



# *The Worshipful Company of Butchers*

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# Contents

## The Worshipful Company of Butchers

### Newsletter Autumn 2017

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## MASTER'S COLUMN/ ADDRESS TO COMMON HALL

4

## COMMON HALL / NEW COURT

6

## COURT LUNCHEAS AND DINNER

8

## BDCI / TAURUS

10

## GOLF / SHOOTING

11

## BUTCHERS' HALL UPDATE

13

## PETER MARTINELLI MBE

15

## DATES FOR DIARY

17

## HARPER ADAMS/ THEODORA CHILDREN'S CHARITY

18

## TEACH FIRST VISIT

19

## PHIL'S WALK TO YORK

20

# The Master Geoffrey Michael Gillo FCA., CMILT.

I was very honest and proud in telling Common Hall that serving the Worshipful Company of Butchers as Master is a huge and significant honour for me and my family.

I promise to do my utmost to represent this unique Livery Company and its Liverymen to the best of my ability in the year ahead seeking wherever and whenever possible to uphold the traditions, principles and values built up over the centuries and which we guard so jealously.

The Company's Vision, which I subscribe to totally, is to be respected and be at the heart of the Meat Industry. The industry is the basis of our very existence, our rationale, and the source of our success well into the future.

Having confirmed the redevelopment plans for a Hall fit for the 21st Century I believe now is the time to set our strategy and structures for our next challenging but exciting chapter in our long history – providing strong foundations and a legacy for the benefit of future generations of butchers.

I joined the Livery nearly thirty years ago being sponsored in 1989 by Bob Ensor, a longstanding family friend from the Royal Forest of Dean and the Master of that year, Richard (Dick) Baker.

My early family connections with the industry were through my uncle who was a butcher with J.H. Dewhurst before owning his own business with shops in Stonehouse (which continues to trade today as a butcher but under different ownership) and in Gloucester. In those days of the 1950s and 60s my uncle had a range of school, hospital and other catering contracts and manufactured his own pies and cooked meats for sale alongside dry goods at his retail outlets.



My first formal connection with the industry was in 1984 when I joined Borthwicks in London as a head office financial controller with responsibilities for the UK abattoir and wool businesses. I thoroughly enjoyed the variety of the products as well as the cut and thrust of the business as it then was. When Borthwicks NZ and Borthwicks CWS was sold to Waitaki/Goodman Fielder Wattie I found myself working on the completion process in New Zealand. –While in New Zealand I attended the Borthwicks CWS sponsored Golden Shears sheep shearing competition in Masterton and took the opportunity to visit the various freezing works and going to the Tokyo office on the way home

I was invited to join Jeff Steer at British Beef, part of the Vestey Group, having a leading role in the acquisition of Swift Meats abattoirs and wholesale operations from Beatrice Foods Ltd. Further movement in the industry saw me transferring to J.H.Dewhurst, first as Commercial Director and then Finance Director, my departure coinciding with the retirement of another Past Master, the late Colin Cullimore.

Following my exciting time in the meat industry I returned to logistics and supply chain management joining car logistics company, Silcock Express, which was subsequently acquired by Tibbett & Britten Group plc (TBG). I joined John Harvey CBE, previously Chairman of TBG, in

2004 and together we founded The Keswick Enterprises Group Ltd, a company with interests in co-packing, freight forwarding, mail fulfilment and supply chain consultancy and logistics with supply chain activities in UK and Eastern Europe.

My Master's Charity Event will be run in support of our Hall Redevelopment Fund – having been thoroughly and intimately involved in its progression from concept to delivery - and Lifelites, a charity providing specialist entertainment, educational and assistive technology packages to over 10,000 children and young people with life-limiting, life-threatening and disabling conditions in children's hospices around the country.

Married to Glenise and living by the sea in Deal, Kent. I have a daughter, son in law and granddaughter and Glenise has 2 sons and 6 grandchildren.

I'm a freemason having joined our Taurus Lodge in 1990 and was thrilled to be its Worshipful Master in 1999/2000, subsequently assuming the roles of treasurer and secretary. I'm a Liveryman of the Worshipful Company of Carmen.

On a local level Glenise and I support the Deal Conservation Society and the Deal Memorial Bandstand, sponsoring one of the weekly seasonal concerts at the Bandstand which is a memorial to the 11 Royal Marine bandmen killed by the IRA in 1989, Lifelites, the Tbp Foundation (for learners who are experiencing difficulty with or have been excluded from mainstream education) and Treloars, the charity which runs homes for the severely disabled.

I sincerely hope you'll join me in making this an exciting and successful year and look forward to meeting you at one of our gatherings soon.



# ADDRESS TO COMMON HALL – SEPTEMBER 2017

**W**ardens, Assistants, Past Masters,  
Liverymen and our gallant &  
learned Clerk,

**Before talking of the year ahead I wish to express my sincere thanks to you for electing me Master of this proud and ancient Livery. I fully recognise that for the forthcoming year I am your nominated head as Master and I pledge to represent this Livery and its liverymen to the best of my ability, upholding the traditions, principles and values that we so jealously guard.**

We all know the story which has passed in to folklore of a boy from the Royal Forest of Dean, Richard Whittington coming to London and becoming Lord Mayor. The story of Geoff Gillo from the Royal Forest of Dean becoming Master Butcher will never be as well known BUT I could not have achieved this without the support of my family and colleagues. Particularly the love and support of Glenise over the many years especially since I came onto the Court and I am delighted that Glenise has now embarked on her own journey to become a liveryman of our proud and ancient Company.

Having finalised our plans for the new Hall, NOW is the time to set our direction for the future - to ensure Our Livery engages fully across its principles of Fellowship; Charity and Education.

Almost every applicant who comes before the Court says that they want to give something back – liverymen - now is the time!

This is a most exciting time in our history. The redevelopment of the Hall is complex and requires significant support and contribution – engagement with and from the whole livery.

Taking into account planned events, If every liveryman pledges £360 a year for the next three years we reach our investment target. A weekly pledge equivalent to a pint in the Hand & Shears.

This is the time to pledge our support - to ensure that we enjoy the New Hall and leave a legacy – A NEW HALL that is fit for purpose, designed and equipped for the 21st century which City businesses, residents, organisations and others from outside the City will consider “The Venue of Choice”.

One which is the HOME of OUR Livery providing for the traditions, history and future life of THIS Livery representing OUR trade in the modern day while facing the commercial realities by generating income to support the Livery.

I am delighted that ALL of our societies are

contributing to the redevelopment fund raising - great examples of the fellowship and engagement that already exists through these societies.

My Master's Event will also be significantly contributing to the Redevelopment Fund as well as to Charity, Lifelites, my chosen charity provides high tech, stimulating equipment for over 10,000 seriously handicapped and terminally ill children in hospices.

Warden Tim Dumenil, you and your Working Party have a great task ahead. The success of the fundraising will benefit OUR Livery for years to come.

Liverymen, now is the time to pledge our contributions – and Warden Tim, here is mine.

Our direction must ensure engagement across our industry – not only with a few but with the many affiliates where we have a common interest – placing the Butchers' Company at The Heart of Our Industry.

New Members are the lifeblood of any organisation. We are no exception.

The direction of our General Charities has momentum with engagement across the wider community and general public. This is so important, to show that whilst Livery Companies are City based we engage across the United Kingdom.

The direction of our Education involvement continues to widen. We engage and must increase our engagement with support for those activities which are the heart, soul and lifeblood for our industry.

Fellow Liverymen – we have a very demanding but exciting year ahead. This is a year to set our direction for the future.

Engagement can deliver for our Livery a sustainable and successful future.

I ask for your support to deliver that success and leave our legacy.

Thank You for Listening to Me.

It is my pleasure to give a Vote of Thanks to the Immediate Past Master.

Past Master Stuart, we are most grateful for your contribution to our Livery not just in the past year as Master but also for your contribution over your years, so far, on the Court and especially when as Chairman of the then newly formed Development Committee you took up the

challenge to provide a vision and a plan for the redevelopment we shall soon enjoy.

You have been fully supported by your wife Linda who has represented our Livery at Consort's events – increasing evidence not only of the involvement of Consorts but the wider expectation of the Corporation and Liveries to become more engaged and relevant to the City and the community at large.

Linda, our thanks to you for your contribution during the past year.

Stuart, I am sure that you and Linda will have numerous memories of the past year, many of which will be special to you both.

The presence of the Master and Mistress at events in the City and further afield together with the Company's contributions to charities and education ensure the Worshipful Company of Butchers remains a respected and acknowledged livery company amongst our peers.

To you, not only our thanks for a job well done but our best wishes for a return to normality as well as our thanks that you will continue to contribute to the running and decision making of the Court.

As a token of the Livery's appreciation of your year as Master it is my pleasure to invest you with this Past Master's medal which I know you will wear with pride.



**The Master and the Mistress participated in this year's Sheep Drive across London Bridge organised by the Worshipful Company of Woolmen in conjunction with the Guild of Young Freemen**

# Common Hall 2017

**O**n Thursday 14 September the Court left Ironmongers' Hall to process to The Priory Church of St Bartholomew the Great for the traditional annual church service, stopping for a glass of port gratefully supplied by Chester Boyd at Founders' Hall.

The Church was full of Liverymen and their guests who all enjoyed the service. The outgoing Master, Stuart Thompson, read the lesson and our Honorary Chaplain, The Reverend Dr Martin Dudley read the sermon.

After the service partners of Liverymen attended a talk from our two main charities Teach First and Theodora Children's Charity in the Lady Chapel.

Common Hall was preceded by an update from the Clerk on the refurbishment of



The Ladies of the Court – The Deputy Master and Warden Margaret Boanas

Butchers' Hall, which remains closed until Summer 2019. Geoff Gillo was elected as the

new Master of The Worshipful Company of Butchers. Assistant Chris Wood stepped up to be the

junior Warden and Liveryman Rob Yandell was elected as the new Assistant.

Liveryman Barry Gamble proposed a vote of thanks to the Court and to Russell Parsonage, who had stepped down from the Court for all his support over the years.

Russell Parsonage responded on behalf of the Court and thanked all Liverymen especially those co-opted members who had served on Committees during the year.

A reception and carvery followed, when Liverymen and their guests enjoyed delicious beef supplied by Dunbia.

● The next Common Hall will be held on Thursday 13 September 2018.

## THE NEW COURT

The following Liverymen were elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday, 14th September 2017.

### Master

Geoff Michael Gillo

### Wardens

Timothy Peter Dumenil  
Andrew William Parker  
Margaret Andrea Boanas  
Derek William Berry  
Christopher Frank Wood

### Assistants

P/M George Christopher Mark Adams  
P/M Ian Kelly



The Renter Assistant

P/M Nicholas John Anstee  
P/M Patricia Jane Dart  
P/M Stuart Peter James Thompson  
Graham William Baker  
John Allton Jones  
Gwyn Howells  
Stephen John Chick  
Peter Howard Allen  
Timothy John Stone  
William John Jermy  
David Edwin Baker



The Providitor

Anthony Michael Stanton  
Robert John Yandell

At the first meeting of the newly formed Court held on Thursday 21st September 2017, the following appointments were made:

**The Deputy Master**  
P/M Patricia Dart



Warden  
Chris Wood

**The Renter Assistant**  
Graham Baker

**The Providitor**  
Timothy Dumenil

**Honorary Chaplain**  
The Rev'd Dr Martin Dudley

**Almoner**  
P/M Ian Kelly





The new Master and Past Master's at Founder's Hall

## Rob Yandell – New Assistant

Rob joined the family business full-time in 2001 after graduating from Staffordshire University in 1999 and spending a year in Australia on a 'working holiday'. His first role at the Yandell Media Group was as editor of its flagship holiday and travel magazine, Group Leisure.

He became a director of the company in 2003 and has edited several of its magazines and publications. Rob's role has changed and evolved over the years and has seen him managing various editorial and advertising sales teams, as well as directing a number of events. He has presented nearly 20 award ceremonies, chaired seminar theatres, organised press offices, interviewed industry experts and celebrities, and was the guest of honour at a University of Bedfordshire graduation ceremony in 2010, giving a keynote address.

As digital technology and the internet continues to shape the media landscape, Rob has helped lead the development of Yandell Media Group's websites, digital publishing, e-mail marketing and social media. This has helped create a dynamic portfolio for both Meat Management, and Food

Management Today magazines. Rob is also publisher of Group Leisure & Travel, and School Travel Organiser.

Yandell Media Group celebrated 30 years in 2016, with Rob still a Board director and his father, Liveryman Graham Yandell as managing director, and founder of the business in 1986. Its events have helped generate substantial funds for all types of charities, many of which have links to the meat industry. Rob's position as director now sees him involved in nearly every aspect of the business with a special focus on the editorial, design and production teams, while at the same time evolving its digital media, online offering and marketing.

The job has seen Rob travel to some fantastic worldwide destinations, including Australia, China, India, South Africa, across the USA and Europe.

Rob lives in Milton Keynes with his wife Niamh and 18-month old daughter, Harriet. In his own words, he can "hit a mean tennis ball, a sloppy golf ball" and likes watching sport, regularly supporting Liverpool Football Club. He also enjoys eating out at great restaurants (when a babysitter can be found!).





## July Court Lunch

### Stepping out at the Stationers!

The Master was delighted to welcome The Right Reverend Nicholas Reade as Guest Speaker at the Court lunch at Stationers' Hall. The weather was perfect for the reception to be held outside in the secluded garden.

Stationers' Hall is a Grade I



The Right Reverend Nicholas Reade

listed building, close to St Paul's Cathedral.

It is one of the few ancient Livery Halls remaining in the City of London, completed in 1673 after the Great Fire of London.

Liveryman Susan Hoefling welcomed the guest speaker and The Master Haberdasher and his Clerk, The Master Barber and

his Clerk and The Master Musician.

The Fillets of Beef were generously donated by ABP.

Students from Harper Adam's University, who had benefited from Bursaries from the BDCI were invited to talk at the Court meeting before attending the reception and lunch.



Enjoying the sunshine!



Bob Bansback and Ted Hoefling with Harper Adams Students

## September Court Lunch

### It's a Family Affair

The Master's out going lunch was held at Skinner's Hall which is also Grade I listed and has been home to the Skinners' Company for over 700 years.

The Proposer Assistant Tony Stanton thanked Liveryman Julian Weeks of Tulip Ltd for the delicious Pork Loins and Crackling and the Providor, Graham Baker for the champagne, enjoyed by all at the reception in celebration of Graham and Elizabeth's Silver Wedding. He then welcomed the guest speaker, Allan Wilkinson, Head of Agrifoods, HSBC, The Master Ironmonger, The Master Girdler and The Master of The Master Mariners and his Clerk. Liveryman Phillip Splett, The Master of Taurus Lodge was also a guest of the Company.

Phil McCarthy our photographer then spoke of his epic journey on foot from



William, The Master and Lucy



Allan Wilkinson and Julian Weeks

Butchers' Hall to The York Butchers' Guild to raise money for the Butchers' Hall 'Fabric Fund'. Full report on the back page.

The Master was delighted to take wine with the new Liverymen, his children Lucy and William Thompson together with Rod Adlington and Norman Bagley.



Norman Bagley



Rod Adlington



## October Court and Livery Dinner

# The Charterhouse

The October Black Tie event was a very special evening as it was our Master's first Livery function of his year.

The Master of The Charterhouse Ann Kenrick OBE, welcomed the guests and spoke at the reception on its history dating back to the 14th Century, how it had been a monastery, hospital, school and now an almshouse for retired gentlemen of the City.

After the delightful dinner in the wonderful surroundings of the Great Hall, The Master took wine with new Liveryman Simon Smith.

Major General Jeff Mason MBE (the Clerk) thanked Owen Taylor and Sons Ltd, for the Saddles of Lamb. He welcomed the Company Guests Alan Willis the Clerk of The Bakers Company, Wing Commander,

Stephen Duddy QVRM AE RAF of 600 Squadron RAuxAF and two members of his squadron.

He then introduced Major General Tim Chicken OBE Royal Marines who had received his OBE for the way he led his forces in difficult conditions in Afghanistan. As they had both trained and served together in the Royal Marines it was a jovial reply by the Guest Speaker, before guests retreated to the stirrup cup which finished off the evening perfectly.



Wing Commander Stephen Duddy QVRM AE RAF and Major General Tim Chicken OBE RM



The Master of Charterhouse



Simon Smith



David Baker with Elizabeth Baker in the Great Hall

# Sainsbury's Master Butcher nets coveted Excellence Award at prestigious meat awards event

Liveryman Julien Pursglove, Institute of Meat (IoM) accredited Master Butcher for Sainsbury's, was presented with a special Excellence Award at the 2017 Meat Management Industry Awards ceremony in June.

Hosted by stand-up comedian and performer Miles Jupp, the event brought some of the very top names in the UK meat industry together to celebrate excellence and reward the best, as voted for by the readers of Meat Management magazine and judged by industry experts.

The presentation of the Excellence Award is a highlight of the evening and closed the event's proceedings. Finalists for the award are nominated by the magazine's readers and the accolade is presented to one individual each year who has made an outstanding contribution to the



Ellie, Julien and Chloe Pursglove with the Master

UK meat industry.

Julien has been with Sainsbury's for almost 40 years and was the first supermarket butcher to

become an IoM Master Butcher. In addition to this position, he holds the role of Festival Chairman for the Butchers & Drovers Charitable

Institution (BDCl), helping people who have been involved in the meat industry and have now fallen on hard times.



## Taurus Lodge

Taurus Lodge had an outstanding meeting in September when Barry Croft was Installed as the 99th Worshipful Master taking over from W.Bro. Philip Splett. Philip had had an excellent year leading the Lodge and had managed to visit many of the lodges belonging to Livery Companies which are collectively known as the Sister City Livery Lodges. They meet in a variety of Halls including Innholders', Bakers', Painter-Stainers', Wax Chandlers' and, of course, The Charterhouse, the present home of Taurus.

In November, W.Bro. Barry will Initiate his son, James into Freemasonry and that will be a very special meeting. It is very uncommon for a Worshipful Master to be able to Initiate his son, and we are still researching when it last happened in Taurus. Certainly some decades ago.

Also, in November, we will be hosting the Master Butcher who, of course, happens to be W.Bro. Geoff Gillo, a Past Master of Taurus. It is a Taurus tradition to host the Master Butcher along with his Clerk thereby continuing to cement the strong bond between the Livery and Masonry.

Taurus Lodge becomes 100 years old on 1st December 2019 and planning has begun to celebrate the centenary in style. A requirement of the United Grand Lodge of England to which we belong is to publish a history of the Lodge which will be archived in the Library of Freemasons' Hall. Already a number

of fascinating facts have come to light.

The very first liveryman to be Initiated into Taurus was Henry Richard Reading on 10th February 1920 in Butchers' Hall. He was described as a meat salesman of Queensthorpe Road, SE26 and was proposed by the Founding Worshipful Master, W. Fred Bonser.

In 1920, Taurus had all its meetings on a Tuesday, but it was the 2nd Tuesday of the month whereas we now meet on the 4th



Tuesday. Furthermore, they met five times in February, April, August, September and December whereas now we only meet four times a year in January, March, September and November. No doubt the reason for the changes will be discovered as we research past Minutes and Attendance Books.

The Tercentenary of UGLE has been mentioned several times in recent articles and the last great celebration involving 12,000 Masons will take place at the Royal Albert Hall on 31st October. W.Bro. David Craig and I have been lucky enough to be selected to attend and will report on the event in another issue.

The Secretary of Taurus Lodge is John Mabb and he is always on the lookout for both Joining Members and those wishing to join Freemasonry for the first time. He can be contacted at 02380 617403 or john.mabb@tesco.net for a strictly no obligation chat.

**John Mabb**



## WORSHIPFUL COMPANY OF BUTCHERS' GOLFING SOCIETY AUTUMN SPRING MEETING AT WEST KENT GOLF CLUB



The Autumn meeting was played at West Kent Golf Club, a beautiful tree lined course nestled in the Kent countryside just inside the M25 at Downe and one that the Society last visited in the Autumn of 2003 – my breakthrough year – under the captaincy of Bob Tribe.

Peter Ford using his combination of experience and local knowledge to good effect, comfortably won the competition for members by a clear two points from Captain Andrew Speller and a further three points ahead of Andrew Burton. Once again however the best scores of the day were registered by guests with John Barry, a guest of the Captain recording 42 points, an impressive score by itself but one that was essential to beat the hard-charging Tom Burton's 39 point haul and Alan Burton's 36 points.

As usual, the two's competition was a fierce battle but three golfers managed to complete holes in two strokes and our congratulations go to Andrew Burton, Alan Durham and Brian Kingston who shared £36 between them.

For the first time, the

competition for the John Edkins Bull resulted in a dead heat with Andrew Burton and John Wharton each registering 15 points. After a little thought, the trophy was awarded to John Wharton but mainly because Andrew had won so many other prizes, a process that matches that for our other main prizes.

Set in a quiet location, lunch was an understandably relaxed affair and it was a delight to receive the Master, albeit on a flying visit – most appropriate as the course sits directly alongside Biggin Hill aerodrome. We hope that the Master will be able to spend a little more time with us at the Spring meeting next year.

It was also wonderful to see a returning Eric Coates and Derek and Barbara Childs, whose daughter-in-law, Jaqui played alongside the Captain and me, showing both of us up on a number of occasions.

### Prize Winners:

Armour Bowl  
**Peter Ford**

Norman Wolsey Cup  
**Andrew Speller**



Clarfelt Cup  
**Andrew Burton – on countback**

Hal Arnold Salver for past Captains  
**Jason Marshall**

Ted Grimditch Seniors Salver  
**Bob Gould**

### Prizes for Combined Spring and Autumn scores

New Zealand Salver (handicaps of 18 or under)  
**Andrew Burton**

Gordon Sharp Salver (handicaps greater than 18)  
**Peter Ford**

John Edkins Bull (best overall score on par 3s) **John Wharton**

**Captain Andrew Speller with the Master**

The Society offers two days per year of friendly competition and camaraderie at some of the finest golf courses in the country, catering for members of all ages and abilities. We would welcome any new, returning or budding members to our events, which are designed to be convivial days out alongside like-minded people. Should any member of the Company wish to play at future events, either by themselves or with guests, details may be obtained from the Captain or the Secretary via Geraldine in the office at Butchers' Hall. The Society hopes to see you at their Spring meeting!  
**Craig Hamilton**

On Wednesday, 9th August, 2017 a clay pigeon shooting competition in aid of the BDCI was held at the West Midlands Shooting Ground at Hodnet in Shropshire.

The event was very well attended by companies and individuals from across the meat industry and allied companies, which included many Liverymen.

The competition consisted of 3 Man Teams shooting a 100 targets each followed by a 60 target 3 Man Flush with



loaders. Although that part of the country had been experiencing heavy rainfall that week, by the time shooting commenced the sun had also come out in support

of the BDCI. The standard of shooting was exceptional on the day.

The result in the team competition were  
1st Cranswick, 2nd Interfood

Technology Ltd, 3rd Dunbia, with High Gun Dave Carrie and Tory Carslisle Lady High Gun. In the Flush the honours went to 1st Dunbia, 2nd Cranswick and 3rd Staffordshire Oatcakes.

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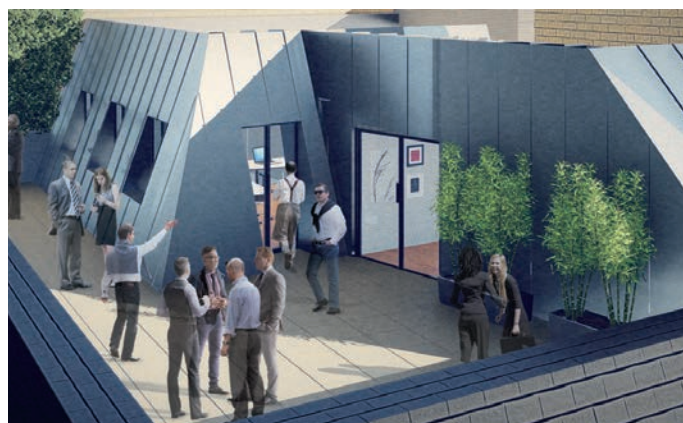
Ground Floor



Great Hall



Mezzanine Floor



Pavillion

# UPDATE ON BUTCHERS' HALL

We are now around 70% through the planned closure period of the Hall and, although slightly risky to say it, we think we can see light at the end of the tunnel – let us hope it is not an express train bearing down upon the planned timeline!

A number of activities have completed on time. The detailed design of the Hall which included wiring, riser locations, piping and structural details as well as electrical and mechanical design completed at the end of August. This is a huge step forward and the design for the Hall has now been frozen as any further 'enhancements' is likely to attract significant extra cost. The Development Committee, with advice from our project managers and architects, decided to bring on a contractor early in order for them to be involved in the design of the

Hall and so, after a rigorous selection process, Rise Contracts Ltd have been selected as our Contractor. They are a small company but the standard of their construction and fit out work is very good indeed. They are also fair on price which clearly is key. Rise is now costing accurately the build in order to come up with a total price for the development. When we are content with this price we will then sign the contract for the redevelopment which is on track to start on 16 January 2018 and finish on 1 June 2019.

The long running debate with Helical, the developer dealing with the build behind the hall, has now also completed and the legal agreement for a transfer of land between WCB and Helical as well as the methodology for the build behind the Hall was agreed in early September. Concurrently the contractual negotiations for

bringing on the catering and event management company also successfully concluded in mid-September with WCB signing a 10 year open book contract with Life's Kitchen, who were our caterers in the last 18 months before the Hall closed. This is very exciting and we are already looking at producing a joint website to be up and running early next year. Interestingly we have already had our first Livery booking for October 2019 and a commercial Christmas booking for Christmas 2019. We are taking out a loan to cover part of the build and this aspect of the development is also progressing well and we are hoping to sign by the end of October. Finally the office moved in mid June to 14 Charterhouse for the duration of the build. The office is on the fourth floor, and no lift, and it has been surprising to see how many

people are breathing heavily by the time they arrive!

Our fundraising strategy has also been approved at the October Court and will be formally launched in November. Needless to say the fundraising aspect is key and we are looking at raising around £1M by 2020. This is an enormous challenge and we will be looking at Liverymen to support their livery in order that we remain one of the preeminent companies in the City. There will be a follow on article on fundraising in the next Newsletter as well as on line on the website.

So – we are on track, we are about to move from planning to building, which we realise is the real test of the design and the plan. More details to follow in the next Newsletter. As a taster we have included some CGI impressions of the interior of the Hall.

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## A TRIBUTE

# Peter Martinelli MBE

**P**eter Joseph Martinelli was a Liveryman for over 50 years.

His undoubted life's work was supporting Smithfield Market and preserving it on its existing site. A great supporter, in the background, of the Smithfield Market Tenants Association, he refused to participate in committee work but was President for a number of years, founding and editing the Smithfield Gazette.

He was always great on projects having the City's War



Memorial altered in Grand Avenue to remember those killed when Smithfield Market was bombed. He participated in the Centenary of the Market, and instigated, on the 145th Anniversary, a repeat

Banquet under the clock attended by the 'Great and the Good'. As Festival Chairman of the BDCI he auctioned a race horse at a Dinner at The Savoy.

He was instrumental in ensuring that Smithfield was properly represented on the City Common Council holding the position of Common Councillor for some 12 years during which time the City abandoned its plans to move Smithfield while spending £50 Million on refurbishment.

There are many on Smithfield

and in the Livery who will mourn this energetic man's passing.

Extract of a Court address by Past Master John Brewster.

### OBITUARIES

The Company is sad to report the deaths of:

**Dick Brook**, Liveryman since 1977

**Brian Hutton**, Liveryman since 1983



## Returned to the Old Bailey

Many members will recall the Newgate Prison Warden's key cupboard which for many years was positioned at the bottom of the stairs to the second floor at Butchers Hall.

Rather than allow the cupboard to languish in a depository during the period the Hall is being refurbished we have agreed to loan it to the Old Bailey. It now has pride of place in the Judges Dining Room alongside the original Newgate Knocker and we are assured it is very much admired by the many visitors to the Bailey.

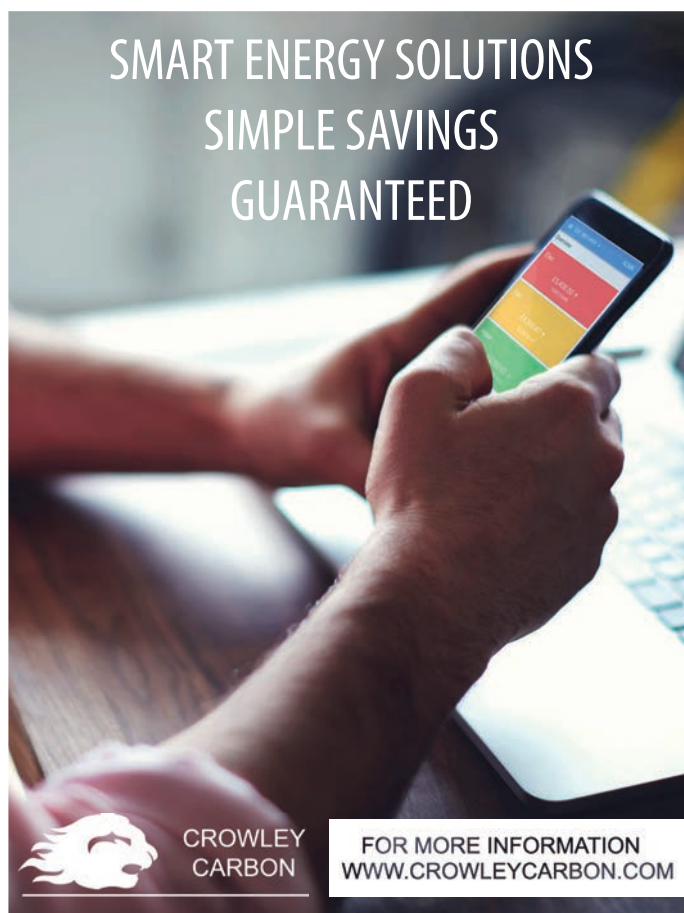
In June the Master, Deputy Master and Clerk were invited


to the Old Bailey for an 'unveiling ceremony' in the company of HH Judge Wendy Joseph QC, the Recorder HH Judge Hilliard QC and the two Sheriffs. Seen here with the Newgate Knocker

*Research undertaken by Assistant Gwyn Howells has established that the key cupboard was presented to the Company in 1962 by the grandsons of Past Master William Stoner (1895/6)*

*The cupboard was a gift to him from the Corporation of London in 1903 in recognition of his work as a Quantity Surveyor in the construction of the Old Bailey on the site of the old Newgate Prison.*

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## DATES FOR YOUR DIARY 2017 – 2018

### NOVEMBER

#### Saturday 11

The Lord Mayor's Show. Grandstand seats to the North of St. Paul's Cathedral are still available together with luncheon at Ironmonger's Hall, followed by fireworks and Thames River Cruise with a two course buffet.

#### Friday 17

WCB 5th Charity Poker Event at Grosvenor Casino, Edgware Road, London For further information: Contact Assistant Steve Chick [steve@monarchfoods.co.uk](mailto:steve@monarchfoods.co.uk)

### DECEMBER

#### Tuesday 5

The Annual Boar's Head Ceremony. The Court will process from Pewterers' Hall to the Mansion House to present The Rt. Hon. the Lord Mayor with the gift of a Boar's Head.

#### Thursday 7

The Court and Livery Luncheon at Painters' Hall when the guest speaker will be Martin Bell OBE, former broadcast war correspondent, former MP and British UNICEF Ambassador.

#### Wednesday 13

Butchers' Christmas Carvery lunch at Ironmongers' Hall.

#### Sunday 17

Carol Service at The Priory Church of St Bartholomew the Great when the Master will read a lesson.

### JANUARY 2018

#### Thursday 11

The Court and Livery Luncheon at Barber Surgeons Hall. Guest Speaker Penny Marshall Social Affairs Editor for ITV News. **Full details and booking information are available online [www.butchershall.com](http://www.butchershall.com)**



## The WCB 200 Club Lottery

Have you joined the **WCB 200 Club lottery** yet? 90 tickets are currently sold so we're almost halfway to our goal of 200 members!

Sign up to pay £10 per ticket, per month, to raise funds for the new furnishings of our renovated Hall and be in with the chance of winning a monthly cash prize.

Winners so far are:

**September**  
No's 80 and 78  
Bob Enright – £400

**October**  
No 62 Jim Connell – £160  
No 79 Bob Enright – £270

Please contact the office for an application form to join in!

## Congratulations

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

Warden **Chris Wood** and **Fiona** on the birth of their granddaughter **Emma Louise Zara Wood**.

**John** and **Katrina Wood** on the wedding of their youngest son **Nicholas** to **Rachel Disney**.

### September Golden Weddings

**Ann** and **Barry Chick**  
**Jacky** and **Bob Gould**

**David Craig** on his retirement from Fibrisol after 34 years.

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\*Rates valid till March 2018, subject to availability, breakfast included

# Worshipful Company of Butchers Education Charity Supporting Meat Initiatives at Harper Adams

The WCB has been supporting development of meat courses at Harper Adams University over several years through its Educational Charity funding. In past years, the funding has gone towards pioneering the development of the MSc Meat Business Management course as well as providing bursaries for part-time students from meat companies completing Postgraduate Certificates (PgCs), Diplomas (PgDs) and Masters programmes (MScs). Over 80 students have achieved at least the PgC level in these programmes during the past five years. In the current year, the Company has helped enhance the value of these courses in two additional ways – through providing teaching videos of butchery sessions and contributing towards equipping the new Food Innovation and Creativity Laboratory.

The videos are designed to support the teaching in the Animal Production, Meat Processing and Quality module in the PgC course. Liveryman Keith Fisher has been involved in advising the University in the production of these videos, the first of which, relating to beef, is scheduled to be used for the first



Dr Farag overseeing the production of the video with butcher, Jason Hilliard, at work

time at the end of October. Dr Karim Farag, Senior Lecturer in Food Science and Management, who has overall responsibility for this project, says 'the video material will greatly enhance the practical understanding of the students in butchery skills as well as improving their knowledge on the value and use attributable to different cuts'. A further development of this project would enable the use of videos in an interactive way, which would be particularly valuable for distance learning modules for the course.

WCB has also contributed towards the cost of equipping the Food Creativity and Innovation Laboratory, which is intended to enable students to undertake food photography, packaging design and

product development. With the linkage that Harper has with the industry and in view of the background interests of many students, innovation in meat products will be a central feature of the laboratory. Packaging developments for meat products, for example, will be an important part of the technical and design activity. Dr Annette Creedon, Associate Head of the Food Department, who oversees the development of the laboratory, sees much potential for it. She says; 'it is important that we back up our teaching with imaginative and relevant 'hands-on' practical opportunities for our students; we're excited about this new addition to the Harper Food Academy'.

The Company was also one of

the sponsors of the Harper Adams Food Science Summer School for year 12 school students. These schools are a joint initiative with the Institute of Grocery Distribution (IGD) and are designed to give students insight into the topic of food science and technology and encourage them to think about careers in the food industry. Meat featured strongly in some of the practical sessions. There was a very positive response from the students, with comments such as: 'Overall. I found the summer school fab', 'I have really enjoyed the experience. I enjoyed looking round the farm and making sausages'. This is the first time Harper has held one of these Summer Schools and the highly positive response means that they will continue on an annual basis.

Harper Adams University is the largest source of higher education graduates in land-based studies in the UK – and is also the major provider of graduates for British meat companies. By contributing this support for meat activity at Harper, the Butchers Company is playing its part in equipping future leaders for the British meat and livestock sector.

**Bob Bansback**

## Theodora Children's Charity Reception House of Lords

On 3rd October the Theodora Children's Charity were honoured to hold a reception at the House of Lords, hosted by Baroness Thornton.

The evening was a chance to bring together guests to thank them for their incredible support of the charity and share plans for the future. Guests even got a chance to meet Dr Snug and Dr Geehee, two of the charity's amazing Giggle Doctors, to learn more about their work.

Several members of the

Worshipful Company of Butchers attended the evening including Derek Berry, Chair of the Charities and Education Committee, who was one of three people who gave a speech on the night.

Baroness Thornton, who has supported the charity for over 15 years, spoke about how she learnt about the charity through a friend whose child was visited by a Giggle Doctor and why the Giggle Doctors means so much to her.

Derek Berry explained why the Worshipful Company of Butchers chose to support Theodora



Dr Snug and Baroness Thornton with Past Master Ian Kelly

Children's Charity for a three year partnership and how he hopes the Livery can help the charity reach more hospitals and more children.

Finally, André Poulie, talked about why he founded the charity in memory of his mother, Theodora,

and how Theodora Children's Charity plan to reach 43,500 children by the end of 2019.

The support of the Worshipful Company of Butchers is playing an important part in the charity's strategy to visit more children. This year the charity has increased Giggle Doctor visits at the Royal Alexandra Hospital in Brighton and they are also visiting a new Hospital, St George's Hospital in Tooting. The evening was a wonderful success with guests leaving inspired and motivated by the work of Theodora Children's Charity.



# Teach First Cardinal Wiseman Academy School Visit to Aubrey Allen

Planning, preparation and knowing your audience are the key to success in any task – no more so when faced with 15 enthusiastic and diverse teenagers hungry for knowledge and a fun day within your serious working environment.

Fortunately with Teach First much of the planning and preparation are done for you but I do feel it is important to give it your own spin – your company personality as well as being prepared to change style slightly once you meet your guests.

We treated the day as we would if we were greeting our clients for an educational day or international delegates – there can be nothing more important than inspiring future generations into wanting to enter your business or creating your future brand ambassadors. You may be the first introduction to the real working world that they have ever seen. It is your first opportunity to make a great impression on them.

We prepare the room with pens, note pads, drinks. Nothing prepared us for their controlled excitement, intelligence and enthusiasm – the teachers had done a good job – the students were ready, willing and had done their home work on us to the highest level.

An ice breaking exercise is key to setting the tone for the day and just gently ensuring they understand this is a day of learning. The first one we choose that the students find fun but really understand the values and behaviour we expect on the day is this:

In pairs, one has to speak to the other about something they are passionate about, an activity they have enjoyed. The other must not look at them, react at all but simply read a book. We then ask



the talkers how they felt when the other person was not listening or looking at them etc. WE then ask the reader how much they have really heard when they were turned away, doing something else. They quickly understand respect without feeling we have lectured them.

We then engage them in our lemon cutting exercise – I asked 2 of our team to cut up a lemon. Each person of course cuts up the lemon in 2 very different ways – we use it to illustrate the importance of clear

communication and for the other person to ask if it is not exactly clear how they are to do something. The students enjoyed this and it really got them thinking. I presented a section on transferable skills – from Barrister to Butcher – and how it is important to focus on what you are good at making self deprecating remarks about my maths ability. The mood was definitely set – this was their day and they were free to ask questions, share experiences and feelings about the day.

All of us took on different roles and the CV exercise where they have to decide who they would employ ably illustrated how confident they were to make their own decisions – they all came up with different people but all had reasoned arguments as to why they made their decisions.

We are never short of volunteers for the day – the students loved it and we feed off their enthusiasm and the feeling that you may just help someone to move in the right direction. They may not know yet what they want to do but we hope that we have inspired them to start thinking about it in the right way.

The key to the success of the day as well as the planning that I started with is having diverse presenters with different personalities who could coax and encourage the correct responses from different characters – after all what better way to demonstrate that team work is central to any venture and help them to work with each other in the same way.

**Liverman Lucianne Allen**

# Phil's walk to York



Like all good ideas, where you end up is often a long way from where you started. This was most definitely the case with my Walk to York. My first thought was to amble my way north taking, within reason, as long as it took and raise some money for the new Hall. After discussions with Jean Sawdon, the Clerk to the Gild of York Butchers, this quickly became a more focused eight day march to finish at York by 4pm on the specified final day. From then on I started thinking a little more seriously about how I might accomplish such a rash plan. I drew a straight line on a map from Hall to Hall and sketched out a route as close to it as possible, mostly on foot-paths with a few quiet roads. The Clerk suggested a guide figure of £7000, as a fund raising target to purchase furniture for the planned mezzanine in the refurbished Hall and, after an appeal for accommodation along the route, the plan was complete.



A free lunch offered, by Wayne Howe Butchers.

The Walk to York Appeal was launched at the June Court Lunch and got off to a tremendous start with a £1000 donation by the guest speaker, CEO of Booker Group plc, Charles Wilson. What followed over the next two months was a steady flow of donations amounting to just short of £6000 by the start of the walk.

At 8am on the 4th August I was met by Liverymen and wives, the team from the office and, of course, the Master outside the Hall. The Master gave me a letter to be delivered to the Master of the Gild on reaching York, and I was waved off. On a beautiful sunny morning I headed out of the City, accompanied by Gwyn and Virginia Howells for

the first couple of miles, fittingly on the old 'Drovers' Road. The first night was to be just outside Stevenage, a day's walk of over 30 miles, a good loosener. The second day I was out early at 7am for what would turn out to be the hardest day. I encountered all sorts of weather - fine blue sky, hot sunshine, mini tornadoes and sheeting rain - and that was all by lunch time. If I was to meet the deadline of arriving at York by 4pm on the eighth day I had to get off the paths and onto roads. They might be relentlessly tiring on the feet but I wasn't going to break an ankle or get bogged down in mud. I made much better time after a pub lunch and, back in sunshine, I finished a gruelling day by taking a taxi to the Royal George at Buckden, ten or so miles off route, kindly donated by Simon House. It was luxurious. I got a few odd looks as I checked in feeling very much the tramp amongst such smart surroundings. When dinner was delivered to the room on silver trays I toasted Simon for his generosity and tucked in.

A taxi back, to the point on the route I had left the evening before, saw me heading north towards Stamford with fine weather, pretty villages and quiet countryside all within a few miles of the A1. Sunday was a good day, made better by the appearance of John and Jenny Tuckwell. They motored over from Norfolk to a point along the route and were waiting with coffee and fruit cake. What a welcome sight they were, my only sorrow was not to spend longer with them. I was met at the end of the day by Norman Hatcliff. He had driven thirty odd miles to collect me, only to then drive all the way back again to drop me off next morning. I actually spent two nights with Norman and Carol, I was treated royally, nothing being too much trouble. When Norman dropped me back to the route after the second night's stay it was raining heavily. I had to get to Grantham by lunch time and then on away from the A1 striking out across Lincolnshire towards the A17 east of Newark. It rained incessantly all morning. I had

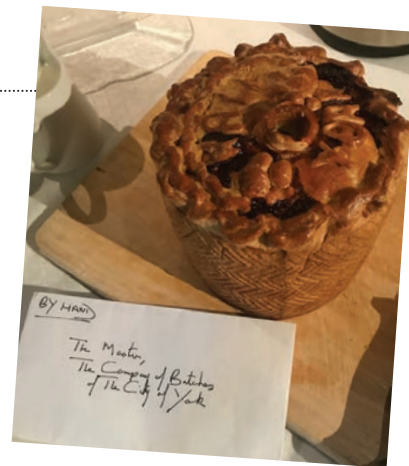
my trusty Butchers' umbrella which kept me totally dry, although it was a battle to hang on to it in strong winds. Chris and Fiona Wood offered bed and breakfast for the next two days. Once again good company soothed the aches away. The weather was on the whole dry as I walked through Lincolnshire towards Gainsborough and then on to Goole. The countryside was flat with one road stretching for up to



John and Jenny Tuckwell

eight miles without a single bend. On Thursday evening I was collected off the route by Jean and John Sawdon. Driven many miles west to a jolly good dinner, a welcome bed and a few drinks.

The last day was the shortest by a couple of miles but by necessity the quickest per mile. I was determined to finish on time and although I shook hands with the Master at 4pm at the old Micklegate of York, what no one saw was that I ran the last 100 yards to get there on time! I was greeted by the Master, Clerk, Beadle and members of the Gild. Dr Jason Aldiss playing his bagpipes led me to the ancient Hall, Jacob's Well, where the Gild hold their meetings. Once there we were met by more Gild members and treated to a delicious tea. The Master had baked



a huge 'York Pie' only the third of it's kind created, with the pastry crust reading "Walk to York." The Master made a speech, presented me with a large donation towards the fund and everyone made me, my wife Rowan, who had brought a car to collect me, and my Mother who lives in Yorkshire, very welcome.

What then were the stats? Miles walked: 232. Steps taken: 419,433. Calories burnt: 37,883! Time walking: 68 hours 52 minutes over 8 days. All recorded on my satellite watch and posted online each day by Carla. Sounds rather clinical and uninspiring. The unofficial stats were 48 paracetamols, around 32 Ibuprofen, more Lucozade sports drink than I care to mention and several boxes of artificial skin plasters! More importantly money raised: just over £8000.

I have enjoyed immense support before and during the walk from Jeff, Geraldine and Carla. The Master and members of the Court, from the Livery as a whole and members of the Gild. To Norman and Carol Hatcliff, Chris and Fiona Wood, Jean and John Sawdon and Simon House I owe a huge debt of thanks for their kindness, friendship and hospitality. Finally to all who donated towards our grand total I am deeply grateful. Here's to the next idea!

**Phil McCarthy**



**Message delivered!**