



# THE FRUITERERS' COMPANY NEWSLETTER



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## Reflecting on a very busy period

The Company's annual Court dinners, which take place after Court meetings, are valuable opportunities for Fruiterers to come together and entertain their guests, while taking stock of the previous few months' activities and progress within the Livery. Since the last edition of the newsletter, two have taken place – the Audit Court and Summer Court dinners.

The Audit Court Meeting sits in the Fruiterers' calendar in early May, aimed to coincide with the weeks following the end of the financial year. Timed like this, it allows the Court to review the financial situation of the Company and make recommendations and changes as needed.

Considering the financial year 2022-23, the Court was able to see positive gains over the year, an increased net income and the Company in good financial health. The Master thanked Liveryman Adrian Padfield and the members of the Finance Sub-Committee for all their hard work over the past year and IPM Laurence Olins for managing the finances so well. A copy of the accounts can be found on the members' website.

A highlight of the Court meeting was the installation of new Freeman Nick Reynolds (son of Liveryman Tony Reynolds), new Freeman who were formerly Journeymen Sarah McBean and Edward Velasco, and Honorary Freeman Andrew



*All of the new Liveryman, from left to right – Tom Hulme, Robin Walker, Dr Jenny Sillick, Richard Harnden, the Master, Dr Jane Melia, John Valentine, George Beach, Clive Emson and Geoffrey Griggs*

Tinsley (retiring Technical Secretary to the Awards Council). There were also a record-breaking number of Freeman clothed to become Liverymen during the meeting (so many that we in fact ran out of gowns!) and the Company was pleased to clothe as new Liverymen: George Beach, Clive Emson, Geoffrey Griggs, Richard Harnden, Tom Hulme, Dr Jane Melia, Dr Jenny Sillick, John Valentine and Robin Walker.

The meeting also marked the end of service for Honorary Assistants Nigel Bardsley, David Bartlett, Andrew Garrett, Stephen Hyam, Col Roger Merryweather and Ian Stephenson, who were thanked for their work in the role. Sworn in as new Honorary Assistants for their two-year tenure were Liverymen Andrew Banks, Sarah Calcutt, Claire Donkin, William Parry and James Simpson.

Following the meeting, the drinks

reception began in the beautiful Drawing Room at Vintners' Hall where Major Steve Marcham MBE, its General Manager, gave a brief talk on the history of the Hall and Vintners' Company.

Guest speaker Alan Wilkinson, Head of Agrifoods at HSBC, tackled issues from obesity, to falling margins and the sustainability of supply chains, as well as recognising the great commitment of Liveryman John Giles in his role as Chair of the City Food and Drink Lecture for the past 6 years – a role which Alan now takes on. The response by Honorary Assistant Claire Donkin was similarly focused, discussing the challenges of strategic thinking versus short-term survival, but also drawing out the positives created by the Company, including charitable work, awards and recognition for innovation, and the bringing together of Liverymen with a



*The Master and Wardens with Honoured Guests at the Audit Court dinner*



*Andrew Tinsley (former Awards Council Tech Sec) being sworn in as an Honorary Freeman*



*Claire Donkin, one of the five new Honorary Assistants being sworn in*

wealth of different industry experience in a collaborative environment. Also during the evening, Harriet Duncalfe was presented with the Ridley Medal for her distinguished services to fruit growing, with her wonderful citation being read out by Liveryman Richard Harnden.

The Summer Court dinner marks the mid-point in the Master's year and is an ideal time to reflect on what the company has achieved so far and highlight what we have to look forward to. The dinner took place in July, at the magnificent Drapers' Hall.

In his speech, the Master welcomed another four newly elected Freemen, as well as Dr Clare Rider, who joins as a new Honorary Freeman and Consultant Archivist, to support Past Master Peter Cooper. "I am pleased to report that our new members tally remains healthy so far this year with a broad range of ages, genders, origins and professions," he added. "Several Masters of other companies have congratulated us on our diversity of membership and how young we look!"

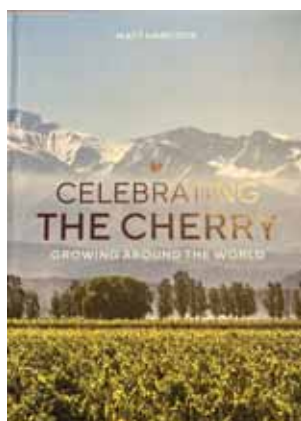
The Fruiterers' relevance to the industry was suitably marked by the first Legends of the trade fundraising lunch, said the Master, which was a huge success raising £1,500 whilst celebrating one of the Company's own heroes PM Cooper. "We also travelled to Spain in May to visit cherry orchards, pack-houses and a few vineyards for a

fantastic five days of education and friendship," he said.

"I am particularly pleased to announce the launch of a very special book, he told his audience. "In 2005 I embarked on a project with help from my father to write a book about cherries. This has subsequently become out of date as the industry has evolved. My father sadly passed away four years ago, and I have been wrestling whether to write a second edition. Being Master Fruiterer has given me the perfect reason to do this and raise money for the Fruiterers' Foundation. I am pleased to say we have raised £65,000 through sponsored chapters with generous cherry growers contributing editorial and finance from all over the world. I cannot thank them all enough for their incredible support."

The fully re-written book *Celebrating the Cherry*, showcases the modern cherry industry and it will do some real good within our communities, added the Master, thanking Liveryman John Valentine for project managing this *pro-bono*, Michael Barker for his editorial support and Anita Mangan for her design work. A copy was available to all attendees on the night, but their attention was drawn to the QR code on the back page should they wish to make a donation to the foundation. The book will also soon be available on Amazon for anyone who wishes to buy a copy.

There can rarely, if ever, have been



such an active few months in the Fruiterers' calendar. Alongside several City events and occasions that are etched into each and every year, in March, 40 skiers spent a fantastic 5 days in the Italian Alps, there was a convivial lunchtime trip to the opera and the golf, shooting and croquet playing members of the Livery all showed their sporting prowess. Then there were the mighty cyclists who circumnavigated the Isle of Wight in aid of City Harvest in June. "I am delighted to say we have raised £21,500 for a great cause while having a painful but very fun day," said the saddle-sore Master after the ride.

"I hope you will agree that we have had a fun-filled six months and I really feel we have an energy and enthusiasm across the Company that has been contagious and is a great force for good," said the Master. "Thank you all for making that happen and supporting me in these events."

The Masters of the Fishmongers and the Bakers, Fred Stroyan and Stephen Fenton, were very welcome guests at the Summer Court dinner, as we share a common interest in the success and support of the City Food and Drink Lecture (CFDL). The Master's Medal, an exceptional award made entirely at the Master's discretion, was presented to Liveryman John Giles, who has stepped down after sterling efforts as Chairman of the CFDL over the last six years.

The guest speaker was Tom Mackintosh, Produce Category Director at Tesco, who gave some fresh and pertinent perspective from the front line of the retail world.

## DATES FOR YOUR DIARY

Date	Event	Location	Date	Event	Location
<b>September</b>			<b>November</b>		
Tue-Fri 12-15	Eden Project Trip	Cornwall	Wed-Thur 1-2	National Fruit Show	Detling, Kent
Fri 29	Election of the Lord Mayor	Guildhall	Thurs 9	Master & Wardens' Dinner	Butchers' Hall
<b>October</b>			Fri 10	Silent Ceremony – Installation of the Lord Mayor	Guildhall
Thur 5	Fruit Industry Livery Luncheon	Ivy Market Grill, Covent Garden	Sat 11	Lord Mayor's Show	City of London
Sat-Sun 7-8	HHA Garden of the Year – Wentworth Woodhouse visit & tree planting	Wentworth Woodhouse, Yorks	<b>December</b>		
Tues 17	Presentation of Fruit	Mansion House	Tues 12	Fruiterers' Carol Service	King's Chapel of the Savoy, London
			<b>January 2024</b>		
			Thurs 25	St Paul's Day Service & Luncheon	St Mary Abchurch Tallow Chandlers' Hall

# The Lord Mayor's Big Curry Lunch



Michael Hockney, Co-Chairman and Founder of The Lord Mayor's Big Curry Lunch has announced that this year's lunch raised a record sum of £435,000.

Once again, the Fruiterers were pleased to contribute to this worthy cause. We gave our support by offering baskets of fruit, generously donated by New Spitalfields Market Tenants'



Association, together with the luxury products of Royal Warrant Holder Wilkin & Sons Ltd of Tiptree, strawberries from Rodanto Ltd and additional fruit donated by Norton Folgate.

We were highly honoured that Royalty, Mayoralty and Shrievalty were visitors to our stand where the Duke and Duchess of Gloucester stopped

and spoke with the Master Matt Hancock and Liveryman Peter Thomas (pictured left), who had built a magnificent display of produce donated by Prescott Thomas.

The Master would like to thank all Past Masters, Liverymen and the Honorary Fruit Porter for their tireless efforts on what is a very enjoyable day but with the necessity of an early start for some at 6am, not for the faint hearted. In addition to members of the Livery already mentioned the Master would also like to thank Liz Baker and the team from Wilkin & Sons of Tiptree, the two young ladies from the Sue Handy School of Dance and a special mention to Jan Hutchinson and Emma Beard from New Spitalfields Market who worked so hard to ensure another hugely successful day.

## Honorary Assistants' Dinner

The Honorary Assistants' Dinner took place on Wednesday 3rd May at The Royal Air Force Club.

This annual event is restricted to serving Honorary Assistants and those nominated to take office in May. It is attended by the Master, Wardens, Members of the Master's Committee and the Clerk. The Immediate Past Master is the Guest of Honour, and guest of the Master. It is a most useful forum to discuss Livery matters of common interest outside the disciplines of a Court Meeting.

An Honorary Assistant is elected and takes office at the Audit Court meeting in May and retires from the Court at the same meeting two years thereafter. Only Liverymen who have served the office of Honorary Assistant are eligible for higher office. Honorary Assistants acquaint themselves with the procedures of Court Meetings and participate actively in its debate as well as contri-



*Upper Warden Dr Chris Bishop and Awards Council Chair Chris Newenham*

buting ideas for the further enhancement of the Company's objectives.

Honorary Assistants are expected to project the great friendliness for which the Fruiterers' Company is known and in particular towards guests and new Freeman/Liverymen. To continue support of the Livery and its functions beyond the term of office they should act as an ambassador of the Court in helping Liverymen to better understand



*Honorary Assistants Claire Donkin and Andrew Banks*

and participate in achieving our objectives.

It is hoped that Honorary Assistants use their time to learn, enjoy and spread the good name of the Company both within and beyond. The 2023 Honorary Assistants Dinner discussion was led by the Renter Warden, covering the success of recent Company events and those that are planned for the remainder of the Master's year.

## Election of the Sheriffs

On Monday 26th June, the Master accompanied by fellow Fruiterers and Masters and members of other Livery Companies, attended Common Hall at Guildhall, for the Election of the Sheriffs.

On this occasion "in election for Sheriffs" and duly elected were:

- Dame Susan Carol Langley – Alderwoman and Insurer
  - Bronek Edmund Masojada – Alderman and Insurer
- With the formalities of Common Hall completed, Butchers' Hall was a very popular luncheon destination where diners enjoyed a fine meal, excellent wine and good conversation.



# Sir Charles paints positive picture



*Sir Charles Godfray delivers the City Food & Drink Lecture 2023*

**M**ore than 650 people who packed into Guildhall and a sizeable virtual audience were treated to an extremely entertaining City Food & Drink Lecture on 15th May.

The 2023 gathering was the 22nd annual event organised by the City's seven food livery companies, but the change of name to include 'Drink' marked its inaugural outing with the Distillers among its hosts. In welcoming guests, the Rt Honourable The Lord Mayor Alderman Nicholas Lyons heralded 'an important event for a vital industry'.

Sir Charles Godfray, Director of the Oxford Martin School at Oxford University and its Future food Programme, and one of the country's most distinguished interdisciplinary academics, delivered the lecture under the title 'The shifting challenges in building a just, healthy and sustainable food and drink system.'

He asked whether we can feed the world and comfortably suggested that the growth of the global population will almost certainly 'come to a plateau this year'. However, the global demand for food will continue to rise, with a predicted 30-60% increase in calorie intake expected through the rest of the 21st century. Domestic production should expand, both to meet demand and boost the British economy, Sir Charles opined, but only with astute land management and increased biodiversity in tow. He remains 'optimistic that we can feed the world, but there are some real challenges.'

He championed 'sustainable intensification' and suggested that targeted behavioural and educational intervention to both construct a market and

establish a multifunctional approach to production that works for both the public and private sectors. He also said levies can work, if they are introduced and implemented in a structured and sensible manner. "All interventions are good," he explained, "but they only work at the margins. We need to think more seriously about fiscal intervention and do it in a way that helps consumers [eat more healthily] without affecting the profitability of the companies [supplying the food and drink]."



Sir Charles addressed the complex health and environmental challenges facing the global food and drink supply chain. In the UK obesity continues to rise, particularly amongst women and he predicted that current levels projected ahead would 'bankrupt the NHS'. He urged the food and drink industries to be 'on the right side of history', to continue to change the narrative in ways that simultaneously helps people make healthy eating choices and allows the food system to be part of the mitigation of climate change. Referring to concepts such as sustainability and net zero targets, he predicted an inevitable reduction in the consumption of red meat and dairy and said that companies dealing in those product areas should be supported in finding new revenue streams.

Pondering whether the global food system is resilient, he said: "If you had asked me in 2020, I would have been far less optimistic about the resilience of the food system through a global pandemic than I am [with hindsight]. So yes, there is resilience. We need to stress test the global food system now and be really certain that it is resilient to the future challenges that could be thrown at it.

"If we fail on food, we fail on every-

thing," he concluded. "These problems are not going to go away."

A lively and often combative panel discussion followed featuring Sophie Lawrence, Stewardship and Engagement Lead at Rathbone Greenbank, Wilfred Emmanuel Jones, Founder of the Black Farmer, Sue Davies, Head of Consumer Rights and Food Policy at Which?, and chaired by Charlotte Smith, presenter of BBC1's Countryfile and Radio 4's Farming Today.

As has been recent tradition, the lecture was expertly followed by an entertaining closing address by HRH The Princess Royal, who congratulated the panellists for ending up 'more or less on speaking terms'. She said politicians have deduced that providing plentiful cheap food is a sure way to popularity.

However, it is the expectation that this creates which has caused the sheer scale of food production worldwide – and this is the key problem, The Princess Royal said. "With food as with anything else, if you want to be efficient and cost effective, you have to scale everything up. But there is a point for everything where scale will destroy it. In many areas of the world, it is that scale that is driving a level of destruction to the environment that never used to exist."



*A lively debate ensued*

Sustainability, she added, is very difficult to define, but she had as good a go as anyone had managed earlier. "Preferably, it is something where you don't have to keep putting in more to eventually get less." And on net zero, she asked: "What does it mean? I think we could have many more of these events before we have a simple solution and I'll be really pleased to hear a way people think they are going to get there that means the same to everybody."



*At his last City Food & Drink Lecture as Chairman, Liveryman John Giles leads out guests and participants including HRH The Princess Royal*

## Six and out for John...

This year's City Food & Drink Lecture was the valedictory event for Fruiterer John Giles, who stepped down as Chair after six very successful years. The Princess Royal ended her address with a grateful farewell to John and commended his 'knowledge and real enthusiasm and expertise', which she said will be 'sorely missed'. Here, John looks back at the final lecture of his tenure and his time in the Chair.

"Although this was the 22nd year that the City Food (and now) Drink Lecture has been held, we should always remember that it was the original brainchild of Past Master Laurence Olins, who oversaw the first 16 years of the event," said John. "In the six years since Laurence stepped aside, the Fruiterers have continued to show strong support to the occasion.

"I was encouraged by the positivity within this year's lecture. Sir Charles told the audience they could be more optimistic now about the challenge of feeding the world than would have seemed possible 30-40 years ago.

"Sir Charles said: 'Probably the most extraordinary thing that has happened in my adult intellectual life is that we now know that if we bring people out of poverty; if we educate their children, especially girls; if we provide access to reproductive healthcare, then human fertility, human fecundity reduces.' The statement that he was 'almost certain' the global population would reach a plateau this year will have a hugely positive impact on food

security. That said, he also made the caveat that as populations get richer, they generally demand more meat and other foods which require more resources to produce. So, demand for food could still be set to increase this century, depending on the assumptions you make.

"Looking back on my final event as Chair, the feedback we have received via our online survey shows that Sir Charles was rated as our second-best speaker over the last 10 years, although I like to think they have all been good! The panel session was also rated as above average over the last 10 years. The food and drink served on the night was rated highly and 99.3% of those that responded to the survey said they would recommend the event to a colleague. I am not sure you can do too much better than that.

"I am slightly sad to be standing down as Chair, but if well planned, any succession process is, of course, a healthy thing to do. I am satisfied we have done this. The City Food & Drink Lecture is in good hands going forward. We have more people attending than ever before, we have more sponsors, more PR around the event and an active Future Generation Programme. We have in place a formal event governance document, a nominated charity partner (Grocery Aid) and a commitment to a sustainable plan for the event. This is all hugely positive.

"It's been a real team effort to achieve all this. I know I have been fortunate to have received such great support over the last six years from a whole range of people."

## ...who receives Master's Medal

As mentioned on page 1, during the Summer Court dinner John Giles was awarded the Master's Medal, in recognition of his efforts as Chair of the annual event.

Presenting the award, the Master said: "One of the greatest privileges of being Master is the honour of awarding the Master's Medal. This is an exceptional award being entirely at the Master's discretion."

The recipient should have done something to promote the Livery and its values well above and beyond the high standards expected of all Liveryman. "John ticks all the boxes several times over," said the Master.

"It takes a great individual to Chair the City Food & Drink Lecture and manage the wide range of moving parts that deliver a successful event. The devil is in the detail and all the last-minute changes going on behind the scenes. John has made it look serene for the last six years. The feedback surveys have gone from strength to strength and the event was sold out within a few weeks of going on sale. Sponsorship revenues are at a record high."

John's day job is as a Director at Promar International as well as being a visiting lecturer at Reading and Cirencester Universities. Addressing John, the Master concluded: "John, you have shown great devotion, tenacity, patience, ambition, and a brilliantly down to earth leadership style. You've fulfilled all the companies' objectives, promoting excellence, supporting education, raising funds, promoting the City and promoting good fellowship.

"I've had the pleasure of working with you for the last five years on the committee and I cannot think of anyone more suitable and meritorious than you, to be this year's recipient of the Master's Medal."





# Common ground at Common Hall

In early March, the Fruiterers' Company held Common Hall, an assembly of Liverymen that is similar to an annual general meeting. The Fruiterers had last held a Common Hall in 2005 when Past Master Peter Bartlett was in the chair.

The current Master believed a Common Hall hosted online was a valuable way to bring together the Livery to talk about: the Company; its governance; and other issues that relate to Liverymen. The chairs of each of the Fruiterers' sub-committees all gave an update on their progress and the Master, as chair of the Master's Committee then provided a wider update on the Company's affairs.

## Members and Communications

Caroline Hulland, Chair of the Members and Communications Committee (MCC), reported significant progress with the launch of a new CRM system for the Company, to streamline our online databases and provide greater access for members. Caroline said: "Member details can now be accessed online as well as in the White Book. We now have a more efficient booking system for events and have seen the launch of an online shop within this system, which allows members to purchase everything from Liveryman City and Country ties, to our annual charity Christmas cards."

The Committee is also currently developing a new strategy for social media, to promote the Company and provide information both to Liverymen and the wider community. "We see [social media] as a key part of the future of the Company in terms of really getting us out there and being known," explained Caroline. "It's really important within the

City and within our membership that we spread the word about all the good things we are doing. We're trying to engage with the membership and the outside world.

"We will be sharing information ranging from future events, Company and Liverymen news stories, current reach, industry news, City events and the occasional bit of humour," she promised. "We will be linking directly from the Company website through to Twitter, Instagram, LinkedIn and Facebook, with the plan being for a closed Fruiterers group for you all to share your own stories and good news."

The MCC is also working on a new look for the Company website, to complement our social media endeavours. "It's important that we are seen to be traditional, but moving forward with the times and regularly updating and refreshing our website to clearly communicate to both our members and the outside community is vital," Caroline explained.

Moving onto the membership element of the committee's work, she said it's also vital that we embrace the importance of new members coming through as Freeman and Liverymen and that we all play our part in finding new members. The last year has seen a successful return to active recruitment, however Caroline said "it's important that we get back to basics and our own membership realises that we can only continue if we bring people into the livery to join us. As Liverymen, we need to recognise that we have a responsibility too, to introduce people we think would uphold the values and be good for the Company.

"We will be providing all members with an update on the requirements for new

members and recruitment, along with a guidance document to support you in bringing new people aboard to share in the wonderful Company we are already part of.

"Please do get in touch if you think you have anything to offer us as a committee – if you have a specific talent, we really want to hear from you and we are always glad to receive offers of help, no matter how big or small," said Caroline.

She ended by thanking every member of the MCC – Past Master Peter Cooper, Dick Brighten, Sue Handy, Dan Jolly, Dan Sargent and Stuart Ross, along with the new Freeman who've shown an interest in joining the committee. Finally, thank you to Maggie McCaulay, who this year stepped down from the committee.

## Fundraising

William Parry, Chair of the Fundraising sub-Committee, said the increased status of this committee in recent times highlights the importance and focus given to it by the Court, to develop a robust fundraising strategy for the Company and to expand specific fundraising efforts and activities throughout the Livery.

The greatest challenge and primary objective of the committee, he stressed, is to find those members of the Livery, or those who are directly known to our members – particularly within our industry or wider networks – who will be willing to support our efforts and ultimate beneficiaries. "This could be with a direct monetary donation or by proposing new fundraising ideas for us to develop and pursue, offering up some of your own time to support and attend those events or indeed taking part in some of your own



Caroline Hulland – Chair, Members & Communications Committee



William Parry – Chairman, Fundraising sub-committee



Chris Newenham – Chair, Awards Council



Adrian Padfield – Chair, Finance sub-committee

charitable events for the ultimate benefit of the Company,” said William.

“We have no constraints and each one of us would welcome hearing from anyone with any fundraising ideas, no matter how trivial or spectacular they consider that idea to be.

“Whilst we’re here to champion fundraising, we can only succeed with engagement and support throughout the Company. So, I would appeal for everyone to think about how they might contribute, no matter how modest that contribution is – it all helps. If anyone wishes to extend their own personal engagement further, I’d be very happy to speak with you about joining the committee, which would afford you new ways to become actively involved in the Company and be very rewarding for you.”

There are plenty more details about fundraising initiatives on the website. You can also get involved by contacting the Clerk.

### Awards

Chris Newenham, Chair of the Awards Council, said that the Council is tasked with fulfilling and delivering many of the charitable aims of the Company. Specifically, these are supporting the fruit industry, promoting excellence across all sectors, supporting education and research and supporting relevant education and research projects contributing to diet and health.

Chris outlined several of the broad range of subjects that the Council is supporting on an ongoing basis. They range from:

- The basic delivery of cider and perry courses in the West Country;
- A Student Prize, which is really important as it allows the Company to engage with

the annual cohort of students coming through and out of tertiary education and try to encourage them to continue along a path that sees them stay within our industry;

- An award for under 30s and various travel awards made available to researchers;
- Support for the Next Generation Fruit Group;
- For the last seven years, support of a climate change post-graduate studentship running at Reading University looking at the cultivation of apples in a warmer world;
- Involvement in a collaborative training partnership running out of East Malling, which supports multiple PhDs and PhD students;
- Other projects at East Malling – one called Good Vibrations is looking into pest control using vibrations;
- Support of Nuffield Scholars each year, something that the Fruiterers has done for the last 15 or so years.

“We’re gradually building up a decent pool of Nuffield Scholars who hopefully can be called upon to support the Company in years to come,” Chris said. “We are always keen to see more people getting involved with our Council because it is such a unique and wonderful thing. We would love to see you at one of our meetings.”

### Finance

Adrian Padfield, Chair of the Finance sub-Committee (FSC) outlined the broad responsibilities of the Finance sub-Committee, as follows:

- To arrange the preparation of draft budgets for approval by the Master’s Committee and trustees;
- To report progress against budgets;
- After thorough analysis, to commend acceptance of year-end accounts by the Master’s Committee and the trustees;
- To manage the detailed relationship with our investment managers, accountants and bookkeepers;
- To reassure the Master’s Committee and Trustees that accounting, book-keeping and financial management are conducted in conformity with legal requirements;
- To provide and when necessary obtain professional advice on our financial matters.

A critical factor of the work of the FSC is to maintain a good and practical relationship with our investment managers and bookkeepers. Members have put in a considerable amount of time and effort to develop relationships with both British Growers and JM Finn and that has paid dividends, said Adrian.

In response to the four sub-committee chairs, The Master said: “I’m particularly happy to see that we have fully-functioning sub-committees with a high degree of engagement. This is no mean feat in a voluntary organisation and I would like to thank all volunteers that make up our sub-committees.”



The panel for Q&A, chaired by Liveryman Chris White



# Master's Reflections

It is amazing to think that I am already halfway through my year as Master. There's an expression about flying time and fun and there is much truth in that for me.

Since the last edition of the newsletter, we have enjoyed two well-attended formal dinners at Vintners' and Drapers' Halls, both with a good atmosphere and a strong sense of fellowship, as well as our Honorary Assistants dinner. Thank you all for supporting the formal events in the way you have.

Since March, the calendar has been fast-paced both for our members and for myself. The ski trip in Italy was not only a resounding success with sunshine every day, but there was also unanimous appeal to do it all again next year. I have booked the hotel for April 2024 already! I flew home a day early for the Lord Mayor's Masters Banquet at Mansion House, followed by United Guilds at St Paul's the following day. This has to be one of my highlight 24-hours since becoming Master, with the best of ceremonial London on full display. Dinner with 111 Masters and consorts is quite a sight, as well as an unforgettable experience.

I am pleased to report that our three affordable events have also been well received and the feedback was positive. These started with the Opera House lunchtime concert and lunch, then the Reworked Four Seasons concert and finally the Open Cherry Day. It is nice to see so many music fans in the company and even better that London has so much music to offer for all tastes.

Our sportsmen have also done well, starting with the golfers at Kingswood filling 18 4-ball teams for a shotgun start. There were great golfers and less great golfers on the day, but the weather was kind and we had a good lunch while toasting absent friends Past Master Hohnen and Liverymen Hilliard and Poulton. Well done to the Captain and Secretary for organising and hosting such a good day and for raising a good amount for the Foundation in the process.

The big guns came out later in May, led by Liveryman Stephen Hyam for the inter-livery clay pigeon shooting



Matt Hancock, Master

competition. With the Apple team coming 13th out of 126 and becoming second-day Flush winners, the Company achieved good results and came away with prizes. In early June, the croquet team also availed themselves exceptionally well with a highly respectable 4th place in the inter livery competition.

Finally, there were the cyclists who thankfully weren't competing for any trophies while circumnavigating the Isle of Wight, but just the hearts and minds of our donors. At the time of writing, we had raised £21,500, with seven great riders doing their bit for City Harvest.

Throughout this time, I have been busy writing and chasing editorial for the Cherry Book, which has raised £65,000 so far for the Foundation. I am pleased that this was completed on time to be launched at the Summer Court dinner. Copies are available on

Amazon under "*Celebrating the Cherry, growing around the world*". All proceeds go to the Fruiterers' Foundation. Thank you to Liveryman John Valentine for his valuable support on the project.

I am looking forward to a quieter August once our cherry crop is in and sold. The shorter days will bring fresh excitement as we travel to Cornwall and Yorkshire in the Autumn. We have a very special Presentation of Fruit to the Lord Mayor this year, since we will also be having lunch at Mansion House in the dining room upstairs. That will signify the start of my final furlong, with the Master & Wardens dinner and the Carol Service to come.

I said I wanted the Company to have fun while doing good for others. It certainly feels like we have had our fair share of both. Thank you to everyone for your support.



# Intrepid skiers slope off to Cervinia

On Sunday 19th March, 40 excited skiers set off to Cervinia in Italy, for the first Fruiterers ski trip, organised by the Master, Matthew (I was born wearing skis) Hancock! The Master spent his teenage years living in Cervinia, and his intimate knowledge of the area made him the ultimate guide both on and off the slopes.

Staying at the beautiful Les Neiges D'Antan hotel, the group arrived to falling snow and stunning scenery, with the Matterhorn as the most spectacular of backdrops. Once skis and passes had been collected, a welcome drink and team bonding session was the order of the day as plans were drawn up for the first day of skiing. Capable guides had been assigned to each group, so everyone got to know each other and determine every individual's



The apres-ski was similarly lively and the 'Love Bar' proved to be a popular choice, with live music, even livelier dancing and attempts to support the local economy through beverage consumption. Fortunately, after strenuous days on the slopes, the hot tub and sauna offered a very welcome opportunity to relax and soothe aching muscles. Dinner in the hotel was excellent and provided another opportunity for Fruiterers to meet friends old and new and retell the skiing tales of the day. The Master also organised a wine tasting evening in the hotel cellar and we're still not

entirely sure what he was doing with the wooden sword?!

The weather was incredible for the whole week, with clear blue skies and fresh snow every day; no-one has any idea how the Master managed to book such great conditions, but it has rather raised the expectation levels for future ski trips! The trip was so successful, that the Master has already been persuaded to organise another visit next year, so please keep your diary free immediately after Easter 2024 for Fruiterers Ski Trip Mk2 – 'Return of the Fruity Skiers!'

**Clerk, Sarah Murnane**



*Just what was the Master up to?*

levels of experience and endurance – from the kamikaze skiers in the Masters' group, to the more leisurely types who preferred to intersperse their runs with coffee stops!

Day one saw most groups skiing locally, but by day two, people were exploring the neighbouring resort of Valtourneche and one group even ventured across the border to Zermatt. The hardy Zermatt group, skiing around 80km that day, also got to sample the Swiss food and wine, before enjoying a helicopter trip around the Matterhorn!



# A memorable trip to Northern Spain

This trip was billed as a tour to see cherry and stonefruit production in Northern Spain. It also became a gastronomic adventure in some fantastic settings, reports Liveryman Nigel Bardsley.

We arrived in Barcelona and were met by our lovely coach driver Jamie. The first two nights were spent at the beautiful Aigua Blava Hotel set in a secluded bay which The Master and the late Past Master David Hohnen knew well. In recognition of David's support the hotel laid on a reception of tapas and Cava (which they also served at breakfast), followed by the first of many delicious meals.

After a relaxed morning, we walked through the pine forest to the Toc al Mar beach restaurant. Here the Master, as he did throughout the trip, used his fluent Spanish to order a wonderful selection of tapas and fish with plenty of wine and beer. Everyone enjoyed this relaxed lunch and became acquainted with their fellow travelers.

That evening we meandered the cobbled streets of Peratallada, an ancient village followed by another delicious dinner at El Pati.

The following day after a three-hour coach drive to Lleida we met Manuel Raventos, the owner of 2,000 hectares of fertile land. It was bought by his grandfather in 1914 as a rocky desert with Raimat Castle built at its centre in 1100. Soon irrigation channels were built, to bring water to the area from the Pyrenees and turn the land into a plain suitable for stonefruit orchards and grape vines. Manuel entertained us to lunch in his garden with stork nests atop the trees and peacocks strutting around. This was followed by a jeep safari around his fully cropping cherry orchards. He was very worried about the drought in



the region, which has seen no proper rain for 13 months.

That evening, suitably attired we were entertained at Raimat Castle by its owner Malena (Manuel's aunt). She gave us a guided tour and told us the history

operation to many differing specifications to supply a variety of customers from major supermarkets worldwide to the local markets.

After another good lunch in Lleida we explored its history. The city has been at the centre of many conflicts over the centuries and experienced pillage and violence by several marauding armies. During one such attack the Parador in which we stayed was the scene of a massacre of the sheltering local population.

The following morning, we visited The Raventos family winery. Here, we were shown around the cellars and wine making equipment, followed by a tasting of four of their wines. To our surprise, accompanying us was another of Manuel's aunts, who is known as the Queen of Cava, having supplied Cava for a reception at Buckingham Palace.

Memes had organised lunch in a private dining area with stunning views overlooking the vineyards and again cooked by Xixo. His magnificent seven course lunch started with a cherry stuffed with blue cheese and coated in white chocolate and throughout, he left us in awe of his culinary flair and expertise.

Our thanks go to the Master for sharing his love and knowledge of this tremendous area of Spain, which made for a truly memorable trip for us all, and also to Memes, who aided Matt in the superb organisation.

Finally and not least it was great to get to know Matt's wife Felicity, a charming and lovely lady who unobtrusively helped Matt throughout the tour.



of the castle where many world leaders have stayed, including Franco and his generals for over six months. Dinner was served in the magnificent Banqueting Hall and cooked by a Michelin star chef Xixo. The gastronomic feast and accompanying Raimat family estate wines were first class. Whilst in this area for two nights we stayed in the Parador Hotel at Lleida, an impressive and ancient building that was also steeped in history.

On day four, Memes (Manuel's son) showed us around Rio Cinca, a cherry and stonefruit packhouse. We followed the cherries from intake to dispatch, seeing them being graded in a very impressive and efficient





## Pips squeaks home at Bath & West Show

On a bright and sunny day in Shepton Mallett, Somerset, "Orchards & Cider" was the destination for those members of the Fruiterers Company attending the Royal Bath & West Show 2023.

The judging of over five hundred entries at the Bath & West British Cider Championships 2023 was no easy challenge for Master Fruiterer Matt Hancock and fellow judges, who were tasked with establishing the winners of each class and ultimately finding the producer of the best cider in the show.

After much tasting and debate the names of the worthy recipients in each



class duly emerged. The winner of the ultimate accolade of Supreme Champion of British Cider – Pips Cider Dry, made by the Phillips family at Dorstone

near Hereford, received the 'Rupert Best Cup' after a unanimous vote from the judges.

The cup formerly known as the "Worshipful Company of Fruiterers' Cup" is now named in memory of our dearly departed Past Master.

With the judging complete, prior to the awards presentation, the Master was joined by fellow Fruiterers and the group retired to the Council & Members' Pavilion for a hearty lunch together with members of the Worshipful Companies of Coopers, Pewterers and Woolmen.

## A lunchtime at the opera

A group of around 30 visited the Royal Opera House on 22nd May for a lunchtime recital, which took place in The Crush Room, above the historic entrance on Bow Street.

Baritone Josef Jeongmeen Ahn was accompanied on piano by Edward Reeve and the duo performed excerpts from works by Robert Schumann, Richard Strauss, Francis Poulenc and Sergei Rachmaninov.

The fabulous recital was followed by a two-course lunch in the Piazza restaurant, on the fifth floor of the Opera House. During lunch, the Master

let Fruiterers and guests into a well-kept secret, that he has an impressive musical background. As a young man, Matt lived near Milan with a father who loved opera and found himself reasonably regularly at La Scala as well as opera houses in Verona – watching classics such as *Tosca*, *La Traviata* and *Aida*. He also took up the bassoon "when the bassoon was still bigger than me", and because "no-one else wanted to play it" and it offered a crafty route into the orchestra, where the Master played the instrument with distinction.



Baritone Josef Jeongmeen Ahn at the Royal Opera House with the Master

## United Guilds' Service

At a meeting of the Masters and Prime Wardens of the Twelve Great Companies, held at Goldsmiths' Hall, on 1st February 1943, it was decided to hold a service in St Paul's Cathedral for the Livery Companies and Guilds of the City of London. The idea behind the service was to help lift the spirits of the City following the Blitz during the Second World War.

Having regard to the religious origins of the Companies, Thursday 25th March 1943, Lady Day, was selected as the date for the Service, being the first day

of the year according to the Julian Calendar. The Right Honourable The Lord Mayor of London, Sir Samuel Joseph, attended along with the Sheriffs and Court Aldermen and the Right Reverend The Lord Bishop of London, Dr G. F. Fisher, preached the sermon.

As far as records show, this was the first occasion on which all the Livery Companies and Guilds of the City combined to hold a religious service. Since then, it has become an annual event and remains one of the few occasions in the calendar at which the



Livery Companies and Guilds of the City can gather together as a whole.

# Peter entertains at first Legends Lunch

On 2nd May, at The Cavalry & Guards Club, 127 Piccadilly, Past Master Peter Cooper was the centrepiece of the Company's inaugural Legends Lunch.

The occasion was organised by Liveryman George Beach, who sits on the Fundraising Committee, and attended by a privileged group of 25 Fruiterers, who were treated to an excellent lunch, some great conversation and most pertinently, an intimate stroll through the stories of Peter's life and career in the London wholesale markets.

The afternoon was compered by Liveryman Tommy Leighton, who was little more than another fascinated guest as Peter regaled the room with his recollections and tales of almost 60 years in and around the fruit and vegetable trade. He recounted his journey from a happy childhood with a father who was a senior fruit inspector and mother whose own father was a "Covent Garden man", through a long and successful career as a wholesaler, to his current position as distinguished archivist for the Fruiterers.

He began working in the old Covent Garden in 1960, for British & Brazilian, at a time when the big retail names of the future, Tesco, Sainsbury's and Waitrose, were just another daily customer alongside the likes of F Meyers of Acton, G M Gerrards, Henry Solomons, Woolworth's, T Walton and Lyons Tea Rooms. Forty-eight years later, when he sold his own business – Peter Cooper (Fruit) Ltd, which he ran at Western International Market for 29 years, the wholesale market landscape had changed irrevocably.



*Fruiterer and Legend, Past Master Peter Cooper*

small pond" selling not just class I product but also "unloved" product that other traders may not have been capable of selling, but plenty of customers needed and wanted to buy. From selling fruit and veg to swan sanctuaries and pig farms, to encountering customers who could find very good uses for perfectly safe product that had been damaged in some way, Peter developed a knack and a reputation for finding a home for various grades of product. And as supermarkets began to increase their specifications and very good quality rejected product began to appear in greater abundance, he found that his chosen path was even more relevant.

"My terms of trading were always made clear to the customer," laughed Peter. "In this life, one thing counts in the bank: large amounts! In the Lord we trust. The others pay cash, so 'No Credit'."

Peter has been retired for 15 years and was Master of the Fruiterers in 2014, a year which he looks back on with immense satisfaction and pride. He gives huge amounts of his time and wisdom to the Company and he was a very worthy first legend.

Since retirement, Peter's friends, relations and old colleagues have often asked him if he misses the market. "The truth is that I do not miss the market as such, with the hard work and anti-social hours," he said, "but I do miss the characters and the colourful way of life, which I thoroughly enjoyed."



*An after-lunch drink to reflect*

Peter recalled the year he spent in France as a time when he not only learned French and how the trade worked for a supplier on the other side of the Channel, but also a fact that held him good stead thereafter: "It was not always the exporter that was at fault!". Having established many first-class contacts in France, his main aim on setting up his own business was to sell "the very best French produce". After about three months trading as Peter Cooper (Fruit) Ltd, he recalled "I went to work in my usual optimistic mood and did not sell a single package, which brought about the reality that perhaps I should change course a little. I was only making wages, but the idea of working for yourself was to make money!"

From that point onwards, Peter's focus changed and with both luck and excellent judgement he became a "big fish in a



*Liveryman George Bray won the raffle and a marvellous fruit hamper donated by Jai Thakrar of Jalaram Fruit*



# Shotgun start adds to annual golf day fun

The 2023 Fruiterers' Golf Day was a huge success. For the first time, 18 teams registered and the introduction of a shotgun start enabled all teams to start and finish at the same time.

Kingswood Golf Club has been a

great supporter and host of our golf day for many years and this year was no exception, The course was presented in excellent condition and the lunch was, as always, outstanding, reports Golf Society Chairman Ian Waller.

The prizes were presented by the Master and, as always, hotly contested:

- The Fruiterers Cup, contested by members of the Livery, was won by Dr Brendon Conry, with Professor Stephen Challacombe runner-up.

- First place in the competition for guests went to Peter Durose, who edged the Master's brother Richard Hancock into second place.

- The David Hohnen Memorial Trophy, which is played for by the ladies section of the society, was presented to Belinda Harvey and Anna O'Neil was runner-up.
- The Andrew Poulton & Tommy Hilliard Memorial Trophy is a team prize introduced to honour the outstanding work and support over many years to the continued running of the Golf Day by both Andrew and Tommy. The winning team was Peter Durose, Andrew Sharp, David Pratt and Steve Maxwell.

Thanks to OrchardWorld for sponsoring the all-important Halfway Hut and The Berry Specialists Ltd for sponsoring the table wine at lunch. Importantly, more than £1,200 pounds was raised for the Livery's charitable efforts.



*Belinda Harvey – Winner of the David Hohnen Memorial Cup*



*Dr Brendon Conry – Winner, The Fruiterers Cup*

## An enjoyable day on the lawns

In June, the Fruiterers took part in a Croquet Day organised by the Company of Glovers, which was held at Southwick near Brighton. It has some of the best lawns in the country.

Eighteen Livery Companies took part, with 32 teams. The event was divided into two competitions, with both of the Fruiterers' teams in the upper competition – The Glovers Cup. Every team played six games of 45 minutes and the cup was won by the

Leathersellers. The Fruiterers' A team (Henry and Heather Bryant) came 4th and the Fruiterers' B team (Chris Newenham and John Hinchliff) came 7th of the 16 teams.

The Glovers hosted a most enjoyable day and our teams' thanks goes to them and the Sussex County Croquet Club who fed us so well. Henry hopes that more of our Liverymen can be persuaded to take part in future years; promising that you wouldn't regret it!



*John, Chris, Heather and Past Master Henry*

## Fruiterers amongst top guns

The 2023 Inter-Livery Clay Shoot was held at a new venue – West London Shooting School on 17th-18th May. The competition course was significantly more challenging than the one set in previous years at the Holland and Holland Shooting ground.

There were 126 teams overall and the Fruiterers entered three, namely Apples, Pears and Cherries. As usual, our representatives punched well above their weight against very stiff competition and the Worshipful Company of Fruiterers did not go away empty handed; we had a top 10 women's gun finisher and the Apples took away one

of the prizes on the day, as second-day Flush winners.

Apples finished 13th overall, Pears came 29th and Cherries 87th. Our highlights were:

- Ben Place (Pears) being placed 41st of the 504 individual guns, for which he won the Fruiterers High Gun and duly became the first to be presented with the Liveryman Stephen Hyam Chalice for Fruiterers High Gun.
- Caroline Hulland (Pears) was placed in the top-10 women guns.
- Nick Reynolds (Cherries) placed 55th and was the Chalice runner-up.
- Stephen Hyam (Apples and Fruiter-



ers Captain) placed 65th and Renter Warden George Smith (Apples) was 81st.

Full results can be found at <https://www.interliveryshoot.com/results-2023>

Once again, a fabulous event was enjoyed by all and a significant amount of money was raised in aid of various charities.



## Island bike ride nets impressive charity sum

Our Master tells the tale of the Isle of Wight Charity Bike ride he and six Liverymen took on in June, raising to date in excess of £21,000 for City Harvest.

The alarm rang at 4.45am on the 22nd of June. Urgggh. Padded lycra shorts, a tight-fitting lycra top, trainers and 2-litres of water await me as I hurriedly chuck the bike in the car and head for the 06.30 train from Guildford to Portsmouth Harbour. I have a kit check on the train – pump, spare inner tubes, electrolytes, cash (might need a taxi), and a credit card. As we pass Petersfield the adrenaline and butterflies just start to tingle as my brain begins to realise we are going to be cycling most of the day.

My six smiling fellow cyclists are all on time as we board the ferry to Ryde. They are George Beach, Tony Reynolds, Pete Osborne, Charlie Hodges, Elliott Porter and Andy Banks. It's a nice distraction to do these things with friends, but there is a clear sense of pre-match nerves. It's a speedy 20-minute crossing to Ryde pier past the famous forts of the Eastern Solent. As we arrive our friendly taxi driver takes our backpacks directly to the hotel after we have applied the requisite sunscreen and cyclists' balm for the day. Now it really is man and bike versus the day's terrain ahead!

We set out at a steady pace taking the southerly route towards Bembridge. I don't remember it being so hilly so early on, but it's a good warm up and

after half an hour we settle into the pace and the ride truly begins. The fitter riders make the pace while I settle near the back under the pretence of helping other riders. Before we know it, we have passed Chale and have the Needles Headland in our sites. The south westerly road is fast and flat, and we are lucky there is not much wind. The views are outstanding. Morale is high and we eat up mileage before the big climb ahead at Freshwater Bay.

In Freshwater Bay we are greeted by Daniella, a colleague from the Tomato Stall, friends of George Beach. She brings cold drinks, snacks and bananas, which we enjoy on the beach under a pristine blue sky. Why don't we stop here for the day we all think?..... the answer of course is that it's still 30km to the lunch stop, but we've done 50km already and can feel it.

Very quickly we fly through Yarmouth before making our way across the Northwest of the island to Cowes for lunch. I always forget that the last hill into Cowes is a gift that keeps on giving just when the legs least need it. The lunch stop is at Cowes Yacht haven at the Pontoon Bar, which sits at the end of a glorious downhill run into the town. Two beers don't even touch the sides as we take on more carbs ahead of the shorter afternoon shift. The

rumour is some may even have had three and still didn't feel anything!

We had stopped for 90 minutes and soon realised how quickly we seize up. Those first few pedal turns and sitting back down in the seat are not pleasant. The great thing about our late lunch stop is that we have broken the back of the ride, and everything afterwards somehow feels achievable and within easy reach. It's a bit hilly in the stretch between East Cowes and Fishbourne but none of them are too long. Before long, Ryde pier is in our sites again; we have circumnavigated the island and just have a few kilometres to Seaview where a hot shower, bar and eventually bed await us.

There is an instant sense of elation on completing any endurance event and this is no different. We are all huffing and puffing quite a lot but a cold beer or two, a gin and tonic and a good meal settles our aches and pains. By 10.30pm we can't feel anything anymore, some are nodding off at the table while others don't know when to stop. It's time for bed!

We've all had a long but very rewarding day and happily the weather gods have been kind to us. As I shut my eyes I know that today we will have made some people's lives a bit better.

*City Harvest currently delivers food for around 10 million meals a year, which equates to 30,000 meals a day.*





## Obituaries

### Past Master Michael John Tanguy MBE 1935-2023

When Past Master Michael John Tanguy MBE became the first Guernsey man to be appointed Master of the Company, serving his year in 1996, seventeen years after he joined the Livery, he emphasised the importance of science and research in promoting horticulture as an industry.

That same year, he was made a Fellow of the Institute of Horticulture, where he followed another of his beliefs and served as Chair of the Education and Training Committee from 2000 to 2005. Effective education and training, said PM Tanguy, were essential to keep Britain at the forefront of his industry.

Born in 1935, he was one of the last living old boys of Les Vauxbelets College on Guernsey. A tribute by the island's Deputy Bailiff Jessica Roland said that his old school uniform is still hanging on the Headmaster's door at

Blanchelande College.

During a long and successful career, PM Tanguy served for 17 years on the Guernsey Tomato Marketing Board, 12 of them as Chairman. He also worked for spells in Scotland and Sussex, but returned to the Channel Islands in 1994, first as national account controller for Guernsey Central Marketing Ltd and then as general manager of Guernsey Flowers Ltd.

In 2001, he was appointed as a jurat and sat with great distinction on the judge's bench of Guernsey, bringing with him immense experience of life and commerce. Jurat Tanguy's other notable contributions to public and voluntary services included being Chairman of the Trustees of Les Cotils, of Les Bourgs Hospice, The Guernsey Alzheimer's Association and Le Platon Home. This led to him being awarded an MBE by Her Majesty Queen



Elizabeth II in 2013 and he continued to selflessly undertake charitable works until the final days of his life.

The tributes that poured in made it clear how much he was liked, admired and respected and how much Guernsey, in particular, will miss his presence.

The Deputy Bailiff said he was a "courteous, kind and caring man". PM Tanguy leaves his wife Elizabeth, their children, grandchildren and great grandchildren.

### Günter Schweinsberg 1930-2023

One of only five current overseas Fruiterers, Günter Schweinsberg, passed away peacefully at his home in Düsseldorf in the early hours of Friday 21st April, aged 93.

The fresh produce business journalist, publisher, and chairman of Fruitnet Media International entered the fresh produce trade more than 60 years ago, as a journalist at German trade weekly Fruchthandel Magazin, which was first published in 1916 and remains essential industry reading today. He became editor of Fruchthandel as the post-war economic boom turned Germany into Europe's largest consumer market. As the magazine's owner in the 1990s, he seized the opportunity of German reunification to build an even bigger business, most notably with the creation in Berlin of Fruit Logistica, which is now the world's leading fresh produce trade fair.

Günter was also one of the first in Europe to set up a trade marketing business for fresh produce. It helped growers – most notably in France,

Belgium, and Spain – to market their produce in Germany with the support of a wide range of consumer-facing press and PR activity.

His masterstroke was undoubtedly Fruit Logistica. It was born out of an annual, day-long trade event called Frische Forum, hosted by Fruchthandel in Berlin alongside Green Week, which for years was organised by Messe Berlin as a food and farming showcase for West Berliners. Günter's first idea was to bring all the fresh produce businesses into a single hall at Green Week. He then fought tirelessly to get Fruit Logistica off the ground. He worked his international network of contacts and encouraged them to take part and his timing was just right. Fruit Logistica took off and, as the event grew, it became a year-round enterprise for Fruchthandel in Düsseldorf and its sister publications in London.

The businesses in Düsseldorf and London merged to become Fruitnet Media International, with Günter as



chairman and major shareholder.

His lifetime of work in the fresh produce business brought wide recognition, most notably when he received the Order of Merit of the Federal Republic of Germany. He was also decorated by the French Ministry of Agriculture for his efforts to promote French fresh fruits and vegetables.

Günter is survived by his second wife Helga, his daughters Sabine and Anna, and his grandchildren Amy and Sebastian.

For a personal tribute by Liveryman Chris White, go to [fruitnet.com](http://fruitnet.com) and type Günter Schweinsberg into the search bar.



# Obituary

## Hon. Liveryman Reverend Canon Nigel Abbott 1937-2023

The Reverend Canon Nigel Abbott, who was our popular and distinguished Honorary Chaplain from 1990 to 2017, died in June at the age of 86.

Born in Newport, Shropshire in 1937, Nigel was a chorister at Christ Church Oxford from 1946 to 1951 and attended St Edward's High School in the city until 1956. He performed his National Service in the Royal Artillery, then attended Theological College, Bishop's College, Cheshunt, before becoming an Ordained Deacon in 1961 and Priest in 1962.

His first Curacy was in Northampton and he held various positions in the church around the UK, including Vicar of Coventry, member of General Synod and Provost of St Johns' Episcopal Cathedral, Oban, Argyll. By

the time he became the Honorary Chaplain of the Fruiterers, Nigel was Team Rector, Hemel Hempstead. He eventually retired to Ely in 2002.

In 2001, he had been admitted to the Freedom of the Company by redemption at the St Paul's Day Court and, in 2017, he was clothed as an Honorary Liveryman. Nigel was well known to all Fruiterers, as he attended many social events and tree plantings, as well as serving as President of the Company's Golf Society. He was renowned also for the extremely witty Graces he delivered before many a lunchtime or evening gathering during his 27 years as Honorary Chaplain.

He leaves Elizabeth and their adult children. Our current Honorary Chaplain, Thomas Woodhouse, had recently visited Nigel and Elizabeth,



had tea with them and marvelled at their garden, which features various trees planted for them by Past Master Will Sibley. The photo that accompanies this obituary is of that happy day.

Upper Warden Chris Bishop presented two students with Awards Council prizes for 2023 during the annual Fruit Focus event, in Kent.

Pictured here are, on left, Samantha Lyn, who won the Student Prize for her work with powdery mildew and, right, Cindayniah Godfrey, who won the David Hohnen Award, for her excellent work on Woolly Apple Aphid.

Each winner was presented with a certificate. Cindayniah also received a cheque for £2,500 and Samantha was given a cheque for £1,500. The PhD funding is drawn from the collaborative training partnership for fruit crop research.



### NEWSFLASH

Dr Clare Rider has been appointed Consultant Archivist, to support the Company's Archivist Peter Cooper. Dr Rider has had a long and distinguished career as an archivist and librarian, the latter part of which featured decades spent with The Honourable Society of the Inner Temple (1997-2008) and St George's Chapel, Windsor Castle (2008-18). In retirement, she is volunteer cataloguer for the Society of Antiquaries of London.

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