

NEWSLETTER • AUTUMN 2024



TREIF HAWK

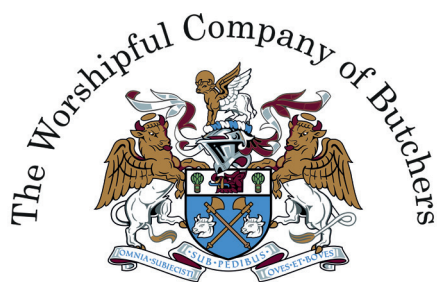
Discover the game-changing, budget friendly solution for weight accurate portion cutting of bone-in and boneless meat.

marel.com/HAWK



TRANSFORMING FOOD PROCESSING





Contents

Autumn 2024

Master: John Allton Jones

The Acting Clerk: Carla Ashcroft

Newsletter Editor:

Assistant Peter Wright

Production:

Meat Management /
Yandell Publishing Ltd.

Editorial Committee:

The Acting Clerk

(Asst. Editor)

Karina Pomeranceva

Publication Dates:

Spring (March)

Summer (July)

Autumn (October)

Newsletter and Bulletin:

Vol 34 No 3

ISSN 13689177

© Worshipful Company of
Butchers 2024

Printed by Buxton Press, Derbyshire
on responsibly sourced paper with
vegetable-based inks (Certified to
FSC® and PEFC Chain of Standards,
and UKAS ISO 14001).



Butchers' Hall

87 Bartholomew Close

London EC1A 7EB

Tel: 020 3931 8350

clerk@butchershall.com

The Newsletter is a publication
containing news and information
regarding forthcoming events, and
articles on technical, managerial and
historical subjects; together with
items of general and topical interest
to members.

Print and design ©copyright Yandell
Publishing Ltd 2024

Thanks to all who have advertised
and written articles in this edition.

Thanks to Phil McCarthy for
his photography.



WCB Court 2024-25	04
The Master's Memoirs	05
Clipper Race	06
City News	07
Meat Management Awards	08
Edward Hart's Medal	09
HMS Tyne / Visit to Worthy Down	10
WCB Corporate Partners	11
Livery Events	12
St Pauls Visit / Teach First / Farms for City Children	13
WCB Education Charity	14
Institute of Meat	15
Societies	16
Taurus Lodge	17
Livery Announcements	18
Gold Award Winner	19

Front cover:

Main Picture: Master, John Allton Jones, with his family: Josh and Áine.

Bottom left: HMS Tyne.

Bottom right: Run the River 2024.

WCB Court 2024-25

The following were duly elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday 12th September 2024.

The Master

John Allton Jones

The Deputy Master

Past Master Andrew Parker

The Renter Assistant

Gwyn Howells

The Providitor

Warden Peter Allen



Wardens

Stephen Chick
Timothy Stone
Anthony Stanton
Jim Connell

Assistants

Past Master Tim Dumenil
Past Master Dr Margaret Boanas
Past Master Chris Wood

Paul Dolan
William Buchanan
Amanda Buitelaar
William Thurston
Peter Wright

Peter Wood
Stuart Roberts
Dr Jason Aldiss BEM
Mike Attwood
Mark Winston

Blakemans
SINCE 1953
QUALITY SAUSAGE & MEAT PRODUCT MANUFACTURER FOR OVER 70 YEARS

Fresh Cumberland Sausage

FINEST INGREDIENTS - EXPERT MANUFACTURING - CONSISTENT RESULTS

M&S A-List & BRC AA+ approved

BLAKEMANS.CO.UK

NEW ASSISTANT

Mark Winston joined the Butchers' Company as a Liveryman in 2018. He has enjoyed a 40 year career in the City of London as a Lloyds of London Broker, specialising in Financials Lines Insurance, where having worked for some of the larger brokers at Lloyds, created his own broking house before selling it in 2012. Mark has been a Liveryman of the Worshipful Company of Makers of Playing Cards since 1984 and was Master of the Company in 2018-2019. Mark has been involved in numerous committees in his time as a Liveryman and expects to be able to bring with him an extensive knowledge of the workings of the City of London. He looks forward taking an active role in support of the Master and Wardens of the Company.



• Assistant Mark Winston.

OTHER APPOINTMENTS

Almoner: Ian Kelly
Honorary Chaplin: The Rev'd Marcus Walker

The Master's Memoirs

The following article is an abridged version of The Master's address to the Livery, following his election at Common Hall on Thursday 12th September 2024.



“After 24 years I am humbled to stand before my peers as Master. I would like to thank you for the honour and I promise to serve this proud and ancient Company to the very best of my abilities.

At Common Hall this time last year, the Court was rightly challenged to turnaround the fortunes of the Livery. The Court listened. The Wardens and Assistants worked on a collaborative recovery plan that was agreed and executed. The Court has taken the year to implement the necessary changes to cut overheads, increase revenues and restructure the management of the Company.

You will have seen in the last newsletter, that greater responsibility has been placed on members of the Court to ensure that we are accountable for the business. Led by our new Wardens elected today, they are the pillar heads accountable for delivering the targets in the recovery plan that we need to achieve for Finance, Commercial, Revenue, Industry and Livery. The execution of the Court's transition plan is to change the structure of the Committees to reflect best business practice and align to the recovery budget in order for the Livery to thrive.

Our Acting Clerk Carla has worked tirelessly to keep the wheels on whilst the necessary improvements were made. Without her stepping up to Acting Clerk and plugging the many gaps, none of these changes could have happened. On behalf of every Liveryman, thank you Carla.

Positive Future

There is still much work to be done. We have to hit or exceed budget of course. Keep coming and enjoying Court lunches and support our special events. Our Corporate partners are now



• Liveryman Professor Jude Capper will accompany The Master as Consort.

such an important part of what we do, not only do they deliver a revenue stream but they also help keep us at the heart of our industry.

We are always looking to recruit new Liverymen to share what we enjoy. There has never been a better time to get involved in the running of your Livery. If you feel you have the time and a skillset that would compliment, please do not hesitate to speak to any member of Court.

The year ahead

My chosen charity for the year is Mind, the national mental health charity that believes no one should face a mental health problem alone. I want to raise funds for such a worthy cause but also raise awareness within the Livery, the City and the Industry. We are looking at a range of fundraising opportunities through the year, including a Charity walk or cycle and of course the Masters Dinner in early summer next year. More details to follow.



I am very pleased that my friend, fellow Liveryman Professor Jude Capper, has agreed to join me as official Consort for the ensuing year.

It has been a difficult year on the Court if I am honest. There have been some difficult decisions to make and some cross words have been had. Of course not everyone has agreed. But through this the Court has really come together as a collaborative team to manage the change that was so very needed. Thank you very much to each and every one of you.”

JOHN ALLTON JONES
MASTER, 2024-25



TEAM ZHUHAI SAIL THE WORLD

It is difficult to sum up in a few words the experience of sailing around the globe in the Clipper race with 10 other boats.

We sailed 45,000 miles, came third overall and had the most podium finishes, all whilst suffering minimal damage to our boat and the crew. Clipper's chosen Charity was UNICEF and the teams collectively raised close to £450k.

The race starts and finishes in Portsmouth via Cadiz, Punta del Este, Cape Town, Freemantle, Newcastle, Airlie Beach, Halong Bay, Zhuhai, Qingdao, Seattle, Panama Canal, Washington DC and Oban. We arrived back into Portsmouth on the 27th July, jubilant but exhausted.

As a circumnavigator, I did the victualling for the Zhuhai and helped other boats. The Zhuhai team ate like kings thanks to WCB, Warden Peter Allen, Liveryman Ian Affleck and other colleagues from the foodservice industry.

The core team took on the key management roles on the boat freeing up the skipper to work on training and tactics. As watch leader on the second half of the race I enjoyed the training side, especially as our skill levels had increased from race start. Looking back we did not have a clue about what we were taking on.

It was a tough race with highs and lows. The low for me was the Pacific Ocean for 10 days. We were very cold, wet from the weather and a very leaky boat, beating up wind and running out of gas (limited hot drinks and hot food) and loo paper, not to mention the emotional impact of being away from home for 11 months. The highs were working as a team, the achievement of battling the elements as well as helming in some big seas. I would without doubt, do it all again. If you get a chance, sign up, have a go! Spaces for the 27/28 race are available on a new fleet of 14 boats.

<https://www.clipperroundtheworld.com>
LIVERYMAN ANDREW BERISFORD



• Andrew at sea.

THE COMPLEATFOOD GROUP

HOME OF
SINCE 1926
Wrights
www.wrightsfoodgroup.com

The advertisement features a close-up of several golden-brown, flaky pastries on a wooden board. The pastries are arranged in a row, with one in the foreground showing a filling of meat and vegetables. The background is a light, textured surface.

Join us in celebrating the Election of the New Lord Mayor!

We are excited to announce that Alderman Alastair King DL was elected as the 696th Lord Mayor of the City of London, effective September 30th. As the head of the City of London Corporation, he will serve as a global ambassador for the UK's financial and professional services sector starting on Friday, November 8th, succeeding Professor Michael Mainelli.

The highlight of the celebration will be the annual Lord Mayor's Show on Saturday, November 9th, marking Alderman King's first public engagement in his new role. This momentous occasion signifies a new chapter for our community, and we encourage everyone to join in the celebrations of this significant event.

Festivities will include live music and various community activities. It's a wonderful opportunity for visitors to the City of London to come together.

Mark your calendars for November 9th and be part of this special day. We invite you to book your place at the lunch at Butchers' Hall following the celebrations via www.butchershall.com

For more information, please visit official website <https://lordmayorsshow.london/>

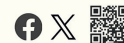
LIVERYMEN JOIN THE ANNUAL SHEEP DRIVE

On September 29th, The Master and other Liverymen took part in the annual Sheep Drive across Southwark Bridge, honouring the age-old tradition of exercising their right as a Freeman of the City of London to drive sheep in the City. Organised by Worshipful Company of Woolmen, this annual event not only raises funds for local charities but also showcases the significance of British farming and livestock.

• Liverymen Christine Walsh & Matt Preece baarave the challenge.



From 11am Saturday 9 November
lordmayorsshow.london It's free





Glittering Awards

The Master, together with many other Liverymen not only attended the recent Meat Management Awards 2024 but were also proud recipients and presenters of trophies, in both a personal and corporate capacity.

“Congratulations go to everyone involved,” said The Master, who attended as a special guest of Meat Management magazine. He said: “It was a splendid evening. Great food, great company and wonderful to be part of the awards.”

Liveryman Bob Bansback OBE was presented with a well-deserved Lifetime Achievement Award by Liveryman Graham Yandell and received a standing ovation. Bob said: “It was such a surprise – and a great honour for me. I have been involved in the meat industry for many years and it was very special to see so many familiar faces cheering for me at what was a great event.”

This year’s Excellence Award went to Liveryman, Katie Doherty for her work as CEO of the International Meat Trade Association. Accepting her award she paid tribute to her chairman, past Master, Margaret Boanas, and also thanked all her: “Excellent team and the IMTA board and its members.”

The Awards were hosted by Graham Yandell MBE with actor and former rugby star, Martin Bayfield, pictured right.



1. Bob Bansback OBE receives his Lifetime Achievement Award.
2. The Master presenting the Best Online Business Award to James of Shepperton Ltd.
3. Liveryman Katie Doherty receiving her Excellence Award.
4. Liveryman Fran Wyatt (third from left) received her company’s award for Britain’s Best Burger.
5. Liveryman Richard Taylor (third from left) received the Britain’s Best Meat Pie Award.

STOCKING A FULL & EXTENSIVE KP FROZEN FOODS RANGE at unbelievable prices, is now easier than you think...

Why stock up your freezers from KP Frozen Foods?

- ✓ Most competitive prices in the market
- ✓ 30% margin for Retailer / Butcher / Farm Shop / Cash & Carry, etc.
- ✓ Easy on-line ordering
- ✓ Order day 1 for delivery day 3
- ✓ Exciting Specials & Promotions
- ✓ Minimum delivery 60 cases – keeping the price very low

PLEASE GET IN TOUCH NOW:
 noel@kpff.co.uk tel: 07921092599
 www.kpff.co.uk

KP FROZEN FOODS
 Unit 14, Valley Business Park, Valley Road, Birkenhead, Merseyside CH41 7ED.
 Co Reg: 07810519 / VAT: GB122403370

Old Badge returns

In our Spring 2022 Newsletter, there was an article about 'An Old Badge' which shared the detail of a purchase made by Past Master Mark Adams. The 18ct Gold Badge was previously owned by Edward Hart CC, Master of the Worshipful Company of Butchers 1884-85. Mr. Hart was a lawyer and also Master of The Worshipful Company of Loriners, which was his 'mother company'.

Records show that Mr Hart was a member of The City of London Corporation Lands Committee and became Chairman of that Committee in 1874/75. Smithfield Market was commissioned in 1866 and completed in 1868, with the Poultry Market following in 1875. These dates indicate that he was probably very much involved in the building of Smithfield Market.

The late Past Master Mark Adams owned and wore the medal with pride. He pledged that: "When I am finished



with it the WCB will have it." His wishes were fulfilled by his widow, Companion Member Liz Alexander, who presented

the medal to the Court at their September meeting. The Badge can now be seen on display in Butchers' Hall.



Naturally Better

Our delicious, grass fed beef and lamb is a natural source of protein, iron and essential vitamins and minerals needed to support better health, energy and well being.

- ✓ NATURAL
- ✓ NUTRITIOUS
- ✓ WHOLESOME




www.dunbia.com

HMS Tyne: A Summer of service, training and commemoration

UPDATE FROM WCB'S AFFILIATED NAVAL UNIT HMS TYNE

From defending British waters from hostile states to delivering navigational training, and from conducting defence engagement to commemorating those who have served before us, HMS TYNE has enjoyed a busy summer.

TYNE undertook rigorous training in Faslane, Scotland in May before journeying round to Newcastle in June where we hosted tours, a number of Royal Navy Sea Cadets and engaged with local dignitaries.

In commemoration of D-Day, TYNE hosted a memorial service aboard whilst anchored off Scapa Flow, famously the site of the scuttled German WWI fleet. This served as a poignant backdrop to reflect on our history and commemorate the sacrifice of those who fought during World War II, many of whom were related to current members of the Ship's Company. Later that month we crossed the Irish Sea to visit

Belfast and completed Navigation Training for the fleet's budding Navigators.

We made our first foreign 'run ashore' this year in late July when we visited the Dutch Navy's homeport, Den Helder. This allowed the Ship's Company rest after a busy period at sea. TYNE had the honour of being assigned Guard Ship for Cowes Week, the largest sailing regatta in the world. As well as engaging with locals and visitors on the island, the ship offered tours to various groups including the Royal Yacht Squadron and several charities.

September saw a return to conventional

tasking as we escorted vessels of interest through British and Allied countries' waters. TYNE also joined up with two Japanese Maritime Self Defence Force (JMSDF) training ships to conduct training serials and manoeuvres. The two JMSDF ships, KASHIMA and SHIMAKAZE, were undertaking a world tour to give their complement of trainee personnel experience at sea and the chance to visit other nations.

As the summer draws to a close, TYNE remains ready as ever to carry out whatever duties her nation requires of her.



Visit to Worthy Down

The Worshipful Company of Butchers along with many other Livery Companies have a vital, long standing, and much appreciated role in supporting numerous units, regiments, ships and shore establishments in the Royal Navy, Army, Royal Marines and Royal Air Force. WCB have relationships with a number of units, including the Catering Training Wing based at Worthy Down in Hampshire and were invited along with other affiliates to an open day on 8th August 2024.



The day started with a welcome address by Major Javed Johl who explained the functions housed at Worthy Down, a purpose-built modern complex of buildings completed at a cost of £300 million and opened by HRH Princess Anne, Colonel in Chief of Royal Logistics Corps, in May 2021.

The Defence School houses a range of specialist training facilities from the beginning for new recruits to career development for other ranks and at peak demand will accommodate up to 2000 personnel.



Guests viewed an exhibition of the tailoring skills taught to recruits from making Busbies to Bandsmen formal uniform. Also the operation of the BFPO was explained in detail and getting mail and special deliveries anywhere in the world to forces in the field was an utmost priority.

Access to a working kitchen followed and recruits were seen working under the supervision of a Warrant Officer chef producing menus of exceptional quality. Service personnel are also given the skills to improvise field kitchens in combat situations.

The visit concluded with a splendid buffet lunch prepared by the students to a mediterranean theme.

The visit not only illustrated and emphasised the importance of the training and support function to our armed forces but also cemented the close affiliation the Worshipful Company enjoys with the Catering Training Wing as part of its wider relationship with HM Forces.

LIVERYMAN BRYAN PICKERING
ASSISTANT MIKE ATTWOOD

Welcome to our new Corporate Partner – Legacy of Sid



In the dynamic landscape of business, seizing opportunities is essential for success. As our engineering solutions company strives to thrive, we recognise that strategic alliances can be transformative. **One such opportunity lies in joining The Worshipful Company of Butchers Corporate Partnership Scheme.** This is how we feel this partnership can elevate our business:

1. Network Amplification:

- Informal discussions within the Livery network allow for mutual benefit. We can share insights, learn from others, and explore collaborative opportunities.

2. Fostering the Next Generation:

- Our commitment to nurturing future business professionals aligns perfectly with the Company of Butchers' ethos.

- Through this partnership, we introduce our team to external stakeholders. They can build their own networks in an environment of mutual respect and courtesy.
- As our engineers engage with industry leaders, they'll develop essential skills for their personal growth.

3. Learning and Adaptation:

- Listening to colleagues and fellow Liverymen provides valuable perspectives. It helps us stay agile in an ever-changing industry.

4. Skills Resource and Engineering Solutions:

- Corporate members and Livery associates gain access to our expertise. Our focus on engineering solutions becomes a valuable reference point.
- Together, we contribute to shaping tomorrow's talent.

In summary, our partnership with The Worshipful Company of Butchers is more than a collaboration—it's an investment in our collective success.

www.losltd.co.uk

PARTNERSHIPS FOR THE FUTURE

The WCB Corporate Partner scheme was initiated in 2021 as an initial three-year term for companies to engage and get involved in Livery life. Corporate nominees have the opportunity to enjoy the benefits of the Livery (and also some exclusively) to nurture a special personal and professional relationship with fellow Liverymen and members of the meat industry alike.

The scheme continues to grow and we are delighted to announce that the following companies have renewed their Corporate Partnership for the period 2024-27:

Alliance Group (NZ) Ltd
 Cranswick plc
 Dawkins International Ltd
 G Mondini UK Ltd
 Hilton Food Group plc
 Interfood Technology Ltd
 Sealed Air Ltd

If you would like to learn more about the scheme and how you can join, please contact The Acting Clerk: clerk@butchershall.com



"Delivering tomorrow's talent today"

Experts in Process Design and Project Management

A trusted and dedicated service, using skilled engineering resources to manage and deliver projects on behalf of your business.



Feasibility Studies



Engineering Design



Project Management



Factory Optimisation



GET IN TOUCH WITH ONE OF OUR ENGINEERS

+44 7539 314685

info@losltd.co.uk

www.losltd.co.uk

Family-ear times

This year's August Court lunch for Liverymen and their families included return visits from some very special visitors. Having enjoyed a day of their summer holidays at the Hall previously, we were thrilled to welcome back some helpers to help with the call for lunch and enjoy some drinks on the terrace. With age limits lowered, two beautiful babies were also in the room. With an inspiring speech from Professor Jude Capper, everyone was advised to 'do what you love'. Put simply: if you love meat, eat it. If you find your passion, enjoy it. If you like dining at our Hall, do it!



A jewel in the Livery

At his final Court lunch, Master Chris Wood, was delighted to welcome John C Benjamin as his guest speaker. Known to many from The Antiques Roadshow, he is an expert in his field as a jewellery historian and shared stories to a packed Hall of how many surprising treasures had been found at car boot sales. PM Dr Margaret Boanas led the tributes to the outgoing Master and thanked him for his hard work during his year to lead the Court & the Livery through challenging times.



• Peter Sturge MBE, Brian and Irene Pickering with Guest Speaker John C Benjamin Jewellery Historian and Broadcaster at September Court Lunch.

All rise for the Baker



• Guest Speaker HH Stephen Kramer, KC Criminal Lawyer and a Past Master Baker.

Assistant Mark Winston proposed the toast to welcome His Honour Stephen Kramer KC, Past Master Baker, to speak at the new Master's first Court lunch. The guest of honour's illustrious career was as a Judge at the Old Bailey. He highlighted some of the difficulties of dealing with high profile and challenging cases in a Court of Law. The Master Baker and the Master Founder

THANK YOU

Thank you to the following Liveryman for their generous sponsorship of the Champagne Raffle draws that took place at the recent Court lunches:

- Rod Adlington (September)
- John Bausor (October)

Thank you to the following companies for their generous meat donations:

- The 40 Day aged ribeye of English beef by Fairfax Meadow, in celebration of their 50th Anniversary (September Court Lunch)
- Lamb by WCB corporate partner Pilgrims UK (Common Hall)
- The Grass Fed Irish beef by Bord Bia (October Court Lunch)

also attended as Company guests. On a lighter note, The Master presented a cheque from the WCB General Charities to Liveryman Andrew Berisford, in support of his epic Clipper race adventure. (see P6).

Unique Secret St Paul's Cathedral

You get to do some pretty amazing things as a Liveryman, and this was right up there. On Tuesday, 17th September, a small group attended a beautiful Evensong service at St Paul's Cathedral, London followed by an exclusive tour after the cathedral closed, which included areas not normally accessible to the public. It was a real privilege. Wren's Library and the Whispering Gallery were just two of the many highlights. Thanks to our new Liveryman Andrew Mackenzie for organising this event. If you missed out this time, we are planning to repeat this event in 2025 so make sure to book.



• Liverymen at St Paul's Cathedral.

WHAT A YEAR! WHAT AN IMPACT!

In 2023/24 Farms for City Children, with our help, hosted 3,188 children, 442 accompanying adults from 106 schools and groups. 83 of those were returning schools, 16 were new ones and 7 were community organisations. That reach was over 20 UK counties, 96% of schools beneficiaries were from urban areas and 55% of those beneficiaries were from 30% of the most deprived areas in the UK!



All of that year in numbers meant that there were more weeks of activity on the farms than ever before in the charity's almost 50 year history. It will hit its half century mark in 2026!

Bookings for 2024-25 are already at near-full capacity, which is hugely exciting but the cost of living crisis has had a profound impact on so many of our schools and community groups, so the Livery's ongoing contribution is vital to ensure children's understanding of where their food comes from remains and is affordable to all.

TEACH FIRST RUN THE RIVER 2024 IN MEMORY OF DEREK BERRY

Once more the support for WCB's team was outstanding. Some highlights: Katie Dart, Lucinda Baker, and Lucy Manners (Thompson) participated for the umpteenth time, John Bausor again completed 10 kms on his horse, Jean and John Sawdon walked 10k on the Isle of Arran, Andrew Duff ran over Craiglockhart Hill and Mike Attwood led a group round the City testing the refreshments available at various hostelrys. I am pleased to confirm that Steve Chick's dog was awarded a medal.



As an aside, Dan Bausor ran the actual event in an embarrassingly quick 45 mins and Lydia Capper aged 10 participated in the event for the first time.

The commitment was terrific and WCB through Race Fees, Donations and the Drinks Reception Tickets tickets raised a fantastic £2,259 part of the overall total of over £150,000.



• Annual Gathering at Smithfield Market.

Perhaps the most poignant comment came from one of the younger runners participating in the Actual event for the first time. "The event is so special, I found the first 4kms very hard ... but I'll be signing up next year."

Derek Berry would have been very pleased.

Proud Sponsors of the
Worshipful Company of Butchers
Newsletter

D&R MEATS

Farm Fresh Products

Quality is our Future

Unit 10 Colliers Way, Springhill Industrial Park
Old Arley, Warwickshire CV7 8HN
T: 01676 549 161 E: info@dandrmeats.com

www.dandrmeats.com

f g i y

Update on Harper Adams Students

Sponsored by the WCB Education Charity

Jonathan Broadhurst is starting his Master of Research (MRes) degree at Harper Adams University in October with his research topic: 'Improving the Efficiency of UK Sheep Farms'. He has financial support from WCB's Education Charity funding and is carrying out this degree under the direction of Karl Behrendt, Harper's Professor in Agri-tech Economics. Conventional approaches to improving efficiency levels have tended to be based on relatively crude benchmarking techniques, which can only provide limited advice for farmers trying to improve their efficiency levels. Jonathan's research is seeking to measure the technical efficiency of individual sheep farms with respect to their current environmental performance (relating to greenhouse gas emissions, biodiversity etc.) flock genetics and productive performance. The project will utilize econometric methods to analyse anonymised raw farm data. His results will help to add value to a number of current work areas including the important Defra 'Breeding Low Methane Sheep' project.

The outcome of Jonathan's research will provide individual sheep producers with

the ability to compare their efficiency levels in a much more comprehensive manner than at present. It will also enable them to identify the most efficient pathways and practices for their businesses and improve their business performance towards the frontier of what is possible in their individual situation. It will also help them to assess the impact of prior investments in sheep genetics and environmental resources on their sheep farm performance.

Jonathan already has a BSc (Hons) from Harper Adams in Agri-business but in order to equip him with the necessary further skills for conducting this research he will undertake four taught modules at Harper Adams before starting on his research; each module will occupy him for one or two weeks blocks in the early part of the academic year. Jonathan is being invited to attend the WCB Court lunch in January when there will be a chance for liverymen to talk to him about his research project.

Victoria (Tori) Oxtoby is also sponsored by WCB and is in the middle of her MRes degree on 'Factors of Immigration, Inclusion and Diversity in the Meat Industry'. She has completed

the first year of her studies, passed all her modules and is halfway through her research project. Her supervisor is Martin Anderson, WCB Liveryman and a Senior Lecturer at Harper Adams. The outcome of this research should help to inform industry stakeholders in the following areas:

- Issues regarding ethnic diversity in the recruitment of migrant labour.
- The short to medium term requirements of the sector when it comes to migrant labour.
- Strategic planning requirements for recruiting, training and up-skilling to address long term requirements.
- Understanding integration of migrant populations, inclusive recruitment practices and diversity issues.

Congratulations to WCB sponsored student, **Tom Nash**, who has recently completed his MRes degree on the subject of 'Optimisation of Net Zero strategies in the UK beef and sheep sectors'. Tom was awarded a distinction for his degree – a rare achievement for a post-graduate award. The outcome of his research will also be of great interest to UK beef and sheep producers.



• Jonathan Broadhurst.



• Victoria (Tori) Oxtoby.



• Tom Nash.

New, modernised Butcher Apprenticeship Standard launches



• A rejuvenated Apprenticeship will continue to raise standards.

The newly revised Level 2 (L2) Butcher Apprenticeship Standard (version 1.2) has been officially launched, following a lengthy process of meetings and negotiations between employers and IfATE. Over two years in the making the revised butcher apprenticeship, sequel to the popular L2 Butcher Standard, is being welcomed by the employers and training providers who worked hard to bring it to fruition.

Chairing the trailblazer group responsible for the apprenticeship was Darren Andrew of Cranswick, alongside Vice Chair David Lishman from Lishman's of Ilkley. Both deserve thanks for their patience and determination. The Institute of Meat was also pleased to support the group, whilst its umbrella organisation, the Food and Drink Training and Education council (fdc) provided secretariat services.

The original butchery apprenticeship was launched in 2015. Almost a decade later it is credited with having helped restore the mastery of the craft as well as faith in the apprenticeship system itself. To date almost 1800 level 2 butchery apprentices have either successfully completed their apprenticeship or are currently undertaking it.

Time does not stand still though and neither does the meat industry; the revised Standard aims to bring the apprenticeship bang up to date and meet the needs of all butchery employers today.

The updated version of the apprenticeship consists of a common 'core' followed by the choice of either a 'Retail/Instore' or 'Process' butchery specialism. According to FDQ Chief Executive, Terry Fennell, though much of the core content remains, the retail pathway now contains a greater emphasis on

display and customer service skills, whilst the process pathway focuses more on mechanisation and precision cutting.

Government funding for the apprenticeship has also been increased, from £9,000 to £10,000 per apprentice.

To align with the revised apprenticeship a new end-point assessment (EPA) is currently being developed.

The key changes to end-point assessment will be:

- Knowledge test now 30 questions, reduced from 60
- 2.5 hour observation test replaces the practical skills test
- Interview based on a portfolio replaces the previous logbook

Liveryman Joss Faulkner, owner of training provider, Workforce Training and Development (WTD) is busy introducing the revised apprenticeship to new and established clients.

The Institute of Meat will be endorsing the revised apprenticeship by continuing to offer IoM Apprentice membership to all new starters.

Commenting on the rejuvenated butchery apprenticeship, Fennell concluded: "We were there at the beginning and we're pleased and proud to now be part of the 'next generation' butchery apprenticeship, which I'm confident will build on the good work of the first and take butchery in all its forms from strength to strength."



THE
INSTITUTE
OF MEAT

On Par for a second year



The Annual Meat Industry Invitational golf day was held at Essendon Golf course on 11th July 2024. Supported by *Meat Management*, the event was a great success with a field of 20 teams enjoying good weather, which helped scoring and some truly amazing scorecards were handed in.

The course was in great condition, with the staff at Essendon being as helpful as always it made an enjoyable day of fellowship for those that attended. A lovely three course meal was followed by an auction and prize giving which raised a fantastic £1,590 for the Livery.

Congratulations to the following winners on the day:

Longest Drive on the 4th hole:

David Croft

Longest Drive on the 12th hole:

John Cracknell

Nearest the pin on the 8th hole:

Tom Burton

Nearest the pin on the 11th hole:

Liveryman Robert Cannon

Nearest the pin on the 13th hole:

WCB Corporate Partner Ryan Watts

Ladies Competition:

Liveryman Justine Twogood

Men's Singles: Matthew Bird

Runner up of the team prize:

WCB Corporate Partner Alliance

Winner: WCB Corporate

Partner Pilgrims Ltd

Save the date for next year:

Wednesday 10th July 2025



Golfing Society: Save the Dates

**The Prince Arthur Cup -
Walton Health Golf Club -
Thursday 15 May 2025**

**The Horners' Trophy -
Ashridge Golf Club -
Wednesday 11 June 2025**

**Marketors' Golf Day -
Verulam Golf Club, St Albans -
Monday 7 July 2025**



G
Gressingham

*Dine in
with Duck*

GRESSINGHAM
ARE PROUD TO
SUPPORT THE
WORSHIPFUL
COMPANY OF
BUTCHERS

www.gressinghamduck.co.uk

Danish Crown

World famous Danish bacon and gammon, produced by our skilled butchers and created to bespoke specifications, using state-of-the-art technology.

Bringing home the bacon

Our Viking Smoked Dry Cured Back Bacon was awarded 'Best Bacon Product' at the Meat Management Industry Awards 2022. Produced from the finest pork backs, hand-salted and dry cured by our expert bacon curers and smoked to perfection using authentic beechwood, to give it its superior taste and consistency. Nobody does bacon better than the Danes!

Expertly produced gammon

The superior quality of our pork is the outcome of the care taken at all stages of production, from farm to fork. Our Danish pigs are raised with care on sustainability certified farms (under our programme The Climate Track).

Our diverse range of gammon products are then cured and packed locally in the UK by our experts; from horseshoes and converters to steaks and carvery joints, we're here to deliver.

Contact our sales team on 0161 766 1144

www.danishcrown.com/uk



Taurus Lodge

Worshipful Brother Mike Cahill was elected Worshipful Master of Taurus Lodge in March this year and was installed as the 104th Master of the Lodge in September 2024. Mike is one of the very few, who have served as Worshipful Master of Taurus for more than one year, the first time being 2008/09.

Our Worshipful Master is planning a very busy year ahead, as in November the Lodge will be initiating three new members and one joining member all from our Livery Company.

As Taurus is one of the participating lodges of the 'Sister City Livery Lodges' scheme, the Worshipful Master is considered an honoured guest at each of the twenty-two lodges in the group.

It is hoped that Mike will take as many opportunities as possible to visit and represent Taurus Lodge and WCB during

his year of office and, of course, enjoy all that the 'circuit' can offer.

Recruitment of new members of Taurus continues to be successful, with both those new to Freemasonry being initiated and joining members. It is encouraging to report that in the recent past, two further Master Butchers have been initiated into the Lodge.

Taurus Lodge is the private Lodge of the Worshipful Company of Butchers. We are always ready to accept members of the Livery as Joining Members (i.e. members of other Lodges) or as candidates for initiation into Freemasonry via Taurus Lodge. Those who wish to discover more about Freemasonry can do so by looking at the website of the Metropolitan Grand Lodge (www.metgl.com). Additionally, the Secretary of the Lodge, Brendan McIntyre, can be contacted on **07707 522096** or via email to **brendan@brenstech.co.uk**.

• The Worshipful Master congratulating his new Secretary, Brother Brendan McIntyre who becomes only the 13th Secretary of our lodge.



BUTCHERS' HALL

CARVERY LUNCH

Don't miss out on our monthly Carvery Lunch, available to everyone!



UPCOMING DATES:

19th February 2025
19th March 2025
9th April 2025
21st May 2025
18th June 2026
16th July 2025

Our Carvery Lunches serve tender and delicious grass-fed beef from reputable British farms, matured on the bone for at least 28 days. We also offer options for vegetarians and dietary requirements.

We use only the freshest produce sourced daily from New Covent Garden Market in London.

Our in-house desserts and exceptional cheese plate are perfect for rounding off your meal, and our extensive wine list features local and European producers. - **£68 per person**

To book please visit www.butchershall.com



Butchers' Hall, 87 Bartholomew Close, London, EC1A 7EB
0203 478 9440



Livery Announcements



A DOUBLE CELEBRATION

On Friday 6th September, Peter Hardwick was admitted as a New Liveryman of the Company. Unknown to him, the Royal Smithfield Club announced during the meal that he was also the recipient of their Bicentenary Trophy, in recognition of his major contribution to the meat industry. Double congratulations Peter!

- Peter Hardwick (left) accepts his award from the Duke of Bedford.

WCB 200 CLUB

New and existing players are always welcome to sign up to our 200 club. For only £10 per ticket, per month, a number will be assigned to you, which would give you the chance of winning one of three cash prizes, up to £730! Email clerk@butchershall.com for an application form. The following players have been lucky winners:

AUGUST 2024

Assistant Amanda Buitelaar
Gordon Hogg
The late Neil Stoddart OBE

SEPTEMBER 2024

Sam Hovey
Rod Adlington
Jock Harmer

OCTOBER 2024

Geoff Buchanan
Eric Dodd
Mark Roberts

WELCOME TO OUR NEW LIVERYMEN:

Peter Hardwick
Chris Moss-Sutton
Andrew Mackenzie
Emma White



• New Liveryman Emma White with her father, Andrew Chitty and brother Charlie – our corporate members.

Dates for your diary

NOVEMBER 2024

- 9 Lords Mayor's Show & Lunch
- 10 Remembrance Sunday Church Service at St Bartholomew the Great, followed by Lunch at Butchers' Hall

DECEMBER 2024

- 6 WCB Court & Livery Lunch
- 11/18 WCB Christmas Lunch
- 17 Inter Livery Carol Service followed by supper

JANUARY 2025

- 10 WCB Court & Livery Lunch

FEBRUARY 2025

- 7 WCB Court & Livery Lunch

INTRODUCING....

....Karina Pomeranceva who has been appointed as Events and Communications Administrator at WCB. She will be responsible for managing all aspects of the event booking process, overseeing social media activity and assisting with newsletter production. Welcome to the Team and Livery!



DO YOU RECEIVE OUR EMAILS?

We've been informed that some members may not be receiving important emails about our news and events. Please take a moment to check your profiles in the members' area at www.butcherhall.com and update your information as needed. Thank you!



Livery Announcements

CITY FOOD AND DRINK LECTURE 2025

City Food & Drink Lecture

Alongside the other food and drink related Livery Companies - Bakers, Cooks, Distillers, Farmers, Fishmongers, Fruiterers and Poulterers, the Worshipful Company of Butchers are founding sponsors of the City Food and Drink Lecture now in its 24th year.

This prestigious event, the premier such event in the City of London, will be held at Guildhall on Tuesday 11 March 2025 in the presence of distinguished guests and City dignitaries. Our keynote speaker for this year is John Shropshire OBE who will speak about the challenges and opportunities for farming heading towards 2040. Following the Lecture there will be a panel discussion chaired by Charlotte Smith of Farming Today programme.

Finally guests will enjoy a networking supper in the Old Library and the chance to catch up with old colleagues and meet the Speaker and Panellists.

Further information will be published as soon as possible but save the date for now.

Obituaries:

The Company is sad to report the deaths of:

Neil Stoddart OBE
Liveryman since 2010

Arthur Rickett
Liveryman since 1975

Alan Michael Kirby
Liveryman since 1999



Julien wins Gold

It is always a difficult task for the Court to select a Liveryman that has gone above and beyond to perform tirelessly for the benefit of the Butchers' Company. This year was no exception.

The 2024 Gold Award was presented to Liveryman Julien Pursglove at the September Court lunch, in recognition of the unstinting support that he has given to the Company for many years, both as a former Court Member and a Liveryman. Specifically, Julien has successfully served

as the Company's Military Liaison with our affiliated Service units, organised the Company's participation in the Lord Mayor's Show parades, engaged with our associated Charities and represented the Livery at their events and led as Captain of the Shooting Society. Julien received a Gold Badge to wear with pride, together with a citation, that was handed to him with rapturous (and much deserved) applause from all that were there to witness it. Congratulations Julien!

Congratulations:

- Philip and Margot Curtis on their Diamond wedding anniversary.
- Assistant Peter Wood and the Greene King Manufacturing Team for cycling from Dunbar, Scotland, to Bury St Edmunds and raising over £14k for MacMillan Cancer Charity.



Wayne Walker
Est. 1993™
Quality Meats

So Much More For Your Money

Trubshaw Cross, Longport, Burslem
Stoke-on-Trent, Staffordshire ST6 4RB
Tel: 01782 818 556 Fax: 01782 817 755
E-mail: mail@waynewalker.co.uk

Proud Sponsors of the
**Worshipful Company of Butchers
Newsletter**





*Dovecote Park are proud to sponsor
the Worshipful Company of Butchers*



Maximise efficiency, streamline your operations, and drive profitability with Interfood Technology.

From Butchery and Preparation to Pasteurisation, Curing, Stuffing, Clipping, Cooking, Slicing, Inspection, Weighing, and Packing, we've got you covered.

Talk to our experts about solutions that will meet the needs of your business, fully supported by our technical support and service teams for the UK and Ireland.



interfoodtechnology.com

