



The Worshipful Company of Butchers





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Dovecote Park are proud to support The Worshipful Company of Butchers and delighted to contribute towards the restoration of their historic Butchers Hall.



'Established in Yorkshire in 1997, Dovecote Park are proud to supply the very finest British beef, veal and venison to Waitrose supermarkets and other food service businesses nationwide'

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The Worshipful Company of Butchers

Newsletter Spring 2019

Master: Graham Baker

Clerk: Major General Jeff Mason

Newsletter Editor:

Tony Stanton

Production:

Food Manufacture

Editorial Committee:

Geraldine Cavener
(Asst. Editor)

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Geraldine@butchershall.com

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

Thanks to all who have advertised in this edition.

Thanks to Phil McCarthy for his photography.

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



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The Master Graham Baker

It has certainly been a busy first 6 months as Master! It has been a pleasure to represent the Company in and around the City at the various functions – and the question that is asked wherever I go is “When will Butchers’ Hall be open?”, usually followed by another question “When will the carvery lunches start again?”.

I am pleased to report that the rebuilding of the Hall is well underway and I have been to visit it on a number of occasions. Whilst still very much a building site at the time of writing, it is now taking shape with the extra floors and roof garden in place.

There is still a lot to do but we hope very much that the 2nd September opening date will be achieved.

The first event is a Consort Lunch booked on the 3rd September, organised by Liz to entertain the many consorts she has met in her year.

A number of test events in late August are planned, details of which will be advised later.

We are on budget but still need more money to complete everything.

There are many sponsorship opportunities and a chance for every Liveryman to purchase a table or a chair.

I would like to thank all the Members of the Court and our loyal Staff for their support with the tremendous amount of additional work currently ongoing to finalise the rebuild and refit. It is a mammoth task on top of everything else that we do.

The other big event is my charity. The Worshipful Co. of Butchers’ team who climbed Mount Kilimanjaro have been stars! They have put themselves through enormous physical demands to reach the top and, in doing so, have raised more than £70,000 towards The Cure Parkinson’s Trust. The Master’s Charity Ball



The Butchers’ Team at the 15th Interlivery Shrove Tuesday Pancake Race at Guildhall Yard organised by the Poulterers’ Company. Donna Smith, Lucinda Baker and Chris Benham



The Master was welcomed as a member, for a year and a day by Liveryman Eddie Honeywell, the Master of the York Butchers Guild at the Swearing in ceremony at Parish and Guild Church of All Saints. Followed by Shrove Tuesday Feast at Merchant Taylors Hall.

will be held on Friday, 17th May and I ask you to support this event by taking a table or individual tickets or helping with sponsorships etc. The Cure Parkinson’s Trust is a very worthy cause and, as those of you who were at February’s Court Lunch and heard Dr. Jon Stamford speak will know, there is a chance we will make a difference.

Liz and I have been to visit The York Butcher’s Guild and The Fleshers Of Glasgow. On both occasions, we were made most welcome. We have made many new friends and we look forward to continuing to do so during the final half of our year.

Graham Baker,
Master

The Master's Charity Ball

Friday 17th May, 2019
at the Guildhall



Raising funds for

The
Cure
Parkinson's
Trust

Champagne Reception

Great food and great wine!

Live musical entertainment by The Sessions

Raffle and silent auction

Liveryman 'Club Tables' available

Tickets £155 tables of 10 £1,500

tables of 12 £1,750

6.15pm till midnight

Black tie



The Master will match the sum raised on the night and donate to the Master's Million
Book online www.butchershall.com

Seeing is believing

They say a picture is worth a thousand words..... that's the approach I've taken here

The changes around Butchers' Hall are breath taking. There is no comparison between the dreary, drab, run down, Bartholomew Close of early 2015 and the vibrant, sophisticated, exciting neighbourhood we're now in the middle of. And that's just the outside!

Nobody could have forecast how the area was going to turn out, our challenge, which we're confident of beating on completion, is a building and facilities that not only match the surroundings but which, in fact, enhance them.

The Development team is hard at work, planning and rebuilding our site, leaving no stone unturned, literally, in the quest to deliver a Hall fit for purpose for the 21st Century and beyond.

Fibre optic Broadband, vital for the Conference market, is fitted up to the outside of the building and ready for interior installation when the time comes, the metal cladding on the roof terrace is nearly finished, as shown, adding an unique feature to a Livery Hall.

Next month sees the installation of the lifts and somehow that gives a big "thumbs up" signal.

Inside, the Design Team is busy "polishing" the offering to make sure the furnishings, fittings and everything related to the ambience, comfort and style of the surroundings will meet the high standards demanded by Liverymen as well as the corporate market place.

Oak tables and chairs have been designed exclusively, not only for the obvious comfort, hospitality and fellowship they deliver, but also to meet the demands of limited storage space as we seek to enhance our commercial return from the Hall. Folding timber tables, derived out of proven engineering have been



The roof garden under construction

designed to suit the specific needs of the particular architectural characteristics of our Hall. Butchers' Hall will be the only institution in the UK to have tables to this design. With no table legs to straddle, being able to hear the person opposite and no elbows in somebody else's soup, Court Lunches will never be the same!

Our unique "Smithfield" chairs have been designed to be comfortable, look good and appeal to a competitive corporate market too. The swept timber back will include an engraved Butchers' crest, and ensures that it remains visually and physically light. Stacking 5 high on a purpose built transport skate, the chairs are ideal for a busy Hall.

Work is in hand to bring together the individual items that will provide for a beautiful, refurbished atmosphere to delight all who visit. The limitations on space mean we have to be selective in the artefacts being brought out of storage; they have to be practical, versatile while adding to their new environment.

I can't wait to return to the Hall, I sincerely hope this has whetted your appetite too!

Assistant Gwyn Howells



Bartholomew Close with Butchers Hall under the scaffolding

Sponsor a Chair

For the sum of £500 Liverymen can be the proud sponsor of an unique Smithfield chair. While practical reasons dictate you won't be sitting in "your" chair when you come to the Hall, your name or title etc as is.... will feature on the brass plate featured in the photograph. Contact the office for details.



The Worldwide Web turned 30 last week and more than half the world is now "online."

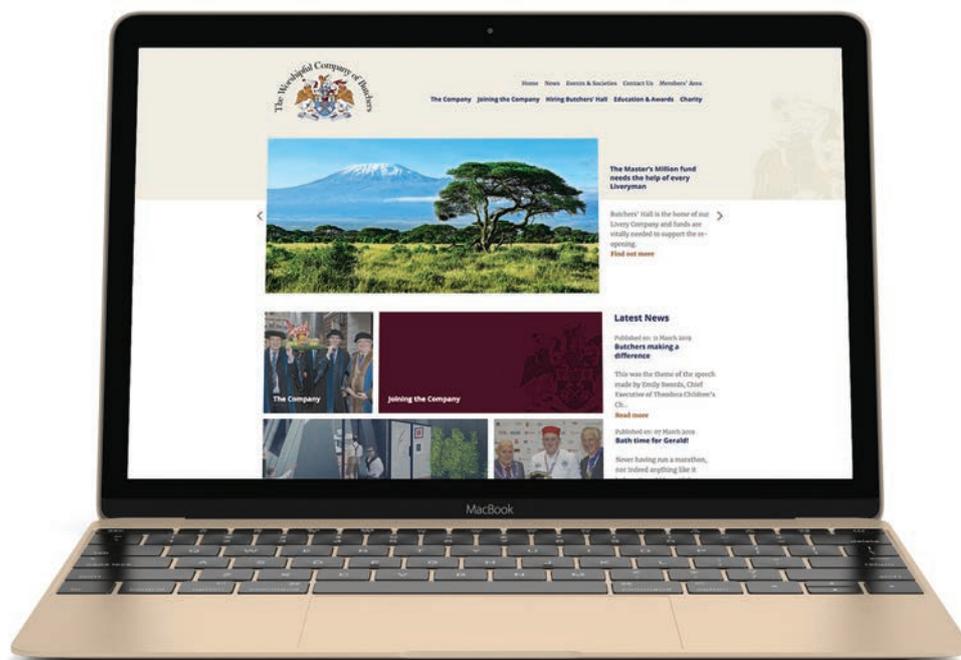
Such is the pace of change of communications these days that the image of an organisation is more often than not determined by its prime communication vehicle with the world at large, its Website, rather than, as in the "olden days," its branding, packaging or even Annual Report.

In today's society consumers will "Google" a company and, instantly, get access to all sorts of information, and be able to form opinions, about its structure, ethics, management, management style and values and, with a bit of searching, be able to get an up to date picture of its performance.

Although the longevity of the Worshipful Company of Butchers is undisputed and a lot of the charm and attraction of WCB derives from our heritage, standing, structures and reputation no institution, no matter how strong and established, can afford to stand still and do nothing in the face of such significant changes.

In light of this and, particularly given the commercial realities facing us with the development of Butchers' Hall, it's vital that we communicate the image of WCB, everything our organisation stands for, in the best possible light to potential customers. Our butchershall.com website is now very much our shop window and it's designed to do two things.

One half of the site, "Venue Hire," communicates the facilities on offer at the Hall. From room hire for a conference, a small meeting, a wedding celebration, a roof top jolly or a formal dinner, our Hall and its managers, Life's Kitchen, are there to make sure the event is perfect.



New Website, new opportunities

The other, WCB portion, completely rewritten to feature up to date, relevant, topical news stories and photographs has been relaunched recently and is designed to provide existing Liverymen, prospective new Liverymen, prospective customers of the Hall and the world at large, a proper and clear insight into the workings of the Worshipful Company of Butchers. It's designed and written to communicate what we stand for, our values, our contribution to society in the form of charity and education and, with topical photographs, the social part, that fellowship we are so fiercely proud of and guard so jealously.

Restricted access to the Member's area gives Liverymen a chance to look behind the scenes and in some depth at our committees, their structures and objectives as well as having access to booking WCB functions.

It's not surprising, really, given the fast pace of our industry, that Liverymen have embraced the technological opportunities provided by the development of the Worldwide Web. Nearly 90% of Liverymen use email and most bookings for functions are done online.

The newest part of the website is designed to help communicate our image properly as well as to improve our communications,

across the board.

We're determined to keep the website fresh and will be challenging the organisation. We're going to be looking at opportunities to streamline the booking process to save time on administration and costs and will be looking to Committee Chairmen to provide better information, faster, so you can be informed, fully, about what's going on.

If you haven't done so please do take a good look at the new website, if you haven't as yet embraced the internet, it's never too late to try.

Assistants Gwyn Howells and Rob Yandell

butchershall.com has changed, take a look

Meat Exhibition to be postponed

YPL Exhibitions has confirmed its decision to postpone this year's Meatup show, originally planned for October, because of "unique trading circumstances brought

about by Brexit".

Show director and Liveryman Graham Yandell said that the organisers had reluctantly come to the conclusion that Meatup could be adversely affected this year following a detailed analysis of the market, and the likely impact created by uncertainty in the UK at this time. "Not only are

some companies reducing marketing budgets over the short term, but we also recognise that potentially visitor numbers might also be adversely affected," he said.

A biennial event, the first Meatup took place in 2011 and there have been 4 shows over the period. The WCB has supported

all past shows.

"I think it important to highlight that other products in the Yandell Media portfolio are not affected in any way, including Meat Management magazine and of course we have other successful events scheduled for 2019 which will take place as usual," Mr Yandell concluded.

COURT LUNCHES

November Court Lunch

The November Court Lunch, at Ironmongers' Hall, involved Warden John Allton Jones welcoming Masters and Clerks of The Poulterers, Fruiterers and Farmers Companies before introducing Guest Speaker Peter Hart, an oral historian of the Imperial War Museum engaged in interviewing veterans of various conflicts since 1981 and the author of several books of the Great War.

Warden Jones also thanked Liverymen Amanda Snowie and James Buitelaar for generously donating the Dry Aged British Sirloin and Frank Parker Butchers together with Meat Management Magazine, the sponsors, for the award winning free range Pork breakfast sausages served during



Peter Hart

the reception, in celebration of the current "UK Sausage Week." The Master drank wine with new Liverymen Ian Affleck



Ian Rigley

and Ian Rigley, and Liveryman Bob Parker in recognition of his two years as an Assistant on the Court from 2007 and 2009 and



Ian Affleck

his contribution as a Co-opted member of the Investment Committee from that time until this year.



Sir Charles Dunstone,
Executive Chairman of
TalkTalk



Tony Morrow



Master Farmer enjoys a sausage!

December Court Lunch

The December Court Lunch, at Painters' Hall saw Proposer, Honorary Liveryman, Commodore Tony Morrow CVO, thanking Reids of Norwich generously donating the Pork Loins enjoyed at Lunch before welcoming Master

and Clerks of the Carpenters, Founders and Stationers Companies In Introducing Guest Speaker Sir Charles Dunstone, Executive Chairman of TalkTalk, Tony told us of the passion Sir Charles has in supporting young entrepreneurs, and his pride in having served

as a member of The Prince's Trust Council for 15 years, chairing it for six of those years.

Knighthood in June 2012 for services to the telecommunications industry and his charitable work, Sir Charles is currently Chairman of Royal Museums Greenwich.



Roger Anderton, Richard Norris and Robert Cannon



Ian Wright

January Court Lunch

The first Court Lunch of the year was held at Leathersellers' Hall, a fantastic venue enjoyed by Liverymen and guests.

Warden Margaret Boanas welcomed Guest Speaker Ian Wright CBE, Chief Executive of the

Food & Drink Federation (FDF), Masters and Clerks of the Innholders and Plaisterers, Liveryman John Cooper, President of our Golfing Society and Liveryman David Lidgate, Captain of our Golfing Society.

In replying to the toast to the

guests Mr Wright asked "It is right that people can choose how they eat and how they lead their lives, but industry needs to take on the challenge, to fight and stand up for itself". He further suggested that industry resource and run a campaign to deal with the

challenge."

The Master welcomed newly clothed Liverymen Roger Anderton, Robert Cannon and Richard Norris.

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



Elizabeth Baker and Dr Jon Stamford



Garry Dennis

February Court Lunch

The February Court Lunch at Ironmongers' Hall is scheduled to be the final such event before we return to Butchers' Hall.

The Master drank wine with new Liveryman Gary Dennis and with Liveryman Bill Lawes in recognition of his two years as a Court Assistant between 2000 and 2003 and his sterling work as a Co-opted member of the Investment Committee from that time until standing down last year.

Proposer Derek Berry thanked Aubrey Allen for the Dry Aged Beef before welcoming Masters and Clerks of the Brewers, Bakers and Apothecaries and introducing Guest Speaker Dr Jon Stamford of Cure Parkinson's Trust.

Dr Stamford, until (partial) retirement in 2017, was a scientific and advocate communications coordinator at the Cure Parkinsons Trust, the Master's chosen Charity for his year.

A neuroscientist by training, Dr Stamford spent some 20 years heading a research team into Parkinsons Disease, mostly at the Royal London Hospital and London Hospital Medical College, ironically, where James Parkinson himself had trained.

In 2006, when he was in his 40s, he was, himself, diagnosed with the same degenerative disease. His description of the effects of the disease, from a very personal as well as a clinical standpoint served to mesmerise the audience. His strength and resolve in the face of such adversity was truly an inspiration.

He, light-heartedly but convincingly, told us that the main objective of charities such as the Cure Parkinsons Trust was to put itself out of business. We all witnessed an inspirational, uplifting, motivating speech delivered stylishly and passionately to a spellbound audience.

March Court Lunch

The March Court lunch, at Painters' Hall, saw Proposer P/M Ian Kelly thanking P/M Mark Adams for supplying the Blythburgh Free Range Pork and welcoming the Masters and Clerks of the Pewterers' and Information Technologists' Companies before introducing Guest Speaker Emily Swords, Chief Executive of Theodora Children's Charity.

Theodora, a beneficiary of one of the two Major Awards made, on a three year cycle by our Charity Committee, believes that all children deserve laughter and its mission is to improve their experience of hospital.

In thanking the WCB and

Liverymen for their continued support of Theodora, "and all the children we've made a difference to"

Emily related the real life experience of a 7 year old patient whose mother had been moved to write to thank the Giggle Doctors visiting the Royal Marsden Hospital and for making such a difference to her daughter's time in hospital. The weekly visit of the Giggle Doctors brought such joy and laughter and had become a real highlight and something her daughter looked forward to.

The Master drank wine with new Liveryman Colin Duffy and wished the Kilimanjaro Team well as they were flying out the next day for their epic climb!



Emily Swords



Colin Duffy



Butchers Climb Kilimanjaro!

Two Years ago, in the pub, what seemed like a good way of fundraising soon became a reality. Kilimanjaro was the target and I soon had 9 other 'very keen' volunteers to join in on sharing a life time opportunity of conquering the largest mountain in Africa,

The Cure Parkinson's Trust was our charity and our very high target of £100,000 was set.

The 8th of March we set off on our trip. Tensions were high, facing the unknown was lurking in front of us and all didn't quite know what to expect. We soon got into some issues even as we boarded the plane. When Andrew Parker and Martin Pointon tried to turn left on the plane and were told to go right, the dark reality soon loomed when they realised that economy was not a myth!

On arrival, two vehicles took us to our first Lodge. After breaking down 4 times during our 20-minute transfer the team were asking me what I had got them in to.

Our next stop in Merangu was to be our last place of stay before the climb. Met by Abraham, our tour guide, we were briefed on what we were about to do and what we were about to be faced with.

The next morning, we got a transfer to Rongai Gate, which sat

Team members: Liz Alexander, Lizzie and David Baker, Jo and Tim Stone, Lucinda and Charles Baker, Andrew Parker, Steve Chick and Martin Pointon

at 2364m above sea level. On the journey up we started to get some views of Kilimanjaro. This single standing mountain was an awesome sight as we approached the gate to the national park. We were greeted by 38 porters, guides, helpers and Milton the cook. These people were soon to become our family for the next 6 days.

We arrived at our Simba camp 2671m above sea level. This short walk of 4 hours, up and down through a Tropical forest was hot, humid and drained a lot of energy. Kilimanjaro was not going to make this easy for us.

We had our wake-up call at 6.30am with a bowl of warm water and the instruction of washy washy. Trying to find what you need to wear and whilst crouched in the very restricted area of the tent, would soon bring many of us to breaking point.

Breakfast at 7am, porridge, bacon, egg, fruit and toast. We thought this was brilliant a full breakfast every day..... that was

the last time we saw the bacon and the porridge washed down with honey was the main staple food we had for the rest of the trip.

We had 5 main guides, Abraham the senior guide and tour leader, Haance, Simon, Innocents and King James all of them took turns in leading us from the front. "Pole Pole" were the words followed by "sippy sippy". Walk slowly and keep drinking.

The treated water had an acquired taste but luckily with the flavourings that some of us brought with us it became more bearable to drink.

We set off on our second day loaded with about 7kg in our back packs. We had 3-4 litres of water, snacks and spare cloths. The weather could change at any point and the mountain would not warn you. It was very hot and humid within the hour Liz, feeling light headed, fainted. Luckily Tim and Andrew were there to catch her and bring her safely to the ground. Liz was soon back on her feet and

leading the team to the next camp. Kilimanjaro was just starting to test us, and she kept reminding us who was in charge.

The terrain changed and faced with very uneven and unstable ground we safely made it to Kikelelwa Camp 3600 metres above sea level. A few of us started to suffer from headaches and slight dizziness. We were told to eat, drink and rest and this is exactly what we did. Camp at night was getting quieter as energy levels started to diminish.

Early morning call at 0630, "washy washy" this was starting to feel like ground hog day.

With a climb of over 700 metre of altitude over a distance of 18km taking 6 hours was our next big test. Legs getting heavier and limbs hurting. Altitude was starting to mess with our breathing, our minds and our emotions. Doubt started to cross my mind... how on earth am I going to make it.

At some point everybody had a low. This is where team work really kicked in. There was always somebody to hug and to be reassured that you will be Ok and to stay strong. The bond in the team was getting stronger and stronger.

Day 4, a gruelling 7 hour climb over volcanic rock and through a

The just giving page will be open until the end of April

bleak lifeless landscape which can only be described as like walking on the moon's surface. We were heading towards base camp, Kibo Hut 4720 meters above sea level. We arrived there in the heat but as soon as the sun disappeared the temperature plummeted to sub zero and then the hail started to hit camp.

We had to be up at 11pm and ready to start the final ascent at midnight, having slept in what we were climbing in to help stay warm. We begin the 1000m climb in pitch black with only our head torches lighting up the feet of the person in front. The African sky was littered with the brightest stars. A sight I shall never forget.

With only 50% oxygen, every breath was an effort. Shuffling feet was all you could do on the steep shingle paths and navigating even the smallest of rocks was an arduous task. Tanks were now running low; our legs and feet were like lead. With sleep deprivation to add to all of this many of us were starting to feel the effect of altitude sickness.

King James our guide sang all the way up which helped us keep momentum. Soon the mesmerising Sun began to rise, and we could now see the beauty of Africa below us. We dug deep and took energy that we have never asked for before from our minds and bodies to complete the final ascent.

At 0715 am we finally reached the summit of Gillman's Point of 5685m. It took a few seconds for it to sink in, but we had done it and all of us had made it. Emotions were uncontrollable, tears of Joy and success. This amazing adventure had only been possible because of the strength and resilience of the people within the team.

Liz, Jo, Lucinda, Lizzie, Martin and I decided to take the extra 2-hour hike to Uhuru Peak with stood at 5895m whilst Tim, Andrew, Charles and Steve started to make their descent.

Every step seemed to take every last bit of energy we had but before long another milestone was reached. We were officially the highest people in the whole of Africa. With 360 degree views, we marvelled at the crater of Kilimanjaro, its silent glaciers and



the flat plains of Africa below.

Now the walk down. Every few metres the air got better you could feel the oxygen pouring into your lungs and the head ache eased. Coming down was far quicker but as hard if not harder than going up. Legs were burning now as we almost skied down the scree. The dust and heat were getting more and more intense. 14 hours after beginning our ascent we were back at base camp damaged but not beaten. 45 minutes rest and were off again on another 10km hike.

Kilimanjaro was not going to let us go. It felt like she wanted more out of us even though we had

conquered the summit.

Knees, hips, ankles and joints had taken such a pounding that walking on the flat even hurt. Obstacles still confronted us – dried river beds with loose boulders and rocks caught a few of us by surprise. After nearly 18 hours of the hardest, toughest and near on impossible hiking any of us had ever done we were at Horombo Huts, 3720 meters, dropping 2176 metres in one day.

11 hours sleep and one last washy washy.

But before we left our team of 38 porters and guides, they joined together in traditional African

song. We had struck a friendship and relationship that I will never forget and without them nothing would have been possible.

It was time to say goodbye and finish what we set out to do. Six more hours of trekking through the rain forest. Seeing life again, butterflies, monkeys and other native animals. The sheer smell of vegetation after days of dust and let's face it pretty smelly tents was amazing.

Marangu Gate was our final destination, mission complete. I have never put my body through such punishment and pain. Never did I expect it to test me as much as it did. I really learnt so much about myself, life and especially the people I had around me. To be part of a team with friendships that grew so close and tight in such a short period of time will be a life experience I will never forget or let go of. A great privilege to have shared an amazing adventure with such amazing people and a true example of the fellowship that is so apparent within this company.

On top of that we have raised over £60,000 and that is all thanks to everyone one of you and we cannot thank you enough for helping us to achieve that. A truly amazing amount that is beyond our expectations.

I will leave you with this, a saying I heard on the trip by one of our guides that had a real impact on me..... 'Pain is temporary, Pride is forever'.

Assistant David Baker



Institute of Meat and Worshipful Company Butchers Annual Prize-giving 2019 is a Royal Celebration

In a tradition dating back over a quarter of a century, the Institute of Meat (IoM) and Worshipful Company of Butchers (WCB) today awarded the achievements of apprentices, employers and training providers at their annual prize-giving event, held at The Painters Hall, London.

The event, a highlight in the meat industry calendar was attended by a very special guest of honour this year, HRH The Princess Royal, Past Master of the Worshipful Company of Butchers and Fellow of the Institute of Meat.

Over a hundred guests attended the prize-giving and 12 category winners were presented with their awards by HRH The Princess Royal and Institute of Meat Chief Executive, Keith Fisher (MB.Inst.M).

The awards and winners were: (See table)

The overall winner, the **‘Champion Meat Apprentice of the Year’**, chosen from the individual categories, was **Jack White, from Cranswick Country Foods**. He receives a winner’s trophy and certificate, a year’s free membership of the IoM and an additional cash prize of £500.

Commenting on this year’s prize-giving Keith Fisher said,

‘These awards are always a special occasion, in that we are safe-guarding the future of the

AWARD	SPONSOR	WINNERS
Best New Apprentice	Seymour Manufacturing International Ltd	Rosie Masters
Best Retail Butchery Apprentice	National Craft Butchers	Robert Smith
Best Independent Retailer Meat Apprentice	Paul Edkins Memorial Cup Worshipful Company of Butchers	Sally Capstick
Best Multiple Retailer Butchery Apprentice	Sealed Air Ltd	Dan Turner
Best Meat Processing Apprentice	Oakfield (Foods) Ltd	Jack White
Best Abattoir Worker / Apprentice	Windsor Food Machinery Ltd	Jonathan Seville
Best Poultry Apprentice	Poulters’ Company	Eva Szabo
Best Meat Apprentice Showing Real Management Potential	Kenneth Jenkins Challenge Cup Worshipful Company of Butchers	Joseph O’Sullivan
Lord Graham Endeavour Award	Food Manufacture	Samuel Newey
Best Company Training Scheme	Fred Mallion Bowl Institute of Meat	ABP UK Talent Academy
Best Meat Training Provider of the Year	Worshipful Company of Butchers	MEAT Ipswich Ltd
Champion Meat Apprentice of the Year	Meat Management Magazine	Jack White

meat industry. Many of the recipients of today’s awards will go on to become the next generation of meat industry leaders.’

In addition, 7 experienced butchers who had met the Institute of Meat’s rigorous criteria were awarded IoM

accredited Master Butcher status, MB.Inst.M. They were:

David Corbett, Josh Douglas, Peter Horton, Simon Hoyland, Timothy Rowe, Jon Rae and Tony De Sousa. De Sousa and Rae became the first South African

butchers to be recognised in this way by the IoM.

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

Gary Baker Award Winner 2018

Kate Maddy was the 2018 winner of the Gary Baker Award following a hotly competed interview process last October. Kate is in her final year at Harper Adams University studying for BSc with Honours in Agri-food Marketing with Business Studies. After previous work experience with a major retailer and on a beef and sheep farm, she spent her placement year with ABP working in the technical departments at their sites at Shrewsbury and Ellesmere in Shropshire.

Engaged in All Parts of the Business

In Kate's time at ABP she had a chance to engage in various parts of the business, including departments concerned with retail specification, quality assurance and technical account management. She also completed projects connected with all aspects of the business; examples included assessment of animal welfare in the lairage, assistance with BRC and Red Tractor audits and a review of the metal detection procedures.

She experienced the challenges of being a quality assurance operative in the boning hall with its busy environment and the need to work closely with other colleagues. She learned about the different technical requirements of



the various customer specifications and how there was a constant need to adapt to changes in these.

Her particular interest in meat quality led to Kate pursuing further research in her final year dissertation at Harper Adams. The objective of this will be to identify if there are significant differences in quality between breeds and ages of cattle at three separate points in the maturation process. She is excited about her research and is setting her sights on getting it published in due course. She acknowledges the great help, encouragement and support she has had during her placement year with ABP as well as from staff at Harper Adams. She says that she

would not have had the chance 'to carry out a dissertation project I'm so passionate about without the links and relationships that I have built up during my placement year'.

Wanting to Work in an 'Exciting' Industry

Kate is committed to taking up a career in the red meat industry. This is not only because it is an 'exciting' industry to be part of but also because the next few years are going to be a time of change in view of the increasing need for greater efficiency and integration. She sees her future in a project-based role with a major beef or lamb processor carrying out

applied technical research to improve product consistency and quality.

Kate received her award from the Master at the Butchers' Company Court lunch at the Ironmongers Hall in February. Assistant David Baker was on the panel interviewing candidates for the award. He commented 'Kate came across very strong competition from other contenders. However, she not only showed a really good understanding of the practical side of beef production but also a great enthusiasm for her beef quality project and for the industry as a whole. She was an outstanding winner of the award'.

Did you know...

That you can buy or download photos that have been taken at our events by Hon. Liveryman Phil McCarthy. The link will be added to our new website shortly, or contact the office for information.



The Boar's Head Ceremony

In December, after a delicious lunch at Pewterers' Hall with sausages from Liveryman Andy Dalton, The British Premium Sausage Company, The Master and members of the Court and Livery processed, accompanied by the British Imperial Military Band Corps of Drums together with Police escort to Mansion House.

The historical re-enactment of the centuries old custom of providing a payment of a Boars Head to the Lord Mayor for the loan of land to the Worshipful Company of Butchers to clean the carcasses of their animals provided an entertaining interlude to the workers of Cheapside as the procession passed to Mansion House.

The Lord Mayor accepted the payment which had been prepared by the Food Services of the Defence Royal Logistics School.



Major awards to charities

POLICY AND CRITERIA TO BE CONSIDERED IN RESPECT OF GENERAL CHARITABLE DONATIONS MADE BY WCB

The Policy of the Worshipful Company of Butchers (WCB) is to support selected charities with awards using the investment income generated in each financial year (after governance costs). Due to the limited income generated the Policy is that two (but no more than 3) charities are beneficiaries of Major Awards and a number of Minor Awards should also be made.

The following criteria are guidelines for the Charity Committee when considering the beneficiaries of Awards. The criteria are divided into essential and desirable and it is suggested that 3-4 essential criteria need to be met before supporting a particular charity is agreed.

Essential Criteria – Major Awards

- A limited number of charities to be supported with meaningful sums which should be in the region of £20000 per annum plus any additional sums during the period of award as may be available subject to the overall funds available and other commitments.
- Annual donations are linked to investment income generated. Support should be provided for a period of at least 3 years
- WCB should have a demonstrable relationship with the charity eg WCB providing practical engagement as well as financial support but it is recognised that the work of some Charities may preclude this.
- The Charity should provide accreditation of WCB that enhances the profile of WCB.

Essential Criteria – Minor Awards

- Minor Awards will be made to a limited number of good causes

with which the WCB is linked and represented.

- Minor Awards will be reviewed annually but can be expected to be repetitive due to the nature of the "good cause". In that respect the Charity Committee will receive guidance from the Clerk.
- Minor Awards are as much a commitment as Major Awards and must be considered simultaneously against the funds available for distribution.

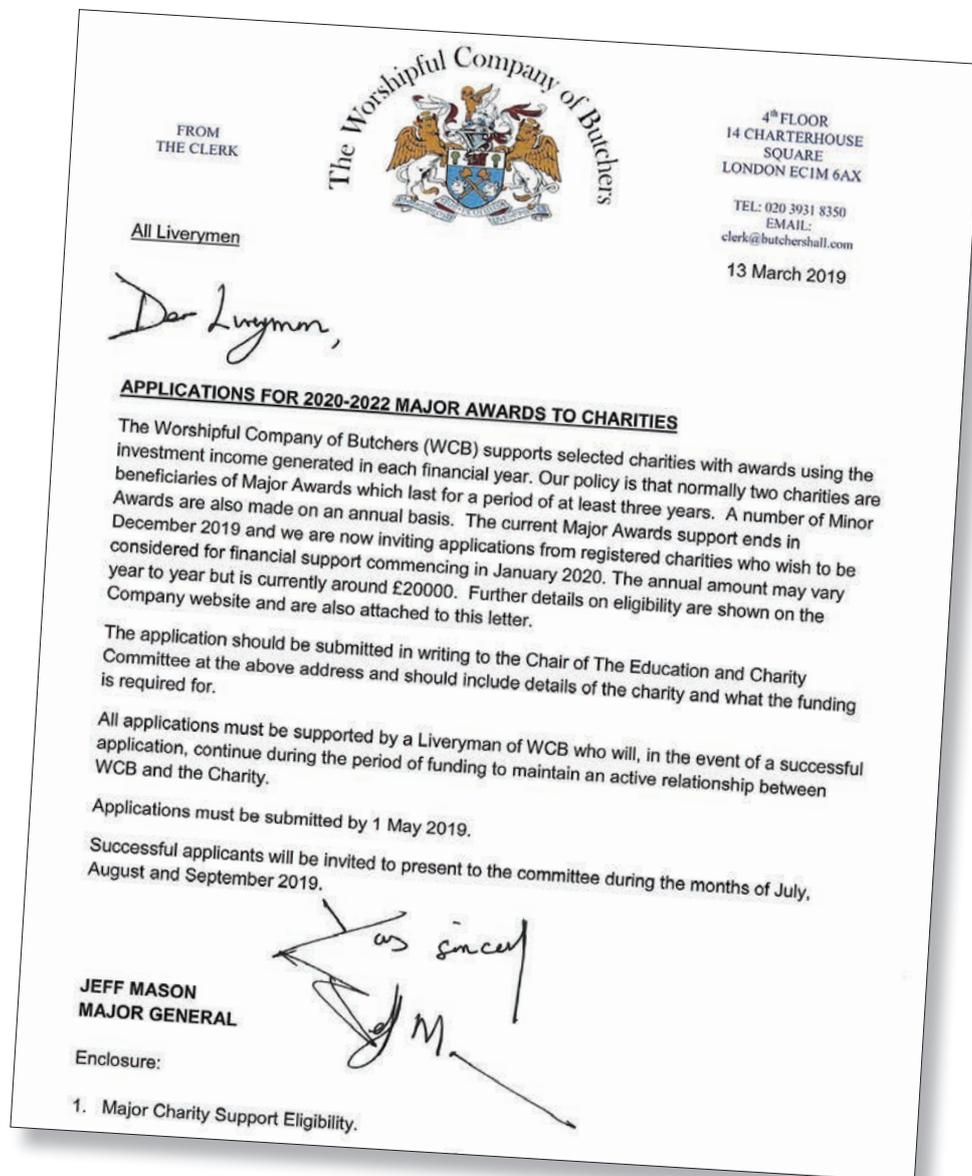
- Minor charities, such as hospices, do not necessarily require to have a national footprint.

Desirable Criteria for Major Awards

- Preferred charities to have nationwide rather than London centric activities
- Dependent on successful relationships consideration should be given to extending the initial

period of 3 years.

- Potential reciprocity, if appropriate, should be sought through hire of Butchers' Hall and/or involvement and acknowledgement of WCB through PR and other events.
- The administrative expenses of the charity should be reviewed and considered reasonable in the context of the scope and size of the charity.



¹ In times of plenty donations can be increased or additional charities can be selected. In reduced times commitments may have to be reduced. Available funds are advised by the Finance Committee and must be periodically reviewed in each financial year before additional commitments are made. It is therefore preferable not to identify maximum commitments at the beginning of each year. ² The number of extension years will need to be considered on a case by case basis.

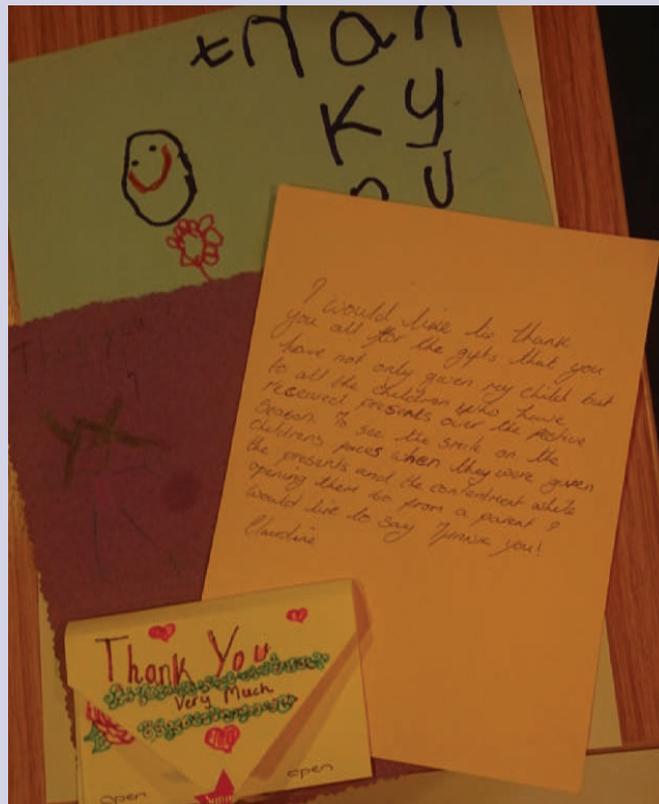


Christmas presents for St Mary's Hospital

We were again overwhelmed by the generous support of liverymen and their guests who provided Christmas presents for children spending Christmas in St Mary's Hospital Paddington.

It is clear from the letter of thanks received that the gifts were gratefully received. St Mary's is one of the many hospitals the Theodora giggle doctors attend in order to bring relief and comfort to children and their families during what can be a very difficult period in their lives.

Past Master Ian Kelly



*I would like to thank you all for the gifts that you have not only given my child but to all the children who have received presents over the festive season. To see the smile on the children's faces when they were given the presents and the contentment while opening them, so from a parent I would like to say. Thank You! **Claudine***

BDCI Festival Chairman – Liveryman Jo Discombe

The BDCI welcomed Liveryman Jo Discombe as their Festival Chairman for 2019. With 33 years' experience in the meat industry, she has an infectious enthusiasm and passion for the industry and will be a fantastic ambassador for BDCI.



Artisan in Belfast and has spent the last 7 years in innovation.

Jo said, "Having first worked in the industry at the age of 14 in a wonderful butcher's shop I am extremely touched and very proud after 33 years in the industry to have

been asked to be BDCI Festival Chairman. The charity means so very much to me and I intend to spend my year raising as much awareness, and of course funds, as I possibly can."

BDCI have announced that their annual fund-raising golf day will be on Tuesday September 11th. It will be held again at Surrey Downs Golf Club in Kingswood, Surrey. Email joanne@finnebrogue.com

Congratulations to:
Liveryman Walter Balmford MBE was recently presented with a Fellowship of the City and Guilds London Institute by the Lord Mayor The Rt. Hon. Alderman Peter Estlin.
Liveryman James Kittow who received the Best Farm Processor award in the Cornwall Farm Business Awards.



DATES FOR YOUR DIARY



MAY

Thursday 2

The Court and livery Luncheon at Painters' Hall.

Tuesday 14

Meat Business Women at Painters' Hall. 9-30am – 4.00pm Headlined by Temple Grandin, the world-renowned American professor of animal science. Past Master

HRH The Princess Royal will also be attending, www.meatbusinesswomen.org for details.

Friday 17

Master's Charity Ball at Guildhall – Full details page 5.

JUNE

Thursday 6

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

Friday 19

WCB Golf Day at Essendon Golf Course, raising funds for Master's Million.

Sponsorship from companies or individuals is invited for each hole at a cost of £250.

For further information contact Liveryman Alan Bird on alan@twocountiesfoods.co.uk.

Monday 25

The Election of Sheriffs at Guildhall followed by lunch at



Saddlers' Hall. Please note that only Liverymen admitted prior to May 2018 are eligible to vote on this occasion.

Painters' Hall. Guest speaker Sir Peter Kendall – Chairman AHDB.

JULY

Thursday 4

The Court and Livery Lunch at

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

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The 2019 City Food Lecture took place in London's Guildhall at the end of February attracting an invited audience in excess of 650 people. The lecture is organised by a committee from the seven City Livery companies with food industry links and includes a buffet supper served in the impressive setting of the Guildhall library. HRH the Princess Royal was present at the Lecture as well as Alderman Sir Alan Yarrow, representing the Lord Mayor; the invited guests consisted of representatives from food, agri-business, associated industries and academia. The Butchers Company plays a prominent part in the organisation of the event each year with our Clerk being Event Director.

Dominic Blakemore was this year's keynote speaker. He is the chief executive of the Compass Group - the world's largest food service business which operates in 50 countries, employs over 600,000 people and serves over 5 billion meals a year. It is perhaps better known through its subsidiary company brands such as Eurest, Restaurant Associates or Chartwells. In his lecture 'Trust and Tech - the Future of Food', he looked ahead to 2050 and set out his vision of where the food

Dominic Blakemore, CEO of Compass, shares his Vision for 2050 at the City Food Lecture



industry might be. In the discussion following his lecture he was joined by a panel consisting of Minette Batters, President of the National Farmers Union, Corinna Hawkes, Professor of Food Policy and Director of the Centre for Food Policy at City University and Tamira Treffers-Herrera, CEO Europe for Rabobank

In introducing his theme, Dominic emphasised that we are already witnessing some of the key future changes. He highlighted the importance of demographic factors - in particular, the very different attitude to life and society shown by Millennials and

Generation Z who already outnumber Baby-boomers. These younger population cohorts are driving change with food being seen as a 'form of identity, part of our social fabric and a hook for digital social media'. They are also demanding greater immediacy in 'what the consumer wants, when they want it and how they want it'. Added to this, there are growing concerns about diet and health, an insistence on greater trust and transparency and the need for sustainable priorities in our food systems.

He proceeded to show how new technology was already making a real difference in the food service sector. Although the food industry had been 'something of a laggard' in relation to technological developments, he was increasingly witnessing state of the art technology in different countries. He gave examples of robotics (the 'hamburger flipper'), the advances in augmented reality techniques, bio-engineering

developments, block-chain technology and artificial intelligence usage in menu creations - all revolutionising the way of working in different companies. However, this was only the start. He envisaged that Compass would change from being a food service business to a 'food life-style' business with a strategic focus on Performance, People and Purpose.

The discussion period ranged over a number of the topics in Dominic Blakemore's lecture. One key issue raised concerned the lack of governance at a global and national level on key food policy issues, in particular, diet and health. The Princess Royal in her vote of thanks emphasised the importance and link between two underlying themes in the Lecture - trust and technology; she proceeded to commend the speaker, panellists and chairman on their contributions to a stimulating evening.

Assistant Bob Bansback OBE



Taurus Lodge

The Masonic year is almost complete for Taurus. W Bro Jim Redmond as Master has enjoyed a successful time.

At the November meeting, he welcomed Master Butcher Graham Baker to our festive board and was pleased to present a donation to his charity from Taurus. The meeting was also attended by R W Bro Sir David Wootten (a past Livery master himself).

Graham and David thus had shared interest to discuss during dinner.

The January meeting was our traditional 'Burns Night Supper' and a usual was very well attended by members and guests of the lodge. In September, the lodge commences the anniversary year of its first centenary. W Bro John Wood will be installed as Taurus Centenary Master.

More on this topic in future update.

Taurus Lodge is the private lodge of the Worshipful Company of Butchers and can only accept liverymen of the Company as members. As such we are always ready to accept members of the Livery as Joining Members (members of other lodges) or candidates for initiation into Freemasonry into the lodge. Those

The WCB 200 Club Lottery

Have you joined the WCB 200 Club lottery yet?

Sign up to pay £10 per ticket, per month, to raise funds for the new furnishings of our renovated Hall and be in with the chance of winning a monthly cash prize.

Winners so far are:

November:

**Graham Youngman
James Wood**

December:

**Andy Dalton
Barry Chick**

January:

Giacinto Fusetti

February:

**Graham Youngman
P/M Mark Adams**

March:

**John Mabb
Linda Thompson**

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

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 at 07921 777559 or Edward.hoefling@btinternet.com.

WCB Golfing Society

Following on from a successful year under the stewardship of David Lidgate, who introduced the Society to Gerrards Cross Golf Club in addition to playing long-standing favourite The Addington, this year we shall take on the challenge of two new courses – Porters Park in Radlett, Herts and Faversham, Kent, home to Captain-elect, Chris Barkaway.

With the Hall still under redevelopment, I intend to hold the AGM, at which we shall install the incoming Captain and other posts, at the Spring meeting but this should be a brief affair that will not impinge upon our day's enjoyment.

Spring meeting – Porters' Park Golf Club, Radlett, Herts, Wednesday 1st May 2019

I shall send details to members early in April but should anybody wish to join us for the day, please do not hesitate to contact me at craig_hamilton@btconnect.com or by telephone on 07764 673 483.

Autumn meeting – Faversham Golf Club, Belmont, near Faversham, Kent, Thursday 26 September 2019
Other events that we would like to attend and which you should place on your calendar include:

The Prince Arthur Cup – Walton Heath Golf Club, Thursday 16th May 2019.

We have yet to hear whether we have made the cut for this year's competition following a poor performance in 2018 but we live in hope.

Horners' Trophy – Ashridge Golf Club, Wednesday 12th June 2019.

Another beautiful course set in rolling Buckinghamshire countryside, this event is a joy to attend, in particular given the impressive lunch served. We Butchers have won the competition twice in the recent past and should attempt to wrestle the trophy away from its present holders. Expressions of interest will be welcome from all.

Master's Golf Day – Essendon Golf Club, Wednesday 19th June 2019.

This will be the second meeting to raise money for the Hall and many Butchers will already have committed to attend as part of corporate teams but places are available for individual golfers either to amalgamate into a team or to join any grouping that is short of players. The event is arranged by Alan Bird – Alan@twocountiesfoods.co.uk and was a fine experience last year but I shall pass onto Alan details of any individual members who would like to join Chris Barkaway and me or to play within other groupings.

LOGVEC/Ray Jeffs' Trophy, Hartley Wintney Golf Club, Hampshire, Thursday 25th July 2019.

LOGVEC raises money to allow disadvantaged children from inner-London schools access to the Duke of Edinburgh's award scheme.

It was a delight to see a



number of returning members and new recruits last year and we shall hope to receive more during this campaign.

Should you too wish to join, the Society offers two days per year of friendly competition and camaraderie at some of the finest golf courses in the country, catering for members of all ages and abilities. We would welcome any new, returning or budding members to our events, which are designed to be convivial days out alongside like-minded people. Should any member of the Company or persons allied to the meat trade wish to play at future events, either by themselves or with guests, details may be obtained from the Captain, me – craig_hamilton@btconnect.com, 07764 673 483 or via Geraldine in the office at Charterhouse Square.

Craig Hamilton
Honorary Secretary

WCB Shooting Events

Wednesday, 8 May – Annual Clay Pigeon Shooting Competitions, West Kent Shooting School, Paddock Wood, Kent.

The cost is: Novice Competition – 70 clays and cartridges, with instruction and bbq lunch £70 per person. Open Competition – 100 clays and cartridges (no tuition) and bbq lunch £78 per person.

In addition – Three Man Team Flush 60 targets cartridges included with loaders (the teams are drawn out of a hat on the day to be fair to everyone) - £14 per shooter.

Please pay the Shooting School direct
www.westkentshooting.co.uk



Friday 31 May - Inter Livery Rifle Shooting Competition is at Bisley is on - Friday 31st May.

DISCIPLINES - The disciplines for the day will be:

- 1) Target Rifle – shooting at 900 yards (depending on weather) with open sights;
- 2) Sniper competition at 300 yards using a rifle with telescopic sights

shot at a camouflage target;
3) Black powder pistol – using pistols current in the American civil war period to prove that cowboys really could not miss;
4) .22 rimfire Gallery rifle shooting – new targets evolve every year – always different;
5) A new event, the running boar – a running target that was for many years an Olympic sport and our coach will be the last UK medal winner at this event. Shot at 50 yards with a .22 – huge fun.

The cost is: £350 per person
Anyone interested in taking part should contact our Shooting Team Secretary/Captain Julien Pursglove on Julienpursglove959@btinternet.com 07544 997859

OBITUARIES

The Company is sad to report the deaths of:

Mrs Margaret Pooley, wife of **Past Master Robin Pooley**.

Mrs Audrey Edkins, widow of **Past Master John Edkins**.

Bryan Cockburn, Liveryman since 1990. Bryan was Life Hon Vice President and Past NFMFT President (1992/93) and Fellow of the Institute of Meat.

David Leith, Liveryman since 1985.

Laurie Marchment, Liveryman since 1985.

Robert J Tyler OBE, Liveryman since 1962.

Bryn Williams, Liveryman since 1985.

Michael Aiken, Liveryman since 1978

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