

NEWSLETTER • SPRING 2024





LEGACY OF SID

*"Delivering tomorrow's
talent today"*

Experts in Process Design and Project Management

A trusted and dedicated service, using skilled engineering resources to manage and deliver projects on behalf of your business.



Feasibility Studies



Engineering Design



Project Management



Factory Optimisation



**GET IN TOUCH WITH ONE
OF OUR ENGINEERS**

+44 7539 314685

info@losltd.co.uk

www.losltd.co.uk



**Supporting the catering and
hospitality sector with stainless
steel fabrication equipment and
air extraction and input systems.**

Bridge Catering Equipment is proud to support the
Worshipful Company of Butchers.

www.bridgecateringequipment.co.uk



Gressingham

*Dine in
with Duck*

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

www.gressinghamduck.co.uk



DOVECOTE PARK

*Dovecote Park are proud to sponsor
the Worshipful Company of Butchers*



www.dovecotepark.com



Contents

Spring 2024

Master: Mr Christopher Wood

Deputy Clerk: Carla Ashcroft

Newsletter Editor:

Assistant Peter Wright

Production:

Meat Management /
Yandell Publishing Ltd.

Editorial Committee:

The Deputy Clerk
(Asst. Editor)

Publication Dates:

Spring (March)
Summer (July)
Autumn (October)

Newsletter and Bulletin:

Vol 34 No 1
ISSN 13689177
© Worshipful Company of
Butchers 2024
Printed by
The Magazine Printing
Company using only paper from
FSC/PEFC suppliers.

Butchers' Hall
87 Bartholomew Close
London EC1A 7EB
Tel: 020 3931 8350
clerk@butchershall.com

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

Print and design ©copyright Yandell
Publishing Ltd 2024

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

Thanks to Phil McCarthy for
his photography.



CITY MEAT LECTURE 2023	4
THE MASTER'S MEMOIRS	5
BRIGHTSIDE ROWING TEAM	6
CLIPPER RACE	7
PHIL MCCARTHY	8-9
LIVERY EVENTS	10
CITY FOOD AND DRINK LECTURE	11
TEACH FIRST	12
FARMS 4 CITY CHILDREN	13
HIRING BUTCHERS' HALL	14
INSTITUTE OF MEAT	15
GARY BAKER AWARD	16
SOCIETIES	17
LIVERY ANNOUNCEMENTS	18-19

Front cover:

Main Picture: Sir Michael & Lady Morpurgo with The Master at the January Court Lunch.
Bottom left: Assistant David Baker & Liveryman Edwin Baker present Gwen Williams
with her Gary Baker Award.
Bottom right: Room view of The City Food & Drink Lecture 2024.

City Meat Lecture is a Sizzling Success



• Sponsor of the Livery's City Meat Lecture 2023.

Our 2023 City Meat Lecture was a complete sell-out and has been heralded by attendees as “a sizzling success.”

Kindly sponsored by WCB Corporate Partner Pilgrim's UK, this was our third year of holding the event with the aim to keep the Worshipful Company of Butchers at the heart of our industry and encourage debate around the challenges we are all facing.

The lecture touched on all the ‘hot’ topics as well as giving us plenty of ‘food’ for thought in relation to how we approach the changing consumer needs.

Delivered by the ever-engaging Professor David Hughes he argued that the meat sector needs to reduce its environmental impact and essentially his message was: “Go green or go broke!”

David urged that even though many of the major players have and are continuing to do much to reduce the industry's environmental impact it needs to effectively communicate its progress to consumers.

Q&A Panel

Following the main lecture a Q&A session, chaired by Court Assistant Stuart Roberts included Liveryman Katharine Haenelt, UK Managing Director of the OSI Group and Harriet Wilson, the Partnerships Director for Meat Business Women.

Harriet focussed on the impact of technology and AI and how that was one method of helping communicate more effectively with the consumer. She felt a positive narrative was essential and as we have a strong story to tell it was our responsibility to deliver that, rather than let others tell our story for us.

Katharine's takeaway was: “We need to be more trusting as an industry. The meat industry isn't as good at working together as other industries are and I think that's a central part of the issue.”

Following the lecture there was opportunity to network and enjoy some great food and drink, making full use of our Hall's facilities.



• The effervescent Professor David Hughes delivered this year's lecture.

Delegates took to social media during and after the event and here's a selection of their comments:

“Another brilliant City Meat Lecture at Butchers' Hall this evening from Professor David Hughes; Positive Directions for the British Meat Industry over the next 5-10 years - followed by some great questions to the panel.”

Helen Maxwell, Technical Manager, Waitrose & Partners.

“I attended the City Meat Lecture with key note David Hughes who gave a brilliant view on the sector and the need for us to show consumers we have an industry aligned plan on key topics such as sustainability.”

Laura Ryan, CEO Meat Business Women.

“Excellent lecture and a fun evening.”
Jeremy Garlick, Partner at Insight Traction.

The organising committee were delighted said it has also received fantastic feedback on the evening's engaging delivery and content.

Liveryman Rachel Griffiths said: “I feel proud of what we have achieved to date in making the Livery relevant to the changing needs and wants of the market. The stage was a great example of the gender and age diversity needed in our livery to make it relevant today and in years to come.

“I have had great feedback ...from colleagues and customers, good food, great speaker and content. Thanks to everyone who attended and supported this great event.”



• L-R: Harriet Wilson (Meat Business Women), Katharine Haenelt (OSI Group), Stuart Roberts (chairman), Master Chris Wood with our guest lecturer, Professor David Hughes.

The Master's Memoirs

The Master, Chris Wood, reflects on the first six months of his year.



It is frightening to consider that by the time you read this my year as Master will be 50% completed. When I spoke back at Common Hall I referred to pride and great trepidation. The pride aspect of representing you all in the City and at other events is still a great personal honour. Regarding the trepidation, it is safe to say that my first few months have been eventful.

Changing times

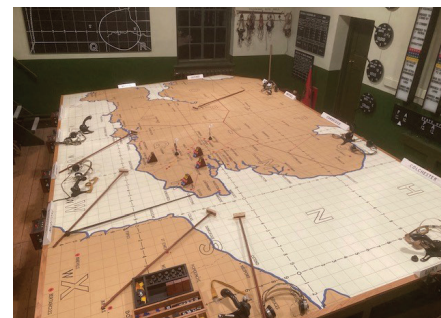
With the sad retirement of our Clerk, Major General Jeff Mason MBE, we have had to review our entire Livery operation. Prior to his departure, a Recovery Team had been appointed to deliver its report to Court plotting out a potential balanced budget. A Transition Team was then tasked to review our committee structures and suggest a better operational way forward.

This change is very much all work in progress and it is appropriate that I mention the significant additional work and effort commitment of our WCB staff team. We have received invaluable support from members of Court and Liverymen too to assist with Livery operations. That help and support is vital going forward and my personal thanks to everyone involved that has stepped up to assist. The “can do” spirit is evident for us all and fellowship is currently at its very best, as we all strive to work hard to secure the future of our Hall and Livery.

Unforgettable

Can you believe my excitement and nervousness when on 18th October I dined with the King and Queen at a magnificent banquet held at the Mansion House? It was exceptional. The Dinner was to mark the contributions of the civic institutions of the City of London for their support of Their Majesties, The King and Queen. To be placed

in such close proximity to our monarch was totally unexpected and it will take a lot this year to beat the pride I felt in taking to my seat. I will treasure the commemorative souvenirs from that night for a long time.



• Battle plans at RAF Northolt.

Busy diary

The first few months have been very busy. To give you all a sense of numbers of events I have attended, to the end of January, I was proud to wear your badge at over fifty events.

The experiences are all different and I have been privileged to have had the opportunity to dine in the officers mess at RAF Northolt, attend a service of remembrance at St Paul's, host the new Lord Mayor to breakfast at our Hall and attend the ancient “Silent Ceremony” at Guildhall and a visit to the Old Bailey also allowed me and my Consort Fiona to stand (innocently!) in the dock of Court Number One! Industry events have included the Women in Meat Awards dinner, shortly followed by our own City Meat Lecture (see opposite).

I hope in some small way that I have conveyed my personal pleasure and enjoyment in serving the best and proudest Livery Company in London (although I may be slightly biased!).



• Memories from Dinner with The King and Queen.



• With the Dean of St Paul's, Rev'd Andrew Tremlett.

Life on the ocean waves

This is a HUGE shout out to Liverymen Andrew Berisford and Rod Adlington who have been both, in very different ways, been having a life on the ocean wave in two very epic, exciting and courageous adventures!

THE BRIGHTSIDES ATLANTIC ROW

In sharp contrast, but no less of an epic adventure, Skipper Liveryman Rod Adlington and his Brightside Team have completed rowing 3,200 nautical miles from Atlantic from



Lanzarote to Antigua. Alongside three other intrepid colleagues, the challenge of a lifetime lasted 52 days and 18 hours!

Rod was rowing to raise monies for Meningitis Now, which is very dear to his heart as his son, Barney, unfortunately died at the age of three and a half, taken by this horrendous disease. He would have been 21 years old this year. At the time of writing, the team have raised an astounding £117,004.

Prior to departure Rod said: "What I am looking forward to most is the lack of internet and the simplicity of eat, row, sleep repeat. I can't wait to see the waves that seasoned rowers talk about, 'the size of a block of flats', it's going to be wild!"

The team encountered some wonderful wildlife and yes, they have surfed down some of those monster waves, which in his videos Rod has described as both terrifying and exhilarating. What an achievement. Row, Rod Row!

www.thebrightsidesrow.com

**Meningitis
now**

Charity & Education: what we do and have done

Charity, along with Education and Fellowship, is one of the fundamental principles of the Worshipful Company of Butchers. So, the WCB Charity & Education Committee would like to say a huge thank you to those who give generously to our General Charities Fund – your generosity enable us to help others and to inspire all in our industry to learn and grow, from apprentices to directors and decision-makers.

Charity

In addition to giving to our nominated charities, Teach First and Farms for City Children we have also, in this financial year been able to help St Paul's Cathedral Foundation in The City, St Bartholomew The Great Church, affectionately known as the Butchers' Church, around the corner from our Hall, United Guild Services, The Poppy Factory, HMS Tyne, and The King's Bruton Foundation.

Education

Our vision is to encourage education opportunities for all levels of the industry and to ensure the provision of meaningful professional recognition. We also want to position the Worshipful Company of Butchers with a stronger role in encouragement and facilitation of education at all levels of the industry and in all parts of the meat chain. In this respect we have this year funded Harper Adams students, The Gary Baker Award and The Livery Schools link, which works with Livery Companies and schools to benefit young people in education plus given support to The Institute of Meat Awards and supported Nuffield Scholars.

These are all as a result of your ongoing generosity, so as you can see it really does make a difference.

If you would like to get involved please let us know. In today's turbulent times the gift of giving to those in need has never been more important and education is the foundation for all our children's futures.

Thank you.

Going global

Liveryman Andrew Berisford is onboard a 70-foot yacht, Zhuhai, taking part in The Around The World Clipper Race for the entire 40,000 nautical journey. The route is divided into eight legs and there are between 13 and 16 individual races including six ocean crossings. Crew can take part in individual legs or go all the way as a 'Round the Worlder.' Andrew is aboard for the entire race, along with eight others!



At the time of writing Zhuhai is in 2nd position overall and won Race Six. Over the course of the entire race there will have been 49 men taking part and 21 women, representing over 18 nations. The youngest crew member is just 22 and the oldest aged 70.

Mother Nature does not distinguish between female and male, professional or novice. There is nowhere to hide - if Mother Nature

• Andrew has taken the Butchers' Flag with him around the world!



throws down the gauntlet, the crews must be ready to face the same challenges as the pro racer. They have to navigate the Atlantic Tradewinds and Doldrums en route to South America, endure the epic Roaring Forties, experience Indian Ocean sunsets, face the mountainous seas of the mighty Pacific - and bond with their international crew creating lifelong memories before returning victorious.

In a quiet moment before heading to China on leg five, Andrew said: "The challenge is a challenge but really fantastic- the living together, 23 happy people in cramped, damp, cold or hot conditions is the difficult part but the racing has been good!"

The official charity of the race is UNICEF and prior to departure Andrew also raised monies for Dementia UK. Go Andrew Go!

www.justgiving.com/team/zhuhai

YOU ARE BOTH AMAZING!

In acknowledgement of both Andrew's and Rod's fantastic efforts, the WCB's Charity and Education Committee are delighted to donate £1,000 to Meningitis Now and £500 each to UNICEF and Dementia UK.

Our Man behind the lens...



• Phil McCarthy.

It is coming up to 34 years since I first started photographing for the Butchers' Company. I have seen Masters, Clerks, Liverymen and even furnishings come and go, but the one enduring theme that has run through all these years is the fellowship that exists.

When I first started coming to the Hall in 1990, I was struck by the bond between so many of you, born of working in the industry either in Smithfield or throughout the country. Many Livery Companies have lost their working trade membership, we benefit hugely that so many new Liverymen and women continue to come from our core trade of butchery but also from the wider community within the meat trade.

How it all began

After leaving the RAF, I put together an exhibition of photographs of 600 Auxiliary Squadron, RAF, to mark the fiftieth anniversary of the Battle of Britain. From researching their role during the battle, I learnt that from 1926 they had held their annual dinners at Butchers' Hall and that the Livery were known as the Godfather of the Squadron. The Livery granted me £600 towards the exhibition costs and along with three other grants from within the City, the exhibition was staged for a month in the public viewing gallery at the Lloyds building. The exhibition moved to the RAF Museum at Hendon and led to me being invited to a drinks reception held at the Hall in the presence of HM The Queen Mother, who was the Honorary Air Commodore of the Association. By chance, I stood next to the then Clerk, Alan Emus, who asked what I did for a job and from that conversation my career with the Butchers began...

The first twelve years or so were all recorded on the old fashioned rolls of film before I switched to the digital cameras most photographers use these days. As you can imagine I have many thousands of images in a vast archive stretching back to 1990. I can honestly say that I cannot think of another Livery that will have such a record of their events and membership as we have at the Butchers. I work with over twenty other Livery Companies and I have often seen how amazed people are that we can fill our Hall every month with the numbers we have. This is one of the key strengths of our Company, it illustrates and confirms the depth and commitment of our membership.



Archive

The archive since 2009 has appeared as a link on our Member's website, after the login window. All galleries are listed in date order and all images are fully downloadable at full resolution from www.butchershall.com. So who out of all of the Liverymen and Women stand out in the photographs I have taken? It would be difficult and unfair to highlight individuals but there are many images over the years that still come to mind. So, in no particular order, on this page, are a few of the many.

• PM Fred Mallion MBE and Liveryman Walter Balmford MBE.



I would encourage you all to look back through the online gallery, revisit all past Butchers' events and download any images you want to make up your own photo books as a way of preserving your Livery heritage. If you see me with the camera in hand and you have guests please ask for a photo, I would be delighted to add you to the archive.

PHIL MCCARTHY,
PHOTOGRAPHER & HONORARY LIVERYMAN

• Liveryman George Abrahams CC and Past Master Ray Woodhouse.



• Former Past Master Consorts, Mrs Audrey Edkins and Mrs Derby Franks.



• Mrs Claire Anstee and Liveryman Colin Taylor.



• Past Master Stuart Thompson and Mrs Linda Thompson.

Standing up for Charity

Butchers' Hall has witnessed many special moments and those in attendance at the first Court Lunch of 2024 will surely never forget the moment when Sir Michael Morpurgo OBE gave everyone a choice. Should he finish his speech with a "boring" story or an "exciting" song? At our annual lunch to celebrate our Charity and Education works, it was our delight to welcome representatives from Farms for City Children (FfCC) and Teach First together with our sponsored MRes students from Harper Adams University and the Livery's 2024 Nuffield Scholar. Lady Clare Morpurgo, joint co-founder of FfCC, looked on as her husband wowed the audience with a folk song about the First World War that featured on the War Horse stage production. Everyone there will remember the time that this famous and most acclaimed author sang to them. A standing ovation was the least he deserved.



• Sir Michael Morpurgo OBE.

THANKS TO OUR SPONSORS

We would like to acknowledge and thank the following for their generous meat sponsorship of our most recent Livery events:

Premier Freight Services
Hilton Food Group
Kelly Turkeys
Assistant Peter Wright
CPC Foods
Aubrey Allen
Dunbia

Thank you also to Liverymen Ted Murphy, Tom Absalom; Wardens Steve Chick and Peter Allen; PM Graham Baker and Elizabeth Baker together with Gressingham Foods and Two Counties Foods for sponsoring the recent monthly champagne raffles.



• February Court lunch L-R: Julien Pursglove Master Taurus Lodge, PM Andrew Parker, Warden Gwyn Howells, Master Apothecary, Prime Warden Shipwright, Rev Andrew Tremlett The Dean of St Paul's, The Master, Master Pewterer, Master Innholder, Master York Butchers Guild, The Deputy Master, PM Graham Baker and The Renter Assistant.

Uniting at the Cathedral

The annual gathering of all City of London Livery Companies and Guilds took place at St Pauls Cathedral on 15th March.

The procession at the start of the service always includes the Masters and Prime Wardens of the Great 12 Livery Companies and, each year, 12 other companies join the formation and this year it was our turn – a very special occasion for The Master! This year we exceeded our seating allocation in the Cathedral and then welcomed 90 diners back to the Hall after the Service. The rain couldn't dampen our spirits as Butchers' fully immersed ourselves into an important City event, when we all come together as one.



• Liverymen Mary Banks and Nicola Saint with The Master's Consort, Fiona

‘Good Food Needs a Great Food System’ – Message from the City Food and Drink Lecture



• Key note speaker
Simon Roberts.

Over seven hundred people attended this year's London City Food and Drink Lecture (CFDL) held at the Guildhall in London, with further numbers linking in on-line. As usual, the event was organised by the eight food and drink-related Livery companies and Simon Roberts, CEO of Sainsbury's, was the keynote speaker on the subject 'Good Food Needs a Great Food System'.

Simon Roberts started by indicating his ambition was to 'set out a vision for a food system which works for everyone'. His focus was to emphasise the importance of resilience, and this meant providing greater support to British agriculture. He proceeded to identify four important priorities to be addressed for improving the UK food chain:

1. Policy: he emphasised that although Defra had switched to put more well-intentioned emphasis in its funding on meeting sustainable and environmental objectives with its farm support payments, this had to be combined with incentives for 'maintaining production'.

2. Partnership: he emphasised that greater collaboration built around longer-term partnerships was vital for the industry. Farmers and growers needed the confidence to invest in their businesses over the longer-term. He quoted the example of Sainsbury's partnership with

ABP on low carbon beef and included a clip showing Liveryman Bob Carnell, ABP's CEO, explaining the project.

3. Sustainability: he noted that Britain was the most depleted nation in the G7 in terms of its biodiversity with soil health being the key to more sustainable production.

4. Customers: retailers had to be aware of the severe pressure on customers' incomes over the past year and the necessity to 'keep a lid' on prices while not compromising on quality or putting excessive pressure down the supply chain.

In concluding, he said that the goal of a more resilient and sustainable food system could not only improve the nation's health but support prosperity and job creation. In short, everyone would benefit.

An informative panel discussion session followed. Issues raised included:

- the fact that the Government had concluded Free Trade Agreements with countries. These opened up the prospect of imported products coming in at lower prices than UK domestic production due to the imports not having to comply with the higher UK standards
- the particular problem of the significant amount of ultra-processed food in the national diet especially amongst lower-income groups

- the worrying increase in obesity
- the need for encouraging more home cooking
- the suggestion of UK having an Independent Committee looking at Government food security policies

HRH The Princess Royal, in some insightful concluding remarks, indicated her agreement with the need to develop longer-term relationships. She was also very pleased to see the increasingly important role that the Future Generation Forum was playing in the CFDL. Finally, she thanked all those involved in the organisation of what had been a highly successful event.

LIVERYMAN BOB BANSBACK OBE



• Liveryman Jude Capper introduces Allan Wilkinson.

PORKY WHITES HOSTS BRAKENHALL SCHOOL

Thanks to the effort and hard work of Liveryman Francesca Wyatt and her sister Carla Quirk, 10 pupils from Brakenhall School visited Porky Whites Ltd to gain an insight into working life opportunities behind the scenes of a meat company.

There was something for everyone. Phil the accountant, talked about how he loved numbers at school and he also loved meeting people. Erin said she couldn't add up, didn't know her times tables but she loved promoting Porky Whites where her social media content can reach up to 60,000 people. For those who are dyslexic, this must have been music to their ears.

Laurie explained the importance of branding for a premium product. He said that his primary interest when he was young was photography and he showed an example of one of his photos used to promote Porky Whites.

Fran spoke openly about her role as Managing Director. She encouraged the pupils to think about a job in the food industry and talked about the various routes that are available.

Everyone enjoyed the tour of the factory but were even more delighted to take part in sausage tasting. A cooked selection of different sausages were prepared for the pupils to identify the flavour. When tasked with coming up with new flavours – chicken tikka masala was a popular suggestion!

Feedback from 100% of the pupils said the visit was 'good' or 'very good' and one pupil wrote in answer to *What did you gain from today?* – "a great insight into the care and precision it takes to make a high-quality sausage."

If you would like to arrange a similar visit with Charity Partner Teach First at your place of work, please contact Liveryman Gerald Shortland at gdshortland@gmail.com to discuss.



UK Sausage Week returns for 2024

Making a welcome return to the meat calendar, UK Sausage Week is back from 28th October – 3rd November. The week for the nation's much loved staple food begins with a celebration lunch in London on 28th October, when the UK Supreme Sausage Champion will be crowned. Chief Judge, Liveryman Keith Fisher commented that "entries in previous years have been outstanding" so if you think your product has got what it takes to be the best British Banger, now is the time to enter your sausages at www.uksausageweek.co.uk.



• L-R: Liverymen Graham Yandell MBE and his son Rob.

High Performance Curing Solutions for Added-Value Products.

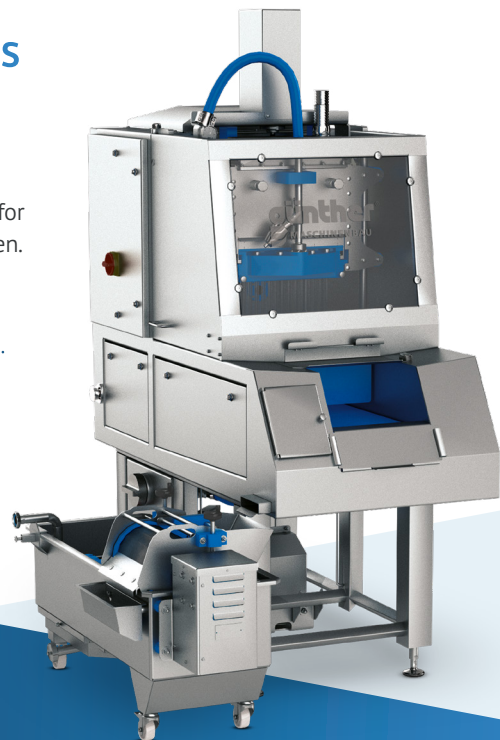
From brine preparation and injecting to tumbling and lacerating equipment, the Günther range provides high performance solutions for a variety of applications including beef, pork, bacon, lamb, and chicken.

- ✓ Designed for performance, efficiency, and durability.
- ✓ Tailored solutions for small enterprises and industrial operations.
- ✓ Seamless integration into your production line or as part of a comprehensive solution.



Talk to our experts about curing solutions that will meet the needs of your business, fully supported by our technical support and service teams for the UK and Ireland.

interfoodtechnology.com



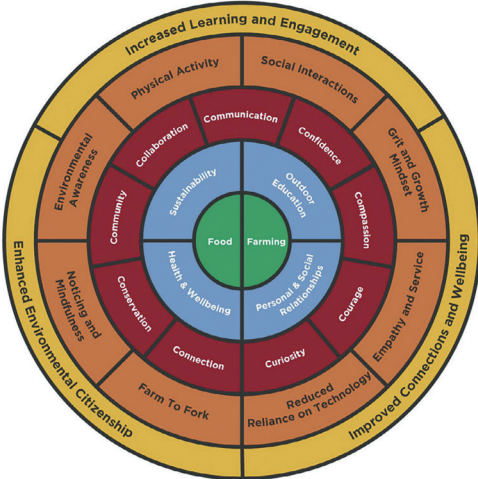
Scan to view Günther Curing Solutions



The power of partnership

As many liverymen in business will know partnership in the world of meat, food and farming is extremely powerful. It can advance advocacy in the debates around food, farming and environmental issues – all challenges faced head on by the meat industry.

WHAT IS THE FARMS FOR CITY CHILDREN OFFER



The fantastic piece of research by Harper Adams MRes student, Liz Tree, which was funded by The Worshipful Company of Butchers is a powerful piece, promoting the efficacy of what the Charity has to offer as the diagram shows.

The Livery and Farms For City Children (FfCC) will be showcasing the power of partnership on **11th June** this year at Butchers’ Hall. You will all be hearing more about that soon – it is shaping up to be a very special day for FfCC, WCB and our Hall.

A *Festival of Learning* will bring together schools, teachers, children and young people, funders, donors and strategic partners to spotlight how much can be achieved when people come together and build alignment around a mission.

In April the WCB’s Charity & Education Committee will be visiting the charity’s farm at Wick Court in Gloucestershire to get to see the work of FfCC first hand.



As co-founder Sir Michael Morpurgo said at our first Court Lunch of the year – all Liverymen are welcome to visit the three farms in Gloucestershire, Pembrokeshire and Devon.

With that in mind Wick Court has two Open Days that you may want to consider:

Orchard Blossom Day is on Sunday
12th May I 11am-3pm

Open Farm Sunday is on Sunday
23rd June I 10am-4pm

These are of course open to Liverymen and their families with children especially welcome and it’s a great opportunity to see our work in action. There is no need to book, just come on the day and join in the fun!

2024 Carvery Lunch dates

With our Carvery lunches selling out every month this year so far, you need to book in early to avoid missing out!

Dates for 2024 are:

10th April
15th May
19 June
17 July
18 September
16 October
20 November



Book your table online at www.butchershall.com or call the team on 020 3748 9440. Cost £68 per person, inc Vat, for a 3 -course Roast Beef Carvery meal. Drinks reception opens at 12.30pm, with lunch served at 1pm. All drinks ordered in advance and on the day are charged additionally. Dress code: Smart business attire.

Cheers to the happy couple

Congratulations to Luke and Simone Broadhurst, who booked a table for two at the February Carvery lunch to celebrate their 10th wedding anniversary. The happy couple returned to their wedding venue to raise a glass of bubbles and reminisce about their big day in our wonderful Hall, a place that they both cherish and holds very special memories for them both.



Our Venue

Butchers' Hall stands as a versatile events venue nestled in the heart of Barts Square, City of London. With a storied history dating back to 975 AD, our venue offers a harmonious blend of historical allure and contemporary amenities, making it ideal for various occasions.

From the magnificent Great Hall adorned with stained glass windows and chandeliers, to the refined Court Suites featuring white marble fireplaces, and the majestic staircase gracing our reception area, every corner of our venue is crafted to capture unforgettable moments. Additionally, our Roof Terrace provides a scenic backdrop for outdoor gatherings.

With five distinct event spaces, including the Mezzanine Floor, we cater to a wide range of events such as meetings, dinners, receptions, conferences, and weddings.

Our devoted team will collaborate closely with you to tailor proposals and ensure a seamless event experience. Reach out to us today to discuss your event requirements and unlock the potential of Butchers' Hall.

Get in touch with our sales team at
020 3478 9440
butchershall@bovingdons.co.uk
butchershall.com



SUMMER SPECIAL

Book your summer party at Butchers' Hall and enjoy a FREE drinks reception upgrade to an Aperol Spritz reception on our Roof Terrace!

Offer ends
30/04/24

Contact us now to
secure your date!



Upcoming Dates to Put in Your Diary:

Election of Sheriffs: Monday, 24th June 2024

Election of Lord Mayor: Monday, 30th September 2024

£68.00 per person (inc VAT) includes:

- Arrival drinks reception with chilled prosecco
- 2 course meal with 2 glasses of wine
- Coffee & chocolates



‘Apprenticeships for all’ celebrated at Institute of Meat and Worshipful Company of Butchers Annual Prizegiving

It was almost standing room only at Butchers Hall on the 29th February as over a hundred guests joined together to applaud the achievements of award winners at the Annual Prizegiving.

Echoing a key theme of National Apprenticeships Week, the Institute of Meat (IoM) and Worshipful Company of Butchers (WCB) Prizegiving this year demonstrated just how the meat industry is a welcoming place for all. This year, women made up over 50% of the winning apprentices and two thirds of the total award winners were over 25 years of age.

Of course any top achieving apprentice needs a supportive employer and dedicated training provider behind them. The IoM/WCB's Prizegiving commended these too, as IoM Chief Executive Keith Fisher, together with Master of the Worshipful Company, Chris Wood, presented awards to the following category winners.

The most prized apprentice award, **Champion Meat Apprentice**, sponsored by *Meat Management* magazine, was won by Helena Akroyd of Craggies Farm Shop, Hebden Bridge, West Yorkshire. Helena received a winner's trophy and certificate, a year's free membership of the IoM plus a cash prize of £500.

The apprentice category winners each received a cheque for £250, a framed certificate and a year's free membership of the Institute of Meat.

Commenting on the prizegiving, Keith Fisher said: "When we launched the awards over 30 years ago, our intentions were to provide formal recognition of butchery skills and to keep the craft of butchery alive. I'm proud to say that I think we've played our part in achieving much more than that. Butchery is now a hotbed of innovation, some of it driven by the very people who have been recognised over the years at our prizegiving."



• The 2024 IoM/WCB Award Winners.

In addition to the apprentice awards, seven accomplished butchers joined the revered ranks of IoM accredited Master Butchers (MB.Inst.M) and were presented with their formal certificates by IoM Chairman Bill Jermy.

The final award given on the day was to Danny Upson, Retail Butchery Sales Director, Dalziel Ltd, who was awarded a Fellowship of the Institute of Meat for services to the meat industry.

For more information about the prizegiving or how to nominate an apprentice, please contact Sheryl Horne at the Institute of Meat, info@instituteofmeat.org

AWARD	WINNER	EMPLOYER	SPONSOR	TRAINING PROVIDER
Best New Apprentice	Joshua Robinson	Morrisons	Windsor Food Machinery	Remit Training
Best Retailer Butchery Apprentice	Helena Akroyd	Craggies Farm Shop	National Craft Butchers	Leeds City College
Best Independent Retailer Meat Apprentice	Olivia Slack	Crich Butchers	Dalziel Ltd	MEAT Ipswich
Best In-Store Multiple Retailer Butchery Apprentice	Esther Sollis	Morrisons	IoM (Paul Edkins Memorial cup)	Remit Training
Best Meat Processing Apprentice	Ana Marques	Gressingham Foods	British Meat Processors Association	Workforce Training & Development
Best Abattoir Worker Apprentice	Michaela Robinson	Cranswick Country Foods	ABP Food Group	Workforce Training & Development
Best Apprentice Showing Management Potential in a Manufacturing Environment	Luke Hobson	Pilgrims UK	Worshipful Company of Poulters	Bishop Burton
Best Meat Apprentice Showing Real Management Potential	Niall Hutchinson	Millets Farm Shop	Oakfield Foods Ltd	MEAT Ipswich
Lord Graham Endeavour Award	Matt Axeford	Morrisons	IoM (Kenneth Jenkins cup)	Remit Training
Best Company Training Scheme	Kepak, Bodmin		IoM	Workforce Training & Development
Best Meat Training Provider of the Year	Workforce Training & Development		WCB (Fred Mallion Bowl)	

Gwen Williams – Winner of the 2023 Gary Baker Award

Gwen Williams is currently in her final year at Harper Adams University – studying for a BSc Honours in Business Management with Marketing. She spent her placement year with ABP and worked in two of their plants, at Doncaster and Ellesmere. Her work there was on new product development of red meat and lamb products for the company's retail customers.

The Gary Baker Award is made to an undergraduate student at Harper, whose degree has relevance to the meat and livestock industry and who has completed the third year – the compulsory industrial placement year – of their four-year degree course. The student is required to demonstrate their intention of pursuing a career in the meat industry by submitting a report to show their understanding of the meat sector, the value of their placement year and their future career plans.

A clear desire to pursue a career in the meat industry

Gwen said: “Before coming to Harper Adams to study I wanted to keep my options open but since then my career path has become clear to me. I have a desire to pursue a career in the red meat industry. I have always had a strong passion for the food industry especially the meat sector following my close involvement with our family-owned farm shop from a young age.” She particularly



• Gwen Williams with her Award trophy.

wanted to spend her placement year with ABP because of the chance to become ABP UK's first new product development student.

A clear future

With the funding that comes from the Gary Baker Award she plans to make site visits, make more contacts and become a member Meat Business Women, which will connect her to a network of women in the meat industry. After finishing her degree at Harper, she will begin her career on the ABP graduate scheme, which provides the chance to experience in more detail the various aspects of the red meat industry.

Naturally Better

Our delicious, grass fed beef and lamb is a natural source of protein, iron and essential vitamins and minerals needed to support better health, energy and well being.



www.dunbia.com



- ✓ NATURAL
- ✓ NUTRITIOUS
- ✓ WHOLESOME



WCB's Meat Industry Golf Day Returns



Supported by:



Following the success of its debut in 2023, the 2024 Meat Industry Invitational Golf Tournament returns to Essendon Country Club on Thursday 11th July 2024.

The Meat Industry Invitational Golf Tournament is supported by *Meat Management* and is open to Liverymen and non-Liverymen, you just need to have an interest in golf and a willingness to have a great day with friends in the meat trade.

Bacon rolls and coffee/tea will set us up for the day and prizes will be presented after the three-course meal following the golf for: nearest the pin and longest drive, best score of the day and a team prize.

Playing Stapleford rules maximum handicap 24 in four balls.

Entry cost £500 per team of four or £720 to include hole sponsorship (which includes lunch and refreshments on the day).

For information or to book your team entry, contact Liveryman Alan Bird at alan@twocountiesfoods.co.uk.



Hold 'em up



The 11th WCB 'Texas Hold 'em' Poker Tournament is relocating to the Hippodrome Casino Poker Rooms, Leicester Square, London on Friday 19th April. Beginners and experienced players are very welcome for an afternoon which is always a lot of fun. Play starts at 1pm until 6pm. Arrival at 12.30pm for a prompt start. Membership is not required but you may need photo ID to play the other casino games. The £40 entry fee includes starting chips and a free welcome drink. Food is available to be purchased at the venue. Rebuys available once chips are out until the final hour, when there will be an opportunity for a double rebuy, and then play knockout. Rebuy money creates "the pot" of which half is prize money (split 70/30/10%) and half for the Livery. Contact Warden Steve Chick steve@monarchfoods.co.uk to put your hand up to hold'em up!

Taurus Lodge



The January meeting of the Taurus Lodge is rather well known within the community of City of London Freemasons as something of a special occasion. There is a rather interesting presentation in the Lodge before moving to drinks in the Great Hall. Members and Guests are then led from the Lodge room by a piper and a very traditional Burns' Night Supper menu is presented to the appreciation of all.

This year the Lodge met at Wax Chandlers' Hall, the Haggis was piped in and the Address to the Haggis was presented in a most impressive manner by W. Bro. Stanley Liu. The very accomplished piper was our own Bro. Dr Jason Aldiss BEM. So, the event was very much a home triumph.

Following another tradition, the current Lord Mayor is a Freemason. He was installed as Worshipful Master of the Guildhall Lodge on March 7th in the impressive surroundings of Mansion House. Taurus Lodge was represented at the most enjoyable occasion by a number of members and guests.

The Masonic year for Taurus effectively ends with the March meeting. At the September meeting, another year starts with a new Worshipful Master, who, like Julien Pursglove this year, will almost certainly be rather busy.

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 (i.e., 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).

Additionally, the Secretary of the Lodge, Ted Hoefling, can be contacted on 07921 777559 or via email to edward.hoefling@btinternet.com.



Livery Announcements

Christmas gifting

At the Christmas Carvery lunches, it has become a tradition that attendees donate gifts for children that will be spending time in hospital during the festive season. This initiative is arranged in collaboration with Theodora Children's Charity and this year's recipient was the Royal Marsden Hospital in Sutton. Huge thanks to all Liverymen and guests that were so generous with their present giving and who spread a little joy to young patients.



Congratulations:

- Liveryman Dr Claire White and husband Dan on the birth of their baby boy, William John Richardson
- John Bernard who celebrated his 50th year as a Liveryman at the March Court lunch, with his wife Carole
- Warm wishes to Warden Tim Stone on his special birthday

WCB 200 CLUB

New players are always welcome to join our 200 club and we also welcome more numbers for existing players! For only £10 per ticket, per month, a number will be assigned to you and you could be in with a chance of winning one of three cash prizes. The most recent top prize was £750 so sign up and take your chances! Email clerk@butchershall.com for an application form. The following players have been recent winners:

NOVEMBER 2023

Nicola Saint
Jim Connell
Karen Kelso

DECEMBER 2023

Peter Sturge MBE
Stuart Revill
Geoff Buchanan

JANUARY 2024

Shaun Thorp
Prof Jude Capper
Bill Jerney

FEBRUARY 2024

Roger Kelsey
Paul Dolan
Val Thompson

MARCH 2024

Miles Rudham
Paul Willington
John Reid

WELCOME TO OUR NEW LIVERYMEN:

Mary Banks, Matthew Preece, Helen Maxwell, Andrew Stewart, Graham Stimpson, Robert Watson OBE, Wayne Walker, Michael Gale, Bob Carnell, Carl Scothorne, Martin Powell, Asif Khan and Paul Eveleigh.



- Top left: Andrew, Helen, Mary and Matthew.
- Top right: Michael, Graham, Robert and Wayne.
- Bottom left: Carl and Bob.

OBITUARIES

The Company is sad to report the deaths of:

Clifford Dudley Leuw
Liveryman since 1975

Alan Hunter Gibson
Liveryman since 1994

Dates for your diary

MAY

- 3 The Master's Charity Ball
Guildhall, London

JUNE

- 7 WCB Court & Livery Ladies Lunch
Guest speaker: The Lady Mayoress
- 24 Election of Sheriffs & Lunch
- 25 Dinner in celebration of Eid-al-Adha

JULY

- 5 WCB Court & Livery Lunch
- 11 The Meat Industry Invitational Golf Tournament
Essendon Country Club, Herts
- 16 Military Musical Spectacular & Supper

AUGUST

- 2 The Younger Generation Court & Livery Lunch

Find out more and book events at www.butchershall.com

Battlefield Tour

Do you love history? Interested in WW1? If so, we have the perfect opportunity for you to explore the battlefields of Ypres, Belgium. Join us on a three-day guided tour when Mark Smith (*BBC Antiques Roadshow*) will lead the way. You may even have the chance to find out more about your own predecessors, if they were involved in the conflict. More details of this fantastic two-night stay will be available shortly, but for now save the dates of 25th-27th October 2024, it's going to be fascinating!



WELCOME NEW CORPORATE PARTNER

We are pleased to announce that **DawsonGroup** has joined the Livery as our 16th WCB Corporate Partner. They have over 30 years experience as specialists in temperature control solutions. Find out more at www.dawsongroup.co.uk

Dawsongroup | tcs

The exclusive UK supplier for a number of technology leading processing and portioning solutions.



MULTIVAC

Proud to support the Worshipful Company of Butchers.

www.multivac.co.uk
Tel: 01793 425800
sales@multivac.co.uk

LEARN MORE:





World famous Danish bacon and gammon, produced by our skilled butchers and created to bespoke specifications, using state-of-the-art technology.

Bringing home the bacon

Our Viking Smoked Dry Cured Back Bacon was awarded 'Best Bacon Product' at the Meat Management Industry Awards 2022. Produced from the finest pork backs, hand-salted and dry cured by our expert bacon curers and smoked to perfection using authentic beechwood, to give it its superior taste and consistency. Nobody does bacon better than the Danes!



Contact our sales team on 0161 766 1144



Expertly produced gammon

The superior quality of our pork is the outcome of the care taken at all stages of production, from farm to fork. Our Danish pigs are raised with care on sustainability certified farms (under our programme The Climate Track).

Our diverse range of gammon products are then cured and packed locally in the UK by our experts; from horseshoes and converters to steaks and carvery joints, we're here to deliver.

www.danishcrown.com/uk

Global leader of advanced solutions for meat preparation

marel.com/meat-prep

TRANSFORMING
FOOD PROCESSING



STOCKING A FULL & EXTENSIVE KP FROZEN FOODS RANGE at unbelievable prices, is now easier than you think...



Why stock up your freezers from KP Frozen Foods?

- ✓ Most competitive prices in the market
- ✓ Order day 1 for delivery day 3
- ✓ 30% margin for Retailer / Butcher / Farm Shop / Cash & Carry, etc.
- ✓ Exciting Specials & Promotions
- ✓ Easy on-line ordering
- ✓ Minimum delivery 60 cases – keeping the price very low

PLEASE GET IN TOUCH NOW:

noel@kpff.co.uk tel: 07921092599
www.kpff.co.uk

KP FROZEN FOODS

Unit 14, Valley Business Park, Valley Road, Birkenhead, Merseyside CH41 7ED.
Co Reg: 07810519 / VAT: GB122403370



Celebrating 70 years of Premium quality products with Supreme flavour



Blakemans.co.uk