

LIVERY & FREEMAN

The following were clothed as Liverymen at the Court meeting on 10 March 2009:

Terence Clifford Court
Susan Elizabeth Kilpatrick OBE
Mark Richard Leggott
Karen Jayne Mercer
James Martyn Miles-Hobbs
Michael George More-Molyneux DL
Belinda Jane Young

The following were made Freemen by Redemption at the Court meeting on 10 March 2009:

Adrian Robert William Bell
 Proposed by H L Venters
 Seconded by D A Gomery
Melanie Hall MBE
 Proposed by P V Clarke
 Seconded by J S Beer OBE JP
Rear-Admiral Roger Charles Lane-Nott CB FIAgrE
 Proposed by Miss R S N Carne
 Seconded by P G Wynn
Charles Antony Strawson
 Proposed by P G Wynn
 Seconded by J D Courtney
Nigel Graeme Turton
 Proposed by Miss R S N Carne
 Seconded by R T Halhead

The following were clothed as Liverymen at the Court meeting on 2 June 2009:

Belinda Wendy Canham JP
Richard Francis Antony Pemberton
Robert Angus Jack Stovold
Lord Taylor of Holbeach CBE

The following were made Freemen by Redemption at the Court meeting on 2 June 2009:

Kate Elizabeth Russell Hall
 Proposed by M A R Webb
 Seconded by Professor J C Alliston
George Elphinstone Jessel
 Proposed by M C Foreman
 Seconded by C J Older
John William Pugh JP
 Proposed by R H B Malim
 Seconded by T A Copas
Michael John Rowe
 Proposed by P V Clarke
 Seconded by A P Dyke
Professor John Malcolm Stansfield MBE FRAGS
 Proposed by M E S Dart
 Seconded by J H Cossins CBE DL

The following were made Freemen by Redemption at the Court meeting on 6 October 2009:

Adrian Charles Parker Lott
 Proposed by Dr D Lott
 Seconded by W J Parker
Robert Metcalfe
 Proposed by R T Halhead
 Seconded by J A Sayers
Robert Guy Raimes
 Proposed by Professor J C Alliston
 Seconded by T A Copas
James Gerard Williams
 Proposed by Miss R S N Carne
 Seconded by R T Halhead

ELECTIONS TO COURT:

The following Liverymen joined the Court on 6 October 2009:
Thomas Henry Wheatley-Hubbard
Anthony William Dunn Pexton OBE
David John Hargreaves Bolton
John Kenneth Reynolds

CONGRATULATIONS TO:

Liveryman Rev Dr Stuart Burgess for the award of CBE in the Queen's Birthday Honours for public and voluntary service

EDITORS NOTE:

This Newsletter covers Company activities from 1st February 2009 until the Installation of the Master on 6th October 2009. Copy date for the Spring 2010 Newsletter is 1st February 2010. Will any Liverymen with copy please send it to me together with photographs by that date. E-mail: rosie.carne@yara.com or post to: Jacobite House, Sancton York YO43 4QX. *Thank you.*

CALENDAR OF EVENTS

2009

Saturday 14 November
 Lord Mayor's Show and Luncheon in Hall

Tuesday 1 December
 Court Meeting and Livery Luncheon in Hall

Wednesday 23 December
 Christmas Carols at the Barbican

2010

Monday 18 January
 Livery Banquet at The Mansion House

Tuesday 19 January
 City Food Lecture

Tuesday 16 February
 Pancake Race in Guildhall Yard

Tuesday 2 March
 Court Meeting and Livery Luncheon in Hall

Tuesday 27 April
 Agricultural Dinner

Tuesday 8 June
 Court Meeting and Livery Luncheon in Hall

Thursday 24 June
 City Election and Luncheon in Hall

Monday 28 June
 Summer Outing to Oxford

Wednesday 15 September
 Masters & Clerks Luncheon

Wednesday 29 September City Election and Luncheon in Hall

Tuesday 5 October
 Harvest Thanksgiving, Installation and Luncheon

OBITUARIES

It is with sadness and regret we announce the death of the following:

Liveryman Steven Charles Bullock of East Holme Farm, Maresfield, East Sussex. Died 27 March 2009. Clothed 1 March 1999.

The Worshipful Company of Farmers

Newsletter

Autumn 2009

Jeremy Courtney installed as Master of Farmers Company



The newly installed Master Jeremy Courtney, with Senior Warden Follett Balch and Junior Warden Peter Faulkner

Jeremy Courtney is the new Master – the 58th – of the Worshipful Company of Farmers. His installation took place immediately after the Company Service of Harvest Thanksgiving at St Bartholomew the Great, Smithfield, on 6 October, followed by lunch at the Haberdashers' Hall. Follett Balch and Peter Faulkner were installed as Senior and Junior Wardens respectively.

No one could be more appropriate than Jeremy Courtney to inherit the mantle of Company Master. An East Sussex farmer, few have done more to support the industry – particularly the milk and education sectors, including unstinting service on behalf of the Farmers Company since being Clothed as a Liveryman in 1995.

In partnership with his wife Anne, Jeremy lives at and runs 830-acre Crouch's Farm, East Hoathly, East Sussex, growing cereals, maize and grass and carrying 200 milking Friesians plus 150 followers. Together, they also run a commercial property

letting and management agency, stemming from the conversion of unused farm buildings into business units at Crouch's Farm back in the 1980s, from which 28 businesses now operate, with 600-plus workshops managed for other people.



Jeremy and Anne with their "girls"

Jeremy's CV boasts a list of prestigious appointments held, past and present, far too numerous to reproduce here. Suffice to mention, perhaps, his work as a Governor of both Plumpton College and St Bede's School. He is a Fellow of the Royal Agricultural Society of England and, of course, his support for and great

belief in the aims and objectives of the Worshipful Company of Farmers have meant so much to him.

"The maintenance and furtherance of these aims and objectives I see as being my main role during my year as Company Master," he says, "in particular the development of agricultural education and the promotion of a better understanding of the importance of farming in the economic life of the nation."

"The Company is in very good heart at the moment and I aim to keep it that way, to carry it forward by building on the work of others. In particular, I will build on our education policies and our links with the Duchy College, the Royal Agricultural College and Cranfield."

He has helped to raise funds on behalf of the Company. Jeremy has certainly done more than his part, financially, having completed in mid-September, with Follett Balch, a sponsored walk around 40 Livery Halls that raised some £6,000.00 on behalf of the Farmers Company Charitable Fund.

"We have a superb programme of events scheduled for the year ahead," he says. "This – along with the camaraderie of existing Liverymen and Freemen - can act as a great spur in getting new people to apply for admission to the Company."

Jeremy wanted, in particular, to highlight the Company Banquet at the Mansion House on 18 January, when the speaker will be Sir Tom Shebbeare, Director of the Prince of Wales Charities, and the Summer Outing to Christ Church, Oxford, on 28 June, which will include a look round the college and Christ Church cathedral and lunch in the Great Hall.

Liveryman Don Gomery



ADVANCED COURSE IN AGRICULTURAL BUSINESS MANAGEMENT

Course graduate from January 2008

"I would personally recommend the Worshipful Company of Farmers business course to anyone within the farming business".

Nick Padwick - Farmers Weekly's 2009 "Farmer of the year" tells us why...

I am a farmer's son from Hampshire who completed a one-year course studying Agriculture at Sparsholt College. Initially hoping to rejoin the family farm this did not materialise due to the farm being taken back in hand. I joined the Co-operative Group in 1988 as a tractor driver, starting in Hertfordshire and over a period of twenty years and three different estates progressed to manage the Co-operative Group's farm near Leicester.

The Stoughton Estate is a 2000 hectare arable business with three contracting farm businesses and four Farm Business Tenancies. Cropping wheat, oilseed rape and beans running alongside a large 10 year Countryside Stewardship scheme with educational access.

The Co-operative Group had allowed me to progress through their business and complete many training courses. I have always believed I could succeed despite my limited formal qualifications and when the possibility of attending the Worshipful Company of Farmer's business course was suggested I was delighted. This would give me a fantastic opportunity to progress myself further and satisfy my desire to extend my education. Allowing me to look at the way I run the business at Stoughton and implement changes to benefit the business now and in the future.

The process started when Lindsay Hargreaves, a past attendee of the course, nominated me, I then completed an application form and was invited for a short interview. I was accepted onto the course and a few weeks later received the information pack detailing the course and other attendees. Prior to attending the course I prepared some business notes about the Estate in case my farm was used as a case study.



The agenda was very full covering all aspects of running a successful farming business, including diversification, business opportunities and threats. The course was fairly intense after not sitting in a lecture room for twenty years, it was hard to become a student again and by Friday of the first week I felt completely exhausted and I think this applied to the whole group. My head was full of new information that I wanted to fully understand and a break at the weekend was very welcome and gave me time to take on that information.

The first week covered financial, budgeting/accounting, business law. The second and third weeks were a bit softer where we got to understand a bit about strategic planning, leadership skills, directorships, negotiation with media skills, and also working on case studies in teams. This involved stripping a team member's business apart looking at profitability, cash flow and the potential to evolve the business through newly acquired skills and the experience of other team members. At the end of this 10-hour process we prepared and presented our findings to the rest of the course members. The other course members then examined our assumptions, accuracy and potential for success given the new ideas put forward for that business.

This was a an incredibly enjoyable process where we learnt about ourselves and other members, course members were generous with the information divulged to us about their businesses and this honesty allowed for a more realistic approach to analysing the figures.

We had the opportunity to look at a local farm that had diversified into cheese production with milk from their organic dairy herd. It was great to see how an idea had been turned into reality with passion and enthusiasm for cheese. Thus making for a successful business for future generations.

The days were full with course material and most evenings we had a formal dinner with a guest speaker from different parts of the farming and countryside community. We were then given the opportunity to ask questions about the specialist area that had been spoken about. A few evenings after that were spent completing case studies and preparing for the next day's lecture, a 14-16 hour day not unheard of.

This allowed us to get closer to our colleagues on the course to form good relationships that will hopefully last the rest of our careers.

To summarise I felt that the 58th course for me was valuable in understanding how other businesses work, to give me a wider perspective on other sectors within the farming community and how they all interlink and potentially how these may affect my business, from grain traders to bank managers, to become less blinkered and also the vast difference between running a business as part of a large corporation compared to an independent, family business.

I would personally recommend the Worshipful Company of Farmers business course to anyone within the farming business. I found it a challenging but extremely rewarding three weeks where I met and formed relationships with twenty other like-minded people in the agricultural sector. This has enabled me to go forward with confidence.

Freeman Nick Padwick

Formalising Our Educational Arrangements

Letters of understanding were signed at the June Lunch between the Company and the Royal Agricultural College and Duchy College



The Master with Professor Chris Gaskell, Principal of the Royal Agricultural College



The Master with Court Assistant Jeff Beer Chairman of Education, Liveryman Andrew Counsell Principal of Duchy College, and Liveryman Richard Soffe Head of the Rural Business School and Director of the Challenge of Rural Leadership Course

10 MARCH LUNCHEON

Valued Support For Agricultural Education

Chris Moody OBE, Principal of Moulton College surprised the audience by announcing the college has more agricultural students today than ever before!

He stressed that training is a challenge for our industry as we have seen the number of land based colleges reduce from 42 to 17 since 1990. He described

Moulton College, telling us it has 8,000 students and a turnover of £26 million.

He praised the Company for its valued support for Agricultural Education through our courses and travel scholarships, but he challenged us that we were not well known in the industry and should widely advertise all that we do.

2 JUNE LUNCHEON:

Interest Growing In Herbs And Salads

Reading Graduate Joe Cottingham outlined his career path to date which involved gaining experience as a grower in Spain before being 'head hunted' by Watts Farms in Kent, to be farm manager of their 220 acres of green vegetables.

Since joining the farming operation, the cropping has changed to producing more than 35 different crops of salad leaves, stir fry mixes and fresh herbs grown for ASDA and under the Watts Farm brand. The acreage has expanded to 1,000 acres on seven sites employing 125 people with new techniques adopted like mulching and the use of tunnels to extend the growing season.

Joe followed his inspirational talk with a generous distribution of his bagged salad leaves and herbs to the captivated audience! No one was surprised to hear that Joe was named as UK Young Grower of the Year in 2008.



The Master with Joe Cottingham



THE AGRICULTURAL LECTURE - 28 APRIL

A Hungry World By 2050 ...

Yes, indeed, a hungry world. That was the clear message given by guest speaker Professor Robert Watson at this year's most enjoyable agricultural dinner held at the beautiful Butchers' Hall, a late move from Farmers and Fletchers due to the huge demand for seats. Butchers' Hall allowed us seating capacity of 156 as opposed to 120, enabling a full house of liverymen and friends, old and new, to meet, converse and generally enjoy the occasion and listen attentively to the words of Professor Watson, Chief Scientific Officer for DEFRA and who had previously held senior appointments at The White House, NASA and the World Bank.

Professor Watson's opening statement was to say how vitally important agriculture and food production now are, more so than at any time since the Second World War. One billion hungry people in the world, 25% of the Indian continent suffering from malnutrition and a climate change issue that has led to extensification, loss of biodiversity, heavy tillage, wide-spread irrigation and soil erosion. An unsustainable situation and the challenge? Reduction of our carbon footprint versus a global increase in food production.

Thirty percent of greenhouse gases, claims the Professor, have resulted from the wider agricultural sector including reduction of rain forests, with increased levels of nitrous oxide caused via increased levels of fertiliser and methane, although he makes clear that this is not so much an issue in the UK, more so in the developing countries of the world.

"A wise farmer does not waste" he says and promotes the efficient and intelligent use of fertilisers to avoid potential problems of water contamination or 'dead water', as he puts it.

Professor Watson commented on better returns in recent months and higher prices paid, based on increased demand, especially for meat. Does he see that as a 'blip' he says? No - higher prices have been driven by increased demand, coupled with a poor harvest in the United States and a trend in much of the southern hemisphere to move from food production to bio-ethanol. A trend, he thinks, that will continue as we strive to feed an ever-increasing

human population. World grain yields are not keeping pace with demand, but increasing production brings with it many challenges. How do we seek to effectively double food production over the next 40 years, keep products nutritious and 'clean', make more food available and cheaper for the customer and at the same time build in sufficient profit for the farmer? Not to forget meeting increasing food safety standards and ensuring production remains environmentally friendly.

Three key issues, says Professor Watson, will affect food production in the short to medium term - water, climate and energy. Essential to production will be water - 70% of fresh water across the world is used in the agricultural sector at present - and its continued availability, which will be one of the biggest challenges facing the world in years to come. Energy - will second and third generation bio-fuel production be able to meet the world's soaring energy demands? Climate change, of course, is debated on a day-to-day basis and rarely out of the news, but crop trends will be directly linked to climatic means and variability's in temperature and rainfall; consequently varying yields and difficult to forecast. We can expect more evaporation, drier soil conditions, more floods and more droughts, resulting in longer growing seasons in the UK in future years.

Expect also from the UK, he says, higher incidence of pests in crops, new diseases in animals and more damage from storms. Possibly the introduction of a whole series of new diseases, for example, bluetongue virus, and variant strains, avian flu, African horse sickness and so it goes on. Many of which are likely to become endemic.

Then, says the Professor, there is the huge wastage of food as he explained that 30-40% of food produced globally never actually reaches its market whereas 30-40% of food that does reach the market is wasted, either on our plates or in the supermarket.

He firmly believes that we can potentially produce enough with current technologies, but to do so we must increase efficiency of production, not necessarily here but particularly in developing parts of the world. As an

example, maize will currently average 8-10 tons per acre in Europe, 4 tons in Asia but only 1 ton in Africa.

Professor Watson also spent time speaking on genetically modified food. "The jury is out on GMs" he said, but he told us he personally doesn't believe GMs are harmful to humans, but he did accept the political sensitivity of the debate. When he served in The White House, he said, facts were always of great importance, but perception was of even greater importance.

He had come across varying differences of opinion on GMs in England, Wales and Scotland but felt strongly that we need many more protected field trials, not ones easily 'trashed'. He felt also that public trust was crucial. We should ensure all GM debate is kept totally transparent and aboveboard and, as with other areas of industry, clear labelling is all important.

In summary, Professor Watson wanted coordination of food research involving all interested parties, especially the private sector. We should identify clearly and research the priorities, and ensure adequate funding to achieve that.

The many facts, figures and statistics extended to the audience resulted in a number of questions - one in relation to one of the most volatile debates in the cattle industry - the ongoing problem with bovine TB. Proposed as a problem 'crippling the industry and a complete waste of resources', Professor Watson in answer contended the problem existed on too wide a scale geographically and the proposal of cattle vaccination and/or badger cull should "be taken in context".

Accepting the whole issue of BTV was highly contentious, he did state, with true diplomatic expertise, that he both could and, indeed, could not support the culling of badgers, based on the practicalities, logistics, costs and political feeling.

Professor Watson's closing comments to a packed house were, however, the realisation that there are an awful lot of people out there who do, and will, need feeding and he felt that the many points he made relating to food security, water supply and environmental sustainability were serious issues, worthy of prolonged debate and should be placed high above the politics of the day.

Liveryman Howard Venters

MILITARY AFFILIATIONS

HMS YORK Update

Local members of The Worshipful Company of Farmers were honoured to be invited onboard to attend the Service of Rededication for HMS York and present our Leadership Trophy whilst she was in Hull. They then joined the Ships Company as they exercised their 'rite' to visit York as they have the Freedom of the City.

Lieutenant Commander Royal Navy, Marine Engineer Officer George Adams has filed this report:

"It has been a busy few months for HMS York since she emerged from Refit earlier this year. The Portsmouth based Type 42 destroyer has paid visits to various ports, taken part in an international exercise, hosted Principal Warfare Officer sea training and is now undertaking an 8 week Basic Operational Sea Training (BOST) package in Devonport.

YORK arrived alongside in Hull early on Friday 5 June to complete preparations for both her Rededication back into the Fleet and to exercise the ship's company's 'Rite to the Freedom of the City of York'. Unfortunately, the Rededication Ceremony was held in the hangar due to the inclement weather, but this did not dampen spirits. It was attended by selected members of the ship's company, the Lord Mayor of York, Councillor John Galvin, and the Deputy Lord Mayor of Hull, Councillor David Gemmell OBE. Other VIPs included Commodore Paul Sutermeister and the Chaplain of the Fleet, The Venerable John Green and members of the Worshipful Company of Farmers including Past Master Tom Copas and Clerk Colonel David King OBE. The Rededication cake was cut by Mrs Leonie Staley, wife of YORK's Commanding Officer, Cdr Simon Staley RN, and Able Seaman Benn Sievwright, the youngest member of YORK's ship's company. In conjunction with the Rededication, the Worshipful Company of Farmers-one of the ship's many affiliations- presented their award for Excellence in Leadership. Recipient of the award, a magnificent sterling silver jug, was WO1 David Smith, the ship's Executive Warrant Officer.



HMS YORK about to launch her Lynx helicopter with the Russian ship Sovremeny in the background.



Warrant Officer 1st Class David Smith receiving The Leadership Trophy from Past Master Tom Copas.

The Freedom of the City of York followed the rededication ceremony. This is an ancient rite whereby the ship's company are given permission by the City to march through the streets with "swords drawn, bayonets fixed, colours flying and bands playing". Especially reserved seats outside York Minster gave our guests- including Liverymen from the Worshipful Company- a grandstand view of the parade and welcome to the City of York. A most enjoyable weekend was had by all.

HMS York then proceeded to Antwerp for a relaxing weekend in the picturesque city on the River Scheldt. The river passage was some 60 miles and took 4 hours. On the morning of sailing the opposite bank of the river could not be seen through the fog. Fortunately the weather improved and, with favourable reports from further down river, York sailed for Portsmouth; a passage that took only 9 hours. Arrival in Portsmouth allowed the ship to embark her flight and she sailed to take part in FRUKUS 09.

FRUKUS is a combined French, Russian, UK, US exercise that takes place annually. This year it was hosted by the French Navy at Brest. Participating units (French ship Tourville, Russian destroyer Sovremeny, the USS Klackring) took part in anti-piracy exercises in the Bay of Biscay, which remained calm with excellent weather throughout.

Returning to Portsmouth for a short weekend, HMS York embarked members of the current Principal Warfare Officers' (PWO) Course from HMS Collingwood. An intensive week of warfare serials ensued and were delivered by a ship's company that were still going through regeneration following refit.

HMS York spent July and half of August back in her home port completing a three week maintenance and repair period and taking summer leave. The ship hosted a Families Day in August and has now completed her post-refit regeneration. BOST has taken the ship and her crew to level where she can operate any where in the world, able to undertake any tasking assigned to her. The ship's final inspection was at the end of October and, following a few weeks in Portsmouth preparing, she will deploy to the Falkland Islands where she will take up duties as the Atlantic Patrol Tasking (South), relieving HMS Gloucester".

George Adams
Lieutenant Commander Royal Navy
Marine Engineer Officer
HMS YORK, BFPO 430

HMS YORK's web pages can be viewed at: <http://www.royalnavy.mod.uk/operations-and-support/surface-fleet/type-42-destroyers/hms-york/>



Plant Sculptures



Waddesdon Manor



Pre- dinner drinks in the garden

THE SUMMER OUTING

French Architecture, Priceless Art, Fabulous Gardens, Wine Tasting Dinner And Cracking The Enigma Code!

The Master and Susan put on a splendid two day package together for this years summer outing on the 8th and 9th July. For some of us it started the evening before with dinner at Hartwell House – one of only three National Trust hotels in the country. What a setting – and what a convivial evening!

The outing “proper” started with coffee in the Servants’ Hall at Waddesdon Manor where Pippa Shirley gave us all an overview of our day. Not necessarily in the same order we were going to be indulged in a viewing of the ground floor of the house and the priceless Rothschild collection, a cellar tour with a wine tasting, lunch back in the Servants’ Hall, a tour of the gardens, and a presentation giving the background of the Rothschild history and of Waddesdon Manor.

Prior to that I think we had all experienced a “wow” factor. Walking round the corner of the car park to the manor – did we really expect to see a French Loire Chateau in the middle of the Vale of Aylesbury? – but that is what it is. I am sure we all know something of the Rothschild dynasty that in the middle of the 19th Century had major influences in banking sectors in London, Paris, Naples, Vienna and Frankfurt – as well as their vineyards in France – and now beyond. We however were going to learn a little more.

Waddesdon Manor was built by Baron Ferdinand de Rothschild between 1874 and 1889 – the main part of the house being completed in six years – and it is one of 5 Rothschild houses in the Vale of Aylesbury. It was built to house Ferdinand’s outstanding collection of art treasures – furniture, porcelain and paintings.

Suzanne Read gave us a comprehensive tour. Built during the depression and no doubt picked up for a pittance it initially caused hostility with the local farmers and landowners - but it’s amazing what a few invites for shooting and tea can do! The house was built as a pure indulgence. It was never a family home but used for weekend house parties entertaining Royalty and the Great and Good. I think an invite would be something not to turn down!! All kinds of little titbits were fed to us about the procedures for the weekend - where and when one would be at various times of the day and night! Ladies had breakfast in bed. Gentlemen took theirs in the breakfast room - where they were not only offered English breakfast, Earl Grey or Assam tea - but also Jersey, Guernsey or Ayrshire milk - all from the dairy on the estate. The house was bequeathed to the National Trust in 1957 - although some of the surviving family members still have some say in what happens. At first the NT did not want such a Victorian Monstrosity - until they saw the contents!

Next came a wine cellar tour and tasting. Peter Tomkinson ably gave us a brief history of the Rothschild vineyards – Lafitte and Mouton being the notable labels. Although wine is available for purchase the collection in the cellar is the present Baron’s personal one – in one of the vaults (yes just one!) it was estimated the wine was worth between £7 and £10 million. A volatile commodity but a lucrative one. One jeroboam of 1945 Grand Cru Pauillac was estimated to be worth over £26000! Let’s just hope it’s not corked when opened! Unfortunately we were not allowed to taste but we were offered a tasting of the Rothschild vineyards in Chile – a 2007 Los Vascos Sauvignon Blanc and a 2005 Los Vascos Grand Reserve Cabernet Sauvignon. Both slipped down nicely before lunch back in the Servants’ Hall.

The afternoon involved a garden tour - they are magnificent - the aviary is outstanding. Jacob Rothschild takes a personal interest - there are some very interesting plant sculptures which look splendid although they would be incongruous in a normal garden.

After bending plastic in the shop we returned to our hotel before returning to the Dairy for a wonderful wine tasting dinner. The weather was kind to us and we wandered through the gardens and by the lake sipping rosé champagne or Pimms before a superb dinner where of course we had Aylesbury duck.

Ben Howkins - advisor to Jacob Rothschild and the man responsible for establishing the collection in the cellar - tried to educate us on the various wines we sampled. It was a very jolly affair as we were amply topped up with the house wines as well as the ones offered for tasting. There was so much to take in - but usually one thing stands out and that was about letting wine breath – even if it is supermarket plonk. Decanting is the key – even pouring wine from one glass to another softens it – try it it works (I had great fun the following evening at my goddaughters graduation party asking for extra glasses and getting all her mates to do it - I proved the point although the tablecloth suffered somewhat!).



Day 2 was spent at Bletchley. If we thought we had been given lots of information yesterday, today was mind boggling. I think we all have a little knowledge of the cracking of the Enigma Code which enabled us to “beat” the Germans.

As well as the Enigma machine there was the Bombe machine and of course Colossus – the worlds first computer which was built at Bletchley Park. At one time there were more than 10,000 people employed at Bletchley – mainly women – doing laborious number-crunching jobs – Churchill referred to them as the Golden Geese that never cackled. They told their family they had office jobs. The locals thought Bletchley was the local loonie bin – very few knew what was really going on. To this day those who worked there rarely cackle! The Enigma machine looks a bit like a typewriter with 26 keys. Numbers have to be spelt out as words. After that I got a bit lost over the code breaking! But to put it into perspective to win the lottery with 6 balls you have a 1 in 14 million chance of getting the sequence right. The Enigma machine’s chance of cracking the codes was 1 in 156 million million!



One of the Bletchley Park huts

What was so interesting as well was the history of Bletchley. When war was looming Admiral Sinclair of MI6 and head of the Code and Deciphering school was looking for a site to relocate to outside London and he found Bletchley. Why Bletchley? Only 1 hour from London on the train (1 hour 10 minutes today), good road communications via the A4 and it was about half way between Oxford and Cambridge – from where to recruit “bright young things”. Sadly the war office had no budget for the move – so Admiral Sinclair bought it out of his own pocket for £8000. After the war code breaking moved to Cheltenham and the GPO took over the site, letting it fall into total disrepair, but now the Bletchley Park Trust is restoring it. It is said that the work carried out at Bletchley shortened the war by 18 months and even the Germans are thankful for this – the next nuclear target was Berlin. Over a sandwich lunch our clerk Colonel David King gave us a talk on intelligence in the Cold War but as it was under Chatham House Rules I guess that is as much as I can say!

What a diverse couple of days – from the opulence of Waddesdon to the realities of war. Thank you so much to the Master and Susan and to David for telling his story – or at least the bits he wanted to.

Liveryman Jill Willows



Sponsored Walk 17th September



Our Master and Senior Warden with the other "walkers" outside our Hall

Jeremy Courtney, then Senior Warden, suggested I join him in the now annual City walk around the 39 City Livery Halls. Very well organised by the Worshipful Company of Environmental Cleaners, the walk raises money for the Lord Mayor's charities. It is also an opportunity for participants to seek support for their own causes and we sought sponsorship for the Farmers Company's Charitable Funds and our educational courses. We received great support from many quarters and the Livery in particular responded very generously. However to justify that support we had to complete the course!

Some 40 Masters, Wardens and Liverymen gathered at Armourers Hall, appropriately gowned and capped, for briefing, coffee and a bacon roll. The main message was 'keep up!' Guiding a group of forty people through the City streets and alleys is not an easy task and the need for this was quickly apparent. Perhaps we should provide a shepherd and dog for next year?!

We headed first north and west into the area south of the old Smithfield Market. After ticking off the first eight halls we arrived at Farmers and Fletchers where Jeremy and I stood proudly for the photo as one of the minority of Companies having their own hall. We led a rousing chorus of 'The Farmers

Boy' putting the assembled group into good heart for the next sections before lunch.

Time did not allow us inside all halls but the arranged stops for water, coffee and comfort breaks allowed us to see inside some very interesting buildings. Heading south from St Paul's we were ahead of programme. The Master Architect suggested we visit an exhibition of designs for a 'development' to replace London Bridge. Architectural flights of fancy had been let loose but most of us preferred the bridge as it is and were glad it was just a competition.

Lunch hosted at Bakers Hall gave further opportunity for conversation with new found friends and perhaps one more glass of wine than was prudent with a long way still to go! This proved more the case when after lunch we were invited to a glass of champagne at Painter Stainers and another at Vintners Hall.

Across London Bridge to the Glaziers –the only Hall south of the river but qualifying since that area was originally within the City boundary- then back over the river and along the embankment to the Master Mariners. Their ship appears to be moored beyond Temple Steps –the City boundary- but we were assured the bow anchor is well upstream and firmly planted in the City of London.

It seemed much further back into the City proper - perhaps the earlier refreshment taking its toll? For whatever reason we more slowly wound our way back through alleys and lanes picking up the remaining Halls and finally arrived back at Armourers Hall just a few minutes behind schedule.

A fascinating day, blessed with dry weather and whilst tiring –those gowns are quite heavy- it would have been worse in rain as we both knew from last years Lord Mayor's show!

Jeremy and I would like to thank all those who sponsored us. You were splendidly generous and the £6,000 raised will make a real difference to our educational charitable funds.

Follett Balch-Senior Warden

The 2009 Worshipful Company of Farmers Pancake Race Team



Full marks for trying but not winners this year were Liveryman Belinda Young, Victoria Hargreaves, The Master and Court Assistant Lindsay Hargreaves.

Sechseläuten in Zurich

"Fancy a weekend in Zurich?" asked Past Master Copas, "A good idea" I replied "especially at the end of April with not much else going on". Tom Copas had forged a connection with one of the 26 Zurich Guilds; the oldest dating from 1336 related to specific trades, whilst the modern Guilds related to suburbs of Zurich.

The Schwamendingen Guild founded in 1975 relates to that district although appropriately for us their costume represents a Sunday outfit of Zurich farmers between 1750 and 1800.

Sechseläuten translates as six bells and it is a celebration of the end of winter when the working day is extended to 6.p.m and the change is marked by the celebration of Sechseläuten.

We were made extraordinarily welcome by the Guild Master, Carlo Hächler and all the Guild members. The highlight of the celebrations is the procession on the Monday. Tom and I were instructed to report to the hostelry in Schwamendingen at 9.a.m where we were dressed in green and red cloaks with tri-corn hats. The drinking started now! We caught a specially chartered tram to the City centre and to the Guild Hall where we enjoyed lunch, more drinking and speeches. Past Master Copas made a speech and a presentation to the Guild Master which was very well received. I can say this because it was the only speech in English and therefore the only one that I understood.

All of the Guilds then processed through the streets of Zurich in front of large crowds. Each Guild is preceded by its marching band and followed by its float which in our case was a large replica of a water mill pulled by a team of five horses. We were also accompanied by a hand cart on which was a large barrel of wine from which our glasses were regularly refuelled.

Ladies in the crowd who recognise or take a fancy to one of the processing members of the Guild, rush forward to give them a flower and are rewarded with a kiss. The most successful member of "our" Guild was a dentist and I do not know what to read in to that.



View of Zurich

Altogether about 500 horses take part in Sechseläuten. Our guild was towards the back of the procession and in such circumstances one is very aware that many horses have already passed along the street.

The climax of the procession is a special field where a giant bonfire is lit; on top of the bonfire is a snowman which is full of explosives. Each Guild in turn dispatches a team of horsemen in costume to ride three times around the bonfire. At the start they are merely riding around a bonfire with flames and smoke, but when the snowman starts to explode, the bangs are tremendous and I subsequently learned that the horses are sedated for the occasion.

Everyone is watching the time because if the head of the snowman explodes in less than 20 minutes from the lighting of the fire, it will be a good summer. This year it exploded in exactly 13 minutes.

We processed back to our Hall, ate some more and drank some more before processing behind our marching band to three other Guild Halls. Every Guild visits three other Guilds and the streets of Zurich are a confusion of Guild members following their marching bands. At each Hall a representative of the visiting Guild addresses the

home Guild Master or to be more exact, harangues him. This takes about 20 minutes and the Guild Master takes about 15 minutes to reply. It was all in German but we had been greeted with a glass of wine which enhanced our enjoyment if not our understanding of what was being said. Sufficient members of the Guild spoke good English and were able to summarise for us.

Having visited three Guild Halls we returned to our own Hall where we were visited by another Guild who harangued "our" Master for about half an hour.

Sechseläuten is an extraordinary event and the Guilds of Zurich have quite a lot in common with our own Livery Companies. Several of the Guilds have well established connections with Livery Companies and Tom Copas and I consider that our Livery should decide how to return the hospitality of Zunft Schwamendingen; the Lord Mayor's show would be a good opportunity.

Peter Faulkner- Junior Warden



Henman Study To The Solomon Islands



Pig Farm in Honiara, Guadalcanal Island

Sophie Hope from RAC Cirencester (where she is on the Masters course in International Rural Development having achieved a 2:1 from Durham in Anthropology with Geography) received a 2009 Henman Award. She has taken seriously the Chairman's request for a report which will follow and as the committee requested agreed to give a presentation in College during the new academic year to publicise the Award. Her family business is pig and poultry farming in Gloucestershire.

Here is a short report of her experience and findings:

85% of the population of the Solomon Islands practices subsistence farming with over 75% of families owning no more than one pig and the odd scavenging chicken. These animals are only eaten at feasts, almost never sold and are generally only traded in a reciprocal way with fellow villagers, family members or 'Wantoks' (literally translated as 'One Talk'; a Wantok is someone who speaks the same language, a family member, friend or even stranger who one is obliged to help in times of need). This system, on the surface, seems a good one, and certainly would have been in past times but is a barrier to commercial development.

However, there were some larger scale farms ranging from 4 to 15 sows, and on

these farms you could recognise some of the aspects of pig farming that are more known to use with breeding, fattening for a purpose, but meat consumption for many islanders is a new concept, especially the purchase of prepared meat in a shop, and it is expensive.

There are, however, no certified slaughtering facilities. This is all carried out on the farms, and this needs to be addressed.

Most of the focus on the island of Malaita seemed to be on improving pig production; however, there seems to be a lot of potential to be unlocked in the poultry industry. I was only taken to one broiler farm on Malaita.

The main constraints to the expansion of the pig and poultry sectors that I noted were:



Village on Malaita Island

- The cost of feed - The Solomon Islands does not have its own feed mill and concentrate is imported from PNG and Australia
- Poor government coordination and lack of funds
- Funding and training
- Transport costs
- Husbandry techniques
- Infrastructure (roads are virtually non-existent over most of the Solomons)
- Waste management (most is just washed into the bush or the sea)
- Lack of processing facilities.

I then spent some time in Honiara, on the island of Guadalcanal. There I met the Director of Livestock for the whole of the Solomon Islands. One of his associates showed me round some farms in the area, including a very high tech farm run by the Taiwanese Technical Mission. This was like the farming we see in developed countries. Although it is designed to be a demonstration farm I am worried that it will saturate the market entirely as they want to expand so as to own several hundred sows which are far bigger than any of the farms on the Solomon's. The biggest farm I had seen probably had about 40 sows. Its expensive and high tech methods are unlikely to be viable in the Solomon's for some time yet.

"I would like to thank you again for helping me to carry this research out. It was certainly an experience I will never forget and was extremely beneficial, not only to my course, but to my future career and family farm".

Sophie Hope

"The Worshipful Company must be applauded for supporting the Surrey Docks Farm".



The new mobile farm

Ian Pigott who has been hugely involved in the success of LEAF's "Open Farm Sunday" initiative visited Surrey Docks Farm with Liveryman Jill Willows and sent this report:

"The contrast could not have been more stark. A glorious autumn day; on one side of the river, pigs troughing in the mud, sheep taking shade in the orchard amongst the apiary, and cattle braying in their yard. On the other, towering skyscrapers in Canary Wharf bustling with Merchant Bankers.

I was very fortunate to be a guest of the Worshipful Company not only to see the contribution that the Livery Company is making to Surrey Docks Farm (see <http://surreydocksfarm.org.uk>) but also to be humbled by the tireless efforts of the eight staff. Annually they welcome around 20,000 inner city children and adults to their 2.3 acre farm in the heart of London's docklands.

This City Farm, (one of 15 in London and 49 in the country as a whole) has blessed Surrey Dock for 24 years. Teaching children how to make bread from the flour they mill, mould candles from wax, watch the butcher make sausages from one of their own

pigs or take lessons from the resident blacksmith on how to work iron over an anvil.

A recent big lottery fund grant has purchased their mobile farm, which has visited 22 schools and public events over the past six months. A smorgasbord of animals and activities are loaded into their large horse box and driven to schools in Rotherhithe and further afield. Bus hire is very expensive and prohibits many children from visiting the City Farm. The mobile farm enables a whole school to experience a snapshot of farm life for a fraction of the cost.

Surrey Docks Farm also devotes much time and energy to helping adults with learning difficulties. The staff channel and nurture the talents of these adults who all too often get ostracized by society. We witnessed their joy in creating new composting experiments and picking the fruits of their labour.

The Worshipful Company must be applauded for supporting the Surrey Docks Farm and City Farms applauded for bringing farming to the doorstep of so many city dwellers".

Ian Pigott

LONDON MATTERS

Livery Sayings Of London



Saying "Gone West"

History - The direction from Newgate Jail for prisoners taken to Tyburn to be hanged

Saying "I'm In The Cart"

History - Prisoners were taken by cart from Newgate Jail to Tyburn to be hanged

Anecdote:

If prisoners were popular, crowds would throw flowers

If prisoners were unpopular, crowds would throw rubbish