



The Worshipful Company of Butchers





THE FINALISTS HAVE BEEN CHOSEN - VOTE FOR YOUR WINNER!

The nominations for the Women in Meat Industry Awards are now in, make sure you vote for your winner at www.womeninmeatawards.com/vote

DEADLINE: 5th AUGUST

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- Meat Businesswoman Award – Foodservice
- Meat Businesswoman Award – Retailing
- Meat Businesswoman Award – Trade Body
- Meat Businesswoman Award – Craft Butchery
- Meat Businesswoman Award – Wholesaling



- Meat Businesswoman Award – Manufacturing/Processing
- Meat Businesswoman Award – Industry Supplier
- Meat Businesswoman Award – Training & Education
- The Rising Star Award

Winner of the Meat Businesswoman of the Year Award will be announced at the awards ceremony.



VOTE ONLINE NOW AT
www.womeninmeatawards.com

DON'T FORGET...

The awards will culminate in a prestigious black tie dinner on 15th November 2019 at the five star Royal Garden Hotel, Kensington, London.

To reserve a table or tickets contact Emma Cash on 01908 613323 or email emma.c@yandellmedia.com



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Newsletter Summer 2019

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Thanks to all who have advertised in this edition.

Thanks to Phil McCarthy for his photography.

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



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The Master Graham Baker

It has been an eventful few months since last writing. We had the Charity Night at the Guildhall which was a fantastic evening, raising over £60,000 for the Cure Parkinson Trust and a similar amount for the Master's Million. Thank you to everyone involved, a full report comes later.

Liz and I attended a garden party at Buckingham Palace accompanied by two of our children. We were very lucky to have fine weather and Her Majesty looked splendid as she talked to people in her garden. By chance we bumped into two members of the Cure Parkinson Trust team.

Liz and I attended the annual gathering of The Lord Mayor's team and Livery Masters and Consorts at Ironbridge. This is an important part of the Livery year and was attended by over 100 Livery Masters and their Consorts. We had a very organised trip around the Ironbridge Museums, sadly some of it in heavy rain. This was accompanied by a meal on Friday night and a formal dinner on Saturday night both in the museum itself.

I was expecting some interesting moments in my year but seeing The Lord Mayor and the Sheriffs dancing on a tractor tyre at midnight was not one of them.

We have had some memorable Court Lunches, one Liz and I were proud to see our daughter Lucinda clothed into the Livery and who could forget Tracy and her pig story? We also were pleased to see the Lady Mayoress for the annual Ladies Lunch, she managed to win the champagne.

These have been happy events, however the serious business of getting the Hall back up and running continues.

The most significant event has been securing a loan from The Charity Bank to complete the work. All the money has been received to give us the funds to complete the work and fund the



Still Dancing!

regeneration of the business into a profitable future. We are very grateful to the team at Charity Bank who worked hard to achieve this on the very day we targeted at the start.

My thanks also to all those within WCB who contributed so much to make this happen.

It doesn't end there of course as we now need to fund the repayments over the coming years.

As to the Hall itself it is still very much a building site but work continues at a pace. The builders will be with us until the last minute owing to some delays. This will make the finishing touches difficult. There is a lot to do to bring back our considerable amount of artefacts into the Hall. We would like some help in late August to achieve this on time.

We have an opening date of the 2nd of September and events are

planned for that week.

I am pleased to say there have been more bookings for the Autumn. As mentioned last time there is quite a buzz in the City around the reopening and especially the resumption of the Carvery lunches.

One thing I am very pleased to report is that where they have removed the scaffolding to reveal the cleaned stone work the Hall is looking fantastic.

As this will be my last message in the Newsletter I would like to thank you for allowing me the honour of being your Master for the year. It hasn't been an easy year for all sorts of reasons.

Liz and I have had some extraordinary times and met wonderful people. However having the responsibility of seeing the Hall reopen on time and all that goes with it has given us

some difficult challenges.

Thank you to all those who have helped in all sorts of ways, the Clerk, the office, the Wardens, the Assistants and Liverymen.

Raising some £ 90,000 over the year for the Cure Parkinson Trust has been a wonderful achievement and we hope it will make a difference in the search for a cure. Just raising the awareness is also so important. Thank you to all who helped.

We just now hope that the opening date of September 2nd will be achieved. We are planning a special lunch for the first one back on Friday 6th September where we expect very high demand.

Thanks to all, let's hope we are witnessing the start of a new chapter in the long history of The Worshipful Company of Butchers.

**Graham Baker
Master**

No more suitcases, no more Halls

Since the closure of our Hall in December 2014, The Butcher's Company has had 43 Court and Livery lunches and five Court and Livery Dinners held in 15 different Halls.

Special thanks to Ironmongers' Hall who have graciously stored our Silver, Gowns and Tudor Bonnets! We hosted nineteen of our events at their Hall. For the other twenty nine events we visited nine other Livery Halls.

Other events over the four years included four Ladies' Banquets, five

Charity events, five Past Master's Dinners and five lunches before processing to Mansion House for the Boar's head ceremony.

Livery Halls

Apothecaries
Barber Surgeons
Carpenters
Clothworkers
Coopers
Cutlers
Farmers and
Fletchers
Fishmongers
Founders
Furniture Makers
Goldsmiths
Haberdashers
HQS Wellington
Ironmongers

Leathersellers
Painters
Pewterers
Saddlers
Salters
Skinners
Stationers

Other venues in the City

Charterhouse
Guildhall
Inner Temple
Mansion House
Museum of London

We could not have enjoyed this adventure without the wonderful support of our Livery who sometimes had no idea where they were going!

Beadle's About

Neil has been our Beadle since 2001. For over eight years he has been a volunteer with the NCI (National Coastwatch Institution) at Shoreham where he is a senior watchkeeper.

The NCI is a voluntary organisation that was formed 25 years ago, after two fishermen lost their lives off the Cornish coast, below a recently closed Coastguard lookout. There are currently 54 operational NCI Stations, which are manned by over 2,400 volunteers keeping watch around the British Isles. Their Patron is HRH The Princess Royal.

On 21st May 2019. Her Majesty the Queen recognised the work of the National Coastwatch Institution by inviting some of their volunteers to the garden party at



Buckingham Palace. Neil and his wife Julie spent an amazing and proud day representing the NCI at Buckingham Palace Garden Party with

Linda Lawrence and husband Peter from the Operation Support group.

Prior to his life as a Toastmaster, Neil spent 19 years working in a marine environment, which comprised of 6 years aboard Distant Water Trawlers, sailing from the port of Grimsby to the Arctic fishing grounds. He then retrained as a commercial diver and spent 13 years working on construction in the Port of London Authority, the Port of Jubail, Saudi Arabia, Fujairah Deep Water Port and Queen Elizabeth 2nd Bridge Dartford.

Memoirs of a Butcher's Mistress

My mother told me that a lady is distinguished by three things: she never eats when walking in town, she never applies makeup or brushes her hair in public and she could never condescend to become a mistress.

Yet if she was alive, my mother would have been thrilled to tell people that her daughter was the mistress of over 600 men.

Notwithstanding the salacious enjoyment I derive from relating that fact, I am keenly aware that when I put on my "brooch of office" I am representing the Livery of which my husband is Master and by extension, all Butchers in the Company.

This has been a year of huge financial and organisational upheaval (places to go, lunches to eat, clothes to buy and hitting the right note in letters of thanks, for example). Added to a

few similar issues with the Company.....

Not to diminish the work of previous Courts, I doubt none would eclipse the arduous feat of endurance preparing for the return to the Hall has been for the current members. You could say they've had a mountain to climb.....

There are few superlatives I could fail to use to express the admiration in which I hold all the Kilimanjaro team ably led by my nephew David Baker, supported by his amazing wife, Lizzy. Greater than that is the gratitude I feel for increasing awareness of Parkinson's whilst raising a huge amount of money.

Most of the events I've attended have been in the City – but there have been memorable "away fixtures" too. There was the rare privilege of travelling with the Mayor of York in his official car, when attending the York Feast of the Butchers' Guild of York. Attending the ANZAC Day

Commemoration at the Cenotaph followed by the service in Westminster Abbey was humbling and inspiring.

I cannot say that I regarded the invitation from our Livery Company's Glaswegian equivalent with relish. To my ears "Flescher" was a little too graphic. What I experienced was one of the most enjoyable evenings of the year.

The expansion of the role of consort stirs mixed emotions amongst many Liverymen, within our Company and beyond.

The journey to becoming Master – quite properly – is a long and demanding one. The year itself requires a robust constitution. Support from home – at the very least – smooths the way. However, the potential of the role is boundless.

Most consorts I've met are well educated, articulate people who have a deep seated belief in the fellowships engendered within individual companies and their

philanthropic objectives acquired through a long association with their partners company.

In 1990 I came to the City, newly qualified, resplendent in Laura Ashley and an office on Basinghall Street with a view of the Guildhall. It may not be a story to rival Dick Whittington (no cats involved and the thigh high boots came much later). But the patient, tolerant dedication of everyone in the WCB office have helped me every step of the way.

Working at altitude up four flights of stairs (the most uneven outside the Tower of London) the guidance and practical support from Jeff, Carla and Geraldine has been invaluable.

My hope now is to be the first Mistress to welcome fellow Liverymen back to the Hall. That would complete what has been an unforgettable year.

Liveryman Elizabeth Baker

THE CLERK'S JOTTINGS

There is a huge amount going on in the Company, a significant amount which remains hidden to the average Liveryman not on Court, so here is a round up of a number of issues which may be of interest to you.

Clearly the Hall refurbishment and all that goes with it has been the focus. Now into the last two months of the project there does still appear to be a huge amount of work to be completed in the time available. Although the practical completion date (when the builder formally hands over the Hall to the Butchers) has now slipped to 2 Sep we are keeping the fully operational date also as 2 Sep. Whilst that decision might seem slightly mad (and as we move through July and August that statement may become even more true!) the slippage in the work schedule only really affects the external build and specifically the roof plant on top of the pavilion. This means that we can move our artefacts back into the Hall during the month of August - clearly with the goodwill and active engagement of the contractors.

The office space on the third and fourth floor is almost complete whilst the new mezzanine floor, which is an exciting new bijoux space with internal windows looking into the Great Hall, is taking shape. This promises to be a great addition to the Hall for private meetings and dining as well as a very attractive addition to Court lunches as it will provide an extra 12 covers for dining. This will increase the numbers for Court lunches to 168/170. The Court suites floor has changed out of all recognition and is now a space which can support a 120 cover event.

The ground floor Reception area and basement are the two floors which seem to be in a perpetual state of disrepair and I await with keen interest (and probably a growing sense of consternation as time marches



on) when those floors are complete. But putting all the concerns aside - we have a wonderful Hall emerging like a phoenix from the ashes. Roll on September!

There are a number of Butchers events which traditionally occur in September and I suspect will be overbooked. We are adapting a 'first come first served' approach so if you want to be guaranteed a place at the events please do book online early to avoid disappointment.

The first event will be the September Court lunch and for the first time will be held on a Friday (Friday 6 September). You will still have time to book on line by the time you receive this Newsletter but be quick - we are looking at a maximum of 240 Liverymen attending. You will all have seen the note explaining the rationale of the move and, needless to say, I have had a number of emails from Liverymen equally divided between supporting the day change or pointing out the concerns about

such a move. We will review regularly this change and make a final decision after a years worth of gathering the information. Common Hall I hope will also be well attended and is on Thursday 12 September - we will be going live on the website in the second week of July so receiving this Newsletter should act as a catalyst for booking online. And whilst talking about booking online you will all have noticed the step change in improvement of the website - this is a significant step up from its predecessor site, and being a joint site with our venue managers, Life's Kitchen, makes it a one stop shop for Butchers Hall.

Changing tack slightly I think it is important that all liverymen need to understand and appreciate the importance of bringing fresh blood into the Livery. We need around 28 new liverymen a year and the only way we can succeed in meeting that target is if all of you are focussed on introducing new people to the Livery. This is the

Recruiting Committee's main effort (not least because there is a financial target to be met) and they are producing a new handy sized brochure for potential new liverymen which will be published in early September. We will be running a potential new Liveryman reception on Mon 9 September in the Hall where, over a glass of two or wine, the Master will provide a brief introduction to the Company and Recruitment Committee members will be on hand to discuss further the merits of joining our Livery.

In terms of Charity and Education we are entering the process to downselect the two charities that will receive significant financial support for a period of three years commencing in January 2020. The first selection will take place in mid July and the final selection, post an interview process, will be in early September. Thank you to the Liverymen who nominated the charities - if we could only support them all - sadly this is impossible.

Finally, the thorny subject of fundraising. I have heard, more than several times, a view that Liverymen are becoming fatigued by numerous 'asks' for support in fundraising for the Hall. All I can say is that we are looking at streamlining and coordinating better the enthusiasm of those key members focussed on raising money for the Hall refurbishment. Please be patient but also support generously.

We really do need the support of all of you in order to make the Hall financially viable. There will be an article in the next Newsletter covering this subject in detail.

If you have comments on any of the subjects raised please do feel free to contact me. I can't promise that I will give you the answer you want but you will get a response from me. Have a great summer and I look forward to seeing you all in Butchers Hall in September.

Jeff Mason



Sarah Pick – WCB's New Nuffield Scholar

Sarah Pick is a beef farmers' daughter from Yorkshire, who is currently working as Knowledge Exchange Manager with the Agricultural and Horticultural Development Board (AHDB). In a fiercely competitive field, she succeeded in becoming a 2019 Nuffield Scholar – with WCB sponsoring her jointly with the Yorkshire Agricultural Society. The subject of her scholarship is 'Replacement heifer strategies for a productive and profitable suckler herd'. Sarah attended the WCB June Court lunch, where she was able to meet the Master and Derek Berry, Chair of the WCB Charities committee as well as several other liverymen with interest in Sarah's project.

The Butchers Company has valued greatly its sponsorship of Nuffield Scholars over the years. The Scheme provides an opportunity for enthusiastic individuals to travel worldwide and

study a topic of their choice in agriculture, land management, two particularly stick out from her report. horticulture or the food chain. The objective is for the scholarship to support the candidate's own personal development as well as bringing benefits to their business or career. To be eligible, they need to be UK residents aged between 25 and 45 and working in farming, rural land-based industry or the wider food industry as owners, managers or employees.

The WCB supports those working in the UK meat and livestock sectors. Scholarships are awarded each October and the projects must be completed within eighteen months, with the expectation that there will be travel of at least eight weeks.

The Nuffield Trust provides reasonable travel and subsistence costs to fund the study as well as practical assistance with travel and study plans.

Sarah embarked on a Nuffield Global Focus Programme in March and April of this year; this programme is designed to take the scholars out of their comfort zone and grasp the wider global agricultural scene. During a six-week period, she visited the US, Mexico, Brazil, New Zealand and the Netherlands. Out of all the many recurring themes and agricultural challenges she encountered during these visits, two particularly stick out from her report. Firstly, the greater recognition around the world of the need to reduce any adverse impact on the environment. In Brazil, she observed the crop/livestock rotation increasingly exercised on some of the large-scale cattle enterprises, whereas in New Zealand various measures are being undertaken with the objective of the country becoming carbon neutral by 2050. The other development Sarah

was impressed by was the increased application of new technology in farming situations; an example here was the sophisticated use of cameras in the Netherlands to measure individual pig growth rates.

Sarah plans to undertake further visits which will be more focussed on her project aimed at identifying greater efficiency in the beef suckler herd. This includes visits to Alberta, Canada and various best practice examples in the US; later in the year and in early 2020, she plans to spend time in Australia to explore how heifers are managed after their first calving on grass-based systems to ensure re-breeding within 12 months; after that, she will spend some further time in New Zealand. She will need to complete her report by mid-2020 with a view to presenting at the Nuffield conference later in the year.

Assistant Bob Bansback OBE

COURT LUNCHESES

April Court Lunch at Saddler's Hall

Saddlers' Hall, built in the City of London in a neo-classical style and with bespoke period furniture and historical antiquities and furniture, hosted the April Court Meeting and Lunch.

Liverymen and their guests feasted on Roasted Rump of New Zealand Lamb, generously donated by the Alliance Group, one of the biggest importers of sheep meat to the United Kingdom.

In proposing the toast to the guests, Liveryman John Reid paid tribute to the quality of the fare and thanked Alliance for supplying the Lamb.

John drew attention to the breadth of achievements of the day's guests, paying tribute to the



Nicky Amos

Olympic Games contribution of Mr Jim Redmond, Master of the Taurus Lodge, the business and fruit growing achievements of the Master Basket maker Chris Hipkins. and the business and



Lucinda Baker

Choral singing expertise of Julian Briant, Master of the Worshipful Company of Painter-Stainers. Both Masters were accompanied by their Clerks.

The Master, Graham Baker, was

delighted to take wine with Ms Lucinda Baker, not only because she is a new Liveryman, but also because she's his daughter!

In responding to the toast, guest speaker Nicky Amos, Executive Director of Business Benchmark on Farm Animal Welfare told us that farm animal welfare is now a leadership issue with strong commercial drivers for action and that companies are improving their management practices, processes and reporting.

By stressing the growing consumer focus and interest in issues such as animal welfare, health, food costs, food safety and the environment, Ms Amos rounded-off another successful and highly enjoyable Court Lunch.

Assistant Rob Yandell

Food for thought at WCB May Court Lunch

Provocative and challenging... alternative yet inspiring... some of the words used by Liverymen and their guests in describing the response to the toast given by guest speaker Tracy Mackness, founder of the Giggly Pig Company, at the May Court Lunch held at Painters' Hall.

The Master, Graham Baker, was delighted to take wine with Liveryman Gerald Shortland for his efforts in raising money for the Master's Million fund by completing his first ever Half Marathon in Bath, and with Liveryman Bob Reid in celebrating his 85th birthday.

In proposing the toast to the guests, Liveryman Mike Attwood thanked Gressingham Foods for their generous donation of Gressingham Duck "cooked two ways" and welcomed the Prime Warden of the Shipwrights' Company, and the Masters of The Armourers and Brasiers, Wax Chandlers and Cooks companies together with their respective Clerks.

What followed was different! Special guest, Tracy Mackness of



The Master, Tracy Mackness and the Renter Assistant

the Giggly Pig Company, had the audience spellbound when describing the rollercoaster events of her life story.

From working on her father's fruit stall in Romford Market, being sentenced to ten years for her part in a conspiracy to import £4m of cannabis, to turning her life around in prison. Tracy told guests how she developed skills and acquired qualifications in pig husbandry and pulled no punches in describing her attitude to life

and state of mind, developing, in her words, from drug dealer to sausage celebrity.

Those in attendance at Painters' Hall heard the incredible inside story of Tracy's success in becoming an entrepreneur: from winning a £5,000 prize in The Sun 'Trading Places' competition to developing a successful farming business with 600 pigs, owning and running a successful butchers' shop and an award-winning gourmet sausage business

employing 22 staff with 15 vans. Ms Mackness is also a best-selling author with an autobiography, Jail Bird: The Life and Crimes of an Essex Bad Girl, and she left no stone unturned in keeping the audience on the edge of their seats.

Overall, it was another wonderful occasion where Liverymen and their guests were entertained, while enjoying networking and fellowships from all corners of the meat industry.

Assistant Rob Yandell

Annual Ladies Lunch

The Lady Mayoress, Mrs Lindy Estlin, was Guest of Honour at the June Court Lunch in the Painters' Hall. The Master drank wine with 4 new Liverymen – Samantha Tinsley, Christopher Aldersley, Jon de Roeck and Jean-Pierre Garnier.

The Proposer, Liveryman Mrs Elizabeth Baker, thanked ABP for supplying the Beef Fillets and proceeded to welcome the Lady Mayoress as well as the Sheriffs consorts, Mrs Amanda Keaveny and Peter Green. She also welcomed Companion member Mrs Derby Franks, the Master of the Worshipful Company of Leathersellers and the Prime Warden of the Worshipful Company of Saddlers who was accompanied by his Clerk.

In her speech, the Lady Mayoress started by saying how pleased she was to be with the Butchers Company, whom she admired as one of the Livery Companies where a very high proportion of liverymen were, or had been, active in the meat trade.



Jon de Roeck, Jean-Pierre Garnier, Samantha Tinsley and Chris Aldersley



Lady Mayoress

She complimented the Company on its support for the Teach First and Theodora Children's Charity. She also praised the industry for the progress that had been made with uptake in butchery standards under the Trailblazer Apprenticeship scheme - not least because she applauded the fact that there was now a more positive encouragement for school

leavers to pursue apprenticeships as an alternative to a university education. In concluding, she wished the Company well as we return to our own Hall in September. The Lady Mayoress sat down to much applause after a speech in which she had thoughtfully acknowledged the work and achievements of the Company.

Bob Bansback OBE

On Saturday 15th June, at the Sussex Country Croquet club, 6 complete novices represented the Butchers at our first ever Inter Livery Croquet Tournament.

Hosted by the Glovers, 24 pairs started the day at this beautiful venue on the south coast in glorious June sunshine. As can happen in this great country of ours.....the last round was played in a complete downpour!

After a briefing on the rules for Golf Croquet, we were left to choose our "weapons" from the ageing relics of spare club equipment. At this stage, we realised there was much more to croquet than we anticipated.....round head or square head? Long or short handle? Heavy or light weight? Taking pot luck on the mallets, we went off to the lawns (the club has 11) for the first round of pairings. Considering our pre-tournament expectations of "just not making fools of ourselves", we came off with a win and 2 defeats, with one very narrowly. We were also very



Anyone for.... croquet??

surprised how much we enjoyed it! The game is very skilful, and once you have got to grips with the speed of the lawns, quite tactical – a cross between snooker and bowls, trying to block your opponent's lines to the hoop while setting your teammate up at the same time. Did you know, you can be offside in croquet? I do now having been offside 3 times during the same match and it is quite a penalty!

Going into the lunch break after the 3 rounds, Andrew & Jo were 3

wins out of 3, Steve & Tim, 1 win 1 draw 1 loss and Phil & Claire 1 win and 2 losses. We were certainly taking it much more seriously now than we expected! Unfortunately Andrew and Jo lost in round 4 (to the eventual winner) but would be playing for second place in the last round.

The skies opened and we were treated to a proper coastal deluge. Croquet in the rain is quintessentially English! The very last match to finish was a victory for Andrew and Jo meaning they

took second place! Considering none of us had played the game before, we made a very good account of ourselves as the inaugural Butchers team. It was a well run event and huge thanks to the Glovers for their hospitality. We will definitely be attending next year with half an eye on the prize.....and probably a visit to malletsareus.com in the meantime!

Well done team – Phil McCarthy, Claire White, Steve Chick, Tim Stone, Jo Stone, and Andrew Parker.

Assistant Steve Chick

ANNUAL SUBSCRIPTIONS

At a meeting of the Court on Thursday 4 July, it was agreed that annual subscriptions will increase from £300+VAT to £350+VAT per annum, effective 1st October 2019.



Master's Charity Ball

The annual WCB Master's Charity Dinner took place on Friday 17th May at the historic Guildhall in the City of London when, in a time-honoured way going back as far as 900 years, the Butchers joined together for fellowship and the joy of helping others.

The event is one of the highlights in the Worshipful Company of Butchers' calendar, and this year the focus was on raising funds for The Cure Parkinson's Trust.

Master, Graham Baker welcomed guests and told of his family's personal connection to his chosen charity during his year as Master. Graham's wife, Elizabeth was diagnosed with Parkinson's when she was just 43.

Representing The Cure Parkinson's Trust, Dr Jon Stamford also spoke. He explained how one of the biggest obstacles in finding a cure was raising the money required to fund testing and drug development – things Dr Stamford admitted did not come cheap.

Luckily, there were plenty of opportunities to give generously during the evening, with a raffle, silent auction and a fun round of heads and tails.

Following a first-class dinner,

party band The Sessions had the dance floor full until the early hours, while other guests mingled and enjoyed each other's company.

Master, Graham Baker said: "The atmosphere was outstanding, and this was commented on to me several times during the evening. This is what the Livery is about and if we can keep doing things like this the future of fellowship is assured. My thanks to everyone for their

outstanding support."

Thank you to everyone who worked so hard to organise the event and to the following sponsors:

- * Dumenil Champagne
- * Dunbia for sponsoring the main course
- * Wrights Food Group for sponsoring the dessert
- * Next for providing the table candle gifts
- * Yandell Media Group and Meat Management for producing the

souvenir brochure

... plus all those individuals and companies that provided raffle prizes and auction lots, and supported the brochure with advertising.

Dr Stamford struck a chord when he told guests: "Pat yourselves on the back for making a difference, because you did."

Over £60,000 was raised on the night for Cure Parkinsons.

Assistant Rob yandell





David Baker
presents cheque
to Dr Jon
Stamford



Liveryman Walter Balmford MBE
celebrates his 90th Birthday at the Ball!

DATES FOR YOUR DIARY

There are no Company events in August.

September

Friday 6 September

First Court and Livery Luncheon back at Butchers' Hall. Guest speaker The Deacon of the Fleshers of Glasgow.

Thursday 12 September

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

Friday 20 September

Champagne Reception and Film Night at Butchers' Hall. Further details to follow.

Saturday 21 September

London Open House Weekend. All welcome between 10am – 4pm at Butchers' Hall, Volunteers needed for the day. Contact the office.

October

Wednesday 2 October

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

Friday 4 October

Court and Livery Luncheon at Butchers' Hall. Guest Speaker General Sir Gordon Kenneth Messenger, KCB, DSO & Bar, OBE, ADC Royal Marines.

November

Friday 1 November

Court and Livery Luncheon to be held at Butchers Hall. Guest speaker to be confirmed.

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

Friday 8 November

Inaugural Black Tie Dinner with Raymond Blanc, CBE at Butchers' Hall. Details to follow.

Saturday 9 November

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

Wednesday 27 November (to be confirmed.)

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

December

Friday 6 December

Court and Livery Luncheon at Butchers' Hall. Guest Speaker to be announced.

Wednesday 11 December and Wednesday 18 December

The Butchers' Christmas Luncheons at Butchers' Hall. More details to follow.

Full details and booking information are available online at www.butchershall.com



OPEN HOUSE

We will be proudly opening the doors of our new Hall to the public, when we take part in Open House Weekend 2019 on Saturday 21 September. All are welcome between 10am – 4pm. Last entry is at 3.15pm. Refreshments will be available. If any Liveryman is available to volunteer to help out on the day, please contact The Office.

Wedding Congratulations

Liveryman **William Thompson** and **Katie Dunn**
Liveryman **Lucy Thompson** and **Nicholas Manners**
and the proud parents **Linda** and **P/M Stuart Thompson**

Master's Million Annual Golf Day

The Annual WCB Golf day took place at Essendon Golf course in Hertfordshire to help raise money for the Masters millions / Furniture for the new hall. The day raised just over £3200.

Nine team's teed off with a shot gun start playing Stapleford rules. The weather stayed fine until we reached the club house and then the heavens opened. The winner with a score of 43 points playing of a handicap of 18 was Ross Murray (ABP team). Guy Van Zwanenberg (WCB Golf Society) was 2nd with 40 points playing off 17. The team prize was won by Two Counties Foods team with 96 points. Reece Evans (ABP team) won the Longest drive and Guy Van Zwanenberg won the nearest the pin competition.

I would like to thank W W Giles, Two Counties Foods, Aubrey Allen, Townview Foods, Warman and Gutteridge and Denton Brothers for their kind sponsorship of the event. Also, every company



Alan Bird, Guy Van Zwanenberg and Tim Dumenil

that entered a team. Without them we wouldn't have been able to raise such a good amount this year.

This is the second year we have held this event, with everybody who has attended remarking how good the course is and how well

we are looked after on the day. Therefore, we will be running the event again next year and would dearly like to see increased numbers next year. Please look out for the date to be advertised, but I am sure it will be in June 2020.

Liveryman Alan Bird

OBITUARIES The Company is sad to report the deaths of: **Michael Aiken**, Liveryman since 1978. **George Kingston**, Liveryman since 1982.

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Meat Business Women Welcomes Royalty

Meat Business Women... The Conference 2019 took place on Tuesday 14th May at Painters Hall, to a sell out audience of over 180 delegates.

Attendees heard from industry royalty, American Professor of Animal Science at Colorado State University, Temple Grandin, who had flown in from the US specially to address the event and spoke to the audience about the different roles women play within the meat industry and how to address those challenges on a daily basis.

Chief Veterinary Officer, Christine Middlemiss spoke about the future of our industry,



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particularly the opportunities and challenges we face in the post Brexit era. This was coupled with fascinating perspective about how to operate effectively in a male dominated arena.

The group were then addressed by Her Royal Highness The Princess Royal who delivered an insight into

animal production systems and the importance of groups such as Meat Business Women to inspire the future generation of talent in the industry.

Laura Ryan (Chair of Meat Business Women) said "feedback from the event has been phenomenal, with industry stakeholders telling us the event was the best conference they'd attended in several years, so we are already planning our next forum which will place on 2nd October."

The event also witnessed the announcement that Meat Business Women UK would expand to include Ireland with Lisa Hand of

Dunbia Meats joining the committee.

Other speakers included:

Ursula Lavery (*Technical and R&D Director Europe, Moy Park*), Making a Global Impact

Teresa Exelby (*People Director, Morrisons Manufacturing*), Working with Purpose

Phil Hadley (*International Development Director, AHDB*) Trading Across the World

Sophie Devonshire (CEO The Caffeine Partnership & Lead at Speed author), How to Lead at Speed

Mel Wombwell & Kylie Roberts (SHIFT unlimited), Mentoring in Action

Meat Business Women Launches the 'One to Watch' Prize for 2019

Meat Business Women has launched the 'One to Watch' annual prize for 2019. The winner of the 'One to Watch' will receive a place on the 'Women Leaders' course at Cranfield University (worth over £4,000).

This prize is for an inspirational female in UK or Ireland who has made an incredible impact in her place of work in a very short period. 'One to Watch' is an annual prize awarded to a female aged under 35 years old.

Last year saw the inaugural 'One to

Watch' prize awarded to Harriet Wilson, Aldi UK.

Laura Ryan founder of Meat Business Women said, "Last year we had a phenomenal quality of submissions and Harriet was an inspirational winner. Evidence shows that companies with gender diverse boards achieve superior financial returns, are more resilient to group-think and benefit from women represented at all levels of management. Meat Business Women was established

four years ago to assist in making the image, culture and landscape of the meat industry more attractive to female talent, skilfully improve networking and nurture new female entrants into the sector.

'One to Watch' is free to enter and applications are open until 12th July 2019 with the prize being presented at the Meat Business Women Networking Dinner on 2nd October at Butchers Hall, London.

For further information
www.meatbusinesswomen.org

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Children's Charity

Helping sick and disabled children

On 14th July, BBC Radio 4 will be broadcasting an appeal on behalf of Theodora Children's Charity presented by celebrity chef, Ellis Barrie.

During the appeal Ellis shares his experience of seeing the Giggle Doctors on a visit to Royal Manchester Children's Hospital in 2018 and seeing the difference the visits make to children in hospital:

"In hospital families can be facing life changing situations, but when the Giggle Doctors arrive they help to bring a bit of positivity into that environment. They give children and their families the chance to laugh when normally they might be dreading what is coming next. The Giggle Doctors and the laughter they bring is like a support network for the children

and the families. It is really special."

BBC Radio 4 only choose a select number of charities a year for their appeal broadcasts, so it is a real honour for Theodora Children's charity to be chosen. The appeal presents a wonderful opportunity to raise vital funds and awareness of the Giggle Doctors amongst Radio 4 listeners.

The appeal will go out live on Sunday 14th July at 7.54am and will be repeated on Thursday 18th at 3.27pm. Theodora Children's Charity will also be sharing the link on their website for anyone who would like to listen to the appeal on iPlayer.

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

Alice Barley



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LIVERY WINE AND DINE AT BUTCHERS HALL

11TH SEPTEMBER 2019

The Livery Wine & Dine Club has established itself as a firm favourite amongst discerning guests who enjoy fabulous food perfectly matched with sensational wine at a sensible price all served within the beautiful environments of London's finest Livery Halls.

These events are informal, informative, highly sociable and a wonderful introduction to the Livery Halls of the City of London.

At only £89.00 per person for the full experience this is without any doubt the best value for money gastronomic experience in the city.

Reception Drinks at 6.30pm
Carriages at 9.30pm

Life's Kitchen are delighted to be working with Chateau Lestrille for the Harvest Supper at Butchers' Hall on Wednesday 11th September 2019

More details will be released in due course however we advise you to book early to avoid disappointment.



Voting open for Women In Meat Industry Awards

Finalists for the annual Women In Meat Industry Awards can now be voted for online, following a period of receiving nominations from right across the meat industry.

The unique annual Awards was launched in January 2018 by Liveryman Graham Yandell, the publisher of Meat Management magazine and once again will culminate in a five-star black tie dinner and after party at the Royal Garden Hotel, Kensington on November 15th. Organisers received over three thousand votes last year.

In 2018 the Awards recognised eight winners in different categories



which for this year is being expanded up to ten categories. The overall Meat Businesswoman of the Year Award went to Lisa Hand, the head of supply chain at Dunbia.

Broadcaster, newsreader, journalist, music aficionado and 2017 Strictly Come Dancing Christmas champion, Katie Derham has now been confirmed as the celebrity host for the next Women In Meat Industry Awards dinner and ceremony.

Liveryman Graham Yandell said: "We are delighted that Katie can join us and I hope as many Liverymen as possible will vote for the 2019 finalists. There is a wealth of talent across our industry



Katie Derham

and of course some are Liverymen at the WCB.

"We at Meat Management are really looking forward to recognising the amazing contribution women make to our industry once again in 2019."

Full details of all ten categories and online voting opportunities can be found at www.womeninmeatawards.com.

Tables and tickets for November 15th can also now be booked at the website.

Carvery Lunches at Butchers' Hall

The Butchers Company was always famous for its Carvery Luncheon which took place at the Butchers' Hall every Wednesday. It was an opportunity to sample the wonderful surroundings of our Livery Hall while enjoying a wonderful three-course lunch, with roast beef the star attraction.

Our carvery lunches will return monthly at Butchers' Hall the first being on the 25th September 2019. The remaining dates are 30th October and 20th November

2019, all from 12:30pm for 1pm.

Prices are £45.95 Inc VAT per person for a three course Carvery – beverages are additional.

Carvery Lunch places at Butchers' Hall are available for all. Please note that a dress code of business attire applies at these events.

Reserve your table for all Carvery Lunches by contacting the friendly sales team at Life's Kitchen:
Telephone: 020 7248 1163
Email: butchershall@lifeskitchen.com



Liveryman David Lishman and Deputy Master

British Charcuterie Live Event

The Worshipful Company of Butchers were delighted to be one of the sponsors at the British Charcuterie Live event held at Borough Market on St George's Day. Representing the British cured, smoked preserved, air dried, fermented and cooked charcuterie available, the products had been chosen from amongst the British Charcuterie 2018 Gold Medal Winners and some of the new products which have been entered into the British Charcuterie Live 2019 awards.

Producers from across the UK demonstrated their skills and provided tastings of their delicious and distinctive products. The Deputy Master and the Clerk attended the event.



Annual Inter Livery Clay Pigeon Competition

This year saw the 25th staging of the annual Inter Livery Clay Pigeon Shooting Competition - the most fiercely contested competition among the Livery Companies. The competition is held at Holland and Holland's Shooting Ground near Ruislip and is organised by Chris Parr of The Worshipful Company of Environmental Cleaners, The Worshipful Company of Butchers have previously won this prestigious competition on two occasions in the past. Previously, the competition was the largest competition held on one day in the UK due to the sheer numbers competing. But this year the organisers changed the format holding it over two days. This format worked well, as it enabled attendees to get away at reasonable time to beat the traffic. Also, instead of the traditional 'hog roast' in the marquee, the lunch was a plated affair served in the brand new Club House.

This year there were no fewer than 76 Livery Companies participating, and just over 60 teams each day. Once the scores were in, the electronic scoreboard showed the results



over the two days, and The Butchers Company had three teams in the top six. This year we entered 6 teams - 4 Livery, one Court and one Non-Livery team. It was especially pleasing to see new Liveryman representing The Company for the first time, and we were honoured to be joined by our Master shooting for the Court team. Congratulations must go to the Butchers 'D' Team who were 3rd overall with an excellent score of 327 ex 408 - Clifford Prior, Robert Gooch, Richard Taylor and Tony White. The Butchers 'A' & 'B' Teams were joint 6th on 317 ex 408. The Butchers 'B' Team were



Richard Taylor and Master

joint 3rd in the Flush with a score of 77 ex 80. This year we introduced 'The Captains Cup' for

the highest scoring Liveryman which will be shot for annually. This year the honours went to Richard Taylor with a score of 66 ex 82, the cup being presented by The Master.

I would like to thank all those Liveryman who took part, for their attendance which was much appreciated, also to The Court for their sponsorship. If any Liveryman are interested in taking part in 2020, please get in contact with me and watch out for communications from The Hall.

**Liveryman Julien Pursglove
Team Captain/Secretary**



Taurus Lodge

Taurus Lodge, the private lodge of the Worshipful Company of Butchers, was founded in December 1919 at Butchers Hall, Bartholomew Close. The application for the then new lodge was supported by the United Smithfield Lodge (which is sadly now defunct). During the recent works on the Hall, the lodge temporarily moved to The

Charterhouse and one meeting at Wax Chandlers Hall. However, with the reopening of Butchers Hall, all members of the lodge are delighted to be returning 'Home' for the most important year in the history of Taurus Lodge thus far. On Tuesday 24th September 2019, Worshipful Brother John Wood will be installed as Centenary Master of Taurus. We are anticipating a busy and interesting year during John's Mastership. Initiating two members of his own family, will doubtless be enjoyable and very fitting occasions for the meetings of November and January. As is our custom, the Master Butcher and Clerk of WCB will be invited to join the lodge for Dinner following the November meeting. The final meeting of the Centenary

Year will be in March. It is on this occasion that the members of the lodge will formally celebrate the Centenary. When the lodge was founded, the United Grand Lodge of England issued a 'warrant' or charter which document formally recognised the lodge. A 'Centenary Warrant' also issued by the United Grand Lodge of England, will be presented to the lodge in March to mark and celebrate the first 100 years. We shall be pleased to welcome a number of senior London Freemasons to the March meeting. In addition, throughout the year, we expecting numerous visits by Worshipful Masters of other City Livery Lodges (collectively the Sister City Livery Lodges). All members of Taurus are

liverymen of WCB. In addition, a number of Masters for the lodge, have also occupied the office of 'Master Butcher'. In recent years, Geoff Gillo, Brian Woodhouse and John Tuckwell have served in both offices.

Taurus members are all anticipating a very enjoyable year, and looking forward to the next one hundred years. News and updates during the year will be included in this column. In addition, Worshipful Brother John Mabb is hard at work penning a rather more comprehensive history of the lodge. If you are interested in joining or would like more information regarding Taurus in particular or Freemasonry in general, please contact Lodge Secretary Ted Hoefling

The Butcher's Golfing Society win the Horners' Trophy at Ashridge Golf Course!

The Society held its Spring meeting at Porters Park Golf Club on the first of May. Nine members and four guests accepted the challenge of mastering a tough parkland course featuring a varied selection of holes and lots of hills.

The Prince Arthur Cup – Walton Heath Golf Club - Thursday 16 May 2019

At the annual inter-Livery golfing competition our score of minus 19 was soundly beaten by the Cutlers, who won with a magnificent combined score of minus 1, our performance was creditable and if the Secretary had managed to sink the two thirty inch putts he missed early in the day, we would have placed fourth overall. Instead we finished fifteenth.

The Horners' Trophy – Wednesday 12 June 2019

Buoyed by our relative success, the Society entered into the Horners' Trophy at Ashridge Golf Club and in a format where the best two stableford scores from four count towards the result, won the event for the third time since we were introduced to the competition by Bryan Lund. Andrew Burton, Stephen Cook, Bob Gould and the Secretary – who had worked on his putting stroke – combined beautifully as whilst none of the participants could claim a great round individually, whenever one of the lower handicappers had a poor hole, one or both of the higher handicappers played a good hole and vice-versa.

The stand-out moment occurred on the par-five sixth hole when Steve Cook chipped in for an eagle three from all of fifty yards to support Andrew Burton's solid two-point par. The resulting seven point haul set the team on the path to victory with our score of 89



Andrew Burton, winner of the Spring meeting and the Captain
Chris Barkaway

stableford points three clear of the field. With luck, the Company will be able to find space to display the impressive trophy for all to see once we return to the Hall in the Autumn. In the meantime we must thank the Horners for their perennial hospitality and the organisational prowess of Colin and Andy Freedman in ensuring the success of the day. Even the weather played its part, staying dry almost until the end of the round. We look forward to defending our title next year.

Dates for the diary:

Autumn meeting – Faversham Golf Club, Belmont, near Faversham, Kent, Thursday 26 September 2019

Competition will resume at Faversham on Thursday 26 September. Captain Chris Barkaway's home course is set approximately forty miles outside of the M25 but easily accessed via the M2 motorway. It will be worth the trip as Belmont is an oasis of tranquillity and a stern test of golfing prowess.

LOGVEC/Ray Jeffs' Trophy - Hartley Wintney Golf Club, Hampshire, Thursday 25 July 2019.

LOGVEC raises money to allow disadvantaged children from inner-London schools access to the Duke of Edinburgh's award scheme. We always struggle to field a team so I would be delighted to hear from any member who wishes to play.

BDCI Golf Day – Surrey Downs Golf Club, Thursday 26 September 2019.

Whilst not an event organised by



the Butchers' Golfing Society, many members of the Company and persons allied to the meat trade will be aware of this charitable event. Should any golfer wish to play, I shall be happy to pass your details onto the organisers.

Should you too wish to join, 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 or persons allied to the meat trade wish to play at future events, either by themselves or with guests, details may be obtained from the Captain, me – craig_hamilton@btconnect.com, 07764 673 483 or via Geraldine in the office at Charterhouse Square.

Craig Hamilton
Honorary Secretary

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:

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Bob Enright

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Mike Attwood

John Ressel

June:

Graham Youngman
Steve Hind

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