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## Newsletter Summer 2021

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 Assistant Tony Stanton

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 The Deputy Clerk  
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Butchers' Hall  
 87 Bartholomew Close  
 London EC1A 7EB  
 Tel: 020 3931 8350  
 carla@butchershall.com

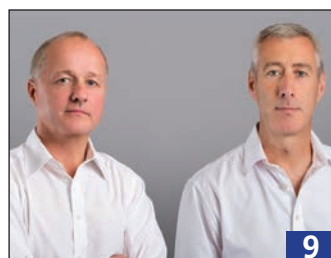
The Newsletter is a publication containing news and information regarding forthcoming events, and articles on technical, managerial and historical subjects; together with items of general and topical interest to members.

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@butchershall.com

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# Encouraging Message to Meat Industry from WCB's First Industry Engagement Webinar

One of the Master's aims during his year was to increase engagement with the meat industry. The first Butchers' Company Industry Engagement Webinar was held on 8th June, when the topic was 'The Future of Meat Consumption: Challenges for the Industry'. In his welcoming comments, the Master emphasised that he was really encouraged by the support for this initiative as reflected by the numbers of those participating.



Our Panelists

The Chair for the event was Stuart Roberts, NFU Deputy President and the three speakers were: Judith Batchelar OBE, Sainsbury's Special Adviser on Corporate Responsibility and Public Affairs; Steven Evans, AHDB's Senior Consumer Insight Manager; and Professor Michael Lee, Deputy Vice Chancellor at Harper Adams University.

## Industry insights

Judith Batchelar opened by emphasising that our objective should be to supply clear information for consumers wishing to eat a healthy and sustainable diet. A key problem at the moment was the confusion caused by widely differing data on dietary and sustainability issues. In particular, we badly needed better metrics for measuring the foods we eat by nutrient density in

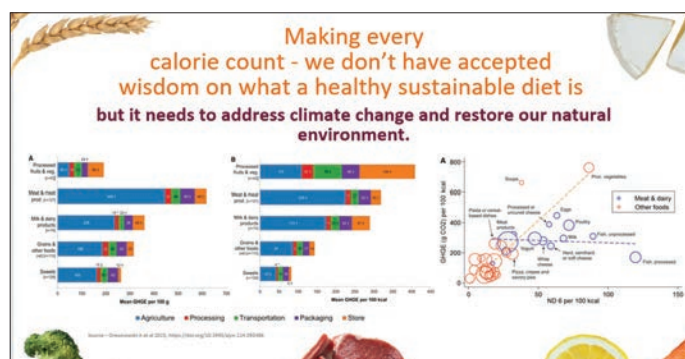


Figure 1

relation to GHG emissions. The current Government guidelines as expressed in the Eatwell guide provided balanced advice on diets that were good for our health, the climate and our ecosystem. With corrected metrics it would imply only small reductions in meat and dairy consumption alongside major increases for fruit and vegetables. If followed, it would lead to a one third drop in emissions, a much healthier diet and reduced land use. In closing she emphasised her belief that meat should play an important role in a healthy sustainable diet that addressed climate change and restored our natural environment. (see Figure 1)

Steven Evans highlighted some of the important challenges for the meat industry coming from consumer behaviour trends in recent years. On environmental

and climate change issues, research showed that the food and farming sectors were, in fact, less in the firing line than other areas such as industrial factories, air travel, waste disposal and energy; consumer priorities related to areas such as reduced plastic packaging and better labelling of food products. Although health issues continued to be the predominant reason for consumers cutting back on meat consumption, there were several opportunities for the industry to respond positively to consumer health concerns. Finally, an encouraging issue from recent research was the increasing desire to buy 'local' and 'British' – linked to consumers viewing farmers as a trustworthy group (71% in a recent survey). (See Figure 2).

Michael Lee emphasised the 'meaningless' nature of much of

the information used in the climate change debate relating to the food and agriculture sector. Despite this, and even with the inadequate data, it should be possible for the industry to meet the NFU net zero target in GHG emissions by 2040. This would even be achieved if GWP100 was the measure rather than the more accurate GWP\*. He went on to challenge the flawed way that food items are viewed by weight rather than for the nutrients they contain. If we correct for nutrient content as well as for nutrient digestibility, it creates a very different metric ranking for beef and other meat categories in relation to plant-based products. He concluded by indicating that in an optimal diet which should reduce our protein consumption to 60 grams a day, between 25 to 30 grams of this could be contributed by livestock protein in a truly sustainable diet.

In an engaging period of questions to the panel, two particularly important points emerged about future action. Firstly, the industry should seek to 'win the health argument' and secure the rightful place of livestock products in a healthy balanced diet. At present, we were losing the argument but there was enough good evidence available to change this. Secondly, we needed a consensus on the correct metrics to be used on the nutrient density issue and a 'Charter' for responsible communication of corrected consensus metrics.

In summing up, Stuart Roberts stated that the speakers had given us 'huge reasons to be optimistic' about the future of the industry and hoped the audience would take encouragement from this.

**ASSISTANT BOB BANSBACK OBE**



Figure 2

A recording of the live event is available on our website [www.butchershall.com/wcb/news/industry-webinar-8-june-2021](http://www.butchershall.com/wcb/news/industry-webinar-8-june-2021)



A great deal has changed since I last wrote an article for the Newsletter. Again the functions I was looking forward to enjoying representing your Livery in the City of London have not materialised, as we were placed back into Lockdown at the start of the year. A lot has also changed within the Livery and the Hall. We have new Event Managers in place to sell and run events in our Hall and Court, Committees and the office have been busier than they have ever been organising virtual events, attracting new Liverymen, looking after the finances and planning for the re-opening and easing of Lockdown restrictions.

The biggest highlight and the area that I have looked forward to the most whilst we have had to remain at home has been the virtual fellowship evenings. Under the guidance of Warden Steve Chick, the Events and Engagement Committee have been brilliant in looking for new and inventive ways for the Livery to come together every 2-3 weeks. The events that we have enjoyed have included steak and valentine meal cooking, wine and tapas evening, quizzes and a virtual tour of London Pubs and the bloodier side of London's history through a virtual medieval tour of the City. These have been a great way for us all to come together in the only way we could.

Through the hard work of the Court and the office, the finances are in a better state than we

# THE MASTER'S MEMOIRS

## THE YEAR SO FAR



A Black Tie event at home

originally forecast. However they are still nowhere near where we need them to be and the last year and a half has affected our Livery badly. Those of you that have donated to help get us through this difficult period – I thank you! We are in anticipation of the signing of a lease for a tenancy in the third floor, which is nearing completion; we will all benefit greatly from a rented space. As restrictions have eased over the last three months, there has definitely been more activity in the office rental market and we are hopeful that we will secure a tenant

for the fourth floor very soon.

Last week the Court were incredibly fortunate to meet physically for the June Court meeting. Under current social distancing guidelines, we were able to have the first in-person meeting at the Hall after fifteen months of closure. This was followed by a meal on distanced tables of six persons in the Great Hall, where we were catered for by our new Venue Management Team – Bovingdons. This was the first opportunity that Bovingdons have had to cater at the Hall and provided a small scale trial run

before catering for our larger Court lunches in the future. They did a tremendous job on their first outing and I look forward to you all enjoying their food in the very near future.

I have said previously, that one of the key areas that I wanted to drive in my year as Master was to engage more directly with our Industry. The ambition is to make our Livery a focal point for discussions and issues that the meat Industry faces. So it was wonderful to host our first Webinar on 8 June to start the ball rolling on what will become regular events, that are relevant to everyone that works in the meat industry. I was delighted to welcome Stuart Roberts, Liveryman and Deputy President of the NFU, who chaired the event with panelists Judith Batchelar OBE – Director at Sainsbury's, Professor Michael Lee – Vice Chancellor at Harper Adams and Steven Evans – Senior Consumer Insight Manager at AHDB who discussed what the possible future of meat consumption in the UK could look like. It was also great to welcome over 50 guests who attended the event that were not Liverymen. We will definitely be looking at organising a similar event again, combined with a lunch, a prominent industry speaker and a "meat" lecture later in the year.

As I write this we are only a few days from the announcement on whether the UK Government is going to relax further restrictions on June 21<sup>st</sup>. I have some functions to attend as Master for the end of June and early July but am really looking forward to the return of the Carvery Lunch on the 24<sup>th</sup> June and, especially, our first Court lunch for sixteen months on the 2<sup>nd</sup> July. I hope to see you all soon!

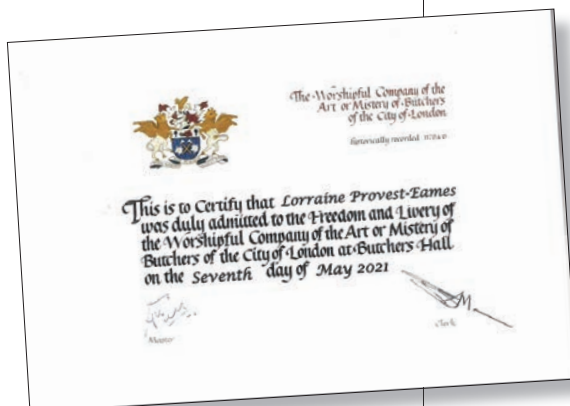


A small, distanced June Court lunch

# Second New Liveryman Zooms in!

**A**t the May Court meeting, held on 7th May, The Court were delighted to welcome to the Livery a second Liveryman to be admitted to the Company virtually. Lorraine Provest-Eames accepted the honour and privilege of joining The Worshipful Company of Butchers by Zoom, and was joined for the occasion by her husband Paul, together with her Proposer Liveryman Paul Willington and Seconder Warden John Allton Jones.

Following in the footsteps



of Andrew Duff, the first Liveryman ever to be clothed virtually in December 2020, Lorraine had applied to join the

Company in 2019, prior to the UK Lockdown in March 2020. She proceeded with her Freedom of the City of London ceremony virtually, to advance the progress of her application to the Butchers' Company, which culminated in being clothed into the Livery via Zoom.

Lorraine has worked at Sodexo as Global Category Director - Proteins since June 2020, and previously worked in purchasing roles for companies including Mitchells and Butler, Safeway and Marks & Spencer.

After the virtual May Court meeting had closed, The Clerk introduced our new Liveryman to members of the Court, by taking her on a tour of Zoom breakout rooms. However, nothing can beat a celebration in real life.



Lorraine Provest-Eames

As she quite rightly says: "Whilst my approval for Freedom of the City of London and admission to the Livery have all had to take place virtually as a consequence of these strange times, I am greatly looking forward to meeting everyone in person as soon as that is possible."

Both Lorraine and Andrew are looking forward to celebrating their new Company status with fellow Liverymen, when they both hope to join us at the Hall for the first Court lunch post-Lockdown, when it is permissible to celebrate with everybody.

## From live animal receipt to finished packs

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I sit here at my home (rather than my Hall – which feels like the away) desk, frustrated, irritated but ultimately resigned to the further one month delay to full opening and relaxation of the rules announced by Boris yesterday evening (14 June). Whilst not entirely unexpected, as the Government has always stated that the dates have to be supported by the data, it is still a blow to the small world that is Butchers' Hall and the Worshipful Company of Butchers.

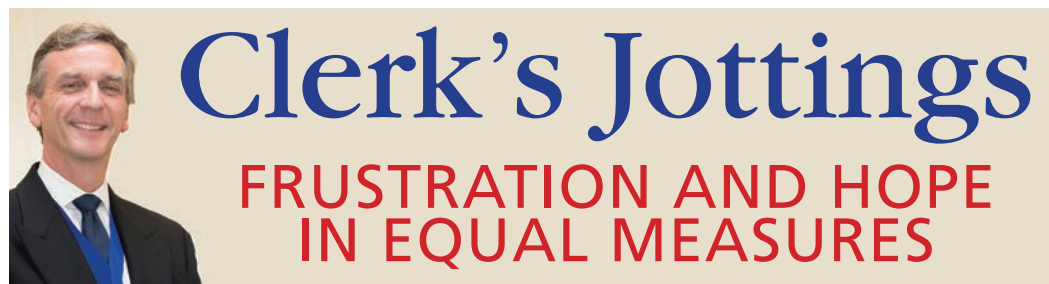
## Finance

The Five year Plan has been briefed to Court and individual Committee Chairmen have been walked through their areas of responsibility in order that they understand their role, and that of their committee members, in ensuring that the plan moves forward successfully. But we are still in Survive mode in the first year and a huge amount rests on relaxing of Covid restrictions thereby allowing organisations and individuals to have the confidence to book events at the Hall and for individuals and groups to be willing to travel into London. The two key assumptions remain that we will be at full operating capability for events by September and that both rental floors will be occupied by September. Whilst we are still in the early days of 'Surviving', any further delays to lifting Lockdown restrictions will seriously affect our finances but this remains under constant review by all members of Court.



## Bovingdons – our Venue Managers

We signed a 10 year venue management contract with



Bovingdons on 23 March. We agreed a much simpler and more traditional commission based contract, which will be easier to manage and monitor on both sides. Bovingdons openly admit that they do not have an extensive working knowledge of the City but they are quick learners and bring an enthusiasm and innovative style of working which is very refreshing. Their marketing and sales team are being recruited, and getting the right team in place is not easy – there are shortages across this area in the whole Hospitality arena so it is a slow (and more expensive) process. The Hall is being prepared for opening, with a thorough four day deep clean throughout, alongside the installation of Covid compliant accoutrements, as well as ensuring maintenance agreements for catering equipment, AV systems, lighting and operational contracts are put in place. We are experiencing lift problems currently and this aspect is very frustrating as the lifts are key to operating successfully in the venue. The roof terrace has had an injection of new plants and colour (let us hope we get to use it before Autumn arrives!) and the Corporation has reacted positively to our requests to move a number of the overlarge pots and trees outside of the front door as they were too close and overpowering the façade of the Hall.

## Rental Space

After the huge disappointment of losing a potential tenant in March 2020 due to Covid and uncertainty of the utility of office space, we are now in the final stages of agreeing a tenant moving into the third floor with a lease signed by the time this Newsletter drops into your letterbox. The fourth floor has had viewings and interest but

no real engagement yet. The enthusiasm to rent office space in the City is improving every month so I hope that by September we have both floors occupied.

## Office Working

The delay in lifting the Covid restrictions has also delayed the return to offices for many in the City including our staff. I have been travelling in twice a week and it is both refreshing and surreal to be travelling on trains which are almost pleasant to get into being relatively empty and cleaner! I would now anticipate that the office will be manned throughout the week from early to mid July, with the Bovingdons sales and marketing staff joining us on the fifth floor.

Our telephone contract is being fully overhauled and we will very shortly have the ability to monitor and respond to calls into the office from our mobiles and laptops – I know this has been a source of frustration to some of you over the last year. It has been agreed though that our office staff will flexibly work, with their working week being a mix of working from



home as well as from the office, which makes us more efficient and effective.

## Overall View

I am frustrated that it will be 16 months in July, since we shut the Hall in March 2020, and irritated that just as the light appears at the end of the tunnel it is dimmed by another announced delay.

However, I am also very hopeful that 19 July will be the opening date. We have coped, we have adapted, we are stronger. We all need Fellowship and that means physical, as well as virtual events.

## Have a great Summer!

**MAJ GEN JEFF MASON MBE  
THE CLERK**

## Proud to support The Worshipful Company of Butchers



# WCB LAUNCHES CORPORATE PARTNER SCHEME

**W**CB proudly launched a Corporate Partners scheme in January

2021, after 12 months of prior preparation. The WCB Corporate Partners scheme has been planned to fit into the overall strategy of the Livery's future and will deliver the following benefits:

- Putting the Livery at the heart of the meat industry.
- As Companies join the scheme and make use of both the facilities and fellowship, they will invite guests to share in the Livery experience.
- This will widen our scope and appeal to our Industry and associated sectors.
- Leading to their support and sponsorship of charity which gradually but surely will increase our income.

The take up so far has been excellent, we currently have 10 new partners with further prospects on the horizon.

We are absolutely thrilled to welcome and announce the following as our Corporate Partner's:

- 1 Interfood Technology Ltd
- 2 Cranswick plc
- 3 Sealed Air Ltd
- 4 Leo Group Ltd
- 5 G. Mondini (UK) Ltd
- 6 Alliance NZ Ltd
- 7 Caldecott Turkey Farms Ltd
- 8 Pilgrim's Pride Ltd
- 9 Hilton Food Group plc
- 10 Thermotrafic UK Ltd

To find out more about our new partner's, please visit the Company page on [www.butchershall.com](http://www.butchershall.com).

It is essential that our Corporate Partners are warmly welcomed and we make them feel part of our wonderful Livery. What is key is that we encourage our partners to maximise the use of the excellent facilities that we have at the Hall and build stronger relationships with our industry.

If you can think of any company that could benefit with such a membership, please email The Deputy Clerk [carla@butchershall.com](mailto:carla@butchershall.com) for more information.

**Corporate Partner team**  
**Liveryman Simon House,**  
**Assistant Dave Richards and**  
**Freeman Nicola Chandler**

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**CORPORATE PARTNERSHIP...what we offer.**  
An opportunity to be involved in one of London's oldest Liveries, providing major networking opportunities with key decision makers and to rub shoulders with Captains of the Meat Industry.

- Complimentary annual hire of Court Suite
- Discounted rates on all Hall hire in line with Liveryman.
- Invite to the Annual Corporate Partners' Lunch.
- Ability to nominate 2 members.
- Access to promote on our Company website.
- A Newsletter write up during the 3 year period.
- Opportunity to sponsor a Court Lunch.
- Opportunities to attend prestigious events.
- Opportunities to sponsor or take part in The Lord Mayor's Show.
- A £5k annual subscription for 3 year period.
- 10% discount for payment in full for a 3 year term.

To become a Corporate Partner, please contact us on:  
T: 020 3931 8350 E: [clerk@butchershall.com](mailto:clerk@butchershall.com) W: [www.butchershall.com](http://www.butchershall.com)  
The Worshipful Company of Butchers, Butchers' Hall, 87 Bartholomew Close, London, EC1A 7EB

## PROUDLY INTRODUCING OUR CORPORATE PARTNERS





## CORPORATE PARTNER SPOTLIGHT

Located in the beautiful Buckinghamshire countryside yet only 40 minutes from the noise and drama of London lies Interfood Technology, a longstanding Worshipful Company of Butchers member and ardent supporter. If you travel from their UK headquarters in Haddenham across the Irish Sea, you'll discover they have a second operation in County Tipperary supporting customers throughout the Emerald Isle.

Over the past 22 years, Interfood Technology has grown steadily to become the premier distributor and service partner in the UK and Ireland for many of the world's best-known manufacturers of food processing and packaging equipment. During this time, the company has developed a strong in-house team of industry experts



Liverymen Mark Bishop and Jim Sydenham

providing unrivalled customer service. Today, Interfood Technology supports a wide range of customers including artisan manufacturers and global brands, supplying premium equipment solutions for meat, poultry, fish,

cheese and plant-based food and drink products. From standalone equipment tailored to integrate into an existing line through to fully automated whole-line workflow solutions, Interfood has the tools and experience to streamline any food processing business.

Interfood Technology's growing success has been built largely upon identifying and delivering best-in-class solutions that are then supported by OEM-trained technicians based across the UK and Ireland. With these solid foundations in place coupled with the high volumes of spare parts

held at the company's UK and Ireland warehouses, Interfood has continued to support customers, even through the most difficult weeks of the pandemic, minimising operational downtime and disruption at a time when demand was peaking. Interfood continues to provide first-class customer service and offers customers a comprehensive support package for business continuity including rapid break-down assistance, flexible service support contracts and training.

Interfood Technology is a proud sponsor of the Worshipful Company of Butchers and the values upheld by this unique institution. With the past 12 months now firmly behind us all, the future will be a better and brighter place with our friends and associates at the Worshipful Company of Butchers.

## Our recipe for success

Best-in-class food processing and packaging equipment solutions supported by OEM-trained technicians based across the UK and Ireland, for maximum uptime, minimal downtime.

Interfood Technology is proud to support the Worshipful Company of Butchers.



[www.interfoodtechnology.com](http://www.interfoodtechnology.com)



# Committee work is a Fine Art

It has been quite an experience participating on the Fine Art Committee over the last few years.

For many months we were holding meetings in the middle of a building site that is now our refurbished Hall, donning our hard hats as we looked around the building, climbing ladders up to the ceiling to consider how it should be painted and the colours to be used whilst all the time trying to envisage how it would look when all the building work had been completed, what paintings could be put where, which portraits were best suited to the Great Hall, and where we would store our silver.

In summer 2019, our committee evolved into a working party, cleaning and polishing in preparation for the Hall's return. In April 2021 there was an element of déjà vu as we gathered in the Hall to clean and polish once more ahead of the planned re-opening.

The greatest privilege has been to spend time looking at the artefacts that our Livery has accumulated.

For example, the portrait of William Collins (Master in 1828)



William Collins – Master Butcher, 1828

and now I am going to quote from Liveryman Michael Cooper – “He was the driving force behind the building of the fourth Hall. He is shown in the portrait holding the plans for the new Hall, (built 1829-30).”

The Company commissioned the painting from a Mr Wood,

Michael assumes this is John Wood (1801 – 1870) who won a gold medal from the RA school in 1825 and exhibited at the RA and elsewhere between 1823 and 1862. Among his sitters were Sir Robert Peel, Earl Grey and the artist Sir Thomas Stothard RA.

As shown in Nicholas Courtney's

book *A Cut above the Rest*, the painting had pride of place in the Hall until the Second World War. The Company disposed of the portrait in the 1950s. When the painting came back on the market in a gallery in New York, the Court authorised its reacquisition if the funds could be raised. On that occasion, unfortunately the funds could not be raised however later the requisite funds were made available, and we can all enjoy the portrait as we proceed through the doors into the Great Hall.

The Committee have been busy during Lockdown, working remotely to compile an online up to date Inventory database, and generally resolving some of the issues that arose when our possessions returned from storage.

We have engaged with the City of London regarding the five planters placed outside the Hall at the start of 2020 and as I write, work is being completed on removing two and replacing the Camelias in the remaining three with smaller shrubs, so that once again our Hall can be seen in all its glory.

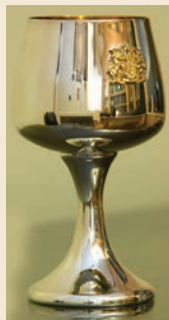
**LIVERYMAN GERALD SHORTLAND**

## TOP BRASS OPPORTUNITIES

As we plan to welcome you all back to Livery events, there is the opportunity to celebrate the occasion and have your name placed in situ at the Butchers' Hall.

One of the most sought after items on the dining table at Court Lunches has always been

a personalised silver goblet. This stunning item is available for you to sponsor, to use at all WCB functions at the Hall whenever it is practically possible to do so. The sterling silver goblet is hallmarked and the inside of the vessel is gilded with gold. The



Butchers' crest featured on the front of the bowl is also gilded. The base of each goblet will be personalised with your name and the year that you joined the Livery. The sponsorship cost is £550 + VAT. Terms and conditions apply and will be sent to you in advance of your sponsorship.

There is also limited availability for Liverymen to sponsor a specially designed and commissioned Smithfield chair and/or dining table, constructed in solid European Oak. Your sponsored item would be adorned with a brass plaque engraved with your name and your



The Great Hall in all its splendour

name would also be recognised and recorded in the Company's historic Golden Book. It will not be practically possible for you to claim use of either the chair or table when attending a function at the Hall but you will be provided with a photograph when your

sponsored item is in its home. To sponsor a chair the cost is £500 and to sponsor a table the cost is £2,000.

**Please e-mail [clerk@butchershall.com](mailto:clerk@butchershall.com) for more details and to place your orders.**



In the last Newsletter, the Deputy Master covered the two charities that we primarily focus on, ie Teach First and Meningitis Now. However, we also support a number of smaller charities where we feel our support is meaningful.

To start with, it would be useful to inform you where the money comes from to support our selected Charities and Education organisations. There are two Charity accounts held with CAF Bank, which is part-funded from regular donations from Liverymen. Periodically that money is then sent to Investec who invest it on our behalf. Every quarter, dividends are paid by Investec back into CAF Bank and it is this income which is then utilised as donations to our selected causes. Due to the lack of dividend income, mainly due to Covid issues and the subsequent reduction of dividends, we have switched to a Total Return policy where we aim to utilise some capital assets as well as dividends – aiming always to grow our capital annually ahead of the benchmarks set by Investec.

Each year in April, the Charities and Education Committee sit to agree what charities we should support and where our donations should go to support Education activities. In terms of Education, we strive to predominantly, if not exclusively, concentrate on meat focussed education and competitions as we feel that this is where the Livery needs to be involved. It also supports our re-engagement with the Industry and our aspiration to be at the heart of the Industry itself.

Our General Charities engagement is not meat focussed and we support an eclectic and diverse number of charities across the arena but focussing mainly on

## WCB CHARITIES SUPPORTING SMALLER CAUSES



**St Barts the Great**

City institutions and the military/veterans area. We tend to keep our engagement to a small number of organisations as our view is that spreading our support too thinly detracts from our impact with the organisation receiving the donation. During the year, the Committee monitors our engagement with the Charities and, when available, can add to the agreed donations – this normally happens at the January meeting when it is clearer how much can be further given.

### Who we support

**The Poppy Factory** is based in Richmond and, as the name implies, produces the poppies and wreaths used during the annual

Remembrance Services – most if not all the workforce making the poppies are ex servicemen. However our support is focussed on another less well known area of the organisation which is an employment service supporting wounded, injured and sick veterans back into meaningful and sustainable employment, especially those servicemen who have struggled to adapt to the conversion from military to the civilian environment whether due to PTSD or other mental health issues.

**The Priory Church of St Bartholomew the Great.** As you should be aware St Barts the Great is our Livery's church. Our donations over the past couple of

years have helped with general repairs to the ancient fabric of the church, as well as to assisting with buying AV equipment to improve and enhance the experience in attending events.

### St Paul's Cathedral Foundation.

Our support focussed on the St Paul's Cathedral Library project, which helps the essential maintenance and renovation of their wonderful collection of ancient books housed in the Wren Library.

**Treloar's**, a College in Hampshire which is one of the country's leading providers of education, care, therapy, medical support and independence training for disabled young people.

There are strong links between Treloars and the City of London including the Lord Mayor's visit when the Lord Mayor, accompanied by Masters of the City Livery companies, has an annual visit to the college.

### The Lord Mayor's Charity.

A cheque is normally presented to the Lord Mayor at our annual Banquet.

Our Charity and Education Committee comprises a team of Court Assistants and co-opted Liverymen, who perform an excellent role, ensuring that our smaller donations are made to organisations that we feel benefit the most from receiving them. You can help us to continue our support by donating regularly to our Charities. We have not advertised this approach recently, as we are keen that Liverymen support the fundraising involved with the Hall refurbishment, but if you are interested, please email Alison: [accounts@butchershall.com](mailto:accounts@butchershall.com) for further details.

## IT'S OFFICIAL – WE ARE EXPERTS FOR THE MEAT INDUSTRY!

Following the changes made by The Institute for Apprenticeships and Technical Education in relation to External Quality Assessment of apprentices, an opportunity offered itself in relation to industry expertise within the meat industry.

With the move to assessments being conducted by Ofqual and the Office for Students, the Institute has introduced a Directory of Professional and Employer-led Bodies to support them. Excitingly, The Worshipful Company of Butchers application was

successful and will be included in the Directory.

The Company are now included as the industry experts for the meat industry. We will be called upon to provide industry expertise with regard to the three meat industry apprenticeships – Level 2 Abattoir

Worker, Level 2 Butcher and Level 3 Advanced Butcher. Thereby, keeping The Worshipful Company of Butchers at the forefront of the industry and those apprentices who will be the future of our industry in the years to come.

**Assistant Julien Pursglove**

# A British View from Austin, Texas

Everything was changing. In the autumn of 2015, we were off to Austin, Texas to start a new adventure. My wife, Annie, was expecting our first child and we both resigned from our jobs. I had spent 12 years with Dawn Meats in the UK, and my wife a Strategic Communications Consultant. Today, I look at our dual-citizen offspring, five-year-old Tilly and three-year-old Oscar, and I see how much the world has changed in half a decade – as well as our lives within it. From the offset, understanding healthcare in America remains quizzical. I'm still not sure how pregnancy can be classified as a pre-existing condition. Not to mention that soon after our arrival, the Brexit vote took place and so did the 2016 U.S. Presidential election. A new era had begun. Little did we know what would happen only a few years later as the globe shut down, one country at a time.

And so, we adapt. Flexibility was no longer a consideration, but rather a way of life. Now working in the tech industry, my wife's job was secure. Equally, thank goodness, the population continued to consume beef and I was in a good position to keep spreading the word and work with grass-fed farmers across America.

## Beef production

As with everything, the beef industry is evolving. For many years, the U.S. has been extremely industrial in its agricultural methods. In practice, cattle move to feedlots at a young age and are pushed to finish as fast as possible with a cocktail of corn, other grains, hormones and antibiotics. I'll never forget the first time I drove past a feedlot in Colorado. It starts with the putrid scent that carries to your throat, accompanied by the striking imagery of incalculable black cattle crammed into dirt pens as far as the eye can see, all feeding out of



L to R: Bertie the dog, Tilly, Annie, Oscar and Richard

troughs kept full by intimidating feeder trucks. Of course, this is not what I have ever experienced nor imagined from working in the UK and Ireland. In that moment, my passion for animal welfare was cemented. I believe that with respect to the soil, the land, the environment, the farmers, the buyers and the consumers, we are better than this.

With the feedlot system using all this corn, it supports intensive high input and high output agriculture, stripping nutrients from the soils of America and turning them into dirt. No one can deny the opportunity that lies before us to reverse this process and start returning carbon to the soil. This will increase water retention, lower the chances of drought, expand biodiversity, and ultimately provide a regenerative future for farming communities.

I am lucky to represent and share this perspective with my employer, Meyer Natural Foods. We have been developing USA domestic Angus programs, which focus on 100% grass-fed,

antibiotic-free (ABF) and hormone-free claims. There are not enough cattle raised in the U.S. to match American consumption of burgers and ground beef alone. This means that there is demand for imported product to grind. Currently, this shortfall is filled by cattle in Uruguay, Australia and a few other South American countries. My mission is to educate and encourage customers, with the help of my fellow Liveryman Henry Horkan in New York, to consider beef from the UK and Ireland. However, there is one major challenge, if the UK and Ireland want to obtain maximum returns from this opportunity, then the beef must be 100% grass-fed and ABF. Otherwise the U.S. retailer, manufacturer and consumer won't reward this supply with the full value. Being grass-fed but not 100% grass-fed can create misleading perceptions.

Even though the production systems in the UK and Ireland are at the top of their game, it is hard to deliver this message across the

pond unless you can eliminate the confusion. My question to you all is this: do you think we can figure out a way to organise our supply chains to claim 100% grass-fed, ABF, hormone-free beef and earn the chance to open up the growing market in America?

## Looking forward

The world is still changing. We are changing. There will be new leaders, more global reform, and round after round of uncertainty. Our children will grow and learn to care about what we eat, where it comes from and how it is produced, just as we have. Will our opportunities be the same then? Can we adapt enough to improve our soils, animal welfare and returns? Would this attract the next generation of butchers, farmers and other talent to our industry? We need to be future-ready and prepared to shift our approach to stay ahead. That's regenerative agriculture. Food for thought.

**LIVERYMAN**  
**RICHARD TUFTON**



# WCB YOUNG BUTCHERS CLUB RELAUNCH

July sees the 'relaunch' of The WCB Young Butchers initiative (YBC), which aims to welcome younger individuals working across the meat industry to the Livery and its opportunities for fellowship and development. Existing Young Butchers, who have enjoyed a number of virtual events since Lockdown, ranging from socials to webinars with industry leaders, have been invited to one of the first carvery lunches back in the Hall on 28th July, where they can hear more details of the relaunch and be part of shaping the future programme of activities.

The relaunched initiative aims to mirror the tenets of the Livery; focussing particularly on fellowship and education by offering mentorship and career development support to all Young Butchers. Each Young Butcher will be assigned a Liveryman mentor, who has volunteered to share their passion, insight and experiences, as well as acting as a point of contact and a familiar face at wider Livery and city events. Mentors will receive structured training, developed by Liveryman Mike Attwood and Teach First, standardising the experience. The initiative needs as many trained mentors as possible, so interested Liverymen should contact the Deputy Clerk in the first instance, before receiving training.

## Benefits

Alongside individual support, the Livery is enthusiastic in its ambition to map career pathways and signpost development opportunities as well as create events which give unique insight into successful food businesses and offer thought leadership on key topics. A monthly programme of events will run using a blended approach, wherever possible, meaning that Young Butchers from across the UK can still benefit from virtual attendance. Nonetheless, for those able to join



YBC member Elizabeth Tree and Bethany Gretton

the events in person, there will be a warm welcome from fellow members and the opportunity to really immerse themselves in the session. Equally, Young Butchers will be able to enjoy main Livery functions as part of their membership, receiving all WCB communications of upcoming events and the opportunity to attend Court luncheons, of which two per year will be subsidised. Mentors can use such opportunities to meet up with their Young Butcher and to introduce them to the wider fellowship.

Ensuring that the initiative is accessible to as many individuals as possible, Young Butchers will be promoted at major Agri-Food universities, through industry trainers and processor development programs. An upcoming 'Meet the Master' event will be held at Butchers' Hall soon which will also offer interested individuals the opportunity to



Attendees of Meet the Master toured the Hall in Sept 2019

explore the building and discuss the benefits of becoming part of the Livery. Liverymen are encouraged to promote the event to within their networks, as it is the first (hopefully not last!) opportunity in 2021 to gather at Butchers Hall for this type of event.

The Court and Master Andrew Parker are passionately committed to the initiative, recognising the huge potential Young Butchers has to support and aid individuals in

their early careers. They ask the wider Livery to join them in supporting the relaunched initiative in whatever way they are able.

Anyone aged between 18 and 35 in the meat industry and allied trades is encouraged to contact the Deputy Clerk for further information on the simple application process.

**DR CLAIRE WHITE,**  
YBC CHAIRMAN

# Encouraging New Appointments at Harper Adams

The Butchers' Company has many links with Harper Adams University as a result of the grants and scholarships it provides through the Company's Educational Charity. People sometimes ask why we focus so much on Harper – when there are other Universities that we could choose. A key reason for this is that Harper provides more graduates to jobs in the meat and livestock industry than any other UK University which makes it a popular institution to recruit from. It is particularly encouraging to report on two new senior appointments that have been made by the University.

Professor Michael Lee took up the position of Deputy Vice Chancellor at Harper Adams last

November. Michael's academic expertise is in the area of sustainable livestock systems with the important role they have to play in securing global food security at the same time as protecting environmental health (in both human and planetary health). After graduating with first class honours in animal science at Aberdeen University, he spent time as a researcher at the Institute of Grassland and Environmental Research at Aberystwyth before moving to Bristol University where he was promoted to Professor in Sustainable Livestock Systems. In 2015 he was awarded the Sir John Hammond Memorial Prize in 2015 for services to Animal Science. He became President of the European Federation of Animal Science Livestock Farming Systems in 2019 and President of the British Society



**Dr Judith Capper**

of Animal Science in April this year. He is also on the Research Advisory Group for the UK Food, Farming and Countryside Commission. Michael was one of the speakers in the recent WCB Webinar on 'Future of UK Meat Consumption: Challenges for the Industry'.

In May, it was announced that Dr Jude Capper had been appointed ABP Professor in Sustainable Beef Production at

Harper Adams. Jude undertook her BSc (Agriculture with Animal Science) and PhD (Ruminant Nutrition and Behaviour) at Harper followed by post-doctoral research at Cornell University (USA) and a faculty position at Washington State University (USA). She will combine her Harper responsibilities with her existing role as an independent livestock sustainability consultant.

Jude's professional goal is to communicate the importance of factors affecting livestock industry sustainability and to enhance the knowledge and understanding of food production stakeholders at all levels, ranging from the farmer through to the retailer, policymaker and consumer. She has an active social media presence and spends a considerable amount of time de-bunking some of the more

## WCB SPONSORED STUDENTS AT HARPER ADAMS UPDATE

We reported in the WCB Autumn Newsletter that Morgan Metcalfe is being supported by the WCB Education Charity to take on a Master of Research (MRes) degree with his project 'Analysis of Historical Links between the British and South American meat industries'. Since then, he has been hard at work, which has included:

- Carrying out a thorough literature review of the subject.
- Listening through and transcribing the contents of the many CDs of Past Master's and prominent Liverymen from the Butchers' Company archive collection which had been recorded several years ago in a joint project with the British Library.
- Conducting over 10 interviews



**Morgan Metcalfe**

with prominent Liverymen and other contacts in the UK and South America

Morgan, whose family run a farm and butchery business in North Wales, was amazed at how willing people were to speak with him and provide their insights. An

example was when he had Zoom contact with Dr Fabio Montassi, Principal Senior Researcher, at the National Institute of Agricultural Research (INIA) Tacuarembó research station in rural Uruguay. Morgan spent over an hour discussing subjects covering a number of areas relating to the Uruguayan beef industry, ranging from recent developments in cattle breeding, traceability systems, and eating quality to the trade relationships between South America and the UK as well as lessons that the UK might learn from the Uruguay beef industry.

He has gained a good understanding of the historical aspects of the meat trading links as well as some of the contemporary issues in addition to the different situations for beef production in Argentina, Uruguay and Brazil. Also, an insight into

some of the current issues facing the industries in these countries. He is currently analysing the information he has collected and preparing to write up his project which he intends to complete before the end of July.

When Morgan has completed his project, he has offered, together with his University Supervisor Liveryman Martin Anderson, to communicate some of the main findings from the CD recordings to a meeting of those interested within the Butchers' Company. He also hopes to provide an abridged version of the recordings which cover South American content – this would be offered to the British Library for use on their sound cloud platform. At the end of his time at Harper he will be moving on to a graduate trainee scheme with a major UK beef company.



commonly heard myths relating to livestock production. She was awarded the Farming Hero of the Year award by the Farmers Guardian in 2018.

In the announcement of her appointment at the University, Jude added the following quote: 'Given the major role that ABP plays in British beef and lamb processing and the importance of ruminant livestock as a key part of UK food production, it's a great opportunity to investigate, improve and communicate the importance of sustainable UK beef and sheep systems to all stakeholders from the consumer through to the retailer and policymaker.'

There is also due to be new overall leadership for the University in November this year when Dr David Llewellyn, Harper Vice Chancellor is due to retire and to be succeeded by Professor Ken Sloan, the current Deputy Vice Chancellor of Monash University in Melbourne.

**ASSISTANT BOB BANSBACK  
OBE**

## New MRes Project to start at Harper

Meanwhile the WCB Charities' Committee has approved a new MRes degree project due to start in September for which Harper are currently seeking to recruit a suitable student.

The new project is headed 'Identifying ways of attracting young people into the British meat industry'; the objective is to address some of the serious challenges facing the meat industry in terms of labour availability, education and skills.

The ability to attract people into the industry is affected by the UK's exit from Europe as well as a perceived unattractiveness of the industry relative to other areas of employment.

Encouraging young people to join the industry is seen as part of the solution.

**ASSISTANT BOB BANSBACK  
OBE**



Chairman Bill Jermy with HRH The Princess Royal

# The IOM - 75 years young!

The Institute of Meat was founded in 1946 at a time after WWII when many in the trade had been lost in the war and there was an urgent need to train people, mainly young men in those days, to learn about butchery in all its aspects. There were no government funded schemes or NVQ's in those days, and meat businesses would pay to give their employees time off to attend the likes of Smithfield and other Colleges to learn all there was to know. There were various levels of certificate and annual awards.

The value of this training was extremely well respected by the trade and over the next 30 years or so the membership built into the thousands. I often meet people who attended Smithfield or Blackpool Colleges and they are very proud of their achievements. Our Chief Executive Keith Fisher is one of those who attended Smithfield College. By coincidence it was a Principal of Smithfield College, Professor J.R. Mounfield, who went on to found the



National College of Food Technology, later taken over by Reading University, which is where I gained my degree in 1971. A later Principal was Fred Mallion MBE, well-loved and highly respected by the trade for his enthusiasm, knowledge, contribution and commitment.

It was the introduction of National Vocational Qualifications in the 1980's with government funding, that saw the demand for IoM qualifications fall away, and IoM membership slowly fell. The Institute lost its way a little and it was taken over by the then Meat Training Council (Now FTC) in October 2010.

I became Chairman and appointed Keith Fisher as Chief

Executive. I had just started the Accredited Master Butcher Award, with the help of Fred Mallion, when we changed MTC into the Food and Drink Training and Education Council. We then transferred the Master Butcher Award to the IoM.

Since then the Institute membership has steadily grown. We have helped develop the trailblazer butchery apprenticeship and introduced an Apprentice grade of membership which has proved extremely popular. Our Accredited Master Butcher programme is growing steadily and has international recognition and have members as far afield as Australia, Norway and South Africa. We also get involved with and support a number of industry events and competitions. We hold our annual prizegiving in conjunction with The Worshipful Company of Butchers, which have been presented on three occasions by HRH The Princess Royal who is also a Fellow of The Institute of Meat.

**CHAIRMAN BILL JERMEY**

# Calling all car lovers and Petrolheads

The WCB Motoring Society is a new club for Liverymen interested in cars, driving and of course fellowship. During the coronavirus pandemic, we have had to be content with watching a few motor races while our own cars lie largely idle, but it is now time to get back out on the road.

The aim of the Society will be for us to all join together in events that will enable us to use our various cars and have fun with fellow Liverymen and their families. This is not intended to be for people who have expensive cars to show off, but for all those who like driving for pleasure. Our first excursion will start with a weekend tour in the Lake District in April/



May 2022. This stunning area has many interesting car-oriented places to visit, some exciting driving and spectacular scenery.

There are many other types of event that we can take in as a group, ranging from trips to all types of race events (classic, endurance, modern), to concours and UK and Continental touring. We may choose to support a Butchers' team in competitive

events, but our own prizes are more likely to be for the member who attends an event in the most inappropriate vehicle!

If you are interested in finding out more, please email The Deputy Clerk at [carla@butchershall.com](mailto:carla@butchershall.com). You will then be sent a short questionnaire to find out about your particular driving interests and be kept up to date with future activities.



Needless to say, Freemasonry has been effectively 'on hold' during the first quarter of 2021. However, members have kept in touch via email, and a Zoom committee meeting. We are now looking forward to holding the September meeting, at which the Worshipful Master is installed, and the Masonic Year commences.

With optimistic confidence, we are planning the meeting for March 2021 which will be the delayed celebration of first 100 years of Taurus Lodge, which should have been celebrated on 23 March 2020.

I feel that I would be remiss as Secretary of Taurus Lodge were I not to comment on a sad and significant event which occurred this year and will be noted by all UK Freemasons, and many overseas.

On 9th April 2021, a very familiar public figure sadly died. Much is known and has been reported of the life, humour, drive and popularity of the late Duke of Edinburgh. What perhaps is not so well known is that he was a Freemason throughout most of his life.

He was initiated into the Navy Lodge in December 1952 and remained a member and occasional attendee of that Lodge until his death. In a recent publication of the United Grand Lodge of England, many Freemasons who met with him have reported their memories. He will be sadly missed in both public life and within the Masonic community.

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. 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).

## It's time to polish those golf clubs!

In my previous message, I wrote of my impression that restrictions on association might not be fully relaxed in time to arrange many golfing events this year. Sadly as I write, the suggestion is that at least a degree of restriction will continue beyond 21 June 2021, which might not preclude events being staged but could limit the ability of clubs to offer dining facilities for large groups of golfers.

I shall keep the events list updated on the Golfing Society section of the Company website but as matters stand, known events and provisional dates for the diary include:

- Prince Arthur Cup – Walton Heath Golf Club, Friday 20 August
- Worshipful Company of Marketors Livery Fellowship Golf Day – Verulam Golf Club, St Albans, Monday 5 July
- The Loriners' Golf Day – Sundridge Park Golf Club, Thursday 28 July 2022 (as July 2021 has been cancelled).

By the time that this newsletter is published, we will have played

for The Horner's Trophy at Ashridge Golf Club on Monday 21 June. With luck, I shall be able to report back on another fine performance from the team of Steve Cook, Andrew Burton, Chris Barkaway and myself securing another win – as we are the current holders of the trophy!

I know that a number of us have struggled with fitness or ill health over the past few months and I wish a speedy recovery to all who have suffered. I am also aware that golf continues and have myself enjoyed a few pleasant rounds with fellow members at their local clubs or via the Bogey society in which so many of our members also play.

One such event was held by the Bogey Society at West Kent Golf Club on Friday 4 June. You will be surprised to learn that I won the trophy for best score by a high handicapper – a prize previously claimed by Chris Barkaway in 2019.

The weather was appalling with driving rain ensuring that everybody was soaked to the skin even if wearing full waterproof



gear but the point that struck me when holding the trophy was that for obvious reasons the pot contains no winner for 2020. I mentioned to the assembled golfers that if I was less upstanding I would have my name engraved on the trophy for both years and with one fell swoop become a multiple winner!

That is a point I shall continue to consider as I look at the other trophies on my sideboard. Who would ever know?

....and if that isn't a test of who reads these articles, I don't know what is.

The Golfing Society section of the website may be found at: <https://www.butchershall.com/wcb/events-societies/wcb-societies> Until next time....

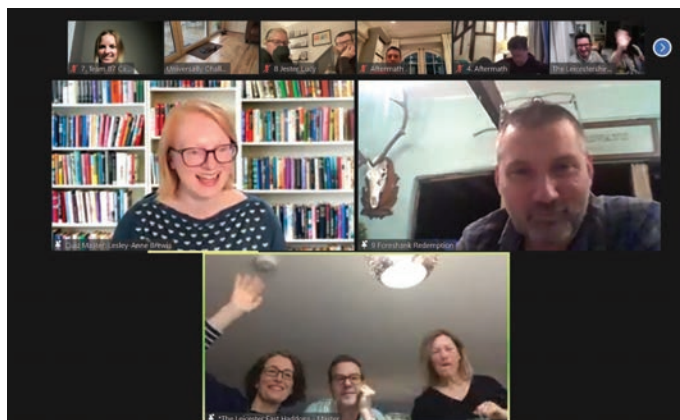
**LIVERYMAN CRAIG HAMILTON SECRETARY**



# Eggs-citing times online

It is without doubt that WCB's virtual quiz nights have been a highlight of our events calendar in recent times. We have had the pleasure of playing three nights of quizzical fun with a professional quiz master, who has surprised, challenged and entertained us every time. Making his third attempt to win the WCB Egghead crown, Liveryman Matt Barrett tells us how his team Foreshank Redemption scrambled their way to victory.

Following the surge in online virtual quizzing during the first lockdown of 2020 I felt underwhelmed at the idea of another session of quizzes when the Livery announced their list of virtual events. However, as all good Liverymen should, I signed up my wife and friends to support the Livery and break the monotony of groundhog day after groundhog day in Lockdown. I grabbed a selection of wines and snacks, (inspired of course by some of WCB's other great virtual events), and set up ready to compete with Livery friends, some of which I had not previously had the benefit of sitting close to at a luncheon. Like the wine tasting virtual event, there was variety, surprises and a determination to finish the lot!



## Quizzing their way to victory!

My early apprehension about yet another quiz soon faded with the professional and fun hosting by QuizQuizQuiz. Like the wine tasting virtual event, there was variety, surprises and a determination to finish the lot! I thought it was excellent to see a wide variety of final points totals between first and last, meaning that the one and all approach was a success and a raft of brainiacs did not dominate the teams.

As I joined the Zoom call for the third quiz, I was really pleased to see that there were still so many people supporting the event, even though Lockdown restrictions have

Team Name	Score	Rank
Fore Shank Redemption	47	1st=
Leicester East Haddons	47	1st=
4 aftermath	45	3rd
The Royals	44	4th
3 Bazza's Butchers	42	5th

begun to ease and hospitality had opened again. That said, we were even more pleased to see that the winners from the last quiz were not competing this time! Our team's hopes of improving on our 4th place finish in the second quiz meant that our dream of a top 3 finish might become a reality. We could even win a prize!

Foreshank Redemption started slowly, with a big deficit to some leading teams after the first round.

However, my 15 year old daughter finally repaid our efforts and came up with some outstanding answers in the last 2 rounds for us to clinch joint first! This led to an exciting decider when the Master and myself were left to battle it out in a head-to-head tiebreaker. I gracefully took second place overall and will be enjoying a fine case of wines to boot (ready for the next event).

I want to take this opportunity to commend the Events & Engagement Committee on organising the virtual events, and particularly on the recent addition of the post event breakout rooms. Thanks also to our brilliantly entertaining host Lesley-Anne Brewis from QuizQuizQuiz, as well as Liverymen Bill Holmes and Assistant Paul Dolan for providing the winning prizes of champagne and wine.

Our wonderful and historic Livery is built on fellowship and these breakout rooms have allowed me to enjoy the end of the events taking a glass of wine, beer or whiskey with friends from the trade, and to meet new friends.

Well done to all, and I hope to see you soon.

**LIVERYMAN MATT BARRETT**

## Ball back in play

Saturday 12th of June heralded the resumption of a little bit of normality in the staging of the Inter Livery Croquet tournament, held at the Sussex County Croquet Club.

Twelve Liveries took part and WCB fielded the same three pairs as we did in 2019, the last time the competition was held.

The Master, Andrew Parker was partnered with Jo Stone, Assistant Tim Stone with Warden Steve Chick and myself with Liveryman Dr Claire White. Overall, the results were very respectable considering this was only the second time any of us had competed! Two teams came equal 5th out of 18 pairs, with the Master and Jo came a



little lower down the order. The usual constraints applied, in that Steve spent much time trying to stop Tim going for a boundary six, Phil and Claire playing the wrong ball in the wrong order and Jo trying to speed up the Master, or was that the other way round?

Our thanks to the organisation of the Glovers Company for a wonderful day by the sea.

**Phil McCarthy, HONORARY LIVERYMAN**

## DATES FOR YOUR DIARY

Please note that all dates are subject to change and cancellation, as we continue to be responsive to Covid-19 Government Guidelines for running events safely. All events listed are scheduled to be held at Butchers' Hall and Liverymen will be notified in due course when bookings are being taken.

2 July	Court and Livery Lunch
6 Aug	Informal Livery lunch (tbc)
3 Sept	Court and Livery Lunch
9 Sept	Common Hall and the Annual Church Service at St Bartholomew the Great
23 Sept	New Liveryman Clothing Ceremony and lunch
29 Sept	Election of Lord Mayor at Guildhall, followed by lunch
1 Oct	Court and Livery Dinner

Please regularly check your emails and the Events page on our website [www.butchershall.com](http://www.butchershall.com) for the latest news on upcoming events.



## LIVERY ANNOUNCEMENTS

### 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:**

#### March 21

Jock Harmer  
Graham Palfrey

#### April 21

Peter Allen  
Clifford Prior

#### May 21

Norman Hatcliff  
Norman Hatcliff

#### June 21

Phil McCarthy  
John Mabb

To date, 144 numbers have been purchased from the 200 available in the WCB 200 Club. As an additional incentive to sign up, as soon as 175 numbers have been bought, we intend to increase the number of cash prizes from 2 to 3 per month with a 60/30/10 split of the prize money! Contact clerk@butchershall.com for an application form to join.

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

### Congratulations to:

- **Andrew and Alice Duff** on the birth of their daughter, **Izzy**.
- **Chris Mair** for organising and raising £2,362 at a Charity Golf Day for the charities supported by WCB.
- **Gerald Shortland** for completing a virtual half Marathon for Teach First.
- **Alan Kinsey** celebrating a special birthday.

### Follow us...

Keep up to date with our news, on twitter @wcblivery, instagram @wcblivery and you can also find us on LinkedIn

For Butchers' Hall catering and event spaces, follow @butchershallvenue on Facebook @butchershall19 on Twitter and @butchershall on Instagram



## The Master's 'Gold Award'

The Worshipful Company of Butchers relies on its members to give a lot of their time alongside our staff to make our Livery the thriving success that it is.



Whilst much of the hard work is willingly done by those individuals who are elected to serve on The Court, there are often some Livery members who give exceptional service. During our rebuilding process and during the Covid-19 Lockdown period, some Livery Members have given a lot of time and spent a lot of energy in support of our Company.

The Court has created a Gold Award, which will be presented by The Master to a small number of Liverymen each year, in order to recognise and to thank them for exceptional service. They will be invited as guests of the company to attend the September Court

luncheon, which is the last in a Master's year, when they will receive a scroll and a unique badge. Winners of this award are expected to be Liverymen who are not members of The Court, but it is open for Gold

Awards to be made to any individual.

Individual Court members will propose suitable candidates, in confidence, to the Nominations committee for consideration each year with The Master having the final decision. If you know of a person who you think deserves this accolade then please suggest to a Court member that they should be nominated, but remember the main criteria is EXCEPTIONAL service. There will only be a few awards each year in order that it is exclusive, but nominees can be considered in succeeding years.

This award has been sponsored by a Past Master.

### Sign up to GoCardless!



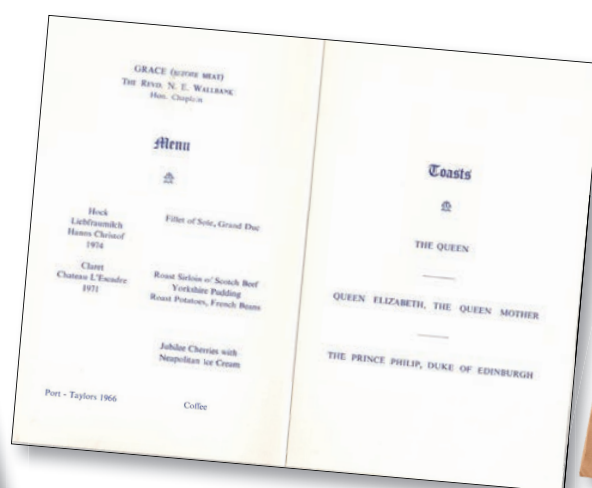
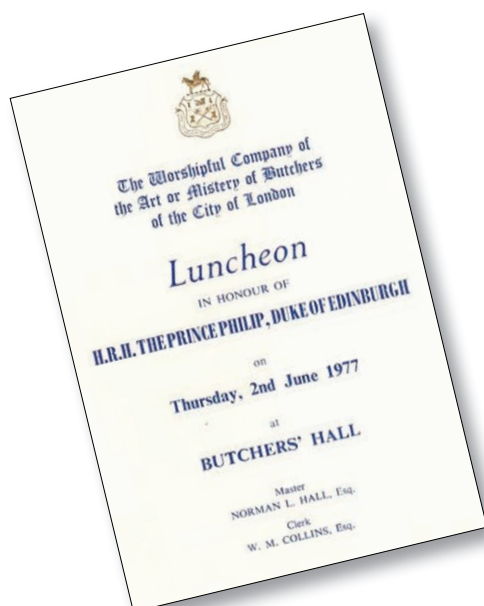
If you signed up to Direct Debit for the 200 club or your subscriptions more than 3 years ago you may be on an old Direct Debit system that is no longer operating. We need you to sign up to our current direct debit system GoCardless. Once your Direct Debit has been set up all invoices from WCB will be paid automatically 14 days after they are issued. You keep control of your finances but do not have to remember to make payments when they fall due – your Bank or Building Society will do that for you. If you only want to pay some invoices eg repeating invoices like 200 club by direct debit this can also be accommodated.

- Contact accounts@butchershall.com to be sent an email link to update your direct debit.

### OBITUARIES

The Company is sad to report the death of: **Eric Epsom**, Liveryman since 1994





# Remembering HRH THE PRINCE PHILIP

During the virtual Court Meeting, on Friday 9 April 2021, we learned the sad news that HRH Prince Philip, The Duke of Edinburgh, had died at the age of 99 years.

The Duke had been one of the first signatures in the Company's first Golden Book in 1953, together with the Queen, however this precious book was one of the items stolen in the Company's robbery in 1981 and was never recovered.

As the Father of Past Master HRH The Princess Royal and son-in-law of Honorary Freeman Queen Elizabeth, The Queen Mother, the Company remains



Liveryman Jack Mumford (red tie) meets Prince Philip

closely connected to the Royal Family. In recent memory, the Duke had not attended a Livery event

however a recent discovery by Assistant Jean Sawdon of the following items were a lovely

reminder of a time in our past when a dinner was held in his honour...

## A surprising find

"After years of threatening to do so and never seeming to be able to find the time, 'Lockdown' provided me with the opportunity (and no excuse) for me to look through and sort out papers and memorabilia brought from my parent's house after they had both passed away.

When looking through items connected with the social side of a life in the meat trade and in particular from the time my father, John Mumford, was clothed in the Livery. To my great surprise, I came across an envelope with my Dad's name on it and a signature which read "Best wishes Jack HRH Prince Philip". Inside the envelope was a photograph and a menu card from a luncheon held at Butchers Hall, given in honour of H.R.H. the Prince Philip, Duke of Edinburgh on 2nd June 1977. I must have been aware of the lunch as I was still living at home at the time but must admit cannot bring it to recollection, I am so pleased however to have taken the plunge to do the sorting and find the envelope. My father loved his life as a Liveryman and his visits to London to the lunches, meeting so many people and I am sure this one would have been special."

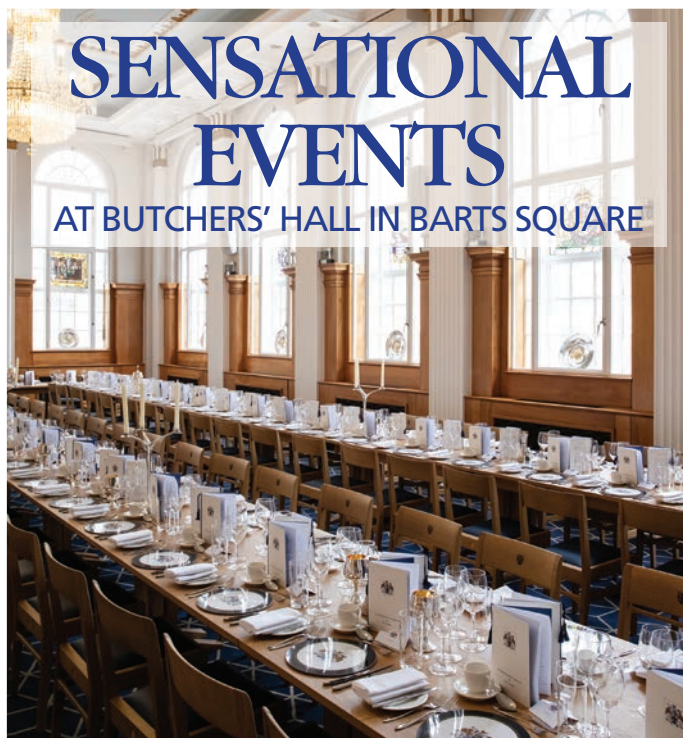




Our refurbished venue provides a range of versatile event spaces topped off with a stunning and unique roof garden. The top-class facilities, featuring state of the art AV & lighting and dedicated fibre-optic broadband line are complemented by the renowned service, hospitality and trusted event delivery of Bovingdons Catering Ltd, celebrating over 30 years of exceptional food and seamless service.

The famous Butchers' Hall, in Barts Square, is ideally situated for a variety of transport links with convenient nearby rail and Underground lines.

Encompassed within a traditional Livery Hall, renowned for its catering facilities and hospitality and complemented by the finest contemporary and modern services, this highly sought-after venue provides solutions for many different types of events. Formal or informal, White or Black Tie, business attire or smart casual we're confident our facilities and the Bovingdons



reputation for service, can cater for your needs, exceed your expectations and provide an occasion to remember.

A Gala Dinner, AGM, Fashion

Show, lunch, large or small, conference, theatre style, cabaret, breakout, a plenary, a traditional banquet, a discrete meeting or even your Wedding, we'll take our

time to understand your vision and work tirelessly to bring it to fruition. While every event is unique, success for us always looks the same-perfect event management down to the last detail.

Our Livery Hall's five distinct event spaces offer accessibility, versatility and an extraordinary impression. Whether accommodating 200 delegates for a conference or roadshow, over 150 for dinner, or a discrete 14 guests at a private meeting or lunch, our attention to detail and customer service will help ensure the success of your function.

Our style of working, offering a one-stop-shop with high quality, responsive, event management and assisting in all aspects of your event allows us to specialise in short-notice bookings, space permitting.

We would be delighted to host your next event at Butchers' Hall. To find out more and start a conversation, please contact us at: [butchershall@bovingdons.co.uk](mailto:butchershall@bovingdons.co.uk) 0203 478 9440

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