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**Master:** Geoff Gillo

**Clerk:** Major General Jeff Mason

### Newsletter Editor:

Tony Stanton

### Production:

Food Manufacture

### Editorial Committee:

Geraldine Cavener

(Asst. Editor)

### Publication Dates:

Spring (March)

Summer (July)

Autumn (October)

### Newsletter and Bulletin:

Vol 28 No 2

ISSN 13689177

© Worshipful Company of Butchers 2018

Printed by

William Reed Business Media Ltd,  
Broadfield Park, Crawley,  
West Sussex RH11 9RT

14 Charterhouse Square

London EC1M 6AX

Tel: 020 3931 8350

Geraldine@butchershall.com

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.

Thanks to all who have advertised in this edition.

Thanks to Phil McCarthy for his photography.

Organisations wishing to sponsor future editions please contact Geraldine. Tel: 020 3931 8350



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# The Master Geoff Gillo

**D**ear Liverymen, this is my last column during my year as Master – though there will be further “blogs” before I complete my year in September to keep you in touch with my representation of our Livery.

It has been an immense privilege to be Master of this proud and ancient company. Whilst we rank 24 in the Livery order of precedence we have a history that predates many and it is absolutely clear we punch above our weight on all of the key principles of Fellowship, Charity and importantly Education – a real reflection that we remain focused on our industry.

I have had a truly, truly memorable year carrying the name and badge of our Livery not only to lunches and dinners in the City and beyond but also to national and international competitions, awards ceremonies, events with charities the Armed Forces and importantly with other meat related organisations delivering on one of my key objectives to get us closer to these meat related organisations and put us at the heart of our industry. In the first 6 months I attended 125 events (over 166 working days) whilst Glenise attended 92 events – 21 on her own.

It was a real recognition that we were awarded Best Trade Organisation at the annual Meat Management Awards dinner.

We are now seeing the work on the redevelopment of the Hall make real progress. As Past Master HRH Princess Royal said in her foreword for the Gala Charity Event – “The Butchers’ Livery is to be congratulated for ensuring a legacy for future generations with a new 21st century Butchers’ Hall which is at the “heart of our industry where craftsmen meet”, adding her hope that all Liverymen will support the Court to deliver this exciting project.

The costs of this redevelopment have seriously reduced our reserves. I referred to the financial issues in my last column. We must



rebuild our reserves – thus the launch of The Master’s Million Appeal. This is an opportunity for every liveryman to support the project by donation, regular standing order contributions, attendance at events or in many other ways. I do hope all liverymen will support the project to the best of their personal abilities.

The Court are actively considering the improvements in the Court structure which I referred to in the last Newsletter. These improvements will be completed in advance of the new Livery year. The creation of a specific Finance Committee is a key ingredient to having focus on the management and funding of our Livery in the future.

All of the committees continue to work hard, actively to promote our Livery through our core principles. This is most evident in Charities and Education with our

key charity recipients in Teach First and Theodora’s stating publicly the importance of our support. Likewise in education our support for Nuffield Scholarships, Harper Adams University, Institute of Meat awards and other support is well received. All of this support can only be achieved with your help and your donations. It was marvellous that Meat Management donated over £4500 from the raffle at their annual Awards dinner to our Education Charity – sincere thanks..

Our own Gala Charity event raised in excess of £90,000 a truly, truly marvellous result which was split between the Hall Redevelopment Fund and Lifelites - which provides hi tech aids to over 10,000 children in hospices throughout the UK. With over 460 people filling the Great Hall of Guildhall for an excellent 4 course dinner delivered by our venue

management and catering partners Life’s Kitchen, a great atmosphere and excellent entertainment with the East Coast Boys and a casino ensured a great time for one and all.

A real and sincere thank you to all who attended, sponsored, advertised, donated, gave prizes and especially the organising committee and our office team of Carla and Geraldine who made the event such a great success.

The next Master’s column will be in the hands of my successor, so in signing off I give my sincere thanks to the Livery for giving Glenise and me a memorable year. We have tried our best to ensure the standards and traditions of our Livery have been maintained whilst moving the Livery forward during a key phase in its history.

With best wishes for your vacations.

**Thank you all.**



# Smithfield Market 150th Anniversary

Over the August Bank Holiday in 2018, the Museum of London will join forces with the Smithfield Market Tenants Association (SMTA) and others to put on a large scale weekend street party of free, public festivities to celebrate the 150th anniversary of the iconic markets at Smithfield.

The weekend will be reminiscent of the old St Bartholomew's Fair and feature food, music, historic reenactments and much more. On 24 November 1868 the newly redesigned Smithfield meat market which is owned and managed by the City of London Corporation, was officially opened after years of redevelopment.

Designed by acclaimed architect Sir Horace Jones, the new market was the talk of London, and restored the market's position in the heart of the bustling City.

Sharon Ament, Director of the

Museum of London, said:

"There has been a market on site at Smithfield in some form for hundreds of years. It was the epicentre of market trading in London with people coming from miles around to buy and sell their produce or join in with the historic St Bartholomew's Fair one of the biggest festivals of its day.

This year we will, together with the SMTA, recreate this momentous celebration to mark the 150th anniversary of these astonishing markets. All of London is invited to come and be part of this special occasion."

Greg Lawrence, Chairman of the SMTA which represents the meat traders, said The 150th Anniversary is a major milestone in the history of the Market and we look forward to celebrating it with our friends and neighbours."



## Smithfield Fire 1958

A red memorial plaque has been unveiled in Smithfield Market (*not currently in situ*) to honour the bravery of two firefighters who lost their lives in a fire which engulfed the market six decades ago, one of London's worst fires since the Blitz.

Station officer Jack Fourt-Wells and firefighter Richard Stocking, both from Clerkenwell Fire Station, were part of the first crew to enter the basement of the Union Cold Storage Co. when fire broke out on January 23rd 1958. Tragically they were never to be seen again by their families and fellow firefighters.

It took 1700 firefighters and 389 fire engines to put out the blaze, which burnt for three days. About 24 firefighters were also injured.

The tragedy prompted the brigade to change its policy on firefighting breathing apparatus and many lessons learnt by their deaths are still protecting firefighters today.



## Consort's Visit to Smithfield

On Thursday 14<sup>th</sup> June at 6.15 in the morning a party of 30 mistresses and consorts gathered at Smithfield Market for a tour of the Market.

This has now become an annual visit for the mistresses and consorts. After the required Health & Safety briefing and donning white

coats and "hard hats" the party was taken around the market by Warden Derek Berry ably assisted by P/M Stuart Thompson; liveryman Paul Martinelli (CC) and Greg Lawrence (Chairman – Smithfield Tenants Assoc) learning of its history, the changes over the years in operations and customers and the effects of the London Congestion Charge!!! Finishing the tour, the party were given



some tasty cuts as a leaving gift.

It was then onwards to Zettlers Townhouse in Clerkenwell Square for a champagne

breakfast before going to the Museum of the Order of St. John for a tour and understanding of the history of the Hospitaller Knights leading to the creation of the St. John Ambulance as we know it today.

Many of the mistresses and consorts commented on how good it was to have an event of genuine interest and a "working livery".

## Calling all Liverymen!

We are proud of the fact that about 90% of our liverymen are actively involved in or allied to our trade - and we want to keep it that way. Sadly however inevitably we lose between 20 and 25 each year and we would like to encourage you to invite people you know to join us.

We are getting some younger members and increasing the proportion of female members and that is a trend we wish to continue!

Who do you know that would enjoy the fellowship and networking opportunities that membership brings?

We are currently out of our hall, but in around 14 months we will return - we are one of only 39 Liveries out of the 110 who have their own hall.

Apart from the fact that the new hall will have state of the art conference facilities, it will retain the traditions of our Great Company and

again become the place where meat industry professionals want to meet for various functions.

Whether or not you personally attend regularly, we are sure that you know at least one person who would enjoy membership. Invite them to look at our website

<http://www.butchershall.com/> and get them along to one of our regular functions.

**Assistant Bill Jermy, Applications**



Jacob van Beek and Mark Winston



Phil McCarthy, Ashley Mason, Dr Claire White and Jack Dobson



Tom Airey, Liz Baker and Allan Munch Hansen



Derby Franks and Sheila Serfaty

## COURT LUNCHES

**T**he April Court lunch was held at Saddlers' Hall, when Liveryman George Abrahams CC welcomed the guest speaker His Excellency Renato Carlos Sersale di Cerisano, The Ambassador of Argentina, who had been made an Honorary Freeman of the Company was joined by, The Masters and Clerks of the Painter-Stainers, Innholders, Carmen, Needlemakers, Solicitors Companies and the Prime Warden and the Clerk of the Basketmakers' Company.

Phil McCarthy, our company photographer for over 27 years was made an Honorary Liveryman and Dr Claire White, Jack Dobson and Ashley Mason were also Clothed into the Livery.

The Master welcomed Reverend Marcus Walker our new Honorary

Chaplain to the Company.

The Argentinian Rib Eye Steak was generously donated by Warden Derek Berry, JF Edwards (Smithfield Ltd).

The Warre's LBV Port 2004 was donated by Liveryman Alan Kinsey in celebration of his birthday.

**The May Court lunch** was held at Ironmongers' Hall, Honorary Liveryman Phil McCarthy welcomed the guest speaker Ray Thilthorpe, Past Manager of the Red Arrows: The Master and Clerk of the Wax Chandlers Company, The Master of the Cooks Company and The Prime Warden and the Clerk of the Shipwrights Company.

Jacob van Beek and Mark Winston (Senior Warden of The Worshipful Company of Makers of Playing Cards) were Clothed into the Livery.

The Beef Striploin was generously donated by Liveryman Gerry Wensley of Walton Meats Ltd.

**The June Court and Annual Ladies lunch** was held at Stationers' Hall, which was perfect for the occasion as due to the sunny weather the reception was held in the Garden. Liveryman Dr Claire White welcomed the guest of Honour, The Lady Mayoress, Mrs Samantha Bowman, The Sheriffs' Consorts Fiona Adler and Emma Redcliffe and two of our Companion members, Mrs Derby Franks and Mrs Kathy Cullimore. The Prime Warden of the Saddlers and the Master of the Coopers, The Master and Clerk of the Fuellers. The Master and the Clerk of The Worshipful Company of Wales and Liveryman Roger Kelsey, CEO of NFMFT were also guests.



Ray Thilthorpe

Elizabeth Baker, Allan Munch Hansen and Thomas Airey were Clothed into the Livery.

The New season Racks of Lamb were generously donated by Liveryman Jim Gaffney.





Emma Redcliffe, The Lady Mayoress, and Fiona Adler



P/M Mike Richardson, Kathy Cullimore and Rev'd Jeremy Cullimore



Ambassador of Argentina



## Our Honorary Chaplain

The Rev'd Marcus Walker, the new Rector of Great St Bartholomew was ordained in 2011 and served for three years in London. Born in Jerusalem, he spent his childhood in the Holy Land, Moscow and Cairo. After reading History at Oxford, where he was President of the Union, he worked as a parliamentary researcher for four years.

Marcus was the Deputy Director of the Anglican Centre in Rome. He co-ordinated the first Anglican Evensong at St Peter's Basilica and the loan of the ancient crozier of St Gregory the Great to Canterbury Cathedral, as well as helping to run courses, host guests, liaise with supporters from around the Anglican Communion and keep the Anglican Centre running logistically.

## Past Master Ian Kelly – Company Almoner

We have decided to maintain the practice followed by many membership organisations and appoint as Company Almoner, Past Master Ian Kelly, we should like to express sincere thanks to Liveryman Peter Imison who is relinquishing the position.

The aim is to engage with

liverymen who may be facing a difficult period perhaps due to illness or bereavement.

A friendly word of support is often very much appreciated at such times. Liverymen are asked to keep the office or P/M Ian Kelly informed should they become aware of any member in such circumstances.

# WCB scoops top prize at industry Awards

The Worshipful Company of Butchers has picked up the prestigious Award for Best Trade Organisation, which was presented at the Meat Management Industry Awards Dinner and Ceremony on 24th May in Birmingham.

One of 20 Awards given out on the night, the annual black-tie event is the biggest of its kind serving the meat trade and this year was attended by over 400 guests.

Geoff Gillo, The Master said: "I'm thrilled that the Butchers' Livery Company is receiving this recognition at such an important time in our history.

"We're very focused on the future and are confident the Livery and the meat industry will meet all challenges and make the most of opportunities that lie ahead."

The Master was also nominated as one of four finalists in the Excellence Award category. The top honour eventually going to Dave Smith of ABP.

The dinner this year featured magician and illusionist Ben Hanlin who hosted the evening and there was an after Awards party for the first time which was deemed a great success by the organisers.

Liveryman and editor of Meat Management Emily Ansell Elfer



The Master receiving the Award for Best Trade Organisation pictured with category partner Ross Layton of G Mondini (right) and host Ben Hanlin



The Master receiving his finalist certificate for the Excellence Award category together with finalist Professor Ralph Early, winner Dave Smith, and finalist John Metrick, together with category partner Simon House of Sealed Air



commented: "It was a particular pleasure for me to see the Award this year going to the WCB. The Livery is a fantastic organisation and is currently moving forward with exciting plans for the new Butchers Hall, which will be opening next year. A real vote of confidence in our industry and its future."

The charity raffle at the dinner, at which The Master officiated, raised £4,460 for the WCB Education Fund. Commenting on the fund raising the Master added: "The donation to our Education Charity is most welcome and really appreciated. It really was a wonderful occasion and the money raised on the night was the icing on the cake for our Livery and the high profile the dinner and follow up PR offered us."

For details of all winners and to see a short film go to: <https://meatmanagement.com/awards-brochure/>

## UK Sausage Week date confirmed for 2018

The annual UK Sausage Week (UKSW) will take place from Monday 29th October through to Sunday 4th November this year and entries for the competition can now be nominated online.

A full week featuring high profile events and publicity is designed to boost sausage sales over the all-important autumn period, and will kick off on the

Monday with a celebratory lunch at Plaisterers Hall in London when competition winners, including the UK's Supreme Sausage Champion, will be announced.

There will also be 7 regional winners in England, plus winners from Scotland, Wales and Northern Ireland. In addition food service, manufacturer (own label) and supermarket categories are recognised.

Liveryman Keith Fisher is chief judge for the UKSW competition and judging will take place at Harper Adams Regional Food Academy in early October. Keith Comments: "The 2017 competition was probably the best ever and the standard of entries was fantastic. I do hope as many liverymen as possible will get involved both by entering sausages and taking part in the Week itself."



For more details and to enter products or buy tickets for the lunch go to: [www.uksausageweek.com](http://www.uksausageweek.com).



# "Where craftsmen meet"

The similarities between the photographs of Butchers' Hall on the wrong end of a German V-1 bomb in July 1944 and those taken at the Hall in July 2018 are uncanny.

Although the circumstances are totally different, one the result of enemy action, the current position a consequence of the redevelopment of the area surrounding St Bartholomew's Hospital as well as our need to carry out significant renovation and decoration of the Hall, one thing is certain, our ambition now, as then, is to develop and provide an environment where Livermen can meet and discuss industry matters while enjoying the unique fellowship the Company generates.

That current Livermen have benefitted from the foresight, resilience, planning and fundraising of our forefathers is unquestioned, that we are determined to provide a Hall fit for purpose in the 21st Century, the envy of other industries and Liveries the same legacy for future generations to serve the unique meat industry also goes without saying.

While times have changed with building and planning regulations, Health and Safety requirements and Inspections much tighter now than in post war Britain so technology and building equipment, construction techniques and seemingly sky high cranes have made things easier. The trick is to use the techniques to make the most of the opportunities being presented while staying within the financial and planning parameters being applied.

You've already received an update on the state of the project as well as the current financial position, I want to focus on the building itself and the facilities.

Demolition is now completed; the groundworks have started with drainage in the basement being installed.

Some clever thinking and shrewd negotiation means we'll be able to build out into the light well on all floors. This increases the



**Court Suite**

available Hall space by some 25%, opening up all sorts of possibilities for the building and enabling us to take advantage of the attraction of the Barts Square development and the undoubted opportunities presented by the opening of the Crossrail link at Farringdon station, making it one of the busiest stations in the UK. in December 2018.

## **On returning to the Hall in September 2019 we'll have:**

- Kitchens in the basement with state of the art equipment
- A front door at one side of the Hall giving a separate reception area
- A roof terrace for 70 people and an office
- 2 new floors of lettable office

space on long term contracts with separate entrance

- A Mezzanine Floor overlooking the Great Hall
- State of the art presentational, AV lighting and communication facilities

Today's commercial opportunities and realities are such that we'll be marketing Butchers' Hall and its top class facilities when it's not being used for Livery events. Our team is working with Life's

Kitchen, our long term catering and event management partners, and have receiving bookings and enquiries some 17 months before we open.

If you're currently planning, thinking about or dreaming of a special event, celebration or family wedding after September 2019 look no further than Butchers' Hall...we promise you won't be disappointed!

**Assistant Gwyn Howells**



**Back of Butchers Hall**





# Oh, what a night it was indeed...!

As ever the Master's Black-Tie Ball is one of those dates in the calendar one always looks forward to – an opportunity to enjoy the splendour of Guildhall and the chance to help support the Master's well-chosen Charities – this year Lifelites - a charity devoted to "giving kids with limited life, unlimited possibilities" and to support the Master's Million for our own wonderful new Butchers' Hall.

Sauntering up the Courtyard to be greeted by a lady in an electric blue dress, playing her sassy saxophone with a wink and a cheeky grin gave a marvellous start to, what was to prove to be, a most splendid evening. I was reminded that the previous year the same courtyard had been filled with chaps in woollen skirts and the usual cacophony of pipe band – our lady in blue provided a

stunning contrast!

Gently escorted into the grand entrance of Guildhall one is reminded of 800 years of history – the grandeur and architectural magnificence is a sight to behold - I was mildly concerned that it might not yet be ready for the thrusting gyrations of over 460 well-fed liverymen and their guests after dinner but I was reassured that it had already survived both the Great Fire of London and the Blitz!

An early start to an evening such as this, always pump-primed one for the real business of the evening – being gently guided up to the Old Library to be greeted by fresh-faced young people pouring champagne liberally as one mingles with the cream of livery society always tends to take the edge of the day and release the strings on one's purse. We were wafted through an area containing an



array of exceptional auction prizes and where I noted some well-healed liverymen gazing a steely eye over certain lots – Harrods, Petrus, Monte Carlo, Leander, Mossiman's, Tintswalo Safari

Lodge – regular haunts for some it would appear.

Dinner in the Great Hall proved to be as splendid as promised - the spectacular setting for the annual Lord Mayor's Banquet since 1502,





Great Hall is a vast space with soaring, high-arched ceiling and 5ft thick walls. In between, hang the banners of London's twelve great Livery Companies, and monuments to Britain's national heroes — Admiral Lord Nelson, the Duke of Wellington, Sir Winston Churchill — line the walls. The colossal figures of London's legendary giants, Gog and Magog, said to have founded London, watched over our proceedings.

Our Master and our Master's Lady welcomed us all with their usual aplomb and the evening went off as superbly as ever. Grace was prayed and Adger Brown then led us all in 'heads & tails' (of note was the fact that even at this stage in the evening some were finding it difficult to differentiate one from t'other...). As usual our Beadle maintained a beady eye on proceedings and kept us all in check and under control — a tall order but one for which he is most accustomed.

With jazz pianist George Muranyi tinkling away in the background this helped to muffle the sound of some 460 perfectly attired liverymen and their guests robustly enjoying a rather splendid dinner — tender spring lamb cooked to perfection being the main attraction.

By the time dinner was complete and all were replete, well-oiled and 'ready for slaughter' Adger took to the stage and proceeded with the auction — a most splendid performance in every respect — with consummate ease he managed to release the vice-like grip of our liverymen's' hands on their wallets to generate a most gratifying sum — yet again the generosity of the members of our Livery exceeded all expectations.

Having dined sumptuously, enjoyed a glass or two, and generally enjoyed a thoroughly splendid repast some retired





upstairs to the Old Library for their "further enjoyment". One remains awestruck by the remarkable agility of some of our more senior liverymen — the dance floor positively throbbed with some most 'spirited performances' — plenty of evidence that Cicero was spot on when he opined "No one dances sober, unless he is insane..."



A thoroughly enjoyable evening was had by all — a great result achieved in all respects and our most heartfelt thanks must go to the team that organised such a well-polished and perfectly executed event... (my only hope is that Phil stopped taking photos early on in the evening...!)

**Liveryman Dr Jason Aldiss BEM**



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# HMS TYNE END OF SERVICE

After a close and happy affiliation with the Company, it was a sad occasion to be present in Portsmouth on 24 May as the ship came to the end of her active time in the Fleet and service in the Fishery Protection Squadron.

Built in 2003 in Southampton HMS Tyne became linked to the Butchers' Company soon after I became the Clerk and it was always special to watch this link flourish with the frequent visits to the ship around UK waters, ranging from Falmouth to London and of course to Newcastle and the river after which the ship was named.

It was so significant that the occasion in Portsmouth was witnessed by 12 Liverymen and



**HMS Trent**  
**Launched 20 March 2018**

two guests including Past Masters Roger Moore, John Jackman, John Tuckwell, Doug Brydges, Ray Woodhouse, and the Clerk. We were informed that while the ship was to be taken out of service but retained on the active list, our affiliation would be transferred to HMS Trent the third of five new Batch 2 Offshore Patrol Vessels entering service in the Royal Navy. Launched on 20 March 2018 (seen on the left, on the date of her naming) she was built in a Glasgow shipyard and is expected to be in service in the second half of this year. The Company looks forward greatly to the start of a new affiliation and to continuing our special link with the Royal Navy.

**Honorary Liveryman,**  
**Commodore Tony Morrow, CVO**



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## TEACH FIRST GALA DINNER



"Margaret Boanas, Derek Berry and Lucy Thompson together with her fiancé, Nick Manners were guests of Teach First at their Gala Dinner, co-hosted by St Gabriels's College and sponsored by Citi, held at

Kensington Palace Pavilion.

Teach First were very clear in the expression of their gratitude to WCB for the support the Livery provides.

A good time was had by all".

## Teach First Run The River

Teach First are once again organising their iconic Run the River Event on Tuesday 18<sup>th</sup> September at 7:00 pm.

Please log on to <https://www.teachfirst.org.uk/run-river> to sign up and on the registration form enter Worshipful Co of Butcher as team and springlamb as the password.

Everyone of whatever ability is welcome to join this remarkable experience. About 3,000 participants start just South of Tower Bridge and run/walk past various famous landmarks including The Tower of London, The Gherkin, Tate Modern and The Globe, crossing the river on 4 occasions.



Theodora Children's Charity were recently shortlisted in the Children and Youth Category for the 2018 Charity Awards.

The Charity Awards is Civil Society Media's annual awards programme held to recognise organisations doing exceptional work in all areas of charitable activity.

The awards are judged by a respected panel of voluntary sector heavyweights, each of them leaders in their own fields with years of experience of leading and managing civil society organisations. Awards are given out in ten categories and an overall winner is chosen from the winners in each category.

The winners were announced at an awards ceremony on 7th June. There were four very worthy charities in the category and although Theodora Children's Charity didn't win, it was still a wonderful opportunity to highlight the



work of the Giggle Doctors.

Chief Executive Emily Swords said: 'We are thrilled to have been shortlisted for the Charity Awards. The whole team, including our Giggle Doctors, work so hard and deserve this recognition for the amazing work they do.'

To have been identified as a charity that demonstrates the Charity Awards'

Hallmarks of Excellence is a moment of immense pride. As a small charity the experience of being shortlisted has helped to raise awareness of the charity and helped more people to learn about our work.'

Thank you so much to all the members of the Worshipful Company of Butchers for their ongoing support.



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# Master's Visit to Harper Adams University

The Master made a visit to Harper Adams University on June 11 where he was updated on the latest activities which the WCB Education and Charities' Committee are supporting as well as meet some of the staff involved in Harper's Food Department. Accompanying him on the visit were other members of the Charities' Committee, Bill Jermy, David Baker, Gerald Shortland and Bob Bansback.

On arrival, the Master was welcomed by Professor Peter Mills, Harper's Deputy Vice Chancellor together with Dr Annette Creedon, the Head of the Department of Food Science and Agri-food Supply Chain Management. Professor Mills highlighted recent developments at the University, including the recent award of the prestigious Queen's Anniversary Prize for Further and Higher Education for its work on the 'Hands Free Hectare'; the achievement of the Teaching Excellence Framework (TEF) Gold Standard Award for the second successive year; in May, the announcement that Harper together with Keele University would be opening a joint Veterinary School with a view to the first students starting in 2020; and of particular interest to the Butchers Company, the appointment earlier in the year of a new Associate Professor post in beef production with the support of sponsorship from ABP. Following this, there were presentations on:

Harper's 2018 Food Science Summer School: Alastair Boot, Senior Lecturer in Retail Marketing and Management, spoke about plans for the Summer School which is taking up to thirty Year 12 school students between July 9 to 11. The students will have a chance to explore the topic of food science and explore the variety of careers the food industry has to offer. They would take part in food



The visiting group from the WCB together the Harper Adams University staff

product development (including burger and sausage production) as well as exploring the whole of the food chain from farm to fork. Harper had been working closely with Teach First in recruiting students from various schools.

## 'New Degree Apprenticeships'

The University's proposed Animal Production and Meat Processing Workshop: Dr Karim Farag, Senior Lecturer in Food Science and Management outlined the development of this short introductory course suitable for a wide spread of potential applicants from the meat sector and associated organisations. It is proposed to run this jointly with the Institute of Meat.

The Gary Baker Award: Martin Anderson, a Harper Senior Lecturer responsible for the organisation and management of the award explained that WCB Assistant David Baker had kindly agreed to help in selecting the students for the award.

Harper Adams' Degree Apprenticeships and the work of the Meat Industry Advisory Board were outlined by Ralph Early, Professor of Food Industry. He



The Master with Annette Creedon outside the Creative Laboratory

explained that two new food industry degree apprenticeships were starting in the autumn - one for food industry technical apprentices and the other in advanced engineering. The initiatives for these had partly come from meetings of Harper's Meat Industry Advisory Board, which had in turn been formed at the suggestion and encouragement of the WCB.

The WCB Education Charities Committee is also recommending financial support for two Master of Research (MRes) students in the forthcoming year and there was an opportunity to talk about these

awards with Annette Creedon and Dr Lynn McIntyre, Senior Lecturer in Food Safety. Finally, the Master was able to view the new Food Creativity Laboratory in the Food Academy; the WCB funded some of the equipment being used.

At the end of the visit, the Master expressed the WCB's thanks to Annette and others in her team; he indicated that it had not only proved a thoroughly worthwhile and enjoyable visit but had also shown the great value for the Company in its links with Harper Adams University.

**Liveryman Bob Bansback OBE**



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# Spring Meeting – The Addington Golf Club Thursday 19th April



**M**uch work has been undertaken at The Addington in the past few years and it was in tremendous condition for the twenty-one golfers who took up the challenge.

Class will always shine through and so you will be delighted to know that Peter Ford accepted his two-point deduction from club handicap with good grace – and promptly trounced the rest of the field, returning a score of 33 stableford points to beat a hard-chasing Chris Barkaway by two points.

Third place in the competition for members was a close affair between Tony Evans, Guy van Zwanenberg, the Secretary, John Cooper and Jason Marshall with Tony taking the accolade and the absent Bill Pinsent 21 Cup, leaving a returning Guy van Zwanenberg with the Bill Hedges Seniors' Cup and John Cooper the Dick Baker Salver for Past Captains.

The battle amongst the guests was equally fierce with James Lang-Stevenson, the guest of Liveryman Ted Hoefling, just edging the chasing pack with a

score of 29 points. We thank all guests for making the day such an outstanding event.

## Prince Arthur Cup – Thursday 17th May

Weather conditions were fair with strong winds for much of the morning but no hint of rain, a state of affairs that might have been expected to produce some startlingly good rounds but we Butchers' came second last with -49 but only by virtue of the Turners not being able to take the field. We thank the Company for its support and assistance and can only look forward to achieving a result more in keeping with our usual form in future years.

## Horners' Trophy – Wednesday 13th June

Having performed below par at the Prince Arthur Cup, Bob and I joined President John Cooper to take part in the Horners' Trophy at Ashridge. David Lidgate was unable to join us for the golf but did steer the team from the balcony, joining us for the usual excellent lunch. In David's place,



Captain David Lidgate and Peter Ford

we were honoured and delighted to accept into our team Master Horner, Gordon Warwick-Haines MBE and what a good fit it was with some beautiful shots played by all. We were to be comfortably beaten however by the Worshipful Company of Plumbers, whose team recorded an astounding 99 points, ten points ahead of any other team in a format where the best two stableford scores of four counted. Congratulations to the Plumbers.

## Future events

The competition for prizes will

move on to Gerrards Cross Golf Club on Thursday 27th September. Gerrards Cross is an excellent test of golf with only one par 5 for gentlemen members but four for ladies, the shortest of which is a paltry 393 yards and the longest a modest 468 yards. Come on ladies, now is the time!

Before then, the Society will take part in the Ray Jeffs' Trophy at Hartley Wintney Golf Club on Thursday 26th July if sufficient members wish to play.

The BDCI golf day will also take place at Surrey Downs Golf Club on Tuesday 11th September. Many members already attend this event as participants in corporate teams but should any member wish to make up a team the charity would be delighted to see you!

If you wish to join the Golfing Society, You can contact the secretary via Geraldine in the office. Membership for the year costs £20, whilst green fees and the cost of meals and prizes tends to amount to between £80 and £100 for each day of camaraderie and conviviality.

**Craig Hamilton**  
Honorary Secretary

## WCB Shooting Team

**W**ednesday, 16th May saw the 24th staging of the annual Competition held at Holland & Holland's Shooting Ground at Ruislip in West London. The event is organised by The Worshipful Company of Environmental Cleaners and is the most fiercely fought Inter Livery competition of the year amongst those companies taking part. The organisers now cap the numbers of team that can take part in order to finish earlier, which seems to work. There was 110 four man teams taking part involving 76 Livery Companies. This year The Butchers Company entered three teams. The Butchers 'C' Team won the Non Livery



competition with a score of 322 ex 400, Butchers 'A' came 3rd in the Inter Livery with 312 ex 400 and 2nd in the Flush with 76 ex 80. The notable individual performance from The Company was Liveryman Fergus Howie was =10th a great effort with 65 ex 80, who was shooting for the 'B' Team, and now looks like a candidate for the 'A'! Steven Luff was =13th on 62 together with Carl Pointon and Bradley Pointon put in a sterling performance with = 5th overall on

70. After the shooting there was a hog roast in the marquee followed by the prize giving. I would like to take this opportunity to thank those both Livery and Non Livery participants for supporting The Butchers Company this year.

### A Team

Nigel Sampson, Steve Luff, Martin Pointon, Julien Pursglove

### B Team

Dave Smith, Simon House, Fergus

Howie, Martin McIntyre

### C Team

Carl Pointon, Bradley Pointon, Barry Lock, Tony White

### Notice to all interested parties:

The organisers of the Inter Livery Clay Shooting Competition cap the entries now a number of months before the actual event. The event date for 2019 TBC – but usually a Wednesday mid-May. So, if you are genuinely interested in taking part please let me know ASAP so I can apply early for team places

There are competitions for a 'Court Team' and a 'Side-by-Side Team' plus individual S-b-S gun if you are able get a team of 4 together.  
**Liveryman Julien Pursglove – Team Captain/Secretary**

## DATES FOR YOUR DIARY

There are no Company events in August.

### September

#### 6 September

Court and Livery Luncheon at Apothecaries' Hall. Guest speaker The Irish Ambassador.

#### 13 September

Annual Church Service at the Priory Church St. Bartholomew the Great followed by Common Hall and Lunch at Ironmongers' Hall.

### October

#### 1 October

The Election of Lord Mayor at Guildhall. Passes should be obtained from the Clerk. Followed by lunch at Saddlers' Hall.

#### 4 October

Court and Livery Black Tie Dinner venue to be announced. Bring

family, friends and colleagues to welcome the New Master in style! Join us for this special dinner.

### November

#### 1 November

The Court and Livery Luncheon at Ironmongers' Hall. Guest Speaker to be announced. Friends, Family and Colleagues welcome.

#### 2 November

The Annual BDCI Dinner at the Brewery, London EC1. For more information please call 01727 896094, email info@bdcu.uk.com or visit www.bdcu.uk.com

#### 10 November

The Lord Mayor's Show. The Master looks forward to welcoming Liverymen, their families and friends on this occasion. Grandstand seats to the North of St. Paul's Cathedral will be available together with Luncheon at the Ironmongers' Hall.

### December

#### 3 or 5 December to be confirmed.

The annual Boar's Head procession by the Master and Court to Mansion House will leave at 3pm following a lunch at Pewterers' Hall.

#### 6 December

Court and Livery Luncheon at Painters' Hall. Guest Speaker to be announced. Friends, Family and Colleagues welcome.



#### 12 December

The Butchers' Christmas Luncheon at Ironmongers' Hall. More details to follow.

Full details and booking information are available online at [www.butchershall.com](http://www.butchershall.com)

## OBITUARIES

The Company is sad to report the deaths of:

**Mrs Judy Woodhouse** wife of Past Master Ray Woodhouse and mother of Liveryman Richard Woodhouse.

**Michael Grey**, Liveryman since 1977.

**Chris Oberst**, Liveryman since 1977.

**Jim Newitt**, Liveryman since 1978.

## Congratulations

**Past Master Graham Sharp** on his special birthday.

**Liveryman James Sanger** who celebrates fifty years with the Company.

**Assistant Rob and Niamh Yandell** on the birth of their second daughter Charlotte.

**Liveryman Lucy Thompson** on her engagement to **Nick Manners**.

**Liveryman William Thompson** on his engagement to **Katie Dunn**.



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