



# *The Worshipful Company of Butchers*

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# Contents

## The Worshipful Company of Butchers

### Newsletter Autumn 2018

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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 Geraldine. Tel: 020 3931 8350



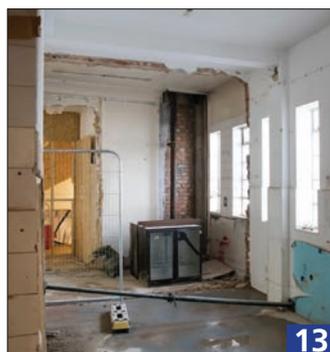
5



8



11



13

## MASTER'S COLUMN 4

## ADDRESS TO COMMON HALL AND KILIMANJARO CLIMB 5

## COMMON HALL / NEW COURT 6

## NEW ASSISTANTS 7

## COURT LUNCHESES, DINNER AND WARWICK CASTLE 8 – 9

## INSTITUTE OF MEAT, NUFFIELD SCHOLAR 10

## MASTER'S MILLION GOLF DAY 11

## BUTCHERS' HALL UPDATE 13

## THEODORA CHILDREN'S CHARITY / TEACH FIRST 15

## DATES FOR DIARY 17

## WCB GOLF SOCIETY / TAURUS LODGE 19

# The Master GRAHAM BAKER

To be elected Master of the Worshipful Company of Butchers is one of the greatest accolades I have ever received. Not only is it the culmination of many years as a Liveryman and Member of the Court, the role has a much greater significance: it is the honour of representing our Company within the City and to maintain its profile within the square mile. I follow in the footsteps of eminent Masters by whom I have been preceded. However, I am acutely aware I am a custodian of the role for future Masters and as such I intend to uphold the traditions of the Company while also doing my utmost to prepare it for a secure future.

Our Company is renowned for its hospitality extended to Liverymen and non-Liverymen alike. The fellowship within its membership is equally a feature of which we can be immensely proud. However, it is our close links to the meat trade – the trade which bears our Company name – which makes us prominent within the City.

The Company has a difficult year ahead as the work on our Hall comes to a conclusion. We aim to re-occupy in July and enjoy our first Court and Livery lunch there in September 2019. The Company is fortunate to have amongst its membership many Liverymen with relevant expertise and dedication. In particular, I must pay tribute to my predecessor, Geoff Gillo, for steering the Company through difficult negotiations and ensuring the project went ahead.

The meat industry has been all around me for as long as I can remember. I grew up on a livestock farm close to Rugby, the youngest of four sons. My father not only farmed but also ran the abattoir in Rugby. Seeing livestock come and go and being in and around a slaughterhouse means



**The Master and Mistress and son George at this year's Sheep Drive across London Bridge**

the industry is deeply rooted within me. I was educated at Lucton School in Herefordshire from which I went to Blackpool Technical College. There, studying the Institute of Meat course, I attained my Final Certificate together with passing the Food Hygiene and Meat Inspection exams. Sadly, my father died when I was ten years old so it was my three older brothers Roger, John and Edwin, whom I joined in the family business once I had left college in 1970.

Over the following decades

together we built a successful business known as Midland Meat Packers. At its zenith we developed the capacity to slaughter 800 cattle a day. A large proportion of what we produced was exported. The remainder was largely packaged either for manufacturers or the domestic retail market. The business expanded: we farmed 4,000 acres, had a transport business and in the late 1980's developed a pet food manufacturing business.

Those exciting times came to an abrupt halt with the BSE crisis of

1996. It hit the business very hard. Eventually, the meat business closed. After the various remaining businesses were restructured, I was able to buy out the pet food business in 2007. Subsequently, I built a new purpose built factory which I continue to develop. Thus my connection with the meat industry continues: each week Butcher's Pet Care buys some 1,500 tonnes of by-products.

I have been involved with the wider meat industry over the years by, for example, being Chairman of both the Institute of Meat and the Meat Industry Training Organisation and also a board member of the Meat Training Council. In addition, I have been involved in other charitable work and for a number of years have been an Entrepreneurial Fellow of the Prince's Trust.

I am married to Elizabeth. We live near Stratford-upon-Avon and have three children. I also have three children from a previous marriage. Elizabeth and I are looking forward to the forthcoming year and intend to do our utmost to further the aims of the Company. I was so proud when she became a Liveryman earlier this year.

For my charity I am supporting the Cure Parkinson Trust as Elizabeth was diagnosed with Parkinson's in 2008. We are impressed with their work and very much hope we can help them find a cure for this debilitating illness. We will also support the Master's Million. We both wish my nephew Assistant David Baker and his team (which consists of Liverymen and family members) well in their planned ascent of Kilimanjaro next March in support of both causes.

I hope I can rely on all Liverymen to support the good causes this year and that we will be able to have that lunch in Butchers' Hall in September.

# ADDRESS TO COMMON HALL

## SEPTEMBER 2018

### Wardens, Assistants, Past Masters, Liverymen and Clerk, Ladies and Gentlemen

**T**hank you for the great honour of electing me to be your Master for the coming year. I hope that I prove worthy of your trust and represent this proud and ancient Company in a manner befitting its history.

Before setting out my goals for the year ahead I would like to pay tribute to the outgoing Master, Geoff Gillo. This has been no ordinary year for a Master. It hasn't just been a year of turning up for pleasant lunches and dinners: it has been a real hard graft. The start of the rebuilding of the Hall has been a great challenge. Many of you will be unaware of the extent of the effort required to ensure it happened. You may also not know that there was a real chance that it might not proceed at all as the finance was so tight.

Geoff has also overseen the restructuring of the committees to meet the new challenges. This, on top of attending some 200 events and Glenise 150 – possibly a record! I am sure time will show the great work they both have done.

I intend to continue his work, see the Hall re-open on time and consolidate the committee structure.

The Clerk has already elaborated the progress of the redevelopment. It is on track both in timing and cost, although it is exceptionally tight. It is imperative that we have the Hall back in June to allow the final fit out for a September opening.

It is a personal target of mine to hold the September Court Lunch (my last as Master) in the Hall, followed a week later by Common Hall. The first in House for five years. This is not just a minor ambition: we are desperately relying on Hall income from September.

Life's Kitchen – our venue managers - are

now actively marketing the Hall for events from September. Butchers Hall is our Hall: and we all need to help market and use this prestigious facility. For trade meetings and events, company AGMs, for private functions and celebrations. And, if you feel inclined, from 2020 weddings.

It will be a great venue. Please use it. I cannot over-emphasise the importance of the trading income to insure the future of the Livery as a whole. We are hoping Past Master HRH The Princess Royal will formally open the rebuilt Hall in either October or November. This will be a great opportunity for the Livery and the publicity would be very welcome.

The life of the Livery continues and the fellowship which is the heart of the Livery and has held up so well in our itinerant years. However the lifeblood of any organisation is recruiting new people. We wish to recruit the next generation of Liverymen and we are aware that times are changing. This Company has to appeal to people within the meat industry up and down the country. I hope I have the opportunity to visit some meat plants to further this aim. Please help recruit. We are holding smaller events to encourage engagement and fellowship with the widest possible number of our members.

The issue of fund-raising has been covered in detail by the Clerk. We are not a rich Company: we are sinking our cash and reserves in to this re-build. To any Liverymen here who have not contributed already can I make this plea? We need your help and support. For example, you can:

- Make a regular monthly donation
- Give a one-off lump sum donation
- Contribute towards or sponsor the purchase outright of furniture or fittings within the Hall

During the course of the next few months the annual donations we give to the two charities we currently support through our

charity investment fund will be reviewed. This is where we give a three year commitment to support their work. If anyone has a good cause they wish to support please let us know.

Finally, I would like to introduce my personal charity for the year.

In the same week in May 2008 two things happened, I was asked if I would be willing to join the Court at WCB that coming September, two days later my wife Elizabeth was diagnosed with Parkinson's Disease. Because of that I nearly did not join the Court but she insisted that I did and that we would make it work.

We became aware of a charity, The Cure Parkinson's Trust and we were most impressed with its work in both sponsoring and coordinating worldwide research into this debilitating condition. We have therefore arranged a dinner and fundraising event to be held in the Guildhall on Friday the 17th of May. We will work with The Cure Parkinson's Trust to make it an enjoyable and successful evening. Whatever is raised on the evening I will donate the equivalent sum to the Master's Million appeal to make sure it doesn't miss out.

I am so pleased that my Nephew Assistant David Baker is leading a team of Liverymen and family in an ascent of Kilimanjaro in March, a brave venture. Proceeds will be equally divided between The Cure Parkinson's Trust and The Master's Million.

This is your Livery and its future is in your hands and I look forward to working with members of the Court our loyal staff and Liverymen generally to forward our aims.

Thank you for putting your faith in me. As Liz and I look forward to the challenges of the year ahead I will do my utmost to justify that trust.

**The Master**

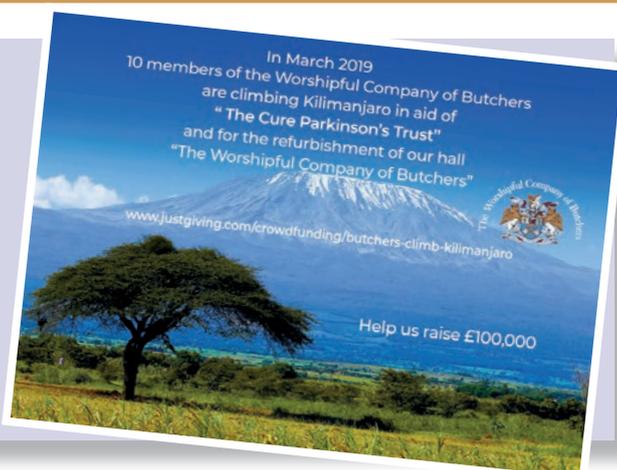
## BUTCHERS TO CLIMB KILIMANJARO

In March 2019 members of The Worshipful Company of Butchers and Family are climbing Africa's highest mountain, Kilimanjaro. The team are already in training!

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

They are hoping to raise £100,000 to share equally between 'The Cure Parkinson's Trust' and The Master's Million.

**For more information and to donate visit [www.justgiving.com/crowdfunding/butchers-climb-kilimanjaro](http://www.justgiving.com/crowdfunding/butchers-climb-kilimanjaro)**



# Common Hall 2018

On Thursday 13 September the Court left Ironmongers' Hall to process to The Priory Church of St Bartholomew the Great for the traditional annual church service, stopping for a glass of port gratefully supplied by The Worshipful Company of Founders at Founders Hall.

The Church was full of Liverymen and their guests who all enjoyed the service. The outgoing Master, Geoff Gillo, read the lesson and our Honorary Chaplain, The Reverend Marcus Walker read the sermon.

After the service partners of Liverymen attended a talk from Lifelites (the Master's chosen Charity) that was given in the Lady Chapel. Through the magic of technology, Lifelites gives life-limited and disabled children in hospices opportunities they wouldn't otherwise have.

Common Hall was preceded by an update from the Clerk on the



refurbishment of Butchers' Hall.

Graham Baker was elected as the new Master of The Worshipful Company of Butchers. Assistant John Allton Jones stepped up to be the junior Warden and Liverymen Rachel Griffiths, Bob Bansback and Alan Thompson were elected as the new Assistants.

Liveryman Mike Attwood proposed a vote of thanks to the Court and to Past Masters Mark Adams, Ian Kelly and Nick Anstee, who had all stepped down from the Court after many years.

P/M Mark Adams responded on behalf of the Court and thanked all Liverymen especially those co-opted members who had served on Committees during the year.

A reception and carvery followed, when Liverymen and their guests enjoyed delicious beef supplied by Paul Martinelli CC.

The next Common Hall will be held on Thursday 12 September 2019.

## THE NEW COURT

The following Liverymen were elected to The Court of The Worshipful Company of Butchers at Common Hall on Thursday, 13th September 2018.

### Master

Graham William Baker

### Wardens

Andrew William Parker  
Margaret Andrea Boanas  
Derek William Berry  
Christopher Frank Wood  
John Allton Jones

### Assistants

P/M Patricia Jane Dart  
P/M Stuart Peter James Thompson  
P/M Geoff Michael Gillo  
Timothy Peter Dumenil  
Gwyn Howells  
Stephen John Chick

Peter Howard Allen  
Timothy John Stone  
William John Jerney  
David Edwin Baker  
Anthony Michael Stanton  
Robert John Yandell  
Rachel Jane Arkwell Griffiths  
Robert John Bansback OBE  
Alan Paul Thompson

At the first meeting of the newly formed Court held on Thursday 20th September 2018, the following appointments were made:

### The Deputy Master

Stuart Thompson

### The Renter Assistant

Timothy Dumenil

### The Providitor

Andrew Parker

### Honorary Chaplain

The Rev'd Marcus Walker

### Almoner

P/M Ian Kelly



Warden John Allton Jones



The Providitor



The Renter Assistant



The Deputy Master



## New Assistants

### Alan Thompson

Alan's career in the meat industry started at the age of 18 when he joined the family run business, Thompson Ltd. This was a company specialising in importing containers of beef, lamb, pork and poultry from Australasia and South America. In 1985 Thompson Ltd was merged with other companies within the Hillsgate Group and was rebranded as "Towers Thompson Ltd".

In 1997 Alan and his fellow Directors approached Hillsgate for a Management Buy Out. Under their leadership the company diversified and added new complimentary divisions to the existing meat and poultry trading and wholesale meat depots businesses. The most significant expansion of the business was into the seafood industry when they acquired Rassau Seafood GmbH, a German Seafood Company based in Hamburg in 2007.

Towers Thompson Ltd can trace its history back to 1898 and this year the company has celebrated its 120th Anniversary. Today the business is an international food group specialising in importing, exporting and distributing high quality meat, poultry and seafood around the world.

After over 50 years in the business, Alan decided to retire and become a Non-Executive Director, maintaining a keen interest in the company.

Alan lives with his wife Valerie in Hertfordshire they have 2 daughters. Since retiring Alan has embarked on several sponsored walks for charity, such as the coast to coast challenge, Hadrian's Wall, and a marathon. He also enjoys travelling, playing golf, and relaxing with a glass of Argentinian Malbec.

### Rachel Griffiths

Rachel started her career with Waitrose Supermarkets in 1996 after graduating from Harper Adams University. Her first role was buying pork, bacon and sausages under the watchful eye of fellow liveryman Heather Jenkins.

She has held purchasing roles in both retail and foodservice industries before moving to ABP in 2004. Rachel's role changed and evolved over the ten years at ABP, ultimately leading to her role as Business Unit Director. In recent years Rachel has added another 'protein' to her portfolio moving to Moy Park Poultry in 2014 as Director of Business.

Rachel's engagement with, and passion for, the food industry is not restricted to the 'day job' and this ambition has led to exciting adventures overseas in support of the Farm Africa charity. Working alongside local women farmers in Africa, Rachel has dug fish ponds and made bee hives raising significant amounts of money for the Food for Good Campaign.

Rachel lives in Bedfordshire with husband Tim, son Hector (16) and daughter Scarlet (13). When not taxiing the children around the country or supporting sporting activity from the side-lines, Scarlet plays Lacrosse for England Academy and Hector is a keen Rugby player; she loves entertaining and spending time with family and friends.

### Bob Bansback OBE

Bob graduated in economics from Newcastle University and spent 2 years with VSO in a remote part of Sabah (North Borneo) managing agricultural co-operative schemes. He pursued a career in agri-food and completed a postgraduate diploma in agricultural economics at Oxford University. After working in a horticultural research institute, he joined the Meat and Livestock Commission (MLC) as an economist in 1969. One of his early responsibilities was to travel round the country briefing the meat industry on the implications of entry to the EU! At MLC he had the chance to be involved in a range of different responsibilities – including establishing MLC's export department - and became a director in 1992 before retiring in 2004. As a director he had responsibilities for MLC's relations with Government and the EU in a period that included the BSE crisis in 1996 and the FMD outbreak in 2001.

Despite broadening his MLC responsibilities from economics, he maintained his interests in the profession, was President of the Agricultural Economics Society (AES) in 1995 and became a Visiting Professor in Agricultural Economics at Harper Adams University in 2005. He was awarded an OBE for services to the meat industry in 2004. He has been active in the International Meat Secretariat and up till recently chaired its Economics Committee.

Bob lives with his wife Barbara in Bedfordshire; they have 3 children, and 6 grandchildren. They are both active in their local church and enthusiastic supporters of Saracens rugby club. In 2016, Bob revisited Sabah with his two sons to see where he had been working 50 years earlier and all three climbed Mt Kinabalu, the highest mountain in South East Asia.

### OBITUARIES

The Company is sad to report the deaths of:  
**Andrew Pyke**, Liveryman since 1968.  
**Keith Killby OBE**, Liveryman since 1945

# COURT LUNCHESES



September Court Lunch: Lucas Daghish, James Kittow, Irish Ambassador, Stuart Hancock and Neil Powell.

## JULY COURT LUNCH – The New Zealand Ambassador – Honorary Freeman

The July Court lunch was held at Painters’ Hall, when Liveryman John Mabb welcomed the guest speaker His Excellency, The Rt Hon Sir Jerry Mateparae, GNZM, QSO, KStJ, the New Zealand Ambassador who had been made an Honorary Freeman of the Company.

Other guests were The Masters and Clerks of the Haberdashers, Barbers, Constructors and The Master Musician. The West Country Beef Sirloin was generously supplied by Alec Jarrett Limited, family business since 1926.

The Master drank wine with Graham Heffer, new Liveryman.



July Court Lunch: New Zealand Ambassador and Graham Heffer

## SEPTEMBER COURT LUNCH – The Irish Ambassador – Honorary Freeman

The Master’s outgoing lunch was held at Ironmongers’ Hall The Proposer Liveryman Marcus O’Sullivan thanked Bord Bia for the delicious Irish Beef Sirloin .He then welcomed the guest speaker, His Excellency, Adrian O’Neill, the Irish Ambassador who had been made an Honorary Freeman of the Company.

The Masters and Clerks of the Girdlers and The Master Mariners Companies, the Clerk of the Ironmongers Company and Liveryman Barry Croft, The Master of Taurus lodge were also guests of the Company.

The Master was delighted to



Arthur Pynenburg, The Master and Donna Smith



Air Commodore David Bradshaw and Wing Commander Stephen Duddy with two of his Squadron



## A Butchers' Banquet at Warwick Castle

On a still evening in Warwickshire Liverymen of the Butchers' Company and their guests were led into the grounds of the magnificent Warwick Castle by our very own Knight on horseback. It's with great thanks to "The Knights of Middle England" for providing our own Knight for this event. Walking around the castle in its full glory we entered the centre of the castle through the main gate. Taking in the atmosphere through various periods of the castle's history we were guided through the famous Kingmaker attraction to the State Rooms. Mingling with the Madame Tussauds figures of various dignitaries who have previously stayed at the castle during its previous 1000 years gave the Champagne reception an added sparkle.

The Banquet in the Great Hall was another thrill; as we took to our seats two mannequin soldiers came to life, adding to the already electric atmosphere of the surroundings. Following some heated discussion between them we witnessed an authentic sword fight against the historic backdrop and between the tables of expectant but increasingly hesitant diners.

The spectacle was enhanced by some sumptuous Sirloins of Beef very kindly donated by Assistant David Baker from the family farm, literally just down the road, at Onley Grounds Farm.

Assistants David Baker and Peter Allen carved the beef before our very eyes with the Master lending his expertise when needed. A magnum of Red wine, kindly donated by "Wine Poole Ltd" of Warwick provided an extra attraction and an overnight stay in one of the Warwick Castle's Knight's lodges, kindly donated by Warwick Castle, was claimed by Mrs Virginia Howells. Top Quality Beef from the very centre of England, served with fine wines throughout in truly spectacular surroundings guaranteed a good night for all.

With all profits going into the Master's Million Fund we all look forward to the next big event, the next spectacular!

drink wine with the new Liverymen, Lucas Daghish, Stuart Hancock, James Kittow and Neil Powell.

### OCTOBER COURT AND LIVERY BLACK TIE DINNER

The Master's first Livery Event was held at Stationers' Hall with the Reception being able to be held in the garden, on a warm, balmy night.

Following the dinner in the wonderful surroundings of the Livery Hall, the guests enjoyed musical accompaniment from pianist, Nicholas Durcan. The

Master drank wine with new Liverymen Mrs Donna Smith and Arthur Pynenburg.

Liveryman Julien Pursglove thanked Crawshaw Group Plc, for the superb British Boneless Pork Loin and Crackling. He welcomed the guests Wing Commander, Stephen Duddy QVRM AE RAF Officer Commanding 600 City of London Squadron RAuxAF and two of his squadron.

He then introduced the Guest Speaker Air Commodore David Bradshaw MA BSC RAF, Lightning and Tornado Force Commander. The guests were then invited to join the stirrup cup which finished off the evening perfectly.

## THE INSTITUTE OF MEAT

# The Butchery Apprenticeship – Reasons to Believe...

Although hard to comprehend, we're now three years on from the approval of the Level 2 Butchery Standard Apprenticeship – the first food craft apprenticeship to receive government sign-off.

A 'trailblazer' it certainly has been, we butchers paved the way for other food crafts to revitalise training in their own industries. Since then the Bakers, Fishmongers and Brewers have all developed new apprenticeship standards. We in turn have answered the call for progression, with our Advanced Butcher Standard, and now we have the very first Abattoir worker apprenticeship. The meat industry has much to be proud of.

According to the official statistics there have been 325 starts on the apprenticeship in the 2017/18 academic year. Numbers for the second half of this year are looking extremely buoyant, we're hoping that number will be even higher this time next year.

It's important to remember the young people behind those statistics though. The new apprenticeship standards are giving these people not only a profession, but a sense of pride and achievement too.

Commenting on the success of the apprenticeship, Bill Jerney, Chairman of the Institute of Meat, said, "Our butchery apprenticeship reminds me of that old English proverb, 'Mighty oaks from little acorns grow'. From small beginnings we now have an established apprenticeship that is spreading its branches far and wide throughout the meat industry. That same analogy can be applied to many of the apprentices on the programme. I've met several, and almost without exception they have grown immeasurably in stature and confidence as a result of the apprenticeship."

One such apprentice is Lucy Rowlinson. Lucy (20) is employed by Grants Butchers in Crewe, and



Lucy Rowlinson

this summer she became the first female butchery apprentice to achieve the highest possible grade at end-point assessment – Pass with Excellence. Her story captured the attention of the Institute for Apprenticeships, who featured her in their blog in August, and also led to her being named FDQ's Apprentice of the Month in July.

Although butchery runs in Lucy's family, it wasn't her first choice of

career. After sixth form college Lucy initially worked as a receptionist. Realising this wasn't for her she decided to follow her great-grandfather, who'd ran a small chain of butchery shops in Yorkshire. She enrolled on the Butchery Standard Apprenticeship at Reaseheath College. Describing herself as 'a hands-on, practical person' Lucy excelled on the programme, and also in her workplace. Owner of Grants Butchers, John Major, describes Lucy as a, "very conscientious and a quick learner, so she's progressed really well in a relatively short time. As well as having excellent knife skills she also has a good grasp of the business side of things; the need to deliver a good product but make a profit too. The new butchery apprenticeship was challenging, but she's reaped the rewards and now has a career in a proud profession, where human skill will never be replaced by machines.'

The structure provided by the

## WCB's Nuffield Scholar's Impressive Programme of Visits

Since Caroline Kealey's appointment as the WCB's Nuffield Scholar in October 2017, she has been hard at work seeking to find answers to her challenging project, in which she is looking at ways that existing technologies in carcase grading and payment can improve UK meat quality. Up till mid-May she had been pursuing contacts within the UK, France, Germany and the Netherlands; however, since then she has been to the US in May/June to look round meat plants, visit centres of excellence in Universities, attend the World Meat Congress (WMC) in Dallas, Texas as well as the World Pork Expo in Des

Moines, Iowa. In August, she visited Japan and Australia fitting in attendance at the annual meeting of the International Congress of Meat Science and Technology (ICoMST) in Melbourne.

In her time in the US, she was able to see how the E+V camera technology was being used in a major beef plant and to discuss with different beef packers the various types of classification equipment. She also identified reasons why the most effective US beef supply chains achieved success. At the WMC, Caroline was able to gain insight into some



Caroline Kealey

of the major global trends, which will be affecting world meat economy over the next few years as well as hearing about the key role to be played by modern technological developments. There were also important messages on how consumer trust in meat

could be enhanced through improved traceability and effective communication of attention given to animal welfare and the environment.

In Japan, she was able to discuss meat quality with a major meat packing company and to observe its practical application first-hand.

She was also particularly interested to understand the economics of wagyu beef production and look round displays of wagyu beef and kurobuta pork in Japanese retail outlets. At ICoMST in Australia, the theme of the Congress was 'Quality and Integrity of Global Consumers' and there was much focus on the cultural differences which influenced how countries included meat in their meals and the consequential variation in preparation and presentation for different dishes. One of the days at the Congress was hosted by Meat and Livestock Australia (MLA) and there were many helpful points raised about essential issues for implementing new grading systems. MLA emphasised the key

apprenticeship is something which Lucy found really helpful, enabling her to stay focussed on the end goal. The support and encouragement of her tutor, her boss John and co-workers was also invaluable. Not naturally an outgoing person, Lucy says the apprenticeship boosted her confidence and as a result, "I am able to believe that I am worth something, and that I do have something to offer."

Customers, though sometimes surprised, have generally been very supportive of Lucy in her day to day work. Acknowledging that even today female butchers are not the norm, she hopes that others will be encouraged by her example,

"I'm proud to say I'm the first female to achieve the highest grade in a butchery apprenticeship. I would definitely encourage other women to involve themselves in the butchery world, for there are so many opportunities out there. My experience has shown that you don't have to be male to work as a butcher, but anyone can do it, as long as you are dedicated and willing to work hard."

For more information on butchery apprenticeships either email the Institute of Meat on [info@instituteofmeat.org](mailto:info@instituteofmeat.org) or call on 01525 371641.

point of having an 'empty chair' (i.e. the presence of a consumer) in the room for every business decision. Caroline chaired one of the sessions at this important Congress for meat scientists from all over the world.

Caroline's future plans include a visit to Italy to see the 'digital supermarket of the future' in Milan and attend the Terra Madre show in Turin, which is organised by the 'slow food' movement. She will be attending a seminar there looking at various niche pork products from around the world. She will soon have to start focussing on writing up her report – a major challenge as she seeks to draw conclusions from the widespread number of visits she has been making!

**Assistant Bob Bansback OBE**

## Golf Day at Essendon Country Club, Hertfordshire- Raising money for the Master's Million Appeal



**T**he first annual WCB golf day to raise funds for the new hall as part of the Master's Million took place in June at Essendon Golf club in Hertfordshire.

A good turnout of teams raised around £4000.00, the sun was out and everyone enjoyed the course and commented on how they would like to come back the following year and intimated they would be able to swell this year's numbers having experienced this year's event.

Jonathon Mullen (ABP) and Mark Twogood (Euro Norfolk - Liveryman) won the Longest drive and nearest the pin awards respectively. Liveryman Tim Dumenils team won the team prize and Martin Gunson (Dumenil team) pipped liveryman Steve Hind to the winner's trophy.

A very good auction helped swell the amount raised and we would like to again thank everyone that kindly donated prizes, auction items and entered teams as without them we would not have raised anywhere near the amount

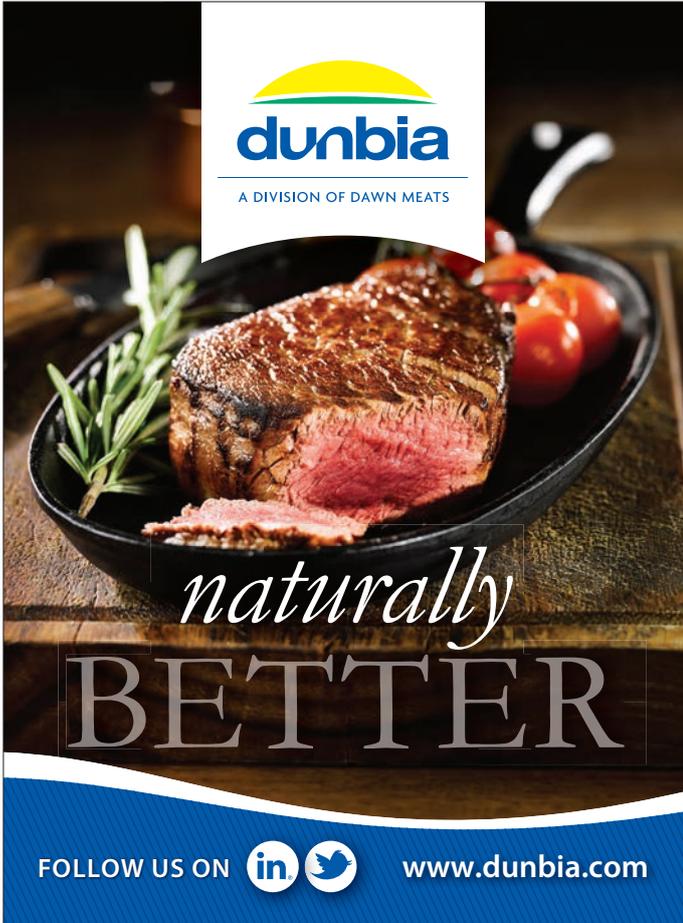


that was raised.

Phil McCarthy (Honorary liveryman) took some amazing pictures showing how much everyone enjoyed the day and hopefully this will be an annual event in the calendar with next year's event at the same course taking place in June. Please keep an eye out for notices about next year's event and book early as numbers will be restricted and good interest has already been shown for this event.

Essendon Golf course has two courses set in a lovely area of England, it is a challenge for good golfers but also enjoyable for those who are more social golfers. The Club house is lovely and the food was delicious – good quality and excellent sized portions. Everyone who attended the event were most complimentary of the day and the course.

**Liveryman Alan Bird**



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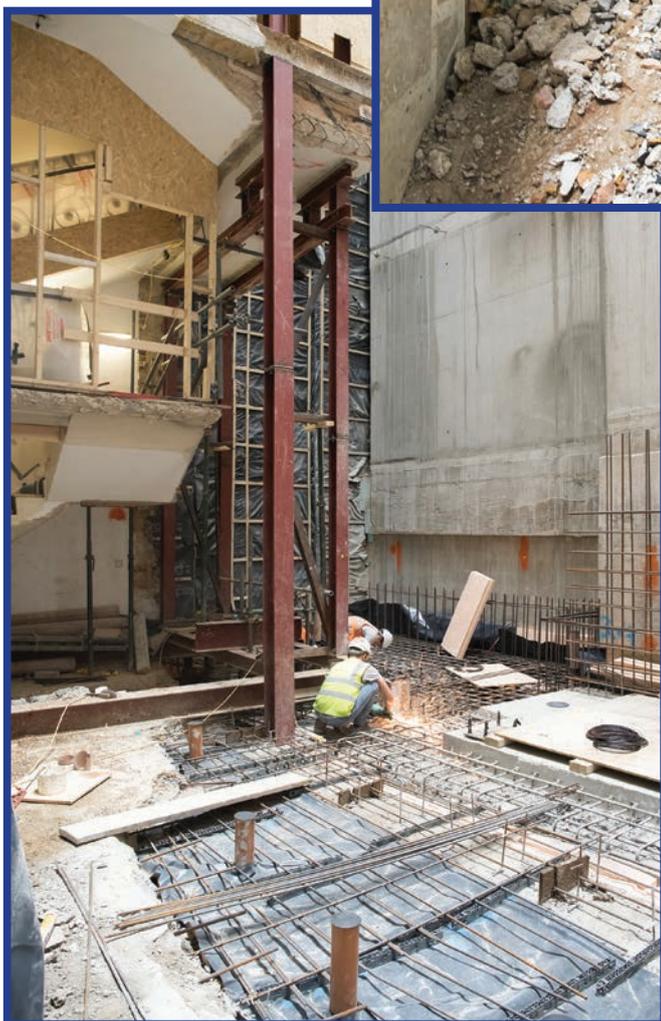
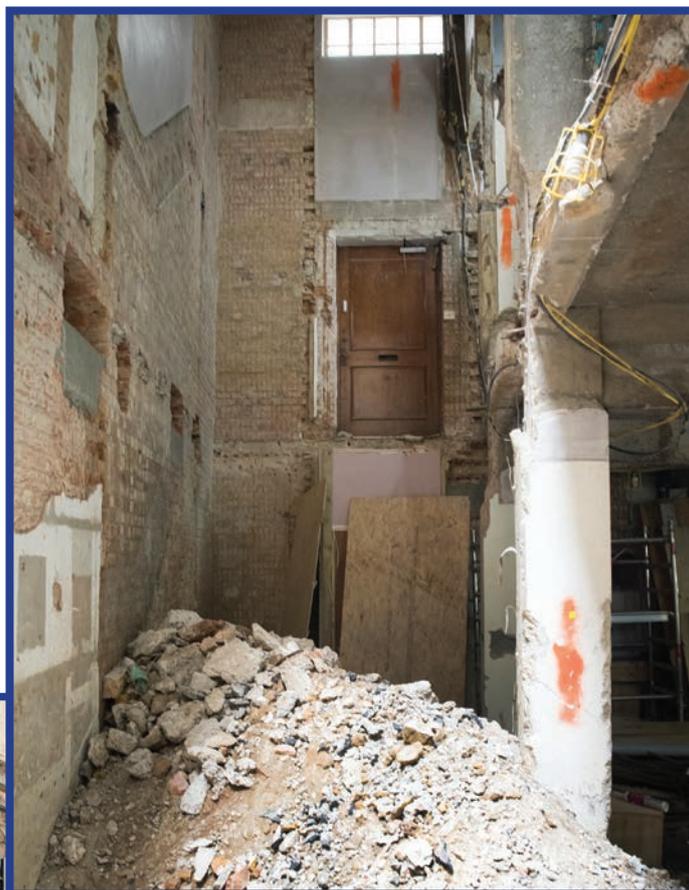
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# Our new Hall...or is it?

**W**ork continues apace in the Barts Square development and nowhere more focussed or important than Butchers' Hall.

Our completion deadline of July 2019, with the Hall opening for business in the September, looms, with the horizon getting ever closer. To my, untrained eye, the work on site appears to be gathering momentum and I can vouch personally that things are hotting up on the planning front.

The actual building of the Hall is going well; steel work is rising out of the ground filling the former light well and giving the building the feeling of shape, while concrete being poured and new floor areas created somehow provides solidity and a feeling of permanence.



There are decisions many impending on the interior of the Hall. Important decisions relating to style and type of dining tables and chairs, carpets, light fittings, colour and finish of the lift doors, bathroom facilities including taps, mirrors and soap dispensers. While these may seem trivial, together with the décor, they will convey and communicate the style, atmosphere and ambience of what is, after all, our spiritual home.

We've spoken at length about the commercial realities and business opportunities available to us during the time the Hall isn't being used for Livery events, the challenge we face is to provide facilities capable of meeting the significant demands of the competitive commercial marketplace while maintaining the unique qualities of Butchers' Hall.

Our aim is to make Liverymen feel at home in familiar surroundings when Butchers' Hall reopens. The Great Hall will be as if we've never been away. The room will again feature the panelling of Southland

Beech donated by the New Zealand Government, the stained glass windows, the early 19th Century chandeliers, revamped and rewired, the Vestey Tapestry, the largest in the City, presented by Liveryman Ronald Vestey, artwork donated by Past Master Michael Katz and the Canadian Maple flooring hidden beneath the carpet.

Events in the Court Suite will take place against the background of Black Bean panelling previously donated by the Australian Government in front of a fine white marble fireplace made in Paris in 1794.

The front door to Butchers' Hall has been moved, making meeting and greeting guests in the reformulated reception area much easier. The Borthwick screen donated by the Borthwick family will provide a familiar backdrop while the imposing grand staircase continues to lead the way to the delights of the upper floors.

Together they will reconfirm the warmth, welcome and unique fellowship we Butchers are renowned for, in surroundings fit for purpose in the 21st century.

The Master's Million fund was established to furnish those parts of the Hall being used by Liverymen and as such is "by Liverymen for Liverymen." To date we have contributions of some £300,000 already committed from various Livery events as well as single donations, Standing Orders and pledges from Liverymen.

Clearly we have a long way to go to achieve our target and furnish the Hall to the standard we would all wish. The Master announced at Common Hall that he would personally match the amount raised at his May 2019 Charity Banquet in favour of the Master's Million fund.

I urge you, on behalf of the Master and the Fundraising Committee, to do whatever you can by way of Standing Order, single donation or any other commitment to help the cause, it is, after all.....

OUR HALL.

**Assistant Gwlyn Howells**



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## THEODORA

### Children's Charity

Helping sick and disabled children

Theodora Children's Charity are very excited to welcome ten new Giggle Doctors to the Theodora family! The ten were selected from over 150 applicants to join the current team of 24 Giggle Doctors.

The new Giggle Doctors will now complete a 1-year comprehensive training programme which covers everything from infection control to the impact of illness on the family. Trainees will also shadow experienced Giggle Doctors on visits to help them learn the practicalities of Giggle Doctoring. The job of a Giggle Doctor is highly skilled and the training is designed to prepare our trainees for their new role and ensure a high level of professionalism.

Being a Giggle Doctor is such a unique and wonderful job but it takes someone very special to be able to do the role. It is not just about being funny or telling jokes. A Giggle Doctor is someone who is sensitive, is able to improvise and has the ability to put the child at the centre of what they do.

Programme Manager, Louise, said: 'We were overwhelmed with the number of applications and are extremely excited about the 10 new Giggle Doctors and the



artistic talents and passion they will bring to the team!'

In addition to growing the Theodora family, the charity are also growing the number of children the Giggle Doctors are visiting. This October they'll be increasing Giggle Doctor visits at Evelina London Children's Hospital from one Giggle Doctor a week to two. This means the Giggle Doctors will be doubling the number of children we visit at the hospital to over 2,400!

With ten new Giggle Doctors in the

team the charity will be able to visit even more children and hope to be able to expand in to more hospitals once their training is complete.

It is thanks to the generosity and support of everyone at the Worshipful Company of Butchers that the charity are able to grow the Giggle Doctor team and visit so many more children. The charity are incredibly grateful to members for their support and look forward to sharing updates about the new trainees over the coming months.

## The Worshipful Company of Butchers Run the River



On 18<sup>th</sup> September members of the Livery Company, along with their family and friends joined a further 3,300 runners for Teach Firsts' annual Run the River event. It is Teach Firsts' largest fundraising event, and this year it has raised over £210,000, all thanks to the support of Liverymen who ran and volunteered on the evening.

## Women In Meat Awards take off

Liveryman Graham Yandell has reported an outstanding response to the new Women In Meat Industry Awards, organised and backed by Meat Management magazine. The annual Awards ceremony and black tie dinner will take place at the five star Royal Garden Hotel in Kensington on the evening of Friday 16<sup>th</sup> November.

Over three thousand votes were received for this years' finalists in the search for the winners of eight categories, which will be presented on the night. Categories include the Meat Businesswoman of the Year and an Award recognising the industry's Rising Star.

Tickets and tables for this very special dinner and ceremony, which includes an after party with dancing are still available, and Liverymen wishing to attend should go to [www.womeninmeatawards.com](http://www.womeninmeatawards.com) or email Emma Cash: [emma.c@yandellmedia.com](mailto:emma.c@yandellmedia.com)





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## DATES FOR YOUR DIARY

### NOVEMBER

#### Saturday 10

The Lord Mayor's Show. Grandstand seats to the North of St. Paul's Cathedral are still available together with luncheon at Ironmonger's Hall,

#### Wednesday 28

The Annual Boar's Head Ceremony. The Court will process from Pewterers' Hall to the Mansion House to present The Rt. Hon. the Lord Mayor with the gift of a Boar's Head.

#### Friday 30

WCB Charity Poker Event at Grosvenor Casino, Edgware Road, London For further information: Contact Assistant Steve Chick [steve@monarchfoods.co.uk](mailto:steve@monarchfoods.co.uk)

### DECEMBER

#### Thursday 7

Court and Livery Luncheon at Ironmongers' Hall when the guest speaker will be Sir Charles Dunstone, Executive Chairman, TalkTalk Telecom Plc.

#### Wednesday 12

Butchers' Christmas Carvery lunch at Ironmongers' Hall.

#### Sunday 16

Carol Service at The Priory Church of St Bartholomew the Great when the Master will read a lesson.

### 2019

### JANUARY

#### Thursday 10

The Court and Livery Luncheon at Leathersellers' Hall.

#### Save the Date!

#### Tuesday 26 February

City Food Lecture at Guildhall.



#### Friday 8 March

Grand Military Gold Cup Day The Grand Military Gold Cup event at Sandown Park is a fabulous day out for Liverymen and guests, when you will be able to see the races from a private box, the Park View Suite, which is situated in a prime position on the second floor, overlooking the racecourse.

#### Friday 15 March

The Annual Ladies Banquet at Skinners' Hall.

#### Friday 17 May

Master's Charity Dinner at Guildhall.

## WCB Charity Poker Event

**Congratulations to Virginia Howells as overall winner and who had never played before!**

**So there is a chance for everybody! Good fun was had by all and money raised for the Master's Million. Contact Steve Chick for further information on the next event on Friday 30 November.**

**[steve@monarchfoods.co.uk](mailto:steve@monarchfoods.co.uk)**



## A word from the editor

I am delighted to report that the second year with the newsletter under my editorial control has been well received and I would like to thank Geraldine

Cavener, Assistant to the Clerk for her considerable and hopefully ongoing support and input.

I would also like to take this opportunity to thank those who have taken on sponsorship by way of advertising in the 2018 quarterly newsletters and whose investment has contributed towards the continuing success of the magazine and perhaps more importantly funds towards the costs of the Butcher's Hall refurbishment. I sincerely hope that all are satisfied with the reproduction of their artwork and that our readership has taken note. For those of you who did not

have the opportunity to advertise your business or services in the 2018 newsletter, please contact Geraldine to discuss options for 2019.

To ensure your newsletter remains relevant, informative and interesting I welcome any feedback or suggestions regarding future content. If you have an amusing anecdote to share with your industry colleagues or a meat industry event you would like to highlight please let either me or Geraldine know so we can discuss and where possible include it in an upcoming edition.

**Tony Stanton**

## WCB shooting events:

● **Annual Clay Pigeon Shooting Competition Wednesday 8th May, 2019 at West Kent Shooting School – suitable for novices. Cost TBC**

● **Inter Livery Clay Pigeon Shooting Competition Wednesday 15th & Thursday 16th May 2019 at Holland & Holland Shooting Ground. Cost £195**

● **Livery Day Rifle Shooting Friday 31st May 2019 at Bisley. Cost TBC**

● **Anyone interested should contact Julien Pursglove Team Captain/Secretary julien.pursglove@sainsburys.co.uk**

## 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:

#### April:

No 72 **Steve Chick** – £270

No 14 **Cliff Prior** – £160

#### May:

No 38 **Peter Sturge** – £295

No 14 **Cliff Prior** – £170

#### June:

No 21 **Noel Bramley** – £295

No 72 **Steve Chick** – £170

#### July:

No 52 **Peter Murcott** – £295

No 32 **Alan Thompson** – £170

#### August:

No 87 **Anthony Morrow**, CVO – £306

No 82 **Alan R.W. Bird** – £164

#### September:

No 73 **Barry Chick** – £306

No 102 **Mark Adams** – £164

#### October

No 96 **Giacinto Fuseti** – £306

No 57 **John Ressel** – £162

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



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# WCB AUTUMN MEETING

## Gerrards Cross Golf Course

The Autumn meeting was played at Gerrards Cross Golf Club. The weather could not have been better with bright sunshine and temperatures in the low twenties.

Few golfers managed to judge the pace of the greens as well as they would have liked but speed and line was not a problem for Guy van Zwanenberg, who claimed first prize on the day with 33 points, an impressive score in the circumstances and fully six points clear of Peter Allen and Peter Ford in second and third positions respectively.

The past Captains' prize was won by John Cooper with 25 points, just one ahead of Tony Evans who claimed both the Seniors' prize and the John Edkins Bull with a combined total of 18 stableford points on par 3s across

the Spring and Autumn meetings.

Some fine golf was also played by our guests, whom we hope enjoyed the day.

There was much to savour, in particular the delicious beef provided by David Lidgate from the family firm, C Lidgate Butchers. It was also a delight to see Alan Thompson and Steve Cook at the meeting and we look forward to seeing Alan and Steven join the Society next year.

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 or the Secretary via Geraldine [geraldine@butchershall.com](mailto:geraldine@butchershall.com)

### Prize Winners

Armour Bowl  
**Guy van Zwanenberg**

Norman Wolsey Cup  
**Peter Allen – on countback**

Clarfelt Cup  
**Peter Ford**

Hal Arnold Salver for past Captains  
**John Cooper**



Ted Grimditch Seniors Salver  
**Tony Evans**

Putting Cup  
**Mike George**

### Prizes for Combined Spring and Autumn scores

New Zealand Salver  
(handicaps of 18 or under)  
**John Cooper**

Gordon Sharp Salver  
(handicaps greater than 18)  
**Peter Ford**

John Edkins Bull  
(best overall score on par 3s)  
**Tony Evans**

**Liveryman Craig Hamilton**



## TAURUS LODGE

Taurus Lodge reached a milestone on 25th September when it installed its 100th Worshipful Master, W.Bro. O. C. 'Jim' Redmond. Jim had already had a super meeting in March when he became Master Elect in the presence of R.W.Bro. Jonathan Spence, the Deputy Grand Master. The DepGM is the third highest rank in the United Grand Lodge of England so it was a pretty special meeting for all our members.

Being our 100th Master does not mean that we have reached our centenary which we celebrate from 1st December 2019. The

mathematicians among you will realise that we started with a Master and have had one per year for the following 99 years, so our 101st Master will oversee our centenary events.

In March our Worshipful Master, Barry Croft, completed an excellent year by leading a Raising ceremony to create a new Master Mason, and his charitable Master's List has been particularly successful with three charities – the Metropolitan Grand Master's London Fire Brigade Appeal, the Masonic Charitable Foundation and Help the Heroes – sharing £3,500.

The £2.5 million Appeal funding pledge to the London Fire Brigade will finance two extended height aerial vehicles. It is an interesting fact that these vehicles are more likely to recover workers from high, tower cranes or patients through the windows of high rise buildings than rescuing those in danger of fire in apartment blocks. But despite the heights they can achieve,



Jim Redmond with the Deputy Grand Master.

these vehicles can still negotiate London's street.

The September meeting also saw the Secretary, John Mabb, stand down after 8 years and replaced by Ted Hoefling. Ted relinquished his Treasurer role to John Cooper and John relinquished his Lodge Mentor role

to ..... John Mabb! Thus a satisfactory re-arrangement of roles was effected.

Officers in Taurus Lodge have often added to its stability by giving long service. For instance, one Secretary, Austin Kingwell served for 25 years, but despite two Secretaries only serving for three years between them, Ted is still only the 12th Secretary in 99 years. We wish him well.

We are always looking for new members despite being one of the strongest lodges in the City. We know that Freemasonry is not for everyone, but for those who wish to discover more about it, and perhaps wish to join, a lot of information can also be gained by going to [www.londonmasons.org.uk](http://www.londonmasons.org.uk). It is a very user-friendly website. Additionally, the Secretary of Taurus Lodge, Ted Hoefling, can be contacted on [edward.hoefling@btinternet.com](mailto:edward.hoefling@btinternet.com) for a no obligation enquiry.

**Liveryman John Mabb**

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