The Worshipful Company of Butchers

NEWSLETTER • Autumn 2026








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Autumn 2026

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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.









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Front cover:
Main Picture: The official photo of The Master and Consort 2026-27.
Bottom left: The Baker family with The Master 25/26, Gwyn Howells.
Bottom right: Gold Award Winner 2026 - Liveryman Fran Wyatt.

Proudly supporting those who serve
ARMED FORCES COVENANT

WCB Court 2026–2027

The following were duly elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday 10th September 2026.

The Master
Peter Allen

The Deputy Master
Past Master Andrew Parker

The Renter Assistant
Anthony Stanton

The Providitor
Tim Stone

Wardens
Steve Chick
Jim Connell
Amanda Buitelaar
Bill Thurston



• WCB Court 2026-2027.

Assistants 2026-2027
Christopher Wood
John Allton Jones
Gwyn Howells
Paul Dolan
William Buchanan
Peter Wood
Stuart Roberts
Jason Aldiss
Michael Attwood
Mark Winston
Andrew Berisford
Paul Willington
Philip Hambling

Other Appointments:
Honorary Chaplin:
The Rev'd Father Marcus Walker
Almoner: Assistant Peter Wood

THE BREWERY ANNOUNCEMENT



Following the decision by Oak View Group to wind down the Bovingdons operation, event management and catering at Butchers' Hall is transferring to another part of the Group – the award-winning **The Brewery**.

A well-established City institution, The Brewery is located just eight minutes' walk from Butchers' Hall and has been delivering events in the City for nearly 50 years. Its experienced management team brings significant expertise and knowledge to the WCB, and the Company looks forward to working with them to further develop Butchers' Hall, also known to some customers as 87 Barts Close.

The Brewery CEO James Varah said: "We understand the heritage, importance and unique position of Butchers' Hall for WCB Liverymen and the wider meat industry. Our top priority is to deliver a seamless transition with the exceptional quality Liverymen expect – and more!"

The Brewery is also doubling its dedicated on-site sales and event planning team, with plans to increase bookings at Butchers' Hall across the City and corporate markets, wedding receptions and visiting Livery Companies.

For booking enquiries, email info@87bartsclose.co.uk.

New Court Assistant – Philip Hambling



Philip has a long-held love and association with farming and the meat industry. Born on Tyneside between heavy industry and agriculture, he worked on a local farm and livery yard while studying sciences and then Animal Science at Newcastle University. A prospective Home Office career was redirected by Foot and Mouth Disease in 2001, leading to roles with Defra, livestock and trade in Brussels and the UN FAO. His first visit to Butchers' Hall was supporting an embarrassingly late Farming Minister, Lord Rooker, in 2008. Philip later joined BMPA and Randall Parker Foods, becoming an inaugural Butcher on Bikes to Paris and a channel-rowing "Lamb Lubber". Clothed in the Livery in 2013, he subsequently held senior roles at Sainsbury's and the NFU, and is now Director of Agriculture at ABP UK.

New Clerk - Carla Ashcroft



Congratulations to Carla Ashcroft upon her appointment as Clerk of the Company on 6th November 2026. As our 35th Clerk, and the first female postholder, we extend our warmest congratulations.

The Master's Memoirs



The following article is an abridged version of The Master's Address to the Livery, following his election at Common Hall on Thursday 10th September.



• The Master, Peter Allen presents Past Master's badge to outgoing Master, Gwyn Howells.



• Peter Allen accepting the Lifetime Achievement Award from *Meat Management* publisher Graham Yandell MBE and awards host Paul Sinha.

"Thank you so much for the honour bestowed upon me today of becoming Master of this proud and ancient Company.

I am deeply grateful to my family and friends for their support over the years, particularly my wife, Jenny, who I am delighted will be joining me as Consort in representing the Livery during the year ahead.

I would also like to thank the Court, our Clerk Carla and her office team for their tireless work and commitment to making our Livery stronger. I am particularly grateful to my predecessor, Gwyn Howells, for his distinguished service and dedication to the Company, together with his Consort, Virginia.

I would also like to announce the Master's charity for this year, which is highly personal to me, supporting the highly advanced cancer research treatment carried out by Marc Mansour, which is currently achieving great results, under the banner of University College London Hospitals (UCLH).

UCLH charity

We also have an exciting year ahead, with events including the November Great Gatsby evening and the Master's Gala Dinner and Dance at Guildhall in April 2027, helping to raise funds for Butchers' Hall.

But becoming Master is not just about me or the Court. **"I am not the Livery, the Court are not the Livery – YOU are the Livery."**

Every one of you has helped keep Butchers' Hall going through challenging times. Your attendance, generosity, participation and support have created the true spirit of this great Livery.

With your continued energy and enthusiasm, I look forward to a year of financial stability, further improvement, greater diversity and, above all, plenty of fun.

Thank you in advance for all that you will bring to the year ahead."

PETER ALLEN
MASTER 2026-2027



Welcoming the New Lord Mayor of the City of London

Congratulations to Alderman Bronek Masojada, who was elected on 29th September as the incoming Lord Mayor of the City of London. He will officially take office on 13th November, ahead of the celebrations at The Lord Mayor's Show on Saturday 14th November.



• Alderman Bronek Masojada

THE LORD MAYOR'S SHOW & LUNCH SATURDAY 14TH NOVEMBER

Once again we will be taking part in the procession at the Lord Mayor's Show on Saturday 14 November 2026!

Enjoy the spectacle for free! Come along, experience the excitement and cheer us on as we join this fantastic London tradition. The procession starts at 11.00 am.

Afterwards, join us at Butchers' Hall from 12.30 pm for a drinks reception, followed by a delicious two-course lunch at 1.00 pm, featuring our famous slow-cooked beef and a dessert, plus a complimentary glass of Prosecco.

Open to all! Please share with family and friends!

Price: Price: £60 per adult and £40 per child (both prices include VAT).

LONDON MUSEUM

LONDON MUSEUM OPENS IN SMITHFIELD

The new London Museum in Smithfield will officially open on 28th November 2026. Housed in the restored Victorian General Market, the museum will explore thousands of years of London's history through a collection of fascinating objects and stories.

Admission will be free, with visitors encouraged to join The Flock, the museum's fan club and community supporting this exciting new London attraction.

Find out more at **www.londonmuseum.org.uk**



Celebrating a Historic Return to Hampstead Heath

The Master Butcher 25/26, Gwyn Howells joined the Master Woolman and representatives of the City of London Corporation at Hampstead Heath on Wednesday 9th September, for a special ceremony marking the return of sheep grazing to the historic open space.

The event celebrated the long tradition of grazing on the Heath and its role in supporting the landscape and grassland habitats, while highlighting the enduring connections between livestock, traditional crafts and London's Livery Companies.

The ceremony also marked a shared commitment to the continued care and conservation of Hampstead Heath.



• Chair and Deputy Chair of the City of London Corporation's Committee with the Master Woolman, Master Butcher and Tom Davis of Mudchute Farm.

WCB at the Woolmen's Sheep Drive



• The Master and other Liverymen at the Woolmen's Sheep Drive 2026

The Master and members of the Worshipful Company of Butchers joined fellow Livery Companies for the annual Woolmen's Sheep Drive on Sunday 27th September.

Taking part in this much-loved City tradition, the WCB team helped drive the sheep across Southwark Bridge, enjoying a memorable day of tradition, fun and fellowship with the wider Livery community.

Save the date: Sunday 26th September 2027 – we look forward to joining the Woolmen once again!

LADY MAYOR'S CRAFT LIVERY APPRENTICE AWARD 2025/26

Nikita Somma has received the Lady Mayor's Craft Livery Apprentice Award 2025/26, having been nominated by the Worshipful Company of Butchers with support from the Institute of Meat.

The new award celebrates the importance of passing on heritage craft skills and recognises the support Livery Companies provide to apprentices. Twelve apprentices were selected from a strong field of nominations to receive this prestigious recognition.



• Nikita Somma with the Lady Mayor.

Read more about the Lady Mayor's Livery Apprentices initiative on the Worshipful Company of Gunmakers website **www.gunmakers.org/lady-mayors-apprentices**

CITY FOOD & DRINK LECTURE

Save the date: Monday 22nd February 2027, at Guildhall.

Following the success of the City Food & Lecture's 25th anniversary celebration in 2026, we are delighted to announce that the next event will take place at Guildhall on Monday 22nd February 2027.

For the first time, the keynote speaker will be a senior leader from the meat industry and Chancellor of Sheffield Hallam University, Lord Tim Smith CBE, Chairman of Cranswick plc. Lord Smith will share his insights into the challenges facing the food industry, drawing on his experience at Cranswick, which has an annual turnover of approximately £3 billion.

The lecture will explore the question:

"In an increasingly unpredictable world, how does the food and drink industry secure the food we need, when we need it, whilst balancing resilience, sustainability, affordability and commercial success?"

The evening will include a panel discussion hosted by the BBC's Charlotte Smith, followed by a networking supper with drinks. The Princess Royal will also attend, adding further significance to this important occasion for the City and the food and drink industry.

Save the Date to support our Corporate Partner, Cranswick Plc. For more information visit www.cityfooddrinklecture.com



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Aberlour Young People Enjoy Hands-on Experiences

Young people from Aberlour Children's Charity have been enjoying a range of exciting experiences designed to help them connect, learn and have fun.

A particular highlight was a visit to the Royal Highland Show, where the young people had the opportunity to experience one of Scotland's biggest celebrations of agriculture, food and rural life.

From seeing livestock and learning about farming practices to discovering more about the journey food takes from farm to fork. The young people were able to ask questions, explore the different areas of the show and experience first-hand the sights, sounds and atmosphere of this much-loved event.

A special thank you goes to Liveryman Gordon Newlands and QMS (Quality Meat Scotland) for taking the time to show the young people around the Royal Highland Show and helping them understand more about Scotland's red meat industry. Their knowledge, enthusiasm and willingness to engage with the young people helped make the experience both informative and memorable.

The learning continued with a visit to Campbells Prime Meat with Liveryman Iain Brown, where young people gained an insight into the food supply chain and the work involved in bringing quality meat from farm to consumer. They were blown away by



• Aberlour Young People learning at the butchery at Campbells Prime Meat.

the variety of jobs, equipment and specialist skills involved at a national meat and fish supplier.

Aberlour Service Manager Mary Page said, "The young people were fascinated by everything. A highlight was meeting Campbells' staff, who shared their own journeys to employment – starting part-time roles at Campbells and then being supported through apprenticeships into careers they genuinely love. It was such a powerful message for our young people to hear and showed them that there are so many different routes to success."

Thank you, Liverymen, and supporting businesses for continuing to inspire Scotland's young people!

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

Scan QR Code... to view Arberlour's 6-months report.

A Foundation For the Future: The Shallowford Trust and WCB



• **WCB staff at Shallowford Trust's Summer Fete.**

How quickly our last year at Shallowford Farm has gone. It seems only a few months ago that Liveryman John Dracup and I attended our first Livery Lunch in January, celebrating Charity and Education.

We have been delighted to share our 50th anniversary celebrations with The Worshipful Company of Butchers. Carla and Danni joined us for our Summer Fete on 18th July, held on the farm in the heart of Dartmoor. Partners from across Dartmoor, our London youth group and WCB joined us for a wonderful day of celebration.

Our partnership with WCB is also helping us strengthen our small delivery team. With WCB funding contributing towards a new Programme Manager, we will be able to expand our residential and special educational needs day visits.

So far this year, more than 1,000 young people have visited Shallowford Farm. This includes 438 young people staying overnight from schools and youth groups across the South West and London, as well as more than 500 children attending day visits. We have also welcomed SEN pupils for regular weekly visits, helping them develop confidence and experience farm life throughout the seasons.

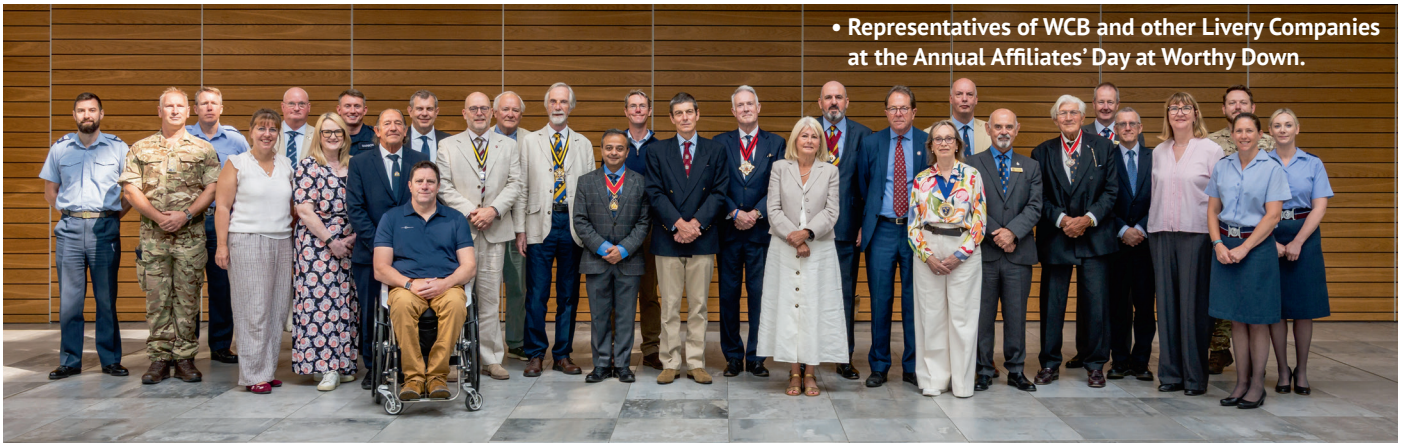
Our community work continues to grow, with visits from Dartmoor National Park, Butterfly Conservation, Buglife and local farming organisations. We have also welcomed 58 new volunteers supporting our education, vegetable garden and conservation programmes.

As our 50th anniversary celebrations draw to a close, we look forward to continuing our partnership with WCB and preparing Shallowford Farm for the next 50 years.

For more information visit shallowfordfarm.co.uk.

Scan QR Code... to view Shallowford Farm's 6-months report.

Supporting Our Military Affiliation



• Representatives of WCB and other Livery Companies at the Annual Affiliates' Day at Worthy Down.

On Tuesday 21st July, the Catering Training Wing (CWT) of the Royal Logistics Corp to which the WCB are affiliated, held its Annual Affiliates Day at Worthy Down barracks near Winchester. This year, it was attended by our Providitor Tony Stanton, Liveryman Mark Winston and myself. There were a number of Masters and Clerks from other Livery Companies: Carmen, Human Resource Professionals, Cooks and Educationers, and other personnel with whom the CWT interface throughout the year. Following the welcome and introduction by the Commanding Officer Group Captain Claire Collis, we were treated to a tour of the facilities on site. Representatives from the Army, Air Force and Navy, including the Fleet Auxiliary, explained their different roles on the site and courses that they run for recruits in their particular areas. The CO Major Ben Millan was our host for the day. At the conclusion of the tour, we were taken to the rear of the main building for lunch, which had been cooked in the 'field kitchen' as it would be on exercise or during a conflict scenario – although ours was a three-course meal with a selection of courses that we could mix and match! A bit different to my day, when on exercise we cooked in the field on hexi-burners with paraffin blocks and everything tasted of paraffin!

LIVERYMAN JULIEN PURSGLOVE
MILITARY LIAISON

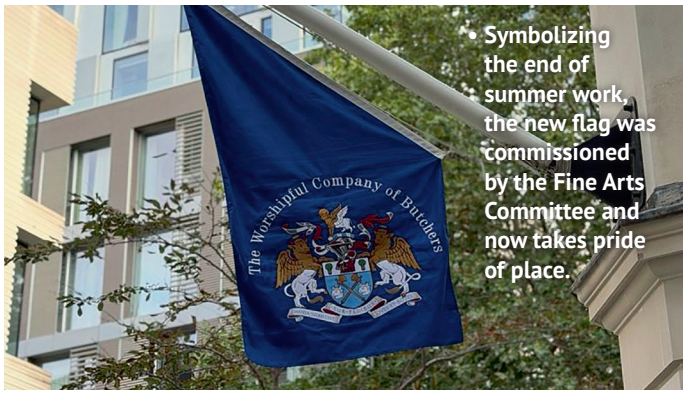
Exploring the London Archives



• Liveryman Sarah Cheale during her visit to the London Archives.

The history of the Butcher's Company sits within the wider historical context of our nation's past, and thus it was a privilege for Warden Bill Thurston and I to visit the London Archives to explore this further. We discovered sources from the 1660s which showed how the Livery Companies of the City of London had to navigate a changing political landscape and re-establish a relationship with a restored monarchy, having chosen to defy it back in1642 when London declared for Parliament at the onset of the English Civil War. Eleven years after the execution of Charles 1st on the scaffold in 1649, the Restoration was now a time of rebuilding. This is evidenced in a document detailing the sums received from various Livery Companies towards the charge of the coronation of King Charles 2nd in April 1661. The Butcher's Company donated a meagre £18 compared to the Fishmongers £372, or the Goldsmith's £420. Was this due to cautious accounting, a reaction to the disruption of trade during a long period of turmoil or lingering anti-royalist sentiments we may ask? Progress appears to have been made by Michaelmas 1664 when the Earl of Manchester writes to the Mayor and Aldermen requesting that the Butchers Company should resume delivery of their offal for the feeding of His Majesty's Game housed on the riverside which had 'been interrupted in the late troubles'. These documents provide us with a mere snapshot in time but woven together supply us with authentic stories of our proud history.

LIVERYMAN SARAH CHEALE
FINE ARTS COMMITTEE MEMBER



• Symbolizing the end of summer work, the new flag was commissioned by the Fine Arts Committee and now takes pride of place.

Our New Corporate Partners

Innovative Food Ingredients (IFI) is a third-generation family business with a heritage in the meat industry dating back to 1945. Established in 2013, IFI supplies high-quality ingredients, including rusk, crumbs, seasoning blends and added-value solutions to butchers, farm shops and meat processors across the UK.

Drawing on decades of experience, technical expertise and a collaborative approach, IFI helps the independent trade create added-value products that customers love to buy. By combining ingredient expertise with market insight, trend analysis and consumer data, the team identifies opportunities to develop desirable products that inspire shoppers, encourage repeat purchases and drive profitability.

Beyond product innovation, IFI is committed to supporting the future of the meat industry by sharing expertise, encouraging collaboration and championing continuous learning. Through its own initiative, The Butchers' Collective, IFI brings together butchers, suppliers and industry experts to exchange ideas, explore emerging trends and support innovation across the independent trade.

www.ifing.co.uk

Viscofan is a global leader in the manufacturing and supply of casings and packaging solutions for the meat industry. For more than 50 years, Viscofan has helped bring food to millions of households worldwide, supplying innovative casing solutions in more than 100 countries.

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Our portfolio includes collagen, cellulose, fibrous, plastic and vegetal casings, alongside shrink bags for fresh, cooked, smoked and cured meat products. We also offer innovative value-added solutions, including flavour transfer casings, which apply smoke, spice and flavour profiles during processing to streamline production without investing in additional equipment. Viscofan helps customers optimise manufacturing processes, improve operational efficiency and develop products that meet changing consumer demands.

Viscofan UK is headquartered in Sevenoaks, Kent, and provides dedicated technical and commercial support across the United Kingdom and Republic of Ireland. Our experienced team works closely with customers to troubleshoot challenges and develop practical, tailored solutions.

www.viscofan.com

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

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Launch of YMP Scheme

We are delighted to announce the launch of the Young Meat Professionals Scheme, a four-year programme designed to develop the next generation of meat industry professionals. The scheme offers participants a comprehensive understanding of the journey of a meat product, from farm to consumer, while building their industry knowledge, professional skills and valuable connections across the sector.

A Four-Year Journey Through the Meat Industry

Each year focuses on a different sector of the meat industry:

- Year One: Beef
- Year Two: Pork
- Year Three: Poultry
- Year Four: Lamb or game

Industry Visits and Networking

Participants will gain first-hand experience of the supply chain through industry visits and networking opportunities at Farms, Abattoirs, Retail and more.

Webinars and Professional Development

Industry visits will be complemented by webinars covering key technical topics and professional skills, including meat regulations, food safety and controls, new product development, quality and consistency, the fifth quarter and more.

Personal effectiveness, including presentation skills and making the most of mentoring

Supporting Future Careers

The scheme offers young professionals a valuable opportunity to broaden their understanding of the meat industry, build connections across the sector and develop the knowledge and skills to support their future careers. Participants will also strengthen their personal effectiveness, including presentation skills, and learn how to make the most of mentoring to support their professional development.

Applications are welcome from individuals and corporates.

To find out more about the Young Meat Professionals Scheme and how to get involved, please scan the QR code.



Inside the Industry: A Recap of the Institute of Meat's Summer Meat Education Days



• Cranswick Meat Education Day.



Well, the summer of 2026 has certainly been an epic one – and not just because of the heatwaves! The Institute of Meat has been storming ahead with our plans to educate, connect, and empower members through our bespoke programme of IoM Meat Education Days.

Though these events take a huge amount of planning, they offer attendees a unique opportunity to get an in-depth, behind-the-scenes look at the businesses shaping the meat industry today.

First up was our visit to Cranswick Country Foods Preston, Hull, on 12th August. A titan of the industry with an annual revenue pushing £3 billion, Cranswick is the UK's largest pork processor and a major player in poultry. Its long-standing focus on vertical integration underpins a business strategy that helps insulate it from wider industry shocks as well as meeting its requirements for traceability and sustainability.

Thirty invited IoM guests were treated to a full factory tour of Cranswick's state-of-the-art facilities, along with insightful presentations from its Operations Director Darren Andrew. Current Cranswick apprentices also stepped up to share their real-world experiences of embarking on a career in meat processing. Lunch provided the perfect backdrop for attendees to ask questions in a relaxed setting and forge lasting connections with fellow meat industry professionals.

Because the IoM exists for its members, we constantly review our events and welcome constructive feedback. I'm delighted with the response to the Cranswick visit – here is what a few of our attendees had to say:

"I thought the whole day was very interesting, insightful, and impressive. Really grateful for the experience."
James Taylor, IFI

"All sessions were valuable, but I especially enjoyed the abattoir tour. The Cranswick team were so knowledgeable about the trade."
Paul Nicholson, Bishop Burton College

"Engaging and spot-on length. Getting extensive time in the production unit was the real highlight for me."
James Cranston, Cranstons Butchers

By the time you read this, our second IoM Meat Education Day on 15th September will have already taken place – and what a day it is set to be! As I write this ahead of publication, the team is putting the final touches on what promises to be a landmark event at Brighouse Farms in Cheshire. Brighouse Farms operates a planned all-season breeding programme, producing prime British lamb throughout the year from a commercial flock of 520 ewes.

Hosted by IoM member Amelia Brighouse and her husband Russell, the day's theme is 'British Lamb in a Changing World - Where Year-Round Breeding Meets Tomorrow's Meat Market.' Attendees are lined up for a guided tour of the farm's pioneering year-round breeding setup, a butchery demonstration and a panel discussion on the future of British lamb and how to balance the needs of animal, farmer, retailer and consumer.
DAVE SMITH, IOM CEO

INTERESTED IN ATTENDING AN IOM MEAT EDUCATION DAY?

If you'd like the opportunity to attend one of our exclusive education events, please register your interest by email to Sheryl Horne at **shorne@instituteofmeat.org**.

Meat Industry Golf Day

On Thursday 16th July, this year's Meat Industry Golf Day took place, being the largest yet with 25 teams competing in a Stapleford competition, with prizes for teams and individuals. Essendon golf course in Hertfordshire was again the venue, playing the old course, which supplied more difficulty than last year's new course.



• Participants enjoying their day.

Despite this, there was extremely high scoring on the day, with 18 players scoring higher than their handicaps would suggest. The day was full of good fun and fellowship with like-minded individuals from the same trade joining together for an enjoyable day of sport.

An amazing £5,314 was raised!

The day was very successful, and special thanks should go to the sponsors and prize donators – Aubrey Allen, A1 Bacon, Butterfly Poultry, Sealed air, Two Counties Foods and Owen Taylor & Sons Ltd.

Next year's event has already been booked for **Thursday 15th July** at Essendon golf club; we are expecting a lot of support for this event, with most teams keen to participate again next year and 6/10 teams that couldn't make this year's event interested in next year's.

Visit News on the WCB website to read the full article and view the complete list of winners.

For more information or to register for next year's Golf Day, please contact Liveryman Alan Bird at Alan@twocountiesfoods.co.uk.

Join the WCB Car Club

Register your interest to join WCB Car Club! Meet like-minded motor enthusiasts who share a passion for cars. Take part in driving events with your pride and joy (all cars welcome!) or even enjoy as a passenger!

Register at bookings@butchershall.com

Master's Cup 2026 – 7th September

Congratulations to all those who took part in the Master's Cup. The day was full of friendly rivalry, with some very close racing at the front of the fleet. The Absalom and Adlington boats were showing us their backsides in all three races.

A big thank you to the committee boat, manned and provided by Liveryman Jim Sydenham and Ashley Byrne.

Congratulations to the winning boat, the Absalom family, shown with the Master's Cup, and to the Adlington team, who were presented with the Isle of Wight Gin.

You don't need to be an experienced sailor to take part! Sharon Yandell of Meat Management magazine shared her experience:

"I was invited to join one of six yachts in The Master's Cup regatta. Having never sailed before, but inspired by talking to Bill Jermey, I decided to take the plunge!

"We completed three exciting races before returning to port. As a novice, I absolutely loved it and learnt a great deal in a short time. I'll now be signing up for sailing lessons – next time, I hope not to be the novice!"



• The Absalom family with the Master's Cup.

Whether you're an experienced sailor or a complete beginner, we'd love you to join us for the next Master's Cup on 6 September 2027.

For more information and to sign up, please contact Assistant Andrew Berisford on andrew.berisford@wcbmarketing.co.uk or Liveryman Bill Jermey bill.jermey@instituteofmeat.org

Annual Glovers' Inter-Livery Croquet Tournament



• The WCB croquet team.

In June, Wardens Tim Stone and Steve Chick once again took to the lawns of Sussex County Croquet Club for the annual Glovers' Inter-Livery Croquet Tournament.

Tim Stone and Steve Chick won five of their six matches in the Inter-Livery Cup, finishing seventh out of 24. I joined PM Andrew Parker and Jo Stone in the more challenging Glovers' Cup, where we finished 12th in our league and secured a well-earned win.

It was another enjoyable day, with the Butchers proudly represented at this popular sell-out event. Our thanks to the Glovers' Company and Sussex County Croquet Club for hosting such an enjoyable day.

Hon Liveryman Phil McCarthy
Team Skip and stand-in player

SAVE THE DATE

INTER-LIVERY DAY SHOOT – 13 MAY 2027

We are pleased to announce the Inter-Livery Day Shoot, will take place on 13th May 2027. Whether you are already a member of the WCB Shooting Club or would like to find out more about joining, we would be delighted to hear from you.

Club Membership Secretary, Liveryman Daniel Parker
dan@sausagemasters.co.uk
07971 232 242
Team Captain / Secretary, Liveryman Fergus Howie
fergus.howie@wicksmanor.co.uk

If you would like to join the WCB Shooting Club, please scan the QR code and complete the registration form.



Taurus Lodge

Traditionally, September marks the beginning of the new Masonic Year for Taurus Lodge. Likewise, within our Livery Company, September marks the succession of a new Livery Master for The Company at Common Hall.

At the September Court Luncheon, our outgoing Worshipful Master John Harrison was a guest of the Company. There is a long-held tradition of Masters of the Livery Company, accompanied by their Clerks, to be invited to the November Masonic Meeting of the Taurus Lodge and the Taurus Master invited back to a Court Luncheon – long may this tradition continue!

Another proud tradition for the members of Taurus Lodge is to provide Stewards to attend The Church Service prior to Common Hall.

Dressed as Officers of the Lodge, their prime function is to give the attending Liverymen and their guests a very warm welcome and distribute 'The Order of Service' for the Church Service before assisting in the collection of funds for the upkeep of the church.

Brother Philip Hambling, now a member of the Livery Court, will have been installed as the 106th Master of The Lodge on Monday 28th September 2026. Philip has a busy year ahead, not only as a director in the meat industry, member of the Livery Court and now WM of Taurus. Representing Taurus and visiting other sister City Livery Lodges and spreading the word that Butchers' Hall is open to other City Lodges to use its facilities.

Looking forward to our meeting on **23rd November 2026**, our new Master Butcher Peter Allen and the Clerk Carla Ashcroft will be invited to join us for the Festive Board.

Dates for Your Calendar
Monday 25 January 2027 – Burns Night
Monday 22 March 2027 – Further details to follow

Please visit Taurus Lodge Page at
www.butchershall.com/wcb/events-societies
Liveryman Mike Cahill, Secretary Taurus Lodge



• Left to Right: Julien Pursglove (PM Taurus), Brendan McIntyre, Mike Cahill (PM Taurus), Ted Hoefling (PM Taurus), & Stanley Liu (PM Taurus).

LAST LUNCH FOR OUTGOING MASTER

On Friday 4th September, the Worshipful Company of Butchers gathered at Butchers' Hall for the September Court Lunch, which marked the final Court Lunch of Master Gwyn Howells' year in office. The afternoon provided a special opportunity to recognise and thank Gwyn for his commitment and service to the Company throughout his year as Master. Liverymen and guests joined in celebrating his achievements and wishing him well as he completed his term.

We were delighted to welcome Mike Mathieson, Prime Warden of the Worshipful Company of Dyers, as guest speaker, alongside special guests Liveryman John Harrison, Master of Taurus Lodge No. 3981, and Sara Drake, Master of the Worshipful Company of Girdlers.



• September's guest speaker, Mike Mathieson.

GOLD AWARD WINNER

A highlight of the occasion was the presentation of the 2026 Gold Award to Liveryman Francesca Wyatt, recognising her outstanding contribution to the Company over the past year.

Francesca was recognised for her enthusiasm and commitment to Company activities, fundraising and Corporate Partnerships, as well as her tireless support and willingness to take on every challenge with energy and dedication.



• Liveryman Francesca Wyatt was recognised for her service.

Celebrating Eid al-Adha at Butchers' Hall

On Tuesday 16th June, the Worshipful Company of Butchers held its annual Eid al-Adha Dinner at Butchers' Hall, in partnership with AHDB and NFU. The evening brought together guests from across the meat and agriculture sectors to celebrate Eid al-Adha and highlight the importance of diversity and inclusion within the industry.

The evening began with a networking reception on the roof terrace, supported by Halal Certification Organisation Ltd and Halal Food Authority, followed by a talk from guest speaker Navaratnam Partheeban OBE on equity and inclusion across the agriculture and veterinary sectors.

Our sincere thanks go to all the organisers, speakers, sponsors and attendees who helped make the evening a memorable celebration.

Save the date: Tuesday 8th June 2027 – we look forward to welcoming you to next year's Eid Dinner!



• Guests enjoying the evening.

Celebration and Sporting Spirit at the July Court Lunch



• July's guest speaker Sir James Wates CBE.

On Friday 3rd July, we held our July Court and Livery Lunch, bringing members together for an afternoon of celebration, fellowship and sport.

We were delighted to welcome Dr Antony Michalski, Master Barber; Col Malachy Doran, Clerk Barber; Gus Machado, Master of the Worshipful Company of Information Technologists; Susan Hoefling, Clerk; Charles Honnywill, Master Armourer and Brasier; and Jeremy Pughe-Morgan, Clerk Armourer and Brasier.

Our guest speaker was Sir James Wates CBE, Chairman of Vestey Holdings and the Rugby Football Union, who spoke about his career, sporting interests and passion for diversity and inclusion. He also drew an entertaining comparison between butchers and rugby players, providing a lively and memorable speech.

The Master's Charity Walk in aid of Barts Charity!

We were delighted to host a memorable evening, marking Gwyn Howells' final event as Master Butcher, with a visit to the beautifully restored North Wing and Great Hall at St Bartholomew's Hospital, including the famous Hogarth Staircase.

The evening also included the presentation of this year's £16,274.33 donation, generously raised through WCB General Charities and individual donors, to the Master's chosen charity, Barts Charity.

The group then took part in a fascinating guided walking tour of historic landmarks around Butchers' Hall, led by Liveryman Andy Mackenzie.



• **Fundraising Walkers gathered in front of Butchers' Hall.**

LATEST DONATION TO THE BREWSTER BOARD



The Company received a generous donation to the Brewster Board from Deputy Master PM Dr Margaret Boanas MBE, and her husband, Tony Evans, which was presented during the September Court Lunch.

The occasion also marked Margaret's final Court Lunch as Deputy Master before stepping down from Court. The Master thanked Margaret for her many years of dedicated service and commitment to the Company, recognising the valuable contribution she has made throughout her time on Court.

CELEBRATING A YEAR OF SERVICE: IMMEDIATE PAST MASTER'S DINNER

On Thursday 17th September, the Worshipful Company of Butchers held its annual Immediate Past Master's Dinner, bringing together members of the Livery for an evening of excellent food and fellowship.

The dinner provided an opportunity for the Court to thank the outgoing Master, Gwyn Howells, and his Consort for their commitment and for representing the Livery so brilliantly throughout the past year.

It was a fitting celebration of the Master's year and a chance for members to come together and recognise his contribution to the Company.

First Court Lunch of the New Livery Year

Members and guests gathered at Butchers' Hall on Friday 2nd October for the first Court Lunch of the new Livery year, hosted by the new Master.

Our guest speaker, Emily MacKenzie, Chief Operating Officer of St Paul's Cathedral, has held the position since January 2023, with responsibility for the Cathedral's day-to-day operations and the delivery of its strategic vision. Previously, she spent eight years as Chief Operating Officer at Gloucester Cathedral, leading its operational and commercial functions.

Special guests included Mr William Marle, Master Baker, accompanied by his Clerk, Ms Camilla Szymanowska, and Mr Ian Leggett, Master Stationer & Newspaper Makers.



• **The Master with the guest speaker, Emily MacKenzie.**

NEW LOOK WCB CALENDAR OF EVENTS

Our Calendar of Events has had a refresh! The new-look calendar is now displayed as an interactive calendar directly on the WCB website, making it easier than ever to see what's coming up and plan ahead.

Browse upcoming Company events at a glance, find key dates quickly and click on individual events for further details.

Visit www.butchershall.com and take a look at the new Calendar of Events.

Livery Announcements

WELCOME TO OUR NEW FREEMEN:

- **July:** Rob Kiely, Adam McGuinness, Dean Holroyd
- **September:** John Royle, Pedro Perez Sanz
- **October:** Jonathan Hamer



• October New Liveryman: Rt Hon Dr George Eustice (centre) with PM Margaret Boanas MBE and Asst Stuart Roberts.



• September New Liveryman (L-R): Matt Tobin, Gary Rowland, Rod Addy, Daniel Gilmour.

CHAMPAGNE RAFFLE SPONSORS:

- **July:** Kindly sponsored by Warden Tim Stone and won by Steve Simmens.
- **September:** Kindly sponsored by Liveryman Gerd Wichmann and won by Matt Wilson.
- **October:** Kindly sponsored by Windsor Food Machinery and won by Liveryman Matt Preece.

THANK YOU TO THE SPONSORS

Eid Dinner
- Lamb for the main course sponsored by WCB Corporate Partner Pilgrim's Europe and Shans Halal Meats.

July
- Posh Butcher dry-aged British rib of beef provided for the main course kindly donated by Kepak.

Common Hall
- Blade of beef supplied for the main course kindly provided by Aubrey Allen.

September Court Lunch
- The British 30-day matured centre cut fillet steak supplied for the main course kindly provided by ABP UK.

October
- Teys Black Australian 60-day aged grain-fed boneless sirloin steak, generously provided by our Corporate Partner, Hilton Food Solutions.

IPM Dinner
- Salmon donated by Warden Jim Connell.
- Dry-aged John Stone Irish rib of beef donated by the Providitor.
- Wines donated by Asst William Buchanan.

WCB 200 CLUB

Congratulations to our recent 200 Club winners, and thank you to everyone who continues to support this important fundraising initiative. **Scan the QR code to sign up to the WCB 200 club.**

July 2026
1st place – Dave Richards
2nd place – Gerald Shortland
3rd place – Tom Green

September 2026
1st place – Andrew Clarke
2nd place – Tom Green
3rd place – Stuart Revill

October 2026
1st place – Geoff Buchanan
2nd place – Andrew Taylor
3rd place – Adam Joslin

CONGRATULATIONS TO...

- Peter Allen, Master of the Worshipful Company of Butchers and Chair of Aubrey Allen, who received a rare **Lifetime Achievement Award** at the Meat Industry Awards, recognising his exceptional contribution to and lasting impact on the meat industry.
- Asst William Buchanan and his daughter Maddy on **completing the Great North Run** on 13th September in support of Arthritis UK and beating their £5,000 fundraising target by raising an amazing £5,987!
- Absalom & Tribe on celebrating its **50th anniversary** at Butchers' Hall in September. We wish them continued success for the years ahead!



• Asst William Buchanan with his daughter Maddy.

Livery Announcements

A WELCOME TO...



...**Sef Haileselassie**, our Finance Officer. Please email accounts@butchershall.com for any finance-related issues.

HOTEL DISCOUNT

Liverymen can enjoy an exclusive 15% discount on stays at Montcalm Hotels, courtesy of our valued partnership with The Brewery. Scan the QR code to book.

DECEASED LIVERYMEN

- **Michael Charles Drew Patterson,** Liveryman since 1993
- **Philip Proven,** Liveryman since 1974
- **Dennis Leslie Clark,** Liveryman since 1992
- **James Barry Croft,** Liveryman since 2013

FINANCIAL REPORT FROM THE LIVERY

Summary of profitability

- In the year to 28th February 2026, as part of our recovery programme, we were hoping to achieve a break-even situation. The actual profit was £55k which is an excellent result.
- For the year to 28th February 2027, we are budgeting for a profit of £46k.
- We have started the year extremely well with a profit of £88k in the four months to 30th June 2026 against a budget of £29k. This was mostly due to a very successful Masters' Ball.

Summary of loans

- On 1st March 2025 we owed Charity Bank £3,381k.
- During the year we paid off £514k reducing the loan down to £2,867k at 28th February 2026.
- Our aspiration in the year to 28th February 2027 is to reduce this by another £200k.
- We hope to do this every year for five years resulting in a reduction in our Charity Bank loans of a further £1 million.

WARDEN JIM CONNELL - CHAIRMAN OF FINANCE

CELEBRATING IAN KELLY'S SERVICE TO BDCI

The Trustees of the Butchers and Drovers Charitable Institution (BDCI) gathered for a retirement lunch to mark Ian Kelly's stepping down as President and recognise his remarkable service to the charity.

Ian has served as a BDCI Trustee for 35 years, dedicating many years to supporting the charity and its work. To mark his retirement and express their appreciation, he was presented with a specially engraved carafe commemorating his long-standing commitment.

The lunch provided a fitting opportunity for the Trustees to thank Ian for his dedication and wish him well following his retirement as President.



• PM Ian Kelly with the guests.



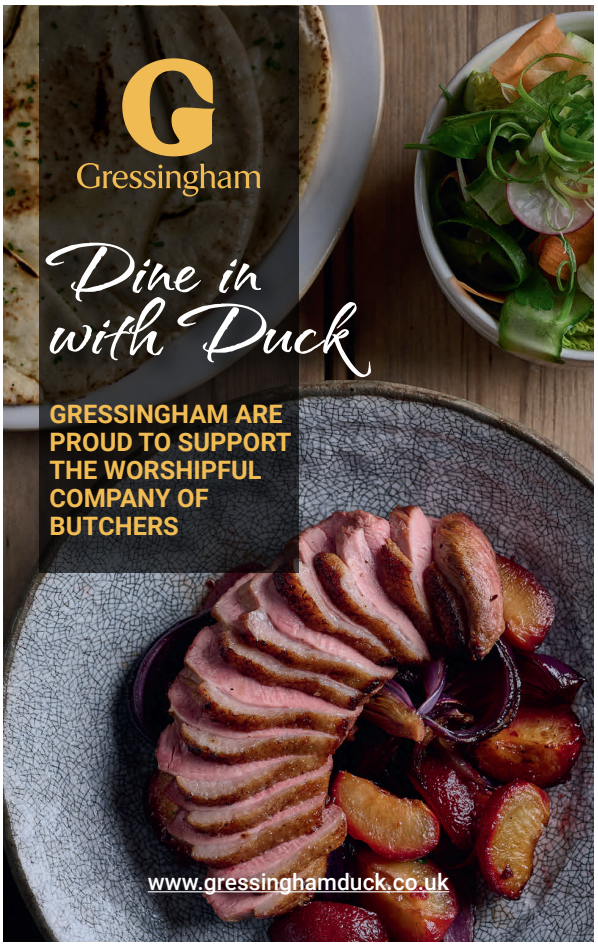
• The Baker Family with the Master 25/26, Gwyn Howells.

A NEW PORTRAIT FOR BUTCHERS' HALL

A new portrait of Past Master Graham Baker and Liveryman Elizabeth Baker was unveiled at the July Court and Livery Lunch.

Commissioned by Graham and Elizabeth to commemorate the first Court Lunch held at Butchers' Hall on 6th September 2019, the painting celebrates the reopening of the Seventh Hall following its rebuild and four-year closure, marking their final lunch as Master and Consort.

Painted by Stephen Shankland, the portrait depicts the couple in the Great Hall, with the 'Millennium Window' in the background, donated by Liveryman John Baker MBE and designed by Caroline Jackman.



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18 NOVEMBER
17 FEBRUARY
17 MARCH

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