

The Worshipful Company of Cooks *of London*



NEWSLETTER Number 23

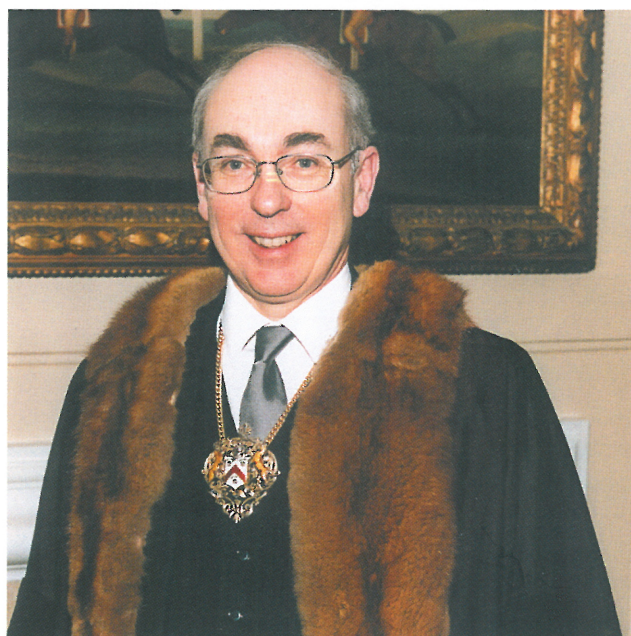
Edited by The Master Michael Messent

July 2002

Masters Notes

At the halfway point in the Master's year, it is customary to reflect upon events. I have been sufficiently busy to make this a difficult task. I have found the experience to be enormously interesting as well as great fun. There is a huge range of activity. A number of the highlights are dealt with elsewhere in this newsletter.

I have been pleased at the response to a couple of projects which I have initiated. Firstly, the re-introduction of occasional Officers' lunches seems to have been well received by those involved. It gives a welcome opportunity to debate and discuss broad issues in a relaxed environment and will, I hope, assist us in achieving some greater consistency in policy. Secondly, I was delighted at the response to my invitation to Members to attend a function at the Garrick, and hope to achieve a similar response to the function which I have arranged to take place at Claridges Hotel on 3rd September. Prue Leith has kindly agreed to attend and speak and I hope to see as many as possible present on that occasion. Peter Wright started us along the road



with his two additional events last year, I have developed the idea in my own way, and I have little doubt that my successors will continue to arrange additional self financing events which will reflect their own interests and enthusiasms.



Cancer Bacup

In March 2002 the Master, together with Marilyn and the Clerk attended at the offices of Bacup and presented a cheque for £10,000.00. This donation will enable the charity to produce a recipe book for those with cancer, something which simply does not exist at the moment. The money has partly been found from the Master's Charity Appeal, and partly from Cooks Charity Funds. It is hoped that the new book will be produced before the end of the year.

City Food Lecture

This year, for the first time, the Cooks Company was directly involved in the promotion of the City Food Lecture, together with two other newcomers, the Bakers and the Fishmongers. As a consequence, these three joined with the Butchers, Farmers, Fruiterers, and Poulterers to arrange the second City Food Lecture which

was supported by Sainsbury and attended by almost 800 people, who almost filled the Guildhall on the 15th January.

The lecture was given by Niall FitzGerald, the Chairman of Unilever. He spoke about the UK food industry in a changing world.



Perhaps the most provocative part of his lecture was his exhortation to make a fresh start with regard to genetic modification of foods. He expressed the belief that the present deep public suspicion can and should be overcome. He referred to the fact that such foods were widely available in the United States and that it was only in Europe, and particularly in the UK, where there were so many doubters. He believed that genetic modification would play an essential part in the key aim of providing comparatively cheap food to a growing worldwide population.

He said that consuming risk free food was not a practical proposition. The current obsession with a precautionary approach to food was a little overdone. He pointed out that if the potato were to be introduced for the first time to consumers in the year 2002, it would not pass European regulations.

He felt it was essential to open up markets worldwide. European markets should be made more freely accessible to African producers so as to increase their wealth and help combat under-nourishment, particularly in sub-Saharan Africa. The CAP was stifling such trade. In the world as a whole probably one billion people exist on \$1 per day. In the E.C., the subsidies are \$1. per day.

There was clearly a case for organic food, but there are structural problems in the supply lines. At the moment approximately 70% of the organic produce consumed in the UK is imported. We need to produce more, but it is

always likely to be a high cost product and price remains critical to the great majority of the population. Unfortunately, taste comes a long way behind. Organic and sustainable food production is going to be important, but the fact remains that nutritional standards are best improved by the wide availability of comparatively cheap food.

The lecture was followed by a panel session. The opening question was a challenging one from the Master Farmer, Princess Anne. The proceedings closed with a reception in the Guildhall library. It was a most interesting evening, and was attended by many Members of the Company, but we could do better! Those who did attend will know that it is going to be well worthwhile attending again next year, and those that did not attend should consider making the effort to be there. Please make a note in your diary – Tuesday 14th January 2003, at the Guildhall, 6 pm.

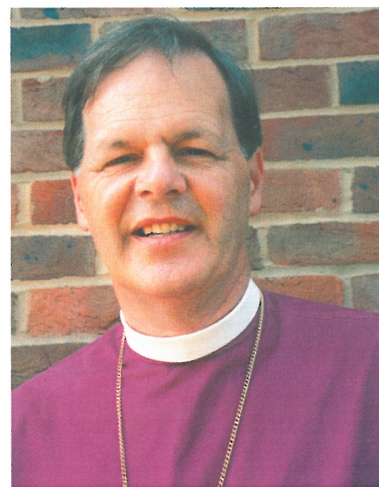
Company Service

The Preacher at this year's Company Service was the Right Reverend Jonathan Gledhill, the Bishop of Southampton. His sermon was based upon the miracle at the wedding at Cana. The Bishop reminded a full congregation of Company Members that the Gospel is saying that God can take what is ordinary and functional and transform it into something beautiful and worthwhile. If we offer our lives and our gifts to him, he will do that transformation on us too.

He also pointed out that Cooks are in the transformation business. A cook turns raw ingredients into a meal. The Cooks Company

undertakes charitable projects which transform communities. At a time when community life is under threat, this kind of charitable work becomes ever more significant. It helps towards the climate of hope and faith rather than of despair and cynicism.

As is usual, the service was followed by a reception and luncheon at Ironmonger's Hall, at which Bishop Jonathan and his wife Jane were present as guests of the Company.



The Garrick Dinner

Liveryman Martin Harvey and his staff at the Garrick Club laid on a superb evening for 46 Members of the Company who attended the special function which I had arranged at the Garrick Club and which took place in March. The occasion provided an opportunity for many people to see inside this famous Club for the first time. Indeed many will not have known of its existence in Garrick Street, or if they knew the building would have known of it possessing one of the darkest frontages in London. (Those attending will now know why this is so). However dark the exterior, the interior was a delight to the eye with walls covered with fine paintings of actors past and present.

After a tour of the public rooms on the ground floor, and the kitchens in the basement, the party was treated to a Napa Mumm reception and then a fine meal of classic Garrick dishes. The evening was rounded off in splendid style by a hugely entertaining talk delivered by Sir Donald Sinden, who joined the Company as a guest. He reeled off a string of jokes and anecdotes about experiences in the acting profession. As Master I thanked Sir Donald on behalf of the Company and presented him with a Caithness Goblet, bearing the Arms of the Company and appropriately inscribed with a record of the occasion.

The Master



ACA Awards

The Annual Awards of Excellence, now in its 20th year, is one of the Academy of Culinary Arts most important

education and training initiatives. It is open to young people under 26 working as chefs, pastry chefs or in service. The awards test a variety of skills within each discipline.



This year the Gala Presentation Lunch took place at the Savoy where attendees enjoyed a superb meal and were then entertained to a very witty short speech from Barry Cryer, before the awards ceremony itself.

The overall winner in the kitchen catering was Adam Peirson of Claridge's. In the pastry section Barry Johnson of le Manoir aux Quat' Saisons succeeded and the service prize went to Alessandro d'Angelo of Chewton Glen.

RLCTA Combat Caterer Competition

Our links with the Royal Logistic Corps Territorial Army Regiment, which is based at Grantham, have been a little bit weak for some years and so it was a special pleasure to be able to accept an invitation to attend the 2002 Combat Caterer Competition. This is a tough test of both catering and military skills which is held over a period of 2 days. The competition is entered by a team of 2 chefs and a driver from Territorial Army Units who have won through regional heats to gain a place at the finals. There they have to complete a number of military skills tests, including overcoming an assault course, shooting and driving, and they then have to cook a three course meal under field conditions.

The Regiment has about 350 part time chefs of all ranks, whose role is to support the regular Army and the TA on operations and exercises. At any one time approximately 20 chefs are deployed on long term assignments around the world, including the Falklands, Bosnia and Kosovo.

The Regiment's other role is to train the 2000 Territorial

Army Chefs who are not part of the Regiment in their technical and managerial skills, by running 2 week course throughout the year. At Grantham, the Regiment has



some impressive training kitchens and classroom facilities available to carry out these tasks, which is overseen by 4 regular Army technical instructors, and supporting civilians.

The cookery part of the competition involves not simply producing food, but competitors are also assessed upon their work methods, site preparation and field kitchen layout, and camouflage. As to the meal, it aims to reinforce the need to produce good food from basic issue and locally obtained rations. In this competition the food raw material was pre-selected and the teams were then left to produce a meal suitable for soldiers and/or disaster victims, approximately 5 miles from the front line.

A moment of excitement on the day for the casual observer (namely your Master) occurred when one of the units allowed the flames from their fire pit to set alight cooking oil, with the result that an impressive fire took hold and incinerated everything within close range. It was a sobering reminder of the dangers inherent in open field cookery conditions. Fortunately the flames were swiftly damped down. Unfortunately this incident occurred as the Judges were moving down the line of competitors, engaged in the very task of judging the finished product. It was a shame for the unit concerned, who had been working towards the moment of judging for several days, and probably for weeks and even months.

The winning unit was the 51st Highland Regiment. Staff Sergeant MacKinnon, in charge of the team, had travelled all the way from Kirkwall in the Orkneys in order to be present, together with two other colleagues from almost as far, and so their trip was well worthwhile. They were clearly delighted to be presented with the competition shield for the overall winners by Brigadier Durcan, the Deputy Inspector General of the TA, and Honorary Colonel of the Regiment.

The Master





Judging the eventual winning unit - the 51st Highland Regiment

Craft Guild of Chefs



The Guild was founded in 1965 with the active support of the Company. Indeed reference to the Company's involvement still appears on the Guild logo. Sadly, for some years the link with the Guild has been somewhat loose. However the business affairs of the Guild are now in new hands and there have been major changes to the organisation in the last 12 months. There has been a merger with the Cookery and Food Association, which is itself an organisation with which the Company has historic links. Indeed the new administration manager John Retallick has unearthed Minutes which refer to meetings with Officers of the Cooks Company in the 1890's.

The current Chairman of the Guild, David Mulcahy, attended the May Livery Dinner as a guest, and he invited the Master to the Guild Awards Dinner at the Landmark Hotel. To describe it as a glittering occasion would barely do justice to the event. In approach and style it was out to emulate the Oscar ceremony. It was a hugely enjoyable occasion, with an excellent banquet

emerging from the kitchens, which are now in the capable hands of John Burton-Race. Guests also had the good fortune to be able to enjoy 7 different wines during the course of the meal.

10 different awards were made. One of the 3 nominees for the cost sector Chef award was Geoff Sutton, who received an award from the Company earlier this year for his work at Southampton General Hospital. On this occasion he was pipped at the post by Roderick Kirk of the Scottish Prison Service.

Geoff Acott, of the RLC was nominated for the Education and Training Award, but again was pipped at the post. The special award for outstanding contribution to catering went to Raymond Blanc.

City Livery Club

From its origin in 1914 one of the City Livery Clubs most important responsibilities has been to provide a venue where Liverymen can meet. At its meeting in February 2002 the Club decided that their luncheon facilities should be open to all Members of City Livery Companies. Please do bear this in mind if you are in the City. You might also consider joining the Club, Members can take advantage of a programme of visits and special dinners. The address of the Club is 20 Aldermanbury, and the telephone number is 0207 814 0200.



Dinner for the Lord Mayor

Once again the Company was honoured by the presence at the May Livery Dinner of the Lord Mayor. This year the office is held by Alderman Michael Oliver. He has a long association with Civic business in the City and is a man who clearly enjoys his office and who is determined to continue with his predecessors' work by vigorously promoting the interests of the City.

Also in attendance with him were the Aldermanic Sheriff, Michael Savory and Sheriff David Maleverer.

He responded to the Master's toast in an interesting and entertaining fashion, and the speeches finished with an impressive response to the toast to the Livery by the newest Liveryman, Ben Powell.

It was an enjoyable evening, as evidenced by the photographs



R.A.F. Coltishall

A previous newsletter has explained the origin of the Company's fairly recent association with RAF Coltishall. In 2001 it was resolved by the Court to present each year a Flying Scholarship to a member of Coltishall's Catering Flight, whose performance has been outstanding. The aim of the scholarship is to strengthen ties between the Company and RAF Coltishall, which is one of the major fighter stations in the UK.

In 2001 the award for the most outstanding contribution to catering services at the station was made to Corporal Nicky Barnby. She is the Chief Steward at the Officers' Mess. The Father of the Company attended at the station in October 2001 and presented her with her award, and she also attended the Company Prizewinners Lunch in February 2002. The award has enabled her to have an opportunity to learn to fly with the cost of the lessons being met by the Cooks Company.

In May 2002, the Master and the Father of the Company paid another visit to RAF Coltishall. In addition to the Master having the opportunity to sit in a Jaguar aircraft and be instructed in the subtleties of laser guided bombing, there was also an opportunity to inspect the junior ranks mess and the kitchen. Flight Lieutenant Angie Knox (who also attended the February Court Lunch) explained that her team of 120 people together run four messes and provide food for the station strength of 1600. On average 600 people are fed per day. The catering operation runs 24 hours a day for 7 days a week. It is now a cost conscious business but clearly RAF Coltishall performs very well.

The recent visit also provided an opportunity to review the first year of the award, and consider modifications. The Station Officer, Group Captain Ricci Cobelli, feels that not all the catering staff are necessarily interested in a Flying Scholarship which enables the prizewinner to go solo. Not everyone is keen to learn to fly. Perhaps the best all round chef might receive a suitably inscribed prize and the opportunity for a few flying lessons, with the same for the stewards and other catering staff. The



Father of the Company with Nicky Barnby and the Station Commander



The Master 'ready for take off?' in a Jaguar fighter

proposition will be discussed by the Court in due course, but whatever the decision, it is very clear that the relationship with RAF Coltishall is in very good heart and has a promising future.

Bargain Sale

- ★ Michael Thatcher has a small stock of silver plated wine coasters which bear the Company Crest. They are available in packs of 4 at the remarkably modest price of £10.00.
- ★ Plaques of the Company Coat of Arms are still available from Michael Thatcher's office at a cost of £10.00.

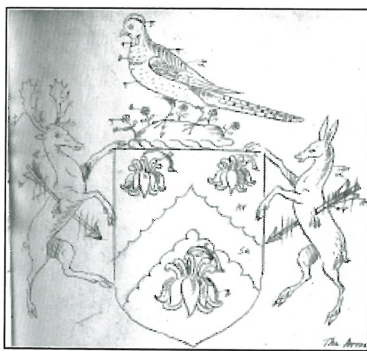
If anyone is interested then please do contact the Clerk's office. The items will also be available at the October Company Ladies Dinner.

Cooks Arms

When members of the Company visited the College of Arms last June, they were surprised to see the Armorial Bearings of the Company as recorded there differ from those in use by the Company today.

The College of Arms has four manuscripts of the sixteenth and seventeenth centuries depicting the arms of the Cooks' Company. Those of the sixteenth century record the original grant by John Wrexworth, Guyenne King of Arms, on 31st May 1461. The grant by Guyenne to a company in the province of Clarenceux King of Arms was presumably deemed to be *ultra vires* by William Hawkeslowe, who, as Clarenceux granted arms to the Company on 13th October 1467.

It was obligatory in Tudor and Stuart times for those who had arms to furnish the Heralds with proof and have those arms recorded when the Heralds made their Visitations (about every thirty years) for this purpose.



A copy of the arms approved in 1634

At the Visitation of London in 1634, the Arms granted by Hawkeslowe are shown with the addition of a Crest (*On a Wreath of the Colours a Mount Vert thereon a Cock Pheasant proper*) and Supporters (*Dexter a Buck, sinister a Doe both proper*) granted by William Camden, Clarenceux on 1st August 1614, with the Motto VULNERATI NON VICTI. Although the Supporters have both been drawn with an arrow entering the shoulder and exiting the belly, the arrows have been crossed out and the words "The Arrows left out of the Supporters" written beneath.

At the Visitation of London, in 1687 the full Achievement is shown without the arrows in the Supporters. In addition the word *sed* has been introduced into the Motto, now VULNERATI SED NON VICTI.

Between about 1750 and 1780, the Company changed the colour of the chevron without authority from Sable (black) to Gules (red) but later reverted to the Sable chevron as granted. It is not known when the Company, again without authority, reintroduced the arrows into the shoulders of its Supporters. The error is further compounded in some of the modern dies, where the arrows are shown piercing the backs of the beasts, rather than the shoulders.

William Hunt, Windsor Herald

Hackney College



The Court continue to regard our support of Hackney Community College as a most worthwhile project. At the beginning of the year, the Charity Committee resolved to increase the funding of College activities by agreeing to pay for some new equipment in the training kitchens, and to make a grant to support an exit curriculum which will help support those students who are leaving the College at the end of their course.

The efforts of the students, and the dedication of the Cooks post holders Robbie Cowburn and Andrew

Moran, is a pleasure to observe. As the Master I have had the opportunity of visiting Hackney College on three occasions since taking office, including a Christmas lunch prepared by the students, and a prize giving of Certificates. The warmth of the welcome and the enthusiasm of the students and the staff is, I hope, evident from the photographs which were taken on the occasion of the prize giving in January 2002.

The Master



Prizewinners' Lunch



Wren Chef Clarke

This year there was an excellent attendance by our prizewinners.

The City and Guilds prize was won by Julie Stokes of Stoke on Trent City Services. She is a cook in charge of a primary school kitchen feeding up to 500 pupils.

Geoffrey Sutton in the head chef at Southampton General Hospital, and he won the HCA Salon Culinier, of which mention was made in the last newsletter. The Harold Taylor prize went to a team of students, James Rusling, Alison Harding, Thomas Cunningham, Philip Walter, Gabriella Howard-Smith.



Geoff Sutton

The Flying Scholarship award was won by Nicky Barnby.

The joint services Young Chefs of the year 2001 were Private Roberts of the RLC, Leading Aircraftswoman Price and Wren Chef Clarke, who also won the Combined Services Award.

This year there was also a new Company award to the individual who had made an outstanding



Captain Knox

contribution to military catering in 2001. The first recipient of this award was Captain Knox of the RLC who secured this achievement as a result of his organisation skills in a major army exercise, which had ended up being more than just an exercise following upon the events of September 11th.

Bob Lawrence-Swan

Hugh Robert Lawrence-Swan, who was admitted to the Livery in 1970, died on the 20th May 2002 following a long illness. His illness had prevented him attending Company functions in recent years and he had joined the retired Liverymen list. Our Almoner, Past Master John Balls, attended the funeral on behalf of the Company. Our condolences are extended to his widow Valerie, and the family.

St. Ethelburga's

Our association with the Mercers, Masons and Broderers Companies extends back some 400 years. Although rooted in history, it remains a living association, as evidenced by the reciprocal dining undertaken by the Officers of the 4 Companies, and by the joint charitable gift which is made every year. The Companies take it in turns to make the decision as to the recipient. This year it was the turn of the Cooks Company and the decision was made to offer the gift to the St. Ethelburga's Centre for Reconciliation and Peace.



The Bishop of London, Richard Chartres, Viscount Churchill and The Master

This ancient Church in Bishopsgate was destroyed by a terrorist bomb almost 10 years ago. The Bishop of London, Richard Chartres, promoted the idea of converting the Church into a centre which would be used by Clergy and leaders of all religious bodies to foster reconciliation between ethnic and religious factions, instead of allowing faith to become a justification for intolerance and division. The idea is to make use of it's position in the heart of London to hold conferences, promote projects and allow academics, politicians and businessmen to understand the religious passions which stir up hatred in so many troubled parts of the world.

Fight for Sight

The Institute of Ophthalmology is promoting its 6th Annual Livery Concert which is held to coincide with the weekend of the Lord Mayor's Show. The Concert is for Liverymen, their families and friends and will be held on the afternoon of Sunday November 10th 2002 at 2pm. There will be a Reception followed by the Concert at 2.20pm in Stationers Hall, finishing at 4.45pm. If you are interested in attending then please contact Michael Thatcher for further details.

The rebuilding work is now nearing completion and the first Director of the Centre has been appointed.

The overall cost of the works amounts to many millions of pounds. The Associated Companies' gift will account for a comparatively small part of the overall sum required, but it will have a special significance. The £15,000.00 which has been donated will cover the cost of fitting out the kitchen at the Centre, including the building costs of walls and floors (Masons), the table cloths and linen (Broderers) and the cookery equipment.

On the 30th May 2002 the Rt. Reverend Richard Chartres, the Bishop of London and Chairman of the Trustees, together with Viscount Churchill, the Chairman of the Appeal, and Andrew Dunnnett, the Project Director attended a special reception which had been arranged for the presentation of the cheque, in the presence also of Officers of the Associated Companies. Bishop Richard accepted the cheque and responded by expressing his heartfelt thanks to the Associated Companies for their gift. He announced that the Centre should be completed by November 2002.

Newly free of the Company

At the February Court meeting June Marsh and Brian Turner were admitted to the Freedom of the Company and attended the lunch which followed. Both are so well known in their different ways that little more need be said, save that it is appropriate to mention that the Queen's Birthday Honours List rewarded Brian's efforts in the field of cookery and catering training by awarding him a CBE. He deserves our congratulations.



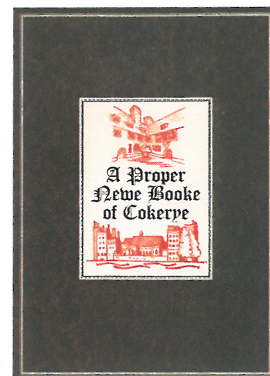
Parker Cookbook

Last year it was resolved to support a project by Corpus Christi College, Cambridge to produce a facsimile edition of a printed cookery book which was published in about 1555, making it probably the oldest printed recipe book to survive to the present day.

The original of "A Proper Newe Booke of Cookerye" is in the Parker Library of Corpus Christi College. It was found bound into a book of miscellanea belonging to Matthew Parker, a former Master of Corpus Christi who became Archbishop of Canterbury in 1558 upon the accession of Queen Elizabeth the First. The book is thought to have been used by his wife Margaret at a time when Matthew Parker was living quietly in Norwich during the reign of Queen Mary.

During his years as Archbishop of Canterbury, Matthew Parker assembled a fine collection of medieval books and Saxon manuscripts and upon his death he left his collection to Corpus Christi College, where it remains to this day.

Anne Ahmed, the wife of the present Master, has prepared a new edition of the book with the original recipes presented in facsimile alongside an interpretation. Updated versions of some of the recipes are also included to encourage readers to try for themselves Margaret Parker's dishes from a bygone age.



The new book is a hard back book of 112 pages, well illustrated and including a brief introduction to the life and times of Matthew and Margaret Parker.

Most of the books are being offered for sale to past and present Members of Corpus Christi, but in view of the Company's financial support for the project, some copies have been made available to our Company. They are available at a cost of £10.00 per copy. Anyone who would like a copy should apply to the Clerk's office. They will also be available for inspection and purchase at the October Ladies' Dinner.

Christ's Hospital

The Company has the right to make a presentation to Christ's Hospital. Oliver Noye is the current presentee, and he has supplied a recent picture of himself.

Your Master attended speech day this May and enjoyed a service in the morning, an excellent lunch and the splendid sight of the school's marching band. The Lord Mayor and his party were in attendance, together with many Livery Company Masters and other guests.



Above: The Lord Mayor's party. Below Left: The School Band. Below Right: Oliver Noye

