

The Worshipful Company of Cooks *of London*



NEWSLETTER number 18

January 2000

edited by The Warden Michael Messent

Master Cook - 1999-2000

Becoming the first of the fourth generation of a family to hold the Office of Master brings with it particular responsibilities, added to that an opportunity to serve as we enter a new millennium is a double honour.

I certainly remember fondly, as a child, my father going off in his 'funny suit' to Cooks' functions and his year as Master when I was thirteen. I was already a pupil at Bancrofts, the main educational foundation of the Drapers' company.

From an early age I have been interested in matters medical and whilst not being sufficiently successful at 'A' level to secure a place to study medicine, it was no surprise that after graduating in Combined Sciences that I joined the National Health Service as an administrator.

Although too young to have done National Service, I have never been far from a uniform. I joined St John Ambulance as a junior in 1961 and have risen through the organisation ever since, and currently hold the position of Area Commissioner for North West London with responsibility for 1400 volunteers across ten London boroughs. It was through St. John that I met my wife, Rosemary (a Special Needs Teacher).

Joining the Cooks Company was natural to me and although never holding a post directly to do with catering, I have frequently found myself responsible for catering services in the hospitals I have managed. Since 1985 I have worked in a teaching hospital environment, currently as Facilities Director of an NHS Trust, responsible for Charing Cross, Hammersmith and Queen Charlotte's and Chelsea Hospitals and Secretary to the Charitable Trustees for each hospital. This charity work has interested me and helped me to contribute usefully as one of the Company's representatives on the Management Committee of our centre for Culinary Research.

Living in Ruislip, west of London, we have two teenage children Mark (16) and Anna (14) and are proud that Mark attends another livery school, Merchant Taylors, Northwood and Anna St. Helen's which shares many activities including the CCF and orchestra. They have shown a keen interest in the Master's year, with Mark hoping to join the Livery and Anna challenging the male only rule.

Paul Herbage, Master



A Visit to Portugal

When we said we were going to Portugal, everyone assumed we were going to the Algarve with sun and sea and sand, and golf courses. Where we actually went was the Douro Valley with sun and scenery and port wine.

The holiday had been advertised in the National Trust magazine and was organised by Page & Moy. We flew from Gatwick to Porto where all the Port companies have their 'lodges'. There are almost 60 separate companies and lodges. The first night we went to dinner at the restaurant run by Taylors where we were first given a tour of the lodge and the huge vats and barrels in which the maturing wine is stored. Then an excellent dinner, before which we were introduced to their dry white port. Taylors Chip-Dry, when served chilled on a warm night, is an excellent aperitif and makes a good change. Really one thinks that it ought to be more frequently drunk in England. After dinner, where white and red Portuguese wines were served, the port which was circulated was Taylors 1994 LBV (of which more later).

The next day there was a city tour. There is nothing very particular about Porto but it is attractive and has a fine cathedral. The following day we went by train about 40 miles up the Douro River. We then came back down the river by boat. The river is spectacular and nowadays controlled by dams which generate electricity. In previous times it was fast flowing and, at various times of the year, dangerous.

The next day we set off by coach up country most of the way to the Spanish border to stay at the Vintage House which is a converted port lodge, again owned by Taylors, and now a very comfortable four star hotel. It is on the edge of the river and in a truly spectacular location. All the hills here are covered with vines which are, of course, for Port wine. At Pinhao which is where the Vintage House is, not only Taylors but some of the other best known houses, have their estates, which in Portugal are known as quintas. One of the most celebrated at Pinhao, and still independent, is Quinta Da Noval. The following day we did a coach tour of the surrounding area

including a visit to Casa De Mateus after which is named Mateus Rose. It is a National Trust sort of place, described as being a perfect example of Portuguese Baroque architecture. Incidentally the Portuguese are universally dismissive of Mateus Rose as a wine.

That evening we had a talk from the cellar manager of Taylors about Port and of course Taylors' part in it. He extolled the virtues of LBV and certainly, as drunk there, it was really the equal of any Vintage which one might get. I think it was originally produced to lessen the time between harvest and sale - which with a Vintage can be many years.

It was unusually hot for the time of the year (mid June) and we were told that providing there was some rain in August, it would be an outstanding year and a Vintage could well be declared. Apparently early heat is one of the things that is required to improve the quality of the wine.

There was also a trip to a Quinta, high above the river, fairly recently bought by Taylors with a great deal of replanting now going on. Again, an excellent meal was provided with considerable quantities of Taylors Chip Dry before lunch. We then went back to the Hotel Mercure in Porto and had another visit to a different lodge in the town. This one was owned by the so-called Royal Portuguese Port Company. Again we were given an excellent dinner with the opportunity to taste a variety of wines and a high class vintage port to finish.

On the last morning there were visits to the central market in Porto for shopping before flying home in the afternoon.

I can thoroughly recommend the holiday, especially to anybody who enjoys wonderful scenery and excellent port.

Past Master Andrew Murdoch

Chef's Jacket

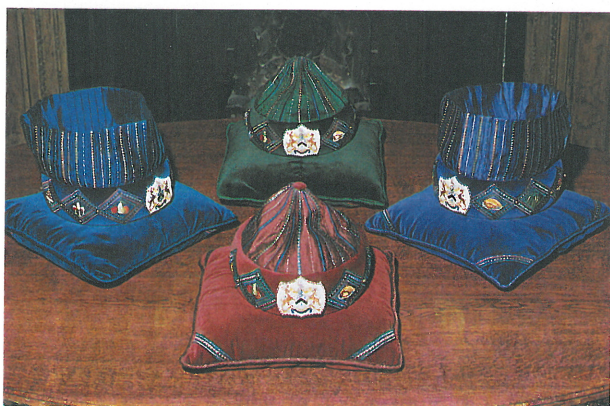
> A couple of years ago the Company offered for sale special chef's jackets. If there is sufficient interest another batch could be ordered. If you would like one please contact the Clerk's office.



The Officers' Crowns

These are rarely seen but are a distinctive feature of the installation of new Officers which takes place at our November dinners. The present Crowns were first used in November 1995 when they were presented as a permanent commemoration of a generous bequest to the Company by the late Past Master Sidney Bishop. The task of designing and producing the Crowns was given to Jane Arkwright, who carried through the work under the watchful eye of Past Master Sir Lindsay Bryson.

The design of the Crown of the Master and the Second Master is based on a modern chef's hat. Both have richly embroidered padded velvet



bands. A series of diamond shapes around the bands contain embroidered motifs relating to food and drink, and also culinary utensils and a representation of the Company's Coconut Cup and Mercer's Cup. Also represented are two Bishop's Crooks, in recognition of Sidney Bishop.

The Crowns above the band are vertically pleated silk in a toning colour with each pleat embroidered. The Master's Crown is a regal violet-purple, and the Second Master's is a rich dark blue.

The Wardens and Renter Warden's Crowns are both based on a 14th century cooks cap. Again these have an embroidered band utilising the same type of decoration and motifs as for the Masters' Crowns. The crown part differs in that it is made up of four sections in toning silk, each embroidered in a way which echoes the embroidery on the velvet band. The Warden's

Crown is a rich deep maroon and the Renter Warden's is a dark green.

All the Crowns are embellished with metallic threads or rayon thread, as appropriate.

The Coats of Arms on the front and back of all Crowns were simplified as the complete design proved to be too complicated to embroider with clarity. However the essential components remain.

London eats out!

➤ Until Sunday 27th February 2000 there is a special exhibition at the Museum of London which investigates the changes in diet, etiquette and style which have taken place in Londoner's eating habits over the last five centuries. Other highlights include an original interior of an eighteenth century coffee house and the Tudor banana recently excavated in Southwark. Admission costs £5.00.

100 Years Ago

It is a timely moment to reproduce in this newsletter details of a dinner held one hundred years ago. As befits a Company with a long history of family involvement, some familiar names are in evidence.



Bournemouth University

Centre for Culinary Research

The Worshipful Company of Cooks Centre for Culinary Research was established at Bournemouth University in 1994 following a Company selection process that generated 26 applications. In the time it has been established the Centre has developed an active research programme in public sector catering, including hospital feeding, feeding the elderly population within the community and prison feeding. It has also organised two very successful international conferences and published many papers and established a web site.

The Centre has a small suite of offices in the University but of course also has access to and the use of all the University's facilities. The Centre's Director is Professor John S.A. Edwards, PhD who has a small permanent staff of one researcher and part-time secretarial support. Casual staff, undergraduate and postgraduate students are employed to undertake specific projects.

Hospital Feeding

Much of the research effort has focused on hospital feeding and initially set out to establish if anecdotal reports on food wastage and low patient food intake were actually correct. Nine wards in four hospitals were surveyed, and the results showed that little improvement had been achieved in recent years. Patient nutritional intake was found to be well below the recommendations with food wastage in some wards being in excess of 50%.

These results prompted a series of follow-up studies to investigate why wastage was so high and to see how patient food intake could be improved and the wastage reduced. One pilot study, for example, investigated how changes in the way patients selected their food actually affected consumption. Instead of ordering meals the day before, patients made their choice in the ward at the time of consumption. Results were very favourable and further larger trials are now planned. A longer three-year study has also begun



John Edwards in action

to investigate not only how intake and wastage might change but also how aspects such as attitudes and food acceptability also change. Further research is also being planned to assist the National Health Service, Supply Branch develop their future feeding strategies.

Last years members of the Centre were invited to join a working party, sponsored by the British Association for Parenteral and Enteral Nutrition, to look at hospital feeding. Their report *Hospital Food as Treatment* was published early last year and amongst their recommendation was a proposal that food should be regarded as part of hospital treatment and included with clinical budgets.

Prison Research

As a result of a report into Prison Feeding by the National Audit Office, the Public Accounts Committee in their deliberations asked how changes to the Prison Catering System had affected prisoners' nutritional intake. The Centre, in open competition, was successful in a bid for a contract to undertake research to establish this.

Surveying eight prisons around the country including Dartmoor, Portland, Maidstone, Stocken and Plymouth, periods of three days were spent in each prison monitoring food intake. Results showed that prisoners receive a sound, nutritionally balanced diet which in many instances is better than the general population!

Feeding the Elderly (or to be politically correct the older population)

As the percentage of the population gets older, feeding the elderly in the community is becoming increasingly important. A 'desk' research project is underway to investigate current knowledge on feeding the elderly in the community, primarily from a catering perspective. This major piece of work is due to be completed in December 1999 and will lead into a practical research programme on aspects of feeding the elderly in the future.

Biennial International Conference

In addition to the research, two International Conferences have been organised. Conferences were held in 1996 and 1998 at Bournemouth the latter attracting sixty-one papers which were published as Proceedings. Nearly 100 delegates attended coming from 16 countries including: Australia, Japan, China, Mauritius, Sweden, Finland, Norway, Holland, Poland, Bulgaria and the United States. Delegates were primarily from academia although there was a good representation from industry with delegates coming from Granada Food Services, Mars, Burger King, United Biscuits, Unilever and the Army.

The next international conference is due take place at the University of Cairo in Egypt, 17-21 April 2001.

Professor John Edwards

Millennium Diary

Candlemas Service - Wednesday 2nd February 2000 - at 5.30pm when our preacher will be the Bishop of London. The service will be followed by a Special Millennium Banquet for the whole Company with ladies or consorts at Plaisterers' Hall.

Millennium Boat Trip - Saturday 13th May 2000 - once again this event is open to the whole Company and their immediate families. Departing from a convenient London Pier mid morning we will cruise downstream to Greenwich (although we will not be stopping) and a return to the new Millennium Pier where we will disembark for a trip up the 'London Eye.' The afternoon will end with tea at Watermans' Hall.

Editors Note

Once again I am delighted to be able to include contributions from many Members of the Company and I take this opportunity of publicly thanking them all. It certainly makes your Editor's task easier if he does not have to write all the articles as well as having to do everything else. Perhaps of particular interest as we move into the year 2000 is the centre spread feature on the past and the future. I am grateful to Sidney Herbage for his reflections on the Company extending back over 50 years and also to Steven Hughes, representative of one of our newest Liverymen, for his thoughts and impressions on becoming a Member of the Company.

I hope to produce another newsletter in the Summer and if you feel you have anything to say which you think would be of interest to the readership, please may I hear from you by the 1st June. My contact details are given in the Members' List and my office fax number is 023 80 337902.

Michael Messent, Warden

Clothes for Sale

> It is hoped to be able to offer for sale to Members of the Company polo shirts, sweat shirts and sweaters in burgundy with the Company Coat of Arms embroidered in colour on the left breast. The original idea conceived by Bob Lawrenson, our Captain of the Golf Society, was for the wording to include a reference to the Society, but it is thought that the absence of such words would make them more attractive to the whole Company.

If you are interested then please order by post from Honorary Freeman Bob Lawrenson stating the garment(s) required and size (S.M.L.XL or XXL), with a cheque in favour of the Cooks Company Golf Society. Polo shirts will cost £13.00, sweat shirts £16.00 and a v-neck acrylic sweater £17.20. The price includes postage and VAT. Subject to approval by the Court, and with sufficient support shown before the end of February, it is hoped to be able to deliver by the beginning of April. Please write to Bob Lawrenson, 21 Hillside Close, Ellington, Huntingdon, Cambs. PE18 OAR.



The Past and the Future

When I joined the Cooks Company as a Liveryman, there were some 80 Livery Companies. Many people thought that Livery Companies were just Dining Clubs, my first impressions were no different. At the November dinners the 300 years association with the Mercers, Masons and Broderers was always referred to, other information was sparse. The City News and our own Newsletter came many years later.

On joining the Court in 1959 the true function of the Company became apparent. However minutes of the meetings were only recorded in the Minute Book, with members having to rely on their memories at meetings to what had gone on before. This was rectified in 1966 when copies of the Minutes were issued to Court members.

Many important decisions were made in the 1970's when it was decided to sell off some of the properties, because of the Company's diminishing finances, at that time a levy was charged for attending the functions, it was only in later years with increased revenue from the Aldergate property, that the Company became financially sound, making way for more functions such as the Services dinner, Candlemas Service and Lunch and Ladies Night.

Also at this time the Company decided to encourage the Craft by giving Prizes to City and Guild winners and creating a competition for the London Catering Colleges, and one for the London Clubs. The Company was asked by the Chamberlain's office to form an association with the Services. A very successful liaison was formed with the ACC, the Master presenting a Caithness Goblet to the best Cadet at the Passing-Out Parade, The Company also has associations with the Navy and Airforce presenting prizes at their Cookery Competitions.

The first time I was Master in 1966/67 there were only a handful of engagements, but with the increased awareness of other Livery Companies (now 100) and involvement with the Services, there are many more functions to attend.

Recently, the Company has resisted the introduction of Ladies on the Livery and the idea of increasing membership to 100, thus retaining our small friendly, family Company, achieving considerable furtherance in the craft of Cooking and sponsoring relevant charitable causes.

I am honoured to be Father of the Company of Cooks.

Past Master Sidney Herbage



The Team for 2000

When Michael Messent asked me to write a short piece for this newsletter about my experience as a new Liveryman, I readily agreed. It was only once I started to write this article that I realised just how difficult it is to capture the essence of the Cooks.

I became a Freeman of the Company in 1996, proposed by my father-in-law, Past Master John Kane, and seconded by Past Master Colin Cleugh. I was admitted to the Livery in 1999. I am therefore unashamedly a 'new boy'! As some of you know, I left Cape Town for Oxford in 1983. I promised everyone I would be back in two years, but since then, I have become rather adept at being a 'new boy' in England.

Becoming a 'Cook' was undoubtedly one of the easier of those experiences. It is fair to say that I already knew quite a bit about the Company and its charitable work from my father-in-law and I had been to Livery dinners with him before. However, I did wonder whether I would find a Livery Company old fashioned or stuffy.

My first impression after being admitted was one of immense fellowship. Although it is an old institution, it is not unduly hierarchical and there is an ease between its senior and junior

members. This October I brought my first guest to a Livery Dinner and saw again the extrovert nature of the Company as he too was made welcome (and incidentally received some first rate management advice over dinner!). I feel the Cooks have got the balance right between old and new. It has developed over the years a unique mixture of hospitality, charitable work and support of cookery generally. I have been impressed at many of the projects supported and in particular, the project that helps mentally handicapped adults to cook for themselves and gain independence is one that particularly caught my imagination.

In conclusion, I suppose I feel neither 'old' nor 'new' within the Livery. Strangely, the Livery seems part of the family - my father came to a livery dinner with John in the week of my wedding to Anne and he still talks about the warm welcome he received and was pleased for me when I was admitted. In time, my younger daughter will be a Freemaiden. I hope that she too will have that easy feeling of belonging to the continuum of the Company. As they say where I come from "Hamba Khalahle, zizo penda zibonane" "Until we meet again, go well".

Liveryman Steven Hughes

Fines and Charity

> One of the Renter Warden's responsibilities is to collect fines from Members who fail to wear their Livery Medal at a Company function. Fortunately there are always people who are forgetful. 1999 was no exception. The Renter Warden is given the privilege of selecting the charity which receives the benefit of these fines. As a consequence last year's Renter Warden, Michael Messent, has been able to send the sum of £100.00 to the charity Bacup, a charity which provides support for cancer victims and their families.

Obituary

Brigadier Ernest Faulkner

Freeman Brigadier Ernest Faulkner died on the 10th August at his home in the United States. He was 81 and leaves a widow, June. He was a gentleman in every sense of the word and despite having moved to America kept in close touch with his friends. He was closely associated with the Company in the early days of our association with the A.C.C. having become Director of the Corps in 1972 prior to his retirement in 1976.



New Freemen

Henry Cumming, after leaving school in 1990, tried out a variety of occupations before settling down to concentrate upon cookery and catering. He trained as a chef in London before specialising in catering for large groups. He has worked as principal chef to the McLaren G.T. team and has also worked for Williams Formula 1 team. He now offers a cookery service for families, catering firms and private dinner parties.

Charles Justin Hugheston-Roberts attended his first Cooks dinner as a guest of Past Master Algar in 1994. He was not put off, on the contrary, he was much impressed and from that moment has earnestly wished to join the Company. Professionally he is a Solicitor-Advocate, one of only 500 or so in the country. He is particularly involved in criminal defence work. He has always been closely associated with the City. He joined the HAC in 1979 and became a Freeman of the City in 1996. He is married to Maggie and has three children, Benjamin, Harriet and George. In his free time he concentrates on his family and also enjoys cooking, reading and music.

Graham Vincent Puxley attended the London Academy of Music and Dramatic Art and has put his training to good use by building up his own business in recent years providing a service for all aspects of technical production in theatre, television and sound recording. He specialises in hospitality and events organising, and is also a visiting college lecturer. He is married to Kay and he is the son of Liveryman Bev Puxley and has a keen interest in food and drink, hill walking and theatre visiting.

Jonathan Wood entered the wine trade after leaving school and spent a couple of years in France being involved in all aspects of wine making. The experience gave him a sound knowledge and interest in food and wine which



The new Freemen: l to r William Wright, Henry Cumming, Charles Hugheston-Roberts, Jonathan Wood, and Graham Puxley

he developed in subsequent years in Australia and then again back in France and finally in London. In 1984 he joined the family business as a sales representative selling sign systems and he had been appointed Sales Director prior to his resignation in 1991. He then started his own sign company, which has developed rapidly and successfully in the years since then. He is married with three children and his interests include food and wine, shooting, walking, sport, design, architecture and art.

William James Wright is currently living and working in Edinburgh having finished his degree course at the University of Newcastle. He has already worked as an advertising executive and in the book trade, as well as having taught at a secondary school in Zimbabwe. He is the son of the Second Master.

Cooks Website

➤ So many organisations advertise themselves by means of a web page - why not the Cooks? Your Master announced at the November Court and Dinner that there would be a small prize for the best potential web page (and proposals on how to keep it updated). Contributions to the Learned Clerk by 7th February 2000 please.

The Lord Mayor's Charity Banquet

On the 21st June 1999 the Officers of the Company, together with the Clerk and their respective ladies, attended a special banquet arranged by the Lord Mayor in support of his designated charity, Leukaemia 2000. Most of the City Companies were represented and it was an impressive logistical feat to bring together everyone to the pier outside the Savoy at the Embankment at 5 pm for a departure by boat downstream to Greenwich Palace. A little less impressive was the fact that supplies of certain varieties of alcoholic beverage were exhausted within about 3 minutes of the departure which may say something of the heat of the afternoon, or the impressive capacity of those attending the function.



On arrival at Greenwich Palace there was an opportunity to walk around and see the sights before dinner, and for a group photograph to be taken, together with Roy Sanders, the Commander of the HAC Light Cavalry, who also led a full dress parade past the Lord Mayor. The Cooks were assigned to the lesser of the two Great Halls in which dinner was being served, but it was a very enjoyable occasion and it resulted in a great deal of money being raised in the support of charity.

The Company in the Dock

Until early Victorian times the Company continued to assert its special privileges. Preserved in the Company's archives is an interesting newspaper report of a hearing before the Court of Excise. The outcome of the case was reported in the *Morning Herald* of Friday 23rd December 1842. A London eating house keeper was charged with retailing beer without a licence. Mr. Towse, the then Clerk of the Company, appeared for the Defendant and argued that he

was justified in acting as he had done by reason of privileges contained in the Company Charter. He relied upon a passage that stated that Members of the Company should be free to sell by retail meat, bread and beer without any licence "from us or our successors, or from any Justice, or other officers in this behalf, any law, statute, act, provisions, proclamation, or other restraint notwithstanding." Nevertheless the Court, having considered various Acts of Parliament, concluded that no Royal Charter can 'ride over an Act of Parliament.' The Court found that the only statutory exemption was for the Vintners Company and the University of Oxford. The Defendant was fined what was described as a mitigated penalty of £5.00.



The Clerk's Lady

The Editor has asked me to explain why you see so much of the Clerk's Missus about the Company business. The "Learned" Clerk is so called because he is a lawyer; in fact he is "Learned and Gallant" since he has also served in the Army, but that is another tale. Michael has a very busy Educational, Ecclesiastical and Employment practice, which pays for the food and the frocks in the Thatcher household, and so I deal with the more mundane side of the day to day running of the Company. Fear not! The Clerk does all the clever bits, deals with all the Meetings of the myriad committees, and brings his experience to bear on the running of the Company finances. I think that even some Court members would be amazed by the sheer volume of paperwork which passes through the Office each week, it has increased enormously since Michael took over after the very sad sudden demise of Jack Lavington eleven years ago.

The tip of the iceberg which most of you see is the entertainment side, at which, hopefully, you enjoy the food, drink and companionship which cements the Company together. We have worked very hard over the years to improve the standards and the smooth running of these events, and have leaned very hard on the caterers in particular to achieve the high standards befitting the Cooks Company. We have also asked a lot of the printers, who have had to produce some very late seating plans indeed. Perhaps those of you who attended the Candlemas service at St. Botolphs in 1999 and observed yours truly freezing out on the pavement with my mobile glued to my ear, trying to locate the service sheets, while the Bishop of St. Albans waited to start the Service, will not feel quite so sanguine about our printers. For the record, it was the couriers fault, you got the next printing job done free, the NSPCC raffle got the huge box of chocolates which they sent, and I got a bad cold.

I digress. We can no longer expect either the caterers or the printers to produce their best work at a moments notice, the Clerk was losing

even more hair, and so the Court has decided that the slips with the replies to the summons must be received at the Clerk's office at least fourteen days before an event. This really is the minimum time required to give everyone a fair chance to do their job properly, and the summonses are sent out at least two months previously. Incidentally a three day minimum cancellation period is imposed by the caterers, and after this the Company has to pay in full for the dinner, which I am sure everyone will agree is a dreadful waste of Company funds, hence the fine.

If you reply and do not receive a pour memoire invitation card, please ring, you will not be on the list; or indeed on the seating plan. Please ring if there are any problems or queries, I am in the office four days a week, or you can get me at home at any other time. I always like to hear from you, the Clerk doesn't call me 'Rabbit' for nothing.

Sandy Thatcher

Anyone for cards or shooting?

➤ Once again the Worshipful Company of Environmental Cleaners has asked us if we have a team of four for an inter-company clay pigeon competition. Further the Worshipful Company of Playing Card Makers organises an annual inter-company Bridge Tournament. Anyone interested should contact the Clerk as soon as possible.



Paul and Rosemary at the Chelsea Show promoting a St John's Lily

Golf Society Report

Our Cook's Golf Day, open to all who can swing a club, was held on 3 June 1999 at Wyboston Lakes Golf Club near St. Neots. Rumour has it that our Secretary's move to Oundle in part influences the more northerly location. A most pleasant day with not too many balls lost forever in the Lakes. We were honoured by the presence of the Master at tea, when he kindly presented the prizes, including the J.G Price Trophy for the best score of the day, to David Mitchell. At this meeting, Bob Lawrenson was appointed captain of the Society.

For our annual match with the Army Caterers at The Berkshire in August, the weather stayed fine and bright, without the oppressive heat of the past two years. The course was in excellent condition, as always. We were assured by our Army friends that early rumbles in the distance were due to firing range practice, not thunder. In the full friendly spirit of a golf match, the morning four balls match on the Blue course was halved. The Army players had saved their strength for the afternoon singles on the Red Course, which they won by the narrowest of margins, probably because they were more adept at crossing the chasm on the first hole after lunch.

The Master joined us on the terrace at the end of the match and later dined with us at St Omer mess in the evening. Dinner was really excellent, with the guinea fowl particularly tasty.

Company golfing dates for the year 2000 are:

Prince Arthur Cup

Thursday 18th May - Walton Heath, Surrey
Team event - selected

Cook's Golf Day

Thursday 1 June - Knebworth, near Stevenage
Open to all - experienced and new members.

Match v Army Caterers

Friday 4th August - The Berkshire
Team of about a dozen with Mess Dinner afterwards.

This is the 25th annual match for which a much bigger dinner than usual is being planned, hopefully including retired golfers of earlier matches and Officers of the Court.

Bob Lawrenson, Society Captain

The Company Coat of Arms - Red or Black?

As mentioned in the last newsletter, there seems to be some confusion regarding the colour of the chevron on the Company's Coat of Arms. The original Coat of Arms was granted in 1461 which stated

"Chevron engrailed sable (black)"

Sometime between 1750 and 1780 the colour was corrupted to "gules" (red). The reason for such has not been discovered but a number of authorities on Heraldry followed suit.

In January 1951 the College of Arms wrote to the Company and stated that according to their records the Chevron was 'sable' and not 'gules.' The Company agreed then that in future the chevron would be shown as "sable." In 1987 when the Company was about to have some art work in colour it was noticed that some authorities on Heraldry were still showing the chevron as "gules." Consequently the Company once again contacted the College of Arms who again confirmed that it was "sable."

It appears that during a period of approximately 200 years of the corruption the Company used red as the Company colour. The livery medal first issued in 1772 has a red and white ribbon. There is a similar ribbon on our menus and the Golfing Society tie is the same. A china plaque presented to the Company in 1882 has a red chevron. The Officer's badges from the late 1800s all had red chevrons but today it is only on the Master's as all the other badges have been replaced in recent years.

Past Master, Peter Herbage



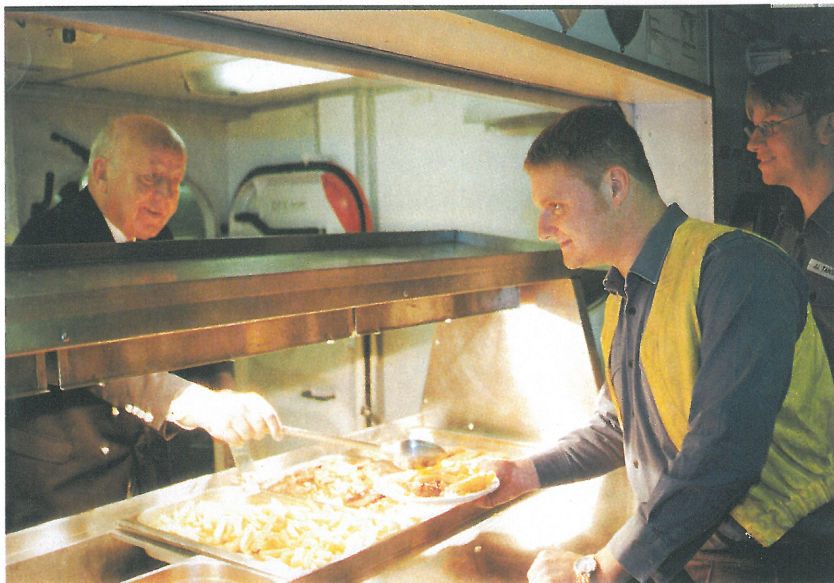
The Late Master's Report

Yes, it is a whole year since you last read a report from the Late Master about his year in office. Inevitably, many of the occasions that I have attended are annual ones, and naturally fall into the category of official functions, and to that extent my year in office is very much like my predecessors and hopefully, my successor's.

Wherever I went during the year I was most impressed by the friendliness with which I was received. I was particularly impressed by the enthusiastic welcome from the Catering Branches of the three Services. It was most apparent how much they value the special relationship that we have developed with them over the years.

My visit to Bournemouth University was an interesting experience, and again highlighted the regard in which our Worshipful Company is held in the academic field.

I feel that one of the most worthwhile duties that I had the privilege of performing, was when I was invited to the Hackney Community College to present certificates for various achievements by people of different ages, with differing disabilities. It was a humbling experience, which made me thankful for the opportunity I have had of being Master for the year. I hope very much that the work we have done at the College will continue, and hopefully increase in the years ahead, and to this extent Liveryman Bev Puxley must be congratulated for all his efforts in acting as our liaison with the college. At the outset of the year I said that if I had a theme it would be to have fun and fun I have certainly had. I firmly believe that belonging to our Company is a tremendous privilege, and one that should be thoroughly enjoyed by everyone, particularly the Master. Naturally



Donald dishes out the chips in the galley of HMS Norfolk berthed at Plymouth, and visited as part of the Master's trip to the Navy Catering School last summer

there were serious occasions, such as the United Guilds Service at St. Paul's Cathedral in March, and the Remembrance Service, and planting of crosses in the Garden of Remembrance at St. Paul's Cathedral in November.

It would not have been possible for me to have had, what I would consider to have been a very successful year, without the help of several people. The Officers of the year gave me invaluable support, the cheerful presence of the Beadle, Paul Marsh, our long suffering Clerk, Michael Thatcher, ably assisted by the ever cheerful Sandy, and last but by no means least, my wife Sue, for the many duties she undertook, namely Secretary, Laundry Maid, Chauffeuse, Grass Widow, and above all the tolerant, understanding and ever smiling presence on the occasions that I was accompanied. Sue wore the brooch of the Master's Lady with as much pride as I wore my Badge, and I know that she also enjoyed the year very much.

Finally, I would like to take this opportunity of congratulating Paul Herbage on his appointment as Master, a great achievement for the Herbage family. I know that he will have a truly wonderful year in office, and I wish he and Rosemary all good wishes for the coming year.

The Late Master Donald Hodgson