



January 2021

Dear Liverymen, Freemen and members of BUF

Wishing you all a Happy New Year and hoping you are staying safe and well until such time as this virus is under control and we can begin to get back to something like a normal life. Hopefully the vaccination programme will be able to provide a better and safer environment for us all.

Thank you for your generous donations following the annual Carol Service at All Hallows by the Tower and on Zoom led by our Honorary Chaplain Katherine Hedderley. The donations enabled us to share **£632.13** between the benevolent fund of the Company and the Vicars Relief Fund at St Martin in the Fields, Trafalgar Square.

The committees of the WCB continue to meet virtually. The work of the Benevolent Fund continues particularly supporting the food banks at The Shoreditch Trust and First Love Foundation. We continue to thank Liverymen Paul Morrow, David Wright and Lewis Freeman for their work on this. We also thank Liveryman Scott Goodfellow of Tiptree for donating mini jams to go with the bread and buns. To-date, we have donated over 6500 loaves of bread and almost 5000 packs of buns which is an incredible achievement. This means the Benevolent Fund has donated over £9800 to these projects and we know we have helped to make a difference to families living in food poverty. With the new lockdown this will be even more important to these families.

**The NHS Livery Kitchen** is continuing its good work and we are pleased to continue to support it.

The trainee programme at Shoreditch Trust continues in this very difficult environment and whilst they are working on Bake-A-Longs online they acknowledge that most benefit is gained by face to face meetings, especially since the next cohort booked to attend present with extra challenges. As soon as it is possible to resume courses they will do so and meanwhile they are preparing to deliver Introduction to Baking workshops online. I stress that this work is about introducing bakery skills to disadvantaged and disengaged young people which gives them some hope for their future in these incredibly difficult times. In my last newsletter I was able to report that Francesca, one of the trainees had gained work experience at Hummingbird Bakery and it is hoped that this will become a model of partnership going forward.

The **City Food Lecture** is now changed to Wednesday 10th February 2021 and will be delivered virtually. WCB is one of the sponsoring companies. You can now register for this at [The City](#)

Food Lecture 2021 registration link is: <https://www.eventbrite.co.uk/e/city-food-lecture-2021tickets-130670596271> The access passcode is CFL21.

Over the last few weeks, a number of members of the WCB have been actively involved in developing the Level 3 Trailblazer Apprenticeship. As your Master and as a Baker I want to thank all of those involved. Please see letter below from Sara Autton, Chair of Trade Liaison Committee who is seeking support from bakers.

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Level 3 Trailblazer Apprenticeship development.

Dear Bakers,

As you may know, there is a significant amount of work going on to develop an apprenticeship standard that is a step up from 'entry' level to the Baking industry. You may also be aware that, due to the fragmented nature of our industry, the development of such a standard is not without its challenges – a suitable standard needs to be devised that will satisfy the needs of craft, plant and in-store bakeries and also provide a sound basis of bakery knowledge for technical bakers too.

You will be pleased to know that, thanks to work being undertaken from many different people including several members of the Worshipful Company of Bakers, a Standard is coming closer that will satisfy the Level 3 requirements of the whole industry and help to provide a solid foundation of learning for its future workforce. It will also provide a springboard for further training, whether it be undertaken in a college, a commercial bakery, or in a test bakery or laboratory setting.

However, this is an appeal to all of our membership who are involved in any practical aspect of baking, whether in the craft, plant, instore or technical sectors. There is no point in creating a standard that will not turn out the right calibre of personnel for your businesses and this is a golden opportunity for you to have your say in what that calibre should be. The Standard needs to be fit for **your** purposes, so it is vital that you have a look at it and send your feedback to the Trade Liaison Committee so that we can represent your interests at the development meetings.

Please send an e-mail to the Clerk, the Master or me ([s.autton@lesaffre.com](mailto:s.autton@lesaffre.com)) *if you would like more information and are willing to become a part of the solution to the gap in our future workforce. Prompt action is recommended for the best impact: The Standard is getting close to completion and your input is needed now!*

*I look forward to hearing from you.*

*Best regards*

*Sara*

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I hope you received your Christmas card from the Mistress and I, with a programme of events for 2021. Sadly, I have to tell you that the Sunday Lunches in January have been cancelled.

**The next WCB event** is a Livery Society Zoom talk by Patrick Wilkins on Thursday 28th January at 6pm "Is Wagner bad for your health?". Details to follow. **The next Court meeting** on 1st February will be held virtually on Zoom.

**The Livery Society AGM on Monday 22nd February** will be a virtual event and Chair Max Elvidge is organising a Cheese and Wine tasting. Details to follow.

**The Livery Schools Link** volunteering platform which the WCB supports is looking for volunteers to work with schools and their students to improve the employability of young people. This might be help in inspiring for the future, sharing career stories, interview techniques, and other ways to help young people from socially disadvantaged backgrounds to present themselves favourably to potential employers. If you think you can help you can get more information and sign yourself up as a volunteer here <https://liveryschoolslink.org.uk/the-volunteering-platform-sign-up/>

**Continuing the theme of volunteering**, the Bakers Benevolent Society is currently actively seeking Trustees to join the Management Committee of the Charity. The Society was established in 1832 and continues to provide small grants and pensions to beneficiaries around the country who have given many years of service to the baking industry and its allied trades along with the provision of sheltered housing at Bakers Villas in Epping Essex. Bakers Villas houses more than 50 elderly residents in warden assisted dwellings, many living independently and some receiving personal care from our onsite care agency. Trustee meetings are usually held 5 times each year at Epping and take a couple of hours, but this has all changed in recent times and in the future may mean less actual meetings and more use of technology and so use of the internet is essential. This is a voluntary position that would suit a person of any age involved in any aspect of the baking industry or other professions with an interest in improving the wellbeing of elderly people. The society is a registered non incorporated charity and the Trustees indemnity is covered by our charity insurance. If you are interested please speak to Liveryman Chris Tomkins, email [kistrucks@hotmail.com](mailto:kistrucks@hotmail.com)

It is with sadness I have to report the passing of Past Master Christopher Gilford. Chris was Master in 1997-98 and following the death of his successor Robert Osbourne he also stepped back into the Master's chair again. Chris ran a bakery business at the Elephant and Castle in South London. For many years he Chaired the Membership Committee and the Trade Liaison Committee of WCB and was heavily involved in both the National Bakery School and the Working Bakery Museum at Ironbridge. He was also a firm supporter of the Bakers Benevolent Society at Epping. Away from the bakery his great passion was golf and on a number of occasions captained the WCB team to victory in the Prince Arthur Inter Livery Golf Competition. For many years he also ran the BATs Golf Competition now known as For All Bakers Golf which is still running. Our thoughts are with his wife Edna and the family at this sad time.



Chris Gilford

I also have to report the passing of the following Liverymen and Freemen during the past 12 months:-

Liveryman Norman Harris  
Liveryman Roger Hunt  
Liveryman Peter Lonican  
Liveryman and Past Honorary Archivist Bill Marle  
Liveryman Allan Perry  
Liveryman Arthur Carter  
Liveryman Keith Simmonds  
Liveryman Kenneth Matthes  
Liveryman Douglas Dou  
Ceremonial Beadle Ian Low  
Liveryman Professor Mike Whieldon  
Liveryman Brian Williams  
Liveryman John Roe  
Liveryman Jane Gordon nee Wates  
Liveryman David Lines  
Liveryman Graham Harris

With grateful thanks for their significant contributions to the work of the Worshipful Company of Bakers and sincere condolences to their families and friends.

Rest assured that whilst we are not able to meet at Bakers Hall the work of the WCB continues apace and I am incredibly proud of what we have achieved during this most challenging and difficult time. My particular thanks to all of you who have worked to support the benevolent fund and bakery industry. Thank you for all your Christmas cards and good wishes to the Mistress and I and I would be pleased to hear from any of you for a chat.

I am confident that we will meet again in 2021 and until such time, stay safe, stay well

Christopher Freeman  
Master Baker

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