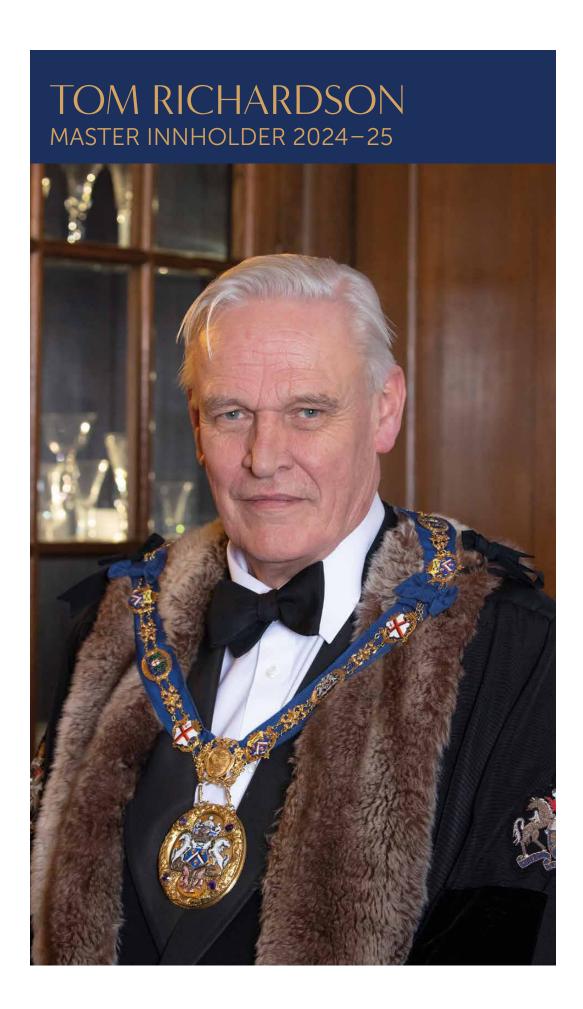
A YEAR OF ENGAGEMENT **WORSHIPFUL COMPANY OF INNHOLDERS 2024**





OUR NEW MASTER



It is a great honour to be elected as your Master for 2024/2025. It can take a little time to settle on what exactly the Master's role is. It is not Chief Executive, it is more that of a mentor and guide to the 600 people who are members of our family, be they Liverymen, Freemen, Apprentices, Master Innholders, Innholders' Scholars and of course those people who work for us.

All Masters are encouraged to have a theme for the year, which tends to come from their own life experience. In my working life I prepare 10-20 year strategic plans for rural landed estates, many of whom are as old as the Innholders and some even older (examples are Chatsworth, Beaulieu, Glyndebourne, Longleat, Knole and others. The oldest is probably Firle, which goes back to the Norman Conquest).

Hence my theme is to agree with the Court and Livery a vision for what we want the Company and Charity to look like in 15 years, so that they are financially strong enough and active enough to thrive for 100 years. By July I need to establish and agree a three year action plan which starts to deliver this vision.

The Wardens, Clerk and six main Committee Chairs are all helping with this process and our aim is for final recommendations to go to the Court on 1st April 2025, following which we will start a briefing process for the Livery.

Traditionally the incoming Master gives some feel as to where they came from and how they got here. My journey here started in 1829 when James Richardson joined the Livery. I am not sure why, he certainly didn't own a pub or an inn: he was

a publisher. He became Master in 1855 and in time his direct descendants also wore the Master's badge, finally ending with me, the fifth member of my family to be Master.

I was proposed as a Freeman by Colonel Haire and Judge Ludgrove. Other members of my family are involved as well. My son Jamie is a Freeman, my niece Rebecca is a Short Term Assistant to the Court, my nephew Harry is a Liveryman and my wife Victoria is the Master's Consort. In her view the main benefit of the Master's role is the Master's flat, which she definitely enjoys.

I was born at home in Hampton-on-Thames. My father, Colonel John Richardson of the Gordon Highlanders, was working for the Ministry of Defence at Whitehall at the time, but when he retired we relocated to the Isle of Mull in Argyllshire. I spent many long summers there helping a local fisherman catch lobsters. I chose a career in the countryside, attending the Royal Agricultural College, Cirencester in the early 80's where I was Master and Huntsman of the College beagle pack. I qualified with the RICS in 1985 and spent 40 years with Strutt & Parker as a land agent, initially in Sussex and then subsequently in Gloucestershire. In later years I was Deputy Senior Partner of the firm, but after the sale of the business to BNP Paribas, who were based in Paris, I left to join Knight Frank Rural where I still work part-time.

Victoria and I live in Oxfordshire, but we are spending more time in Victoria's childhood home of Bembridge on the Isle of Wight, where we spend long happy summers messing about in boats.

Vision for what we want the Company and Charity to look like in 15 years, so that they are financially strong enough and active enough to thrive for 100 years.

MASTER'S REPORT

IMMEDIATE PAST MASTER'S REPORT: ENGAGEMENT

With a theme of engagement for the year, one questions whether there is any better engagement than being installed as Master of the Worshipful Company of Innholders. At the end of my tenure, reflecting on the events of the past twelve months, I can conclude that it has been a very special experience and one that I would recommend to all members. The year has certainly exceeded my expectations, and I am grateful for the privilege of serving as your Master for 2023-2024.

I have worked for the Licensed Trade Charity as an educationalist for the past 32 years and it was that connection, and an invitation from Past Master Michael Vass, that led me into the Company. The link between the Licensed Trade Charity and the Innholders can be traced back to the middle of the 19th century, with past members having been educated at our schools. I am reminded of a quote from Margaret Mead, an American cultural anthropologist who wrote,

"Never doubt that a small group of thoughtful, committed citizens can change the world; indeed, it's the only thing that ever has".

Both organisations have long histories, but most importantly, education, charitable support and care is at the heart of their purpose. The quote above highlights the beginnings for both charities and the work that has been achieved over the centuries.

With a focus upon engagement, I was pleased to be involved in both the increase in attendance at Company events and the breadth of events on offer for members. The members' survey also gave us a clear steer for the future, whilst a change of personnel in the various business committees of the Company has put us on a strong footing as we involve a younger, wider range of members of the Innholders.

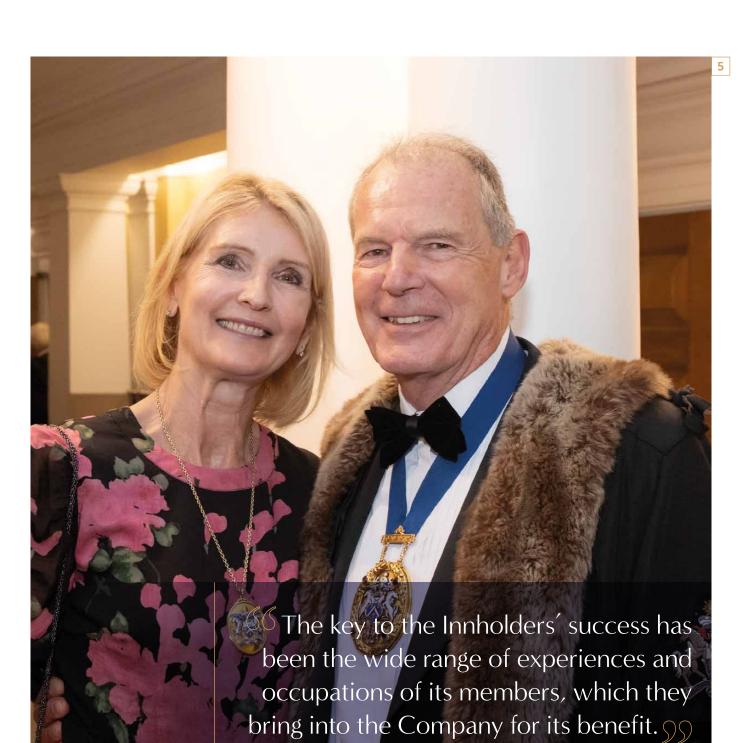
I stated at the beginning of my year that the key to the Innholders' success has been the wide range of experiences and occupations of its members, which they bring into the Company for its benefit.

Education has been my career, and I am delighted that we continue to support the Master Innholders scholarships together with schools such as the City of London School for Girls, the City of London School, Christ's Hospital, LVS Ascot and the Guildhall School of Music and Drama.

However, our charitable giving extends beyond these and includes the excellent work undertaken by Jamie's Farm, the Plunkett Foundation and Hospitality Action to mention just a few. The Company can be justly proud of charitable giving totalling over £400,000 in the past year.

Similarly, our strategic partnerships are key to maintaining our relevance both in the City and the wider community. I was delighted to host 34 Masters and Clerks from Livery Companies in London in July 2024 and was proud to receive such comments as "wonderful hospitality", and "immense warmth" about our hall and dinners. Such occasions reaffirm our reputation for hospitality.

On a personal level, my year has been made easier due to the commitment and dedication of the Court as we debated vigorously the challenges and issues that faced us. I would like again to thank the Court, the Liveryman and Freeman for their involvement and enthusiasm. My end of year report would not be complete without reference to the excellent work undertaken by the "Innholders' Trinity"; Rebecca Tomlin, Claire Hollinghurst and John Cash. A sincere thank you to all three.



The highlights of my year are numerous, and space does not allow me to mention them all. Dining with the King and Queen at Mansion House was, of course, one such highlight. However, I believe that the Benefactors' Lunch in December 2023 depicts the very essence of the Company. Duncan James, ex-Assistant Clerk, was present, (then) aged 101, whilst we also welcomed young teenage apprentices into the Company. It would be difficult to find another organisation appealing to such a wide age range.

Finally, a huge thank you to all members for their trust in appointing me as Master and my wife Deborah for acting as Consort for the year. I will, of course, continue to support those Masters who follow me and remain an active member of this special Company.

PATRONAGE COMMITTEE REPORT 2023-24

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

As I hope all members are fully aware, within Innholders, charitable giving is one of the Company's principal aims and the Innholders' Charitable Foundation (ICF) is fortunate to be generously endowed by past and present members of the Livery. It is the job of the Patronage Committee to ensure 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.

The Company has two committees that direct the ICF's activities – the Patronage Committee and the Charity Committee. The Patronage Committee investigates suitable charities for which a donation of £5,000 or more would be appropriate and the Charity Committee reviews applications for donations of £500 to £5,000. You will find a report from Edmund Brandt, outgoing Chair of the Charity Committee, later in this Annual Review.

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

THE YOUNG AND FURTHERANCE OF EDUCATION

EDUCATION

Most 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 the Guildhall School of Music and Drama. The beneficiaries of our funds are selected by the schools based on financial need, and they are from a very 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 very impressed by the work that Jamie's Farm carries out. In a recent letter, Jamie's Farm reported:

"Without your support we genuinely wouldn't exist. Thanks to your generosity and kindness, we have been able to deliver our transformative programme to over 15,000 children, facing a multitude of barriers across England and Wales, since our fruition.

Unplugged from the virtual world and away from everyday pressures, you have given children the opportunity to connect with nature, showcase their talents, and discover their potential. In doing so, you have created lasting changes to their mental wellbeing, ability to form relationships, engagement with school, and other soft skills such as independence."

WELFARE GRANTS AND THE ELDERLY

The Innholders made several awards under this heading, to projects run by Hospitality Action, the Licensed Trade Charity, and the Drinks Trust.

HOSPITALITY ACTION

Funding was awarded for a variety of projects that all support elderly people who were in the hospitality trade, for example: the *Winter Fuel Grant* (fuel poverty is caused by low income, high fuel prices, poor energy efficiency, unaffordable housing and poor quality private rental housing) and *Golden Friends - Newsletter, helpline, TV licence subsidy and birthday cards.* Hospitality Action's Golden Friends Newsletter is a lifeline for members of its industry retiree outreach programme.

Hospitality Action

THE HOSPITALITY INDUSTRY

At Innholders, we always place a great deal of importance on the impact of any grant that we award, and we believe that the Innholder Scholarship programme really helps to demonstrate this, as can be seen by the quote this year from Gareth Banner.

INNHOLDER SCHOLARSHIPS

In October 2023 the panel interviewed some great potential applicants and, with huge thanks to the other supporters, namely The Savoy Educational Trust, the Master Innholders Charitable Trust and the Lord Forte Foundation, we were able to award 12 scholarships: 8 candidates to attend a course at Cranfield University entitled "Talent Development Programme" and four candidates to attend the "General Manager Programme" course at Cornell University.

"I thanked the Worshipful Company of Innholders in my acceptance speech as the scholarship to Cornell was a turning point in my career. When I attended the interview, I had just taken on my first general manager assignment at a small, boutique hotel in Bayswater, and the reality of just how much I still had to learn was weighing heavy on my shoulders. Cornell came at just the right time and gave me the shot in the arm I desperately needed. I didn't know what I didn't know."

Gareth Banner, Group Managing Director, The Ned – who has just been announced as 'Hotelier of the Year' by The Caterer.

CRUMBS - TRAINING FOR INDEPENDENCE

This charity works to promote the education and social inclusion of disadvantaged individuals, by providing learning and training designed to assist in progress towards better employment and a more independent life through vocational training.

Based in a dedicated training centre in Bournemouth, Crumbs now provides training in food production and service, housekeeping, administration, and digital skills for adults aged 18-70. The charity provides professionally recognised catering and hospitality education through a range of training programmes endorsed by the Institute of Hospitality. The Patronage Committee has awarded funding towards the Traineeship Programme for 2024-2026. This grant will benefit adults with disabilities by supporting hospitality – focused training and development, which are integral to the individuals' personal and professional growth.

LIVERY CHARITY CHAIRS GROUP LIVERY FOOD INITIATIVE

With surplus food from supermarkets being better controlled, LCCG were seeking funding for City Harvest to purchase a truck to help collect directly from farm gates. This would continue to increase the volume of surplus food redistributed by City Harvest. As we learned last year, this charity 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 the ICF, together with those of over 50 other Livery companies helped City Harvest purchase the truck in March 2024 and is very pleased to report the amazing statistics below.

SINCE MARCH 2024, THE LFI TRUCK HAS:







Delivered 548,766 meals



Prevented 553t GHG emissions



Above and left: The Lord Mayor handing the keys of the new truck to City Harvest's Steve Winningham

Finally: This is my last report for the Annual Review, as I step down from Chair of Patronage in January. I am delighted to hand over the reins to the Immediate Past Master, Ian Mullins, who will, I know, do a fantastic job. I have thoroughly enjoyed my time on this incredibly important committee and feel incredibly honoured to have been the chair for the past seven years. I believe the Patronage Committee is in a really good place and is making such a difference with its grants, that have become so much more than just a financial transaction.

I would like to take this opportunity to publicly thank all of my fellow committee members for being such active and useful members of this really important committee; 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 of the tremendous work they undertake for Patronage.

It also goes without saying that the more funds we have, the more amazing charities we can support, and we therefore would really encourage everyone to please donate monthly if you can. Every little helps.

JULIA SIBLEY MBE CHAIR PATRONAGE COMMITTEE

DID YOU KNOW? that the Company also assists charities by allowing them to use the Hall without charging room hire? Over the past year, the City of London School for Girls, the Plunkett Foundation, City Harvest and Apollo Music Projects have all held events at Innholders' Hall free of any room charge. We have been pleased to help and are also delighted to share the wonderful atmosphere of the Hall with others who would not normally get to experience it.

This is what James Alcock, the Chief Executive of the Plunkett Foundation, had to say:

"Plunkett is extremely grateful to The Worshipful Company of Innholders for the kind use of the magnificent Great Hall for our recent charity dinner. The evening, which welcomed an array of supporters, offered us the opportunity to further develop invaluable partnerships which will help ensure the future of Plunkett's work in helping rural communities across the UK to set-up and run community-owned businesses. The wonderful and generous support of the Innholders team in the lead-up to and during the event, without doubt, helped make the evening the huge success that it was."

ANNUAL REVIEW 2024 ICF GRANTS – PATRONAGE



TOTAL	£146,398
Sheriffs' Challenge	£172
Spark Inside	£9,547
Swanlea School (Talk the Talk Workshop)	£2,000
Jamie's Farm	£25,000
Livery Schools Link Opportunity Fund	£1,125
Teach First	£25,000
London Music Fund	£1,000
ondon Symphony Orchestra (Music in the Classroom) project	£15,000
Guildhall School of Music & Drama Scholarships	£10,000
City of London School for Girls Scholarships	£47,556
City of London School Scholarships	£9,998



THE ELDERLY & WELFARE

TOTAL	£120,380
Licensed Trade Charity (Welfare Grants)	£12,500
Licensed Trade Charity (Online mental health training)	£2,880
Age UK (National Advice Line)	£10,000
Drinks Trust (Welfare Grants)	£12,500
Hospitality Action (Welfare Grants)	£12,500
Hospitality Action (Golden Friends)	£26,000
Hospitality Action (Winter fuel)	£44,000

ANNUAL REVIEW 2024 ICF GRANTS – PATRONAGE

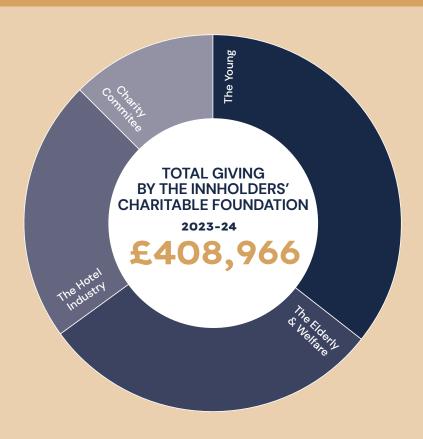


THE HOTEL INDUSTRY

TOTAL	£92,188
SSAFA (support for Norton House)	£15,000
Only a Pavement Away	£10,000
CRUMBS	£10,000
Cook and Serve	£1,200
Springboard (Summer School)	£5,518
Plunkett Foundation (Inn It Together)	£10,000
Innholders Scholarships	£40,470

CHARITY COMMITTEE (SEE SEPARATE REPORT)

£50,000



The Charity Committee identifies suitable recipients for small general donations to be made by the Innholders' Charitable Foundation. 2023-24 has been another busy year for us. Partly, this is because we made visits to charities, to view progress on the projects we have supported. Highlights include site visits to **Beyond Food Foundation**, providing work skills training in a kitchen in Tooley Street, London; RAW Workshop in Oxford, offering young people excluded from school specialist mentoring, maths coaching and woodwork training; and Hotel School (a charity founded by The Goring Hotel and The Passage), teaching hospitality skills to people who have experienced homelessness. In addition, the Company hosted an event at the Hall in November 2024 for Apollo Music Projects.

Partly, we were busy because the volume of applications reached a record high. 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. We would also like to thank the Assistant Clerk, Justyn Herbert and John Beck for their very valuable work in reviewing and researching each application. In total, we reviewed 107 applications during the year and awarded 26 grants.

During the year we have seen a number of changes to the Committee. We thank Kandy Maddock and Justyn Herbert for their staunch service over many years. They have each made a valuable contribution. To replace them, we welcome John Beck, Harriet Sinden and Nick Duncan.

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 were excluded so that our limited resources could have the highest impact.

Examples of children's charities we have supported over the past 12 months include Miracles - a donation of £3,000 was made towards the Feed London project delivering food boxes to disadvantaged families during the school holidays. Number Champions received a donation of £2,000 to support children in London state primary schools to build their maths skills.

Examples of charities for older people we have supported during the year include Wandsworth Carers' Centre, where a donation of £1,650 was made for the provision of weekly strength, mobility and falls prevention sessions, and Hot Lines Meal Service, where a donation of £2,650 helped towards the delivery of hot meals to frail and elderly people.

I would invite members of the Freedom and Livery to join our 2025 charity visits, which are open to all. Please contact the Clerk's Office if you are interested in participating.

Finally, it has been a privilege to chair the Charity Committee for the past 3 years, but I am pleased to hand over a dedicated and motivated team to the able hands of Liveryman Ben Aird.

EDMUND BRANDT CHAIR CHARITY COMMITTEE

CHARITY COMMITTEE

ICF DONATIONS 2023-24

THE CHARITY COMMITTEE NOW MEETS THREE TIMES A YEAR, IN DECEMBER, MARCH AND JUNE. HERE ARE THE GRANTS AWARDED DURING 2023-2024:

DECEMBER 2023

■ TEAM UP FOR SOCIAL MOBILITY

£2,000 Grant towards Project Firefly - facilitating small group tuition in maths and English from volunteer tutors for secondary school pupils in Newham, followed by an enrichment day at university or workplace.

SHINING STARS

£2,000 Grant towards the provision of breakfast boxes to school children in Hackney.

■ FAMILIES UNITED NETWORK

£2,000 Grant towards the provision of weekly respite clubs supporting disabled children and young people aged 4-10 and 11-18 with a wide range of disabilities and complex needs.

JOSS SEARCHLIGHT

£1,000 Grant towards the provision of emotional support and hampers of essentials to families affected by childhood brain cancer.

MIRACLES

£3,000 Donation towards the Feed London project delivering food boxes (ingredients, recipes, supermarket vouchers) to disadvantaged families during the school holidays.

SPARK INSIDE

£2,000 Donation to Hero's Journey - 1:1 life coaching sessions given to young offenders aged 15-25 in HMP Brixton.

■ WOMEN @ THE WELL

£2,000 Donation to the advocacy and support team helping women leave prostitution. These women are often sleeping rough, have mental health/ substance abuse issues and/or have been trafficked into the UK.

■ HOT LINES MEAL SERVICE

£2,650 Donation to the Sustaining the Secluded project, delivering hot meals to frail and elderly people.

TOTAL £16,650

MARCH 2024

APOLLO MUSIC PROJECTS

E2,000 Grant towards the Music for Wellbeing project at St John the Baptist C of E Primary school in Hackney. Professional musicians provide interactive classroom workshops, a pre-concert visit from a conductor and a symphony orchestra concert at Hackney Empire.

CLIO'S COMPANY

£1,000 Grant towards Tidal Reach, an education programme for school children in Tower Hamlets and Hackney, involving researching the history of an immigrant community in 1530 and retelling the story through music, drama and a website, enhancing children's history, geography, literacy and IT skills as well as music, drama and creative writing.

RAW WORKSHOP

£3,000 Grant towards the Navigator Service, offering young people intensive 1:1 specialised mentoring support and guidance. Young people referred to the charity have committed high levels of criminal or anti-social behaviour and the charity offers educational and woodworking training as well as mentoring and support.

STRENGTH AND LEARNING THROUGH HORSES

£1,000 Grant towards the provision of an Alternative Education and Employability Skills Programme, teaching inactive, socially isolated young people how to care for and train horses, thereby engaging in physical activity, developing confidence and communication skills to help successful engagement with education or employment.

NUMBER CHAMPIONS

£2,000 Donation towards supporting children in London state primary schools who lack maths skills, providing weekly 1:1 sessions to build confidence and overcome the "maths barrier".

FLUTE THEATRE

£2000 Donation to help with the provision of theatre productions of Shakespeare plays aimed at young people with autism, enabling marginalised audiences access "relaxed" performances without fear of stigma.

ZEST FOR LIFE

£2,000 Donation to help fund the provision of cookery courses for those at risk of diet-related ill health, teaching basic kitchen and food skills, showing people how to create healthy meals from scratch, using affordable food.

■ HOTEL SCHOOL

£2,000 Donation to the work of the charity (founded by The Goring Hotel and The Passage) in teaching hospitality skills to people who have experienced homelessness or significant barriers into employment, and subsequently finding them employment in the industry.

WANDSWORTH CARERS' CENTRE

£1,650 Grant towards the provision of weekly strength, mobility and falls prevention sessions for carers, delivered as yoga classes both in person and online.

TOTAL £16,650

JUNE 2024

■ EXPOSURE ORGANISATION

£1,500 Grant towards empowering 15 to 25-year-olds from diverse and challenging backgrounds to enjoy the benefits of volunteering. Young volunteers strive for positive change on vital issues affecting their wellbeing, through the charity's 'youth communications' website and associated social media.

PLAN B AP CIC

£1,200 Grant towards "Proof is in the Pudding" project for young, disadvantaged people who are disengaged from mainstream education and on the margins of society. Under the guidance of the charity's resident chef/tutor, having learnt to plan, budget, prepare and cook breakfast and lunch for themselves and the in-house staff and volunteers, the students will deliver a weekly lunch to an invited external audience to showcase their developing nutrition knowledge and cooking skills.

RAYNES PARK HIGH SCHOOL CHARITABLE TRUST

£3,000 Grant towards developing a gym at the school (situated in an area of high deprivation) for the use of students, staff and sections of the local community, who might otherwise not be able to access such facilities.

MAKE THEM SMILE

£2,000 Grant towards replacing broken items of sensory equipment in the sensory room at Priory School (a large state secondary SEN school in Upper Norwood). The children attending the school have learning disabilities and a range of complex needs and enjoy individual sessions in the sensory room.

240 PROJECT

E2,000 Grant towards the work of 240 Project, a West London based art and health activity centre for disadvantaged people affected by homelessness, exclusion and isolation. Its aim is to help improve an individual's self-esteem, confidence, resilience, and creative skill base, by providing a safe and friendly space where a variety of art and wellbeing activities, as well as one-to-one practical support, are on offer.

ASCENSION COMMUNITY TRUST

£2,500 Grant towards a two-week summer scheme for children on low incomes. The charity aims to broaden the horizons of those in attendance and inspire them to fulfil their potential, whilst having a fun week. At £25 for the whole week, the aim is for the club to be affordable to most, and, since some families are unable to pay, a number of free places are also available.

■ FAMILY VOICE SHEFFIELD

£1,500 Family Voice works with 350 local migrant women building long term community resilience. The grant is to be used towards employing support workers to give culturally appropriate support to vulnerable, older local women suffering from isolation, lack of confidence and health issues, to enable them to attend community lunches at Family Voice in their local community centre.

■ INCOMMON FOUNDATION

£1,500 Grant towards the Connect programme, where schools and retirement homes up to 15 minutes apart are partnered in order to develop local connections. Monthly inter-generational sessions across 12 London locations are run, with groups of 15 children and 10 older people, in communal lounges within social housing or sheltered schemes.

■ THE CREIGHTON CENTRE (BISHOP CREIGHTON HOUSE SETTLEMENT)

£1,500 Grant towards the Safer Home project. Low income (means tested) families are referred to the project, if a child is at risk from a fire in their home, has had a serious accident or has been victim of burglaries or assaults. The charity provides advice, a full assessment of need, and has a specialist handyperson who will carry out free essential work. Homes are made safer for around 200 vulnerable households per year.

TOTAL £16,700

RAW WORKSHOP

Edmund Brandt and Claire Hollinghurst, Chair of the Charity Committee and Assistant Clerk respectively, visited RAW Workshop in February 2024.

RAW Workshop is a workshop and woodworking business employing and supporting people of all ages who face disadvantage, prejudice and barriers to mainstream work. It makes furniture from reclaimed wood and sells it to businesses such as Gails, Montcalm Hotels and Blenheim Palace. RAW Workshop reclaims an average of 715 tonnes of wood each year, collecting it, then sorting it onsite at its workshop on the Blackbird Leys Estate in Oxford.

75% of the employees of RAW Workshop have encountered difficulties in their past, battling mental health and addiction problems, homelessness, criminality and adverse childhood experiences.

We met the founder of RAW Workshop, Rick Mower. He is adamant that one's past should not determine one's future. After starting the business, he realised that helping young people before they are excluded from school, become part of a gang or gain a criminal record is more beneficial than simply helping afterwards.

Rick set up RAW Educate and RAW Support, interlinked provision for young people referred by their schools, the police or CAMHS, who are often on the brink of exclusion from school or in trouble with the police. Most of these young people suffer from a number of problems. They attend RAW Educate in a cohort of 8, two days a week. They are given lessons in basic maths and English,

youthwork and woodworking. RAW Support provides 1:1 mental health support: each young person has his/her own tailored package of education and support. A holistic approach is taken: support extends beyond the young person to his/ her family as well (it is estimated that 30-40% of any one day is spent helping the families). Young people can be accompanied to appointments and families are assisted with completing paperwork where necessary.

No matter at what level they work, the young people gain pride from their achievements, taking their pieces home. 99

We spoke to various members of staff who help and support the young people, both in more traditional education and also in wood working. The end goal varies with each young person - possibly a reintegration into school, or a move onto college or an apprenticeship. Two of the young people helped by RAW Educate are now employed in the main workshop.

We were taken to the educational woodworking workshop and shown the work that the young people are engaged with. Pieces we saw ranged from toolboxes to chairs and stools. The furniture is beautifully made, with some of the young people clearly very talented. Abilities vary, with some able to concentrate sufficiently to make complex pieces involving complicated calculations, and others working on simpler tasks. No matter at what level they work, the young people gain pride from their achievements, taking their pieces home.

We left full of enthusiasm for the work that RAW Workshop undertakes with young people and admiration for the staff employed. All donors and customers supporting RAW Workshop are helping to generate potentially life changing outcomes for young people whilst also making sound environmental choices.

CLAIRE HOLLINGHURST

HOTEL SCHOOL

In June 2024 Edmund Brandt and Duncan Couper visited the Skills Showcase for the Westminster Kingsway College's Hotel School, to allow the students of the 19th cohort to demonstrate what they had learnt so far from their seven weeks together on this ten-week course.

The Charity Committee was very pleased to provide a grant to support Hotel School, a charity founded in 2017 by The Goring Hotel and The Passage.



Above and left: Hotel School students keen to demonstrate their new skills

Hotel School inspires people who are experiencing homelessness or significant vulnerability to find a career path in hospitality and teaches them the skills required to enter the industry. The students learn life skills for their future: cookery and the importance of diet, bar work, housekeeping and interacting with the public. Graduates are then closely supported by the charity's experts through their first year in hospitality employment.

Since its inception, the Hotel School programme has been able to give 129 individuals the necessary skills to gain entry to the hospitality sector and crucially keep them working in the industry. 75% go into work in hospitality upon graduation and sustain employment throughout Greater London.

All the supporters of the charity attending the Skills Showcase were warmly welcomed by the team at Westminster Kingsway. The students were either based at a cooking station preparing delicious Mexican canapes or at the bar serving 'demon' Margaritas - with lots of concentration on their faces preparing the lime and salt on each glass in turn. Deep filled wraps were also served.

Over the hour and a half the students came out of their shells – each of them had difficult personal backgrounds or living arrangements – and each interaction with the supporters seemed to get easier. Dealing with the public can be nerve racking!

It was wonderful seeing these people on such an important journey – both personally and professionally.

We continued to be thanked for the Company's grant and for our time and interest in attending the evening – from the team head down to the receptionist at the main entrance of the College. It was a wonderful experience, and we were delighted to attend such a positive event on behalf of the Company.

DUNCAN COUPER

THE FLUTE THEATRE

The Flute Theatre was created 10 years ago by Kelly Hunter MBE. It is a charity dedicated to making theatre a healing and transformative experience, creating interactive performances with autistic people. The charity also creates productions for wider audiences, ranging from refugee camps to major international festivals.

The charity uses the same company of specially trained performers to work with groups of up to 15 autistic individuals during each session, using Shakespeare to create a performance. The performances during the summer of 2024 took place at Riverside Studios in Hammersmith, with the Studios donating the performance space to the theatre.

In March 2024 the Charity Committee granted an award of £2,000 to be used towards upcoming

performances and Ben Aird and his daughter Amy were fortunate to be able to attend one of these in August 2024. The session was focused on 14 individuals from teenagers through to adults. The participants sat in a circle with the performers, parents and carers sitting behind. Through a series of musical and sensory games the whole group performed elements of A Midsummer Night's Dream. The use of rhythm and repetition allowed all the participants to be fully involved.

Ben and Amy found it a fascinating and moving insight into the work of this charity and the obvious enjoyment for the participants. The experience also gives parents and carers respite during the 90 minutes as the professional actors take on caring responsibilities throughout, physically and emotionally supporting the autistic individuals through the performance. The range of needs was broad, with some non-verbal and physically disabled individuals through to some high functioning young people. All participants played an equal and full part in the workshop. Afterwards Ben and Amy were introduced to many of the participants and carers. They met one young man who requires care from two physically fit male carers 24 hours a day, as he is easily distressed by the world around him. However, within the workshop he was engaged and relaxed.

This was a moving visit to a small and focused charity.

BEN AIRD

HOT LINES MEALS SERVICE

Yvonne Burne and John Beck visited this charity in September 2024. It has been supported several times by the Charity Committee, and provides a meals service to elderly, housebound, vulnerable or ill people in Hackney and Haringey.

The charity's current premises are quite small, but were clean and well organised, with fresh food in abundance and appetising meals being prepared. There was plenty of food storage and many containers ready to be filled and collected. All the cooks and helpers were volunteers, and the most senior said she paid for someone to cover her when she couldn't come. John and Yvonne understood that many volunteers are over 50 and have time to 'give back' to their community. It seems that there are over 140 drivers who deliver one meal a day, (working in pairs), for 6 days a week, with two meals on Friday. There is also an equivalent of a Food Bank provided for those in need.

People may apply for meals if they are ill and these are delivered for two weeks, then another application can be made. Those over 60 may be assisted on a more permanent basis, and food can also be delivered to them should they be admitted to hospital. Youngsters are encouraged

to volunteer and learn about food preparation and nutrition.

The charity is planning to take over larger premises close by. It has signed a 15 year lease, but the charity will retain the current area for storage and backup and also for training volunteers. The larger premises will have a kitchen twice the size of the current premises, but needs to be equipped with new kitchen equipment

The WCI made a grant to the 'Sustaining the Secluded' project, delivering meals to 25 elderly and frail people. We were

Youngsters are encouraged to volunteer and learn about food preparation and nutrition 99

assured that this project had made a great difference to the recipients.

Our impression was that the charity seems to be making a strong contribution to the Jewish community and to be serving the elderly well, with freshly cooked kosher meals and also providing some companionship during visits. We were told that the Hackney lunch clubs were pleased that Hot Line Meals looks after those wanting kosher food and that the Hackney lunch clubs provide meals for other faiths and communities, although only for two days each week.

We felt that our visit was informative and useful and certainly gave us an insight which we might not otherwise have had.

YVONNE BURNE JP OBE

DONORS 2023-24

Ms Kezia Hanson

The work of the Patronage and Charity Committees would not be possible without the help of members of the Company.

We would like to thank all those listed below for their much valued on-going donations to the Innholders' Charitable Foundation.

Mr Keith Harrison Mr Jeremy Pope Mr Ben Aird Mr Charles Attlee Mr Stephen Hedley Mr Rory Pope Mr Richard Balls Mr Justyn Herbert Mr Nicholas Rettie Mr Graham Bamford Mr Adam Hersey Mr Tom Richardson Mr Peter Bartlett Mr Mark Hewitt Mr Phiippe Rossiter Mrs Nina Basset Mr Adam Rowledge Mr Chris Hogan Mrs Sophie Bourdillon Mr Duncan James Mr James Sanderson Mr Edmund Brandt Mrs Alice Jeffs Mrs Christine Scott Mr David Brann Mr Thomas Lister Mrs Julia Sibley Mr Luke Breen Mr Nicholas Luddington Mr Richard Skelton Mr Peter Stevens Mr Tony Brighton Mr Oliver Luddington Rev Canon Bill Christianson Mr Francisco Macedo Mr Joe Silvester Mr Alex Clarke Mr Luke McEwen Mr Richard Turner Mrs Hilary Cooke Mrs Nia Van der Pauw Mr Andrew Missen Mr Duncan Couper Mr David Morgan-Hewitt Mr Michael Voigt Mrs Gillian Croxford Mr Ian Mullins Mr Peter Wingfield Mr Peter Denley Mr Richard Norman Dr George Wylde Mr Mark Dodson Wells Mrs Susan Newell Dr John Wylde Mr Nigel Fox Mr Andrew Oxley Dr Richard Wylde Mrs Victoria Gaunt Mr Daniel Peccorelli

Particular thanks must go to Mr Duncan James. Duncan was the Assistant Clerk of the Worshipful Company of Innholders for 20 years, and, at the age of 102, is still coming to events at the Hall. He has been exceedingly generous this year and has given two very substantial amounts to the Innholders' Charitable Foundation. As a result of Duncan's generosity, the Company was able to give the Livery Charity Chairs Group Livery Food Initiative a grant towards the purchase of a truck to be used by City Harvest whilst redistributing surplus food to charities. As you will read in the Events section of this Annual Review, Duncan came to the Company Buffet Supper in May 2024, to hear from City Harvest directly about their work.

Mr Ian Plenderleith

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

REPORT BY THE CHAIR OF THE MEMBERSHIP COMMITTEE

The Membership Committee has had a very busy, very interesting year in 2024, having developed out of a merger between the Livery Selection Committee and the Communications Committee.

The Membership Committee is responsible for:

- Recommending suitable potential new Freemen
- Recommending promotions to the Livery
- Recommending appointments to the role of Short- Term Assistant
- Communications
- Engagement
- Development and delivery of the Company's diversity and inclusion agenda.

We have definitely made good progress on our journey, and hopefully members have noticed this in a number of ways: one being the new text on the Company's website about membership of the Company (giving information about who we are looking for as new members and about how you can apply to be promoted to the Livery). Probably the most important step taken by the Membership Committee this year however was the survey carried out in February 2024.

All active members of the Company were invited to participate in a survey that was focused on engagement, inclusion and event preferences. We were delighted that we received a strong response rate of 55%, which indicated to us that our members are engaged and interested in the Company. Thank you.

We continue to work through the results and feedback you gave us, but please be assured that we are committed to respond and react to your feedback and have already planned a variety of different events for 2025 in response to your demand for this. We are looking at various ways in which we can improve diversity and inclusivity within our community and also how we can address the generational divide.

COMMITMENT TO ACTION

Based on your feedback, we have identified several key initiatives to undertake in the coming year:

- Implement more informal events in the calendar (ongoing)
- Explore the use of multiple communication channels to engage the diverse generations we have within the membership (ongoing)
- Create a link with the Young Freemen/Young Livery (early 2025)
- Design and implement a practical Diversity & Inclusion strategy, including recruitment (started in 2024, and ongoing)
- ➤ Explore altering the timings of some dinner events to lunch events to accommodate members (this did not prove popular, so the proposed February lunch reverted to a dinner)
- Outline a mentoring programme to match willing, suitable mentors with those wishing to be a mentee (early 2025)
- Annual survey (look out for this in early 2025)
- Explore training mental first aiders at the Company (2025)

I hope the above gives you a flavour of how busy the Committee have been.

We, the members of the Committee, together with the Master, Wardens and Clerks' office are dedicated to fostering an environment within the Company that really celebrates diversity, promotes inclusivity, and enhances engagement for everyone. Your comments and suggestions have been, and will continue to be, invaluable for us. Thank you for your input to date and please keep in touch.

Finally, a huge thank you to the Committee who have worked so hard during the year, and continue to offer such great advice, encouragement, insights and feedback.

JULIA SIBLEY MBE CHAIR MEMBERSHIP COMMITTEE





GIFT TO THE COMPANY: A MODEL WHERRY

Please do have a look at the model when you are next at the Hall.

Just before Easter, we were delighted to receive the gift of a model watermen's wherry made by Robert Crouch, MVO, Queen's Bargemaster Emeritus and member of the Watermen & Lightermen's Company. The model is in a glass case and on display in the reception area of the Hall. We are in good company as the beneficiary of one of Mr Crouch's models, as he previously gave one to the late Queen.

In past centuries wherries were the taxies of London rowed by watermen across and along the river between the multitude of taverns and inns sited along the riverbanks. Innholders' Hall is the nearest livery hall (other than Fishmongers' Hall) to the start of Doggett's Coat and Badge wager, for which Mr Doggett set the course for his race between the Swan Tavern at Swan Lane, London Bridge, to finish at the Swan Inn at Chelsea. Given the fellowship between the Innholders and the Watermen, Mr Crouch felt it appropriate for the Innholders to have a token of this iconic vessel.

PAST MASTER GRAEME GROOM CMG

The Company is delighted to share the news that Past Master Graeme Groom has been made Companion of the Most Distinguished Order of St Michael and St George ('CMG') in the New Year Honours list. This is an award for those who render extraordinary or important non-military service to the United Kingdom in a foreign country. The award was made in recognition of Graeme's work with the charity IDEALS, of which he is Co-Chair. It comes just 6 years after the founder of IDEALS, John Beavis, was awarded an OBE for IDEALS' charity work.

Graeme made the following, typically modest, comments:

"It is mortifying to be granted an individual reward for a collective effort. And IDEALS exists because of the collective rather than the individual.

However, I cannot alter it and I do not know of another charity of comparable size which has been honoured twice in such a short period.

There is no doubt that IDEALS punches well above its weight and that its impact is much, much greater than the sum of its parts. All we do is collective. Since 2009, our group of extraordinary volunteers has brought hope and relief to some of the most disregarded, disparaged, deprived, dispossessed, and attacked people in the world. And we stick at it. "Long-term support" is the key message from our acronym.

This reward is an honour for me, but it is solely because of IDEALS and it is for the fellowship of this wonderful group that I am truly grateful."

The Company sends Graeme many congratulations on this honour, richly deserved

For details of the work of IDEALS please go to **www.ideals.org.uk** or scan this QR code.



WHAT A BUSY YEAR IT HAS BEEN... THE ASSISTANT CLERK HAS BEEN KEPT ON HER TOES, BUT HAS ENJOYED ORGANISING ALL THE FOLLOWING EVENTS, AND HOPES THAT YOU HAVE ENJOYED ATTENDING THEM!

The **Installation** of Ian Mullins as Master took place on the first Tuesday of October. After being installed as Master by the Court, the new Master and members of the Company attended the Installation service at St Michael Paternoster Royal (the last Innholders' Installation service to be held there). The service was conducted by Rev Canon Bill Christianson FNI (Past Master and Company Almoner). There followed the traditional Installation dinner at the Hall, with the

Master's Consort, Mrs Deborah Mullins, hosting an Outmess in the Old Court Room. Luciano Lucioli, at that stage very new in his position as Executive Chef, served salmon tartare and slow roasted venison loin, followed by an amazing dessert of gin, cardamom & coriander pineapple with coconut & ginger crumble and mango lassi sorbet.

The William Austin & Florence Balls Dinner (the "Freemen's dinner") took place in early December. As always it was great fun, with musical entertainment provided by Guildhall School of Music & Drama Innholders' scholar Yolisa Ngwexana. The Root & Branch toast was proposed by Senior Past Master on the Court Tim Mellery-Pratt. A festive air pervaded as the Hall filled with freemen and their guests.

Just a week later, the **Benefactors' lunch** took place. This was attended by the Court and their partners, widows of Liverymen and their guests, some senior Liverymen, Apprentices and their Apprentice Masters and Innholder scholars from the City of London School, the City of London School for Girls and the Guildhall School of Music & Drama. Luciano provided a delicious Christmas feast, which was enjoyed by all, and it really felt as if the holidays were about to begin.







The installation of Ian Mullins as Master



The first event of 2024 was the February Court & Guests dinner, attended by an absolutely full house of 87 guests. Mr David Mulcahy gave the Root & Branch toast. The next event, in March, was a new one: a travel photo talk given by Assistant Sean Molony. Sean is the second most widely travelled person the Assistant Clerk has ever met, having been to 137 countries (he is pipped at the post by his guest at the April Court & Guests dinner, who has visited EVERY country in the world). Sean takes the most amazing photos on his travels and a number of members of the Company spent a most happy time looking at photos he had taken during a trip to Papua New Guinea, when he attended the world's largest tribal festival at Goroka (which included the Huli Wigmen you can see in the photo above right).

The April Court & Guests dinner was a great success: all enjoyed listening to the Master's principal guest, Mrs Sarah-Jane Benham (who had been a pupil of his at the Licensed Victualler's School) as she gave the Root & Branch toast. Hand dived tandoori scallops, "untraditional" beef Rossini and a crème brulee basil sponge cake were served.

Later in April, the inaugural **Pub Quiz** was held. The brainchild of Quiz Master Supremo Assistant Sean Molony, who not only set the

questions but delivered them, and the answers, with aplomb, it was a great success. A lively, fun event with around 50 people of all ages taking part, the quiz was a close-run thing. Two teams, City Slickers (Edmund & Camilla Brandt, Simon Johnson and David Guild) and Fortis et? (Peter Dowling, Lucy Dowling, Toby Woods and Kezia Hanson) did very well with 51 points each, but were very narrowly beaten by winners, Personal Best (John Beck, Henry Beck, Petra Clayton and Phillip Furby) on 51 1/2 points. Thanks to Luciano for excellent lasagne and salad at "half time" and the whole catering and serving team, who did us proud.

May saw the traditional **Company Buffet Supper**, to which freemen and liverymen are invited, along with their guests. As is usual, one of the charities which has benefitted from a donation from the Innholders' Charitable Fund was invited to send a speaker along, to enable members of the Company to hear more about their work. This year, we heard from Donna Beetham, Head of Fundraising at City Harvest, about the wonderful work the charity does. The Innholders' Charitable Foundation, via the Livery Food Initiative, has made two donations to City Harvest over the last year or so, the second donation being possible as a result of an extremely generous donation by former Assistant Clerk and Liveryman Duncan James. We were delighted that Duncan was able to attend the supper, looking as sprightly as ever at the age of almost 102! Duncan received a huge and well-deserved round of applause from those assembled.



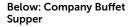








Above: Concentrating on the Quiz Left: the Pub Quiz winners



















Above: Livery & Partners Dinner

June was a busy month, with the **Court Dinner to the Master Innholders** taking place at the very start of the month, and the **Livery & Partners Dinner** a week later. The new Master Innholders are presented to the Court immediately prior to their dinner, which was attended by members of Court and more established Master Innholders, some of whom are also members of the Company. One of the new Master Innholders, Mr Tristan Nesbitt, gave the Root & Branch toast, with replies from both the Master and the Chairman of the Master Innholders. The Livery & Partners dinner was, as always, very popular, and we were treated to a wonderful performance on the piano by one of the Company's scholars at the Guildhall School of Music & Drama, Henry Lewis. Liveryman Luke Breen gave a most entertaining Root & Branch toast.

July was as busy as June, the month beginning with the **Court Dinner to the Masters, Prime Wardens & Clerks of other City Livery Companies.** Masters and Clerks from 34 other livery companies came along to the dinner, at which Luciano served gremolata cured smoked salmon, rare breed porchetta and a vanilla floating island (the dessert-loving Assistant Clerk can vouch for the deliciousness of this...) Following a very amusing speech from the Master, making mention of the hobbies of the other Masters and Prime Wardens, the Master Mercer gave the Root & Branch toast. The assembled guests were delighted to hear a performance from the ever-popular KramerDurcanDuo (our very own pianist Nick Durcan and his violinist partner Miriam Kramer) who always provide wonderful entertainment.

EVENTS 2023-24











Later in July came the Court & Partners Dinner, to which members of Court and their partners, together with a few Masters of other livery companies and their partners (personally invited by our Master) came along. In addition, we enjoyed the company of the Guildmaster and the Second Guildmaster of the Zunft zur Meisen in Zurich, Mr Konstantin von Schulthess Rechberg and Professor Benjamin Schindler respectively, together with their wives Mrs Patricia von Schulthess Rechberg and Dr Kathrin Schindler Pfister. Past Master David Brann and the Immediate Past Master enjoyed the hospitality of the Zunft zur Meisen during the Sechselauten celebrations in April 2023, so we were delighted to invite these guests from Switzerland. We were also honoured to host Alderman Canon Alison Gowman CBE as the principal guest. This time entertainment came in the form of the Knox Duo, from the Guildhall School of Music & Drama.

Above and below: Court & Partners Dinner





The final Company dinner of the year was the September Court & Guests Dinner. Luciano produced an excellent meal: squid ink ravioli, roasted chicken and lemon posset. Mention should of course be made of the Chair of the Wine Committee's fabulous wine choices throughout the year. For the year 2023-24, Andrew McKenzie was not only Chair of the Wine Committee but also Renter Warden, which was very handy for pairing wines to food (the Renter Warden is in charge of the menu). Guests at all the dinners throughout the year have enjoyed some excellent wines, courtesy of Mr McKenzie, to whom our thanks are given.



We also thank Luciano and the whole kitchen team for their talent and sheer hard work during the year. Guests at Innholders' Hall have been treated to delicious food for which we are most grateful.

MASTER'S OUTINC

MASTER'S OUTING TO JERSEY



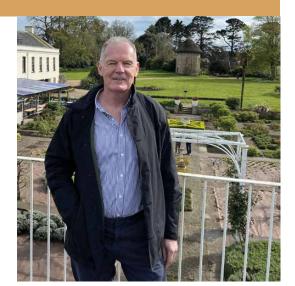
Closer to France than England, the Channel Islands are quintessentially British but with a unique continental character. This year the Bailiwick of Jersey was selected by the Master as the destination for his weekend outing.

Our base to explore the island's history and culture was the Atlantic Hotel, set in 10 acres of beautifully landscaped gardens on the west coast overlooking the ocean.

Arriving early on the Friday provided an ideal opportunity to explore the area around the hotel, including the sandy beaches of St Ouen's Bay, the historic coastal fortifications and the picture-perfect La Corbière lighthouse.

Dodging the April showers, our Friday afternoon trip took us to Samares Manor, the traditional medieval home of the Seigneur de Samares, or 'Lord of the Manor of the Saltmarsh'. During our tour we learnt that the first Lord of the Manor was appointed in 1095, but unlike most mainland peerages, Seigneur titles in Jersey transfer with the ownership of the estate rather than through the family.

Surrounded by extensive gardens, the oldest part of the manor is the undercroft, dating



Top: La Corbière lighthouse Above: The Master at Samares Manor Gardens

from the 11th or 12th century, although the main building has been substantially rebuilt over the centuries in the French style. As the heavens opened, we sought refuge away from the gardens by visiting the adjacent agricultural museum, where we learnt about rural self-sufficiency and the important role of local seaweed, harvested to fertilise the delicious Jersey Royal potatoes.

A sumptuous seafood buffet awaited us back at the Atlantic Hotel and we settled in for an excellent and convivial evening of competitive quizzing. The questions were compiled and the evening hosted by the indubitable Assistant Sean Maloney, who expertly adjudicated a closely fought battle of wits, before victory was declared by the table hosted by our Middle Warden, Sir James Wates.





The Jersey War Tunnels Bottom: La Mare Vineyard



As the weather cleared on Saturday morning we travelled through beautiful countryside to the Jersey War Tunnels, a poignant reminder that 'our dear Channel Islands' were the only part of the UK occupied by the Nazi forces during the Second World War.







Predominantly constructed by Eastern European prisoners forced to work as slave labour, the extensive tunnels have been carefully preserved and the exhibits and interpretation material expertly curated. Many of us found the visit intensely thought provoking and moving and this unusual museum was the highlight of our island tour.

Now in need of a stiff drink we headed out to La Mare, Jersey's only award-winning vineyard, distillery and cider estate. With weather closing in, the vineyard tour was curtailed and we focused on distillery operations, including a close inspection of the ornate apple brandy still and its output. A picnic lunch under canvas was followed by a comprehensive wine tasting, before we merrily headed back.

Back at the hotel we noted Past Master Reverend Canon Bill Christianson sizing up the ocean view from the Atlantic's gardens. Bill is a keen landscape artist and his donated works are exhibited at the Hall, with sale proceeds supporting our charity. Bill generously offered



to provide a painting of the magnificent coastal landscape of St Ouen's Bay and this was auctioned that evening after the formal dinner.

After a leisurely breakfast many of us took the opportunity of good weather on Sunday morning to walk along the coastline or one of the linear green paths across the island. We then returned to the hotel for our final trip to Les Chenolles, the most southerly windmill in the British Isles dating back to 1837. The mill is operated by the popular restauranteurs Jersey Kitchen, who pride themselves in providing only home-grown or locally sourced ingredients in their home-cooked food.

The sun suddenly made a welcome appearance and we sat in the mill's tranquil gardens toasting the Master's health. A perfect conclusion to an excellent outing.

JASON ESSENHIGH



THE COMPANY'S CHARTERS

As you may know, the Company has several historic Charters: the original Charter dating from 1514, signed by a young Henry VIII, together with a Grant of Arms (1634), two Charles II Charters (1663 and 1664 respectively), the Charter of Inspeximus (1664) and a Charter of James II (1685).

In 2023, following the observation of insect ingress into two of the frames and an assessment by the London Metropolitan Archives that they were not being displayed in optimum conditions for their long-term conservation, the Company's

original Charters were removed from their wall frames and conserved by the London Metropolitan Archives (LMA). Subsequently it was agreed that the original Charters should be transferred to the LMA to ensure their long-term preservation in ideal conditions with the best possible safeguards against flood, fire and pest damage. The Charters, as with the rest of the Company archive, remain the Company's property and can be returned to the Hall, or viewed, upon request.

A facsimile of the Innholders' 1514 Charter is now on display in the ground floor reception area of Innholders' Hall. This was produced by the LMA, with a replica seal provided by a specialist company and a new frame fitted. The quality is very good and when viewed side by side with the original, only the most attentive observer would be able to tell the difference! A facsimile of the 1634 Grant of Arms is currently in the process of being produced: when ready it will be hung outside the New Court Room.

DIGITISATION OF THE ARCHIVES

The Clerk's Office holds Court Minutes from 1934 to the present in various paper formats. The Hall also holds various other documents of historical interest including property documents dating back to the seventeenth century, the Book of Ordinances of 1667 and the wine ledger which covers 1904-1972. The Company also has extensive archives held at the LMA.

The Court has authorised the commencement of the digitisation of the Company's records, both those held at the Hall and at the LMA. Documents will be presented in an easy-to-use online system that enables fast, but secure, access to that information. This is a long term project which is likely to take some years to complete, but it is hoped that it will prove interesting and useful for the Company's members. Watch out for more news!

The Innholders Charter of Incorporation Henry VIII 21 December 1514

SAILING REPORT

55th CLYC INTER-LIVERY REGATTA 18 MAY 2024







Above: Celebrating the Innholders' success

The boats arrived on the Friday afternoon and there was a buzz of excitement as a record number of 30 yachts (22 competing) and more than 100 sailors from 17 livery companies were squeezed into Cowes Yacht Haven by the ever- patient berthing team. At 0830 the following morning Peter Chugg, the Race Officer, briefed the skippers. What he didn't mention was that the organising committee had spent the previous evening discussing what to do with all these boats and crews if there wasn't enough wind to sail. The weather forecast was not promising. The Solent was like a mill pond.

At 1200, following two one-hour postponements, the Lord Mayor, the Rt. Hon. Alderman Prof. Michael Mainelli and his wife arrived dressed ready for the water and stepped aboard a Royal Yacht Squadron yacht with the senior flag officers. The Lord Mayor, an accomplished sailor, took the helm. As if by magic, a gentle zephyr started to build from the west and the fleet was released from captivity, eager to compete for the Lord Mayor's Cup.

The Innholders were well represented, with 25 sailors spread over three boats: Innholder 1 (Talitha, a Starlight 35, owned by PM David Brann); Innholder 2 (Addiction) and Innholder 3 (Sapphire) both Beneteau First 40.7s operated by Poole Sailing.

A short course, the same for both classes, was announced on the VHF radio, backed up by an SMS to the skippers: Gurnard (RS), Trinity House Buoy (LS) Royal London (RS) and finish at Snowden (LS). For the first race, both starts were good, with all boats crossing the line within two minutes of their start time.

The second race was started as soon as possible after the first ended as the wind began to drop and the tide turned. This proved more challenging, with seven boats across the two classes failing to finish.

On the Friday evening before race day the Innholders enjoyed a splendid evening at the Island Sailing Club, thanks to PM Tim Mellery-Pratt. On Saturday, after racing we were joined by a further five Innholders for the Gala dinner at the Royal Yacht Squadron, where we were able to mingle with competitors from the other livery companies over a glass of Champagne before dinner in the new pavilion and the prize giving.

Results were similar to the previous year, with Innholder 2 winning the Sir Robert Gillet Cup for the Class 1 winner of the first race who was not the overall winner and the Ann Glover Cup for the highest placed Innholders' boat. Innholder 1 came away with the Sir Robert Green Trophy as Class 2 winner of the first race who was not the overall winner. The winner of the Lord Mayor's Cup was the Leathersellers' Class 2 boat Kusima, a Sigma 32, which is a hard boat to beat. Clearly, her handicap needs looking at!

In 2025 the CLYC regatta will take place on 17 May. I hope many Innholders will join us. No experience is necessary, but a reasonable standard of fitness is essential. I am planning to enter Talitha and hope that other Innholder boat owners will join me. I have provisionally booked Addiction and Sapphire again and am delighted to hear that Sapphire is now up to speed with a new mainsail and an improved scrubbing routine, making her just as fast as Addiction! It would be helpful to have expressions of interest as soon as possible to

ease planning, especially to confirm the booking of the charter boats. It would be helpful if one or two younger sailors in the Company were to join the City Livery Yacht Club, as we must have at least one CLYC member on every competing yacht.

Finally, my thanks to everyone who came along and made it such an enjoyable and memorable occasion and thanks to the Company for sponsoring our entry!











The 2024 Inter Livery Shoot took place at The West London Shooting School on 15 May 2024 on a warm and dry spring day. The Innholders fielded a team consisting of Tom Richardson, Damian Cleary, Luke Breen and Harry Moule. The team came in 40th overall, a respectable placing considering Luke and Harry's attendance the evening before at the jovial Company Buffet Supper. The standard of shooting has ever increased with a number of exprofessional shots taking park this year (we need excuses) and it was a welcome sight to have 31 Lady Shots on the day.

The competition consisted of 14 challenging stands which included the thrilling 2-gun and 4-gun flush with exploding clays. A more streamlined approach to the round robin this year saw all teams move swiftly through each stand and complete the course in time for a hearty hog roast,



beers and prizegiving. It was a wonderful day of socialising with other livery companies and more importantly raising funds for charity including a donation to the Lord Mayor's Charity.

We will be signing up again for the 31st Inter-Livery Shoot competition which will take place on 14 and 15 May 2025.

HARRY MOULE





CASK RACE

This was the second year that the Worshipful Company of Innholders entered a team into the annual cask race arranged by the Worshipful Company of Coopers in Guildhall Yard. It took place on 8 June 2024, on one of those rare days in the summer that it did not rain (which was helpful).

The team was made up of Sean Molony, Justyn Herbert, John Howard and James Wix. We had learnt last year that rolling a well-conditioned beer barrel two lengths of Guildhall Yard needs fitness and so we were grateful for James Wix lowering the average age of the team to a little bit nearer some of the younger teams from other liveries, city firms, the experts from the Coopers and the British Armed Forces. We were also grateful for the assistance of John's fiancée Ms Emmalou Ferrer

We gained from our experience last year in mastering the important cornering technique and this proved invaluable this year in helping us to come second in one of the races after a sprint finish from the captain. Nevertheless, we did not make the final and feel that we will have to recruit some younger members of the Company if we are to be successful in bringing home the crates of beer on offer, rather than the Coopers' rosettes we were awarded this year.

SEAN MOLONY

INTER-LIVERY BRIDGE TOURNAMENT

MARCH 2024

Four intrepid Liverymen ventured into the magnificent surroundings of Drapers' Hall on Monday 4 March 2024 to compete in the Inter-Livery Bridge Competition 2024. Given that the Actuaries and Accountants are well represented, you can guess that the standard is pretty high. Indeed so high that Jon Redding and David Hall (pictured in the middle) came LAST in 2023!

However this year Jon and David came a far more respectable 32nd out of 51 but Piers Morgan and Nick Luddington came in with a magnificent 18th out of 51. Well done Piers and Nick!

Nick must be singled out for a special mention as he organised a remote zoom style training session before the competition which helped enormously.



THE COMPANY'S MILITARY AFFILIATIONS



RAF: No. 32 (The Royal) Squadron

We are delighted to have continued our affiliation with No.32 (The Royal) Squadron, based at RAF Northolt. The Squadron is tasked with flying high ranking military personnel, senior government ministers acting on defence business, and members of the royal family around the world. On the next page, you can read about a visit that members of the Company made to No. 32 Squadron in July 2024. We have strengthened our ties further by offering an annual Innholders' award (the Master's Award) to a junior member of the Squadron. This award will be given to someone who has demonstrated the qualities of fellowship associated with the Company. The winner will be given a cash award and an invitation to the February Court & Guests dinner, where they will be presented with a certificate.



RN: HMS Sutherland

Also attending the Court & Guests dinner in February will be the winner of the "Innholders' Seaman of the Year" award, who will be given a certificate and a cash award too. We have been delighted to renew our affiliation with HMS Sutherland, which, having been refitted, is now based at Plymouth undergoing sea trials. In addition to making the inaugural Innholders' Seaman of the Year award, the Company has facilitated a dialogue between HMS Sutherland and the Master Innholders, with a view to catering staff from HMS Sutherland having the chance to gain work experience within hotels and thus getting invaluable exposure to civilian catering opportunities, which it is hoped will prove useful after their service with the Navy.





VISIT TO NO 32 (THE ROYAL) SQUADRON AT RAF NORTHOLT JULY 2024

A number of Innholders were lucky enough to visit RAF Northolt to meet staff from No.32 (The Royal) Squadron and to see the aircraft they fly in whilst performing their duties.

The Squadron is the RAF's Command Support Air Transport fleet and flies very senior military personnel, senior politicians (whilst engaged on defence-related business) and the Royal Family. It also has other functions, including flying military personnel home for compassionate reasons.

Wing Commander Eoin Sands welcomed the group and gave a presentation on the history of the Squadron, from its inception in 1916 to the present day. The Squadron has an illustrious record, earning honours in WW1 and WW2 (including in the Battle of Britain) and more recently in the Gulf, Iraq and Libya. The Squadron currently operates two Dassault 900LX jets (known as Envoy IV CC1 Mk1 when in RAF service) and two A109SP helicopters.



















The Innholders' party was lucky enough to inspect both the Envoy jet and the A109SP helicopter in the hangars and (even more luckily) was delighted to be invited to join a training trip in the Envoy. This really was an amazing privilege and a wonderful experience. The photos show how much we all enjoyed the training flight. Liveryman Alastair Seville (a real life pilot) got to sit in the cockpit for the flight and the Assistant Clerk is now convinced there is no other way to travel... evidently her seat had been sat in by the King only days before!

Those on the trip cannot thank No. 32 (The Royal) Squadron enough for their time and hospitality (we were served a delicious lunch as well) and for this never-to-be-forgotten opportunity to join

the training flight. Particular thanks should go to Wing Commander Eoin Sands, Squadron Leader Tom Woods and Warrant Officer Michael Henriques.



Post Script: In October we were delighted to receive a visit to the Hall from some members of the Squadron, as part of their training day in London. The Clerk and Assistant Clerk showed them round the Hall and told them about the history of the building. We spent some time trying to spot damage to one of the Hall's walls caused by a German Zeppelin in WW1...





VISIT TO RAF BRIZE NORTON FRIDAY 31 MAY 2024

A group of ten Innholders accepted the invitation to join the RAF at Brize Norton, to be involved in a training exercise on board either a Voyager or an Airbus A400M Atlas Transport aircraft. A total of 150 Livery members across a number of Livery companies were invited.

I was one of 44 members of the Livery movement on the Atlas. This aircraft replaced the Hercules transporter and is now the mainstay of the RAF's tactical transport fleet. It has the benefit of flying at almost twice the speed and carrying twice the load of its predecessor. It is not a small plane, by any means, boasting a length of 45 metres and a wingspan of 42.5 metres. This plane is also capable of refuelling jets mid-air.

After an early start (the arrival time was 6.30am) we left Brize Norton, flying to the Norfolk coast where Trident jets joined us in convoy. Our next destination was the Lake District where the plane dropped to a height of 2500 feet and the rear section of the plane was opened up to simulate the dropping of supplies.

We then moved south to join up with the Voyager that was refuelling Trident jets midair as we cruised directly beneath her, all in convoy. Finally, the plane returned to Brize Norton to await the return of the rest of the Innholders' party on board the Voyager.

This was a very special and unique experience and I am grateful to the personnel at Brize Norton for arranging the whole experience for us.



IAN MULLINS





MASTER INNHOLDERS CHAIRMAN'S REPORT TO THE COMPANY

My second year in the chair has been a busy one behind the scenes, as the committee and I have evolved and developed our organisation to remain relevant and at the forefront of our profession. We continue to promote and champion our initiatives with another successful Hotel Leadership Conference, the 12th Cohort of Aspiring Leaders starting their programme, 11 new Innholder scholars attending Cranfield or Cornell, and various charitable events attended and monies raised. June saw us welcome 10 new Master Innholders. We had a record 27 applications and the panel interviewed 14. The level of applicant continues to be strong and diverse, and we continue to select only the very best and worthy to be awarded Master Innholder by the Company. Today we number 161 active and 43 retired members and continue to be the leading voice in our profession.

ONE VOICE

Over the past two years we have been working on an initiative to consolidate and evolve our messaging as a Master Innholder community. We have grown to around 450 in number and many of the Innholder Scholars have also now become Master Innholders, as the training and development they receive helps them to become even better hoteliers, worthy of the top award of Master Innholder. This growth has led to some mixed messaging, and we have sometimes lost our desired impact in the wider industry. At the Annual General Meeting in September, we launched our One Voice initiative to further strengthen our relationship with the Company and consolidate our messaging.

HOTEL LEADERSHIP CONFERENCE JANUARY 2024 – BREAKING BOUNDARIES

The Hotel Leadership Conference continues to be a great success. The conference chair, Adrian Ellis chose a theme of Breaking Boundaries and had a focus on technology and the future. A total of 371 tickets were sold and, together with tickets for sponsors, industry charities and guests, a grand total of 585 places were secured. There were 287 paid tickets with around 77% coming from

the MI community. 24 sponsors led to an income of £154,000. Adrian and the team were able to generate a surplus of £114,000 for Master Innholder funds, to help support our professional development initiatives.

INNHOLDER SCHOLARSHIPS

We continue to provide excellent professional development opportunities through the scholarship and other educational programmes. For 2024 the Company awarded 11 Innholder Scholarships with 7 delegates attending the Talent Development Programme at Cranfield and 4 attending the General Management Programme at Cornell. Chris Bancroft was winner of General Manager of the Future award 2023 and received the Neil Bannister Scholarship. The alumni of Innholder Scholars now stand at around 190. Their Spring conference was held in Leeds in April with some

excellent content and speakers. As always, we are extremely grateful for grants towards this fantastic programme, from the Company as well as the Savoy Educational Trust, the Master Innholders Charitable Trust and the Lord Forte Foundation.

ASPIRING LEADERS DIPLOMA

Our 12th Cohort of Aspiring Leaders have recently completed around half of the 8 modules during 2024/25 with 18 delegates. This is the first programme where the cohort will complete the upgraded Institute of Leadership and Management Level 5 (previously it had attracted the Level 3 qualification). We continue to see good demand for this programme and this year we had 39 applications, with 32 attending interviews. The alumni of active Innholder Graduates is now around 60. They held their summer conference in June at the Royal Lancaster London with over 50

The level of applicant continues to be strong and diverse, and we continue to select only the very best and worthy to be awarded Master Innholder by the Company.

delegates attending. In August we were delighted to be awarded our 3rd consecutive Princess Royal Training Award: a tremendous achievement. Our thanks go to Dr Hilary Cooke MI and her team for delivering the excellent programme.

BIKE TO CARE JUNE 2024

The UK team for this year's Bike to Care charity cycle ride, featuring many of our very own Master Innholders, raised over £105,000 for Hospitality Action. The event marks the third year since its inception, with 10 cycling teams from around the world each choosing their own domestic charity and then cycling 200km in Burgundy to raise money. The event this year was successful in raising more than 370,000 Euros. The UK team was sponsored by Hatch Mansfield who deserve a massive thank you.

BACK TO THE FLOOR 6

In April 2024, the sixth Back to the Floor event, founded by Master Innholders Danny Pecorelli and Philip Newman-Hall, was hosted by James B. Clarke, general manager of Park Plaza Westminster Bridge London, and our recently appointed MI Chairman. The fundraiser saw senior hospitality figures, including many Master Innholders, return to their roots in the role of waiter or sommelier for an evening, with an outpouring of support from across the industry underscoring the resilience and unity of the hospitality community during challenging times. An impressive amount of over £250,000 was raised.

In closing, I would like to extend my thanks to the Executive Committee for their support during the past two years and wish my successor, James B. Clarke, every success.

CHAPLAIN'S REPORT

"Where's Andrew?' 'Where's the Chaplain now?' Over the years, I seem to have acquired the reputation of always travelling, of being somewhere else. It's strange because I didn't really begin travelling far until I was in my early twenties, but that hasn't held me back! In fact, the roles I have played and the jobs I have done have required me to pack a bag and board a train, a boat or a plane to visit somewhere else. As they say, 'travel broadens the mind' and for that broadening of experience I give thanks.

The end of the year, however, saw me engaged in two pilgrimages, separate but with some interesting connections. I have always enjoyed taking groups on pilgrimage, usually to the Holy Land, but that is not possible at the moment. So I did the next best thing; I took a group to Jordan.

We were only 19 people in total, so a relatively small group, and in the space of ten days travelled north, south, east and west through this country that stands at the heart of a region in turmoil. Jordan manages to stand slightly outside, a place



safe and secure (may it always be so), a place where refugees have found a home, a place where hospitality is shown. But it's also a place where it is very easy to look across to a neighbour going through agony.

A hill above the Jordan river is as close as Moses got to the Promised Land. As we're told in the Bible he could look across the land that for 40 years he had been leading the people towards, but for a number of reasons it wasn't for him to take them across the river into the land flowing with milk and honey. All he could do was to look, from a distance. We stood where Moses stood and our hearts broke for all the people caught up in conflict.

I got back from Jordan, repacked and headed off on a second pilgrimage, but this time with nearly 40 clergy, all high-flyers destined for leadership positions. We were going to spend a week in Berlin. The purpose was to think about reconciliation in a place that bears for all to see the physical and emotional scars of history.

As part of that, of course, we went to what remains of the Berlin Wall and the Chapel of Reconciliation. When the wall was constructed it went around a church, leaving it abandoned in 'no-man's land'. Those on the eastern side, those on the western, could look across but not go and the church stood there, damaged and alone. Now a chapel has been built on the site, stark, beautiful, the mud walls containing fragments of the old building.

On one evening we were joined by a local Rabbi who told us what life was like now for the Jewish community in the city that was at the heart of the holocaust 80 years ago. They feel caught in that 'no-man's land', vulnerable, frightened, unsure.

Like ripples on a pond, the effects of what is happening now in the Middle East but also in Europe and in other places around the world, is having severe impacts on so many communities. Sometimes we can only stand and look, watch and see the good land we hope for, in the distance - but we are unsure how we will get there. Standing with Moses, with divided families in a divided city, watching across the wastes of 'no-man's land', is a hard place to be, but it's where we are at the moment. But a new day will dawn, rivers will be crossed and walls will come down and there will be a peace that passes understanding.

VERY REV. ANDREW NUNN











NEW APPRENTICES, FREEMEN AND LIVERYMEN 2023-24

December 2023 saw three new apprentices join the Company. Poppy and Charlotte Gaunt were apprenticed to their mother, Liveryman Victoria Gaunt whilst Inji Galliet-Jakoby was apprenticed to Liveryman Sarah O'Keeffe. They were all welcomed by the Court and stayed to enjoy the Benefactors' lunch afterwards.

We have also welcomed other new faces to the Company in the shape of four new Freemen: Jonathan Balls, Daniel Burne, Henry Mayger and Ben Parks. They were all granted the freedom of the Company in April 2024.

Also in April, James Sanderson was clothed in the Livery of the Company, to be followed by Michael Voigt and Francisco Macedo who became Liverymen in June 2024.

Finally, in July 2024, Herbert Berger was both granted the freedom and clothed in the Livery of the Company. We were delighted to see his return to the Hall, this time being waited upon rather than spending the evening in the kitchen!

We welcome them all to the Company.





SURVEYOR OF THE FABRIC'S REPORT

Readers of this annual report know that we like to balance Hall improvements. There are cosmetic improvements, which everyone is likely to notice, alongside essential works which you won't necessarily see, but are vital for the safety and upkeep of the building.

Before I report on the higher cost works undertaken this year, it is worth mentioning modest changes recently made to transform the under-used Musician's Gallery on the first-floor mezzanine area.

When not required by visiting musicians, this area has been repurposed as shared flexible work space for visiting members. There is a large period style writing desk and chair offered on a 'first come' basis, with further chairs and power points for additional laptop users. So, if you are early for a meeting, please feel free to use this area unless the musicians are setting up.

Behind the scenes we have upgraded the commercial kitchen dishwasher and rectified damage from two water leaks arising from pipe corrosion, the most recent of which required a major upgrade to our all-ability WC cubicle in the basement.

Regular visitors to the Hall will know that College Street has been closed for more than two years to facilitate the complete refurbishment of the adjacent Skinners' Hall. At times this road closure has been difficult. The noise of construction material deliveries and the associated works has impacted upon daytime users of the Hall; however, with every curse there is sometimes a blessing.

The Hall has been significantly altered since the 1670s rebuild. Extensive works to 'cloak' part of the old building took place in the late Victorian period and this was replicated in the 1950s when the west wing was added. Further major internal and external repairs and changes were subsequently made in the early 1990s.

Due to all these changes, the red, yellow and black brick courses making up the façade differ significantly. The building's overall dark 'soot' staining has been purposefully maintained over the years to disguise these changes. If we were to remove the staining, the building would look worse.

Over the years, brick fractures have appeared at the joint where the old and the new building meet. Small fractures arising from wartime bomb damage, together with newer cracks caused by construction work and heavy traffic, have been filled and stained; however, the 2020 condition report of the Hall recommended the pursuit of a more permanent masonry repair solution.

Now for that blessing. The closure of College Street by The Skinners' Company provided us with a safe opportunity between April and July 2024 to carry out extensive external repairs. In addition to replacing numerous fractured bricks, we also inserted hidden helical strengthening rods which will help to reduce the likelihood of cracks reappearing.

During the road closure we also redecorated all paintwork across these elevations and renovated the associated Innholder crests and signage. These crests are now consistent in colour and style with our registered heraldic design.

The Hall looks the best it has in decades – and all thanks to that cursed road closure. Do pop along and see the improvements for yourself and please use the Musician's Gallery if you are early for a meeting.

Hinc Spes Effulget: 'Hope Shines Out from Here'.

JASON ESSENHIGH SURVEYOR OF THE FABRIC









Above left to right: 1. Identifying the scope of brick stitching;
2. Insertion of helical fixing bars and mesh;
3. Replacement bricks;
4. Disguising the repairs with staining



CLERK'S REPORT

CLERK'S REPORT

One of the many aspects I enjoy about being your Clerk is the opportunity to visit places that are usually behind closed doors. This year, I had the pleasure of attending several wonderful services at St Paul's, enjoying lunch at St James's Palace with the

The Clerk with Ian Mullins, Nia van der Pauw and the Beadle



Yeoman of the Bodyguard, and making numerous visits to the Mansion House, Guildhall, and the Old Bailey. I also had the privilege of visiting many other Livery Halls, and it is always exciting to enter these historic buildings, which are generally inaccessible to the public.

Venturing outside of London, Renter Warden Dr. Wylde hosted the Hall team on a fascinating guided tour of his precision engineering factory. A number of the Company were able to join a Voyager from RAF Brize Norton on a refuelling exercise over the North Sea which was astonishing. The Master led a delightful trip to beautiful Jersey with which was my first visit to the island and certainly not my last.

Some of the most rewarding visits are to the charities supported by the ICF, which do admirable work in these challenging times. This year, I visited Jamie's Farm near Bath with PM Julia Sibley to learn more about their mission of regenerative farming and supporting young people. Claire and I also visited Hospitality Action to discuss their work with members of the trade who need support. This charity receives the ICF's largest donation each year, and I am proud that the Innholders are associated with this highly effective and

compassionate organization. Additionally, I had the opportunity to attend performances by the students we support at the Guildhall School of Music and Drama, several of whom also performed at the Hall during the year.

When not off gallivanting, I spend most of my time at the Hall, planning ahead and implementing strategies devised by the Court and its Committees. In September 2023, we welcomed our new catering providers, Artizian, to the Hall. Building relationships between the two teams has been an important focus this year, and the Beadle has been a tremendous support in this transition. While it has not all been plain sailing, everyone involved has worked very hard to ensure that the meals you have enjoyed at the Hall are of the highest standard, with excellent service in the best tradition of the Innholders. Less visibly to most of you, I also manage the Company and ICF finances, which often involves many hours with spreadsheets. This year, we moved the financial records to QuickBooks, reducing costs and improving efficiency in the office.

In the year under review, the Master's theme of engagement was a key focus, and I hope that you are starting to see some of the effects. We want everyone to feel welcome at the Hall and to enjoy the fellowship that is at the heart of the Company. The new Membership Committee is up and running and serves as a great forum for discussion and leadership in this area. We implemented a members' survey in February, which we plan to carry out annually, and we have been acting on your feedback, including organizing more informal events. We have written to everyone who we have not seen or heard from for a while, and I am pleased that many of you have responded. We were delighted to hear from you and we continue to work on this important activity under the new Master.

In my off-duty time, my husband Julian and I have enjoyed trips this year to Venice, Switzerland, and Vietnam. I also had a replacement lens implant, and having been severely myopic since childhood, I can now see properly without glasses, which I find amazing. I think the Beadle is less convinced about the advantages of my new bionic eye, though!

In conclusion, I must offer my thanks to John and Claire. You already know that Claire is a marvel, and without her, everything in the office would grind to a halt. We are all grateful for her organizational skills and masterly table planning, which ensure that we all have a good time whenever Innholders get together. I am also hugely grateful to our Beadle, John, who keeps the Hall in excellent order and ensures that Innholders standards are maintained for all events held here. Without his announcements, would anyone ever sit down for dinner? We are all looking forward to the year ahead and to seeing as many of you as possible here at the Hall..

DR REBECCA TOMLIN CLERK

SSISTANT

ASSISTANT CLERK'S REPORT

I am often asked by members of the Company if I am enjoying my job, to which the answer is always a resounding "YES THANK YOU!"

Variety really is the spice of life: here are some of my highlights of the past year:

Organising dinners and other events is always fun, as everyone is happy to attend, which makes

the hard work beforehand worthwhile. The smiles that greet me as people come into the reception are great to see, as providing hospitality and fellowship is of course what the Company is all about. I try to meet as many members of the Company and their guests as I can, and never fail to encounter interesting and entertaining people. As you will have seen from elsewhere in the Review, in addition to the usual dinners (and one lunch) we have added additional events: this year a travel photo talk and a pub quiz. Both were well received, and we are repeating them in 2025, along with a wine tasting which we hope will prove equally popular. We receive suggestions for other activities from time to time so please do contact me if you have any ideas! Do look out for announcements in the newsletters and subsequent invitations.

Court and committee meetings are interesting and part of my job is to attend and (in many cases) take minutes. Being part of the team responsible for ensuring that decisions are implemented is satisfying. My work with the Patronage and Charity Committees is particularly rewarding as it involves the opportunity to visit those charities that the Innholders' Charitable Foundation is helping – those who have generously donated can be sure that the charities are always very grateful for what they have been awarded.

Communication, via the website, newsletters and the Annual Review is key to ensuring that members feel part of the Company and I hope that we are going to from strength

to strength on that front. I have found an (unexpected!) satisfaction in composing the newsletters and writing for the Review. Thank you to those named people who have contributed pieces to this Review: the rest is me, so any mistakes in the remainder are entirely my fault.

Military affiliations are becoming more important as we are now in regular contact with both No.32 (The Royal) Squadron of the RAF and HMS Sutherland. I had the privilege of visiting No. 32 Squadron at its base at RAF Northolt in July, to learn more about the Squadron and to see up close the helicopters and jets it flies: you can learn more about this exciting visit in this Review.

This year's Master's Outing was great fun, as you will see from Assistant Jason Essenhigh's excellent piece. The (now Immediate Past) Master had organised the weekend's interesting activities with great thought; I then took over the admin just before the Outing. Upon occasion I felt like a schoolteacher whilst counting heads into and out of the coach, and making announcements from the front, but luckily the "pupils" were very well behaved and I didn't lose any!

The Sheriffs' Challenge is a competition for schools in less privileged areas: students are given a topic and then devise a presentation, competing in heats for the chance to reach a final held at the Old Bailey in March each year. Mrs Barbara Brann (at that time Master's Consort) first involved the Company in the 2023 competition, assisting Swanlea School in Tower Hamlets with its entry. I have been delighted to help with this, along with Mrs Brann, Liveryman Dr Yvonne Burne OBE and other members of the Company. We are in the throes of organising assistance for the 2025 competition, with Past Master Julia Sibley joining our merry gang.

support and fun over the last year. They are truly excellent colleagues, with a never-ending supply of knowledge, assistance and companionship. We are a good team, and it is down to them that coming into the Hall each day never really feels like "work".

Lastly, but certainly by no means least, the Clerk and the Beadle have been a great source of



The Assistant Clerk with ex-Assistant Clerk Duncan James

CLAIRE HOLLINGHURST ASSSISTANT CLERK



I've always had a good imagination. I occasionally allow myself to believe I'm actually in charge of my own destiny, then I wander into the Clerk's Office, and I'm quickly reminded who is in charge. Then I go home, and I know who is actually really in charge (never me).

Now maybe it is in the genes as I have always enjoyed selling things (my father was an amazing salesman, who actually could sell fridges to Eskimos). I had for many years bemoaned the state of the bedrooms at the Hall and then, just over a year ago we completed a quite fantastic refurbishment of the bedrooms. Cue my chance to get selling, and sell I have done. Although perhaps it is not a particularly hard sell as, thanks to Historic Restorations (the wonderful builders), the Surveyor of the Fabric (the plan) and the Clerk (impeccable good taste) the rooms are amazing.

We have had a myriad of visitors over the last twelve months, including a large number of members of the Company who have taken up the opportunity to stay overnight at the Hall, outside of Company events. We have had members staying and going to the theatre, going to Wimbledon or simply leaving the children with the grandparents and having a couple of days enjoying the sights, child free!

In addition to a large number of Clerks of other companies taking up rooms while going about their duties, many members of other companies have stayed while attending their own company events in the City. We have welcomed employees of a charity which held an event at the Hall ,but now regularly take up bedrooms when required to attend to business in the City .

The success of the bedrooms recently came with its own reward, the first "Innholders' Young Hotelier of Year Award 2024". While this came as quite a surprise to one of our most esteemed hoteliers the Middle Warden Andrew Mckenzie, it came as no surprise to me as its first recipient. As, using my imagination, I awarded it to myself!!!

A few other things this year came with no imagination required at all – for instance the refurbishment of the Clerk's Office. When the Clerk announces that she has an idea, it is usually the time to make yourself invisible, obviously that is not always achievable. So, the refurbishment of the office required my number one skill set: getting rid of the rubbish, which included two very large cabinets all successfully despatched to the world's greatest skip.

Then, having cleared the Minstrel's Gallery, it did not take the Surveyor of the Fabric and the Clerk long to actually create a completely new room: an amazing cost-effective change. So, we now have a very comfortable working area, if you are in the City or arriving early for an event and need to work in complete peace and quiet. The Minstrel's Gallery, currently with one desk and soon to have two desks (donated by Assistant Jason Essenhigh and Past Master Julia Sibley respectively) is a really good space and is quickly re-adapted for our musicians as and when required. A rare achievement to increase space in the Hall for the use of members.

It has been quite a special year, with lots of highlights, my daughter getting married being the greatest. Many, many memorable events at the Hall and a really special weekend away with the Company in Jersey for the Masters' Outing. Even my golf handicap is coming down and of course Manchester City achieved another first, winning the league four times in a row.

I do have to pinch myself as no one can imagine the life of a Beadle and all the places and things I get to see: glorious livery halls, the Mansion House, the Guildhall and St Paul's to name but a few. Beyond the imagination of many, but just everyday events to a man in a gown with a big stick and a loud voice!

JOHN CASH BEADLE

THE BIG RED BADGE 2024

As a lifetime supporter of Manchester City since 1966, I have an aversion to "RED", so many of you will have been surprised to see me wearing a large red badge around my neck. This is the Chairman's badge of the Guild of Beadles, as I have been the Chairman this year and very proud to be so. The badge itself denotes the Beadle's staff of office and a set of keys (to the Hall). While today no one Beadle's role is exactly as another's, the traditional role of the Beadle remains. May that continue for many, many years to come.

I am approaching my twentieth year as a Beadle and have been a member of the Beadles' Guild since arriving in the City in 2006. Having been coaxed onto the General Purposes Committee by my fellow Beadle and closest Beadle friend Jon Perkins (Pewterers) it was with immense honour that I took over the role as Chairman from my good friend and fellow Beadle Keith Marsh (Saddlers) in January 2024.

The Beadles' Guild is a fellowship of Beadles, promoting good fellowship, charitable giving, guidance and help to all Beadles throughout the Livery. It is made up of some seventy members who arrive in the Beadles' world from many directions. Some are Hall Beadles, some Beadles without Halls and indeed some are Ward Beadles.

I'm very lucky that my Beadle career has ensured I have covered all these roles. Arriving in 2006 as the Hall Beadle to the Worshipful Company of Innholders, I then very quickly became the Beadle to the Worshipful Company of Cooks (a company without a hall - apparently a Beadle burnt the last one down and no it wasn't me). In addition to this I'm Ward Beadle to the best Alderman in the City, Alison Gowman CBE, in Dowgate Ward. I am also one of only two Ward Beadles that live and work in their Ward, the other being Tower Ward. Upon occasion I have had to stop the odd potential brawl in the street by announcing "I'm the Ward Beadle charged on behalf of the Alderman to keep good order on the streets of Dowgate" in a commanding Beadle tone (which tends to work quite well).

I've had an extremely rewarding year as Chairman, hosting the Chairman's dinner at Innholders' Hall in February, our Beadle and Clerks' lunch again at Innholders' Hall, and then the Beadles' only lunch at my club, the Union Jack Club. My final hurrah was our Christmas lunch at Cutlers' Hall when we bade farewell to my good friend and fellow Beadle David Hasler and his wonderful wife Shirley as they head into retirement.

To conclude, it has been a memorable year and great fun, and I like to think we have done some serious business to enhance the role of the Beadle. There are even rumours of dancing Beadles, obviously this would have to happen twice for it then to become, in the words of the Beadles' Toast, a "TRADITION".

None of this could I have done alone: I have had amazing support from our acting Honorary Secretary Jon Perkins, a host of knowledge and wisdom from my committee and many members have been amazingly supportive throughout my year. It also goes without saying I have had huge support from the Master & Wardens and members of the WCO Innholders and the Clerk's office. A year not to be forgotten in this the winter of my Beadle's career.



INNHOLDERS' TRADITIONS: THE ROSE BOWL & THE LOVING CUP





THE ROSE BOWL

Bowls of scented rosewater are circulated after dinners at Innholders' Hall. The Company is lucky enough to own several rosewater bowls.

One, a William IV silver gilt dish in circular form, has a scrolling border with sections of floral clusters. There is a raised dome centre engraved with the Company's arms and an inscription, to the effect that it was given to the Company in 1835 by Charles Druce, who was elected Clerk of the Company in 1785 (1). A second rosewater dish is Edwardian, dating from 1908. Again, it is of circular shape, hand wrought and chased with an embossed frieze of briar rose and leaves and applied cast butterflies (2). A third rosewater dish dates from 1935 and is plain in design (3). It was given to the Company to mark 50 years' service on the Court by Harry F. Pardy.

A fourth is a more modern design, dating from 1977, with a stylised, textured abstract grille and simple bowl base. Finally, the Company owns a fifth, again modern, rosewater dish, dating from the early 2000s. It is of traditional form, with a planished channel, the raised boss being inscribed with the Company's arms. It was presented to the Company by Senior Past Master Jeremy Pope in 2009, upon his retirement as Master (4).

The Rose Bowl is not a finger bowl. The correct procedure is to dip a corner of your napkin into the water to make it damp, and then dab behind your ears: this is believed to stimulate the vagus nerve and aid digestion.









According to Chambers' Book of Days, the ceremony of the Loving Cup, which is traditional in all Livery Companies, is said to date back to a time before the Norman Conquest of 1066, and to derive from the assassination of King Edward the Martyr, on 18 March 978, at Corfe Castle. Edward died while drinking from a cup proffered to him by Queen Elfrida, his stepmother. She ordered the assassination, being anxious that her own son Ethelred should be King and who, in fact, succeeded, as Ethelred the Unready.

It was customary for Anglo-Saxons, at drinking parties, to pass round a large cup from which each drank in turn. As someone stood up to drink and lifted the cup with both hands, his body was exposed without any defence and the occasion was often seized upon by an enemy to murder him. To prevent this, the following plan was adopted. When one of the company stood up to drink, he required the companion who sat next to him to be his pledge. If he consented, the companion stood back-to-back with the drinker, raising his drawn sword to guard him from attack.

Nowadays, the cup passes round the table, each guest pledging his neighbour.

The key rule is that, for each loving cup in use, there should never be more than 3 people standing at any one time (the drinker, the person the drinker is facing and the person behind the drinker). Unless you are starting the circulation of the cup then you do not stand until the person who has it turns to you with the cup in his or her hands.

When a guest receives the Loving Cup, he or she turns to the neighbour who will drink afterwards and they bow to each other. The bearer of the cup drinks and wipes the rim with the napkin attached to the cup. The two bow to each other again and the cup is passed on. The same procedure continues round the table, each guest who has drunk remaining standing back to back with the next drinker, resuming his or her seat only when the cup changes hands again.

Please note that whilst you may of course drink from the cup, there is no obligation to do so: the pretence of doing so is perfectly acceptable.

The Company owns some beautiful loving cups, as you can see from the photos. They date from the seventeenth century, and are all gifts to the Company. The two earliest date from 1654 and were given by Thomas Hinde and NIcholas Cook respectively. Another was given in 1658 by Edward Osborne, with the fourth given by Elizabeth Stockton, in memory of her husband, in 1682.



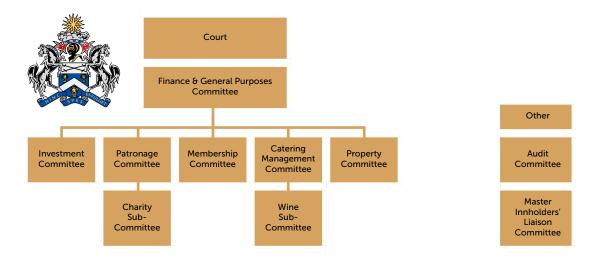






COMMIIIEES

COMMITTEES FOR 2024–2025



FINANCE & GENERAL PURPOSES COMMITTEE

CHAIR
THE MASTER
THE UPPER WARDEN
THE MIDDLE WARDEN
THE RENTER WARDEN
THE IMMEDIATE PAST MASTER AND
CHAIR PATRONAGE COMMITTEE
HONORARY TREASURER
CHAIR PROPERTY COMMITTEE
CHAIR INVESTMENT COMMITTEE
CHAIR CATERING COMMITTEE

Assistant N H Fox Mr T S Richardson Sir J G Wates CBE Mr A McKenzie FIH MI Dr R J Wylde FREng Mr I Mullins

Mr J Beck Mr J P Essenhigh Mr E R A Brandt Mr D Morgan-Hewitt FIH MI Mrs JL Sibley MBE All Ex-officio

INVESTMENT COMMITTEE

CHAIR
THE MASTER
THE UPPER WARDEN
CHAIR OF PATRONAGE COMMITTE

Mr E R A Brandt
Mr T S Richardson
Sir J G Wates CBE
Mr I Mullins
Lord Thurso
Mr R C R Pope
Mr D W Guild
Ms N Rawlinson

Ex-officio
Ex-officio

PATRONAGE COMMITTEE

CHAIR CHAIR INVESTMENT COMMITTEE THE CHAIR CHARITY SUB-COMM THE MIDDLE WARDEN Mr I Mullins Mr E R A Brandt Mr B Aird Mr A McKenzie FIH MI Ms R Moule

Ms R Moule Mr J Silvester Mr J Herbert Mrs C Kemp Dr R C Tomlin Ex-officion Ex-off

Ex-officio

CHARITY SUB COMMITTEE		
CHAIR THE MIDDLE WARDEN	Mr B Aird Mr A McKenzie FIH MI	Ex-officio
THE THE SECTION OF TH	Mr J Beck	
	Ms H Sinden	
	Mr N Duncan	
	Mrs E Miles Mrs A S Jeffs	
	Ms K Maddock (until Dec 24)	
THE ASSISTANT CLERK	Ms C Hollinghurst	Ex-officio
MEMBERSHIP COMMITTEE		
CHAIR	Mrs J L Sibley MBE	
THE UPPER WARDEN	Sir J G Wates CBE	Ex-officio
	Ms P Clayton	
	Mr M Voigt	
	Mr C Sladdin Mrs B Aarons	
	Mr C da Cunha	
THE CLERK	Dr R C Tomlin	Ex-officio
CATERING MANAGEMENT COMMIT		
CHAIR RENTER WARDEN	Mr D Morgan-Hewitt FIH MI Dr R J Wylde FREng	Ex-officio
CHAIR WINE SUB COMM	Mr A McKenzie FIH MI	Ex-officio
	Mr D Pecorelli MI	
	Mr Francisco Macedo MI	
	David Taylor MI	
THE CLERK	Dr R C Tomlin	Ex-officio
WINE SUB COMMITTEE		
CHAIR	Mr A McKenzie FIH MI	
RENTER WARDEN	Dr R J Wylde FREng	Ex-officio
CHAIRMAN CATERING	Mr D Morgan Hewitt FIH MI	Ex-officio
	Mr David Taylor MI Mr N Duncan	
	Mr R Salter	
	Mr R Balls	
WINE ADVISOR	Mr S Field MW	
PROPERTY COMMITTEE		
CHAIR	Mr JP Essenhigh	F. (6)
THE UPPER WARDEN	Sir J G Wates CBE Mr C Chaplin	Ex-officio
	Mr L Breen	
	Mr S D W Hedley	
	Mr N Fox	
AUDIT COMMITTEE FOR INSPECTION	ON OF THE COMPANY'S TREASURE	
THE INCOMING MASTER	Mr T S Richardson	Ex-officio
THE OUTGOING MASTER	Mr I Mullins	Ex-officio
THE INCOMING RENTER WARDEN	Dr R J Wylde FREng	Ex-officio
THE OUTGOING RENTER WARDEN	Mr A McKenzie FIH MI Ms S Newell	Ex-officio
	2 Liverymen or Freemen	
THE CLERK	Dr R C Tomlin	Ex-officio
MASTER INNHOLDERS' LIAISON CO	DMMITTEE	
CHAIR THE MASTER	Mr T S Richardson	All Ex-officio
UPPER WARDEN	Sir J G Wates CBE	
THE CLERK	Dr R C Tomlin	
THE MI'S CHAIRMAN	Mr James Clarke FIH MI	
THE MI'S VICE CHAIRMAN	Ms Zoe Jenkins FIH MI	

IN CASE YOU MISSED IT...

A SELECTION OF THE ASSISTANT CLERK'S FAVOURITE NEWS POSTS FROM 2023 - 2024

ALL IN A (BEADLE'S) DAY'S WORK....

The Beadle has a new element to his job: official dog walker!

Baxter the dog came to the Hall with his owner, a member of the Worshipful Company of Tin Plate Workers. While his owner enjoyed a magnificent dinner, Baxter needed a walk, so the Beadle came to the rescue and took Baxter for an hour-long City Livery Hall tour. Both returned to the Hall in good spirits, ready for a rest.





Molly with Edward Johnson, Stuart's son and also a Liveryman of the Company.

STUART JOHNSON BURSARY AWARDED

The Stuart Johnson Bursary, set up in honour of the late hotelier (and Liveryman of the Company), has awarded its first bursary to an aspiring hospitality leader.

Molly Eccelston, a Level 6 Hotel Management Student at Edge Hotel School, was awarded the bursary after impressing judges with both her skills and enthusiasm.

The bursary will be used to help support Molly's career ambitions in hospitality, including in the field of wine θ spirits.

AN INTREPID EXPLORER IN OUR MIDST...

The Senior Assistant below the Wardens, Dr Richard Wylde FREng, is (probably) one of the most adventurous members of the Company.

Not content with mapping underwater caves in Mexico, diving and horse riding all over the world and many other adventures, Richard has just completed a climb of Finsteraarhorn (4274M). Last year, he and his wife Lucy were driven back by frostbite attempting the same ascent, but Richard tells us that he was very lucky with a gap in the weather earlier this month and successfully completed the climb. Others attempting the ascent did not believe Richard's weather satellites (he sends these into space for a living) but he and his guide kept faith and were rewarded.



Richard on the way up, above the Hugisattel at 4,088m...

Richard's trip took three days - one to get to the hut climbing the Grunhornlucke pass, one climbing the mountain via the Hugisattel and then out via Bachilicke pass.

As a thanksgiving for surviving (and as a recognition of his achievement) Richard has very kindly made a generous donation to the ICF. Thank you very much Richard.



The Swiss touring map for more background



...and finally at the top!



OUR LUCKY RAFFLE WINNERS....

Those of you who attended the Buffet Supper and/or Quiz Night will know that we held a raffle to raise funds for the Innholders' Charitable Foundation. Thank you to all who participated, you raised an amazing £2,550 in total. This is enough to give an award to one of the many small charities that we support on your behalf through the Charity Committee.

Special thanks to The Goring for donating dinner for two in their newly refurbished dining room. This much coveted prize went to Heather Pacic, a guest at the Buffet Supper. The other prizes went to Alex Wilson, Henry Maygar and Ann Herbert. Congratulations to all our lucky winners!

"COMPAGNIE DES MOUSQUETAIRES" D'ARMAGNAC ESCADRON BRITANNIQUE... OR HANGING OUT WITH D'ARTAGNAN

On 15 June 2018, the Compagnie Des Mousquetaires Escadron Britannique was formed at Armourers' Hall. The driving force behind this was Past Master Distiller Martin Riley and the Toastmaster that evening was none other than our Beadle, John Cash. Six years later, the second meeting took place, this time at HMS President on the other side of Tower Bridge. One

HMS President on the other side of Tower Bridge. Once again, our Beadle was Toastmaster (feeling very at home in a stone frigate i.e. a Royal Navy shore establishment).

Compagnie Des Mousquetaires celebrates Armagnac and there was no shortage on display (and for consumption) on the night. Many members travelled from France, Italy and Belgium to attend the dinner.

John can be seen here with PM Martin Riley in his fine cape. John closed the dinner with the cruise liner Northern Star appearing outside, as Tower Bridge rose, and she passed through to moor alongside HMS Belfast. A unique evening, even for our Beadle.





HAVE YOU EVER WONDERED

...who provides the musical entertainment during our dinners, and plays the accompaniment for the Sung Grace and the National Anthem?

Here he is, our very own and ever-loyal Nicholas Durcan, taking a break from his duties...



THE COURT OF THE WORSHIPFUL COMPANY OF INNHOLDERS 2024-25

MASTER: Mr Tom Richardson

UPPER WARDEN: Sir James Wates CBE

MIDDLE WARDEN: Mr Andrew McKenzie FIH MI

RENTER WARDEN: Dr Richard Wylde FREng

SENIOR PAST MASTER ON THE COURT: Mr Tony Brighton

PAST MASTERS: Mr Graeme Groom

Mrs Julia Sibley MBE Mr Charles Attlee

Mr Nicholas Rettie FIH MI

COMPANY ALMONER: The Reverend Canon Bill Christianson FNI

Mr Keith Harrison

The Rt Hon The Viscount Thurso PC

Mr David Brann

IMMEDIATE PAST MASTER: Mr Ian Mullins

SENIOR ASSISTANT BELOW THE WARDENS: Mr Chris Chaplin

ASSISTANTS: Mr David Morgan-Hewitt FIH MI

SURVEYOR OF THE COMPANY FABRIC: Mr Jason Essenhigh

Mr Nigel Fox

Mr Sean Molony

Mrs Beth Aarons FIH

Mr John Beck

Mr Edmund Brandt

SHORT TERM ASSISTANTS: Miss Rebecca Moule

Mr Conrad da Cunha

CHAPLAIN: The Very Reverend Andrew Nunn

CLERK: Dr Rebecca Tomlin

ASSISTANT CLERK: Ms Claire Hollinghurst

BEADLE: Mr John Cash MBE

DIARY OF EVENTS 2024-25

2024

TUESDAY 1 OCTOBER Installation Service & Dinner

TUESDAY 5 NOVEMBER Court Dinner

FRIDAY 8 NOVEMBER Court Dinner for the Innholders' Scholars Alumni

SATURDAY 9 NOVEMBER Lord Mayor's Show Buffet Lunch

TUESDAY 3 DECEMBER William Austin & Florence Balls Dinner

TUESDAY 10 DECEMBER Benefactors' Lunch

2025

TUESDAY 4 FEBRUARY Court & Guests Dinner

TUESDAY 4 MARCH Court Lunch

FRIDAY 28 MARCH United Guilds Service & Lunch

TUESDAY 1 APRIL Court & Guests Dinner

WEDNESDAY 2 APRIL Court Lunch with Court of Watermen & Lightermen

TUESDAY 13 MAY Company Buffet Supper

FRIDAY 30 MAY Master's Outing: Isle of Wight

TUESDAY 3 JUNE Court Dinner for the Master Innholders

TUESDAY 10 JUNE Livery Dinner with Partners

MONDAY 24 JUNE Common Hall for Election of the Sheriffs
TUESDAY 1 JULY Masters, Prime Wardens & Clerks Dinner

TUESDAY 8 JULY Court Dinner with Partners
TUESDAY 5 AUGUST Election Court Lunch

TUESDAY 2 SEPTEMBER Court & Guests Dinner
WEDNESDAY 10 SEPTEMBER MIS AGM and Dinner

THURSDAY 18 SEPTEMBER Master & Wardens Dinner

FRIDAY 29 SEPTEMBER Common Hall – Election of the Lord Mayor

TUESDAY 7 OCTOBER Installation Service & Dinner

DIAR

We would like to thank the designer, Alison Cummins, for her invaluable assistance in the production of this Annual Review: the Assistant Clerk in particular is most grateful for her help. Many thanks too to Phil McCarthy for his wonderful photos of the events we have held at the Hall over the past year.

SOME MORE PHOTOS FOR YOU TO ENJOY...







WORSHIPFUL COMPANY OF INNHOLDERS 2024