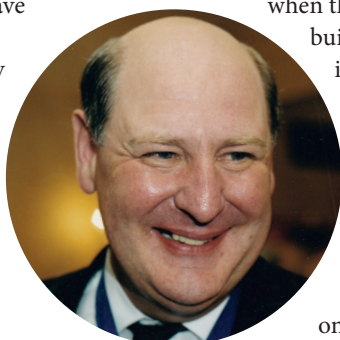
- Secretary General of the **International Meat Secretariat (IMS)** Liveryman **Dr Phil Hadley** was made a Member of the Order of the British Empire (MBE) as part of the 2025 King's Birthday Honours.
- Our fellow Liveryman, **Lucinda Baker**, and Assistant **Stuart Roberts** on their incredible achievement in completing the TCS London Marathon on Sunday, 27th April. Lucinda ran in support of **Cure Parkinson's**, raising an outstanding **£7,000**, while Stuart raised **over £3,000** for **Farm Africa**—a tremendous effort for two important causes. A heartfelt thank you to everyone who generously donated and supported their fundraising!
- Assistant **William Buchanan**, Liveryman **Rod Adlington**, **Lily Adlington**, and **Guy Minshull** for their incredible commitment and effort throughout the London to Paris Bike Ride (2nd-5th June)! The Butchers' Company proudly raised **£6,000**. A big thank you to **Bike Where You Like** for supporting the team, and to everyone who generously donated.



## P/M GRAHAM JACKMAN • 1947-2025

The Jackman family have been members of the Worshipful Company since 1919 when Herbert Jackman joined the Livery, following the successful establishment of a meat business stretching from Greenwich around to Esher. He became Master in 1940 and his portrait can be seen in the painting in the reception area of a procession to St Bart's. He was followed by his son, Frederick, who joined in 1948, rising to Providitor, before retiring owing to poor health.

When Graham, son of Frederick, left school, he spent a number of months living on a dairy and mixed farm before attending The Royal Agricultural College, Cirencester for a year before joining James Fortescue at Smithfield. This was the poultry wing of Jackman Butchers. His brother, and fellow Liveryman Past Master John Jackman, joined Fortescue



when their father retired. Graham built up the Fortescue Business innovatively, not least opening a cutting plant at Billingsgate.

Graham was admitted as a Liveryman in 1968. He served as a Member of the Court from 1989-2004 and was an active member on committees such as Fine Arts especially, and acquired for the Company and presented a number of paintings. It was he who initiated the publication of this Newsletter. Not remarkable, except that this was rare back then for Liveries, before many followed us. He also initiated the wider use of the Wednesday Carveries at the Hall to save them for our reducing London-based members, by inviting other Liveries to join in. As Master from 1999, he persuaded the Clerk and Court to join the new City Food Lecture, which is now a firm and popular fixture in the City and Livery calendar.

Graham also enjoyed being a Liveryman of the Farmers, Poulterers and Art Scholars.

Not having children to follow Graham, he sold the poultry businesses in 2000 and pursued other interests, including sundry trade deals, which he could not resist.

Beloved brother, uncle and godfather; Graham was a larger-than-life character. Racehorse owner; a past UK international target rifle shooter and highly-respected in the poultry industry. May he rest in peace.

### OBITUARIES

- **John Howard Wood**, Liveryman since 1997
- **Dr Giacinto Fusetti**, Liveryman since 2017
- **Roger Howard Bennett**, Liveryman since 2005
- **Sir Robert Reid KBE**, Liveryman since 2003
- **Ms Joan Paris**, Friend of the Company
- **Robert John Charles Ensor**, Liveryman since 1985




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