



NEWSLETTER • SPRING 2025



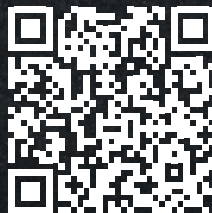
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TREIF HAWK

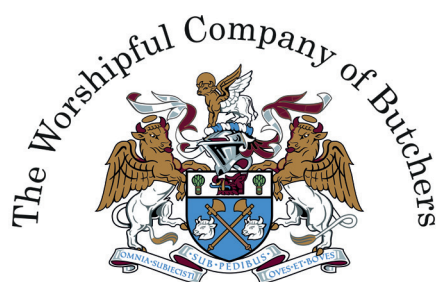


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Contents

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The Newsletter is a publication containing news and information regarding forthcoming events, and articles on technical, managerial and historical subjects; together with items of general and topical interest to members.

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

Thanks to Phil McCarthy for his photography.



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Front cover:

Main Picture: Our Smithfield Market Traders.

Bottom left: Miss Elen Morris, Gary Baker Award Winner 2024 with The Baker Family.

Bottom right: City Food and Drink Lecture 2025.

Have You Got Your Tickets Yet?

The Master's Fundraising Dinner is just a few months away, taking place at the stunning Drapers' Hall on Friday, 13th June 2025. This is the most spectacular event in our Livery calendar, and you are invited to join us for some delectable food and drink, fabulous fellowship, and vibrant entertainment.

This is a unique opportunity to experience and enjoy Drapers' Hall, a historic venue located in the heart of the City of London. It's the home of the Worshipful Company of Drapers, one of the oldest, most established, and prestigious Livery companies, dating back to the 14th century.

This event will be raising funds in support of our own Livery Company and The Master's chosen charity, **Mind**, a non-profit organisation focused on supporting mental health and wellbeing.



Ticket Information:

£250 per person (inc. VAT)
Individual tickets and tables of 10-12 available.

Event Details:

Dress Code: Black Tie
Start Time: 6:15 pm
Carriages: 11:00 pm
Special hotel accommodation rates for the event are available at Leonardo Royal St Paul's.
Don't miss out on this exceptional evening – secure your tickets today!
To book your tickets, visit www.butchershall.com or email us at bookings@butchershall.com

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The Master's Memoirs

Halfway Through My Year as Master

Where did those six months go? It was a great honour to be elected Master back in September 2024, and what a privilege it has been to serve our proud and ancient Livery in that time. There are too many highlights to list, but it has been a cracking start to my year and have the incredible opportunity to meet some lovely, like-minded people within the Livery movement too.

One of my first events as Master was to attend a Harvest Festival with the Farmers Club where, on behalf of the Livery, I presented a can of Spam for the hamper. It was well received and future Masters were invited to follow a similar theme!

Fellowship

But the real treat is having more time with you, the Liverymen of our Company and their families. It is an absolute pleasure to enjoy our fellowship at Court lunches, Carveries and our special events more than anything else. Visiting Masters and honoured guests marvel at the hospitality they receive at Butchers' Hall. One Master recently commented that the warmth she received was better than any other Hall visited and felt it was better than her own. I will not mention which Company, of course!

One of our best Court lunches in recent times was "Back To Smithfield" themed in February. Liveryman John Absalom CC proposed perfectly and Liveryman Deputy Paul Martinelli CC's speech reminded us all of our deep ties with Smithfield through history, whilst enlightening all on the future. Bovingtons' catering was spot on and the feedback from guests and Liverymen was a joy to hear. I very much enjoyed the photo opportunity at the stirrup cup, with so many that I have worked with over 30 years!



• The Chairman of Farmers Club, Liveryman Richard L Maunder, accepts a can of Spam.



• The Master enjoying the Inter-Livery Pancake Race.



• The "Back To Smithfield" themed court lunch.

The Court and co-opted Liveryman have worked tirelessly this financial year to reach our targets. Our sustainability is a great credit to your Court and also to the amazing support that Liverymen give by attending, sponsoring and contributing to our events throughout the year and donating so generously to the Livery in so many ways. Thank you for your continued support!

Looking ahead

We have some amazing events still to come and, in particular, The Master's Fundraising Dinner at the stunning Drapers' Hall on 13th June, promises to be a spectacular evening, so please do join your fellow Liverymen and have some fun! (see opposite page 4)

As the whistle blows for the start of the second half, I am excited to spend more time serving our Livery and enjoying the fellowship with you that is so special. I look forward to seeing you soon.

SMITHFIELD PAST and FUTURE

It was a privilege to be asked to address the Livery at the February Court Lunch on the subject of Smithfield, and even more so to be introduced by my friend and colleague John Absalom, who recently retired after a 30-year civic career serving the constituents of Farringdon Without ward as an elected member of the City of London Corporation (CCC). The Master had wisely raised concerns about a weakening link between the Livery and Smithfield traders, and we both share the ambition that this event should become an annual lunch to celebrate and nurture that relationship.

As we all know, Smithfield is a place, not just a market. London Central Markets, or originally the Metropolitan Meat Market, is only 150 years old. The smooth field area outside the Roman City Wall was originally a place for horses and became a cemetery, still sitting under Weddel House. Alfred's Saxons used the area as a place of execution, and the first evidence of use as a trading market comes from Henry I in 1107, who granted land in the King's Sunday market to Rahere to create a hospital and a church, which we know and love as St Bartholomew's The Great.

The successful medieval city had many markets, including the Stocks Market under the current Mansion House, Fleet Market in



• **Painting: Smithfield Market by William Porter.**

Farringdon Road, Farringdon Market in Stonecutter Street under the wonderful new Goldman Sachs office, and, of course, the Smithfield livestock market, which closed under pressure from Charles Dickens to become the Islington Cattle Market.

Change brings opportunities

Livermen of this company know only too well that change brings opportunity, so a little about the future. The City of London and the traders at Smithfield have agreed on a new future, enabling

the traders to invest in and grow their businesses for the first time in 25 years.

The SMTA now owns the New Smithfield brand, and is supported by property advisors and technical teams provided by the City to test and develop the best options, as owners, not tenants, for a co-located site. Every day, we are approached by another offer of sites, investment, and advice. We will take our time to interrogate the options and work to our own timeline. We issued a recent press release stating that 70% of traders are committed to the project, and our latest figures show that the outturn will be much higher. Tenants will bring new investment, new jobs, and new ideas to the New Smithfield Market.

As for Smithfield – the place – what an exciting decade ahead. The London Museum will attract 2.5 million visitors, the Destination City project will link directly with a newly refurbished Barbican Arts Centre to create one of Europe's largest cultural destinations, and in the middle, the two Victorian market buildings will be repurposed to provide four quadrants of vibrant space centred on Food, Tech, Art, and Community.

**LIVERYMAN MR DEPUTY
PAUL MARTINELLI CC**

Our sincere thanks go to New Freeman Christian Nissen for his generous donation of the venison for the main course at the February Court Lunch.

THE ELECTION OF SHERIFFS 2025

The Election of Sheriffs is a centuries-old tradition in the City of London, held annually at Guildhall on Midsummer Day. In 2025, the election will take place on Tuesday 24th June. Two Sheriffs are elected by the Livermen of the City, representing the various Livery Companies.

Although the role of Sheriff is primarily ceremonial today, the Sheriffs play an important part in assisting the Lord Mayor and participating in key events such as the Lord Mayor's Show. The election is a key event in the City's civic life, celebrated with a special lunch held at Butchers' Hall to mark the occasion.

Livermen are strongly encouraged to participate in this important election,

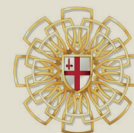
to help preserve the City's traditions and ensure the continued success of the Livery Companies. Your involvement is vital to maintaining the legacy of this unique civic event.

Details to follow.



• **The Flipping Carnivores (Liverman Fran Wyatt, Master Consort Jude Capper, The Master, Assistant Stuart Roberts at the Inter-Livery Pancake Race.**

CITY BRIEFING DATES:



- 15th May
- 11th September
- 20th November

The briefings are aimed particularly at new Livermen and Freeman; partners are also welcome, as are Court Assistants and Livermen of longer standing, who have not previously been to a Briefing, who are also encouraged to attend. Please book your place via <https://liverycommittee.org/>

City Food and Drink Lecture 2025:

Preparing for a Sustainable UK Food Supply Chain by 2040

City
Food & Drink
Lecture



• PM HRH The Princess Royal with the Master.



• Master Consort Liveryman Prof Jude Capper at Future Generations Forum.

On 11th March, at London's Guildhall, the 24th City Food and Drink Lecture topic was 'Preparing to farm in 2040, with success'. The pre-eminent event in the City of London, organised by the food and drink Livery companies, comprising The Worshipful Company of Butchers along with the Bakers, Cooks of London, Distillers, Farmers, Fishmongers, Fruiterers and Poulterers.

Prior to the Lecture, The Master's Consort Liveryman Prof Jude Capper and Liveryman Dr Claire White were a part of the organising team for the Future Generation Forum. Students, apprentices and young career professionals engage with those in the industry for inspiration from across the food sector to enjoy brilliant speakers, magnificent panels, group discussions and so much fun.

Keynote speaker John Shropshire OBE, Chairman of G's Group, gave a refreshing assessment of what was needed to deliver a successful UK food supply chain from the perspective of a primary producer, the first to give the lecture as a primary producer. Food security and financial sustainability came first and foremost in his thoughts.

Demonstrating his drive and sheer determination, he reminded the circa 650 invited audience not to export abroad our carbon footprint in the sector by becoming more dependent on imported food. The challenge was ours to solve, and one we should embrace.

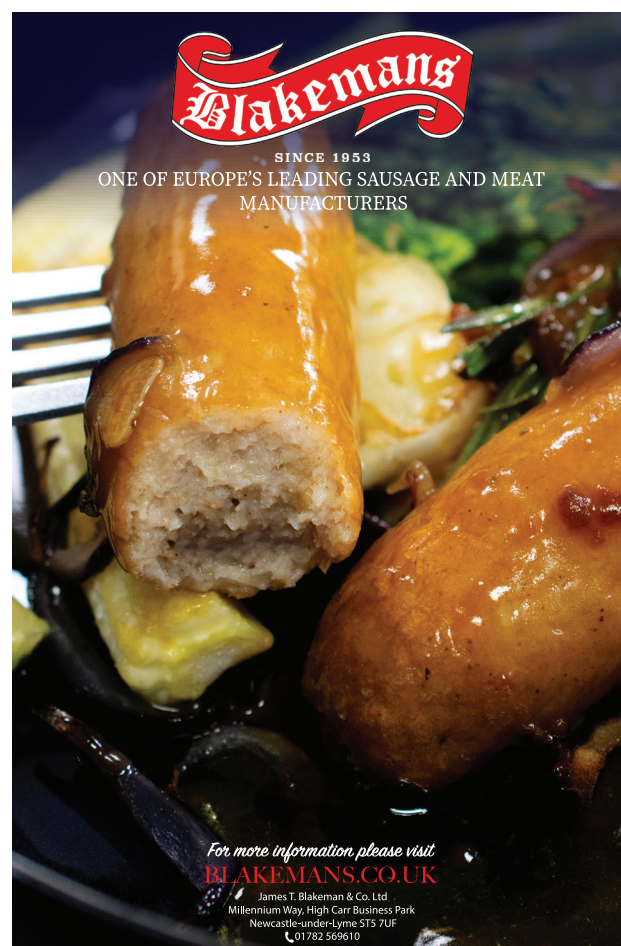
John was joined by panellists Katie Pettifer, FSA Chief Executive, Presenter Charlotte Smith - BBC Radio 4's *Farming Today*, BBC 1's *Countryfile* - Jack A Bobo, Centre Lead and Director of Food Systems Institute, University of Nottingham, and Henry Dumbleby, Co-founder of the Leon restaurant chain, lead and non-executive

board member of the Department for Environment, Food and Rural Affairs (2018-2023), to discuss efficiency and investment in the people involved in the sector, its image and the technology that were all required to seize the opportunity. The debate and questions that followed were just as engaging.



• Keynote speaker:
John Shropshire
OBE, Chairman of
G's Group.

Closing the lecture, Past Master HRH the Princess Royal expressed her gratitude to all that had made the event possible, including the organisers, sponsors, participants and not forgetting the attendees. She expressed her belief that this annual event was important as it provided an annual platform to open conversations on pinnacle subject matters that are relevant to the food and drink sectors.



HMS Tyne: Defending Waters and Winning Honours in 2024

HMS Tyne has been at the forefront of British home waters defence, shadowing more Russian units through the North Sea and the Channel than any other Royal Navy vessel in 2024. Most significantly, she helped form the task force shadowing the Russian intelligence collection ship Yantar. The Yantar is more than capable of undermining the UK's Critical National Infrastructure, including underwater cables and pipelines, if given the opportunity. HMS Tyne, along with HMS Somerset, picked up the Russian vessel at Ushant, north-west of France. The two vessels escorted her through the Channel and into the North Sea, carefully monitoring her every move, before passing her to NATO allies. The Defence Secretary underlined this operation's importance when he raised it to MPs in the House of Commons.

This action, alongside countless other shadowing operations, helped HMS Tyne win the Jersey Cup, the trophy for best Offshore Patrol Vessel. It also helped her to place above the fleet's frigates and destroyers and win the Royal Navy's Fleet Intelligence Trophy for 2024. This marks the first time the trophy has ever been won by an OPV.

Between tasking, HMS Tyne conducted navigational training for the next generation of fleet navigators. This included close inshore navigation across British waters from the Channel Islands to the Hebridean Isles. Furthermore, she joined with two Japanese Maritime Self Defence Force (JMSDF) training ships to conduct training serials and manoeuvres, as well as visiting Norway and Belgium for the first time since her refit in 2022.



MILITARY UNITS MARCH IN

At our March military-themed Court luncheon the WCB welcomed representatives from our three Military Affiliated Service units. They were Major Benjamin Millan from the Army's Catering Training Wing at Worthy Down, Lieutenant Barney Trimble from HMS Tyne based at Portsmouth and Squadron Leader Alisa Rebbeck from 600 (City of London) Squadron RAF-Aux based at RAF Northolt. The guest of honour was Colonel Jane Carey-Harris TD DL VR. We extend our thanks to DB Foods for their generous donation of the beef cheeks for the main course.

The Boar's Head ceremony is one of the oldest ceremonies in The City of London which can trace its origins back to 1343, when John Hammond (a grocer) was the City's Lord Mayor. The current Lord Mayor Alderman Alistair King DL who is the 696th Lord Mayor will receive the Boar's Head presented by The Master which will have been prepared by the Army's Catering Training Wing.

In May the WCB are looking forward to visiting RAF Northolt home of 600 (City of London) Squadron RAF-Aux. The party will be treated to a tour of the facilities which is an operational RAF base. If we are fortunate, the Kings Colour Squadron may be present, although the date is close to the forthcoming VE and VJ celebrations. The visit is a result of an invitation made by Group Captain Jonathan Haugh at last year's Military Court Lunch.

LIVERYMAN JULIEN PURSGLOVE
— MILITARY LIAISON OFFICER



• L-R: Major Benjamin Millan, Colonel Jane Carey-Harris TD DL VR, The Master, Squadron Leader Alisa Rebbeck, Lieutenant Barney Trimble.

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Corporate Partnership for the Future

Having successfully completed a 3-year partnership with the Livery as WCB Corporate Partners, we are delighted that the relationships continue to grow for a further 3 years.

We are pleased to announce that Leo Group Limited and Pilgrims Europe have renewed their contracts for 2024 - 2027.

We would like to welcome Multivac UK as our newest partner.

If you wish to find out more about the benefits of the WCB's Corporate Partnership scheme, please contact Warden Steve Chick steve@monarchfoods.co.uk for further details.



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LEARN MORE:



November was a banger

On Friday 1st November, Butchers' Hall hosted its monthly Court Lunch, marking a special celebration during UK Sausage Week. The guest speaker for the occasion was Alderman & Sheriff Liveryman Gregory Jones KC, invited to celebrate his new role as Sheriff for 2024/25 and his close connection to the Butchers' Company as a fellow Butcher.

In keeping with the spirit of UK Sausage Week, guests were treated to delightful sausage canapés, courtesy of the

newly crowned Supreme UK Sausage Champion, Porky Whites, and Liveryman Francesca Wyatt.

For the main course, guests enjoyed Aberdeen Angus Dry Aged Sirloin Steaks, generously donated by Dovecote Park Ltd.

Thank to PM Graham Baker and Liveryman Elizabeth Baker for sponsoring Champagne Reception and all other drinks during your meal in celebration of his 30th anniversary of being a Liveryman during this Court Lunch.



• Alderman & Sheriff Liveryman Gregory Jones KC with the Master.

Festive Christmas Lunches at Butchers' Hall

On 11th and 18th December, Butchers' Hall was filled with festive cheer as members, Liverymen and their guests gathered to celebrate the Christmas season in style. The events set the perfect tone for the holidays, offering a delightful lunch, a joyful atmosphere, carol singing and a wealth of cherished seasonal traditions.

A highlight of the day was the Best Festive Accessory competition. The Master selected the winners, awarding prizes for the most festive and creative attire.

In keeping with the spirit of giving, attendees generously donated presents for children at St. George's Hospital in Tooting, supporting Theodora Children's Charity once again this year.

A heartfelt thank you to Liveryman Rod Adlington and his wife, Anna, for generously donating turkey paupiettes for the 11th of December Christmas Lunch, and to Liveryman Paul Kelly for donating Kelly Bronze turkey for the 18th of December Christmas Lunch.

Extract from a thank you letter sent by Andre Poulie, Founder, Theodora Children's Charity:

To all the members of Butchers Worshipful Company,

As founder of the Theodora Children's charity, I am most thankful to the Butchers Worshipful Company for their longstanding yearly Christmas activity to support the morale of the children in hospital.

In the same way as when you supported the fun-filled visits of our Giggle Doctor at the bedsides of unwell children, you have brought numerous smiles and mirthful magical moments to many children and their families. I commend you for all the positive energy your actions are generating, since joy surely is among the best available medicine. Your support is making a big difference, reducing the stress, anxiety and isolation children with illness, disability and serious health challenges feel, replacing them with magical moments and happy memories.

Thank you for helping us to 'Give a Giggle' to more children who need it. You might like to view our impact reports here theodora.co.uk/our-impact/



• Asst Stuart Roberts with the Master.



• "Finalists of the Best Festive Accessories Competition"

INSPIRATIONAL COURT LUNCH



On Friday 6th December, Butchers' Hall hosted the final Court Lunch of the year, featuring an inspiring talk from fellow Liveryman Rod Adlington. Rod, who recently completed the monumental challenge of rowing 3,200 miles across the Atlantic Ocean, shared the story of his remarkable journey from Lanzarote to Antigua in January and February of this year.

We would like to thank ABP for generously supplying the beef centre fillet steaks for the main course.

JANUARY CHARITY LUNCH

At the January Court Lunch we welcomed the Master Plaisterer, James Minett, who has enjoyed a wide and distinguished career.

Also, we welcomed three outstanding individuals; two of whom were representing the main charities supported by our Livery: Susannah Mair, from Farms for City Children and Djamila Boothman, from Teach First. They were joined by Jonathan Broadhurst studying at Harper Adams, supported by funds from our Education Charity.

Each in their different way showcased the real and tangible value of the fantastic work done by our Charity and Education Committees.

Jonathan Broadhurst is studying for his Master of Research. His subject is Improving the Efficiency of UK Sheep Farms with respect to their environmental performance.

Susannah Mair is the dynamic Corporate Fund Raising Manager of Farms for City Children. In the summer, she was part of the team organising the Festival of Learning at Butchers' Hall attended by The Princess Royal. In the late autumn, Susannah and her team raised £35,000 for her charity. She received a wonderful round of applause.

Djamila Boothman, vice principal of The Totteridge Academy, trustee of Teach First, author and documentary maker, was our guest speaker.

She detailed how she had grown up in England, her father being a solicitor involved in the Stephen Lawrence Case. She went to Antigua where she managed a hotel, then returned to England. On her return, her mother asked the simple question: would you like to help the most disadvantaged children with their education?



• Speaker Djamila Boothman with Liveryman Gerald Shortland.

She could not resist and joined Teach First, worked through the programme, then achieved her Masters in Education.

In detail, she explained although she could not be more grateful for the significant sums provided by our Livery, it is our practical involvement that makes our relationship so special. She mentioned the workplace visits to organisations such as Aubrey Allen, Porky Whites and Harper Adams, the coaching provided by members of the Livery and our support for Run the River.

"Our sincere thanks go to Assistant Peter Wright for his generous donation of the steak and kidney for the main course.

LIVERYMAN GERALD SHORTLAND

A PUNK-INSPIRED MAVERICK LEADER AT BUTCHERS' HALL

On 12th March, we were thrilled to welcome Carol Glover to Butchers' Hall for an inspiring and transformative event. Carol, a punk-inspired, maverick leader, and acclaimed positive psychology leadership coach, captivated our audience with her unique approach to leadership and personal growth. She was joined by Liveryman George Abrahams CC, Sarah Buitelaar and Suzanne Brock, who were our inspiring panellists, giving us personal and entrepreneurial insights to spark our minds!

It was a privilege to host Carol Glover and witness the positive impact she had on all who attended. Her ability to inspire and lead with authenticity is unmatched, and her workshop left everyone feeling empowered and ready to face the challenges ahead with a renewed mindset.

Stay tuned for more transformative events like this and take the first step towards unlocking your own leadership potential!



• Speaker Carol Glover with panellists: George Abrahams CC, Sarah Buitelaar and Suzanne Brock.

The Brewster Board

The late Past Master John Brewster OBE represented the best in our industry and our Livery. He was greatly admired due to his approachability, his forthright views and philanthropic outlook. He was a remarkable man renowned for his hard work, sage advice and counsel for the Livery, the Smithfield Market Tenants' Association and the City of London Court of Common Council.

Shortly before he died, John approached the Court and said that he would like to make a donation of £10,000 towards the recent refurbishment of the Hall, for the future benefit of the Livery and its members.

To recognise this extremely generous gift, the Court commissioned the John Brewster Board and immediately a

number of Liverymen and their families contributed alongside John and made identical donations.

The Company is thankful to our latest contributor, Liveryman Gerald Wensley. His name has been added to The Brewster Board, proudly displayed on the ground floor of the Butchers' Hall.

• Liveryman Gerald Wensley with his son Liveryman Andrew Wensley.



PAST TIMES...



• Monica Izzard with The Master Austin Kingwell on the day when HM Queen Elizabeth The Queen Mother was made an Honorary Freeman of the Company in 1976.

Monica Izzard, the daughter of Beadle Charles Woods, recently visited her childhood home, Butcher Hall, where she spent much of her early years living in the space that is now occupied by tenants on the 4th floor of our building.

"When the Beadle, Charles Woods, arrived at Butchers' Hall, he moved into a prefabricated building on the roof with his wife and family. It was not ideal, but it did at least provide accommodation so that the Beadle could live, if not in the Hall, at least on the Hall, and Mrs Woods could create a roof garden. The Company valued Woods' services highly."

– *A Cut Above the Rest: The Biography of the Worshipful Company of Butchers* by Nicholas Courtney

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Charities Update

The WCB General Charities has supported Teach First and Farms for City Children (FfCC) with major awards since 2023. Both beneficiaries benefit from personal engagement with Liverymen to build working relationships, in order to share skills and provide opportunities to fully engage with the meat industry, whilst also receiving some financial support for the three year term.

In their latest report, FfCC have said:
"Thank you for enabling Farms for City Children to make a life-changing difference to awiso many children and young people from underserved communities across England and Wales."

- Successful generation of 116 weeks of bookings in the 2023-24 academic year, in line with FfCC strategy to reach 120 weeks of bookings by 2027.
- The transformational impact of the work of the Farms for City Children

charity was set out in a detailed report produced by a Harper Adams postgraduate researcher.

- On June 11th 2024, we succeeded in bringing three heritage farms and beneficiaries to Butchers' Hall for our first-ever Festival of Learning, in partnership with the Worshipful Company of Butchers, attended by HRH The Princess Royal.

Teach First have recently reported:

"As always we are incredibly grateful for the support of all members of the Company, in whatever way it is shown. We are stronger, together, and your commitment to providing opportunities for children and young people from disadvantaged communities is welcomed and appreciated. Your support has been an invaluable tool in our work,

In recent months, the relationship was enhanced by:



Teach First

- Support from the Company taking part in the flagship fundraising event, Run The River
- Renewed commitment from Aubrey Allen to host visits with Teach First schools in 2025
- Further commitment from Porky Whites to fundraise on behalf of Teach First."

The WCB General Charities strategy is currently under review to improve governance and create a Charitable Trust. The Livery will be updated on the agreed policies and future strategies in the coming months.

St George's Day Lunch 23 April

£45 PER PERSON
2 COURSES

£50 PER PERSON
3 COURSES

INCLUDING VAT

Chef James Ford has created a spectacular 2 and 3 course menu especially for this prestigious day.

We only use the freshest produce sourced daily from New Covent Garden Market in London.

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

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



BUTCHERS' HALL

CARVERY LUNCH

Don't miss out on our monthly Carvery Lunch, available to everyone!

Our Carvery Lunches serve tender and delicious grass-fed beef from reputable British farms, matured on the bone for at least 28 days. We also offer options for vegetarians and dietary requirements.

We use only the freshest produce sourced daily from New Covent Garden Market in London.

Our in-house desserts and exceptional cheese plate are perfect for rounding off your meal, and our extensive wine list features local and European producers. - £68 per person

UPCOMING DATES:

9th April 2025

21st May 2025

18th June 2025

16th July 2025

To book please visit www.butchershall.com



Butchers' Hall, 87 Bartholomew Close, London, EC1A 7EB
0203 478 9440

Elen Morris

– 2024 Gary Baker Award Winner

Elen Morris was the worthy winner of the latest Gary Baker Award. Elen is in her final year of studies at Harper Adams University studying for a BSc honours degree in Agri-food Marketing with Business. She spent her placement year at the Co-operative Group Ltd (popularly known as the Co-op) working as an agricultural coordinator. Elen was brought up on a family farm, which had a dairy herd and free range laying hens, as well as sheep and beef finishing enterprises. She says that *'gaining first-hand experience of the farm level process of red meat has helped to establish my interest in the industry and embark on an educational route that will allow me to work within the red meat production industry in the future.'*

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 – an 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.

• Elen Morris with Liveryman David Baker.



Elen was successful in receiving her award following competition from some very high-quality applicants.

In her placement, Elen had a good chance to see the red meat supply chain first hand as she was working closely with the Co-op's beef and lamb group, which included producers from across England, Scotland, Wales and Northern Ireland. She also explained how she saw the importance of 'retailer supported red meat producer groups and their role in supporting beef and lamb farmers to rear more sustainable animals without compromising on quality and killing-out percentages.'

She also spent time in abattoirs – having the chance to observe all the detailed stages ranging from the lairage through to the butchery hall and the further processing unit. She noted the increasing attention given to high animal welfare standards, cleanliness and efficiency. She also saw the increasing use of automation in some of the processes, which had helped to reduce labour usage. Also of interest were the various stages where Defra and Food Standards Agency staff are positioned to make their inspections and quality checks to ensure compliance with good practice and regulatory requirements.

Elen is keen to pursue a career in the meat industry and has been successful in being accepted on the ABP Food Group Graduate Trainee Scheme, when she completes her degree at Harper. This two-year trainee scheme will help her understand in which part of the meat industry she would like to develop her career. She will start the course following the completion of her degree at Harper.

She received her award at the Butchers' Hall in January, where she had a chance to address the Master and Court of the Company prior to the Court lunch. David Baker, who is the cousin of the late Gary Baker, made the formal presentation at the lunch and Elen was able to meet Past Master Graham Baker and other members of the Baker family who were present.

LIVERYMAN BOB BANSBACK



Revitalised butchery apprenticeship celebrated at Annual Prizegiving

Over 140 guests gathered in Butchers' Hall on 27th February to see apprentices, training providers and employers receive their awards at the Institute of Meat and Worshipful Company of Butchers' Annual Prizegiving.

In addition to celebrating exceptional individuals and organisations, also celebrated this year was the award-winning butchery apprenticeship itself, launched almost 10 years ago to the day in Butchers' Hall and recently updated to 'future proof' it for the next decade.

In total, twelve awards were presented to the following worthy winners by Keith Fisher (F.Inst.M), Chief Executive of the IoM, together with John Allton Jones, Master of The Worshipful Company of Butchers.



The category winners each received a cheque for £250, a framed certificate and a year's free membership of the Institute of Meat.

The most prized award, 'Champion Meat Apprentice of the Year', sponsored by *Meat Management Magazine*, went to Laurissa Barriball of the Brian Etherington Meat Company. Laurissa received a winner's trophy and certificate, a year's free membership of the IoM and an additional cash prize of £500.

Commenting on the prizegiving, Fisher said,

'We had a record number of nominations this year, which along with our revitalised butchery apprenticeship is a real indication of the enthusiasm and confidence surrounding butchery today. I'm only sorry we couldn't award more



WINNER	AWARD
Mea Iliffe	Best New Apprentice
Daniel Powell	Best Retail Butchery Apprentice
Kate Bleach	Best Independent Retailer Meat Apprentice
Lewis Hartley	Best In-Store Multiple Retailer Butchery Apprentice
Luca McDougall	Best Meat Processing Apprentice
Adil Nadeem	Best Abattoir Worker/Apprentice
Eimear Hunter	Best Apprentice Showing Management Potential in a Manufacturing Environment
Laurissa Barriball	Best Meat Apprentice Showing Real Management Potential
Patrick Kelly	Lord Graham Endeavour Award
ABP Master Butcher Training Programme	Best Company Training Scheme
MEAT Ipswich Ltd	Best Meat Training Provider

apprentices. The standard of applicants was superb – it grows stronger every year.'

Also celebrated on the day was the awarding of 13 new Institute of Meat accredited Master Butchers. All have

successfully completed the Institute of Meat's rigorous assessment process and now qualify to use the Master Butcher post nominal letters, MB.Inst.M.

The newly recognised Master Butchers are:

Daniel McQueen	(MB.Inst.M)	Booker Group
James Brindley	(MB.Inst.M)	Booker Group
John Bye	(MB.Inst.M)	Booker Group
Shaun Noble	(MB.Inst.M)	Booker Group
Shane Morley	(MB.Inst.M)	Booker Group
Scott Edney	(MB.Inst.M)	ABP Beef
Harry Pritchard	(MB.Inst.M)	ABP Beef
Martin Player	(MB.Inst.M)	Oriel Jones
Shaun Jones	(MB.Inst.M)	Oriel Jones
Robert Powell	(MB.Inst.M)	Dunbia
Paul Nicholson	(MB.Inst.M)	Bishop Burton College
George Clapham	(MB.Inst.M)	Woodhead Bros
Martin Neely	(MB.Inst.M)	Highland Meats

WCB CLAY SHOOT SOCIETY IS ACTIVE AND LOOKING FORWARD TO A BIG YEAR IN 2025

We have two teams entered for the Inter-Livery Clay Shoot in May. Practice dates for the shooting team, and any Liverymen who would like to join, are planned for the following dates and locations:



- **12th April** Park Lodge Shooting School, Goole, DN14 9GH
- **3rd May** West Kent Shooting School, Tonbridge, Kent, TN12 7DG

If you would like to join the team, or can make any of the practice days, then please contact **Shoot Captain Fergus Howie** at fergushowie@wicksmanor.co.uk

The Butchers' Yacht Club (relaunch)

Ahoy, all Liverymen! From skippers and crew to those who simply "want to have a go", The Butchers' Livery Yacht Club is being reformed.

There is nothing better than being on the water and enjoying the fellowship of the Livery, racing other Liveries or having a gentle sail to a marina somewhere for a well-deserved sundowner.

There are several events planned for 2025, which are open to all Liverymen, these being:

Our formative AGM followed by the Carvery Lunch on 9th April, please let Carla know if you wish to attend.

The City Livery Yacht Club has arranged an experience day on **10th May**, where you can come along and enjoy a sail across to Cowes for lunch, returning afterwards. Open to seasoned sailors and novices alike, this is an ideal opportunity to experience a sail and see if it's for you.

The Lord Mayor's Regatta takes place in Cowes from 16th to 18th May. The Butchers have entered one team to compete against the other Livery Companies for the Lord Mayor's Cup.

Finally, a fun end-of-season sail is planned for the Master's Cup on **8th October**. Sunsail, which is based in Port Solent, will host the event and provide a skipper. The day will consist of some training in the morning followed by the afternoon racing. We hope to get several boats together for this and with a mixture of abilities on each boat, to experience some close racing.

As previously mentioned, this is open to those with experience and those with zero experience. So please confirm you wish to get involved, and any confirm of the events you wish to attend by emailing Liveryman Andrew Berisford or John Absalom. Feel free to message us if you have any other questions.
john@absalomandtribe.co.uk
andrew.berisford@wcbmarketing.co.uk



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Our Viking Smoked Dry Cured Back Bacon was awarded 'Best Bacon Product' at the Meat Management Industry Awards 2022. Produced from the finest pork backs, hand-salted and dry cured by our expert bacon curers and smoked to perfection using authentic beechwood, to give it its superior taste and consistency. Nobody does bacon better than the Danes!



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www.danishcrown.com/uk



"I am running the London Marathon for **Cure Parkinson's** in celebration of Mum's 60th birthday. Going from never running (and hating it) to training for the marathon has been a challenge, but the generous donations I have received are certainly motivating me through."

To support Lucinda Baker scan here



Assistant Stuart Roberts is raising money for **Farm Africa**, an incredible organisation whose work in many parts of Africa has delivered programmes that support farmers to achieve higher incomes, greater food production and increased environmental outcomes.

To support Stuart Roberts scan here



Worshipful Company of Butchers' Golfing Society



Following a fallow period since the onset of Covid-19, the Golfing Society plans to take part in an extended range of events this year.

Throughout this time, we have continued to compete in events organised by other Livery companies, but this year, we intend to host at least one of our own – and hopefully two.

The Society will meet on Monday 19th May to play the West Course at Sundridge Park Golf Club, Bromley. For a cost of £95, the event will comprise coffee/tea and bacon roll from 10.00am, 18 holes of golf from 11.00am and lunch from the Clubhouse menu from perhaps 3.00pm.

Currently the maximum number of players is 12 (three fourballs), with seven players already signed-up, so please contact me should you wish to play.

Later in the year, I hope to organise a further Society event to the North of the M25 so watch this space!

Please also bear in mind our page on the Company website: www.butchershall.com/wcb/events-societies/wcb-societies.

I look forward to seeing you.
LIVERYMAN CRAIG HAMILTON

Event	Location	Date
The Prince Arthur Cup	Walton Heath Golf Club	Thursday 15th May
Butchers' GS Spring meeting	Sundridge Park Golf Club	Monday 19th May
The Horners' Trophy	Ashridge Golf Club	Wednesday 11th June
The Marketors' Golf Day	Verulam Golf Club	Monday 30th June
Meat Industry Golf Day	Essendon Country Club	Thursday 10th July
The Loriners' Golf Day	Sundridge Park Golf Club	TBC but expect mid-August
The Distillers Golf Day	Tandridge Golf Club	TBC but expect mid-October
Butchers' GS Spring meeting	TBC	TBC



Taurus Lodge Kicks Off the Masonic Season in Style

The new Masonic season at Taurus Lodge began with excitement as we welcomed two new Initiates from the Livery in a rare 'Double Initiation' ceremony at our November meeting. We were also pleased to receive a Joining Member, a Past Master in Freemasonry, who brings valuable experience to the Lodge.

Following the meeting, members gathered for the Festive Board meal, where we were delighted to host Master Butcher John Allton-Jones and Acting Clerk Carla Ashcroft. As part of our annual tradition, our Worshipful Master presented a £250 donation to MIND, the Master Butcher's chosen charity.

A further Initiation in January witnessed another beloved tradition – our

annual Burns Night Supper on 27th January. The evening featured a grand procession led by our piper, Bro. Jason Aldiss, and the customary 'Address to the Haggis,' theatrically delivered by Assistant Secretary Worshipful Brother Stanley Liu, to great acclaim.

Members enjoyed a four-course Scottish-inspired meal, including 'a wee dram' kindly donated by the Woods family. A highlight of the night was the Taurus Lodge Burns Night Fourth Rising – an entertaining exploration of Caledonian cuisine, warmly received by all.

Looking ahead, five more 'Discover Freemasonry' events will take place at **Freemasons' Hall**. These ticketed events are designed for members to invite

non-Masonic friends who are curious about Freemasonry. Speakers from **Metropolitan Grand Lodge** and **The Order of Women's Freemasonry** will share their experiences, explain core values, and highlight Freemasonry's role in the community. Enquires can be directed to the Secretary's email address below or to W. Bro Mike Cahill.

Taurus Lodge continues to thrive and welcomes new members, we encourage members of the Livery to consider joining us, whether as experienced Masons or as new candidates for initiation. Learn more at www.londonmasons.org.uk or contact our Lodge Secretary at secretary@tauruslodge.org.uk.



Livery Announcements

WELCOME TO OUR NEW LIVERYMEN:



• November - Chris Farr, Daniel Parker, and Jim Hutchinson with The Master.



• December - Adam Joslin and Ben Harman.



• February - Liverymen David Brennand, Gerd Wichmann, and Ashley Fox.

WCB 200 CLUB

NOVEMBER 2024

- 1st Margaret Boanas
- 2nd Paul Shipp
- 3rd Andrew Taylor

DECEMBER 2024

- 1st Matt Enskat
- 2nd Neil Stokes
- 3rd Asst Jason Aldiss

JANUARY 2025

- 1st Graham Youngman
- 2nd Richard Taylor
- 3rd Matt Enskat

FEBRUARY 2025

- 1st Lucinda Baker
- 2nd Paul Kelly
- 3rd Tom Kirwan

MARCH 2025

- 1st Dave Richards
- 2nd Garry Dennis
- 3rd Jim Connell

CONGRATULATIONS TO PAM BROOK

We are thrilled to extend our heartfelt congratulations to Pam Brook, Past Editor of *Meat Management* magazine and its media portfolio, on being awarded a Fellowship of the Institute of Meat in recognition of her outstanding services to the meat industry over many years.



CONGRATULATIONS TO...

- **Liveryman Paul Kelly** upon his election as Master of The Worshipful Company of Poulterers.
- **Liveryman Michael V Cooper** who has been awarded an OBE for Public Service in The King's New Years Honours List 2025.
- **Liveryman Russell Allen**, Managing Director, has been granted the distinguished Royal Warrant by His Majesty King Charles III, officially recognising Aubrey Allen as a trusted purveyor of meat, poultry, game and cheese to the Royal Household.
- **Liveryman Dr. Jason Aldiss BEM** on his appointment as the Master of the York Butcher's Guild.
- Congratulations to our **Liveryman, Francesca White (Wyatt)**, on her outstanding achievement in winning the prestigious Meat Businesswoman Award: Wholesaling category, at the Women In Meat Industry Awards ceremony last November hosted by Annabel Croft.

Dates for your diary

APRIL 2025

- 23 St George's Day Lunch

MAY 2025

- 2 WCB Court & Livery Lunch
Guest speaker:
Donna Edmonds
- 7 Visit to RAF Northolt

JUNE 2025

- 2-5 London to Paris
Fundraising Bike Ride
- 6 WCB Court & Livery Lunch
- 13 Master's Fundraising
Dinner, in support of the
Livery and Mind.
Venue: Drapers' Hall
- 24 Election of Sheriffs,
Guildhall, Lunch at
Butchers' Hall
- 25 Dinner in celebration of
Eid-al-Adha

JULY 2025

- 4 WCB Court & Livery
Ladies Lunch
Guest speaker:
The Lady Mayoress

OUR NEW PART TIME
BOOKKEEPER JOLANTA
WOJTASZCZYK



Livery Announcements



Obituary Past Master Brian Wheatley

1935-2025

Brian was born in Leeds in 1935. He was educated at St Anne's Cathedral School and was conscripted in to the Army in 1954, where he saw active service in Cyprus. He started his own business in 1968 manufacturing Beefburgers. The business thrived and saw rapid growth. Brian retired in 1995.



He was admitted as a Liveryman of the Worshipful Company of Butchers in 1975, joined the Court in 1996 and was elected Master in September 2008. He also served as Master of The York Butchers' Gild in 1998. Brian married Jackie in 1961 and they have two daughters and five grandsons.

Passionate about golf he was an active member and past Captain of the Leeds Golf Club. Such golfing passion left him little time for other hobbies, however he enjoyed walking in the Yorkshire Dales and the Lake District. He was also an ardent supporter of The Leeds Rhinos rugby league team. Brian will be much missed.
PAST MASTER IAN KELLY

Obituaries:

The Company is sad to report the deaths of:

Hilary Philip Curtis
Liveryman since 1973

James Charles Bates
Liveryman since 1973

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