

## NEWSLETTER • AUTUMN 2022







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his photography.

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# Her Majesty Queen Elizabeth II

21st April 1926 to  
8th September 2022

*“People of loving service are rare in any walk of life. Leaders of loving service are still rarer. But in all cases, those who serve will be loved and remembered when those who cling to power and privileges are long forgotten. She was joyful, present to so many, touching a multitude of lives.”*

These words, spoken by the Archbishop of Canterbury at Her Majesty Queen Elizabeth II's funeral, seem to sum up the profound impact of both the life and death of our late Queen.

Watched by millions around the world her farewell was also attended by one of our Livery, the former Clerk and Companion Member Commodore Anthony Morrow CVO, who is a retired senior Royal Navy officer and was the last commanding officer of the Royal Yacht Britannia. He said: “It was a huge honour, but tinged with great sadness of course, to be able to attend Her Majesty's Committal service at Windsor as a member of The Royal Household and Chairman of the Association of Royal Yachtsmen. She was an example for us all of how, no matter who we are, that as people we can always find common ground and come together.”

Our Livery's connection with the Royal Family goes back a long time. Queen Elizabeth, the late Queen's Mother was admitted as an Honorary Freeman of the Company in March 1976. That continued a link that started with King James I in 1605. Following the late Queen Mother's death in March 2002, HRH The Princess Royal was also admitted as an Honorary Freeman and served as our Master in 2011-12.

Her Majesty Queen Elizabeth II's reign has been the embodiment of duty and public service and she was a constant figure of stability for our nation, the Commonwealth and people around the world. It was therefore a privilege to have sung both the National Anthem and raised a loyal toast to her on the day of her death, which coincided with our own Common Hall on 8th September.

## The future

Looking to the future the Crown of course now rests with HM King Charles III. His Majesty too has strong commitments to the City's Livery Companies. The Worshipful Company of Carpenters installed Charles as an Honorary Liveryman “in recognition of his interest in London's architecture.” Charles is also Permanent Master of the Worshipful Company of Shipwrights, a Freeman of the Worshipful Company of Drapers, an Honorary Freeman of the Worshipful Company of Musicians, an Honorary Member

of the Court of Assistants of the Worshipful Company of Goldsmiths, and a Royal Liveryman of the Worshipful Company of Gardeners.

We would very much hope that at a future date we may be able to welcome our new King to our Livery Hall.

In the meantime, we echo the country's heartfelt thanks to the late Queen Elizabeth for all her work and devotion to our great nation. She will be missed by many but leaves a legacy like no other.



Photo credit: PRESS ASSOCIATION / Danny Lawson.



# The Master's Memoirs

The following article is an abridged version of The Master's address to the Livery, following his election at Common Hall on Thursday 8th September 2022.



I am honoured and humbled to have been elected Master for the ensuing year for a second time. I am incredibly grateful and am looking forward to experiencing a Master's year in the "real world", rather than being sat in front of a computer at home on Zoom.

At Common Hall in 2020, when I was first elected, it was hugely different. There was no church service, Court Members were the only Liverymen that were allowed to attend and my wife, Simone, was the only member of my family who could be present. I am so pleased that today other members of my family can be here, including my children, Emily and Joe.

At this point, I need to thank them, particularly Simone, for their never-ending support and for their encouragement to serve as Master again.

In 2020, my Common Hall address highlighted the precarious situation we were in, due to the reopening of the Hall in 2019, just before we had to lock it down again due to Covid. Our Livery is still in a tricky situation as the impact of the pandemic has lasted longer than we hoped.

## Fellowship and Charity

Every Liveryman knows the great fellowship that we have within our Livery. Away from the usual Court lunches, we have other events in the year including the Boar's Head ceremony and the White Tie Ladies Banquet. Please support these events, they are also the lifeblood of our Livery.



• The Master and his wife, Simone.



• The Master and Liveryman enjoyed the Woolmen's Company Annual Sheep Drive on London Bridge. Save the date for next year: Sunday 24th September 2023.

One of the other key strands of our Livery is charity. We financially and personally support two major charities on a rolling three-year basis; as well as donating smaller amounts to several other deserving charities. We also maintain our engagement with the meat industry, by providing financial support to individuals and organisations within the educational system, to grow leaders within our sector.

## Looking ahead

When I spoke here two years ago, one of the areas I wanted to explore was our Livery's relevance to our modern industry. With the help of the Industry Engagement Working Group, we have started a mentoring initiative and following its debut success last year, the City Meat Lecture 2022 will take place on 24th November. Professor Alice Stanton will be leading the topic on "How much Red Meat Should We Eat? Will the WWF Climate Ambitions Endanger Human Health?" This event is open not just to Liverymen, but to everyone in our industry and is a wonderful opportunity for everyone to meet up and network (see back page).

One of the highlights in our year is the Master's Charity Ball. Plans are already underway for a night of raising money for our Hall and for my chosen charity - Dementia UK.

This is a challenging and tough time for our Livery but, through the heroic efforts of all Liverymen, I know that we can survive and thrive to strengthen our great Livery for the future."



# WCB Court 2022/23

The following Liverymen listed on the right were elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday, 8th September 2022.



• WCB Court 2022/23 assemble for the October Court Dinner.

**The Master** Andrew William Parker

**Wardens**  
John Allton Jones  
Gwyn Howells  
Peter Howard Allen  
Stephen John Chick  
Timothy John Stone

**Assistants**  
Timothy Peter Dumenil  
Margaret Andrea Boanas  
Christopher Frank Wood  
David Edwin Baker  
Anthony Michael Stanton  
Rachel Jane Arkell Griffiths  
David William Richards  
Paul Dolan  
James David Connell  
Julien Douglas Pursglove  
William Edwin Buchanan  
Amanda Patricia Buitelaar  
Andrew Brian Burton  
William Thurston  
Peter David Wright

## New Assistants



### PETER WRIGHT

Peter is Chairman of the Wrights Food Group, a family business formed in 1926 when his grandparents began supplying high quality pies from their family home in Stoke-on-Trent.

Voted the 2019 UK Bakery Manufacturer of the Year, today the business operates from Crewe with a 600-strong workforce, manufacturing and distributing savoury pastries, sweet bakery and ready meals into retail and foodservice.

Peter joined the business in 1982, progressing through engineering, butchery, baking, supply chain and sales. In 1992, Peter was promoted to managing director, becoming chairman in 2010. In December 2021, Wrights Food Group was acquired by The Compleat Food Group.

Among his accolades, Peter was clothed as a Liveryman in 2008, awarded an Honorary Doctorate in Business 2013 from Staffordshire University and a Lifetime Achievement Award in 2021.

Peter is married to Tracy and they have two children, Beth and Daniel.

### WILLIAM THURSTON

Bill was born and brought up in Norfolk spending his teenage years working on one of the family's pig farms. After moving to London to take up a career in pharmaceuticals, he was invited to join a division of the Vestey group which manufactured and distributed bakery products. Thus began a long association with links to the butchery and bakery industries.

Bill has led a number of meat and bakery businesses including Vion International and Vion Pork UK, as well as the multinational bakery companies Dawn Foods and CSM. Currently, Bill is working with fellow Liveryman Dr Jason Aldiss BEM in a start-up business (AATS) introducing Artificial Intelligence into the slaughtering industry.

Bill joined the Livery in 2009 and is also a Liveryman of the Worshipful Company of Bakers. He is married to Sue and has 4 children and 6 grandchildren.



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THE WORSHIPFUL COMPANY OF BUTCHERS**



# Clerk's Jottings

Major General Jeff Mason MBE

## Committee work continues and thrives



It only seems like last week that the last Newsletter went out and I don't want to bore you all again by writing about the financial state of the Company. So, this edition of The Clerk's Jottings will be very short and cover other topical areas of the Company workings which may be of interest.

The Charity and Education Committee has been focussed on reviewing the charities, individuals and groups within the educational arena that we support. We are fortunate that we have not had to decrease our annual giving and in the last year we

were still able to provide donations to our Priory church St Bartholomew the Great, St Paul's Cathedral Foundation, The Poppy Factory and a special one off donation to the International Red Cross, providing support to those damaged by the conflict in Ukraine. At the same time, the Committee has been going through a process to select two charities to be our major partners for the period 2023-25. This has been a very difficult task, however an announcement of the successful will be made shortly.

The Recruiting Committee has performed exceptionally well this year

and are on target to clothe around 28 Liverymen. The standard of our applicants is also very high so all credit to the team who run the Prospects and Pipeline for the Company.

Finally, a short piece on etiquette at Court lunches. The Executive Committee has become concerned at the number of Liverymen and guests moving around at Court and Livery lunches which has become worse over the last six months. Simply put - please DON'T! Unless absolutely essential, please stay seated until after the loyal toasts.

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# Corporate Partners Spotlight

## CALDECOTT'S

Poultry farmer's since 1933

Caldecott's have been farming in Wythall, Worcestershire since the 1930s and although the traditional cattle and arable farming ceased some time ago, our successful poultry business has been trading for 35 years under the watchful eye of Robert Caldecott - a previous Farmers' Weekly Poultry Farmer of the Year.

We are a traditional, family run business with a strong work ethic and long-serving members of staff. We are all incredibly lucky to do something we love every single day.

We produce free-range bronze and white barn-reared, slow growing turkeys for the Christmas market and we sell free range chickens throughout the year. Our poultry is raised by farmers who all share our welfare ethics and values and is processed at our licenced slaughterhouse and distribution centre.

Our passion is poultry and our project for the future is Winter Garden Chicken. Robert was privileged to visit Holland some years ago where he saw the system for the first time. Winter Garden Chicken are grown in traditional poultry sheds incorporating a veranda so that the birds can wander in and out.

We are the first poultry farmers to trial this system in the UK with the help of Hubbard breeders and the results are positive. It is a high welfare, environment enhanced system which we hope will prove successful in the future. The welfare of the birds is enhanced and protection from the outside is a major factor in the current climate as Avian Influenza is becoming more prevalent throughout the UK.

[www.caldecottfarms.co.uk](http://www.caldecottfarms.co.uk)



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Leo Group has specialised in animal by-products for more than 40 years, collecting and processing material from abattoirs, butchers, poultry processors and takeaways nationwide.

The Group is owned by a family with a strong farming heritage which provides them with a unique understanding of the entire supply chain from start to finish.

We are proud to provide ingredients to the largest pet food producers in Europe and understand the importance of working closely with our suppliers to procure the highest quality products.

Through our in-house transport company, Haulage Holdings, we run an efficient fleet and maximise payloads which provides significant cost savings as well as reducing our carbon footprint.

We invest heavily in our fleet and we are the only animal by product company operating trailers with hydraulic metal lids or sealed tankers as opposed to the traditional tarpaulin sheet. This ensures the material we collect remains as fresh as possible and increases the resale value of the product.

Our sites are some of the most environmentally efficient in the world, with wind turbines, solar panels, effluent

treatment plants and a biomass energy plant. These sustainable energy sources reduce our costs allowing us to pass back this efficiency to our suppliers.

Above all we are committed to maintaining our ethos of achieving through quality and ensuring we are a trusted partner for our suppliers and customers. Putting them at the forefront of our business and delivering bespoke, high quality services and products.

### • The Leo Group site.





# The Golden Book

The idea for the Golden Book was born out of the Victory Banquet in 1946. Under the direction of Richard Christmas Hammett, Master 1949, the book was finally ready in time for the Coronation (1953), with the first signatories being the new HM Queen Elizabeth II, followed by The Duke of Edinburgh.

The original was amongst the precious objects stolen in the robbery that took place at the Hall over the 1981 Easter Bank holiday. It was also one of the first pieces to be replaced, thanks to a donation from Liveryman Frank Burton; the first signature this time, with her Royal Arms, being that of Queen Elizabeth the Queen Mother when she visited the Hall in 1986.

The front and back of the original were covered in red silk velvet, the silk coming from the same silk farm in Kent that supplied the heavily embroidered purple Robe of Estate worn by The Queen at her Coronation. It is possible that the silk for the replacement came from the same source.

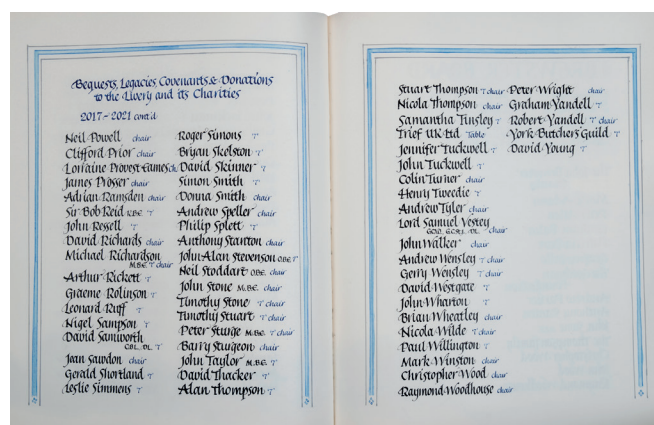


The Master of each year and the appointed Honorary Chaplain are each recorded on their respective pages.

Further, significant benefactors such as those listed on the Brewster Board have their names entered on their own page. Any Liveryman/organisation that donates financially to the Company, in response to a Livery funding appeal or who purchases a significant asset, will also have their name entered in the book.

Each notation and illustration is added by a professional calligrapher, who until recently was Mrs Jackie Jackman. Do take time when you are next at the Hall to seek out the Golden Book and admire the page which has been selected to be open on that particular day for all to see - the pages are turned frequently!

## LIVERYMAN GERALD SHORTLAND



- Pages of the Golden Book are available to view at Butchers' Hall.

So, what is recorded in the book's 571 pages? "The Company's Arms, the Royal Arms, the Arms of the City of London, with a preface for the signature of the Lord Mayor... the Arms of all the Meat Producing Countries of the World and finally a series of open pages for signature from time to time as suitable subjects suggested themselves."

In practice this means any member of The Royal Family, The Lord Mayor, A High Commissioner or Ambassador, who visits the Company and/or is made an Honorary Freeman is invited to sign the Golden Book.

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# Joy at the Family Lunch

**O**n Friday 2nd August we held the Younger Generation Luncheon at Butchers' Hall, when we were delighted to welcome Liverymen with their family members. It was a glorious summer's day, so we were able to indulge in a drinks reception on the sun-drenched roof terrace. When it was time to gavel for lunch, The Beadle was ably assisted by a young helper, Beth Richardson.

Whilst we did not have a speaker, we did adhere to the formalities of Grace and the Loyal toasts. The Clerk announced that the 200 Club prize draw would take place during the Stirrup Cup on the ground floor, the curious children asked the inevitable questions; "What is the Stirrup Cup?" and "Why is it called that?" The Clerk of course had all the answers, so if you ever want to know the answers, ask him!

After a wonderful lunch of roast beef, those of us who then could adjourned to the Hand and Shears to raise a glass. It was agreed that next year, all Liverymen should be encouraged to book this lunch - with their children, grandchildren or neither!

**Save the date: Friday 4th August 2023**



• Young helper Beth calls for lunch.



## A FUN FAREWELL

Margaret Boanas, hosted her final Court lunch as Master on the 2nd September with friends, fellow Liveryman and guest speaker, Michael Fenton Stevens. Having previously joined us as our virtual guest on Zoom in 2020, this time we all enjoyed his company in person. Entertained by a plethora of anecdotes from Michael's celebrity friends, which he recalled from his podcast "My Time Capsule", it was a fun lunch.

WCB Corporate Partner, Cranswick plc, was thanked for its donation of the pork fillet for the main course, with The Master and her Consort thanked for their sponsorship of the champagne reception.

The Deputy Master also thanked Margaret, on behalf of the Livery, for her exceptional service as Master, which was applauded by all with a standing ovation.



• Margaret's applause at her final Court Lunch as Master.



# Running For Derek



Immediate Past Master Margaret Boanas led the Company's Run the River team from under the famous clock in Smithfield Market at 6:00pm, on the evening before Common Hall, in support of a WCB Charity Partner, Teach First.

The 5km walk itself was a relaxing stroll around our beloved City, taking in some iconic London sights, before returning to the Butcher's Hook. The team was welcomed back by Teach First which presented the participants with their medals. There followed a high spirited and convivial evening. This special annual evening, in memory of Warden Derek Berry, gives us all the opportunity to come together for a cause which he was passionate about and to raise a glass in his memory.

For the main Run the River event on Wednesday 21st September, it was notable that one of the runners was WCB Young Butcher David Paris, and a nephew of Derek. The 10k run itself was magical along the River Thames, with a highlight being the crossing of the Millennium Bridge towards a floodlit St Paul's Cathedral. There followed a cheerful evening in The Alexander at Hay's Galleria, where everyone celebrated with enthusiasm until last orders were called.

Many Liverymen also participated virtually, Andrew Duff represented the Scots with aplomb, Rod Adlington rowed his 10km and Bill Jerney "ran" from Bridgnorth to Coalport. We are truly grateful to all those that signed up and took part.

In 2023, we aim to make the event bigger and better and all Liverymen are invited to sign up to the challenge next year. We can be proud that the support of the Livery and friends amounted to 61 participants raising £2,262.25 to help support the education of the least privileged in our country.



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# Nurturing our Young Butchers

We are delighted that the WCB mentorship programme is now up and running, coordinated by Liveryman and committee-member Mike Attwood. Following a successful recruitment drive for mentors amongst the Livery, two Young Butchers have been matched with Liverymen mentors relevant to their interests. With interest growing, we will be expanding the programme to the wider Livery and WCB Corporate Partners shortly.

Earlier in the summer, it was agreed by the Court that the growing Young Butchers initiative should be coordinated by its own committee, chaired by Assistant David Baker. Drawing in relevant representatives from the wider committee structure, Liverymen and Young Butcher representatives, the committee will be fully resourced to grow the initiative, reporting directly to the Court. We are excited at the potential for development this change will bring.

After a summer hiatus, the autumn Young Butchers events programme is underway and our last CHOICE CUTS discussion group took place on Tuesday 11th October at 6pm. This virtual session engaged some great topical conversations with the Young Butchers, Liverymen and Institute of Meat apprentices all joining

in the debate. The session was ably led by Liveryman Professor Jude Capper and discussed her latest written piece titled 'Net Zero Emissions for beef and sheep – is it possible?'. In November, the Young Butchers will also be joining the City Meat Lecture 2022 as guests of the Livery and in December, will be combining a social event with a unique hospitality venue in London.

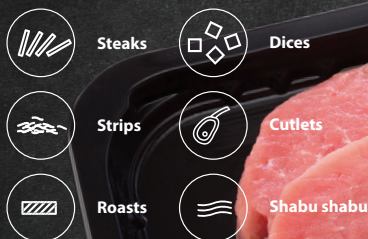
We are actively seeking Young Butchers applicants, aged 18-30, from all facets of the industry; including business training programmes, higher and further education, apprentices, and anyone allied to the sector. For further information on how to apply individually or as a group, please contact Liveryman Dr Claire White – [Claire.white@nfu.org.uk](mailto:Claire.white@nfu.org.uk).

## • The WCB Young Butcher's Initiative flyer.



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# A Beefy South American appraisal

“I undertook a Master of Research Degree (MRes) in Food Industry Management, sponsored by the Worshipful Company of Butchers, having gained a first-class honours degree in food technology and product development at Harper Adams University. I have recently joined the WCB as a Young Butcher. I would like to offer my thanks to the Company for its support and share some of my research outcomes.



• Morgan's graduation day.

## My thesis

The title of my thesis was 'An appraisal of the growth of the beef sector in South America using recorded interviews with multiple Past Masters of The Worshipful Company of Butchers along with current interviews with senior leaders.'

The purpose of the research was to study the growth of the beef sector within South America, exploring how the industry has risen to prominence and coped with various challenges; additionally, whether there is potential transferable learning the UK beef industry could adopt. The methodology followed a qualitative approach, using constructivist research philosophy. I transcribed and analysed recorded audio interviews with multiple past Masters of the Butchers' Livery and conducted contemporary interviews with a range of current meat industry leaders.

Findings from twenty years of archive material from the British Library showed that, although limited on information about South America, the CDs contain a wealth of information on changes in the UK, such as animal welfare, importing, training, management development, hygiene, working conditions, general history, economics, consumer behaviour and travel. The contemporary interviews with experts explored environmental, social, economic, political, and technological issues relating to South American beef industry.

## Conclusion

My conclusion was that South American countries have built up strong expertise in international trade in beef over the years.

This has occurred through maximising the use of their natural resources, primarily land and feed, supported by the strategic political drive to develop this export trade. Additionally, education and use of biotechnology in South America was found to be a competitive advantage that may be a potential transferable learning opportunity for the UK beef industry.

It was interesting to hear that in one of the WCB recordings, a future industry leader was required to spend several months in Brazil, Argentina and other countries as an essential part of his meat industry training. Another Past Master talked about the closer relationship that the Argentinian slaughterhouses had with the public – some of these plants selling directly to the public.

I would encourage Livymen to listen to the interviews with the Past Masters. The CDs contain an invaluable resource for future research as well as fascinating comments, particularly in areas of animal welfare, management development and training. Should anyone wish to read my full masters project, the work is available on the WCB website. I am currently working for a UK meat manufacturer, developing products for retailers. My future aspirations are to gain further experience within the retail meat sector, applying the knowledge gained through this research and advancing it where possible."

**WCB YOUNG BUTCHER, MORGAN METCALFE**

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# Supporting Research Students

Three students will be starting their Master of Research (MRes) projects at Harper Adams University this autumn – all tackling important topical subjects with financial support from the WCB Educational Charity.

**Tom Nash's** project is entitled 'Optimization of 'net zero' strategies in UK beef and sheep sectors'. He will be developing a framework that will help farmers in their decision-making when they try to balance between maintaining long-term whole farm profitability, sustainability, GHG emission mitigation and carbon sequestration strategies that move the farming system towards 'net zero'.



• Tom Nash



• Liz Tree

**Liz Tree's** research project is titled 'An evaluation of the impact of the Farms for City Children (FFCC) programme on participants' awareness and overall wellbeing'. The project will include focussing on the impact of FFCC's outreach activities on children's connections to the wider environment, their comprehension of how agriculture is relevant to them and their overall understanding of the farm to fork journey. The project will also critically evaluate how the work of FFCC can contribute to supporting the development of childhood wellbeing. Liz is also a WCB Young Butcher.



Tel: 01902 331141 E: sales@fagill.co.uk

**Aine Murray's** project has the title 'The potential role of Ruminant By-products in the Carbon Footprint (CfP) Calculations of Meat'. She will be looking at the existing literature on animal by-products on an international basis and reviewing existing calculations with a view to proposing the most suitable way of having a comprehensive CfP for the ruminant meat sectors. This work is particularly important as existing CfPs for beef and sheep frequently do not take full account of the contribution of the animal by-product sector.



• Aine Murray

**Congratulations to Tom, Liz and Aine. We wish them all the best of luck with their studies.**





# Institute of Meat

## Calling all employers!

**W**e'll soon be opening our nominations for the IOM Annual Prizegiving in February. People often tell us that we're 'lucky' to get such a good number of nominations. Do you know what our CEO, Keith Fisher's response is? "Luck doesn't come into it – it's quite simply a sound business decision for both employers and the apprentices they nominate."

Why does he say this? Well, here's three good reasons:

**1. To generate valuable publicity for your business**

Good, FREE publicity in a world which sometimes feels like it has an anti-meat agenda is manna from heaven.

**2. To increase motivation and productivity**

Nominating your apprentice into a national awards demonstrates the faith and confidence you have in their ability and attitude.

**3. To inspire future business leaders**

Apprentices recognised at the IoM/WCB Annual Prizegiving are exposed to a network of high achievers in the meat industry and many progress quickly in the industry and take on management positions within their companies.

• Chris receives his IoM award in 2015.



There's an old saying that 'success breeds success' and it is so often true. Although there are numerous examples of where the prizegiving has proven to be a springboard for an apprentice's career, one in particular stands out right now.

Back in 2015 Chris Riley (M.Inst.M.), of Walter Smith Fine Foods won both 'Student showing most Management Promise' and 'Champion Meat Apprentice of the Year' at the IoM/WCB Annual Prizegiving. He achieved the title of Premier Young Butcher in the national competition of the same name and went on to represent his country at the International Young Butcher Competition,

Becoming a trainer for sister company Crosby Management Training (CMT), Chris also trained apprentice Jack Western, who himself won awards at the IoM/WCB Annual Prizegiving.

Now Head of Delivery (Food and Butchery) for CMT, Chris has just recently collected 'Training Scheme of the Year' at the Meat Management Industry Awards for CMT's butchery apprenticeship programme, which he runs.

Commenting on the prizegiving and his recent win at the MM industry awards, Chris says, "Being nominated and eventually winning awards gave me a real boost early in my career. This undoubtedly played a part in driving me on to continue to work hard and achieve my career goals. I would have never thought doing a level 2 butchery apprenticeship would have taken me this far in my career. It just shows that if you put your mind to something you can achieve anything in the butchery industry."

As custodians of this great industry we are rightfully proud of it. If it is not our job to do all we can to inspire the next generation and leave the meat industry in good hands with a vibrant future, then whose is it?

**For more information about the Institute of Meat/ Worshipful Company of Butchers Annual Prizegiving, or to nominate an apprentice or, for more information, please email Sheryl Horne at [shorne@instituteofmeat.org](mailto:shorne@instituteofmeat.org).**

• Pictured are Chris Riley (left) and Jack Western.





# Autumn Golf Report

Summer saw teams from the Golfing Society take part against other Livery companies in two annual competitions.

In July, Chris Barkaway, Steve Cook, Steve's colleague Paul Underwood and I entered The Marketors' Golf Day. Scoring an adjusted 113 from the three best stableford scores on each hole, we were never in contention to beat the Plumbers 1st team, which recorded a score of 127 to claim victory. The day was a fine experience, raising more than £2,000 for The Lord Mayor's Charities.

Leading two groups in this year's Loriners' Golf Day, Tony Evans was joined by Steve Cook, Paul Underwood, Tim Stone, Chris Barkaway and the Secretary. Each team was bolstered by a member of Sundridge Park. We came fourth and fifth in the competition with scores of 93 points and 91 points respectively, just short of the winning score of 95 points posted by the team led by Peter Long.

We can only wait to see what might happen next year when we shall attempt to build upon our momentum. New society members are always welcome!

**SECRETARY, LIVERYMAN CRAIG HAMILTON**



**PROUD TO SUPPORT THE WORSHIPFUL COMPANY OF BUTCHERS**

## Fore for Fellowship

The WCB Fellowship Golf Day 2022 was held at Belton Woods Golf Club, supported by 9 teams from the industry competing in a round of stableford golf.

The singles competition and longest drive was won by Paul Lewis (W.W. Giles team). The ladies longest drive prize was won by Liveryman Justine Twogood (Euro Norfolk team). Nearest the pin was apparently the shot of the day from a miss, hit by Assistant Dave Richards (Richborough team). The team prize was won on count back by the team from Geo Adams.

• The Geo Adams golf team.



• WCB Golfing Society team.

A two-course meal was served followed by a prize giving ceremony. Having enjoyed a successful day, all agreed that this would be an annual event for the wider industry in future years. Watch this space for more details!

Special thanks to WW Giles, Geo Adams, Aubrey Allen and Two Counties Foods for their support of this inaugural golfing event.

**LIVERYMAN ALAN W BIRD**





# Taurus members look ahead

September marks the beginning of the Masonic Year for Taurus Lodge. While naturally looking forward, we are most sad to note the recent bereavements both within the Lodge and nationally.

The sudden death of HM Queen Elizabeth II has had profound effect on so many people, institutions and organisations. Freemasonry is no different. The protocol from the United Grand Lodge of England requires a moment of silence at the start of every meeting held since Thursday 8th September. A requirement readily, but very sadly observed, in Taurus.



• **Worshipful Master 2022/23:**  
Liveryman Peter Murcott.

Nearer to home, long standing and valued members of Taurus have passed away recently; Worshipful Brother Barry Croft, Worshipful Brother John Mabb, Worshipful Brother John Connell and former Worshipful Master Jim Redmond. They will be sorely missed by all who knew them and certainly within Taurus Lodge.

As is tradition, members of Taurus Lodge acted as Stewards at the church

service preceding Common Hall. This is always a pleasure even with St Bartholomew the Great being 'set out' in a rather unusual format. On this occasion, we achieved the constant goal of completing the collection in advance of the end of the music!

On 26th September the Installation meeting of Taurus Lodge took place. For the first time since 2019, we welcomed a new Worshipful Master to the Lodge. Worshipful Brother Peter Murcott was installed as the 102nd Worshipful Master of Taurus Lodge.

We are anticipating quite a busy Masonic year with new members and advancements for some within the Lodge.

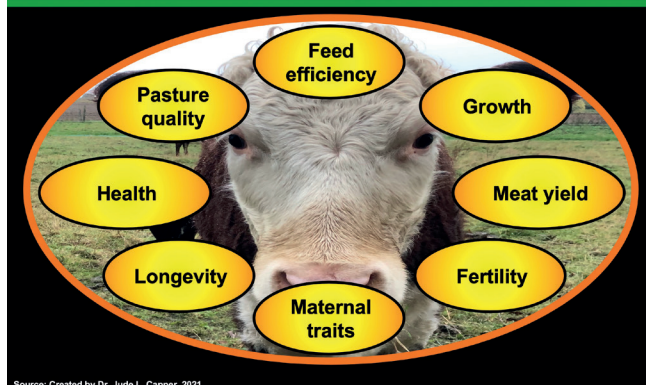
The January meeting will follow tradition in terms of a 'Burns Night Supper' theme, to which those who are not Freemasons will be invited. This arrangement is entitled a 'White Table' in Masonry.

## New members always welcome

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).

### DID YOU KNOW...

Doing everything better on-farm improves economic and environmental sustainability



Source: Created by Dr. Jude L. Capper, 2021

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# Livery Announcements

## THE BUTCHERS' SHOP

The Butchers' Shop is now open online for Members to purchase WCB Livery crested merchandise. Some items will only be available to members of the Livery and other items will be more widely sold.

If you missed out on the recent opportunity to purchase our handmade dinner table mats in time for Christmas, these will be available to order again in the new year.

More items will be added to The Butchers' Shop in the weeks and months ahead so please make sure to visit regularly, in the Member's area of the website, for our latest additions.



## WCB 200 CLUB

Join our 200 Club lottery and pay £10 per ticket, per month, to be assigned a number and be in with a chance of winning. As we now have over 220 players, the cash pot is a fabulous prize for three very lucky winners each month!

### JULY 2022

Assistant Andrew Burton  
Sarah Buitelaar  
Bob Enright

### AUGUST 2022

Norman Hatcliff  
Assistant Dave Richards  
Iain Wilson

### SEPTEMBER 2022

Assistant Julien Pursglove  
The Renter Assistant, Chris Wood  
Past Master Geoff Gillo

### OCTOBER 2022

Assistant Jim Connell  
James Wood  
Steve Davies

## Dates for your diary

### NOVEMBER

- 4 The Court and Livery Lunch
- 12 The Lord Mayor's Show & Lunch
- 13 Remembrance Sunday Service and Lunch
- 24 City Meat Lecture 2022  
See the back page for full details.

### DECEMBER

- 2 The Court and Livery Lunch
- 13 Livery Carol Service at St Bartholomew the Great followed by Supper at Butchers' Hall
- 14 & 21 The WCB Christmas Carvery Lunch returns!

### JANUARY

- 13 The Court & Livery Lunch

### FEBRUARY

- 3 The Court & Livery Lunch
- 7 The Boars' Head Ceremony & Lunch

Find out more and book events at [www.butchershall.com](http://www.butchershall.com)

## CONGRATULATIONS AND WELCOME TO NEW LIVERYMEN:

Samantha Hovey, Alexander Gowen, Michael Robinson, Terrence Murray

## OBITUARIES

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

**Roddy Caxton-Spencer**, Freeman since August 2020

**Barry James Croft**, Liveryman since 1996

**Gordon George MacTavish Hepburn**, Liveryman since 1984

**John Richard Mabb**, Liveryman since 1990

**John Anthony O'Connell**, Liveryman since 2005

**Ovlan (Jim) Clement Redmond**, Liveryman since 1991

**Timothy Russell Ritchie**, Liveryman since 2001

**Sir David Chetwode Samworth CBE DL**, Liveryman since 1969



# Mike Attwood wins Gold Award 2022

**M**ike Attwood joined the Livery in November 2012 and has been a steadfast supporter since that time. However, it has been over the last four years that he has become an indispensable part of the Company sitting on several committees and volunteering to assist in many other areas.

Within the Charity and Education Committee Mike has brought his commercial acumen to provide valued support to the Chairman of the Committee with his sage and objective guidance.

Assisting the Recruitment Committee, Mike has brought a thorough, methodical and objective process into being and this route has already shown to be hugely successful, with significantly increased numbers of individuals applying, whilst the standard of those wishing to join has been extremely high. He has also provided significant advice to the WCB Young Butchers initiative. He stepped forward and designed from first principles, as well as utilising his huge experience in business, a mentoring template and scheme for both Young Butchers' and Liverymen alike.

As if those areas described above have not been enough, eighteen months ago he stepped up to become the Butchers' representative on the City Food Lecture Organising Committee. Prior to, and at the 2022 event, he was also key in engaging with

the Future Generation aspects of the Lecture by assisting and supporting those organising the students attending the event.

It is for all these reasons that Mike Attwood was unanimously selected to receive the prestigious Gold Award for 2022.



• Mike receives his Gold Award from Past Master Margaret Boanas.

*Christmas at Butchers' Hall*

New and exciting Christmas packages are here!  
Perfect Christmas Packages start at £100 + VAT!

Our masterful chefs will delight with fresh flavors, served either in a traditional seated format or standing reception.

A party isn't a party without amazing food, great drinks, and a stunning atmosphere. That's why all our packages include festive theming and up to four hours of free-flowing drinks service to make your celebration one remember.

The venue is full of tradition with modern convenience.

Talk to one of our sales team and start planning your perfect party:  
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# How Much Red Meat Should We Eat?

**WILL THE WWF CLIMATE AMBITIONS ENDANGER HUMAN HEALTH?**

**5 REASONS TO COME TO THIS YEAR'S LECTURE**

**24th November 2022 – Doors open 6pm for 6.30pm start**



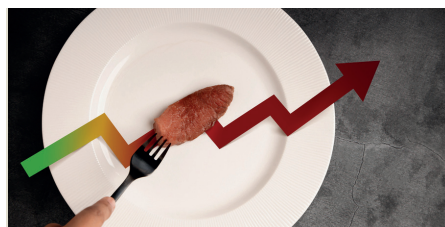
## PROFESSOR ALICE STANTON

Delivering this year's lecture Professor Stanton is a leading clinician-scientist who will be looking to call into question and challenge the evidence used by many to sell food products other than meat on the basis they are better for you.



## GET THE FACTS

Red meat has an essential part to play in human health. This year's Lecture will ensure you and your business hear the facts concerning evidence-based healthy diets from sustainable food systems. There is a marketing message here for you to take away.



## OPPORTUNITY TO ASK QUESTIONS

Our panellists, Jayne Buxton, author of *The Great Plant-Based Con*, John Powell, Head of Agriculture Sectors Team at Defra and Liveryman, Judith Batchelar OBE, Director of Food Matters International will discuss the issues raised and answer your questions. Liveryman Stuart Roberts will chair the debate.



## OPEN TO ALL OF THE MEAT INDUSTRY

The City Meat Lecture is open to all in the meat industry – not just Liverymen. So, you can bring along members of your team, customers, suppliers and be proud to showcase what our fabulous Livery can offer. They may even wish to join – which would be great!



## A FABULOUS NETWORKING EVENT

Not only will those attending enjoy a great finger buffet and drinks there will be plenty of opportunity to network with those attending the evening's event. We will be delivering you an engaging and thought provoking lecture and time to engage with key industry players.

**Don't miss out. Tickets are priced at £70 + VAT.**

**Visit [www.butchershall.com/wcb/events-societies/events/city-meat-lecture-2022](http://www.butchershall.com/wcb/events-societies/events/city-meat-lecture-2022) to book your places.**