

NEWSLETTER • SUMMER 2022



The Worshipful Company of Butchers

**MASTER'S
CHARITY
FUNDRAISING BALL**

GUILDHALL
LONDON
FRIDAY 13TH MAY 2022

MASTER
MARGARET BOANAS

DEPUTY MASTER
PAST MASTER, TIM GUMMINE

RENTIER ASSISTANT
PAST MASTER, ANDREW PARKER

CLERK
MAJOR GENERAL JET MASON MBE

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15th September 2022

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Summer 2022

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to members.

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A Special Platinum Jubilee Lunch

Pushed back a week, for very obvious reasons, it was a time to celebrate The Queen's Platinum Jubilee at the June Court Lunch and there was plenty of red, white and blue to be seen.

The menu started with Coronation Chicken, followed by an excellent sirloin beef for main, generously donated by Liveryman Richard Taylor, of Owen Taylor & Sons Ltd. It was excellent, too. Dessert could only be the Platinum Jubilee Pudding.

With the national anthem sung following the loyal toast it definitely felt a bit special. The patriotic, celebratory mood was summed up by Englishman, Dr Jason Aldiss BEM saying Grace, Welshman Warden Gwyn Howells proposing, Irishman Past Master Ian Kelly drawing the 200 Club, and a Scotsman as the guest speaker. Indeed, all four nations were represented.

Our guest speaker was Lieutenant Colonel (Ret'd) John A Kerr, the Deacon of the Fleshers of Glasgow which, like the Butchers' Livery, has a long history, having



been incorporated in 1580 to regulate the affairs of those who provided meat for the growing population of Glasgow.

Other notable guests of the Company included Murray Craig, former Clerk to the Chamberlain's Court.

Thanks to Liveryman Eric Dodd who donated the case of Champagne for the raffle, which was won by Ali Kerr.

And just when you thought you couldn't fit any more into a busy afternoon, Master

Margaret Boanas opened the 'Jubilee Arms' on the ground floor following the Stirrup Cup, a new opportunity for further refreshment after a Court Lunch with a cash bar and plenty of choice.

Every Court Lunch is enjoyable, but for those who chose to attend this one, all were treated to something special. It marked a unique occasion and was another wonderful afternoon of fellowship.

Embracing NZ connections

It was no April fool that the Court lunch was delayed by a week due to the United Guilds' Service at St Paul's Cathedral. Taking place on the 8th instead of the 1st made no difference to the warmth extended to The New Zealand High Commissioner to the UK, His Excellency Mr Bede Corry, upon his admission as an Honorary Freeman

of the Company. Liveryman and Corporate Partner Donna Smith, of Alliance Group (NZ), proposed the toast to guests to welcome Mr Lewis Cohen, Master Painter-Stainer and Mr Roger Harper MBE, Master Basketmaker, who were accompanied by their Clerks.

It was a glorious day of celebration as Past Master Graham Baker donated the beautiful Sirloin of Beef from Onley Oak Butchers, in celebration of two milestone birthdays for himself and his brother, Liveryman Edwin Baker. In addition, the magnificent model of the SS. Dunedin had returned to the Hall for temporary display, before being loaned to the New Zealand High Commission. The stunning replica reminded us all of the special relationship that the Livery has with our friends overseas and this day in particular truly endorsed the history that continues to be written.



• His Excellency N.Z. High Commissioner Bede Corry.



The Master's Memoirs

Another busy period including fundraising at London's historic Guildhall



You could say I have been 'on tour' recently, as my busy diary has been filled with some truly wonderful invitations. I was honoured to be admitted to the Freedom of the Company by acclamation for a year and a day by the York Butchers' Guild at their Shrove Tuesday Feast. Closely followed by an invitation from the Fleshers of Glasgow to the Choosing Dinner, we experienced the best of hospitality and some fine Scottish dancing. At the annual Livery Companies weekend, hosted in Sheffield by the Company of Cutlers of Hallamshire, we were taken on a fascinating journey through time on industrial development, from the earliest steel production at Abbeydale Industrial Hamlet to a visit to Sheffield University AMRC (Advanced Manufacturing Research Centre), where we were introduced to the innovative work developing robotic functions.

There have also been memorable events closer to home, amongst them was the United Guilds Service at the magnificent St Pauls Cathedral, if you have not attended this, I would urge you to do so, it is a wonderful service followed by an excellent lunch at Butchers Hall. I have been delighted to see that our own Court Lunches are well attended by Liverymen and their guests, the sense of fellowship at our monthly events is tangible.

Whilst there are many traditional events there are also those which are less traditional, one of which was an invitation by the Master Mason to join a group of Master's for a tour of historic London on a bus. The Routemaster owned and driven by Sir Peter Hendy CBE (Chairman of Network Rail), was to wend its way around a series of landmarks within the City of Westminster, with expert commentary

being provided by Peter Murray OBE (Past Master Chartered Architect) for a very unique tour. Another interesting event was a concert and dinner hosted by the Master Mercer, when we were introduced to the art of Bhangra dance in true Bollywood style, by a sitar player, a drummer and a vocalist - great fun was had by all!

In April, Bede Corry, the New Zealand High Commissioner, became an Honorary Freeman of the Worshipful Company of Butchers. It was a pleasure to welcome him back to Butchers' Hall in May proudly wearing his WCB tie. The latter occasion was to celebrate the 140th Anniversary of the arrival of the SS. Dunedin, which transported the very first cargo of NZ Lamb and Mutton to the UK in 1882. Hosted by New Zealand Meat Board, who were also celebrating their Centenary, it was another splendid

occasion. For the first time ever, a lamb was barbecued on the Hall's magnificent roof terrace. (See P19 for more details).

The Charity that I chose to support in my year is Farms for City Children. The Master's Fundraising Charity Ball at the Guildhall on May 13th was held to raise funds for the Livery and FfCC. Also key to the night was to keep the 'fun' in fundraising. I can report that we achieved our aims by raising over £66k and having a party. I received an email the morning after from a Past Master headed 'What a night', no message just a photograph of myself and my two daughters, singing along with the entertainers!

None of this would be possible without the generosity of sponsors, donors and all those who came along on the night, my thanks to everyone for their continued support of our wonderful Livery.



• Immediately above:
The Master's tour
by Routemaster
London bus.
Above top left:
The Master with
singing daughters!

• Below: The replica
model SS. Dunedin.



A Sheep's Tale

Paintings on display at the Hall include two by the prolific Victorian painter Thomas Sidney Cooper (1803 - 1902). Cooper was particularly known for his images of cattle and sheep.

Born in Canterbury, he began to show a strong artistic ability from an early age. Aged 20 he moved to London and was admitted as a student of the Royal Academy. His association with paintings of cattle and sheep earned him the epithet "Cow Cooper".

In 1867 he was made a Royal Academician and in 1882 he opened an art school in Canterbury which still exists, now known as the University for the Creative Arts.

In 1901, he was received by King Edward VII and appointed a Commander of the Royal Victorian Order. He was a great philanthropist and used his accumulated wealth to distribute bread and coal to the poor at Christmas. Amongst Cooper's more well known students was Mary Tournel, creator and illustrator of the Rupert Bear books for children.

• Both paintings are currently displayed in the Court Suite.



BREWSTER BOARD UPDATE

THE JOHN BREWSTER MEMORIAL BOARD



JOHN BREWSTER FAMILY
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GRAHAM BAKER
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JOHN WOOD
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ANTHONY STANTON
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PETER ALLEN
GEOFF GILLO
WILLIAM PARKER
THE THOMPSON FAMILY
THE GOODMAN FOUNDATION
RAY WOODHOUSE
NEIL STODDART OBE

Thank you to Liveryman **Neil Stoddart OBE** who has recently generously donated to the Brewster Board.



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Clerk's Jottings

Major General Jeff Mason MBE

Challenging times for Butchers' Hall

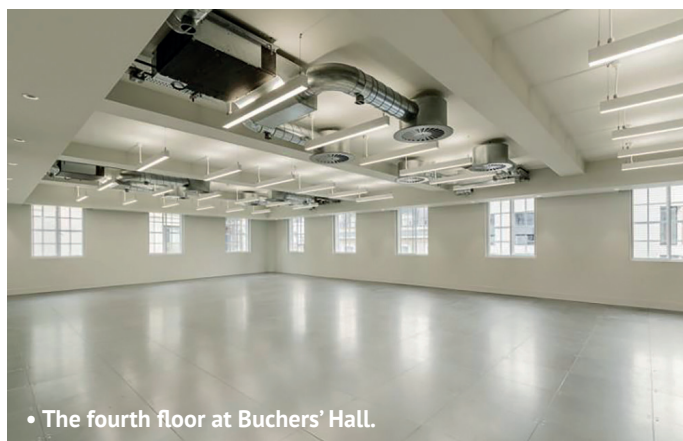


In previous editions I have been blowing hot and cold re: the financial situation we find ourselves in. I am distinctly cold currently. Without a tenant occupying the fourth floor and with business clients still hesitant about booking the Hall for events, the Livery remains in a difficult financial situation.

Venue Management

Bovingdons are working hard to meet their targets agreed in February 2022. Their Q1 targets were met but the Q2 target is looking harder to achieve. This is partly due to a change in corporate booking culture where there is still nervousness in the market about Covid. The gap between agreeing a booking and the event taking place is much shorter than pre-Covid. The truth is that the Corporate market in the City of London – which we rely on significantly for revenue – is still fragile. Rising inflation, increased food costs and a shortage of key staff capabilities, such as chefs, means that catering costs are rising which have to be transferred to the customer. In turn, whether as an individual or as a corporate company, everyone is suffering the same cost spiral. Frankly, the hospitality sector in the City, which we are part of, is not in a good place.

Letting of the 4th floor



• The fourth floor at Butchers' Hall.

You will recall that in the last edition we had suffered from a potential tenant for the 4th floor pulling away and that we were expecting viewings leading to securing a tenant. This has not occurred and currently viewings remain sparse. There has been a meeting with our agents who have advised us that to bring in more viewings we need to fit out the floor. This is due to a significant market shift with smaller companies looking to reduce initial costs by leasing office space which can be occupied almost immediately. We are now looking to contract with a fit out company and commence the works as soon as possible.

The target date to complete is mid-September but this all depends on availability of contractors and the cost of materials.

Letter from The Master

Liverymen will now all have received a letter from the Master asking you to support the Covid recovery plan – do think about how you could support your Livery. A number of you have already responded positively to her communication – thank you for your engagement and support.

Charity and Engagement

We are coming to the end of our three year Major Award support to Teach First and Meningitis Now. Thank you to the Liverymen and charities that have submitted their applications to be considered for the next three year period commencing January 2023. The successful bidders will be revealed later in the year.

A couple of positives

The high standard of those being interviewed to become Liverymen and the large numbers of those wishing to join is very encouraging – thank you to those Liverymen who have acted as Proposers and introduced high calibre candidates to the Livery. Finally, a huge thank you to those who supported the Master and the organising committee of the Fundraising Charity Ball. Whether attending in person, donating auction or raffle prizes or taking advertising space in the brochure, it is utterly fantastic to raise almost £67k to support fundraising and her chosen charity – Farms for City Children.



• Proposing a happier future.

Corporate Partners Spotlight



Alliance is New Zealand's only 100% farmer owned red meat co-operative, with a rich heritage and expertise reaching back to 1948. Since then, the journey from a small Kiwi family business to success on the global stage is down to a reputation for food excellence which starts with Kiwi farmers who uphold the highest animal welfare standards. But it doesn't stop there. Alliance's success starts on the farm but it's an ongoing journey to identify opportunities and continually invest in the latest technology, all while maintaining the highest levels of environmental sustainability.

Alliance have been supplying New Zealand's finest grass-fed lamb, beef and venison for more than 70 years; its products are enjoyed in more than 65 countries around the world. Alliance sheep meats are all naturally produced, outdoor reared and grass-fed. Its wide portfolio of brands includes Pure South, Pure South Handpicked, Lumina and SILERE, with its lamb, mutton and

venison all farmed without the use of hormones or steroids, creating a key point of difference on the world stage. This wide range of products is available chilled, frozen, manufactured or sous vide.

Alliance have recently developed a range of hand-crafted, fit for purpose products that offer convenience and meal solutions for chefs, without having to compromise on quality. The innovation range, *Made for Chefs, By Chefs*, looks to replicate back of house chef skills and help ease the burden of the labour shortage that is taking hold of the hospitality industry.

Featuring a range of pies, pithiviers and wellingtons, croquettes and cooked products using their Pure South raw material, the range has been developed by Alliance's development chef Matt Owens. Matt is also the chairman of the Craft Guild of Chefs, and has his ear to the ground on industry trends and can tailor the range to meet chefs' needs. The range uses artisan pastry, a variety of seasonings and spices, and slow cooking methods to replicate the dishes that chefs no longer have the time or labour to create, all while guaranteeing consistency and the highest quality on every plate.

To find out more about Alliance and their portfolio of lamb, venison and beef products, visit www.puresouth.co.uk or contact sales@alliancenz.co.uk

WCB CELEBRATES THE CORPORATE PARTNER SCHEME



WCB proudly launched a Corporate Partner's scheme in January 2021 and are thrilled that we now have formed a special partnership with 14 Companies. Each one of our Partners are linked to the meat trade and cover a broad spectrum of association with our industry. To find out more about our partner's, please see our website www.butchershall.com/wcb/thecompany/corporate-partners

The WCB Corporate Partner's scheme has been planned to fit into the overall strategy of the Livery's future. What is key is that we encourage our partners to maximise the use of the excellent facilities that we have at the Hall and build stronger relationships within our industry.

During the three year membership, Partner's will benefit from complimentary hall hire of the Court Suite for an annual event, a complimentary Corporate Partner's lunch, discounted rates for events and access to networking opportunities at Livery events.

If you can think of any company that could benefit from WCB Corporate Partner membership, please email The Deputy Clerk carla@butchershall.com for more information.



Corporate Partners Spotlight



As one of the country's biggest food and farm businesses, Pilgrim's UK is proud to be in its first year as a Corporate Partner of The Worshipful Company of Butchers.

With a rich heritage in preserving and refining the craft of butchery over multiple generations, the organisation's foundations were established by some of the most successful British family food companies, brought together through growth and acquisition. While it today forms part of the world's largest food company, its roots remain firmly embedded in the UK, where it is the leading producer of higher welfare pork and support more than 1,000 British farmers who share its belief in the highest standards of animal welfare, efficiency, and quality.

Pilgrim's UK is indeed proud to support British farmers – its unique approach means it is more directly invested in British farming than any of its competitors, which has helped develop long-standing relationships in agricultural communities throughout the UK. Our own farming operation is 100% RSPCA Higher Welfare, making us the largest producer of higher welfare pork globally, delivering 25% of pig meat to UK consumers.



We employ almost 5,000 people across our 14 manufacturing sites, making the highest quality sustainable products at our state-of-the-art, well-invested manufacturing facilities located across the country. Many of our sites are centres of operational excellence, setting the bar for sustainable food production in areas such as fresh pork and lamb, bacon, gammon, slow-cooked, BBQ, snacking and sliced cooked meats.

As industry leaders when it comes to sustainability, we have committed to our entire operation achieving net zero emissions

by 2030, and are the best performing in the industry when it comes to food waste, with just 0.1% waste levels, and soy usage with it only making up 8% of our own pigs' diets, which is less than any other pig supply chain in Europe.

We are proud to be a trusted partner to the UK's leading supermarkets and provide the UK with food that people know and love, as well as creating innovative new products to meet the changing tastes of consumers. Our products are the most sustainable in the market, giving consumers the peace of mind that their purchases are helping to protect the environment.

www.pilgrimsuk.com

CORPORATE PARTNER UPDATE



We are pleased to announce that **Lamex Food Group Europe Ltd** have joined the Livery as our newest WCB Corporate Partners.

We're proud to be a Corporate Partner of



A Night to Remember!



After such a long time of not being able to come together, this year's Master's Fundraising Charity Ball was a truly special occasion.

A few people may have questioned whether Friday 13th was a good date to have a party. Well, for those Liverymen and guests who kindly supported the fabulous evening at the Guildhall, London on Friday May 13th the answer is certainly yes!

Over 370 guests came together at The Master's Charity Fundraising Ball to enjoy fun and fellowship, whilst raising funds for the wonderful charity Farms for City Children and our own Butchers' Hall.

A champagne and canapés reception kicked off proceedings and the party goers were entertained by magicians extraordinaire as they then made their way into the main event.

In the fabulous surroundings of The Great Hall an ice breaker game of Heads & Tails raised a few smiles and the lucky winner walked away with a jeroboom of champagne and a carvery lunch for two people at Butchers' Hall.

Guests then sat down to an equally fabulous menu, including spiced prawns for starters followed by 1953 Beef Fillet, which everyone we have spoken to said was nothing short of superb! A chocolate tart with pistachio ice cream followed prior to a speciality cheese selection and Churchill's Late Bottled Vintage Port!

Five lucky winners walked away with a selection of great raffle prizes, generously donated for the evening.



Throughout the event the Silent Auction saw people bidding for over 60+ special items and events, all to raise monies for two great causes.

With the party in full swing two surprise guests emerged from the throng to raise the roof on yet another highlight of the evening – the unforgettable duo, aptly named Incognito, mixed a medley of operatic arias with some well known classics from

Abba and Queen. With the audience on their feet, blue napkins were seen waving from the front to the back of the Great Hall and it was quite some spectacle (see picture above). There were smiles and a finale of Nessun Dorma from Turandot was just perfect!

With the majority of guests still on their feet the next treat was the live band The Talent, who had The Crypt at Guildhall rocking! Wigs and funny hats enticed all to strike a pose in the photo booth, for some candid shots that some may not want to be seen publicly! It was undoubtedly a pretty special place for a party!

There are numerous people and organisations who made the event so successful and the organising committee are very grateful to them all. As Master Margaret Boanas said: "Thank you to all those who supported by attending or through sponsorship and the provision of prizes. Huge thanks to the team who worked so hard to make it happen. Just a great evening!"



• Smiles all round at this year's Master's Charity Fundraising Ball.

Barney's Dash to the Hall

Barney's Dash was an event conceived through a joint idea, very much inspired by Mark Jefferies (Meningitis Now), myself and Warden John Allton Jones, Chairman of the Charity & Education Committee. Both Mark and I have lost family members to this awful disease. I lost my 3-year-old son Barney to Meningitis and Mark lost his brother. The name in honour of Barney has evolved from the Barney's Bash fundraising events that have been held before in memory of Barney Adlington.

The concept of a virtual two-week 100 mile challenge was open to anybody, to run, swim, cycle, row, walk, ride, all in a bid to accumulate as many total miles travelled as possible, culminating in an actual relay from Wallingford in Oxford to Butchers' Hall in the heart of London. 7 people running in pairs, 60 miles in 9 hours, as we raced to a welcome drinks reception with a very definite end time of 3.30pm, post the May Court lunch!



• Left, CEO Tom Nutt with Rod. Right, Dashing to the Hall.

The day of the actual event arrived, we boarded the minibus dressed in our Meningitis Now uniform, with lots of snacks and supplies on board. We left home at 3.30am. Arriving at Wallingford, the full enormity of our challenge sunk in. 60 miles and we must arrive by 3.30pm, not a second later at Butchers' Hall. Failure not an option.

The Barney's Dash team each took their turn in pairs to complete the sprint to Ealing Broadway Tube station. Liveryman Gerald Shortland was looking nervous as he took off with Duncan to cover the last 12 miles across London. Elliot picked up the challenge in running with Gerald

as they set about the final miles into Smithfield. Traffic was very heavy. The whole gang ran the last mile and a half into Smithfield, meeting Gerald and Elliot just at the final point.

We all arrived at Smithfield 20 minutes early! Decided we couldn't stand still, so we circumnavigated Smithfield Market twice, before finally running into Butchers' Hall and to a very cheery welcome from our Meningitis Supporters and fellow Liverymen.

Thanks to everyone that cheered and donated to Barney's Dash, which raised £1,110 for our challenge.

LIVERYMAN ROD ADLINGTON

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A Hearty Smithfield Tour

A group of our WCB Young Butchers (YB's) were up bright and early one June morning for a guided tour of Smithfield Market.

Hosted by Greg Lawrence CC, Liveryman and Chairman of Smithfield Market Tenants' Association, and Steve Barber, Director of J F Edwards, the YB's were given a behind the scenes tour of the famous city institution.

Greg shared his extensive knowledge of the history and predictions of the future of the meat market, answering a diverse range of queries from the group on these areas. Steve equally embraced his hosting duties, enthusiastically explaining the business of Smithfield trading and daily operations during the tour, followed by a lamb butchery demonstration closely watched by all!

The earlier-than-usual start was rounded off with a hearty breakfast, served at Butchers' Hall, joined by Greg, Steve and his team. We were also delighted to be joined by The Master, Assistant William Buchanan and Liveryman Mike Attwood, giving us all the opportunity to



• All kitted out and ready for the tour.



• Expert butchery skills demonstrated.

thank William for organising the visit and providing the YB's to discuss future plans for the mentoring initiative which is led by Mike.

Young Butcher Tom Dracup felt that "the visit was an excellent opportunity to really get under the skin and witness first-hand the centre of the London meat trade. It emphasised the scale and enabled me to fully appreciate the extent of Smithfield market in operation. A particular highlight was the people involved, from the generous welcome through to witnessing the skill of

a true craftsman butcher transforming a lamb carcass into primal cuts.

The strong demand for quality products across the market floor was something I will remember for a considerable time." The YB event was roundly agreed to be a wonderfully convivial and informative visit, representing the fraternity and charity aspects of the wider livery.

We will return to YB activities in the Autumn quarter with more Choice Cuts webinars and a festive excursion.

NEW YOUNG BUTCHERS

We are delighted to welcome **Mr Morgan Metcalfe** (pictured) and **Miss Nan Jones** to the Livery as WCB Young Butchers.



Choice Cuts

The Choice Cuts Young Butchers webinar series has been a great platform for debate and information on topical subject matters for all involved in the meat industry.

Four online events have been held so far this year with Young Butchers, Liverymen, Institute of Meat members, apprentices and others from the industry joining the discussions about Veganuary, red meat production, defending red meat and the nation's food choices. Chaired by Liveryman Dr Claire White and expertly led by Liveryman Professor Jude Capper, this new introduction to the Livery calendar has been a thought provoking and interesting addition. Although taking a break for the summer, watch out for details of the next event in October and get involved!

DID YOU KNOW...

Some day, we will all die...
but bacon is unlikely to be the cause

Average Briton has
5% risk of bowel
cancer.

18% risk increase
from eating
processed meat =
6% risk of bowel
cancer.

Or 94% risk of not
having bowel cancer.



Source: Created by Dr. Jude L. Capper, 2016; Data from: <https://www.bbc.com/health/diet-and-nutrition/2016/06/20160620-bacon-cancer-risk>

WCB Charities Committee's Visit to Harper Adams University

The Butchers' Company's Charity and Education Committee spent a productive day up at Harper Adams University in Shropshire in late April to learn more about Harper's food and farming research activities and aspirations, and to meet past and present students whose research we have funded.

The day commenced with a meeting with Professor Ken Sloan, Harper's Vice Chancellor of the Food Academy including the Food Creativity Laboratory, which was partly funded by the WCB, and the Farm.

This was followed by a description of the work of the Food, Land and Agribusiness Management Department by Rebecca Payne, Departmental Head. Professor Michael Lee, Deputy Vice Chancellor then gave the Committee a vision of Harper's future research and educational work including the new School of Sustainable Food and Farming, which is being supported by McDonald's, Morrison's and the NFU. It was particularly encouraging to hear of Harper's strong future commitment to animal science and meat activities.

In the afternoon, the main business involved meeting WCB-funded students talking about their research projects. Through videos, Microsoft Teams and in-person presentations, six students ably showcased a diverse range of research topics including:

- E-nose detection of meat safety and spoilage;
- the impact of freezing and thawing on beef cooking quality;
- lessons learnt from the South American beef industry;
- strategies to address recruitment of young people;
- the underrepresentation of women in the meat industry.

Professor Karl Behrendt outlined the WCB-funded project which will investigate optimisation of net zero strategies in the UK beef and sheep sectors.



Liveryman Jude Capper, who is Professor in Sustainable Beef and Sheep Production at Harper was greatly encouraged by the day, saying: "It was wonderful to be able to host the Charity and Education Committee from the Worshipful Company of Butchers - such a great opportunity to further strengthen the relationship between Harper and the Company. As a Liveryman and member of the committee myself, it was a wonderful to see the amazing work that the WCB-sponsored MRes students have been doing - the future is truly bright!"

Susan O'Neill, one of the students who presented in the afternoon session found the session highly motivating: "This event was extremely valuable, as it allowed me to discuss with industry professionals, the aims, and objectives of my project. Not only was it beneficial to my Masters research, it was also valuable to my professional development."

John Allton Jones, Chair of the WCB Charities Committee summed up by saying: "We had an excellent meeting with the Vice Chancellor and other members of the Harper Adams staff on our visit. We also enjoyed a fascinating tour of the facilities but the highlight was the opportunity to hear from the students that the WCB has supported and be reminded of the difference the Livery can make to young people's lives. Our committee has a much better understanding of how we might better support and engage, and we are already looking at opportunities. Can I thank all who contributed to making it such a special day?"

LIVERYMAN BOB BANSBACK, OBE

Master Meets Harper Adams Vice Chancellor

The Master visited Harper Adams University in mid-June to meet the Vice Chancellor, Professor Ken Sloan, and staff involved in the WCB funded activities. Ken Sloan took up his responsibilities last November; prior to joining Harper, he was the inaugural Deputy Vice-Chancellor at Monash University, Melbourne, Australia. Professor Sloan was clearly enthusiastic about his role at Harper Adams – food and agriculture was a vital national industry and Harper has a lead in the higher education role in this area.

Amongst the wide range of subjects he discussed with the Master were: the importance of getting Harper Adams better known outside conventional agricultural circles both nationally and internationally; the recent food strategy for England produced by Defra in response to the reports produced by Henry Dimbleby; the need to expose students to wider societal issues; and the valued links between WCB and Harper. Following the meeting, the Master met with other staff members.

Liveryman Professor Jude Capper outlined her work on sustainable beef and sheep production which links in with the nearby ABP beef farm. Jude is mentoring early career researchers and students as well as conducting wide-ranging beef and sheep research to enhance the sustainability of livestock systems. In her many outreach activities through media interviews, conference addresses, podcasts and much else, she is an enthusiastic advocate of the positive role for UK beef and sheep production.

Liveryman Martin Anderson, Senior Lecturer, is currently supervising two Master of Research (MRes) projects funded by WCB; one of these is analysing the barriers to the recruitment of young people to the meat industry – the other is researching the under-representation of women in the industry. He is currently recruiting a research student to work

on ‘The potential role of ruminant by-products (ABPs) in the carbon footprint calculations of meat’; the outcome of this work will make an important contribution to the calculation of a comprehensive carbon footprint for beef and sheep.

Lynn McIntyre, Senior Lecturer in Food Safety described the work of the MRes project, which is analysing shelf-life of Modified Atmosphere Packaged (MAP) minced retail beef using the Roboscientific VOC analyser (an ‘electronic nose’ in simpler parlance!).

Claire Toogood is supervising the MRes project ‘An evaluation of the impact of the Farms for City Children (FfCC) programme on participants agricultural awareness and overall wellbeing’; recruitment for this project is currently underway. FfCC is the Master’s charity for

the year and this project is, therefore, of particular interest to her.

This was a busy visit for the Master but she was able to gain a good understanding of the wide-ranging work and activity at Harper Adams, which is the UK’s leading supplier of agricultural and land-based studies graduates to food and agribusiness companies. At the conclusion of her visit, she commented ‘Before I came, I had heard so many positive comments about Harper Adams, but this visit has provided me with a wonderful opportunity to learn about the activities and research into sustainable farming and other areas of work from the talented team at Harper Adams. I’m keen to see even closer links between the Company and Harper’.

LIVERYMAN BOB BANSBACK, OBE



• Vice Chancellor Ken Sloan with The Master.



Institute of Meat

Institute of Meat Chairman wins top Industry Award



• Newly crowned Food Industry Champion 2022 Bill Jerney, with Ian Collins of Foods Connected and TV chef Matt Tebbutt at the FMT Food Industry Awards.

Bill Jerney has been named 'Food Industry Champion' at the Food Management Today Industry Awards, held on 25th May at the Royal Lancaster Hotel, London.

The IoM Chairman was recognised for his enormous contribution to the food industry during a career that spans over half a century.

From managing meat processing factories, running an automated bakery, leading a management buyout of a ready meals company, to becoming President of the British Meat Manufacturers Association (now BMTA), Bill Jerney is an industry stalwart. His achievements over the years have been many, including:

- Championing the development of the first food industry 'trailblazer' apprenticeship – the Butcher Standard, in 2015. This apprenticeship was hailed as 'exemplar' by government and widely accepted to be breathing new life into the butchery sector
- Leading the development of the WATOK (Welfare of Animals at the Time of Killing) qualification, which helped raise professional standards in the slaughter industry and is now a mandated qualification within the Abattoir Worker apprenticeship
- Developing the principle of an Institute of Meat accredited 'Master Butcher' qualification with the IoM, in response to an absence of regulation as to the use of this title

Bill, who has been Chair of the IoM since 2010 said he was 'humbled' to win this year's Food Industry Champion award. He went on to say:

"My passion has been to improve training, qualifications, and standards – but as part of that to encourage governments to recognise the value of the food industry to this country."

His most recent success in this area was in December 2020, when he initiated what became an industry wide challenge to government on their failure to include food industry qualifications within the Lifetime Skills Guarantee. This led directly to two food manufacturing qualifications being added to the register in 2021.

Bill's commitment to training and education extends far beyond the workplace though. As a qualified Ocean Yachtmaster he has spent many years volunteering with the Rona Sailing Project. The charity teaches young people, often from under-privileged backgrounds, the basics of sailing. Under his guidance some have even progressed to take part in Tall Ships' Races.

Commenting on Bill's award, IoM Chief Executive Keith Fisher (MB.Inst.M), said:

"I can't think of a more deserving person to be honoured in this way. Bill is a true 'Food Industry Champion' and is not only a valued colleague at the Institute of Meat, but also a valued friend."



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Back on Par

Two events have taken place since the Spring report – the Prince Arthur Cup and The Horners' Trophy.

In the premier Inter-livery competition, we fielded pairings of Assistant Andrew Burton playing alongside Liverymen Chris Barkaway, Guy van Zwanenberg together and Steve Cook.

The weather could not have been better and the courses were in fine condition with all tee boxes having been re-laid since last year and the installation of watering systems largely complete.

Whilst individual pairings did beat bogie, of the thirty-seven teams that entered, only six achieved a score within nine points of adjusted par with no company beating bogie.

The day was won by The Leathersellers' who recorded a combined team score of minus 2 across both courses, narrowly beating The Cutlers' on minus 3 and The Merchant Taylors' on minus 5. We finished a comparatively lowly twenty-ninth on minus 29 but it is notable that fifteen of the thirty-seven teams registered scores of minus 20 or worse, such was the difficulty of the greens.

In the Horners' Trophy held at Ashridge on Wednesday 15th June, our team of Liverymen Chris Barkaway, Robert Cannon, Guy van Zwanenberg and I claimed fourth place with a score of 89 points in a format in which the best two stableford scores counted on each hole.



• The Golfing team prize winners – or not!

On a scorching hot day, initially it was announced that we had finished third but following a later review it was discovered that in fact we should have been declared in fourth place and therefore should not have received prizes of a bottle of wine each!

The trophy was won by The Plumbers A team with an excellent score of 97 points, some distance ahead of The Tinsplate Workers B team on 91 points and The Accountants A team with 90 points.

Keep checking www.butchershall.com/wcb/events-societies/wcb-societies for future events.

WCB GOLF SECRETARY, LIVERYMAN CRAIG HAMILTON

Third for a Bird

This year's annual Inter Livery Clay Pigeon Shooting Competition, organised by The Worshipful Company of Environmental Cleaners, took place in May at Holland and Holland Shooting Ground in West London, in aid of The Lord Mayor's chosen charities. The two-day competition is one of the most fiercely contested competitions among the Livery Companies. It is one where The Worshipful Company of Butchers feature on the 'leader board' regularly and this year was no exception.

• Teams A and B with Captain's Cup winner, Fergus Howie.



This year we entered two teams Butcher 'A' and Butchers 'B'. All team members representing The Company shot well, the clays are not easy at Holland and Holland, especially the 'high tower'. They shoot in teams of four, each person shoots 80 individual sporting clays off different stands and then they all shoot an 80 clay 'flush' as a team with loaders.

True to form, our two teams represented us well. Butchers 'A' 3rd overall behind Gunmakers S/S 1st and Gunmakers 'A' 2nd. Butchers 'A' also put up a good performance in the flush coming 3rd with a score of 73. Notable performers in the individual competition this year were Fergus Howie on 67 (joint 3rd) and Nick Allen on 64 (5th). Fergus also won The Captain's Cup as the highest scoring WCB Liveryman.

I would like to thank the Liverymen who represented the Company this year; Clifford Prior, Neil Stoddart OBE, Nigel Sampson, Richard Taylor, Dave Smith, Fergus Howie, Nick Allen and Nick Sherwood. I would also like to thank The Court for their generous sponsorship.

Anyone interested in becoming involved with the Shooting Society should contact me by email: julienpursglove959@btinternet.com

ASSISTANT JULIEN PURSGLOVE, SHOOTING CAPTAIN

The first Century of Taurus



• Taurus Lodge Centenary Members



Monday 28th March 2022 was a very important date in the history of Taurus Lodge. After a delay of two years, the members of the Lodge were able to celebrate the first Century of Taurus.

The Deputy Metropolitan Grand Master Very Worshipful Brother Matthew Hampson attended the Centenary anniversary as Guest of Honour. At the meeting, Past Master of the Lodge Worshipful Brother John Mabb presented an informative and entertaining brief history of the Lodge.

The Metropolitan Grand Chaplain followed with a thought provoking and witty oration. The formal Masonic process of Centenary meetings was finalised with the presentation of a hand engraved on vellum 'Centenary Warrant' specifically witnessing that Taurus had existed and operated continually for one hundred years! The Lodge meeting was then closed. Then to dinner. And what a dinner!

The intention was to replicate the original menu of the inaugural meeting of the Lodge in 1919. The work and research of Tessa, the Bovingdons' chef at the Hall, (to whom we owe sincere thanks) delivered a veritable feast which was notably close to that of one hundred years before.

We started with chicken and clam broth (a more modern preparation matching the flavour to the original mock turtle soup). The fish course was poached Turbot and hollandaise sauce.

The third course, roast saddle of lamb, was followed by a blood orange sorbet palate cleanser in preparation for the main course, roast pheasant.

Then Maid of Honour Tart and finally, a selection of cheeses rounded off this gastronomic adventure. The only aspect of the original that we could not match was the price. In 1919 a very similar meal was priced at 10 shillings and six pence (52.5p)

Finally at 9.00pm, a glass of champagne was served to all present in order to drink a toast to the first 100 years of Taurus. All members and guests were presented with a commemorative cut glass tumbler, suitably engraved, and a printed copy of the history of the Lodge.

At a number of meetings I have attended in the City of London since our celebration, people are still commenting favourably and offering congratulations for a most memorable afternoon and evening.

May I offer my own thanks to all who worked so hard in order to make the meeting and Festive Board a truly exceptional event.

Taurus Lodge is the private Lodge of the Worshipful Company of Butchers. We are always ready to accept members of the Livery as Joining Members (ie members of other Lodges) or as candidates for initiation into Freemasonry via Taurus Lodge. Those who wish to discover more about Freemasonry can do so by looking at the website of the Metropolitan Grand Lodge (www.metgl.com). Additionally, the Secretary of the Lodge, Ted Hoefling, can be contacted on 07921 777559 or via email to edward.hoefling@btinternet.com.

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Livery Announcements

SAVE THE DATE

24th November 2022



is proud to present

**THE CITY MEAT LECTURE
2022**

Following last year's highly successful inaugural event don't miss out and get the date in your calendar.

WCB 200 CLUB

Join our 200 Club Lottery and pay £10 per ticket, per month, to be assigned a number and be in with a chance of winning a cash prize each month. As we now have over 175 numbers in play, the monthly prize winning pot is now shared with three cash winners!

MARCH 2022

Rob Nugent
Jim Gaffney

APRIL 2022

Neil Stoddart OBE
P/M Graham Baker

MAY 2022

Mark Roberts
Jim Gaffney

JUNE 2022

PM Andrew Parker,
The Renter Assistant
Richard L. Maunder
Warden Chris Wood,
The Providitor

Dates for your diary

AUGUST

- 5 **The Younger Generation Court Lunch**
Liverymen are invited to host guests aged 11 years + to experience a Court Lunch at Butchers' Hall.
- 15 **The Loriners' Golf Day, Sunridge Park Golf Club**

SEPTEMBER

- 2 **The Court and Livery Lunch**
A farewell lunch for the Outgoing Master.
- 8 **Common Hall & Annual Church Service**
- 14 **The Lord Mayor's Charity Golf Day**
- 22 **WCB Golf Day, Belton Woods Golf Club**
- 25 **10th anniversary London Sheep Drive**
Uphold your right as a Freeman of the City of London to drive sheep across London Bridge.

OCTOBER

- 7 **The Court and Livery Dinner**
The first Court and Livery Black Tie Dinner for the newly elected Master.
- 10 **Meet the Master**
An event for potential new Liverymen and Young Butchers

CONGRATULATIONS

Liveryman **Steven Luff** and **Becky**
on the birth of their baby boy,
Oscar Michael.

OBITUARIES

The Company is sad to report the deaths of:

Blair Holt, Liveryman since 1984

Ian Frank Greaves, Liveryman since 1995

CONGRATULATIONS AND WELCOME TO NEW LIVERYMEN:

Professor Jude Capper, Michelle White (Jenkins), Nicholas Finbow, Neil Maggs
Francesca Wyatt, Stuart Robson, Miles Rudham, Iain Mars

Venue updates

Butchers' Hall is available to hire. For further details, please contact the sales team on 020 3478 9440 or email butchershall@bovingdons.co.uk.

Discounts apply for WCB Liverymen, Corporate Partners, Livery Companies and Registered Charities



BUTCHERS' HALL

Master welcomes "House Full"

The Master welcomed a record number of diners to the traditional Butchers' Hall Carvery Lunch on Wednesday 15th June.

Over a hundred members of the general public and Liverymen together with their guests from a wide range of Livery companies gathered to enjoy the sumptuous three course meal.

The famous Butchers' Hall Roast Beef, matured in the time-honoured way, on the bone for a minimum of 28 days, was, of course, the star attraction, while many guests commended the splendid cheese plate, the best in town!

The splendour of the Great Hall, featuring the famous Vestey Tapestry, provides the perfect setting for the lunch with regulars, along with many first-time visitors to Butchers' Hall revelling in the surroundings as much as in the occasion.

The Master commented "We're thrilled that so many visitors, old and new, are able to experience our wonderful facilities as well as enjoying a great lunch at Butchers' Hall. We look forward to seeing many more new faces at our future lunches."

Make your bookings for 2022 on the following dates: **20 July, 17 August, 21 September, 19 October, 16 November**. Book your table online at www.butchershall.com/carvery-lunches.

Timings are 12.30pm for 1pm. Cost £66 per person, inc VAT, all beverages are charged in addition. Dress Code: Business Attire.



• Guests and Liverymen enjoy a carvery lunch in the Great Hall.

We are delighted to welcome Aiste Mckue, Head of City Venues, and Akpobo Akpokiniowo, sales and events coordinator, to the Sales Team at Butchers' Hall. Akpobo who has been at the Hall for nearly a year as waitress extraordinaire and her trademark smile is already a joy to be around in the Hall.

There have been some amazing events at the Hall recently and the Roof Terrace has been the star of the show, especially with this great British weather we have all been enjoying. Butchers' Hall was proud to host New Zealand Meat Board for their Centenary celebrations, which was made even more special with a BBQ outside – it was a unique display and a first for the Hall that will certainly be repeated!

Unbelievably given the weather outside we are starting to turn our focus on Christmas. We've put together some tantalizing new packages with excellent discounted rates for Liverymen. We can definitely Deck the Hall this year and offer a classic Christmas for all! Whether you prefer a formal festive get together or a fabulous party with friends, the team will help you to build the perfect package!



• BBQ on the roof

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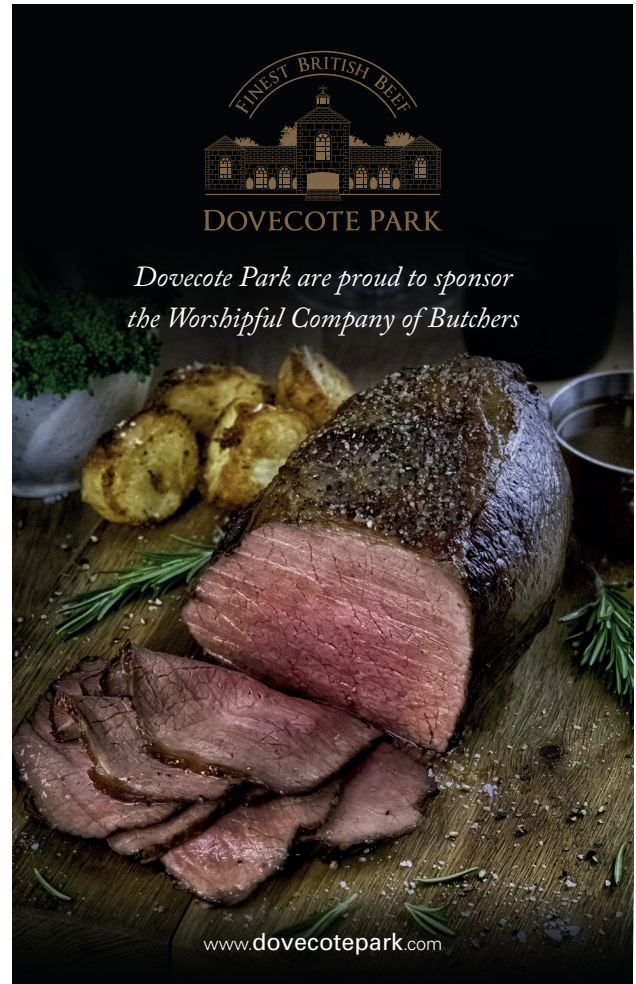
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