



# The Fruiterers' Company NEWSLETTER

Number 45

December 2002



## EDEN IN CHEAPSIDE

The Worshipful Company of Fruiterers last entered a float in the Lord Mayor's Show in 1989. In the late Spring of 2002 the Master invited a group of Liverymen to form a Project Group to evaluate the possibility of participating in this most important City event. There were three clear objectives; to raise the profile of the Company, to give heightened support to the Lord Mayor and to gain experience in preparation for the 400th anniversary of the granting of the Royal Charter to the Fruiterers in 2006, when a more ambitious entry was foreseen.

The project group undertook a preliminary feasibility study followed quickly by the formulation of an action plan and critical path analysis. Each member of the team became responsible for specific areas of activity linked to delivery dates. Communication was principally by e-mail and regular meetings were held for updates on developments and progress. There was a great deal of generosity shown in both tangible sponsorship and time commitment. The culmination of the activity resulted in The Fruiterers entering two floats in the Lord Mayor's Show that was held on Saturday 9th November.

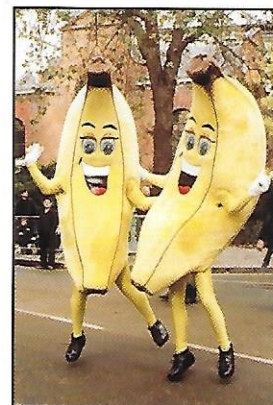
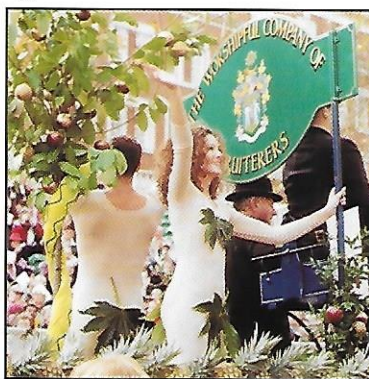
The first entry was a horse drawn, brewer's dray decorated with specially commissioned signage and fruit donated by the National Fruit Show and Spitalfields Market. The theme, prepared on the bed of the float was the Garden of Eden, complete with a living apple tree, Adam and Eve clad in body stockings and fig leaves and a python entwining the Tree of Knowledge. Secondly, a farm trailer also dressed with identification banners and fruit motifs, carried a four piece steel band and three giant stems of bananas shipped specifically for the show. Hauled by a 50-year-old, gold block Ferguson tractor, owned and driven by Honorary Assistant Will Sibley. In attendance were two Banana Men, Nell Gwyn and several Liverymen. At number 14 in the procession, the Fruiterers were led by the Master, Wardens, Clerk and Beadle, while the Fruit Porter helped in the process of loading trugs from which bananas, clementines, apples, pears, pineapples and melons were handed out to spectators along the route.

The floats had been dressed in Smithfield Market during the afternoon of Friday 8th, under the direction of Celia Mallon, daughter of Peter & Jenny Bartlett. Overnight security, had been undertaken by young members of the Livery. The Parade for the accession of the 675th Lord Mayor, was the largest ever, with the entries stretching over a greater distance than the length of the processional route, a factor that was well managed by the Pageant Master.

Popular with the audience were Adam and Eve, Nell Gwyn and the Banana Men who particularly amused and delighted the younger members of the public lining the route. Walking at a particularly brisk pace, the participants halted for refreshments at



Above: The Brewer's Dray. Below left: Adam and Eve. Below right: The Banana Men.



The Embankment, where the event organisers provided packed lunches for all.

The Fruiterers were particularly fortunate in being able to use the dray and horses supplied by Farming World, and the two shires, Major & Argyll, so expertly driven by Georgina Johnson, proved a great attraction. In addition, thanks must be extended to The Banana Promotion Group who generously sponsored Hugo & The Hugonaughts, the two Banana Men and supplied the banana stems.

### DATES FOR YOUR DIARY

#### January 2003

14th City Food Lecture – Guildhall, 6.15pm  
24th Annual Livery Service – St Mary Abchurch, Noon  
St Paul's Day Court Lunch – Innholders Hall, 1.30pm

#### February

10th Annual Banquet – Guildhall, 7.00pm

#### March

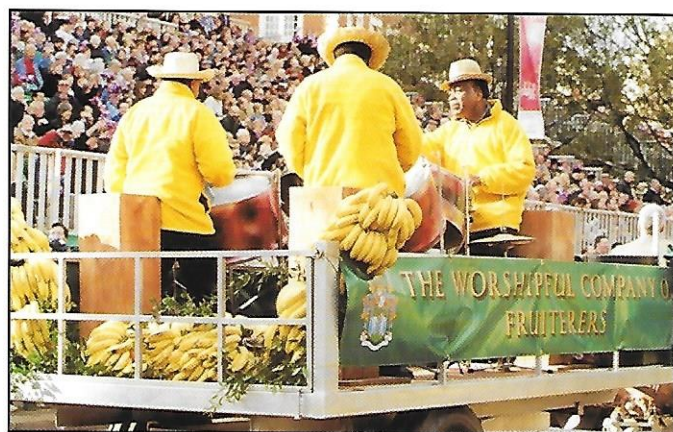
12th Informal Carvery Lunch – Butchers Hall, 12.30pm  
28th United Guilds Service – St Paul's Cathedral, Noon  
Luncheon – Stationers Hall

#### May

1st Golf Day – Kingswood GC  
8th - 10th Visit to Northern Ireland



# EDEN IN CHEAPSIDE GALLERY





# OPENING OF NEW CONFERENCE CENTRE AT HORTICULTURE RESEARCH INTERNATIONAL (HRI) – EAST MALLING

The new £2.8 million Centre [see Newsletter Number 44 – August 2002] was officially opened on 20th September 2002 by Professor Sir Colin Spedding (ex-Chairman of the Apple and Pear Research Council). (Elliott Morley MP, Parliamentary Under-Secretary who had initially agreed to open the Centre, had had to cancel his attendance.)

The opening was attended by ca. 150 guests, including the Master and Past Masters Tony Redsell and Alan Todd, who enjoyed a characteristically relevant (and lively!) talk by Sir Colin in the new main auditorium on the benefits to be derived by the fruit industry from longer-term, as well as targeted near-market, scientific research.

Following this, the 53rd Amos Memorial Lecture was delivered by Professor Jeff Waage (Provost and Head of the Department of Agricultural Sciences at Imperial College at Wye) on 'Pest Control in the 21st Century'. In his lecture, Professor Waage reviewed the recent experience of pest management, examined current and likely future trends and suggested how this aspect of agriculture will develop. It was Professor Waage's opinion that, although pesticides (which currently dominate pest management) will continue to predominate, new products will become more selective; more and larger gaps will then form in coverage, due largely to the banning or lack of registration of products, particularly on marginal crops. These gaps will create an impetus for practical, effective alternatives to be developed.

Biologically-based technologies will be looked to to fill many of these gaps. However, Professor Waage considered that their potential as pesticide-like products may be limited and realising their full potential will mean moving away from a 'pesticide

paradigm' towards one of manipulating and conserving natural enemies of pest species. This, in turn, will encourage Integrated Pest Management (IPM) to realise its potential to focus on creating pest-preventative and pest-suppressive systems, rather than its current focus on managing chemical interventions. Professor Waage added that, if plant biotechnology can be freed from political constraints and its present pre-occupation with providing single-technology solutions, it may quickly play a major role in the further development of IPM.

Following the Lecture and before lunch, guests assembled to watch Liveryman Ian Graham-Bryce (Chairman, East Malling Trust for Horticultural Research) plant a tree (*Davidia involucrata*) as a 'signal of confidence in the future' to commemorate the occasion.

*Below: The Master, PMs Redsell and Todd, Hon Asst Will Sibley and Liveryman Ian Graham-Bryce.*



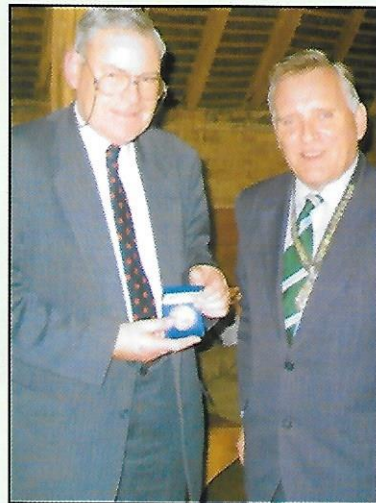
## ROBERT OLIVER WINS OUR FRUIT CULTURE AWARD

The Master presented this year's Fruit Culture Award to Mr Robert Oliver at The National Fruit Show Dinner held at Leeds Castle on 23rd October.

Mr Oliver is a past student of the old Kent Farm Institute, specialising in horticulture. On completion of his course he went to work for CK Bartlett & Sons at Gallants Farm. In 1972, he moved to Boughton where he joined Past Master Tony Redsell in what has since become a formidable team. Over the years Mr Oliver has developed and passed on to others fine skills of fruit growing; he has made himself very knowledgeable on the effects of micronutrients on fruit quality.

He has also contributed significantly to the wider aspects of the industry's activities; his work as Chairman of the East Kent Fruit Society, as a member of the Marden Fruit Show Society and as a Steward of the National Fruit Show has been especially effective and admired.

"A professional fruit manager of the old school whose receipt of this Award will undoubtedly delight the industry."

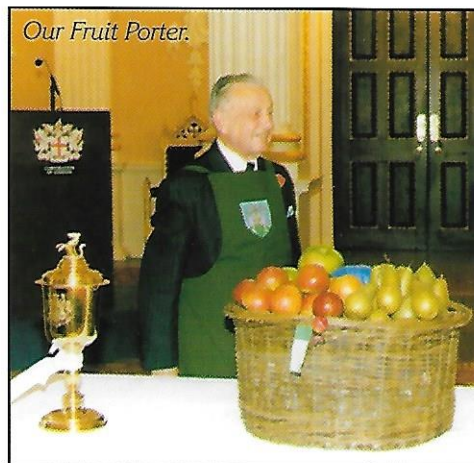


*Presentation to the Rt Hon The Lord Mayor.*

## OUR FRUIT PORTER ON PARADE

'Nobby' Price was on duty at The Mansion House on 9th October to present to The Master, for onward gifting to The Lord Mayor, the traditional basket of fruit from the Livery.

The office of Fruit Porter was re-introduced by the Company in the eighties; the first holder was Percy Girdler and 'Nobby' succeeded him.





# ENVIRONMENTAL & ORGANIC AWARDS

The presentation of this year's awards took place on October 9th in the Salon of the Mansion House in the City of London. The event was hosted by the Rt. Hon. The Lord Mayor, Alderman Michael Oliver. This year's winners of the environmental awards, sponsored by Marks & Spencer, represented the highest standards of achievement. Past Master Tony Redsell, immediate past chairman of The Awards Council, presided over the proceedings at this well-attended gathering. "Awards," he said, "to promote the need for all elements of the fresh produce industry to continue to develop environmentally friendly methods of growing, supplying and distributing fresh fruit, vegetables and salads to the UK market. We are delighted to have the continued and generous support of our sponsors again this year and we look forward to these Awards providing strong incentives in the future. The entries have again been of very high quality and the judges were most impressed by the great detail contained within them."

Divided into three categories, Production, Protection and Packaging, the successful entrants reflected the international interest created by these prestigious awards.

Phillip Davies & Son, Claston, Hereford, won the production category and was overall winner in the environmental section. The citation noted the clear commitment to preserving and enhancing wildlife habitats and providing a biomass project whilst innovating crop protection. Peter Davies collected the award. For crop protection, Flamingo Holdings, based in Kenya, carried off the accolade with a project that showed total commitment to reducing pesticide usage with real conviction and investment by exploiting the natural enemies of pests. Dr Louise Labuschagne received the prize on behalf of Flamingo. Kettle Produce of Cupar, Fife, was highly commended in the protection category.

*Continued on following page*



*The Lord Mayor awards Mr & Mrs Davies as Overall Winners of the Environmental Awards.*



*The Lord Mayor awards Mr Peter Davies as Winner of the Environmental Crop Production Class.*



*The Lord Mayor awards Mrs Ann Evans, Blaencamel Farm, as winner of the Class for Outstanding Achievement in Organic Fruit Production.*



*Mr Robert Smith receives the Organic Achievement Runner-Up Award for Russell Smith Farm.*



*Mr David Holbourn (Green Mater Ltd) receives the Environmental Award, Packaging Category.*



*Dr Louise Labuschagne (Flamingo Holdings) receives the Environmental Award, Crop Protection Category.*



## ENVIRONMENTAL & ORGANIC AWARDS

*Continued from previous page*

Green Mater, of Ilmington, Warwickshire, took first in the packaging section in conjunction with Novamont, an Italian company. They have developed through an energy-efficient production system, a biodegradable product (Mater B1), made from corn starch, which can be used in a variety of packaging applications. The award was received by David Holbourn.

Waitrose sponsored the Company's first Organic Achievement Award, which went to Blaencamel Farm, Cardigan, Wales, on behalf of whom Mrs Ann Evans collected a cheque for £1,000 and an engraved glass bowl. Blaencamel Farm was described as a leading light in horticultural production since being certificated for organic production in 1974. They had shown a great use of science in all their thinking and have been innovative in their techniques for introducing new products. They were described also as having been very active in including their local community in their activities. In second place was Russel Smith Farms, of Duxford, Cambridgeshire, whose commitment to organic production was seen by the judges to be a beacon to all conventional farmers who have an inclination to try organic production. Robert Smith and Andrew Nottage collected a cheque for £500 and a Company certificate. Although the judges felt that the project submitted in the Class for outstanding achievement in Organic R&D would yield great benefits in due

course, they were unable to award the prize for a winner at this juncture. However, they highly commended the entry from the Organic Apple Consortium, led by Adrian Barlow, for the work they had already completed on pest and disease management and a cheque for £100 was presented to Jerry Cross (HRI-East Malling) and Stella Knight (Henry Doubleday Research Association), leading members of the Consortium.

Tony Redsell announced that: "Waitrose aims to be the leading supplier of organic produce among supermarkets, and these new awards, so generously sponsored by Waitrose, importantly promotes the need for all elements of the fresh produce industry to develop organic methods of growing, supplying and distributing fresh fruit, vegetables and salads to the UK and European markets. The market for organic products offers an important niche opportunity at least and we look forward to these Awards contributing to their development."

Concluding the Presentation of the Awards, The Lord Mayor offered his congratulations to all the winners and his thanks to the generous sponsors, "without whom there would be no presentations," he said. "I also congratulate the Master of The Fruiterers and his Company, as longstanding representatives of the City's traders," he added, "for supporting so effectively, through these Awards which have now become an annual highlight, work on environmental issues that is important – not only to this country in general but also to the City of London specifically."

## 75th ANNIVERSARY OF THE UNITED STATES NATIONAL ARBORETUM

This famous Arboretum celebrated the 75th Anniversary of its founding during the past year with a series of events, beginning in the Spring with a tree planting at the Capitol followed by a Reception at the Supreme Court hosted by Associate Justice Sandra Day O'Connor and culminating with a Gala Dinner in October.

The Arboretum is dedicated to serving the public and improving our environment by developing and improving landscape plants and new technologies through scientific research, educational programmes, display gardens and germplasm conservation. Through its association with the Agricultural Research Service it also is involved with creating new and improved plant material for agricultural purposes.

The Arboretum has 446 acres with 9.5 miles of winding roadways in the urban setting of Washington DC that includes outstanding specialty gardens of boxwood, evergreens, Asian collections, thousands of azaleas and rhododendrons, and native plants. The National Herb Garden is the largest designed herb garden in the world, with its formal knot garden, antique roses and herbal theme gardens. The National Bonsai and Penjing Museum is known as one of the leading bonsai collections of the Western world.

The Friends of the National Arboretum hosted a dazzling dinner for 200 guests on October 4th as a tribute to the Department of Agriculture's achievements over the past 75 years. The Dinner chairmen were Liveryman Eric Fraunfelter and his wife; during the evening they presented the inaugural National Arboretum Gold Medal for Excellence to the former First Lady, Lady Bird Johnson and her beautification committee.

The Livery made a visit to Washington in Millennium year.

## WESTERN INTERNATIONAL SOIRÉE

The Master & Petronel were guests of honour at the Western International Wholesale Market Tenants Dinner and Dance, held at the Royal Garden Hotel, Kensington, during the evening of Saturday, 26th October.



## AN ASSOCIATION WITH THE OWL AND THE PUSSY CAT

Liveryman Owen Kelly has sent us an extract from the biography of Edward Lear in which reference is made to his father and the Company:

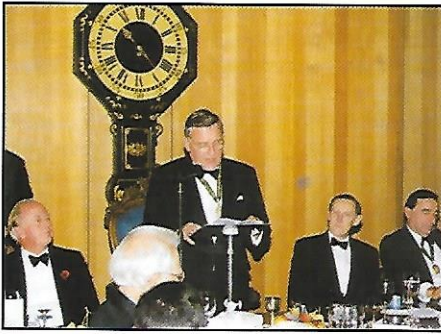
"whilst Lear was working at Knowsley, his father died of a heart attack at the age of seventy-six (1833). He had been coming up from Gravesend to attend meetings of the Fruiterers' Company until within a few months of his death".

The Clerk has researched Gould and finds that Jeremiah Lear was Master in 1799 and again in 1800. Reference is also made to a George Lear(e) who was Renter Warden in 1711 and again in 1718, but whether he was a relative or not is not clear.

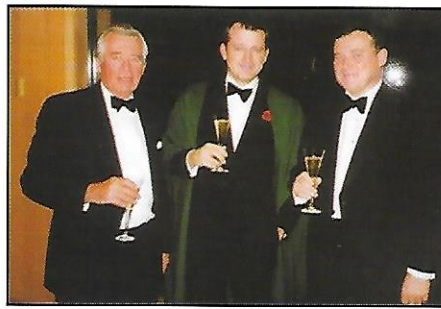
This has been a most interesting item.



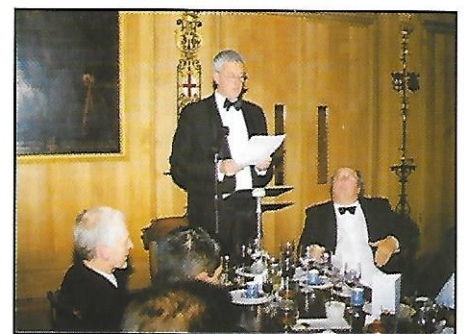
# WE RENEW OUR LINKS WITH THE HABERDASHERS



*The Master.*



*Ian and Jeremy Lewis with  
Mr Jim Dunn.*



*Will Sibley.*

We were privileged to have the loan of the magnificent new Haberdashers' Hall at 18 West Smithfield for the November Court meeting and The Master and Wardens Dinner on November 7th. Our links go back many years as we shared Clerks between 1907 and 1931 when John Eagleton was Clerk.

The Hall is outstanding and looks as if it will stand the test of time! The main Dining Hall was lit by candles for our dinner and has a modern roof of unique design made in North American Oak.

The accommodation available was such that a record attendance for this dinner was recorded. Our Lady members all looked delightful and elegant.

Our Guests of Honour included the two recently retired Sheriffs of The City of London (Alderman Michael Savory and Mr David Mauleverer) and Sir John Hannam. Among the Master's guests was Mr Jim Dunn, a nephew, who was the project leader of the constructors of the new hall.

We were also delighted to see Mr R T N Best (Chairman, The Royal Bath and West Show) to whom the Master presented a cheque for £1,000 towards the provision of facilities at the 2003 Show. We had assisted in the provision of a marquee at this year's Show).

The Law was well represented with a number of legal guests to supplement our own group of judges.

The Master proposed the Toast of The Guests to which, in an amusing speech, Sir John replied. He gave us food for thought by illustrating the crossroads in life which we all meet. Using the expression 'What if . . .', he illustrated how very differently a number of political and economic outcomes might have been.

On this occasion an Honorary Assistant proposes the health of The Master and Wardens. This year it was the turn of Will Sibley, who chose, as the basis of recording the achievements of the past year, the various tree plantings which we have done. As will be known, many of our plantings now are linked to visits for other purposes.

It is traditionally the debut of The Renter Warden and in reply Henry Bryant gave a crisp and grateful reply before the Clerk proposed the closing toast.

We are most grateful for the facilities granted to us and the warm welcome that we received.

## WE ARE SURVIVORS (For Those Born Before 1940 . . .)

We were born before television, before penicillin, polio shots, frozen foods, Xerox, contact lenses, videos and the pill. We were before radar, credit cards, split atoms, laser beams and ball-point pens, before dishwashers, tumble driers, electric blankets, air conditioners, drip-dry clothes . . . and before man walked on the moon.

We got married first and then lived together (how quaint can you be?). We thought 'fast food' was what you ate in Lent, a 'Big Mac' was an oversized raincoat, and 'crumpet' we had for tea. We existed before house-husbands, computer dating and 'sheltered accommodation' was where you waited for a bus.

We were before day care centres, group homes and disposable nappies. We never heard of FM radio, tape decks, artificial hearts, word processors, or young men wearing earrings. For us 'time sharing' meant togetherness, a 'chip' was a piece of wood or fried potato, 'hardware' meant nuts and bolts and 'software' wasn't a word.

Before 1940 'Made in Japan' meant junk, the term 'making out' referred to how you did in your exams, 'stud' was something that fastened a collar to a shirt and 'going all the way' meant staying on a double-decker bus to the terminus. In our day, cigarette smoking was fashionable, 'grass' was mown, 'coke' was kept in the coalhouse, a 'joint' was a piece of meat you ate on Sundays and 'pot' was something you cooked in. 'Rock music' was a fond mother's lullaby, 'Eldorado' was an ice cream, a 'gay person' was the life and soul of the party, while 'aids' just meant beauty treatment or help for someone in trouble.

We who were born before 1940 must be a hardy bunch when you think of the way in which the world has changed and the adjustments we have had to make. No wonder there is a generation gap today . . . but . . .

**By the grace of God . . . we have survived!**

## NIGEL'S FOND FAREWELL TO MUCH HADHAM

A service of Holy Eucharist was held on The Feast of St Michael and All Angels (Michaelmas Day), 29th September 2002, at the Parish Church of Much Hadham St Andrew's with Holy Cross in Hertfordshire to celebrate the Christian Ministry of our Chaplain on the 40th Anniversary of his Ordination to the Priesthood.

It was Nigel's last service before his retirement as Rector and The Master, accompanied by his wife, and several Past Masters were among the congregation.

It had by all accounts been quite a day in the village with a village lunch held earlier attended by most of the parishoners. The service was at 6.30pm and the sermon was given by The Rt Revd Robin Smith, former Bishop of Hertford.

Nigel and Elizabeth are now living in their home in Ely.







# The Fruiterers' Company ISLE OF WIGHT NEWSLETTER



September 2002

## VENI, VIDI, VICI – VECTIS!

Reported by Plutarch to have been uttered by Julius Caesar by way of reporting his victory over Pharnaces in 47BC – I came, I saw, I conquered. Vespasian, a distinguished general, was Emperor of Rome from AD69-79, but before his elevation to the ultimate pinnacle of power he had taken Vectis for the Empire in AD43. Conquer was probably too dramatic a description for what occurred, the local tribesmen appearing compliant and content to be administered by cultured and cultivated individuals, who introduced many of the benefits of civilisation.

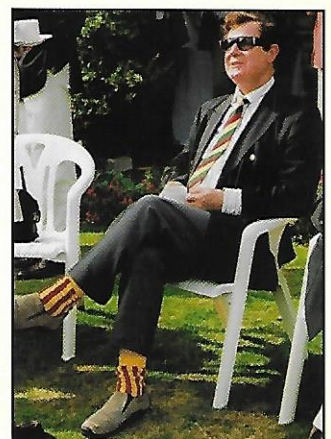
Those Fruiterers who visited the Isle of Wight for two days in September, incorporating The Master's Day and visits to Brading Villa, Wight Salads, Carisbrook Castle, The Royal London Yacht Club and Osborne House, were also captured and most content with the programme that provided a very varied and interesting itinerary.

Weather-wise nature proved gracious and the event was marked by two glorious days of sunshine, with blue skies and Mediterranean temperatures that made the event even more memorable and enjoyable.



The Master & Petronel most generously provided lunch for the visitors at their beautiful, cliffside home of Beachfield, in Sandown. The group was welcomed and provided with aperitifs while taking in the sea-views from the garden. The meal was served in a marquee with the highlight being delicious, fresh caught and cooked lobster that received many accolades from the diners. The principle guest was Heather Humby, Chairman of the Isle of Wight County Council.

A raffle, where the prizes had been generously donated by Justin Farrington-Smith, raised £700 for the Fruit Distribution Programme.



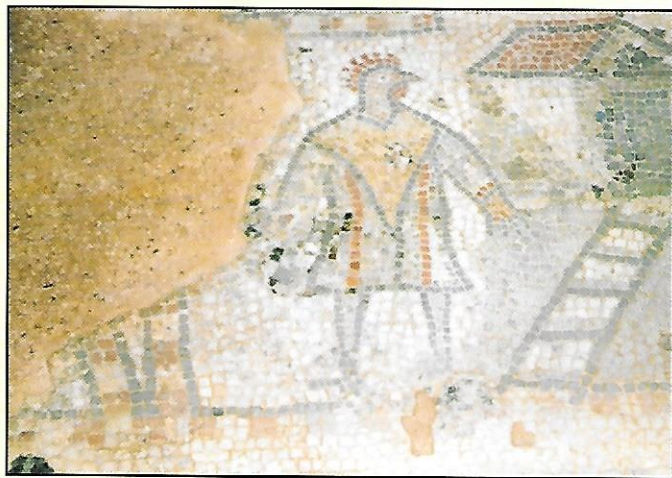
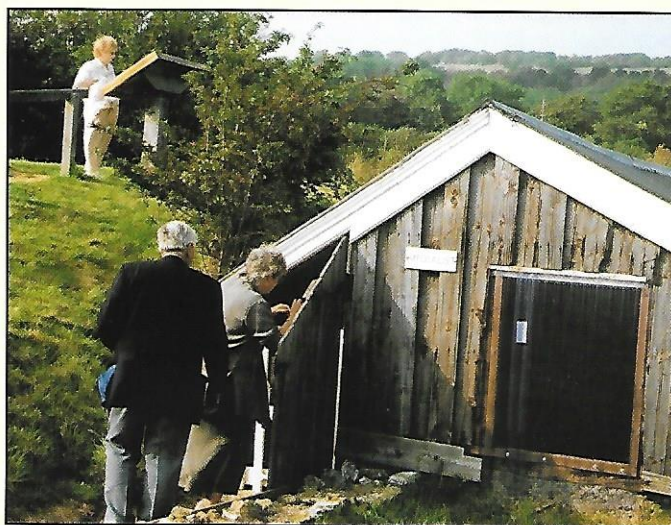
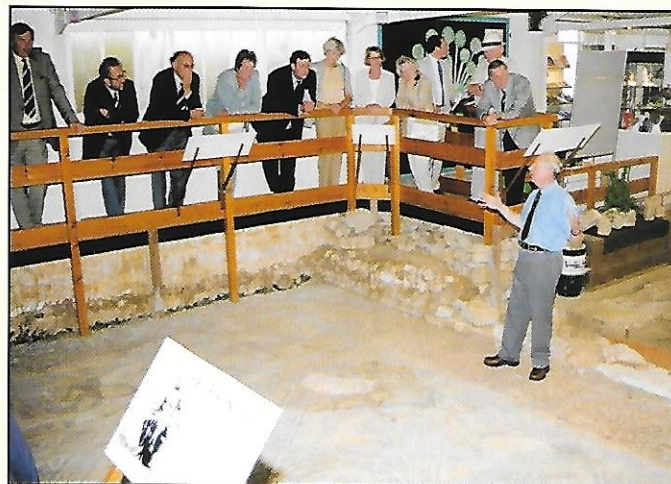


# BRADING ROMAN VILLA

Brading Roman Villa has been a site of considerable archaeological excavation that has revealed many spectacular and important architectural facets and important artefacts. Probably started as a few timber buildings around AD50, the construction could have been completed 200 years later and by AD300 had developed into a large and complex house with farm buildings grouped around a courtyard, described as Romano British, but based on Roman design. The site has revealed many secrets but is unquestionably very ancient with Iron Age aristocracy.

The first clues to the Villa's existence came to light in the 1880s and since that date much energy and care has been bestowed on this most important of antiquities. Today, Brading Roman Villa is a trust and is a Grade 1 Listed building and although The Heritage Lottery Fund has awarded Stage 1 funding, the endangered site will only be saved if the Charity can raise complementary monies from private sources and individuals.

The west-wing is the best-preserved feature of the building and the walls are constructed of local Bembridge Limestone, being about a metre in elevation, the remainder was made of wattle & daub. Identical materials are found in other Roman sites as far north as Colchester. Brading Villa was undoubtedly the dwelling house of a prosperous owner and the most stunning features are the mosaics, many of which are unique to the site. Patterns of the bordering mosaics differ slightly from one room to the next but are still *in situ* as are the centrepieces, or main mosaics. Although the tesserae are not as bright as they were when first laid, the designs are clearly visible and distinguishable. Two patterns that appear at Brading but have not been found elsewhere are a cockerel-headed man and a swastika. A head of an astronomer has only been found in one other location, that of Pompeii. Other



features that graced Brading were under-floor heating, via the hypocaust, and glass in the windows.

The last Romans left Britain in AD410, but before departing apparently committed several acts of arson and as a consequence many buildings were destroyed and most of the villas disappeared.

The Fruiterers were invited to plant a tree in the garden at Brading that has been laid out with herbs and plants believed to have been used by contemporary Romano-British families. The Master, in conjunction with Dr David Tomalin and the Rev David Low, planted a fig, an appropriate species for the garden.





## ARNIE TURNS VEGGIE!

Thursday 13th's programme commenced with a visit to Wight Salads at Margaret Nurseries, Arreton, midway between Sandown and Newport. Those Fruiterers who were ignorant of glasshouse production techniques could speak with authority on the subject following a comprehensive and well-planned tour of the Verey family's efficient unit. The company is run by two brothers and a sister; Piers (md), Hugh (operation director) and Venetia Verey (company secretary). Piers welcomed the visitors and provided a brief summary of Wight Salads' history and company objectives.

Employing around 700 people in five locations, Wight Salads grows 70 product lines and services the requirements of five major UK multiple grocers. As well as growing mainstream varieties they specialise in niche cultivars and are one of the country's top producers of organic salad crops. Diversification into Spain has increased the area under glass to approximately 25 acres, in five locations. Business has been developed on hydroponics and bench growing applications. Organic cherry tomatoes are cultivated on a separate 2.5 acre site.

Hugh Verey supplied details and characteristics of the facilities. The latest development is a group heat and power generation scheme. The Isle of Wight nurseries are installing gas-fired electricity generation plant that will provide sufficient electricity to meet all the Island's requirements. The plan is to use the waste

heat instead of boiler heat for the crops, and the waste exhaust will be cleaned with special catalysers and then fed through the crops, which will soak up the carbon dioxide. Regrettably, the plans for the 32megawatt generator are on hold owing to a considerable drop in the price of generated electricity. A clearly stated objective of the company is to be pesticide-free at the earliest opportunity. To achieve this ambition the services of Roger Simms (an expert on biocontrol) and Dr Phil Moreles (an organics expert) are employed.

Glasshouse environments are monitored automatically every four seconds through computer controls placed in the central plant where there is total back-up for every system and feature. The glass that is used has a 90-92% transmission factor and can withstand wind strengths of storm force 10.

All of the plants used by Wight Salads are grown from seed and the cycle runs from January to October.

A rather interesting development has been observed in the glasshouses. *Macrolophus caliginosus*, a capsid bug used as a useful, natural predator of insects that are harmful to salad crops, and described by Hugh Verey as 'the Arnold Schwarzenegger of bio-control' has developed a penchant for cherry tomatoes. A solution is still trying to be found.



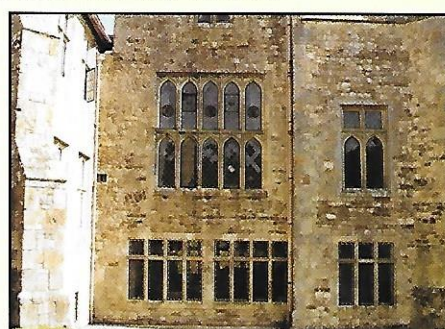
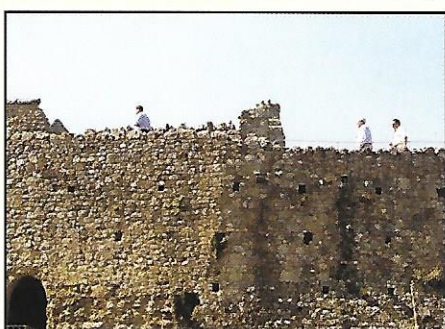
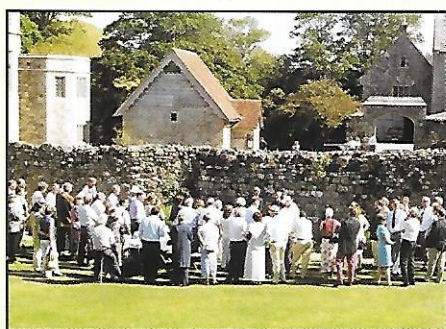
## A DONKEY, ESCAPES AND A DUTCH MEDLAR

Carisbrooke Castle, an English Heritage Site, just outside Newport, the capital of the Isle of Wight, was the focus of the Fruiterers, late morning the 13th September. Accompanied by Alan Lock (Manager of English Heritage Sites, Isle of Wight), Greg Luton (Deputy Controller English Heritage, South of England) and David Tomilyn (Chief Archaeologist, Isle of Wight), the party were provided with a conducted tour of this, one of the Island's most important historic monuments. This was the citadel in which Charles I was incarcerated, or at least detained, before being moved to London, and Whitehall for his execution in 1649. The monarch attempted two escapes; the first with an accomplice, Henry Firebrace, who, apart from providing a file, was there to finalise the plans to move Charles to freedom. Alack for the sovereign, his vanity determined that his figure would slip through fewer severed prison bars than reality permitted. Embarrassingly, he was caught in the dark hours, half-in, half-out. On the second endeavour he tried to climb out of a window in the Great Hall, again without success. The third escape was indeed under escort for his last journey. His two children, Princess Elizabeth and Prince Henry, were also kept in the castle. Elizabeth caught pneumonia and died, while Henry got away to Holland in 1653 and joined his mother.

Osborne de Redfors chose the site for construction shortly after the Norman invasion. The walls were in place by 1136, shortly after the Great Hall was completed, and was used by Princess Beatrice, youngest daughter of Queen Victoria, who was the last Governor to live in the castle. The other notable curiosity is the sixteenth century well-house, which covers a hole 161ft deep and took two prisoners three years to dig. The water is extracted by donkey-power as the animals walk around the inner perimeter of a 15ft 6in wheel drawing up a 9gallon bucket. Having been employed for more than 300 years, the creatures are very well cared for.

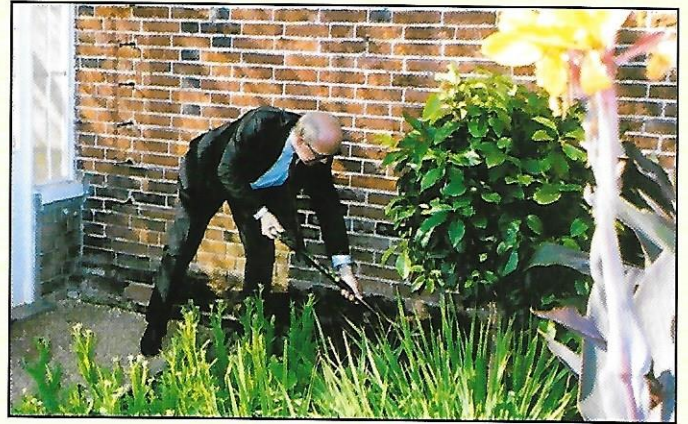
As with Brading, English Heritage gave the Fruiterers permission to plant a tree at Carisbrooke. The site chosen was the ancient Priory Garden, the wall round which contains a Roman tile, and the variety chosen was a Dutch Medlar.

Before departing, many of the Liverymen clambered to the battlements and inspected Peter de Hayno's loop, a hole in the fortifications that allowed the hero to successfully loose an arrow that mortally injured a particularly aggressive French crossbowman, during the siege of 1137. The invading army were so demoralised by the death that they withdrew.





# OSBORNE HOUSE



After a very full two days, the Fruiterers had one more exciting venue to visit before dispersing and travelling home. Osborne House was the perfect conclusion to the Isle of Wight itinerary. Apart from wishing to absorb the grandeur of this most spectacular Royal residence, maintained and kept in pristine condition by a diligent and dedicated team, a Citrus Orange de Versailles had to be planted in the beds of the walled garden. Assistance was provided by Debs Goodnough, the Island's official gardener, and very accomplished at her chosen profession. She ensured that the planting was completed, according to plan. The location was carefully chosen so that the mature tree would flourish and harmonise with the other botanical neighbours.

The house was built between 1845 and 1851 by Prince Albert

and Thomas Cubitt, as an Italianate villa with balconies and large terraces overlooking the landscaped gardens towards the Solent. Formality pervades the state-rooms that were used to entertain visiting dignitaries, but the family accommodation has the air of affluent holiday apartments, which is what Osborne was – far removed from the pomp and ceremony in London.

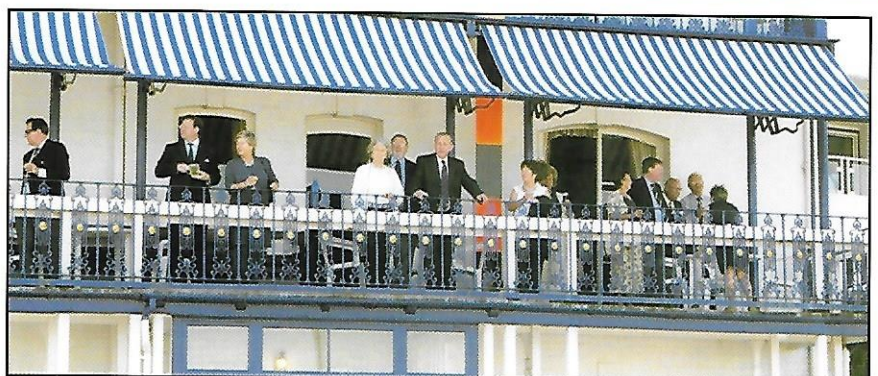
Following Albert's untimely death, the desolate Victoria retreated to Osborne and only reluctantly returned to court in the capital. In 1901, she eventually died in the house and, according to her wishes, the premises have remained virtually unaltered, allowing an unexpectedly intimate glance into the Queen's family life. As one walks through the corridors and rooms a presence pervades the senses, such is the wealth of Royal personal possessions and memorabilia.



*Osborne House – the perfect ending to a wonderful two days for the Fruiterers.*

## LUNCH AT COWES

Cowes, that town of considerable maritime activity, was the location chosen by the Master to take lunch on Thursday 13th September with the visiting Fruiterers. The Royal London Yacht Club was the venue, where the diners could gain superb views of all that was going on from the veranda.





# THE MASTER'S CHRISTMAS MESSAGE

## As The Old Year Fades Away . . .

It has been possible for some years now for The Master to be able to send, via our Newsletter, a message to all members of the Company, not only to wish everyone and their families a Very Happy Christmas and Good Wishes for the New Year, but also to thank all those who have worked tirelessly during the year for the good of the Company.

My wife, Petronel, and I have enjoyed our year enormously and we still have a few weeks and engagements left before I leave office on January 24th. We have received tremendously generous support from the Livery and would like to express our deep gratitude to everyone for this!

To follow Hugh Kelsey was always going to be a challenge and each Master does the job differently, which is a good thing and can broaden the scope of our activities and introduce new ideas. Some of the old ideas are well worth maintaining and developing and this is what we have tried to do. The weather has been kind to us as well as the large number of members who have accompanied us on many of our outings! Starting at Exbury, moving to Oxford, and

finally following us home in September, we never needed our Company umbrella!

At the time of writing this, I still have vivid and happy memories of the Lord Mayor's Show in which I was proud to participate and I have a special word of 'Thank You' to the team who put in such an effort on our float.

Ours is a universal Company, not confined to members of the Christian faith. We now have a number of foreign nationals and members of non-Christian faiths. Recently, we have been presented with a copy of the Old Testament which will in future, if preferred, be available for taking Company Oaths. At the moment, in common with most Livery Companies, virtually all our Liverymen come from Europe or the United States, but I am sure that we shall have members from other parts of the world before too long to reflect the increasingly international status of the City of London.

My message of goodwill extends not only for a Happy Christmas but also for a Happy Holiday to those of our members who follow other faiths.

## AWARDS COUNCIL PRESENTATION TO WAYNE HUXHAM AT HARPER ADAMS UNIVERSITY COLLEGE

On behalf of the Master and the Company, Liveryman Graham Broomhall attended the Presentation Day at Harper Adams University College, Shropshire, on 20th September and presented the Company's cheque for £100 and a Company Certificate to Wayne Huxham, who had been nominated by the University as the winner of this year's Award by the Worshipful Company of Fruiterers.

To merit the award, Wayne undertook in the final year of his undergraduate course a dissertation entitled 'An investigation into how category management is changing the UK soft fruit

industry'. He examined how the concept of Category Management has been implemented in the UK soft fruit industry and identified the industry's perceptions from a business-to-business point of view (i.e. between retailers and suppliers). Wayne also explored business practices which complement and advance the implementation of Category Management.

Wayne's study concluded that, with the adoption of Category Management, the soft fruit industry has acquired greater efficiencies and that Category Management has provided opportunities for new partnerships to form. However, this has resulted in a rationalisation of the supply base which inevitably has caused problems for some suppliers. Overall, Wayne concluded that the implementation of Category Management has met customers' needs, whilst helping to maximise profit and growth.



Liveryman Graham Broomhall with Award Winner Wayne Huxham.

## CHARITABLE TRUST DONATIONS 2002

The Master has made the following donations on behalf of all Liverymen for the year 2002:

The Square Smile (The Lord Mayor's charity)  
The Oglander Brading Roman Villa Trust  
The Sheriff and Records Fund  
St Mary Abchurch  
The Treloar Trust  
Save The Children Fund  
The Guildhall Library Appeal  
The Royal British Legion  
Talking Papers for the Blind



# HOW ARE YOUR KINGSTON BLACKS?

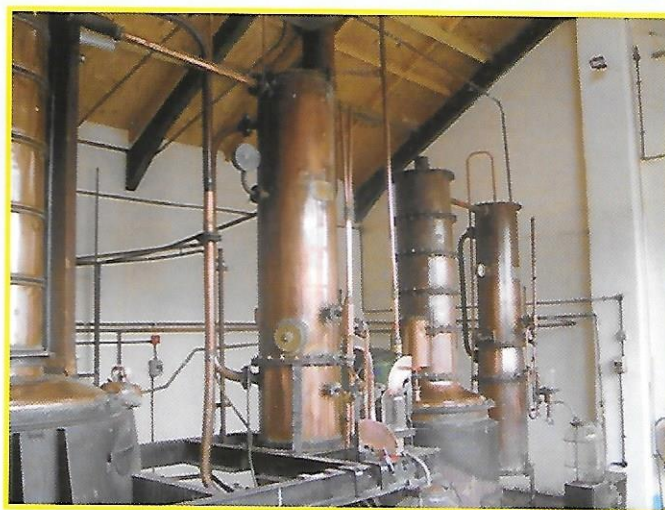
Shepton Mallet is a picturesque Somerset market town, nestling on the southern side of the Mendip Hills. The County is renowned for many features but none as much, perhaps, as its cider and apple juice industries. Who can forget that advertising jingle from the sixties and seventies – “*Oh Coates comes up from Zumerzet where the cyder apples grow*”? Arguably, the area has become the most important in the UK for the production of the beverage with 28 companies listed in ‘The Guide to Orchards and Cider Markets’. At the epicentre lies Shepton Mallet, dominated by the giant capacity of Matthew Clark, but also, at the southern end of the town, lies the permanent 250-acre site of The Royal Bath & West Show, an annual event which is a strong punctuation mark in the UK’s agriculture and sporting calendars.

Cider apple production, like other top-fruit, falls very neatly into the Fruiterers’ portfolio and relationships with the industry have been very much strengthened over the last year and also with the organisers of The Bath & West. In 2002 the Company took a stand at the Show and gave support in the form of sponsorship. The Company has gifted a loving cup to the Bath & West to be awarded annually to the best in ‘Best in Show’, selected from the winners of the various cider classes each year.

The visit to Somerset on 10th October was an illuminating, informative and highly enjoyable experience for our party. Arriving at the Showground independently, the Liverymen were welcomed by Jane Guise, Chief Executive of The Royal Bath & West, and Rupert Best, a Cider Apple Grower and Steward of The Royal Bath & West. The group was also fortunate in having Liz Copas (a scientist, formerly of Long Ashton and an expert on cider apples) and John Thatcher, Chairman of the National Association of Cider Manufacturers, in attendance. Honorary Liveryman, Admiral of the Fleet Sir John Benjamin Bathurst was also in the party.

During a brief tour of the grounds, Jane Guise provided a commentary on the workings and features of the enterprise. Pausing on the site of a cider apple orchard, The Master presented Jane with the appropriately inscribed ‘loving cup’ donated by the Fruiterers.

Following a short transfer, the coach arrived at the premises of Matthew Clark. Welcoming their guests, Bob Chaplin and Andy Hernimann described the activities of their organisation before a tour of the plant was undertaken. The statistics are impressive. The Matthew Clark Cider Mill at Shepton Mallet is one of the most modern and efficient in the industry, producing over 40 million gallons of cider a year. Though the mill uses the latest technology, the principles of cider making that are employed are unchanged. Currently pressing 30,000 tons of apples per year, the figure is to rise to 50,000 tons. The famous house brands include Blackthorn, Gaymers Olde English, Addlestons, Diamond White and Natch. Capital investment in the production



unit, since it has been run by Matthew Clark, currently stands at £35m, while 210 persons are employed covering a two-shift working. Twenty thousand 11 gallon kegs of cider are produced each week, while 30,000 are held in stock. The systems are fully automated.

Matthew Clark run an orchardising scheme for 2,000 acres of traditional cider varieties whereby the growers are encouraged to modernise production and increase tonnage. Advice is supplied on the varieties to plant and a four-year payback to the farmers





## HOW ARE YOUR KINGSTON BLACKS?

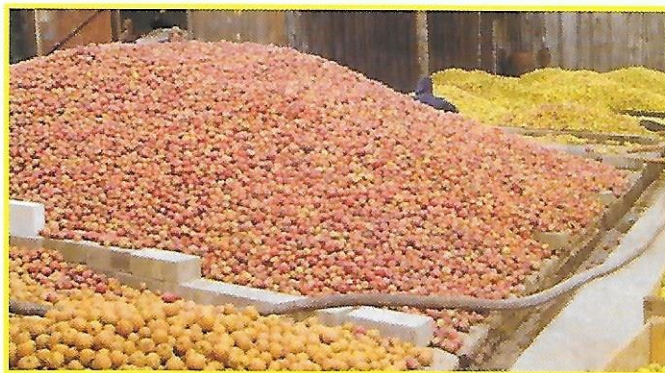
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for the cost of the trees operates. Farmers, in return, have to commit to a 30-year supply agreement. The season commences in August and by Christmas, 80% of the apples have been received. Juice from cider apples is mixed with that of dessert and culinary varieties. Generally the last pressings would occur in April. Keg cider has a nine-month shelf life while the bottled product is given twice as long. The entire process from receipt of raw material, through pressing, fermentation, processing, cleaning to canning, bottling or the filling of kegs was explained and demonstrated.

Following the tour, the Matthew Clark personnel very hospitably provided lunch where their various products were available for sampling.

Replenished, refreshed and, indeed, educated in the mysteries of cider making, the party headed for the orchards of Gabrielle and Edward Landon, a mother & son combination who grow traditional varieties on 35 acres. Some of the trees are 20 years old and the party witnessed traditional harvesting techniques, modified for the Landon's requirements.

Last, but very not least, was the visit to Burrow Hill Cider and The Somerset Distillery, situated just north of the A303, close to Kingsbury Episcopi. The proprietor, Julian Temperley, is the latest in a family line that has been pursuing the art for 150 years. His philosophies, skills, achievements, products and enthusiasm are worthy of a separate article. Greeting his guests at the gate to the largest cider apple orchard in the country/world(?), covering 75 acres planted with standard trees, he courteously led the party several hundred yards to a table, surrounded by trees and graced with a crisp, white linen cloth, and bedecked with glasses and several bottles of fermented sparkling cider, which was offered as a stirrup cup before the tour. The empathy and passion that Julian has for cider and related products is infectious. The conversations drifted over a host of subjects and then shifted to Kingston Blacks, Burrow Hill Early, Somerset Redstreak and others;



varieties of cider apples 40 of which he grows and 100 of which he can source. Burrow Hill and the Distillery grow, ferment and distill cider apple juice into a bewildering range of quality products, many of which are award winners. His knowledge of *la terroir* is encyclopaedic and his love of what he does was clearly evident.

"And how are your Kingston Blacks?" was a question posed by an enthusiastic listener. "Very good this year" came the response from the proprietor, pointing to a very large pile of dark red apples. Kingston Black is the only cider apple that can be used to make very good, single variety, cider. The vast majority are the

## R.H.S. AUTUMN SHOWS

A striking exhibit of fruit was staged by Gerald Edwards, (seen below) from Pinner, at the Royal Horticultural Society's Autumn Fruit Show in October. The display, which gained the Society's Gold Medal, contained 50 baskets of fruit; 40 of apples, 7 of pears, 2 of medlars and one of nuts. It was a large multi-tiered exhibit, some 18ft in length. Certainly no mean achievement for an amateur gardener.

The apples displayed ranged from old cultivars, such as Ashmead's Kernel and Blenheim Orange, to modern ones such as Delbarestivale and Jester. Apart from growing and showing fruit, Gerald is Chairman of the R.H.S. Fruit Group and a member of the Society's Fruit and Vegetable Committee. He is planning a Fruit Conference in London in 2004 as part of the R.H.S. Bicentenary Celebrations.

There are two competitions, one in October and one in



November. The Company gives awards at these shows. In October, the Most Meritorious Collection of Apples Prize went to Mr C H Gardener of Orpington. In November, in the same class, the winner was Mr M Tivey of Long Eaton, Nottingham.

## ST PAUL'S DAY CELEBRATIONS ARE ON JANUARY 24th

Our celebrations of the life of our Patron Saint will be a day earlier than is usual as January 25th falls on a Saturday. The Annual Livery Service will be at Noon and there will be a Court Lunch at Innholders Hall afterwards. This is a retirement lunch given by the outgoing Master to the Court and their ladies, but as many members of the Company as can be accommodated in the hall will be most welcome.

The Court has revised further the election procedures for the incoming Officers, believing that members continue to like to witness the new Master taking the Oath of Office. The taking of the oath will continue to be part of the service, but whereas since 2000 the transfer of Office has taken place during the service, it will now not transfer until the conclusion of the lunch. In this way the host of the lunch will be seen to be the host.

The new Officers will be elected at the morning Court Meeting as has become the accepted procedure, but in the intervening period between then and the end of lunch the new Master will be 'The Master Elect'.

The Master has invited our Honorary Chaplain, The Revd Canon Nigel Abbott to preach at this year's service.



# A DAY IN THE LIFE OF PAT MARDEN

Pat Marden has won the 2002 Company's Prize 'The Craftsman Award' at the National Fruit Show. Her prize was a grafting knife and a pair of pruners, a Diploma and a cheque from The Fruit Culture Trust.

The presentation was made to Pat at The National Fruit Show by Honorary Assistant Will Sibley, who said: "The skills in fruit tree pruning and management that Pat has developed since she started at East Malling Research Station are unique. In having to cope with the very many and often conflicting demands of, on the one hand, scientific research workers and, on the other, appropriate orchard practice, Pat has acquired the patience of Job and the wisdom of Solomon – and she is very much admired for doing so."

"Pat's a real gem and is always happy and willing to pass on her knowledge to others. She fully deserves this award," Will said.

We went to see her at Bradbourne House (home of The East Malling Trust) where she spends part of her time; her main job is working for HRI at East Malling (formerly EMRS) which adjoins Bradbourne.

Many who have visited Bradbourne will know the area filled with fruit trees known as Hatton Fruit Garden. Here rows of trees have been specially developed and pruned. Our picture, taken this month on a rather dismal, damp day, shows Pat at the gates of the garden.

Pat left school when she was 15 and, living nearby, showed an

interest in horticulture. Her father took her for an interview for apprentices, and she was accepted. She has worked there since 1964 and has risen to Supervisor and the principal pruner of all the trees on the farm. She comes from an agricultural background and is a 'natural'!

At East Malling she learned her craft and in time moved to working with/scientists on a range of experiments on fruit trees and the development of crops.

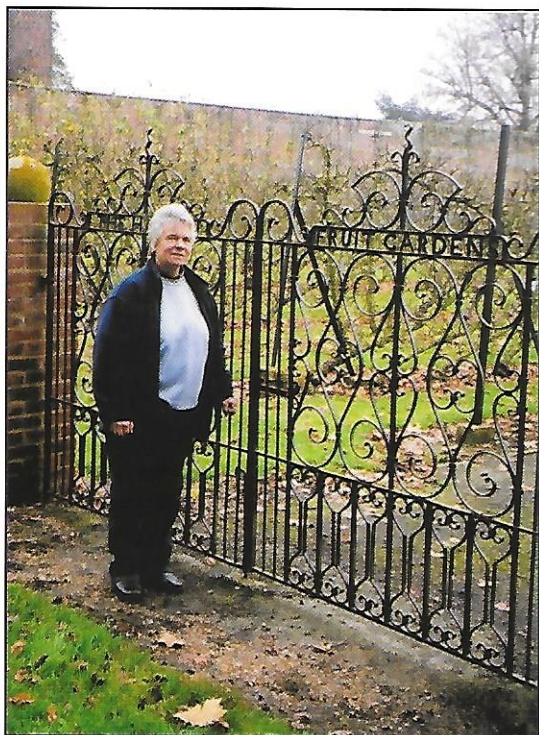
Later she had an eight-year secondment on ornamental plants and shrubs before returning to become a horticulturist on Top Fruit.

She arrives at 7.00am and starts work at 7.30. From November to March pruning, often herself by hand or leading a team, is her principal occupation. Pruning improves cropping and is a MUST for fruit trees! There is a team brief from the Under Manager as to the day's task and off they go to the orchards. It takes several years to learn the craft and to be able to identify and deal with ages of wood.

In the summer there is routine monitoring of the trees, watching for various diseases and spraying the fruit and the trees to cure them.

"I hope to continue my work until retirement," says Pat, "and I hope that through the teaching that I give to younger members of staff that there will be a successor to carry on the work."

Next time you go to East Malling take a note of the quality of the orchards and think of Pat with her team of pruners!



## THE CITY OF LONDON FLOWER SHOW

In September, the Company had a stand at this show, held in Guildhall for two days. Thanks are due to Brogdale Horticultural Trust for providing 25 varieties of apples and pears which formed a colourful and interesting display, creating much interest.

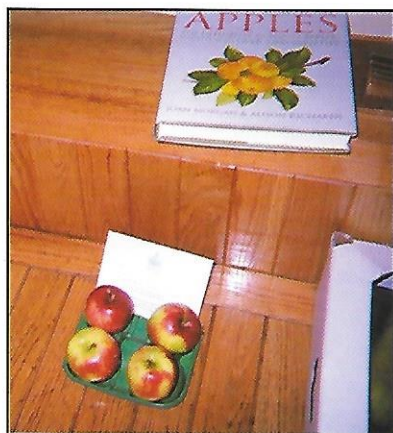
The Renter Warden (Henry Bryant) was overseer. "This is the first time that we have participated," he tells us. "Next year I hope that we can build on this small beginning and put on a more ambitious display."





# A GOLDEN JUBILEE GIFT FOR HER MAJESTY

The Master, accompanied by the Clerk and the Chairman of the National Fruit Show, Mr Robert Mitchell, delivered three trays of prize-winning fruit from the 2002 Show to Buckingham Palace on 25th October.



One tray of pears and two of apples were presented, which included some which had been ripened with transfer labels which, when removed, revealed the Royal Crest and '50 years' outlined in the skin.

The Clerk took the opportunity of promoting a new variety, 'Saturn', which is already growing in Will Sibley's orchards. Four highly-polished specimens were presented, sitting on a tray made from corn starch. This product won the Company's Environmental Award this year in the Packaging section. It was produced by Green Mater Ltd of which Liveryman Adam Wakeley is Managing Director.

The gift was received on behalf of Her Majesty by Mrs Jill Middlebrough, Private Secretary, and the Head of the Catering Department. In a letter of thanks to the Company, The Master of the Household conveyed Her Majesty's thanks and delight at the gifts which we sent to her.



## COMMON HALL

Following a Harvest Festival Service at St Mary's Abchurch and an informal lunch, thirty-five Liverymen attended Common Hall at The Butchers' Hall during the afternoon of Wednesday 4th September.

The Master introduced a full agenda embracing nine points, which began with a departure from the normal procedure when Jan Le Miere, a research student, sponsored by the Fruiterers, presented a dissertation entitled 'Ellagic Acid: The Big Questions Answered'. A Master of Biochemistry, Jan was undertaking a six-month studentship studying the chemical and its effects. He related in a crisp, eloquent fashion the properties of ellagic acid, which is found naturally in red berries. Research has demonstrated that the compound has anticancer and antimutagenic characteristics and has also been found to be a component of certain herbal remedies for diabetes. He continued by explaining how the evaluation had been undertaken, what else has to be completed in the research programme, and who will be affected by the outcome.

A review of the year was presented by The Master, who briefly reported on every Fruiterers' activity, which had been included in a very full programme. He divided the occasions into: an assortment of venues, tree plantings and trade & livery events.

Past Master Olins, Chairman of The Awards Council, reported on the achievements of the Council, the endeavours to match the funding of projects with sponsorship or from industry and the intention to increase the number of meetings to three, in 2003. He outlined the activities that were geared towards the promotion



of excellence (Ridley Medal, Environmental/Organic Awards and The Fruit Culture Award). A description of the Prizes that had been distributed were described as were other events, activities to support education, financial management courses and student prizes.

An eight-point plan prepared by Liveryman Margaret Charrington, Chairman of the Charity and Fundraising Committee, was shown. It was reported that the Committee hoped to raise £10,000 by 2004.

Liveryman Robert Green had submitted Consolidated Extracts of the Financial Results of the Corporate Fund and Fruiterers Investments Ltd, and a summary of our Charities for the year ended 31st January, 2002. These were shown and circulated.

The Membership & Communications Sub Committee Chairman, Liveryman Alan French, highlighted the main activities of the group. These included the Newsletter, Attendance Log, Contact Network and an Informal Evening, which had been poorly attended. Considerable attention was given to our plans to enter floats in the 2002 Lord Mayor's Show. Attendees of Common Hall were updated with the latest developments and plans.

The Upper Warden, Peter Halliday, supplied details of the 2003 programme (see page 19).

The Company's Strategic Document Review was presented to Common Hall, by The Master. The appraisal fell under three headings: The Company's Objectives, Methods of Achieving Objectives, and The Governance of The Livery. It was revealed that the full Review would be published shortly.

A brief debate concluded formal proceedings.





# SNAPSHOTS FROM DETLING



We visited the National Fruit Show on the opening day and were delighted to see, among others, Past Masters Laurence Olins and Hugh Kelsey, Peter Hill, Brian Self, Nigel Bardsley, Jim Flegg, Will Sibley, Mark Culley, Martin Beckenham, David Shapley and the President, Honorary Liveryman Lord Mayhew of Twysden.

A rearrangement of the stands may mean that we have left out some others, but our visit was not an all-day affair!

Details of the Company's medal awards are as under:

The most meritorious exhibit of dessert apples:  
*J L Baxter and Son*

The most meritorious exhibit of culinary apples:  
*J A & N J Bardsley*

The most meritorious exhibit of pears:  
*J A & N J Bardsley*

The Master attended the Dinner held in the evening and there was a meeting of The Awards Council on-site on the second day.



## OUR NEW GOWNS GET THEIR FIRST AIRING!

The Company has acquired eight magnificent new Livery Gowns for use on occasions of Clothing Freemen with the Livery.

In response to an appeal by The Master for sponsorship, the number of responses exceeded the number of gowns needed. Each gown will have the name of the donor embroidered on the inside. The gowns will carry the Company's arms in due course.

Our photos show the gowns in use for the first time. Those readers who are mathematicians will spot that there were nine candidates and they all wore a new gown.

This was not the Clerk's sleight of hand! There were two ceremonies and in the photo on page 20 you will note that one new Liveryman was unrobed.





# DELIGHTFUL 'OLD ROGUES' GREET DR. HARVEY AND THE CONTESSE DE MARVAIS



It is none other than Her Majesty, Queen Elizabeth, who refers to the Royal Corps of Invalids – otherwise known as the Chelsea Pensioners – as 'delightful old rogues'. Almost 70 representatives of the Company were warmly welcomed by the Governor of the Royal Hospital, Chelsea, General Sir Jeremy Mackenzie, when they visited the wonderful Wren creation, to plant two apple trees of varieties dating from the seventeenth century. Dr. Harvey is of English origins, while Contesse de Marvais emanates from France and was grown at Versailles.

Two In-Pensioners, Geoff Payne and Ernie Boyden, acted as guides and raconteurs as the party was provided with a conducted tour of the building, which took in viewings of a Mace that was specially commissioned for presentation to the Sovereign in this, her Jubilee year. Our's was one of several Liveries that had contributed towards the cost.

The Chapel and Great Hall were visited where the erstwhile

*Continued on next page*





## DELIGHTFUL OLD ROGUES GREET DR. HARVEY & THE CONTESSE DE MARVAIS

*Continued from previous page*

guides in scarlet related facts and amusing anecdotes regarding the decorations, history and personalities.

The founder, Charles II, was fortunate in having a benefactor, Stephen Fox (the first director general), who gave the land on which the Hospital was built. Designed by Sir Christopher Wren, the construction took longer than anticipated, owing to misappropriation of funds by one or two miscreants. The process spanned the reigns of three monarchs, finally being completed in 1692, when William and Mary were on the

throne. Paintings of the main protagonists hang on the wall of the Council Chamber designed by Adam and influenced by Emmett.

The allegorical painting of Charles II in the Great Hall depicts the King's many mistresses and illegitimate children.

The Hospital, or refuge, was conceived as a retirement venue for army personnel, but not officers, who must be over 65 and have no dependents. Around 400 men can be accommodated but the number in residence on the 14th November was nearer 360. Although military discipline prevails, the Pensioners are free to move around at liberty, as long as certain rules are observed. One interesting statistic is that In-Pensioners live longer than a similarly aged group of men on the outside.



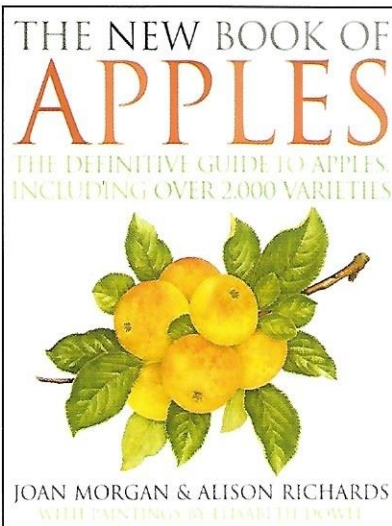
## THE NEW BOOK OF APPLES

Dr Joan Morgan (Honorary Freeman) is the joint author (with Alison Richards) of the updated and revised edition of 'The Book of Apples', first published in 1993.

The book covers the history of the apple and a unique survey of over 2,000 varieties. It is illustrated by 32 water colour paintings by award-winning artist Elisabeth Dowle, including a splendid illustration of St Edmund's Russet on the jacket.

Joan is Vice Chairman of the Royal Horticultural Society's Fruit and Vegetable Committee.

The book is published by Ebury Press, London, at a price of £35.



## HELPERS FOR THE 2003 LORD MAYOR'S SHOW

On the basis that the Company will have an entry in next year's show, it will be necessary to again seek help from individuals to participate in the preparations and in the Show itself. The members of the Project Group have, to a man, volunteered to serve again, but they do not want this to be interpreted that 'a closed shop' exists.

All Liverymen are welcome and a letter will be sent in the spring setting out the positions available and seeking 'volunteers'!

## COMPANY CUFF LINKS

As already notified by the Clerk, he now holds for sale a supply of silver hall-marked enamel painted cufflinks bearing the Company's coat of arms which have been gilded. They are priced at £35 per pair and are available from the Clerk's office.



# OUR NEW MASTER IS GETTING INTO GEAR!

Peter Halliday, who has been nominated by the Court for Election as Master on January 24th, may be the first Master for some years to be a devotee to Rolls Royce. With PAH 111 in the car park we shall know of his presence, so do not forget to wear the correct Livery Tie on Company occasions!

Yet another 'first' in the Company may be established by Peter as a Master who has previously held the office of Assistant Clerk, in which he served from 1967 to 1980.

Peter is a Chartered Accountant with his practice in London. He is married to Pauline, who may possibly be better known to Liverymen than her husband, as she has also held the offices of Clerk and Assistant Clerk before, later, becoming the Lay Sheriff of the City of London in 1999/2000.

These City associations will form part of the focus of Peter's forthcoming year. "I hope to further strengthen our connections within the City during my year," he tells us. "I hope that in 2003 we will again participate in the Lord Mayor's Show (and then leave it for at least a year), again take part in the City of London Flower Show, and also plant a tree within the Square Mile. We will hold our Banquet in the Guildhall (where most of our Liverymen will never have previously dined)," he says, "and I have been able to secure the loan of both the Mercers Hall and Vintners Hall for our Court dinners in May and July.

"It has become fashionable to have a 'foreign visit' during each year. After the brilliantly successful trip to the Isle of Wight (accepted as being foreign!), we are planning a visit to Northern Ireland where our Livery has connections with The Honourable The Irish Society, and I hope that this will be a welcome and original choice of venue."

Peter tells us that he hopes that the Apprenticeship Scheme will enjoy further success during his year and that they and other younger liverymen will take a greater part in the Company's affairs.

We look forward to another active and rewarding year and wish Peter all success. He plans to invite The Livery to visit The All England Lawn Tennis and Croquet Club for a tour, a tree planting and lunch (but not during the Championships!), most suitable for a resident of Wimbledon!

*Right: Peter and Pauline at a Livery Reception in the House of Commons in 1974. Who else is in the picture?*



*The Master Elect keeps his hat on!*



## THE THIRD CITY FOOD LECTURE IS ON 14th JANUARY

The Company, together with the six other 'food related' City Liveries, are promoting the third of the series of Food Lectures in Guildhall on 14th January, 2003.

Admission is by ticket only and we have been restricted to a total of 60 tickets due to demand.

This time the speaker will be Sir John Krebs, Chairman of the Foods Standards Agency.

The 'Question and Answer' session will again be chaired by Sir

Peter Davis, Group Chief Executive of J Sainsbury plc, who have again generously agreed to sponsor the event and who will provide attendees with a buffet supper featuring British food after the event. On the panel will be the Chairman of the Consumer Council, Deidre Hutton, Oliver Walston, the writer and broadcaster, and Peter Blackburn, Chairman of Northern Foods plc.

Doors open at 5.15pm and the lecture will start at 6.15pm. A full report will appear in our next issue.



## THE WINNING WOOLMEN

The Woolmen's Golfing Society were the winners at Windlesham Golf Club on October 3rd, narrowly beating the competition with a score of 103.

Only four Companies took part this year, which was disappointing, but we are expecting our numbers to return to the expected level next year. This did not spoil the day where, in brilliant Autumn sunshine, everyone enjoyed themselves.

We changed the format and had lunch before the match. Everywhere in the M25 environs it is becoming more difficult to reach venues at a reasonable time in the morning. We had to rearrange the venue at short notice as Chartridge Park found that they could not accommodate us. We are most grateful to the Windlesham Club management for their warm welcome.

John Poppleton (Captain, Woolmen) received the Fanmakers Cup from Doug Clasby. The Brian Banks Prize was not awarded this year.

Next year we are returning to the original venue for this competition, The Addington at Croydon. Considerable work has been undertaken at The Addington over recent years and reports are that it is now the magnificent course it once was. Nevertheless, it is not a course for beginners, so 2003 will be a real test for all of us. The date is October 2nd.

Meanwhile, the 2003 Golf Day will be at Kingswood on Thursday May 1st.



## OBITUARIES

We are sad to report the deaths of Liveryman Derek Filmer and Liveryman The Very Reverend Lawrence Jackson.

We send our sympathies to their families.

Lawrence Jackson's last major post was that of Provost of Blackburn. His Ministry was unusual in that he was also a most accomplished after-dinner speaker and entertainer. The fact that he was a clergyman proved to be of no disadvantage. He regarded his speaking as an important part of his Ministry; certainly it took him to many places not normally penetrated by priests, as he sought to make a moral or spiritual point through his jokes; at the same time, his other gifts of friendship and pastoral sympathy were also much appreciated.

He spoke at Company occasions many times and what a joy and a delight he was!

## NEW FREEMAN AND LIVERYMEN ON NOVEMBER 7th

Freedom

by redemption: Robin Dawson

Livery:

N J Bardsley

The Rt Hon Stephen Brown

D R Caspi

His Honour Judge Coombe

J E C Du Cann

A J P Wakeley

J R Young

J R Lewis

His Honour Judge Stone



Above: Our new Liverymen with our new Judges on the Bench. Right: Robin Dawson.



## COMPANY ANNUAL APPOINTMENTS

At the November Court meeting, the following officers were reappointed for the ensuing year.

Beadle: Bob Charlton

Fruit Porter: 'Nobby' Price

Remembrancer: Ian Rainford

## ACKNOWLEDGEMENTS

The Editors would like to thank The Master, The Clerk, Brian Self, Owen Kelly, William Wakeley, Laurence Olins, Alwyn Thompson and the Wardens for their contributions to this issue.

This edition has been donated to the Livery and the Company by a Liveryman who wishes to remain anonymous. We are all most grateful.

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