

# *The Worshipful Company of Cooks of London*



NEWSLETTER Number 25  
Edited by Assistant Peter Messent

July 2003

## The Master's Mid-Term Report

In recent years the Master of the day has been invited to provide an interim report of his year in office. I am not entirely sure whether its purpose is to ensure that the Master has feasted too well – and hence recalls nothing – or else feasted insufficiently and thus deprived the company of its due representation. I leave it to the readers to decide to which category this specific half year belongs, but it would be remiss of me even to venture into this report without first expressing the Company's great gratitude to the outgoing Editor of the Newsletter – our Late Master Michael Messent – who took over from his father, and turned what had been a most readable newsletter into the journalistic tour-de-force of which the Company can be justly proud. He has handed over the editorial reins to his brother Assistant Dr Peter Messent whom we wish every success in continuing the family tradition – perhaps in years to come the Newsletter might be renamed the "Messant Messenger".

Inevitably the winter months contain a higher proportion of Church Services than the rest of the year – from the Patronal Festival of the Parish Clerks by the kind invitation of their current Master our own Past Master Colin Cleugh, via our own Carol and Candlemas Services to the Services of the United Guilds and the Sons of the Clergy, both at St. Paul's, each in its different way impressive, thought-provoking and very much part of the civic traditions to which companies such as ours properly belong. One which I found particularly notable was the View



*The Master presents the CSMA award to Paul Richardson of the Oriental Club*

Day Service at St. Bartholomew's Hospital celebrating the 880<sup>th</sup> anniversary of its foundation – a celebration which concluded with conducted tours over various parts of the Hospital – whilst music and particularly the singing of the anthems by the combined choirs of St. Paul's, Ely and Hereford Cathedrals at the Festival Service to the Sons of the Clergy was hauntingly memorable.

On a somewhat prosaic note it was fortuitous that this half year included two visits which were open to all members of the Company. The visit to Hackney Community College was intended to emphasise and cement our continuing support for their efforts – a support which will be reinforced by Past Master Peter Wright's well-merited appointment as a Governor of the College. The visit to Christ's Hospital later the same month provided not only the opportunity to see the School and hear from the Clerk and the Headmaster but also enabled us to meet Edward Noye – our Nominee – who in every way justified his nomination. Visits such as these – and those to La Racine and to Spencer House and the Carlton Club later this year – are intended to give all members of the Company a chance to meet and become better acquainted with each other, and will, I hope, come to remain a permanent feature of the Company's year and be enjoyed by all members of the Company.



It would be dull to the reader – though it was not to me at the time – to enumerate the various functions to which I was privileged to be invited. But this report does give me the chance to express my gratitude to Past Masters Hodgson and Cleugh for entertaining me at the Honourable Artillery Company and Parish Clerks respectively as well as noting the kindness of the Masters of other Companies such as the Butchers, Gold and Silver Wire Drawers and Mercers for their generous hospitality and as well as their helpful encouragement over the past months. Such camaraderie does much to ease one into the various events where I have been able to represent the Company. But not all events that I have attended have been exercises in gluttony. There were two lectures with which we as a Company are particularly involved namely the City Food Lecture given by Sir John Krebs – probably the least controversial – and the Annual Tacitus Lecture given by Peter Sutherland which challenged many pre-conceived views on world trade. Less intellectually demanding, but enormously impressive were the two finals of competitions which I was able to witness: the Young Chef of the Year Competition and the CSMA Chef's Competition. The quality of the entries and the dedication of the competitors leaves me in no doubt that whatever may have been the case in the past, there is an enormous pool of enthusiastic and committed cooks in the community at large.

A report such as this would be incomplete without a reference to our continuing association with the Armed Services – an association which particularly at these times is cherished by us and – I know – greatly valued by them. Visits to the Royal Logistics Corps

Headquarters at Deepcut, the Corps' Catering Support Regiment at Grantham and the RAF catering Training Squadron at RAF Halton have maintained such association just as our Dinner to the Armed Services is intended to give added emphasis to it.

This Report should not, however, only deal with a Master's perambulations and feasting – however fascinating it may sound. It should at least give the members of the Company some idea as to where we are going. In that respect I think it is right that I should note here that in February the Court decided that as a matter of principle Ladies should be admitted to the Livery. There are, whenever such changes are agreed, administrative problems to be faced to ensure that no one will be disadvantaged by such change, and at this time a sub-Committee of the Court is considering what changes in the Standing Orders of the Company would be required to give full effect to the Court's decision and it will then be for the Court to determine the actual procedures which are to be adopted.

It has been an active half year, in which I have been immensely aided by the Company's officers, our Clerk, Sandy Thatcher, and our Beadle – and it has been a particular pleasure to see our Honorary Freeman Paul Marsh making certain that all is well at our Dinners. But it is not only to them but to the Company at large and the Court in particular that I express my thanks for making this period pass so quickly and pleasantly.

*The Master, Rolf Hammerton*

### **New Addition to the Company's Silver A Candelabra in memory of Past Master, the late Harold E Taylor**

Sheila Glyn-Owen has presented the Cook's Company with a beautiful silver candelabra, shown in the accompanying photo. This is in memory of the late Harold Taylor, former Past Master of the company. The candelabra will be used at future Livery Dinners.



## **The Great Fire and the Cook's Master**

Following the Great Fire of London, Richard Pierce, Master of the Company of Cooks and Yeoman of the King's kitchen, who with his large family had lost everything and been reduced to penury by the fire, petitioned the King for permission to use part of the Cook's Hall, still standing outside Aldersgate, as a temporary home and workplace.

This little gem, of which there is no reference in the Company's history although found in records of the British Library, may be one of the earliest mentions of a Livery Hall providing a "Master's flat". It comes from Neil Hanson's 2001 book "The Dreadful Judgement" the true story of the Great Fire of London

*Past Master and Joint Historian, Paul Herbage*



# Christ's Hospital Visit

On the 22<sup>nd</sup> March 2003 the Master led a visit by over 20 Members of the Company, and a number of wives of Members to Christ's Hospital School at Horsham. After morning coffee we were given an interesting and enlightening introductory presentation on the structure of the school, and its educational aims. It is certainly a very special school. In its choice of pupils it has regard especially to children of families in social, financial or other need and the selection process remains very much the prerogative of the Foundation. However it does have regard especially to the maintenance and furtherance of the close connection between the Foundation and the City of London. As a consequence, the Vice President of the Governing Council is the Lord Mayor of London, and four other Members of the Council are Members of the Court of Aldermen.

After the presentation we were led to a good vantage point outside the dining hall where we witnessed the traditional march into lunch by the pupils of the individual houses which make up the school, to accompanying music from the school's splendid band. We then enjoyed an excellent lunch in the company of the Head Master, the Clerk to the Foundation, and three of the pupils. After lunch there was an opportunity to undertake a guided tour of parts of the school before everyone departed after tea.



*In the front row, L to R  
The Clerk, Michael Thatcher, The Master, Oliver Noye, Thelma Hammerton, The Second Master.*

It was a most interesting day and offered a real insight into the school, a school with which the Cooks Company has been associated for hundreds of years. Our Company has long enjoyed the right of presenting pupils, and on this occasion we had the opportunity of meeting with our current presentee Oliver Noye.

*The Late Master, Michael Messent*



*Cook's presentee, Oliver Noye, flanked by the Master and the Second Master, Oliver Goodinge*



# Company Golf



*Past Master John Westall of the Girdlers Company presents the Pickwick Golf Cup to Bob Lawrenson (l), Captain of the Cooks Company Golf Society*



*The "Pickwick Cup" from 1929, played for again this year*

The Prince Arthur Cup has been played for this year, but regrettably the Cooks Company did not compete based on the previous year's performance, but should rejoin the fray next year when a strong performance is anticipated.

The Company Day was held at Mill Hill GC on 6<sup>th</sup> June, and this year we were joined by three players from the Girdlers Company. They were all Past Masters – is there a generic term for such a team? They brought the most impressive Pickwick Golf Cup, which had been presented by Mr J. Herbert Bishop, Master of the Cooks Company 1929/30 for competition between the Cooks and Girdlers Companies. The only recorded competition was in 1933, when it was won by the Girdlers. Seventy years for a return match!

The course was in excellent condition, as on our previous two visits and we were all made very welcome by the members and staff of Mill Hill. The morning social Stapleford competition of mixed teams, over 9 holes, was won in muggy weather, by Pat Stracker of the Girdlers, Warden George Rees and myself. There was also a yellow ball competition, but only one team did not lose the dreaded yellow!

Steady rain started at lunchtime and continued all afternoon, when we played in different groups over 18 holes, but with more determination, resulting in the Company's team of George Rees, Liveryman Simon Young and myself winning the Pickwick Cup by 2-1 and aggregate score of 66-61. Liveryman Richard Herbage, our secretary/treasurer won the JG Price Trophy for the highest scoring Cook. In second and third places respectively were George Rees and Freeman David Smith.

After steak and salad supper, Past Master John Westall of the Girdlers presented the Pickwick Golf Cup to the Cooks, thanked the Cooks for a most enjoyable day and expressed the wish that the Girdlers may come again next year to wrest the Cup back. The course has been booked provisionally for Friday 4<sup>th</sup> June.

The next golf event is on Friday 1<sup>st</sup> August when the Cooks play the Army Caterers at The Berkshire for the Duff Cup.

*Freeman Bob Lawrenson  
Captain WCC Golf Society*



# The City Food Lecture 2003

The third annual City Food Lecture took place on 14<sup>th</sup> January 2003 at the Guildhall. This was the second year in which the Cooks Company had an active participation as one of the Livery Companies promoting the event. The Cooks Company was joined by 6 other companies with an interest in food – The Bakers, Butchers, Farmers, Fishmongers, Fruiterers and Poulterers. The Master of each of these companies including our own Rolf Hammerton sat together in the front row of the audience. The Corporation of London supported the Lecture, and we were all very grateful to Sainsbury's who were again the sponsors of this event.



*Sir John Krebs*

The Cooks Company, including guests, was well represented by more than 30 participants. The total attendance for the Lecture was sufficient to fill the magnificent Great Hall. They had all come to listen to Sir John Krebs, who is the Chairman of the Food Standards Agency. Sir John gave an excellent speech in a clear and lucid manner. He explained the objectives of the Food Standards Agency, and its key philosophy of taking a scientific approach to the management of all risks concerned with the production of food from the farmer to the final preparation whether by a cook, a food processor or at a shop. It seems that so far there has been perhaps less attention to cooks than to food processors and retailers, but this could change in future depending on any perceived risks or change in current emphasis.

The lecture was followed by a session where an invited panel responded to questions from the audience. The Chief Executive of Sainsbury's, Sir Peter Davies, who had just arrived from meetings with his bankers over his company's proposals for Safeway, chaired the panel! He nevertheless did a good chairman's job in managing this question and answer session. In addition to Sir John Krebs, the other panel members were Peter Blackburn, Chairman of Northern Foods, Deirdre Hutton, Chairman of the National Consumer Council and Oliver Walston, writer and broadcaster. There were lively discussions on a variety of topics, including organic foods, treatment of farmers by the large supermarkets, regulatory controls on shellfish farms, and risk assessment of food establishments including

restaurants. Oliver Walston in particular added to the lively nature of the debate by often taking a contrary position to many of those in the current consumer and regulatory establishment.

The speech of Sir John Krebs was well reported in the national media. The media mostly chose to highlight his concerns over the forthcoming enlargement of the EU. There will be a period of time when food imports from these new member countries will be freed up, but all the EU food hygiene regulations will not be fully implemented until later; viewed by Sir John as an obvious area of potential risk.

Following the lecture and panel session, all the participants were treated to a buffet dinner of British foods accompanied by Australian wines courtesy of Sainsbury's sponsorship. All the speakers and chairman remained on hand to answer further questions in this informal atmosphere.

This annual lecture has already established itself as a significant event within the City, which attracts top class speakers and national publicity. It is a further example of the way City Livery companies are able to continue to make a relevant positive contribution to society in general in the changing world of today. We look forward to next year's City Food Lecture, which is already being planned.

*Assistant Peter Messent*

## Conrad Leonard – Pianist

The death has been announced of Conrad Leonard who passed away peacefully at age 104 on Sunday 20<sup>th</sup> April. Conrad Leonard played the piano as entertainment at Company Livery dinners for many years. His last entertainment at a company dinner was very recently as a centenarian and his performances will be remembered fondly by many members



# Hackney College Visits

## - November 2002 -

On the 25th November 2002 Marilyn and I, together with a number of Members of the Court and a representative of the Borough of Hacknet (Sharon Patrick), visited Hackney college for a presentation, a tour of the campus, lunch, and a cookery demonstration.

The day was hosted by Gweneth Preston, who is the Head of Curriculum for Continuing Education, and as such has overall responsibility for our Company's project. Also present was Robin Landman, the Deputy Principal of the College, and Helen McGrath, the Senior Lecturer responsible for Basic Education and Training, including the teaching which is supported by the Company.

After coffee we were treated to an interesting presentation in the boardroom by Robin Landman and Gweneth Preston, and then undertook a brief tour of the campus, including a visit to the training flat which was established with the support of the Company.



*L to R. The Master, Sharon Patrick of Hackney borough, The Late Master, Marilyn Messent, Robin Landman, Brian Turner, Thelma Hammerton and Gweneth Preston.*

All those attending then enjoyed a thoroughly good lunch at the Zen Satori restaurant which is part of the campus and where food is cooked by students of the Asian and Oriental School of Cooking and which is a restaurant open to the public, as well as students.

After lunch the visitors went to the cookery classroom where students with learning difficulties on the Essential Skills Course were cooking with special assistance from Goeff DuFeu and Elly Mercer, from the Academy of Culinary Arts. Brian Turner was also well in evidence and his enthusiastic participation was a great delight to the students.

*The Late Master Michael Messent*



*Touring the Campus*



*The opening presentation in the Boardroom.*





*Brian Turner with the Chef Instructor and student cooks at the Zen Satori Restaurant*



*Brian Turner gives guidance*

## - March 2003 -

Following the success of November's visit, Hackney Community College invited the Master, Rolf Hammerton along with his wife, Thelma, and other members of the Cooks Company for a further visit, with about 20 taking part on the day. Gweneth Preston, the Head of Curriculum, Continuing Education, again hosted this visit on the 10th of March. She arranged a series of presentations by both staff and some students. The Company was given the feedback from the recent Ofsted Inspection of Hackney Community College which gave a very favourable report to the College. The staff members present gave brief presentations describing their teaching work. The Master then made a presentation to one of the prize winning students, Massum Chaudhry.

An excellent lunch followed in the College, prepared by the Head Chef for Sodexho, Colin McKenzie. The visitors were then split into groups and toured parts of the campus, including seeing some live student lessons, the training kitchen, the new roof garden which will include a section for growing herbs for use in cooking.

Once again the visitors were very impressed by the work of Hackney College. Past Master Peter Wright is now a Governor of the Community College, so the close links between the Company and College continue, and Company members are always free to arrange a visit if they wish.

*Assistant Peter Messent*



*The Master and prize winner Massum Chaudhry*



*Brian Turner, Geoff DuFeu and many others with students in the cookery classroom*



# Cook's Company Prizewinners Luncheon

Winners of the several prizes offered by the Cook's Company are invited to attend this annual Luncheon, held this year in March. It is not just the prizewinners who are invited, but also they are also asked to attend with their respective senior officers or tutors. This gives a unique atmosphere to this occasion since the Cooks are substantially outnumbered by the guests. There are several categories of prizes awarded both in Services and civilian competitions, and the Master presents the prizes to the winners after the excellent lunch.



*The Master presents Wren Chef A. Lyon with the award for Combined Services overall winner, and Royal Navy Young Chef of the Year*



*The Master with Robert Quarrie, winner of the City and Guilds prize*



*The Master with Vera Atkins and Corporal D. Murphy, winners of the RAF Coltishall WCC Award*



*The Master presents the Harold Taylor prize to Andrew Sutterby, Bethan Havard and Jodie Scrutton from Bournemouth University*

## City Livery Yacht Club

The City Livery Yacht Club offers sailing, boating and social opportunities to its members, even those members who just like to meet up and chat about their boating experiences. Not all members cruise or sail, nor do all members have boats. Membership is open to members of all Livery Companies. For more information contact:

Janet Walker, Honorary Secretary  
C/o Stuart Fyfe Suite, 854 Brighton Road  
Purley, Surrey CR8 2BH  
Tel: 08700 664232 Fax: 08700 664414  
[www.cityliveryyc.co.uk](http://www.cityliveryyc.co.uk)  
Annual membership fee is £25.



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### Combined Services Culinary Arts Team

American Culinary Classic - Chicago 2003



The Combined Services Culinary Arts Team (CSCAT) represented the United Kingdom as 'Team UK' in the American Culinary Classic at the National Restaurant Show in Chicago in May. They deserve warm congratulations for a great display of cooking, since at only their first appearance the Team made a strong impression, winning one Silver and two Bronze medals. There will be a full report in the December Newsletter. Thanks to Wing Commander Mark Codgbrook for this contribution.

*Assistant Peter Messent*

## Corporation of London Livery Courses

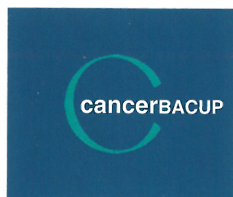
The Corporation organises City of London Briefings that are particularly aimed at new Freemen and Liverymen, but wives/husbands /partners are also very welcome.

Briefings run from 5 to 8 p.m. The next three scheduled are on Wednesday 15 October at Innholders Hall, Friday 28<sup>th</sup> November and Wednesday 18<sup>th</sup> February 2004, both at the Old Library, Guildhall. There is no charge, and places are allocated on a "first come, first served" basis.

Applications should be made to:

Corporation of London Livery Courses,  
Wax Chandlers Hall, Gresham Street,  
London, EC2V 7AD

Tel: 020 7606 3591/2 Fax: 020 7600 5462  
e-mail: [liverycourses@waxchandlershall.co.uk](mailto:liverycourses@waxchandlershall.co.uk)



## Cancerbacup - Recipe Book Launch

The Press launch of the CancerBacup Recipe Book sponsored by the Company was held on the 19<sup>th</sup> November 2002 at the Foxtrot Oscar Restaurant in Battersea.

The recipes were gathered from a number of sources and featured a special selection prepared by Brian Turner. People with cancer often experience difficulties with eating, either because of the effects of their cancer or because of the side effects of their treatments. These difficulties may range from loss of appetite to nausea or a dry mouth and changes in

taste. This recipe book is designed to provide information on the principles of good food and nutrition for cancer sufferers, tips for overcoming eating difficulties, and enjoyable recipes specially designed with cancer sufferers in mind.

I gather that the book has proved to be a great success and the Company's financial support is fully acknowledged in the introduction. I believe it has been a thoroughly worthwhile project and one which the Company may very properly be proud of.

*The Late Master Michael Messent*



# The Reverend William Maynard Atkins

## M.A. F.S.A.

*Chaplain to the Cook's Company 1996-1999*



*Past Master John Kane  
with the Reverend William Maynard Atkins*

Bill Atkin's earthly pilgrimage of exactly 91½ years began in Leicester on the 13<sup>th</sup> August 1911 – the Coronation year of George V – the year in which the National Insurance Act was passed – and the year in which payment to members of parliament in Britain was introduced.

He started his education at Dover College, which he disliked so much that he persuaded his father to remove him, and went on to a crammer's in Norwich, before becoming involved in his father's famous shoe-making business – designing shoes.

He then went on to spend fifteen happy years in Ireland where he achieved a double first in Latin and Greek at Trinity College, Dublin, and on finishing his theological studies was ordained into the Church of Ireland in St Patrick's Cathedral, Armagh... on St Patrick's day, 1935. From childhood he had always been interested in playing and composing for the piano, and also became the assistant organist in the cathedral.

Subsequently a curate and then the rector in two parishes near the border, he worked hard in encouraging families from both the Catholic and Protestant communities to live together in harmony.

In 1946, just after the second world war he became a minor cannon of St. Paul's Cathedral. During his 10 years there he taught Latin and Mathematics in the Choir School and was also a cathedral librarian.

Over 50 years later he was to become a prebendary at St. Paul's and his prebendal stall was that of Cantlers (Kentish Town).

With Dean Matthews, he was founder member of the Friends of St. Paul's, and with the Dean, wrote what is still considered to be the definitive modern history of the cathedral. It is being updated in time for the 1600 centenary next year.

On October 5<sup>th</sup> 1955 he was appointed Rector of St. George's, Hanover Square – only the 11th rector since the church's consecration in 1725. Failing eyesight finally forced him to resign at the age of 89, having held the post for 45 years to the day. He was the third oldest serving priest ever to hold office in this country, and only a year or so off from becoming the oldest ever.

At his funeral, the Bishop of London described him as his ideal parish priest, one of a band of learned clergy one rarely meets, possessing a mellowness of a bygone age. Firm in his convictions but no place seeker, he had no side, but he loved people and places, always displaying a generous nature and hospitable spirit. Although ancient in years, he never grew stale. He exhibited a kind of youthfulness and accepted his failing eyesight with graciousness. Think of him and cheerfulness breaks through.

An ideal parish priest? Certainly, but he was also so much more. In many peoples eyes his stature was much greater than merely a parish priest, almost approaching that of the Pope or Patriarch of Mayfair, so much was his presence felt in the parish and beyond, and so much good and positive effect did he have on the community.

Through the years he held many chaplaincies and enthusiastically supported them. Amongst them were one to Lord Mayor of London, Sir James Harman (1963), and, for a short time, one to the speaker of the House of Commons; also to the City of London School, the Royal Society of Musicians, the Reunion of Gastronomes and the Association of Club Secretaries of London.

He was a Wax Chandler and a Cook and very proud to be a fellow of the Society of Antiquarians. A regular and enthusiastic clubman, he was a member of the Oriental, the Landsdown, the Royal Overseas League, the In and Out and the Davies Street Mess of the Royal Greenjackets.



He was a well-known and respected resident of Mayfair, his far from svelte figure showing a practised knowledge of good food and wines...helping his holding in Schweppes shares with a daily libation of Tanqueray, Beefeater or Bombay Gin. Many years ago a parishioner asked him what he was giving up for Lent. After prolonged and serious thought – and with a twinkle in his eye – he proclaimed “Angostura!”

Early on in his ministry he discovered that during lengthy sermons taking snuff provides some relief. He acquired a fine collection of snuff boxes, and he generously offered a “Crumb of Comfort” to all, this,

of course, being the name of his favourite snuff.

His ministry of 68 years was indeed one of quiet and thoughtful spiritual friendship. He touched the lives of so many hundreds of men, women and children. Last Christmas Day he conducted his last service at Pocklington House, a home for the partially sighted, at the request of his fellow residents.

In conclusion, I borrow one of Bill’s own parting phrases, often given: “Apostolic Benedictions”.... Or possibly from later in the day, “Alcoholic Benedictions”!

*Assistant, Alan Fairbrass*

# Lakefield Training Centre

In the last Newsletter I reported on the Company’s charitable activities in the broadest sense: it has been suggested that I should from time to time tell you about individual projects and this article concerns our latest arrangements, with Lakefield Catering & Hospitality Training Centre in London NW3.



Lakefield has been offering training in hospitality since 1986, and since 1992 it has been an approved City & Guilds NVQ Centre. It offers a unique 2 year training programme leading to the attainment of three NVQs at Level 2 in Food Preparation and Cookery, Food Service and Housekeeping.



The training programme, a combination of on-the-job training, concentrating on practical and craft skills, and thorough theoretical knowledge, enables young people to enter the Hospitality Industry with a good basis for a successful career.

Lakefield trainees are drawn from schools throughout Britain and no suitable applicant is refused entry through inability to pay the fees: funding assistance is available from the Savoy Educational Trust, the Prince’s Trust and other grant making charitable trusts, but applications to these bodies can sometimes be daunting and time consuming for the families involved. The Centre has recently been seeking sponsorship from the industry for trainees who are unable to meet the fees but who would benefit from the type of training course offered at Lakefield.



The Trust & Charity Funds Committee has agreed to grant "Worshipful Company of Cooks Scholarships" to support a maximum of two students at any one time, i.e. one in the first year and one in the second, at a cost of around £2200 per trainee. The first trainees to benefit from our Scholarships will be selected shortly to commence their studies in September.

Lakefield is part of a group of three training centres (the others are in Hackney and Manchester) administered overall by the Netherall Educational Trust and is well supported by an impressive list of catering companies, hotels and similar establishments. Freeman Robin Easton regularly arranges work placements and visits to Simpson's-in-the-Strand, where he is General Manager, and Liveryman Simon Fooks, at Merchant Taylors Hall, also supports the work at Lakefield.



Past Master Paul Herbage and I were very impressed by everyone we met and everything we saw on a visit to Lakefield a year ago. More recently, Liveryman Bev Puxley undertook a "professional" visit for us and was thoroughly satisfied with the quality of the training, staff, the students and the high percentage of students retained in the business.

*Past Master John Kane  
Chairman, Trust & Charity Funds Committee*

## Action Research Charity Request to Cook's Members for Support

Jo-An Price, the wife of Past Master Graham Price, is seeking sponsorship to help Action Research, which is one of the country's leading medical charities. This charity has been making medical breakthroughs for 50 years for a wide range of illnesses from pregnancy through growing children to old age. This is not a charity allied to cooking, and is not supported as a Company charity. However, Jo-An asks for the support of the Freeman and Liverymen of the Cook's Company if they would give some individual sponsorship to this charity. She is participating in "Trek Machu Picchu" in May 2004. She asks that if each Cook would give just £2, made out to Jo-An Price, this would make all the difference for achieving the goals of the project. Jo-An's address is:

*Jo-An Price,  
White Ridge,  
10 Trotsworth Avenue,  
Virginia Water,  
Surrey, GU25 4AL*



## Signing Off

After 8 years as Editor of the Company Newsletter, and after thirteen Editions, the time has come for me to "Sign Off".

I took the task on from my father in 1995, having assisted him with the previous Edition in 1994. At that time the Newsletter was simply a number of pages of photo copied text, and no pictures. I developed the present format, greatly assisted by a local printer, Mike Swift. He has never sought any credit for all the hard work he has done, both in terms of design, layout and printing. Sadly he suffered a stroke whilst in the course of preparing the last Newsletter. While he is making a reasonably good recovery, the loss of my workmate was one of the triggers which led me to finally decide the time had come to step down.

I am delighted that my brother, Peter Messent, has agreed to take on the task of hereditary Editor, despite having made enquiries on the Court, no one else was that keen on breaking the Messent monopoly. I wish him well and trust that he will enjoy the task as I have done in the past. Please do help him by contributing articles. It is a Company Newsletter, not simply an opportunity for the Messents' to develop their literary abilities.

*The Late Master and Late Editor, Michael Messent*