



NEWSLETTER • AUTUMN 2023





Celebrating 70 years
of Premium quality products
with Supreme flavour



Blakemans.co.uk

**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
- ✓ 30% margin for Retailer / Butcher / Farm Shop / Cash & Carry, etc.
- ✓ Easy on-line ordering
- ✓ Order day 1 for delivery day 3
- ✓ Exciting Specials & Promotions
- ✓ 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

m MULTIVAC

High-quality products with
maximum flexibility.

Proud to be the exclusive UK supplier for a
number of processing solutions.

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



Our partners: **m TVI LASKA**   **SCHRÖTER**
LEADING QUALITY



Contents

Autumn 2023

Master: Mr Christopher Wood

Clerk: Major General Jeff Mason MBE

Newsletter Editor:
Assistant Peter Wright

Production:
Meat Management /
Yandell Publishing Ltd.

Editorial Committee:
The Deputy Clerk
(Asst. Editor)

Publication Dates:
Spring (February)
Summer (July)
Autumn (October)

Newsletter and Bulletin:
Vol 33 No 3
ISSN 13689177
© Worshipful Company of
Butchers 2023
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 2023

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

Thanks to Phil McCarthy for
his photography.



AWARDS	4
THE MASTER'S MEMOIRS	5
THE NEW COURT & ASSISTANTS	6
CLERK'S JOTTINGS	7
CITY NEWS	8
HMS TYNE	9
LIVERY EVENTS	10
FARMS 4 CITY CHILDREN	11
RUN THE RIVER	12
HIRING BUTCHERS' HALL	13
HARPER ADAMS	14
INSTITUTE OF MEAT	15
WCB SOCIETIES	16
TAURUS LODGE	17
LIVERY ANNOUNCEMENT	18-19

Front cover:

Main Picture : The Master & his Consort Fiona with son James and his wife Eithne.
Bottom left: Liverymen Paul Shipp and Andy Clarke with their families at the August Court lunch.

Bottom right: PM Andrew Parker accepts the Best Trade Association award at the 2023 Meat Management Industry Awards.

Secure your seat

Taking place on Thursday
23rd November at
Butchers' Hall, starting at

6pm, our prestigious WCB City Meat Lecture will be delivered by Professor David Hughes. He'll be looking at positive directions and opportunities for British meat over the coming years. You're in for a treat!

Dr. David Hughes is Emeritus Professor of Food Marketing at Imperial College London, and Visiting Professor at Cirencester's Royal Agricultural University and the University of Kent Business School. Travelling 300 days or so per year, he is a frequent keynote speaker at major national and international food industry seminars and conferences around the globe.

He is a proponent of building strong vertical alliances – partnerships – in the food industry; between consumers and agribusiness, the farm sector, manufacturers, foodservice and retail. He has many had articles/chapters published in notable, national and international journals and books. With extensive experience as an international advisory board member with food companies and financial service organisations, he established and directed the Food Industry



• Harriet Wilson.



• Professor David Hughes.



• Katherine Haenult.

Management Group which offered a range of under- and post-graduate degrees in business subjects, and completed research projects on a wide range of food industry issues.

David is constantly interacting with senior management of food and beverage firms across the globe so he knows his stuff! We're all very much looking forward to what he has to say.

Newly appointed to the Court, Junior Assistant Stuart Roberts will once again be chairing the event and sitting on our Q&A panel, to discuss Professor Hughes's lecture will be UK Managing Director of the OSI Group, Liveryman Katharine Haenult and Harriet Wilson, Partnerships Director, Meat Business Women.

Now in its third year the City Lecture is a prestigious and thought-provoking event, sponsored by Pilgrim's UK. Ticket price £85 per person, includes a buffet.

So, if you've not booked your ticket yet go to:
www.butchershall.com/wcb/events-societies/events/city-meat-lecture-2023

WCB IS A WINNER!



At a very special night at the Meat Management Industry Awards, held at the Birmingham Hilton Metropole on 12th September, the Livery were awarded the Best Trade Association award. Thank you to all who voted for us and recognised WCB for being at the heart of our meat industry. We are super proud!



Pam wins Gold Award 2023

Each year the WCB Gold Award is presented to a Liveryman who has performed tirelessly for the benefit of the Butchers' Company. Nominated and selected by the Court, the Award is the chance to publicly recognise and congratulate someone who stands out from the rest.

This year the accolade was presented to Liveryman Pam Brook. The Award was presented by The Master to Pam, together with a commemorative pin. She received an emotional standing ovation and said: "It was an honour to be presented with this award and on the day left me feeling most humble and overwhelmed. Thank you so much."



• A worthy winner!

The Master's Memoirs

The following article is an abridged version of the Master's address to the Livery, following his election at Common Hall on Thursday 14th September 2023.



I stand before you today with immense pride and great trepidation.

That a man from the Midlands, who made a living from killing a few pigs, joins the illustrious ranks of being the Master of our glorious and ancient Livery, truly demonstrates that strange things can happen in life.

Needless to say I am only available for this huge honour as a result of family support. Brother John backed me 100% when I joined the Court and covered my absence from the family business, without his help today could have never taken place. Greater than that commitment is the support and guidance lavished on me by the constant rock in my life Fiona, now relishing in the grand title of Consort.



- The signing of the Golden Book by His Excellency Phil Goff CNZM, New Zealand High Commissioner to the UK, on his admission as an Honorary Freeman of the Livery.

Trepidation

It is vital that all Liverymen understand the perilous state of the Company finances. We stand today in a Hall fit for purpose in this modern age, but as a result of the expenditure incurred to achieve that, we have debts of £3.5 million.

More significant than the debt itself, the London Corporate scene is not fulfilling expectations. Hopefully you are all aware of the recent Hall relaunch under the name 87 Barts Square.



- Checking that the beef is cooked to perfection!



- The Master and his Consort led Liverymen in an early highlight of their year, exercising their right as Freemen to drive in the City at the Annual Sheep Drive on Southwark Bridge.

Due to these market conditions we have traded at a significant loss for many years and clearly this cannot continue, eroding completely our reserves and forcing the recent sale of the Master's flat.

You have my commitment that all things are being considered and that my personal goal is to ensure the future control and long term ownership of our Hall. I am already becoming aware that this job comes with many challenges. Please share with me any of your ideas or suggestions. As your Master, I will definitely listen and consider all proposals.

Personal requests

My first request as Master is to ask for sponsorship to help fund the security for the Boars

Head Ceremony. It is truly one of the Livery highlights of the year, when we process from our Hall down Cheapside and present the Lord Mayor with his rent token.

My second request is to ask for sponsorship and support for my Masters Charity Ball to be held on Friday 3rd May 2024. It is a break from tradition that we are to miss a Court lunch on that day, easing the pressures on people's diaries.

The event will be to raise funds for the Hall but also my chosen Charity, Huntington's Disease Association. My mother-in-law suffered with this terrible genetic condition and potentially passed it on to my wife. I am eternally grateful to be able to share with you, that Fiona did not inherit the genetic fault.

In conclusion I would like to paraphrase the words of John F Kennedy:

"Ask not what the Livery can do for you, but ask as Liverymen what can we do for the Livery."

CHRIS WOOD, MASTER BUTCHER 2023-24



**Huntington's
Disease
Association**

SAVE THE DATE: The Master's Charity Ball 2024 will take place on Friday 3rd May 2024.

The Court for 2023/24



• Members of the Court for 2023-24.

New Assistants

Dr Jason Aldiss BEM

It has been my pleasure to have been involved in the meat industry for some 30 years. I graduated as a vet in New Zealand in 1993 and then ended up supervising the entire British meat industry, leading a national veterinary company on behalf of FSA. As the first vet to join the Livery I now find myself in, what some might call, a gamekeeper turned poacher position. I currently work with AIMS, as well as being the President of the European Association of Vets working in the meat industry. I have a particular interest in the application of novel technologies in the meat industry to reduce the regulatory burden. Currently working on pioneering AI systems to revolutionise Official Controls.



Mike Attwood

Mike grew up in a corner shop in Chingford, Essex, before working as a student at the local Sainsbury's. His career began at Sainsbury's HQ in 1979 and roles included managing fresh trading departments followed by retail ops, performance improvement and convenience stores. In 2008, he moved on to join Subway as Purchasing Director for UK and Europe, before retiring in 2020.

Mike became a Liveryman in 2012 and has already been a co-opted member of many WCB Committees, including the annual City Food and Drink Lecture. He is proud to have been awarded the WCB Gold Award in 2022.

Mike is married to Jane and they have three children and four grandchildren. His other passions are military history and following Leyton Orient FC.



The following were duly elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday 14th September 2023.

The Master Wardens

Christopher Frank Wood
Gwyn Howells
Peter Howard Allen
Stephen John Chick
Timothy John Stone

Assistants

Anthony Michael Stanton
Timothy Peter Dumenil
Margaret Andrea Boanas
Andrew William Parker
John Allton Jones
David Edwin Baker
Paul Dolan
James David Connell
William Edwin Buchanan
Amanda Patricia Buitelaar
William Thurston
Peter David Wright
Peter Geoffrey Godfrey
Stuart Francis Roberts
Jason Karl Aldiss
Michael Peter Attwood

Stuart Roberts

A third generation arable and livestock farmer, Stuart and his wife farm 120 hectares in Hertfordshire. He served four years as the National Farmers Union (NFU) Deputy President and chaired the NFU Hertfordshire branch. He served on both the East Anglian livestock and combinable crops boards. Former Chairman of the Beef and Lamb board of the Agriculture and Horticulture Development Board and a trustee of the Farm Community Network.

Prior to becoming involved in Agricultural Politics, Stuart held a number of positions within the red meat supply chain, including Chief Executive of the British Meat Processors Association and Agriculture Director with the ABP Food Group.

Since stepping down from the NFU in 2022, Stuart has been advising the Liberal Democrats on all aspects of the food and farming policy ahead of the next general election.



Peter Wood

Peter grew up on the family mixed farm with an early appreciation for livestock, spending as much time as possible with his grandfather in the local cattle markets. He joined his father and uncle (both Liverymen) in the family abattoir business. Peter learned the trade from the factory floor up, before moving into and leading the technical department to gain approvals for all of the major retailers. After the sale of the business to Dunbia, Peter stayed with the business as General Manager for several years before starting his own consultancy; working with Tulip, Karro and J G Pears. Peter is now responsible for brewing and packaging for one of the UK's largest brewers, Greene King as Head of Manufacturing. Peter is married to Kathryn with two children, Lucy and Jake.



Clerk's Jottings

Major General Jeff Mason MBE

Reality bites but fellowship prevails



Much has occurred over the past three months and it does not really feel as if there has been any reduction in the workload of staff over the summer period. August, in any case, is always extremely busy for the office as preparations are made for a new Livery year.

The Nominations Committee has reviewed our processes to select new Court Assistants and potential candidates can now be selected five years after being Clothed in the Livery – it was previously around twelve years. More co-opted Liverymen and some Past Masters have been added to committees providing a fresh new look at committee business, to provide essential experience and gravitas. If you would wish to be considered as a co-opted Liverymen on a committee, please contact the office.

As reported at Common Hall, negotiations continued with Bovingdons for them to carry more risk within the Hall and the engagement culminated with the caterer agreeing to provide

a guaranteed minimum commission in the next financial year – which is significantly higher than the expected amount this year. At the same time, we continue to work with Bovingdons to increase the number of bookings being made. The rebranding of Butchers' Hall to 87 Barts Close, for corporate bookings, appears to be having some effect in uplifting reservations, but a review will be held to examine the full effect in due course. Realism including the current economic situation has reduced Bovingdons forecast commission figures for years three-five very significantly, which has kickstarted a review of all income and expenditure. This may well mean that some events will not occur when planned or be downgraded. Staff numbers are also being looked at.

Finally, a big thank you to all Liverymen who have attended our events – most Court lunches have been fully booked up well in advance with Liverymen and their guests enjoying the fellowship and ambience created by dining in the Great Hall.

Global leader of advanced solutions for meat preparation

marel.com/meat-prep

TRANSFORMING
FOOD PROCESSING

marel



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

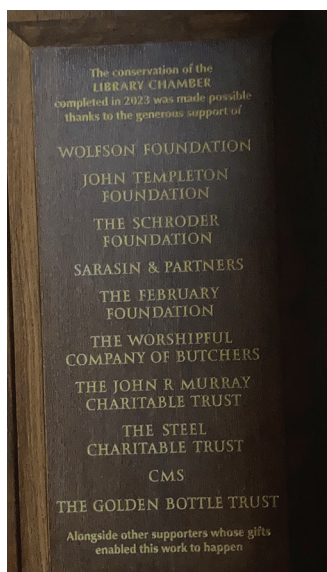
Bridge Catering Equipment is proud to support the Worshipful Company of Butchers.

www.bridgecateringequipment.co.uk

St Paul's library reopens, supported by our Livery

Pantheons: Sculpture at St Paul's Cathedral, c.1796-1916 is a three-year, AHRC-funded project, which was launched in October 2019. It is a partnership between the Department of History of Art at the University of York and St Paul's Cathedral, and its aim is to return to centre stage the unparalleled and unprecedented collection of monuments in one of England's most iconic and significant buildings, and one of the top 20 most-visited sites in the UK. The WCB has played a part in this.

Public monuments have an increasingly contested presence in contemporary Britain and across the former British empire, in the wake of the Black Lives Matter and Rhodes Must Fall movements. The Pantheon project explores one of the largest, but least well-known, state-sponsored artistic projects in British history,



featuring some of the most significant individuals in Britain and across its former empire in the long nineteenth century.

Subsequently, The Clerk and Liveryman Gerald Shortland recently attended the reopening of the Cathedral's refurbished, eighteenth-century library. Gerald said: "This is a project that our Livery has supported with £5,000 a year for about the last five years. It was an excellent occasion, a good, short speech by the Dean, and Simon Carter (Head of Collections at St Pauls) who is responsible for the Library. Simon talked fluently and articulately about the books and the work that has been carried out."

Just inside the door to the Library there is a plaque noting The Worshipful Company of Butchers as being amongst the significant benefactors. As Gerald says: "We can be proud of this."

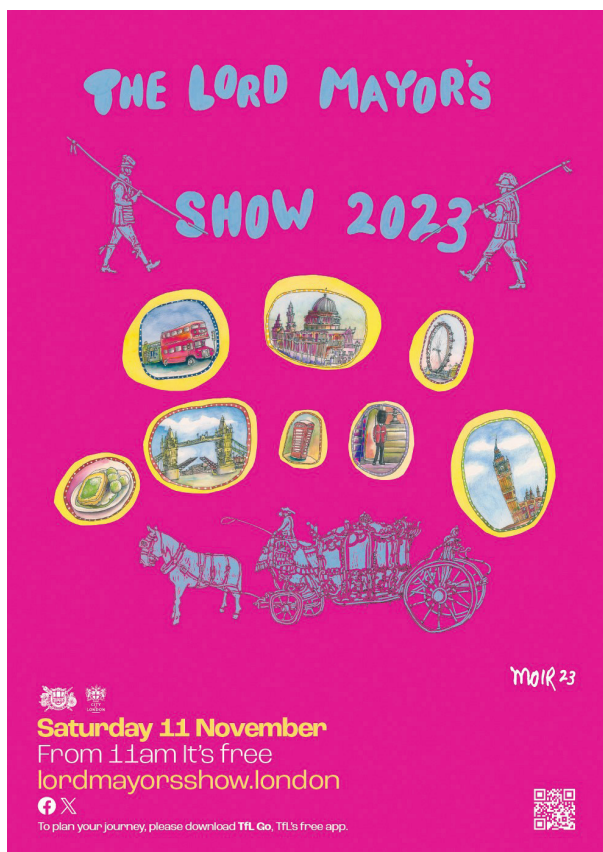
New Lord Mayor Elected

At the Election of the Lord Mayor, held at Guildhall on Friday 29th September, Liverymen from all 111 City Livery Companies attended Common Hall to exercise their right and duty to vote for the next Lord Mayor of the City of London. Alderman Professor Michael Mainelli, a World Trader and Waterman, was duly elected as the 695th Lord Mayor for 2023-24.

The Lord Mayor will be formally appointed in a Silent Ceremony at Guildhall on Friday 10th November, before a restricted audience, and then the next day he is taken to Westminster to swear his loyalty to the Crown. On Saturday 11th November, a parade of floats will travel in convoy as part of The Lord Mayor's Show, clearing the path for the Lord Mayor's glittering gold carriage journey. The streets of London are filled with noise, colour and vibrancy. The Show is the oldest, longest, least rehearsed procession in the world! Dating back to the early 13th century, many Livery companies take part in the show and whilst we won't be carrying our inflatable rib of beef this year, we will return soon...

The striking poster for this year's City celebration and Lord Mayor's Show parade has been painted by Jim Moir (aka comedian/actor Vic Reeves). The Lord Mayor's Show is a FREE great day out for all ages and with the added bonus of enjoying lunch at Butchers' Hall too, we hope to see you there!

Book your places at the Lunch following the Lord Mayors Show at www.butchershall.com



Back to business

Following a long winter, HMS Tyne was finally ready to be unleashed back onto the high seas in May. She had spent seven gruelling months undergoing repairs and upgrades, but now her Ship's Company were able to return to their primary role of monitoring and defending UK territorial waters.

Barely had she finished her maintenance period when HMS Tyne was activated to shadow a Russian vessel (Admiral Vladimírsky) that had been hovering around the border of the UK and Dutch EEZ. Taking over from HMS Mersey and acting in consort with our Dutch allies, HMS Tyne carefully tracked the Russian vessel's increasingly erratic movements until, after two weeks, it slunk off back towards the Baltic Sea.

This proved to be but the first encounter of a busy summer. HMS Tyne covered over 9000 nautical miles, the equivalent of circumnavigating Britain six times, as she tracked and shadowed a range of Russian vessels, from corvettes to intelligence gathering spy ships.

Despite this, HMS Tyne still found time for other activities: in June, she embarked a Fleet Navigating Officer course, to help train the next generation of Royal Navy navigators; in July, she acted as the guard ship for the Cowes Sailing Regatta; in August, she closed out the Summer with a Families Day, hosting families of the Ship's Company for a day of activities and demonstrations as thanks for the support they give us at home and at sea.



Finally, to commemorate her twenty years of operational service, HMS Tyne returned to sail upon her namesake river, as the connection between HMS Tyne and Tyneside remains strong. The ship hosted a selection of local dignitaries while the Ship's Company did their level best to stimulate the local economy as much as possible.

HMS Tyne and her Ship's Company have been eager to get back to carrying out operations. On the day we first laid eyes upon our Russian vessel in the North Sea, it had been almost one year since we had last carried out that tasking. Maintenance and training are essential, but it is operational output that the Ship and her crew live for. After a summer of fulfilling this purpose, it is fair to say that TYNE is back to living her best life.

WCB'S AFFILIATED SERVICE UNIT, HMS TYNE

ALL ABOARD HMS TYNE

On the 12th of September 2023, the Worshipful Company of Butchers had the distinct pleasure of visiting our affiliated service unit HMS Tyne, an experience made extraordinary by the gracious hospitality extended to us. The distinguished group, including the Master, Liveryman Robbie Swan, and our esteemed guest, Nino Cafolla from The Worshipful Company of Fanmakers, were warmly welcomed by Lieut. Cdr. Hugo Floyer, The XO, and SLt Reece McCarthy.



The day unfolded with enlightening moments on the bridge, where we delved into the art of navigation, comparing old and new techniques. We were privileged to share insights, from safeguarding undersea cables to escorting Russian warships through the English Channel en route to Libyan ports.

The highlight was undoubtedly the camaraderie shared over a delightful lunch. Conversations ranged from the critical management of undersea cables, a topic resonating with my digital economy background, to discussions on the current political climate both at home and abroad.

The professionalism, intelligence, and warm reception extended by the Royal Navy left a lasting impression on us. To the crew of HMS Tyne, you make us all proud!

Liveryman Robbie Swan

Wayne Walker
Est. 1993 TM
Quality Meats

So Much More For Your Money

Trubshaw Cross, Longport, Burslem
Stoke-on-Trent, Staffordshire ST6 4RB
Tel: 01782 818 556 **Fax:** 01782 817 755
E-mail: mail@waynewalker.co.uk

Proud Sponsors of the
Worshipful Company of Butchers
Newsletter

100% SATISFACTION GUARANTEE
E-MONEY BACK • NO QUibble

Wayne Walker
Quality Meats
f WE KNOW WHAT YOU LIKE!

A New night for a new Master



The October Court dinner took on a new approach for The Master's first Court & Livery event. Attended by His Excellency The Honorable Phil Goff CNZM, High Commissioner for New Zealand to the UK, we enjoyed Sung a Grace, sung the National Anthem and performed the Loving Cup Ceremony when no-one knew quite what to do, so nothing new there! A first-class menu included succulent New Zealand Lamb racks, donated by AFFCO New Zealand. The night concluded with some brilliant musical entertainment, courtesy of guitarist Billy Watman, when we unexpectedly took part in a sing-a-long to Bohemian Rhapsody. A fabulous night to start your year Master!



A family affair

In August, we were thrilled to welcome Liverymen attending the Younger Generation Court luncheon with sons, daughters and grandchildren. It was particularly nice to see some youngsters returning again this year.

There was a great atmosphere at the pre-lunch drinks reception on the Roof Terrace, prior to moving to The Great Hall for a delicious three-course lunch, with roast beef and chocolate for dessert. For some this was their first formal event in special surroundings.

Liveryman Peter Sturge MBE was accompanied by two grandsons Ollie and Tom for their first visit to the Hall. Tom said it was "very impressive" and Ollie thought it was "very, very grand".

We were honoured to be called to Luncheon by Miss Beth Richardson, special guest of Liveryman Dr Claire White, striking the Cleaver and Master Fincham, present with his parents Marcus and Lisa and elder brother, announced to the assembled guests that Luncheon was served.

During the Stirrup Cup, instead of the usual champagne draw, there was a non-alcoholic prize draw for one of the Young Generation attendees which was won by Master Felix Fincham.

THANKS TO OUR SPONSORS

We would like to acknowledge and thank the following for their generous sponsorship of our most recent Livery events, your delicious donations of the finest meat products make our meals the best in town:

Marel

The Australian Lamb Company

Owen Taylor & Sons

The Renter Assistant,

John Allton Jones

Aubrey Allen Ltd

AFFCO New Zealand

Baa-rave droving in London

It's a very memorable day when you can legally exercise your right as a Freeman to drove your sheep in London. This year's annual event on 24th September was held on Southwark Bridge, arranged by the Woolmen's Company. The Master, his Consort, Liverymen and family members successfully drove their herd from North to South, without any casualties! It was a special day for all, especially for Liveryman James Kittow who included this unique experience as part of a his year of special birthday celebrations.

Big Eid

For the first time ever, we hosted a dinner for Eid-al-Adha at Butchers' Hall. In collaboration with AHDB and NFU, it was our privilege to embrace

Muslim traditions and welcome Zara Mohammed, Secretary General of the Muslim Council of Great Britain. It was wonderful to meet and celebrate 'Big Eid' with so many that work in the Halal sector of our meat industry.



Butchery training at Farms for City Children

Liveryman Pamela Brook and Master Butcher, Liveryman Viv Harvey, recently spent three days at the WCB's nominated charity's farm at Nethercott in Devon.



As Pam explained the idea was: "To train members of the team in basic carcass breakdown so that when their animals are sent for slaughter, they will be able to both butcher them on site and explain to visiting children where the various cuts come from on the carcass.

"In time," continued Pam, "we hope to facilitate the children making sausages from the animals raised on the farm, enabling them to follow and understand the whole story from farm to fork."



• L-R: Stuart Cragg, Jenny Percival, Liveryman, Pamela Brook, John Goodman, Liveryman and Master Butcher, Viv Harvey and Adam Bratt.

Farm School Leader at Wick Court Farm in Gloucestershire, Stuart Cragg, Farm Managers John Goodman (Wick Court) and Adam Bratt (Nethercott) and Nethercott's Kitchen Manager, Jenny Percival began by watching Viv Harvey break down a pig and lamb carcass into primals and then various cuts. The four students then took up their knives and followed the process for themselves.

Liveryman Viv Harvey said: "It was a great pleasure to work and train four great people. My passion has always been to pass on the wealth of skills I have."

John said: "I really enjoyed the training and Viv is amazing with a huge wealth of experience. My mind is buzzing with ideas and plans for the future at Wick Court."

Farms for City Children CEO, Donna Marie Edmonds said: "We have long been blessed by our friendship with the Livery, but this butchery training session is a real highlight of our partnership."

RACE OF A LIFETIME



Liverymen Andrew Berisford is now at sea on board 'Zhuhai' in the Round the World Clipper Race 2023-24. He set off in September and has taken our Livery flag on his adventure. It was first seen in Portsmouth and last seen in Spain, where will we spot it next? Follow his Team's progress at www.clipperroundtheworld.com. Good luck Andrew!



Dovecote Park are proud to sponsor the Worshipful Company of Butchers



Doing more than just Run The River

It's typical of our Livery to do something beyond what anyone could expect. The annual fundraiser for one of our long-standing charity partners,



Teach First

Teach First is testament to that. Our team name was in memory of Warden Derek Berry once again, as we remember a man who felt so passionately about the cause. The charity trains talented teachers and helps to equip school leaders working in some of the poorest areas of the country, to give children with the fewest opportunities access to a great education.

Taking part in the Run The River event along the Thames is important to our Livery but Liverymen, along with their friends and family, also ran or walked 'their own way' too, including:

- Liveryman Rod Adlington, together with his Brightsides Crew, rowed 75 miles round the Isle of Wight.
- Past Master Dr Margaret Boanas led her group of Liverymen round the City.
- Liveryman Bill Jerney paddled a coracle.
- Josh Allton Jones and Finan Shortland, aged nine, ran their respective 10ks ridiculously quickly.
- Liveryman Andrew Duff ran his 10k in Edinburgh.
- The Providitor Gwyn Howells and his wife Virginia ran in Sainte Maxime, France.



- Assistant Paul Dolan and his wife Pauline took the trouble to participate whilst on holiday in New York.
- And a group ran the actual event with Liveryman Rob Yandell running his first competitive 5k in many years.

We hope many more will join us for fun, fellowship and to raise important funds in 2024.

LIVERYMAN GERALD SHORTLAND

THE COMPLEATFOOD GROUP

HOME OF
SINCE 1926
Wrights

www.wrightsfoodgroup.com



Celebrate Christmas in January at Butchers' Hall!

Continue the holiday cheer into the new year with a spectacular Christmas lunchtime experience at Butchers' Hall! We're excited to offer not only December but also January availability for a delayed celebration. Whether December was hectic or you're extending the festive spirit, our doors are open.



Festive Feasting, Uninterrupted:

Our elegantly adorned hall sets the stage for a culinary journey that's bound to delight. Skilled chefs at Butchers' Hall have curated a sumptuous feast with traditional roast turkey, delectable yule logs and an array of seasonal flavors that will make your taste buds dance with joy.

Limited Dates Available:

Our Christmas lunchtime dates in both December and January are filling up quickly! Don't miss this chance to extend the merriment and savour the flavours of the holiday season at a great rate.

Reserve Your Date Today:

Secure your spot now and make your celebration truly unforgettable in either December or January. Let's make your Christmas celebration, whether early or late, a joyful and delicious event to remember! Contact the sales team today, details on the right.

Music hall



George Baker celebrated his 21st birthday with both a splendid dinner in the Great Hall, which then moved to a club atmosphere as he and his friends took to the dance floor!

Great to see the Hall as a place to party too!
Happy 21st George and keep dancing!

Early bird prices for 2024

Book your table for 2024 at the the best Carvery Lunch in the City, when our sustainable grass-fed, 28 day matured British Roast Beef is the star attraction! Don't miss out, join us on the following dates:

21st February
20th March
10th April
15th May
19th June
17th July



Early bookings for 2024 Carvery lunch dates will be frozen at 2023 prices! Gather your friends and colleagues and book a table for any of the above dates for £66 per person, inc VAT. Enjoy a drinks reception at 12.30pm, with lunch served at 1pm. All drinks ordered on the day are charged in addition. Dress code: Smart Business Attire. Book before 31st December 2023 to get this deal!

If you're interested in holding a party, booking a Carvery or wish to make any event booking for our magnificent Hall, please contact the sales team by email to butchershall@bovingdons.co.uk or call 020 3478 9440. We look forward to hearing from you!


Danish Crown

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

WCB Charities and Education Committee visit to Harper Adams University



The Master, together with the WCB Charities and Education Committee under the Chairmanship of Warden John Allton Jones, visited Harper Adams on 17th/18th July to familiarise themselves with the latest developments at the University and meet with staff involved with the livestock and meat sectors.

The committee were particularly pleased to meet up with the academic staff responsible for the supervision of five Master of Research (MRes) students who are being funded by the WCB. The subjects being covered ranged from *Optimisation of net zero strategies for the UK beef and sheep sectors* and *Potential role of animal by-products in the carbon footprint for beef*, to *Understanding of the perceived barriers to entry for young UK workers to the meat industry*.

The visit started with a tour of the campus in which Liveryman Professor Jude Capper showed the committee the beef cattle facilities and explained the objectives of some of the current livestock research. Moving on to the engineering department, we were able to appreciate the high reputation Harper has earned for its agricultural engineering applied research under the leadership of the Head of Department, Parmjit Chima. He explained the concept of the “hands-free” farm that Harper are currently developing, as well as other engineering technology projects. Liveryman Martin Anderson, a senior lecturer at Harper, then talked about the work being carried out in the Regional Food Academy where many of the WCB-sponsored projects are

taking place. Finally, there was a visit to the new Harper/Keele Veterinary School building – one of the newest vet schools in the country, it was founded in 2020.

The highlight of the visit was a working dinner hosted by Professor Michael Lee, Deputy Vice-Chancellor, at which the committee were joined by senior directors of the four leading UK red meat companies. There was a chance to see a video presentation of Harper’s new strategy, which is being taken forward under the leadership of Professor Ken Sloan, Vice-Chancellor. As an introduction to our discussion, Professor Lee gave an inspiring presentation, which included a refutation of some of the misleading information currently circulating relating to the sustainability of meat and animal products. In order to make the best use of the time, Committee members stayed overnight on campus. Although it was not during term time, student volunteers were kind enough to staff the student bar for the group when business was finished late in the evening!

In summing up the visit, PM Andrew Parker, WCB Master said: “The whole of our visiting group were highly impressed by all that is happening at the University. Harper is the leading supplier of graduates to the meat and livestock industries and we were very pleased to observe first-hand the excellence of the facilities and to witness the professionalism of the academic staff.”

**LIVERYMEN BOB BANSBACK OBE
& PROFESSOR JUDE CAPPER**



Age is just a number – butchery apprenticeships are not just for youngsters

It's a common misconception that apprenticeships are just for school leavers. Anyone over 16, living in England and not in full-time education is eligible for an apprenticeship. There is no upper age limit. In fact, last year Govia Thameslink railway worker Bob Bryce won 'Apprentice of the Year' in the Rail Staff Awards after successfully completing a level three apprenticeship at the tender age of 76!

With over a million unfilled job vacancies across the country recruiting has never been tougher. Owners of butchery businesses often tell us that they would love to recruit more apprentices, but struggle to find the right young people for the job. Perhaps the solution is actually staring them in the face – to widen the search for apprentices to include a broader age range.

Around one in 10 apprentices throughout the country are now over 45 years of age. If you've not yet considered it, here's a few good reasons why maybe you should:

Strong work ethic - Older people sometimes find it easier to understand the importance of dedication and the principle that 'the more you put into something, the more you get out of it'

Life experience - Years of experience dealing with people and managing challenging situations can be a great asset when working in a public facing role

Leadership capability - Skills developed from prior work experience might enable an older apprentice to take on responsibility and progress to a leadership role quickly

Staying power and commitment - A mature person given the opportunity of gaining a new skill with a nationally recognised qualification is likely to want to see it through to completion. Using an apprenticeship to upskill an existing staff member is also a sure-fire way of fostering loyalty and boosting motivation

Legacy planning - Introducing and training an older person may more readily provide a route for succession in the business, should there not be family members or other staff suitable for taking the business forward

Role model and support for other apprentices - Having a committed older apprentice in the business can create a 'halo effect' within the whole team. Younger apprentices could be inspired to work extra hard by seeing a mature apprentice (possibly with family responsibilities) also working towards an apprenticeship

Diversity - Having a multi-generational workforce plays well towards a business's diversity and inclusion credentials

It's worth stressing that the Institute of Meat certainly isn't advocating that businesses only recruit mature apprentices. Having a blend of ages within a business is important as it helps create a rounded team, with wide ranging skills.

Maybe you're already employing an older (or young) apprentice and are reaping the benefits right now? If so, why not nominate them in the Institute of Meat and Worshipful Company of Butchers Annual Prizegiving and give them the recognition they deserve?

For more information or to nominate your apprentice contact Sheryl Horne at shorne@instituteofmeat.org.





GOLFERS, SAVE THE DATE!



The second Meat Industry Invitational Golf Day will be held at Essendon Country Club on Thursday 11th July 2024. Put the date in your golf diary now!

Inter Livery Clay Pigeon Shooting Competition 2023



The annual Inter Livery Clay Pigeon Shooting Competition is the most fiercely contested 'competition' among the Livery Companies, and this year was no different with over 70 Livery Companies taking part at the West London Shooting School.

In aid of The Lord Mayor's Appeal, the event is shot over two days, with the WCB shooting on the second day. This year we entered three teams of four, including a Court team. The 'A' and 'B'

teams being Liverymen Nick Allen, Nigel Sampson, Neil Stoddart OBE, Richard Taylor, Nick Sherwood, Clifford Prior and Dave Smith.

Each team of four shoot 80 individual birds followed by an 80 bird team 'flush' with loaders, with the introduction this year of a two-man, 20 bird flush and an individual 10 bird flush both with loaders. As ever there was the 'high tower' stand, plus the introduction of a number of 'rabbit' targets where the clay rolls along the ground and can catch you out by suddenly jumping up in the air!

126 teams took part equating to 504 shooters. Our noticeable performer again this year was Liveryman Nick Allen, coming 10th overall with a score of 68, also winning The Captains Cup, with Nigel Sampson 25th on 61. The Court Team came 46th with a score of 267 and the Butchers 'A' coming 11th on a score of 310 and Butchers 'B' 64th on a score of 250.

After 10 years as Captain, I am stepping down from the role and would like to take this opportunity to thank those who have taken part and given their time to shoot, and also The Court for their generous sponsorship of a team. *If you fancy taking part next year, the date to hold in your diary is 15th/16th May 2024.*

LIVERYMAN JULIEN PURSGLOVE CAPTAIN & SECRETARY 2022/23

Who wants to go off-piste?

Join the Butchers Ski team in Morzine from 24th-26th January 2024 to either compete or support the Inter Livery Ski Championships! Skiers and Snowboarders equally welcome!

This highly sociable, and moderately competitive amateur event, sees members of up to 40 liveries and their supporters gather for events managed by Ecole Du Ski Francais over three days which include; a Snowcamp charity triathlon (snow shoe, laser rifle and downhill ski), followed by a Slalom race qualifier and Giant Slalom finale on the Thursday and Friday respectively.

Event registration (co-ordinated by the Butchers Team Captain) costs £175 for racers and £125 for supporters - including a Friday evening Awards dinner and Thursday social drinks. Due to its popularity, Livery teams are limited this year to eight racers and three supporters. All are responsible for organising their own travel and accommodation, but event discounts are available for ski transfers, equipment and lift passes.

Anyone keen to join the team should complete the form by scanning the QR code to the right. You can find out more at www.liveryskiing.com. Any questions should be forwarded to Liveryman Dr Claire White at clairywh@gmail.com. Booking deadline 13th November 2023.



Scan the QR code with your smartphone to enter!



Taurus Lodge



Our September meeting marks the beginning of another Masonic year. Worshipful Brother Julien Pursglove was installed as the 103rd Worshipful Master of the Lodge. Julien is the first Worshipful Master since 2017 to have not already served as a Master of a Lodge.

An important aspect of the Installation ceremony is the presentation of the Hall Stone Jewel, which is worn by the Worshipful Master at all Masonic meetings.

In 1920, it was decided that a memorial to those Freemasons who made the supreme sacrifice in the 1914-18 war, be built in Great Queen Street as part of the headquarters of Freemasonry in England and Wales.

Lodges and individuals were invited to contribute to the building fund by buying a Hall Stone Jewel. Individuals contributed a minimum of 10 guineas (£10.50) and Lodges an average of 10 guineas per member.

Some 53,000 individual and 1,321 Lodge Jewels were issued. Taurus Lodge being one of the lodges. The names of the Lodges are inscribed on one of the internal walls of the Great Queen Street HQ, Freemasons' Hall. The Hall is open to visitors daily, with five guided tours per day. The names of the fallen were noted on a scroll, which has been supplemented by the names of those Freemasons killed in conflicts since.

The Hall Stone Jewel is an honour for Taurus Lodge and a privilege for each Master who wears it.

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.



• The Hall Stone Jewel.

Hold'em Up

The WCB Poker Society returns for a 10th tournament at 2pm on Friday 10th November at The Grosvenor Casino, Victoria London. No experience is necessary, just a desire to have a bit of fun on at the end of the week and have some "banter over a game of cards". Format is Texas Hold'em. £40 entry, which includes a free drink, with £10 rebuys on the day. Contact Warden Steve Chick to find out more and book, email steve@monarchfoods.co.uk.



G
Gressingham

Dine in with Duck

GRESSINGHAM ARE PROUD TO SUPPORT THE WORSHIPFUL COMPANY OF BUTCHERS

www.gressinghamduck.co.uk



Livery Announcements

PAST MASTER MARK ADAMS

“We were all deeply saddened and shocked to hear of the death of George Christopher Mark Adams – commonly known as Mark. He was a wonderful man who was not shy in imparting his experience and knowledge to anyone who would listen.

Mark was the son of former Master - George Adams OBE - and grew up in the meat industry as part of the Geo Adams & Sons pork business. Mark eventually took over the running of the business when his father died and sold the business to Tulip in 2007. He was also deeply involved in the politics of the meat industry, as he was heavily involved in the Federation of Fresh Meat Wholesalers, one of the precursors to the BMPA.

Away from work Mark had other passions. One was his cars, particularly Aston Martins, a passion he inherited

from his father. When George died, Mark inherited many cars hidden in lock ups around Spalding. Mark never really knew for sure that he had found all the cars locked away as there were no records kept.

Another of his passions was shooting. This was a passion that ended up costing me a fortune too, as Mark was the one that got me into shooting.

Mark's final passion was the Worshipful Company of Butchers. He joined the Livery in 1979 and the Court in 2000 then in 2012, like his father before him, became Master of the Company. Mark dedicated a huge amount of time to the Livery, serving on or chairing many committees.

Mark brought financial help, support, a steady and experienced hand to this Livery and he will be deeply, deeply missed.”

PAST MASTER ANDREW PARKER



WELCOME TO NEW LIVERYMEN:

Desirée Wineland, Duncan Marsh, Clare Geraghty, Gerry Hanley, Neil Stokes, Andrew Paine, Colin Page, Suzanne Ornsby KC.



OBITUARIES

The Company is sad to report the deaths of:

Percy Edward Palmer
Liveryman since 2004

Raymond Geoffrey Monbiot CBE
Liveryman since 1991

Anthony Blackburn MBE
Liveryman since 2003

Ms Judy Roberts
Wife of PM Douglas Brydges

Harry Coates
Liveryman since 2007

CONGRATULATIONS

- Liveryman **Graham Yandell**, awarded an MBE in the King's Birthday Honours List.
- PM **Ian Kelly** on his special birthday
- The Deputy Master, PM **Dr Margaret Boanas**, on the award of an Honorary Degree from Harper Adams University



- Keep an eye out for new items which are being added to The Butchers' Shop in the coming weeks, just in time for Christmas...

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 £710 so sign up and take your chances! Email clerk@butchershall.com for an application form. The following players have been recent winners:



JULY 2023

Assistant William Buchanan
Adrian Ramsden
Geoff Buchanan

AUGUST 2023

Jim Gaffney
Lucinda Baker
Shaun Thorp

SEPTEMBER 2023

Paul Kelly
Clifford Prior

OCTOBER 2023

Fraser Wilson
Stuart Robson
PM Geoff Gillo

Dates for your diary

NOVEMBER

- 10 WCB Poker tournament, Grosvenor Casino The Victoria
- 11 Lunch following The Lord Mayor's Show
- 23 City Meat Lecture 2023

DECEMBER

- 1 Court & Livery Lunch
Guest speaker: The Deacon of the Incorporation of the Fleshers of Glasgow
- 12 Inter Livery Carol Service & Supper
- 13 + 20 WCB Christmas Lunches

JANUARY

- 12 Court & Livery Lunch
Guest speaker: Author, Michael Morpurgo

FEBRUARY

- 2 Court & Livery Lunch
Guest speaker: The Dean of St Paul's Cathedral
- 13 Inter-Livery Pancake Race at Guildhall Yard

MARCH

- 1 Court & Livery 'Military' Lunch

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

NEW CORPORATE PARTNER

We are pleased to announce that **Dalziel Limited** has joined the Livery as a WCB Corporate Partner.



New Finance Manager



Following Alison Gardner's recent departure, due to ill health, we would like to introduce our new Finance Manager Gordon Graham. He can be contacted by email at gordongraham@butchershall.com. Welcome to the team, Gordon!



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



Your Partner in Food Processing

Best-in-class food processing and packaging equipment supported by OEM-trained technicians based across the UK and Ireland.

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



interfoodtechnology.com

