



Master's Newsletter - June 2022



Dear Liverymen and Freemen

I trust you all enjoyed the Platinum Jubilee weekend celebrations.



*The Worshipful Company of Bakers sends
Her Majesty sincere congratulations on attaining the
Platinum Jubilee of her reign as our Queen. Throughout these
many years she has been a source of consolation and strength,
of courage and of hope to us all and we wish her continued
health and happiness.*

National Bakery School Presentation at Bakers Hall

On 11th May 2022 Bakers Hall hosted a presentation by the team at National Bakery School, London South Bank University. This was an event to explain exciting changes and developments. The Master and Wardens of the Worshipful Company of Bakers welcomed senior members of several bakery organisations at an event hosted by the Trade Liaison Committee. The purpose was to hear from the new management and teaching team from the National Bakery School as they described the expansion of the School's prospectus and further plans for the future; and to offer an opportunity for closer liaison between the School and the trade bodies.



Left to right: Dr. Devon Petrie, Course Director and Senior Lecturer in Bakery Science; Mr. Christopher Freeman, Master of the Worshipful Company of Bakers; Mr. Keith Houliston, President of the Alliance of Bakery Students and Trainees; Mr. Neil Woods, President of the Craft Bakers Association; Professor Patrick Callaghan, Associate Pro-Vice Chancellor, Research.



Dr. Devon Petrie presenting

Dr. Devon Petrie, Professor Patrick Callaghan and Steve Hunt presented the future vision and mission of the School, whilst lecturers Adri Bester and Miguel Toribio-Mateas presented the findings of some recent research projects undertaken by teaching staff and students. Amongst those in attendance were the President (Neil Woods) and the Chairman (George Fuller) of the Craft Bakers' Association; the President (Keith Houlston) and Secretary (Sam White) of the Alliance for Bakery Students and Trainees. The Bakers and Confectioners Association was represented by Tim Cutress; and Alex Costiglia attended on behalf of the

UK Flour Millers. The new CEO of the Federation of Bakers, Andrew Pyne, was also welcomed to the meeting.

The new plans now being implemented at the National Bakery School promise a wider range of bakery education opportunities at the School which have been further enhanced by a partnership forged with Lambeth College. This dual arrangement means that the National Bakery School is able to offer qualifications in baking from Level 2 through to PhD, including scientific studies and research relating to bakery ingredients, products and processes. The Worshipful Company of Bakers has been closely connected with the School since its foundation in 1894 and is confident that these new developments will continue to ensure that the bakery education delivered at the National Bakery School and Lambeth College will prepare students for a rewarding career in the UK baking industry.

The Big Curry Lunch Update

In my last newsletter I included information about the Lord Mayor's Platinum Big Curry Lunch which was held on 7th April at Guildhall and where WCB had a stall selling a bag of bakery products. I am delighted to be able to tell you that a record £310,000 was raised at the event; £100k will fund veterans on the Pain Management Programme, £100k will go to Lifeworks and the remaining £110k will be distributed amongst national service charities. I would like to thank everyone who supported this and in addition to the sales of bakery products the WCB also gave two auction prizes of champagne afternoon tea for 10 and two Past Masters also donated a personal prize each.



Top picture: Lord Mayor and Princesses Beatrice and Eugenie at the Bakers Stall. Bottom picture: Lord Mayor, Princess Eugenie and the Master.

Election of Sheriffs City of London (Common Hall) takes place at Guildhall on 24th June and all Liverymen are encouraged to attend and vote in person.

Shrieval Candidates 2022: Aldermanic Sheriff - Alastair John Naisbitt King – Alderman and Blacksmith
Non Aldermanic Sherrif - Andrew Charles Marsden – Citizen and Marketor. Please apply for tickets at the office. We have booked a table for lunch afterwards at Painter Stainers' Hall, 9, Little Trinity Lane, London EC4V 2AD. Booking form online.



Thursday 26th May saw the Beating of the Bounds of Tower Ward

Past Master Stephen Kramer QC, and our Clerk, represented the Master of the WCB at this Annual event. Beating the Bounds is an ancient custom still observed in many English parishes. Its roots go back to mediaeval times when parishes reaffirmed their boundaries by processing round them at



Rogationtide, stopping to beat each boundary mark with wands and to pray for protection and blessings for the land. At All Hallows, our Livery Church, they beat the bounds of our parish on Ascension Day.



The Beating Party is made up of students from St Dunstan's College, Catford, who return to their roots in the parish of St Dunstan-in-the-East to take part in the proceedings, together with the clergy and the Masters of other associated Livery Companies. The south boundary of the parish is mid-stream of the Thames and the Beating Party board a boat which takes them out onto the river to beat that boundary mark. They then return to shore and the procession moves around the

parish, stopping at various points to allow the beaters to mark the boundaries with canes as they go.



Bake4Ukraine update; I am pleased to report that Montana Bakery donated ovens for the bakery in Ukraine which will be on their way middle of this month. The work in Ukraine continues under difficult



selection of candidates was good, and without exception they were all very focused and were so enthusiastic in all aspects of the course. On this point I think the selection process was very good and thanks should go to the members of the selection committee.



As a personal observation, I was pleased to see that some of the candidates had come up through the training programmes, some of whom I had trained personally, and I was completely taken by surprise at the airport when I met them. The course content was excellent; two days were spent on confectionery and two days on bread and fermented products. On the confectionery section they made a very wide selection of confectionery including Fruits of the forest eclairs, Kirsch slice, Chocolate tonka patisserie and Avocado cake, which was very unusual, and was a vegan verity.



Report on the study visit to the Richemont Bakery School of Excellence April 2022

Sponsored by the Worshipful Company of Bakers
and supported by The Association of Bakery
Ingredients and Manufacturers,
The Craft Bakers Association and
The Bakers and Confectioners Association

By Past Assistant Henry Jefferies

The aim of the bursaries is to further the knowledge and skills of young up and coming bakers in our industry, who have either just left college, university or have been trained on the job via the apprenticeship program. I have now hosted six of these courses and in my view, this was the best one yet. The

For a video about the course please see <https://youtu.be/yBHHJOwi93A>

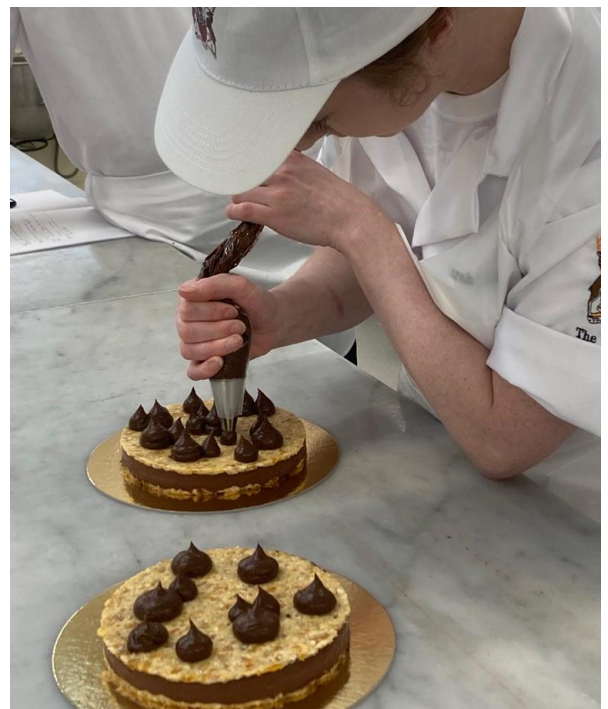
On the bread section they again made a selection of Swiss specialties including Spring brioche, which had a very nice vanilla cream filling and finished with boiled raspberry jam. Spelt bread and Spelt hazelnut wave were a few of the other items made just to name a few. All the course consisted of short demonstrations by the instructors followed by making the products themselves. On both sections it was very much hands on and a very full day starting with breakfast between 7.00am to 7.30am starting the course at sharp on 8.00am with one hour for lunch followed by an afternoon session until 4.30pm to 5.00pm. Each of the courses also had a session on the theory of confectionery covering chocolate, and on bread covering different grains and dough making processes.



We had breakfast and lunch in the school; evening meals were also taken in the school except for the first night and one evening where the school took us all out for a meal, which was served in the old hostelry for the ancient guilds of Lucerne.



It was interesting that in the evening when everyone was relaxing, the talk was always about the course and the wider baking industry and exchanging ideas and experiences. This was very encouraging as it demonstrated how they were all committed to the baking industry. In conclusion it is my believe that this was a very good investment in the Baking Industry by the Worshipful Company of Bakers, and I am sure we will see these candidates grow through the industry and see more of them in the future. At all times they were a credit to the Company and the baking world.



Special thanks to Sara Autton from Master Christopher Freeman for organising the Richemont Event

July Court and Dinner

Monday 4th July is our next Court and Dinner. Our guest speaker will be Past Assistant Stephen Hallam Master Baker and Brand Ambassador, Ye Olde Pork Pie Shoppe.

Stephen has managed the direction of Dickinson & Morris at Ye Olde Pork Pie Shoppe in Melton Mowbray for 28 years since 1992. He has brought the Melton Mowbray Pork Pie to life through his interesting demonstrations, which show the technique of hand raising an authentic Melton Mowbray Pork Pie.



Retirement in 2020 is proving to be a transitional arrangement as he continues to be the Brand Ambassador for the Company. Stephen is a baker by profession and has quite literally worked his way around the world (3 times), having spent a significant amount of time as Head Pâtissier on the QE2 (including the Falklands campaign), as well as working in Germany and Spain.

Forthcoming events

- Thursday 23rd June Master's Day Out; Wine tour and lunch at Denbies Vineyard, Dorking
- Friday 24th June Election of Sheriffs at Guildhall and lunch at Painter Stainers'
- Monday 4th July Court and Dinner. Booking form available shortly
- Wednesday 7th September Master and Clerks Lunch

I am happy to take phone calls from you on 0777 648 0032 and on email christopherdfreeman@hotmail.com

All Best Wishes

Christopher Freeman
Master Baker