



NEWSLETTER • SUMMER 2024





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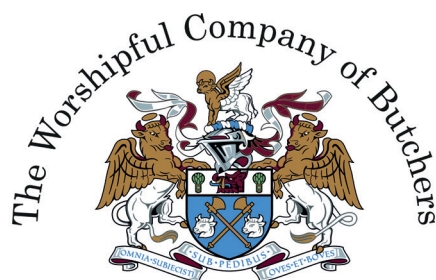
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Contents

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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.

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

Thanks to Phil McCarthy for
his photography.



LETTER FROM THE MASTER	4
MASTER'S MEMOIRS	5
CONSORT'S MEMOIRS	6
CITY OF LONDON	7
MASTER'S CHARITY BALL	8
FINE ARTS / UK SAUSAGE WEEK	9
SUBS INCREASES / EFCIS EVENT	10
EID DINNER	11
COURT LUNCHESES	12
FESTIVAL OF LEARNING	13
NUFFIELD SCHOLAR	14
INSTITUTE OF MEAT	15
SOCIETIES	16
TAURUS LODGE & DATES FOR YOUR DIARY	17
LIVERY ANNOUNCEMENTS	18
OBITUARIES	19

Front cover:

Main Picture: Past Master HRH The Princess Royal at the Festival of Learning.

Bottom left: Liveryman Suzanne Ornsby KC and guests at the Master's Charity Ball.

Bottom right: Eid Dinner.

Your Livery an Update

A letter from The Master

Dear Liveryman,

I want to bring you up to speed with the latest situation at WCB and Butchers' Hall.

I'm pleased to tell you that Court Members and Livery staff are working hard introducing and implementing sound, proven business practices in our bid to provide a sustainable future for Butchers' Hall and our Livery.

While we're still wrestling with some historical issues, attention is now firmly focused on the future... as we confront and embrace the challenges.

I'm thrilled to report that the "Can do" attitude, instigated within the Recovery Team, continues, there's certainly a different atmosphere around Butchers' Hall... a distinct buzz!

Our focus on costs is relentless with the challenge of reducing them at every sensible opportunity being well established. A reduction in year-end account fees and a thorough examination of insurance costs are two such examples.

The opportunities and savings afforded by the Clerk's retirement have seen Carla and the team respond with enthusiasm, gusto and wonderful attention to detail. Bovingdons, too has played its part in assisting the transition.

That our wonderful, unique, Court Lunches remain the envy of the City of London, is a tribute to the dedication of the team at Butchers' Hall.

Maximising revenue is a similar priority... remember you too can play an important part by supporting our Fellowship events wherever possible.

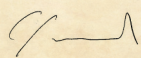
The streamlined WCB Executive, comprising all Wardens and The Deputy Clerk, meet fortnightly with strategy, performance and operations as standard agenda items.

Individual Wardens have responsibility for developing and delivering specific plans and budgets... with remedial help quickly available if appropriate. Carla is responsible for Operations either via the WCB team or in conjunction with the particular Warden.

This structure is designed to deliver focus and action quickly and we're currently planning to carry this structure forward for the 2024/25 Livery year.

Work continues behind the scenes as we seek ways to reduce our debt.

I'm happy to discuss any of the above content whenever the opportunity arises.



Chris Wood
The Master

RECOVERY TEAM UPDATE

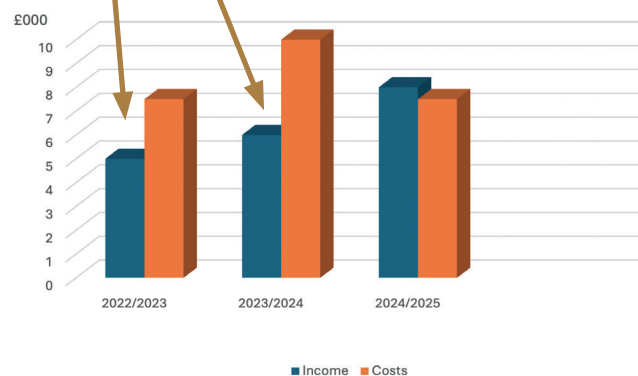
We've made a start – signs are encouraging – long way to go.

The Problem

The Solution

Losses covered by
sale of master's flat

Break-even



After several years of losses we have budgeted to break even in 2024/2025.

Organisational Changes

In order to facilitate a break-even position in 2024/2025 and profitability thereafter we formed an executive team consisting of all the Wardens (subject to election at Common Hall), who each have a responsibility for the following 'pillars':

Tim Stone, Warden Commercial – venue management and property rental.

Peter Allen, Warden Revenue – events, engagement, enterprise and innovation.

Steve Chick, Warden Industry – corporate partners, education engagement and Young Butchers.

Tony Stanton, Warden Livery – recruitment, charity, City of London, military and fellowship.

Jim Connell, Warden Finance – MI, business planning, contracts and house.

Renter Assistant People – staff, nominations and talent management.

Financial Update

After the first three months (Q1) of the 2024/2025 year, we are £38k ahead of our break-even budget.

We will continue to keep you updated.

The Master's Memoirs

“The Master's year begins to come to an end with treasured memories made and optimistic times ahead”



My year as your Master is nearly over and I am pleased to say that major changes in your Livery have started to benefit our cash flow and ongoing viability. As we move forward, crippling losses are behind us and certainly the first quarter figures of the current financial year are encouraging. We must remain both cautious and focused on the financial future and it is totally dependent on the commercial activity generated by and in our beloved Hall.

Sale of Assets

Major concerns were raised over the potential sale of cherished artefacts and was one of numerous challenges dealt with by your Court. The outcome has been complete transparency with Liverymen being offered items for sale and the unsold items being listed for auction at a sale organised by Catherine Southon on 18th September (see P9). Rest assured all proceeds from the sale of all these items are contributing directly to debt reduction.

Unique experiences

Since my last report many amazing and memorable opportunities have come my way. The new year brought a host of events including lunch with the judges at the Old Bailey and attending the Anzac Day wreath laying at the Cenotaph. Visits and events at York, Glasgow and Sheffield allowed my Consort to join me, touring factories and enjoying a weekend break or two!

Every Livery Hall is special and totally unique, and I have had the privilege of wining and dining at many during my term of office.

Fascinating lectures have also been held across the city. My personal highlight being the boss of MI5 talking about security. Given today's climate, economics and agriculture have also featured prominently but the most thought provoking was held by The Spectacle Makers' Company at St Thomas' Hospital, emphasising eye health and the need for routine checkups.

Unforgettably, Fiona and I attended a rather rainy Royal Garden Party at Buckingham Palace and then met our Past Master HRH the Princess Royal at the Festival of Learning in our Hall. As joint host, it was truly special for me to spend some time in royal company and walk through the event at her side.

The Charity Ball

My Master's Charity Ball at the Guildhall London, held on Friday 3rd May was attended by over four hundred people and the amazing sponsorship and donations truly demonstrated that the Livery has many generous friends. I wish to extend my personal thanks to everyone who contributed, both financially and with their time to help organise the event. Particularly Assistant Amanda Buitelaar who led the Committee magnificently and achieved a phenomenal success for fundraising.

Soon to become a “has been”, my year as Master representing you all for this fantastic period will undoubtedly be treasured for the rest of my life.

Thank you for the honour bestowed and enormous gratitude to my Court, for helping navigate these tumultuous times, supported by an amazing office led by our stalwart Deputy Clerk.



• Hosting royalty.



• Master and Consort ready for the Ball

The Consort's Memoirs

On the 14th of September 2023, I became the Master's Consort. I must say I was very nervous of my year ahead but attended my first event at the RAF Museum in Colindale. It was a long way out of London but I "pulled my big girls pants on" and finally arrived. I was relieved to have found it and had a lovely afternoon with all the other Consorts.

In February, I was asked to a private lunch with the Lady Mayoress. With fifteen other Consorts we were granted a viewing of the silver vault, a tour of the Lord Mayor's private quarters and dined in the private dining room at the Mansion House. It was a great honour.

I've taken part in needlecraft, basketmaking, mudlarking and attended the home of the Magic Circle. Hyde Park Barracks (home to over 200 horses) was my favourite destination and there have been far too many wonderful afternoons teas and lunch experiences to mention!

I hosted my own Consort event in Smithfield. It was a very early start for everyone at 06:00 to begin an excellent tour round the Market with assistant William Buchanan as our guide. We headed back to our Hall for a glass of champagne on the roof terrace in glorious summer sunshine, before enjoying a full English breakfast and a tour of our wonderful building.

With only a few more months remaining in the role of Consort, I've attended sixty seven functions so far and some weeks I have been busier than The Master! I've had the most wonderful year, made so many lovely new friends and memories that I will never forget.

FIONA WOOD, CONSORT 2023-24

• Master and Consort with the Civic Party Consorts.



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City Briefings

Organised by The City of London Livery Committee, new Liverymen and Freemen, or anyone who wishes to find out more about the work of the Corporation and the Livery Company links with the ruling body, are invited to attend a City Briefing course. You will have the opportunity to ask questions of the speakers and enjoy a light finger buffet with fellow learners. The timings are (generally) 5.30pm – 7pm and are held at Guildhall. The next courses are to be held on 12th September and 6th November, cost £20. Book direct at: <https://liverycommittee.org/courses>.

Open House Festival 2024

In September, many buildings in the City of London will open their doors to the public, inviting them to access inside places that they would not normally be able to visit. On 14th/15th September, much of the focus will be on offering family friendly venues and activities, whilst the second weekend 21st/22nd September will major on architecture and tours. Many Livery Companies and iconic City venues take part in this London-wide festival so look out for updates at <https://open-city.org.uk> to see what and where you can discover the City's hidden treasures.

New Sheriffs Elected

At the Election of Sheriffs at Guildhall on 24th June, Alderman Greg Jones KC and David Chalk were elected as the next Sheriffs of the City of London. Of particular importance to our Livery, Alderman Jones KC is a butcher! Although his first and mother Livery Company is Leathersellers, we are so proud to be able to support him on this esteemed position in the City, as he makes his Civic journey to becoming (subject to Election) Lord Mayor in the years to come. As Sheriffs, they will both play an important part in supporting His Majesty's Judges at the The Old Bailey where they will also work and reside during their year in office. It is customary that the Sheriffs are presented with a Chain and Badge of Office, which is purchased with donations received from their friends and colleagues. If you would like to make a contribution to either of the Shrieval Chain Appeals, please contact clerk@butchershall.com for details, there is no minimum contribution but all donations are recognised in an album containing all subscribers' names. The chains will be presented to each respective Sheriff in September.



...Shh history is to be made

The Silent Ceremony is the official event for the Admission of Lord Mayor to their role, and yes, it is silent! Each November at Guildhall, on the Friday immediately before the Lord Mayor's Show, members of the public are invited to apply for tickets to gain admission to the ancient ceremony, which sees the formal transfer of power from one Lord Mayor to the next. This year's event will take place on Friday 8th November from 2pm – 3.20pm and the ballot is open now until Friday 6th September. Witness history being made and apply for a place in the ballot directly with the City of London at <https://forms.office.com/e/MUzZjqVrF8>

SAVE THE DATE: THE LORD MAYOR'S SHOW,
SATURDAY 9TH NOVEMBER 2024

A FREE great day out for all the family in the City of London, when you can also book to enjoy a three-course lunch at Butchers' Hall too!



In times of need, **Lean on Us.**

The BDCI (Butchers' and Drovers' Charitable Institution) is the meat industry's own trade charity.



The BDCI exists to provide support for those who work, or have previously worked, in the meat industry but have fallen on hard times.

Since 1828, BDCI has been there to provide vital financial support whenever it is needed... not only to colleagues with current or historic connections to the meat trade in UK and Ireland, but also to their dependants and loved ones; to their widowed spouses and partners; and to their children who may have special needs.

The Charity is also able to provide support for education in the form of financial grants for students pursuing meat trade-related studies and training.

We had an absolute ball!



• Liveryman John Harrison and guests.



• Paul Kelly with the gobble competition winners.



• Sax appeal from Oli Nez.

Over 400 guests turned out for this year's Master's Charity Ball at Guildhall and all tripped the light fantastic until the early hours – raising a massive £92,000 for Butchers' Hall and The Master's chosen charity, Huntington's Disease Association.

On arrival Liverymen and their guests were treated to a superb Drinks Reception, courtesy of ABP UK, with Dumenil champagne flowing and pre-dinner canapes, sponsored by The Chitty Family.

The fun in the evening's Fundraising kicked off with the usual Heads & Tails game, preceding a rather fabulous Smoked Duck starter, courtesy of Reiser UK Ltd, Assistant Jason Aldiss gave an amusing and truly apt Grace. Then the main event was a fabulous Dovecote Park Native Breed Fillet of Beef. Our Bakewell Tart dessert and Speciality Cheese selection were kindly supplied by Welbournes Bakery and Liveryman Stuart Hancock and Jane Francis. This superb dinner was accompanied by wines and drinks, kindly sponsored by Cherryfield (Croydon) Ltd.

Saxophonist Oli Nezhati played a spectacular set and soon had guests on their feet dancing with some great tunes, ending on a high with his interpretation of Prince's 'Purple Rain'. Thanks to Kepak for sponsoring our listening pleasure!

As well as being lit all evening, the tables had some fabulous, elegant decorations, courtesy of Assistant Peter Wright. Every single guest could also walk away with their own individual souvenir 28-page Menu Brochure, courtesy of *Meat Management* magazine.

The raffle for the evening had some aptly meaty prizes with hampers provided by Porky Whites Ltd, Creedy Carver and C&K Meats, plus champagne courtesy of Past Master Tim Dumenil.

Throughout the night a silent auction allowed guests to place their bids on some great experiences, fine wines, luxury goods and fabulous holiday destinations. Assistant Stuart Roberts did a tremendous job in helping guests part with their money during a 'live auction' of Liveryman John Wood's

single malt scotch whisky collection.

Liveryman and turkey supreme Paul Kelly surprised everyone as he joined the stage to lure 'willing victims' to take part in a gobble competition! Needless to say it was somewhat chaotic and hilarious!

The after party was held in the Old Library, which guests found was transformed from the drinks reception to a fabulous nightclub atmosphere with our very own DJ for the night – courtesy of Past Master Patricia Dart and Angus Dart. Thanks to Cranswick plc, which sponsored not just the light and sound show but the dance floor too, enabling us to paint the town red!

Of course the night was all about raising monies. The Master and His Consort both agreed the evening: "Just exceeded all our expectations and was just fabulous. We cannot thank everyone enough for all the businesses and individuals for their support and donations. We feel very humbled by the generosity shown in what is, we appreciate, a continuing challenging economic environment."

Droving memories

As the prospect of Smithfield Market's relocation creeps closer, the likelihood of seeing sheep droving near Butchers' Hall is also fading. In recognition of the fact that in years past this was a common sight, we have received from Sir Don and Lady Catherine McCullin a print titled *Sheep going to Slaughter, early morning; Near the Caledonian Road, London*. The image was taken by Sir Don McCullin in 1965 and is on display in our Court Suite.

At the start of his long career, he photographed street life in London, especially in the poorer parts of the city's East End. In this image, the artist composed a surprising study of a modern-day urban shepherd with his sheep on their way to slaughter at the

Caledonian Market, Islington. Opened in June 1855 by Prince Albert, the slaughterhouse survived until just after this photograph was produced. In 1967, the neighbourhood was subsequently redeveloped into the Market Estate, a public housing development consisting of 271 apartments and maisonettes.



UK Sausage Week will launch at Butchers' Hall



UK Sausage Week makes a welcome return this autumn, having been in suspension during and since the Covid pandemic.

Supported and promoted by *Meat Management* magazine, the Week will start on Monday October 28th and conclude on Sunday November 3rd, capturing the important period over Halloween and approaching bonfire night.

Butchers' Hall will host the UK Sausage Week celebration lunch on 28th October, including the popular Awards ceremony, where sausages from around the country will be recognised, including the coveted UK Supreme Sausage Champion Award.

For more details go to www.uksausageweek.com

Artefacts for sale

Further to the circulation of artefacts for sale that we no longer use and are unable to store, thank you to all those who made their bids and were successful in acquiring an item from the Livery. All items previously advertised that were not sold will be available at a public auction which is taking place on 18th September. Please visit www.catherinesouthon.co.uk for further details of the items on offer and to place your bids.

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ANNUAL SUBSCRIPTIONS 2024/25

It was agreed at the June Court meeting that the Annual Subscription rate would be £540 per annum (inc VAT) commencing from 1st October 2024, with a 50% discount rate applicable to members aged 75 years and over on and from that date. Payment can be settled in full upon receipt of invoice or paid monthly, preferably by direct debit using GoCardless.



Introducing...

... Paul Shea who has been appointed as our Facilities Manager. He will lead the front of house team and assume responsibility for health and safety, security and maintenance within the Hall. Welcome to the team and the Livery.



MEMBERS SYSTEM CHANGES

The Members area of www.butchershall.com is currently being updated to enhance the information that is available online to improve the booking systems and administration of the site. From 1st October, bookings for Butchers Company events by telephone and email via the WCB office will no longer be available. All members will need to make their reservations via the website. By the end of the year, members will also be asked to make payment for tickets for a Livery event at the time of booking.

FREE EVENT

GOT YOU COVERED?

Risk Insights in the Meat Sector with a deep dive on Faud!

Butchers' Hall, London
17th October 2024 - 2pm - 5pm

EFCIS, alongside Atradius, as Corporate Partners to the Worshipful Company of Butchers, are hosting a complimentary event to bring insights to the Meat and Food sector. Focusing on risk mitigation and fraud prevention, to help companies Risk Mitigate their Account Receivables and demystify the world of Credit Insurance and how we assess companies.

Bookings open to all members and non-members by email to Danielle Cousins : danielle.cousins@efcis.com or call 01322 555 538

This three-hour free event (with networking opportunities at the event and after in the Butchers Hook and Cleaver pub) will give any business in the Meat and Food industry valuable information and insights into how our world's collide, with four guest speakers covering the following four topics:

- Fraud
- Supply Chain
- Insolvencies
- Non-payments

Speakers:

Craig Evans - CEO, Company Watch
Chris Oatts - Head of Data and Product Strategy, Company Watch
Owen Bassett - Underwriting Manager, Atradius UK
George Panzaris - Senior Underwriter Food & Agriculture, Atradius UK

With a Q&A session after hosted by:

Louise Drury - Risk Underwriter and Fraud Expert, Atradius UK
James Burgess - Head of Commercial, Atradius UK
Danielle Cousins - Managing Director, EFCIS / ICBA UK - Bexley Office

A Shah-mazing Eid Dinner



The Dinner in celebration of Eid-al-Adha returned to Butchers' Hall for its second year on 29th June. In the week of a General Election, we were delighted that Naz Shah, Member of Parliament for Bradford West, honoured her commitment to be our guest speaker. Kindly supported by the National Farmers' Union and Agriculture & Horticulture Development Board, the evening was a coming together for the Muslim community and fellow Liverymen. In keeping with tradition, non-alcoholic drinks were served (courtesy of Halal Food Authority), a prayer room was available for attendees to use and Imam Dr Mohammed Abdul Wahab begun meal proceedings. The Dean of St Paul's Cathedral, The Very Rev'd Andrew Tremlett, said a traditional grace prior to the serving of a fabulous themed meal which included pakora, cardoman, coconut and lime and the star of the show - lamb provided by Euro Quality Lambs. The atmosphere in the room was infectious and there was an overwhelming feeling of joy that could only mean one thing...we look forward to celebrating Eid at the Hall in 2025. Watch this space for more details!



• Guests coming together for Eid.

CARVERY LUNCHES

Wednesday 18th September

Receive a complimentary arrival prosecco this September



Our Carvery Lunches feature tender grass-fed beef from British farms, fresh produce from New Covent Garden Market, and a variety of options including vegetarian dishes. Additionally, enjoy in-house desserts or cheese plate, and a selection of wines from local and European producers.

To book in visit butchershall.com

CELEBRATE CHRISTMAS AT BUTCHERS' HALL

Enquire now to receive 10% Livery members discount on selected dates

To book in call 0203 478 9440 or email butchershall@bovingdons.co.uk

ELECTION OF LORD MAYOR LUNCHEON

Monday 30th September

£68 per person (inc VAT):

- Arrival drink reception
- 2 course meal with 2 glasses of wine
- Coffee & chocolates

To book in call 0203 478 9440 or email butchershall@bovingdons.co.uk

Butchers' Hall Lunch cancellation terms: More than 7 days' notice prior to the event: fully refunded, 4-7 days' notice: charged at 50%, with the balance refunded, Fewer than 4 days' notice: charged at 100% with no refund.

By George, it's Richard!

At the July Court lunch, we welcomed Richard Blair, the adopted son of Eric Arthur Blair and Eileen Blair. Of course, Eric was far better known as George Orwell (yes, the George Orwell), the 20th century literary great and author of such renowned works as *1984* and *Animal Farm*.

Richard is patron of The Orwell Society, which promotes the understanding and appreciation of the life and works of George Orwell. He gave us an intimate look into his childhood and the times spent with his father, including on the island of Jura on the west coast of Scotland in quite idyllic surroundings, although he did find time to get into trouble on more than one occasion. Boys will be boys!

Richard was proposed by his good friend, Warden Peter Allen. In fact, we discovered that they live in the same Warwickshire village, albeit Richard lives at one end and Peter at the other. It's fair to say it's probably a safe distance - however, it is worth noting that the pub is conveniently situated in the middle.

Guests of the Company at our July Court Lunch also included Professor Emma Ream, Master of the Armourers And Brasiers Company, accompanied by her Clerk, Mr Jeremy Pughe-Morgan.

Everyone was treated to a delicious lunch with beef sirloin steaks, the star attraction generously donated by Liveryman Chris Godfrey. Although it has to be said, the Pimm's Jelly was a wonderful way to end the meal... it was Wimbledon after all.

THANK YOU

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

Bill Holmes (April)
Francesca Wyatt (June)
Jean Sawdon (July)

• Richard Blair -
July Lunch.



The Rt Hon Mark Spencer MP, former Minister of State for Food, Farming and Fisheries, entertained the April Court lunch attendees with some tales and jokes from 'up North', when we all dined on some lovely Cornish Lamb Rump from the South West, courtesy of Liveryman James Kittow – Butcher and Grazier.



• Ladies day at the June lunch.



Cheers to the Ladies

When The Lady Mayoress, Mrs Elisabeth Mainelli, accepted the invitation to attend our Annual June Ladies lunch, she couldn't have known that she would have only a few hours earlier been abseiling 215 metres down London's 'Cheesegrater' in aid of The Lord Mayor's Appeal – the first Lady Mayoress to ever do this. Nerves were settled back to normal just in time for lunch to celebrate the mothers, sisters, daughters and female Liverymen in the room, together with her fellow Civic Party consorts, Mr Gary Langley and Mrs Jane Masojad. The Master presented gifts to our principal guests and took wine with, Liz Alexander (partner of the late PM Mark Adams) who had been admitted to the Livery as a Companion Member earlier that morning. Liveryman Samantha Hovey proposed the toast to guests and thanked Liverymen Colin Page and Andy Paine for providing the wonderful Australian racks of lamb.

Royal Approval for a Festival of Learning

Past Master and Patron of Farms for City Children, HRH The Princess Royal, was the guest of honour at a collaborative event on 11th June with one of our nominated charities at a 'Festival of Learning' held at Butchers' Hall. Her Royal Highness was accompanied around the Hall by The Master and the charity's CEO, Donna Edmonds.

A number of WCB Court members and representatives from the WCB Charity & Education Committee all volunteered to help on the day. They joined other Liverymen and guests alongside 30 primary school children from Barry in South Wales, Gloucester and London. Staff from the charity's three farms in Pembrokeshire, Devon and Gloucestershire together with supporters, donors, partners and educators (including **Harper Adams University**) enjoyed a full afternoon

showcasing their work and our Hall at its best. Over the course of three hours over 200 guests immersed themselves in some muck and magic.

The children, who have spent time on a farm in the past, demonstrated their felt making, pebble painting and wool spinning techniques in the Great Hall and also enjoyed a Sizzling Sausage Tasting courtesy of three generous suppliers and liverymen. These were Warden Peter Allen (**Aubrey Allen**), Olly Kohn (**The Jolly Hog**) and Francesca Wyatt (**Porky Whites Ltd**) who between them supplied over 1,000 cocktail sausages for the children to taste and the guests to enjoy alongside light refreshments including cake from the three farms. Aubrey Allen also sent along some super sausage rolls too. Attendees were also tasked with some Silly Sizzling Sausage Questions, donning headsets to take a

virtual farm tour and dig around in soil!

Following a small VIP Reception with HRH The Princess Royal on the roof terrace, the event came to a close.

At the end of a unique but highly enjoyable and fun event, Her Royal Highness was presented with a Gift Pack containing sausages from each supplier together with a WCB scarf and our famous Bulls Head chocolates.

In conclusion, Donna Edmonds, CEO of Farms For City Children reflected: "The Festival was an immense success. All our guests, VIP Ambassador JB Gill and Patron HRH Princess Royal commented on what a special event it was. The children and the farm teams brought to life in the great hall the incredible work that we deliver on the farms. We were proud to deliver this showcase with our friends at the Livery and with all our partners."





Jock Gibson – WCB's latest Nuffield Scholar

• Jock Gibson.



The latest Butchers' Company Nuffield Farming Scholar is Jock Gibson, who has a farming and butchery business in Dallas, Moray in the north of Scotland. After graduating from Manchester University with an engineering degree, Jock spent some time as a building services engineer before moving back home in 2007 to the family farm to run the family butchery and, in 2015, he took on overall responsibility for the farm as well.

Jock's topic is titled 'Enhanced Meat-Eating Quality from 100% Grass and Forage Systems'. His farming system is built around finishing suckler beef on grass and forage without any concentrate feeding. This brings many benefits, including improved gross margins and a more sustainable product to consumers. He is concerned, though, to improve quality and consistency. So far, Jock has spent time on his Nuffield in Brazil, Chile and Uruguay followed by visits to New Zealand, Australia and Japan. In future he plans to meet experts and practitioners in the UK and to make visits to the US and Canada early next year before completing his project.

Although Jock has not identified a 'silver bullet' solution to his topic, he has already had many highly valuable insights from his visits so far. In Brazil, he was really struck by the sheer scale of the industry, with the beef production sector over ten times the size of that in the UK. Jock was able to observe the professionalism of its major international meat companies and had the opportunity to see one of the JBS cutting and packing halls. In Uruguay, Jock observed their comprehensive traceability scheme for beef as well as their attention to detail on export market requirements. He picked up some ideas on managing suckler cows in the winter period – although the pre-occupation in Uruguay this year has related to coping with the aftermath of their major 2023 drought. In Chile, he was impressed by their water management and use of aquifers. In all three South American countries, he was also struck by the lower average size of beef cattle compared with the situation in the UK and the much greater use of Angus and Hereford genetics than would be seen in the UK.

In Australia and New Zealand, Jock noted the significantly larger herd and flock sizes – also the relatively low prices compared with current levels in the UK. This might have important competition implications in future years, particularly with the Free Trade Agreements that have been negotiated with both countries. In both countries he was struck by the importance of pre- and post-slaughter factors and their impact on shelf-life and ageing, also the attention to greater consistency and enhanced biosecurity. The farming situation in Japan is very different in view of the limited land availability for livestock production. Jock was particularly impressed by their attention to detail in all stages of the chain.

There is still some way to go before Jock reaches overall conclusions on his project, which will be available to all after its completion.



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Contingency planning – why it's important

As the John Lennon song lyrics go, *'Life is what happens to you while you're busy making other plans'*. It's true. Life is full of surprises - some good, some not so good.

In my case it was a spell of unexpected ill health that recently stopped me in my tracks. Though it's tough to deal with I am fortunate to be able to call on a few trusted industry colleagues to deputise in my absence.

Would that be the case for you if 'life' interrupted your plans?

As an owner of a busy butcher's shop or meat processing business, do you have trusted people who could step up temporarily to help run the business if needed? Or, like so many of us, do you simply avoid thinking about it?

Planning for contingencies is an important and responsible part of managing a business. So, what could help you to prepare for the unexpected?

Communication

Ensuring all staff are regularly kept up to speed is essential for the continued smooth running of operations if the manager is absent for any reason. As well as a weekly team briefing, or a catch up over a tea break, try to meet regularly with your staff on an individual basis so any issues can be resolved before they become an issue.

Responsibility

Do your staff understand what their individual responsibilities are, or is it more a case of 'that's how it's always been?' Whether you own a small butcher's shop or run a larger meat processing business all members of a team need to understand their role within it. Outlining individual roles and responsibilities can also help you see where the gaps lie.

Training

Having identified any gaps within your business, how can you fill them? Should you need to upskill members of staff to enable them to share the load if needed it's worth considering a training programme such as the Advanced Butcher apprenticeship. This apprenticeship is designed to prepare the apprentice for taking responsibility, whether running a butcher's shop, managing a production line or a supermarket meat counter. Its content has been developed by a group of meat industry employers to suit the needs of meat businesses today.

In addition to advanced butchery techniques, here's just a few of the skills apprentices will develop during this apprenticeship - all important to the profitable and safe running of a business:

1. Food Safety, HACCP, and Health and Safety –advanced butchery apprentices must achieve level 3 qualifications in all three disciplines.



2. Managing and implementing stock control systems to avoid waste and maximise profitability.
3. Understanding key business operations such as payroll systems, basic book-keeping, energy contracts and insurance registrations.
4. Monitoring, managing and responding to the sales performance of the business.
5. Planning and implementing a marketing and promotional strategy, including social media.
6. Supervising and motivating staff, developing management techniques such as team building, interviewing, effective delegation and appraisal.

Business owners often feel responsible to take on every role and be ever present. Yet this is neither sustainable nor the most effective way of running a business. By investing time on contingency planning and ensuring your team functions without you micro-managing them, you and your business will emerge stronger and better able to weather any storm.

Find out more:

www.instituteforapprenticeships.org/apprenticeship-standards/advanced-butcher-v1-1

www.fdq.org.uk/13advbutcher

**CEO of The Institute of Meat, Liveryman and Master Butcher
Keith Fisher.**

Worshipful Company of Butchers' Golfing Society



The Prince Arthur Cup

The Society once more competed for in the principal Inter Livery Golf Competition on behalf of the Company. Guy van Zwanenberg and Steve Cook in particular played good golf, but against a backdrop of a year in which a number of pairings recorded scores better than bogey, it was always going to be difficult to capture the impressive trophy for the Butchers.

The Horners' Trophy

Ashridge was fine fettle and our team comprised Chris Barkaway, Robert Cannon, Steve Cook and myself. We put together a strong challenge but finished just off the podium positions.

The Marketors' Golf Day

Steve Cook, his guest Paul Underwood, Robert Cannon and I competed. Much good golf was played

but the competition was easily won by The Worshipful Company of Brewers with a mighty score of 117 points from the best three stableford scores per hole. We were however delighted to celebrate the performance of Paul Underwood, who recorded the best individual score of the day – 39 points.

• Pilgrims UK won the Industry Golf Day with 101 points.



WCB Meat Industry Golf Day, supported by Meat Management

Many members of the Society either competed in this event as part of a corporate team or sponsored holes or prizes. The Society was able to field two teams – one of Steve Cook, Tony Evans and Guy van Zwanenberg, the other comprising Chris Barkaway and myself.

Both teams recorded scores of 84 stableford points from the best two results per hole, a tally that seemed reasonably competitive until the three top teams were revealed to have carded more than 100 points each. Thank you to Alan Bird for his organisation of this wonderful event.

Golf Dates for your diary:

- The Distillers Trophy – 10th October 2024
- The Prince Arthur Cup - 15th May 2025
- The Horners' Trophy - 11th June 2025

CRAIG HAMILTON,
WCB GOLF SOCIETY SECRETARY

Croquet fun for all

On a somewhat stormy and changeable Saturday in June the Butchers' Livery once again fielded three pairs at the Glovers Golf Croquet Day, at the Sussex County Croquet Club. Warden Tim and his wife Jo were promoted to the Glovers Cup competition, for the more seriously minded players while the remaining two pairs of Warden Steve Chick and Natalie Walsh and myself with Past Clerk Tony Morrow CVO entered the Inter Livery Cup.

The heavens opened and the wind roared off the sea but on the dot of the start time the sun broke through and play began. While some of the greens took an hour or so to dry out most were remarkably dry after the first matches were played.

By lunch time it was clear that Tim and Jo were holding their own against some very serious teams from several



• The Butchers Croquet Crew: Warden Steve Chick with Natalie, Jo and Warden Tim Stone, Cdre Anthony Morrow CVO and Phil McCarthy.

Livery's and Steve and Natalie were doing the same. Tony and I enjoyed a good day out!

We were lucky in that the rain held off all day although the wind kept blowing, and by the end of the days play results placed Tim and Jo an extremely creditable 4th out of 16 in the Glovers Cup, Steve and Natalie 3rd and Tony

and myself 8th out of 20 in the Inter Livery Challenge. We were once again the only Livery sporting three pairs so we are firmly on the croquet map.

My thanks to the Glovers Company for organising such a splendid day and our team members who once again swung a mallet.

PHIL MCCARTHY

Taurus Lodge

Another Masonic year has passed, and the members of Taurus Lodge are looking towards the 2024/25 season. During the last 12 months, the Lodge has enjoyed some success in recruiting new members, both as Initiates and joining members. At the same time, very sadly, during the last couple of years, there have been a number of deaths, particularly in terms of experienced Freemasons.

As per tradition, the September meeting will reflect the change of Worshipful Master, from Worshipful Brother Julien Pursglove to Worshipful Brother Mike Cahill. Mike was Worshipful Master of Taurus in 2008/09, so he will be ready for the role.

Looking forward, at the November meeting of Taurus, the Master Butcher and the Deputy Clerk will be invited to join for the Festive Board. Although Lady Master Butchers have attended, this is first time that a Lady Deputy Clerk may be attending.

Very recently, an announcement has appeared from the United Grand Lodge of England (the governing body of UK male Freemasonry) and both Grand Lodges of the governing bodies of UK female Freemasonry. Although there is no plan for any 'joint Lodges', all three organisations are committed to work closely together. Further, there have been some discussions regarding the formation of a Ladies' Livery 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

RUNNING THE RIVER FOR DEREK

In memory of the late Warden Derek Berry, WCB will be walking through the City of London on Wednesday 11th September, the evening before Common Hall, in support of our Charity Partner, Teach First. All are welcome to join this special event with the Livery but if you are not able and would prefer to take part in the real event (a 5k or 10k run along the River Thames) you are most welcome to do that too!

There is also an option to take part virtually, when you can row, walk, bike or travel any other way you would like, wherever in the world you choose! Please contact Liveryman Gerald Shortland gdshortland@gmail.com for more details and to register your entry.

Teach First



can do so by looking at the website of the Metropolitan Grand Lodge (www.metgl.com). Additionally, the Secretary of the Lodge, Ted Hoefling, can be contacted on 07921 777559 or via email to edward.hoefling@btinternet.com.



Dates for your diary

SEPTEMBER		NOVEMBER	
6	Court & Livery Luncheon <i>Guest speaker John C. Benjamin, Jewellery Historian and Broadcaster</i>	1	Court & Livery Luncheon
12	Annual Church Service at St Bartholomew the Great, followed by Common Hall	8	Silent Ceremony at Guildhall
29	Annual Sheep Drive, Southwark Bridge	9	The Lord Mayor's Show 2024
30	Election of Lord Mayor & Lunch	10	Annual Church Service at St Bartholomew the Great
OCTOBER		DECEMBER	
4	Court & Livery Luncheon <i>Guest speaker HH Stephen Kramer KC</i>	6	Court & Livery Luncheon
17	Risk Insights in the Meat Sector	11	Christmas Lunches at Butchers' Hall
18	Banquet de la Joie de Vivre	17	Inter-Livery Carol Service & Supper
25	Barbed Wire Tour to Ypres and the WW1 Battlefields	18	Christmas Lunches at Butchers' Hall

Find out more and book events at www.butchershall.com



Livery Announcements

OBITUARIES

JOHN STONE MBE

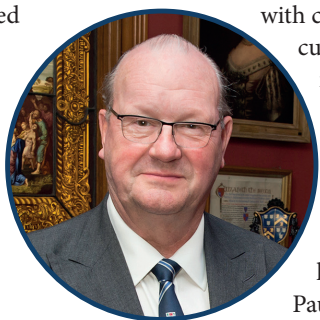
26TH APRIL 1941 – 27TH JUNE 2024

“I ONLY EVER WANTED TO BE A BUTCHER.”

John Stone, a Liveryman since 1965, was at the forefront of the gourmet meat industry throughout his lifetime. He was an enigmatic presence at any table whether in business or socially.

Taking over his father's business Russell Meats in 1974, he provided a first class service to the catering trade in the UK. Realising that there was a growing market in Europe he joined forces with William Donald, who owned an export approved slaughterhouse and cutting room, together they launched Donald Russell.

John formed the National Association of Catering Butchers. He was a fellow of the Institute of Meat and co-authored *The Meat Buyers Guide*. These, along with numerous other achievements, gained him an MBE for his services to the meat and catering industries. In December 2001 he contributed to the British Library National Life Stories Collection detailing



the development of the meat industry within his lifetime.

Following the sale of Donald Russell in 2012 he concentrated on developing the John Stone Fine Foods brand in Ireland. Today, it continues to produce the finest dry-aged, grass-fed beef which still bears his name. His reputation for the tradition of specialist butchery skills, market driven service and business innovation has become his trademark.

The name John Stone is synonymous with consistent high quality and customer focus. Many will remember him as a positive, energetic force, who lived life to the full, making many friends along the way. John married his late wife, Maxine in 1964, they had four children: Karen, Paula, Nicola and Tim. Tim continues to run John Stone Fine Foods with the same values and beliefs instilled by his father and serves on the Court of the Worshipful Company of Butchers.

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. The most recent top prize was £750! Email clerk@butchershall.com for an application form. The following players have been recent winners:

APRIL 2024

David Westgate
Paul Shipp
PM Andrew Parker

MAY 2024

Jeremie Goepfert
Geoff Buchanan
Richard Taylor

JUNE 2024

Miles Rudham
Fraser Wilson
Katrina Wood

JULY 2024

Colin Page
Asst Paul Dolan
Iain Wilson

The Company is sad to report the deaths of:

David James Lidgate
Liveryman since 1999

Kenneth Stobart
Liveryman Since 1986

Dr Josephine Barbara Head
Liveryman since 2005

Congratulations:

- Stephen Luff and Becky, on the birth of their baby girl Isobel
- PM Graham Jackman, duly appointed Father of the Court

WELCOME TO OUR NEW LIVERYMEN:

George Henry Charles Holliday,
Stephen Edwards and Craig Smales.



• Well done to the Butchers Shooting team who represented the Livery at the Inter Livery Clay Pigeon Shoot on 13th May at the West London Shooting Ground. Congratulations to the Flish winners PM Andrew Parker and Liverymen David Lindars, Fergus Howie and Richard Taylor. The trophy for Best in Butchers was won by The Captain – Fergus Howie.

Past Master Graham Sharp

1938 – 2024

Graham was born in Wanstead, East London, just before the start of the Second World War and was the middle child between his two sisters, Angela and Sally.

After the War, the family moved to Mill Hill and Graham attended Highgate School where he excelled in a variety of sports and developed his lifelong passion for golf.

He joined the Livery at only 21 years of age and in 1989 became one of the youngest Masters ever and ultimately Father of the Court.

Graham's father was a director of Armour Foods and his grandfather was Chief Meat Inspector on Smithfield Market.

On leaving school at age 17, Graham joined Armour as a Clerk. After six months and wishing to gain practical experience, he joined Spangers on their freshmeat stalls in Smithfield,

During the evening he attended Smithfield College and progressed to become a Director of Spangers working on the market until 1964. In 1967 the Company was purchased by Salgety when Graham was invited to work in XX Ireland on a joint venture with the Dawlish Company. It was to become his first experience of slaughtering and boning. He became sales manager concentrating on carcass beef and lamb, wholesale cuts and by-products.

The acquisition of catering butcher and wholesaler Peter Dumenil lead to Graham becoming Managing Director and in 1973 the Company had invested in 10 retail shops.

During this period, he served as an active member of IMTA.

1997 saw Graham take on the role of Clerk to the Butchers' Company, a post he held for 6 years.



Photo credit: Phil McCarthy.

He was an active trustee of BDCI and provided much experience in arranging the annual Festival Dinner, which on occasions attracted over 1,000 attendees.

Much more could be said of Graham as a family man as a father and grandfather.

He was always a great, much-loved presence at Butchers' Hall.

This brief tribute is best summarised by Carla, the Deputy Clerk, who recalled:

"Graham was a true gentleman with a quick dry wit and a twinkle in his eye. He loved a glass of red wine and played a lot of golf. He was a great source of wisdom and knowledge in the Livery.

His passing is a sad day for the many who knew him, as either a friend, Liveryman, Past Master, Past Clerk and ultimately Father of the Court."

May he rest in peace.

Past Master Ian Kelly

Past Master Roger Moore

1940-2024



It is likely that some new members of the Livery would not know Past Master Roger Moore, as for a number of years he sadly suffered poor health, which restricted his visits to the Hall.

Having spent the last eight weeks in St Richards Hospice Chichester, he died on Saturday 1st June in his 84th year.

Roger's working life was spent in the meat trade with the family owned catering butchery business, Woodhouse Hume.

He joined the Livery in 1968 and was elected Master in 1998. He was instrumental in the revival of Bartholomew Fair in Cloth Fair and Smithfield, organised by the Butchers and Drovers Charitable Institution in 2000 and 2001 and also led the Livery's WCB Yacht Club.

The Butchers' Company meant an enormous amount to him and for many years he served as a member of the Royal Smithfield Club. Roger leaves his two children, Niki and Liveryman Stephen and five grandchildren.

May he rest in peace..



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