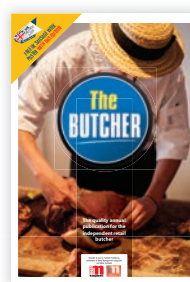




The Worshipful Company of Butchers



The industry **No.1**



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The Worshipful Company of Butchers

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

Thanks to all who have advertised in this edition.

Thanks to Phil McCarthy for his photography.

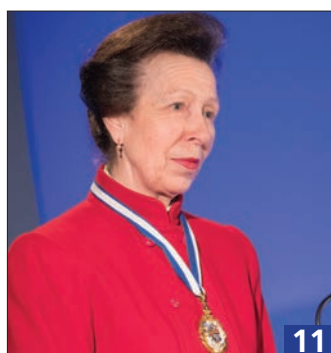
Organisations wishing to sponsor future editions please contact The Clerk. Tel: 020 3931 8350



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The Master Geoff Gillo

Dear All, it is some 6 months since I became Master of our proud Livery. Time has flown by and I am thoroughly enjoying the relationships that I am forming with other meat related organisations and other Liveries – but more about that later.

The major issues that as Master I am addressing with the Court are:-

The HALL REDEVELOPMENT – our 7th Hall – and how we afford it.

THE COMMITTEE STRUCTURES to ensure we are “fit for purpose” to run a commercially viable Hall whilst maintaining the traditions of our historic and industry related Livery.

HALL REDEVELOPMENT:

We are indebted to P/M Stuart Thompson and the Development Committee for their work to manage this crucial project. It is taking much time – certainly more than was envisaged.

At Common Hall – only 6 months ago – we were confident that not only could we afford the redevelopment but that we had sufficient contingency funding for any cost increases. As the specification moved from preliminary design to confirmed requirements and then to an estimate from the selected contractors, we have seen the contingency funding used fully. To strengthen our team we have appointed Richard Carter as our Client Side Advisor. Richard is an experienced professional project director and recently completed the most successful refurbishment of Leathersellers’ Hall.

Going around the City functions I have been struck by the number of Masters, Clerks and other liverymen and City people who enquire about the status of our Hall redevelopment. It does make me proud to explain our plans and receive supportive and widespread enthusiastic comments recognising what we will achieve.

We launched the Master’s Million Appeal to raise One Million Pounds over 3 years. This is essential for furnishing the Livery areas of the



Hall. Your contributions are vital to ensure we have a Hall “fit for purpose” for the 21st century. If you have not yet donated – please, please, contact the office and the Clerk. We need to have pledges NOW even if the actual donation is received over the next couple of years.

At present estimates, we shall have to use most of our reserves which means that we shall have to review the level of subscriptions and other income rising to replace the reserves so that we leave a legacy for the future.

Our venue management agreement with Life’s Kitchen provides optimism that we can generate significant income from commercial use though this requires the consideration of when and what Livery events take place. Indeed some bookings have already been made by other liveries and external customers for the new Hall – increasing the pressure to meet the deadline of opening the Hall by 1st September 2019.

COMMITTEE STRUCTURES:

The whole Court has attended 2 “Away Days” to challenge the

committee structure so that we have an efficient and effective structure for the future. Out of the redevelopment is the absolute requirement to “sweat the asset” and maximise the income from Hall lettings.

We have a joint management board with Life’s Kitchen which is already active with marketing.

We intend to put in place a Finance Committee which will include suitably qualified members and be accountable for the overall financial performance of our Livery. The current Man & Fin committee will be replaced by a Policy & General Purposes Committee to manage the relationships with the other committees that run our Livery. Both committees will “do what it says on the tin” giving focus to their remits.

With the increased demands on the office from the increased commercial responsibilities, we shall have to ensure the Clerk has adequate resources which are under review.

OTHER ACTIVITIES:

As you have read from my “blogs” I have been thoroughly enjoying attending the various

meat industry Awards – the Sausage Week; Q Guild; Butchers Shop of the Year and the Institute of Meat – where I was to be elected a Fellow. A great personal honour. I have the Kebab Awards coming up plus attendance at the World Butchery Challenge in Belfast, the Young Butcher competition at FoodEx, the Meat Management Awards and Harper Adams University. All of these organisations value their relationship with the WCB and we must continue to embrace competitions and activities with them as this will be the heart of our membership in the future.

The usual attendances at other liveries and civic functions are always most enjoyable with new friendships being formed with other Masters and Mistresses. Glenise has been active at Consorts’ events as well as supporting me at our Court lunches and other liveries events.

Our entry in the Lord Mayor’s Show was a great success – the Dad’s Army contingent proving most popular with the crowds and gaining us greater coverage on TV and You Tube than we have previously enjoyed.

Our Civic Banquet was a great success, though numbers were down due to half term holidays. The surprise of “Elvis” proved a show rocker with spontaneous dancing and singing at this traditional white tie event. As with the Lord Mayor’s Show, the photos on our website show just how much fun we had.

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Please see the advert in this Newsletter and book early.

**With best wishes to All,
Geoff Gillo**



Unique Ladies Banquet

Unique is an overused adjective. Its dictionary definition is "unlike anything else." I think I'm on pretty safe ground then when I use "unique" to describe this year's Ladies Banquet. Unlike anything we've ever experienced at a Livery function, and apparently unlike anything ever seen at Inner Temple.

The Dumenil Champagne flowed freely at the reception—always helps to break the ice, thanks Warden Tim, the four course dinner was sumptuous, the Canonal of Lamb main course sensation, thanks Assistant Peter Allen, but then again we are butchers!

We entertained the Aldermanic Sheriff Tim Haines, who, standing in for the Lord Mayor, who had even managed to trace some butchers amongst his ancestry, spoke humorously in responding, on behalf of the Lord Mayor and the City of London Corporation to the Master's toast. The speeches were concluded when, Richard Hanney, Master Plaisterers' Company responded, on behalf of the guests, to the toast proposed by Renter Assistant, Graham Baker.



No sooner had the ceremonial Loving Cup been supped from and the traditional meat skewer gift from us and peppermill gift from the Corporation been exchanged, than the lights went down and the audience stood up..... to welcome Elvis, a very well-kept secret.

With a snap of the fingers and a curl of the lip the pace of the evening changed. No stuffy White Tie Civic affair at this Ladies Banquet! "Can't help falling in love," got the Master and Glenise to their feet to lead the dancing.

The Civic party partied, nostalgia reigned, Inner Temple rocked, Liverymen and their guests rolled.

The only person I felt sorry for on the night was the Lord Mayor, who missed it.

TRULY UNIQUE

Assistant Gwyn Howells





The Very Rev'd Dr David Ison



Glenise Gillo



John Harrison



Martin Bell OBE



Penny Marshall



Isaac Fisher



Keith Alderman



Keith Skues MBE



Robbie Glen



Emily Ansell Elfer



Nicola Thompson

COURT LUNCHES

The **November Court lunch** was held at Ironmongers' Hall, Liveryman Barry Croft welcomed the guest speaker Keith Skues MBE, Radio Presenter: The Masters and Clerks of the Poulterers, Fruiterers and Farmers Companies: The Aberdeen Angus Beef Ribeye was generously donated by Liverymen Amanda Snowie and James Buitelaar. Glenise Gillo and John Harrison were Clothed into the Livery.

The **December Court lunch** was held at Painters' Hall, Liveryman Bill Lawes welcomed the guest speaker Martin Bell OBE: The Master and Clerks of the Carpenters and Stationers Companies: Liveryman David Lishman, The Master of the Company of Butchers of the City of York and his Clerk Liveryman

Jean Sawdon: Mark Turnbull, Chairman Butchers Q Guild. The Loin and Belly of Pork Duo sourced from Cherry orchard British Pigs was generously donated by Liverymen Barry and John Croft.

The **January Court lunch** was held at Barber Surgeon's Hall, Liveryman Pam Brook welcomed the guest speaker Mrs Penny Marshall, Social Affairs Editor ITV. The Masters and Clerks of the Plaisterers, Parish Clerks and the Clerk of the Information Technologists Companies: Liveryman John Cooper, President of the WCB Golfing Society was also a guest. The Striploins of Beef were generously donated by Liveryman Alex Beckworth of Marbec Meats. Keith Alderman and Isaac Fisher were Clothed into the Livery.

The **February Court 'Burns' lunch** was held at Carpenters' Hall, Liveryman Julien Pursglove welcomed the guest speaker Robbie Glen: His Excellency Fernando Lopez-Fabregat, The Ambassador of Uruguay, who had been made an Honorary Freeman of the Company: The Master and Clerk of the Distillers: Master of the Fuellers, Clerk of the Apothecaries Companies: Frank Clark, President of the Scottish Association of Meat Wholesalers was also a guest:

Special thanks to Liveryman Robert Gooch of The Wild Meat Company for supplying the Venison, Liveryman George Abrahams for the Haggis and Liveryman Paul Jackson of Chiltern Cold Storage group for Sponsorship of this 'Burns' lunch. Emily Ansell Elfer

was Clothed into the Livery.

The **March Court Lunch** was held at Ironmongers' Hall, the Providitor, Tim Dumenil welcomed the guest speaker, The Very Reverend Dr David Ison, Dean of St Paul's Cathedral: The Master of the Pewterers: The Master and Clerks of the Tallow Chandlers, Chartered Accountants and Clerk of the Makers of Playing Cards: The Duck Legs were generously donated by Liveryman William Buchanan of Gressingham Foods Ltd. Nicola Thompson was Clothed into the Livery. The Master presented Madeleine O'Mahony with the Gary Baker Award. Rev'd Dr Martin Dudley who was at his last function as our Honorary Chaplain was thanked by the Master for his support of the Company.



Lord Mayor's Show

At the 2017 Lord Mayors Show The Company were well represented by Liverymen and their families, in what proved to be a very enjoyable day, and for once the weather was kind to us.

Our entry made a feature and attracted much attention from spectators, due to the participation of the Dad's Army platoon from the Dad's Army Museum based at

Thetford in Norfolk, where most of the filming took place. Together with Corporal Jones's actual Butchers van and Liveryman John Woods 1930's refurbished butchers van. Both vans were driven around the route by Assistant David Baker on a low loader, in addition we also had the traditional 'Boars Head' and 'Rib of Beef'.

Giggle Doctors from Theodora Children's Charity and Officers of

RAF 600 Squadron were also in the parade.

In the evening many Liverymen and their families boarded MV Salient to view the fireworks display from the Thames and then enjoyed a meal while cruising and viewing the sights of The City. I would like to thank everyone for their participation and in making the day the success it was.

Julien Pursglove



The 14th Inter-Livery Pancake Race at Guildhall Yard

Sadly due to the inclement weather the participants could not race with their pancakes and the winners were judged on the best 'tossers'.

The Butchers Team: The Master and Mistress, Assistant David Baker and Liveryman Andrew Berisford gave their all but it was not to be our year to bring home the frying Pans!

The Boar's Head Ceremony

The Master and members of the Court and Livery hosted Soldiers from the Defence Food Services School at a delicious lunch at Pewterers' Hall with sausages supplied by Liveryman Andy Dalton of British Premium Sausages. They then processed through the City to Mansion House led by the British Military Band where they were greeted by the Lord Mayor.

Following the ceremonial arrival the assembled Company took their places in the Mansion House Salon to await the arrival of the Lord Mayor and Lady Mayoress who entered to a



bugle fanfare. The Master then presented the Boar's Head which was gratefully accepted, then carved and served to be enjoyed by all present accompanied by a traditional glass.

MASTER'S GALA CHARITY EVENT

Friday 15th June 2018 – Oh What A Night!

Ticket price – £155 per person

(Table and advertising packages available)

Featuring

The East Coast Boys

(Jersey Boys Tribute Act – see them on You Tube)

A sumptuous 4 course dinner with wine during the meal

Compere – Adger Brown

George Muranyi – jazz pianist during dinner

Charity Casino

PLUS

"heads & tails", a live auction of a few selected items

"that money can't buy", a silent auction

All proceeds from this fundraising event will be split between

The Master's Million Appeal Fund and Lifelites

(a charity donating and maintaining specialist packages of assistive and inclusive technology for the 10,000 terminally ill and disabled children at every children's hospice across the British Isles.)



Drinks reception – 6.15pm; Carriages – 12.30am;

Hotel accommodation is available at Grange St Paul's on the night
Double room with English Breakfast included at a cost of £149+VAT

All Bookings through Carla bookings@butchershall.com or at the WCB website.

4th Floor 14 Charterhouse Square London EC1M 6AX

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Where our charity and education funds go to

A number of Liverymen have been asking where do our charity donations go to? This short article is designed, at a glance, to provide you with a broad understanding of who and what receives funding.

It is broadly split into 2 areas - general charities and supporting the meat industry. All the support we provide comes from the income being provided from our investments. Your monthly donations continue to increase the capital invested which in turn provides more income to donate.

Our General Charities fund provides around £75 – £80,000 a year in income and we currently provide significant support to Teach First and Theodora Children's Charity – both of which are covered in more detail in the Newsletter. These two charities were selected from a short list around 15 months ago and we will continue to support them for another 20 plus months before reviewing once more.

We continue to support the Poppy Factory providing support to ex-servicemen attempting to find

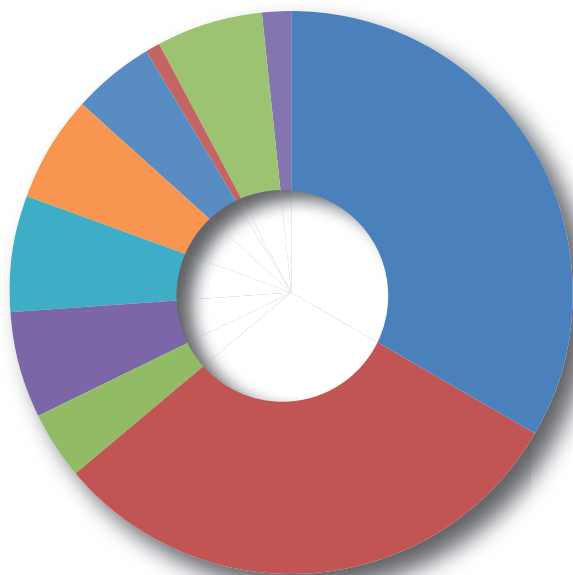
work in the civilian arena and we also support our Church St Bart's the Great and the St Pauls Cathedral Foundation. Last year we decided to support a children's Hospice in Barnet and we continue to support Noah's Ark Children's Hospice. Donating to Treloar School and College continues and we also supported the Livery engagement post the Grenfell Tower Fire.

On the education front we remain focussed on supporting the meat industry and this year we are sponsoring a Nuffield Scholar as

well as a number of butchery competitions mainly focussed on the younger butcher but also reaching into the mainstream international butchery competitions. Supporting the Trailblazer Apprenticeship scheme has taken a back seat this year but we fully expect to be more involved next year.

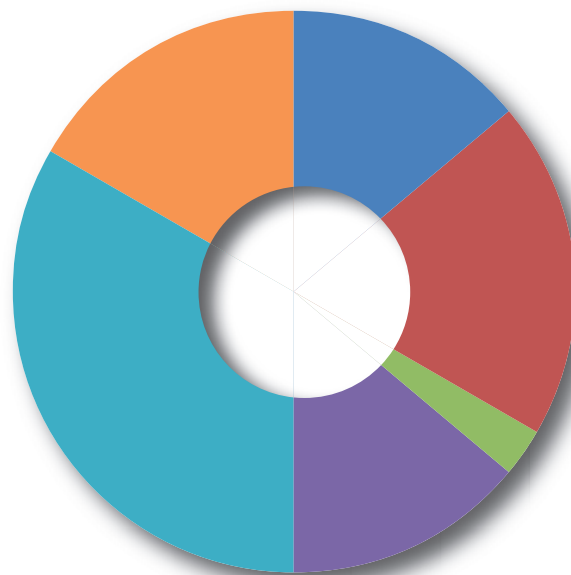
If any Liveryman has any further questions about this important area of the Livery then please get in touch with the Clerk or the Chairman of Charities and Education – Warden Derek Berry.

General Charities 2017/18 Donations



- Theodora Children's Charity – £22000
- Teach First – £20000
- Lord Mayors Appeal – £2500
- Treloar Trust – £4000
- Poppy Factory – £4500
- St Pauls Cathedral Foundation – £4000
- St Barts the Great – £3000
- United Guilds Service – £600
- Noahs Ark Childrens Hospice – £4000
- Grenfell Tower Disaster – £1000

Education Charity 2017/18 Donations



- World Butchery Challenge – £5000
- International and Young Butchers Competition – £7000
- Harper Adams Summer School – £1000
- Harper Adams Food Lab – £5000
- Nuffield Scholarship – £12000
- IOW/WCB Annual Awards – £6000



INSTITUTE OF MEAT AND WORSHIPFUL COMPANY OF BUTCHERS ANNUAL PRIZEGIVING

Industry achievers recognised

In a tradition that dates back over 25 years, the meat and poultry industry gathered today to celebrate excellence amongst its own, at the IoM and WCB Annual Prizegiving. The event took place at The Painters Hall in London and was attended by over a hundred members of the wider industry.

The prizegiving was established to reward the achievements of butchers, their employers and training providers throughout the UK. Thirteen awards were presented in total. This year saw the first 'Best Abattoir Worker achieving WATOK' award, in recognition of the importance of this element of the industry.

Twelve awards were presented in total, and the prize-winners were:

Harvey Woolgar from Meat Ipswich for Best New Apprentice Progressing on a Trailblazer Standard, **Elsie Yardley** from Meat Ipswich for Best Retail Butchery Student and **Joshua Bridges** from Dunbia Training Academy for Best Meat Processing Student, **Sinead McVeigh** from

Southern Regional College for Best Poultry Industry Student, **James Taylor** from Meat Ipswich for Best Independent Retail Meat Apprentice, **Dawid Waszkiewicz** from Meat Ipswich for Best Meat Manufacturing Apprentice, **Karl Eastoe** from Fast Forward Vets Ltd. for best Abattoir Worker who has achieved WATOK in 2017

Luke Petts from Remit Training for Meat Apprentice Showing Most Management Promise.

All received a cheque for £250 and a year's honorary membership of the Institute of Meat.

Picking up awards for their training were: **Booker**, for Best Company Training Scheme and **Crosby Butchery Training**, for Best Meat Training Provider of the Year.

Michael Brett from MEAT (Ipswich) Ltd and **Callum Barton** from Plumpton College collected the Lord Graham Endeavour Award, in recognition of achievement through adversity.

The overall winner, chosen from the category winners, was **James Taylor**, employed by Simpsons

Butchers, Sleaford and trained by Meat Ipswich. He receives a year's honorary membership of the IoM and a cash prize of £500. Commenting on why the judges selected James, IoM Chief Executive, Keith Fisher (F.Inst.M) said,

'James embodies tomorrows generation of highly skilled craft butchers. For a young man in his early twenties he has already achieved so much; his accolades include a gold medal at WorldSkills UK Butchery competition last year. He is creative, precise and ambitious – a deserving winner indeed.'

Award Sponsors

Seymour Manufacturing International; National Federation of Meat and Food Traders; Worshipful Company of Butchers; Poulterers Company; Edkins Family; Oakfield (Foods); Windsor Food Machinery; Jenkins Family; IOM; Yandell Publishing; IOM; AHDB Beef and Lamb; AHDB Pork and Food Manufacture.

In recognition of the skills and high standards upheld by more experienced butchers, eight

professional butchers were also awarded Institute of Meat Accredited Master Butcher status. They were: **Martin McIntyre, Simon Bennett, Sue Winders, Henry McAlonan, Mike Roach, Kevin Culverwell, Arthur Burke and Thomas Hughes.** **Mary Fisher** was awarded Honorary Fellow of Institute of Meat.

Geoff Gillo, Master of The Worshipful Company of Butchers became a Fellow of the Institute of Meat

Bill Jerney, Chairman of the Institute of Meat said of the Prizegiving,

'The meat and poultry industry is not only a proud industry, but a forward-thinking one too. It is our mission at the IoM to encourage, inspire and reward; this is at the heart of the Prizegiving event. I'm especially delighted to see our colleagues in the abattoir sector joining the event this year. I hope that with the new abattoir apprenticeship standard now approved we'll see more nominations for abattoir workers in the years to come.'

The Butchers Company Nuffield Scholar 2018

Caroline Kealey, who is currently Director of Meat Science at JSR Genetics Ltd, the UK's largest pig breeding company exporting quality genetics around the world. Caroline won her scholarship following a rigorous Nuffield interviewing process in October and was presented with her award by the Master and the Duke of Gloucester at the Nuffield Conference in late November. Her project is to 'investigate developing and existing technologies for carcass grading and payment that can improve UK meat quality through producer/processor incentivisation'. She will be looking at the current grading and payment systems for beef and lamb as well as for pigmeat and seeking to make recommendations that would ultimately result in improved UK meat quality for consumers. She sees UK's future trading position post-Brexit as likely to result in fiercer competition from other country's meat industries; this emphasises



the urgent need for improving the quality of British product.

Caroline was welcomed by the Master at the January Court lunch and took the opportunity to speak to a number of Liverymen present about her project. She is convinced that Nuffield can help progress her career by gaining professional contacts outside the UK and by getting better understanding of the market situation and consumer preferences in other countries. She plans to visit experts and study

technologies and systems in a range of countries, including Denmark, Ireland, Spain, Australia, New Zealand, Japan, Singapore, South Korea and the United States.

Gary Baker Award Winner for 2017

Madeleine O'Mahony, who is in her final year studying for a BSc honours degree in Agriculture with Animal Science at Harper Adams University, is the 2017 winner of the Gary Baker Award. Madeleine spent her placement year with McDonald's as one of their Progressive Young Farmers and found it a great opportunity to gain a practical understanding of all aspects of the pork supply chain.

For her placement she started by spending time on pig farms – initially for three months on a 1000 sow breeding unit followed by a further four-month period on an 8000-head indoor pig finishing unit. These experiences gave her a thorough grounding on all aspects of pig production as well as giving her a chance to be involved with

necessary office work, including accounting experience and dealing with abattoir and movement records. She then spent a ten-week secondment with Tulip Ltd, visiting several sites enabling her to improve her understanding of the slaughtering and bacon curing process.

Her placement year was an invaluable experience, which has improved her confidence and personal skills as well as giving her a passion for the meat industry as a career choice. She was the guest of Assistant David Baker when she received her award.



Madeleine at the March Court Lunch guest of Assistant David Baker

Dave Lewis delivers 2018 City Food Lecture

The 2018 City Food Lecture took place in the Great Hall in London's Guildhall at the end of February; it attracted an audience in excess of 550 people with Butchers' Company Liverymen and guests attending in good numbers. Dave Lewis, Tesco's CEO, was keynote speaker and spoke of the need for the industry to make a 'heavy duty' transformational change if it was going to be effective in meeting its future challenges. Although he believed that, historically, the UK food chain had done a good job in feeding the nation sustainably, it now had to face up to a new range of issues. Moreover, with consumers making their purchasing decisions increasingly quickly, many of them were not



fully aware of these issues; as a consequence, they were relying on companies like Tesco to behave 'responsibly on their behalf'. Above all, the industry needed to come together and work on the '95% we all agree on'. Dave Lewis had three main supporting themes to his speech:

- 1** Ensuring supply of affordable food.
- 2** Taking more responsibility for the nation's health.

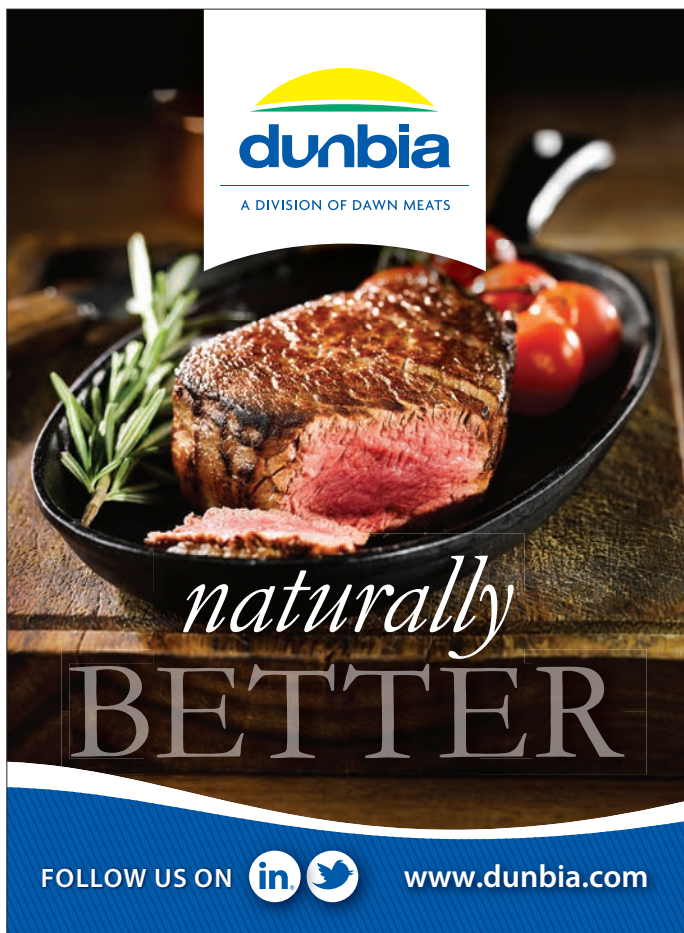
3 Respecting environmental sourcing and remove waste from the food system.

Following the lecture, Dave Lewis took part in a discussion period when he was joined by three panellists: Sir Peter Kendall, Chairman of the Agricultural and Horticultural Development Board (AHDB), David Hughes, Emeritus Professor of Food Marketing at Imperial College and Julia Glotz, Managing Editor of the Grocer magazine. There was a discussion on a range of issues including: the recent Tesco/Booker merger, Tesco's controversial use of farm brands, the need for British food to justify its position if it aspired to be the first choice for British consumers; the scope for improving supply chain cohesion with improved forecasting and technological innovations; the need for making

better use of local and hyper-local food items; and the desirability for retailers to explore better longer-term relationships with farmers.



HRH the Princess Royal made some astute closing remarks pointing to the important need for the agri-food sector to innovate and apply new technology right down the supply chain; she also encouraged the industry to ensure that the waste-removal initiatives of Tesco and other retailers were also taking place in other parts of the food chain.

Overall, this was a thought-provoking evening, which will have been enjoyed and valued by the wide spectrum of food and agri-business companies, allied industry bodies, official organisations, farmer representatives and academics present.



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The WCB has enjoyed links with HMS Tyne over a number of years and many liverymen have been made very welcome on board. Sadly all this will end soon because this fine and very active ship will soon be de-commissioned, soon to be followed by her sister-ship, HMS Mersey. To mark this long friendship, the Navy organised an open day for Liverymen to have a day at sea to witness the Navy "at work". So some enthusiastic Liverymen together with their counterparts from the Arbitrators Company - who were affiliated to Mersey - reported for duty at Portsmouth soon after 8am on a bitterly cold February morning. Carla had sent us warnings about the forecast temperatures so we were prepared for anything - or so we thought!

Both ships were anchored offshore and we were detailed to join our respective craft by means of a tender which was ready to collect us from the dockyard. We set off from the protection of the dock out into a furious Solent which did its best to make some of the group wonder if this was such a good idea! We could see both Tyne and Mersey which were facing into the bitter wind which had now reached 40mph. The sea was wild and angry as our tender came alongside Tyne in order to deliver the first group of visitors. A rope ladder was fixed aboard Tyne and lowered down her side. The tender was bouncing about as the first of us tried to judge the split-second when the tender and a rung on the rope ladder got close enough to step up and across. He made it - much encouragement from the Tyne crew - and was followed by some of our Liverymen and 4 others. The action was getting hazardous and the Commanding Officer decided that it was just too dangerous to continue trying to board either ship. With hindsight this was definitely a good decision.

So all the Arbitrators and some of the Butchers had to stay on the tender which then made its way back to the shelter of the dockyard. HMS Mersey then weighed anchor and proceeded back to base.

Meanwhile those of us who



HMS TYNE

WCB Visit 28 February 2018

boarded Tyne were offered some hot bacon croissants and coffee before being given an official welcome by the ship's Commanding Officer, Lieutenant Commander Hugh Harris. He explained that due to the adverse conditions, he had decided to continue with some training manoeuvres but without Mersey and without the planned helicopter exercise. We saw a complete fire drill, something which is so important on any ship at sea, followed by a demonstration of the armaments and an explanation of all the duties which Tyne has to undertake - mainly fishery protection which is partly funded by DEFRA.

This has involved full coverage of our coastline (Scotland though has its own cover) and means that on average they would stop and check 3 to 4 fishing boats per day - looking for any breaches of

tonnage and fish-size infringements. They had the powers to fine where rules had been broken.

The CO then gave us a full tour and explained that a normal crew level at sea was about 30. We enjoyed the hot buffet lunch and had a chance to talk too many about their duties, their clear devotion to the Navy and keen interest in the jobs to be done. Later we spent a lot of time on the Bridge watching the team in action, including full manual navigation alongside the inevitable GPS and radar equipment. The conditions remained fierce as we turned back past Cowes and the Brambles towards Portsmouth.

AND FROM THE LAND

Meanwhile the Navy had quickly prepared plan B for all the guests of HMS Mersey and the remaining Butchers. Once back in the dockyard, they boarded one of the new OPS (Offshore Patrol Ship) which had only 24 hours before been delivered to the Navy by the shipbuilders BAE, and named HMS Forth. This is the first of 5 new OPS and is longer and 5 knots faster than Tyne, can take more personnel and a helicopter, besides being more heavily armed. There was a warm welcome from a very proud and excited Commander Robert Laverty who despite our group arriving at the last minute was

keen to show the visitors around this pristinely new ship - fresh paint and not a scratch anywhere. Then the team were taken aboard HMS Mersey which had just docked after being stood down from the Solent exercise. Her CO, Lieutenant Commander George Storton, welcomed the visitors and provided a splendid lunch in the Wardroom. Many of the ship's officers joined the group and some were keen to know more about the Butcher's Company! This ship, like Tyne looked well-used and almost homely compared with the new ship they had just left.

Just a final point - Bill Lawes commented that we all saw HMS Queen Elizabeth - the huge new aircraft carrier which was berthed nearby. She was obviously being heavily protected from land and sea. She looked beautiful but also a frightening and fearsome sight. We all know why we have always been so proud of our Navy and our "Island Nation". We are also proud of our link with HMS Tyne. Perhaps we can transfer our affiliation to her replacement when the time comes.

Thanks to our reporters John Mabb, Bill and Graham Lawes and to Past Master Doug Brydges and Judy, Neil Stoddart, Stephen Rossides, Tony Blackburn and John Bausor who joined them on the day.



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THEODORA

Children's Charity

Helping sick and disabled children

Rosie's Story

Theodora Children's Charity recently received this incredibly heartfelt message from a parent, Jane. Although upsetting, it is also an uplifting story of the joy and happiness that can be experienced in even the most difficult times...

"I wanted to get in touch to say thank you to the Giggle Doctors at the Royal Marsden Hospital in Sutton, who made such a difference to my daughter's time in hospital.

Rosie (aged 7) arrived at the Marsden in December with stage 4 liver cancer. She was acutely unwell and very traumatised by the amount of intrusive interventions she had had to undergo in a previous hospital. It had been a complete whirlwind and we arrived at the Marsden within a week of the diagnosis. Rosie

stopped talking, and our typically happy chatty daughter withdrew into herself. It was heartbreaking to see, and then just after Christmas she met two of your amazing Giggle Doctors, Dr Yo-Ho and Dr Bananas. I had tears rolling down my cheeks as I watched with amazement as Rosie started smiling, laughing and talking again and for a while she was able to escape the pain and the grim reality of cancer. I hadn't heard her talk in over a week and hadn't seen her smile since before Christmas. The weekly visit of the Giggle Doctors became a real highlight in our week and something for Rosie to look forward to.

We were also lucky to meet Dr Dotty and Dr Geehee who, in addition to Dr Yo Ho and Dr Bananas, were outstanding. Their ability to adapt to the ever changing situation of a hospital environment and Rosie's health was impressive to watch and they

would always tailor their interactions accordingly.

Devastatingly Rosie never got to leave the Marsden and she died in May after being in hospital for almost 5 months. We continue to struggle with our loss of Rosie which has left a massive void in our lives but I wanted to express how grateful we are for the joy and laughter that the Giggle Doctors brought into Rosie's last few months of life. It is a wonderful charity which has an amazingly powerful impact on children and indeed on their families too."

'We are very grateful to the Worshipful Company of Butchers for their support in enabling our Giggle Doctors to visit children like Rosie. To find out more about our work and how you can get involved please visit www.theodora.org.uk or email alice.barley@theodora.org

TeachFirst

Applications for 2018 are now open for the Teach First Coaching Programme: www.teachfirst.org.uk

Coaching with Teach First helps to support our teachers to overcome and learn from the challenges they face in developing as leaders. Whether you meet to work through a complex issue, listen to an idea they've had or are at the end of the phone after a long day at school, you will be supporting your teacher's professional development as they guide their pupils to reach their potential.

The Coaching Programme is a fundamental part of the support network we build for our teachers and a way for you to have a direct and meaningful impact on young people, their families and communities.

Benefits for you as a coach

- Bespoke, high-quality training in a range of professional coaching techniques from our partner Beyond Now.
- Year-round support from our Coaching team and professional coaches at Beyond Now.
- An insight into the impact our teachers make in schools in low-income communities and a chance to help them make a real change to children's lives and futures.

Please check our website for details of when and where training and matching events are taking place across the country, as well as the different types of events we are running this year.

Should you have any questions about Teach First Coaching please email coaching@teachfirst.org.uk.

Or contact Liveryman Gerald Shortland gdshortland@gmail.com



Gifts for Christmas

Thanks to the generosity of liverymen and their guests who attended the Christmas luncheon a vast array of children's presents was amassed beneath the Christmas tree at Ironmongers Hall.

The following day Past Master Ian Kelly, Carla, Geraldine and Emily Swords, CEO of Theodora Children's Charity had the pleasure and privilege of delivering the gifts to Refuge and the children's ward at St George's Hospital Tooting.

Once again the support for this initiative proved overwhelming and you are assured you provided much joy and happiness to the children who were sadly required to spend their Christmas in hospital. We have received a delightful letter of appreciation from the hospital.



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Institute of Meat Chief Executive, Keith Fisher, explains how to get ahead in Butchery

Having worked in the meat trade for almost half a century people often ask how I stay so motivated and interested in the business. That's an easy question to answer – "because butchery is an exciting business to be in." We are a nation of meat eaters, but our tastes are constantly changing. It's our job as butchers to keep pace with those changes and ensure the products we develop are what our customers want to buy. That means innovation.

Not only do we need butchers with first-class knife skills to drive our industry forward; we need creative butchers too. In butchery there's no shortage of opportunities for keen young butchers to showcase their ideas and skills. Competing in butchery competitions is a sure-fire way of progressing to the very top of your profession; of making a name not only for yourself but for the businesses you work in as well. And you don't need to be an experienced butcher to take part. We've had butchers as young as seventeen competing. Here are a few of my favourite events, which show how realistic it is to rise up through the ranks to compete internationally.

Premier Young Butcher

The Premier Young Butcher Competition (PYB) is owned and run by the National Federation of Meat and Food Traders (NFMFT). It is aimed at butchers under the age of 23 at the time of the competition. The competition usually takes place at a trade exhibition and so can attract lots of attention. This year it's at Foodex, the NEC, in Birmingham on Monday 16th April. Here, young butchers will have an entire day to flex their creative muscle in many categories, including:

- * Ready to Eat
- * Stuffed Roast
- * Seam Butchery
- * BBQ
- * Kitchen Ready
- * Display



This is a fantastic first opportunity for young people within the industry to take the first step on the competitive ladder. Many previous entrants have gone on to take part in the *International Young Butchers' Competition* and the *Butchery WorldSkills UK Competition*.

International Young Butchers Competition (IYBC)

The IYBC is an annual European competition run by the International Butchers' Confederation, based in Brussels. The competition spans two days at the host country, which varies year to year. The disciplines are very similar to those of the PYB; which in many ways is used to nurture competitors for the IYBC.

This year the competition took place in Paris in February. Several teams, consisting of two craft butchers aged up to 25 years old compete for the team prize and the 'International Young Butcher' title. The competition categories include:

- * Ready to Eat
- * Stuffed Roast
- * Seam Butchery
- * BBQ
- * Kitchen Ready
- * Display

Butchery WorldSkills (UK) Competition

The Butchery WorldSkills competition has been designed to promote standards and raise the benchmark of craft skills across the industry, developing competence into excellence. It focuses on all skills required for a successful career as a multi-skilled butcher within the food manufacturing industry.

There are opportunities for competitors to compete locally, regionally and nationwide across the UK in both the heats and the final round. At these events competitors will undertake a number of practice activities based on everyday work tasks. The competitions test overall skill, innovation, creativity, presentation, work ethic, method and approach to tasks; as well as carcass/primal utilisation, waste, and safe, hygienic



working practices. The final consists of five tasks, over the duration of two days and judged in front of a live audience at the Skills Show at the NEC Birmingham on 15-17 November.

Competitors for the competition do not need any previous qualifications to enter. However, entrants must not have more than 10 years working experience nor have completed a level 4 or higher in Food Manufacturing Excellence qualification (or equivalent) to be eligible.

World Butchers Challenge (WBC)

The World Butchers Challenge began back in 2011 as a competition between Australia and New Zealand. The UK entered the fray for the first time in 2013 with what became the 'British Beefeaters' team. This year will be the Beefeaters fifth year competing, in what is now a mammoth bi-annual competition, attracting teams from 12 countries around the globe.

The British team consists of six butchers from all around Britain. For them this is the ultimate competition. Most have competed regularly before, some as far afield as Australia! This year the competition takes place at the Titanic Exhibition Centre in Belfast on 21 March. Here, teams will each be allowed 3 hours 15 minutes to break down a side of pork, beef, a whole lamb and five chickens into a creative display of finished cuts and value-added products. Extra marks are given for complete carcass utilisation.

The experience and confidence gained from taking part in competitions such as the WBC has enabled many young butchers to go on to run their own successful butchery businesses. Others find themselves in demand to represent the shop they work in at product demonstrations and butchery talks. Without exception, all have made new friendships and returned to work full of new ideas to delight their employers and customers alike.

So, what are you waiting for?

For more information on any of the competitions mentioned, either visit the relevant websites or email info@lom.org.uk



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The WCB 200 Club Lottery

Have you joined the WCB 200 Club lottery yet? Sign up to pay £10 per ticket, per month, to raise funds for the new furnishings of our renovated Hall and be in with the chance of winning a monthly cash prize. Winners so far are:

November

No 21 Noel Bramley £275
No 15 Cliff Prior £165

December

No 39 Sarah Buitelaar £280
No 47 Graham Youngman £170

January

No 77 Bob Enright £260
No 83 Alan Thompson £160

February

No 44 Dr Jason Aldiss, BEM £270
No 46 Stuart Saunders £160

March

No 62 Jim Connell £270
No 78 Bob Enright £160

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

Congratulations

David and Pam Westgate on their Golden Wedding and on his special birthday.

Alan and Judy Emus for once again representing the Butchers' Company in the Inter-Livery bridge Competition.

David Lishman on his appointment as the Chairman of the Q Guild.

WCB Golfing Society

The date for the AGM when David Lidgate will be installed as Captain is yet to be confirmed. Forthcoming dates for the Society are:

Spring meeting – Thursday 19th April 2018 -

The Addington Golf Club, Croydon, Surrey

Fund raising event for Butchers' Hall –

Wednesday 27th June 2018 – Essendon Golf Club, Hatfield, Hertfordshire

Autumn meeting – Thursday 27th September 2018 – Gerrards Cross Golf Club, Buckinghamshire

Charity days and Company events:

The Prince Arthur Cup – Thursday 17th May 2018

- Walton Heath Golf Club, Tadworth, Surrey – team to be decided at the Spring meeting

The Horners' Trophy – Wednesday 13th June 2018 – Ashridge Golf Club, Berkhamsted, Hertfordshire

Ray Jeffs Trophy / LOGVEC – Wednesday 26th July 2018 – Hartley Wintney Golf Club, Hook, Hampshire

BDCI Charity Day – Tuesday 11th September 2018 – Surrey Downs Golf Club, Tadworth Surrey

Many golf days are available and incoming Captain

David Lidgate and I look forward to seeing members and aspiring golfers at as many events as you can make. The Spring and Autumn meetings, together with the fund raising event for Butchers' Hall will be dates to attend if possible. Of the other days, many members already play in the BDCI Charity Day in corporate teams but individual golfers are always most welcome and the event is a fine affair, wonderfully co-ordinated by Alan Bird – as too will be the Butchers' Hall fund raiser.

The Horners' Trophy is a blast through the beautiful Hertfordshire countryside followed by a lovely meal and is very relaxed. Similarly the Ray Jeffs' Cup/LOGVEC which takes place just off the M3 in Surrey and raises money for disadvantaged school children to take part in the Duke of Edinburgh's Award. We have struggled for numbers at both of these events in recent years but each is well worth a look if you have time available.



WCB Shooting Events

Wednesday, 9th May –

Annual Clay Pigeon Shooting Competitions, West Kent Shooting School, Paddock Wood, Kent

Format: 100 Bird Open Competition or 70 Bird Novice Competition - with instruction, 50 Bird 3 Man Team Flush optional. BBQ lunch included. Cost 100 Bird Open £78, 70 Novice £70, Flush £14 per person

Wednesday, 16th May –

The Inter Livery Clay Pigeon Shooting Competition, Holland &

Holland Shooting Grounds, Northwood

Format: 4 Man Teams – 80 Bird individual and 80 Bird 4 Man Flush - limited places available due to the organisers capping the numbers allocated again this year. Breakfast & Hog Roast included. Cost £180 per person.

Thursday, 14th June –

The Worshipful Company of Butchers Shoot, West Midlands Shooting Ground, Hodnet, Shropshire

Format: Teams of 3, will include individual and team prizes including a Flush and bacon rolls & a meal. Cost £600 per Team or £200 per individual

September TBC

The Worshipful Company of Horners 'Bucks & Does' Team Competition at Bisley Shooting Ground, Surrey.

Anyone interested in taking part should contact Team Captain Julien Pursglove on julien.pursglove@sainsbury.co.uk

DATES FOR YOUR DIARY

MAY

Thursday 3

The Court and livery Luncheon at Ironmongers' Hall. Guest speaker Ray Thilthorpe. Manager of the Red Arrows from 1979-1982.

Wednesday 16

Meat Business Women at The Masterclass at Skinners' Hall
Book your ticket now at

mbwmay2018.eventbrite.co.uk

JUNE

Thursday 7

The Annual Ladies Luncheon at Stationers' Hall. Guest Speaker the Lady Mayoress.

Thursday 14

WCB Fundraising Shoot - Midlands Shooting Ground.

Friday 15

Master's Gala Charity Event – Oh What a Night! Full details page 8.

Wednesday 27

WCB fundraising Golf Day at Essendon Country Club, Herts.

Friday 29

The WCB 6th Charity Poker Event at Grosvenor Casino, Victoria. Contact Assistant Steve Chick steve@monarchfoods.co.uk Proceeds to WCB General Charities.

Monday 25

The Election of Sheriffs at Guildhall followed by lunch at Saddlers' Hall. Please note that

only Liverymen admitted prior to May 2017 are eligible to vote on this occasion.

JULY

Thursday 5

The Court and Livery Lunch at Painters' Hall. Guest speaker Sir Jerry Mataparae the New Zealand Ambassador who will be admitted as an Honorary Freeman to the Company on this day.

● Full details and booking information are available online at www.butchershall.com



Taurus Lodge reached a milestone on 23rd January when it celebrated its 35th Burns Night Supper, and it all began in 1983 when the secretaries of the late Eddie Anderson and the late Austin Kingwell were discussing whether Robbie Burns was a freemason. This spurred Eddie to alter the main course of the post-meeting January dinner to haggis, and the rest, as they say, is history.

Sixty members and visitors attended the meeting where we enjoyed the silky musical talents of a Past Grand Organist and once more welcomed Pipe Major Graham Waller to play the bagpipes in his usual excellent manner.

For the March meeting, we will be honoured by the attendance of the Deputy Grand Master who is the third highest ranked Mason within the United Grand Lodge of England. He is also this year the Worshipful Master of the City of London Lodge of Installed Masters who meet at the Guildhall. They are on the City Livery Lodge circuit and their Worshipful Master is

always an honoured guest of Taurus. Nevertheless, this is a huge honour for Taurus as the last time we received a Deputy Grand Master was in January 1930 when RW Bro. Lord Cornwallis DepGM was welcomed to Butchers' Hall.

The Tercentenary of UGLE has been mentioned several times in 2017 and the last great celebration involving 5,000 Masons took place at the Royal Albert Hall on 31st October. W.Bro. David Craig and I were lucky enough to be selected to attend what turned out to be a highly memorable event. Actors such as Sir Derek Jacobi, Samantha Bond and Sanjeev Bhaskar took part with readings and tableaux, and the staging was highly impressive.

Charity is an important pillar of Freemasonry and at the end of 2017, the Metropolitan Grand Master, Sir Michael Snyder launched a new Appeal for the London Fire Brigade. The first instalment - £375,000 - of a £2.5

million funding pledge has already been made to Steve Apter, London Fire Brigade Director of Safety and Assurance, and the funding will provide London Fire Brigade with two extended height aerial vehicles. These appliances will be in addition to the extra resources for extended height aerial vehicles already requested by the Commissioner as part of a Mayoral review into the Brigade's resources in July. Taurus Lodge's contribution has already made it a Foundation Lodge.

There are almost 40,000 Masons in London and the new appeal is the latest step in giving support to the London community. It follows successive appeals to purchase a state of the art £1.5 million Cyberknife for Bart's Hospital, five rapid responder cars for the London Ambulance Service, and the recent £2 million donation to help fund a badly needed second Air Ambulance.

Over the past year, we have had several members resign due to their age making it difficult to travel into London, although they continue to enjoy their Masonry in

OBITUARIES

The Company is sad to report the deaths of:

Mrs Jane Hedges widow of Past Master Bill Hedges, mother of Past Master Patricia Dart and Companion member.

Fred Marsh, Liveryman since 1962

Jim Newitt, Liveryman since 1978

Julian Marshall, liveryman since 1984

David Beckley, Liveryman since 1994

Michael Beaumont, Liveryman since 2003

lodges closer to home. However, we have had new members join us making us one of the strongest lodges in the City. We know that Freemasonry is not for everyone, but for those who wish to discover more about it, and perhaps wish to join, a lot of information can also be gained by going to www.londonmasons.org.uk.

John Mabb



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