

The Worshipful Company of Butchers



— A RECIPE FOR —

Success

WITH ALL THE RIGHT INGREDIENTS



Serves: UK & Ireland *Preparation time: 21 years*

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- Butchery Division
- Fresh Meat Division
- Preparation Division
- Curing to Clipping Division
- Cooking & Cooling/Pasteurisation Division
- Slicing Division
- Packing Solutions Division

(May contain nuts)

Method

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- Demonstration
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Newsletter Spring 2020

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Publication Dates:

Spring (April)

Summer (July)

Autumn (October)

Newsletter and Bulletin:

Vol 30 No 1

ISSN 13689177

© Worshipful Company

of Butchers 2020

Printed by

William Reed Business Media Ltd,

Broadfield Park, Crawley,

West Sussex RH11 9RT

Butchers' Hall

87 Bartholomew Close

London EC1A 2EB

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

Thanks to all who have advertised in this edition.

Thanks to Phil McCarthy for his photography.

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

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The Master – Tim Dumenil

It seems like only yesterday when I was elected to the role of Master. Twenty one years in the making to get to this wonderful position only to have the joy of it ripped apart by this terrible plague that has hit us all. It does not mean that the work is over, and it does not mean I have not had a great 6 months, so let me share some of the highlights that I have had.

Firstly must be the official opening of the Hall by Past Master Her Royal Highness The Princess Royal. The weather held off for that day in November and, full of pride, the Clerk and I took her around the Hall, showing it off for the first time. There were nearly 200 liverymen and guests there that day and I am sure she enjoyed meeting all of them. As Past Master, Her Royal Highness attended our Court Meeting, where we discussed our Charities and Education support and Clothed some new Liverymen.

Our long association with the military paid off for me as I was a guest of 600 Squadron RAuxAF at their Butchers Dinner and award ceremony at the Hall; I enjoyed a great day on HMS Tyne, in the Solent and, afterwards dinner on HMS Victory. In the early Spring I had the opportunity to sail again on HMS Tyne this time from Tilbury to HMS Belfast on the Thames at night. Being on HMS Tyne as she sailed through the Thames Barrier and under Tower Bridge were things to remember – a great Privilege.

I mentioned in my speech at Common Hall my desire to get heavily involved with our Charities and at a Court Lunch I presented cheques to Teach First, Meningitis Now, SUDEP and DEBRA charities and our work in this area continues. My Summer Ball has been postponed and will now hopefully be on 11th September at the lovely old Hurlingham Club, in Putney. I have set it back for 3 months as I need to have some positive thinking in these dark days, and it will give us all something to look forward to



The Butchers' Team at the 16th Interlivery Shrove Tuesday Pancake Race at Guildhall Yard organised by the Poulterers' Company. Lucinda Baker, the Master, Alan Bird and Chris Godfrey.

when we come out of this period. It is the day after Common Hall, so let us all make a weekend of it, bring a smile to us all, and produce some much needed cash to the Charities too. Whilst on the subject of Charities, I joined the Lord Mayor and Lady Mayoress at Treloars, a Charity to assist children with mainly Cerebral Palsy which has 170 children from 4 years old to 25 years old, with 820 staff at an amazing residential site in Hampshire. It was a hugely emotional day and is a visit not to be taken lightly but the work that is carried out there is well worth our support.

Events attended

As Master, you are invited to countless dinners, lunches, lectures and other functions and I am most grateful to all the Masters and Clerks who have made me (representing you all) so very welcome. They are long days, sometimes 3 functions in a day, but our position in the City is not a small one and we need to keep those traditions going for all future generations. The Wardens and I hosted the Lord Mayor for breakfast in the Hall, after the Lord Mayors Show rehearsal, I read a lesson in the Carol Service at St Bartholomew the Great, hosted our two Christmas lunches, attended lunch

in the Hall for the Lord Mayor's show, and organised some splendid speakers for our Court lunches. We invited the Epping Forest Pipes and Drums into the Hall to assist us with the Boar's Head Ceremony which was a huge success and I am sure they will be invited back for future years. One of my last wonderful highlights was going to York and to be made a Freeman of their Gild of York Butchers for a year and a day. This was immediately after the Pancake race at Guildhall, whence the Clerk and I travelled by train to York for their gargantuan feast. It is a great honour and I am very grateful to the Master of the Gild of York for this privilege.

Naturally I attended the City Food Lecture which this year had 700 attendees, but sadly not many Butchers, and as the key organisers, this was a little disappointing. It was a spectacular evening and a wonderful success with HRH The Princess Royal in attendance and with a wonderful speaker, Louise Fresco. I must congratulate the Clerk as the Event Organiser and Assistant Bob Bansback who are both on the organising committee for their hard work on our behalf. I have also attended four awards lunches and dinners, so I take this opportunity to congratulate all Liverymen winners for their hard

work and efforts to achieve some of the amazing awards given out this year so far.

The other important thing I wanted to achieve in my year was to launch the Young Butchers programme and this we have done. We now have nearly a dozen, hard working, Young Butchers as part of this livery, securing the future and already enjoying meeting up, getting to know each other and achieving their own fellowship.

Congratulations to Warden John Allton-Jones for getting this across the line and to Liveryman Lucinda Baker as their 1st President. They have a great future.

We'll meet again

So, we are now in the Bad times, my last event was in early March at Apothecaries Hall, for a splendid White Tie dinner, and if that is my last event, so be it. It will be a fitting way to go. These dark times are indeed bad, and I hope and pray that you are all staying safe and well and that we all come out of this with a smile and have something to look back on. I can assure you all that with the use of Zoom (a video conferencing tool), your Executive Committee and other key committees continue to function. The Court has met virtually and decisions are being made. There is no light side as we get through this and we know we have a very supportive bank (Charity Bank) to support us in our darkest hour. We know we can rely on them to give us the best advice as our cash flow is so heavily impacted by the lack of events and tenants on our two office floors. Trust me when I tell you all there is no let up for the Executive at this time. If we stay safe we will get through this and when we do we will all meet up again and celebrate how lucky we are at Common Hall on the 10th September and the Hurlingham Club on the 11th of September.

So, I take this opportunity to wish you all well and stay safe. Thank you.



Potential new members attend ‘Meet The Master’ event

A special ‘Meet The Master’ event was held at Butchers’ Hall at the beginning of March to introduce the Butchers’ Company to potential new Liverymen and Young Butchers.

It was the second time the Worshipful Company of Butchers has staged an evening for new members, as the Recruitment Committee improves our engagement with people

working in the meat and related industries. Indeed to help remove any smoke and mirrors there may be about Livery Companies.

The event was attended by a number of existing Liverymen who were on hand to share their experiences and answer any questions about the Company, the joining process and the activities the Livery are involved in across education, charity, as well as sports and social events.

Warden and Recruitment Committee chairman, John Allton Jones said: “It was a pleasure to see so many at our second ‘Meet the Master’ event and to introduce potential new members to the Worshipful Company of Butchers. We hope those who attended choose to join the Livery, a special and historic institution that we all enjoy so much.”

During the evening, guests

were welcomed by The Master, Tim Dumenil and given some information on the Company and how to start the joining process by the Clerk, Jeff Mason.

Liveryman, Claire White shared her experiences of the WCB and the positive impact membership has had.

There was time for a tour of Butchers’ Hall, of course... and everyone agreed that we have a wonderful home to be proud of.

COMPANY ARTEFACTS

We’re receiving many positive comments about our refurbished Butchers’ Hall from commercial customers as well as Liverymen and long may this continue!

One of the challenges the Company faces in being able to optimise the space available for commercial hire and income is a reduction in the space

available for storage.

As you’ll appreciate, the Company has acquired a significant number of items over the years and which, while attractive in their own right, we no longer have the capacity to house in the Hall.

Unfortunately, for the significant reason of cost, neither

are we able to put them into storage.

We’re keen that Liverymen are able to make a claim for specific items and plan to make a feature of them on the Company Website when the current Coronavirus issue allows.

The Company is conscious that a small number of Liverymen

may not have access to the Internet and would ask those interested in seeing the items, to write in the first instance to the Providitor, Margaret Boanas, via the Office, to seek alternative options for access.

Margaret Boanas
Chairman Interior Design/
Fine Arts Committee

Life on the ocean wave

The nature of the duties, often at very short notice, of HMS Tyne, our affiliated Royal Navy ship, is such that invitations to go aboard are invariably at very short notice – the two we received recently certainly were.

We're always excited to receive such offers and thrilled that we were able to muster a crew on both occasions.

Early January saw four Liverymen, Paul Jackson, William Emus, John Absalom and Young Butcher, Rachel Barnwell being entertained by Captain CDR Jon Browett and crew on an overnight visit from Portsmouth while Master Tim Dumenil, Past Master Ian Kelly, the Clerk and Liverymen John Absalom, Chris Godfrey, Ray Playford, Barry Wilson and Nigel Cooksey boarded for two short visits in the Port of London earlier this month.

From Portsmouth early sightings of our two new Aircraft carriers, HMS Queen Elizabeth and HMS Prince of Wales, moored one behind the other, set the scene for a spectacular "hands-on" visit.

On board manoeuvres included marvelling at the ship's



Paul Jackson, William Emus, Steve Cook, Rachel Barnwell and John Absalom

company practising a man overboard drill, which involved launching one of the ship's two sea boats, a Rib while Tyne was still steaming ahead.

Little did our crew know that they would be lowered into the very same Rib wearing dry suits, boots and helmets as Tyne travelled at around 20 knots. This was quite an experience, as was bouncing off the tops of the waves, hanging on for dear life while taking turns at the helm – to say nothing of experiencing being physically hoisted back on board with a rope and a wire cable while still in the Rib.

Watching the crew on live ammunition firing practice at a

large orange plastic target some 100 metres away with a 20mm cannon was exhilarating although our "crew" had been pleased to record that all appropriate safety procedures had been observed to a fault.

Apparently, Liverymen pulling the trigger and letting loose some 20-30 shells in quick succession was a never-to-be-forgotten exercise.

Needless to say our intrepid crew were entertained throughout in true Navy fashion, experiencing the Bridge, the hospitality of the Captain's quarters and the mess while exchanging stories and escapades of a life on the ocean wave

between members of HM's Navy, and adventures in the meat industry from Liverymen of the Worshipful Company of Butchers.

Inevitably, once our team found their sea legs, nothing was going to stop them adapting to life at sea. All agreed it had been a fantastic experience and were sorry to leave HMS Tyne... possibly something to do with having to climb down a wobbly ladder to board the boat ferrying them from Spithead to the Royal Navy Dockyard and home!

Thanks were extended to Captain Browett and the crew of HMS Tyne for a very special experience.

Liveryman John Absalom

HMS Tyne on the Thames

I'm thrilled that I was able to accept the very short notice Company invitation to take a short trip up the river Thames on HMS Tyne.

Imagine my surprise when I found myself on a train to Tilbury Docks with our Master.

Making our way to the docks we found ourselves one very large port with lots of ships and not much time. Luckily we found the port police station, and some very helpful police officers.

We found our way to the correct place just in time as she

was just about to dock with a tug pushing towards us. As soon as she'd docked we were welcomed on board by Captain Browett and crew and given full access. Following some refreshments we set sail in the dark with the twinkling lights of London ahead, passing under the Dartford Bridge along the river towards the Thames barrier we were full steam ahead. With full access to the bridge alongside the Captain we watched the port pilot in awe as he guided the Ship through the dangerous shallows and sand banks of one



The Master and Crew

of the world's busiest rivers.

Going below for dinner with some crew members the Master and I were keen not to miss out on enjoying the experience of

going through Thames Barrier towards Greenwich and onto the O2 Arena.

The river and sights looked amazingand even better at night.

The best part of the evening, for me, was to see Tower Bridge in the distance rising up to allow us to pass underneath before docking alongside HMS Belfast.

Overall, an amazing and insightful evening. My thanks to Captain Browett, all the crew of HMS Tyne and to the Worshipful Company of Butchers for this trip of a lifetime.

Liveryman Chris Godfrey

External events in the Hall

The last Newsletter was published nearly six months ago but time seems to have flashed by in an instant. The number of events over the period September to December over achieved the budget which is great news although January and February were disappointing and the less said about March the better! It is useful though to analyse the bookings – September and October had a surfeit of nomadic Livery Companies who were clearly keen to see the refurbished Hall – I suspect that most were very impressed with the standard of the build, the lightness of the Great Hall without the heavy curtains in place, the beautiful new oak dining tables and chairs, as well as the pristineness of the public spaces – we even managed to use the roof terrace for a number of events in September and early October. November was a great month as well but December underachieved. The underachievement in reality was that potential Christmas party clients were not willing to book in June or July for a December Christmas event, when the Hall still looked like a building site. In December we were given approval to become a licensed building for marriage ceremonies – this was quite a journey as the City surveyor tasked with providing the necessary approvals was being very severe in applying his view of the regulations – however after a number of face to face discussions approval was granted. The Islington Registrars (who act as the point of contact for all City of London marriages) carried out a recce and were absolutely over the moon over the standard of the building and the facilities available. In fact they were so pleased about the quality that they had booked an away day for April at the Hall.

January and February were very slow – as it was across all venues in the City – probably due to the Election and Brexit hiatus. Nothing however prepared us for the Coronavirus which is covered in a later paragraph. So in summary a great overachieving four month initial opening period, followed by a weak two month post Christmas

The Clerk's Jottings – A Tale of Two Halves



After a very successful Boars Head lunch in Butchers' Hall, supported by the Epping Forest Pipe Band, the Boars Head was presented to the Lord Mayor at Mansion House. Pictured is the Master, Mr Tim Dumenil, The Lord Mayor, Alderman William Russell, and The Clerk, Major General Jeff Mason.

operation and then into the barren wastelands of Coronavirus impact.

Letting of the Third and Fourth Floors

In terms of renting out the third and fourth floor to commercial tenants it was a slow start but as we got to end of February we were producing Heads of Terms for an Investment Management Company that was keen to proceed – we were looking to meet a 10 April completion date but most unfortunately Coronavirus again got in the way. We are now waiting to find out if the potential tenants will continue and if they do wish to carry on when will we be able to expect them to move in – practically this will probably not be before September. To say the least a very frustrating period.

Snagging

Due to the number of snagging issues (which to be fair is apparently normal) Rise, our contractors, have had a project manager on site through the whole period up until early March. There are still two major snagging areas to be completed – the first is that the entry steps and ramp have to be replaced – we had noticed that the sandstone never dried out and was slowly going green – apparently it is the wrong type of sandstone and has to be removed and a new

type of stone supplied. The removal and rebuild of the entrance steps was due to be carried out over the Easter break – clearly that has not happened and we await a new timetable from Rise.

You may recall that the roof terrace only had a temporary flooring due to the sub contractor not having the granite ready on time. The granite has now been laid but the overall presentation is not of an acceptable standard so it will have to be relaid – this is a real pain but will have to be done as soon as practically possible – which may not be until September. All other snaggings have been completed to our satisfaction.

After Coronavirus

Since 17 March the Hall has been closed – all perishables have been moved out of the kitchen and serveries, all non essential services have been switched off including the air conditioning and hot water, hall keepers have been furloughed and the Hall is being checked three times a week by the Facilities Manager who is carrying out routine maintenance as well as checking the mail. The staff plan to recruit an extra hall keeper has been put on hold and Geraldine will not be replaced when she leaves on Friday 17 April. Our administrative expenses have been reviewed in order to cut costs, and we have

made a number of assumptions about when we will be back at full operating capability and with our office space rented out. We have also looked at best and worst cases. Needless to say the effects of shutting the Hall has been cataclysmic to our financial situation – frankly speaking we are not in a good financial place and it is likely to get worse before an improvement kicks in.

In terms of our own WCB events it is not planned to have any Butchers' events programmed until September and contingency planning is in place to review how we could deal with Common Hall and election of the Master elect virtually. A side effect of everyone home working is that we are all learning to utilise video conferencing tools to best effect. Zoom has been particularly useful and user friendly – to most users! – and all WCB committees have been utilising this powerful conference tool. The April Court was run utilising Zoom and worked surprisingly well – in some ways better than a normal face to face Court as the mute button, operated by myself, could be utilised to silence the more garrulous Court members. The May Court will be even more ambitious with the Past Masters joining in (clearly with a bit of Zoom coaching prior to the day!) and even programming in a Freedom ceremony. Gosh – will this be the end of actual meetings?

So – as the Master has already described in his piece in the Newsletter – life has changed and certainly not for the good but we are cracking on and dealing with the very different circumstances that we find ourselves in. Let us hope that the next Newsletter in October has a happier tone to it. In the meantime I hope all of you stay safe and well and we look forward to seeing you at our various events from September onwards.

Jeff Mason
The Clerk

COURT LUNCHES

November 2019

A royal visit as new Butchers' Hall is officially opened

Past Master HRH The Princess Royal was the guest of honour on Friday 1st November as the new Butchers' Hall was formally opened at a special Court Lunch.

Her Royal Highness was greeted by The Master, Tim Dumenil and The Clerk, Major General Jeff Mason outside the Hall before a small but symbolic tree planting ceremony at St Barts The Great Garth to replace The Queen Mother's tree which had to be removed during the area's extensive construction.

A tour of Butchers' Hall followed where HRH The Princess Royal was introduced to members of Court. From the basement with



Darragh O'Shea, Simon Lines-Hoyland and Richard Thompson

its meat ageing window, to the roof garden, all areas were showcased with further opportunities to meet and talk to staff from WCB, Life's Kitchen as well as executives involved in the redevelopment of Butchers' Hall and the surrounding Barts Square area.

She then attended the meeting of Court, which included the clothing of four new Liverymen: Richard Thompson, Katharine Haenelt, Darragh O Shea, and Simon Lines-Hoyland.

There was a vibrant atmosphere as Liverymen and their guests arrived for lunch,

which started with a Champagne reception and sausage canapés to mark UK Sausage Week, supplied by Morgan's Country Butchers after winning the UKSW Supreme Champion award for its Traditional Shropshire Pork Sausage.

Lunch was then served in the Great Hall, with delicious 'bowl food', including Beef Fillet Tails from Dovecote Park Ltd and Tiger Shrimp from Towers Thompson Ltd.

The standing buffet allowed Her Royal Highness to meet guests before formally opening the new Butchers' Hall and unveiling a plaque which will be permanently displayed at the Hall.

However, there was one more special moment to come as the first members of the new Young Butchers' Club were introduced by YBC President Lucinda Baker.

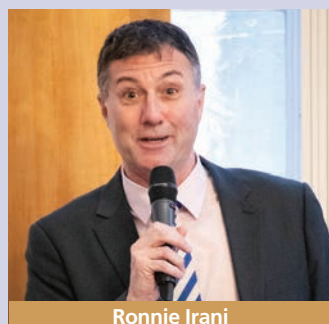
December 2019

Anyone for Cricket?

Guest speaker, former England cricketer Ronnie Irani entertained Liverymen and guests to a hard hitting 'No boundaries' speech in his response on behalf of the guests at the December Court Lunch on Friday.

An air of excitement and expectation filled the Great Hall as Assistant Dave Richards set the scene for this, the last Court Lunch of the decade, amongst a full capacity audience.

Dave welcomed guests which included His Excellency the Ambassador of Uruguay Lopez



Ronnie Irani

Fabregat, Martin Shelton, Master of the Founders' Company, together with his Clerk, and William Alden, Clerk of the Stationers' Company.

Thanks was given to Hilton Food Solutions for their generous sponsorship of the New Zealand Silere Merino Rumps of Lamb, exclusively on

sale at Ocado.

Turning to Mr Irani, Dave paid tribute to his England career in three Test Matches and 31 One Day Internationals and a first class record of 650 wickets, scoring over 20,000 runs.

Replying on behalf of the guests Mr Irani took care to build his innings with the amusing anecdotes from his cricketing career. His father, Jimmy, a miner who went on to become a butcher, together with a respected mentor, Paul Syddall, were present at the lunch in Butchers' Hall to hear their protegee and revel in his success.

Another interesting and engaging Court Lunch seemingly enjoyed by all.



The Clerk and General Sir Gordon Messenger

January 2020

Our military connections celebrated at first Court Lunch of the decade

The relationships between the Butchers' Company and the armed forces were the focus at the first Court Lunch of the 2020s when we were reminded that we have a world-class military to be proud of.

The Worshipful Company of Butchers' connections with the military are very important and it was a pleasure to welcome personnel from our affiliated

OBITUARIES

The Company is sad to report the deaths of:

Derek Childs Liveryman since 1974

Jack Hancock Liveryman since 2001

Richard Hudson Liveryman since 1987

Kevin Luff Liveryman since 1992

Eric Marston Liveryman since 1989

Len Ruff Liveryman since 1982

Gilbert Skelston Liveryman since 1985

services to Butchers' Hall on 10th January.

RAF 600 Squadron, the Army Food Services Unit, and HMS Tyne were represented, with all three services in attendance together for the first time in five years. In fact, as we sat down for lunch, four Liverymen and one member of the Young Butchers' Club were enjoying the hospitality of HMS Tyne in the Solent during a special visit. How fitting.

It was a pleasure to welcome Viscount Trenchard, as well as Keith Harrison, Master of the Worshipful Company of Innholders and his Clerk, Charles Henty. Nigel Bamping, Clerk of the Worshipful Company of Plaisterers was also a guest. A notable guest of The Master was Honorary Liveryman and former Clerk of the WCB Commodore Tony Morrow CVO.

Steve Bearfield, Jim Campbell and Simon Middleton were admitted to the Livery.

Clerk of the Butchers' Company, Major General Jeff Mason MBE welcomed guests to Butchers' Hall and introduced his friend and guest speaker General Sir Gordon Messenger KCB DSO* OBE ADC, who responded and remarked on the "family feel" and warm welcome enjoyed by guests, Sir Gordon shared amusing stories and anecdotes before reminding us that we "have a military worthy of the name, a military that is world-leading", despite negative headlines.

The excellent Henson's Famous Salt Beef was generously donated by Hensons Meat.

Liveryman Martin McIntyre kindly sponsored the Dumenil Champagne for the Raffle, which was won by Lieutenant Becca Brown of the Royal Navy. Will she share her winnings with the crew, we ask?



Steve Bearfield, Jim Campbell and Simon Middleton

February 2020 Charity and Education

Our February Court Lunch focussed on the excellent work carried out by our Charity and Education Committee on behalf of Liverymen.

Guests of the Company included representatives of Teach First and Meningitis Now, our long-term charity partners, together with members of DEBRA and SUDEP Action, the



Chris Mair

Master's specific charities for the year, with cheques being presented to all four.

In welcoming the guests, Proposer Alan Thompson thanked Liveryman Peter Wright, Chairman and Chief Executive of Wrights Food Group, for his contribution of the rump of Beef, prepared, cooked and tasting like Fillet of Beef.... all agreed, with meat prepared like this, the reputation of Butchers' Hall as a venue will continue to soar.

A traditional Butchers' Company welcome was extended to guest speaker, Caroline Collins of DEBRA together with Jane Hanna of SUDEP Action, Sarah Ramsay of Meningitis Now, Georgie Pedley of Teach First and Sarah Pick, our Nuffield Scholar, together with the Masters of the Brewers, Bakers, Farmers and City of York Companies.

During lunch the Master took wine with the newly clothed Chris Mair, wishing him many successful and enjoyable years as a



Caroline Collins

Liveryman.

In responding on behalf of the guests and thanking the Company, Ms Collins shared information and insights on the effects of the life threatening skin disease Epidermolysis Bullosa and explained more about the charity's work in funding nurses, research projects and Clinical Fellows as it seeks to deliver its vision of eliminating the disease.

An educational and thoroughly enjoyable Court Lunch.

March 2020 Strong New Zealand links at March Court Lunch

The strong links between the Company and the New Zealand meat industry were cemented further at the March Court Lunch.

The succulent, Te Mana, twice cooked Rump of Lamb was generously sponsored by Alliance Group (NZ) Ltd with wines, including a Saint Clair Tuatara Bay Pinot Noir, kindly donated by Past Master Mark Adams.

Modern Charcuterie including a Cured Meat Platter, sponsored and supplied by Cobble Lane Cured, proved a delectable starter.

In welcoming our guests Liveryman Jim Connell paid tribute to the various achievements of the Masters of the Poulterers', Pewterers' and Tallow Chandlers' Companies. Anna Lampitt, winner of the Gary Baker Award and Stephen Millington a WCB Harper Adams



Bruce Carnegie Brown

Sponsored student were also recognised by The Master. Terry Murray became the latest member of the Young Butchers' Club.

It was most appropriate, given the circumstances, that we also bid our farewell to Sir Jerry Mateparae, High Commissioner of New Zealand to the United Kingdom and formerly a Governor General of New Zealand and an Honorary Freeman of the Company.

Guest of honour Bruce Carnegie Brown, Chairman of Lloyds of London, spoke after lunch.

Anna Lampitt received her Gary Baker Award from The Master and the Baker family.

During lunch the Master took wine with new Liverymen Nick Sherwood and Simon Tyndall, wishing them many enjoyable years as Liverymen.

In responding on behalf of the guests and thanking the Company, guest of honour Bruce Carnegie Brown, Chairman of Lloyds of London, an insurance market with roots in marine and cargo insurance, paid tribute to the Company and illustrated the role provided by insurance in an ever-changing world. Citing examples of the different type of insurance effective today, Mr Carnegie Brown's address included humour and much food for personal, as well as business, thought.



Simon Tyndall and Nick Sherwood

Meningitis Now Our new Charity



Meningitis can affect anyone at any time. It is a life-threatening illness that can kill within hours. For people who do survive, many are left with life-altering after-effects such as hearing and sight loss, acquired brain injury, amputations (from associated septicaemia), mental health issues and long-term pain.

Vaccines are the only way to prevent meningitis and in the UK we are lucky to have a world-beating vaccine programme to protect those most at risk. However, not everyone is vaccinated, vaccines aren't always 100% effective and there are some types of meningitis for which there is no vaccines. Given these factors, it is estimated that there continues to be 8,000 cases of bacterial and viral meningitis in the UK each year.

Meningitis Now is the UK's leading meningitis charity and prides itself as being a centre of excellence when it comes to supporting people living with the impact of the devastating disease – an experience far too real for fellow Liveryman Rod Addlington, who lost his son Barney to meningitis at the age of three.

Rod, a farmer from the West Midlands is also a trustee at Meningitis Now and sees first-hand the vital work the charity does to protect people from meningitis and provide support for those who have sadly experienced the disease, which is why the Worshipful Company of Butchers has nominated Meningitis Now for support over the next three years.

One of the most exciting developments at Meningitis Now in recent years was the launch last year of our new Rebuilding Futures Fund. The fund offers support in four areas – health and wellbeing, specialist equipment,



Rod Adlington

opportunities, and bereavement. Every month, a panel of experts look at all the applications for individual awards of up to £1,000 and agree which have met the required criteria. In recent months, this has included:

- A new car seat to help a young boy in Northern Ireland who was left with multiple health complications after contracting meningitis when he was three to travel in safety and comfort.
- A garden renovation for a quadruple amputee in Derbyshire to allow him to play outside just like all his friends.
- New hi-tech hearing equipment which a mum in Northumberland described as “life changing” after it helped her understand voices

better and made her feel like she could engage in conversation properly again.

- A new lap top for a Welsh woman to help her back into training and to improve her self-esteem and confidence.
- The deposit for a car large enough to carry all the kit for a Manchester ice hockey player to training and hopefully on to the World Para Ice Hockey Championships.

In addition, the charity provides to bereaved families to help pay for funerals or headstones for their loved ones and counselling services. They are particularly proud of the financial and emotional support they offer at an incredibly difficult time.



Tom Nutt

Dr Tom Nutt, Meningitis Now's CEO, said he was incredibly grateful that the Worshipful Company of Butchers had chosen the charity to be its beneficiary for the next three years and looked forward to a close and co-operative partnership.

“We are always really excited when we start working with a new partner and thanks to our trustee Rod Adlington, who helped us secure this new partnership - this one feels very special.

“We are so grateful that money raised by the Worshipful Company of Butchers will go towards our Rebuilding Futures Fund, a fund which really can help people to rebuild their lives after the devastation of meningitis.

“I look forward to meeting more of your members and finding out more about your work as well as hopefully introducing you to more of what we do.

“Thank you again to everyone involved with choosing us as one of your supported charities for the next three years. Here's to a long and successful relationship!”

Taylor

The grass is now greener at home for Taylor, thanks to our Rebuilding Futures Fund.

His mum Terri Lewsley, from Ilkeston in Derbyshire, applied to the Rebuilding Futures Fund for artificial grass to make their garden safe for Taylor, now 5, to play in and fulfil his dream.

"We moved to a disabled bungalow and the house is perfect for Taylor's needs," said Terri.

"But the garden was unsafe and not usable.

"We did a lot to make it better but we needed the grass to finish the job off.

"Taylor loves being outside and before we could use the garden I'd take him to the park, but stares and comments from others because of his prosthetics were getting him down.

"So having a garden he can escape to is his dream come true and I'm so glad I don't have to say 'no' any longer when he asks to go outside – I used to hate that!

"The artificial grass is perfect for Taylor's legs as they are so sensitive and can break down. "It means Taylor can get back to doing what he enjoys best, which is being an outdoor boy."

Life changed dramatically

Taylor was just eight months old when his life changed dramatically. He fell ill with meningococcal Group W meningitis and septicaemia in April 2016 and Terri, then just 22, watched helplessly as doctors gave her son just hours to live.

Luckily, Taylor is a fighter, but the impact of the disease was still life-changing. He spent 17 days in an induced coma before he gradually started to improve, but, he needed his fingers and thumbs amputated and both legs through the knee. Taylor's kidneys also failed and he

was left on dialysis.

"Since Taylor underwent the operation he has gone from strength to strength," Terri said. "I was so relieved he had survived and we all focused on his recovery rather than his lost limbs.

"He was such a brave baby and couldn't stop smiling – throughout his hospital stay he stunned doctors and nurses by continuing to smile and giggle.

"Taylor will need life-long care. The whole experience was horrifying but I have tried my best to stay positive. All I cared about was him surviving.

"We are determined not to allow meningitis to ruin Taylor's future. He was always such a happy, smiling baby before he was diagnosed and despite everything he's been through, that hasn't changed. He's such an inspiring little boy and I'm so proud of him."

He's doing well now

"He still has daily struggles but still smiles through it all, and the pain. He has undergone hand surgery over the last couple of years and now has five fingers made on his right hand which has made a massive difference to his life, just the simple things such as holding a pen and being able to write his name. It's absolutely amazing. He's now having the same done to his left hand.

"He's currently had 75 operations and still more to come. He took his



first unaided steps on his full-length prosthetics last February and has done amazingly well on them.

"He's got to have more leg surgery as well, but he doesn't let anything stop him. He's such a fighter, and never gives up. He's now started school and absolutely loves it."

Garden renovation Makes such a difference

Meningitis Now Support Services Manager Cheryl Brown said,



"We're so glad that our Rebuilding Futures Fund has been able to help Terri and Taylor achieve their dream garden and we hope Taylor has hours and hours of fun playing in it.

"Meningitis can have a devastating impact on many aspects of life and affect people's ability to enjoy some of the things most people take for granted.

"That's where our Rebuilding Futures Fund can make such a difference. It comprises four separate areas; Health and Wellbeing, Opportunities, Bereavement and Specialist Equipment, each providing funding towards different types of support and all designed to help people rebuild their futures with hope and confidence.

"We're proud to provide this unique, life-changing support – the only meningitis organisation to do so in the UK.

If you, or someone you know would benefit from the Fund please get in touch by contacting our Helpline on **0808 80 10 388**



Butchers' Hall Welcomes Home Institute of Meat and Worshipful Company of Butchers Annual Awards

After five long years away, the IoM and WCB were delighted to be able to hold their Annual Awards back in their spiritual home, Butchers' Hall on 20th February this year.

The awards have been recognising the exceptional achievements of members of the meat industry for over a quarter of a century.

Over a hundred guests gathered in the dramatically refurbished Livery Hall to see apprentices, training providers and employers receive their awards. Keith Fisher (F.Inst.M), Chief Executive of the Institute of Meat and organiser of the event, was Master of Ceremonies for the day. Also presiding over the awards were Tim Dumenil, Master of The Worshipful Company of Butchers and Bill Jermy, Chairman of the Institute of Meat.

In total 11 category awards were given. The awards and winners were: See table.

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', Jack Weston, received a winner's trophy and certificate, a year's free membership of the IoM and an additional cash prize of £500.

Following success at the IoM's rigorous assessment, five experienced butchers were also

AWARD	SPONSOR	WINNERS
Best New Apprentice	Seymour Manufacturing International Ltd	Elliot Tong
Best Retail Butchery Apprentice	National Craft Butchers	Austin Howell
Best Independent Retailer Meat Apprentice	Paul Edkins Memorial Cup Worshipful Company of Butchers	Jack Western
Best Multiple Retailer Butchery Apprentice	Sealed Air Ltd	Harley English
Best Meat Processing Apprentice	Oakfield (Foods) Ltd	Harry Pritchard
Best Abattoir Worker / Apprentice	ABP	Kaspars Matis
Best Meat Apprentice Showing Real Management Potential	Kenneth Jenkins Challenge Cup Worshipful Company of Butchers	Samuel Cooke
Lord Graham Endeavour Award	Meat Trades Journal	Christopher Sheardown
Best Company Training Scheme	Windsor Food Machinery	Cranswick Country Foods PLC
Best Meat Training Provider of the Year	Worshipful Company of Butchers	Shropshire Training Ltd
Champion Meat Apprentice of the Year	Meat Management Magazine	Jack Weston

awarded Institute of Meat accredited, 'Master Butcher' status. They join an elite club, whose membership has now reached fifty nationwide. Receiving their accredited Master Butcher status were: Joseph Marshall (MB.Inst.M), Martin Frazer (MB.Inst.M), James Richardson (MB.Inst.M), Anthony Langton (MB.Inst.M) and Aodh McKenna (MB.Inst.M).

Last, but definitely not least, industry consultant, Viv Harvey, currently Team GB's coach for the

World Butchers Challenge 2020, was announced as a Fellow of the Institute of Meat. Well known throughout the meat industry Viv was selected in recognition of his dedication to the education and training of young butchers over the past 45 years.

Commenting on the day, Keith Fisher said, "All our apprentice award winners showed exceptional promise and they should be very proud of achieving their awards. I hope that they

will look to the Master Butchers awarded today and be inspired to keep learning and aim high in their future careers. Now, perhaps more than ever, we welcome the boost of creativity and optimism that butchery apprentices like those awarded today bring to the meat industry."

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



City Food Lecture 2020

This year's City Food Lecture was given by Professor Louise Fresco on the subject 'The Future of Food'. Louise is President of Wageningen University, one of the world's top life science institutions; located in the Netherlands it has a formidable global reputation for research into many areas of agriculture, food, the environment and much else. Her message therefore carried considerable authority and as she addressed the spellbound audience of 700 in the Guildhall without notes for almost 40 minutes, her words were listened to with considerable respect and interest.

In the early parts of the lecture, Professor Fresco focussed on the current pressures on traditional animal protein consumption, particularly meat, which she saw as the major current issue of contention. Global meat

consumption had risen very significantly in recent years owing to rising incomes and greater urbanisation. However, some - particularly millennials - were challenging the meat consumption levels in advanced economies on the grounds of environmental impact, climate change and a range of animal welfare concerns.

These points needed to be put in context, however. Three frequently ignored facts were:

Land in large parts of the world was not suitable for cropping; in many of these locations, ruminant animals can convert inedible grass into protein. Even if cattle, sheep and goats were removed from many parts of the world the evidence is that they would be replaced by wild animals that would still be emitting methane

Grassland is the best way to capture carbon - much more

efficient than trees and forests

Animal sourced protein provides concentrated amounts of nutrients in a more efficient way for us to consume than other protein sources.

Professor Fresco concluded from this that meat was here to stay and 'we very definitely do need meat' even if some of us may need to reduce our consumption levels and we should insist on our production systems becoming more sustainable.

The lecture's concluding comments addressed some of the current confusion about food. She stated: 'The food we eat is an expression of our identity'; in view of this, there was a responsibility for the private sector working with Government to improve food's 'visibility' and dispel some of the mystique about the products we consume.

In the lively discussion following the lecture, Professor Fresco

was joined by three panellists:

Baroness Rosie Boycott, a crossbench Peer in the House of Lords specialising on food policy; Andrew Thompson, Regional Director of Genus PLC, a British-based biotechnology and genetics company operating in global markets; and Ian Wright, Chief Executive of the UK Food and Drink Federation.

In her vote of thanks, HRH the Princess Royal emphasised the importance of food education at all levels as well as the need to recognise the complexity of the term 'sustainability' when it is applied to food production. She concluded by thanking the speaker, the panellists and the panel chairman for their contributions; she felt all concerned should be 'hugely satisfied' by the success of the evening.

Assistant Bob Bansback OBE

INTER-LIVERY SKI CHAMPIONSHIP

Three Liverymen, Providitor Margaret Boanas, team captain Claire White, Liveryman Rory Duff, Andrew Duff and Tony Evans, took to the slopes in Morzine, France during January, representing the Worshipful Company of Butchers in the Inter-Livery Ski Championship.

This, our first venture to the well-established event with 36 Livery Companies represented by nearly 250 skiers, was a great success with our team holding their own, if that's the right expression, in the

Slalom, Giant Slalom as well as the Après Ski!

The team, wearing smart, branded helmet covers, shown here, generated good recognition amongst Liverymen from other companies as well as many positive comments about our "new" Butchers' Hall.

Next year's event, which comes highly recommended, will take place on 20-22 January in Morzine and interested Liverymen are encouraged to contact Claire at clairywh@gmail.com for further information.



GARY BAKER AWARD WINNER

– Anna Lampitt

Aнна Lampitt is the 2019 winner of the prestigious Gary Baker Award following a hotly competed interview process at the end of November. Anna is in her final year at Harper Adams University studying for BSc with Honours in Food Production and Marketing. She spent her placement year as a progressive McDonald's young farmer where she had a chance to see and experience all aspects of the McDonald's poultry supply chain. As someone who had no previous on-farm experience, she was able to get involved in the practical side of livestock production as well as work further down the supply chain with the teams involved in primary and secondary processing. She also spent time at McDonald's headquarters where she had particular involvement with product development and logistics.

The Gary Baker Award, which is administered by the WCB Charity Committee in conjunction with Harper Adams, is made to a student at Harper 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



Anna Lampitt with members of the Baker family

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.

Having a chance to see first-hand all aspects of the chain supplying McDonald's was the highlight of Anna's experience. Throughout her placement Anna gradually became aware of the new skills she was acquiring. She was conscious how important it was to accept instruction in situations where she had no prior knowledge or experience. She also found how her attitude to work gradually

changed as she increasingly appreciated all the necessary steps in the supply chain.

One highly significant development during her placement year was the immense improvement in her technical knowledge. Notably, she said how she was 'able to contribute to meetings with a rounded knowledge and have conversations with farmers about the sector'. Finally, she was aware of how her relationships and communications with others improved over the year. She had experience of working alongside people working at all levels – and by the end of her placement she had the confidence to communicate to all

of those involved in the business, even to those for whom English was not their first language.

Anna plans to work in the meat industry and is seeking entry to one of the graduate trainee schemes of one of the major meat companies. She accepts that the industry is facing many challenges at the moment but this only strengthens her motivation to work in the sector. Some of the money she receives from gaining the award is to be spent on participating in the WCB's Young Butchers Club. She received her Award at the March Court lunch at the Butchers Hall.

Assistant Bob Bansback OBE



The March meeting of Taurus was set to be a memorable occasion. No less than 85 people had booked in and the menu for the Festive Board was set to reflect that enjoyed by members at the consecration of the Lodge in December 1919.

Sadly, the meeting and

celebration was postponed due to Coronavirus.

In an unprecedented move, the Grand Master, The Duke of Kent, ordered all Masonic meetings to be cancelled until 18th July 2020.

However, we are confident that we can regroup and hold the meeting later in the year.

The January meeting of the Lodge was the usual grand celebration of the birth of Robbie Burns. The Baird was himself a Freemason and it is a tradition within Taurus to mark the occasion with a Burns Night Supper. A splendid 'Address to the Haggis' was given by a guest of the Lodge. The feast naturally

included haggis, neeps and tatties, and of course 'a wee dram'. A splendid time was enjoyed by all.

Following the tragedy that was Grenfell Tower, the Metropolitan Grand Master launched an appeal to raise funds to purchase two 'aerial platforms' for the London Fire Brigade. These amazing vehicles are capable of fighting fires and effecting rescues to a height of 64 metres. Each appliance costs £1.25m. London Freemasonry has risen to the challenge, and virtually the full amount of £2.5m has been collected.

Taurus Lodge is the private

Lodge of the Worshipful Company of Butchers and can only accept Liverymen and the Company as members. As such, we are always ready to accept members of the Livery as Joining Members (ie 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 glamorous night in a spectacular setting

It's not every day you walk down the red carpet with paparazzi wildly snapping your every move, before being greeted by George Clooney and Marilyn Monroe. Then again, it's not every day you attend a *Première Livery Dinner* at Butchers' Hall.

The evening of Friday 8th November was full of glamour and the sense of fun and anticipation was heightened with the arrival of renowned chef, Raymond Blanc OBE attending Butchers' Hall for the first time as guest of honour at an event that was *première* in much, much more than name.

As champagne flowed in the reception, guests enjoyed a quite wonderful selection of canapés including the theatre of a Grand Reserva Iberico Ham carved in the room, while Monsieur Blanc signed cookbooks and greeted guests.

The Master, Tim Dumenil, welcomed everyone to our new Hall and a special evening. Following a fanfare, guests made their way to the Great Hall for an inspired four-course menu featuring a main



Marilyn and George with Joanna and Stuart Hancock

course of Irish Grassfed 'Demi Baron' of Dry Aged Beef.

Assistant Peter Allen introduced the fine wines before each course. Indeed could they be anything else but French wines with Raymond in the room?

During the evening a member of the waiting staff asked the celebrated chef how the evening was going, for him to simply reply, "listen to the atmosphere" which told the whole story.

As guest of honour, Raymond spoke after dinner, of his journey, of his passion for food, and of his admiration for our industry. He found time to mingle with Liverymen and their guests as they continued to enjoy the fellowship of those around them, the special fellowship of the Butchers' Livery.

But the excitement wasn't over, just yet. Every single ticket to the dinner was included in a prize draw to win dinner for two with

wine in Raymond Blanc's celebrated two Michelin Star restaurant at Belmond Le Manoir aux Quat'Saisons in Oxfordshire, together with an overnight stay in the exclusive 32 room hotel. Congratulations go to Gaye Weston-Simons, wife of Chris Weston-Simons, Past Master of the Armourers & Brasiers. There was a mixture of applause and jealousy as she collected her voucher.

It was Liveryman Norman Hatcliff who started the ball rolling with the idea of a special dinner to mark the re-opening of Butchers' Hall. With the help of the WCB Enterprise Team, led by Assistant Peter Allen, and with lots of hard work and support, it became a reality.

The first Livery dinner back in the new Butchers' Hall had to be special – mission accomplished and funds raised for the redevelopment of the Hall.

Liverymen and their guests left with a souvenir gift bag containing mementos of a "a night to remember and memories to cherish".

Xmas gifts to Lewisham hospital

Once again the extraordinary generosity of Butchers and their guests was evident as they arrived at the Hall for our Christmas lunches with presents and gifts for children who will be required to spend Christmas in hospital. Thanks to Theodora Children's Charity we were able to visit the children's wards at Lewisham University Hospital. Members are assured that through their kindness much joy and happiness was provided to the children and their families. P/M Ian Kelly.



Golfing triumphs put on hold

Public health concerns are understandably high at present in light of the emergence of Covid-19, the consequence of which is that the calendar of sporting events for 2020 has been decimated. The Spring Meeting and AGM have therefore been cancelled.



Originally the Autumn Meeting was intended to be held at the incoming Captain, Peter Allen's home club in the Coventry area. But cognisant that this might dissuade some members from participating at a time when any sense of normality may yet to return and



camaraderie will be so important, Peter has asked that I investigate possible dates and courses for an Autumn Meeting in the Northwest London area. I shall be in contact with members once details are available.

The Captain and I look forward to seeing fellow golfers and their guests later in the year but in the meantime we wish you all continued good health.
Liveryman Craig Hamilton

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