

WORSHIPFUL COMPANY OF INNHOLDERS 2023

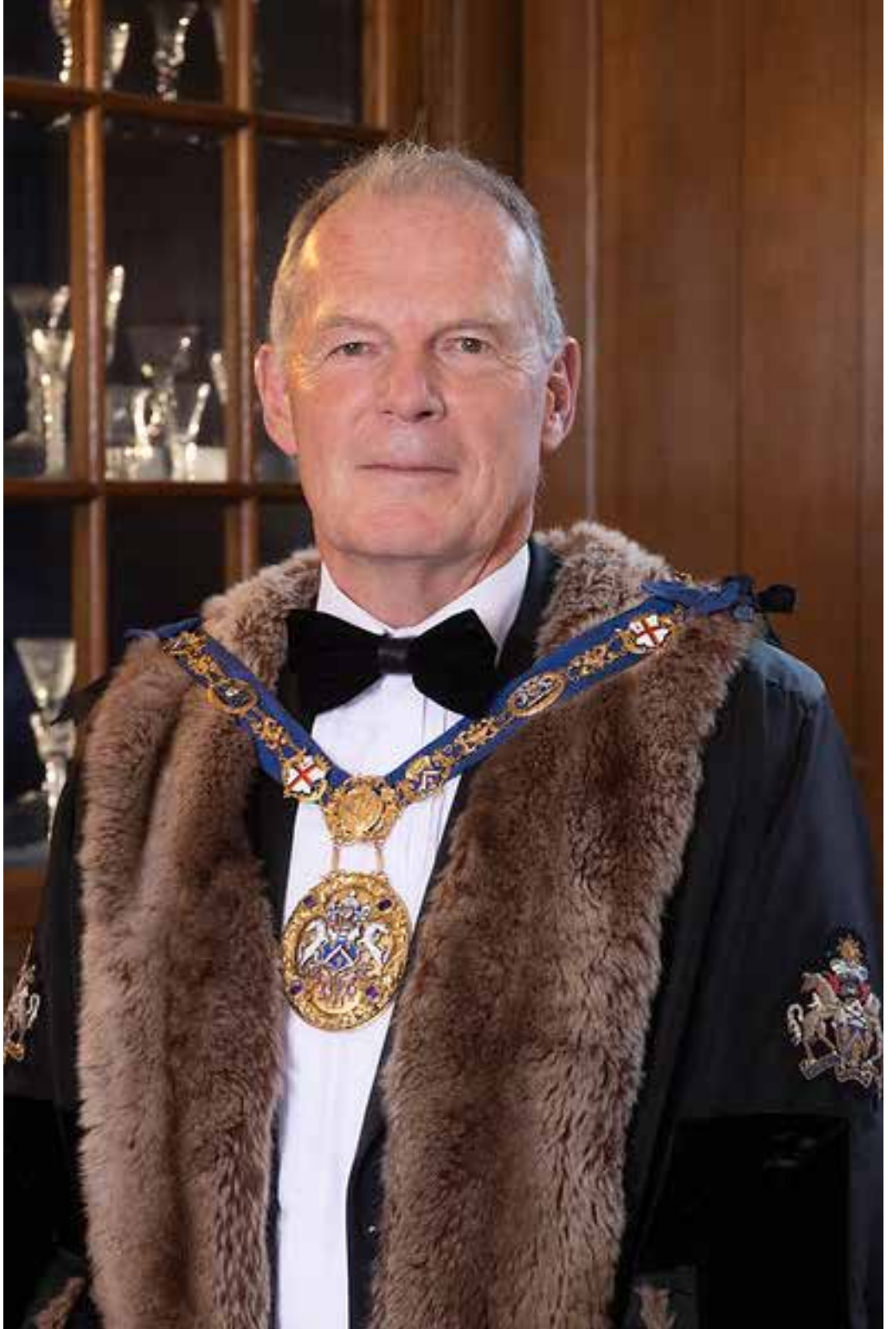
A YEAR OF OUR PEOPLE



OUR NEW MASTER

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**IAN MULLINS,
MASTER INNHOLDER 2023–24**



As the new Master of the Worshipful Company of Innholders, I am looking forward to the forthcoming year's challenges and am enthusiastic and determined to make the most of this special opportunity. I feel honoured and fortunate to represent the Innholders as Master for 2023–2024. My theme for the year is that of engagement and I am keen to develop further opportunities for our membership to be involved in the Company's affairs, our invaluable charity work and by taking a more active role in the City itself.

I have been a member of the company since 2011, but was first introduced to the Innholders in 1996 by the late Past Master, Michael Vass. I served on the Patronage Committee before joining the Court, gaining an understanding of the benefits that our financial support makes to both organisations and individuals. The fellowship brought about through the wide range of skills, backgrounds and experiences within our Company is a particular strength of the Innholders, which enriches one's worldview and fosters a greater understanding and appreciation of different perspectives.

My career has been firmly rooted in education; from a grammar school to the University of Wales to gain my honours degree, followed by an M.Sc. in Educational Management. I have been fortunate to have held the full range of school appointments; from teacher to Headteacher in both day and boarding schools. These roles have seen a change of landscapes over the years – from 'the garden of England', Kent, to the dramatic scenery of North Wales, Shropshire, and Yorkshire and finally the beauty and convenience of leafy Berkshire.

For the past 18 years, I have been the Director of Education and Operations for the Licensed Trade Charity (founded in 1793), which runs and owns independent schools in Ascot, Brighton and Oxford. This unique role has allowed me to blend both educational developments with running the schools as businesses to generate funds for those in need within the licensed trade. It is interesting to note that the Innholders and the Licensed Trade Charity have a strong connection going back over 140 years!

A highlight of my work has been the extensive travel opportunities, attending educational fairs across the world in the interests of both recruiting boarding students and developing educational consultancies in the Middle East and China. I also work part-time as a consultant for a multi-academy trust controlling 11 schools in the South-East and as a freelance education and business coach. These roles have allowed me to influence educational matters on a broader scale, whilst enriching my understanding of effective school systems.

I have been married to Deborah for 40 years this October and have had the benefit of her unswerving support and encouragement throughout my career. We have two children, Nia, and Cai, who are both Liverymen of the Company. Nia followed my pathway into education after completing her legal studies and Cai works in the City in telecommunications.

Outside of work I have a keen interest in rugby, particularly my national team of Wales! Along with spending time with my two grandchildren (Raphael and Clementine), I enjoy food, wine, sport, theatre and reading.

“The fellowship brought about through the wide range of skills, backgrounds and experiences within our Company is a particular strength of the Innholders...”

**IAN MULLINS,
MASTER INNHOLDER 2023–24**

IMMEDIATE PAST MASTER'S REPORT: OUR PEOPLE: PAST, PRESENT AND FUTURE

Being Master of the Worshipful Company of Innholders has been a tremendous privilege. We are well respected in the City and by the many worthy causes that we support. We have flourished for more than 500 years and there is every reason to believe we will continue to do so for the foreseeable future.

I spent the last twenty years of my working life with the Royal National Lifeboat Institution, which is due to celebrate its 200th anniversary in March 2024. I have noticed many similarities between the WCI and the RNLI, which led me to consider what it is that makes an organisation prosper for centuries, when the world around them changes so much. Perhaps, by understanding this, we can fulfil the toast to the 'Worshipful Company of Innholders, root and branch, may it flourish forever'.

My research uncovered fifteen attributes of long-lived institutions. As far as I can see, all of these boil down to its people. Sure, organisations need to be adaptable, customer-focused, resilient, consistently high quality, ethical and have good institutional memory. But all these characteristics emanate from the quality and dedication of its people, who provide strong leadership and create effective strategies and systems.

The theme for my year as Master was 'Our People, Past, Present and Future'. My aim has been to learn from the past, recognise the skill and dedication of the current generation of Innholders and do what I could to ensure we had robust measures in place to recruit the right people to lead our Company in the future.

What I learned from the past was that our financial resilience is largely based on extremely generous legacies from our forebears. More than 400 years ago Thomas Baylie left the Company two tenements in Coleman Street, the residue of which now form our property in Moorgate, which continues to provide a significant part of our income. More recently families including Balls, Porritt, Rydon, Wates, Bishop, Mathews and Lorkin have remembered the Innholders in their wills.

Past Innholders managed our affairs wisely, saving our treasures from fires and bombs and maintaining and improving our wonderful Hall. They have built up our Charitable Foundation, enabling us to continue our original mission to ensure high standards of hospitality in the City and provide for those less fortunate than ourselves. Our people have always risen to the occasion, especially in times of the greatest need.

I have thoroughly enjoyed getting to know present members of the Company better and have been in awe of the hard work done behind the scenes, by staff and volunteers, in managing our affairs with such dedication. We have a great team, and I am sincerely grateful for all they did to support me in my year.

The establishment of the Climate Action Group and the new Membership Committee are testament to the work that has been done towards making us fit for the future. The smooth transition from the excellent cuisine of Herbert Berger to Artizian was all down to the work of the Catering Committee and the Clerk. The Patronage Committee and Charity Committee have continued to provide the Court with sound recommendations so that our donations are used as effectively as possible. The Financial and General Purposes Committee and Investment Committee have managed our affairs with prudence and efficiency.



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But it was not all about work! In my year as Master I was treated to tremendous hospitality in the City and beyond (though the food and wines are never better than in our own Hall!). The Company enjoyed a wide range of social and sporting activities, as you will read about in this Review. There is so much for everyone to be involved in and these events give us a great opportunity to get to know one another. I thoroughly enjoyed participating in many of these over the past year, especially the Master's Outing for the Court to the Isles of Scilly and, by way of contrast, sleeping out in the grounds of Southwark Cathedral in support of the Robes Project for the homeless.

One of our challenges is to be able to continue supporting our charitable activities in the current difficult financial climate. It would be wonderful if all of us were to set up a regular donation and also include something, however modest, in our wills to the Innholders Charitable Foundation (ICF). Please ask the Clerk for details.

I have had a wonderful year as your Master, with many happy memories. Thank you for giving me this great honour.

**DAVID BRANN,
IMMEDIATE PAST MASTER**

PATRONAGE COMMITTEE REPORT 2022–23

I am delighted to report that the Patronage Committee have had another very busy, worthwhile and hopefully impactful year.

Charitable giving is one of the Company's principal aims and the Innholders Charitable Foundation (ICF) is fortunate to have been generously endowed by past members of the Livery. The Patronage Committee ensures that, within the objectives set by the Court, the Innholders' charitable giving is as effective as possible. Our core activities cover three main categories, several of which overlap: the young and furtherance of education; the elderly and their welfare; and training and education in the hotel industry. The Committee's grant making decisions are informed by recognition of the Company's links to, and heritage within, the City of London, together with an emphasis on the relief of need.

Featured below are just some of the ways that the Innholders' charitable funds have been used in the past year:

THE YOUNG AND FURTHERANCE OF EDUCATION

The majority of funding under this heading is used to provide educational scholarships and bursaries for pupils at a number of schools connected to the City of London. In this period these have included **City of London School**, **City of London School for Girls** and **Guildhall School of Music and Drama**. The beneficiaries of our funds are selected by the schools based on need, and they are from a diverse range of backgrounds.

JAMIE'S FARM

Further funding was awarded to Jamie's Farm for a contribution towards the costs of a Lead Food and Garden Specialist, based at Hill House Farm near Bath. The Committee continue to be impressed by the work that Jamie's Farm carries out and were pleased to support them for a further three years.



AMY WINEHOUSE FOUNDATION

Funding was awarded to the Amy Winehouse Foundation (AWF) for their Resilience Programme. The aim of the programme is to enable young people to deal with stress, improve wellbeing and reduce the likelihood of them resorting to alcohol/drugs as a coping strategy in the future, when faced by challenges. They work with secondary school students, aged 11 – 18, and in further education and community settings to engage young people, some of whom have been excluded from formal education.

Since COVID, probable mental disorders have risen to one in six young people and between April and June 2021, referrals to young people's mental health services increased by 134%.



To cope, children may turn to alcohol and drugs. In 2020, alcohol-related deaths in England and Wales were the highest in 20 years. Drug misuse costs almost £20 billion a year and kills more than 8 people daily. Problematic alcohol and drug consumption can cause further mental health problems and is linked to unemployment, homelessness, and suicide.

The Committee were very impressed with the application and invited AWF to attend the May buffet evening where they gave us a very powerful presentation. The Clerk has also observed AWF in action in a school in Mill Hill.



WELFARE GRANTS AND THE ELDERLY

The Innholders made several awards under this heading, to welfare projects run by Hospitality Action, the Licensed Trade Charity, and the Drinks Trust. For example, funding was awarded to Hospitality Action for projects that support elderly people who have previously worked in the hospitality trade (e.g. the Winter Fuel Grant and the Golden Friends Programme).

THE HOSPITALITY INDUSTRY

Innholder Scholarship: October 2022 saw the panel interviewing some fascinating potential applicants and, with huge thanks to the other supporters, The Savoy Educational Trust, the Master Innholders Charitable Trust and the Lord Forte Foundation, we were able to award 11 scholarships. **Six candidates** were awarded a Scholarship to attend a course at Cranfield University entitled “**Talent Development Programme**”. **Two candidates** were awarded a scholarship to attend the “**General Managers Programme**” also at Cranfield, and **three candidates** were awarded a Scholarship to attend a course at Cornell University entitled “**Professional Development Programme**”.

“It is with immense gratitude and appreciation that I write to express my deepest thanks for the extraordinary opportunity afforded to me. Being selected as a recipient of the scholarship to attend the Talent Development Programme at Cranfield University is an honour beyond words.....The generosity of your organisation serves as a shining example of corporate social responsibility.

You are not just a sponsor; you are a champion of education, advocate for personal growth, and facilitator of dreams. Your investment in the development of individuals like me have a ripple effect that goes beyond the individual, shaping the future of our industry and the communities it serves”.

The Clink Charity – the Committee continued with funding for a full-time support worker based at the Clink Training Restaurant, HMP Brixton. The Committee believe that this is a very effective charity with a record of reducing re-offending and finding people jobs within the industry.

The Plunkett Foundation: Having been impressed by the evaluation report from last year's funding, the Committee were happy to agree to a further request from the Plunkett Foundation to support the *Inn This Together* project, designed to support around fifty communities to explore taking their local pub into community ownership.



OTHER AWARDS

LIVERY CHARITY CHAIRS GROUP LIVERY FOOD INITIATIVE

LCCG were seeking funding to purchase a van to help increase the volume of surplus food redistributed in London by City Harvest. City Harvest takes high quality food which is about to go to waste from farms, manufacturers and retailers and redistributes it to charities throughout London, serving men, women and children in dire need. The grant from ICF, together with those from 49 other livery companies, helped to fund the van seen illustrated.



The Lord Mayor and Lady Mayoress seen here with the Livery Food Initiatives City Harvest Van

Finally: I would like to take this opportunity to publicly thank all my fellow Committee members for their wisdom, support and counsel that go towards making our giving so effective. Also, huge thanks must go to our Clerk's office, to Rebecca and Claire for all the tremendous work they undertake for the Patronage Committee.

Whilst I fully appreciate that we live in uncertain economic times with household bills rising, I would also like to take this opportunity to mention regular charitable giving and encourage everyone to consider making regular donations to the ICF.

I would also like to ask members of the Company to let us know if there are any particular charities that we support that you would like to visit and get more involved with. I would also remind members that if they are involved with or aware of a particular charity that falls within our remit and you think we could help them, please do get in touch.

JULIA SIBLEY, MBE CHAIR PATRONAGE COMMITTEE



Julia Sibley visited City Harvest's HQ in Acton to see the charity's work in action.

ANNUAL REVIEW ICF GRANTS – PATRONAGE



THE YOUNG

2022-2023

City of London School Scholarships	£9,998
City of London School for Girls Scholarships	£43,788
Guildhall School of Music & Drama Scholarships	£10,000
Licensed Victuallers School (Sixth Form Scholarship)	£8,000
London Symphony Orchestra (Music in the Classroom) project	£15,000
London Music Fund	£1,000
Teach First	£25,000
Livery Schools Link Opportunity Fund	£1,125
Amy Winehouse Foundation (Resilience Programme)	£10,000
Jamie's Farm	£25,000
Swanlea School (Master's Gift: Social Confidence Workshop)	£1,000

TOTAL**£149,911**

THE ELDERLY & WELFARE

2022-2023

Hospitality Action (Winter fuel)	£42,000
Hospitality Action (Golden Friends)	£28,000
Hospitality Action (Emergency appeal)	£10,000
Hospitality Action (Welfare Grants)	£17,500
Drinks Trust (Welfare Grants)	£17,500
Age UK (National Advice Line)	£10,000
Licensed Trade Charity (Online mental health training)	£2,880
Licensed Trade Charity (Welfare Grants)	£17,500

TOTAL**£145,380**

THE HOTEL INDUSTRY

2022-2023

Innholders Scholarships	£45,654
Plunkett Foundation (Inn It Together)	£10,000
Springboard (Summer School)	£12,800
Royal Academy of Culinary Arts Adopt A School	£5,000
CRUMBS	£9,700
Only a Pavement Away	£10,000

TOTAL**£93,154**

ANNUAL REVIEW ICF GRANTS – PATRONAGE



GENERAL PROJECTS

2022-2023

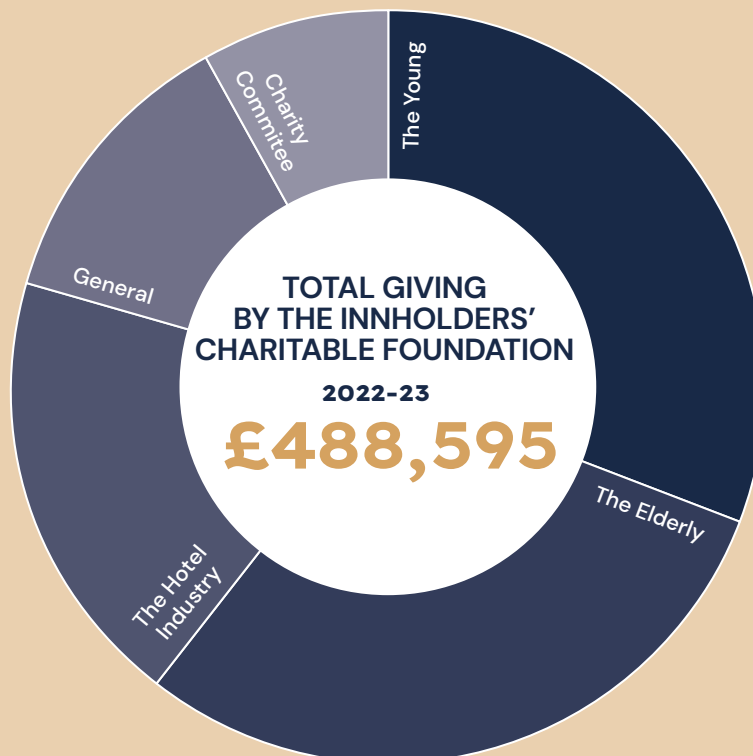
The Big Issue (Frontline Supervisor)	£10,000
LCCG Livery Food Initiative	£10,000
Samaritans	£10,000
The Clink Charity (Support Worker at HMP Brixton)	£30,000
UGS Trust (Annual Donation)	£200
Lord Mayor's Appeal (Annual Donation)	£150

TOTAL

£60,350

CHARITY COMMITTEE (SEE SEPARATE REPORT)

£39,800



The Company also donated £5,000 to the City of London, towards the cost of the Anointing Screen for HM The King's Coronation.

CHARITY COMMITTEE REPORT 2022-23

CHARITY COMMITTEE REPORT 2022-23

The Charity Committee identifies suitable recipients for small general donations to be made by the Innholders Charitable Foundation. 2022-23 has been a busy year for us. Partly, this is because we made visits to six charities, to view progress on the projects we have supported. Many thanks to the dedication of our intrepid representatives! Highlights include site visits to **Families United Network** in Luton, to **Miracles**, a children's charity in Hackney and to **Time and Talents**, a social club for men aged 55+ in Rotherhithe & Bermondsey.

Partly, we were busy because the volume of applications continued to grow. Increasing need due to the cost-of-living crisis has raised the pressure on both charities and their beneficiaries. We are very grateful for the generous increase in our annual budget to £50,000 in 2023-24, allowing us to meet three times a year going forward. We would also like to thank both the Assistant Clerk and Liveryman Justin Herbert for their very valuable work in reviewing and researching each application. In total, we reviewed over 90 applications during the year and awarded 22 grants.

Our strategy this year has been to prioritise causes that alleviate hardship caused by the cost-of-living crisis. We continue to balance our giving between the young and the elderly, while also targeting smaller charities in London where possible. We also prioritise charities that support people in the hospitality industry. Charities with high levels of reserves are excluded so that our limited resources can have the highest impact.

Examples of children's charities we have supported over the past 12 months include **Free to Be Kids** (a donation of £2,000 for Thrive Outside, a project helping disadvantaged children in South London) and **Local Village Network** (a donation of £2,000 to support mentoring by volunteer professionals for disadvantaged students).

In the City, we sponsored a team from Swanlea School in Tower Hamlets to enter **The Sheriffs' Challenge**, a public speaking competition for sixth formers. Many thanks to Barbara Brann for her able coaching of the students.

Examples of charities for older people we have supported during the year include: **Reffortorio Felix at the St Cuthbert's Centre** (a donation of £2,000 to battle food poverty and social isolation by providing a three course lunch for older people) and **Age Exchange** (a donation of £2,000 supporting older people with long term conditions and their carers).

Examples of charities we have supported in the hospitality industry include **Beyond Food Foundation** (a donation of £2,000 to the Freshlife programme that equips vulnerable people with employable skills for hospitality) and **Hackney Doorways** (a donation of £1,000 providing support for people in hospitality who have lost their accommodation).

Finally, I would invite members of the Freedom and Livery to join our 2024 charity visits, which are open to all. Please contact the Clerk's Office if you are interested in participating.

EDMUND BRANDT
CHAIR, CHARITY COMMITTEE

CHARITY COMMITTEE VISITS

DURING THE YEAR, THE ASSISTANT CLERK HAS ENTHUSIASTICALLY TAKEN ON THE TASK OF VISITING VARIOUS CHARITIES BENEFITTING FROM GRANTS RECOMMENDED BY THE CHARITY COMMITTEE. SHE REPORTS ON SOME HIGHLIGHTS:

MIRACLES (NOVEMBER 2022)

The Master and the Assistant Clerk visited Hackney Ark (a children and young people's centre for development and disability) to meet James Burton, project director at Miracles, and four social workers who refer families to Miracles.

Miracles has three aims: to provide crisis funding, respite provision and the Feed London project.

The £3,000 grant made by the ICF in the summer of 2022 went towards the Feed London project. Boxes of fresh food, sufficient to feed a family of four for a week, together with recipes and supermarket vouchers, are distributed at the start of the school holidays. 150 boxes were distributed by Feed London in the summer of 2022, 30 of them to families recommended by staff at Hackney Ark. In total around 16,000 meals have been distributed by Miracles. In addition to the frontline staff at Hackney Ark, the Feed London project also gets referrals from Great Ormond Street Hospital, the Royal Marsden Hospital and others. The visit was most interesting: the charity is doing excellent work with children and families in some of the most difficult situations imaginable.

REFETTORIO FELIX AT ST CUTHBERT'S CENTRE, EARLS COURT (MARCH 2023)

Refettorio Felix provides free 3 course restaurant quality meals to those in need of food and company each weekday. 60 guests are fed in the premises and 80 takeaway meals are provided each weekday. The food is prepared using donated surplus food, and is served to guests by volunteers. 37% of those benefitting are over 55, and 28% are over 60. Men especially are at risk of loneliness and the associated physical and mental health risks. Eating a filling and nutritious weekday lunch with others in similar positions helps to counter these risks. Those coming for lunch also have access to additional support, including mental health support, housing support and various therapies. The Charity Committee recommended a grant to the charity of £2,000 in December 2022.



Liveryman Benjamin Aird and the Assistant Clerk met the CEO and the Trusts & Foundation Manager and toured the premises: the main hall, where the guests eat, with a large professional standard kitchen off it and a stage to one end which is used for entertainment, together with some secondary rooms, recently renovated to provide separate private spaces for consultations and therapies.

80% of the food delivered to the charity comes via the Felix Project, with the remainder from various smaller providers (restaurants and shops). The food really is of professional standard: produced by one professional cook and a kitchen porter, assisted by volunteers. Food is delivered 3 times a week – not being able to plan meals but simply working with what turns up on the morning makes the task even more difficult and the end result more impressive. It was lovely to see people who obviously don't have much sitting, chatting to others and eating really good food.



FAMILIES UNITED NETWORK (FUN) (JANUARY 2023)

FUN is a small charity in Luton and South Bedfordshire helping disabled children and their families. The Charity Committee recommended a grant of £3,000 in June 2022 and Liveryman Edmund Brandt and the Assistant Clerk paid a visit in January 2023. FUN has its own premises: a post war further education training centre, consisting of a huge room with space for different activities. There are separate areas for books, lego, musical instruments, dressing up and arts & crafts etc., with a fenced off track for riding small bikes and ride-on toys. There is a separate IT suite and a sensory room (complete with lights, sound and different materials to touch), a kitchen and a young adults' social space.

FUN runs junior respite clubs for ages 4-11, with a carer to child ratio of 1:1 and senior respite clubs for 11-18 year olds (where the ratio of carers to young people is 1:1 or 2:1 depending on the level of assistance required). At weekends and during school holidays respite sessions also take place: not only the disabled children themselves but also parents and siblings come to these. FUN is concerned to help families of disabled children: parents get the chance to sit and chat to each other over coffee and siblings can make friends. FUN has also started to run evening sessions for parents.

FUN runs young adult sessions too (aged 18 to approx. 30). We arrived towards the end of a cookery course, run for several weeks and providing life skills training (cooking, healthy eating information etc), which provided an excellent insight into the work the charity does. The young adults we spoke to were all very enthusiastic about the course – they enjoyed cooking and learning and also the chance to socialise with each other.

We came away from the visit full of enthusiasm for the work FUN does. The staff are overwhelmingly positive about their work and the charity is obviously run with a keen eye to using resources wisely. The young people we met seemed to be benefiting hugely from their interaction with FUN.



APOLLO MUSIC PROJECTS (JANUARY 2023)

Apollo Music Projects organises music workshops for primary schools in Hackney. Each school is visited by a group of professional musicians for a few weeks, then the children attend a concert given by those musicians, with further school-based workshops to follow.

The Charity Committee recommended a donation of £3,000 in June 2022, towards a music education programme for a primary school in Hackney. Liveryman Emily Miles and the Assistant Clerk attended a chamber orchestra workshop at Leyton Great Hall, consisting of a chamber orchestra playing well-known pieces: in between the children were introduced to the various instruments and also had the chance to ask each member of the orchestra questions about their instrument or their musical career.

Many of the children attending the workshop will have had no chance to hear classical music or attend any sort of concert before and may know nothing about orchestral instruments. With many schools unable to provide musical education, the work of Apollo seems an excellent way to introduce primary school aged children to the world of music.

“With many schools unable to provide musical education, the work of Apollo seems an excellent way to introduce primary school aged children to the world of music.”

TIME & TALENTS, ROTHERHITHE (MARCH 2023)

Time & Talents has supported the local community in Rotherhithe and Bermondsey for 135 years (it was started by well-to-do ladies from west London who gave their “time and talents” to help educate illiterate workers in south-east London). A small and adaptable charity, well known in the area, it supports vulnerable older people, children and the whole local community with varied activities (Stroke Club, Pub Club, digital assistance for older people, after school & holiday clubs for children, gardening & craft clubs and befriending services for the whole community).

In December 2022, the Charity Committee recommended an award of £3,000, to be used towards the Pub Club. This is a weekly drop-in social contact group for men aged 55+, who have often experienced significant life changes such as retirement, bereavement or ill health. It gives the men the chance to meet others, talk about their experiences and benefit from friendship when they may have lost their networks and perhaps their sense of purpose. The Pub Club meets in The Ship Pub in Rotherhithe. They chat, play board games and have quizzes and also benefit from external speakers, organised visits etc. Many of the men also take part in a walking group (they had even been out in the snow the day the Assistant Clerk visited).

During her visit the Assistant Clerk spoke to the CEO and the Delivery Manager for Time & Talents. They are aware that a section of the community falls within the poorest 10% in the country and know that 95% of their clients have no outside space. The Assistant Clerk joined the Stroke Club for a while and saw the companionship obviously enjoyed by the older people taking part in that. She then went to the pub (!) with members of Pub Club. They are an interesting group of older men who lost no time in saying how much they valued the Pub Club and wanted to pass on their thanks to the Company.

**CLAIRE HOLLINGHURST,
ASSISTANT CLERK**

DECEMBER 2022

■ CLIO'S COMPANY	£1,000
For the Tidal Reach project – an arts in education programme in consultation with All Hallows by the Tower focussing on local history, initially benefitting 450 young people and their teachers.	
■ LOCAL VILLAGE NETWORK	£2,000
For the Amplify Me project, allowing disadvantaged students to meet volunteer professionals for mentoring opportunities.	
■ SMALL GREEN SHOOTS	£2,000
Short Sharp Shots programme. An intensive work-based programme helping under-represented young people suffering deprivation to budget for and plan a live event for 100 guests.	
■ FOOTSTEPS FOUNDATION	£2,000
Funding for disabled children to attend intensive physiotherapy sessions, specifically the "Spider" Project, combining traditional methods of therapy with a specialist piece of equipment called the 'Spider'.	
■ HACKNEY DOORWAYS	£1,000
Support for people working in hospitality who have lost their accommodation.	
■ SELF-INJURY SUPPORT	£2,000
Early intervention for girls and women affected by self-injury.	
■ ST CUTHBERTS	£2,000
Battling food poverty and social isolation by providing a nutritious, free 3-course restaurant quality meal to anyone in need of a free lunch and company (this project specifically for older people).	
■ WANDSWORTH CARERS	£2,000
Funding to continue delivering weekly Strength, Mobility and Falls Prevention sessions for carers.	
■ TIME AND TALENTS	£2,000
Pub Club: a weekly drop-in social contact group for c.12 men aged 55+ in Rotherhithe and Bermondsey.	
■ LIVING PAINTINGS	£1,650
Providing blind and partially sighted people in London with access to special Touch to See books so that they can enjoy and be educated by the same materials as sighted peers.	
■ AGE EXCHANGE	£2,000
Supporting people living with long-term conditions like dementia and their carers by providing group activities throughout the week, and one-to-one tailored support where needed.	
■ SHERIFF'S CHALLENGE	£150
Public speaking competition for sixth formers.	
TOTAL	£19,800

JUNE 2023

■ UNIVERSAL BOARD GAMES	£2,000
Grant towards the facilitation of 25 game playing events across parks and commons in Hackney in the summer of 2023, for young people who would otherwise spend most of the holidays co-caring for younger siblings.	
■ RACKETS CUBED	£2,000
Grant towards the expansion of a programme of integrated rackets sports, tennis, education (maths) and nutrition for local disadvantaged inner-city school children. The children benefit from an hour of rackets sports, an hour of maths, then are given a meal.	
■ DRAMA EXPRESSIONS FOR CHILDREN	£2,000
Grant towards the Confidence Code programme providing weekly drama therapy sessions for young people with mental health challenges.	
■ BUILD UP FOUNDATION	£2,000
Grant towards the Future Builders Project to help young people design and build their own playground.	
■ FREE TO BE KIDS	£2,000
Donation towards the Thrive Outside project (week long nature based adventures for disadvantaged children from South London) specifically to pay for household/food costs.	
■ THE UPPER ROOM	£2,000
The Upper Room works with homeless people, economic migrants, ex-offenders and other socially disadvantaged people to improve their lives – donation to UR4Meals program to provide free meals.	
■ HACKNEY QUEST	£2,000
Hackney Quest aims to develop the potential of young people through educational & social development activities and workshops, bringing together young people from different geographical and ethnic communities to help break down prejudice and misunderstanding. Donation to food hub to provide basic supplies.	
■ BEYOND FOOD FOUNDATION	£2,000
The charity provides training and support to people impacted by homelessness, mental health, addiction, those with a criminal record or who are at risk of homelessness. Donation to the Freshlife Programme which gives vulnerable people skills around food preparation and the hospitality sector and also practical employability skills.	
■ THE STUART LOW TRUST	£2,000
Donation towards the Natural Resilience project, benefitting 100 disadvantaged and socially isolated older people experiencing mental health issues, through participation in nature and the arts.	
■ FRIENDS OF ZICHRON DOVID	£2,000
Donation towards the Loaves of Love project providing a homemade brunch for 72 older people three times a week. Often the only cooked meal of the day for the beneficiaries, it also offsets the effects of isolation, with additional activities provided.	
TOTAL	£20,000

TOTAL AWARDS MADE BY THE
CHARITY COMMITTEE

2022-2023 **£39,800**

SINCERE THANKS TO...

As Trustee of the Innholders' Charitable Foundation, the Court of Assistants thanks the following Freemen and Liverymen for their generous donations during the year:

Mr Ben Aird	Mr Keith Harrison	Mr Rory Pope
Mr Charles Attlee	Mr Stephen Hedley	Mr Nicholas Rettie
Mr Richard Balls	Mr Justyn Herbert	Mr Tom Richardson
Mr Graham Barnford	Mr Adam Hersey	Mr Philippe Rossiter
Mrs Nina Basset	Mr Mark Hewitt	Mr Adam Rowledge
Mrs Sophie Bourdillon	Mr Thomas Lister	Mr James Sanderson
Mr Edmund Brandt	Mr Nicholas Luddington	Mrs Christine Scott
Mr Luke Breen	Mr Oliver Luddington	Mrs Julia Sibley MBE
Mr Tony Brighton	Mr Francisco Macedo	Mr Richard Skelton
Mr Bill Christianson	Mr Luke McEwen	Mr Peter Stevens
Mr Alex Clarke	Mr Andrew Missen	Mr Joe Silvester
Mrs Hilary Cooke	Mr David Morgan Hewitt	Mr Richard Turner
Mr Duncan Couper	Mr Ian Mullins	Mrs Nia van der Pauw
Mr Hugh Davie	Mr Richard Norman	Mr Michael Voigt
Mr Mark Dodson Wells	Mrs Susan Newell	Mr Peter Wingfield
Mr Nigel Fox	Mr Andrew Oxley	Mr George Wylde
Mrs Victoria Gaunt	Mr Daniel Pecorelli	Mr John Wylde
Mrs Kezia Hanson	Mr Jeremy Pope	Mr Richard Wylde

Regular monthly donations are especially valued as they assist hugely in day-to-day budgeting for charitable expenditure. As a reminder, it is suggested that Freemen give £10 per month, Liverymen £20 per month and members of the Court £40 per month, but any amount is appreciated. We have now begun to use Go Cardless for new donations which seems to be working well.

Members of the Company are also encouraged to consider leaving a legacy to the ICF in their will. The Immediate Past Master wrote to all Liverymen and senior Freemen earlier this year asking them to reflect on this: the funds given by way of legacies to the Company or the ICF will ensure that future members of the Company will have the same chance to enjoy the hospitality afforded by the Company and will allow future Patronage and Charity Committees to make donations to those less fortunate.

■
If you would like to leave a legacy or start a regular donation, please contact the Clerk or the Assistant Clerk.

EVENTS 2022-23

One of the many roles of the Assistant Clerk is to organise the Company events taking place in the Hall. I have relished the opportunity to do this in my first year in the job, meeting many members of the Company in the process. After a difficult couple of years, socialising is thankfully back and going full steam ahead, as the waiting lists for some of our events have proved!

The 2022-23 year began as always with **Installation**, with David Brann being installed as Master. The service at St Michael Paternoster Royal was carried out by the Company Chaplain, the Very Rev. Andrew Nunn (at that point still serving as Dean of Southwark Cathedral) assisted by the Rev. Tim Handley, Priest in Charge of St James Garlickhythe and St Michael Paternoster Royal. After a wonderful service (and some excellent hymns) there followed a reception and dinner back at the Hall. Unbeknownst to us at the time, this marked the start of Herbert Berger's final year at the Company and he didn't let us down, serving the most marvellous feast.

The **William Austin & Florence Balls Dinner** in early December is the chance for Freeman and their guests to attend a dinner in Hall. There was a real Christmas feel to this dinner, with Herbert serving a seasonal menu and entertainment provided by singer Milly Brann and her accompanist. Milly (the daughter of the Immediate Past Master) has a wonderful voice and we all enjoyed her performance (she mastered perfectly all the actions to the Twelve Days of Christmas and everyone had great fun joining in). Unfortunately, numbers were somewhat depleted as the dreaded Covid started to rear its ugly head again...

The **Beckford Lunch** was held on the second Tuesday in December. This time it was train strikes and snow which attempted to disrupt things, with myriad changes to the seating plan taking place until minutes before the first guests began to arrive. However, this did not stop those who did make it from having a really enjoyable time. We welcomed 6 new freemen and their guests, apprentices, scholars (from City of London School, City of London School for Girls, Christ's Hospital and the Guildhall School of Music and Drama) and some widows of Liverymen and Court members. There was a real "end of term" feel with Christmas crackers at the table and mince pies instead of petits fours.

We welcomed several illustrious guests to our **February Court & Guests dinner**. The Master asked his guest, Sir Roger Vickers KCVO FRCS (Serjeant Surgeon to the late Queen) to make the Root & Branch speech, and we were also joined by The Rt Hon Earl of Erroll (Merlin Hay), a member of the House of Lords and Chief of the Clan Hay, Sir Martin Sweeting OBE FRS FREng (founder and executive chairman of Surrey Satellite Technology Ltd and recipient of many scientific awards), Ann Gray FRICS (President of the RICS) and the Very Reverend Andrew Tremlett (Dean of St Paul's Cathedral).

March saw the **Court & Partners dinner** (postponed from July 2022 because of the extreme heat) finally take place. The temperature was safely well under 40 degrees C on this occasion, and all those who were able to come along had a marvellous time. The Late Master Cook, Mrs Virginia Bond, gave the Root & Branch speech. Masters and their partners from the Farmers, the Distillers and the Broderers were also in attendance.

Another **Court & Guests dinner** took place in April. Three more freemen had been admitted to the Company at the Court meeting directly before the dinner, and they all came to the dinner with a guest. We had wonderful entertainment from Yolisa Ngwexana, one of our Guildhall School of Music & Drama scholars: she is a budding opera singer and has a bright future ahead of her.



In May we had the traditional **Company Buffet Supper**, to which all members of the Company (and a guest) are invited. Joe Sheerer and Clive Gerner from the Amy Winehouse Foundation (which had been supported by the ICF earlier in the year) came along and Joe gave an impressive speech about the charity and his own history of addiction. Milly Brann and three colleagues provided musical entertainment during the reception and after the buffet, to great applause. It was a special event: the whole Hall “buzzed” all evening!



The Court hosted a **dinner to the Master Innholders** in June, and once again Herbert came up trumps. Throughout the summer there were many “this is one of the last times Herbert will cook for us” moments with every morsel of food relished.

“Once again Herbert came up trumps. Throughout the summer there were many ‘this is one of the last times Herbert will cook for us’ moments with every morsel of food relished.”



Close on the heels of this dinner was the **June Livery & Partners dinner**, to which (on an extremely hot day) we welcomed a large number of Liverymen and their partners (and for which a waiting list was required). Entertainment was again provided by Milly Brann, this time singing songs from the shows. Liveryman Rebecca Moule gave the Root & Branch speech.



EVENTS 2022-23



One of the most time consuming to organise events took place in early July: **the Court dinner to the Masters & Clerks of other Livery Companies**. We welcomed guests from 30 different Livery Companies, together with representatives from two charities supported by the ICF (Jamie's Farm and the Samaritans) and Wg Cdr Eoin Sands & Sqn Ldr Tom Woods, both from No. 32 (The Royal) Squadron, based at RAF Northolt (you can read more about No. 32 Squadron elsewhere in this Review). This time musical entertainment was provided by 3 young jazz musicians from Trinity Laban Conservatoire. The Root & Branch speech was given by the Master Skinner who told us all about the construction works being carried out at Skinners' Hall. He brought along some souvenirs to illustrate some of the finds that have been made during the work.

The **July Court & Partners dinner** took place mid way through July: this really was Herbert's swansong (other than a small lunch for the Court after the August Election Court meeting). Herbert pulled out all the stops. Our regular pianist, Nick Durcan, and his partner Miriam Kramer ("Kramerdurcanduo") performed a selection of pieces which brought the house down. HH Wendy Joesph KC, the Master Pewterer, gave a most entertaining Root & Branch speech which rounded off an excellent evening.

The **September Court & Guests dinner** was the first outing for our new chef, Luciano Luciola, and his team. Anticipation was high and we weren't disappointed. Luciano's food was wonderful and the team worked hard and efficiently: numerous compliments were given. We look forward to many more years of delicious food ahead! The Master's guest, Ms Jenny Brown (Head of the City of London School for Girls) gave a most interesting Root & Branch speech, thanking the Company for its support of many scholars at the school over the years.

Mention must be made at this stage of **Senior Past Master Jeremy Pope OBE DL**, who, after many successful years in the role, has stepped down as Chair of the Wine Committee. He has worked very hard to choose wines to complement the food served by Herbert and we all thank him for his excellent choices. He will be succeeded as Chair by Andrew McKenzie (who this coming year will have control of food and wine, since he is also Renter Warden for 2023-24).

**CLAIRE HOLLINGHURST,
ASSISTANT CLERK**



MASTER'S OUTING

JULY 2023



This Outing was over 12 months in the hatching, involving detailed planning plus a 2022 visit to the islands by David & Barbara Brann on their yacht Talitha. The result: an invitation issued in the complete and absolute certainty that the weather would be fine, sunny & warm between 7th and 10th July 2023.

I have long believed that in his year of office the Master, as the Roi Soleil, has complete and absolute control of his destiny - and that of the Company he proudly leads. It was no surprise therefore to find that a party of 33 took up their leader's invitation in the certainty that all would be exactly as described on the tin - and so it turned out to be!

Friday was the day of congregation. Some flew from Exeter, others boarded the Scillonian in Penzance for the short sea crossing. We were all on St Mary's by lunchtime, luggage whisked off to the Star Castle Hotel, so that we could walk to Juliet's Garden for lunch on the terrace - sun beaming down, of course.

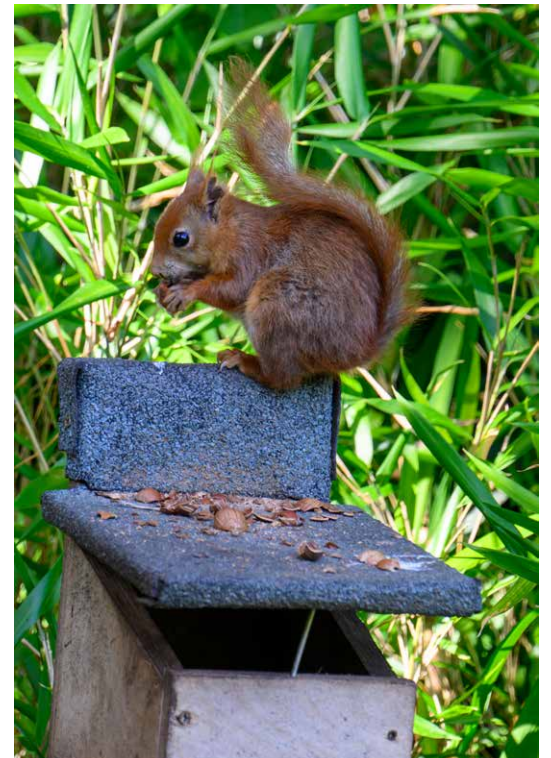
Built in the shape of a star, the Hotel dates from the 16th Century and sits imposingly on a garrison bluff overlooking the town. The views across the outlying islands are wonderful - a circle of jewels waiting to be explored. The hotel really laid themselves out to look after us and the dining facilities in the Conservatory were excellent, with a well-trained and happy team who fully entered into the spirit of our somewhat informal approach to their hospitality! The food was excellent and in particular there seemed to be a real appetite for the lobsters caught by the family in the hotel fishing boat!!





At any one time there are a considerable number of visitors on St Mary's – and at least an equal number of attendant dogs. They all congregate on the Pier each morning about 09.30 hell-bent on boarding one of the inter-island ferry boats to some other island that is on their bucket-list for the day. But which boat is theirs? The ensuing scrum might appear a bit haphazard, but actually it is a highly organised affair. Watching the morning exodus, I reached the conclusion that somewhere there had to be a 'Mister Big' in an Operations Room, who was moving little plastic boats around on his island chess board, and issuing terse radio instructions to skippers as to their next destination etc. It was a scrum, but I never saw anyone complaining that they were in the wrong queue or on the wrong boat: it works so smoothly. There just has to be a Mister Big!

Saturday dawned dry, warm and bright (as expected) and saw the whole entourage aboard our 'own' boat heading for St Martin's via several rocky 'outliers' where we could expect to see seals, birds and other wildlife. Our 'skipper' had obviously lived in the Scillies all his life, for we ventured so close to the rocks that even the seals looked a bit surprised! A really great excursion with a Master Mariner in charge, photography not easy, but a lot of happy faces! Lunch at the Karma Hotel followed by island walks and beautiful vistas of white sandy beaches before we were ferried back to St Mary's in time for an interesting wine tasting, then another great 'degustation'. What could top Saturday's kaleidoscope of enjoyment?



In a word, Sunday. Destination Tresco and the Abbey Gardens, guided by Andrew, the head horticulturalist whose second language was definitely Latin. These gardens really are very special with rising tiers of trees and plants, each tier with different climatic attributes. There was also time to visit a 'museum' of figureheads from sailing ships wrecked on the Scillies in the distant days of sail - if only the maidens adorning the bows of those ships could speak, what tales they would have had to tell!

Our final dinner in the Conservatory was tinged with regret that all good things must end, but we made it very clear to David and Barbara that their planning and the depth of thought and care that they had poured into the event ensured 3 days that were 'above and beyond' anything that we could have expected. What a treasure the family of Innholders, root and branch, is. How lucky we are. Thank you both.

PETER DOWLING, SENIOR PAST MASTER

Thank you too to Peter for the wonderful photos accompanying his article.





SECHSELAUTEN 2023



SECHSELAUTEN 2023

Since our 500th Anniversary, the Master and Upper Warden of the Innholders have been invited every other year (alternating with the Vintners) to take part in the Zurich tradition of Sechseläuten. In winter, the bells rang at 5pm to indicate the end of the working day. In summer, burghers and artisans worked an hour longer until 6pm, or sechseläuten. The festival celebrates the day the time of the bell ringing changes, in other words, the end of winter.

The Zunft zur Meisen is one of the 13 guilds, which were part of the political system of the City of Zurich from 1336 until Napoleon invaded in 1798. The Meisen Guild represented wine merchants, innholders, saddle makers and painters. Their guildhall, built in 1757 is the largest of all the guildhalls in Zurich and is an extremely impressive building, which both Winston Churchill and HM Queen Elizabeth II have visited.

Ian Mullins and I arrived in Zurich on Sunday, 16th April and were invited to a wine tasting and supper at The Schipf, an ancient and imposing winery on the banks of Zurichsee, as guests of the owner, Kasper von Meyenberg.

The following day started with a long lunch, interspersed with numerous amusing speeches – all in Schweizerdeutsch. This is an Alemannic dialect which comes in three forms and should not be confused with Swiss Standard German, but none of this matters, as neither the Upper Warden nor I were able to understand more than a few words! Thankfully, Past Master Rettie was able to coach me in pronouncing the customary introduction to my after-dinner speech, bravely recited in the native tongue.

After lunch, we assembled with the other guilds for the parade through the city in the Zug der Zünfte. Neither of us were expecting the enormous scale of this. Over 7,000 participants in historic costumes, 500 horses, 28 marching bands, as well as 50 floats and carriages form the procession – one of the



biggest and most colourful of its kind in Europe. This year it was the turn of the Meisen to lead the parade and we lined up alongside Konstantin von Schulthess, their Zunftmeister (Master) and senior members of the Meisen, right at the front, just behind their cavalry and marching band. Yes, the Meisen guild have their own cavalry and marching band! Ian Mullins, a mathematician, estimated there were around 100,000 people lining the streets as we marched past. The event is broadcast live on national television. Women and girls rushed out of the crowd to kiss the Zunftmeister and present him with flowers, which he handed to his two flower girls, who in turn, handed them to other people in the crowd.

The parade terminates on Sechseläuten Platz in front of the Opernhaus. In the middle of the square the effigy of the Böög, filled with explosives, sits on top of a massive, intricately layered bonfire. At 6pm sharp, the bonfire is lit



and the mounted guildsmen gallop around the leaping flames and swirling smoke to the tune of the Sechseläuten March. The length of time it takes for the Böög to catch fire predicts the weather for the forthcoming summer. In 2022 it took about 12 minutes; this year it was about an hour!

After the parade and bonfire, we returned to the guildhall for dinner and more speeches. By this time I was flagging, but there was more to come! After dinner the Zunftmeister and a number of guildsmen remained in the dining hall to welcome visitors from other guilds. The Upper Warden and I joined the others in a visiting party, preceded by the 50-piece Meisen marching band and processed to a number of other guildhalls for stirrup cups and speeches.

Returning to the Meisen guildhall after midnight there was an opportunity to join the younger members of the guild in an energetic and hazardous drinking game, but I'm pleased to say that the Ian and I decided that discretion was the better part of valour and found our way back to our hotel while we still could!

We are extremely grateful to the Meisen Guild for their amazing hospitality and look forward to welcoming their Zunftmeister, Konstantin von Schulthess, Second Guildmaster, Benjamin Schindler and their wives, Patricia and Kathrin to our Court and Partners Dinner on 9th July 2024.

DAVID BRANN, IMMEDIATE PAST MASTER



ROYAL CONNECTIONS...

There was of course a Royal theme to 2023, and the Innholders were not left behind.

A GARDEN PARTY...

The Master and Mrs Brann attended a garden party at Buckingham Palace in May, though sadly met neither the King or Queen (or even Lionel Ritchie, who was there somewhere...). However, they both looked extremely smart as they left the Hall to make their way to the Palace.

THE ANOINTING SCREEN...

Livery Companies were asked to contribute to the Anointing Screen used at the King's Coronation, and the Innholders played their part.

The Anointing Screen was designed and produced for use at the most sacred moment of the Coronation, the Anointing of His Majesty The King. The screen combined traditional and contemporary sustainable embroidery practices to produce a design which reflected the King's deep affection for the Commonwealth. The Anointing Screen was designed by iconographer Aidan Hart and brought to life through both hand and digital embroidery, managed by the Royal School of Needlework.

The central design takes the form of a tree which includes 56 leaves representing the 56 member countries of the Commonwealth. The King's cypher is positioned at the base of the tree, representing the Sovereign as servant of their people. The design was selected personally by The King and is inspired by the stained-glass Sanctuary Window in the Chapel Royal at St James's Palace, which was gifted by the Livery Companies to mark the Golden Jubilee of Queen Elizabeth II in 2002. The Anointing Screen is supported by a wooden pole framework, designed and created by Nick Gutfreund of the Worshipful Company of Carpenters. The oak wooden poles are made from a windblown tree from the Windsor Estate, which was originally planted by The Duke of Northumberland in 1765.

THE CORONATION ITSELF...

We had a first-hand account of the Coronation, courtesy of Lord Thurso, who attended in person. He wrote the following piece:

05.30 alarm, but already awake.

Arrive at Westminster Hall at 7.00 where peers are putting on robes and heralds are in white breeches and open neck shirts waiting to get full uniforms on. Manage to grab a cup of coffee.

As one of two sitting lords who are also Lord Lieutenants we can wear parliamentary robes. I decide as I am there representing Caithness as Lord Lieutenant I will not wear robes. My colleague agrees!

07.30 The Abbey doors open. I have been allocated a seat in the nave. As parliamentarians are the first to be let in, I enter the Great West door among the first dozen which means I get a front row seat near the quire screen.

I find myself next to a former Private Secretary to HM who I met at Mey, so lots to talk about. Marion is watching on TV and spots me, noting I am sitting in front of Lionel Ritchie (who I talk to and who is charming - he asks who the people in robes are and luckily I am able to tell him most of them).





Photo: Victoria Jones/PA Wire

09.00 The music begins. The scale, quality, and range of the music is quite outstanding. For the next hour and a half we have a moving and wonderful selection of great old favourites (Nimrod, Variations on Greensleeves, Crown Imperial, with Bach and Handel), all mixed in with new compositions, among them a stunning solo by Penny Yende of "Sacred Fire" composed for the occasion.

Somehow two hours have passed quickly and the processions start.

First the faith leaders, then a pause and the next procession is the Churches of the UK - Wales, Scotland, Northern Ireland and England. I catch the eye of The Most Reverend Mark Strange, the Episcopal Primus, who lives in Caithness!

Then follow the Speakers of the Lords and Commons in full robes, the Lord Mayor of the City of London, the Lord Mayor of Westminster, the First Ministers of Scotland and Wales. Then comes the former UK Prime ministers in order of defeat! Sir John Major leads with Sir Tony Blair a respectful distance behind: then Gordon Brown, followed by David Cameron, then a gap before a group of three, Teresa May, Boris Johnson, and Lis Truss. A wag near me comments quietly "well that was this year's prime ministers, where are next year's?!"

Then the procession of Commonwealth nations looking magnificent and each Country group preceded by their flag. Then the visiting royals in a wonderful array of uniforms and decorations.

And suddenly the hours have passed and the King's procession comes past. It is stately and magnificent with all the office bearers and ancient office holders in correct order.

Finally the Queen and then the King. He looks straight at me as I bow and I am sure he gives a smile to Caithness.

It is 11.00 and the service begins. It is unbelievably moving. The music lifts the soul. The solemnity of the occasion is majestic. The service is both complex yet simple, for at its heart it is a Christian consecration of a King to the Service of his people.

The emotion is overwhelming and I feel the honour of representing my home County and all its people at this solemn ceremony.

And suddenly the service is over, and the King's procession leaves. It has been a wonderful, almost overwhelming, but joyous five hours. The mood is festive as we wait to be allowed to leave. I wish Lionel Ritchie luck for the concert and then off.

On the tube back, in morning dress and decorations, clutching my prized programme, a fellow traveller asks me "Had a good day, mate?" My reply: "You bet, mate, you bet!"

Here are some photos showing quite how close Lord Thurso got to the action, courtesy of Lady Thurso who took screenshots from the TV...



THE LORD MAYOR'S SHOW 12 NOVEMBER 2022

Every few years the Company hosts a buffet lunch for those members and their families who have been to watch the Lord Mayor's Show. 2022 was one such year, and we were delighted that so many of you were able to come.

A group of Company members, the Clerk and Assistant Clerk (plus husbands) watched the show from Cheapside. A marvellous spectacle processed before us as you can see from these photos, with the familiar figure of the Beadle passing too.

The Hall was full for the buffet lunch: a multi-generational meal enjoyed by all. Children running around the Hall was an unusual but welcome sight!





HOW MUCH EXPERIENCE DO YOU NEED TO JOIN THE SAILING?

Well, we have several members of the Company who have crossed oceans, are experienced racers or who enjoy cruising; but, in any given year, we have a good number whose experience is limited to one crossing of the Solent – on the Red Jet to get to the start in Cowes! It's a great weekend and genuinely open to all.

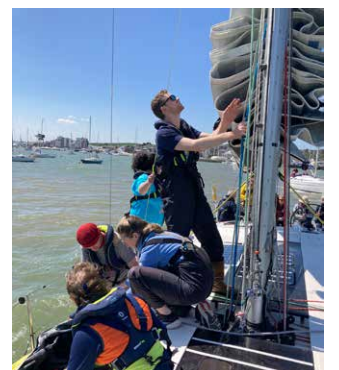
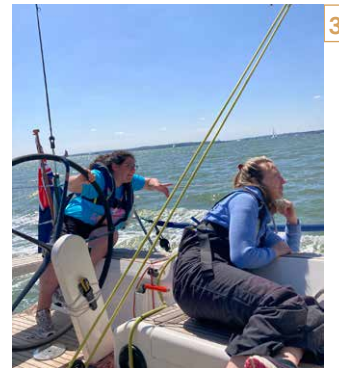


This year saw the Company entering an all-female crew in *Incisor*, a very fast Corby 45 (Innholder III), pitted against the rest of the Company in *Emily of Cowes*, a quite fast Elan 450 (Innholder II) in Class 1 and the Master's yacht, *Talitha* (Innholder I), against allcomers in Class 2.

There was some very exciting racing, especially in Class 1 in the second race where the start was against the tide. *Emily of Cowes* got a good start but were soon being caught by the faster *Incisor*. Beating along the north coast of the Isle of Wight, *Incisor* was first to take the tack toward the mainland with *Emily of Cowes* waiting a few minutes in the slightly lighter tide nearer the shore. Both boats would need to tack again to make the first mark and that meant their courses would overlap later. At this point it may help to know a key Rule of Racing: a boat on starboard tack (wind coming across the starboard side and sails out to the left) has right of way. That turned out to be *Emily of Cowes* so *Incisor* was forced to bear away (in the last few seconds!) and lose time. *Emily of Cowes* made good her escape but over the next two legs *Incisor* caught up. The final leg saw *Incisor* rapidly closing on *Emily of Cowes* to much less than a boat length. *Incisor* jinked upwind to pass but was covered and forced higher; so, she tried the other side but was again covered and the wind shadow from *Emily of Cowes* was enough to check *Incisor*'s speed allowing *Emily of Cowes* to remain just ahead at the line. There was less than five seconds between them on the official timings.

The racing in Class 2 was just as close. On corrected time, the Master's boat was just 5½ seconds behind the Leathersellers' *Kusima* in race one and then just three tenths of a second in race two. The Master has promised to take one less bottle of wine next year!

The Leathersellers were awarded the Lord Mayor's Cup but the Company came away with the Sir Robin Gillett Cup (*Emily of Cowes* – Innholder II), the Robert Green Trophy (*Talitha* – Innholder I), and



the Epsom Cup (*Incisor* – Innholder III) with the Anne Glover Cup for the best placed Innholders boat also going to *Emily of Cowes*. The Beadle will be just as busy with the silver polish as last year!

We were blessed by excellent weather, and the racing was bookended by some gentle cruising to and from Cowes, an enjoyable Friday evening at the Island Sailing Club and, in a change to the City Livery Yacht Club's usual arrangements, presentations were on the roof terrace of The Globe with stunning views across the Solent, and the celebratory dinner at The Royal London Yacht Club.

The dates for next year are 17th to 19th May 2024. There'll be a calling notice sent in the new year but mark your diaries and feel free to put a marker down with the Clerk's Office as soon as you like.

FOR THE RECORD THE CREWS WERE:

Innholder I – *Talitha*: David Brann, Barbara Brann, Peter Dowling, Nick Dowling, Tony Mellery-Pratt

Innholder II – *Emily of Cowes*: Charles Attlee, David Best, Hugh Evans, John Ludlow, Douglas Megrn, Harry Mulligan, Ollie Waters, Julian Tomlin and Richard Wylde.

Innholder III – *Incisor*: Emily Mulligan, Annie Attlee, Sarah O'Keefe, Kandy Maddock, Fiona Neale, Clare Nicholson, Jessica Nicholson, Julia Sibley, Rebecca Tomlin and Lucy Wylde.

CHARLES ATTLEE, PAST MASTER



WCI GOLF 2022-23

The Golf Society has continued to enjoy outings at the RAC, Woking and Worplesdon – and Worplesdon again!

The 2022 Dowgate Cup at Worplesdon saw the Company in second place to the Tallow Chandlers. Damian Clearly was our top scorer with 38 points and also picked up closest to the pin. The event was founder James Loch's swansong and he has created quite an event which, at its heart, is all about fellowship amongst the various Dowgate companies. Many thanks to him and the rest of our team: Richard Leman, Gerald McDonald, Chris Watson, Steve Jewell and Charles Attlee.

We played the Old Course at the RAC in April 2023 with nine members of the Company and guests on the course – and just made it around in good conditions before the rain swept in. The fast greens were a test and congratulations to the winner on the day (and organiser) Gerald McDonald with 36 points. Simon Leathes had the longest drive and other members playing were Damian Clearly, Ruth Chaplin, Chris Watson and Maxim McDonald.

Our next outing was at Woking in September and we had 15 out on the course. More fast greens and a lot of "attractive" heather. Damian Cleary and Chris Watson shared the winning scores and the field also included Hugo Chaplin, Nick Luddington, Richard Leman, Duncan Palmer, Nick Chaplin, Gerald McDonald, and Ruth Chaplin. Many thanks to Nick Chaplin for setting this up and to the team at Woking for the course condition and an excellent lunch.

This report allows inclusion of the 2023 Dowgate Cup battled out amongst the wind and rain of the southern end of Storm Babet. Worplesdon was playing very long! With a tweak to the scoring system – best three scores from teams of four – the Innholders emerged victorious! Many congratulations to our team of Robert Seabrook (who also picked up longest drive), Richard Leman, Damian Cleary (all of whom had 34 points) and Charles Attlee.

Do come and play! Average handicaps are in the 20s and the emphasis is entirely on convivial golf! Just contact the Clerk's Office, Gerald McDonald, Nick Chaplin or Charles Attlee.

CHARLES ATTLEE, PAST MASTER





SHOOTING REPORT

The 2023 Inter Livery Shoot took place at The West London Shooting School on 17th May. The weather was wonderfully warm and the day kicked off with a delicious breakfast of bacon butties, coffee and tea and a briefing for 126 teams from across the Livery Companies!

West London has a fun and challenging course. Most notably, the 4-man flush allows for a team shoot whereby clays are released consecutively, resulting in furiously fast shooting and a sky full of exploding clays. To encourage members of the different Livery Companies to meet each other, guns on the stand would be loaded by waiting teams, which worked well.

The Innholders entered two teams, the Court team consisting of Sir James Wates, Tom Richardson, Andrew McKenzie and Harry Moule and Team no. 2, with Andrew Ovey, Damian Cleary, Darren Patt and George Wylde. Both teams did very well with the Court Team coming 21st with 289 points and Team no. 2 coming 54th with 257 points. The Court team had the 7th highest score amongst all Court teams – a tremendous effort!

The Company was delighted that it was able to field two full teams on the day, both of which scored highly. We look forward to signing up again for the 30th Inter-Livery Shoot competition in 2024, due to take place on 15th and 16th May 2024. Andrew Ovey will be stepping down from his duties as Innholder's team captain and Harry Moule will taking on duties for next year's challenge.

HARRY MOULE





DOGGETT'S COAT AND BADGE JULY 2023

Over 300 years ago, in 1715, Thomas Doggett began organising an annual race for the Thames Watermen (passenger craft) and Lightermen (cargo, loading and unloading), to demonstrate their skill and speed. In the early 18th century, London Bridge was the only bridge over the Thames and the East India Docks did not open until 1802 – ferries for people and goods were the lifeblood of the capital. This race became known as the Doggett's Coat and Badge Wager, with the winner receiving a scarlet coat with a large silver badge on the left sleeve. The event has been raced every year since and is the oldest rowing race and surely one of the oldest competitive fixtures of any kind (the Boat Race in contrast will only celebrate its 200th anniversary in 2029).

As a consummate promoter, Thomas Doggett organised an accompanying pageant of cutters on the Thames in honour of the Coronation of George I, which also took place that first year. Further pageants have been held to mark every Coronation since then – and so 2023 marked the 13th Pageant for the Doggett's race, in honour of the Coronation of King Charles III. Livery Companies were invited to take part and The Innholders' Company entered a crew in the cutter 'Merlin'. Unfortunately, due to last minute illness, Damian Cleary and Piers Morgan needed to draft in some external reinforcements, before we duly rowed part of the race course as the Pageant boats processed from Embankment up to Chelsea Pier, took up station by Battersea Power Station and saluted the racers as they passed us on their way to the finish line by Albert Bridge. Many thanks to the Clerk and Assistant Clerk for all their organisation, support and liaising with the Worshipful Company of Watermen, who organise the race and pageant.

As a final footnote, one of the ringers, Tim Whittle, won a gold medal in September 2023 at the World Master's Rowing Regatta in South Africa – our last minute substitutes were of a suitable standard!

PIERS MORGAN





THE COOPERS CASK RACE JUNE 2023

An enthusiastic team from the Innholders entered the cask race organised by the Worshipful Company of Coopers on Saturday 17 June.

The race took place in Guildhall Yard, with twelve teams entering, including four representing livery companies. The Innholders were represented by Sean Molony, John Howard, Richard Skelton and Harriet Sinden. None had any barrel rolling experience, but they rose to the challenge and bettered their performance in each round. They are keen to take part again next year (especially if the Red Arrows promise to carry out a fly past again!).



INTER-LIVERY BRIDGE TOURNAMENT MARCH 2023

The Company was represented by four able and enthusiastic bridge players at the Inter-Livery Bridge Tournament, held at Drapers' Hall on Monday 6 March.

Piers Morgan, David Hall, Jon Redding and Nicholas Luddington, clearly enjoyed the competition, as can be seen from the photograph.

Whilst no prizes were won (as Piers succinctly put it "we came, we saw, but... alas we were some way away from conquering!") fun was had by all.



MASTER INNOLDERS' REPORT

My first year as Chairman of the Master Innholders has flown by. This January, the annual Hotel Leadership Conference, kindly hosted by Past Chairman Stuart Bowery at the JW Marriott Grosvenor House Park Lane, saw around 470 delegates and sponsors attend. Feedback was 98% positive, with many excellent and constructive comments received. The 2024 conference will be held on 15 & 16 January at the Park Plaza London Riverbank with Hotelier of the Year and Executive Committee member Adrian Ellis as Chair. The theme will be **Breaking Boundaries** with a look to the future of hotels; the first day will feature the impact of technology, with leadership the theme of the second day.



OUR COMMITMENT TO ONGOING DEVELOPMENT

I was delighted that 11 Innholder Scholarships were awarded in late 2022 for courses during 2023. Three delegates attended the General Managers Programme at Cornell, 6 attended the Talent Development Programme at Cranfield and another 2 attended Cranfield's General Management Programme. In April 2023 the Master Innholders Aspiring Leaders Diploma (MIALD) saw its 11th cohort commence at the Mayfair Townhouse and it has already delivered its 4th module. A decision has been made to upgrade the MIALD programme for 2024 from an Institute of Leadership & Management (ILM) level 3 to a level 5 award. We have supplemented this with another opportunity for junior managers to apply for a new, wholly online course at Level 3. This initiative will be delivered under the banner of the Master Innholders Developing Additional Skills (MIDAS), with both programmes being delivered by Dr Hilary Cooke and her team at Merlin Consultancy.

Our mentoring programme is now being run in partnership with the Institute of Hospitality (IoH) using their excellent platform. The Master Innholders' mentoring programme is a separate level within the IoH framework that offers an excellent opportunity for both mentor and mentee.

In June this year the Company bestowed the award of Master Innholder to 13 great hoteliers. Applications this year were both diverse and excellent in quality. Of course, each year sees a few sad losses for one reason or another, but we now have a total of 155 Master Innholders of which 9 are overseas and 59 are retired or honorary.

ONE VOICE

We are currently working on a 'One Voice' project together with our St Julian Scholars and Aspiring Leaders alumni. I am hoping to create a more streamlined approach to our communication within the Master Innholders family as well as broaden our reach to the wider hotel community with a more widely recognised identity. We have been engaging with our internal and external stakeholders, including the Company, to ensure that our approach meets the needs of our partners and our members, both today and in the future.

Finally, the Master Innholder charity cycle ride took place in early September where 25 riders tackled over 300kms from Dijon to Lyon through Burgundy, raising over £36,000 to date for our charity partner Hospitality Action.

I very much look forward to another exciting and successful year.

**DAN ROSE-BRISTOW MI,
CHAIR, MASTER INNOLDERS**



CHAPLAIN'S REPORT

Retiring, moving house, moving city, getting married, choosing carpets: these must be some of the most stressful things that you can do. Any normal person would try not to do them all at once! But maybe I'm just not that 'normal'!

I had made the decision that I should retire when I hit two milestones – the fortieth anniversary of ordination and the magic age of 66 when I would get my State Pension! They both happened in July and so that was when I decided to retire as Dean of Southwark and from stipendiary ministry. My partner, Mark, and I had held off committing publicly to each other, even though we have been together for 36 years. Such life events are not without their problems as far as the CofE is concerned. But we thought that having a Civil Partnership – we aren't allowed to be married – a month before my retirement might be ok. And, of course, as soon as you leave stipendiary ministry you lose the house you live in and are encouraged to shake the dust off your feet and move so that your successor can get their feet firmly under the table.

So that is why all these things have coincided, and the apartment we have bought in Leeds needs new carpets and lots of other things!

When everything is changing you need to have some roots, something that keeps you linked to who you are. My faith is something that does that – though choosing which church to attend in future is also not an easy decision – but I have also been delighted that I have been able to keep my links with the Livery and not least the Innholders.

Given that our vocation is hospitality it is good that all of us associated in whatever way with the Company, have a hall we can call home, where we can come to, relax, meet friends and share a meal at a table under the welcoming Bethlehem star on our crest. We can face the stress much more easily when we know that our life remains rooted – it's helping me, I hope it helps you.

**THE VERY REVEREND ANDREW NUNN,
COMPANY CHAPLAIN**



RAF FAMILIES DAY

RAF No. 32 (The Royal) Squadron's Family Day 19 August 2023 at RAF Northolt

Since we tied up with RAF No. 32 (The Royal) Squadron during my year as Master in 2011–12 (the process having been championed and begun the previous year by Senior Past Master Peter Denley) there have been several most enjoyable joint events.

A select band of Innholders and associated followers joined the family day at RAF Northolt, along with over 170 others. Assistant Sean Molony and Clare King, Liveryman Jerry White together with his two children Joshua (12) and Erin (10), together with Julie White and the ever-aging Senior Past Master [his words!] were highly privileged to join in all the fun. A bomb disposal unit, together with a rather hostile looking robot were inspected, explained and operated, rapidly followed by a visit to two of the station's super-duper high tech fire engines, where visitors were allowed to fire the most incredible water cannons reputedly able to discharge approximately 6000 litres a minute.

From there, the piece de resistance of the day. Trips on either the new Dassault 900 LX "Envoy" or the Leonardo AW 109 SP helicopter were on offer. The Innholders' group opted for the helicopter rides which took us over the City of London taking in The Shard, St Paul's Cathedral, the Houses of Parliament, Battersea Power Station and Wembley Stadium. It was hard to tell who was the more excited, the children or the "grown-ups"!

A marvellous time was had by all, enhanced by some memorable staff and officers who couldn't have been more friendly and interested. The Innholders extend their sincere thanks to No. 32 Squadron for the invitation to such a wonderful day.

IAN WHITE
SENIOR PAST MASTER

Pictures: Assistant Sean Molony



RAF FAMILIES DAY



THE SENIOR PAST MASTERS' BADGE

In the last Review there was an article about the badges worn by the Officers of the Company, namely the badges of the Master and Wardens, the Immediate Past Master and the Clerk, which reflect their ancient positions within the Company. In addition, there is a much more recent badge which we did not feature, reflecting a position created more recently, that of the Senior Past Master on the Court.

Our Charter makes no provision for retiring from the Court and as life expectancy increased over the years, so did the number of Past Masters serving on the Court. Given that the maximum number of Court members is 24, this was creating an imbalance. To put it kindly we were overweight in Past Masters!

Recognising this problem, in 1996 the Court, under the Mastership of Adrian House, reached agreement that after a period (normally 10 years) a Past Master would voluntarily resign from the Court and receive a new title (Senior Past Master). Senior Past Masters are still able to sit on the back benches of the Court but no longer have a vote. It was also agreed that the Past Master serving his last year on the Court would receive the title of Senior Past Master on the Court and would be expected to stand in for a Warden at a function in the event of indisposition.

It is a tradition that a Master offers a gift to the Company in recognition of their time in office. When Tony Brighton was Master in 2013–14, being mindful that the office of the Senior Past Master did not carry a badge, he decided that one should be commissioned as his gift.

Having made that decision Tony felt that there was only one company he should approach to fashion the badge, Toye Kenning & Spencer, a family business established in the 17th century and featured in a BBC documentary about Britain's oldest firms. The Toye family arrived in England in 1685 as Huguenot refugees and settled in Hope Town (now known as Bethnal Green) where they resumed the traditional family business of weaving, lacemaking, embroidery and gold and silver wire-making and now make much of the regalia we see worn at special occasions today.

The Senior Past Masters' Badge, featuring the Company Coat of Arms and finished in gold, white gold and vitreous enamel, was presented to the Company in 2014.

**TONY BRIGHTON,
PAST MASTER**



THE CONSORT'S BADGE & BROOCH AND THE ASSISTANT CLERK'S BADGE

The Consort's badge is composed of an oval plain gold plaque with a raised silver-gold and enamelled armourial Innholders' crest. It was given to the Company by Dr Ivor Haire, Anne Groom's uncle, who was Master of the Company in 1975 and 1976. The badge was also made by Toye Kenning & Spencer.

There is also a Consort's brooch, made by Garrard. It is an 18ct gold, enamel and diamond set badge, modelled as the Company's arms and motto. It was presented to the Company by Past Master Ames, originally commissioned and purchased for wear by his late wife, Mrs Sheila Ames.

The Assistant Clerk's badge was given to the Company by Past Master Graeme Groom in 2014, to fill a gap as the position of Assistant Clerk was new. It was presented in memory of J.A. (Ian) Haire Master of the Company in 1973. It shows the Innholders' crest and the ribbon is decorated with crossed quills.

**CLAIRE HOLLINGHURST,
WITH ADDITIONAL INFORMATION FROM ANNE GROOM**

ST JULIAN SPOONS

Seven years after Henry VIII's accession, he granted the Innholders their first royal charter. To help with the cost of building their hall, members of the Company were obliged to pay benevolences. Wealthier individuals could offer to glaze a window while others gave such items as tables and silver spoons. Among the greatest of the treasures belonging to the Innholders is its collection of silver St Julian spoons. These include four examples from the reign of Elizabeth I, six made during the reign of James I, and a single example from that of Charles I. These are similar to apostle spoons, with the crowning figure of the guild's patron saint portrayed in old age – the charitable hospitaller, St Julian.



Photo: P McCarthy

**JULIA SIBLEY MBE,
PAST MASTER**

NEW APPRENTICES, FREEMEN & LIVERYMEN



NEW APPRENTICES, FREEMEN AND LIVERYMEN

Maria Gebus, an alumna of the City of London School for Girls, was inrolled as an Apprentice to Liveryman **Emily Miles** in February 2023. Maria is currently studying Biochemistry at Imperial College London.

We have had a bumper crop of Freeman being admitted to the Company: in December 2022, **Jamie Richardson**, **Rupert Pope**, **Sebastian Ovey**, **George Kemp** (pictured together), **Felix Bartlett** and **Hugo Chaplin** joined the Company as Freeman, whilst in February 2023, **Skylar Hurd** was admitted. April 2023 saw three more new Freeman swell the ranks: **Leo Leman**, **Chris Hogan** and **Hilary Cooke**.

The Livery has also seen new faces: the **Honorary Chaplain**, the **Very Rev Andrew Nunn** (then Dean of Southwark Cathedral) was clothed in the Livery in November, joined in February by **John Wylde** and **Alex Hudson** (pictured right). In April, **Nicholas Duncan** was clothed.

We welcome them all to the Company.



FREEDOM OF THE CITY

2023 has seen four of the Company's Freemen obtain their freedom of the City of London.

In June 2023, three Freemen, **Duncan Couper**, **Sebastian Leman** and **Leo Leman** were accompanied to the Guildhall by the Master, Clerk and Assistant Clerk for their ceremony in the Chamberlain's Court.

In September, Freeman **Chris Hogan** took his turn. He reported that he had thoroughly enjoyed his ceremony and enjoyed chatting to Laura Miller, the Clerk to the Chamberlain's Court.

Here are some photos of the special days, showing the new Freemen of the City, along with the obligatory photo of Barbara the Guildhall sheep! Chris is pictured with Laura Miller.

Any Freeman who has not yet claimed his or her Freedom of the City but would like to may contact the Clerk's Office for further information.



HALL REPORT

Innholders Hall comprises two distinct sections, the west wing was rebuilt in 1670 following the Great Fire of London, whilst the east wing was originally an office block dating from the 1950s.

Both wings were 'opened-up' and joined at multi-levels during a major conversion project in the 1990s. The office accommodation on the second floor was converted into four utilitarian bedrooms, each sharing an access corridor with communal washing and WC facilities. These basic rooms were built to provide occasional overnight accommodation for our Wardens, Members of Court and their partners when undertaking Company business.

Post-lockdown, the appeal of shared washing and WC facilities had waned significantly. An accommodation review was commissioned by Past Master Nicholas Rettie to identify refurbishment options and the cost of providing ensuite facilities to all bedrooms.

The Surveyor of the Company Fabric, Assistant Jason Essenhigh, was invited to prepare a series of preliminary plans to test design feasibility and establish likely costs. It was quickly identified that adjustments to the two rear bedrooms to incorporate ensuite facilities would be relatively easy; however, the provision of improvement across the corridor for the remaining two bedrooms would be challenging as the space is significantly smaller.

The most cost-effective design retained all four rooms, but only the rear double and twin bedrooms would accommodate an ensuite shower. To the front, the two smaller bedrooms would be incorporated into a small self-contained suite with a separate shower room.

This flexible-suite configuration at the front allows us to let one double or one single room for exclusive use, or both bedrooms for sharing between family and friends. Alternatively, the suite can be easily modified and used as a sitting room or office with a separate bedroom for longer-term Company accommodation requirements.

The selected contractor, Historic Restoration London, commenced work immediately after the Easter break. Working closely with the Surveyor, our Clerk and the Beadle the contractor achieved practical completion and handover in early July.





Temperature comfort in each room is provided by a highly efficient air-source pump. A new energy saving lighting system and power sockets with integral device charging points were also included as part of the rewiring specification.

A selection of landscape wall paintings donated by our Past Master and talented artist, Reverend Canon Bill Christianson, are on display in each room. Bill's work is available for purchase and all profits go to charity.

This refurbishment offers the wider Company an opportunity to stay at the Hall Mondays to Thursdays when the bedrooms are not in use by the Wardens and Members of Court. Please note the bedrooms are unavailable at weekends and at specific times of the year, typically during Easter, August and Christmas when the Hall is closed.

Following the bedroom project our contractors took a well-deserved break from the Hall before returning in August to undertake a programme of redecoration, refurbishment and planned preventative maintenance. This included replacing the commercial kitchen extractor fan, redecorating the basement communal areas and sprucing-up the first-floor ladies cloakroom.

JASON ESSENHIGH, SURVEYOR OF THE COMPANY FABRIC

INN CAG

Invitation to participate in the Innholders Climate Action Steering Group

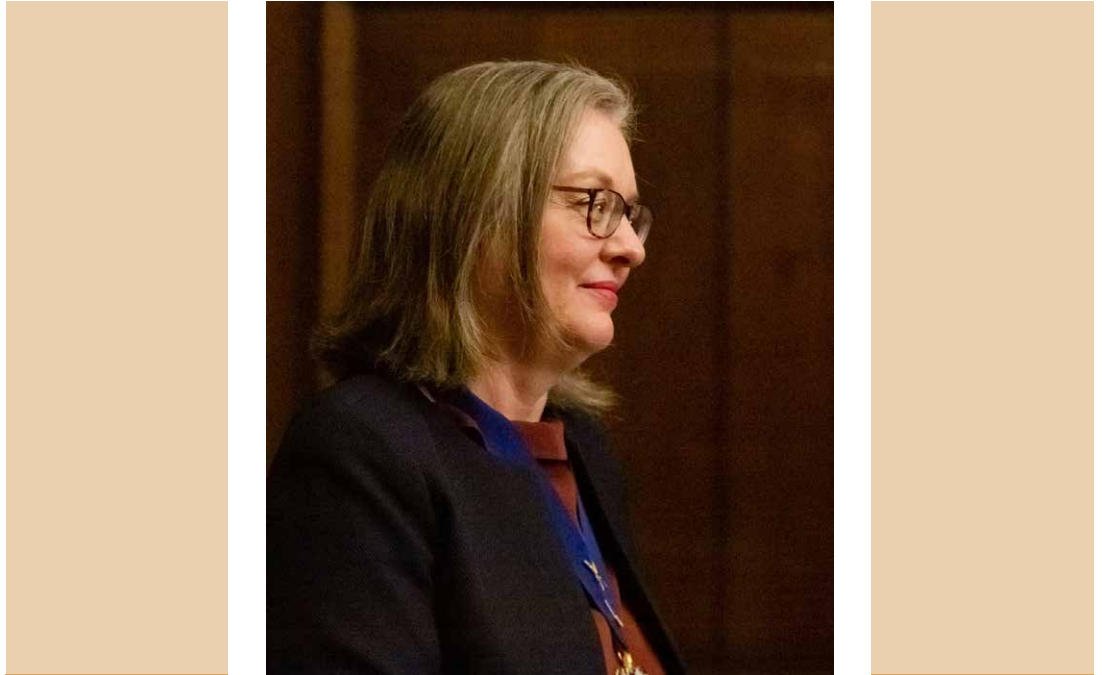
We are looking for a few volunteers with an interest in climate change, or experience in carbon footprint calculation and planning, to join our new Climate Action Steering Group.

...So began our quest to form the Innholders' Climate Action Group (InnCAG for short) earlier this year. We were delighted to hear from several enthusiastic volunteers, and now have a team headed up by Jason Essenhigh, who has been instrumental in the Innholders' response to the climate emergency.

Jason has been following the City's Livery Climate Action Group lead (LCAG was formed to assist City of London Livery Companies and Guilds manage their impact on climate change and the environment by reducing carbon emissions and making responsible use of resources).

It is envisaged that in time InnCAG will prepare a set of WCI climate change and sustainability aims and objectives, identify those areas of WCI work where we can best meet our objectives, calculating WCI base-line data and the WCI carbon footprint information whilst doing so. We have had several useful Zoom meetings and look forward to working on this further in the coming year.

We have also taken the opportunity to engage in City-wide climate change related workshops, presentations and conferences, with both Jason and Roger Brighton attending events on behalf of InnCAG.



THE CLERK'S YEAR

My first year as your new Clerk got off to a good start as Claire, our new Assistant Clerk, soon confirmed that she is a superb addition to the team at Innholders' Hall, enabling me to focus on the instalment of David and Barbara, our new Master and his Consort, in October. I managed to deliver myself and the Master to the right Hall at the right time and in the correct apparel for the many functions around the City to which we were invited, only getting us a bit lost once. Getting to know better the other Livery Companies, their Halls, Masters and Clerks has been a most enjoyable aspect of the last year.

Besides getting up to speed on the ceremonial aspects of the role of Clerk, I had expected my main focus for the year to be working with our new Membership Committee to develop ways to enhance our communications with you, using the new website that went live at the start of the year, and also supporting strategies to increase our engagement with all members of the Company. These projects have all made good progress, but as the saying goes, life had other plans. In December our renowned Chef Herbert Berger opened discussions with us about his impending retirement and by Easter we were deep in the process of recruiting his replacement. Working with Herbert as he approached his final months here at the Hall and managing the tendering process for the new contract was challenging but interesting. Thanks to our Catering Committee and several other members of the Court, we are confident that we have made an excellent choice, and you can read about the new team elsewhere in this Review.

Just to make sure none of us had too much time on our hands, we also embarked on a project to completely refurbish of the guest bedrooms to update them and make them en-suite. This process was superbly managed by the Company's Surveyor Jason Essenhigh and the Beadle. I did get to choose the carpets and curtains which was the fun bit, and I am pleased that those who have used them are finding the new rooms comfortable.

As the pandemic has receded it has been lovely to see the Hall full again on many convivial evenings with Innholders and their guests. It has been a full and busy year and I am looking forward to it continuing to be so, having just installed Ian and Deborah, this year's Master and his Consort. My thanks to the Beadle and Assistant Clerk for their enthusiasm, good humour and sheer hard work through the year. We all look forward to welcoming you to Innholders' Hall again soon.

**DR REBECCA TOMLIN,
CLERK**

ASSISTANT CLERK'S REPORT

I have now spent over a year at the Innholders' and have enjoyed every minute. My colleagues in the Clerks' office are always friendly and cheerful (and my knowledge of the Navy has increased hugely, courtesy of the Beadle). Both the Clerk and the Beadle have proved extremely kind and helpful in their guidance and support and I would like to thank them for that. It has been great getting to know the new catering team too: Eve Szlendak has been a welcome visitor to the Clerks' office when she needs some daylight!

One of the best things about my job is the ability to visit charities supported by the ICF (I have reported elsewhere in the Review on some of my visits this past year). It is so wonderful to see first-hand what a difference a grant to a charity can make and I am grateful for the ability to do that.

Another "best bit" of my job is the dinners: not, as you might imagine, sampling the delicious food and wonderful wine on offer (though of course that is definitely a perk) but sitting next to such interesting people from all walks of life. Without exception, everyone I have chatted to at the dinners I have attended has been delightful and I have enjoyed talking to them very much. I have now met most of those members who are regular visitors to the Hall and hope to meet others within the coming year.

I have also relished the opportunity to work on communications: the website invitations to dinners and other events seem to be working well and I have received many positive comments on the newsletters sent out each month. I will endeavour to make these bigger and better next year!

Thank you so much for the warm welcome afforded me over the past year: I look forward to many more years with the Innholders.

CLAIRE HOLLINGHURST



"Thank you so much for the warm welcome afforded me over the past year."



ON WATCH WITH THE BEADLE

If I was to sum up the last year in one word it would have to be “rubbish”. It all started with the Clerk announcing, “I’ve had an idea, Beadle, perhaps you could sort out the attic?”

Well, the attic at Innholders’ Hall is very big, not the place anyone, even a Beadle, wants to spend any more time than they have to. In fact, since 1990 and the last major refurbishment, I’d say in Naval terms the attic is a “fire and forget type of place”. So, for the last 32 years, including all my time at the Hall, the attic was a place for putting stuff and quietly forgetting it ever really existed. Sorting out 32 years of stuff was going to be a major task and so it turned out to be. However, it has turned up a few treasures that had been forgotten and resulted in clearing out a huge amount of rubbish. It is now a reasonably well-ordered space, and we actually know what is in there.

Staying with the theme of rubbish, the Surveyor of the Company Fabric came up with an amazing idea to transform and modernise the Company bedrooms. Aply assisted by the Clerk, who is a bit of wiz when it comes to internal decoration, a most amazing upgrade was achieved, while the Hall was still functioning. The Beadle’s job was – you guessed it – to get rid of the rubbish (yet again, a huge amount was produced!)

At the same time, we embarked on the bedroom refurbishment, Herbert Berger announced his retirement. Guess what that resulted in, after eleven years of being embedded in the Hall, yes, a whole load of rubbish. I think Herbert would agree it was a bit like moving house: you do not appreciate just how much stuff you have until it is time to move. As Herbert headed up Dowgate Hill and into retirement in a very large box van, he left a whole load of rubbish in his wake, not all of his making. It took a Beadle on a mission a whole week to clear the Hall and allow a level playing field for the incoming resident caterer Artizian.

So, a challenging year, however, the ultimate Beadle challenge was still to come, and I have to say I failed miserably to meet it. I hadn’t a clue when the Clerk asked me to put the “throws” on the guest bedroom beds. Thankfully I managed to dodge the challenge and delegated it to our wonderful housekeeper Anita, who took it all in her stride and accomplished this major task.

While the year has been far from rubbish in real terms, it has been a year of goodbyes and hellos. My “Butler” Paul Stelios retired and his trip up Dowgate saw Paul return to the country of his birth, Cyprus. I was very lucky to work closely with Paul in his role as Herbert’s Front of House Manager during his two stints with Herbert. Not only did we have a good working relationship but we became great friends. “The Beadle and the Butler” came about after a visit by the Worshipful Company of Leathersellers, who unsurprisingly had a Beadle and a Butler. So, Paul was swiftly enrolled as the Beadle’s Butler.

The other obvious goodbye was Herbert himself, but I will leave that to others to cover. In eleven years we never had a major argument or disagreement. Many times, we agreed to disagree, but Herbert’s drive for perfection was much to be admired.

We move on to the new catering team, Luciano, Eve and Raff who have made a great start to their time at Innholders’ Hall. As they get use to how the Hall works, they are settling in very well.

JOHN CASH, THE BEADLE



FROM ADAM...

In addition to Herbert Berger, we said goodbye to Herbert's Sales and Events Manager Adam Hersey at the end of June 2023. Adam left to take up a new position as a Campus Manager at Sopra Steria, looking after premises in Hemel Hempstead and Farringdon. He is responsible for managing catering, facilities, IT and meeting spaces at each premises.

Adam told us that he had a wonderful time during his two years at Innholders' Hall, but has been enjoying a new challenge a little nearer home. This has enabled him to spend more time with his wife and two very young children. However, being a Liveryman of the Company, Adam has returned to the Hall since his departure and it has been wonderful to catch up with his news.

Mention should also be made of Richard Sawyer, a long serving member of Herbert's kitchen team, who has also left the Hall. Many thanks to him for all his hard work over the years.

...TO EVE

We welcome Eve Szlendak as Head of Sales and Events Manager at Innholders' Hall.

After graduating in Poland, Eve moved to London and since then has held Sales and Events roles in venues across London, building her knowledge and experience from leisure venues, to gastro pubs and fine dining restaurants. She has quickly settled into life at the Hall and is a frequent and welcome visitor to the Clerks' Office.

Please do remember that all Members of the Company can book the Hall for events free of the room hire charge: do speak to Eve if you'd like to organise a celebration lunch or dinner, or a meeting, at the Hall.



FROM ADAM TO EVE

AND GOODBYE TO HERBERT BERGER



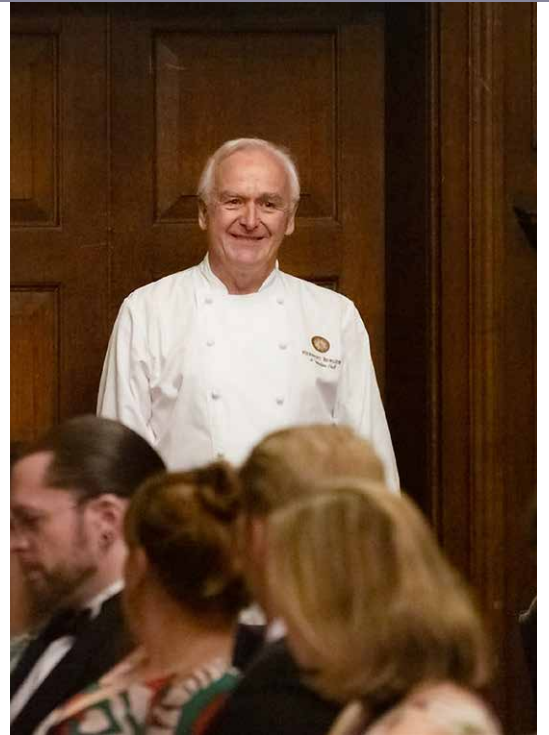
HERBERT BERGER: A TRUE MASTER CHEF

It was with great sadness that we said farewell to Herbert Berger on 1 August 2023. He had been at Innholders' Hall for 11 years and was renowned throughout the City and the Livery: his reputation was second to none and all who came to the Hall looked forward to dining here.

Herbert began cooking at the age of 9, influenced by his mother. The family lived in the Austrian countryside and benefitted from a wonderfully fresh diet, with everything grown or raised on the family farm or by neighbours. It is no doubt this which has influenced Herbert's insistence on top quality, seasonal ingredients, and his desire to use the whole animal when cooking.

From his Austrian idyll Herbert went to hell (or what appeared to be so at the time): the kitchen at the Grand Hotel in Zell am See, where the flames in the oven, and the prestige of the hotel, rather unnerved the 15-year-old Herbert.

However, this was the start of a very successful career spanning 55 years, several countries, many restaurants and hotels, and multiple Michelin stars. The Company was most fortunate to have entered into a partnership with Herbert for his final venture before retirement. At 70, Herbert has now decided that it is time to take things a little easier.



All Company members will have their own memories of Herbert's food, and their own favourite meals, but what is Herbert's? He recalls with pleasure the menu he created (in conjunction with the then Renter Warden Charles Attlee) for the Installation dinner during the Quincentennial celebrations of the Company. The menu was based on what Innholders in the 16th century would have eaten and included fish fruit, a bird in a bird in a bird and rice pudding served with dried fruits and spices. We are sure the ghosts of Innholders past approved!

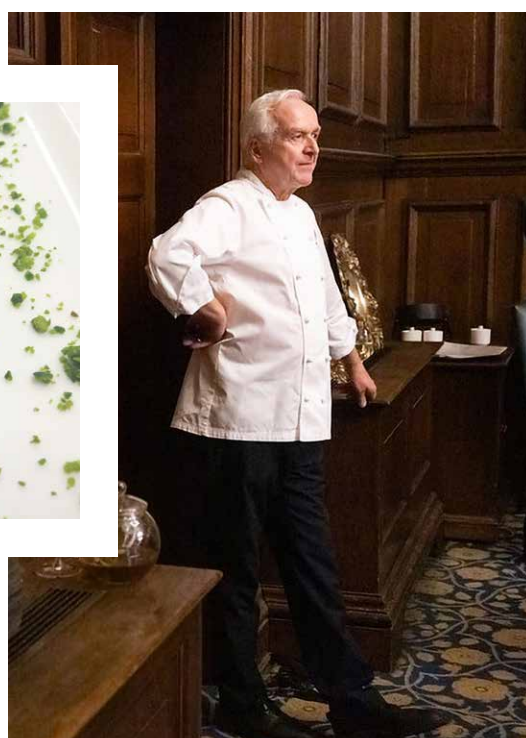
Herbert believes that a chef's success comes from meticulous preparation, perfect ingredients, skill, timing and experience. He has tried to serve seasonal food, without repetition and to be adventurous in his cooking, sometimes using somewhat unusual ingredients (gulls' eggs, kidney, sweetbreads and tongue have all featured in his menus).

Herbert's own favourite foods include game (especially grouse), rib of beef, diver-caught scallops, crab, lobster and offal (the last not to everyone's taste but no doubt absolutely delicious when prepared by Herbert!)

We wish Herbert a wonderful retirement, although it doesn't sound as if he will be kicking his heels. He plans to ski (a lot), shoot, socialise, travel, read, walk his dog... and cook!

Members will be delighted to hear that Herbert has accepted the Court's offer of a place on the Livery. Herbert will be clothed in the livery of the Company in 2024.

Herbert believes that a chef's success comes from meticulous preparation, perfect ingredients, skill, timing and experience.





INNOLDERS' HALL MEET THE NEW CATERING TEAM

In the summer of 2023 we were delighted to announce a new partnership between the Company and Alison Frith FIH, Past President of the Réunion des Gastronomes. After an extensive search process by the Catering Committee, led by David Morgan-Hewitt, Alison's boutique catering and hospitality company, Artizian, was appointed to cater all events held at Innholders' Hall.

ALISON FRITH – MANAGING DIRECTOR, ARTIZIAN

Alison founded Artizian in 1997, after many years working in other food service management companies. Her business approach is based on simple, straightforward ideas – people, food, nutrition, service and attention to detail.

Alison is passionate about making a positive difference, and with her team she works hard to create great service and offer nutritionally led and chef inspired food.





LUCIANO LUCIOLI – EXECUTIVE CHEF

Having started his career in Michelin starred restaurants, (Murano, The Greenhouse, Alain Ducasse at The Dorchester, then Rhodes 24) Luciano was a finalist of the British Culinary Federation Chef of the Year 2021 and National Chef of The Year 2016 and 2017.

In the last few years, he has worked as a private chef both in the UK and abroad. Luciano always offers an interesting menu, carefully chosen to demonstrate his roots through his food. He was handpicked for the role after an extensive search by Artizian.

EVE SZLENDAK – HEAD OF SALES AND EVENTS AT INNHOLDERS' HALL

Eve has 18 years' experience in the hospitality industry. Her commitment to customer satisfaction, building relationships with key decision-makers and managing multiple projects, is why she was appointed by Artizian for her current role at Innholders' Hall.

When she's not working, you'll find Eve out and about exploring new bars and restaurants with a glass of fizz (or two), strolling the boroughs of London looking for the best places to eat, or travelling to faraway places.

WINE & FOOD

Jeremy Pope has written some excellent and most entertaining notes about his introduction to wine, his interest in pairing wine with food and his time as Chair of the Company's Wine Committee. He recalls drinking wine at home (the family business, Eldridge Pope, being of course a brewery but also encompassing a wine business with a very good list) and then – just before going up to Cambridge in 1962 – spending time in Bordeaux with wine company Louis Eschenauer. After his first year at university, Jeremy returned to Bordeaux, this time working with Sichels at 19 Quay de Bacalan. It was during this time that Jeremy developed a great interest in food as well as wine.



At Cambridge, Jeremy became Cellarer of the University's Wine & Food Society, and ran a programme of tastings, which in retrospect were amazing given the generosity of the wine merchants involved. These companies were perhaps not quite as altruistic as the young Jeremy thought, however, viewing the students as potential customers! Jeremy also presided over Varsity wine tastings held at the Oxford & Cambridge Club.

From 2006 onwards, Jeremy played a major part in the life of the Company by taking on the chairmanship of the Wine Committee. He worked with chefs Kenny Eastes and then Herbert Berger (and of course the various Renter Wardens) to match wines with the food served at Company dinners. The following extract refers to fund-raising dinners which some readers will remember:

"...I also have particularly happy memories of working with both Herbert and also Derek Smedley, when we arranged the two fund-raising dinners in 2014 and 2016, both of which raised more than £10,000 for the WCI's Charitable Foundation. The idea came about in seeking to utilise oddments in our stock list, to avoid wastage, as well as raising money. The process involved selecting wines, where we had a dozen bottles still in stock and combining them with several other similar wines, often of different vintages, to be served with each course. Typically, there would be three or, sometimes, four wines to compare with each course. These would be poured and Derek would speak about their characteristics for folk to taste; the course would then be served for guests to enjoy with the wines. There were usually four or five courses and so a lot of fascinating wines to taste, but plenty of glass-washing for the staff to cope with between each course!... Guests would pay a fixed amount for the meal and then a separate sum for the wine... At the end of the meal there was a tombola.... Many of the prizes were interesting bottles and magnums, given by some of our main suppliers. In conclusion, there was an auction of offers, which included Herbert cooking a menu for the purchaser, to take place at his or her home, running to at least three courses, with wines to be provided by the Company..."

JEREMY POPE, CHAIR OF THE WINE COMMITTEE 2006 TO 2023

Due to a lack of space in this Annual Review, it has not been possible to replicate Jeremy's fascinating notes in their entirety here. However, please do log onto the website, where his notes have been added and can be read in their entirety, together with two additional documents mentioned in the text. Alternatively, if you would like a printed copy of Jeremy's article and the other documents, please contact the Assistant Clerk.

THE COURT OF THE WORSHIPFUL COMPANY OF INNOLDERS 2023-24

MASTER:	Mr Ian Mullins
UPPER WARDEN:	Mr Tom Richardson
MIDDLE WARDEN:	Sir James Wates CBE
RENTER WARDEN:	Mr Andrew McKenzie FIH MI
SENIOR PAST MASTER ON THE COURT:	Mr Timothy Mellery-Pratt
IMMEDIATE PAST MASTER:	Mr David Brann
SENIOR ASSISTANT BELOW THE WARDENS:	Dr Richard Wylde FREng
COMPANY ALMONER:	The Reverend Canon Bill Christianson FNI
SURVEYOR OF THE COMPANY FABRIC:	Mr Jason Essenhig
PAST MASTERS:	Mr Tony Brighton
	Mr Graeme Groom
	Mrs Julia Sibley MBE
	Mr Charles Attlee
	Mr Nicholas Rettie FIH MI
	Mr Keith Harrison
	The Rt Hon The Viscount Thurso PC
ASSISTANTS:	Mr Chris Chaplin
	Mr David Morgan-Hewitt FIH MI
	Mr Nigel Fox
	Mr Sean Molony
	Mrs Beth Aarons FIH
	Mr John Beck
SHORT TERM ASSISTANTS:	Mrs Alice Jeffs (until Apr 24)
	Ms Rebecca Moule
CHAPLAIN:	The Very Reverend Andrew Nunn
CLERK:	Dr Rebecca Tomlin
ASSISTANT CLERK:	Ms Claire Hollinghurst
BEADLE:	Mr John Cash MBE

THE COURT 2023-24

DIARY OF EVENTS 2024

2024

TUESDAY 6TH FEBRUARY	Court & Guests Dinner
TUESDAY 5TH MARCH	Court Lunch to Watermen & Lightermen
FRIDAY 15TH MARCH	United Guilds Service & Lunch
TUESDAY 9TH APRIL	Court & Guests Dinner
FRIDAY 26 APRIL	Master's Outing: Jersey
TUESDAY 14TH MAY	Company Buffet Supper
TUESDAY 4TH JUNE	Court Dinner for the Master Innholders
TUESDAY 11TH JUNE	Livery Dinner with Partners
MONDAY 24TH JUNE	Common Hall for Election of the Sheriffs
TUESDAY 2ND JULY	Masters, Prime Wardens & Clerks Dinner
TUESDAY 9TH JULY	Court Dinner with Partners
TUESDAY 6TH AUGUST	Election Court Lunch
TUESDAY 3RD SEPTEMBER	Court & Guests Dinner
THURSDAY 12TH SEPTEMBER	MIs AGM and Dinner
TUESDAY 24TH SEPTEMBER	Master & Wardens Dinner
FRIDAY 27TH SEPTEMBER	Common Hall – Election of the Lord Mayor
TUESDAY 1ST OCTOBER	Installation Service & Dinner

We would like to thank Petra Clayton for her invaluable assistance in preparing this Annual Review. Many thanks to her, and to the designer, Alison Cummins, for their hard work.

Many thanks too to Philip McCarthy and Andy Barker for their wonderful photos of the events we have held at Innholders' Hall in the last year.



WORSHIPFUL COMPANY OF INNOLDERS 2023

