



What's Cooking

NEWSLETTER of the Worshipful Company of Cooks of London
Edited by Renter Warden, Graham Craddock

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The Master Cook 2007-2008

At the Associated Companies Dinner on 25th November, I pledged my word "to serve the company faithfully during my year of office" as your 525th Master. Thirty years ago as a youngish new Freeman never did I aspire to hold this office in the smallest but so much a friendly, family livery company.

I was very pleased to have the opportunity of paying tribute to our Late Master Peter Messent. I referred to a number of his new initiatives, among them arranging the first Cooks' Lecture at Corpus Christi Cambridge. He also hosted the first meeting of the Masters and Clerks of the "Food Livery Companies" and took part in discussions of the projected food school at Borough Market. He worked to build a connection with the Zurich Guild of Zunft Fluntern and Peter has just returned from Shizuoka in Japan where he had been promoting the biennial world skills championship. In two years time this competition will be held in Calgary and then comes to London in 2011. It gave me great pleasure to thank Peter and late mistress Liz for working so tirelessly on the Company's behalf and to congratulate them on a most successful year.

Throughout my long working life I have spent some time everyday in the kitchen with the Chef. In 1947, I started as a student cook at Westminster Technical College (soon to celebrate its centenary and now known as Westminster Kingsway College). Then having enjoyed service as a Cook Instructor in the Army Catering Corps, I furthered my career and eventually joined British Transport Hotels as a Relief Manager. I spent almost two decades from the "swinging sixties", as General Manager of the Westbury Hotel in Bond Street, from where I went to Bucks Club as Secretary. Latterly, I have worked as a consultant to the hospitality industry.

My introduction to city life was in fact in 1972 when I became a liveryman of the Worshipful Company of Distillers. Possibly this combination of interests will help me in the year ahead. I am aware that there is much to be done in the coming year and with the help of the Livery I look forward to both consolidating and progressing the interests of the company. To help me as a host I shall be very ably assisted by one of two mistresses. I have known them both and their families for a combined total of 95 years (whoops!). Mrs Jo Watson is the



wife of the Clerk to the Scientific Instrument Makers. She too has spent many years working in the hotel industry and is an interior designer. Mrs June Aitchison CBE needs no introduction as we have all enjoyed her work in radio, theatre, television and film and she is perhaps better known as one of our "National Treasures" - Miss June Whitfield. We three look forward to some jolly and happy times representing the Company.

I do hope to have the chance of getting to know better those of you who do not always have the opportunity of attending our company occasions. I am in the process of finalising this year's events outside the official programme and I hope that these will include a visit to Clarence House followed by supper, Beating Retreat in June, a midsummer visit to Highgrove and a visit to St Emilion in Bordeaux (provisionally booked for 18th - 22nd September). I can confirm the Company Dinner will be held at the Mandarin Oriental Hyde Park Hotel on Monday, 3rd October 2008. Details of all these events will be sent out in the usual way and may also be viewed on the Company's website www.cookslivery.org.uk and I would commend this to you.

The Master, Alan Fairbrass

Charity FOCUS

Chefs Adopt a School

The Chefs Adopt a School Trust, generously supported by the Worshipful Company of Cooks, has made some uniquely rewarding and successful inroads in the battle against poor diet and food ignorance.

Chefs Adopt a School teaches children about the pleasure and significance of healthy, well sourced food and the link between raw ingredients and a completed dish. With the ever growing dangers of childhood obesity and other related illness in adult life, getting the message about healthy eating and good food across to children is of vital importance. CAAS does this through a network of Academy members voluntarily delivering hands-on-tasting sessions to schools with emphasis on nutrition and the provenance of food and, of course, cookery wherever possible. Many primary schools have no cooking facilities whatsoever – although it is amazing what you can do with a ‘baby Belling’!



Idris Caldora in action

Begun in 1990, today our schools register numbers over 300 across the country. This means over 15,000 (different) children a year benefit from the Trust. Chefs Adopt a School is also to be found at festivals and exhibitions and working with other like minded associations such as the British Nutrition Foundation, the Design and Technology Association and the Schools Food Trust. As well as our volunteer Academy members, Chefs Adopt a School has its own permanent team of 9 chef/lecturers and co-ordinators. In July this year, some of our team of chefs were to be found in the ‘Smell’ tent at the Children’s Food Festival in Oxford.

Over 500 curious and eager children were invited to try and identify different fruits and vegetables blindfolded. The Chefs Adopt a School presence was an enormous success, with all the sessions fully booked. It is thanks to the support of the Worshipful Company of Cooks that the CAAS team is able to participate in these events, and by being there, make a difference to children’s attitudes to cooking, food and healthy eating.



Idris Caldora (right) and the team outside the Smell Tent at the Children’s Food Festival, Oxford in July

Such is the need for food education to be a part of the curriculum, that we have embarked on a programme of research to substantiate a campaign called FEAST (Food Education At Schools Today) to call for the Department of Education to restore food education and cookery to the curriculum. We plan to publish the results within the next 12 months and move the campaign on to the next phase.

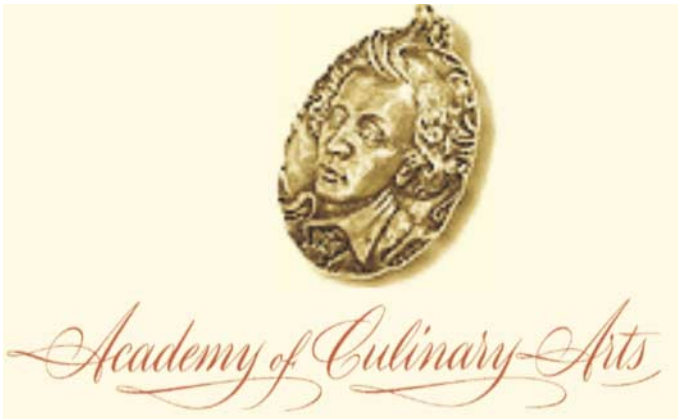
Sara Jayne Stanes

Sara Jayne Stanes is a Trustee and Director of Chefs Adopt a School and also the Director of the Academy of Culinary Arts, Britain’s leading association of over 250 head chefs and restaurant managers and quality suppliers whose mission is to train young chefs and waiters and make provision for career opportunities for the ‘leaders of tomorrow’. Its Royal Patron is His Royal Highness The Prince of Wales. Its President and Chairman are Brian Turner CBE and John Williams, respectively an Honorary Freeman and a Freeman of the Cooks’ Company.

Sara Jayne is also an Honorary Freeman of the Cooks’ Company and was awarded an OBE for services to the hospitality industry in the 2007 Queens Birthday Honours List.

*Past Master John Kane,
Chairman of the Charities Committee*

The Academy of Culinary Arts – The people behind Chefs Adopt A School



Now in its twenty seventh year, the Academy is Britain's leading professional association of head chefs, restaurant managers and quality suppliers.

The Academy's principal function is to promote public awareness and appreciation of the highest standards of food, cooking and service by example and education. A vital element of this is a commitment to good practice, and to the highest standards of food provenance and food quality. A second and most important objective is to attract young people into the industry and to motivate them through significant levels of training.

The Academy's objectives are achieved through a number of initiatives and projects:

- Chef's Adopt a School,
- Two three year Specialised Chefs' Training programmes for young apprentices between 16-19 who are employed by Academicians throughout their 3 year training. The first programme has been running since 1989 in conjunction with Bournemouth and Poole College and the second since 1994 with Thames Valley University;
- The Annual Awards of Excellence recognises the talents and ambition of young chefs, pastry chef and waiters between the ages of 20-26;

- The Master of Culinary Arts launched in 1987 and held every four years rewards ability and achievement in culinary skills, hotel pastry and restaurant management to those over the age of 26;

Members

The Academy is recognised as one of the industry's leading voices. To maintain this status and influence as a significant working association, members are expected to undertake to invest their time and energy in the Academy's education initiatives. Admission to the Academy of Culinary Arts is open upon application to professionals aged 28 and over dependent upon final approval by the Selection Committee. Members can be of any nationality working in Britain and plenary meetings are held every two months for Academicians and Associates. Since its inauguration, membership has grown to over 200 of the most notable head chefs, head pastry chefs, restaurant managers, sommeliers and suppliers.

The Combined Services Culinary challenge



On the subject of awards The Combined Services Culinary Challenge goes from strength to strength here with some of the winners the late master presents WO1 Sean Collins with his best in class cup

THE ASSOCIATED COMPANIES



The Masters of the Associated Companies with the Officers of the Company at the November dinner 2007

Each year in November, at the Livery dinner, we celebrate association with the Mercers, Broderers and Masons. This tradition goes back to 1910 when, after 300 years of association in property in Ireland it was decided to sell up and pull out – probably the wisest thing the associates did... This is how it all started.

In 1608, James I found himself in a bit of a predicament - rebellion in Northern Ireland and a period of brutal martial law meant he now found himself in possession of large areas of lawless northern Ireland but had no money to either police it or build an economy.

The plan the King came up with was the one that worked with other overseas colonies: to move out all the locals and pop in loyal owners who were required to fortify and colonise to the tune of 24 males per 1000 acres. This was euphemistically known as plantation. A large area of land, an unstable population, it was all a bit too close to home for comfort. The plan therefore required completion in three years before the whole lot got completely out of hand.

The lack of funds was trickier.

His eye was caught by the thriving City of London,

booming with trade from a world that was starting to open up. In fact, the only limiting factor to the wealth being created was the lack of ships to bring in the goods. The King therefore set about coercing the City of London into funding the colonisation, in what was probably the first public/private partnership. It had many of today's characteristics being over ambitious, over budget and out of time.

The land that lies between the River Bann and the river Foyle, which we now know as county Londonderry, was rich with mature forests of tall oaks ideal for the stems of the badly needed ships. The rivers were not only perfect for transporting the timber but also offered the bonus of plentiful Salmon and Eel.

Following considerable negotiation, the City agreed to the project in January 1610 and a budget of £20,000 was set. A Company known as The Honourable Irish Society was formed to manage the lands.

When the first levy of £5,000 (that's today's equivalent of £7.5million) on the Livery Companies was ordered, there were protests. Before the formal protest could be heard the Mayor slapped in the second order to pay towards a further levy of £5,000. A number of Companies refused to pay and some of

their officers were arrested including Owen Semper Esq, Warden of the Cooks. Further negotiations followed but did not stop a third £5,000 levy in August, 1610.

By January, 1611, only a third of the Companies had agreed to a share of the lands as recompense for the money they had contributed.

Over the next 2 years further levies on the Companies had raised the total of their subscriptions to £40,000, again much argument seems to have ensued. Finally it was decided that all 55 Companies should be divided into 12 groups, each contributing equally. Each group would get a parcel of land drawn by lot from a hat.

The Mercers' Company, as a lead Company associated with the Innholders, Cooks, Broderers, and Masons. The Innholders did not agree to take a share of the land and their interest in the Irish estate lapsed.

The Irish Society retained the harbour towns of Derry and Coleraine which were then to be heavily fortified. Because of these commitments the Society found it necessary to raise another £20,000 from the Companies bringing the total amount, apart from the money spent on their own estate costs, to £60,000 (equivalent to £90million at today's values).

In 1618, a full ten years on, The Mercers and their associates received a long triangle of land, 3210 acres, with the short base of the triangle on the west bank of the River Bann where the fortified village of Movanager was built.

Almost as soon as the Companies had obtained possession of their estates the Crown began to accuse the City and the Irish Society of not fulfilling the conditions of the plantation. The Crown suspected profiteering rather than concentration on clearing the local population.

Twice the rents from the Irish estates were sequestrated by order of the Privy Council, and in 1631 The Court of the Star Chamber imposed on the City and the Society a fine of £70,000 and decreed that the charter of 1613 and all the Irish estates were to be surrendered.

The City offered to pay £100,000, which perhaps gives an indication that they were making a bit more than a good living from the estates, but the Crown refused, and it was finally agreed in 1637 that the City should pay a fine of £12,000 and surrender all its property and rights in Ireland.

The City whinged like merry hell and in 1641, the King promised to restore the Irish estate. However these were turbulent times in England and Scotland with Civil War looming and in the areas of the

plantation there was rebellion destroying much of what had been built in the previous 20 years.

It was, in fact in 1657, when Cromwell restored the lands. Instead of trying to manage the land through agents as previously, the Mercers' and associates decided to issue long leases. The last of these leases expired in 1831. By then the conditions on the lands were very poor.

From 1831, therefore, the Mercers reverted to the system of managing the Irish estate through an agent. Although much maligned for the next 80 years, the City landlords had an enlightened and beneficial effect. This reflected the traditional beliefs of the Liveries – standards, a sense of fairness, education and charity. The people were generally well looked after and their children well educated. In fact, when famine gripped the rest of Ireland the inhabitants of Londonderry were relatively unaffected.

In 1906 the Mercers Company decided to dispose of most of the Irish estate and divide the proceeds between themselves and their three associated Companies. A loving cup was presented to the Company by the Masons, Cooks and Broderers in memory of their association in the management of the Irish estate for 300 years. The final remnants of the Irish estate were transferred to the Irish Society in 1965.

At no time in its long history has the association between the Mercers' Company and the Masons', Cooks' and Broderers' Companies depended upon any written agreement; it has flourished on a basis of friendship and mutual regard for each other's interests.



The cup presented by the Mercers to celebrate the association in Ireland

World Skills

The Late Master sees the competition hot up in Shizuoka, Japan



The Late Master talks on behalf of World Skills which comes to London in 2011

The WorldSkills competition is held every 2 years, and the young men and women taking part are all under 23 years of age. It is a test of excellence in a range of 47 craft and vocational skills including bricklaying, landscape gardening, restaurant service, floristry, hairdressing and graphic design technology. Two thousand competitors from 49 countries competed in World Skills 2007, held in Shizuoka Prefecture, Japan - under the foothills of Mount Fuji. Our special interest lies with the cooking categories, and we were represented by Graham Squire of Claridge's in the Cooking, and Will Torrent of Richings Park Golf and Country Club in the

Pastry Chef/Confectioner category.

The Cooks' involvement with World Skills dates back more than 8 years, when Past Master Michael Powell initiated our support for the cooking competitors, who are chosen under the auspices of UK Skills.



That's the one...if you can just wrap it I'll take it back to Michael

World Skills will come to London's Excel Exhibition Centre in 2011 when it is hoped that several other Livery Companies will lend their support. The Cooks' have led the way, and I spoke of our history of involvement at a Mansion House Reception for UK Skills in September, which aimed to increase awareness in the City for this forthcoming event.

WorldSkills is somewhat comparable to the Olympics, with both opening and closing ceremonies. There were 200,000 visitors at WorldSkills Japan, and the competition will be at least 50 percent larger by the time it comes to London, as international interest in skills grows. I was a member of an invited group from the



The Late master with Simon Bartley chief executive of World Skills sampling the geisha hospitality

UK, including about 40 representatives of supporters and sponsors of the various different skills. There was political support as well, with both David Lammy, the Minister for Skills and David Willetts, the opposition spokesman, making visits to the competition site.



The judges wanted a bit more rise and fall in the Soufflé but loved the hip action in the Rumbaba

The WorldSkills in Japan was held on a large site using 17 Halls, both permanent and temporary. It was very crowded, with many visiting school groups, and all this made for a great atmosphere. The competition itself is gruelling and intense for the competitors as they have 4 days of tasks

they need to finish within the time allotted. The public can watch them the whole time from very close quarters, and you must admire the mental as well as technical expertise of the competitors. I also visited the famous Tokyo Fish Market one morning at 5 am along with Martyn Nial the Head Chef at Claridge's (jet lag meant we were awake anyway!). The array on offer was not just of fish, but also crustaceans, molluscs, sea cucumbers and other sea creatures of untold types such as we never seem to see in Europe. Most spectacular were the enormous halls with auctions for tuna fish, both frozen and fresh, with the auction using open cry ritual from the buyers.

Back at WorldSkills, the standard looked very high across all events. The British team achieved a gold medal for cabinet making, silver in graphic design, and bronze medals in autobody repair and in car painting. This just beat the team performance of two years earlier in Finland. In the cooking categories, Will Torrent won a medallion of excellence as Pastry Cook, while Graham Squire missed out on his medallion by a single point.

Late Master, Peter Messent



Graham Squire of Claridges Pastry Cook Will Torrent

FutureChef 2007

For several years now, the Company has been a lead sponsor of this competition.

FutureChef was developed following research carried out by Springboard in 1999, which showed that while young people regarded the status of chefs as high – comparable with other professions, TV stars and judges, they did not see it as a realistic career option for them. Further investigation revealed while TV chefs and cookery programmes were having a positive impact on how the role of a chef is perceived, the lack of cookery on the school curriculum, the increase in eating out, and the increase in the consumption of pre-prepared meals meant that young people were not developing a passion for cooking at school or in the home and hence not considering it as a career.

With the increasing attention to issues such as obesity, health, and children's eating habits, the importance of encouraging young people's understanding and appreciation of cooking has never – arguably – been so critical. Coupled with the fact that cooking is no longer taught in schools as a matter of course, there are real issues to face.

At the same time, over the last 15 years, there has been phenomenal growth in the number of restaurants, hotels, bars and cafés offering an increasing range of places to eat out. While this is fantastic, the huge increase in jobs has led to the situation where chefs are now the industry's single biggest skill shortage area and the demand for chefs at all levels has never been higher.

With little hope of getting cooking back into schools, FutureChef was introduced as a nationwide competition in a practical attempt to address these issues.

Now in its 7th year, this national competition has itself grown year on year such that this year, it attracted a record 7,039 competitors from 522 schools and involved over 1,100 chefs – as mentors and judges. It continues to attract the involvement of some of the industry's leading celebrity chefs – being led by Brian Turner but including Lesley Walters, Michael Caines, Angela Hartnett and



Rebecca Topping receives her winning trophies

Peter Gordon, to name but a few.

Apart from providing funding towards the costs of running the competition, the Trust & Charities Committee decided that, this year, the 12 finalists would each receive a Company cheque for £100. The gesture not only rewarded the tremendous effort of each of the competitors whether winners or losers, but further raised the profile of our Company.

Our photograph, taken at Westminster Kingsway College, shows the Master with the eventual winner, Rebecca Toppin of Carmel Technology College, Darlington.

Rebecca's winning menu was

Roast crown of chicken with a chunky vegetable broth followed by

Orange and cinnamon clafoutis served with vanilla ice cream

The first runner up was Philip Oberhoffer, whose grandfather, at the age of 16, worked with the writer in the larder at Claridges Hotel, London in 1953

Report by Assistant Bev Puxley

New Spitalfields Market - The Fruits Of Long Experience

Everyone seems to have heard of Covent Garden Market and though Spitalfields is as old and actually much bigger, with a higher annual turnover, it must rank as one of London's lesser known gems.

Starting life in the thirteenth century in a field next to the St Mary 'Spital' on the edge of the Square Mile, Spitalfields is one of the City's younger Markets. King Charles II granted a Royal Charter to John Balch, a silk thrower, giving him the right to hold a market on Thursdays and Saturdays in or near what had become Spital Square.



Over the next two hundred years, the market traded from a collection of sheds and stalls, doing its best to cope with London's growing appetite for fresh fruit and vegetables, and especially the expanding East End with its growing immigrant population who settled in that area because it was close to the Docks.

The City of London Corporation acquired the rights to the Market in 1920 and it remained on site until traffic congestion in the Bishopsgate/Liverpool Street area became so bad in the 1980s that it had to move further out, to its new home in Leyton (near Leyton Orient Football Club) which opened in May 1991.

While other wholesale markets throughout the UK have struggled against competition from the supermarkets and 'out-of-town' wholesalers such as Bookers, Spitalfields has bucked the trend and has gone from strength to strength. Indeed, when the site opened, many predicted that the City had been over-optimistic in purchasing a 32 acre site but the reality is that the site is now too small for the number of traders who want premises, and ways of cramming even more onto the site are being urgently explored.



Spitalfields has benefited from three circumstances: its location right next to the motorway network and relatively good road infrastructure into the centre of town; the growing immigrant population of South and East London, who have tended to eat more fresh produce than the average; and the general growing prosperity of the capital and consequent growth of 'eating out' and the overall restaurant/catering trade.

No other wholesale market in the UK can boast as many traders operating under one roof - 115 at the last count with a turnover of about 600,000 tonnes a year - and no other market in Europe (except possibly Rungis outside Paris) can offer such a range of exotic fruit and vegetables. Over 50% of the traders are now 'non-traditional' and from the ethnic minorities. Our two biggest traders are Chinese and Turkish.



Alongside the wholesale traders, a flourishing business has grown up in providing 'catering supplies' - the added value prepared fruit and vegetables, which minimise the chefs' work in a busy kitchen. One of our biggest catering suppliers provides all the 'makings' for the Pret-a-Manger chain not just in London but throughout the South East and one of the Chinese firms has embarked on a ambitious 'vertical integration' by being both a wholesaler and a catering supplier who is developing partnerships with producers in East Anglia and the Midlands to grow Chinese vegetables here, rather

Spitalfields continued

than having to import them from half way round the globe.

On the sustainability side, we are very conscious of having to be 'green', so we now compost over 50% of our waste, are embarking on a water harvesting programme so that we reduce the amount of fresh 'potable' water for cleaning the market hall, and are looking at installing solar panels on the roof and a wind turbine to reduce our energy inputs.

So if you're after breadfruit or bananas, mange tout or mangoes, radishes or radicchio, star fruit or strawberries, alfalfa or zucchini, Spitalfields is the place to go, so long as you want to buy in bulk!

*Liveryman David Smith, Director of Markets
City of London Corporation*

Not in the least wishing to out trump David...

The late master mentioned he had visited the colourful fish market in Tokyo where he took these photos



Tasty looking Abolones... actually not very tasty and rather chewy known as sea ears in some parts and about as appetising...



Tuna melt anyone??

The Corpus Christi Lecture

It was a very wet day in Cambridge. We were attending the Corpus Christi lecture and those that missed out on it missed a real treat with Stephen O'Rahilly, Professor of Clinical Biochemistry and Medicine, giving a thought provoking, controversial and amusing lecture. It was on obesity. The timing was impeccable with the press, the government and the TV programme producers unable to satisfy their appetites for stopping fatties filling their faces with 'bad' food...

Stephen was born in Dublin and after graduating in Medicine went on to train in General Medicine and Endocrinology, which was followed by research in Diabetes in London, Oxford and Harvard. In 1991 he established his own laboratory at Cambridge University at Addenbrookes Hospital.

His research has been concerned with the link between type two diabetes and obesity. Obesity is one of the greatest health problems facing the UK in the 21st century. Its impact on the nation's health has been compared to that of smoking. Stephen has found that one of the clearest links between obesity and ill health is its impact on insulin resistance and diabetes.

Stephen found that having listened carefully to his patients he was able to conclude that there was something about their DNA which was making these patients fat. After some experimentation on rats he discovered that Leptin, the appetite reducing hormone, was absent from their DNA. Therefore, by giving Leptin to patients they would slowly start to lose weight as they gained control of their eating. They could then go on to enjoy a normal life, which was great news for the children in Stephen's research.

His work is dispelling the myth that obesity is simply a consequence of sloth or gluttony, not always a popular view .

Prue Leith gave a thoughtful response and the evening was rounded off by dinner courtesy of the college.

This one is for Foodie Anoraks...

After the Corpus Christi dinner I was introduced to Suzy Oakes (partner to Stephen) and she told me the story behind the website she runs called – whatamieating.com

Dining out abroad can be a minefield. Order trucha in France and you will be brought an omelette made with Swiss chard. Order the same thing in Spain and you will get trout. Adas in Indonesia are fennel seeds, in Arabic are lentils. In Galicia boi is an edible crab while in Portugal it is beef.



whatamieat.com

When a series of operations on her legs left Suzy Oakes temporarily housebound ten years ago, she started putting together the lists of foods that she had made during her extensive travels around the world. The result is whatamieating.com, with, so far, 53,000 entries in 147 languages.

“It will never be finished” she says, “but I already have the largest available lists of food terms in all the Nordic languages including Icelandic and Finnish. Portuguese, Italian and 17 different languages of the Indian Sub Continent are in good order. I have made 9,000 entries in French and 3,000 in Spanish but have hardly scratched the surface. There are 3,500 names for mushrooms in

35 languages and 6,200 names for fish in 100 languages. I’ve barely started on the languages of Eastern Europe and then there is the whole of South East Asia and China.” But she is not daunted. Her history has been in running large medical studies based in the Universities of Oxford, Harvard and Cambridge. She is not only good at taking the one first step that leads to a journey of 1,000 miles, she is good at keeping going when she gets to around 100 miles.

Her scientific background means that she is careful to verify entries before uploading them to the site. Living in Cambridge gives her access to people of many different nationalities and she tries to get each list checked by someone of the correct ethnicity. In the mean time, she has the excuse to visit markets wherever she travels, meeting food producers, whom she says are universally enthusiastic and delighted to have their produce photographed and discussed. Even though she may not be able to understand everything that is said, the pleasure and pride are easily recognisable.

As her reputation grows, she is increasingly offered more and more unusual things to eat, which is something of a mixed blessing. The one taste that she almost found unmanageable was raw tomalley (look it up on whatamieating.com!) of a lobster, though she has eaten sea cucumber and snake with relish.

For details, visit whatamieating.com. For guidance on the various ways of gaining access to the wealth of information, click on “Search help” in the top right hand corner.

Whilst Suzie was telling me about the website I was thinking – how useful. I have worked with a number of enthusiastic and talented chefs but often the talent has not been for the written word both in spelling and language sometimes leading to awful menu howlers. This website would have been really useful.

As Suzy has said this is very much a work in progress so do let her know if there are errors, or things that you want to find but can't quite work out.

And the work continues...



The Master and Mistress Cook Peter and Liz Messent with their guests Rainer and Margrit Feh from the Zurich Zunft Fluntern and Hugh and Beverley Stevenson Master and Mistress Framework Knitters on the occasion of the Company dinner at the merchant Taylors Hall on the 26th October 2007



What they looked like in Zurich...



After many years looking after property issues for the Company Ian Kennard is welcomed by the Master as Hon Freeman



Herbage and son...and son - Three generations of Herbages celebrate the latest member of the dynasty to join the Livery here with the Late Master Sydney, Past Master Paul we all welcome Liveryman Mark

Art competition

In the last Newsletter there was an appeal for support for the art competition organised by the Worshipful Company of Painter Stainers with proceeds going towards the Lynn Foundation. The prize is known as the Lynn Painter-Stainers Prize 2007.

The Editor was lucky enough to be invited to see the finalist's work which was of an extremely high standard and also see the winner, Benjamin Sullivan receive his prize of £15,000 plus an engraved Gold Medal

The Lynn Foundation is a registered charity devoted to children, the disabled, music and the arts. Its contribution as co-sponsor with the Painter-Stainers is the prize money totalling £22,500 and an engraved gold medal for the winner.



Benjamin Sullivan receives the 2007 prize from Anthony Green RA

Keep in touch with the Worshipful Company of Cooks of London through the Company's website at <http://www.cookslivery.org.uk> Assistant Stevyn Gibson who is responsible for the site has done a remarkable job in revitalising the site and is looking forward to further improving the site. Please pass on any comments to him through the Clerk. You can find an electronic version of this newsletter on the website.

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The editor apologises in advance for any errors and omissions