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Newsletter Autumn 2019

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

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

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The Master Tim Dumenil

Common Hall Speech,
12th September 2019

Wardens, Assistants, Past Masters, Fellow Liverymen, Clerk and Ladies and Gentlemen I'm deeply honoured to accept the great privilege you have bestowed on me and I feel immensely humbled to be elected Master for the ensuing year. I promise to do my utmost to represent this proud and ancient Company and sincerely hope I prove worthy of your support and trust.

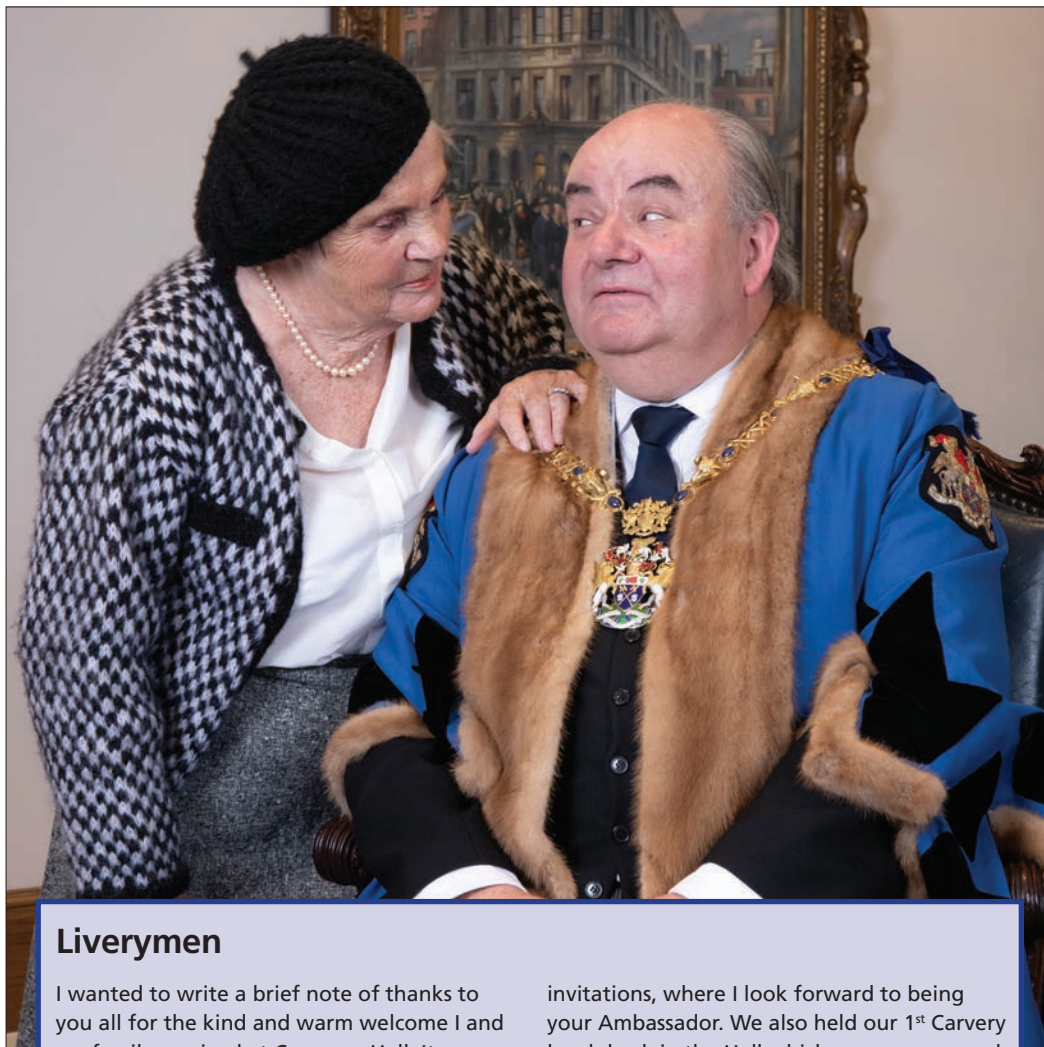
I'm very proud that my mother and other family members are here today to witness this important ceremony and I know that my father, Peter Dumenil, a Liveryman, who had his meat business in Cowcross Street, and who proposed me as a Liveryman, would have been equally proud.

I thank you for the encouragement you've given me throughout and know that I can rely on your support.

I'm eternally grateful to my Second, Graham Jackman, for all the help and advice he's given me over the years. Who better to have in your corner, especially when it comes to horses?

It's also really special to be clothed in Butchers' Hall, the newest and, I think, best Livery Hall in the City. With Butchers' Hall in mind I want to take this opportunity to thank all the Court and others who were engaged in this massive development project over the last four and a half years, and I would particularly like to thank Wardens Margaret Boanas and Chris Woods for their unstinting efforts in getting us "over the line" to where we are today, and without their efforts we would be in a right mess, I am sure.

A note of thanks should also go to the Clerk and the Office staff – Geraldine and Carla - who have looked after us all whilst being Peripatetic, making sure the



Liverymen

I wanted to write a brief note of thanks to you all for the kind and warm welcome I and my family received at Common Hall. It was a great occasion and one that my 90 year old Mum will remember for a few years yet.

I made the point in my address at my installation that my intention is to represent the Livery to the best of my ability of the next 12 months, and to encourage our fellowship now we are back in our beautifully refurbished Hall. We should all be very proud of it. We opened our doors to the public in the Open House weekend and over 750 people came and visited Butchers' Hall.

I have already been thrown in at the deep end with Pan Livery meetings and

invitations, where I look forward to being your Ambassador. We also held our 1st Carvery lunch back in the Hall which everyone agreed was a great success.

I also set out 2 main tasks to achieve in this year; build on our young, through apprenticeships and other efforts; and secondly find a way to pay for the Hall's refurbishment. We as a court do not wish to badger anyone into donating but we are focussing on a few things to build on that Fellowship, have fun and enjoy Brexit with a smile. It will soon be over!

Please keep an eye on all the social items we share, book early and come and enjoy yourselves. Thank you all for your support.

Livery continued to function in a difficult period.

We now have a Hall we can all be proud of. Restored to its former glory and grandeur, a spiritual

home for us and future generations and more, much more.

Butchers' Hall provides a versatile event space capable of hosting conferences, meetings,

large or small, weddings with links to St Bartholomew the Great next door, fashion shows, AGMs, PR events... you name it, Butchers' Hall can do it. In today's economic

environment we must be commercial to survive. We must, all of us, be champions for Butchers' Hall. Feel proud to tell your friends, families, trade organisations and companies about Butchers' Hall... about our Roof Garden... and our very talented partners in Life's Kitchen.

Building projects always cost more than budgeted... everybody knows that, unfortunately, in our case, Butchers' Hall is no exception... and we had the City of London Corporation to deal with!

Our loan deal with BDCI didn't work out in the end, for a variety of reasons, but our deal with Charity Bank is a good one and has a variable interest rate. It makes sense, with current low rates, to repay the loan as quickly as possible. I think it was George Osborne who told us about fixing the roof before the rain comes?!

We want Butchers' Hall to be the catalyst for making our Livery Company more diverse, more inclusive and more progressive. New Liverymen are the lifeblood of the Livery and we want to encourage as many new Liverymen as possible, so Proposers and Seconders your role is vital.

I'm personally very excited about our new Young Butchers' Club... please watch this space

Assistant Peter Allen leads a new Enterprise Team; its job is to create and run a range of events to generate better engagement with Liverymen, have some fun, raise some money and generally further develop the fellowship we're so proud of. Anyone at the Court Lunch last Friday will testify that things are indeed changing!

Events such as Sandown Park, always a winner, monthly Champagne draws will be accompanied by gala events such as the upcoming Premiere Dinner at Butchers' Hall in November... top class fare, special wines, wonderful company, Raymond Blanc, prize winning dinner at Le Manoir aux Quat' Saisons... Black Tie, red carpet glamour... bring it on!

With a new website that's the envy of other Livery Companies, designed and focussed on communicating better and faster, we look forward to getting news

items from you that we can tell other Liverymen about. If it's presentation or style you're worried about, don't... we have experts to help. We're establishing a regular e-bulletin to communicate with you better and more efficiently, rather than through the previous scatter-gun approach, acknowledging we are, after all, all busy people.

The vast majority of funds from the Master's Charity Summer Banquet will go to the Hall.

I also want to support two charities that are close to me and my family's hearts during my year. DEBRA, Epidermolysis Bullosa is an awful condition that affects children, it means there's no glue in the skin; those affected live a very difficult short life when even just a cuddle from Mum can blister the skin.

The second is SUDEP, Sudden Death from Epilepsy, unfortunately as a family we have first-hand knowledge of this following the sad death of my brother-in-law's



The Master was very pleased to present Terry Murray his local Butcher a Butcher's Apron as a thank you for supplying the Ribs of Dry Aged Beef at last year's Past Master's Dinner.

Terry has a great family run butchers in Southfields. Situated between Wandsworth and Wimbledon which is a jewel of an area. They are also suppliers to Gordon Ramsay.

son, Tom. These small but important charities are very personal to me and I want us to be able to make a small donation to each.



The Master at this year's Sheep Drive across London Bridge

In closing I want to pay special tribute to our Immediate Past Master, Graham Baker. It's been a torrid year for Graham, and we're all immensely grateful for the tremendous amount of work you've done, for your diligence and for your wise counsel at all times. It's supposed to be a year spent enjoying representing the Butchers' Company in all the civic functions with all their trappings. Somehow, I think Liz, your wonderfully supportive Mistress, has had more of the joy. To you both, I feel honoured to have worked with you. I recognise the hard work ahead to consolidate your efforts and to make sure we're on a firm footing to repay the loan as quickly as possible and continue to build this Livery Company and Butchers' Hall as something to be proud of for our future generations.

Graham, a huge personal note of gratitude - I'm sure those here will join me in thanking you for being the right Master in the right place at the right time.

In conclusion I want to thank you all, again, for this tremendous honour, I hope I can live up to half of what Graham has delivered.

Graham it gives me the greatest pleasure to present you, on behalf of the Livery, your Past Masters' Badge, thank you.

Tim Dumenil
The Master

Common Hall 2019

The annual Worshipful Company of Butchers' Common Hall ceremony took place on 12th September with a new Master and Court elected for the coming year.

After meeting the challenges of a momentous period for the Livery, Graham Baker concluded his time as Master by thanking those who had worked so hard to ensure Common Hall 2019 took place back in Butchers' Hall following its multi-million-pound refurbishment. He was also presented with his Past Masters' Badge.

Tim Dumenil was elected Master for the coming year, along with the Wardens and Assistants who make up the Court and take on the responsibility of running the Company.

Jean Sawdon and Dave Richards joined the Court as new Assistants.



Past Master Geoff Gillo and Assistant Bill Jerney both stepped down and were thanked for their service and support.

The traditional church service took place at St Bartholomew the Great prior to Common Hall, with a Champagne reception and lunch in the Great Hall following on from

the formalities.

During his speech, new Master Tim Dumenil said: "I'm deeply honoured to accept the great privilege you have bestowed on me and I feel immensely humbled to be elected Master for the ensuing year."

"It's also really special to be

clothed in Butchers' Hall, the newest and, I think, best Livery Hall in the City."

Tim also paid tribute to the outgoing Master, Graham Baker: "I'm sure those here will join me in thanking you for being the right Master, in the right place, at the right time."

THE NEW COURT

The following Liverymen were elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday, 12th September 2019.

Master

Timothy Peter Dumenil

Wardens

Margaret Andrea Boanas
Derek William Berry
Christopher Frank Wood
John Allton Jones
Gwyn Howells

Assistants

P/M Patricia Jane Dart
P/M Stuart Peter James Thompson
Graham William Baker
Andrew William Parker
Stephen John Chick
Peter Howard Allen

Timothy John Stone
David Edwin Baker
Anthony Michael Stanton
Robert John Yandell
Rachel Jane Arkwell Griffiths
Robert John Bansback OBE
Alan Paul Thompson
Jean Margaret Sawdon
David William Richards

At the first meeting of the newly formed Court held on Thursday 19th September 2019, the following appointments were made:

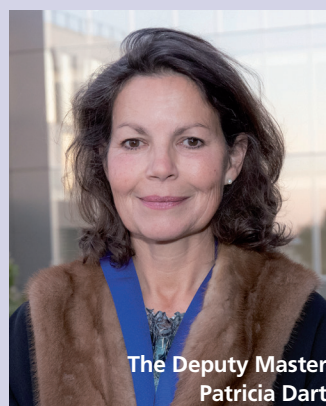
The Deputy Master
Patricia Dart

The Renter Assistant
Andrew Parker

The Providitor
Margaret Boanas

Honorary Chaplain
The Rev'd Marcus Walker

Almoner
P/M Ian Kelly



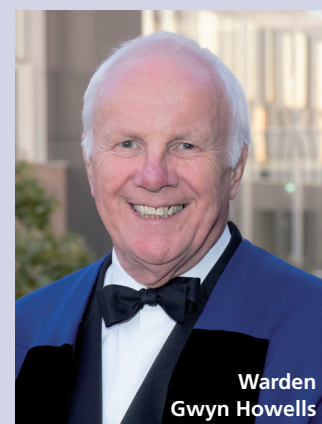
The Deputy Master
Patricia Dart



The Renter Assistant
Andrew Parker



The Providitor
Margaret Boanas



Warden
Gwyn Howells

New Assistants

Jean Margaret Sawdon

Jean's association with the meat trade started at a very early age being drafted in to assist at busy times in the family butchery business, a commitment which lasted until her father retired.

A qualified Home Economist working in education, her career progressed to various management positions and eventually to an Advisory level working with other teachers of Home Economics. In 1996, became President of the National Association of Home Economics and Technology Teachers, during which time in her year as President she was a UK delegate at two international conferences and worked closely with the Home Economists of the MLC to produce materials for use in schools.

For a time Jean was also a UK Council member on the International Federation of Home Economists.

The daughter of a Liveryman and being a visitor to 'Butchers' Hall' for many years she was very proud to be able to follow in her father's footsteps and be admitted in to the Company herself. Some years later she then became a member of the Company of Butchers of the City of York and in 2014 became the Clerk of the Company, a position which is very varied, busy at times, but most enjoyable meeting with other people in the industry and working with the other Clerks of the Companies and Guilds in York.

Jean lives in South Yorkshire with her husband John to whom she has been married to for 40 years. Her hobbies include walking, (including long distance walks), cooking and embroidery and has been a member of the Ryedale Agricultural Show Society for nearly 30 years.



Dave Richards

Dave has worked in the meat industry for 36 years after joining Towers & Co Ltd following completion of A levels at Maidstone Grammar school in 1983. This began his long association with the New Zealand meat industry which has continued into his present role as General Sales Manager at Alliance UK Ltd.

In 1992 Dave took up the opportunity to work in Afro NZ's corporate office in Auckland, where he joined the international sales team on secondment for 3 years. This provided a great experience in learning more about the processing and agriculture systems within the New Zealand rural sector.

Dave has represented Alliance NZ Ltd in various sales roles for 32 years and has built many client relationships within the UK retail, wholesale and foodservice sectors. As a farmer owned cooperative Alliance continues to provide quality products to a global market place. Although the reliance on the UK market has reduced over the past 30 years there still remains a strong link between the two countries.

Dave is proud to represent hard working producers and hopes stronger ties between the UK and New Zealand can forged over the coming years.

Dave lives in Kent with his wife Diane, daughters Claire and Emily and son James. In his spare time he is a keen supporter of Charlton Athletic and the England cricket team as well as playing the odd game of golf (badly). He is also a trustee of the Alexandra Sales Trust which raises "Smile money" for young people suffering from cancer. His "finest hour" came at the end of a 600-mile cycle ride in 2015 which raised over £50,000 for this great cause.



I am writing on behalf of the Trustees of The Cure Parkinson's Trust to thank you for all your support of the charity during this year.

It is such a privilege to have been selected as The Master's Charity this year and the company has been incredible in its support in raising an astonishing £103,068.64

Will Cook Chief Executive Officer



Elizabeth Baker presents Deputy CEO Helen Matthews with the cheque

COURT LUNCHESES

July Court Lunch

No more suitcases, no more Halls...

There's a certain synergy in the fact that bookings were being made by Liverymen for the first Court Lunch at the refurbished Butchers' Hall during the same week as the final "nomadic" lunch was taking place at Stationers' Hall.

While Liverymen and their guests enjoyed their last "outing" taking advantage of the bright July sunshine to enjoy the Reception and Stirrup Cup drinks in the garden, there was no disguising the excitement and chatter about a return to Butchers' Hall!

During lunch the Master took great pleasure in welcoming and taking wine with new Liverymen James Austin and Paul Elleston, wishing them many happy years as members of our Livery.

In proposing the toast to the guests, Past Master Patricia Dart thanked William and Kate Baker, Son and Daughter in Law for



Paul Elleston and James Austin

donating the sumptuous legs of lamb from their Northamptonshire farm, welcomed the Masters of the Barbers' and Musicians' Companies together with their respective Clerks before introducing Sir Peter Kendall, Chairman of the Agricultural and Horticultural Development Board.

In responding on behalf of the guests Sir Peter, a fifth generation arable farmer and former President of the NFU, paid tribute to the remarkable "traditions and fantastic success" of the Butchers' Company and made reference to



Sir Peter Kendall

the role tradition and grounded people had, together, in safeguarding the future of the food chain.

In referring to the challenges the industry faces Sir Peter talked about the "Crazy world" we live

in, how global events can create uncertainty in decision making and how similar minded organisations with grounded individuals should come together, using science, to counter the negative messages being propounded and to safeguard the supply of food for a world population approaching 10 billion people in an uncertain climate.

In concluding Sir Peter wished the Company every success in its return to Butchers' Hall urging us to stand proud while maintaining our traditions.



Master raises his glass to the Livery

September Court Lunch

Record numbers at Butcher's Hall

The largest number of Liverymen, in living memory, nearly 200 in a single sitting, enjoyed the celebration of the re-opening of Butchers' Hall at the September Court Lunch held on Friday 6th.

Such was the feeling of fellowship and camaraderie amongst Liverymen in the Hall it felt as if we'd never been away.

The versatility of the City of London's newest event venue was tested to the limit - and came through with flying colours.

Liverymen experienced the facilities of the Roof Garden and

October Court Lunch

'Beyond Food'

New Master Tim Dumenil certainly set out his stall at the October Court Lunch by inviting award winning chef, author and social entrepreneur Simon Boyle as the first guest speaker of his year.

Everyone knows the Butchers' Hall reputation for serving great tasting meat, great food and wonderful fellowship at its monthly Court Lunch. While October was no exception, Liverymen and their guests were also taken on an exciting journey to hear and understand the value of food, as a catalyst for social change.

During lunch the Master took wine with new Liverymen: Julian Pickles, Martin Edwards, Mark Harper, and Nick Allen wishing them many happy years as members of our Livery. They feature on the front cover with the Master!

In proposing the toast to the guests, Barry Gamble thanked Liveryman Jim Gaffney for donating the succulent Racks of Lamb enjoyed by all before



Mark Winston and Barry Gamble

welcoming guests Mark Winston, Master of the Worshipful Company of Playing Card Makers, and Simon Boyle.

In drawing attention to the latter's multi-faceted career in the food industry Barry set the scene for an illuminating and exciting response.

Simon Boyle's achievements are varied, including getting invaluable meat experience in the kitchens at The Savoy, acting as a Culinary Ambassador for Unilever, working on cruise ships, presenting unsuccessfully on Dragon's Den, as well as volunteering to go to Sri Lanka in 2004 to help after the Tsunami.



Simon Boyle

the ground floor Reception area while enjoying the Dumenil Champagne kindly sponsored by Past Master Mark Adams.

No sooner was lunch called than Liverymen excitedly took their places in the Great Hall and Court Suite, back in the familiar surroundings of the Vestry Tapestry and the Queen Mother's portrait, looking forward to sumptuous fare prepared and expertly served by venue management partners Life's Kitchen.

The main course of Sirloins of Aged Herefordshire Beef, arranged by Liveryman Paul Shipp on behalf of Dunbia was complemented perfectly by the Austin Bailey Malbec Reserve 2015 donated by Liveryman James Austin from the family vineyard in Argentina.

The AV facilities came to the fore as speeches made in the Great Hall were simultaneously



New liverymen Steve Cook, Martin Anderson, Colin Turner and Graham Penny



Hugo and Kirsty Grant

broadcast in the Court Suite with the competition for loudest applause and longest laughs carrying on throughout the proceedings.

Liveryman Peter Allen proposed the toast to Colonel Hugo Grant, Deacon of the Fleshers of Glasgow, and our first guest at the "new" Butchers' Hall, who

responded appropriately.

The lunch time draws, now traditional at Court Lunch were met with tremendous enthusiasm with a record sum being raised for the refurbished Hall.

Comments aplenty were forthcoming about the comfort and versatility of the specially designed furniture with Liverymen making the most of their opportunity on the day, to "get their name on a chair".... proof, if any was needed ... of their comfort!

There are still opportunities for Liverymen to get in on the action and sponsor their own 'Smithfield' chairs. For information please contact the Office.

This was indeed a special day in the history of the Worshipful Company of Butchers on a very special day at Butchers' Hall.

Jottings from the clerk

The Hall

It has been barely six weeks, on writing this article, since we took back control of Butchers' Hall from our Contractors, six weeks which has disappeared in a maelstrom of meetings, conferences, events (both Butchers and other organisations) and little down time to examine the huge decision made in late August that defined September. That decision was that, come what may and damn the detail, we would open on the 2nd September and bring in hugely needed revenue and, simultaneously, run the snagging programme of over 600 snags. But we had to in order to present a brand new Livery Hall absolutely fit for purpose in providing premier level facilities within the City of London whilst retaining the uniqueness and possibly quirkiness of the Butchers Company.

Some snags were small and some barely noticeable whilst others were hugely significant to the operational running of the Hall and could, if dealt badly, would remove much needed income from our PnL.

In the preceding week we were strongly advised not to accept the hand over by our specialists – as there were too many problems and we would regret it if we did – well there is nothing like a challenge and perhaps a defeatist approach to get the blood boiling and a strong emerging view that we could do both - 'trade' and 'fix' concurrently – which is what we did. In trading terms we over achieved in September and for that we thank very much our venue managers, Life's Kitchen, who have been involved with the planning of this great enterprise for the last two years – they have definitely had a significant piece in the fight for perfection and I



publicly thank them for being absolutely being one of the trusted team and forward leaning. In particular the svelte figure of Nick Levens and the pragmatic approach by Dave Pay – their two MDs – has been beyond reproach. Of course I must also reserve significant gratitude to our clients who must have been apprehensive as late August appeared and we were still, to all intents and purposes, a building site and none wavered or pulled out – thank you to all those reading this column from other organisations.

In snagging terms we have, amazingly almost completed the very long list – and to that I must also publicly thank Rise Contracts Ltd – in crude terms our builders and our choice in October 2017 – they have been a fantastic company to work with and have produced outstanding work for us. There has been rarely a cross word or worry – and I must thank Steve Murphy, the MD of Rise for his steadiness under fire and an unrelenting but pragmatic approach to achieving targets. Thanks must also go to his onsite project manager Dave Gorman – who never looked publicly flummoxed along with his two side kicks in crime – Tom and Ronan who made things happen without referring to contract terms



and conditions. We owe them a great deal – but frankly we have also paid out a lot so we are probably 'evens' in the build.

We still have issues with lighting and AV and with the bandwidth pipe which are not perfect or frankly acceptable – but we are getting there. We are still working out where our artefacts go – and some will never return – but we do have a hugely significantly iconic, modern, but at the same time a traditional Livery Hall which meets the dual demands of being the home to a significantly senior Livery whilst being a modern, premier class venue for our demanding potential clients across the corporate and livery space.

It's great to be back!





The Keys are handed over!!!!

Charity and Education

Every three years the Charity and Education Committee carry out a process which ultimately selects two charities which the Butchers' then support for the next three years. This year the selection process commenced in February and culminated in two Charities being selected in late September.

A significant part of the process is that a Liveryman must nominate personally his or her selected charity and, as importantly, then be intimately involved in the process. Nine charities, all of whom were very high quality nominations, were put forward and the Committee, having read through the covering letters and detail then marked them, independently. The scores were reviewed and after much discussion four charities were selected to go forward to the next stage. This involved the charities coming to an interview in front of the Committee, presenting for 15 minutes on why we should select them followed by 15 minutes of questions.

The four were then marked, again independently, and the scores added up. There was then a further discussion in order to decide the top two. I must add at this stage that all four charities were thoroughly deserving of support but, as is always the case, only two could be successful.

Teach First was again selected unanimously by individuals and Meningitis Now will be our second charity that we support both financially and by support from Liverymen.

We very much look forward to engaging with both charities and with support from the livery over the three years running from January 2020.

Jeff Mason
The Clerk



Past Master William John Brewster OBE

Father of the WCB Court

April 17th 1930 – 30th September 2019

John was born in Paris in 1930 to a family involved in the meat industry based at Smithfield Market. His father, Past Master Frederick W Brewster was Master in 1977, and his uncle, James A Brewster, Master in 1961.

With the oncoming of the Nazi regime he, and his family, were evacuated to England in 1937 and again evacuated to Argentina at the age of nine to live with a relative in Buenos Aires where he attended St George's College, a school for English patriots. He had learnt to speak French fluently during his short time in Paris and now he quickly learnt to speak Spanish.

Astonishingly enough he witnessed the sinking of the Admiral Graf Spee in the mouth of the River Plate

At the age of nineteen he returned to England and did his National Service in the Royal Tank Regiment rising to the rank of Major.

When he completed his National Service he joined his family company at Smithfield Market where with the knowledge he had obtained from his family in Argentina he became



an expert on beef and especially Scottish beef gaining respect from producers in Scotland.

He was awarded the OBE for his services to the meat industry and Scotch beef in particular.

He naturally joined the Butchers' Company following the footsteps of his father, and was clothed into the Livery on the 1st November 1951, becoming Master in 1983.

John married and became father to James and Katie. His marriage was dissolved and he married Daphne gaining another son, Edward. Both James and Edward are members of the Livery.

The weekend before he died he had enjoyed the company of his family including his grandchildren, who he had a special relationship and affection

for – all seven of them.

To his family and close friends he was known as William, but to his friends in the Livery and the meat industry he was 'John' or 'JB'.

John was deeply involved with Smithfield Market and ran his company, Gee & Webb Ltd, closely supervising at the same time the changes occurring at the market with the inception of rules and regulations required by Europe. He quickly became involved with the Smithfield Market Tenants Association and became its Chairman. This led him to becoming more involved with the City Corporation with the proposals of change and the relocation of the market. He was elected to the Court of Common Council which allowed his voice, on behalf of the markets tenants, to be heard and where he gained much respect for his work on other City Committees, planning in particular.

To the Butchers' Company he guided us through many difficulties over the years and his knowledge, experience and influence were very much appreciated and respected and also warmly welcomed.

Past Master Graham Jackman

Past Master Henry Tattersall

Henry Taylor Tattersall was born on 2nd. July 1935 and became a member of the Worshipful Company of Butchers on 5th December 1963 rising to be Master of the Company in 1994.

He was Managing Director of G W Biggs who were catering butchers that subsequently became part of Fairfax Meadow.

Henry retired to Devon in 1985 and for three years joined John Stone at Russell Hume before the business was sold to the Sims Food Group in 1988. He was a keen follower of cricket, his favourite county being Lancashire which is



Picture courtesy of Meat Management magazine

where he was born.

He was also a keen golfer and was captain of the WCB Golfing Society

He died on the morning of Monday 2nd September with his immediate family with him.

Liveryman John Stone MBE

David Butcher OBE

Liveryman since 1992 a former member of the Court and a Past Master of The Poulterers' Company.

He had close connections with Smithfield, in that both his Father and Uncle ran carriers under the names of Butcher (London) Ltd. and Butcher (Surrey) Ltd.

When the demise of the high street shops came about they sold up and David joined the Corporation of London, as it was then, as Superintendent of the New Billingsgate Market at Canary Wharf. He also stood in during his time at Billingsgate, for a short period, as Superintendent at Smithfield.

P/M Graham Jackman

OBITUARIES

The Company is sad to report the deaths of:

Simon Wheeler

Liveryman since 1979

Andrew Watts

Liveryman since 2009, Catering Hall Manager prior to closure of Hall and son of Liveryman Roger Watts, brother of Lewis Watts.

Robert Townley

Liveryman since 1989

Passionate about Bacon



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We are approved to supply several leading UK retailers and have been working within this market for almost 30 years.

For more information please contact:



UK Sales Office for Westfort
T: 0208 503 2233
E: sales@dhfoods.co.uk



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arthur.pynenburg@treif.com
mobile: 07980 - 65 17 10
www.treif.com

Passion for Food Cutting



Welcoming over 750 visitors, young and old, a team of Liverymen delighted in sharing their knowledge of the building, its artefacts and some of the background to our Livery Company.

Inevitably the Vestey Tapestry, the Borthwick Screen, the Katz Light Box and the various paintings were the stars of the show. The Bronze Bust of Her Royal Highness, The Queen Mother, in the Reception area, succeeded in welcoming all-comers.

The audience listened attentively to the history of the Company and appreciated the degree of thought, planning and attention to detail given to the refurbishment of the Hall, open for the Open House Event for the first time since 2014.

The 'Smithfield' chairs and table



Hundreds flock to Butchers' Hall for Open House



furniture came in for special attention with visitors remarking on the comfort of the chairs and the ability to dine without the discomfort and distraction of table legs as a real bonus.

Warden Margaret Boanas, this year's Providitor, who led the team, commented on the feedback saying: "Open House was a great opportunity to showcase our Hall with its design and layout, history and special artefacts and to tell people about the good work our Livery Company does in the Charity and Education sectors.

"The big take away for me was that not only does our involvement promote the Livery and the Hall, but that we are also there to represent the Industry - which we are at the heart of.

"It was especially pleasing to hear such enthusiasm, positive comments and even booking enquires. Thank you to Carla Ashcroft for organising and all those who made it happen."

Polishing to a shine: Butchers ready for homecoming

Hard hats and hi-vis jackets were the order of the day as our team of intrepid Liverymen and volunteers ventured into Butchers' Hall to begin the task of shining and polishing our silverware in readiness for the first Court Lunch on Friday 6th September.

The Hall was technically, a building site until being handed back at the beginning of September and a good health and safety briefing was a sensible start to the two-day working effort.

Led by Warden Margaret Boanas, members of the Interior Design team, together with family members and other enthusiasts, took to the task willingly, buffing and shining to their hearts content with great enthusiasm, gusto and

fellowship.

Tales were told and memories recalled of events at the Hall while Silver Livery goblets, candelabra, plates, challenge cups and chains all got the same loving treatment with no effort spared until every piece was gleaming.

We were, intermittently, rewarded with a visit to one of the other floors to see the work being done there.

A visit to the Great Hall coincided with the rehangng of the Vestry Tapestry, previously removed and stored before being professionally but lovingly cleaned, and the positioning of the portraits of the Queen Mother and Princess Royal - real highlights.

There was a lot of work



being done at the Hall, but, with the finishing line almost in sight seeing the Tapestry replaced and the portraits rehng reminded us of the

splendid grandeur of the Great Hall... enough for us to be able to say, "the Butchers are coming home."

See you soon!

Roast Beef the star attraction as Butchers' Carvery Lunch returns

The famous Carvery Lunch from the Worshipful Company of Butchers made a triumphant return to Butchers' Hall on 25th September, with Liverymen, Freeman and guests enjoying a wonderful three-course lunch, with dry aged roast beef supplied by Aubrey Allen.

The Master welcomed diners as they sampled the wonderful surroundings of our refurbished Livery Hall.

Immediate Paster Master, Graham Baker commented: "It was great to see the carvery lunches going again. I have lost count of the number of people in my year as Master who asked when will they be starting again. There is something special about roast beef in Butchers' Hall."

The beef was the star attraction of course, which had been stored and dry aged in the open fronted display fridge in the lead-up to the lunch. Next time you're in Butchers' Hall, look out for what's coming next.

Our remaining 2019 Carvery Lunches at Butchers' Hall will be held on **30th October** and **20th November**, both from 12:30pm for 1pm.



Carvery lunches will be held in 2020 on 22nd January, 12th February, 18th March, 29th April, 20th May, 17th June, 15th July, 16th September, 14th October and 11th November.

Prices for lunches in 2019 are £49.95 inc VAT, and for 2020 dates £52.50 inc VAT per person for a three course Carvery – beverages are additional.

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First function at Butchers' Hall welcomes the Lady Mayoress

Elizabeth Baker, the Mistress Butcher, wife of Master Graham Baker, hosted the very first lunch at the newly refurbished Butchers' Hall on Wednesday 4th September, with the Lady Mayoress as Guest of Honour.

The event specially arranged to host Mistresses and Consorts of other Livery Companies, together with spouses and partners of

Court Members and Past Masters was an opportunity to tour the venue, topped off with a champagne reception on the roof garden as the sun shone. A wonderful lunch in the Great Hall was followed by guest speaker, Jill Fraser, a trained nurse, author, TV producer, BBC reporter and founder of the charity *Kissing It Better*.

Donations collected at the lunch

raised £600 for The Lord Mayor's Appeal.

Having officially re-opened that week, the versatility of the Hall was demonstrated as it hosted the lunch while a Worshipful Company of Butchers' committee meeting and interviews for new Liverymen were conducted in the Court Suite.

Elizabeth Baker commented: "I was thrilled that it was the

Consorts' Lunch which presented the first opportunity to show off our stunning new Hall. It was a particular pleasure to have the excellent company of the Lady Mayoress who described our new hall as amazing. Jill Fraser's entertaining and witty talk about accepting old age was enjoyed by all. But sipping Champagne on the sunny roof terrace was my highlight."

First new members' evening showcases WCB

The Worshipful Company of Butchers' first event aimed at prospective new Liverymen took place on Monday 9th September, when those in attendance had the chance to meet the Master and tour Butchers' Hall.

The initiative was created and planned by the WCB Recruitment Committee to help those interested learn more about the Livery, the membership process, and ask questions.

What better way to explain the privileges and benefits of joining the Butchers' Company than over a glass of Champagne in our fantastic new Hall?

After a welcome from the Master and some background to



the Company, Liveryman, Claire White enthusiastically shared her experiences since joining 18 months ago.

Inaugural President, Lucinda

Baker spoke about the new WCB Young Butchers' Club and how it can be used to benefit career progression, provide mentoring support and be a route to

becoming a full Liveryman.

Two New Members' Evenings are now planned per annum, with the next event due to take place in March.

Nominations open for WCB and Institute of Meat Annual Prize-giving

We are pleased to announce that nominations are now open for our prestigious Annual Prize-giving Lunch and Awards, which will take place on Thursday 20th February 2020 at the newly refurbished Butchers Hall, London.

The annual prize-giving event has been running for over 25 years and has rewarded the achievement of over one thousand members of the meat industry since its inception. This year the awards were presented by none other than, HRH The Princess Royal, past Master of WCB and Fellow of the Institute of Meat.

As most of the individual awards are given to apprentices the prize-giving is the perfect opportunity for your talented apprentices to be recognised for their efforts. As well as being an inspiring experience and confidence boost for the apprentices themselves the awards can also generate valuable publicity for individual businesses. Professional



photography and press releases are available to all winners to support this.

With 12 categories to choose from there's plenty of opportunity for individuals and companies to win. Individual winners also take home a cheque for £250, a framed certificate and a year's honorary membership of the Institute of Meat. In addition, the overall winner receives a cheque for £500. The categories next year include: Best Retail Butchery Apprentice, Best Independent Retailer Meat Apprentice, Best Multiple Retailer Butchery Apprentice and Best Meat Processing Apprentice. The final list of categories will be announced in due course.

Commenting on the awards, Keith Fisher (MB.Inst.M), Chief Executive of the IoM and himself a



HRH The Princess Royal with Jack White

fourth generation Master Butcher, said, 'The prize-giving is a firm fixture in the meat and poultry industry calendar, and the positive feedback from the winners is always a delight to hear. We are committed to inspiring young people to join our industry and rewarding excellence where we see it.'

This year's overall winner was Jack White (pictured) of Cranswick Country Foods, who took home the title of Champion Meat

Apprentice of the Year, despite having no previous experience in the industry before joining Cranswick. Jack achieved the highest grade possible, Pass with Excellence, in his end-point assessment for the Butcher Standard Apprenticeship.

To nominate an apprentice, or for more information about the prizegiving, please either call Sheryl Horne at the Institute of Meat, tel. 01525 371641 or email info@instituteofmeat.org.

WCB Supports Summer School at Harper Adams University

A total of 31 year 12 students (17-year olds) from over the country took part in the Food Science Summer School at Harper Adams University in July. The Summer School is sponsored by IGD (the Institute of Grocery Distribution) and had support from the Butchers Company's Educational Charity fund. The objective is to give the students a good chance to explore the topic of food science and understand better the exciting variety of careers the food industry has to offer. They had a mixture of activities over the three days including short classroom lectures

from Harper staff, two food product development sessions (including sausage and burger production) and visits to local food factories as well as the University's farm. On the second the students had a 'Meet the Employers' event in which they heard at first-hand what a graduate career in the food industry involves. WCB Assistant David Baker (ex-Harper Adams) was one of the speakers and talked about his career in the meat industry leading up to the formation of Faraday Foods.

The claim for the Summer School is that the experience would provide 'a whole new approach to the food you eat and where it comes from' as well as giving a good feel for campus life at University. Judging from the questionnaires completed by the students, the Summer School lived up to these claims.



Typical comments were:
'thoroughly enjoyed the experience with the practicals and factory visits best'

'enjoyed it all and it has given me an insight into the industry'

'it taught me a lot about the food industry and the many jobs it entails'

'the experience was second to none'

'I enjoyed the hands-on experience e.g. food innovation and creativity'

'overall the Summer School was great ...maybe could have been a day or two longer'

The meat practical session also scored very well, although (perhaps not surprisingly) not quite as highly as the chocolate practical!
Assistant Bob Bansback OBE

Announcing the Young Butchers' Club

The aim of the YBC is to encourage and develop young people working within the meat, food and related industries, and to help grow future Liverymen of The Worshipful Company of Butchers as well as the wider professional Community.

Candidates must be over 21 and younger than 30, with membership an ideal stepping-stone to becoming a Liveryman.

Members get access to Livery

Functions with two discounted Court Lunches a year.

A senior Liveryman is appointed as mentor to help them to develop their full potential in any way they can, while the Worshipful Company of Butchers can help support career growth by offering a range of opportunities such as visiting major manufacturing sites, and regular social and networking events.

Contact the office for more information

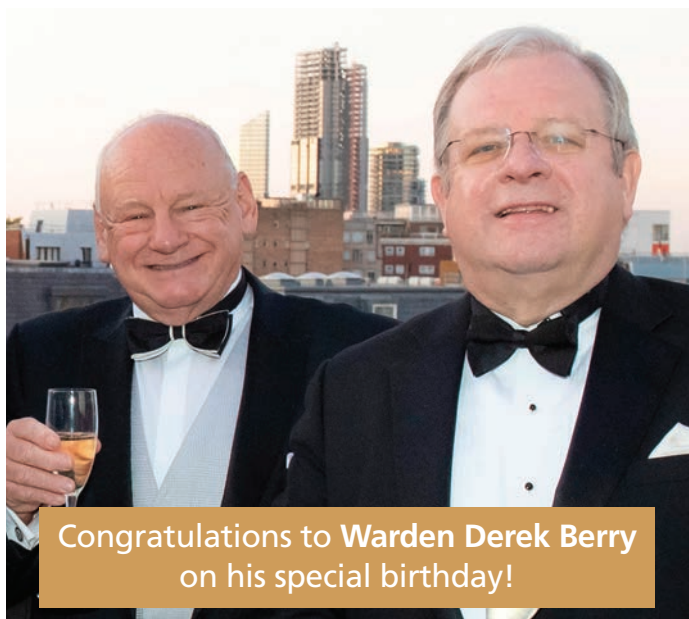


From the Editor Assistant Tony Stanton

I'm delighted to be able to write in this newsletter knowing that we are now, at last, established in our new and lovingly restored Butcher's Hall. I cannot express how delighted I am with the final result and would like to offer my sincere and heartfelt thanks to all our sponsors of this magazine for their valuable support over these past 12 months. I do hope that the quality of the artwork reproduction has been maintained at previous high standards and that we can continue to rely on the goodwill and support of our sponsors in the coming years. For further information please do contact Geraldine or myself to discuss alternative options.

As usual your feedback and input into this magazine is very much appreciated, so if you have any content, amusing or otherwise, that you feel worth inclusion, please do contact Geraldine.

Once again thank you all so much



Congratulations to Warden Derek Berry on his special birthday!



Taurus Lodge

A very important and historic year for Taurus commenced on 24th September with the installation of our Centenary Worshipful Master John Wood.

The meeting was a great success

both in the Temple and at the Festive Board. W Bro John brought a contingent of Masons from Nottinghamshire to swell the numbers. All present enjoyed a splendid afternoon and evening.

There are a number of Masonic Lodges within the City of London attached to Livery Companies. Taurus was only the fourth such Lodge. It was formed by some 17 members of the Livery in 1919, three of whom progressed to become Master Butcher.

Within the twenty-one Livery Lodges exists the same spirit of fellowship that prevails within the wider Livery movement. All

Masters of the Lodges are honoured guests at the other Lodges. Given the combination of Taurus Lodge returning to Butchers Hall and its centenary, it is expected that the Lodge will welcome a considerable number of Masters and other visitors during the year.

There are plans for a busy year within the Lodge. Two initiates will be welcomed at the meetings in November and January. Both are close relatives of the Worshipful Master. We shall formally celebrate 100 years for Taurus Lodge at our March meeting.

Taurus Lodge is the private

Lodge of the Worshipful Company of Butchers and can only accept Liverymen of the Company as members. As such 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 at 07921 777559 or via email to Edward.hoefling@btinternet.com.

The Worshipful Company of Butchers' Golfing Society



Pastures new

Thursday 26 September saw eight members of the Golfing Society and six guests take to the course at Faversham for the Autumn meeting. To add to the occasion, all of the food and drink served on the day – including the glorious beef butchered by the Captain himself – was sourced locally from Kent and was much the better for this.

Leading from the front, Chris Barkaway scored a competitive 28 points on his home course, a fine achievement given that Captains rarely win during their year in office but this result was not sufficient to keep at bay some charging performances from the field.

The competition for members was won, to the surprise of all by the Secretary who declared to the assembled crowd that he had played his worst round at Faversham for some time before revealing a score of 33 points, one clear of Peter Ford and Guy Van Zwanenberg in second and third respectively.

The losing member on the day was perhaps Andrew Burton – not on account of his score of 29 points, which was certainly competitive – but more so for the fact that I announced him to be winner of the Seniors' Salver when Andrew is a few years short of the qualifying age.

Chris benefitted from my embarrassment and I can only hope to do better in future. No promises mind..... I tend to



Captain Chris Barkaway congratulating Peter Ford

forget small but important details....

Competition amongst the guests was if anything even more fierce with new Liveryman Robert Cannon, guest of Andrew Burton, claiming first with a creditable 36 points on countback from Neale Adams, my guest and with John Benner, the guest of Peter Ford just one stroke further back. On behalf of the members I thank all of the guests for their time and camaraderie, which was a delight to experience. We hope to see you again at future events.

In the competitions open to all golfers, the longest drive was won by Neale Adams with an enormous shot on the tricky 12th whilst the prize for accuracy went to Robert Cannon for his nearest the pin on the 3rd and the Secretary held up the end for members with two beautiful shots to claim nearest-the-pin-in-two on the 17th. Catch

me at Butchers' Hall one day if you want me to describe the shots in greater detail as I shall bang on about them for some time....some things I don't forget....

The putting competition was rightly won by John Benner given his ace on one of the holes and we all hope that he enjoyed a bottle of Chris' wine but the cup was taken by the Secretary and shall in time reside resplendently on my mantelpiece.

The clear winner on the day however was Guy Van Zwanenberg who, although under clear instruction not to return home with any silverware, disregarded this order with gay abandon, taking back to Maidenhead the Clarfelt Cup, the New Zealand Salver and the John Edkins' Bull along with £28 for being the only golfer to register a two on any hole. Guy, you shall need to try harder next time....

Prize Winners

Armour Bowl
Craig Hamilton

Norman Wolsey Cup
Peter Ford – on countback

Clarfelt Cup
Guy van Zwanenberg

Hal Arnold Salver for past Captains
Mike George

Ted Grimditch Seniors Salver
Chris Barkaway

Putting Cup
Craig Hamilton

Prizes for Combined Spring and
Autumn scores

New Zealand Salver
(handicaps of 18 or under)
Guy van Zwanenberg

Gordon Sharp Salver
(handicaps greater than 18)
Peter Ford

John Edkins Bull
(best overall score on par 3s)
Guy van Zwanenberg

We next look forward to an AGM – hopefully at the Hall – and the year in office of Peter Allen with possibly another new venue in the Coventry area. Until then, I trust you each enjoy the festive period.

Liveryman Craig Hamilton

Sign up to GoCardless!



The Company has made changes to its accounting software in order to become more automated and is now using Xero online software for all invoices to the Livery.

We are also in the process of introducing GoCardless, a Direct Debit scheme which will auto-

matically take payment of all invoices (sent by the Livery), from your bank account, 14 days after the invoice date. Contact accounts@butchershall.com to be sent an online sign up link and you will never have to remember to write a cheque or arrange a bank transfer ever again!

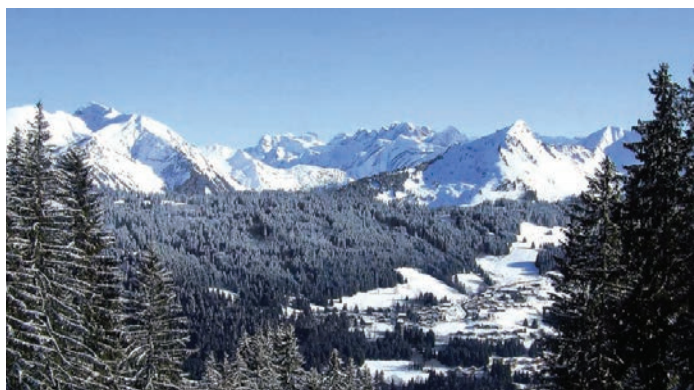
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LinkedIn



For Butchers' Hall catering and event spaces, follow

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and **@butchershall** on Instagram



Inter-Livery Ski Championship 2020 – Calling all skiers!

The Company would like to put together a team to enter the Inter-Livery Ski Championship, held in Morzine, France on 23rd and 24th January 2020. This highly entertaining and moderately competitive event is another great opportunity to meet other Liverymen and their guests (ringers!).

Many attendees make a week of it and can take part in other side-events during its course, culminating in the Slalom and Giant Slalom competitions taking place on the Thursday and Friday. Classes are divided by sex and weighted for age - so everyone has a fair shot!

Plenty of accommodation options are available, ranging from a group organised chalet to

individually arranged plans. The Livery Ski competition website at liveryskiing.com also provides a contact at the Morzine tourist office for assistance and 'preferable' rates.

At this stage, only your interest is required and we are looking for a team of between 3 and 10 people. Logistics and accommodation options will be looked at more closely once we have an idea of numbers.

It would be great to build upon the success of last year where the first butchers entrant finished 5th in the women's competition.

Come join us for fun and festivities in the snow!

For more info and to register your interest contact: **Claire White**
Email: clairywh@gmail.com

Newgate Prison Key Cupboard

Whilst sorting the artefacts placed into storage to enable the refurbishment of Butchers Hall we found the plinth onto which the Newgate Prison key cupboard rested. The key cupboard is now on loan to the Old Bailey. To 'reunite' the cupboard and plinth Past Master Ian Kelly, Providitor Margaret Boanas and Liveryman Amanda Buitelaar were invited to the Judges Dining Room at the Old Bailey where they were met by HH Judge Wendy Joseph QC and the Recorder HH Nicholas Hilliard QC. Also joining the group were Aldermanic Sheriff Michael Mainelli and Sheriffs Consort Alex Hayward.

P/M Ian Kelly



The WCB 200 Club Lottery

Have you joined the WCB 200 Club lottery yet?

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:

July:
Peter Roker
John Mann

August:
P/M Patricia Dart
Tony Morrow

September:

John Ressel
Fiona Wood

October:

John Ressel
Graham Youngman

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

DATES FOR YOUR DIARY

NOVEMBER

Saturday 9

The Lord Mayor's Show.
The Master looks forward to welcoming Liverymen, their families and friends for luncheon at Butchers' Hall.

Wednesday 27

The Annual Boar's Head Ceremony.
The Court will process from Butchers' Hall to the Mansion

House to present The Rt. Hon. the Lord Mayor with the gift of a Boar's Head.

Date to be confirmed.

Friday 29

WCB Charity Poker Event at Grosvenor Casino, Edgware Road, London
For further information:
Contact Assistant Steve Chick
steve@monarchfoods.co.uk

DECEMBER

Friday 6

Court and Livery Luncheon at

Butchers' Hall when the guest speaker will be Ronnie Irani former England Cricketer and Butchers' Son!

Wednesday 11

The Christmas Carvery lunch at Butchers' Hall.

Wednesday 18

The Butchers' Christmas Carvery Lunch at Butchers' Hall.

Sunday 22

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

JANUARY 2020

Friday 10

The Court and Livery Luncheon at Butchers' Hall.

Save the Date!

Friday 6 March

Grand Military Gold Cup Day
The Grand Military Gold Cup event at Sandown Park is a fabulous day out for Liverymen and guests, when you will be able to see the races from a private box, the Park View Suite, which is situated in a prime position on the second floor, overlooking the racecourse.