



NEWSLETTER • SUMMER 2023





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Summer 2023

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items of general and topical interest
to members.

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Having a Ball at the Party Palace

The rumours of the Banqueting House in Whitehall being a Party Palace have been confirmed! On Friday 19th May, the Livery made its way out of the City to London's West End for an unforgettable charity night at a Historical Palace.

No-one could resist gazing up in pure wonder at the stunning ceiling, adorned with nine paintings by one of Europe's most influential artists, Peter Paul Rubens. Installed in 1636, if paintings could talk, they'd definitely have a few stories to tell, not least that Charles I would have taken the last walk to his execution underneath them!

The Ball was focused on fundraising for our Livery and Dementia UK, a charity very close to The Master's heart. The trumpeters announced the official start of the night, with a fanfare to call everyone to dinner in the impressive main hall. The toastmaster kicked off proceedings with a lively game of heads and tails before a deliciously tasty 4 course meal was served.



• HE Mr Phil Goff, The High Commissioner for New Zealand to the UK, with the NZ High Commission and NZ Meat Board.



• Cheers! Stuart & Joanna Hancock with Scott & Jodie Crowsdon.

The silent auction continued until 10pm with competitive bids being made both in the room and online by remote supporters. A raffle took place with four lucky winners taking home magnificent prizes and magnums of champagne to celebrate their wins!

Caroline Scates, Deputy Director of Admiral Nurse Development for Dementia UK took to the stage to remind us of the brilliant work that the charity undertakes to help those battling to live with the syndrome that is life changing.

The evening concluded with live music from Flood the Floor, an apt name for something that we all did as we headed to the dancefloor until the early hours!

There are too many to mention individually but thank you so much to all the companies and people that sponsored, supported, donated and attended our Charity Ball. We couldn't have done it without you. It was undoubtedly a fantastic night, that truly was a party!

Huge congratulations to the Master's Consort, Simone Parker, and her friend Jane Wade who took on their own personal challenge on Saturday 27th May to walk 100km from Richmond to Brighton, in aid of Dementia UK. The tough fundraiser took 24 hours to complete but they successfully made it to the finish line, raising over £3k for their cause. Well done Simone and Jane!



• Simone and Jane with Rachel, Martin and Caroline (Dementia UK).

The Master's Memoirs

The Master, Andrew Parker, embraces his mid-term experiences.



Looking back through my diary, these last few months seem to have been non-stop!

I have been to the far reaches of the country where Simone and I were invited to the choosing dinner and dance at Trades Hall by the Incorporation of the Fleshers of Glasgow. The warmth and hospitality that we received was amazing. The week before we were both invited to the York Butchers' Guild Shrove Tuesday Feast, where I proudly received the Honorary Freedom of the Guild for a year and a day!

I was delighted to attend and open the new Butchery Training school at M.E.A.T. Ipswich. It is important that we continue to train and bring in new blood to our industry and by representing our Livery I felt, once again, we were getting close to the centre of the meat Industry.



• The Master opens a new butchery school.

I have been so fortunate to attend some interesting places and meet some fascinating people in special London events. As guest of Sheriff Andrew Marsden, I attended the Old Bailey Central Criminal Court to dine with the Judges over lunch. I then had the opportunity to hear about the workings of the Court and some of the trials that the Judges preside over. Together with the Clerk, we were invited to lunch with the Argentinean Ambassador and his wife at the Argentinean Embassy. We admitted His Excellency to the Freedom of our Livery back in November, unfortunately he



• Taking part in the Loving Cup Ceremony with The Lord Mayor.

was not able to attend in person due to a more important engagement with the King! The Coronation Garden Party at Buckingham Palace was an unforgettable highlight of my year, as it was not even an option in my first year as Master.

I was delighted that we were able to welcome the Lord Mayor, the Sheriff's and their consorts to our very own Civic banquet at Butchers' Hall, for the first time since 2014. This annual event adds to our strength and reputation in the City of London so it is important that we uphold this tradition.

It would be remiss of me not to mention the financial challenges and difficulties we face concerning our Hall. We held an Extraordinary General Meeting in April to explain where we are, the challenges ahead and to seek help from Liverymen. I was astounded by the support and suggestions we received both during and after the event. The Finance committee will be looking at all the suggestions and reviewing current strategies but the Master's flat is now for sale, as we look to plug the finance gap this year.

Finally, as I write this column, we have just held the Master's Fundraising Charity Ball, in support of the Livery and Dementia UK. Thank you all for your support of this event and I hope all that joined us at the stunning Banqueting House had a great time too. I know I did!

'If we fail on food, we fail on everything'

City
Food & Drink
Lecture

Almost 700 people attended this year's City Food and Drink Lecture held at the Guildhall in London. The title for the lecture was *'The Development of Just, Healthy and Sustainable Food and Drink Supply-chains'* and the keynote speaker was Sir Charles Godfray, Director of the Oxford Martin School at Oxford University.

This year's panellists were Sue Davies, Head of Consumer Rights and Food Policy at *Which?*, Sophie Lawrence, the ESG Lead on Food and Drink from Rathbones and Wilfrid Emmanuel-Jones, founder of the Black Farmer brand. Chairing the Panel once again was Charlotte Smith of BBC1's *Countryfile* and Radio 4's *Farming Today*.

Professor Godfray had four themes to his Lecture. **Firstly, 'Can we feed the World?'** In answer to this, he expressed optimism that this was now more possible than at the start of his career 40 years ago; because the world population would be likely to plateau at about 10 billion in the latter part of this century, an increase in food supplies of between 30 - 60% was necessary between now and then.

His second theme related to health challenges. Despite the notable achievement of halving global malnourishment between 1990 and 2015 - there had been increases in the FAO world hunger index since then. Moreover, in the UK there had been an alarming increase in obesity in recent years, particularly amongst women. To tackle this issue he advocated using fiscal interventions, which had been shown to work with the soft drinks levy, together with regulation - as had been suggested in Henry Dimbleby's National Food Strategy.

His third theme tackled the environmental impact of food systems. He emphasised that the fact that the food system alone could 'dangerously heat the world'. He indicated that the meat and dairy sectors needed to make the biggest adjustments although he was not advocating vegetarianism or veganism - rather some reduction in the volumes produced. The key to achieving this was likely to come from the policies of the major firms in the private sector, who were already taking net zero objectives seriously.



• Thoughtful words from the guest speaker.

The final theme related to the resilience of our current food system. His conclusion was that the experience of the past three years had shown that there had been considerable resilience; however, the current trend towards de-globalisation was a concern. In his closing comment he left the audience with the challenging observation: "If we fail on food, we fail on everything!"

A lively panel session followed the lecture, which included challenges to Professor Godfray's excessive emphasis on the changes needed in the livestock sector and the need for greater attention to areas such as water shortages and food waste. Past Master HRH The Princess Royal concluded proceedings with her usual masterly observations and thanked all concerned for organising such a successful event.

LIVERYMAN BOB BANSBACK OBE



• A reflective conclusion.



• Lively debate from the panellists.

Clerk's Jottings

Major General Jeff Mason MBE

Challenging times for our Hall



At Midday on Tuesday 25 April 2023, an Extraordinary General Meeting was held at Butchers' Hall. Liverymen were invited to attend this hybrid event to learn about the Livery's current financial situation. The focus of the meeting was to look at future strategies to save the Hall. For clarity, it was stressed that we are not in danger of losing the Livery, it is our home that we are trying to save.

The Master and the Court would like to thank all that attended, in person or virtually, and are grateful to those that also engaged directly to discuss the briefing further and suggested future financial possibilities for consideration. Following the EGM, the Court continue to monitor the ongoing situation and review the potential options. The next strategic steps will be communicated to the Livery shortly.

Liverymen can download the EGM papers, script and Q&A's from the Member's section of www.butchershall.com



• Saving our home.

SAVE THE DATE CITY MEAT LECTURE THURSDAY 23 NOVEMBER

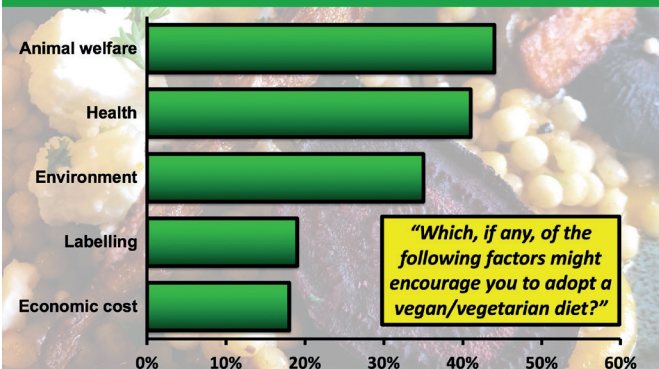
Leading the City Meat Lecture 2023 will be esteemed International Speaker Professor David Hughes. Affectionately known as Dr Food, the 23 November promises to be an insightful and engaging night at Butchers' Hall, discussing meat Industry challenges and opportunities. Full details will be announced shortly, watch this space!



• Dr Food aka Professor David Hughes.

DID YOU KNOW?

Animal welfare, human health and environmental impacts are primary consumer concerns



The graph makes the point that animal welfare, the effects of meat consumption on our health and the environmental impacts are the top three reasons that people cite for giving up meat. That means that we have an obvious challenge to our industry, but also an opportunity in terms of being able to talk more and educate people about the great stuff we're doing to improve all three. Let's get the message out there!

Our First Class Venue

Butchers' Hall is a versatile event venue located in the heart of Barts Square, City of London. With a rich history dating back to 975 AD, our venue offers a perfect blend of historical charm and modern facilities for a range of events.



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Our five distinct event spaces, including the Great Hall, Court Suite, Reception Area, Mezzanine Floor, and Roof Terrace, can accommodate meetings, dinners, receptions, conferences and weddings. From the stunning Great Hall with its stained glass windows and chandeliers, to the elegant Court Suite featuring a white marble fireplace, each space provides a unique and adaptable setting.

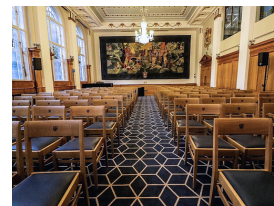
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Corporate Partners Spotlight

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Founded in 1998, EFCIS built the first to market, industry leading software; ARC (Analysis of Risk & Compliance), which actively helps clients grow and protect their biggest asset; their trade debtors. Through ARC and their service strategy, they offer a best in market service.

The Managing Director of EFCIS's Bexley office; Liveryman Danielle Cousins has 21 years of experience working with clients in the Meat and Food sector and was honoured to be invited to be a Liveryman in 2015, which led to EFCIS becoming a Corporate Partner in 2022.

Atradius, as one of the top Global Credit Insurers, has partnered with EFCIS / ICBA UK in the Corporate Partnership to bring information, insight, and clarity around credit insurance to the Meat sector.

Atradius support EFCIS through their wealth of knowledge in Food by investing their time and resource to provide Butchers'



Hall with another element of information regarding trading in the Meat sector on a domestic and global level. You will have seen Atradius' latest Meat report earlier this month from the Livery.

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The Civic Dinner returns!

Making a welcome return to our Hall, we welcomed The Rt Hon the Lord Mayor, The Lady Mayoress, the Sheriffs and their consorts to our White Tie Ladies Banquet on 10th March. As is tradition, the Golden Book was duly signed by The Lord Mayor to mark a special moment in Livery history.

The Royal Marines Association Brass quintet played from the Mezzanine and filtered musical joy through the floral arrangements in the Great Hall during the 4 course meal, which included beef fillet generously provided by ABP Food Group UK. For the first time since the pandemic, The Loving Cup ceremony took place, much to some delight and others to some trepidation! The playful tunes of 'Daisy, Daisy' and a few classic pop songs added to the musical repertoire got everybody swaying and singing along before the ultimate finale – the always brilliant Post Horn Gallop.



• Our Civic guests.

Military affiliations lunch

We were delighted to host serving officers from our affiliated Military Units - HMS Tyne, 600 Squadron RAuxAF and the Food Services Training Wing, Worthy Down. In a fitting celebration of our relationships, The Rt Hon The Lord West of Spithead GSB DSC provided an entertaining speech as our guest of honour at the March Court lunch. Having served as First Sea Lord and Chief of the Naval Staff he has witnessed and been privy to many adventures on land and at sea, but is all too aware that (thanks to Wikipedia) he is most known for having an extramarital affair with Anna-Frid from ABBA and pleading guilty at a court martial for charges of negligence and breaching security for losing secure Naval documents - when walking a friend's dog! Lunch was first class, with the NORLAND Beef Sirloin generously donated by Danish Crown and Reid's of Norwich.



• The Master welcomes our affiliated services.

We need to 'adapt and innovate'



• Lt Gen Sir David Capewell KCB OBE.

Guest speaker at the April Court Lunch, Lt Gen Sir David Capewell KCB OBE, spoke thought-provoking words about security, including the importance of defending against cyber-attacks, and covered the need for those in business to stay relevant, referencing the rise in Artificial Intelligence (AI) as an area of fast growth. No industry is untouched by AI and the advice was that we all need to keep up with business changes or miss out! The Lunch served was excellent, with the main course of tender British Lamb Cutlets generously provided by Liveryman Jim Gaffney.

New Liverymen Briefing

All Liverymen that joined the Company between 2017-2022 were invited to a Briefing and Carvery lunch on 26th April. The Master, The Deputy Master and The Clerk were keen to engage with those that may have been prevented from being as involved in the Livery as initially intended, due to the UK Lockdowns. The hybrid event provided all with the opportunity to find out more about recruitment, charity, education, the Hall and the Livery's future hopes and ambitions. If you were unable to attend this time or have been admitted recently, we look forward to seeing you next time.



• The Clerk leads the Briefing.

Let the Celebrations begin...

Festoons, flags and red white and blue lighting contributed to the special atmosphere throughout the Hall at the May Court & Livery Ladies Coronation Luncheon. A hearty rendition of “God save the King” during the lunch provided an appropriate, if not entirely tuneful, outlet for the obvious patriotism!

Assistant David Baker proposed the toast to the Company’s guests comprising the Lady Mayoress Mrs Felicity Lyons, Mr Tim Maile and Mr Nick Shaw, respectively Master of the Wax Chandlers’ Company and Prime Warden of the Shipwrights’ Company together with their Clerks. The Sheriff’s Consorts, Ms Corinne Lee and Mrs Marian Gamble, and Mrs Derby Franks a WCB Companion Member also joined the occasion.

Responding on behalf of the guests, The Lady Mayoress congratulated the WCB on its contribution to Education, Fellowship and Charity and to the role the Livery plays in providing support for Teach First and Farms for City Children. She confided that The Lord Mayor would be wearing a splendid red velvet robe to King Charles III Coronation, last seen at the 1953 Coronation and on loan from the Skinners’ Company to this year’s event.

Fairfax Meadow generously provided “The Masters of Steak” 30-day aged beef fillet, which perfectly complimented



• A Celebratory lunch.

the newly announced National starter, the Coronation Quiche, and the Chocolate Crown and lemon curd dessert, decorated with yellow and purple flowers in fond tribute to the late Her Majesty the Queen.

WARDEN GWYN HOWELLS

The Anointing Screen

During the Coronation Service at Westminster Abbey on 6th May, a special and sacred moment of the ceremony was the Anointing of His Majesty The King. The City of London Corporation and the 116 City Livery Companies were proud to collaboratively gift the Anointing Screen for the historic occasion. The Rt Hon The Lord Mayor, Nicholas Lyons, said “While many things have changed since the last Coronation, one thing that remains the same is the City’s unstinting loyalty to and support of the Monarchy”.

The Screen is currently displayed as part of the Palace Summer Collection and will take up temporary residence in the Tower of London. It is hoped that it will be form part of the Royal Collection held at the new Museum of London.



Photo credit: Press Association.



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A Screen for all Seasons

As you enter the Hall's reception room, it is impossible to ignore the strikingly beautifully engraved Borthwick Screen. The screen and two doors were engraved by John Hutton, a New Zealander, whose most famous work is the 21.5-metre-high West Entrance Screen at Coventry Cathedral that took 10 years to complete. John worked with his own hand-made tool made from an old washing machine motor.

Sir John Borthwick commissioned the screen as a memorial to members of his family in the meat trade who were Liverymen of the Butchers' Company. In particular, to Algernon Borthwick who was tragically killed whilst driving together with his wife in Scotland when a lorry blew over on top of his car.



• A striking focal point.

The two large glass panels depict the four seasons: the panel on the left shows a figurative Spring gazing expectantly past a flight of swallows to Summer basking in the Sun. On the right is Autumn clasp the newly harvested fruit, beside the figure of Winter arms crossed and shivering against the cold. Above is a departing flight of swallows. Beside Autumn is a waning sickle moon, surrounded by New Zealand flora and a standing bull.

The two small panels are in fact sliding doors on which are etched the arms of the Butchers' Company and the Borthwick family and a rich mixture of flora from Australia and New Zealand. When the doors slide back, the two sets of arms fit exactly into the sun and moon.

Unfortunately, John Hutton died before the screen was completed but his son Warwick, who also was a competent glass engraver, finished the work.

When the Hall re-opened in 2019, blue background and lighting was installed behind the screen to fully illuminate the ground floor's centrepiece.

LIVERYMAN GERALD SHORTLAND



• Autumn and Winter depictions.



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Open Sunday down on the farm

Liveryman, Pam Brook was down on the farm for Open Farm Sunday, at Farms For City Children's Wick Court Farm in Gloucestershire.

"Last year we had over 300 people over the course of the day," explained Stevie Edge-McKee, the farm school manager, "and hopefully we will have the same again." She did not have to worry – by the end of the day the numbers were well over 300, as mums, dads and little ones had poured into the farmyard experience.

The Wick Court Team worked incredibly hard to ensure it was all a great success. Watching the children engage with the animals, asking about how they are kept, fed and yes...even about when they die. Connecting with their food and where it comes from and learning so much was just wonderful to be a part of.

There was wild play for the kids, access to all the animals, storytelling by Bill the Bard in the Story Barn, sheep shearing demos,



CAN YOU HELP?

A couple of months prior to their Open Day fellow Liveryman, Viv Harvey and I went down to Wick Court to talk to Farm Operations Manager, John Goodman, about potentially training carcass butchery skills to his teams at Nethercott and Lower Treginnis farms, in Devon and Pembrokeshire.

We are still in the planning stages but this will mean that all the farms have the opportunity to butcher their own carcasses, saving cost in the long-term but also potentially meaning they can prepare cuts and give demonstrations to the children. Making sausages is going to be high on that list!

If there are any Liverymen out there who may be in a position to donate items such as sausage stuffers, saws or knives, display trays and sundries I would welcome hearing from you please. I can be contacted via the Deputy Clerk or directly at pamela_brook@hotmail.com



• Sheep shearing on the farm.

make-you-own sheep craft and a special Chick Shed, run by 11-year old Syd, who just loves all things poultry!

I can honestly say I am so proud to be supporting this charity with our Livery and we have some exciting plans in the offing. In the future, I hope we are going to be able to have an Open Day exclusively for Liverymen so watch this space. I promise it will not disappoint!

School visits to Aubrey Allen

Teach First are able to work with the Livery to arrange school career visits to meat companies, that are like no other.

Sally Hodge, of Westwood Academy, explained that "We do many workplace visits and engage with a wide number of employers, but I can honestly say that our trips to Aubrey Allen over the last two years have been a really outstanding experience for our pupils." The engaging interaction is aided by a template provided by the charity to work from, that included examples of CVs and suggestions on how the pupils can work on an App together.

In a recent visit, Westwood Academy and West Coventry Academy students appreciated the tour and competing against each other in "Head or Catch", surprisingly difficult as the participants have to do the opposite of what they are told to do! To conclude the day the pupils enjoyed a challenge of developing an App to help students of between 16 and 18 decide on their future career paths.

If you would like to offer a school visit with Teach First, please email Liveryman Gerald Shortland at gdshortland@gmail.com



Photo credit: Aubrey Allen.



Progress Report on three WCB-funded Masters Students at Harper Adams University

Liz Tree's research project is titled 'An evaluation of the impact of the Farms for City Children (FfCC) programme on participants' awareness and overall wellbeing'. She has completed three of her taught modules including a module at Keele University on 'Issues of Inclusive Education'. Her research design has also needed to pass an ethical review process which is necessary as she is dealing with under 18-year-old children. She is finding really helpful insights from interviews she is conducting with the teachers concerned. She plans to complete her MRes later this year.

Some of us saw Liz recently being interviewed live on the BBC as part of the King Charles III's Coronation coverage! She was invited to attend the celebrations as a result of her work with the Prince's Countryside Fund Charity. Liz said: "It was an amazing day – a once in a lifetime experience. We talked about my involvement with the Prince's Countryside Fund as well as my current Masters work at Harper Adams with Farms for City Children." **A truly memorable day for Liz!**

Tom Nash's research project is entitled 'Optimization of 'net zero' strategies in UK beef and sheep sectors'. He has completed three of his compulsory modules and is currently making good progress with his literature search. The object of his project is to aid the decision-making of beef and sheep producers as they seek to achieve 'net-zero' in their production systems at the same time as retaining whole farm profitability. The approach is also designed to take account of the

need for wider sustainability objectives such as biodiversity. At present, farmers do not have a pragmatic framework for doing this and Tom is using an approach termed multi-objective linear optimization, which will provide the farmer with the necessary adjustments that are necessary for their particular system of production. Tom recently received his Scholarship Certificate at the Harper Adams University's Development Trust Scholarship Awards in mid-May. **The outcome of this project work will be of keen interest to the UK beef and sheep sectors.**

Aine Murray's project has the title 'The potential role of Ruminant By-products in the Carbon Footprint (CfP) Calculations of Meat'. Aine works as the Lairage and Compliance Manager at Linden Foods and is carrying out her MRes over a two-year period ending in July 2024. **Her project is particularly important because of the growing attention being paid to accurate measurements of the carbon footprints of livestock species.** Many of the existing calculations have focussed on the edible meat content, without taking into consideration the 15-50% of the liveweight animal which is accounted for by animal by-products.

Videos of Liz, Tom and Aine explaining more about their projects can be seen on the WCB website:
www.butchershall.com/wcb/education-awards/harper-adams-university



• Liz Tree.



• Tom Nash.



• Aine Murray.



Institute of Meat Accredited Master Butcher Award



Since the Institute of Meat and Worshipful Company of Butchers Annual Prizegiving a number of people have contacted the IoM to enquire about the Institute of Meat Accredited Master Butcher Award.

The title of 'Master Butcher' has been synonymous with craft of butchery for hundreds of years and appears in shop windows, on carrier bags and leaflets, but can every butcher truly claim to be a Master Butcher?

Perhaps the first question to ask is: What is a Master Butcher? Keith Fisher, IoM Chief Executive and accredited Master Butcher himself says: "In my eyes a true Master Butcher is someone who can properly select and buy an animal, slaughter it, process it and prepare the carcase for food by cutting and displaying it, manufacture products from it and most importantly then sell them at a profit."

But it doesn't stop there, as Keith explained: "In addition to their butchery skills a Master Butcher needs a sound knowledge of business, hygiene, legislation, regulations and labelling. And of course they should also be capable of training others to a high standard. In essence, they need to know the entire process of their particular butchery business from start to finish."

In the past these roles would all have been carried out by the owner of a retail butchery business. However, developments in the modern meat industry including: consolidation, high volume requirements, growth of the multiples and pure economics mean that fewer butchers are directly involved with every aspect of traditional butchery.

Keith reiterates that "for many retailers it makes more sense to have butchers trained in one particular skill. The IoM accredited Master Butcher Award is designed for those who would like to have recognition of their extensive skills, knowledge and experience."

- Bill Jermey, Andrew Parker and Keith Fisher with the Institute of Meat Accredited Master Butchers awarded at the 2023 Annual Prizegiving.

As Bill Jermey, IoM Chairman, explains, the Institute of Meat also developed the award to distinguish who is really entitled to use the term, Master Butcher: "Many butchers regard themselves as Master Butchers and frequently use the term, despite the fact that they have no real entitlement to do so. This award helps to distinguish those who have all the right credentials to be recognised as a Master Butcher, and rewards them accordingly."

Achieving the IoM Master Butcher Award demonstrates that the recipient has an extremely broad and balanced view of the industry and enjoys a high status and level of credibility amongst their colleagues. It's intended to be of an elite nature and is a way of recognising excellence within the industry at the highest professional levels.

The Master Butcher award is open to any applicant who can provide evidence that they meet the required standards of knowledge and expertise in the following four key areas:

1. Butchery, 2. Business, 3. Food hygiene and safety, and 4. Integrity and attitude.

Successful applicants achieve the Institute of Meat Accredited Master Butcher Award, are presented with an official IoM Master Butcher certificate, and are permitted to use the designation, MB. Inst M.

Anyone wanting to find out more or apply for the Institute of Meat Accredited Master Butcher award should in the first instance contact Sheryl Horne at the Institute of Meat, shorne@instituteofmeat.org



A plus for the minus

The weather could not have been better with wall-to-wall sunshine and almost no breeze but few teams managed to take advantage of such benign, with no team beating bogie on the day and only a few individual pairings achieving that threshold.

We fielded pairings of Assistant Andrew Burton playing alongside Liverymen Jason Marshall with Chris Barkaway accompanying Steve Cook. I am delighted to report that Andrew and Jason recorded fine score of minus 1 in the morning round on the Old Course, followed-up by minus 2 on the New Course after lunch. Given that the best pairing on the day registered a combined score of plus one, this was a strong showing!

Steve and Chris could not quite match the prowess of Jason and Andrew but scores of minus 6 in the morning and minus 8 in the afternoon still compared well with the majority of our competitors and allowed the team to post a joint total score of minus 17, which placed the Company joint 13th. Whilst this was far behind the Cutlers, who won the day with a score of minus 5, it is worthy of note that the runners-up, the Brewers, carded minus 9.

Our attentions must now turn to the Horners' Trophy to be held at Ashridge on Wednesday 14th June, the Marketors' Golf Day at Verulam on Monday 3rd July and the Heart of the Industry Golf Day on Thursday 6th July, more on which in the next report.

CRAIG HAMILTON, SECRETARY

• L:R The Princely Team;
Jason, Chris, Andrew and Steve.



Taurus Lodge

At the March meeting, Renter Assistant Chris Wood was the focus of the ceremony to make him a Master Mason. Further, Julien Pursglove was elected as the 103rd Worshipful Master of the Lodge. Julien will commence his term of office at the September meeting of Taurus.



Although Taurus has been closely associated with WCB for more than 100 years, sometimes the connection is not as clear as it might be. There is now a focused initiative to ensure that Freemasonry, and Taurus Lodge in particular, is more clearly understood by members of the Livery. Mike Cahill and Phil Hambling led a presentation to new Liverymen recently and at the April Court Lunch, two banners were in placed in the Court Suite indicating the commitment of London Freemasons to charity.

Specifically, funds have been raised by Masonic lodges to contribute to fire appliances with the tallest ladders in Europe and to Air Ambulances for London. Both projects have and will enhance the level of safety equipment available, although due to the considerable use, the Air Ambulances are now showing age. In March, it was announced that new funds were to be raised to help replace one of the Air Ambulances currently in service, which is nearing the end of its useful life.

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.



• A captivating audience.

Inter Livery Clay Pigeon Shooting Competition 2023

Seventy Livery companies took part in the annual Inter Livery Pigeon Shooting Competition, at a new location this year – West London Shooting School, the oldest independent shooting school in the country. This year, WCB entered three teams of four.

After a hearty breakfast and the safety briefing, it was out onto the stands to do battle. Each team of four shooting 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. Each team member needs to average 60 in the individual, plus 60 from the flush to put the team in contention, anything over 60 is a bonus giving a total score of 300+! The targets are thrown to simulate the flight of various game birds and corvids, with the flush simulating a pheasant drive. Stand 12 was a new introduction this year consisting of pairs of crossing 'rabbits', where the target rolls along the ground but can suddenly jump in the air catching you out just as you are about to fire!

Our noticeable performer again this year was Liveryman Nick Allen coming 10th overall with a score of 68, also winning The Captains Cup. The Court Team came 5th with a score of 267 and the Butchers 'A' coming 7th on a score

of 310. The 'A' and 'B' teams being Liveryman Nick Allen, Nigel Sampson, Neil Stoddart, Richard Taylor, Nick Sherwood, Clifford Prior and Dave Smith.

As always, I would also like to take this opportunity to thank those who took part. If you fancy joining in next year, please email julienpursglove959@btinternet.com to register your interest early.

ASSISTANT JULIEN PURSGLOVE CAPTAIN & SECRETARY

• Team Flush.



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Livery Announcements

CONGRATULATIONS:

- Liveryman John Ford C. St J. and his wife Kath, on their Diamond Wedding anniversary.
- Past Master Margaret Boanas for being awarded an Honorary Degree at Harper Adams University.
- Liveryman Olly Kohn on completing the London Marathon, to raise money for Southmead Hospital.



• Olly had to dig deep to get it done!

Dates for your diary

JULY

- 4 WCB Dinner in celebration of Eid-al-Adha
Supported by AHDB and NFU
- 5 Beating Retreat on Horse Guards Parade & Supper
- 6 The Meat Industry Invitational Golf Tournament 2023
Organised by WCB and supported by Meat Management
- 7 WCB Court & Livery Lunch
Guest speaker: The Hon Stephen Smith
Australian High Commissioner to the United Kingdom

AUGUST

- 4 WCB Younger Generation Court Lunch
Liverymen are invited to host younger family members to lunch

SEPTEMBER

- 1 WCB Court & Livery Lunch
Guest speaker: Mark Lambert
Head of Rugby Policy, Rugby Players Association
- 14 Common Hall & Annual Church Service
- 24 The Woolmens Company Annual Sheep Drive

OCTOBER

- 7 WCB Court & Livery Dinner

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

WCB 200 CLUB

Join our 200 Club Lottery and pay £10 per ticket, per month, to be assigned a number which could lead you to win a cash prize each month! As we now have over 230 players, three very lucky winners are drawn at the monthly Court lunch, with the top prize now over £700!

MARCH 2023

Pauline Dolan
Gordon Hogg
Assistant Dave Richards

APRIL 2023

Donna Smith
Tim Stuart
Lucinda Baker

MAY 2023

David Westgate
Michelle Mead
Assistant Paul Dolan

JUNE 2023

Anthony Morrow CVO
P/M Brian Wheatley
Bryan Pickering

OBITUARIES

The Company is sad to report the deaths of:

Walter Balmford MBE,
Liveryman since 1977

Gregory John Sparks,
Liveryman since 1998

Noel Charles Bramley,
Liveryman since 1971

WELCOME TO NEW LIVERYMEN:

Karen Kelso, Brendan McIntyre, Andrew John Taylor, Andrew Lester Ball, Stuart Baird Revill, Shaun Martin Thorp, Jeremie Goepfert, Cliff James May, Matthew Saul Dawson, Matthew Kevin Enskat, Iain Murdoch Brown, Helen Ruby Scott.



• Andrew Ball, Andrew Taylor, Brendan McIntyre and Karen Kelso join the Livery.

The Butchers' Shop

Only available to order via The Butchers' Shop, our Livery crested giftware is handmade EXCLUSIVELY in the UK. For size guides, further information and to place your orders, please visit the member's section at www.butchershall.com

Crested Polo Shirts

Our new, premium quality Glenmuir Polo shirts are the perfect fit for Men and Ladies! Featuring an embroidered Company crest on the left side of the chest, this is an essential item for all sporty types – especially those who are members of our golf, clay pigeon and croquet societies!

Available in Navy only.

Men can order size XXS to XXXL in the Deacon for £55 or the Kinloch for £70.

Ladies can order size XXS to XXL in the Paloma for £55 or the Sophie for £70.



• Crested Polo Shirt.

Executive Gift Sets

Now back in stock, this popular tech item is a fantastic gift for all ages. The Mono 4000 Power bank is designed for easy portability with a slim design. The Twister USB Flash drive has an impressive 8gb capacity and the 3-in-1 charging cable has 4 connectors (USB/USB-C/lightning and micro-USB) allowing for easy connection to all smart phones and tablets.

Neatly stored in a Livery crested gift presentation box, make sure to order yours before they sell out again! Cost: £35

All ordered items should be collected from the Hall, however merchandise can be posted for an additional fee which is fully chargeable. Make sure to keep checking back in the coming months for new items!



• Executive Gift Sets.

Exclusively for Lady Liverymen.



Ladies Brooch

The Ladies brooch is a very special accessory which is exclusively available only for Lady Liverymen to wear. Handmade by bespoke jewellers Hicklenton & Phillips, the beautiful brooch is Hall marked silver gilt, rhodium plate and enamel. Size 30mm x 20mm. The cost of £395 has been unchanged since 2014 so is now a real steal! To place an order, please email hpsales@tiscali.co.uk



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