





Assistant Tony Stanton

## Letter from the Editor

Looking back 12 months, no one could have envisaged the devastation that the Covid 19 pandemic has wrought. Over the years, science fiction writers have alluded to such a world-wide catastrophe but none could have imagined the reality.

In many ways, the fortunes of our Members reflect those of the country. Some have managed to keep going, some have struggled and still are, some have lost everything but few have prospered.

It is at such unprecedented times that the Worshipful Company of Butchers comes into its own. Regardless of our current situations, we all need support and there is some comfort in knowing that we are not alone, we are part of a much larger organisation dedicated to uniting individuals from all sectors of the industry and beyond. Our Livery Company offers a unique centre-point to the British meat industry and is at the heart of

one of the country's biggest and most important trades offering Members a sense of comradeship and support. We must work together to encourage and assist those Liverymen and women who are fighting to survive in these terrible times.

For now, we must look towards the future, to better times and to moving on from the normal we took for granted and embracing the new. The Guild persevered through the Black Death in the 14th Century, the Great Plague 300 years later and the historically speaking more recent Spanish flu pandemic and we will survive Covid 19.

I would like to thank those who continue to support this magazine through annual advertising. Perhaps now in an era of virtual meetings and online family time it is important to provide a tangible reminder that we stand together as proud Members of the Worshipful Company of Butchers.

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## Newsletter Autumn 2020

**Master:** Andrew Parker  
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 Tony Stanton

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Butchers' Hall  
 87 Bartholomew Close  
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 Tel: 020 3931 8350  
 carla@butchershall.com

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

Thanks to all who have advertised and written articles in this edition.

Thanks to Phil McCarthy for his photography.

Organisations wishing to sponsor future editions please contact Carla. carla@butchershall.com

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**The Immediate Past Master addressed the Livery with this final speech at Common Hall and would also like to express his sincere thanks to all Liverymen, friends and family for their continued support during his year of office.**

"My first act as the Immediate Past Master is to congratulate Andrew on becoming Master of this wonderful Livery, I hope you have the chance to attend some of the great functions that this Company has the privilege to be invited. I know you will have Simone and your family's support and the Court's full endorsement in all you are about to embark on. As Master, there are pleasures and difficulties to be faced, highs and lows, and there will be decisions that you must make for what you believe is right for the future of this ancient institution.

The maintenance of the Company culture and the changing of its culture into the 21st Century are issues that need to be addressed. The City of London has a major influence on all Liveries and no more so than in recent times as we work through this Pandemic and the choices that are made by so many companies about returning to the City to work.

I have enjoyed working with our military affiliates, my trip on HMS TYNE and dinner on the Victory. It has been interesting and helpful to keep our place in the hierarchy that we deserve. The reopening of the Hall with Past Master Her Royal Highness, The Princess Royal, was a special moment in my year.

Through the strident work of

# Past Master Tim Dumenil



our Committees, to them I'm most grateful, we hit our target on recruiting new Members; starting our Young Butchers initiative; we now have all our HR functions in place; we have a fully functioning Office with a newly appointed Deputy Clerk, and a Finance Manager. We have looked after our Students and Apprentices; we

have fed as best we can our Charities; we had some great speakers in the Hall and a couple of entertainers when we were not. We have strengthened our relations with Charity Bank so much so that they have said, and I quote: "We are delighted to have established a fruitful relationship and supported the

Worshipful Company of Butchers to refurbish Butchers' Hall. The Hall has been modernised while maintaining its heritage as a traditional home for an ancient livery which prides itself in supporting charities and other good causes. We hope to maintain and build on our good working relationship in the months and years to come." We have deliberately made the effort to keep them alongside us and they are keen to support us through this difficult time.

I am very grateful for the work put in by the Executive Committee and I am very proud to have worked with them in this stressful time. Some decisions have not been easy, but we have been of one voice to do everything possible to secure this Livery.

I have found in all my nearly 50 years in the City that Fellowship, social society, interaction and long term relations are important – there will always be the need to meet, discuss in person and action ideas together, and our Hall is the perfect venue. I believe our House Committee has done a sterling job in enhancing the beauty of our Home as well as ensuring that the commercial market is not put off by overzealous use of artefacts.

Before I finish, we need to remember a couple of Individuals who have sadly passed in this year. The Great John Brewster and the Lovely Derek Berry. Their Contribution to the Livery over the years has been without question and they will be sadly missed by us all.

So, it just leaves me to wish Andrew and Simone a great year in office – enjoy every minute!"

## Help us to keep in touch

It has been more important than ever that we are able to keep in touch with our Livery. We are now making greater use of email communications, so would encourage you to let us know your email address, if we do not already have this on file.

Ideally, if your home or email address changes, please us know by emailing [clerk@butchershall.com](mailto:clerk@butchershall.com) or updating your details in the Member's section of the website. Alternatively, a letter will suffice. Thank you.

## Fellowship reigns

The Master and Court are extremely grateful to those that have supported the Company with generous donations, purchases of artefacts and ongoing support of the Master's Million Appeal, but also appreciate the kind words, letters, emails and calls that the Office has received during the time that Livery life has not been as we all know and love.

Thank you to all Liverymen and Freemen for your patience, understanding and continued support during this difficult time. Stay Safe.

# The Master – Andrew Parker

## The Master's speech to the Livery at Common Hall *(abridged)*

It is an incredible honour to be elected Master of this historic and ancient company. I feel incredibly humble to follow in the footsteps of the many Masters that have gone before me including my father, Bill Parker, who became Master in 2003.

It was disappointing that we could not have Common Hall as we would have liked, but, on the plus side this is the first time that we had been able to broadcast Common Hall across the internet.

It is fair to say that the Covid 19 pandemic could not have come at a worse time. Having just rebuilt our Hall, which depleted our reserves and having to take out a £3.5m loan. The income from renting the third and fourth floor together with profits from the Life's Kitchen partnership contract have not materialised. Where we thought we would break even this year, we are now faced with a £500,000 loss which depletes our reserves further and leaves us with the inability to fight any further crises.

We now need the help and support from all Liverymen. We need to rebuild our reserves; we need to pay off our £3.5 million loan as quickly as possible and we need to ensure that we have enough money to keep our Hall modern and fresh. Warden Peter Allen is heading up the Enterprise group which is focused on raising funds and I implore everyone to contact him to see how you can help. We have various ways of helping.....the 200 club, monthly donations which I know many of you have contributed to and I hope will continue, the buying of chairs and tables, lump sums, room sponsorships, corporate memberships and many, many more...

Another way we can all help is by attending as many functions as possible. Even though we are currently in the situation where we cannot have functions – they will return. Functions are also one of the pillars of our Livery – fellowship!



The Master and his wife, Simone

There are certain events that happen only once a year and we need to see new faces attend these events to help keep the Livery fresh, vibrant and exciting. All these events are great in their own way, whether it is the long-standing historical events of the Ladies Banquet and the Boars Head, or the more relaxed Master's charity event! All are great fun and an opportunity for as many Liverymen as possible to take part in the fellowship of this Livery.

Talking of the Master's Charity – It may come as no surprise to you all that my main fundraising efforts for the next 12 months will be the Livery. Charity begins at home and, as I have already mentioned, it is important that we have a home for the long-term future of our livery. We are not a wealthy Livery compared to some and therefore rely on the generosity of you, our Liverymen.

I also do want to support a charity that is close to me personally. LOROS – The Leicestershire and Rutland Hospice Charity. My mother was cared for at the Hospice for the last 3 months of her life. There will be one or two fundraising events during the year including Assistant David Baker's ambitious plans to cycle from John O'Groats to Land end with a team. The culmination will be my Charity Dinner which will be a fun night out aimed at raising money for both the Hall and Loros.

Liverymen can also help our Livery by encouraging people from the industry and beyond to become Liverymen. Our Livery is a wonderful place for like-minded individuals to meet and share their thoughts over a lunch or dinner and of glass of wine. I encourage as many of you as possible to introduce new Liverymen and keep our livery energetic and appropriate. For the

younger member of the industry there is also the Young Butchers initiative. This new form of membership is a way of introducing young people working in the industry to the Livery before becoming Liverymen later in their lives. This initiative will be the future of our Livery and I once again ask you all to look within your own networks to see who could benefit from joining this scheme.

We have explored this year whether the Livery is still at the heart of the meat industry. Our industry has changed beyond recognition over the last 30 or 40 years. We need our Hall and the Livery to change to ensure we are still relevant to this industry. As a result, we will be looking at starting some new initiatives that will hopefully put us at the heart of the meat trade and as a focal point for discussions and debates for issues facing our industry.



# COMMON HALL 2020 Historic.... yet unique

The Royal Charter granted to the Worshipful Company of Butchers by King James 1 in 1605 dictates that a Common Hall be held on the second Thursday of September each year.

Determined that this year's unusual circumstances and the challenges of the pandemic would be overcome to maintain this important tradition, the Court convened on Thursday 10 September and was joined, remotely, by some 60 Liverymen courtesy of technology in the form of "Live streaming" of the event.

The traditional process of reviewing the year's performance, clothing the new Master and electing the Court for the forthcoming year took place in the quiet, socially distanced environment of the Great Hall, a far cry, unfortunately, from the ceremony and pomp of last year's event, coinciding as it did with the reopening of Butchers' Hall.

There was no less excitement though as Renter Assistant Andrew Parker; son of late Past Master Bill Parker, accepted the



chain of office from outgoing Master Tim Dumenil.

In paying tribute to the immediate Past Master's achievements in directing the Company's response to the challenges of the pandemic, a closed Butchers' Hall, significantly reduced income and servicing the company's loan, the Master pledged to position WCB and Butchers' Hall at the heart of our

wonderful meat industry.

In promising to continue to meet the challenges of the pandemic, he spoke of adopting new formal and informal initiatives, continuing the process of raising funds, striving to uphold the fellowship and focus on education and charity while aiming for the Livery Company to survive, revive and thrive into the future.

Liverymen Paul Dolan, Jim

Connell and Julien Pursglove were congratulated on their appointments to the Court whilst thanks were extended to Past Masters Patricia Dart and Stuart Thompson, both retiring from Court following 15 years' service.

The online recording of Common Hall can now be viewed on YouTube here:

<https://youtu.be/lp3geKCfzFE>

**WARDEN GWYN HOWELLS**

## THE NEW COURT

The following Liverymen were elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday, 10th September 2020.

The Master will make his appointments of The Deputy Master, The Renter Assistant, The Providitor, The Almoner and The Honorary Chaplain at the next meeting of the Court to be held in October.

### Master

Andrew William Parker

### Wardens

Christopher Frank Wood  
John Allton Jones  
Gwyn Howells

Peter Howard Allen  
Stephen John Chick

### Assistants

Graham William Baker  
Timothy Peter Dumenil  
Margaret Andrea Boanas  
Timothy John Stone  
David Edwin Baker  
Anthony Michael Stanton  
Robert John Yandell  
Rachel Griffiths  
Robert John Bansback OBE  
Alan Paul Thompson  
Jean Margaret Sawdon  
David William Richards  
Paul Dolan  
James David Connell  
Julien Douglas Pursglove

## Chairmen of Committees

If you wish to contact the Chairman of any Committee, please direct all initial communications via email to [clerk@butchershall.com](mailto:clerk@butchershall.com)

### Executive Board

The Master

### Finance

Warden Chris Wood

### Life's Kitchen/WCB

Warden Gwyn Howells  
**Management Board**

Warden Steve Chick  
**Charity and Education & Service Engagement**

P/M Graham Baker

### Event and Engagement

Warden Steve Chick

### Recruitment

Warden John Allton Jones

### House/Fine Arts

Assistant Margaret Boanas

### Fundraising/Enterprise

Warden Peter Allen

### HR and Staff

P/M Graham Baker

### Court Nominations

The Master

### Charity/Fundraising

### Event Sub Ctee

The Master

### City Food Lecture

Assistant Bob Bansback OBE

### External Quality Assurance

Assistant Julien Pursglove

### Pan Food Livery

The Master

# New Assistants



## Jim Connell

**J**im grew up on a mixed farm in Buckinghamshire which also had an abattoir. One of his first jobs from a very young age was cutting the ears off dead cattle as they were loaded each morning onto the delivery lorry. The farm also produced Bronze turkeys for Christmas and Jim was responsible for dressing all of the oven ready birds sold at the farm gate.

After graduating from Reading University with a degree in agriculture, Jim trained as a Chartered Accountant with BDO in St Bride Street. This was ideally close to Smithfield for lunches with fellow Liveryman Mark Twogood.

Using his finance skills, Jim has had various management roles in publishing, manufacturing, hotels, food distribution and even a commercial laundry. He also runs a support lodgings in Gloucester and Stroud with his wife for nearly 100 residents with mental health and learning disabilities.

His other main role is that of a non-executive director specialising in business turnaround.

Until recently Jim was a breeder of Red Devon cattle, with particular success importing semen from New Zealand. He lives in Cheltenham which is ideally located for the racecourse where he and his wife Ita are members.

Their daughter Billie has just started working for Marsh and Parsons in London and son Paddy is at Edinburgh Napier University where he also plays rugby for Musselburgh.



## Julien Pursglove

**J**ulien began his career in the meat industry with Dewhursts as a trainee shopman and butcher's cutter, having previously worked on livestock farms and attended Hadlow College of Agriculture. He then worked for a private butcher, K W G Ballard at Marden, where he gained practical experience in the slaughter process in their small modern abattoir.

In 1979, he embarked on a career with J Sainsbury's plc, he became a butcher, working in their retail division and successfully completed their retail management scheme. In 1991 he was recruited to Sainsbury's Head Office to work for the Meat Technical and Development Department, then in 1996 moved over to their Scientific Services Department.

In 2006 Julien was made a Fellow of the Institute of Meat. In 2011 he gained IoM Accredited Master Butcher status receiving it from H.R.H. The Princess Royal and has since been appointed one of the moderators.

He has successfully co-ordinated the WCB's participation in The Lord Mayor's Show in recent years and was the BDCI Festival Chairman for 2017/18.

Julien left Sainsbury's in March 2019 after 40 year's service with the Company. Although he is now semi-retired, he has set up his own consultancy business, delivering Animal Welfare Training at abattoirs.

Julien lives in East Sussex and has two daughters Ellie and Chloe. In his spare time he enjoys game and clay shooting, deer stalking and officiating at horse trials.



## Paul Dolan

**P**aul's career in the meat industry started with Smithfield based Eastwood Thompson.

Being ambitious he left to gain experience with Lloyds Insurance Brokers. However, the lure of the meat trade beckoned and he re-joined the meat trade via C.R.Barron owned by Liveryman Micheal Silver.

C.R.Barron were subsequently acquired in the 1980's by Hillsdown Holdings. Following a rationalisation of meat interests Towers Thompson emerged led by fellow Assistant Alan Thompson then CEO. During that time Paul was appointed to the main Board.

In 1998 the Board completed a successful Management Buy-out. Following Alan's retirement the CEO role was split. Paul became Executive Chairman where he remains today with interests in a company that is proud to operate Wholesale Meat Depots along with specialist Importing and Exporting operations engaged in meat, poultry and seafood.

He is also a Board member of the International Meat Trade Association and a member of the Army & Navy Club.

Paul is married to Pauline and recently moved to Kent. They recently celebrated 30 years of marriage during Lockdown.

He counts his interests as travel, theatre, social occasions along with many sports including being a lifelong supporter of Millwall Football Club.

There is a line in the last paragraph of the Spring Newsletter Clerk's Jottings which states that we hope that the next Newsletter has a happier tone to it and that we look forward to seeing you at our various events from September onwards. Hmm. Sadly, not quite the reality that I hoped for.

## Office Staff

The period between April and late September has been incredibly busy for the office team. Geraldine's post, as my Assistant was gapped when she left in April, and Carla and I juggled her responsibilities between us through until early August, when our new Finance Manager, Alison Gardner, arrived. Alison is a chartered accountant and has taken over the roles of both Carla and Michael, our consultant accountant. She has had a previous career in the public and private sector, most recently as the Finance Director for Greenwich Hospital Naval Charity, but also for the Royal British Legion as the Operations Finance Manager. Carla, in a decision that we made in January, but was overtaken by Covid 19 and Lockdown has moved across to be the Deputy Clerk – this is a new post that builds on Carla's huge experience in, and knowledge of, the Livery. She will lead with recruiting and all aspects of managing the membership of the Livery. This looks like being a hugely competent team but there is a mass of work to be done.

## Office and Livery Processes

Currently all of us are alternating between working from home and being in the office. Lockdown forced us to set up cloud-based IT



Alison Gardner



systems at home which have proved remarkably resilient and efficient. In addition, our HR processes and policies have been updated to ensure our policies are now completely compliant in today's environment.

The virtual conference tool, Zoom, has been invaluable in allowing the Livery to function efficiently and effectively. All our committees now run on Zoom and it has proven to be a huge success allowing committee members to be more efficient in their time management. We are carrying this new way of working into our forward programme and all committee meetings will be Zoom enabled, although it will be especially important for fellowship reasons to have face to face contact from time to time when permitted. Court meetings since April have also been run by Zoom and this has proven to be very successful.

Our first physical Court meeting since March was held exactly six months later in September and it was a shock to see real Court members rather than a Zoom effigy. Needless to say, managing a physical Court meeting is actually more difficult than a Zoom one! There is a saying that film directors should never work with children or animals – perhaps I would extend that to Court members too (excepting the Master of course!). For the first time in the history of the Company, Common Hall was held virtually with nominees for Court being physically in the Hall and Liverymen watching the historical occasion on a live stream.

## Recruiting

One of the areas that has proven to be a great success over this period is the flow of applicants to be made Freeman of the Company. We have managed to make Free fifteen applicants since early May which I believe is a record. Partly the success is due to having both

the applicant and the proposer attend Court virtually, which makes it easier to get them in the same place. Having fifteen keen and willing applicants is also down to the engagement of the Recruiting Committee who have been excellent over this period. Unfortunately, the next stage of attending the Chamberlain's Court at the City of London has slowed down as, though virtual City of London Freedom ceremonies are available, most Freeman wish to attend an actual event which is understandable.



Freeman Michael Dumenil with his father, P/M Tim Dumenil

## Letting of the third and fourth floors

The last six months have been extremely frustrating in attempting to commercially let one or two floors of office space. It will not be a surprise to you all that there has been very little interest during Lockdown, although there has been some reawakening of interest in the last two weeks. We now have had the original investment management company who were about to sign Heads of Terms in March return to re-examine our terms and this may materialise into Terms being signed – we await and see if this engagement comes to fruition.

## Butchers' Hall as a venue

The letting of the Hall as venue space is the area that has been most frustrating. In April we, along with our venue managers Life's Kitchen, initially looked at September as the restart point for holding all

Livery and external events. Whilst we would absolutely wish to be open for business, the financial figures demonstrate that it does not make economic sense to do so with the current Government restrictions which are in place. It is therefore most likely that we will remain closed to business until early March 2021, as January and February are months which do not attract much venue activity. This is not good news; it means that we will have been closed for almost exactly one year and I estimate that we will have lost around £1.17 million of revenue. In any business that is a significant chunk of money.

## Finances

So, in terms of business, we have been planning and replanning for at least five of the six months and the old military adage of 'plan early, plan twice' has been absolutely true. The second military adage that has been proved indisputably correct in this horrid period has been that of 'No plan survives first contact with the enemy'! I leave it to you to decide who the enemy is – I can think of at least two or three competitors for that title. I do jest but there is a very serious side to this financial issue. And that is that we are in a very precarious position and unless something is produced that solves the financial chasm that is opening up underneath us, the Livery will be in a very, very serious position. The Fundraising team is looking at reducing that gap and they will be engaging with you all very shortly but I would ask you all to be forward leaning in your financial support for your Livery. YOUR LIVERY NEEDS YOUR SUPPORT RIGHT NOW. And needs it more than at any time in the last few hundred years. Do not be shy – email the office and ask what you can do to help.

Jeff Mason The Clerk



# Liveriesmen connect through virtual Fellowship Fridays

Undaunted by the challenges of the Coronavirus, Providitor Margaret Boanas together with members of the Enterprise Team, worked to maintain and enhance the principle of fellowship, so important within WCB, in the middle of the Lockdown period.

With national morale sagging and the effects of the pandemic biting, WCB harnessed technology in the form of a Zoom Meeting to entertain some 50 Liveriesmen remotely with some amusing speakers at two separate events in June and July.

Breakout sessions at the start of proceedings saw Liveriesmen meeting and chatting online in groups of 4 or 5. Some said it was like being at a Court Lunch reception....without the drink....although it has to be



said there was ample evidence of some taking advantage of an early finish on a Friday afternoon!

Although Roast beef wasn't on the menu many of the trappings

of a Court Lunch were, with meat, kindly sponsored by Two Counties Foods Ltd and W.W.Giles Ltd donated to the Voices of Hope charity, and the usual 200 Club

and Champagne draws. The invited speakers comprised actors Michael Fenton Stevens of Spitting Image, Mr Bean, Outnumbered and Only Fools and Horses fame, and the charming Robert Bathurst, famous for chasing poor Lady Edith in Downton Abbey and playing the hapless David Marsden in 13 series of Cold Feet.

The art of the theatre was well to the fore as Michael and David kept their virtual audiences spellbound and thoroughly entertained with stories and reminiscences of life in the theatre and television.

Space prevents me from repeating the stories they told but, rest assured when WCB runs the next Fellowship Friday I for one will definitely be there....and I recommend you join too.

**WARDEN GWYN HOWELLS**

## Paused, but Ready!

As I write these words in the middle of September 2020, it is impossible not to reflect on how quickly life can change. September 2019 was one of the most exciting months in the fifteen-year trading history of Life's Kitchen, as we reopened Butchers' Hall after almost five years, with a full diary and a fabulous venue team ready to go. In the first sixteen weeks of trading Butchers' Hall generated over £500,000 of events revenue .....and fourteen weeks further on we were forced to close as lockdown began!

This Pandemic has been particularly cruel in its timing for the commercial operation at Butchers' Hall, bringing to a standstill all of the marketing momentum and client goodwill that had been built up in the first months of trading.

The lockdown has prevented at least £750,000 worth of events from taking place from

March-September 2020, and currently we do not foresee a return to anything like "normal" trading levels before March 2021 – a whole year lost.

Whilst this has been very expensive, heartbreaking and difficult for the commercial team at Butchers' Hall, there are some reasons for optimism. Client interest in the venue remains strong, with all sectors keen to use Butchers' Hall as soon as they are permitted to do so. Interest in our Roast Beef Carvery Lunches remains as high as ever and we are looking at how Butchers' Hall could be adapted to deliver these type of restaurant events more frequently and in a commercially viable way. And a number of events that were booked in during Summer 2020 have been deferred rather than cancelled.

Working in and around Livery Companies and their Halls certainly teaches a sense of perspective. The



Pandemic is the latest serious challenge that Butchers' Hall has faced, and it is going to take a lot of hard work, an absolute commitment to partnership and the support of everyone to attend events and participate as soon as we are permitted to do so. The Life's Kitchen team at Butchers' Hall cannot wait to resume what they do very well and look forward to welcoming you all back to your hall to feast in fellowship as soon as it is safe to do so.

**Nick Levens**  
Managing Director  
Life's Kitchen Ltd

## DATES FOR YOUR DIARY

Unfortunately, in response to UK Government Covid-19 guidance to adhere to the social distancing and event regulations which are required by law, there are no Livery in-person events in the diary for 2020.

We will respond to legislation as soon as possible. We hope to arrange some virtual events in the interim and will circulate details in due course.

### Saturday

**14 November 2020**

The Lord Mayor's Show  
CANCELLED

### Wednesday

**10 February 2021**

City Food Lecture 2021  
Guest Speaker: Melanie Smith CEO Ocado Retail.  
It is hoped that this will be a hybrid event, with attendance in person and virtually.

## Derek William Berry 1949 – 2020

**D**erek William Berry was born in Wapping on 17th September 1949, the only child of Elaine and Tim Berry. Sadly Derek's father died when Derek was just three months old.

This tragic loss caused Derek's mother to become very ill and Derek was brought up by an aunt and uncle who provided him with much love and care.

Derek was baptised in St Patrick's Roman Catholic Church Wapping and received his early education at the Church school.

On leaving school at 17, Derek took the position of Quantity Surveyor, but he found the work boring so left the Company after a year. At this time W.Weddel and Company, a subsidiary of Union International, Meat Importers and Wholesalers were recruiting young trainees all of whom were to attend courses at the Smithfield College under the watchful eye of Past Master Fred Mallion.

Derek proved an exemplary pupil and in 1970 on completion of his final examination, he was awarded the Institute of meat Gold Medal in recognition of his achievement.

As a Weddel trainee, Derek spent time visiting abattoirs, cold stores, tanneries and the London Docks, all of which provided him

with a sound grounding in the Industry. In the early 1980's, he managed the Weddel Smithfield Market shops. The trade was changing rapidly. Weddel had acquired Swift and Company and decided to withdraw from Smithfield.

Derek was approached by Towers Thompson and spent 10 happy years with them before returning to Smithfield to join J.F. Edwards, where he subsequently became Managing Director before retiring in 2018.

During his time back on the Market, he played a significant and influential role with the Smithfield Tenant Association, where his sense of justice and fairplay won him the respect of all those he came into contact with. He also conducted early morning tours around the market with visitors, finishing off with a bumper breakfast at the nearby Hope or Fox and Anchor.

Apart from work, his other great



passion was Arsenal FC, where I often joined him to watch matches. Derek was generally blessed of a calm and temperate nature so it was most incongruous to see how vociferous he could become should a pass be misdirected or a goal opportunity squandered!

Derek's life partner was Joan. They grew up on the same street and were devoted to each other. They enjoyed visits to restaurants, pubs and Livery events, particularly The Lord Mayor's Show followed by lunch at Butchers' Hall which was always a great favourite.

Derek was admitted to the Livery in 2000, having been proposed by Dennis Clark and Seconded by Ted Price, CC. He was elected to Court in 2012. Through his trade contacts he gave unstinting support to a number of Providors as they sought to find donors and sponsors to contribute meat to a Court lunch.

Derek's major contribution to the Company was in the field of Charity, Education and Fundraising. By nature he was generous and charitable and he truly fulfilled his promise to put something back into the Trade which had given him so much.

It comes as little surprise that Joan has been overwhelmed with over 200 letters and cards of condolence. Each letter describing Derek as a true gentleman. Joan would like you all to know that she is extremely grateful and thankful to everybody for their kind words and support.

We all have benefited and been enriched by knowing and working with Derek.

His generosity of spirit and sense of humour will be sadly missed.

May he Rest In Peace.

**P/M IAN KELLY**

## Run The River for Derek

**D**erek was for a number of years a very highly valued and respected Chairman of the Charity and Education Committee and he played an important and instrumental role in forging our relationship with Teach First. He valued their work enormously and attended all of their events whenever he could whether it was their Careers Expo at the Crystal Centre or Butchers' Hall, meetings in their offices or as our representative at briefings

held by the Charity.

It was decided that this year our team for Run The River, Teach First's annual fundraiser, should be called Worshipful Company of Butchers in memory of Derek Berry. Around 40 individuals associated with the Livery have volunteered to walk/run 5km or 10km in their local area, or have simply donated money in his memory. The number of those participating and over £2,000 raised is testament to the



wonderful relationship he had with so many of us and the respect and regard in which he was held. Such was his modesty

he would have been completely bowled over by this response from his friends and colleagues.

**GERALD SHORTLAND**





Prince Philip talking to Senior Management during a visit to Frigorifico Anglo in South Dock Buenos Aires in 1962. Dick Jolley is 3rd in the line on the right (with moustache)

## Richard Jolley OBE, MC\*

As we have recently celebrated VJ day, we think it appropriate to advise Liverymen of the sad death of Richard (Dick) Jolley, on 7<sup>th</sup> August, aged 98. Dick had been in the Ashurst Park Care Home Tunbridge Wells for several years. Sadly he contracted Covid 19 from which he recovered but then succumbed to pneumonia. He is survived by Jeanne his wife for 73 years, Stephen and Alison. Penelope predeceased him. Dick was educated at Skinners School Tunbridge Wells and joined the Vestey Group in 1939 and, apart from his war service, worked for them until his retirement in 1988.

He spent many years in Argentina rising to the position of Vice President of Frigorifico. On his return to the UK he became a Director of The British Beef Company and was admitted to the Livery in December 1984. In 1987, he was awarded an OBE for services to the Meat industry.

Because he was too young to enlist, Dick joined the Home Guard and in 1942 the Royal Scots Regiment. In India he was commissioned into the 2nd Punjabi Regiment and in April 1944 was at the battle of Kohima.

The recommendation for the MC awarded to Captain Jolley states that, by his own example, he did much to steady the troops who were under heavy mortar fire. When their position was

eventually over run, he led a party back to get a number of other ranks, who had been cut off displaying courage and leadership of the highest order.

Major Jolley returned to the area in February 1945 and remained there until May 1945. In March he was ordered to infiltrate his company into an enemy stronghold near Meiktila. His skillful leadership enabled them to completely surprise the Japanese and inflict heavy casualties. In spite of heavy grenade shelling he completed his task and extricated his men without loss. On the 3rd of May he was engaged with the enemy again and was severely wounded in the open. Realising that attempts to rescue him would lead to heavy casualties he ordered his Company to leave him where he was and withdraw. However he was recovered hours later.

Given the treatment that a captured British officer could expect from the Japanese this was seen as an example of self sacrifice of the highest order and underlined his total commitment to his Battalion to whom he was a constant inspiration. For his actions in this campaign he was awarded the bar to his MC. This recommendation was signed by Field Marshall W J Slim Commander in Chief Allied Land Forces.

A truly remarkable man by any standards.

**LIVERYMAN PETER CLARK**

## Harper Adams Student Researches British Meat Industry historical links with South America

The association of the British meat trade with South America goes back into the 19<sup>th</sup> century and close relationships between British importers and South American meat exporting companies have continued up to present times.

This history is easily forgotten and the WCB Education Charity is supporting a research student, Morgan Metcalfe, at Harper Adams University to conduct an 'historical appraisal of the growth of the meat sector in South America'. Brazil, Argentina and Uruguay are currently the largest meat exporting countries but in more recent years, Chile, Paraguay and Colombia have also built up their meat trading businesses. Total meat exports from South America are expected to exceed 10 million tonnes for the first time in 2020 – an increase of over 30% compared with ten years ago. The pattern of trade has changed significantly in recent years with increasing quantities now being sent to China and other Asian markets.

There is already a fair amount of archive material on the South American industry, but the Butchers Company is able to supplement this in two further ways. Firstly, as a result of a joint initiative between the WCB and the British Library Sound Archive department, there are 24 CD recordings of Past Masters and distinguished Livery members' recollections which have been loaned to Harper Adams University



**Morgan Metcalfe**

to assist them in this project. Secondly, we have a fund of information within our Livery of some of the more recent South American meat industry history.

Morgan recently graduated with first-class honours BSc degree in Food Technology and Product Development from Harper Adams. He chose to study food at Harper because his family is involved in the meat industry in Wales, supplying leading catering establishments in Snowdonia and the Conwy Valley. The objective of his WCB sponsored research is to obtain a Master of Research (MRes) degree in Food Industry Management with a view to going on to take up responsibilities in the family butchery company.

*This is an exciting project for those interested in some important parts of our meat industry history and heritage. If anyone would be prepared to talk to Morgan and share their own knowledge, stories and experience, please contact Bob Bansback at bob@bansback.co.uk*

**ASSISTANT BOB BANSBACK, OBE**

### OBITUARIES

*The Company is sad to report the deaths of:*

**Mike Buswell**, Liveryman since 1966

**Mrs Lindy Morrow**, Wife of Honorary Liveryman and former Clerk Cdre Anthony Morrow CVO

**Richard Jolley OBE MC\***, Liveryman since 1984

**Reginald Blair**, Liveryman since 2003

**Warden Derek Berry**, Liveryman since 2000

# Teach First and WCB unite to help our schools

**T**each First was founded in 2002 to help address the imbalance in education that exists between those from a wealthy background and their disadvantaged peers. Their mission is to build a fair education for all through training and supporting brilliant teachers working in the most disadvantaged communities and The Worshipful Company of Butchers has provided vital support for the Charity, working alongside them in a variety of areas over the last seven years.

The National Foundation for Educational Research has reported that students are on average 3 months behind in their learning, as a result of Coronavirus, having only covered about two thirds of the curriculum and only 38% of pupils returning their last piece of set work in July.

The effect of the Covid 19 pandemic has been to expose and exacerbate the impact of poverty on learning. The least wealthy pupils are faced with no quiet place to work, no laptop, no printer and sometimes no escape from an abusive home, and no regular meal. The effects of poverty are layered and they overlap one with the other. Chair of the Education Select Committee, Robert Halfon said "we need long term targeted solutions to tackle disadvantage. Teach First's finding that just 45% of disadvantaged pupils achieve a pass at GCSE Maths and English (compared with 72% of non-disadvantaged pupils) is deeply troubling."

During Lockdown 300,000 pupils were without digital access with 25,000,000 households

accessing the internet without a contract, which is the most expensive available route. In a survey of 600,000 teachers working in disadvantaged communities, only 2% believed that their



**The Master with Warden Derek Berry, Georgie Pedley (Teach First) and Sarah Ramsay (Meningitis Now) received WCB support at the February Court lunch**

pupils could access the internet at home. Through their supporters and partners Teach First arranged for 1,500 digital devices to be donated to the least wealthy households.

As those members of the Livery who have watched their series of webinars will know Teach First has been doing wonderful work during lockdown and making a vital contribution to education as a whole. Ten days after March 23rd, all of the training and support that the Charity normally provides by way of their Summer Institute for the teachers that they recruit and train was available on-line and their cohort of trainees numbering 1,699 for 2020/21 will have the benefit of a brand new programme. From this October, Early Career Framework will provide additional support in place of the mentoring that they would have received before the pandemic.

In addition they have made available, on-line, a guide for teachers on how to run a summer school, and have collaborated with 40 educators and organisations to



**Lucy Thompson**

establish Oak Academy which within two weeks provided a resource to act for all schools as a full on-line curriculum or a supplement to schools' own lesson plans. All of this work is of the highest quality and invaluable for our

society.

Our Livery's support has had to be adjusted to reflect the new environment that presents itself to every one of us. We have been unable to host our career insight days, whereby businesses associated with the Livery open their doors to a number of school pupils so that they can experience at first hand a place of work. But, inspiring a number of people associated with the Livery, instead of standing up in front of a class to talk about their daily work have volunteered to put together virtual careers talks. A vital element of education is for pupils to be prepared for the work place because education is useless if it doesn't lead to employment.

Liveryman Mike Attwood has worked together with IPC Europe and sourced six potential candidates who will prepare videos that will explain their work on a day to day basis and also offer advice on CVs and interview preparation. Liveryman Lucy Thompson has again made time to produce a wonderful video explaining her role as Managing Director of Freemavens and thanks to Assistant Bob Bansback, Harper Adams has made available a video describing their Food Science Summer School. The contribution made by these volunteers cannot be overstated and they serve as fantastic ambassadors and advocates for our Livery.

**GERALD SHORTLAND**

**A**s the summer draws to a close all of us must be reflecting on what our country and its people have had to endure since 23rd March. At that time our own Keith Fisher was away from home judging a product competition. Like many of us he had no idea how much the world was about to change, almost overnight.

Inevitably the UK economy has, and continues to be, buffeted by the pandemic. Yet for retail butchers it's far from being all doom and gloom. In fact, there is much to be positive about.

## Consumers turned to butchers during lockdown

According to research commissioned by the Agriculture and Horticulture Development Board (AHDB) the well-known surge in business experienced by butchers during lockdown has been more than just a short-term blip. For the 12-week period ending 12 July 2020 butchers enjoyed a volume uplift of 32% compared to the same period last year<sup>1</sup>. Another study, by IGD

## WCB's Nuffield Scholar produces 'Hard-hitting' Report

**S**arah Pick, WCB's latest Nuffield Scholar completed her report at the end of June – and it contains a stark challenge: 'The long-term future of the UK beef suckler industry hangs in the balance', noting that the sector has seen many years of poor returns and faces the almost certain prospect of the loss of the current Basic Payments Scheme in future years. But she also has plenty of constructive solutions for beef producers - her key recommendation is for them to successfully calve their



# Why Butchers can now afford to look on the bright side

reveals that 78% of shoppers visiting specialist stores like butchers more frequently during lockdown, say they intend to continue doing so<sup>2</sup>. Ease and speed of shopping, better social distancing and the personal service of a butcher are all factors that work in our favour. Now is the time for butchers to capitalise on these gains, possibly by promoting their local/British credentials, as a renewed interest in 'buying British' has also been a factor of the COVID period thus far.

## Brand new government incentive to employ apprentices

Coinciding with the revived interest in the high street a one-off extra funding initiative has been launched, which means there's never been a better time to consider employing a new apprentice.

The meat industry is fortunate



to have three highly successful apprenticeships, developed by industry groups and supported by the IoM, working within The Food and Drink Training and Education Council (ftec), formerly the Meat Training Council. The first of these apprenticeships was the Level 2 Butcher, which since its launch in 2016 has seen around 1400 new butchers go on to complete their apprenticeships and work as qualified butchers. All apprentice butchers on this apprenticeship standard receive complimentary apprentice membership of the Institute of Meat, to help give them a great start in the industry.

From 1st August 2020 until 31st January 2021 employers will be

eligible to receive an additional £2,000 for every new apprentice they take on aged under 25 years. The majority of butchery businesses will also be eligible for a further £1,000, meaning £3,000 in total is available to support recruitment costs. The Government has extended the offer to those aged over 25, enabling employers to reclaim £1,500 for every older apprentice they recruit within this period. The scheme is also available for apprentices who have been made redundant.

## How the special incentive works

To receive the incentive payment employers must use the Apprenticeship Service (AS) to arrange the apprentices training and end-point assessment. All training providers on the Government's register can help employers with the process. Once the formal declaration is signed confirming

the employee is a new apprentice, the system will make payments directly to the employer.

The first 50% of the incentive payment will be made 90 days after the apprenticeship starts and the final 50% one year after the start of the apprenticeship, providing the apprentice is still on their apprenticeship.

Commenting on the scheme, Institute of Meat Chairman, Bill Jermy, said, "Everyone has issues with recruiting staff, and the government's new incentive package is a fantastic opportunity for us as an industry to train more skilled people to work with us."

For more information on the scheme visit [www.instituteofmeat.org](http://www.instituteofmeat.org)

1 Kantar/AHDB  
2 IGD COVID 19 Changes in Shopping 2Channels and Missions June 2020

replacement heifers at two years of age. Currently two-year-old heifer calving is only practiced by a third of English producers; by contrast, in the USA, Canada and Australia, this has been commonplace practice since the 1970s. Sarah goes on to point out the importance of nutrition, genetics and effective selection if producers are going to succeed in improving profitability.

Sarah is a Knowledge Exchange Manager at AHDB Beef and Lamb and was able to complete her Nuffield scholarship report on time, despite the fact that the Coronavirus situation meant that she had to come back to the UK from her trip to Australia earlier than planned. She based her report findings on visits to major beef producing countries in various parts of the world, notably the US,



Sarah Pick

Australia and New Zealand, as well as spending time in the Republic of Ireland, Scotland and Northern Ireland. She was also able to participate in a Nuffield Global Focus tour, which included visits to Brazil, Mexico and the Netherlands.

In addition to her recommen-

dations to livestock farmers, she stresses the important role for other participants in the UK beef chain. For beef processors, she recommends that they should develop a carcass payment system reflecting meat quality rather than merely carcass yield – and for levy boards and breed societies that they should create a multi-breed analysis which will allow producers to use Estimated Breeding Values more effectively enabling selection based on traits, rather than breeds.

WCB Warden Peter Allen, chairman of Aubrey Allen Ltd has encouraged Sarah in her project. Enthusiastic about the future opportunities for quality beef, he stresses that beef from the suckler herd should be bred principally for good flavour and texture and goes on to assert that 'superior flavour is the single key factor on beef

commanding a premium over other sources of animal protein'. He is convinced that the UK has perfect conditions for producing quality suckler beef which can compete favourably in the market 'providing care is taken over its production and marketing'.

A full copy of Sarah's report can be found on the WCB website. She is the WCB's 6th sponsored Nuffield Scholar - the other 5 reports can also be found on the website. The Nuffield Farming Scholarships were started back in 1947. They provide the chance for enthusiastic individuals up to 45 years of age to travel worldwide and study a topic of their choice in agriculture, land management, horticulture or the food chain.

**ASSISTANT BOB BANSBACK, OBE**

## Team Butchers Shoot and Score!

The Inter Livery Clay Pigeon Shooting Competition is probably the most fiercely contested competitions between the 110 City Livery Companies. In the past, WCB have had great success both competing as a Team and with individual Liverymen. The event is staged by The W.C. of Environmental Cleaners and raises funds for many good causes.

Obviously, due to the current pandemic, arrangements have had to change drastically this year. The annual competition was moved from May to September and the number of Teams being allowed to compete had to be reduced significantly. Some years I have entered up to six four man Teams, this year we were restricted to just one! This year's two-day event took place on 8th and 9th September, with Team Butchers competing on the second day.

I am pleased to say that we had four Liverymen who bravely 'stepped up to the plate' - Fergus Howie, Richard Taylor, Greg

Mahon and Nick Allen, with Greg and Nick representing The Company for the first time this year. They shot the layout as a four man Team, 80 English Sporting targets individual and a 80 target Flush, with the scores totalled and the Flush score added to them to give an overall Team score of 274, posting 66 in the Flush and coming 8th overall on the day. Last year, 'The Captain's Cup' was won by Richard Taylor, this year Nick took the trophy for highest scoring individual from our Team with a score of 68 - well done Nick!

I would like to thank Fergus, Richard, Greg and Nick for giving their time to represent The Company and to The Court for their generous sponsorship of the Team.

For those interested in taking part next year, the dates are Wednesday 12th and Thursday 13th May, The Butchers Company's allocated day to shoot is Wednesday 12th. Contact Julien Pursglove via the office for more details.

**Assistant Julien Pursglove – Team Captain/Secretary**



## Feeling Under Par

I was hoping to start this article with a description of how teams from the Society had swept all before them in the Prince Arthur Cup, retained the Horners' Trophy, boosted the charitable funds of the Livery Schools Link in the Ray Jeffs' Cup (LOGVEC) and were looking forward to a spirited competition with fellow members of the Society at the Autumn meeting.

Sadly, none of these events have taken place. Until such time as we are able to meet again as a large group on a suitable course, I can only hope that you stay safe and maintain that swing....

For more information about joining the Golfing Society, contact details can be provided by the office at Butchers' Hall.

**CRAIG HAMILTON**  
**WCB GOLFING SOCIETY**  
**SECRETARY**






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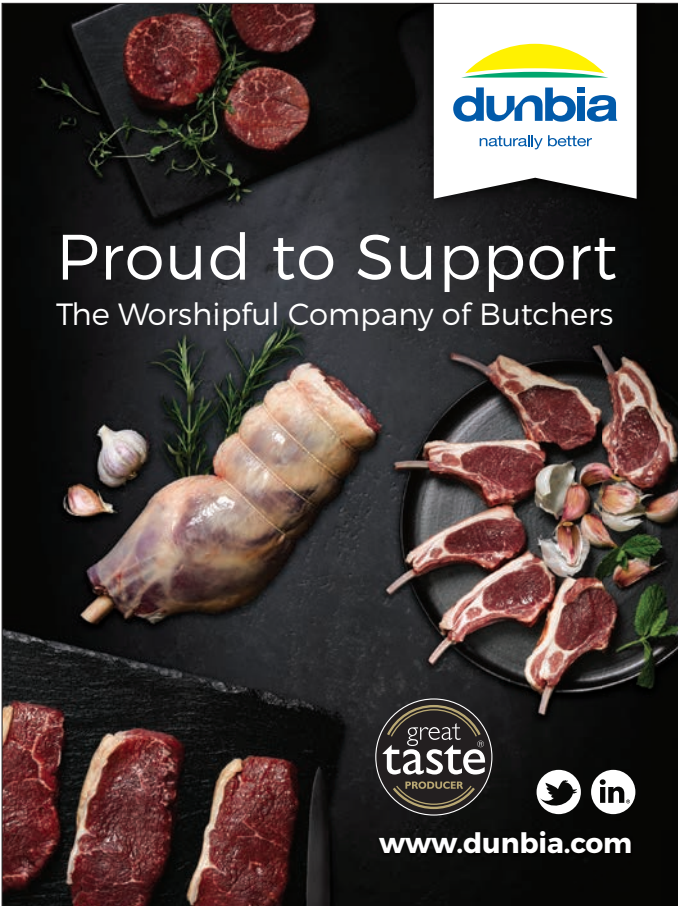
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## Taurus Lodge

As noted in the Spring Newsletter, the Taurus Centenary meeting was cancelled due to the suspension of Freemasonry during the COVID-19 pandemic. However, as part of the preparation for our Centenary meeting, it was a requirement that a History of the Lodge be produced. Liveryman John Mabb, former Secretary of Taurus, performed this task with great aplomb.

In the pages of the history, a

number of interesting facts demonstrating the deep connection between the Livery and the Lodge can be found.

Here is one:

On the left of the entrance to Butchers' Hall is the foundation stone, laid in April 1959. The Master's name inscribed is G. Ralph Montague, Esq., MC who had previously been Master of Taurus Lodge in 1956.

Lt. George Montague of the 6th Battalion, Cheshire Regiment was awarded the Military Cross on 26 July 1918 for conspicuous gallantry and devotion to duty. He was just 26. Amazingly just three months later, he was awarded a Bar to the Military Cross, the citation reading 'During the operations near Moen on 25 October 1918, he showed conspicuous courage and devotion to duty. Throughout the long advance of some 7,000 yards to the final objective he acted as Adjutant, and under heavy fire, performed his task with great coolness. He went out under machine-gun fire to ascertain the latest situation in the front line and



brought back very valuable information.'

Retiring as a Captain, he returned to his business as a butchers' outfitter. In the second World War, he served as a Lieutenant in the Home Guard for five years. A brave man indeed.

His group of four medals, including the MC and Bar, sold at auction in 2007 for £4,200.

Taurus Lodge is the private Lodge of the Worshipful Company of Butchers. We are always ready

to accept members of the Livery as Joining Members (ie members of other Lodges) or as candidates for initiation into Freemasonry via Taurus Lodge. Those who wish to discover more about Freemasonry can do so by looking at the website of the Metropolitan Grand Lodge ([www.metgl.com](http://www.metgl.com)). Additionally, the Secretary of the Lodge, Ted Hoefling, can be contacted on 07921 777559 or via email to [edward.hoefling@btinternet.com](mailto:edward.hoefling@btinternet.com).

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Passion for Food Cutting

## Sponsor a chair

**H**uge thanks to Liverymen that have already very generously sponsored a Smithfield Chair – to date we have 253 chairs that have been adorned with a named brass plaque! There now remains only a limited number of chairs available. Practical reasons dictate you won't be sitting in "your" chair when our Livery events re-commence at the Hall, but your name or title will be shown on the brass plate (as in the photograph) and your name will be recorded as a donor in the Company's Golden Book. For the sum of £500, you too could be the proud sponsor of a unique Smithfield chair! Please e-mail [clerk@butchershall.com](mailto:clerk@butchershall.com) for more details.



## 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:**

### November 19

Cliff Prior  
Alan Bird

### December 19

Adam Wood  
Bob Enright

### January 2020

Derek Berry  
Margaret Boanas

### February 2020

Rob Yandell  
Bob Parker

### March 2020

Richard Maunder  
Graham Sharp

### April 2020

John Russell  
Mike Attwood

### May 2020

Robert Cannon  
Chris Gill

### June 2020

Graham Baker  
Patricia Dart

### July 2020

Graham Palfrey  
Anthony Hardingham

### August 2020

Dave Richards  
Russell Allen

### September 2020

Barry Chick  
Justine Twogood

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

## A RECIPE FOR Success

WITH ALL THE RIGHT INGREDIENTS



Serves: UK & Ireland

Preparation time: 21 years

### Essential ingredients

- Butchery Division
- Fresh Meat Division
- Preparation Division
- Curing to Clipping Division
- Cooking & Cooling/Pasteurisation Division
- Slicing Division
- Packing Solutions Division

*(May contain nuts)*

### Method

- Consultation
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