



What's Cooking

NEWSLETTER of the Worshipful Company of Cooks of London
Edited by the Warden, Peter Messent

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Master's Report

It is with deep regret that we report the death of two past masters, Past Master Admiral Sir Lindsay Bryson and Past Master Andrew Murdoch, whose obituaries appear on pages 8 & 9 and liveryman John Harvey who lost a battle against cancer.

It has been said that the Cooks Company is not well known by other livery companies in the City, but I find that this attitude exists only with those with little interest in companies other than their own. I have come across two masters who had never heard of the Cooks' Company and they were unable to identify the Great Twelve companies. Several masters have dined with us at Innholders this year and we entertained about 15 and their wives to drinks at Ironbridge. Also we meet other companies at Inter Livery golf matches, clay pigeon shoots and pancake races. In short we fulfil an active roll and all those who contribute are to be congratulated



*Master George Rees
at clay pigeon shoot*

It is your Company's intention to keep the livery at 75 members, although we may from time to time increase this marginally if the occasion warrants, such as when we admitted ladies to the Livery for the first time; to do this we do not have to refer to the Aldermanic Court as our charter is of sufficient age

to allow us the freedom to make alterations in our own court. Having recently been over 80, we are now down to 76.

Many things never change in the City and one is the Lord Mayor's children's' party at Mansion House. I took my two grand children who thoroughly enjoyed it, almost as much as I did in 1947 when I went dressed as a pirate! The party ended with the hokey-cokey and a conga, exactly as I remembered it nearly sixty years ago.

Other events have included a Master Curry Class given by the Gurkhas at St Omer Barracks, a reception on the top floor of the "Gherkin" courtesy of St Luke's Hospital for the Clergy, the Queensborough Feast at Corpus Christi College Cambridge, lunch at the Old Bailey, visit to Lord Mayor Treloar's School and College, speech day at Christ's Hospital, a trip to HMS Raleigh in Cornwall and the Ironbridge weekend with over 80 masters and their wives in attendance. As a result of Ironbridge I feel that our relationship with the Associated Companies is stronger than ever.



*Associated Company Masters: l to r Broderer Michael
Whitfield; Cook, George Rees; Mercer, Charles Scott;
Mason, Michael Peachey*

I have heard previous masters comment on how fast their year of office has gone and now I can relate to that. I am seven months through my year and enjoying every aspect of mastership.

The Master, George Rees

The Cooks' Company Charities

Each year, the Cooks' Company contributes almost £200,000 to charitable causes and the Master recently suggested that it was timely to bring you up to date with information regarding the nature of our activity in this regard.

The composition of the Trust & Charity Funds Committee has not changed much since 2001; Liveryman David Smith was co-opted recently and another Trustee will be appointed shortly to replace the late Past Master Andrew Murdoch, who died a few months ago.

An application is currently before the Charity Commission to amalgamate the separate trusts of the Benefactor's Charity into one endowment registered charity and when this is completed (very soon we are told) action will be taken to merge the Benefactor's Charity with the Cooks' Charity.

Meanwhile, the income of the Benefactor's Charity is around £14,000 a year and from this the fund provides the Master's discretionary charity donations of £2,000 a year and £500 or so per annum to cover historical gifts which the company has made for many years. In the last couple of years, fairly substantial support has also been given to Cancer BACUP (£10,300) to assist with the re-print of a special recipe book for cancer patients and £12,500 to the London (Prince of Wales's) District of St John Ambulance towards the cost of replacing "Bronze Teapot", the mobile catering unit.



Bronze Teapot 2 with Cooks' Company Crest on door

The present annual commitments of the Cooks' Charity are:

Bournemouth Centre for Culinary Research	£13,500
Hackney Community College – Special Needs Cookery Training Centre	£40/50,000 (under review)
Academy of Culinary Arts "Adopt- a-School Scheme"	£45,000 (£15,000) pa extra now agreed
Springboard UK FutureChef Competition	£15,000
City University – Health Management & Food Policy Dept. – PhD fees	£6,000
City University – MSc prizes	£500
FareShare – London Eat Well Road Shows	£3,350
Lakefield Training Centre	£4,000
Big Bowl – Training for Life	£2,000 + one-off grant £4,500

In addition to the various on-going projects, increased unrestricted funds over the last couple of years have enabled us to make one-off grants to the Attlee Foundation kitchen project in Spitalfields, £20,000; the John Groom Charity, kitchen works at "Treetops", in Colchester, £1,800; the Coram Family trust, £1,000 towards the Survival Packs Scheme; the PM Trust, £5,000; the Billingsgate Seafood Training School, after school cookery club pilot scheme, £5,000; the Gurkha Welfare Trust, £1,250; Kisharon College for Jewish adults and children with special needs, kitchen for a new Training kitchen, £1,000; and £10,000 to the Lord Mayor Treloar Trust, to fund work in connection with a new kitchen at the College.

Last, but not least, we sponsored Liveryman Mark Herbage for £100 to St John Ambulance for completing the recent London Marathon in just over 4 hours!

Although we receive a large number of applications for support of one sort or another, many are outside the objects of our Charitable Trust which are for the advancement of the education and the general welfare of persons who are in any way associated with the catering trade and the support of any charitable purpose connected with the City of London. Those applications which do "fit", especially if they are supported by a member of the Company are, I assure you, well researched and usually face-to-face meetings are arranged between Committee members and the applicants. If a grant is made, or, particularly if an ongoing relationship is contemplated, then a Committee member will assume a close personal monitoring relationship with the Charity and we all work together to our mutual advantage.



George and Lynette Rees present a cheque to Treloar's

The Cooks' Company Charities continued.

That is not all! The Assistance of Cookery Committee has its own budget of £20,000 a year, and many of the initiatives supported by that committee have an educational element and, more importantly, the Company also makes a considerable number of charitable donations, for example, in 2003/04, the Lord Mayor's Appeal (£2,000), Barts Hospital Cancer Centre of Excellence (£5,000), Christ's Hospital (£5,000), the Craft Guild of Chefs Graduate Award (£3,500), the Combined services Culinary Arts Team (£3,000) and other excellent causes.

I believe that the Company should be proud of the nature and scale of our charitable giving: the Trust & Charity Funds Committee will continue to maintain and expand this
Past Master, John Kane

“AYO GORKHALI!”

I believe that “Ayo Gorkhali” means “Here come the Gurkhas!” or something like that, but on 16th February it was the Gurkhas who responded to the cry of “Here come the Cooks!”.

Mr Pemba is not only a first class chef and instructor but a splendid ambassador for his tribe (he is a Sherpa), his country, and, in particular, his regiment. He impressed us all with his knowledge of so many things (geography, military matters, Gurkha tribal and regimental customs and history, food hygiene and nutrition) while at the same time teaching us how to prepare a basic masala, pulao rice, chicken curry, aludam (hot spicy potatoes) and other exotic dishes.

Leaving our pots simmering, we repaired to the Training



Pemba Lama demonstrating the intricacies of Gurkha cookery

Restaurant for a very pleasant lunch prepared by Lance Corporal chefs on a pre-promotion course at the School and under very strict supervision by Sergeant Chefs, who were also being assessed for promotion: very much a case of “who shall set a guard to guard the guards?”

Gurkha Major Bhalaman in thanking the Cooks' for their donation of £1,250 stressed that the full amount would be remitted to Nepal and used to assist in three areas; pensions, schools and relief of hardship.

Past Master, John Kane

Or... Too Many Cooks?....

NOT on this occasion! A suggestion by Honorary Freeman Colonel Paul Budd, the Commandant of the Defence Food Services School (DFS), led to a visit to the School by a party from The Worshipful Company of Cooks of London for a ‘Master Class’ in Gurkha cookery. The DFS at St Omer in Aldershot is the largest provider of food services to Her Majesty's Forces and is internationally recognised as a centre of excellence.



Mr George Rees presenting a cheque to Major (QGO) Bhalaman Rai

John Kane, a Past Master of the Company, commented “Nobody told us that an asbestos mouth would come in useful; some of the many spices used in Gurkha cooking are very hot indeed!” After a splendid lunch prepared by Gurkha chefs in the DFS's Training Restaurant, Mr George Rees, the Master of the Worshipful Company of Cooks presented Major (QGO) Bhalaman Rai with a splendid donation of £1,250 for the Gurkha Welfare Trust. Very tasty, thank you!

Edited with kind permission from an article in “Samachara”, Newsletter of the Gurkha Welfare Trust.

What is the Livery Committee and what does it do?

As a member of the Livery Committee, and proud of it, I am often asked this question. My answer is always along the following lines:

“The Livery Committee is a link between the Livery Companies and the Corporation of London, its main concern being to improve communication between the Corporation and the Livery, to increase the interest and involvement of Freemen and Liverymen in City affairs and to act as a forum for discussion and consultation.

It is made up of 20 elected members, 2 of whom are nominated by the Court of Alderman, 6 of whom are nominated by Court of Common Council, 6 of whom are ordinary Liverymen nominated by the Livery Companies and selected jointly by the three Clerks’ Associations and 6 of whom are Clerks to Livery Companies also appointed by the Clerks’ Associations. All 20 members of the Livery Committee are appointed at Common Hall in June each year. Any Company may put a Liveryman’s name forward for consideration and the committee is structured so that each year one third of the membership changes, a procedure aimed at keeping the Livery Committee dynamic and vibrant.



Peter Cook, Livery Committee Member

It has to be noted that the situation of the Livery Committee is unique within the Corporation in that, although the committee is supported and run by the Corporation, it is not a Corporation committee, but a committee appointed by Common Hall with members of the Corporation making up a minority of its membership.

There has been a Livery Committee since 1782, but the existing committee comes from an amalgamation of a Livery Committee established in 1942 and its sub-committee, the Livery Consultative Committee. The committee has a wide mandate to consider any matters affecting the interests of the general body of the Livery and to report back to Common Hall. Consequently the role of the Livery Committee is varied and it is probably true to say that it is still evolving.

Most of the work of the Livery Committee is carried out through three Working Groups that report back to the committee. One Group is a consultative and advisory group on communication matters, including the Corporation’s programme of briefings to provide Freemen and Liverymen and Clerks with information about the work of the Corporation and the City of London and publications to bring information about the Livery Companies and the special relationship that they have with the City of London to a wider public. Another advises on the arrangements for Common Hall and organises the stewardship of attendance and admittance to Common Hall. The third group is mainly concerned with the encouragement of and dissemination of information about good practice in Livery Companies and offering advice and guidance to Livery Companies, particularly new or aspiring companies whenever they seek assistance. In addition, the committee responds to any matters of common interest or concern raised by either the Livery Companies or the Corporation of London.

In order to ensure that the Livery Committee is fully in touch with the needs and requirements of the individual Livery Companies and to complement the contact with companies through the Clerk’s associations, each member of the Committee who is not a Clerk is appointed as liaison person to 9/10 separate Livery Companies. That member then acts as another Link for that Company with the Livery Committee and hence the Corporation of London.”

The Livery and the Corporation of London have grown and developed side by side and they share many common goals and objectives. The Livery Committee is one way of ensuring that they understand and work in harmony with each other.

Peter Cook, Livery Committee Member

Cooks' Company Golf Day – Denham Golf Club

Those of us who followed the Secretary's map had ample opportunity to enjoy driving up and down leafy Buckinghamshire lanes in glorious sunshine – others had looked up directions themselves and got there much quicker.



Cooks' Golfers at Denham G.C.

However, we should give the secretary, Liveryman Richard Herbage, his proper dues and recognise how he had arranged for us to play at a splendid club and with superb organisation on the day. We had 12 playing – a record in recent years – and were delighted to see the Master playing well in his straw boater sporting the company's colours on the band. Is this a new fashion accessory? We welcomed two new players to our society in James Fogarty and John Bennett. They seemed to enjoy the day and we hope they become regular players – we oldies need some young stallions in the team.



Richard Herbage plays, David Mitchell watches

The morning 9 holes and yellow ball competitions were both won by the team of Simon Young, David Smith and David Mitchell with a very respectable score of 37 points. Nearest the pin was David Smith – some 18 inches. After an excellent snack lunch we played the 18 hole singles competition. Scores were remarkably high, which was put down to a general improvement in our golf rather than any ease in the course. In previous years the J G Price Trophy winner has usually scored about 30 points. This year, Peter Messent retained the Trophy with a score of 41 points. A further six players scored over 30 points, including Richard Herbage with 36 and Simon Young with 33. The nearest the pin was won by Peter Messent, the nearest the pin in 3 by Richard Herbage and the longest drive by David Mitchell.

After a change and sandwiches for tea, the Master kindly spoke and presented the prizes for the day. In addition, the two Renter Warden Cups went to Richard Herbage and Frank Forbes who were the highest scoring Cooks' pair in the recent

competition between 54 Livery Companies at Walton Heath for the Prince Arthur Cup. This had been played in driving rain by the team of 4, who battled all day to finish well up in the top half of Livery teams to retain the right for the Cooks to play again next year. The Master also presented the Kent Cup to Peter Messent who captained the Cooks' team that won it back in a match against the Masons' Company played in April.

Honorary Freeman, Bob Lawrenson



l to r David Smith, James Fogarty, George Rees, Bob Lawrenson

CancerBacup

hosted a Reception at their headquarters on 15 February 2005. It provided an opportunity for Members of the Charity and Trusts Committee, and the Officers to meet some of the administrators and the nurses. There was a brief presentation on the work of the charity in the course of which the Company was thanked for its support of the booklet which they publish containing recipes for meals suitable for cancer sufferers. Company Members also had the chance to inspect the new call centre which enables telephone enquirers to contact a cancer nurse and talk through matters of concern. There is an equivalent e-mail service and an internet site. It was an interesting and illuminating visit.

Past Master, Michael Messent



Maureen Robbins holds CancerBacup cookbook



George Rees with CancerBacup Chief Executive, Joanne Rule

Cooks' Company Prizewinners Lunch

The annual occasion where the Cooks' Company supports excellence in its craft was held at Innholders' Hall on 9th February.

The following awards were presented:

Harold Taylor Prize: Helen Carr, Chloë Kidman, Ruth Mullineux, Ryan Whittaker, Laura Thompson.

City & Guilds Prizes: Thomas Remnant; Martin Edmondson

C.S.M.A. Prize: Joseph Woodhead (Garrick Club)

RAF Coltishall WCC Award 2004: SAC Joanne Samuels & SAC Haley Owens

Combined Services Competition: SAC Patrick Clarke (and RAF Young Chef of the Year)

Army Young Chef of the Year: Pte. Liam Scott

RN Young Chef of the Year: Chef Russell Cartwright

RAF/WCC Prizewinners: SAC Richard Davies; Cpl Chris Brewer

WCC Award for outstanding Military Caterer: Major Peter Wood



The Second Master and Master with Thomas Remnant, winner of a City and Guilds Prize



The Master presents the Harold Taylor Prize to Bournemouth University student winners



The Master and Sen. Aircraftman Patrick Clarke, Combined Services Competition winner



The Master and Joseph Woodhead of the Garrick Club



The Master and Major Peter Wood

Court and Livery Dinner for the Lord Mayor

The Master was delighted that the Lord Mayor was able to attend dinner this year on the 11th May, and the photos below illustrate some of the occasion.



The Master, George Rees welcomes the Lord Mayor, Michael Savory



Michael Heseltine and The Renter Warden, Alan Fairbrass



The Master welcomes his guest, Lord Heseltine



l to r Mark Hodgson, Don Hodgson, Michael Savory, George Rees



Sheriff David Cobb and Alan Fairbrass



l to r Master Farmer Nicholas Fiske, Wing Commander Willox and the Father of the Company, Sydney Herbage

Past Master Andrew Murdoch

1928 - 2005



Andrew Murdoch 1928-2005 Master Cooks' Company 1986-1987, photographed with his late sister, Mary

Andrew Murdoch was well-known throughout the local community and over the years spent considerable time furthering local causes. He was born on 22 September 1928 in Maresfield, East Sussex and had one younger sister Mary who predeceased him in October 2003.

Andrew went to a Prep School in Sussex, however his education was interrupted by the war and he was sent away to Canada in 1939 for 4 years. On his return, he went to Stowe School and on leaving, was offered a place at Cambridge. He chose to do his National Service and enjoyed the Army so much, that he chose to forgo his place at University and joined the 4th/7th Royal Dragoon Guards. Andrew left the Army in 1958 and became a stockbroker based in London. He joined Richardson & Glover, (which became Norris Oakley & finally Capel Cure Myers) and stayed until 1975 when he moved to AH Cobbold (which became Cobbold Roach then Neilson Cobbold and finally Rathbones) in Winchester where he was to remain until his retirement in September 2001.

He became a Hampshire county councillor in 1964 and in 1971 became Chairman of the Roads and Bridges committee in Hampshire. He was a County Councillor for over 10 years.

His father was a concert pianist and this kindled a lifelong interest in the arts. He was a founder member of the Southern Arts Council and a member of their committee. He also became actively involved with the Musicians Benevolent Fund where he was Honorary Treasurer from 1981 until 2004. He had also been a Trustee for them from 1973.

He was a very active member of the Worshipful Company of Cooks, becoming a liveryman in 1962 and was Master from 1986 to 1987. He was a Trustee of the Cooks' Charity from its inception in 1985, and was a long-serving member of the Charity Committee. He was also on the finance committee for more than 18 years, using his knowledge of stocks and shares to help develop and maintain the long-term financial security of the Company.

He was a passionate cricket supporter and was always to be seen at the County Ground, and more latterly at The Rosebowl, cheering, often in vain, the fortunes of his favourite county. He sat on the Hampshire County Cricket Club committee from 1978-1997 and was involved in the early discussions of moving away from the County Ground. He was a Vice-President from 1997 until his death

In 1988 he became High Sheriff of Hampshire a position he loved, and he spent many an hour watching proceedings at the county court in Winchester, occasionally dozing through the activities!

Andrew was actively involved in Hurstbourne Tarrant and had two spells on the Parish Council and was a member of the Parochial Church Council and a Church Warden for a number of years. He was well-liked throughout the village and known for his thoughtfulness, kindness and politeness.

Andrew was a tremendous family man. He was married for over 51 years and leaves his wife, Dinah, 6 children (Caroline, Emma, Willy, Henny, Jim & Ally) and 17 grandchildren (Heidi, Henry, Georgina, Tom, Simon, Jack, Hugo, Andrew, Laura, Archie, Johnny, Izzy, Angus, Cameron, Georgia, Jem & Alfie).

His popularity was borne out by the vast turnout to his memorial service in May, where approximately 500 people converged upon St Peter's Church, Hurstbourne Tarrant to say their last farewell to him.

Liveryman, James Murdoch

Past Master Admiral Sir Lindsay Bryson 1925-2005



*Admiral Sir Lindsay Bryson
Master Cooks' Company 1987-1988
at Westminster College in 2003*

Lindsay Bryson's life is a record of merit and endeavour; the story of a boy from a home on a council estate in Glasgow who gained a place at Allan Glen's school, who because of family needs was removed from school at 14 became a laboratory assistant and in his spare time studied for and passed the school leaving exams. Who, after enlisting in the Royal Navy in 1945 in his spare time studied for and obtained an external London University Engineering degree with first class honours, and who passed through every rank until retiring from the Navy as full Admiral and 3rd Sea Lord in 1985.

He became Master of the Cooks' Company in 1987, and always continued to give it his full support. In particular he contributed to the replacement Cooks' crowns, and the purchase of the new Company gowns that are presently being made. Also during these next 20 years not only did he hold down leading positions in industry and engineering, but in addition undertook numerous activities supporting the community generally and more specifically those in Brighton and Hove and East Sussex, culminating in his tenure as Lord Lieutenant from 1989 to 2000. Finally during his last few years and even when beset

by ill health, he still campaigned for causes such as the West Pier, Brighton as chairman of the trust, and he was also chairman of the New Sussex Opera and the trust running the annual Brighton Arts Festival.

Lindsay was quite simply unique. Guy Liardet, in his obituary in *The Times*, gave a splendid summary of Lindsay's achievements in the Service. He described Lindsay as being part of a small but significant group that having enlisted on the lower deck went on to achieve Flag Rank. But we can go further – to achieve this as an engineer and to reach the rank of full Admiral put him at that stage in a class of one. He was also the first ever engineer officer to be appointed Controller of the Navy, a role previously the preserve of the Seaman Branch. There are many other firsts besides. Perhaps one of the more significant would be the honour of being the only Naval Officer ever to be elected President of the Institution of Electrical Engineers, alongside such names as Siemens, Ferranti and Kelvin.

Lindsay had another quality, which we all admire so much but find in so few, and that was his remarkable ability to relate to people in all walks of life. He was the most approachable of people, who could talk with equal sincerity and respect to Admirals and Able Seamen alike. Indeed, in his latter years in the Service, staff officers would actually look forward to their regular meetings with the Controller! It was quite simply the Bryson touch.

He is survived by his wife, Averil, whom he married in 1951 as the then 3rd Officer Averil Curtis-Wilson, and by their children, Margaret, Ian and Ann.

At the memorial service for Cherry Grainger, father of the Second Master, just over a year ago, Lindsay closed the service with a reading of Tennyson's "Crossing the Bar". Please try to imagine if you will, the rich, wonderful brogue reading the closing lines of that poem thus:

***For tho' from out our bourne of Time and Place
The flood may bear me far
I hope to see my pilot face to face
When I have crossed the Bar***

*Past Master, Rolf Hammerton;
Second Master, Bob Grainger*

Fellowship of Clerks

Some but not all of you will have heard of the Fellowship of Clerks, which is one of the three Associations formed by the Clerks of the Livery Companies, the other two being the Great Twelve, and the Association of Clerks with Halls.



Clerk Michael Thatcher busy cooking with his wife, Sandy

I had the honour, admittedly through long service, to be elected President of the Fellowship in March 2004, and I have just completed my year of office.

One of the first events of the year is the Lord Mayor's Dinner for Masters, which would have been a splendid occasion had it not been for the number of Masters of my acquaintance who registered shock with the words: "What on earth are you doing here?" My assurance that I held the rank of Acting Master for the year did not seem to mollify them.

The duties of the President are not particularly arduous, mainly because the Secretary, who is also Clerk to the Turners, is extremely efficient. Apart from chairing the meetings of the Fellowship and its Executive Committee throughout the year, there are also regular meetings with the Lord Mayor and representatives of the other two Associations to discuss matters of mutual concern and interest. These proved very useful, and I really believe that we have influenced the Lord Mayor's thinking during his year. I think we convinced him that his attendance at Company functions is an important aspect of the Mayoralty, and we have seen the introduction of job descriptions for the Sheriffs and also the Lord Mayor himself.

It has really been a most enjoyable experience, and I was particularly pleased to be in the Chair when we welcomed Past Master Paul Herbage as Clerk to the one hundred and seventh Company.

Michael Thatcher, Clerk

Inter-Livery Clay Pigeon Shooting Competition

This is the first year that the Cooks' Company has fielded a team for this Competition. It is organised by the Worshipful Company of Environmental Cleaners and was held at the Holland & Holland Shooting Ground at Northwood on May 18th. We are very grateful to the present Master, George Rees, for entering the Cooks' Company this year, and he played a real Captain's role for the team with a great individual performance. He was supported by Honorary Freeman Paul Budd, Past Master Keith Powell and the Warden, Peter Messent, whose respective achievements in number of clays shot was in that order! It was a most enjoyable day, and I was very impressed that no less than 67 Livery Companies took part, several more than for the comparable golf competition, and there were many companies that fielded more than one team. Perhaps unsurprisingly the competition was won by the Gunmakers, and while the quality of our team will

not compete at their level, we look forward to a regular future appearance from the Cooks' at this event.

Warden, Peter Messent



l to r Peter Messent, George Rees, Paul Budd, Keith Powell

The City Food Lecture

This successful annual event was again held at the Guildhall, London in January, and was sponsored by Sainsbury's. The lecture was given by John Sunderland the Chairman of Cadbury Schweppes plc, and was entitled "The Role of Food in Public Health". The speaker gave a strong defence of the safety of food today from the major food manufacturers. He also put forward his views concerning the complexities of issues concerning healthy eating, labelling, legislation and the responsibilities of food manufacturers. Eating has been revolutionised over the last 100 or more years, and packaged foods have achieved a very high level of safety. In addition, eating out now represents a third of all food eaten, and this percentage continues to grow. The speaker was critical of the Governments efforts to legislate about the so-called health of food by new labelling rules. He believed that there is no such thing as a good or bad food, only a good or bad diet.

This was followed by a lively debate with a series of questions from the floor to the panel. The additional panel members were Tim Bennett, President of the National farmers' Union; Giles Quick, Divisional



John Sunderland



Managing Director of TNS; Dr Judy Butriss, Science Director of the British Nutrition Foundation and Justin King, Chief Executive of J Sainsbury. The meeting was very well attended including many members of the Cooks' Company and their guests and was also reported in the national press. As in previous years, the Cooks' Company was one of the 7 Livery Companies with an interest in food that promoted the lecture.

Warden, Peter Messent

Apsley House Visit

Snuff Box at Apsley House

The visit to Apsley House followed by dinner at the Cavalry and Guards Club on 2nd June was very well attended. The chocolate fountain at dinner was especially memorable!

The interesting visit to "Number One London" was greatly enhanced by Liveryman Alexandra Horne spotting a snuff box donated to the Duke of Wellington by the Corporation of Cooks, Guild of St. James, Dublin. The crest on the box illustrated here is similar, although not identical, to that of the Cooks' Company. Our historians are investigating this matter, but any knowledge of this item or the Dublin Cooks would be greatly appreciated.



4. Silver.
Made by Richard Sawyer, Dublin, 1806.
Presented by the Corporation of Cooks, Guild of St. James, Dublin, in 1809.
WMA 1276 1148

Warden, Peter Messent

Liveryman John Harvey

I am very sorry to announce the death after a long illness of John Harvey in early June. John was proposed for the Freedom of the Company by the late Past Master Graham Young in 1989 and was clothed in the Livery in 1997. John was Catering Manager for British Gas, and therefore eminently qualified for membership of the Company. He was a regular attender until his illness and thereafter kept in touch with me on a very regular basis. John is survived by his two sons.

Michael Thatcher, Clerk

The Cooks' Company Rises to the Challenge

The Cooks' Company just missed out on two overall winners' places when the team of four took part in the Worshipful Company of Poulterers' 1st Pancake race at Guildhall Yard on Shrove Tuesday, 8th February.



l to r Mark Hodgson, Jo-An Price, Bob Grainger, Crispin Payne

Liveryman Crispin Payne was Runner-up in the Apparel Handicap (competitors had to wear Wellington boots in this race), but won a silver dish for having the best time in the heats. Past Master's wife Jo-An Price was runner-up in the final of the Ladies' pancake race, having won her heat.



At the start, Bob Grainger

Sadly, Mark Hodgson, running in the Liverymen's heat, pulled a calf muscle when he was looking good, and Bob Grainger, deputising for the Master, was eliminated in his heat.



Crispin Payne at speed

Sixteen teams took part (the Bakers', Butchers', Clockmakers', Cooks', Environmental Cleaners', Farmers', Firefighters', Fruiterers', Founders', Fuellers', Gunmakers', Poulterers', Water Conservators' and Glovers' Companies, the Guildhall-Remembrancer's Office and Mansion House).



Prizewinners

Cooks' Liveryman Mark Grove catered on the day with his company "The Cook and Butler", and very delicious it was.

Jo-An Price

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