

The Worshipful Company of Butchers





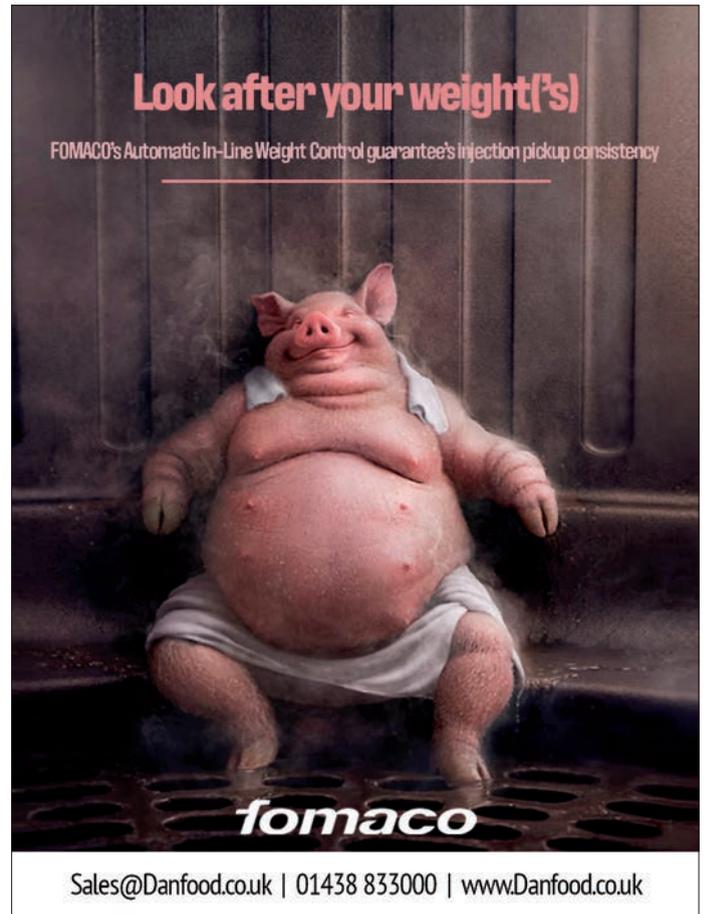
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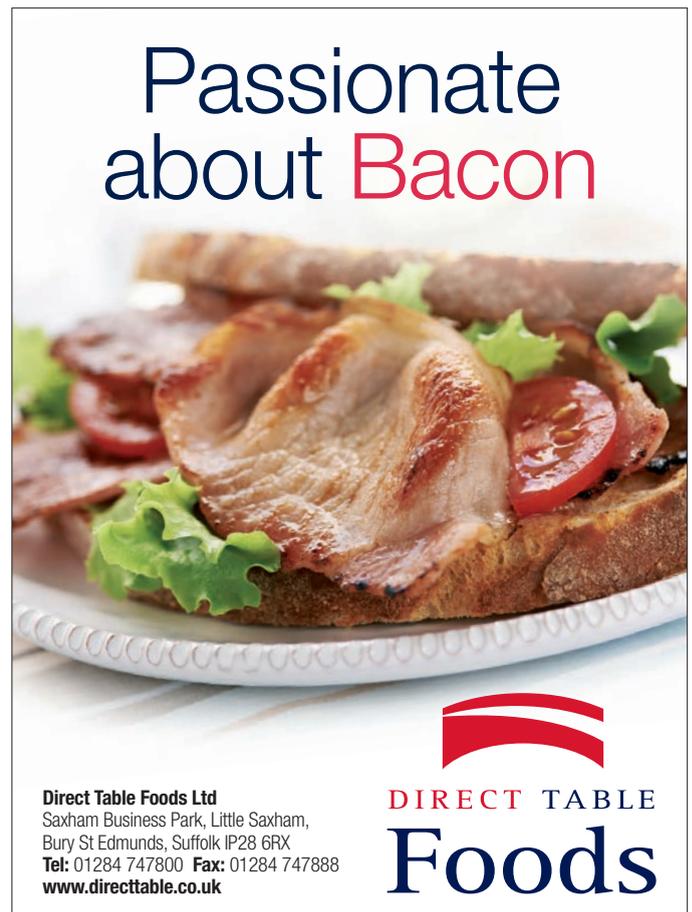
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The Newsletter is a publication containing news and information regarding forthcoming events, and articles on technical, managerial and historical subjects; together with items of general and topical interest to members.

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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Farms for City Children

Farms for City Children was founded 45 years ago by acclaimed children's writer Sir Michael Morpurgo and his wife Lady Morpurgo. Every year we provide over 3,000 8 to 13 year old children from disadvantaged backgrounds with the unique opportunity to spend a week living on one of our real working farms in the beautiful British countryside.

For these children their week on one of our farms in Devon, Pembrokeshire or Gloucestershire is a world away from their everyday lives. Their self-confidence and self-esteem grow as they work as part of a team to do the purposeful, seasonal work around the farms.

For children who may not know where their food comes from and have limited opportunities to visit the countryside the impact of their stay is life-enhancing and sometimes life-changing. Their



"It's like another world for people who haven't been in the countryside"

Sam (aged 10 from London)



horizons are broadened as they become fully immersed in the rural lifestyle, become more connected to the countryside and the source of the food they eat.

In this holistic and peaceful environment the children are seen to thrive as they discover an active enjoyment in life and new-found independence. The children also experience a huge sense of achievement and are often inspired to build a brighter vision for their own futures.

The week of mud and magic the children experience is a memorable one, the effects and rewards of which remain with them long after they have waved the farms goodbye.

www.farmsforcitychildren.org



RUN, WALK, RIDE YOUR RIVER IN MEMORY OF DEREK BERRY

"I hope my body holds up; It's got to because this is for Derek and that's important," said one member of Court.

WCB's support of Teach First's event was nothing short of magnificent. We are particularly indebted to the friends and family of Rod Adlington who made up a team of 9 people and the Baker Family who numbered 6. There was great support from Phoebe Boanas Evans and Elliot Grogan who ran in Nice and Andrew Duff

who ran in Edinburgh. John Bausor participated at the age of 80 and completed 10km on his horse and Finan Shortland, aged 7, ran 5km in Cambridge.

Margaret Boanas' team walked through Smithfield in time honoured fashion, wisely finishing at the Butchers Hook and Cleaver where they were met by Heather Burgess and Georgie Pedley of Teach First who wanted to thank the team, for their long-term involvement in the event and celebrate WCB's team being the largest of any involved.

The parting words most often heard were "See you next year" – Derek would have looked down and smiled.

Liveryman Gerald Shortland

Get on your bike for a Lejog

The WCB fundraising team are taking on a new challenge – a bike ride from Land's End to John O'Groats. All are invited to join Assistant David Baker on this 12 day journey when you can opt to cycle all or part of the journey.

The team start their adventure on Monday 16 May 2022 from Cornwall. You will need strong



legs and huge support from your friends and family as this is a charitable event, raising much needed funds for the Master's chosen Charity – Farms for City children and our Hall. More details will be circulated soon

but to find out more and join the team, please contact davidb@onleyoak.co.uk.



It was so good that Common Hall was a physical rather than a virtual event this year. To be able to reunite with over 85 Liverymen and their partner's was a real highlight. The Church Service allowed us to hear a choir again and join in with the hymn signing. It was a poignant reminder that the simple things in life that have been so sadly missed by so many in Lockdown are the best.

The following is an abridged version of the Master's address to Common Hall on Thursday 9th September 2021:

Thank you for the great honour bestowed upon me, in electing me to be your Master for the ensuing year. These words I know have been uttered by so many before me but I can assure you they are heartfelt.

I will do everything I can to represent and lead this ancient company within our great industry, in order to justify the support and trust you have placed in me.

I am proud to be a Liveryman, particularly as when I started work in the industry in 1974 women were not admitted to the Livery, so to be the third women Master is a particular honour. With no family connections to the Livery or City of London, I am rather just someone who happened into a career in meat trading and this has led me here today.

As Liverymen we will always be proud of our ancient history, it is also right that we look to the future and engage with the changing world. We have done this in returning to our wonderful Hall, fitted with the latest technology making it fit for the 21st Century. Our renewed focus is on Young Butchers and recruitment. Earlier this year the City of London published a report, aiming to put diversity and inclusivity 'front and centre' of who they are, I would like to reach out to all Liverymen to help us support the City by recruiting Liverymen from all backgrounds to come and join us.

Andrew (Parker) has focused on restoring the Livery to the heart of the meat trade, for me, there is no doubt that I see the Livery as the home of our Industry. There are Liverymen here today that I first

THE MASTER'S MEMOIRS

THE YEAR BEGINS



The Incoming and Outgoing Master's raise a glass

started doing business with in the 1970's. It is testament to them that I am here, having been mentored, challenged and generally supported, particularly in the 70's and 80's when the environment was not always welcoming to women. There are too many to mention by name, however I would like to acknowledge the late Liveryman Basil Benson. All those years ago he employed a young woman as an assistant meat buyer. Straight out of college with a HND in Business he believed in me and encouraged me to move from Sheffield to Smithfield in 1978.

The mantra of the Livery is to survive, revive and thrive as life begins to return to normal. It is my

hope that we can begin to move into the revival stage. I invite all Liverymen to support us by using the Hall as their *go to* venue for meetings, conferences, weddings and dinners. With Bovingdons as our new venue management team I believe there is great potential and would also remind you that Liverymen do get hall hire at discounted rates. The focus for the coming year will be cost control and fundraising in order to restore our finances. However I would also like to include a charity that we might support in some way during my year and that is **Farms for City Children**. It is the intention to hold an event at the Guildhall in May 2022 and there will be a cycle

challenge from Lands End to John O'Groats for which I will be seeking your support.

I would like to thank my family here today who have been such a support during my years involved with this Livery. Although Tony is not a Liveryman he values and enjoys the fellowship of the Livery. We both look forward to representing the Worshipful Company of Butchers in the City of London.

I have referenced the work done to put the Livery at the Heart of the Industry and I congratulate Andrew on championing this during his year. We have enjoyed some great events on Zoom and I know there are more planned. It has not been the year he or any of us wanted, but he has led us successfully through some very choppy waters.

Due to the disruption experienced during the last eighteen months and the impact on Andrew's year, it has been agreed by Court that he will stand again for Election as Master in 2022.



Cheers for Tony, the Master's Consort

Celebrating good times

The monthly Butchers' Court Lunch made a welcome return to its traditional format on 3rd September and was a wonderful occasion for many reasons.

The Master, Andrew Parker, was finally able to welcome Liverymen and their guests to Butchers' Hall for what was a highly anticipated occasion, and the first time it had taken place in its well-known format since March 2020.

There was much to celebrate, with Gregory Alfred Lawrence, CC clothed as a new Liveryman, and Geraldine Cavener admitted to the Company as an Honorary Liveryman. Geraldine was previously Assistant to the Clerk for 17 years before retiring in 2020.

Liverymen Andrew Duff and Lorraine Provest-Eames were the first and, currently, only Liverymen to be clothed virtually and were



Ian Wright entertains

guests of the Company. The Master was able to toast all four Liverymen – hearing and taking part in some of the traditional Court Lunch rituals made you realise how much we have all missed it.

As always, guest speaker Ian Wright CBE, Chief Executive of the Food & Drink Federation, was interesting, engaging and

provocative. He will step down from his current role later this year having first joined the FDF in March 2015. Ian was proposed by Liveryman Paul Willington who also proposed the toast to the guests in attendance... and how wonderful it was to toast them.

This special occasion was further enhanced by the inaugural presentations of the Gold Award,

a new award created to recognise those Liverymen who make a significant contribution to the Livery. Assistant Bob Bansback OBE and Liveryman Gerald Shortland were the 2021 recipients and you only had to listen to their background from the Clerk, Major General Jeff Mason, to appreciate why they were both chosen this year by the Nominations Committee. (Read more on P18).

Gerald responded on behalf of Bob and himself and thanked the Company for the award.

The grass-fed sirloins served at the lunch were generously donated by Liveryman John Bausor, in late celebration of his 80th birthday in July 2020. John also sponsored the case of Dumenil Champagne for the raffle, which was won by Teresa Kirwan.

It's good to be back.

LIVERYMAN ROB YANDELL



The Master welcomes New Liveryman Andrew, Geraldine, Lorraine and Gregory



Liverymen John and Daniel Bausor, with Lesley and Kate



Prof Frederic Leroy

City Meat Lecture 2021

'The Rightful Place of Meat in the National Diet' is the subject for the WCB's inaugural City Meat Lecture taking place on November 11, at 6.00pm in the Butchers Hall.

Our lecturer is Professor Frederic Leroy, Vrije University, Brussels, known for his world class expertise on this subject area. He is an authority on the positive role of animal protein (notably meat) in a diet that is consistent with future climate change and nutritional objectives.

Following the lecture there will be a question and answer period and discussion with the panel which will comprise of :

- Hsin Huang, Secretary General of the International Meat Secretariat,
- Clive Black, a Director of Shore Capital and Chair of the Institute of Global Food Security's Industry Advisory Board at Queen's



Hsin Huang



Laura Ryan



Clive Black

University, Belfast

● Laura Ryan, Chair of Meat Business Women and Founder of the Global Food Alliance.

The Chairman for the Lecture will be Stuart Roberts, WCB Liveryman and Deputy President of the National Farmers Union.

The formal session will conclude at about 7.15pm and be followed by a high-class buffet supper, with

good opportunities for meeting up with Liverymen and others involved in the industry. The proceedings will finish at around 8.30pm.

The cost of attendance is £50 per head. Tickets are available via the Book Events section on www.butchershall.com or search 'City Meat Lecture' on www.eventbrite.co.uk

I looked back at the last edition of the Newsletter to see what I had written and, with the benefit of three months separation between then and now, I see that I was quite dispirited about delays to full opening. What a difference three months make! The Hall is fully open, our events are running and there is a cautious mood of optimism from all working in the Hall.

Finances

I mentioned in the last article about the Five Year Plan and how Court and Committees are really using it to drive their engagement and responsibility. As part of the Common Hall package to Liverymen this year, we sent out a short briefing note covering last year's financial figures, as well as the covering paper on the 5 Year Plan. We wanted all Liverymen to view the covering notes to the Five Year Plan, as well as understand where we were financially. I hope Liverymen at least scanned the briefing note. As I stated in the covering note – '...it should be noted that Yrs 2-5 figures can only be a forecast and actual events can change the figures.' The short brief given at Common Hall covered the key issues and impressed the point that the 5 year plan figures are only a forecast and many factors can affect it. So, what good news is there in this the Survive Year?

Rental Space

We now have the third floor rented out on a six year lease to our tenant, Eumonia, which is great news. On 20 August, the

Clerk's Jottings

Is there really light at the end of the tunnel?



lease documents were signed and the fit out of the third floor is currently taking place – by the time this Newsletter drops onto your door mats Eumonia will be at full operating capability. We have also had real interest in the fourth floor and are hopeful that Heads of Terms will be agreed imminently with a lease agreement signed by end of October.

Venue Management

I am sure that Bovingdons would agree that there has been a huge learning curve in working at Butchers' Hall. Apart from learning about the City and its wealth of history, Bovingdons have also been gathering information about Livery companies and working out how best to engage with them. The sales team are being expanded and Lauren Cromarty is permanently based in the WCB office on the 5th floor. It would be fair to say that Bovingdons had a hesitant start with our own events but they are now performing extremely well. Other Livery companies who have run events in the Hall have been extremely pleased with their performance and have been fulsome in their praise. As Covid restrictions ease the key issue now is to entice



nervous corporate customers to book events at the Hall. However this hesitancy is mirrored across the City as all venues are having a similar problem. There are also some operational issues, as there are major shortages of chefs in the market place, as well as waiting staff in the hospitality arena, which is putting a real strain on the system. Added to that food and beverage delivery times are becoming disrupted due to a shortage of drivers and increasing costs across the hospitality world means we are potentially approaching the perfect storm. Be patient please if everything is not going according to how you think it should.

The Hall and the Office

The office is now manned 5 days a week with staff working from home and returning to the Hall for 2-3 days in every five day period. Hall staff have returned from Furlough and are busy ensuring

that the planned maintenance of the building is running to plan. There are still problems with the main lift which is incredibly frustrating but this should be rectified before this Newsletter arrives with you.

Looking to Revive

If we can rent out both floors and we meet our venue management financial targets then we will be moving into the 'Revive' year of the overall recovery from Covid. So much however relies on circumstances outside our control and the period up to and just after Christmas will be key to our success. There is light at the end of the tunnel and The optimist will be gazing at the sunny uplands of success. The pessimist, however, may well see the light in the tunnel as an express train thundering towards us. Let us fervently hope that it is former rather than the latter scenario which arrives!



All eyes on the finances at Common Hall



MEMBERS OF THE COURT

Back Row (L:R) : The Clerk, Asst Amanda Buitelaar, Asst David Baker, Asst Tim Stone, Asst Paul Dolan, Asst Julien Pursglove, Asst Jim Connell, Asst William Buchanan, Asst Dave Richards, Asst Jean Sawdon

Front Row (L:R) : Warden Peter Allen, Warden Chris Wood, P/M Tim Dumenil, The Master, P/M Andrew Parker, P/M Graham Baker, Warden Steve Chick

The Newly Elected Court 2021/22

The following Liverymen were elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday, 9th September 2021.

Master

Margaret Andrea Boanas

Wardens

Christopher Frank Wood
John Allton Jones
Gwyn Howells
Peter Howard Allen
Stephen John Chick

Assistants

Graham William Baker
Timothy Peter Dumenil
Andrew William Parker
Timothy John Stone
David Edwin Baker
Anthony Michael Stanton
Rachel Griffiths
Jean Margaret Sawdon
David William Richards
Paul Dolan
James David Connell
Julien Douglas Pursglove
William Edwin Buchanan
Amanda Patricia Buitelaar
Andrew Brian Burton

Chairmen of Committees

If you wish to contact the Chairman of any Committee, please direct all initial communications via email to clerk@butchershall.com

Executive Board

The Master

Finance

Warden Chris Wood

Venue Management Board

Warden Gwyn Howells

Charity and Education

Warden John Allton Jones

Event and Engagement

Warden Steve Chick

Recruitment

Assistant Dave Richards

House/Fine Arts

P/M Tim Dumenil

Fundraising/Enterprise

Warden Peter Allen

HR and Staff

P/M Tim Dumenil

Court Nominations

The Master

Charity/Fundraising Event Sub Ctee

The Master

Marketing & Comms Group

Assistant Rachel Griffiths

Industry Engagement

P/M Andrew Parker

New Assistants



AMANDA BUITELAAR

Amanda began her career riding horses and married Frans Buitelaar, at the time known as the Beef Baron, or locally as Baron Von Flax. They farmed in Lincolnshire and were the first to farm using the American Feed Lot system.

She moved to Scotland to manage and run two abattoirs, Carlisle and Kilmarnock in Ayrshire. Frans sadly passed away in 2001. In addition to her own business, Amanda is a co-owner and Director on the main board of Dovecote Park Ltd and ancillary companies.

An active member and advocate of Meat Business Women she is passionate about people and mentoring and helping young people to have the confidence to reach for their stars.

She now lives in Bowness on Windermere, central to The Lake District, and recently took on the management of The Lakes Hostel in Windermere village. Amanda is keen to help charities in the local community and is part of a team of medical people reaching out to local farmers who have mental health and other health issues. Her interests include carriage driving, cycling, boating, travel, clay shooting and socialising.

She has two children James, who is involved in the meat industry, and Sarah who is a make up artist for TV Commercials.



ANDREW BURTON

Andrew was born and brought up in Hunstanton, Norfolk, where his parents had a successful retail Butchers shop. It was here that he had his first experiences of working in the meat industry from a young age.

In 1982, at the age of 16, he attended Smithfield Meat College, gaining distinctions in all categories and winning the Smithfield Cup.

After finishing his college course in 1984, Andrew opened a butchers shop in Saffron Walden, Essex, with his parents.

In 1993 a catering factory was established and this has continued to grow steadily. His son Tom is now involved in the business as a fourth generation, of which he is extremely proud.

Andrew has been an active member in the Livery since joining in 2006. He has regularly attended meetings and functions, taken part in golf days, enjoyed his role as Golf Captain and brought the family to much loved events such as the Lord Mayors Show.

He has served 20 years as a member and chairman of Saffron Walden Round table and has enjoyed 6 years with the Rotary Club. Andrew has just celebrated his 28th wedding anniversary to Sarah, and they have three children. Aside from golf and skiing, Andrew is an avid croquet player at his local club.



WILLIAM BUCHANAN

William was born on a mixed farm in Northern Ireland, but moved to Suffolk with his family in 1971. Having attended Ipswich School, he then went on to Reading University to study a degree in Agriculture.

His first job, aged 20, was a graduate buyer for Sainsbury's, working in the poultry department at Blackfriars. At this time, his father Maurice was looking for diversification on the family arable and chicken farming business. He started farming and processing Gressingham ducks in 1989.

William left his job in London and started the Gressingham duck business with his father and brother Geoff. He has been running Gressingham ducks with his brother for the last 30 years and the business has grown substantially from what was a breed of duck, into a brand sold in all supermarkets and top restaurants nationally.

In recent years, the business has diversified into the wholesaling sector with the purchase of Autumn foods and Reids of Norwich in 2015, followed by JF Edwards on Smithfield Market in 2018.

William is married to Becky and they have three children Olivia (17) Maddy (15) and Charlie (12). William enjoys cycling, skiing and shooting, regularly attends St Johns Church in Woodbridge and is a lifelong Ipswich Town supporter.

COMMON HALL 2021

Common Hall is an important annual occasion for any Livery Company and the Worshipful Company of Butchers is no different with a new Master elected, and traditions and fellowship enjoyed.

As is always the case, the day began with a special church service inside the beautiful St Bartholomew the Great - always a fitting place for thought and reflection.

With bright September sunshine a fitting backdrop, Liverymen and guests went inside to take their seats while the outgoing Master and members of Court processed the short journey from Butchers' Hall to the church, stopping briefly for a bit of 'traditional refreshment' en route. Well, they've earned it.

As Court made their way into the historic church and took their seats, the wonderful choir set a beautiful tone.

The Honorary Chaplain to the Master, the Reverend Father Marcus Walker always balances formality with warmth and humour and paid tribute to the Butchers during these challenging times and spoke of how delightful it was to be able to be together again for such an occasion.

All change

As well as some of the most loved hymns (it really was the A-List, including Jerusalem no less) and a reading from the Master, it was time for Liverymen to depart while guests were able to stay behind and find out more about the work of The Poppy Factory which supports veterans with health conditions on their journey into employment.

The Court and Liverymen made their way to Butchers' Hall and to the Great Hall where Common Hall took place.

There was a short update on the affairs of the Livery by the Clerk, Major General Jeff Mason, who spoke about how the WCB was working hard to navigate choppy financial waters.

The formalities of Common Hall followed and the election of a new Master and Court.

Margaret Boanas was elected



The New Master addresses Common Hall



P/M Brian Wheatley & Jackie



Asst Jean Sawdon & John with Ted and Susan Hoefling

Master Butcher for the ensuing year and became only the third woman to become Master of the Worshipful Company of Butchers, following in the footsteps of Past Master, HRH The Princess Royal, and Past Master, Patricia Dart.

It has been quite a year for Margaret who was crowned Meat Businesswoman of the Year in 2020 at the Women in Meat Industry Awards.

Immediate Past Master, Andrew Parker was the first to congratulate the new Master and in his outgoing address said: "I wish Margaret all the best for her year in office and I hope that you can enjoy a year without restrictions and lockdowns!

"Even though it is not the year that I imagined, I have enjoyed the



Greg Mahon with Becky & daughter Lily

last 12 months immeasurably. It has been a huge honour and privilege to represent this proud and ancient company and I thank you all for your support."

Common Hall also elected the members of Court charged with running the affairs of the Livery for 2021/22 with William Buchanan, Amanda Buitelaar and Andrew

Burton joining as Assistants, while Rob Yandell, Bob Bansback OBE and Alan Thompson stepped down.

After Common Hall had been brought to a close a champagne reception was followed by a delicious roast beef lunch. The beef had been generously provided by James & Amanda Buitelaar from Dovecote Park Ltd. A convivial atmosphere was enjoyed by those in attendance as the usual challenges and strains were put to one side to congratulate our new Master, to thank the Court for their time and commitment, and to enjoy the fellowship the Butchers are famous for.

LIVERYMAN ROB YANDELL

CORPORATE PARTNER SPOTLIGHT

Cranswick was established in the 1970s by a group of Yorkshire farmers and during the last four decades we have grown to become one of the UK's largest food producers, with revenue approaching £1.9 billion.

Operating from 16 well-invested facilities across the UK, with a team of over 12,500 people, our purpose is simple; to feed the nation with authentically made, sustainably produced food that is created with passion.

We produce a range of high quality, predominantly fresh food including fresh pork, poultry, sliced cooked meats, gourmet sausage, bacon and pastry, and charcuterie meats and olives. From our four primary processing and twelve added-value processing facilities we develop innovative, great tasting food products of the highest standard.

We supply most of the UK grocery retailers, have a strong presence in the 'food to go' sector and other food service outlets, as well as a substantial export business.

We continue to invest in our agricultural operations, managing our pig supply chain through ownership of our pig breeding and rearing activities and being fully vertically integrated on our chicken operation from the feed mills, to the hatchery and broiler farms. Animal welfare is at the heart of our business and we are proud to have been awarded the highest Tier 1 status in the global Business Benchmark for Farm Animal Welfare for the fifth



consecutive year.

Our ambition is to become the world's most sustainable meat business and in 2018 we launched our ambitious group-wide sustainability strategy 'Second Nature' to kickstart this journey. The strategy lays out far-reaching sustainability targets across every aspect of our business, from minimising food waste and packaging, to reducing greenhouse gas emissions and our overall carbon footprint.

We have a roadmap to take us to Net Zero emissions across our operations by 2040, ten years ahead of the government's own Net Zero target. We have approved

greenhouse gas emissions from our Scope 3 value chain by 50% per tonne sold within the same time frame.

All of our primary processing and added value sites will achieve the carbon neutral certification under the BSI PAS 2060 standard by the end of 2021.

Cranswick is a proud and longstanding supporter of the Worshipful Company of Butchers and we look forward to building on this relationship as a new corporate partner.

www.cranswick.plc.uk

CORPORATE PARTNER UPDATE

We are pleased to announce that Reiser (UK) Ltd have joined the Livery as our 11th Corporate Partner.



Science Based Targets (SBT) where we have committed to reduce our absolute Scope 1 and 2 emissions by 50% by 2030, and reduce



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Butchery Apprentices forging ahead in a pandemic

Everyone knows how butchers have risen to the challenge of feeding our communities during the pandemic, and have done a fantastic job keeping us all fed. But did you know that many of our apprentice scheme butchers not only worked flat out during this extraordinary 18 months, but also pushed to achieve their Level 2 Butchery Apprenticeship, some with flying colours?

We talked to two rising stars in butchery, who did just that.

Meghan Land – Denstone Hall Farm Shop, Staffordshire

Farmer's daughter, Meghan (25) describes herself as a 'foodie' and says her interest in butchery dates right back to childhood. Starting with Denstone Hall Farm Shop as a butchery counter assistant in 2018, it wasn't long before she landed her place on the apprenticeship in February 2020.

Meghan describes her apprenticeship experience as 'everything I expected and more' and said the combination of on-the-job training with 'the lads' at work and off the job learning with Crosby Butchery Training, worked well.

Shortly after starting the apprenticeship the pandemic hit, it was hard to get time 'on the block' but it was a valuable learning experience. The company adapted to new ways of working, such as establishing a 'Click and Collect' and delivery service. She found being able to help their elderly or vulnerable customers one of the best things about that time.

By July this year Meghan was ready for EPA. After an anxious wait Meghan heard the good news that she'd passed, and at the highest grade possible, a Pass with Excellence. Now working as a full-time butcher at Denstone Hall Meghan is involved in full carcass



butchery for all three species and has her sights set on completing the L3 Advanced Butcher apprenticeship in the future.

Looking back on her apprenticeship and doing so well at End Point Assessment, Meghan says,

'I really can't recommend it highly enough. Not only has it enabled me to do the job I wanted to do, but it's helped me as a person too – I've really grown in confidence since.'

Callum Greenleaf – Smiths Butchers, Brightlingsea, Essex

Butchery for Callum initially was just a Saturday and holiday job. After being given a little responsibility, learning to make sausages and burgers, his interest grew and in September 2019 he left college to take up the offer of a full-time butchery apprenticeship with Smiths Butchers.

Callum (19) says the apprenticeship appealed to him because unlike college, it didn't feel like learning. With support and encouragement from the team at Smiths and his training provider, MEAT Ipswich, Callum completed his end-point assessment in May 2021 and achieved a Pass with Excellence,

'I can doubt myself, so I was shocked when I heard the news. Achieving the top grade has helped me push away some of that self-doubt. My boss says he's noticed this and is proud of how far I've come, which makes the achievement feel even better.' Working towards an apprenticeship during a pandemic has been a mixed blessing for Callum. Although at times it has been stressful and exhausting, he acknowledges that

being part of a rapidly adapting business was a valuable experience.

Seeing how dynamic the butchery business can be has convinced Callum that this is a long-term career for him. The owner of Smiths, Aiden, has ambitions to possibly open another shop in the future. Should that happen Callum says he'd like nothing better than the opportunity to become Manager of one of them.



Young Butchers Club gains momentum

Following a successful relaunch of the Young Butchers initiative in July, where current members and prospective applicants were invited to a carvery luncheon at the Hall, Liverymen and Assistant Dave Richards have worked hard to establish the new offering of this initiative and grow the younger membership.

The committee have been interviewing prospective applicants over the summer and the November court luncheon will see this new cohort of Young Butchers welcomed by The Master to join the Club and receive their Young Butchers certificates.

Upcoming events

The monthly virtual and hybrid events calendar has also been steadily filling up, with a tour of Cobble Lane Cured factory in August, a webinar on Beef and Lamb sector sustainability with soon-to-be new Liveryman Dr Jude Capper in September. Plans for October and November include link ups with wider livery virtual events in the form of a 'Lunch Bite' with Katherine Haenult of M&S and the inaugural 'City Meat Lecture' organised by Liveryman Bob Bansback. December will focus on festivities and the joys of the season, with a social catchup in the City and proposed tour of Smithfield market.

Keep growing

Looking forward to 2022, the plans are to continue the programme of monthly events in a virtual or hybrid capacity, expand new membership further in partnership with meat businesses

and leading universities, and roll out the mentorship program under the supervision of Liveryman Mike Attwood.

If you are interested in finding out more about the Young Butchers Club and want to join us, or know somebody that you think would be keen to become a member, see the flyer to the right and contact clerk@butchershall.com for an application form.

YBC CHAIRMAN
DR CLAIRE WHITE

See Professor Jude Capper's fascinating, insightful virtual lecture for YB's on 'Beef & Lamb sustainability in the UK'. This brilliant talk is definitely one to see. Find it on the WCB You Tube channel or our Livery news page. www.butchershall.com/wcb/news



The Worshipful Company of Butchers

Our Young Butcher's Initiative

To nurture the next generation of food industry professionals.

Connecting them with key influencers from the Meat Industry who will assist in career development, whilst enjoying the fellowship and networking opportunities the Butchers Company is famous for.

- Fellowship organisation for 18-30 year olds.
- Pipeline for future Liverymen of the WCB.
- Young Butchers area on the WCB website.
- Signposting service connecting stakeholders.
- Connectivity with other Livery youth programs.
- Mentoring with key industry figures.

An Example of Our Events

- City Food Lecture
- Mentoring Carvery Lunch
- Factory tours - Live and Virtual
- Tour of Smithfield Market

Membership Costs

Joining Fee £125 (plus VAT). Annual Subscription £100 (plus VAT).
Please check with your employer regarding supporting your Young Butcher membership.

To become a member of The Young Butcher's Club, please contact us on:
T: 020 3931 8350 E: clerk@butchershall.com W: www.butchershall.com
The Worshipful Company of Butchers, Butchers' Hall, 87 Bartholomew Close, London, EC1A 7EB



Dr. Jude Capper
@bovidiva

Beef and Lamb sustainability within the UK. Current status, challenges and opportunities.

Dr. Jude L. Capper
22nd September 2021

WCB Young Butchers

Source: Dr. Jude L. Capper, 2021



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WCB Supporting two New Research Students at Harper Adams

WCB's Education Charity is supporting two more students at Harper Adams University.

Susan O'Neill is undertaking a Master of Research (MRes) on the subject 'Identifying ways of attracting young people into the meat industry'. She graduated from Harper in 2017 – and



Susan O'Neill

during her final year, she completed a research project on meat quality investigating factors which influence the water holding capacity of beef. Since graduating she has remained employed within the meat industry involving responsibilities for quality control and food safety/quality auditing. Currently she is employed as a Food Safety, Quality and Integrity Manager at Linden Foods, a meat company based in Dungannon, Northern Ireland. She feels that her project will be tackling 'one of the greatest problems facing our industry' – the problem of labour shortages and the difficulties of attracting young people into the industry. Susan comments 'I hope this research can be of value to the WCB and the industry. Thank you for your ongoing support!'

Harriet Gregory is doing an MRes on the subject 'The under-representation of women in the meat industry'. She is also a former graduate from Harper who is currently working as a Quality Assurance manager working for Avara foods in Derbyshire, is involved in the turkey meat sector of the business. She says 'After graduation, I went into Avara's graduate scheme which gave me an insight to different areas across the business. I have been with the company for three years and enjoyed every minute of it. Working in the technical area has been challenging but very rewarding, especially with leading site audits and ensuring customer standards and KPIs are met. I am really looking forward to undertaking an MRes with Harper Adams university and to having



Harriet Gregory

the support of the Worshipful Company of Butchers. Women in the meat industry is a topic area that I am really passionate about and excited to research further'.

Both Susan and Harriet are carrying out their research on a part-time basis and plan to complete their research over a 2-year period. They embarked on their studies at the end of September.

**LIVERYMAN
BOB BANSBACK OBE**

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CAROLINE MITCHELL 2018 Scholar

Caroline's project title was: 'Carcass grading and payment systems to improve the eating quality of UK meat. She comments: 'It's now nearly 3 years since I started my Nuffield journey and much has changed. At the start of my scholarship, I was working as Director of Meat Science for JSR Genetics Ltd but before my report was even completed, I had set up my own business "Food Quality Management Global Ltd" (trading as FQM Global) and was working with companies both in the UK and abroad to optimise their supply chains for meat quality and consumer acceptance.

My main client is Topigs Norsvin for whom I work as their Global Meat Specialist as part of the Global Technical Services team. I am responsible for their Central and Southern Europe accounts as well as Japan and others. Unfortunately, the arrival of Covid couldn't have come at a worse time for my business, with international travel restricted and farms and food processors understandably cautious of letting additional people on site. Since March 2020, I have therefore been more limited in what I am able to do.

One unforeseen advantage to Covid, though, has been that people have had more time to catch-up on their reading lists and as a result I have been contacted by several companies on the back of my Nuffield report, some of whom are now regular clients. With numbers of people vaccinated globally ever on the rise, and international travel slowly re-opening, I am mildly optimistic for 2022. I would hope that next year I shall be able to increase my work further and use the knowledge I gained from my Nuffield experience to work with clients both home and abroad to produce meat and meat products that the consumer will return to time and again.'

ROB MERCER 2016 Scholar

Rob started out on his Nuffield journey intending to make visits in Europe and North America to look

Caroline Mitchell



News from WCB's Previous Nuffield Scholars

at ways of developing his pig enterprise, Packington Free Range, part of the Mercer Farming business. His plans 'evolved' following a visit to the US and his Nuffield Study became 'What part can farmers play in reducing food poverty in the UK?'. Together with his wife, Sally, he set up a charity 'Farm Fresh Revolution' (FFR) in



Rob Mercer

2017, which has grown and played a particularly important role during the pandemic. They both feel that farmers should be seen to be supporting their local communities, where possible.

Since it started, FFR has distributed over 28,000 grocery bags of fresh produce to lower-income families living in the more deprived areas of Staffordshire. Primarily using schools as delivery hubs, they work on a fortnightly rota with a team of volunteers to set up a market-stall for parents, as they pick up their children from school.

Volunteers help them choose from a selection of fresh meat, eggs, vegetables and fruit, and provide them with an easy-to-follow recipe. They also share cooking tips and advice. Where possible, food is purchased wholesale from local farmers with seasonality also being a key consideration.

The bags, which hold a retail value of approximately £14, are free to families, though donations are welcomed. Rob uses his Packington vans for delivery.

Distribution changed, however, during the Covid-19 pandemic. With availability of foods fast disappearing from the supermarket shelves and more and more workers either losing their jobs or being furloughed, Rob and Sally knew how vital it was to get fresh produce out to families in need. So, distribution has been stepped up a gear with the fortnightly delivery becoming a weekly provision.

**LIVERYMAN BOB BANSBACK
OBE**



Setting up a market stall for low income families

The Boys in Blue - Jason Marshall, Andrew Burton, Guy van Zwanenberg and Steve Cook



Worshipful Company of Butchers' Golfing Society

Whilst Covid-19 continues to impact upon course availability for large groups, the situation is improving. As a Society, we have managed to support a number of other livery companies as well as competing for the Company in the premier inter-livery golfing match – the Prince Arthur Cup.

The Horners' Trophy

A team comprising Andrew Burton, Chris Barkaway, Steve Cook and I took part in the defence of The Horners' Trophy at Ashridge Golf Club on Monday 21 June. The course had been drenched by rain in the preceding days, with standing water still guarding the approaches to some greens and in certain bunkers, but overall Ashridge was in great condition and the team played well.

In a closely-fought competition, the International Bankers carried the day with a score of 86 points on countback from the Firefighters, the Framework Knitters and the Information Technologists. You will be delighted to learn that we posted a good score of 84 points but that left us all rueing missed chances with the realisation being that the elimination of minor errors on

only three holes could have seen the Butchers retain the trophy for another year. We shall however look forward to re-joining the battle on Wednesday 15 June 2022.

The Loriners' Golf Day

Tony Evans sponsored a formal entry from the Butchers' into the Loriners' Golf Day at Sundridge Park Golf Club on Monday 26 July. The clubhouse has undergone significant transformation since the Society's last visit to Sundridge Park in September 2015 and includes an installation of a magnificent terrace overlooking the first tee and eighteenth green of the West Course and I thoroughly recommend a visit. We made the best of the conditions and local knowledge by posting a score of 81 points, resulting in a ninth place finish out of the twenty teams involved.

Prince Arthur Cup

The Prince Arthur Cup is usually held in May before the heather gets out of hand but was this year placed later in the calendar. The competition was contested by pairings of Andrew Burton and Jason Marshall with Steve Cook alongside Guy van Zwanenberg.

The weather was set fair for good scoring. Clearly our team had those shots in their bags as

the morning started well with each pairing registering a score of two over playing handicap on the Old Course, for a combined minus four and a share of third place at the turn.

The afternoon round on the New Course was not quite so easy with the heather lusher than would usually be the case in May. Andrew and Jason shot minus five – the sixth best score of the afternoon - whilst Guy and Steve's result of minus nine placed that pairing joint tenth.

Overall, the team finished in fourteenth place fully seventeen points behind the Insurers, who won the competition with a combined morning and afternoon score of minus one – that is to say, one over adjusted par. As a Company however we did accomplish the key task of finishing in the top twenty-seven - a result that ought to ensure automatic entry into next year's competition.

The prospect to play more golf looks better for next year however and it is towards then that I look. I hope that we shall at last be able to meet both to conduct an AGM and compete in a friendly atmosphere.

Until then, stay safe and maintain that swing.

CRAIG HAMILTON, SECRETARY



On 27th September the Lodge will be holding its first full regular meeting since January 2020. As is usual at the September meeting, it marks the transfer of the Mastership of the Lodge for the ensuing 12 months. For the first time in the 102-year history of the Lodge, the Worshipful Master (WM) will serve a third successive term. There are very few examples of any member serving the Lodge as WM more than once. So, for John Wood (brother of Warden Chris) this is certainly an unusual honour.

We continue to plan for the belated Centenary celebration meeting of Taurus, which will be held in March 2022. Two years late but, with quiet confidence, expecting a very substantial attendance next March.

Looking back into the history of the Lodge, another gem of interest in terms of the link between Taurus and WCB has emerged. At the 262nd meeting of the Lodge in September 1985, the members agreed to purchase and present to the Worshipful Company of Butchers two matching Georgian silver cups and covers. These were made in London in 1770. A letter from the then Master Butcher, David Franks, dated 8th October 1985 thanked the Lodge 'for the pair of magnificent Silver Loving Cups.' A long history for a Lodge closely connected to an ancient livery, both institutions of which we are all justifiably most proud.

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.

Bovingdons settle in at the Hall



THE FIRST THREE MONTHS

After a year and a half of waiting, Butchers' Hall finally reopened for events in June. We have been delighted by the feedback to date!

Many thanks for the expert event management yesterday evening. I have had so many wonderful comments about the venue, the food and the wine.

It was a great success and a wonderful start to being back in the city. Livery company, September

I attended the Carvery yesterday with four friends and wish to tell you how good I thought the food and service was. The number of guests was perfect and the self-service of food was well organised. I look forward to my next meal at the Hall. Carvery guest, August

Since reopening we have hosted weddings, conferences, gala dinners, livery banquets, and of course Court lunches and Company events. The renowned Carvery re-commenced in end June and since July has operated in the traditional format to great acclaim.

Guests can be assured that not only are the service and food of the highest quality: the Hall recently received a Covid Safe accreditation from the City of London, and our 5-star food hygiene status was recently renewed as well.

We would be delighted to host your next event at Butchers' Hall. To find out more and start a conversation, please contact us.



After a year like no other, Butchers' Hall will be delighted to host you for your 2021 Christmas Party.

Start your celebration with a sparkling reception leading to the big reveal of the dining area in our spectacular Great Hall. Garlands, mistletoe, and an enchantingly dressed traditional Christmas tree set the perfect scene for a jolly banquet catered by our fantastic chefs.

With a superlative choice of standing and seated meals, we can cater to every taste. Our drinks packages include delicious wines, premium beers and the option to

add festive treats.

As day progresses into night, the Festive DJ will take the stage kicking off with everyone's favourite floor fillers. Prancing, whirls and twirls until the clock strikes midnight!

● Standing packages from £90 + VAT

● Seated packages from £125 + VAT

Please note: discounts are available for WCB members

Christmas lunch: 11:30-16:30

Christmas dinner: 19:00-00:00

For availability and full details of our packages please get in touch!

Introducing Team Bovingdons at Butchers' Hall

Lauren Cromarty joins us from renowned caterer Clerkenwell Green as Head of City Venues. Leading the sales team, she adds a warm and calm professionalism to the Hall's sales and marketing function. She is on hand to answer any queries and excited to be working to establish the Hall as the pre-eminent venue in the City.

Bernard Esseul joins us from the Tallow Chandlers where he worked as catering manager for over a decade and was

subsequently made a freeman of the Company. Bernard's exceptional eye for hospitality detail has been instrumental in allowing us to relaunch so smoothly at what is otherwise an exceptionally challenging time for the hospitality industry.

James Ford is the head chef of Bovingdons and has presided over many of the events at the Hall in the last three months. With a Michelin training and a background in both fine dining



Lauren Cromarty

restaurants and event catering, James takes enormous pride in the quality of food and service in the Hall.

Supporting Lauren, Bernard and



Bernard Esseul

James are Bovingdons' superb team of waiters, barmen, chefs and porters who have quickly embedded themselves into the DNA of the Hall.

**Make your event booking at Butchers' Hall and contact the sales team:
butchershall@bovingdons.co.uk Tel 0203 478 9440 www.butchershall.com**



LIVERY ANNOUNCEMENTS

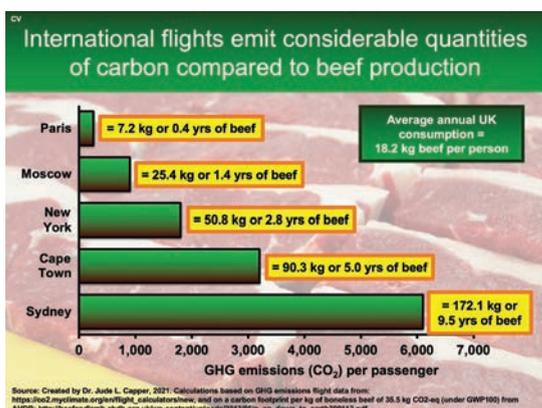
WCB 200 Club Lottery

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 a cash prize each month!

Contact clerk@butchershall.com for an application form to join.

Recent winners are: **JULY 2021** Tim Stone Paul Dolan **AUGUST 2021** Jim Gaffney Fraser Wilson **SEPTEMBER 2021** Dave Richards Nicola Thompson

Did you know?



Congratulations to:

- Young Butcher **David Paris** on achieving a First in Economics at Canterbury
- Liveryman **Greg Mahon** and **Becky** on the birth of their daughter **Lily**.
- Liveryman **William Thompson** and Katie on the birth of their son **Montgomery**
- Liveryman **Lucy Manners** and Nick on the birth of their son **Frederick**

The Gold Award – Recognising Excellence in the Livery

We are pleased to announce that Liverymen Bob Bansback OBE and Gerald Shortland were the well deserved recipients of the Gold Award 2021. They each received a written citation and the Gold Award badge - a synopsis of why they were selected is shown below.



Gerald and Bob – worthy winners

Liveryman Bob Bansback OBE

Over the last 15 years Bob has been a vital and key member of the Charity and Education Committee. He has used his professional relationships to grow the Butchers’ standing with Harper Adams and has particularly enhanced our support to individuals taking post graduate level degree qualifications through his professional and personal knowledge of the processes and individuals involved. Bob has just retired, after some 17 years, from being closely involved in the prestigious annual City Food Lecture. He has been at the forefront of ensuring that the Butchers’ vision of returning to the heart of the meat industry has been turned into reality by his persuasiveness, forcefulness and single-minded focus on the art of the possible.

more than anyone else, in nurturing our relationship with the Livery’s Charity partner ‘Teach First’. He has spent an enormous amount of his own time in ensuring that there is a hugely close rapport between the two organisations. As a member of the Hall refurbishment Interior Design Committee, Gerald demonstrated huge objectivity and financial acumen, as well as challenging the traditional norms involved in this vitally important project. His searching perspectives and questioning interrogative

Liveryman Gerald Shortland

Gerald has been a member of the Charity and Education Committee for a lengthy period and has contributed,



techniques hugely benefitted the plans and suggestions from the architects, which we see now in the most impressive quality and standards of the current Hall.

Well done and many congratulations to both of these very worthy recipients of the inaugural Gold Award.

DATES FOR YOUR DIARY

OCTOBER 2021

12 Lunchtime Bites

Liveryman Pamela Brook in conversation with Liveryman Katherine Haenelt, via Zoom

14 Virtual Cheese & Wine night

With guest hosts from Wine Poole & Caws Cenarth Chesse

29 The Renaissance Dinner at Butchers’ Hall
Sold Out.

NOVEMBER 2021

5 The Court and Livery Lunch

Guest Speaker: Catherine Southon, Antiques Expert and Auctioneer

11 City Meat Lecture 2021 See Page 6

13 Lunch following The Lord Mayor’s Show

14 The Remembrance Sunday Carvery Lunch

17 Virtual WCB Quiz night

DECEMBER 2021

3 The Court and Livery Lunch

Guest speaker: Emily Miles. CEO Food Standard Agency

14 December Livery Christmas Carol Service at St Bartholomew the Great

17 WCB Christmas Carvery Lunch

JANUARY 2022

7 The Court and Livery Lunch Guest speaker: Dame Vivian Hunt, Chairman, Teach First

Please book your places for the above events via www.butchershall.com



New Liverymen Make History

For the first time in our proud and ancient history a New Liverymen Clothing and Ceremony Event was held on 23 September. For the first time ever, The Clerk to the Chamberlain's Court, Murray Craig, convened the Chamberlain's Court in the Court Suite and imparted the Freedom of the City of London to 18 Freeman, soon to be new Liverymen, in a group ceremony.

The Freedom of the City has been granted by his office since the 13th Century and allowed a Liveryman to ply his trade within the square mile of the City of London. Other special privileges include the right to be hung by a silken rope if convicted of treason or murder or to be able to take sheep across London Bridge toll free!

Murray made the occasion very special with many a humorous anecdote drawn from his 25 years as Clerk. He informed our New Liverymen that they were in great company with other notable Freedoms granted to Dame Judy Dench, Pavarotti and The Archbishop of Canterbury. An honour indeed.

The new Freeman of the City then attended the Court Suite at Noon, where an extraordinary Court meeting was held to Clothe the 20 Liverymen. The Clerk led the group ceremony and The Master welcomed all as the new Liverymen were clothed. It was quite a moving ceremony.

It was the end of a special journey for our new Liverymen as some parted with their Freedom Fines over 18 months ago and

have waited patiently through the pandemic to join our Livery. It was only fitting that the Court thanked them for their patience and welcomed all with a special lunch.

Photograph's were taken and then all adjourned to the reception where a glass of Dumenil Champagne, generously donated by Past Master's Adams and Dumenil, was enjoyed before luncheon was served in the Great Hall.

Warden John Allton Jones, who recently stepped down as Chair of the Recruitment Committee, welcomed our guest Speaker, Murray Craig and the newly clothed Liverymen, thanking them again for their patience.

Finally, The Master took wine with the 20 new Liverymen, who all received rapturous applause from the room. Olly Kohn gave an excellent response before the stirrup cup and it is understood that celebrations went on long into the evening!

It was truly a day of so many Recruitment and Livery celebratory firsts:

- Our first virtual Freedom of the Livery – Tim Finney, Dr Jane Guise and Andrew Duff
- The first virtual Freedom of the City – Olly Kohn
- The first Liveryman to be clothed virtually – Andrew Duff
- Our first 'Young Butcher' to join the grown ups – Matt Hill.
- The first time we have ever had Freedom of the City ceremony conducted at our Hall
- And, the first time we have ever admitted 20 New Liverymen on the same day.

WARDEN JOHN ALLTON JONES

Welcome New Liverymen

James Peter Avery
Judith Batchelar OBE
Ben Bayer
Nicola Louise Chandler
Andrew Clarke

Katherine Marie Doherty
Michael Peter Dumenil
Timothy Martin Gray
Dr Hilary Jane Guise
Matthew Hill
Oliver Kohn
Marc Murphy

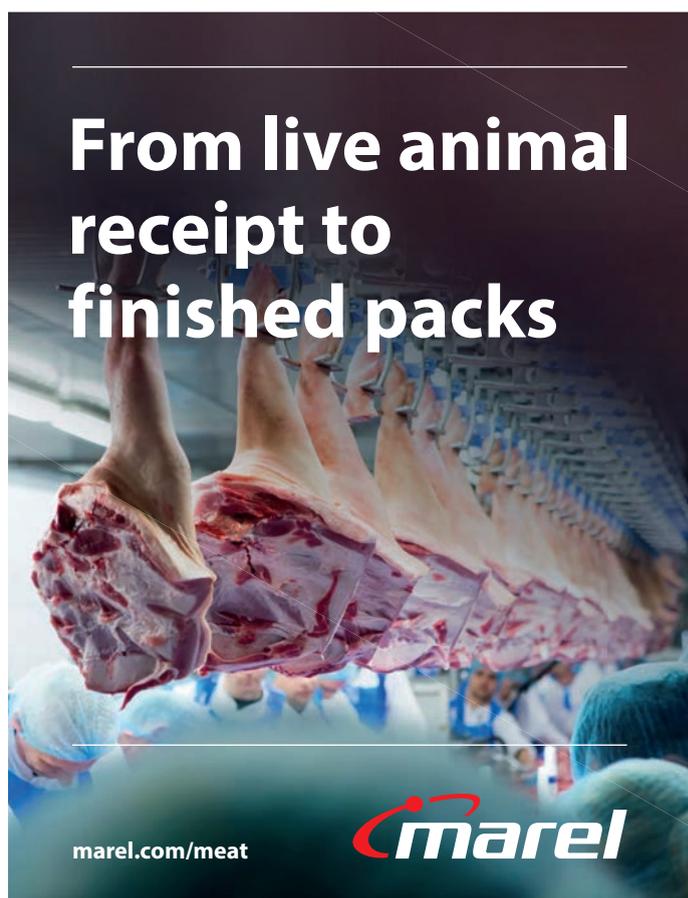
David William Nelson
Andrew John Parsons
Robin Anthony Rolls
Robbie Singh Swan
Veronika Skeet
Ian John Smith
Stephen Michael Smith
Mark Lyndon Taylor

OBITUARIES

The Company is sad to report the death of:

Ian Harrison, Liveryman since 2001 **Geoffrey Harrington OBE**, Liveryman since 1973 **Rolf Werner Mattes**, Liveryman since 1982 **Thomas Joseph Granby**, Liveryman since 1977 **Peter Clark**, Liveryman since 1979

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