



The Fruiterers' Company NEWSLETTER

Number 42

December 2001



GOOD HEALTH TO THE LORD MAYOR!



At the conclusion of the Annual Presentation of Fruit at The Mansion House on November 2nd, The Master drank the traditional Loving Cup with the Rt Hon The Lord Mayor, Alderman Sir David Howard. We were delighted that The Lady Mayoress was able to join us and their health was proposed by the Upper Warden.

The Presentation has returned to the form of a bushel basket, filled with apples and pears, delivered by the Fruit Porter, "Nobby" Price, to The Master on behalf of The Livery and then presented by The Master to the Lord Mayor in settlement of the Company's dues and Obligations. This ceremony dates back to the Middle Ages and the present format can be traced back to the eighteenth century.

Under the revised arrangements the surplus of fruit donated is gifted to the fruit distribution programme (See page 6)

Prior to the presentation, the Lord Mayor presented the 2001 Environmental Awards to the winners of the three classes (see our August issue, page 9). The overall winner was EMA (Environmental Management for Agriculture) developed by Hertfordshire



The Lord Mayor with Dr Kathy Lewis and John Tzilivakis (University of Hertfordshire).

University who received their prize and cheque jointly from The Lord Mayor and Governor Todd-Whitman.



HARRY LEWIS

As we go to press we have received the sad news of the death on 1st December 2001 of Past Master Harry Lewis OBE after a long illness. Harry was our Senior Past Master and became a liveryman in 1948.

We send our sympathies to Pat and all members of his family. A full obituary will appear in our next issue.

This edition has been sponsored by Andersons the Farm Business Consultants

For 30 years Andersons has been providing independent, impartial business advice to farmers throughout the UK. Andersons is delighted to be collaborating with the Worshipful Company of Fruiterers in designing and delivering a range of courses in business management specifically for fruit growers.

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NATIONAL FRUIT SHOW 2001

The Company, together with Barclays Bank Plc, again hosted a pre-dinner reception at Detling, Kent on October 17th. Over 150 guests attended and The Master was able to give a brief resumé about the Company, its current activities and its involvement with the fruit industry. He presented the Fruit Culture Award to Mr Roy Groom, the well respected top-fruit agronomist. Roy has been an advisor to many of the leading fruit growers in the Wisbech and Cambridge areas since 1960, when he joined Hutchinson Ltd.

Earlier he had presented the Craftsman's Award to Mr Stuart Clarke of Pump Farm, Rainham. Mr Clarke has gained a reputation for detailed understanding of the art of pruning top-fruit trees with a special skill in reading the "growth habit" of different varieties and being able to adjust his pruning technique accordingly.

The Company also presented and planted a ceremonial tree outside The Alan Day Centre on the showground. The Lord Lieutenant of Kent joined Liverymen and other guests for the occasion. "I am just old enough to have known Alan Day, not only in his capacity as a fruit producer but also as an excellent judge of sheep," the Master commented.

This year's Company medals were awarded as under:

Best Exhibit of Dessert Apples

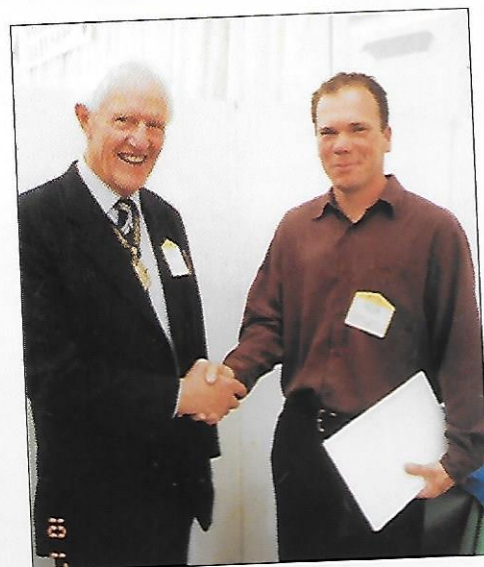
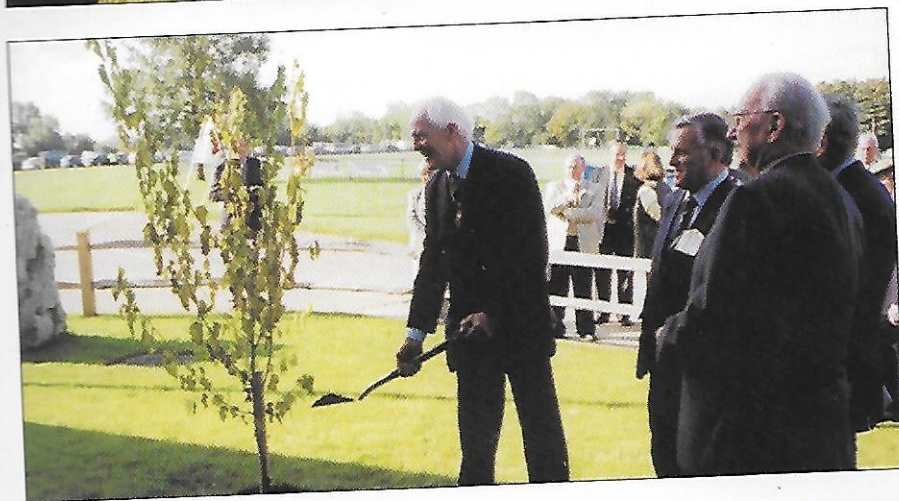
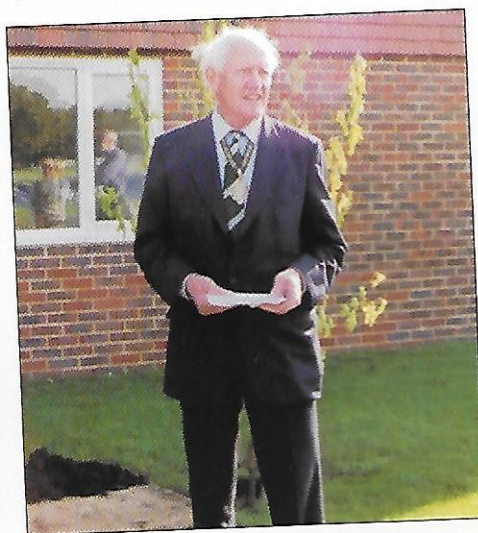
J.L.Baxter and Sons

Best Exhibit of Culinary Apples

J A & N J Bardsley

Best Exhibit of Pears

Alan Firmin Ltd



Stuart Clarke.



Annette Bardsley.



Roy Groom.

PORTUGUESE VISIT AN OUTSTANDING SUCCESS

Despite travelling two days after the tragic events of the 11th September in the USA, a party of 47 liverymen and their guests experienced one of the finest foreign visits the Company has ever made. Portugal was chosen as the destination by our Master Hugh Kelsey because of the connection of his wife Caroline to the Port-exporting house of Graham. Caroline's grandfather, Mr J.A. Yates, was a leading member of the English community in Oporto at the turn of the century and she is a cousin to the Symington family, the current owners of Graham's Vintage Ports. Caroline herself had been brought up in Portugal as a child and the trip proved to be extremely nostalgic for her and her brother Stephen, who accompanied the party for much of the visit.

Our party of Fruiterers arrived in Oporto on Thursday 13th. The first official event the following day was a visit to the historic three hundred year old Factory House in the heart of the city. The Factory House, which derives its name from Factors or Merchants, was used as a meeting place for the Port traders. It originally housed the Consulate and was the centre of British commercial activity in Oporto. It has over the years evolved into a form of Guild of British Port shippers becoming the centre of the social life. Remarkably the members liken themselves to a City of London livery Company, using the term Treasurer to describe the annually elected leader, as opposed to our more familiar Master. Today twelve British Port wine shippers are the member firms, all of which have been established in Oporto since at least the 19th century. The building, which is of granite throughout, dates from 1785 when it was constructed in Adam style. Our charming guide, Olga Reed, led us from the ground floor Piazza through the magnificent formal rooms that now make up the present day Factory House. Of particular note was the Dining Room, which seats 40 persons, and has the additional delight of opening out to a Dessert Room, which traditionally is used by guests to enjoy their Port and desserts at a fresh table and atmosphere. The tour also included a view of many valued and priceless treasures, some of which dated back to the Peninsula Wars.

Leaving the old city of Oporto behind us, the party of Fruiterers then crossed the river Douro, by way of the famous double-decker Eiffel designed bridge, to travel to Graham's Port cellars and bottling plant in Vila Nova de Gaia. This is a totally separate city, which faces Oporto across the river. By tradition this is the area where all the Port houses are congregated. To emphasise this each exporter has its own typical sailing barge in their colours moored along the riverbank. These barges depict the form of travel previously used to bring the Port barrels down from the

vineyards further up the Douro. It was here in Gaia that the mysteries of Old Tawnies and Late Bottled Vintages were explained to us, by way of a fascinating tour of the immense cellars, and an extremely generous tasting session! After a magnificent lunch provided by Grahams, the Master, Hugh Kelsey, led the Fruiterers party, accompanied by members of the Symington family and British Consul staff to a formal tree planting ceremony on a site directly overlooking Oporto. All agreed that the White Mulberry donated by the Company was by far the largest tree ever planted since the tradition started. It was then the turn of the Symington family to invite our Master to christen a Vat of Port. The chosen Vat was aptly named "The Master" and Hugh Kelsey, in the time honoured tradition, threw the contents of his glass at the Vat.

Once the formal ceremonies were over it was time to return to Oporto to take the early evening train east up the Douro to where the vineyards are located. Travelling in style within our own 1st class carriage the party were able to enjoy one of Europe's finest railway journeys. The single-track system followed the Douro upward through hills lined with olive trees, citrus groves and vineyards. The progress was slow, due to the gradient, however such was the magnificence of the views that the journey itself took on a pleasure of its own. The party's destination was Pinhao the main centre on the Douro of the Port growing industry. Accommodation was provided within a converted old winery which is now a world-class hotel called The Vintage House. Early Saturday morning our intrepid travellers were taken on a guided tour of one of the Graham wineries situated in Pinhao. Although the grape harvest had not started it was fascinating to be shown the facilities where the grapes are received, pressed and stored prior to their journey downstream to the export cellars in Gaia. The highlight of the day arrived when the Fruiterers party embarked on several small riverboats to travel upstream to the famous and beautiful Quinta dos Malvedos, the main Graham vineyard situated above the Douro. We were treated to a wonderful typical Portuguese lunch of salted codfish enjoyed outside on the terrace of the old Quinta homestead. Later that evening the Symington family, back in Pinhao in the courtyard of their winery, entertained us to a candle-lit farewell dinner.

The warmth of the hospitality extended to the Master and his party was matched only by the sun-drenched weather that accompanied us throughout our visit. To leave this magical part of Portugal and to return to a troubled world was doubly hard, but many of the visitors vowed to return and spend longer in the home of Port.



The Master presents a glass bowl to the Symingtons.



The group at Vila Nova de Gaia.



The tasting.



Upstream to Quinta dos Malvedos.

GROWERS PROFIT FROM FINANCE COURSE

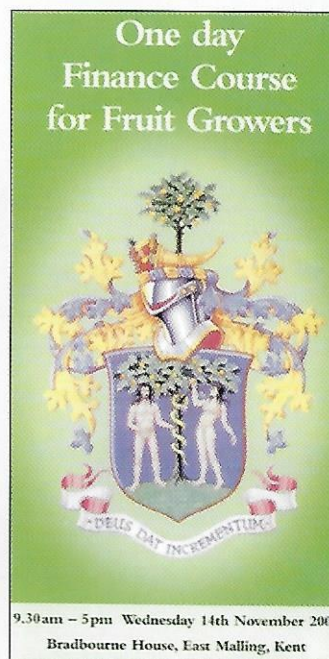
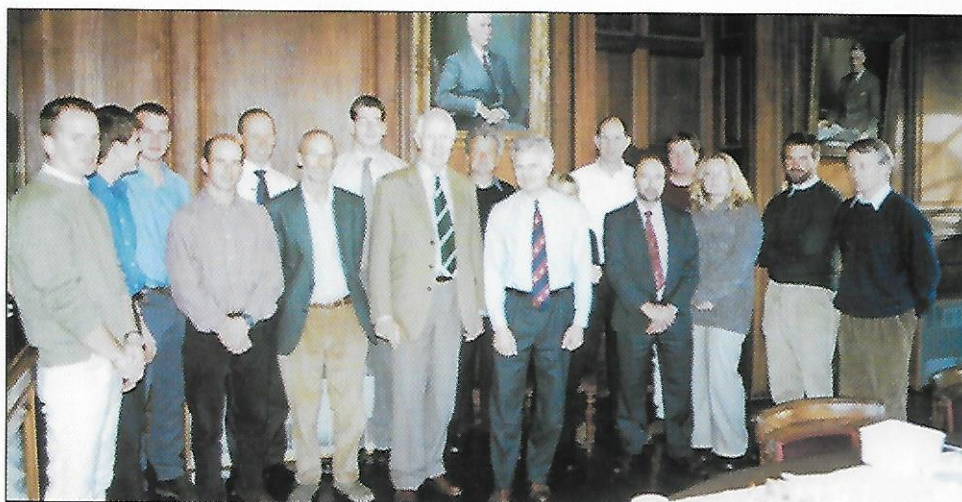
The first of our one-day "Finance for Fruit Growers" courses was held at Bradbourne House, East Malling, on 14th November and a repeat will be on 20th February 2002. The course, initiated by the Awards Council, was run in conjunction with Andersons Farm Business Consultants and partly sponsored by grants to delegates from the Fruit Culture Trust.

The course was designed to give fruit growers a better understanding of how financial accounts are drawn up and how best to use them in managing modern farming enterprises. Those attending came from throughout the UK and represented a fascinating cross-section of the fruit industry. Owners and farm managers from enterprises growing soft-fruit, top-fruit and hops attended. The Master joined the delegates for lunch and, being a grower himself, was enthusiastic for what he saw and heard.

In the afternoon individuals were able to have guidance on the appraisal of their own accounts.

Robert Busby, a soft-fruit grower from Derbyshire, stated "the course lifted, in simple terms, the fog and mystery surrounding financial accounts. I now have better knowledge of some really useful financial reports to help me run my business".

There remain a few places for the repeat course; details can be obtained from the Clerk's Office (01985 850682).



A GATHERING OF APPRENTICES

The Company's revised apprenticeship scheme, introduced in 2000, is still gathering pace and there are currently five apprentices with three more under consideration.

At the Master's request, the Renter Warden arranged a gathering and dinner for them and their masters at The Farmers Club on 25th October.

The Past Master responsible for apprentices, Past Master Donald Cryan, was there to see fair play! The apprentices attending were Daniel Grover, Kevin Tullett, Glenn Tullett, Alexander Charrington and Peter Thompson.

It is interesting to note that their differing occupations reflect fairly accurately the known division in our membership between those involved in the Fresh Produce industry and those in other occupations, particularly the City.

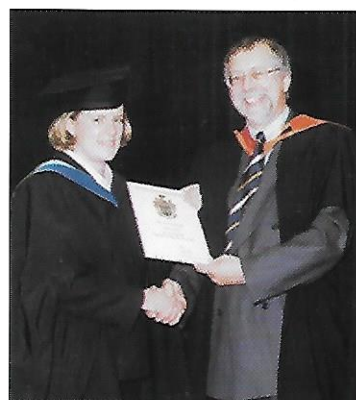
The original scheme envisaged a total of twelve apprentices at any one time. Current indications that this number may be reached sooner than expected and the rules may require modification to limit the number admitted in any one year.

There is an excellent and useful leaflet on the subject of apprentices which was produced by the Membership and Communications Sub-Committee; anyone who has in mind to propose a candidate can obtain a copy from the Clerk's office.

This was the first gathering and likely to be repeated before too long.

ANNA GOODALL — OUR PRIZEWINNER AT HARPER ADAMS

The Company's prize at Harper Adams University College, Shropshire, for 2001 has been won by Anna Goodall. She was presented with her prize by The Dean of the School of Management, Professor Brian Revell.



Anna spent her placement year working for Emmetts Iberia in Murcia, Spain, as head supervisor for harvesting of curly kale, leeks, lettuce and red chard.

Her paper was entitled "Is the loss of seasonality in the UK fresh produce industry demand or supply driven".

The work was written as part of her BSc agri-food production and marketing degree course and involved assessing how the seasonality of fresh produce affects the supply chain. She assessed the effect on quality of supplying fresh fruit and vegetables for a continuous 12 month period and explored the statement "British people are out of touch with the seasonality of fresh produce".

Congratulations to Anna on her award!

NEW FREEMEN AND LIVERYMEN

On November 2nd

Freedom by Redemption George Edward Charles Bray
Peter Dennis Cooper
David Roy Cottam
Andrew Stewart Kemp
Ian Cameron Mitchell
Cheryl Deborah Smith
(Foreign National)
Gregory Stone QC
Dennis Michael Surgeon
Jeffrey Richard Young

Livery

The Rev Canon Nigel Abbott
Andrew Gordon Ciclitira
Denis Leslie Punter
Henry Charles Pownall
Ian Richard Swingland

Honoris Causa

Freedom and Livery

On November 2nd

Governor Christine Todd Whitman
(Foreign National)

On November 8th

The Rt Hon Lord Mayhew of
Twysden



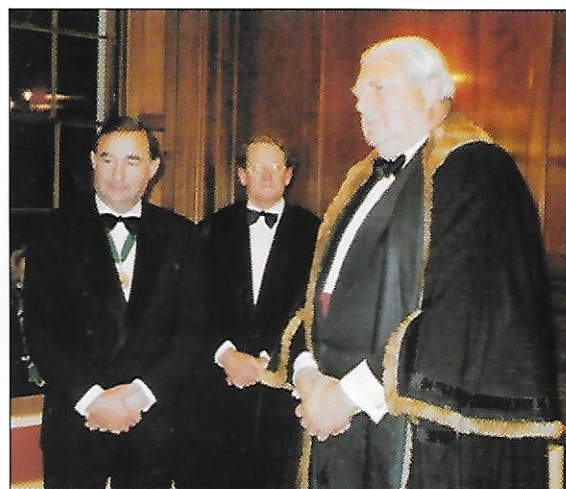
Governor Todd Whitman with the Master.



Our new Liverymen.



The new Freeman at the Mansion House.



Lord Mayhew of Twysden.

MAKING MORE OF YOUR BUSINESS

Fruit growers are facing times of great change, creating both threats and opportunities.

Andersons can help with this challenge. As independent business advisors our role is to provide impartial advice, sound ideas and imaginative thinking.

Our work is wide-ranging including Financial Planning and Control, Enterprise Costings, Investment Appraisal, Joint Ventures, Recruitment, Training and the application of IT.

If you feel that your business might benefit from an outside view then why not ring John Pelham on 01664 567766.

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GARTH DOUBLEDAY CELEBRATES FIFTY LIVERY YEARS

Records show that Past Master Garth Doubleday was elected to the Livery in 1951 and we congratulate him on loyal service for 50 years!

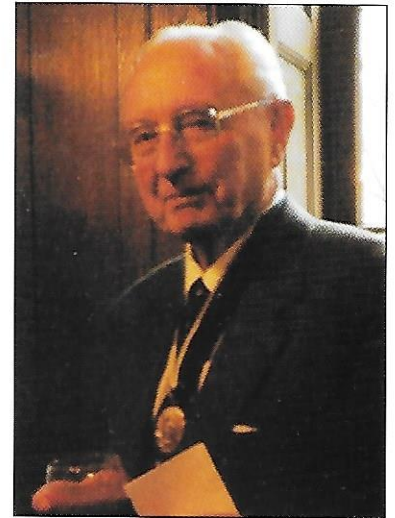
His father, Sir Leslie Doubleday, was Master in 1951 and Garth was Master in 1968. One of his sons, Edmund, is currently serving as an Honorary Assistant.

Garth was born in Sittingbourne, where he still lives, in 1913 and was educated at Charterhouse and Clare College Cambridge where he studied agriculture. After leaving university he went to work with his father on the family farm. At the onset of war only a few years later he volunteered for active service and was commissioned into the Royal Artillery, with whom he served mostly in the Middle East. He left the army with the rank of Lieutenant-Colonel.

He married Alison in 1946 and has 6 children. He resumed his agricultural career and pursued a number of outside interests. He was a long-serving magistrate, a Governor of Wye College, High Sheriff of Kent. He continued his father's interest in The Kent County Show, serving as a trustee and a member of the executive committee.

He remains a regular supporter of the Company's functions and the Company's charities with Alison at his side.

At the Court Meeting on November 8th a Resolution proposed by the Senior Past Master and seconded by Past Master Bobby Manners recorded the Court's high appreciation of his service with good wishes for the future.



FRUIT DISTRIBUTION PROGRAMME

Part of the Company's present strategy is a programme of distribution of fruit to the needy within the City. Currently the Company is gifting fruit to three Salvation Army Centres and to The St Botolph's Project.

On 23rd August The Master accompanied Liveryman Ivor Robins, Chairman of The Presentation of Fruit Sub-Committee, on one of his visits. They visited two Salvation Army Centres. The first hostel in Whitechapel, run by Major Margaret Halbert, is for homeless women, many with children, and houses some 107 residents of which 23 are in modern self-catering units. Bowls of fresh fruit are available in the self-service dining room and are clearly much appreciated and enjoyed! Nothing goes to waste — two pet lop-eared rabbits were seen consuming some apple cores!

In contrast, the second visit of the day was to a large building in Westminster which has recently been rebuilt, and was opened by The Queen in 1996. This hostel, run by Major Walters and his wife, caters for men off the street, many suffering from alcohol and drug dependency. Mrs Walters is a keen nutritionist, and fresh fruit at mealtimes plays an important part in re-educating the residents to healthier eating. Fruit which we give will provide one week's supply out of four of the Hostel's requirements, the remainder being supplied by the caterers.

During the current financial year £1,300 had been raised towards the cost of this programme up to August. The revised formula of linking our programme with The Annual Presentation of Fruit to the Rt Hon The Lord Mayor raised a magnificent £2,174 under Gift Aid to our Charitable Trust which will carry a tax credit of £613. In addition to this the New Spitalfields Market Tenants made a splendid gift of a cheque for £500 at Innholders Hall on November 8th to give a grand total donated this year of £4,587. Any surplus raised in the year above that expended will be held in a designated fund within the Trust for future use in connection with the programme.



Aldgate hostel, Major Margaret Sweeny.



Salvation Army Captain Wilson with assistant.



Presentation of the cheque at Innholders' Hall.

INFORMAL VISIT TO THE MANSION HOUSE

After the September Carvery Lunch a party of Liverymen, led by The Master, were able to visit The Mansion House for an informal visit. William Wakeley writes: "We had a fascinating visit around the building, learning not only about the history but also various interesting stories about the furniture, pictures and chandeliers, and in some cases the values of certain items purchased by various Lord Mayors. What wonderfully shrewd investments have been made, and what pleasure they have given and continue to give to so many."

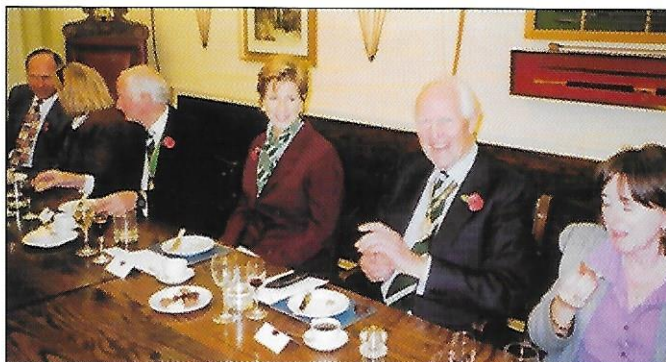
The climax of the tour was the visit to the silver and gold vaults in the basement. The items in this room were breathtaking.

The editor is reminded of a remark heard from an overseas visitor in the Mayoralty of Sir Christopher Leaver, whose wife's name is Helen. "Really cute," she said, "they even have their initials on the taps!"

A WARM WELCOME FOR THE GOVERNOR

At a meeting of The Court held in the Mansion House on November 2nd Governor Christine Todd-Whitman was elected to the Freedom of the Company (foreign national) and Livery of the Company, Honoris Causa (picture on page 5), having previously been granted the Freedom of the City at Guildhall.

The Governor, who retains the title from her former office as the 50th Governor of New Jersey, is now the Administrator of the



The Governor at lunch.

Environment Protection Agency with the present American Administration. It was particularly apt that she was able to co-present the prizes to our Environmental Award winners this year.

A Livery lunch was held at the Farmers and Fletchers Hall at which she and her husband John were guests of honour, together with senior representatives from Marks and Spencer plc, the sponsors of our awards.



Past Master Donald Cryan.

Past Master Donald Cryan welcomed her and she made a charming and eloquent reply, expressing her delight at having been honoured by the Company and confirming that she would do her utmost to support and uphold our traditions. Referring to the relationship between the environment and good agricultural practices, she said: "It is necessary to understand that the choice is not between a healthy and sustainable environment or healthy economy — the two are mutually interdependent; there are no silos in nature. The US and Britain depend on their farmers producing food of high quality but with a sympathy for the system in which it is produced."

The Chaplain delighted us once again with one of his special graces; "God of Goodness, bless our food, keep us in a pleasant mood. Bless the cook, and all who serve us. From indigestion, Lord, preserve us".

"CHANGING THE NUTRITION OF A NATION"

Considerable attention has been given by government to the virtues of changing the eating habits and nutritional intake of the population. The health-giving properties of fruit and vegetables have been well published and scientifically proven. Regrettably, salt and sugar-based products have become increasingly popular with consumers, particularly the younger generations. There are some homes where fruit and vegetables never feature in the diet.

Various government departments have been working to establish a project whereby school children up to the age of 11 will receive at least one piece of fresh fruit free, each school day, and at least two pieces of fruit or vegetables will appear in every school meal. The object is clear, to make the population healthier. The Government has been working very closely with the Fresh Produce Consortium in the start-up process and at the heart of the thrust has been a scheme developed by Prof. Fergus Lowe, at the University of Bangor, which teaches children to eat and enjoy fruit and vegetables, like fruit and vegetables and to continue to eat fruit and vegetables. This will over the decades hopefully reduce the incidence of cardiac/circulatory problems and cancer related diseases. The scheme has already been rolled out in England to the acclamation of teachers and parents alike. Similar programmes are scheduled for Wales and Scotland. In addition, government is assessing the efficacy of introducing a promotional campaign to get the adult population to eat more fresh produce.

At The National Fruit Show, The Master chaired a presentation given by Dr. Katie Tapper, of The University of Bangor, North Wales, and Doug Henderson, (Honorary Assistant), Chief Executive of The Fresh Produce Consortium, entitled "Changing the nutrition of the nation".

It was standing room only in the Astor Pavilion as a considerable number of visitors to the Show, supplemented by students from various Kent colleges, listened intently to the two speakers. Following the formal presentations there was a lively question and answer session, which was managed by the Master, in a masterful manner.



A TRUE GRAFTER

If there were an award to be given for being the potential saviour of the English apple industry, there would only be one candidate, our fellow liveryman Will Sibley.

Will is helping the fruit growing industry adapt and change to meet the new challenges facing it. These challenges are from changes in taste, climate and the ever-burgeoning new sources of imported fruit. How is our new Honorary Assistant achieving this, namely by being the best and busiest full-time grafter in the country. Will has responded to the urgent need to change the varietal offer grown by English producers by successfully changing the emphasis of his business from being a nurseryman to one of grafting. Will Sibley

is now one of only three full-time grafters left in England. Fifty years ago there were many such men splicing new trees from cuttings spliced into living wood, or implanting buds into the bark of rootstock across the country. By this method a grower can reduce the time it takes to achieve a commercial fruit crop by several years compared to planting new trees. Thereby responding to the change in fashion and tastes, which has led the bi-coloured apple to win the largest share of the marketplace. A classic example of this change has been the switch to graft Braeburn onto the rootstocks of less popular varieties. This, together with the warmer winters and later summers, has meant that English growers can now look forward to being able to grow world class varieties in parts of England previously thought impossible

Whilst carrying out this important work, Will has managed to find precious time to be the Worshipful Company of Fruiterers very own fruit expert. In this role he has been instrumental in



bringing success to our tree-planting programme. This has taken Will to some of the finest gardens and estates in the world.

A brief examination of the Company's ceremonial spade used on tree planting excursions is a voyage to Royal palaces, Presidential and Prime Ministerial homes, State and public institutions to mention just a few. Not only has Will supervised the choice of tree and the planting position, but on many such occasions his expert advice and guidance has been sought on a continuing basis long after the Fruiterers' event,

In short we as a Company are very lucky to have such a dedicated, able and expert individual among us. His continuing enthusiasm for the fruit industry and the Company is without a doubt an example to us all. Lets face it, Will Sibley is a true grafter!

NEW ORGANIC AWARD

We are delighted that Waitrose Limited have offered to sponsor an award, commencing in 2002, for research and development work in organic fruit production. Our picture shows Mr John Foley (liveryman), head of buying, fruit, vegetables and horticulture, handing the crystal rose bowl intended for the winner to the Chairman of the Awards Council, Past Master Tony Redsell. There will also be a cash award.

Full details will be given in our next issue but meanwhile we are delighted with this further initiative and for the generosity of the sponsor.



THE COMPANY'S ESSAY PRIZE 2002

The Company has launched an essay competition for award in the spring next year.

The Company wishes to encourage innovative thought by offering to authors under 40 years of age a single prize of £500 for a 3000-word essay on a subject of their choice relevant to the future of the fruit industry in the UK.

This initiative is part of the continuing and expanding support which we are endeavouring to give to the industry.

For more details any intending participant should contact the Technical Secretary to the judges, Dr Alwyn Thompson (liveryman) telephone 01732 843833 or E-Mail Alwyn.Thompson@hri.ac.uk

Latest date for entries is 1st March 2002.

CHARITABLE DONATIONS 2001

Other than the fruit distribution programme which currently needs to be funded by donations and sales of produce the Company has for nearly 30 years made annual donations to national charities on behalf of all Liverymen. The amount available in each year is determined by the income of the Trust, and for this year was set at £2,500.

The Lord Mayor's Charity is always included and this year it was The Barts Cancer Centre of Excellence. In addition to our donation the Company was associated with a further donation of £1,000.00. Past Master Derek Tullett CBE is the Appeal Chairman.

The full list of donations made is:
Barts Centre of Excellence
Royal British Legion Poppy Appeal
St Mary Abchurch
East Kent Hospice
Sheriffs and Recorder's Fund
St Ethelburga's Church

Guildhall Library
Stephen Menary Appeal
World Trade Centre Appeal
Treloar Trust
St John's Ambulance

"THE ENVIRONMENTALS" CLEAN UP AT TYRELLS WOOD



The winning team.

The Environmental Cleaners Golfing Society beat the Fanmakers in a close finish at The Joint Livery Golf Day held at Tyrells Wood Golf Club on October 4th 2001.

Their best three scores were achieved by their Captain,

Peter Robb, Barry Torbett and Chris O'loughlan with a score of 108.

Doug Clasby, the Fanmakers secretary, is their captain this year and was disappointed not to have their team win, but they could only manage 106.

The weather was wonderful and the course played well after the overnight rain. The final numbers were disappointing for participation by seven companies and we are hoping for a better turn-out next year. We welcomed the Paviers' Golfing Society for the first time.

The Carmens' Golfing Society again generously presented The Brian Banks Prize which was won by Hunter Devine of the Actuaries Company.

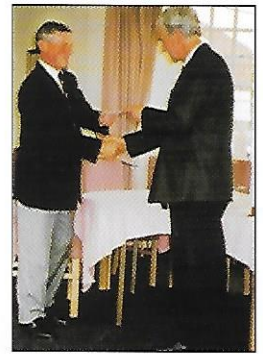
The Fruiterers put up a valiant fight but could not catch the winners!

Next year we are going for the afternoon format to Chartridge Park, near Chesham. on October 3rd with dinner in the evening.

Our main Golf Day will be at Kingswood Golf Club on May 2nd 2002.



The Fanmakers (runners-up).



The Carmen present the Brian Banks Prize.

WHERE PIGS MAY SAFELY ROAM!

Three or four years ago, in a conversation between The Princess Royal (currently Master Farmer) and Past Master Tony Redsell, The Princess discussed a scheme whereby farmers would revert to the ancient form of pig rearing whereby pigs would roam through orchards feeding off windfalls. Presumably the product obviated the need for apple sauce! Tony thought that we might be able to help but in the event the Butchers Company were invited to associate itself with the scheme, the end product having as much to do with pork as fruit.

In 1999 the Company presented a number of apple trees, kindly arranged for us by Honorary Assistant Will Sibley. On September 3rd The Company visited Gatcombe Park for a formal planting of a white mulberry and our party included the Master Butcher, Mr John Jackman and his wife.

Pigs are such rapacious beasts that they cannot be allowed near young trees and it will be some years before they can be allowed to graze among the trees which were planted and re-enact their traditional lifestyle and the medieval "right of pannage". In the meantime they will have the apples served up to them.

The formal planting was originally intended to be close to the Princess' charming house, but not for the first time this year it was realised that it would not do to plant so close to a building and the site was moved to a spot along a woodland pathway, leading from the house and overlooking the picturesque Gatcombe eventing course. Her Royal Highness was very welcoming and the tree was planted with a lot of jollity. The Master's benign spirit was, as ever, pervasive.



After Gatcombe came a visit to Chavenage, a delightful stone Manor House, complete with a ghost, a chapel and as genial a host as ever occupied an English Manor House. Mr David Lowsley-Williams entertained our party with an informative cabaret and made what might have been an arid subject highly engaging.



Lunch included beef of outstanding quality provided by The Butchers Company and transported from Smithfield by our Remembrancer, Liveryman Ian Rainford.

The visit to Chevenage became a highlight in its own right.



LORD MAYHEW OF TWYSDEN GRANTED THE LIVERY

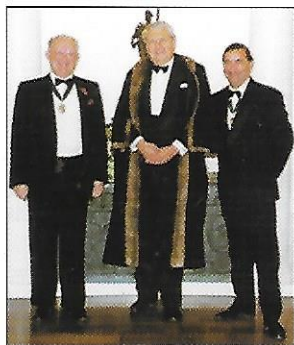
At the November Court meeting held at Innholders Hall, The Rt Hon Lord Mayhew of Twysden PC QC was elected to the Freedom of the Company Honoris Causa and was elected to and clothed with the Livery.

We have come to know Lord Mayhew in recent years as Chairman of The National Fruit Show and he joins a growing list of notable persons who have become Honorary Liverymen. He is most welcome.

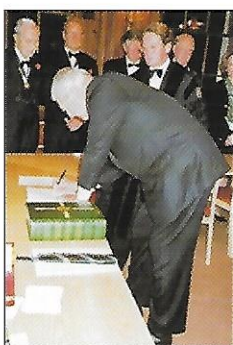
At the Master and Wardens Dinner which followed, the popularity of the event was evidenced yet again by being over-subscribed. The Court is aware of the difficulty which creates a dilemma for the hosts. This is a Court Dinner given by the Master and Wardens to the Court with liverymen being offered the chance to take up the spare places. Even with most Court members choosing not to bring a personal guest so as to leave more room for members, demand exceeds supply and discussions are taking place as to the venue for next year.

The Master welcomed guests from The City, the principal guests being Sir Hugh Bidwell GBE (Lord Mayor 1990) and the recently retired junior Sheriff Nigel Branson.

The Toast of "The Master and Wardens" was ably proposed by Honorary Assistant Margaret Charrington CBE and, as is the custom, the Renter Warden (Peter Halliday) replied. Margaret, as chairman of The Fund Raising Committee, did not miss the opportunity of mentioning the need for funds, but in the nicest possible way! She congratulated The Master on a very successful year to date and the pleasure enjoyed by those able to join the Portugal visit in September



Lord Mayhew with his sponsors, Past Masters Sykes and Olins.



Signing the Roll of Freemen.

It was a pleasure to see Michael Styles, Alderman Gavyn Arthur, Nigel Bardsley and His Honour Judge Coombe among the guests.

The Law was heavily represented not only by Liveryman Shirley Anwyl QC but by Liveryman His Honour Henry Pownall QC, Honorary Liveryman His Honour Judge Hyam and our own judge Past Master Donald Cryan.



The Master and Wardens with Lord Mayhew and Sir Hugh Bidwell.

THE MASTER PRESENTS OUR FRUIT STUDENT AWARD AT WISLEY

The Company remains associated in a small way with the work of the School of Horticulture at RHS Wisley. Each year there is a place at Wisley for a Student requiring practical horticultural experience specifically relating to the cultivation and production of a wide range of fruit. The RHS offers an integrated programme of training and educational activities together with the one year of work experience.

This scheme is particularly valuable for a student on ND, HND or Degree course who requires a "sandwich year" of practical experience, those from overseas institutions seeking an internship or similar experience, or for those seeking post course experience of a structured pattern or for a person within the fruit industry at large.

Students work in the Model Fruit Garden which demonstrates a full range of hardy fruits growing in different sized plots. It includes demonstrations of rootstocks for apples and pears and there is a full range of tree forms represented. All of the soft fruits are grown and there are some large collections of cultivars. Some less common fruits are also to be found there.

Additionally, the Fruit Field covers 16 acres and contains over 670 cultivars of apple. A comprehensive range of other top fruit cultivars is also grown, together with large areas of all the soft fruits in variety. Wisley maintains a fruit nursery and the whole of the section is maintained to a very high standard.

This year's Company award was presented by The Master to Anna Stankewicz Davies at Wisley on 17th August.

Editor's note: We are grateful to M R. Pollock (head of education) for the technical brief for this article.

A MESSAGE FOR CHRISTMAS FROM CAROLINE KELSEY

How can one sum up in a few paragraphs what has been a most enjoyable, rewarding and fascinating year for me, supporting The Master of the Fruiterers' Company — and it is not over yet!

It has been an honour to represent the Company with Hugh, on so many different occasions, and having the opportunity of meeting such a wide range of interesting people — at the same time as trying to forward the aims of the Livery.

For me, perhaps the trip to Portugal in September was a highlight, and it was a special pleasure to entertain so many members of the Livery at our home in July.

We have much appreciated the support we have had over the year which has heartened and surprised us both!

Hugh and I wish every member of the Livery and their families and partners a very happy, healthy and prosperous Christmas and New Year.

We also wish Anthony and Petronel every success for their coming year.



THE LATE JOHN BARDSLEY

I knew John for just over 50 years and I have so many happy memories from the time we spent during our early bachelor years working together at East Malling through to the present day. John was a great extrovert and enjoyed mixing and meeting people. We had great fun going to many social events though it was often hard for John to start work the next morning.

John was a Cheshire lad and travelled many miles before settling in Kent and becoming a successful fruit grower. He was educated at Manchester Grammar School, something he was very proud of as it was and still remains one of the best schools in the country. John chose not to go into the family business but started working on a mixed farm in South Wales; from there he moved to a fruit farm in Suffolk and it was then he decided that he wanted to specialize in fruit growing.

I first met John in 1951 when he came to East Malling Research Station to work for 2 years as a Plantation Assistant to learn of the latest research and growing techniques in fruit growing. As he was living in digs he was often hungry, he particularly enjoyed my mother's jam sandwiches so she always made sure that there were plenty in my lunch box for him.

A lot of our social life was concentrated around the social clubs at East Malling, Young Farmers and Young Conservatives (these last two were the marriage bureaux of the time). He had been Chairman of Young Farmers in South Wales and Chairman of Young Conservatives in Suffolk. I especially remember the Balls where John threw himself energetically into all the dances — however, he did seem to have his own special steps for the eightsome reels and most ladies said it was an experience to dance with John.

One evening we went to a Young Conservatives Tramps Supper, suitably dressed and carrying our jam jars (for the beer and we all know how John liked his beer). Soon John caught sight of an attractive lady tramp and at once engineered an introduction and that was the last I saw of him that evening. And of course that girl was Betty.

In 1953 he married Betty, a farmer's daughter. They went to live at Horton Kirby where John worked as a farm manager on a fruit farm. When the owner died they had a few months working at a farm in Hampshire, before returning to Chainey Court to work with Betty's father, Ebb Gibson who had a mixed farm. Ebb's main interest was in sheep and cattle. John concentrated more on improving the quality and quantity of the typically old standard

Weald apple orchards. I believe it was a very steep learning curve for both sides, Ebb being a traditional Weald farmer and John an eager young Northerner with the latest research and modern techniques for fruit growing, anxious to prove his growing abilities and to make a success as a fruit grower. John certainly succeeded in doing this over the years. During this time he and Betty were also successful in establishing a family tree in producing two fine sons, Nigel and Andrew.

John was always one to work hard and play hard. He was a very keen veteran car enthusiast and was member of the Veteran Car Club and was often a steward at Silverstone for their events. He also enjoyed the big bands of the day like Geraldo, Humphrey Lyttelton, Ambrose, and I remember one occasion when we went to hear Count Basie — all wonderful music.

We had many London theatre trips and in those early days we ate our sandwiches and drank our gin and orange in the car while parked in the central reservation in the Haymarket (little chance of doing that today) before going to either stand or sit in the gods to see the plays.

John's commitment to the fruit growing industry was extensive. He was in the forefront of the revival of growing quality plums, renovating the old orchards on the farm and looking for new varieties and systems to produce high quality fruit. He installed a reservoir for frost sprinkling of fruit trees — a very new innovation in those days.

He was a very active committee member of the Marden Fruit Show Society and, with Betty's help, was a keen exhibitor, carrying off many prizes over the years. This is a tradition now carried on by Annette and I am sure still with Betty's help. John was a keen NFU member and was a Chairman of the Staplehurst NFU, and for many years a member of the Kent Fruit Committee. For over ten years he served on the Governing Body at East Malling Research Station.

John realized the importance of co-operation between fruit growers and was the driving force and a founder member in 1972 of the Mid Kent Growers, and was its first chairman. He remained chairman for the next 11 years helping to make it a highly successful fruit marketing co-operative.

We have all heard John commenting on his nuts ... cob nuts that is ... and even now, if you listen closely, I am sure that we can all hear his laughter ringing out as he said this. But John had the last laugh when he won prizes for them at the National Fruit Show last year.

He was also a member of the Farmers' Club in London. In 1982 John became a Liveryman of the Worshipful Company of Fruiterers and I personally was grateful for the support that John and Betty gave me during my year as Master.

Above all else, John was a proud family man; not only did he have Betty but two wonderful sons in Nigel and Andrew, gaining Annette and Lesley as daughters-in-law. John was, however, doubly blessed as his sons and their wives decided to join the family farm to work and live alongside him and Betty. This was possible on the acquisition of Rectory Farm.

John could therefore be sure that the high standards he had achieved in his farming would continue and be built upon, not only by Nigel and Andrew, but also by Annette and Lesley through their knowledge and expertise in food standards and business experience.

Besides farming, John and Betty could witness at close hand and share in the upbringing of their four lovely grandchildren, Ben, Harriet, Emma and Jonathan, with John relishing the role of chauffeur and grandfather.

John was a very modest man, he enjoyed life to the full and wanted to share it with others.

He will be greatly missed by us all.

(The above address was given at John's funeral in Staplehurst Church by Alan Todd).



John and Annette with their prize-winning apples at Detling.

OUR NEW MASTER LOOKS FORWARD TO A RUBY YEAR

Anthony Turnbull has been nominated to serve as Master of the Company for the year 2002 and is due to be elected on St Paul's Day.

Anthony was educated at Charterhouse School and Christ Church, Oxford. After taking a law degree and being called to the Bar in 1962, he changed career direction and joined a leading firm of City Chartered Surveyors, Debenham Tewson and Chinnocks, of which the late Hugh Brackett, Past Master, was senior partner. He became



a partner in 1965 and was largely responsible for incorporating the partnership and arranging the flotation of their shares on the Stock Market in 1987.

He remained as Group Chief Executive for ten years of what became DTZ Debenham Thorpe and now is a non-executive director

of a number of companies including a film production company of his own.

A great family man, he married Petronel 39 years ago. Petronel is a magistrate in the Isle of Wight where they now live and is President of the Surrey Red Cross. They have three married children and five grandchildren. Anthony's uncle, the late Ernest Taylor, was Master of the Company in 1952 and another uncle, Sir Charles Taylor, was Master of the Baker's Company.

Anthony readily admits that there was a period in his life when he was a "lapsed" liveryman while building his career and bringing up a family. He believes that he is in an ideal position to encourage others in a similar position.

After two years of 'Fruit related' Masters he will be glad to have the help of others in maintaining the increased links with the industry. A full programme is being planned for 2002, one of the highlights being a two-day "Jubilee" event at the end of June when the Livery will be invited to visit Christ Church, Oxford for a tree planting, attendance at Evensong and dinner in the Great Hall of Christ Church. He hopes that this will be a family occasion and extremely popular. Details will be issued in February, together with the calendar. The "Overseas Visit" will be to the Isle of Wight in September.

We wish Anthony and Petronel a happy and successful year

BACK COPIES OF THE NEWSLETTER

In the last issue we acknowledged with thanks that liveryman Eric Williams had come to the rescue of the Guildhall Library by supplying missing back copies of certain newsletters. There were in fact 4 that he couldn't supply and we are most grateful to Michael Cronk for coming to our rescue and supplying them. There should now be a complete set in the library.

CONGRATULATIONS!

Past Master Sir Rowland Whithead Bt is currently Senior Warden of the Guild of Public Relations Practitioners and is due to be elected Master in 2002.

Michael and Angela Cronk celebrated their Silver Wedding in October.

A WARM WELCOME ASSURED FOR THE BISHOP OF DOVER

We are looking forward to welcoming the Rt Rev Stephen Venner, the Bishop of Dover, to preach at our St Paul's Day Service on January 25th 2002.

HUGE INTEREST IN SECOND CITY FOOD LECTURE

Strong demand is reported from the Clerk's office for our allocation of places for the second City Food Lecture which is set to be given at Guildhall on Tuesday 15th January 2002 at 6.15pm (doors close at 6.10).

Seven food-related Livery Companies are promoting this year's event, which again will be sponsored by J Sainsbury plc. Their Chief Executive, Sir Peter Davis, will again be on the panel, together with Baroness Wilcox, President of the National Federation of Consumer Groups, a government representative, David Joll, Managing Director of Bernard Matthews, and Professor David Hughes (liveryman) who will chair the question and answer session.

This year's guest speaker will be Niall Fitzgerald, Chief Executive of Unilever plc.

As last year, we are most grateful to The Corporation of London for their continuing support and for the opportunity to use Guildhall. The expected increased interest has required the use of The Great Hall. The proceedings will be opened by The Rt Hon The Lord Mayor and we hope that The Princess Royal, currently Master Farmer, will close the event.

A full report will appear in our next issue.

OBITUARIES

We are sorry to announce the death of Honorary Liveryman General Sir John Mogg GCB, CBE, DS0, DL, on October 28th. The Master will be represented at the service of thanksgiving for Sir John which will be held at The Royal Memorial Chapel, Sandhurst, on Friday January 11th.

Sir John died at the age of 88 after a brilliant military career. The Telegraph's obituary stated that he was one of the outstanding soldiers of his generation. We were delighted when he accepted our invitation to become an Honorary Liveryman and join "The Musketeers" as the representative of Her Majesty's Army in 1974 in succession to General William Platt and what a wonderful supporter he was. He rarely missed an Annual Banquet; once, regrettably, he got the date wrong and was on parade in full Mess Dress a day early to find the Hall deserted and devoid of Fruiterers!

We send our sympathies to his widow, Cecilia, and their three sons and thank him for his devotion to us.

In the last issue we carried the sad news of the death of John Bardsley. Past Master Alan Todd gave the address at his funeral at Staplehurst Church on 4th September 2001 and we reproduce it on page 11.

ACKNOWLEDGEMENTS

The joint editors would like to thank The Master and Caroline Kelsey, Donald Cryan, Ray Vale, Ivor Robins, Edmund Doubleday, Jenny Bartlett, William Wakeley, Richard Brighten, John Giles, Alan Todd and Tony Redsell for their contributions to this issue.

DATES FOR YOUR DIARY

15th January 2002	City Food Lecture	Guildhall
25th January	St Paul's Day Service	St Mary Abchurch, noon
	Court Luncheon	Innholders Hall
14th February	Annual Banquet	Mansion House
13th March	Carvery Lunch	Butchers Hall
2nd May	Golf Day	Kingswood GC
16th May	Audit Court Dinner	Barber Surgeons Hall
28th/29th June	Golden Jubilee Event	Christ Church, Oxford