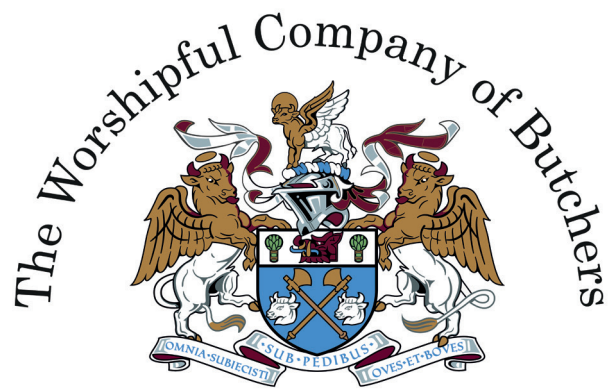




NEWSLETTER • Autumn 2025



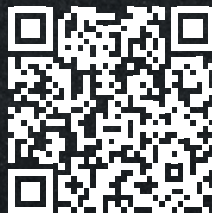
Portion Cutter

TREIF HAWK

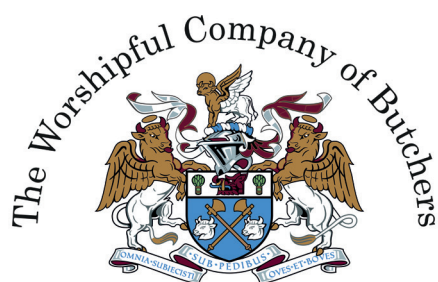


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Autumn 2025

Master: Gwyn Howells

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Warden Steve Chick

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Meat Management /
Yandell Publishing Ltd.

Editorial Committee:

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(Asst. Editor)

Karina Pomeranceva

Publication Dates:

Spring (March)

Summer (July)

Autumn (November)

Newsletter and Bulletin:

Vol 35 No 3

ISSN 13689177

© Worshipful Company of
Butchers 2025

Printed by Buxton Press, Derbyshire
on responsibly sourced FSC® paper
with vegetable based inks. Buxton
Press is certified to FSC® and
PEFC Chain of Custody and UKAS
14001 Standards.



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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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Publishing Ltd 2025

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 Master with his family.

Bottom left: Liverymen and guests enjoying Autumn Uncorked.

Bottom right: Liveryman Alan Bird, Gold Award winner 2025.

WCB Court 2025-2026

The following were duly elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday 11th September 2025.

The Master

Gwyn Howells

The Deputy Master

Past Master Dr Margaret Boanas

The Renter Assistant

Peter Allen

The Providitor

Warden Anthony Stanton

Wardens

Steve Chick
Tim Stone
Jim Connell
Amanda Buitelaar



Assistants

- Margaret Andrea Boanas
- Andrew William Parker
- Christopher Frank Wood
- John Allton Jones
- Paul Dolan
- William Edwin Buchanan
- William Thurston
- Peter Geoffrey Wood
- Stuart Francis Roberts
- Jason Karl Aldiss
- Michael Peter Attwood
- Mark Jonathan Winston
- Andrew John Berisford
- Paul Charles Willington

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New Assistant - Andrew Berisford

Andrew has been a member of the Worshipful Company of Butchers since 2008 and is married to Catherine, his wife of 34 years. They live outside Burford in the Cotswolds and have a son, Jack, who is a Captain in the Royal Engineers, and a daughter, Ellie, a nurse, together with grandson, Teddy.

Retired in 2020 from running a foodservice sales business, time is now filled with family, offshore sailing, shooting, travelling, and volunteering, as well as being commodore of the WCBYC and a committee member of the City Livery Yacht Club.



New Assistant - Paul Willington

Paul Willington comes from a family with deep roots in the meat trade. His grandmother worked as a cashier at Smithfield during the War, his father, George, was a well-known Smithfield shop owner, and his younger brother, David, is now director of a meat wholesaler.

In 1980, Paul attended Smithfield College before beginning his career as a meat inspector. He then moved into buying at Smithfield for E Russell, later taking a buying role at Gateway Supermarkets in Bristol, followed by positions at Deeside and Iceland Frozen Foods. Transitioning from retail buying to foodservice, he held roles at Brake Bros and 3663 before ultimately becoming buying director for Fairfax Meadow. He stepped down as a director in 2018 and will retire at the end of this year.

He is married to Heidi, and they have four children. Outside of work, he is a passionate supporter of Northampton Saints rugby team.



The Master's Memoirs

The following article is an abridged version of The Master's Speech to the Livery, following his election at Common Hall on Thursday, 11th of September



Those who know me say I'm rarely lost for words... Please forgive me today if I struggle. The pride, honour and gratitude I feel in being elected your Master is overwhelming. Thank you!

Thank you to my family, without whose love this would never have happened. Because of geography, this week is the first time we've been together in six years. Thank you all for being here, and to my wife Virginia, for joining me as Consort on this rollercoaster.

It's 420 years since our Royal Charter in 1605. There have been many Masters before me, and I hope many after! History gives us an obligation to those Liverymen who kept the Livery going through the hardest times – the Great Fire and two World Wars among them. We owe them for safeguarding our legacy, and we must protect, nurture and pass it on.

Tradition means inherited patterns of thought and behaviour. I love that the Livery values tradition – Common Hall in September, the Boar's Head Ceremony when the City stops for us. This year, for the first time in eight years, we have a float in the Lord Mayor's Show – make sure you don't miss something spectacular.

The Lord Mayor elect and Mansion House officials do an early morning run-through before the Show – and WCB, for the 50th year, will host them for a full English afterwards. Tradition indeed!

Tradition is good, but if it affects the business, it must be challenged. The Recovery Team, set up two years ago, tackled six years of losses, improving decision making and focus. Thanks to Past Masters Chris Wood and John Allton Jones for their leadership.

Responsibility now lies with the Wardens, Acting Clerk Carla and her team. Our Court Lunches remain the envy of the City – I want us to be, and be seen to be, a friendly Company looking after its own.

My charity this year is **Barts Hospital Charity**, supporting the *Ovacatch Project* for early ovarian cancer detection.



Our foundations are stronger – let's all help safeguard our legacy. I promise, as Master, to do my best for our Livery. All I ask is that you will, too.

Thank you.

GWYN HOWELLS - THE MASTER 2025-2026



• The Master speaking at Common Hall.



The Master's Fundraising Ball

Come and enjoy an unforgettable, fun evening (with a party atmosphere) in iconic surroundings, featuring fine food & wines, show-stopping entertainment and our renowned after party.

Guildhall, London

Friday 17th April 2026

Organised by The Worshipful Company of Butchers
Funds in support of Butchers' Hall
The Home of the Meat Industry

Don't Miss Out...Early Bird Discount & Booking Details Coming Soon...

Champagne Reception: 18.15
Carriages: 23.45

The Master has started a **monthly blog**, sharing updates, reflections, and news from across the Company. You can read the latest posts in the **News** section at www.butchershall.com.

City

Food & Drink Lecture

Monday 23rd February 2026

The 25th City Food and Drink Lecture will take place on Monday 23rd February 2026 at Guildhall, City of London. This prestigious event is attended by c650 guests, including Liveryman from the eight-sponsoring food and drink companies – bakers, butchers, cooks, distillers, farmers, fishmongers, fruiterers and poulterers, as well as City dignitaries, invited guests and HRH The Princess Royal. The event also has a number of corporate sponsors from across the agri-food sector with ABP now the premium sponsor for the event.

This year's theme is diet and health, and the Lecture will be given by Prof Susan Jebb OBE, who is chair of FSA and a specialist in diet and population health. The discussion panel will again be chaired by journalist Charlotte Smith, and for this milestone anniversary will consist of some of the best speakers/panellists from recent Lectures – all to be confirmed shortly.

Following the Lecture and panel discussion there will be a networking buffet supper with wine for all guests provided, as in previous years, by The Clink Charity.

Ticket price and booking details will be announced in due course.



• Prof Susan Jebb OBE.



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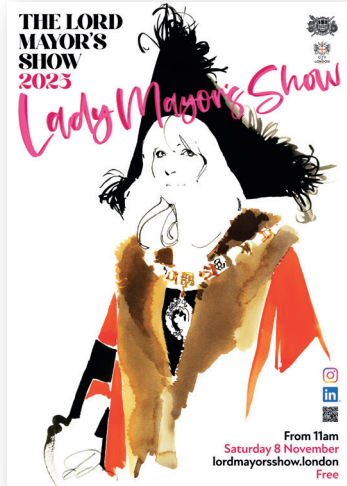
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First Ever Lady Mayor's Show!

On Saturday 8 November, the City of London celebrated Dame Susan Langley DBE becoming the 697th Lord Mayor of London — the third woman to hold the office and the first to use the title Lady Mayor — at the grand Lady Mayor's Show! We were delighted to be part of this historic occasion.

A huge thank you to our supporters — Porky Whites, Gressingham, Cherryfield-Croydon Ltd, Legacy of Sid, Bennett & Page, Liverymen Daniel Parker, and Andrew Ball — whose generous contributions made our float possible.



ANNUAL SHEEP DRIVE 28TH SEPTEMBER 2025

Sunday, 28th September 2025 – Master Butcher, along with 15 Liverymen, had the honour of taking part in the Annual Sheep Drive, organised by The Worshipful Company of Woolmen, keeping this historic tradition alive. Over 1,200 Freemen of the City of London exercised their ancient right to walk sheep across Southwark Bridge, raising funds for The Woolmen Charity and The Lord Mayor's Appeal.

The Sheep Drive dates back to medieval times, when farmers would “drive” their sheep across London Bridge to sell at market. Freemen of the City enjoyed special status, exempting them from tolls – a unique tradition that continues to this day.

Save the date for 2026 - 27th September.

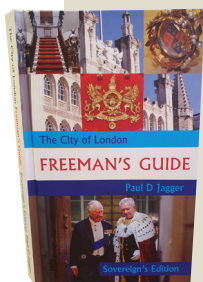


TOUR OF THE OLD BAILEY

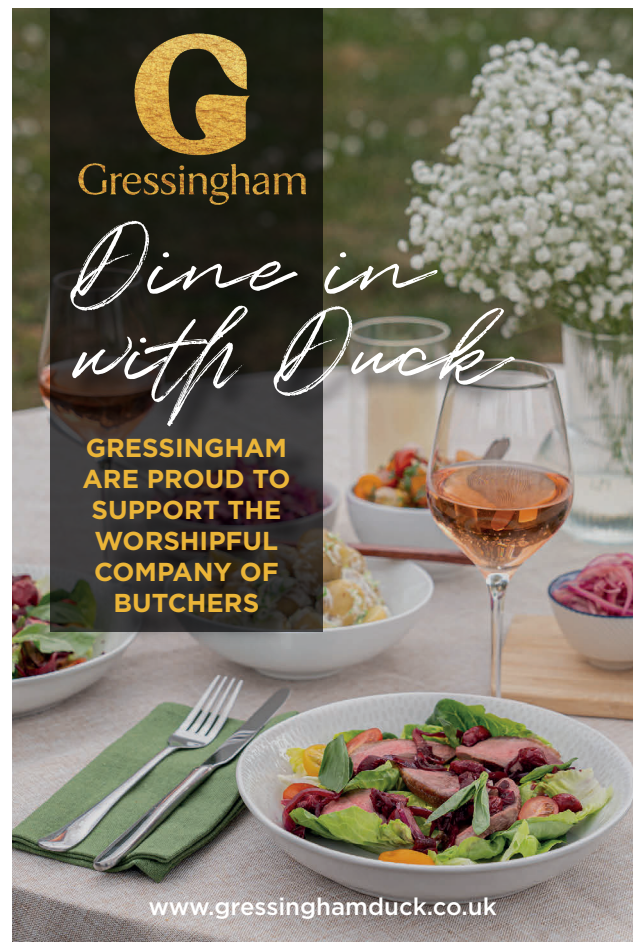
It was a privilege to be hosted on 31st July by Liveryman Alderman and Sheriff Gregory Jones KC at the world-renowned Old Bailey – the Central Criminal Court of England and Wales. A small invited group of Liverymen and guests enjoyed rare behind-the-scenes access to this historic institution, including the iconic Court No. 1.

For anyone with an interest in law, history, or the City of London, this is a rare and exceptional opportunity to step behind the imposing doors of the Old Bailey – if you ever get the chance to visit, don't miss it!

• Liverymen and guests enjoyed a tour of the Old Bailey.



New in the Butchers' Shop: the **Freeman's Guide** – the perfect gift! The definitive concise guide to the Freedom of the City of London and to all aspects of the City, its structure and history, written by Paul D. Get your copy of Freeman's Guide today! Available exclusively in the Members' Area for just £22.





City Meat Lecture 2025

Sponsored by



Hosted by The Worshipful Company of Butchers and sponsored by ABP, the City Meat Lecture 2025 will take place on Wednesday 26th November. This event is open to everyone in the meat industry, including Liverymen and non-Liverymen, and promises to be topical and insightful.

Topic: Is there a role of livestock and meat in a modern society?

Keynote Speaker:
Professor Chris Elliott

Panellists:
Baroness Minette Batters
Jez Fredenburgh

Where: Butchers' Hall

Cost: £102 per person inc VAT

Dress Code: business attire



• Professor Chris Elliott.



• Baroness Minette Batters.



• Jez Fredenburgh.

The Event

Doors will open at 6pm and the lecture will start promptly at 6.30pm. It will be followed by a Q&A session and discussion with our selected panellists.

Following the lecture our panellists will discuss the issues raised as part of our Q&A panel, facilitated by our lecture's Chairman, Assistant Stuart Roberts.

50% discount available for WCB Young Butchers and corporate partners nominees.

**HAVE YOU GOT YOUR
TICKETS YET? SCAN QR
CODE TO BOOK INSTANTLY**



WCB calendar of events 2025/26

December 2025

- 5 WCB Court & Livery Lunch
Speaker: Simon Halliday, former Rugby Union International
- 10 Christmas Carvery Lunch
- 17 Christmas Carvery Lunch

January 2026

- 9 WCB Court & Charity Court Lunch
Guest speaker: Professor Nick Lemoine CBE MD PhD FRcPath FMedsci, Former Director of the Barts Cancer Institute at Queen Mary University of London

February 2026

- 6 WCB Court & Livery Lunch.
Tom Gregory, Partner, Deloitte LLP
- 18 Carvery Lunch
- 26 WCB / IOM Prizegiving Awards & Lunch

March 2026

- 6 WCB Court & Military Court Lunch
Guest Speaker: Mark Smith, Military Historian and Broadcaster
- 11 A day of Inspiration & Networking with Carol Glover
- 18 Boar's Head Ceremony & Lunch
- 20 United Guilds Service & Lunch
- 25 Carvery Lunch

April 2026

- 10 WCB Court & Livery Lunch. *Guest speaker TBC*
- 15 Carvery Lunch & WCB Sailing Club AGM
- 17 Master's Fundraising Dinner TBC

May 2026

- 8 WCB Court & Livery Ladies Lunch
Guest speaker: Gary Phillip Langley Consort to the Lady Mayor
- 15-17 City Livery Yacht Club, Lord Mayor's and Visitors Cup (Cowes)
- 20 Carvery Lunch

A NEW CHAPTER: CORINNA CSAKY TAKES THE HELM AT FARMS FOR CITY CHILDREN

In September, Farms for City Children was delighted to announce the appointment of its new CEO, Corinna Csaky. Liveryman Pam Brook said: "Having met Corinna, she is clearly passionate about connecting children and young people with food, farming and nature. With the charity celebrating its 50th anniversary in 2026, I look forward to introducing and welcoming Corinna to Butchers' Hall. She brings a wealth of



hands-on experience in advocating and supporting vulnerable children, both in the UK and internationally. She has previously held leadership positions in several renowned child-focused organisations, including Save the Children and Family for Every Child."

HONOURING OUR OWN: RUN THE RIVER 2025 IN MEMORY OF DEREK AND JOAN

On the evening of 10th **Teach First**

September, 20 Liverymen came together to take part in a 5K walk in memory of two cherished members of our Livery community, Warden Derek Berry and his partner Joan Paris.

The walk, held the evening before Common Hall, was part of Teach First's Run the River 2025, and it was inspiring to see friends, family, and Livery members of all ages join us.



MAJOR AWARD CHANGES

We are proud to have supported the incredible work of both **Farms for City Children** and **Teach First** over the past three years and to have been part of the amazing impact they make.

This December, we'll be announcing our major award recipients for the 2026–2029 period.

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Behind the Scenes at the Catering Training Wing, Worthy Down

At the end of July, Assistant Mike Attwood and Liveryman Julien Pursglove visited the Catering Training Wing (Army) Defence School of Logistic and Administration at Worthy Down in Hampshire to attend its Affiliates Day at the invitation of the Officer Commanding Major Ben Millan. The Affiliates Day is when the unit invites those Livery Companies and organisations they are affiliated to it. As well as the WCB, there were other Livery companies present that have connections to the three units on site. The WCB are affiliated to the army unit but there are naval and air force units there also. At the Catering Training Wing they have the responsibility for training all the chefs for the army, air force and navy basically within one building. Those attending were treated to a full tour of the facilities available, encompassing the various military training units for the Army, Air Force and Navy. In addition to the normal kitchen training facilities, the Army has a field training area at the rear of the building. They are also the unit that produces the boar's head each year that our Master presents to the Lord Mayor. The Navy has a galley, which mirrors that which would be found on a modern-



day warship, so that people can practice in the real space available when catering on board ship. The Air Force trains the chefs and cabin crews who accompany our Royals and dignitaries on flights. At the conclusion of the tour, those present enjoyed a delightful lunch produced by the Naval contingent. The following week our affiliated unit went down to the Brecon Beacons in Wales to cater for an infantry regiment who were on exercise there.

LIVERYMAN JULIEN PURSGLOVE – MILITARY LIAISON



600 (CITY OF LONDON) SQUADRON CELEBRATES CENTENARY WITH ALL RANKS DINNER

On 10th October, 600 (City of London) Squadron, 3 Royal Auxiliary Air Force, marked its centenary with an elegant All Ranks Centenary Dinner at Butchers' Hall. The event brought together squadron members, veterans, and guests to celebrate 100 years of service and camaraderie.

Wing Commander Steve Fry KVRM RD VR DL AFNI welcomed attendees, highlighting the squadron's formation on 14th October 1925 in response to the vision of the then Chief of Air Staff, later Marshal of the Royal Air Force, The Viscount Trenchard. He noted how the squadron was founded to allow civilians to serve their country in flying squadrons alongside their everyday lives – a tradition of citizen service that continues to this day.

The evening was honoured by the presence of the Commandant General of the Royal Auxiliary Air Force and Director Reserves Auxiliary, who joined in the celebrations.

• The Master with Air Vice-Marshal Jo Lincoln at the RAF Dinner.



• RAF 600 Squadron 100th centenary Dinner Guests.

Sealed Air Celebrates 4,000th CRYOVAC® Rotary Vacuum Chamber System Milestone



Sealed Air, a global leader in food packaging solutions, is proud to announce the installation of its 4,000th CRYOVAC® rotary vacuum chamber system, a landmark achievement that reflects decades of innovation, reliability, and partnership within the meat industry.

This milestone system, the AutoVac 86-18, replaces rotary number 627, which remained in operation for over 40 years. It's a powerful symbol of the enduring performance and trust that CRYOVAC®

equipment has earned across generations of processors.

For more than 50 years, CRYOVAC® rotary systems have helped to revolutionise protein packaging, offering unmatched durability and adaptability. Today's systems serve as central hubs in integrated production lines, supporting a wide range of applications whilst meeting evolving demands for automation, energy efficiency, and sustainability. This achievement highlights our commitment to the meat industry and complements our system solutions for both the retail and food service sectors.

With more rotary systems in the field than any other provider, Sealed

Air continues to set the standard for operational excellence. Each system is designed to grow with processors' needs, ensuring long-term value and performance.

As a proud Corporate Member of the Worshipful Company of Butchers, Sealed Air remains committed to supporting the meat industry with technologies that enhance food safety, reduce waste, and protect product quality.

This 4,000th placement is more than a number; it's a celebration of shared progress, customer collaboration, and a future built on innovation.

To find out more visit www.sealedair.com

DISCOVER WCB CORPORATE PARTNER BENEFITS

One of the perks of being a WCB Corporate Partner is receiving complimentary invitations to exclusive events, such as Autumn Uncorked. These events offer a fantastic opportunity to network with fellow industry professionals, gain increased visibility within the Worshipful Company of Butchers

community, and support initiatives that promote excellence in the industry.

To learn more about the benefits of becoming a Corporate Partner, or to discuss how your organisation can get involved, please contact Peter Allen, The Renter Assistant via clerk@butchershall.com for further details.



WCB EDUCATION CHARITY UPDATE

The Education sub-committee of the Industry Committee has been focusing on the dual challenge of improving skills and retaining talent within the industry, whilst also attracting new Liverymen to the Company. With that in mind, Liveryman Christine Walsh is doing an amazing job, having taken on the Herculean task of reinvigorating the Young Butchers (YB) programme. The aim of this programme is to give the next generation of Liverymen the opportunity to improve their knowledge and skills, network with others (both YB and senior), and gain exposure to livery events. There's a huge opportunity to nurture new talent, ensuring we attract the very best and brightest into the industry, which will, in turn, ensure future sustainability and resilience. It is in everyone's interest to maintain a pipeline of future Liverymen who will one day attend events, raise funds, make Court decisions, and uphold the traditions of the Company.

New Beginning

To develop a YB programme that not only produces new Liverymen but is valued by the wider industry, Liverymen Christine Walsh, Claire White and Jude Capper, and Assistant Mike Attwood convened a workshop to discuss opportunities and



barriers to developing a new YB programme. Kindly hosted by Warden Peter Allen (The Renter Assistant) and Liveryman Lucianne Allen at their Aubrey Allen Training Centre, the workshop included representatives from major meat processing companies, independent businesses, training providers, and industry associations. The level of debate and discussion, along with the strong declarations of support, made it clear that any initiative promoting the industry as the place for a long and successful career would be warmly welcomed. This was echoed by all attendees, regardless of age or career stage — with industry tenure ranging from recent graduates to those working since the age of seven, or even since 1968!

As one attendee noted, the greatest advantage would be turning a job into a career and a life — perhaps, to paraphrase the Dog's Trust slogan, *butchery is for life, not just for Christmas!* Joking aside, attendees raised valid concerns that events should avoid busy seasons and ensure that staff in smaller, more isolated businesses can benefit as much as those in large companies. Ultimately, a successful programme will help YBs recognise their own value — enhancing skills, entrepreneurship, and confidence — while deepening their understanding of the wider industry and its many opportunities. As stated at the workshop, the future of the meat industry depends on enriching individuals; it is our role to move this programme forward and ensure these opportunities are open to all.

LIVERYMAN PROFESSOR JUDE CAPPER

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CELEBRATING WCB SCHOLARS' LATEST NUFFIELD REPORTS

We're proud to have supported Jock Gibson (top) and James MacCartney (bottom) on their Nuffield Farming Scholarships Trust journeys. Findings are now published and available to read.

James MacCartney, a 2021 Scholar, wrote 'UK Red Meat Production: How to Win the Battle for Environmental Sustainability in the Mind of the Consumer'.

Jock, a 2024 Scholar, has published his report 'Enhanced Meat Eating Quality from 100% Pasture & Forage Fed Systems', and will present his findings at the Nuffield Farming Annual Conference in Aberdeen, 18-20 November 2025, at P&J Live. We're delighted that Assistant Mike Attwood will represent the Worshipful Company of Butchers (WCB).

You can read the full reports at www.butchershall.com/wcb/education-awards by selecting Nuffield Farming Scholarships.



Celebrating craft and connection: Institute of Meat's member event receives first-class feedback



On 25th July, we held the first of hopefully many more IoM member events. Our inaugural event was a 'Beef Education Day' at ABP's research and development farm in Staffordshire. The event exceeded even my own expectations, and I've been blown away by the positive feedback we have received about the day.

Over 50 IoM members, ranging from Apprentice Members to Fellows, and from all aspects of the meat industry, gathered for a day dedicated to learning, collaboration, and celebration.

The packed programme offered a range of activities, highlighting both traditional craftsmanship and modern approaches. Attendees took part in hands-on demonstrations, heard from expert speakers, and had the chance to network with peers from various corners of the meat sector.

**DAVE SMITH, CEO,
INSTITUTE OF MEAT**

Highlights from the day included:

- Knife sharpening and traditional meat tying demonstrations
- Burger-making and butchery apprentice showcases
- A guided farm tour
- A session focused on farm sustainability

The event showed that energy, expertise, and enthusiasm are alive and well in the meat industry and reflected a shared commitment to excellence and innovation. Importantly for the Institute of Meat, it marked a significant step forward in fostering stronger connections and knowledge-sharing among professionals.

I'm a strong believer in the sentiment 'great things happen when people work together.'

The day marked the beginning of a promising new chapter for member engagement within the Institute of Meat, and I'm delighted to share just a snapshot of the many positive comments we've since received from attendees:

Harry Harding (App.Inst.M) Senior Butcher, Booker Wholesale, Tamworth

"For me, the day was everything I could have ever wanted and more!

To be able to see a working farm that's also owned by a company that is actively looking to the future of the industry's survival and expansion is a very admirable thing to see and be introduced to... it has led to major networking and learning opportunities and I look forward to future prospects and events.

I think days like this are invaluable to the younger 'up and comers.' It was a day I'll remember for a long time to come as

my first major introduction to the Institute of Meat."

Gary Cooper (M.Inst.M) Quality Manager, Crosby Management Training

"It was good to hear how UK beef production/farming is working hard to provide sustainable products against all the challenges it faces."

Simon Lines-Hoyland (GM.Inst.M) Managing Director, Miriad FFS Ltd

"All the sessions were enjoyable; however, the butchery demonstration and the sustainability presentation were probably the personal favourites. The butchery because it was so nice to see how positive the young people were about the MB course, and it was enjoyable to see how well they presented themselves and the industry. The sustainability segment was so well presented, the enthusiasm and engagement really captured the attention of the young manager that I had brought as a guest."



• ABP apprentice.



• Beef Educational Day at ABP's research and development farm.

INTERESTED IN HOSTING AN INSTITUTE OF MEAT EDUCATIONAL EVENT?

The IoM is currently planning the events calendar for 2026. If you would be willing to share an insight into your facility for the benefit of the wider meat industry, please get in touch at info@instituteofmeat.org



WCB Tour to the Somme battlefield 24-26 October 2025 was our second battlefield tour following our successful trip to Ypres in 2024. This time, 23 Liveryman, partners and guest made the journey, again hosted by Mark Smith of Antiques Roadshow fame as well as Peter Whapshott his friend and business partner in Barbed Wire Tours.

Read full article in the **News** section
www.butcherhall.com

Please contact Asst Mike Attwood via
mikeattwood1958@gmail.com to find out more about Military Society Events.

It's been six seasons since the Golfing Society last held an Autumn meeting, but twenty players—eleven members and nine guests—made the trip to East Berkshire Golf Club, Captain Peter Allen's "best-kept secret," for a sunny day of golf.

Liveryman Jason Marshall took the members' prize on countback from Liveryman Chris Barkaway, while guests dominated the leaderboard with Andrew Morris winning on 41 points, just ahead of Liveryman Brandon Turner (40) and Liveryman Guy Harmer (39). Harmer also claimed the longest drive, and Tom Burton won nearest-the-pin. Prizes were presented by Peter Allen The Renter Assistant, each winner receiving a bottle from his cellar.

Following the introduction to Livery golf, we hope Guy and other members of the Livery will join the Society in 2026, when we plan to hold both Spring and Autumn meetings alongside our usual inter-Livery events.

Meanwhile, attention turns to the AGM at Butchers' Hall in January 2026, with updates to follow.

To read the full report, please visit the News section on www.butchershall.com

LIVERYMAN CRAIG HAMILTON – THE SECRETARY



WCB YACHT CLUB MEMBERS RACE EACH OTHER

On 1st September, at Commodore Andrew Berisford's suggestion, four teams raced on the Solent in Jeanneau 41' yachts from Sunsail, Port Solent, with professional skippers. Despite windy conditions, the sheltered waters kept everyone seasickness-free.

The course ran from the coast upwind to a buoy near Osborne, then downwind for two laps.

On my boat, with skipper Richard, the crew included the Master – John Allton Jones, Liverymen Rod Adlington and Chris Godfrey and Liz Thrussell from the Bankers' Livery. We started third, moved to second behind Liveryman Tom Absolom, and took the lead when they were caught on the buoy. In the second race, we led from the start and finished first, with Liveryman Tom Absolom second again. Liveryman Andrew Berisford donated a perpetual trophy, The Master's Cup, awarded to the Master by Admiral Liveryman Tony Morrow during an indoor barbecue.

**LIVERYMAN BILL JERMEY,
WCBYC VICE-COMMODORE**

Read full article in the News section on www.butchershall.com



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Membership	Daniel Parker
Secretary	Fergus Howie
Events Manager	
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Events Manager	
Clay Shooting	Nick Allen

There are now 29 members of the Gun Club. If you would like to join and be part of the following events, then please make contact with Liveryman Daniel Parker so you can be added to the membership: dan@sausagemasters.co.uk.

UPCOMING WCB SPORTING & SOCIETY EVENTS 2026

Yacht Club

- **Visit to Trinity House visit and tour** – 9th February 2026
- **Fitting out and AGM** – 25th March 2026
- **Lord Mayor's cup** – 15th, 16th and 17th May 2026
- **Sea View motorboat and yacht get together** – 12th and 13th June 2026
- **Rona Ketch weekend** – *Date to be agreed depending on numbers*
- **Round the Island Race** – 11th July 2026
- **Sunsail / Prometheus Sailing Date, The Master's Cup** – 7th September 2026
- **Laying up meeting and Carvery Lunch** – 21st October 2026

Golf Club

- **Prince Arthur Cup** – Walton Heath Golf Club – 14th May 2026
- **The Horners' Trophy** – Ashridge Golf Club – 10th June 2026

- **The Marketors' Golf Day** – Verulam Golf Club – 6nd July 2026
- **The Stationers' Golf Day** – Chobham Golf Club – 3rd September 2026
- **The Distillers' Day** – Tandridge Golf Club – 22nd October 2026

Gun Club

- **Game Day 1 – Driven Game** – 15th January 2026 – Sandon Park, Staffordshire (*fully booked*)
- **Masters Day – West London** – Clays – April (TBC)
- **Inter-Livery Clay Shoot** – Clays – May (TBC)
- **Family & Young Shots Day** – Bisley – Clays – June (TBC)
- **Simulated Day Away (plus industry visit)** – Clays – July (TBC)
- **Game Day 2 – Rough Shooting** – November (TBC)
- **International Shoot – Game** – TBC



Taurus Lodge

Traditionally, September marks the beginning of the new Masonic Year for the 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, Mike Cahill, was a guest of the Company. There is a long-held tradition that Masters of the Livery Company, accompanied by their Clerks, are invited to the November Masonic meeting of the Taurus Lodge and the Taurus Master is invited back to a Court Luncheon – long may this tradition continue!

A 'handshake says it all', as Worshipful Masters of the Livery and Lodge, pass on their roles to their successors (pictured).

Looking forward to the November

meeting of Taurus, the Master Butcher and the Deputy Clerk will be invited to join us for the Festive Board.

Worshipful Brother John Harrison was elected Worshipful Master of Taurus Lodge in March this year and was installed as the 105th Master of the Lodge in September 2025. As the Lodge recovers and grows from strength to strength, it was heart-warming to see a record for recent years of 49 members and guests attending the Installation Meeting.

All were treated to a unique event in the history of Taurus Lodge. For not only did we have our usual Installation Meeting in September, but for the first time in our history it was preceded by an Initiation of a new Member from the Livery.

All officers performed to an exacting standard to the wonderment of the



• (L-R) Mike Cahill (PM Taurus), John Harrison (WM Taurus), Gwyn Howells (WM Livery), John Allton Jones (PM Livery).

Candidate and pleasure of the new Worshipful Master, putting Taurus firmly on the map of Masonic Lodges in the City of London.

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

UNEARTHING LONDON'S PAST AT THE AUGUST LUNCH!

On 1st August, during the August Younger Generation Court Lunch 2025, we were delighted to welcome Anne Fletcher, City of London guide and historian, for an insightful talk on the street urchins of Victorian London.

Despite the grim topic, Anne's engaging storytelling brought the era to life, capturing the attention of guests of all ages, including our younger attendees. She described the harsh realities of life in the 19th century, when children as young as five or six worked to support their families, often without any formal education, which wasn't compulsory until the 1870s. Anne's blend of historical insight and storytelling made the event both powerful and memorable.

As part of the lunch, we held a non-alcoholic Champagne raffle, won by the Master's granddaughter, Elizabeth, to everyone's surprise and delight.



Elizabeth Allton-Jones and Sophie Baker inviting guests to lunch.

Outgoing Master's Farewell Court Lunch

On Friday 5th September, the Company gathered at the elegant Butchers' Hall to celebrate the 2024/25 Master's Farewell Court Lunch. We were particularly pleased to welcome back to our Livery home actors Michael Fenton Stevens and Robert Bathurst, whose presence added charm and liveliness to the afternoon.



The menu was exceptional, thanks to Liveryman Christian Nissen of Highland Game for donating Loin of Wild Venison for the main course, Liveryman Matt Hill of Cobble Lane Cured for a superb selection of cured meats to start, and the Deputy Master for donating a case of Champagne for the raffle.

A highlight of the afternoon was presenting the Gold Award to Liveryman Alan Bird for his dedication and outstanding work, especially in organising the highly successful Meat Industry Invitational Golf Day.

We were honoured to welcome distinguished guests: Adrian Udal, Master of the Worshipful Company of Girdlers, with Clerk Nick Archer MVO; Dr Antony Michalski, Master of the Worshipful Company of Barbers, with Clerk Col Malachy Doran; and Liveryman Mike Cahill, Master of Taurus Lodge No. 3981.






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New Master's first official lunch

On 3rd October, we held the first official lunch for the new Master. The event featured an engaging talk from guest speaker David Hughes, Professor of Food Marketing at Imperial College London. We were also delighted to welcome Master Mercer, Ms Alice Hohler, as a special guest. This special occasion was celebrated with Scottish dry-aged sirloin steaks served as the main course, generously donated by Liveryman Terry B. Murray.

Our gratitude also goes to Liveryman Peter Wright, who kindly donated a case of champagne for the raffle. The raffle was won by Liveryman Peter Sturge MBE.



• (L-R) Guest speaker, David Hughes and Alice Hohler, Master Mercer with The Master.

The lunch was a wonderful opportunity to come together, celebrate achievements, and mark the beginning of our new Master's term.

DINNER IN HONOUR OF IMMEDIATE PAST MASTER JOHN ALLTON JONES

On Wednesday, 17th September 2025, the Court held their intimate annual dinner to celebrate the remarkable contributions of Immediate Past Master John Allton Jones and the enduring fellowship of the Company. Aubrey Allen generously provided smoked duck breast for the starter and prime, purebred Aberdeen Angus Baron of beef for the main course, making the evening truly memorable.

Autumn Uncorked – where fun and fundraising met

On Friday, 17 October, Liverymen and their guests enjoyed the Autumn Uncorked event, blending entertainment, fine dining, and fundraising. The evening began with a lively game of Heads & Tails, where Mrs Angela Ressel won a bottle of Dumenil Champagne and Ms Patrycja Lipczik received a bottle of Pinot Noir.

Guests savoured a gourmet menu of smoked salmon, Barolo-enriched steaks, and glazed apple with caramel feuilletine, while Tom Butterworth provided live music on guitar and vocals.

The raffle added extra excitement: PM Graham Baker won a tasting menu at Restaurant St. Barts, Liveryman Lucinda Baker claimed a Porky Whites Hamper, and Mr Nick Dodds (guest of Liveryman Tim Hewens) took home an Adlington three-bird roast.

The evening was filled with laughter, cheer, and camaraderie, with The Master and his consort praising the fellowship, meal, wine, entertainment, and decorations. The event's success was made possible by the generosity of all supporters and sponsors.



• (L-R) Liverymen Pam Brook, Rob Yandell, Amanda Buitelaar (Warden) and Jim Hutchinson.



• 2nd raffle prize winner Liveryman Lucinda Baker with her brothers, Charles and George.

UK SAUSAGE WEEK BACK WITH A BANGER!

UK Sausage Week, the premier initiative celebrating a British meal-time staple, will run through the last week of October. The week-long activity, running from Monday **27th October – Sunday 2nd November**, saw Britain's butchers' shops, supermarkets, caterers and manufacturers highlight the fantastic range of sausages available.

The week kicked off with a sell-out awards luncheon at Butchers' Hall in London, where members of the UK meat industry discovered the winners of each category. Congratulations to all the winners of the 2025 UK Sausage Week competition. Wicks Manor, represented by Liveryman



Fergus Howie (pictured), was crowned UK Supreme Sausage Champion for its Olde English Pork Sausage and will be celebrating their win by generously providing sausage canapés during the November Court Lunch.



Livery Announcements

WELCOME TO OUR NEW LIVERYMEN:



- September – Philip Allison, Terry Murray and David Maher.

WCB 200 CLUB

August 2025

- 1st Paul Kelly
- 2nd Barry Chick
- 3rd Stuart Robson

September 2025

- 1st Peter Wright
- 2nd Prof Jude Capper
- 3rd redraw December 2025

October 2025

- 1st Jim Connell
- 2nd Bill Thurston
- 3rd Colin Paige

New and existing players are always welcome to sign up. For only £10 per month, a number will be assigned to you, giving you a chance to win one of three cash prizes of up to £730! Please scan the QR code to download the application form.



Gold Award Winner 2025

Delighted to celebrate Liveryman Alan Bird, recipient of the WCB Gold Award 2025.

A true butcher and respected Liveryman, Alan has brought people together, strengthened our industry ties, and raised vital funds through his outstanding leadership of the Meat Industry Invitational Golf Day.

Congratulations, Alan – an honour well deserved!



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:

PM Andrew Parker (September)
Liveryman Peter Wright (October)

Thank you to the following Liverymen and companies

- A selection of cured meats by Liveryman Matt Hill of Cobble Lane Cured (September Court Lunch)
- Loin of Wild Venison (Red Deer) by Highland Game (September Court Lunch)
- The Welsh Lamb by Dunbia Llanybydder (Common Hall)
- Aberdeen Angus Baron of Beef by Aubrey Allen (IPM Dinner)
- Scottish Dry Aged Sirloins Steaks by Liveryman Terry B Murray (October Court Lunch)

CONGRATULATIONS TO...

- Liveryman John Mettrick on being awarded The Meat Management Excellence Award and to all other winners at the 2025 Meat Management Meat Industry Awards.
- The WCB Pétanque team – Captain Warden Steve Chick, Past Master Margaret Boanas, and her Consort Tony Evans – triumphed at the annual Inter-Livery Tournament, winning the Coopers Cask Trophy.
- Liverymen Tony Hale and Peter Sturge MBE on 40 years of membership in the Livery!
- Liverymen Colin Page and Andy Paine of Barrett and Page for winning 3 gold and 4 silver medals from 7 entries in the World Steak Competition.

Livery Announcements



INTRODUCING...

Emerode Brown, who has been appointed as our Finance Officer. Welcome to the team! Please email accounts@butchershall.com for any finance-related matters.

DECEASED LIVERYMEN

- **Derek Mennell**, Liveryman since 1992
- **Robert Andrew Parker**, Liveryman since 1992
- **Allen Hazell**, Liveryman since 2004
- **Joseph Arquati**, Liveryman since 2002

THINGS TO BUY FOR CHRISTMAS:

Apron – £25 | Sloe Gin – £45 | Notebook – £24
Shot glasses – £10 per glass, 4 for £35, 6 for £52.20
Please visit the shop in the Member's Area.

JOIN US AT THE GUILDHALL CHRISTMAS MARKET!

WCB is back supporting the **Guildhall Christmas Market** – spread the word and come do some festive shopping! A big thank you to all the Liverymen and friends who volunteered on the Butchers Market stall, and to Porky Whites Ltd, C&K Meats Ltd, The Jolly Hog Group Ltd, and Cobble Lane Cured for generously donating charcuterie and pigs in blankets. WCB aprons will also be available.



Guildhall Christmas Market
In partnership with Culture Mile BID



Mon 8 December 5.15pm - 9pm
(Market opens at 5.45pm)
Tues 9 December 10.30am - 7pm

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redcross.org.uk/guildhall

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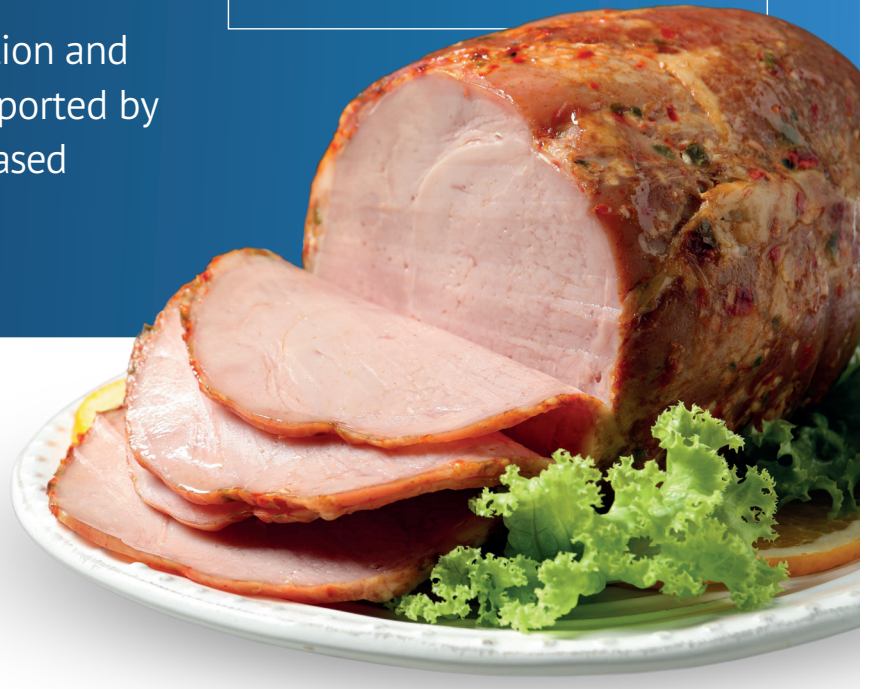
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