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THE WORSHIPFUL COMPANY OF COOKS OF LONDON
NEWS-SHEET

Matters of interest to Members of the Company for the year to November 1991

Assistance of Cookery

The annual Court Lunch for Prizewinners was held at Innholders Hall in February. On this and the other occasions the prizes given by the Company consist of engraved Caithness Goblets with appropriate Certificates which the Master presents.

He was invited to the Passing Out Parades of the Army Catering Corps at Aldershot in December and June, and presented prizes to the Apprentice RSMs. The latter was a larger Parade to mark the occasion of the Corps' 50th Anniversary, and the Master's Lady was also invited.

The annual R. A. F. Catering Awards Day was also held at Aldershot in November. Liveryman Alan Fairbrass was one of the Judges and the Master attended.

Also in November the Master and Clerk, accompanied by their Ladies, and Past Master Grainger and Liveryman Grainger attended the Royal Navy Salon Culinaire at Portsmouth. Past Master Young was one of the Judges of the competition for the Junior Cook of the Year. Earlier this year the Company had commissioned a new Royal Navy Trophy for this purpose consisting of a large carving knife mounted on a wooden plate with a silver nameplate, and which was similar to the one presented to the Cutlers Company the year before.

In April the Club Secretaries and Managers Association competition was held at Westminster College, and the Company's Prize was presented.

In May the competition for our Silver Jubilee Trophy was held at Waltham Forest College. Past Master John Powell made the arrangements and the Judges included Past Masters Young and Grainger. The Master presented the Trophy.

Charities

The Company now has two separate Charity Funds.

One is the old Charity, now known as the Benefactors' Charity, and covers the general charitable gifts always made by the Company. This Charity has been augmented recently by a legacy from the Estate of the late Past Master Sidney Bishop, amounting to about £140,000. There has also been a donation of £2,000 by Schrodgers, arising from a grant of a Licence varying the terms of the Lease of the Aldersgate Street Property. These have considerably increased the income available for donations.

The other Fund is called the Cooks Charity and was established under a Trust Deed entered into by the Company about five years ago.

The main object is the promotion of cookery and support for workers in the trade.

The Charity Committee, having burnt much midnight oil, has recommended that three grants are made now, and the Court has agreed.

First a payment of £250,000 to the Hotel and Catering Trade Benevolent Association for the provision of Old Peoples' Flatlets in Wimbledon. This will be paid over a period and is subject to certain terms.

Secondly a payment of £25,000 to the Hotel Catering and Institutional Management Association for 'Distance Learning' material and which is subject to the Course being approved by the N. V. Q.

Thirdly a token payment of £5,000 to the new Academy of Culinary Art at Brighton towards its Building Fund. We have expressed an interest in their future projects when more information is available.

Christ's Hospital

The Company has a Presentation available at present for a Girl Scholar next year. Any Member knowing a Candidate who is interested should contact the Clerk at once.

General Regulations and Standing Orders

A Sub-Committee consisting of Past Masters Cleugh, P. Herbage and Messent have prepared an up to date version. This was approved by the Court in March, which congratulated the Committee on its efforts. It has been circulated to the Court, and other Members can refer to the Clerk for information.

Miscellaneous Matters

Robin Anderson died last February shortly after he had become the Late Master for the year. He was missed greatly at our Court Meetings and other functions. The death of Liveryman Adrian Fudge was also a sad loss for the Company.

Past Master Colin Cleugh has been elected to the Council of the City Livery Club; it is believed that he is the first Cook to be represented on its Council.

The Club is anxious to increase its membership and following recent refurbishment and new catering arrangements the Dining Room is now regarded as one of the best in the City for private and business entertainment.

Apart from the normal Club facilities regular social activities are organized including for the coming year: -

Dinner at the House of Commons.

An evening visit and reception at St. Pauls Cathedral.

A visit to Royal Ascot and

An 18 day tour of South Africa.

Lady members are very welcome and any Member of the Company, being a Freeman, who is interested in joining should contact Past Master Cleugh or the Clerk.

Past Master Sidney Herbage continues a Member of the Court of the City University.

At the Borough Elections in May, Past Master Peter Herbage retained his seat on Christchurch Borough Council. He is now Vice Chairman of the Planning Committee and Secretary of the Conservative Group.

Freemaiden Catherine Thornton has been studying Modern and Medieval Languages at Trinity College, Cambridge. She has now graduated with a 1st class Honours Degree, and is continuing her Scandinavian studies at the University of Iceland during the current year.

The Livery Committee of the City of London consider that there is scope for improvement in the level of knowledge of Liverymen about their Company. The Editor feels sure Liverymen of the Cooks Company are second to none in their knowledge, but the measures they suggest may be of interest and are set out in Appendix 2 with two added enclosures.

Report by the Late Master

The Master had a most active and enjoyable year with numerous engagements, a number of which included his Lady. A representative list prepared at random is as follows:-

The Lord Mayor's Banquet at the Mansion House, and being entertained to Dinner by nine of the City Livery Companies.

Church Services, in particular at St Paul's Cathedral including the United Guilds, Festival of the Sons of Clergy, and London Fire Brigade anniversary of the blitz, Saint Botolphs, Aldersgate Street, Saint Mary le Bow, Saint Peter ad Vincula in the Tower, Garrison Church, Aldershot, and Christ's Hospital Chapel, Horsham.

Trips to Ironbridge near Shrewsbury and the Sussex Weald Museum, both of which have Livery Company Days.

An Edwardian Banquet in the Guildhall to celebrate the 80th anniversary of the British Hotels Restaurants and Caterers Association.

A Reception and Luncheon held by the Cookery and Food Association including an introduction to their Royal Patron, Queen Elizabeth the Queen Mother.

Attending Beating the Retreat by the Massed Bands of the Royal Marines on Horse Guards Parade to celebrate the Duke of Edinburgh's 70th Birthday.

Supply Officers Dinner with the Royal Navy at HMS Raleigh near Plymouth, and Lunch at HMS Nelson, Portsmouth.

Golden Jubilee Dinner of the ACC at the Royal Military Academy, Sandhurst. Also a Luncheon at the Lakeside Country Club, Frimley in the presence of HRH Duchess of York, and other Luncheons at Aldershot.

Dinner with the RAF at Aldershot, and a Lunch at Stanmore.

Dinner with the CSMA at Boodle's Club, St James's Street.

Attending at the Memorial House for the Mark Part of Gulf War
Veterans before Her Majesty the Queen, and attending their Lunch
at the Guildhall in the presence of the Prince and Princess of
Wales. Hardly a dull moment.

Pen Portrait of the Master

Please see Appendix 1.

Dates for 1992

Please see Appendix 3.

C. E. M.

A POTTED HISTORY OF THE MASTER

Appendix 1

HAROLD E. TAYLOR B. Sc., F. H. C. I. M. A., F. R. S. H., G. C. F. A., M. I. J.

Unlike previous masters he did not command a fleet, build the bridge over the Kwai, or design London bridges, but tried to build a bridge between people.

Born in Liverpool and still a "a scouse" educated local grammar school. Had option of entering either of two well known firms but rebellious boy's imagination fired by notorious uncle decided he wanted to be a trainee hotel manager in Belgium.

After a couple of years decided this was not his forte but wanted to be the real boss so returned home as a prodigal son saying he wanted to go to university. Father having two other sons to educate was unwilling to foot the bill.

Finally accepted as a student and studied food chemistry and economics, doing all the menial tasks available in kitchens to pay his way, then went back to management in Belgium, having obtained B. Sc.

War declared - volunteered in three separate towns and was turned down each time on medical grounds. Took war job and was called up as a conscript three weeks later.

Joined army as private, much confusion was caused in the company because there were three Harold E Taylors two in the same platoon.

Eventually went to OCTU and because he could scrape by in Flemish was passed into the intelligence corps and never spoke Flemish from that day to this.

On being demobbed he had visa and work permit ready to return to Belgium when he realised that a chef could easily pull the wool over a managers eyes unless he knew what he was talking about so he became a mature student and took every City & Guilds course possible as well as R. S. H. exams only it was the R. San. I. at that

time. Later he took several courses at Smithfield Institute.

About this time the Matron of a hospital who happened to be a family friend said their catering was rather haphazard would he help to put it right.

At first he refused saying he knew nothing about hospital catering but a week later he was knocked down by a car and taken to hospital. After that experience he decided there was a job to do and offered Matron his services for three months.

He found the work most interesting and did what he could and then left. He was on the station platform leaving hospitals for good he thought, when the Chairman appeared. He thought he had just come to say goodbye but he finished up accepting a salaried position and tearing up a rail ticket.

This lasted three years and he found a deep interest and accepted a position at Brompton Hospital in London on condition he could start a school for hospital cooks and catering officers and is proud of the fact that over 140 of his former students now occupy senior posts throughout the industry.

He stayed there 11 years but eventually spent so much time out of his office advising hospitals on a world wide basis that he decided to go it alone and founded Hospital Catering Consultants Limited.

The amusing thing was then that the firm did very little work with hospitals and a great deal with industry, universities, breweries, local councils etc.

Having worked himself to a standstill decided to retire in 1970 and retreated to Malta to avoid the rat race.

During his working life he found time to play a part in various associations for instance a founder member of the Hospital Caterers Association followed by a spell (20 years) of being national chairman, branch chairman, secretary and is still vice

president. Also at this time he founded the journal the International Hospital Caterer.

The Universal Cookery & Food Association also played a large part in life being national chairman, treasurer and editor of the Cookery & Food Review, and is still a vice president.

During this period he was responsible for founding the Craft Guild of Chefs.

He was also a fellow of the Hotel & Catering Institute, being financial chairman, chairman of Board of Fellows several other HCI committees and eventually vice president; after retiring to Malta and after the Institute became the HCIMA by joining with the IMA he was offered an honorary fellowship which he values very much.

A part was also played in Royal Society of Health as a fellow and council member also he was chairman of Moderators City & Guilds of London, in addition to being a Governor of 5 London colleges.

In addition he was a member of several British Institute Committees, and lectured once a month for 21 years to the Army Catering Corps Officers.

Finally, before retirement he was a director of "Hotelympia" and responsible for organising the International Salon Culinaire de Londres.

The French government made him a Knight Commander L' Ordre Merite Civique for services to Humanity.

Perhaps his greatest moment if he had only realised it at the time was being introduced to the great Escoffier but as a young boy one does not appreciate great men, nor realise how important they would become in ones own career.

At all times a great part in his career was played by his wife Sheila, who became almost as well known in the industry as he

did.

They have one daughter, two grandchildren and one great grandchild.

Measures to be adopted to educate Liverymen

a. before becoming a Liveryman

Applicants must acquire knowledge at basic level of the following:-

- (i) the Company's history, its organisation, its aims and what it does in today's world and in the City
- (ii) the privileges enjoyed by Liverymen as well as their duties to the Company and to the City
- (iii) the fact that all Liverymen should see themselves as ambassadors and should use their knowledge of their Company and the City to convincing effect whenever the opportunity arises.

One way of achieving this level of knowledge would be through applicants' sponsors. This would also have the advantage of improving the education of sponsors.

The Selection Committee should assure itself at interview that the candidate has received all the information provided in the Company's "Joining Pack" and that the required level of knowledge has been achieved. If not, consideration might be given to deferment and the sponsors informed. A suggested list of typical questions which applicants could complete before interview is at Enclosure 1 to this Appendix. This list needs to be amended by individual Companies to suit their own circumstances.

b. before becoming a Court Assistant

Court members should have a sound knowledge of para a. (i) and (ii) above. The responsibility for ensuring that this is the case could devolve on Clerks of Companies. Examples of suitable questions are at Enclosure 2.

c. during the time as a Court Assistant

- (i) build on the above by sitting on as many Company Committees as possible.
- (ii) complete the City Managers' course.

APPLICANTS FOR THE LIVERY

TYPICAL QUESTIONS

1. How many Liverymen are allowed in your Company?
2. What is the name of the Master and when did he take Office?
3. When did the Company receive its Charter?
4. As a Liveryman how can you serve your Company?
5. How can you serve the City?
6. What are the sources of the Company's charitable funds and what charitable works does the Company undertake?
7. Does the Company help with the education and training of young people and if so, how?
8. Describe any links the Company has with schools.
9. Does the Company look after pensioners, and if so, how?
10. What does it mean to you to be a Freeman of the City of London?
11. As a Liveryman you are privileged to vote at the election of the Lord Mayor and the Sheriffs. How and when do you exercise that right?
12. What is the name of the Lord Mayor?

COURT ASSISTANTS DESIGNATE

TYPICAL QUESTIONS

1. You know the number of Liverymen allowed in your Company. Is permission required of anybody to increase that number, and if so, whom?
2. Once a Court Assistant what are the rules governing whether you may become the Master of the Company?
3. What is the average time for a Court Assistant to become Master, if elected?
4. What Company posts can you expect to occupy during your time as a Court Assistant before being elected to Wardenship?
5. How did you serve your Company during your time as a Liveryman?
6. How many times as a Liveryman have you attended Common Hall to vote at the Lord Mayor's Election?
7. How much did the Company disburse in charitable donations last year and how is the disbursement decided?
8. What is the Company able to do to help with the training and education of young people and how is that organised?
9. At what age will you have to leave the Court?
10. What is it likely to cost you annually to be a Court Assistant and Master?
11. Your neighbour at dinner asks you what the function of your Livery Company is. What would you tell him?
12. You are undoubtedly proud of being a member of your Company. Can you say why?
13. What is the role of the Corporation of London and what is its relationship with the Livery Companies?