

NEWSLETTER • Spring 2026



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EVENT HIGHLIGHTS - THE BRAVE NEW YOU 7

- > CREATE who you are
- > COMMIT to your growth
- > CONNECT with your squad
- > CO-CREATE your leadership style
- > CHALLENGE traditional thinking
- > CHANGE the future
- > CELEBRATE you

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Carol Glover is a bold, punk-inspired Maverick leader and positive psychology led Exec coach who co-creates human intelligence in our tech-enabled, AI-uncertain world.

Your Ticket Price is £65 inc VAT
includes refreshments on arrival
and a finger buffet lunch.



When & Where

Tuesday 19 May 2026
10:00 a.m. – 3:30 p.m.
Butchers' Hall
87 Bartholomew Close
London
EC1A 7EB

In proud partnership with



Carvery Lunch In the Great Hall

Welcome glass of sparkling | Three Course Carvery Lunch

Enjoy a seasonal starter, followed by our signature carvery, home to the best roast beef in the city, traditionally aged beef, served with classic trimmings and seasonal vegetables

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📍 87 Bartholomew Close,
London EC1A 7EB



Introducing Our New Seasonal Menu

Make your spring or summer event unforgettable with a menu that celebrates the season's finest flavours.

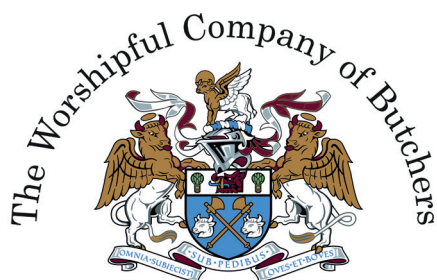
Our new menu features beautifully presented dishes designed to impress your guests while delivering refined, crowd-pleasing taste.

Highlights include perfectly cooked fillet of beef, a vibrant asparagus & pea tart bursting with fresh seasonal flavour and an indulgent chocolate & coffee crèmeux to finish on a rich, elegant note.

Whether you're hosting an intimate gathering or a larger celebration, let us bring exceptional food and effortless style to your table.

Contact us today!
butchershall@bovingdons.co.uk





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Spring 2026

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regarding forthcoming events, and
articles on technical, managerial and
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items of general and topical interest
to members.

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and written articles in this edition.

Thanks to Phil McCarthy for
his photography.



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Front cover:

Main Picture: The military unit group signing the Armed Forces Covenant (read more on page 8).

Bottom left: The March 2026 Court Lunch celebrating International Women's Day.

While only a few are pictured, we recognise and celebrate the many remarkable women across the meat industry who continue to inspire and lead.

Bottom right: City Food and Drink Lecture 2026.

The Master's Chain

On Friday 3rd October 2025, the Master's Chain of Office was stolen from Butchers' Hall. Immediately before a Court meeting and lunch, the discovery was both sickening and shocking.

Presented to the Livery in 1987 by Past Master Norman Poulteney, the chain was 18ct gold, with an enamel and 18ct gold badge. The chain had been beautifully designed with scrolling links and four rams' heads set with 18 blue cabochon sapphires within oval mounts, engraved with the City of London Arms and the Company's Coat of Arms. Gifted to replace a previous Master's Chain that had been one of the many assets taken in a Hall robbery over an Easter weekend in 1981, the theft of the Poulteney Chain is a significant loss for the Company.

At this moment in time, the Chain has not been traced or recovered but the crime remains under investigation by The City of London Police. No other item was taken from the Hall.

An appeal submitted to the Company's insurers was upheld and the Livery Companies' Mutual awarded a discretionary payment of £77,000 in respect of the loss. The compensation payout does not alleviate the emotional and devastating loss of a most precious Livery asset; however, The Court will now move forward with the next steps to replace the Master's Chain.



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The Master's Memoirs

It is an honour and a privilege to represent the Livery at events across the country, and the experiences will last long in the memory.



The honour and privilege I feel, in representing the Worshipful Company of Butchers as Master, is still as exciting as it was on that first day in Common Hall last September.

Opportunities to represent this proud and ancient Company are many and varied and, I can assure you, come thick and fast!

On starting my year, I decided to take every opportunity to make myself and, more importantly, the office of Master, available for as many events as possible in the meat industry and the City of London.

Starting, two days after being clothed in Butchers' Hall, by accompanying other Masters on a memorable visit to Liveryman Paul Kelly's turkey farm in Essex to, most recently, enjoying a Butchery Showcase event at Plumpton College in Sussex, in this its centenary year; the experience has been even more unique and wonderful than my predecessors predicted.



- Being awarded Fellowship of The Institute of Meat by IoM chair Bill Jermy has been one of many highlights.



- The Master leading the WCB parade at the Lady Mayor's Show.

Master Butcher of the Worshipful Company of Butchers is a position well respected within the City of London; a reputation I'm desperate to protect and augment. The respect shown in the meat industry is clear for everybody to see and feel at every Court Lunch with Liverymen and guests being upstanding and applauding the Master and top table guests.

That feeling of welcome – to say nothing of those goosebumps – will stay with me forever. Just watch my smile and how proud I am the next time you watch me walk in!

Presenting prizes and awards at the Institute of Meat/WCB awards ceremony in Butchers' Hall was almost as much a privilege and thrill as being awarded my own Fellowship of the IoM honour at the same event. I'm humbled to have been acknowledged in this way by the industry.

I've been welcomed by the Fleshers of Aberdeen, proposed a toast to the Incorporation of Fleshers of Glasgow and taken my place, for a year and a day, as a Freeman of the York Butchers' Guild. Wonderful experiences and priceless memories.

Leading our parade at last year's Lady Mayor's Show was a real highlight and the famous Rib of Beef, still being talked about in the City, shows the impact we made, saying nothing of the two-minute live BBC interview with Liveryman Fran Wyatt and her sausages. All in all, a permanent reminder of the respect consumers and broadcasters have for the industry.

I could devote the rest of this Newsletter to my memories... suffice it to say that my monthly blog at www.butchershall.com affords more space to the detail and I hope you enjoy reading it.

Gwyn Howells, Master 2025-2026

We are delighted to announce that the Master's Fundraising Ball is sold out.
Thank you all for your support.

City Food & Drink Lecture 2026



WCB is a founding sponsor of the annual City Food & Drink Lecture, now in its 25th year, which is an invitation-only high-profile fixture in the City of London and international food and drink industry calendars. Now sponsored by eight food-related Livery Companies and leading food and drink industry corporations, the Lecture is delivered each year by a leading figure in the food business who is invited to speak about the issues they regard as the most important in shaping the way food and drink is produced, distributed, marketed, sold and consumed.

This year, the Lecture was delivered by Professor Susan Jebb OBE. She discussed the health of the nation and the impact that what we eat and drink has on our health. The Lecture was followed by a panel discussion chaired by the BBC's Charlotte Smith with Christine Tacon CBE of the Co-op, Ash Amirahmadi OBE, chairman of Sofina Foods Europe, and Ian Wright CBE, senior management adviser across the food industry.

HRH The Princess Royal also attends and provides an insightful summing up.

An important aspect of CFDL is the Future Generation Forum, expertly hosted by two of our own: Professor Jude Capper and Dr



• HRH Princess Anne attended the City Food & Drink Lecture 2026.

Claire White. This is held during the afternoon before the main Lecture and brings together around 70 students and young professionals from across the food industry and universities, who also get to meet and ask questions of the keynote speaker and the panel. This was also attended by the Master, who declared it the most impressive part of a most excellent event.

ASSISTANT MIKE ATTWOOD

ANNUAL UNITED GUILDS SERVICE 2026

Members of the Livery attended the annual United Guilds Service at St Paul's Cathedral on Friday 20th March 2026, one of the largest events in the City's Livery calendar. The service brings together the Guilds and Livery Companies of the City and was attended by the Lady Mayor, Dame Susan Langley DBE, together with the Court of Aldermen. This year's sermon was delivered by The Reverend George Bush.

Following the service, members and guests returned to Butchers' Hall for a drinks reception and luncheon where guests enjoyed the Company's famous steak and kidney pie. The lunch provided an opportunity to continue the spirit of fellowship and connection after this important City occasion.



• St Paul's Cathedral.

BUTCHERS TAKE PART IN INTER-LIVERY PANCAKE RACES



• L-R: Paul Van Wymeersch (Porky Whites), The Master, Asst Mike Attwood, Liveryman Francesca Wyatt (WCB Team: The Flying Porkers).

Members of the Worshipful Company of Butchers took part in the annual Inter-Livery Pancake Races in Guildhall Yard on Shrove Tuesday, 17th February.

Hosted by the Worshipful Company of Poulterers, the event brings together teams from across the City's Livery Companies, who race while tossing pancakes in this colourful City tradition.

Congratulations to the team, narrowly missing out on winning the final!

NEW LIVRY COMPANY: HR PROFESSIONALS

The Court of Aldermen has approved the Company of HR Professionals as the 114th Livery Company of the City of London, now titled The Worshipful Company of HR Professionals.

CITY BRIEFINGS 2026

19th May • 10th September • 18th November

To book please visit Courses at www.liverycommittee.org



REHEARSAL BREAKFAST

To mark the 50th anniversary of the Livery hosting a breakfast following a very early morning rehearsal of the Lord Mayor's Show, we were delighted to commemorate the historic occasion on 5 November, by inviting The Lady Mayor Elect Alderman Dame. Susan Langley DBE and Pageantmaster Dominic Reid OBE to sign our Golden Book.

SAVE THE DATE

ELECTION OF THE LORD MAYOR & LUNCH 29TH SEPTEMBER 2026

Lunch Price: £86 (inc VAT)
per person.

Scan the QR code for more information and to book your lunch directly with Bovingdons.



Sheriffs' Ball 2026 Celebrates a Decade at Guildhall

The Sheriffs of the City of London, Alderman Robert Hughes-Penney and Deputy Keith Bottomley, will host the tenth anniversary Sheriffs' Ball on Friday 18th September 2026 at Guildhall in support of The Lord Mayor's Appeal and The Sheriffs' and Recorder's Fund.

This year's theme, the Sheriffs' Brazilian Beach Ball, will bring the colour, rhythm and vibrant spirit of Brazil to the evening.

Tickets: Premium tables of ten £5,000
Standard tables of ten £2,600
Individual tickets £275.

For further details, visit:
www.thelordmayorsappeal.org



LADY MAYOR'S MOTORBIKE RIDE OUT 11TH JUNE 2026

Members are invited to join the Lady Mayor's Motorbike Ride Out on 11th June, when up to 200 motorbikes will depart from St Paul's Cathedral and ride through the City to a farm in Essex for refreshments.

The event is expected to be oversubscribed, so early registration is encouraged. Scan the QR code to book:



Election of Sheriffs & Lunch Wednesday 24th June 2026

The Election of Sheriffs on Midsummer Day is one of the City of London's oldest civic traditions.

Each year on **24th June**, the Liverymen of the City's Livery Companies gather at Guildhall to elect two Sheriffs for the coming year.

Following the ceremony, please join us at Butchers' Hall for a celebratory lunch. Guests will be welcomed with a glass of sparkling wine before enjoying

a three-course luncheon in the Great Hall, followed by coffee.

Lunch Price: £86 (inc VAT)
per person.

Scan the QR code for more information and to book directly with Bovingdons.

Election booking information will be provided shortly.



Linking Arms



• Signing the AFC.



• Assistant Mike Attwood with Mark Smith.

The Company's annual Military-Themed March Court Lunch at Butchers' Hall brought together members of the Court and a number of distinguished guests for an enjoyable and meaningful occasion in the Company's calendar.

The guest speaker was Mark Smith, military historian and broadcaster. Mark has had a lifelong interest in military history and has been visiting battlefields since 1986. For more than 20 years, he has led battlefield tours, sharing his knowledge and passion with a wide range of audiences. Members were particularly pleased to welcome him as he has also led the Company's Battlefield Tours over the past two years. His talk was engaging and informative, drawing on both his expertise and extensive experience.

A highlight of the event was the signing of the Company's commitment to the UK Armed Forces.

STEP INTO HISTORY – WATERLOO BATTLEFIELD TOUR

22nd-25th October 2026

Following memorable trips to Ypres (2024) and the Somme (2025), the WCB Historical Society returns to Belgium for a three-night tour of the Waterloo Campaign battlefield (1815) from 22nd-25th October 2026.

The tour will once again be guided by Mark Smith of *Antiques Roadshow* fame, joined by Peter Whapshott of Barbed Wire Tours.

Cost:

£775 per person (sharing)
£875 single

£200 deposit required.

Price includes coach travel from Ebbsfleet, Le Shuttle crossing, hotel with breakfast, and guided tours.

Places are limited.

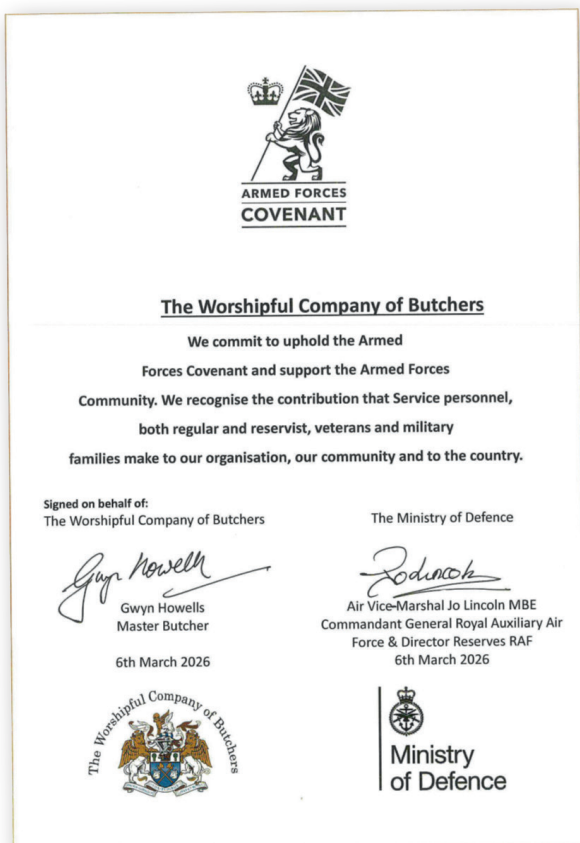
For more information, visit the [Event Page at www.butchershall.com](#) or contact Mike Attwood via mike.attwood1958@gmail.com to register interest.

HONOURING OUR COMMITMENT: SIGNING THE ARMED FORCES COVENANT

At such an important time for security and defence, we proudly signed the Armed Forces Covenant on Friday 6th March.

The Master Gwyn Howells and Air Vice-Marshal Jo Lincoln MBE FCILT FCIPD signed the Covenant, witnessed by Lt Cdr (Ret'd) Liz Church RD VR and our affiliated unit commanders Wing Commander Steven Fry KVRM – 600 (City of London) Squadron RAuxAF, Major Ben Millan RLC and Commander Matthew Gee RN – The Catering Training Wing. HMS Tyne were unable to attend due to operational duties.

We commit to uphold the Armed Forces Covenant and support the Armed Forces Community. We recognise the contribution that service personnel, both regular and reservist, veterans and military families make to our organisation, our community and to the country.



A Warm Welcome to our New Charity Partners

We are delighted to announce Aberlour Children's Charity and Shallowford Farm as our principal beneficiaries for the Major Award 2026-2028 three-year cycle and look forward to supporting their important work. Both charities were formally introduced to the Livery at the January Education and Charity Lunch, where they were represented by Ms Rachel Deuchar of Aberlour Children's Charity and Ms Fiona Lambeck of Shallowford Farm, supported by Liveryman Isla Roebuck and John Dracup respectively.

ABOUT ABERLOUR CHILDREN'S CHARITY



Aberlour Children's Charity supports disadvantaged children and families across Scotland. With more than 150 years of experience, it provides safe homes, family support services and opportunities for young people at risk of exclusion.



Through its partnership with the Worshipful Company of Butchers, Aberlour will deliver a diverse programme of activities – from farm visits and cultural experiences to outdoor adventures – helping young people build skills, confidence and relationships. The partnership will also offer hands-on insight into the meat industry and its supply chain.

Its aim is to ensure young people feel included, supported and able to reach their full potential.

For more information, visit: www.aberlour.org.uk

ABOUT SHALLOWFORD FARM

Shallowford Farm is a working hill farm and educational charity in Dartmoor National Park, run by The Shallowford Trust. It offers young people – particularly from urban areas – hands-on experiences of farming, food production and rural life.

Through school visits, residential stays and outreach programmes, the charity helps children understand where food comes from, learn about sustainability and animal welfare, and build confidence through outdoor learning.

With support from the Worshipful Company of Butchers, Shallowford Farm will expand its programmes, enabling more young people to engage with curriculum-based learning and initiatives such as 'Farm to City', bringing farming experiences into urban communities.

For more information, visit: www.shallowfordfarm.co.uk



• The Master and fellow members with Fiona Lambeck, Shallowford Farm (first on the left), and Rachel Deuchar, Aberlour Charity (second from the right).

The Company was delighted to have worked with and supported its previous charity partners, Teach First and Farms for City Children, and extends its sincere thanks for their valuable collaboration and the impact achieved together.

Over the next three years, this partnership will provide Aberlour Children's Charity and Shallowford Farm with sustained funding of £20,000 per annum, enabling them to plan with confidence and deliver their programmes more effectively. This longer-term support helps ensure stability, allowing both charities to expand their reach, invest in key initiatives, and create lasting impact for the individuals and communities they serve.

Through this focused approach, WCB continues its tradition of supporting charities that deliver real impact in communities while promoting social wellbeing and opportunity. If you wish to support our general charities, please contact clerk@butchershall.com to arrange monthly or annual donations.



GRESSINGHAM ARE PROUD TO SUPPORT THE WORSHIPFUL COMPANY OF BUTCHERS

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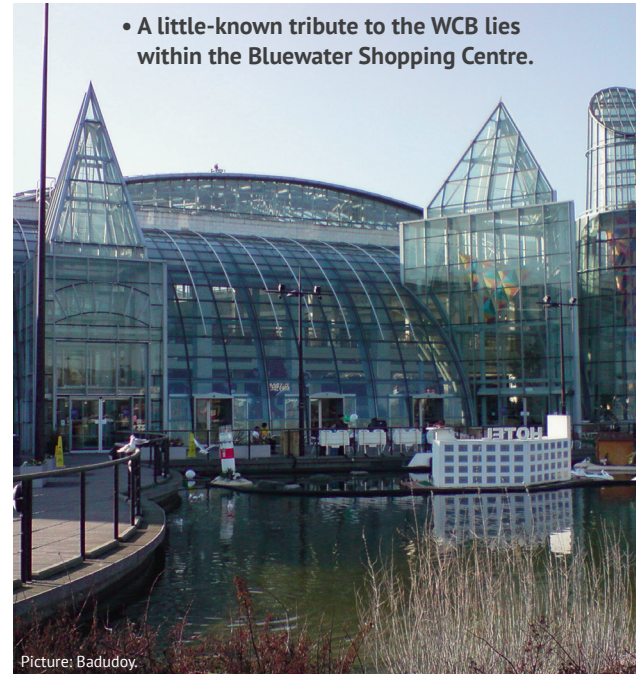
A Hidden Tribute to London's Livery Companies at Bluewater Shopping Centre

Nestled between London and Kent, in between the spaghetti junction of the Dartford Crossing and the M25 is Bluewater Shopping Centre. Officially opened in 1999, Bluewater is one of the largest shopping centres in the country. Rising out of a former chalk quarry, Bluewater boasts more than 50 acres of landscaping, 300 shops, bars, restaurants and a leisure park! Hidden amongst all of this is a little-known tribute to The Worshipful Company of Butchers!

One of the three shopping arcades is known as the 'Guildhall'. The frieze of the upper storey is decorated with 106 carvings representing the 100 Livery Companies of the City of London at the time of construction in 1999 plus the six Companies then without Livery.

The carvings are set out in blocks of five in order of precedence and run from the Mercers (1) to the Information Technologists (100) followed by those of the six Companies without Livery.

So, the next time you're in Bluewater, look up and consider how the legacy of the Livery Companies reaches far beyond the City of London. Rooted in centuries of trade, craftsmanship and civic responsibility, their influence continues to shape institutions, professions and communities all around us, often in ways that pass unnoticed.



• A little-known tribute to the WCB lies within the Bluewater Shopping Centre.

Picture: Badudoy.

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Spotlight on Corporate Partner: Interfood

As National Apprenticeship Week 2026 highlighted the key role that vocational routes play in closing the skills gap across the butchery industry, Interfood wants



to champion the sector's commitment to quality training and career development. It's a call to action for employers and trade partners to encourage, mentor and invest in the next generation of skilled butchers.

Structured apprenticeships offer a compelling alternative to the university route, where young people can earn while they learn, build their qualifications and gain real industry experience from day one. Apprenticeships combine training on the job with mentorship from experienced professionals, giving apprentices a head start in leadership, core butchery skills and safety practices as they progress.

Apprenticeships in the butchery industry come with excellent benefits – competitive wages, support in studying for nationally recognised qualifications, hands-on development and clear long-term career pathways. Employers across the sector are offering structured training routes to apprentices to build confidence, technical competence and pride in their craft.

By directing young talent into apprenticeships instead of defaulting to university pathways, we strengthen our workforce, preserve traditional skills and ensure that butchery remains vibrant, innovative and sustainable for generations to come. Website: interfoodtechnology.com

Showcase Your Business with WCB Corporate Partnership Opportunities

Perks of being a WCB Corporate Partner include the opportunity to advertise in this newsletter, along with complimentary invitations to exclusive events such as the Master's Fundraising Dinner. Corporate Partners are also invited to be involved in and support key events such as the Boar's Head Ceremony and the Lord Mayor's Show.

These prestigious occasions provide an excellent platform to connect with fellow industry professionals, enhance your organisation's visibility within the Worshipful Company of Butchers community, and support initiatives that promote excellence across the sector.

To learn more about the benefits of becoming a Corporate Partner, or to discuss how your organisation can get involved, please contact Assistant Paul Willington at pcw1108@icloud.com for further details.

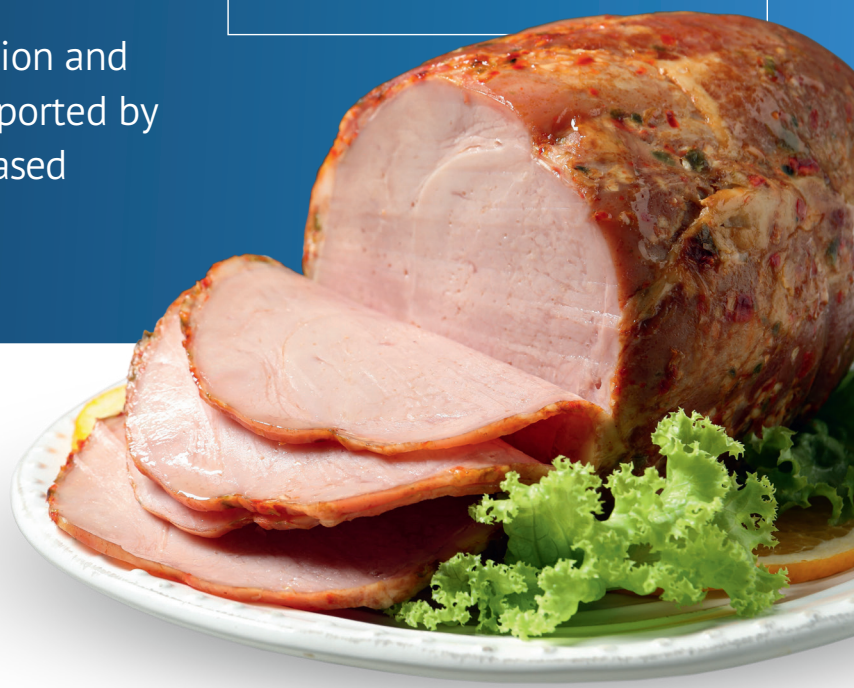
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A New London Museum in Smithfield and Champion Sausages

The November Court Lunch welcomed Sharon Ament, Director of the London Museum, who shared an update on the exciting new London Museum being developed at Smithfield's historic General Market. The project will create a major cultural destination, telling the story of London, and is set to open its first phase in 2026.

Full article is available on our News page at www.butchershall.com.



• Guest Speaker Sharon Ament.

City Meat Lecture 2025 – Highlights



• Attendees enjoyed insightful discussion at the City Meat Lecture.

Held at Butchers' Hall on 26th November 2025, the Worshipful Company of Butchers' City Meat Lecture brought together members of the Livery, industry leaders and guests for an evening of insightful discussion on the future of meat and livestock in modern society.

The keynote speaker, Professor Chris Elliott OBE, shared his expertise on food security and the role of meat production in a changing global food system. His address was followed by a lively panel discussion and Q&A, led by Assistant Stuart Roberts, with panellists Baroness Minette Batters and Jez Fredenburgh, sparking thoughtful debate among attendees.

Full highlights and a video of the evening's insights are available on our News page at www.butchershall.com.

Happy Halliday

On Friday 5th December, Butchers' Hall hosted its monthly Court Lunch, featuring former rugby star Simon Halliday as guest speaker. Halliday, a Bath Rugby standout and England international, was a 1991 Rugby World Cup finalist and toured with the British and Irish Lions. Since retiring, he co-founded the Sporting Wine Club, blending his passion for sport with fine wine.

The lunch was attended by fellow Masters including Mr Doug Wills, Master Stationer; Mr Simon Oliver, Master Founder; and Mr Fergus McMullen DL, Master Brewer, accompanied by his Clerk, Cdre Nick Tindal.



• Guest Speaker Simon Halliday

DELIVERING CHRISTMAS JOY TO CHILDREN IN HOSPITAL

As is our annual tradition, we were delighted to support Theodora Children's Charity to deliver a bumper collection of presents that will be gifted to poorly children spending time in hospital this Christmas.

We are so grateful to Liverymen and guests that attended our Merry Christmas lunches that donated so generously to this annual initiative – thank you!



Charity, Education and Steak & Kidney Pudding

The first Court Lunch of 2026 set the tone for the year ahead, celebrating charity and education while guests enjoyed a much-praised Steak & Kidney Pudding.

The guest speaker was Professor Nick Lemoine CBE MD PhD FMedSci, representing the Master's chosen charity of the year, Barts Charity, which supports the Ovacatch Project for the early detection of ovarian cancer. Professor Lemoine is national director of strategic development in the NIHR Research Delivery Network and professor of molecular oncology at the Barts Cancer Institute.

Guests included Mrs Debbie Johnson, Master of the Worshipful Company of Furniture Makers; 2024 Nuffield Scholar Jock Gibson, whose research can be found on the Nuffield page of the website.

The occasion was a fitting start to the year, highlighting the Company's ongoing commitment to charity, education and fellowship.

The full article is available on our News page at www.butchershall.com.



• Professor Nick Lemoine CBE, our guest speaker at the January Court Lunch.



UPCOMING EVENTS:

May 2026

- 8 WCB Court & Livery Ladies Lunch.
Speaker: Gary Phillip Langley Consort to the Lady Mayor

June 2026

- 5 WCB Court & Livery Lunch.
Speaker: Dame Irene Hays DBE DL
16 Dinner in celebration of Eid-al-Adha
24 Election of Sheriffs – Guildhall, followed by Lunch

July 2026

- 2 WCB Golf Day 2026
3 WCB Court & Livery Lunch. Guest speaker TBC

August 2026

- 7 WCB Court Lunch for the Younger Generation

An Inspiring Story at the February Court Lunch



• February's speaker Tom Gregory.

The February Court Lunch at Butchers' Hall featured guest speaker Tom Gregory, swimmer and author, who shared the remarkable story of becoming the youngest person ever to swim the English Channel at just 11 years old. He later recounted this extraordinary achievement in his award-winning memoir *A Boy in the Water*.

A former officer in the Royal Anglian Regiment, Gregory is now a Partner at Deloitte LLP. His inspiring story provided a fascinating and memorable highlight to the occasion.

The lunch also welcomed a number of distinguished guests from across the Livery, including Mr Lawrence Mallinson, Master of the Carpenters' Company, accompanied by their Clerk, Colonel Ralph Arundell; Dr Jason Aldiss, Master of the York Guild, with Clerk Mrs Jean Sawdon; Mr John Telling, Master of the Plaisterers' Company; and Mr Mike Mathieson, Prime Warden of the Dyers' Company.



NEW DONATION

The Company is grateful to its latest contributor, Liveryman Peter Wright, whose name has now been added to the Brewster Board, proudly displayed on the ground floor of Butchers' Hall.

Harper Adams Students Carrying out Valuable Research for the British Meat Industry

WCB's Education Charity sponsored three Harper Adams University students, who completed their Master of Research (MRes) degrees last year and received their awards at the university's Graduation ceremony. One-third of the MRes course requires completion of four taught modules, while the remaining allocation is devoted to a substantial research project. These projects addressed areas of importance to the UK meat and livestock industry.

Aine Murray's (pictured right) project examined **'The Effect of Animal By-products and Co-products on the Carbon Footprint of Beef'**. Many estimates of beef's carbon footprint (Cfp) are calculated using data that exclude animal by-products (ABPs) and co-products. Alongside organs, hides and blood, these include uses such as pet food, livestock feed, fertiliser, biofuels, cosmetics and pharmaceuticals, and together can account for more than 50% of the live animal's weight. Their omission has partly been due to a lack of accurate data in this complex area, which in some debates has led to an overstatement of beef's Cfp and the industry's contribution to climate change.



Aine's research used rare access to data from a major abattoir and nearby rendering facility. Her findings suggest that including these factors significantly reduces the carbon equivalent measure. Although based on data from one site and without a full life-cycle assessment (LCA), the results may have important implications for the industry.



Victoria Oxtoby's (pictured left) research focused on **'How the impact of immigration, diversity and inclusion shape workforce dynamics and organisational practices in the UK meat industry'**. Her research explored three areas.

First: **the impact of immigration on workforce composition**. Her findings indicated immigration has played a major role in shaping the UK meat industry workforce, with questionnaire responses suggesting migrant labour contributes between 40% and 80% of company workforces.

Second: **how workforce diversification shapes workplace practices and dynamics**. Increased diversity was found to bring tangible benefits, including improved team cohesion, stronger problem-solving and greater cultural adaptability. However, results varied across the industry. Some companies highlighted challenges such as language barriers, inconsistent onboarding and a lack of formal diversity training, suggesting workforce diversity in parts of the sector is increasing faster than the infrastructure designed to support it.

Third: **an evaluation of policies and practices promoting inclusion within the meat industry**. The research concluded that formal inclusion policies remain underdeveloped across much of the sector and highlighted the need for further research.

Jonathan Broadhurst's (pictured right) research examined **'Dynamic Price Transmission and Interconnectedness in the UK Beef and Lamb Markets'**. He analysed weekly producer and retailer price data in the UK beef and lamb markets from January 2019 to March 2025 to identify price transmission patterns and improve understanding of the relationships underpinning price formation.



The topic has attracted increasing interest among UK consumers and policy advisers concerned about rising consumer prices. The results indicated stronger links between producer and retail prices for beef than for lamb, reflecting structural differences between the two industries. Additional insights also emerged from the detailed analysis.

A brief overview of his research will be circulated.

LIVERYMAN BOB BANSBACK OBE

Meat Industry Stars Celebrated at Institute of Meat and Worshipful Company of Butchers Annual Prizegiving



In one of the industry's favourite traditions, on 26th February, together with the Worshipful Company of Butchers (WCB) we celebrated the achievements of apprentices, employers and training providers at our Annual Prizegiving in Butchers' Hall.

After welcoming a record number of attendees, chief executive Dave Smith (F.Inst.M) revealed the winners in each category, who were presented with their awards by Gwyn Howells, Master of the Worshipful Company.

The winners and awards are below:

The coveted **Champion Meat Apprentice of the Year** award, sponsored by *Meat Management* magazine, was won by Nikita Somma, from Sykes House Farm.

All apprentice winners received cash prizes, framed certificates and a year's honorary membership of the IoM.



• The 2026 prizewinners with IoM's Keith Fisher, Dave Smith and Bill Jermy, and the Master (front row).

Commenting on the event, Dave Smith said: "I've attended the IoM/WCB Annual Prizegiving many times as a guest, but standing here today to personally applaud the efforts and achievements of today's award recipients has been doubly rewarding and enjoyable.

"I'm especially pleased to see women so well represented among our apprentice winners."

Thirteen new butchers also joined the elite ranks of Institute of Meat accredited Master Butchers. Past CEO, chief moderator and

Fellow of the Institute of Meat, Keith Fisher (F.Inst.M), awarded this honour to the following people:

- **Greg Brighthouse (MB.Inst.M)**
Self employed
- **Paul Halliwell (MB.Inst.M)** Booker
- **Kevin Hudson (MB.Inst.M)** Booker
- **Stuart Ormiston (MB.Inst.M)** Booker
- **Gavin Pittman (MB.Inst.M)**
Yorkshire Craft Butchery
- **Darren Symes (MB.Inst.M)** Booker
- **Martin Taylor (MB.Inst.M)** Booker
- **Christopher Yates (MB.Inst.M)** Booker
- **Kevin Jaggard (MB.Inst.M)**
MEAT Ipswich

Winner	Award	Employer	Proposer	Sponsor
Liam Burton	Best New Apprentice	ABP Shrewsbury	Laura Faulkner MI-ET	Windsor Food Machinery Ltd
Nikita Somma	Best Retailer Butchery Apprentice	Sykes House Farm	Kyle Linley, Leeds City College	National Craft Butchers
Joe Wadey	Best Independent Retailer Meat Apprentice	South Downs Butchery	Henry Martin, Plumpton College	Dalziel Ltd
Faye Sleight	Best In-store Multiple Retailer Butchery Apprentice	Morrisons, Parkgate, Sheffield	Jo Di Cristofaro, Remit Training	Victorinox
Rolaine Escano	Best Meat Processing Apprentice	HG Walter Ltd	John Marshall, MEAT Ipswich	British Meat Processors Association
Jochyl Mier	Best Abattoir Worker/Apprentice	ABP Newry	Michael Prunty, Southern Regional College	ABP Food Group
Ashton Davis	Best Apprentice Showing Management Potential in a Manufacturing Environment	Cranswick Preston	Paul Nicholson, Bishop Burton	Worshipful Company of Poultry
Bradley Davey	Best Meat Apprentice Showing Real Management Potential	Morrisons Tamworth	Jo Di Cristofaro, Remit Training	Oakfield Foods Ltd
Jimmy Mariano	Lord Graham Endeavour Award	Trussells Butchers	David Munden, MEAT Ipswich	BDCI
Booker Group	Best Company Training Scheme	Booker Group	Tara McCaffrey, Crosby Butchery Training	WCB/Jenkins Family
Bishop Burton College	Best Meat Training Provider of the Year	Bishop Burton	Paul Took, Cranswick	WCB/Edkins

- **Miles Nicholas (MB.Inst.M)**
Morgan's Butchery
 - **Andrew Woods (MB.Inst.M)** MJ Birtwistles
 - **Scott Bradley (MB.Inst.M)**
Woodhead Bros
 - **Peter Rushforth (MB.Inst.M)** Innovative Food Ingredients
- The grand finale was the inauguration of three new Fellows to The Institute of Meat: Gwyn Howells, Master of the Worshipful Company of Butchers, Paul Miles from the Booker Group, and Paul Cadman from Crosby Management Training.

For more information, contact Sheryl Horne at info@instituteofmeat.org.



Worshipful Company of Butchers Golfing Society

Nine participants attended the Annual General Meeting, the first to be held at the Hall since 2013, and a fine event it was, too, with the meeting followed by lunch at the monthly Carvery in the presence of the Master.

The meeting congratulated Peter Allen on his year of captaincy – the first period since the onset of Covid-19 in which the Society played two events of its own in addition to our participation in meetings held by other Livery companies.

Incoming captain Craig Hamilton committed to continuing Peter’s good work and will now seek to find two venues for the Spring and Autumn meetings – with suggestions being Luffenham Heath and perhaps Sundridge Park or The Addington,

although dates and locations have yet to be confirmed.

Dates of which to be aware as you schedule your golfing diaries for this year are:

Please visit the Societies page on www.butchershall.com

LIVERYMAN CRAIG HAMILTON

Event	Location	Date
The Prince Arthur Cup	Walton Heath Golf Club	Thursday 21st May
Butchers’ GS Spring meeting	To be arranged	
The Horners’ Trophy	Ashridge Golf Club	Wednesday 10th June
The Marketors’ Golf Day	Verulam Golf Club	Monday 6th July
Meat Industry Golf Day	Essendon Golf Club	Thursday 16th July
The Distillers Golf Day	Tandridge Golf Club	Thursday 22nd October
Butchers’ GS Autumn meeting	To be arranged	

There are still a few team places remaining for Meat Industry Golf Day on 16th July. Please contact Liveryman Alan Bird at alan@twocountiesfoods.co.uk to book.

WCB GUN CLUB 2026 PHEASANT SHOOT

The WCB Gun Club was relaunched in 2025 and commenced with an inaugural pheasant shoot on January 15th 2026 at Sandon Estate, Staffordshire.

Nine guns met at the Dog & Doublet Inn, Sandon, for a shoot dinner the night before and were welcomed by our shoot organiser, Robert Gooch and the Gun Club chairman Julien Pursglove. The estate head keeper joined us later in the evening to brief us on the day and assure us that we would have a good time.

The day began with difficult conditions as a thick fog had settled, but once it cleared, we were able to see the beauty of the rolling



• (L-R) Jim Gaffney, Tom Absalom, Andrew Parker, Rob Currie, Tim Stone, Daniel Parker, Robert Gooch, Fergus Howie, Julien Pursglove.

topography of the estate. Shot of the day went to Dan Parker, for a very high, fast-moving duck. Though Dan must be very used to winning these accolades as he left his prize, a magnum of claret, behind.

If any of the livery would like to join the Gun Club, please contact Liveryman Daniel Parker at dan@sausagemasters.co.uk. **LIVERYMAN DANIEL PARKER**



Taurus Lodge

A busy November meeting witnessed two of our brethren becoming Master Masons and two others receiving their Grand Lodge Certificates, which helps when visiting other Lodges. Following the meeting, members gathered for the Festive Board meal, where we were delighted to host Master Butcher Gwyn Howells. As part of our annual tradition, our Worshipful Master presented a £250 donation to the Master Butcher's chosen charity.

We sadly reported the passing of Past Master Phillip Splet in November.

Yet another Initiation was held in January at our Burns Night Supper. The evening featured a grand procession led by our piper, Bro. Jason Aldiss, and the customary *Address to the Haggis*, theatrically delivered, for the first time in many years, by an actual 'Scotsman' hailing from London Scottish Rifles Lodge to great acclaim. Unfortunately, we reported another death of one of our Past Masters, Peter Murcott, who passed away at the end of December.



Pleased to confirm we have Lodges returning to use our Hall for their meetings, including Hornsey Lodge, the Lodge for Escorting Officers, which will start meeting at the Hall and using our Taurus Equipment from March 2026, meeting twice a year. Hopefully with more Lodges to follow.

Taurus members came out in force at the February Court Luncheon, in support of our current Worshipful Master John Harrison and for our incoming Master Elect, Philip Hambling, who should be elected at our March meeting.

In March, we will be Initiating another member from our Livery Company.

Taurus Lodge, the private Lodge of the Worshipful Company of Butchers, continues to flourish and welcome 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, or contact our Lodge Secretary Mike Cahill, at secretary@tauruslodge.org.uk or 07932 644385.



THE WORSHIPFUL COMPANY OF BUTCHERS' YACHT CLUB



Calling all Livery members. Come and enjoy the company of your fellow butchers while sailing or motorboating.

- **15th-17th May: Lord Mayor's Cup** in Cowes, competing with other Livery Companies
- **12th-13th June: Sea View social sail/motor** to Cowes for food, drink and great company
- **Rona Ketch weekend**
(date TBC, depending on numbers)
- **11th July: Round the Island Race** – a must-do sailing experience
- **7th September: Sunsail/Prometheus Sailing Day and Master's Cup** (open to all, sailors and non-sailors)
- **21st October: Laying Up meeting and carvery lunch** to round off the season

For all the above, please contact Assistant Andrew Berisford on andrew.berisford@wcbmarketing.co.uk or Liveryman Bill Jerney on bill.jerney@instituteofmeat.org. And/or join the WhatsApp group to keep up with the club and our activities, which also includes members looking for crew.

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Livery Announcements

THE CHAMPAGNE RAFFLE HAS BEEN KINDLY SPONSORED BY:

- Liveryman Gregory Lawrence CC (November)
- PM Tim Dumenil (January)
- Assistant William Buchanan (February)
- Assistant Stuart Roberts (March)

WCB 200 CLUB

Congratulations to our recent 200 Club winners, and thank you to everyone who continues to support this important fundraising initiative.

November 2025

- 1st prize – Asst William Buchanan
- 2nd prize – David Harrison
- 3rd prize – Michelle White

December 2025

- 1st prize – Asst Paul Dolan
- 2nd prize – John Bausor
- 3rd prize – Jock Harmer
- 4th prize – Gerry Hanley (Surprise Christmas Draw)

January 2026

- 1st prize – Shaun Thorp
- 2nd prize – PM Andrew Parker
- 3rd prize – Warden Tim Stone

February 2026

- 1st prize – Rob Yandell
- 2nd prize – Richard Taylor
- 3rd prize – Andrew Tyler

March 2026

- 1st prize – Julian Weeks
- 2nd prize – Bill Lawes
- 3rd prize – Graham Youngman

WELCOME TO OUR NEW LIVERYMEN:

November

- Bernardo Chagas Lima Braga



February

- Ryan Douglas Watts
- John James Dickinson



December

- Matt Lee
- Craig Matthew Thomas
- Jason William Hilliard
- Stephen David Allen
- Quentin Claeys



March

- John Lennon
- David Jonathan Peirson Eckley
- Danny Upson
- Edward Robert Marler-Roe
- James (Jimmy) Doherty
- Gordon James Newlands
- Matthew John Kendall Jackson



THANK YOU

Thank you to the following Liverymen and Companies for their generous sponsorship:

- Liveryman Fergus Howie of Wicks Manor (November Court Lunch)
- C&K Meats (CPC Foods) (November Court Lunch)
- ABP (City Meat Lecture)
- Kelly Turkeys (Christmas Lunches)
- Dunbia Cardington (December Court Lunch)
- Owen Taylor & Sons (January Court Lunch)
- Idel Meat Group (February Court Lunch)
- Aussie Beef & Lamb (March Court Lunch)

CONGRATULATIONS TO...

- Liveryman Michelle White on receiving the Meat Businesswoman of the Year Award 2025 and the Meat Businesswoman Award – Manufacturing/Processing at the 2025 Women in Meat Industry Awards.
- The Association of Independent Meat Suppliers (AIMS) on celebrating 25 years of representing the UK meat industry.
- Liveryman Susan Hoefling on her election as Chair of the Fellowship of Clerks.
- Nikita Somma on her selection as one of the first Lady Mayor's Apprentices.

Livery Announcements



Our Oldest Liveryman

OBITUARY FROM THE FAMILY

Frank "Nigel" Shortman
28th August 1921-8th January 2026

Nigel was born in Wednesbury, West Midlands.

An early career in engineering led him into international sales, then to becoming a founding partner of Cosmic Car Accessories in 1952.

In 1959 he and his wife Peggy bought the Cott Inn at Dartington in Devon, which they ran until the mid 1980s.

Following a short retirement, he joined his good friend John Stone at the Donald Russell Group and, in 1994, became a proud member of The Worshipful Company of Butchers.

The last few weeks of Nigel's life were spent under the care of Mount Tryon Care Home in Torquay. He kept all the staff laughing right up to the very end.

Nigel was the proud father of three daughters, had four grandchildren and eight great-grandchildren.

He may be gone from our sight, but will never be gone from our hearts and memories.

DECEASED LIVERYMEN

- Philip Robert Splett, Liveryman since 2008
- Peter William Murcott, Liveryman since 2006
- Peter Godfrey, Liveryman since 1986
- Frank Nigel Shortman, Liveryman since 1994

COURT LUNCH PRICE INCREASE

Please note that **from 1st May 2026**, the price of the Court Lunch will increase to **£120 per person (including VAT)**.

PLACEMATS ARE BACK

We are pleased to let members know that placemats are now back in stock.

Cost: £90 for a set of four table mats
A beautiful presentation box is included.

Order online for collection from Butchers' Hall.



REMINDER TO ALL LIVERYMEN



Code of Conduct

The Court of The Worshipful Company of Butchers sets itself and its Liverymen the highest standards of conduct and behaviour.

This guide is designed to remind Liverymen and guests of their obligation to meet and exceed those standards when attending a WCB event, at Butchers' Hall or elsewhere.

Incidences of what is termed "Unacceptable Behaviour" appear to be growing in society and world-wide public opinion is much more aware, and significantly less tolerant, of such activity. The Government has recently updated the Equality Act 2010 to take account of potential breaches

WCB is a responsible employer managing a large number of Livery events and throughput of people, we are committed to encouraging equality, diversity and inclusion amongst staff and all visitors.

Liverymen and guests are asked to avoid and prevent any occurrence of "Unacceptable Behaviour" by:

- Showing respect and consideration to others at all times
- Acting in a reasonable way, regardless of one's stress, frustration or anger
- Not using bullying or harassing behaviour to anyone.
- Accepting the principle of equality and avoiding sexist, misogynistic, homophobic, religious, racist or ageist references, suggestions or gestures at all times.
- Avoiding any action that could be perceived as unacceptable.

We ask that you take immediate action to prevent, stop and then report any "Unacceptable Behaviour" if you sense that it could be or is about to happen.

A failure to meet our standards or follow this code reflects badly on us all and will be addressed quickly and transparently.

Thank you in advance for your cooperation.

GOBLETS

Due to the change in policy back in 2021, we would like to remind you that if you have a goblet belonging to a deceased family member and wish to retain it as a keepsake in their memory, please kindly get in touch via admin@butchershall.com.



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