

NEWSLETTER • SPRING 2023





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Contents

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The Newsletter is a publication
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regarding forthcoming events, and
articles on technical, managerial and
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items of general and topical interest
to members.

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We're going to have a Ball!



This year's Master's Charity Ball is moving from one fabulous historic London location to another – from Guildhall to Banqueting House.

This year's Master's Charity Ball on 19th May will be held at Banqueting House, Whitehall, in central London.

For those who may not have heard of it, Banqueting House is one of the Historic Royal Palaces, not permanently open to the general public. It's an architectural masterpiece with soaring neo-classical columns and is home to the amazing Rubens Ceiling.

For almost 400 years it has been the backdrop to spectacular feasts and celebrations and The Master's Ball this year we intend to ensure will be no exception!

The Master's chosen charity this year is Dementia UK and The Livery will be showcasing some fantastic prizes in its Raffle and Silent Auction. We'll whet your appetite with what you might win nearer the time!

The evening is open to everyone, not just Liverymen so please share the details with your friends, family and business associates.

Guests will enjoy a superb 4-course dinner, entertainment and can dance the night away in The Undercroft – originally designed as a drinking den for James I and his favourite courtiers!

Don't miss this opportunity to give something back, have a great time doing it and in a place that not everyone gets to see easily!



TICKETS

To secure your place at this unique venue and sparkling Black Tie event we are offering a £10 early bird discount for bookings made before the end of March.

These tickets are priced at £185.00 (inclusive of VAT) per person and later bookings will be at the full price of £195.00.

Tables of 10 are available.

Book your tickets at
www.butchershall.com/wcb/events-societies/events



• Join the party at this exclusive London venue!

The Master's Memoirs

The Master, Andrew Parker, reflects on the first six months of his year.



“Time has certainly flown by, it has been almost 6 months since I was elected Master. My election at Common Hall in September was on the same day that Her Majesty Queen Elizabeth II died. What was a very enjoyable occasion soon became a sad and sombre day. All events were cancelled or postponed as the nation mourned the loss of our Monarch. As Simone and I were in London the following day, we thought it would be important to pay our respects at Buckingham Palace. The quiet contemplation and atmosphere at the Palace, despite the number of people present, is something I will never forget.

Since then, my first few months have been incredibly busy, how different it is this time compared to when I was Master in 2020. I have been fortunate to represent the Livery at many functions in the City and at other Livery companies. I am so grateful to all of you for allowing me the opportunity to experience being a Master for a second term.



- Minister Viggiano signs The Golden Book, as she accepts the Honorary Freedom on behalf of her husband The Argentinian Ambassador at the November Court lunch.

to build and nurture our relationship with trade bodies and overseas connections. It is important to demonstrate how the Livery and Hall can be used to represent the best interests of not just the meat trade, but farming in general.

Livery highlights

It was fantastic to take part in the Festival of Nine Lessons at St Bartholomew the Great, with other Livery companies followed by Supper at the Hall. It was wonderful to welcome back our two traditional Christmas lunches. Everyone that attended was in fine voice for the Carols!

One of the highlights of the Master's Year is the opportunity to host an event to support a personally chosen charity. This year, funds raised will be in aid of our Livery and Dementia UK. Details of the event are on the opposite page. I look forward to seeing as many of you as possible at the event.



- Happy times.



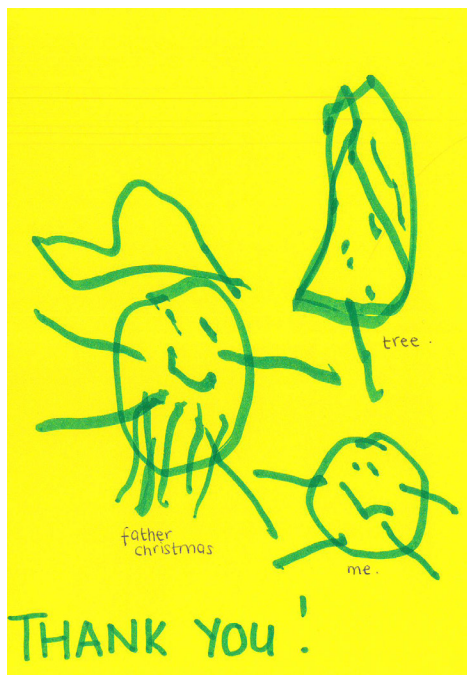
- Hosting delegates from the Swiss Delegation's visit to the UK.

Heart of the Industry

One area that I have been keen to grow, is the Livery's relevance to the meat sector and trying to position WCB at the 'Heart of the Industry'. To that end, I was delighted to attend our second annual City Meat Lecture in November. The lecture, led by Professor Alice V. Stanton, was a sell out. It was both enlightening and informative, explaining in detail why meat and dairy are such a crucial part of everyone's diet. As an industry, we seem to be constantly attacked by mainstream media with out of date or inaccurate information. If we see or hear of inaccuracies, we should speak up as we all have an obligation to defend our trade.

The following week I was delighted to host a Swiss meat and farming delegation at our Hall, which had been organised by the National Farmer's Union. Hosting international trade delegations when they visit the UK with the NFU and the Agriculture and Horticultural Development Board has been fantastic and continues

A time for giving



A joyous Noel was had by all at the WCB Christmas Carvery Lunches, as our famous rendition of 'The Twelve Days of Christmas' woke up the tenants and neighbours once again! The hat competition made a brilliant comeback and festive cheer filled the Hall. So many generous presents for children were placed under the Christmas tree, in readiness for delivery to young people that would be in the care of the Chelsea and Westminster Hospital during the festive period. Past Master Ian Kelly accompanied our friends at Theodora Children's Charity to deliver a huge amount of gifts to the hospital, which Santa's elves were thrilled to receive. Thank you so much to all that were kind enough to donate.



The Worshipful Company of Butchers
Butchers Hall
87 Bartholomew Close
London
EC1A 7EB



To The Worshipful Company of Butchers,

Thank you for your kind donation of Christmas toys, which we were delighted to receive as Christmas presents for the children of Chelsea and Westminster Hospital. This was very generous of you the children and their families were very grateful for your kind gesture.

You have joined a special group of people, doing wonderful things for the Chelsea and Westminster Hospital. Without donations from people like you, we wouldn't be able to do what we do at Christmas time for the children.

Hospital can be a little bit frightening for some of the children, but I know that your lovely gifts put lots of big smiles on the children's faces.

I have enclosed with this letter an additional thank you that one of the children made in a play session.

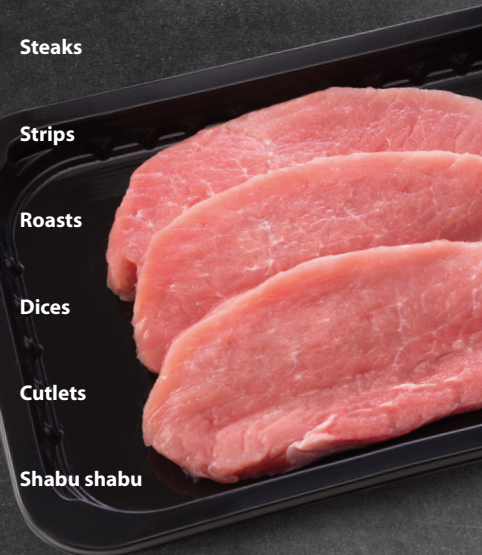
Thank you once again for your support.

Yours sincerely,

Nikita Smith
Fundraising Officer

Cutting connects

-  Steaks
-  Strips
-  Roasts
-  Dices
-  Cutlets
-  Shabu shabu



marel.com



Superstar wins Award

Congratulations to our Deputy Clerk, Carla Ashcroft, for winning the prestigious Meat Businesswoman Award for a Trade Body at the Women in Meat Awards 2022. After receiving the accolade at the sparkling ceremony held at the Royal Garden Hotel in London, Carla said: "I am humbled to have been nominated and am so grateful to all Liverymen and friends in the trade that took the time to vote for me, it really means a lot." Liveryman Pam Brook speaks for all of us when she says the win was "Richly deserved, for all you do above and beyond."

Clerk's Jottings

Major General Jeff Mason MBE

Committee work continues and thrives



The 4th Floor

It is strange how the small things can cheer one up and in this financial maelstrom renting out the 4th floor has been a beacon of hope. You will recall that the 4th floor had not been leased in the last jottings, however we completed an agreement in early January with Saunderson Weatherall, a firm of City Chartered Surveyors and the lease start date began on 1st February for a period of five years. Hallelujah!!

Venue Managers

Our other major income stream is renting the Hall out to clients both Corporate and Livery. Whilst it is clearly disappointing that Bovingdons have not made their targets this financial year, there are a number of active lines of development which they are following in order to increase and enhance their offering.

Personnel changes have been made in the kitchen and sales team at the Hall, and Bovingdons have also employed a Marketing Agency, to examine other ways of driving sales including making the venue appear more desirable to new clients. Time will tell, but I am optimistic that this will help to drive increases in future revenue.

Extraordinary Meeting

Notwithstanding the more upbeat messages concerning the leasing of the floors and the potential performance of our venue managers, it would be remiss of me not to mention the very serious and parlous situation of the Livery. A letter from the Master will be sent to all Liverymen in early March explaining the issue, with an invitation to attend an extraordinary meeting in April. The Finance team will explain and outline the key issues for the Company and ask for support and assistance. Do try and attend. The date is Tuesday 25th April 2023 at noon.

City Food and Drink Lecture 2023

The rebranded City Food and Drink Lecture (now with the Distillers' Company as part of the team) will take place on Monday 15th May 2023 at Guildhall.

This is a number of months later than usual due to renovations at Guildhall, which precluded holding it in the normal month of February.

The Keynote Speaker will be Sir Charles Godfray, Director of the Oxford Martin School and the Oxford Programme on the Future of Food. He is the leading scientist and academic of his generation and has a worldwide reputation. His address will be on



• Sir Charles Godfray will be the Keynote Speaker at the 2023 City Food and Drink Lecture.

issues covering food security, the impact of the war in Ukraine, how we might feed the nine billion on the planet in the next generation, sustainability, diet nutrition and climate change.

The panelists for the Q and A session will be Wilfred Jones, otherwise known as The Black Farmer; Sophie Lawrence, Stewardship and Engagement lead for Rathbone Greenbank Investments; and Sue Davies, Head of Consumer Rights and Food Policy at *Which?* magazine. The panel moderator will be Charlotte Smith, who is well known as one of the lead presenters from BBC Radio 4's *Farming Today*.

This is one of the key events in the City calendar and promises to be a really stimulating evening and one not to be missed. Watch out for the flyer advertising the event and book as soon as possible.

City
Food & Drink
Lecture



WHAT SHOULD I WEAR?

The Court are very keen that diners at Livery events are aware of the City 'etiquette' rules when attending events. If you don't want to make a 'faux pas', please download our handy Social Etiquette guide from the member's area of www.butchershall.com, which has been produced by WCB Corporate Partner, EFCIS Ltd.

Corporate Partners Spotlight



Hilton Food Group plc is a leading international multi-protein producer, serving customers and retail partners across the world with high quality meat, seafood, vegan and vegetarian foods and meals.

The business was founded in 1994 through a partnership with Tesco UK to supply high quality, pre-packed beef and lamb. Fast forward to today and the Group employs over 6,000 colleagues, operating from 24 technologically advanced food processing, packing and logistics facilities across 19 markets in Europe, Asia Pacific and North America.

For almost thirty years, Hilton Foods has been built on dedicated partnerships with customers and suppliers, many forged over several decades, and together they target long-term, sustainable growth and shared value.

Hilton Foods supplies customers with quality, traceable and assured food products, with high standards of technical excellence and expertise. And while red meat remains a core part of the offer, the Group's aim is to become the protein partner of choice: to be able to offer all the proteins people want to put on their plates, in and out of home. This has involved transforming the business to expand into new products, channels and markets to provide nutritious, affordable and increasingly sustainable protein at scale, fulfilling changing consumer demands.

Hilton Foods are proud to be associated with The Worshipful Company of Butchers, and has a long standing relationship with the Livery, along with its history and culture.

www.hiltonfoodgroup.com



Thermotraffic has operated since 1984 as one of the leading logistics specialists for temperature-controlled logistics and is renowned for its global expertise in providing tailored solutions and complex services, primarily for the food industry.

Thermotraffic is a 100% subsidiary of Japanese based Nichirei Corporation. They work closely with other members of the Nichirei group such as UK based Norish Ltd. and Kevin Hancock Limited to offer a seamless, end-to-end logistics (cold) chain. In doing so, they provide a wide range of services to importers, manufacturers, wholesalers, retailers and distributors active in the food industry.

From their own local offices located in the major European seaports in Belgium, Germany, Great Britain and the Netherlands, they provide complete supply chain solutions for our customers shipments. Specialising in handling food products, mainly related to the veterinary and fresh produce market, Thermotraffic are proud to say that a lot of major traders in the food business have been with them for a long time.

They have joined forces with cold storage -and VAS providers Norish Ltd. and Kevin Hancock Limited thus enabling them to serve their customers and the food industry even better by not only making a difference in quality, but in providing an innovative and bespoke package of value-added services. With this they can reduce waste, stock inventory and cost but also improve availability and take away many issues in peak times.

The only way the company can maintain high standards is through quality and ensuring they remain a trusted business partner for their customers. Apart from that, they would not be where they are today if it was not for their staff. People are their greatest. By working and co-operating as one team, they continuously strive to be the best in what they do.

www.thermotraffic.com

One-stop service for the worldwide logistics of food.

Supply chain solutions for frozen, chilled or non-chilled products.

Lord Mayor's Show 2022

The Lord Mayor's Show, a procession which dates back to the 13th century, took over the streets of the City of London on Saturday 12th November 2022 as delighted crowds lined the way.

Alderman, Nicholas Lyons became the City's 694th Lord Mayor. In the early 13th century, in an attempt to win over the City of London, the ill-fated King John allowed the City to appoint its own Mayor "faithful, discreet and fit for government" - instead of having a sheriff appointed by the King, on the condition they came to Westminster each year to swear loyalty to the Crown. The procession that grew up around the Mayor to accompany him for these annual journeys to the Royal

Courts of Justice, became known as the Lord Mayor's Show.

London's financial district was filled with pomp and pageantry as the parade saw over a hundred groups, walk, drive and cycle the route in costumes and official regalia. These included a number of Livery companies that joined in the celebrations that form the heart of the procession, which are a simultaneously reminder of the City's history and its modern purpose.

Following the procession, WCB Livery members and guests made their way to Butchers' Hall for an excellent carvery lunch where everyone enjoyed an afternoon of good food, good wine and good fellowship.

Keeping traditions alive!

On 7th February 2023, The Master together with Members of The Court, family and friends enjoyed a hearty meal, kindly sponsored by Liverymen Andy Dalton and Ian Cundell of The British Premium Sausage Company. This set everybody up for the task ahead – a proud procession carrying the Boar's Head through The City streets. Why? To pay rent for a parcel of land in London that we no longer use or need to pay rent for! We simply continue to adhere to the "for ever" clause in the 1343 agreement which promised to wash beast entrails and dispose of offal in the River Flete to keep the City streets clean.

Processioning from Butchers' Hall to Mansion House, the Epping Forest Pipe Band led the way as we were watched by many. The Master was welcomed at the door by The Lord and Lady Mayoress. Once inside, The Master presented The Rt. Hon. the Lord Mayor, Alderman Nicholas Lyons, with the payment of the Boar's Head and a gift of a WCB silver skewer.

The real 'boar's head' had been expertly prepared and delivered by members of our affiliated military unit, the Food Services Training Wing at Worthy Down. The Lord Mayor carved the first slice, guided by Assistant Julien Pursglove, signalling that the tradition had been maintained – and our rent had been paid!



• The Lord Mayor carves the first slice.



• Della and Andrew with the Master.

Epic adventures

All eyes were on the video clip of the epic adventure that Liveryman Andrew Berisford will be undertaking this summer at the February Court lunch – the Round the World Clipper Race! Della Parsons, Crew Director of the Race, recalled tales from her experience gained from taking part twice. Weeks of training, living in confined spaces, frightening waves and raging seas are not for the faint-hearted! Andrew will begin his journey when he meets his crew mates and Skipper in May, then it will all become very real! Andrew will be taking part in support of UNICEF and the Master's Charity – Dementia UK.

Please pledge your support at <https://gofund.me/6842e1af>

Challenging talks about Red Meat

On the 24th November, the City Meat Lecture 2022 took place at Butchers' Hall. Keynote speaker, Professor Alice V. Stanton led the discussion on a very informative and insightful topic that all in the meat industry needed to hear:

How Much Red Meat Should We Eat?

Will the WWF Climate Ambitions Endanger Human Health?

Environmental campaigners such as WWF advise that eating less meat is better for human and planetary health. Professor Stanton demolished the research behind these campaigns. Her key messages were:

- Animal-source foods (dairy, meat, fish and eggs) are nutrient rich foods.
- The relationship between red meat and disease burden is mirror J-shaped.
- Policy-makers should be extremely wary of global health estimates that; are not rigorously and transparently evidence-based; and ignore the protections against nutritional deficiencies afforded by animal-source foods.

- The overall ambition of the World Wildlife Fund (WWF) Basket Initiative, the halving of the environmental impact of UK supermarket baskets by 2030, is highly laudable. However, achieving a 50/50 plant/animal protein sales split would very likely result in substantial nutritional deficiencies - women, children, the elderly and those of low income will be particularly adversely impacted.

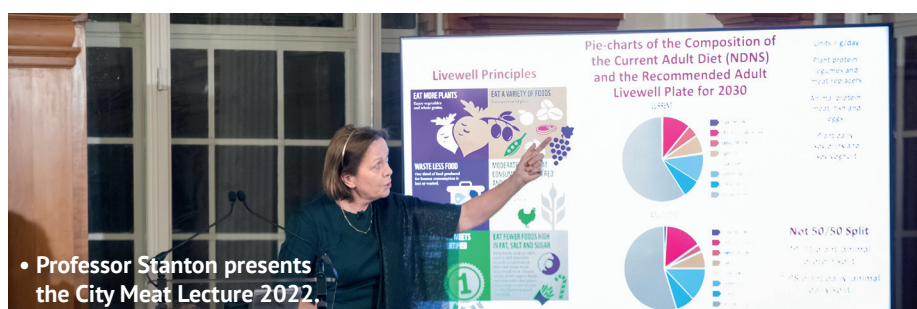
- If meat, fish, dairy and egg protein is replaced by ultra-processed plant-based meat and dairy alternatives, there is considerable risk that deaths and ill-health from diabetes, heart attacks, strokes and cancers will increase.

A fantastically knowledgeable panel comprising Liveryman Judith Batchelar OBE (biochemist and nutritionist), Jayne Buxton (author of *The Great Plant Based Con*) and John Powell (Head of Agriculture Sectors Team in Defra) joined the stage with Chair, Liveryman Stuart Roberts, to further discuss the issues raised in the presentation and respond during the Q&A Session.

The lecture was attended by Liverymen, influential figures and companies in the meat trade, with representatives from all major supermarkets. It was a night packed with new learnings, questions, forward thinking and networking – all the attributes that strive to place us at the heart of the industry.

A recording of the lecture is available on our YouTube channel, just search for 'The Worshipful Company of Butchers'.

Save the Date for the City Meat Lecture 2024 on Thursday 23rd November.



Importance of Dublin Declaration

As readers will know our Livery wants to be at heart of the industry and its recent two City Meat Lectures have reflected that.

We're delighted to say that has stepped up a gear and our speakers, Professor Frederic LeRoy and Professor Alice Stanton are part of the scientific community calling for an evidence-based debate on meat via the Dublin Declaration.

The purpose of the declaration is that livestock systems must progress on the basis of the highest scientific standards. They are too precious to society to become the victim of simplification, reductionism or zealotry. These systems must continue to be embedded in and have broad approval of society.

For that, scientists are asked to provide reliable evidence of their nutrition and health benefits, environmental sustainability, socio-cultural and economic

values, as well as for solutions for the many improvements that are needed. The declaration aims to give voice to the many scientists around the world who research diligently, honestly and successfully in the various disciplines in order to achieve a balanced view of the future of animal agriculture.

Some Liverymen will have attended The Societal Role of Meat Conference in Dublin, the first global gathering of the scientific community which outlined the evidence base for red meat as part of a healthy, green, prosperous society.

We encourage any scientist or researcher to sign the Dublin Declaration to help highlight the evidence that underpins red meat production and consumption. Liveryman, Pam Brook said: "The science is there and the meat industry needs to harness that as part of its positive story and engage in more fact-based conversations.

We cannot expect the scientists to do it alone. I would urge liverymen to take a look, sign up and share what the Dublin Declaration is with their customers.

"There is a wording in the declaration taken from a UN Summit in 2021, which I think says it all, namely..

'Human civilization has been built on livestock from initiating the bronze-age more than 5000 years ago towards being the bedrock of food security for modern societies today. Livestock is the millennial-long-proven method to create healthy nutrition and secure livelihoods, a wisdom deeply embedded in cultural values everywhere. Sustainable livestock will also provide solutions for the additional challenge of today, to stay within the safe operating zone of planet Earth's boundaries, the only Earth we have.'

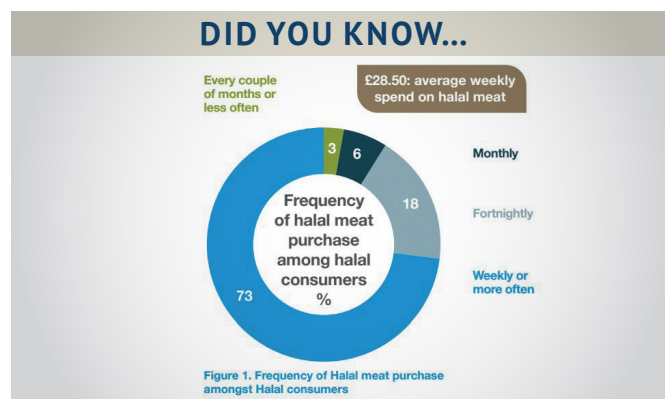
More information can be found at www.dublin-declaration.org

Halal meat is a Choice Cut

On Monday 14th February, a record-breaking 40 industry colleagues, Liverymen, Institute of Meat apprentices and Young Butchers gathered for an early evening webinar to discuss opportunities and challenges in the halal sector with Dr Awal Fuseini – Halal Sector Manager at AHDB. Featuring a short presentation where Awal expanded on the points made in his paper, he explained the principles of halal dietary laws and their relevance to meat production, the value and significance of halal meat consumption in the UK and in export markets and touched on the complex subject of acceptability of stunning methods.



• Awal and Claire at a Court lunch.



The ensuing discussion was vibrant; characteristic of the Choice Cuts format - with verbal, and written contributions in the chat from attendees coming thick and fast! Ranging from the basis of halal dietary laws to the technical detail of stunning methods and market insights and trends, much ground was covered in the full and frank responses from Awal. Conclusions of the session by attendees celebrated how informative the session was and the potential need for a further session to explore slaughter methods and halal assurance in greater detail.

For those that were unable to attend, a recording of the webinar is available to view on The Worshipful Company of Butchers YouTube channel.

Young Butchers on tour

One of the highlights of being a Young Butcher is having the opportunity to take part in specially organised events. On Friday 27th January, the 2023 programme kicked off with an eye-opening tour of Aubrey Allen's fantastic catering Butchery unit in Coventry.



• Impressive butchery.

The morning started with delicious English, free-range sausage and bacon rolls! An open forum led by Liveryman Lucianne Allen got the morning underway and there were a lot of interesting topics being discussed.

Starting in the carcase chiller, we witnessed some beautiful examples of sides of beef and the importance of how strict their specification is and why it needs to be adhered to. Learning that there is a need to try and educate farmers to produce the right animal, not just on grade, fat and size but what produces the best flavour too.

A very talented, in-house trained, butcher demonstrated and butchered a dry aged rump from an Aberdeen Angus. Seaming the muscles down and presenting all the different cuts that come from a rump. This also showed the importance of yields and just how skilled butchery is.

The final stage of the tour was the impressive dry ageing chillers and an abundance of cheese from all over the UK and France, which took us by surprise!

The WCB Young Butchers will be announcing the next tour shortly. If anybody would like to learn more about what we do or would like to join The WCB Young Butchers, please contact Assistant David Baker: davidb@onleyoak.co.uk.

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Joe Bramall: 2022 Gary Baker Award Winner

Joe is the Gary Baker Award winner for 2022 and received his award at the January 2023 WCB Court Lunch. He is currently in his final year at Harper Adams University (HAU) – studying for a BSc Honours Degree in Agri-business. He spent his placement year as a McDonald's Progressive Young Farmer working in their beef supply chain. He initially applied for a dairy placement – in view of his background on a small dairy farm. Although hesitant when told about being put on the “beef route,” he now realises that it was the best thing McDonald's could have done “as it opened my eyes to a completely exciting new sector.”



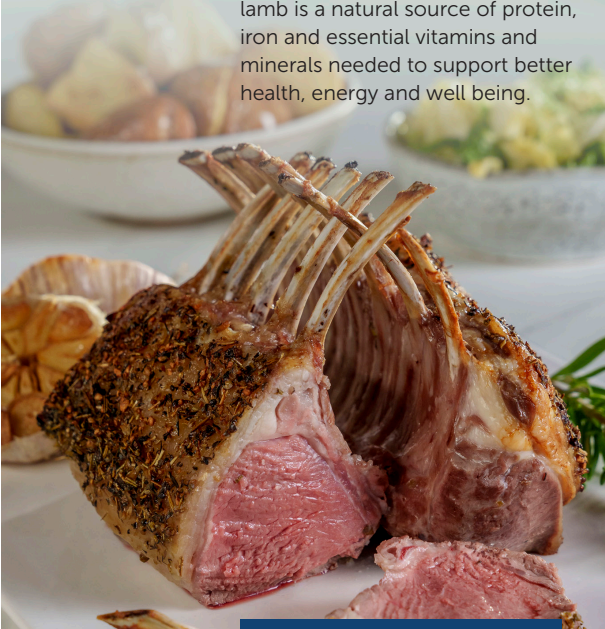
- Pictured L:R – Liverymen Martin Anderson, Assistant David Baker with Joe, Past Master Graham Baker and Liveryman Bob Bansback OBE.





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Student Required to Submit a Report Indicate Future Career Plans

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

Importance of Traceability Throughout the Supply Chain

Joe spent his initial six weeks at OSI's burger plant at Scunthorpe, followed by two months at the Pickstock abattoir and cutting plant at Telford and was soon to experience a McDonald's animal health and welfare audit. He then spent time on quality control checks and succeeded in gaining his HACCP level 3 qualification. When he moved from the cutting plant to the abattoir, he was involved in offal trimming, hanging and packing – and was fully able to fully appreciate the importance of the 5th quarter.

Outstanding Quality of Applicants for the Award

Martin Anderson, WCB Liveryman and Senior Lecturer at HAU, supervised the process for selecting candidates for the Gary Baker Award and, following the interviews of short-listed candidates, commented: “The quality of the candidates applying for the award this year was again outstanding.”

Charities selected for Major Awards



• The Master with Tim Rose, Farms for City Children, and Georgie Pedley, Teach First.

Following a rigorous selection process, the Charity and Education Committee selected two charities to receive the WCB's Major Award support for the period January 2023 to December 2025. It was a difficult decision to make as all charities are thoroughly deserving, however Farms for City Children (Reg. No 325120) and Teach First (Reg no. 1098294) were chosen to receive our financial and personal support for the next three years. We were delighted to host both charities as our guests, at the launch of their Major Award term at the January Court Lunch.

Farms for City Children: A Perfect Partnership

"Young people cannot care about what they don't know, or connect with, and so Farms for City Children plays an essential role in showing children and young people, some on the edge of care, that they can connect powerfully to the natural world, to the provenance of the food they eat and to see their future in living and working in the countryside".

Donna Edmonds, CEO of Farms for City Children (FfCC)

History

Founded by Sir Michael and Lady Clare Morpurgo, the charity offers children from disadvantaged communities the opportunity to experience an immersive residential week on a farm in the heart of the countryside.

Since it began almost 50 years ago, more than 100,000 children have spent time tending and feeding livestock, learning about how their food is produced right along the supply chain.

The experience builds self-esteem and resilience as young people communicate and work together to develop new and transferable life skills and enjoy fresh air, nutritious food, meaningful activities and wellbeing support to enhance their health, happiness and engagement.

The Farms

The Charity has three farms; Nethercott House in Devon, Lower Treginnis in Pembrokeshire and Wick Court in Gloucestershire. The first two can accommodate up to 39

children, whilst the third can accommodate up to 36 children.

All Liverymen are welcome to visit any of the three farms and find out more about how FfCC can connect young people with the field > farm > fork chain, learning how their meat and food is produced and delivered to their plate.

Muck, Magic and Outdoor Education

So many children have never been in the countryside, have zero experience of livestock and have never seen a night sky with stars in it. On the charity's farms, they get to see animals giving birth, work with them, feed them, take responsibility for their welfare, and discover how meat enters the food chain.

There are pigs and poultry to feed, eggs to collect, heritage breed cattle, sheep and lambs to check on, ponies and donkeys to groom, as well as orchards and large kitchen gardens that need to be tended.

It's just magic!

If you think you can help, want to visit the farms, can donate any butchery sundries or would just like more information about Farms for City Children please contact Liveryman Pamela Brook at pamela_brook@hotmail.com, or donna@farmsforcitychildren.org.



A wassailing we did go!

Farms for City Children holds its annual Wassail on its three farms and this year the children were joined by members of our Livery from The Charities & Education Committee; Assistant Peter Wright, Professor Jude Capper and Pam Brook. Liveryman Dr Claire White also attended with the NFU's Education Officer Josh Payne.

An apple orchard wassail is a traditional ceremony going back hundreds of years. For centuries at Wick Court, local villagers would enter into the orchard to bless the cider apple trees. The ceremony is normally accompanied by rhymes to bless the trees in anticipation of a fruitful harvest.

In keeping with that tradition, Farms for City Children hold their own annual wassail.

Everyone enjoyed glasses of apple juice grown on the farm, made earlier in the day by the school. Some was then poured by the children onto the base of the tree. Amidst a wassail chant (and much shouting!) they helped to pin toast triangles onto many of the branches for the robins.



• Pam Brook and Professor Jude Capper.

Teach First: A Continuing Partnership

The Worshipful Company of Butchers have supported Teach First over the last nine years and are looking forward to building the relationship further in 2023-25. Beyond the Livery's financial support for the Charity, we have already supported Teach First's work in many areas:

- Liviermen have opened their businesses for school visits and for work experience.
- Butchers' Hall has been used for a Teach First sponsored Careers Expo with Household names such as Siemens and Goldman Sachs participating.
- We have acted as mentors to pupils, coaches to teachers, and provided Apprentice Guest Teacher Lessons
- Participated annually in Run the River, in the main event, and in recent years through the City of London at our own personal 5k walk, in memory of the late Warden Derek Berry.

The Facts

Millions of British children today live in poverty. 57% of children eligible for free school meals are not at the expected level of English and Maths when they leave primary school.

By the time these children take GCSEs they are 18 months behind their wealthier peers. In England and Wales, we spend £17 billion a year on problems that start in childhood. This gap between those from a richer background hasn't narrowed in a century. Teach First's aim is to close that gap and provide lasting solutions and work within the education sector to support schools, working collaboratively to change the system.

Training

Teach First recruits and trains teachers to work in schools that provide education for the poorest children in our society. Over the last 16 years it has trained 12,000 teachers and leaders, working with 1,000 schools - and most importantly 65% of those teachers trained are still working in the classroom of schools providing education in the most disadvantaged areas of our society and 75 are ambassador headteachers.



• Charities Chairman, John Allton Jones, pictured with Teach First reps for our Run the River 2022.

The Results

The effect of their work is stunning: within two years of partnering with Teach First, underperforming school departments improve their GCSE results on average from 9% lower than others in the same school to 16% higher.

If you think you can help, want to become more involved in becoming a mentor, are able to open your business for school visits or would like to Run the River, please contact Livierman Gerald Shortland gshortland@gmail.com.

BISHOP'S CASTLE COMMUNITY ACADEMY VISIT TO HARPER ADAMS

The 10th November visit was the first to Harper Adams by Bishop's Castle without a member of Teach First being present, who had made the initial introduction that led to an excellent relationship being forged.

With money being so tight in education, if we can save the cost of Teach First's involvement in visits to institutions, where there is an established relationship, then that money can be used by the charity more effectively elsewhere. Thanks to Oliver Speke's excellent organisation, the first-class presentations provided by Rachel Hilton and Helen Pitson, allied to the wonderful in-put from the polite and enthusiastic pupils, the visit was a great success.

Rachel Hilton reminded everyone that Harper's Food Science and Technology undergraduate degree results in 98.8% of students being employed, and outlined some of the possible careers that are available – the media, technical quality (is the food safe to eat), engineering, food styling, food retail, management and product development.

There followed two extremely engaging presentations, the first on food photography, "we eat with our eyes," the second on how to bake focaccia. Finally, a tour of the campus to show off some of the facilities the University has to offer.

The feedback from the pupils was, unsurprisingly, overwhelmingly positive.

LIVERYMAN GERALD SHORTLAND





Celebrating a diverse industry at the Institute of Meat and Worshipful Company of Butchers Annual Prizegiving

Over one hundred guests gathered in Butchers Hall on 23rd February to applaud the achievements of apprentices, employers and training providers at the IoM/WCB Annual Prizegiving.

Though the meat industry is age-old this year's prizegiving proved attitudes certainly aren't – as more than half of the apprentice winners this year were women.

Presiding over the event was Institute of Meat Chief Executive, Keith Fisher (F.Inst.M), with Master of the Worshipful Company of Butchers, Andrew Parker, presenting the awards.

The twelve category winners were:

AWARD	WINNER	EMPLOYER
Best New Apprentice	Emily Jackson	Westmorland Family
<i>Sponsor: Windsor Food Machinery Limited</i>		
Best Retailer Butchery Apprentice	Emma Guillemer	Provenance Village Butcher
<i>Sponsor: National Craft Butchers</i>		
Best Independent Retailer Apprentice	Daniel Figg	J.F. Bishop
<i>Sponsor: Dalziel Limited</i>		
Best Multiple Retailer Butchery Apprentice	Adam Howarth	Morrisons
<i>Sponsor: IoM (Paul Edkins Memorial Cup)</i>		
Best Meat Processing Apprentice	Jessica Kellaway	ABP Guildford
<i>Sponsor: Oakfield Foods Limited</i>		
Best Abattoir Worker/Apprentice	Willem Borst	Morrisons
<i>Sponsor: ABP Food Group</i>		
Best Apprentice Showing Management Potential in a Manufacturing Environment	Vincenza Cesano	ABP Guildford
<i>Sponsor: Worshipful Company of Poulterers</i>		
Best Meat Apprentice Showing Real Management Potential	Mia Tamburrini	Morgan's Butchery
<i>Sponsor: British Meat Processors Association</i>		
Lord Graham Endeavour Award	Amelia Dayson	Firths Quality Meats
<i>Sponsor: Meat Trades Journal (William Reed)</i>		
Best Company Training Scheme	Cranstons	
<i>Sponsor: IoM (Kenneth Jenkins Cup)</i>		
Best Training Provider	Crosby Butchery Training	
<i>Sponsor: WCB (Fred Mallion Bowl)</i>		
Champion Meat Apprentice	Mia Tamburrini	Morgan's Butchery
<i>Sponsor: Meat Management (Yandell Media)</i>		



• The 2023 IOM/WCB Award Winners.

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

The overall winner, 'Champion Meat Apprentice of the Year', Mia Tamburrini, received a winners trophy and certificate, a years free membership of the IoM plus an additional cash prize of £500.

Commenting on the event, Keith Fisher said: "It gives me great pleasure to receive so many nominations, especially at a time when our industry is being tested yet again. Like the meat industry, our winners will need to be resilient in the years ahead. Today's award, when combined with hard work and determination, could be the springboard to many future successes."

Five highly skilled butchers were also recognised on the day by being awarded Institute of Meat accredited Master Butcher status. They received their awards from Institute of Meat Chairman, Bill Jermy, who developed the IoM Master Butcher accreditation as a means of recognising excellence.

They were:

Steven Russell (MB.Inst.M)	Booker Group
Letitia Redfern (MB.Inst.M)	Booker Group
Gary Levey (MB.Inst.M)	Sparsholt College
Anthony Davies (MB.Inst.M)	Dunbia
James Hutchinson (MB.Inst.M)	Sofina Foods Ltd

Asked about the IoM Master Butcher accreditation, Bill Jermy said: "Butchers applying for Master Butcher accreditation are serious about their craft. They submit themselves to a rigorous, independently moderated four-stage assessment process. It is not for the faint hearted, but those recognised today are all deserving of the title and we congratulate them."

Also recognised, were ABP Commercial Manager, Dave Smith, who was awarded 'Fellow' of the Institute of Meat and outgoing ftc Board Chairman, John Proctor, who was given an Honorary Fellowship.

For more information contact info@instituteofmeat.org



Worshipful Company of Butchers' Golfing Society

As we swing into action this year, here are a few dates for your golfing diaries:

Event	Location	Date
The Prince Arthur Cup	Walton Heath Golf Club	Thursday 18th May
The Horners' Trophy	Ashridge Golf Club	Wednesday 14th June
The Marketors' Golf Day	Verulam Golf Club	Monday 3rd July
The Meat Industry Invitational Golf Tournament	Essendon Country Club	Thursday 6th July
The Loriners' Golf Day	Sundridge Park Golf Club	TBC but expect mid-August
The Distillers Golf Day	Tandridge Golf Club	Thursday 19th October
Butchers' GS meeting	TBC	TBC

As you will see, a selection of Inter-livery events will be held this year at clubs located close to all compass points of the M25. I would suggest that you consider applying to take part in any close to your home or at which you have a desire to play. We already have a team secured for The Prince Arthur Cup but please do contact me in good time should you wish to be considered for any event.

A particular focus must be on the Meat Industry Invitational Golf Tournament, details below. The Livery is particularly keen to see as many golfers take to the course as possible and with that in mind, any golfer not already committed to a corporate team is welcome to join other individual members and guests as part of a Butchers' Golfing Society team.

LIVERYMAN CRAIG HAMILTON, SECRETARY

Taurus Lodge

We have been quite busy at our recent meetings in Taurus Lodge as the Masonic Season is now in full swing.

Firstly, W. Bro. Peter Murcott was installed as the 102nd Worshipful Master of the Taurus in September.

Secondly, members of the Lodge were delighted to welcome the Master Butcher and the Clerk to join our Festive Board, following the November meeting.

Finally, at the Taurus meeting on Monday 23rd January, we enjoyed our regular 'Burns Night Supper' meeting. This year it was celebrated with a unique difference. The Festive Board was organised, as what is referred to in Freemasonry, as a 'White Table'. This means that non-Masons were present, in this instance wives of the members and guests.

To make the occasion even more special for the Ladies (perhaps as it was a Burns Night Supper it should be the 'Lassies?'), W. Bro Geoff Gillo made a presentation regarding aspects of Freemasonry.

This was followed by something which we believe is unique, certainly in the Masonic world, the Taurus Lodge Burns Night Fourth Rising - an explanation and 'celebration' of Caledonian Cuisine.

We were led from the Lodge room to the Great Hall by a piper and proceeded to observe the usual features of a Burns Night Supper, including a splendid 'Address to the Haggis', a four course meal recognising Scottish dining and of course, 'a wee dram'.

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.



YOUR PERSONAL INVITATION TO THE FIRST MEAT INDUSTRY INVITATIONAL GOLF TOURNAMENT



at

**ESSENDON COUNTRY CLUB,
ESSENDON, HERTS AL9 6GJ
THURSDAY 6 JULY 2023**

Prizes presented after the 3-course meal (included) for nearest the pin and longest drive, best score of the day and a team prize.
Entry £500 per team of 4 or £675 to include hole sponsorship.

Bookings are welcome from Liverymen and non-Liverymen.

**Timings: Registration 8.30am
Play begins 09:30am**
(Playing Stapleford rules maximum handicap 24 in four balls).

Book at www.butchershall.com/wcb/events-societies/events

AT THE HEART OF THE MEAT INDUSTRY

Sloping off for fun on the piste

Following a three year hiatus, Team Butchers' (Liverymen Dr Claire White and Rory Duff, previous Consort Tony Evans with IPM Margaret Boanas supporting) returned to the slopes of Morzine, France to participate in the 2023 Inter-Livery Ski Competition. As in previous years the primary aims are charity and fellowship, with *just a little bit* of competitive snowsports on the side. Attendance was as strong as ever, with over 180 competitors and accompanying supporters from 33 different livery companies, including two new teams!

During three days of 'competition', the first day was devoted to a charitable competition in aid of Snow Camp. Teams of four competed in a 'Tri(Bi)-athlon', involving giant slalom, biathlon and snow-shoe hike components. The prospect of such exertions did not deter Team Captain Claire, who joined forces with the Airpilots' Livery, forming the 'Flying Butchers'. Much to mutual



surprise, they came second in this competition, with the day overall raising £31,000 for the charity.

The final two days were devoted first to the 'qualifying' slalom and then to the main event of the giant slalom on the slopes above Nyon. Unfortunately, visibility was much reduced by weather conditions. Despite all challenges, and for many an extended break from skiing, the competition proceeded without major incident.

The results were announced at a lively awards dinner on the final night. Team Butchers' retained their positions achieving a respectable place in the top third of the field!

The Ironmongers' Livery received heartfelt thanks from all for their tireless organisational efforts, which resulted in yet another enjoyable Inter-Livery event and fundraising activity for The Lord Mayor's Appeal.

The Butchers' team want to get a head start by seeking expressions of interest from skiers for 2024, scheduled for 23rd-26th January; all enquiries should be directed to clairywh@mail.com.

Silver loving cups

The insurance claim for the devastating 1981 burglary from Butchers' Hall was settled for £107,000, and although there was a faction within the Livery that thought the money should be diverted to other areas within the company, the silver committee under David Cornell stood firm. Much of the stolen silver was Victorian but the committee had the imagination to "go for modern as reflected the thinking of the Court to be in the twentieth century."



• Smithfield market scene.

Grant Macdonald, a London silversmith specialising in City Livery commissions, whose work had been admired by David Cornell, was awarded the first commission to make four Loving Cups. Grant Macdonald was steeped in the traditions of the City, through the Barbers' Company where he was Master in 2002 and the Goldsmiths where he was Warden in 2005.

His background meant that he fully understood the practicalities involved in Loving Cups and his design, with the two handles placed below the bowl, fashioned to make the cup much easier to pass from one person to another. Two of the lids have the Company's arms set within a finial, a bull and a sheep on the other two. The Butchers' Arms are on two of the bowls, with scenes of Smithfield Market set in a silver frieze on the other two. The price was £6,500 for the four cups.

The Loving Cups are used by the Company at formal Banquets and the Loving Cup ceremony will next be experienced at our Ladies Banquet on 10th March.

LIVERYMAN GERALD SHORTLAND



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



Livery Announcements

SILVER GOBLETS

Our beautiful gilt lined, silver goblets are available for Liverymen to purchase, encribed with their name and used solely by the owner at Butchers' Hall for WCB events, wherever practical at a cost of £550 + VAT.

A change of Livery policy has now been implemented which states that the silver goblet of a deceased Liveryman can now be returned to the next of kin. This will be offered to affected families going forward, however previously bereaved families of a Liveryman that would wish to request for the return of a goblet, should contact the Deputy Clerk by email to carla@butchershall.com.



Dates for your diary

MARCH

- 10 WCB Annual Ladies Banquet
- 22 Virtual Quiz Night
- 24 United Guilds Service & Lunch

APRIL

- 14 The Court and Livery Lunch
- 18 Choice Cuts 8 webinar
- 25 Extraordinary meeting for Liverymen

MAY

- 5 The Ladies Court & Livery 'Coronation' Lunch
- 15 City Food & Drink Lecture 2023
- 18 Inter Livery Clay Pigeon Shoot
- 18 Prince Arthur Cup 2023 (Golf)
- 19 The Master's Charity Dinner, in aid of the Livery and Dementia UK (see Page 4)

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 and be in with a chance of winning. As we now have over 220 players, the cash pot is a fabulous prize for three very lucky winners, with the top prize now over £600!

NOVEMBER 2022

Giacinto Fusetto – 1st and 3rd prize
Mark Roberts

DECEMBER 2022

Bill Holmes
Steve Davies
Professor Jude Capper

JANUARY 2023

Stuart Robson
Fiona Wood
Steve Davies

FEBRUARY 2023

Garry Dennis
Professor Jude Capper
Bill Lawes

OBITUARIES

The Company is sad to report the deaths of:

Jack George William Baldwin,
Liveryman since 1978

Anthony William Leyland,
Liveryman since 1995

William Howell Maybery,
Liveryman since 1979

Carsten Svengaard Jakobsen,
Liveryman since 2007

Dr Douglas John Ward CBE,
Liveryman since 1990

CONGRATULATIONS AND WELCOME TO NEW LIVERYMEN:

Charles Edward Chitty, Charles William Mason, Floros Joseph, Glenn Francis Twyford, Michelle Mead, Jonathan (Joss) Faulkner, Geoffrey Maurice Buchanan, Matthew Richard Alden, Steven Edward Hall, David Neil Snodgrass, James Wright, Christine Helen Walsh, Bryan Scott Pickering

The Butchers' Shop



New items have recently been added to The Butchers' Shop for Liverymen to make purchases of our crested giftware, handmade EXCLUSIVELY in the UK for the Livery. Our latest items now available to buy are:

- A gorgeous 100% **Silk Ladies Scarf** for Lady Liverymen and guests. Inspired by our Company history, the symbolic design creates an iconic accessory which are a luxurious addition to any outfit! Available in either navy or cream. Size 90cm x 90cm. Cost £75 each.
- An elegant A5 leather bound motif lined **notebook**, with beautiful gilt edged pages and a bookmark ribbon. Available in Navy only, with either a gold crest or plain embossed crest. Cost £22.50 each.
- A handy **telescopic umbrella** perfect for travelling. Features the WCB crest on 4 panels of the Navy canopy, encased in its own storage cover. Strong, lightweight, high performance fabric on a wind resistant frame, with a wooden handle. Cost £35 each.

Make your purchases online in the Member's area. Ordered items should be collected from the Hall but can be posted for an additional fee.

There are more items to be added in the coming months, so keep checking back online for new merchandise.



Your Future Awaits

Butchers' Hall has everything you need to make your special day one for the ages.

Creativity, experience and passion are the cornerstones of everything we do. Whatever your needs, our dedicated team will be there to guide, assist and support you every step of the way.



We don't just offer packages; we want to understand your unique vision.

The process begins with a conversation, after which we will develop a proposal designed specifically to help turn your wedding dreams into reality. The delicious menu tailored specifically to you, an award-winning service that is warm and friendly yet sleek and professional. Our approach guarantees the success of your wedding without you having to worry about a thing.

Your future awaits, and the Butchers' Hall team would be delighted and thrilled for you to make our story part of yours. We can't wait to meet you and get started.

www.butchershall.com
email: butchershall@bovingdons.co.uk
Tel: 020 3478 9440



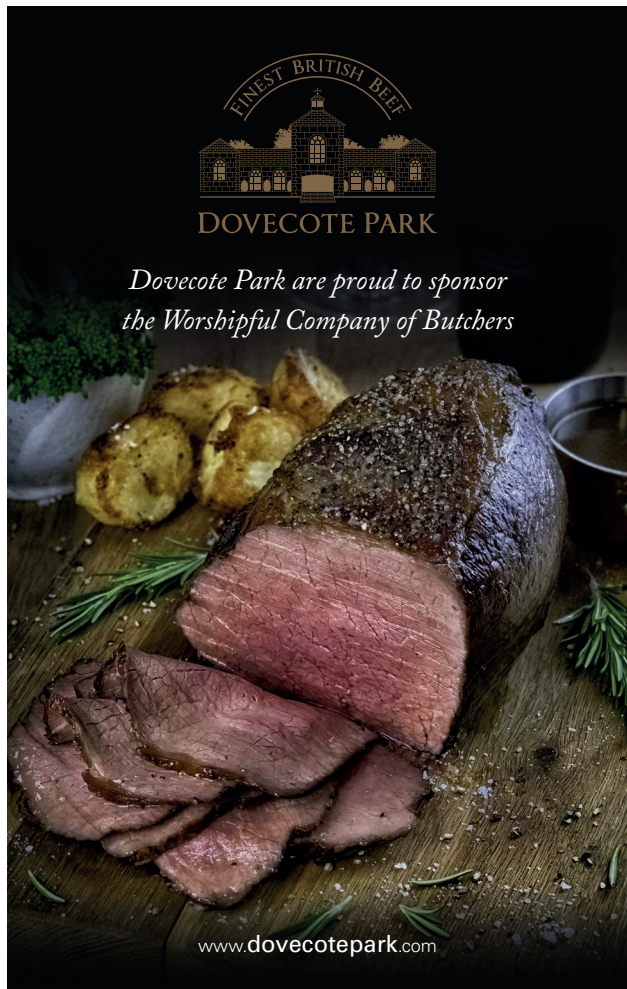
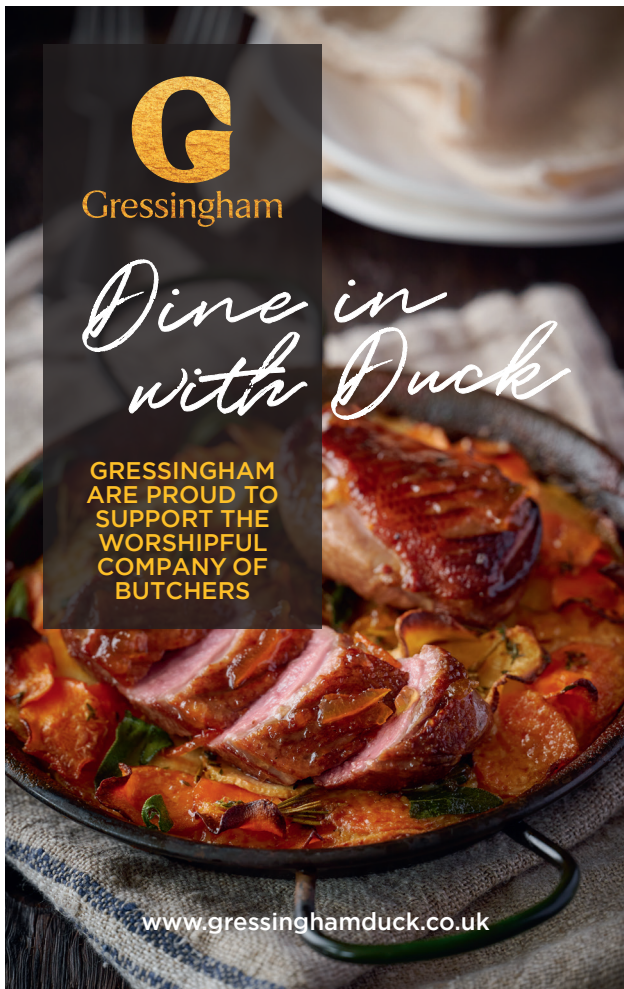
Viking



Viking gammon is now made using raw material from Danish Crown's premium Pure Pork range.

Pure Pork pigs are raised without antibiotics on sustainably certified, family farms. By joining the Danish Crown Climate Track, these farms are measured on a range of criteria to significantly improve their environmental impact.

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



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