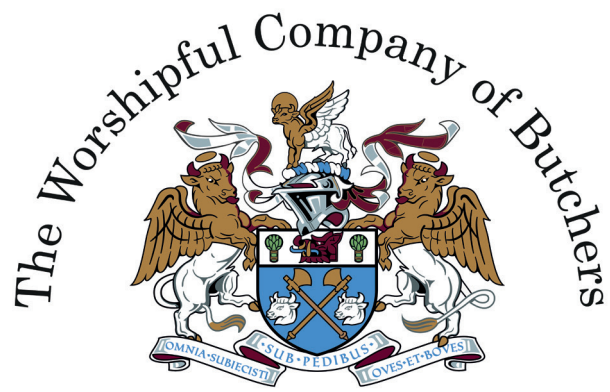




NEWSLETTER • Summer 2026



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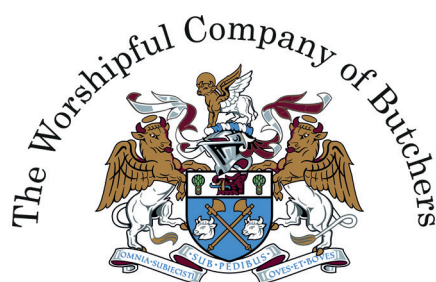
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Contents

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to members.

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Main Picture: Master's Fundraising Ball 2026.

Bottom left: Boar's Head Ceremony 2026.

Bottom right: Corporate Partners Lunch 2026.

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those who serve**



Oh What A Night!

This year's Master's Fundraising Ball at Guildhall proved to be quite some party, with more than 430 guests, a big brass band, over 2,000 ping pong balls, a fisherman (looking suspiciously like Asst. Stuart Roberts), a touch of magic, and £5,000 won by some very lucky guests.

And, wait for it... that's not even the best bit. Thanks to the generosity of so many, we raised a phenomenal amount - over £95,000 for our very own Butchers' Hall!

As Warden Amanda Buitelaar, who did an amazing job leading the Organising Committee, put it: "We smashed it!" The Master agreed: "Amanda worked tirelessly and enthusiastically to help make the night such a wonderful occasion. Thanks too to The Acting Clerk and the WCB team for ensuring everything ran smoothly... and to the 20 Fleshers of Aberdeen, who made the special trip and described it as 'fantastic – something none of us will forget.'"

Thank you to everyone who attended and/or contributed auction items. It was a very special evening.

The event would not have been possible without the support of our Livery partners, auction prize donors, programme advertisers, suppliers and the team behind the scenes. We cannot name everyone, but those who kindly made donations include:

Our Partners...

ABP UK • Peter Allen, Renter Assistant • Steve Allen, Liveryman • Aurora Foods Ltd • Chagyu Beef & Ben Harman, Liveryman • Cherryfield (Croydon) Ltd • Cranswick plc • Dawsongroup • Dovecote Park • Gressingham Duck • Multivac • Welbourn's Bakery



• Liveryman Miles Rudham, of Cherryfield (Croydon) Ltd, pictured enjoying the evening with his guests.



• Our corporate partner, Sealed Air.

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• (L-R) Liveryman Amanda Buitelaar with Jim Hutchinson, Asst Stuart Roberts and Liveryman Pam Brook.

Auction Lots

Peter Allen, Renter Assistant • John Bausor, Liveryman • William & Geoff Buchanan, Liveryman • The Master and his Consort • Porky Whites Ltd • Randall Parker Food Group • Emma & Stuart Roberts, Assistant

Heads & Tails Prizes

Bovingdons • Tim Dumenil, Past Master

What did you miss?

Guests enjoyed a sparkling drinks reception and pre-dinner canapés, followed by a duck starter. The main course was crispy loin of pork, finished with a Biscoff cheesecake dessert and a cheese board selection.

The Big Ball Bonanza saw more than 2,000 ping pong balls entered into a paddling-pool "pond", from which a fisherman looking remarkably like Stuart Roberts, assisted by The Master, netted three winners, who shared £5,000 in prizes.

Our auctioneer for the evening was the wonderful Olliver Holloway from Clark & Simpson, who kept the bidding moving at pace and helped boost the final total.

Entertainment was top drawer, with magician Angus Baskerville adding a touch of magic that delighted guests. Angus said: "It was a privilege to be part of such a well-organised and memorable event. Thank you to the organisers, sponsors and everyone who invited me along."

Then, after dinner, Back Chat Brass burst onto the scene – a brass band, but not as you might know it! They were brilliant and had everyone up on the dancefloor.

It was quite some night. And quite some result... over £95,000 raised. Thank you to everyone involved.

LIVERYMAN PAM BROOK

The Master's Memoirs

Taking Every Opportunity to Engage with the Industry: Highlights of a Year of Service, Industry Leadership and Memorable Experiences to Date.



I reflect, every day, on the immense pride, honour and gratitude I feel having been elected Master of the Worshipful Company of Butchers this year.

The privilege and respect for the Master Butcher, both inside and outside the Company, is immense and a fitting tribute to the long line of Masters before me in enhancing our legacy.

I can report that many of the events we take for granted within WCB are the envy of many other Livery Companies. Our monthly Court Lunches are unique in the City. Our Carvery, the Boar's Head ceremony, entertaining the incoming Lord or Lady Mayor for breakfast are highly regarded by others on the Livery "circuit". The special Rib of Beef, paraded by Liverymen through the streets of the City in the Lord Mayor's Show has been talked about many times by other Masters at lunches and dinners when making speeches.

That we're very proud to represent a live and very active meat industry is almost a unique point of difference, and one which we must protect wherever and whenever possible. This positive relationship means



• The Master with the Lady Mayor at the Mansion House, as part of the Boar's Head Ceremony 2026.



• Master's table.

we're able to recruit a number of top-class new Liverymen from the industry, and so enhance WCB.

Liverymen are, after all, the lifeblood and future of the Livery.

As far as I know, I've accepted every possible invitation to attend industry events throughout my year in office; I've certainly tried to. I would say, though, that I was surprised, but very proud, to have been awarded a Fellowship of the Institute of Meat at its awards ceremony at Butchers' Hall.

Whether "just" representing the Livery at an event or presenting at awards ceremonies, speaking at conferences or dinners, I've always been very proud to wear the Badge. Taking every opportunity to engage with members of this wonderful industry is, after all, great fun.

I loved representing WCB at a dinner in Aberdeen, the result of a resumed relationship with the Fleshers of Aberdeen. I spoke at the Fleshers of Glasgow Choosing Dinner and accepted Honorary Membership of the York Gild for a year and a day, before returning, some weeks later, to Glasgow to launch our new charity activity with Aberlour Children's Charity.

The Dalziel Centenary celebrations in Harrogate, a visit to a meat plant in Sussex, the Royal Lancaster Hotel event and the Meat Management Awards in Birmingham are in the diary for the near future as are our Eid Dinner and two special White Tie

dinners. Look out for a report on these in my monthly blog.

The very formal events of the King's Garden Party at Buckingham Palace, The Lady Mayor's Dinner at Mansion House and the United Guilds' Service (UGS) at St Paul's Cathedral all provide wonderful memories for ongoing reflection.

The magnificent financial success of the Master's Fundraising Ball was matched by the fellowship and camaraderie generated on the night and shows what the industry is capable of when it pulls together.

Given that scenario, the future of our Livery and indeed the industry looks rosy.

Reflecting on the night always brings a smile to my face! Thank you, again, to the wonderful organising team.

Managing my diary wouldn't have been possible without the discipline of Carla and the office team. They've guided me and kept me on the straight and narrow and I'd like to record my thanks, formally, to all the team at Butchers' Hall.

The Court has supported me wholeheartedly throughout my year, good debate, challenges and exceptional thinking by people who are, of course, all volunteers, augurs well for the future.

I wish the new Master every success in this magnificent role and if they enjoy it even half as much as I have, they'll have a wonderful time.

**GWYN HOWELLS,
MASTER 2025-2026**



Consort's Memoirs

Serving as Consort to the Master of our wonderful Livery Company during this current year has been both a privilege and a genuine pleasure. As we move (rapidly!) towards the close of the year this September, I have found myself reflecting on just how varied, rewarding and memorable the experience has been.

One of the joys has been meeting other Consorts and a wide range of people from across the Livery movement. From formal lunches and dinners to charitable and educational initiatives, seeing first-hand the positive impact our efforts make – particularly with younger people entering various professions, including butchery – has been inspiring. These moments have often provided the most lasting memories for me.

Every occasion has brought its own character and opportunity for connection and make new friends. The warmth, generosity and commitment shown by Livery members and Consorts alike continues to impress me, and has reinforced my opinion of the enduring importance of Liveries and their traditions in modern City life. Accompanying and supporting Gwyn throughout this year has given me a deeper appreciation

of the dedication required to represent the Livery and uphold its values.

The year has also offered so many lighter moments, from a tea dance with ballroom dancing lessons, breadmaking, and basket making to a wonderful visit to Cleave & Co. Court Jewellers – making such varied items as The Order of The Garter to the solid silver pen used for signing at the King's Coronation. It was an absolute joy and gave me a rare insight into this almost unknown, to me, anyway, world.

Our Consort's group has shared plenty of fun and laughter at these social events, the pageantry of City occasions, discovering corners of London rich in history as well as building friendships I know will continue long after my role this year concludes.

While the calendar has certainly been busy and challenging at times, it has been immensely fulfilling. I am deeply grateful to everyone who has made my year so enjoyable and welcoming. I look forward to making the most of the remaining few months before handing the role on to my successor.

VIRGINIA HOWELLS,
MASTER'S CONSORT 2025-2026

Master's Chain of Office – Update

Further to our announcement in the Spring Newsletter that the Master's Chain of Office was stolen from Butchers' Hall on Friday 3rd October 2025, we share with great sadness that despite City of London Police investigations, the stolen item has not been recovered. The crime was fully investigated but in the absence of any evidence identified that would allow for the case to remain open, it has now been closed. If at any time in the future, new information becomes available, the enquiry will re-open.

We are delighted to update you that a new Master's Chain of Office has been commissioned. A President's Chain of Office gifted to the Livery from The Gloucester Butcher's Association, which was closed many years ago, has been repurposed. The new asset has been gold plated and contains circular chain links, uniting engraved shields of former Presidents of the Association.

The Master uses a day badge at external functions and the design of the new chain allows for the badge to be hooked onto the decorative Chain when in use for Ceremonial purposes. A replica of the day badge is in production and will remain at the Hall.

The Master wore the new chain for the first time at the May Court Lunch, which was a very welcome and positive moment for the Company.



• New Master's Chain of Office.

ELECTION OF THE LORD MAYOR & LUNCH

The Election of the Lord Mayor will take place at Guildhall, a key civic occasion in the City of London calendar. Liverymen admitted before **31st May 2025** are entitled to vote at Common Hall on **Tuesday 29th September**, when the 698th Lord Mayor will be elected. Election passes are required and must be arranged in advance.

Following the Election, guests are invited to a celebratory lunch at Butchers' Hall, including prosecco on arrival and a three-course meal. Friends, colleagues, and family are welcome to attend the lunch only. The cost is **£86 per person (inc. VAT)**.

Bookings may be made for both the Election and Lunch together. Election-only attendance will be available from April, while lunch bookings are already open.

For more information and to book, please scan QR code.



• WCB staff attending a city briefing back in May.

UPCOMING CITY BRIEFINGS

10th September and 18th of November
Please visit <https://liverycommittee.org/courses/> to book your place.

A New Ceremonial Portrait of Her Royal Highness The Princess Royal

A new ceremonial portrait of Her Royal Highness The Princess Royal, painted by acclaimed British artist Louise Pragnell, was unveiled at Painters' Hall during London Craft Week in May 2026. Commissioned by the Intelligence Corps to mark Her Royal Highness's appointment as Colonel-in-Chief, the portrait celebrates her longstanding commitment to the Corps and highlights the importance of female leadership in public and military life.

Following its public display, the portrait was installed at the Ministry of Defence base that is home to the Intelligence Corps and the Defence Intelligence Training Group.



Picture: © Intelligence Corps.

Unique Gifts from the Lady Mayor

Unique commemorative gifts were presented by the Lady Mayor, Dame Susan Langley DBE, to The Master and Acting Clerk during the Boar's Head Ceremony on **18th March 2026**.

Among the gifts was a handcrafted commemorative paperweight, created in the UK by Wilkinson's glassmakers. Each piece contains authentic stone from the Whispering Gallery of St Paul's Cathedral, together with material collected from the foreshore of the River Thames, capturing a tangible connection to the City's history. Created to mark the Lady Mayor's year of office, every paperweight is

individually made and reflects the heritage, craftsmanship, and enduring story of the City of London.

Accompanying the paperweight was a specially commissioned pewter spoon, designed by Fleur Grenier and inspired by Dame Susan Langley's emblem. The design incorporates the City dragon alongside references to the Lady Mayor's Livery Companies.



• Above: A handcrafted paperweight by Wilkinson's glassmakers. Below: Pewter spoon designed by Fleur Grenier.



THE BOAR'S HEAD CEREMONY 2026



• Processing to Mansion House.

On Wednesday 18th March, The Master, together with Members of The Court, family and friends, enjoyed a hearty meal of Old English sausages and mash, generously sponsored by Liveryman Miles Rudham of Cherryfield (Croydon) Ltd and supplied by Daniel Parker. Following lunch, the Company paraded through the City streets, led by the Epping Forest Pipe Band, on its way to Mansion House. The procession attracted considerable attention from members of the public and office workers alike, many stopping to watch and record the spectacle.

On arrival, Master Gwyn Howells presented the 697th Lady Mayor, Dame Susan Langley, with the traditional Boar's Head and gifts from the Worshipful Company of Butchers. Dame Susan is only the third woman to hold the office and the first to be styled "Lady Mayor". This year's ceremony was particularly well attended by Liverymen and their families.

During the parade, four Liverymen carry the Company's large papier-mâché boar's head on a litter. At Mansion House,

however, the actual Boar's Head awaits, expertly prepared by members of our affiliated military unit, the Catering Training Wing (Army) at Worthy Down. Joining us this year were Major Ben Millan, Officer Commanding Training Delivery, Warrant Officer Duncan Knibbs and Squadron Leader Gareth Smith.

The Boar's Head Ceremony is one of the oldest traditions in the City of London, tracing its origins to 1343. Following a dispute between the butchers of St Nicholas at the Shambles and the Greyfriars Monastery regarding the disposal of offal, the City authorities granted the butchers land by the Fleet River for cleansing animal entrails. In return, the butchers and their successors were required to maintain a wharf and render annually to the Mayor of London a boar's head.

Revived in 1955 by Master Frederick Jenkins and Clerk Norman Hall, the ceremony continues to this day. Nearly 700 years later, the Company still honours the "for ever" clause of that medieval agreement, demonstrating a remarkable continuity of tradition.

LIVERYMAN JULIEN PURSGLOVE – MILITARY LIAISON

Read the full article by visiting the News section on our website www.butchershall.com/wcb/news

HONORARY LIVERYMAN NEIL HUNT

At the June Court Meeting, Neil George Reginald Hunt was admitted as Honorary Liveryman to The Worshipful Company of Butchers.

The ceremony was traditional and consisted of the oath being read to Neil Hunt by the Acting Clerk, to which Neil assented. He was then asked to sign a copy of the declaration to mark his admission as Honorary Liveryman.

Neil was appointed Beadle to the Company in June 2001 and, in recognition of his long-standing service and commitment over the past 25 years, he was admitted by the Court as an Honorary Liveryman. At Worshipful Company events, Neil has kept the

Master, Court, and all guests in line with tact and good humour, ensuring that proceedings are conducted in the correct order, on time, and with all due ceremony. He shares his expertise and experience generously, helping to ensure the smooth running and high standard of ceremonial occasions.

Neil Hunt is a distinguished Toastmaster and Master of Ceremonies, who has introduced a fresh and modern approach to the traditional role of the Toastmaster. Neil has officiated more than 2500 events so far.

For his valued contribution, support and service over the last 25 years, Honorary Liveryman is a well-earned title.



• New Honorary Liveryman Neil Hunt.

Inspiring Scotland's Young People

Aberlour Children's Charity launched their partnership with the Worshipful Company of Butchers on 2nd March in Glasgow with the Master and head of charities. Under the direction of Liveryman, Gordon Newlands of Quality Meat Scotland, four Aberlour young people cooked and served up a delicious 'Build Your Own Burger Lunch' with a selection of beef, lamb and venison burgers, kindly donated by Campbells Prime Meats and Highland Game.

Since then, young people have benefitted from fun, engaging and hands-on experiences designed to broaden their horizons and support their personal development. This included a visit to a working farm to learn about lambing and a behind-the-scenes work experience in a McDonald's restaurant, kindly supported by Liveryman Isla Roebuck and Dunbia Highland Meats.

An Aberlour youth worker said, "It was an excellent balance of education and fun." A young person who took part in the McDonald's experience said, "Without Aberlour, I would never have experienced this, and this was a chance not to be missed!"

Through these activities, young people learned and developed a range of skills, including food preparation and hygiene, communication, teamwork, time management, responsibility and independence.

We have more activities lined up for the summer months and can't wait to get stuck in!



• The Master with charity liaisons, Liveryman Isla Roebuck and Asst Mark Winston visiting Aberlour.

Update from Shallowford Farm

The Company recently received an encouraging update from Shallowford Farm, where the team has enjoyed a busy and productive few months welcoming new groups and developing opportunities for young people to experience life in the countryside.

The charity continues to strengthen and expand its team to support its growing activities and ambitions. The support of the Worshipful Company of Butchers will play an important part in helping to make this development possible.

This year also marks a significant milestone as Shallowford Farm celebrates its 50th anniversary. Over the past five decades, the farm has welcomed thousands of young people from

across the country to its working Dartmoor farm, many experiencing the countryside for the very first time.

To celebrate this achievement, Shallowford Farm will be holding a community fête on Saturday 18th July 2026 and has extended a warm invitation to members of the Company and their families to attend.

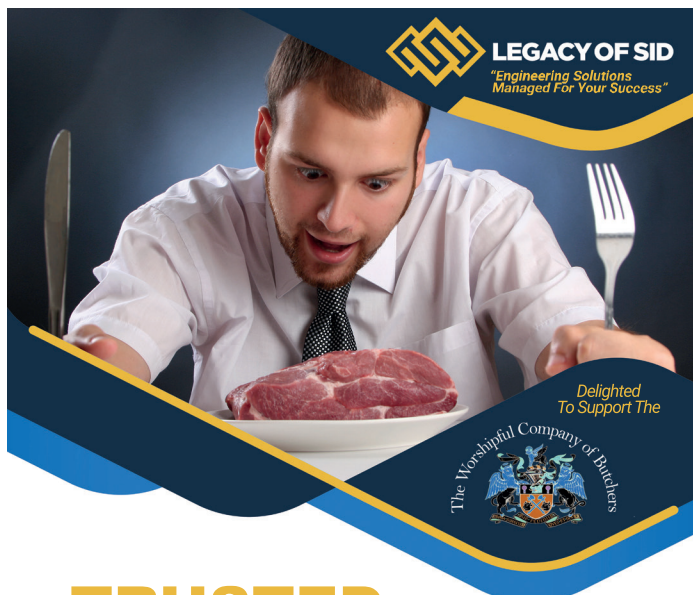
The Company is proud to support the work of Shallowford Farm and looks forward to following its continued success.

Book your free ticket here: www.shallowfordfarm.co.uk/event/shallowfords-50th-birthday-fete/



• Saturday 18th July 2026 • 11am - 4pm • East Shallowford Farm, Dartmoor •





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- 21st October
- 18th November

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A Celebration of Partnership and Collaboration



It was a pleasure to host our annual WCB Corporate Partners Lunch at Butchers' Hall on the 30th of April 2026. We were delighted to host our valuable partners, including Hilton Foods, Alliance Farmers Produce UK, Dawkins International Limited, Multivac UK, Dawsongroup tcs, G. Mondini UK Ltd, Sealed Air Corporation, Interfood Technology Ltd and Legacy of Sid.

The day began with an insightful walking tour, led by fellow Liveryman Andy Mackenzie of London City Mouse Tours, who

provided guests with a history of some of the local city sights. A sociable Champagne reception followed, taking place on the stunning roof terrace at Butchers' Hall, where our corporate partners soaked up the sunshine and a complimentary glass (or two) of Champagne. Guests then sat down to enjoy an iconic lunch, kindly sponsored by Aubrey Allen, who provided fine fayre of a Wye Valley asparagus starter, grass-fed dry-aged Hereford beef for the main course and a selection of artisan cheeses.

Welcome back Reiser as a Corporate Partner

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We are pleased to welcome back Reiser UK as a Corporate Partner.

Reiser UK is an overseas subsidiary of the US based company Reiser Inc (Robert Reiser) founded in Boston Massachusetts in 1959. Reiser UK is a leading supplier of food processing and packaging equipment, supporting butchers and meat processors across the UK and Ireland. Some well-known brand partners represented or owned by Reiser include Vemag, Holac, Ross, Seydelmann, Supervac and Variovac.

Based in Milton Keynes since 1993, Reiser UK helps producers of all sizes grow, modernise and deliver high-quality products with confidence, whilst having a UK subsidiary enables Reiser to better service customers locally.

www.reiser.com

OPPORTUNITY TO SHINE CORPORATE SPONSORSHIP & PARTICIPATION INVITATION

On Saturday 14th November, The Worshipful Company of Butchers will once again take part in the historic **Lord Mayor's Show**, the longest running pageant in the world.

This prestigious event offers a unique platform for corporate partners to gain visibility and align their brand with one of London's most iconic civic celebrations. Sponsorship provides an excellent opportunity to showcase your support for tradition, community engagement, and the wider food and meat industry.

Alongside our sponsorship programme, we are also delighted to invite members, families, friends and partner organisations to take part in the procession itself. Participants should be able to walk the route at a brisk pace and be aged 10 years or over. We have up to 50 places available.

This is a fantastic opportunity to be part of a spectacular and historic occasion in the heart of London.

To register interest in participation, please contact Liveryman Julien Pursglove at: julien.pursglove@gmail.com.



To learn about 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.

Security, Stories and Civic Service



• **Scott Hamer,**
head of security
and resilience at
St Paul's Cathedral.

The April Court Lunch on 10th April was a highly successful and enjoyable occasion, bringing together distinguished guests, speakers and members of the Company for an afternoon of fellowship, celebration and shared tradition.

The keynote address was delivered by Scott Hamer, Head of Security and Resilience at St Paul's Cathedral. With a distinguished 30-year career in the Metropolitan Police, including five years as personal protection officer to His Majesty The King (then HRH The Prince of Wales), he offered fascinating insights into close protection, public service and modern security challenges.

Since retiring in 2022, he has continued in senior security roles, including at the Commonwealth Games and the Royal Albert Hall.

The event was further honoured by the presence of Sir James Wates CBE, Master of The Worshipful Company of Innholders; Andreas Bibas, Prime Warden of The Worshipful Company of Shipwrights, accompanied by his Clerk Lt Col Richard Cole-Mackintosh; and Jeremy Finnis DL, Master of The Worshipful Company of Farmers. Their attendance added valuable perspectives from across civic, professional, and charitable life.

One of the highlights of the afternoon was the celebration of Ms Bridget Morgan as the 2025 Gary Baker Award winner (read more on page 14). The award was keenly contested, with seven shortlisted candidates, reflecting the high calibre of applicants. The award was presented by Liveryman David Baker.

We are especially grateful for the generosity shown in support of the event. The main course of Confit Duck Legs was kindly donated by Gressingham Foods, and the Champagne raffle was generously sponsored by Assistant Paul Willington.

The April Court Lunch proved to be a most enjoyable and memorable gathering.

Read full the article by visiting the News section on our website www.butchershall.com/wcb/news

MEMBERS ARE REMINDED THAT THEY ARE EXPECTED TO COMPLY WITH THE CODE OF CONDUCT AT ALL TIMES



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

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

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

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

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

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

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

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

Thank you in advance for your cooperation.

Postcards from Butchers' Hall

A strong travel theme, distinguished international guests and a heartfelt speech from Dame Irene Hays made June's Court Lunch an occasion to savour.

At a time of year when many may have been discussing holiday plans over lunch, it was apt that June's Court Lunch had a travel theme.

The generous donation of Heritage Pork Belly from WCB corporate partner, Cranswick Plc ensured plates were cleared and the convivial atmosphere Butchers' Hall is renowned for made a real impression on guests. We also thank Warden Jim Connell for kindly sponsoring the champagne raffle.

This was evident when listening to guest speaker Dame Irene Hays DBE, CBE, owner and chair of Hays Travel, the UK's largest independent travel agency.

"I have just been so impressed by the camaraderie and the welcome," she said. "Can we please have a Livery for the travel industry?!"

Dame Irene spoke passionately about her business and the importance she places on supporting young people. Founded in 1980, Hays Travel has grown to become the UK's largest independent travel agency.

The travel theme continued among the distinguished guests. Liveryman Rob Yandell, who proposed the guests, suggested Butchers' Hall should sell postcards, noting



• Dame Irene Hays DBE, CBE, owner and chair of Hays Travel.

that on the first Friday of every month many people wish they were there.

Among those attending were Kent Bacus of the National Cattlemen's Beef Association, Dondra Ritzenthaler, CEO of Azamara Cruises, and Jo Rzymowska MBE, a leading figure in the travel sector and non-executive director of Hays Travel.

The occasion also recognised Neil Hunt, Beadle of the Worshipful Company of Butchers, who marked 25 years in the role. He was clothed as an Honorary Liveryman and received a standing ovation for his outstanding service.

Another excellent occasion all around, highlighting the fellowship of the Livery and the warm welcome awaiting guests at 87 Bartholomew Close.

Read the full article by visiting the News section on our website:
www.butchershall.com/wcb/news
LIVERYMAN ROB YANDELL

CAROL GLOVER: BRAVE NEW YOU

On 19th May 2026, Carol Glover returned to Butchers' Hall following last year's success, delivering an inspiring talk on personal growth, open-mindedness, and becoming a "brave new you". We are very grateful to the Association of Independent Meat Suppliers (AIMS) for generously sponsoring this event.

The session included interactive reflection exercises and Carol's "7Cs", designed to help attendees become leaders of their own lives.

Guests then enjoyed a networking buffet lunch, followed by a panel discussion with Liveryman Rob Yandell and Ms Jayne Whittaker, who shared insights into running family businesses.

The event concluded with attendees leaving with fresh perspectives, confidence and inspiration.

Read the full article by visiting the News section on our website
www.butchershall.com/wcb/news

AN ELEGANT AFTERNOON OF FELLOWSHIP AND CELEBRATION

The annual Ladies Court Lunch on 8th May was a memorable and elegant occasion, bringing together Liverymen and their guests for an afternoon of fellowship, tradition and engaging conversation.

This year's event featured an address from Mr Gary Langley, Consort to the Lady Mayor, Dame Susan Langley DBE. Drawing on his extensive civic experience, Gary shared valuable insights into leadership, public service and life within the City of London.

We were also delighted to be joined by Elizabeth Alexander, Companion Member.

The luncheon also welcomed new members to the Company, including Andrew Houston as a New Liveryman (see page 18).

Guests enjoyed an excellent culinary experience throughout the day. Vili's lamb and beef cocktail pies, served during the drinks reception, and the lamb racks presented as the main course were enjoyed by all, thanks to the generous donation from Thomas Foods.

Adding further excitement, the Champagne raffle was kindly sponsored by The Renter Assistant. Congratulations to Gregory Nice, winner of a case of Dumenil Champagne.

The annual Ladies Court Lunch continues to uphold the strong traditions of fellowship and community that are central to the Livery movement.

Read the full article by visiting the News section on our website:
www.butchershall.com/wcb/news



• Elizabeth Alexander and Gary Langley.

Gary Baker Award Winner 2025 – Bridget Morgan

Bridget Morgan was the successful winner of the annual Gary Baker Award and received her award at the April Court Lunch from David Baker, representing the Baker family. Bridget is in her final year at Harper Adams University studying BSc (Hons) Agri-Business. She lives on a sheep and beef farm in Herefordshire, which is where her passion for the red meat industry originated. She spent her placement year at Dunbia, Llanybydder in West Wales, as part of its Food Safety and Quality Team.

The Gary Baker Award is made to an undergraduate student at Harper whose degree has relevance to the meat and livestock industry and who has completed the third year – the compulsory industrial placement year – of their four-year degree course. The student is required to demonstrate their intention of pursuing a career in the meat industry by submitting a report to show their understanding of the meat sector, the value of their placement year and their future career plans. Bridget succeeded in winning the award in the face of fierce competition from the final list of seven students selected for interview.

While on placement, Bridget completed traceability exercises for customers with internal and external audits. This involved collating all relevant documents and providing

evidence of livestock origin and provenance. Standards for compliance included Red Tractor, Farm Assured Welsh Livestock and the QMS Quality Assurance Standards.

LIVERYMAN BOB BANSBACK OBE



• Bridget Morgan receiving the Award.

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Eighty years at the heart of the meat industry: one year of new leadership

This year we celebrate the 80th birthday of the Institute of Meat (IoM). Founded in 1946 to raise standards and offer professional training and education, it's hard to believe that this prestigious organisation has given eight decades of service to the industry it represents.

A core aim of the IoM has been, and still is, to forge personal connections across the whole spectrum of the meat industry. This furthers a greater understanding of the field-to-fork supply chain, which, of course, is invaluable for career development.

Although I'm celebrating a far humbler anniversary – just a year since I joined the Institute of Meat as its new CEO, I hope I have been able to begin delivering on this for the organisation.

One such way has been the creation of IoM Meat Education Days. The first of these was a Beef Education Day, which we held at ABP's Research and Development farm in Staffordshire last July. More than 50 members of the meat industry attended, from a wide range of ages and backgrounds. The feedback we received post-event was fantastic, so suffice to say I think we've set the bar pretty high!

Butchery apprentices are the future of our industry and Master Butchers are at the pinnacle. For this reason, the IoM and WCB Annual Prizegiving was definitely the highlight of the past year. Being able to award each winner personally on the same stage that I myself have collected an award or two over the years was a truly moving experience for me.

And obviously not just for me. Both apprentices and Master Butchers tell us every year what a memorable and enjoyable day the Prizegiving is. After beginning his butchery career via a week-long work experience placement over fifteen years ago, 2026 awardee Peter Rushforth (MB. Inst. M) says that achieving Institute of Meat accredited Master Butcher status, 'validates everything I've done in my career so far.'

Looking forward, we're planning another IoM Meat Education Day this summer.

Please keep an eye on our invigorated social platforms: The Institute of Meat Official (LinkedIn) and [theinstituteofmeat](https://www.theinstituteofmeat.com) (Instagram) for more information. By liking and following our posts you will also be helping us to reach a wider audience for our initiatives – and grow the Institute of Meat for the benefit of everyone in the meat industry.



Last, but not least, we have consulted with our members to design a brand new Institute of Meat badge. This is both to celebrate our milestone birthday and take us forward into the next 80 years. Our new badge bears the Institute of Meat's original crest but is larger, a more unisex design, and carries the text 'Est. 1946' to highlight the heritage and longevity of our organisation.

Members will be receiving their official new Institute of Meat badges free of charge with their annual renewals this year. I hope you will all wear yours with as much pride as I will wear mine.

DAVE SMITH, IOM CEO

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• L-R: Peter Rushforth and IoM Chair and Liveryman Bill Jermy at the 2026 Institute of Meat Prizegiving event.



Worshipful Company of Butchers Golfing Society

The Golfing Society has enjoyed another active season, competing in two prestigious inter-Livery events.

At the Prince Arthur Cup, the Society fielded a strong team in the principal inter-Livery golf competition, with Keith Artus of the Worshipful Company of Makers of Playing Cards stepping in following the injury withdrawal of Chris Barkaway. While the overall result did not quite match the leading teams, the Society produced a competitive performance and looks forward to next year's event on Thursday 20th May 2027, which will mark the competition's

centenary year. As inaugural winners in 1927, the Butchers hope to field more than one team and encourage members of both the Guild and Livery to take part.

The Society also competed in the Horners' Trophy at Ashridge, where challenging weather conditions included torrential rain and hail before giving way to sunshine. Despite the conditions, the day was enjoyed by all, with excellent hospitality provided by the Horners.

Looking ahead, members are invited to note the proposed date of the Society's Annual General Meeting on Wednesday 17th February 2027, when new officers are expected to be appointed. The

Society would particularly welcome expressions of interest from members willing to become more involved in its future administration and activities.

By the time this magazine is published, the Society will also have competed in the Marketors' Golf Day at Verulam Golf Club on Monday 6th July 2026 and the Meat Industry Golf Club event at Essendon on Thursday 16th July 2026.

For competition results, future fixtures and details of how to get involved, please read the full Golfing Society report in the **News section** on www.butchershall.com.

LIVERYMAN CRAIG HAMILTON



WCB YACHT CLUB

FORTHCOMING SAILING YACHT CLUB EVENTS

Sunsail/Prometheus Sailing Day – The Master's Cup | 7th September

Sailors and non-sailors alike are welcome to book a boat or join a shared crew for another enjoyable day on the water.

Laying Up Meeting & Carvery Lunch | 21st October

Our final event of the season, celebrating sailing and motorboating highlights over a relaxed carvery lunch.

For all events, please contact Asst. Andrew Berisford (andrew.berisford@wcbmarketing.co.uk) and Liveryman Bill Jermy (bill.jermy@instituteofmeat.org).

Calling all Livery members.

Come and enjoy the company of fellow Butchers whilst sailing or motorboating. Members are warmly encouraged to take part in any of the events below, either as active crew or simply to come along and

enjoy the experience.

If you own a boat, motor or sail, please contact Liveryman Bill Jermy (bill.jermy@instituteofmeat.org) so we can keep you updated with Club activity and opportunities to sail.

LORD MAYOR'S CUP – 15TH-17TH MAY

The Lord Mayor's Cup, open to all City Livery Companies, has been running for many years and remains a highlight of the sailing calendar. This year saw 23 boats representing around 18 Liveries, with near-perfect sailing conditions, although stronger-than-forecast winds arrived in the afternoon, with gusts exceeding 30 knots.

Fellowship was central to the event, with a lasagne supper at the Royal Ocean Racing Club on Friday evening followed by a prizegiving dinner at the Royal Yacht Squadron on Saturday evening, providing excellent hospitality and strong engagement across the Livery sailing community.

The Company entered two boats: Bill Jermy aboard the Moody 36 James Myatt, chartered from the Rona Sailing Project, and John Absolom's Dufour 405 First Rule, sailed by his son Tom in his absence.



Crews included Liverymen Ian Merriman, Chris Godfrey, Christine Walsh and Graham Butler, alongside Alexandra Lefever, Ed Sarchet, Commodore Caroline Rodis and Al Mukhida.

Despite limited racing experience, both crews performed well. James Myatt finished 6th in a demanding longer race, while Tom Absolom's team narrowly secured victory on handicap, winning the inaugural William Parker Trophy for the first Butchers' boat entry – congratulations to Tom and crew.

We expect at least three yachts to compete next year, creating further opportunities for members to sail and get involved.

The William Parker Trophy was presented by former Lord Mayor Michael Mainelli, Admiral of the City Livery Yacht Club.

LIVERYMAN BILL JERMY

Inter Livery Clay Shoot

The Inter Livery Clay Shoot is the largest two-day clay event in Europe, with 109 teams and 436 participants this year, made up of Livery and Freeman teams. Held at West London Shooting Ground, the event concluded with an excellent lunch.

The Worshipful Company of Butchers Gun Club fielded two teams and was allocated the second day of shooting this year, which fortunately enjoyed the better weather.

Butchers A: Richard Taylor, Nick Allen, Robert Gooch, Daniel Parker.

Butchers B: Fergus Howie, Nicholas Sherwood, Jim Gaffney, Andrew Parker.

Nick Allen was once again the top shot for our teams, scoring 64 out of 80 and placing 10th overall across both days, retaining the Captain's Cup.

Butchers A finished 5th overall, while Butchers B placed 9th among the Livery teams and 12th overall, winning the "Glorious 12th" prize. Having both teams in the Livery top ten was very encouraging, and we hope to challenge for a podium place next year.

The "Glorious 12th" trophy was sent to Butchers' Hall for display and included a £1,000 charity award. £500 was donated to Marie Curie and £500 to Anthony Nolan.



• The WCB teams gather for a photo.

The WCB Gun Club welcomes new members. If interested, please contact Liveryman Daniel Parker on 07971 232420.

Taurus Lodge



The March meeting of Taurus Lodge was another memorable occasion, with the Initiation of another Liveryman into our Lodge, the elections of a new Worshipful Master, Treasurer and Tyler.

For our Worshipful Master, W. Bro John Harrison, it was his final meeting presiding in full charge for this Masonic year. During his tenure, he has conducted several ceremonies, including the initiation of two new Liverymen into Freemasonry and welcoming one joining member into both Taurus and London Freemasonry. He has been an excellent ambassador for Taurus, the Livery and our Hall, continuing to promote them on his many visits to Lodges under the Sister City Livery Lodge Visiting Scheme.

In keeping with tradition, our March meeting included the election of a new Worshipful Master for the ensuing year. Bro Philip Hambling, our current Senior Warden and a well-known figure within the Livery was duly elected. He will be installed as the Lodge's 106th Master

on **Monday, 28th September 2026**. If you are a Mason, we warmly invite you to attend and support him on this special occasion.

Regret to report the death in Cyprus of Past Master Michael Patterson R.I.P., on the 31st May 2026. He was buried in Cyprus and a memorial service will be held in Ringwood in the coming months – please contact the Secretary for details. Michael was initiated into Taurus on 1st December 1994 and became Master on 25th September 2001. A Butcher all his life, he will be sorely missed by the Members of Taurus.

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 at secretary@tauruslodge.org.uk or on **07932 644385**.



Livery Announcements



• **May's New Liveryman:**
Andrew Houston.



• **June's New Liverymen (L-R):**
James Buchanan, Stephen Livens,
Eleanor O'Brien and Brett Mackay.

A WELCOME TO...

...Chloe Hollisey as an marketing intern. If you have any news, events, or updates for the website, please email Chloe at comms@butchershall.com.



WCB 200 CLUB

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

April 2026

- 1st prize – Liveryman Gordon Hogg
- 2nd prize – Liveryman Stuart Thompson
- 3rd prize – Assistant Paul Dolan

May 2026

- 1st prize – Liveryman Alan Healy
- 2nd prize – Liveryman Stuart Hancock
- 3rd prize – Liveryman Paul Kelly

June 2026

- 1st prize – Liveryman Bob Enright
- 2nd prize – Asst Mike Attwood
- 3rd prize – Liveryman Karen Kelso

Scan the QR Code to join the WCB 200 Club.



UPCOMING EVENTS:

July 2026

- 16th WCB Meat Industry Invitational Golf Tournament 2026

September 2026

- 4th WCB Court & Livery Lunch.

- 9th Master's Charity City Walk.

- 10th Annual Church Service & Common Hall

- 27th Woolmen's Sheep Drive & Livery Fair 2026

- 29th Election of the Lord Mayor & Lunch 2026

October 2026

- 4th WCB Court & Livery Lunch.

- 22-25th WCB Battlefield Tour

CONGRATULATIONS TO...

- **PM Dr Margaret Boanas** on her award as a Member of the Order of the British Empire (MBE) in recognition of her services to the Meat Sector, to Trade and to Promoting Opportunities for women.
- **Liveryman David Snodgrass, Butterfly Poultry LTD** for his achievement in winning the King's Award for Enterprise for International Trade 2026.
- **Liveryman Steve Allen** on receiving the Bexley Award.
- **Liveryman Katie Doherty** and her partner, Jack, on the birth of their beautiful baby girl, Naoise.
- **Liveryman Daniel Bausor** for completing the Paris Marathon, in support of Alzheimer's Research UK.
- **Liveryman Lucinda Baker** on her marriage to Mr Peter Ledger on the 6th of June.
- **Liveryman Miles Levy** on his special birthday.

Livery Announcements



DECEASED LIVERYMEN

- **Malcom Denis Brown**, Liveryman since 1958
- **John Edward Ames**, Liveryman since 1997
- **Dennis Charles Peter Carey**, Liveryman since 1985
- **Graham John White**, Liveryman since 1980

Obituary: Alan H. Emus

**Liveryman since 1962
Clerk, 1985–1996**

Alan H. Emus is remembered for his long-standing service and commitment as a Liveryman, having been part of the community since 1962. His dedication was further reflected in his role as Clerk from 1985 to 1996, when he contributed with distinction and continuity of service.

Beyond his formal duties, he was also known as an active Inter-Livery Bridge player, taking part in the social and competitive traditions that bring the Livery community together.

He is remembered with respect for his service, involvement, and enduring presence within the Livery.



• Alan H. Emus

WCB SHOP

We have new items in stock.



- Water Carafe - £30 (inc VAT)



- Freezer Bag - £20 (inc VAT)

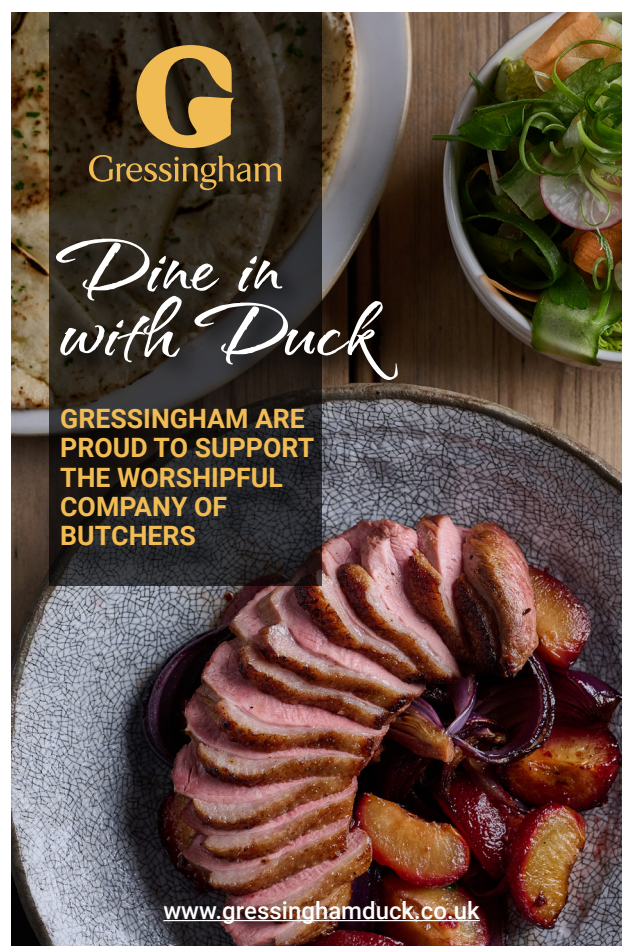


- Lapel Pin Badge - £17.50 (inc VAT)



- Cufflinks - £35 (inc VAT)

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