

THE FREEMAN



OFFICIAL JOURNAL AND PROGRAMME

of the
GUILD OF FREEMEN OF THE CITY OF LONDON

The Master 2024
LISA RUTTER

THE GUILD OF FREEMEN OF THE CITY OF LONDON



"O, Most Gracious Lord, defend Thy Citizens of London"

Centenary Master Her Royal Highness The Princess Royal
Patron The Right Honourable The Lord Mayor, Alderman Michael Mainelli

★

The Court of Assistants 2024

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The Guild of Freemen of the City of London

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THE ORIGINS OF THE GUILD

The historic right of Londoners to claim the Freedom of their City was restricted to members of Livery Companies by a Charter of Edward II in 1311. In the 19th century the Corporation of London decided that the Freedom should no longer be restricted in this way.

It was against this background that in 1908 the Guild of Freemen came to be formed. It became a focal point where the influx of new Freemen joined with the Freemen of the Livery Companies to develop and uphold the City's historic traditions and maintain its good works.

Today the Guild of Freemen of the City of London is an association of about 2,000 men and women who take pride in their City and who participate actively in the Guild's extensive and varied programme of educational, charitable, benevolent, and social activities.

All who hold the Freedom of the City of London are eligible to join the Guild and enjoy the benefits of belonging to the largest organisation of its type in the City of London.

The Freeman is published each year. It includes a record of the many activities and events held by the Guild during the previous year and the programme for the forthcoming year. It is distributed to all members, to many organisations throughout the City, including Livery Companies, Guilds, Libraries, and other interested parties.

The Freeman

The Journal of the Guild of Freemen
of the City of London

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The Patron

The Right Honourable The Lord Mayor, Alderman Michael Mainelli

Alderman Mainelli is the 695th Lord Mayor of the City of London. Originally a research scientist in aerospace and computing he became a senior partner with accountants BDO Binder Hamlyn and, later, Corporate Development Director for the Defence Evaluation & Research Agency. During a mergers and acquisitions spell in merchant banking with Deutsche Morgan Grenfell he co-founded Z/Yen in 1994, the City's leading think-tank. He was a non-executive director of both a mining firm and the United Kingdom Accreditation Service, overseeing UK laboratories and quality standards.

He has served as Alderman for Broad Street Ward since 2013 and Sheriff of the City of London 2019-2021. Significant past posts have included Almoner of Christ's Hospital, International Financial Advisor to the Taoiseach, London Waterways Commissioner, Trustee of the International Fund for Animal Welfare and Trustee of Ocean Alliance.

He has strong connections to the Livery having been a Past Master of the World Traders, Honorary Liveryman of multiple Livery Companies, Freeman of the Watermen & Lightermen, Honorary Freeman of the Educators and member of the City Livery Club.

During his year as Lord Mayor he will promote his theme of Connect To Prosper. This initiative is focused on harnessing the City's vast knowledge eco-system, with over 40 learned societies, 70 higher education institutions and 130 research institutes in and around the City. The 2023-24 Mayoral theme will showcase the City's leadership role, promoting connections between people, firms and institutions, leading to new ideas and inventions that benefit the world.



The Lord Mayor's Appeal



The Lord Mayor's Appeal's strategic aim is to create A Better City for All that is inclusive, healthy, skilled and fair. We deliver an impact in the City that transforms lives. During 2023, in addition to funds raised for its partner charities, The Appeal's thought leadership initiatives Power of Inclusion, This is Me, We Can Be and City Giving Day have continued to offer excellent learning, development and engagement opportunities for employees across the Square Mile and beyond.

The Appeal has just come to the end of its partnership with The Duke of Edinburgh's Award which it has supported since 2020. We are delighted to share the impact of that support for The Duke of Edinburgh's Award in this report. The work has been transformational for many young people offering future generations the skills and confidence to take them further in both their life and employments. We wish them well for the future.

The Trustees and I are extremely grateful for all the support we have received from corporate partners, livery companies and individuals which has enabled us to deliver significant financial benefit to our three charities. We all look forward to continuing to work towards a City that is more inclusive, healthy, skilled and fair.

The Guild acknowledges the City of London Corporation as the source for the background information and images on The Patron and The Lord Mayor's Appeal.



We are proud to have supported National Numeracy for two years and MQ Mental Health Research for one and look forward to continuing to work with them both in 2024.

National Numeracy are helping to improve employability and financial inclusion by supporting thousands of Londoners to build confidence, skills and positive attitudes to basic numeracy. Their campaign Every Londoner Counts has now recruited over 200 numeracy champions who are doing valuable work across many communities.

MQ Mental Health Research work to find solutions for mental health issues is essential. The Cost of Living report set out a number of excellent recommendations and the work that is being undertaken with GALENOS is ground breaking and will change the future of research in this area, with hopes of speeding up global mental health research by two to three years. I very much look forward to seeing what more we can achieve with these two inspirational charities in 2024.

We are also delighted to be welcoming Homewards – A Royal Foundation programme as our new charity partner and look forward to working with them. Earlier this year Prince William and The Royal Foundation launched Homewards; a transformative five year programme that aims to demonstrate that together, it's possible to end homelessness – making it rare, brief and unrepeatable.

The Lord Mayor's Appeal will support this work through funds, collaboration and connections.

For further information: www.thelordmayorsappeal.org - email: info@thelordmayorsappeal.org - call: 020 7332 1582

Lisa Rutter



I am hugely honoured and privileged to be installed as Master of the Guild of Freeman of the City of London for 2024. The purpose of the Guild, founded in 1908, is to bring Freeman of the City together for charitable, educational, benevolent and social activities.

My mission as Master is not only to bring you a variety of exciting, magical and memorable events, but at the same time to remind members of the purpose of the Guild, and to continue supporting this distinguished City organisation with its rich history and traditions.

I would like to thank Past Master John Barber and Past Master Tony Woodhead for sponsoring me to join the Guild and also Past Master Anne Holden for introducing me to join the Court. I would also like to thank my fellow Court members for electing me and placing their trust in me to become Master.

In my programme for 2024, I have a variety of exciting events starting with our first black tie Burns night dinner, a whisky event and buffet, lunch at the Gherkin, a magical black-tie dinner at Butchers' Hall, a Greek Cypriot evening at the Cyprus High Commission, a black tie dinner with an opera singer at Girdlers' Hall, a visit to Allington Castle, and a champagne tasting evening and buffet.

The Guild holiday will be to Cyprus. An island with many beautiful places to visit. You will go on some unforgettable trips and learn some of the island's history. We will have personal tour guides and hopefully the red-carpet treatment to meeting some important people. This is a holiday not to be missed.

As Master I hope to enhance the Guild's reputation in the City of London and around the country when I represent the Guild in York, Coventry, Chester and Glasgow.

Our membership committee Chairman and committee members continue to do a great job in bringing new ideas to the Court to increase our membership. Past Masters of the Guild also bring such a valuable wealth of experience for discussions at Court, helping to build the Guild from strength-to-strength.

At this point, I would like to personally thank Past Master Lady Poppy Cooksey who at the time during her year as Master in 2015, took the trouble to email me and a few of the ladies on the Court progressing up the ladder to become Master to give her account of some of her engagements and providing us with some very good advice and tips.

Behind every new Master is the Clerk of the Guild – Kate Pink who works hard to organise events and meetings to run smoothly. We are incredibly fortunate to have Kate who has settled in so well in her role as Clerk of the Guild. I look forward to working with Kate and the Assistant Clerk in my year as Master.

We must not forget our Beadle and Toastmaster John Hollingsworth, who has now served for over 35 years. Our longest ever serving Beadle, who keeps us in order and maintains the traditions and protocols of the Guild, to ensure the smooth running of all events. Finally, I would like to give thanks to our Chaplain, the Very Reverend Dr Andrew Tremlett, Dean of St Paul's, for looking after our spiritual needs.

My husband, Mark, is very excited about my year, and we are both very committed to making it a success. We hope that you can all join us and bring many of your friends and colleagues to the events, and encourage them to join the Guild. It will be a year to remember with fun, magic, and adventure.



Events of 2023

New Members Ceremony

Wednesday 15th February



Elizabeth Marriott approaches to receive her warrant (above)



Deborah Oliver receives her warrant (above)

The list of new members is given on page 31. The new members ceremony was held at the Innholders' Hall, prior to the Dinner that was held later in the evening.

Dinner at Innholders' Hall

Wednesday 15th February

The black-tie dinner at Innholders' Hall was an elegant and sophisticated affair, attended by a good number of members and guests. The event was held in the grand and spacious hall of Innholders, a prestigious venue known for hosting some of the most important events in the City. The guests were dressed to impress in their finery, adding to the glamour and sophistication of the evening.



Lt Isobel Rawlinson RN with the Master (above)

The Master rose to commend the Michelin starred chef who had worked in first class restaurants throughout Europe, for which we all reaped the reward in a truly delicious meal.

The highlight of the evening was the guest speaker Lt Isobel Rawlinson RN, a graduate of Britannia Naval College Dartmouth. Lt Rawlinson is a Marine Engineer and Submariner, and her speech was eagerly anticipated. She captivated the audience with compelling stories of her experiences serving in the Royal Navy.

Lt Rawlinson spoke about her journey to becoming an officer aboard a Vanguard class nuclear submarine, highlighting the challenges and sacrifices she faced along the way. The 120-day voyages beneath the sea, the importance of team work where everybody contributes, and collaboration in achieving success.

She also talked about maintaining a positive attitude, with entertainment such as watching old war movies and playing games in an environment where the only contact with the outside world is an allowance of 120 words a week.

Lt Rawlinson concluded by talking about her charity work, including the challenge of rowing the Atlantic from the Canaries to Antigua, in order to raise money for submariner families. She received an ovation from the audience, who were clearly inspired by her words. She touched on themes of leadership, determination and resilience, and her speech was a testament to the strength and courage of Royal Navy personnel.



The Master makes his speech (above)

In conclusion, the dinner at Innholders' Hall was a truly special occasion and one that will be remembered by all who attended. The combination of the beautiful venue, the elegant attire, and the inspiring words of Lt Rawlinson made it a night to remember. The evening served as a reminder of the importance of celebrating Guild harmony that events like this have in bringing people together and creating a sense of community.

Guild Member, John Cavanagh

Lunch and Tour of the Reform Club

Tuesday 7th March

Tuesday 7th March 2023 was the occasion of a luncheon and tour of The Reform Club located at 104 Pall Mall, London. Founded in 1835, following the passing of the Great Reform Bill in 1832, the Parliamentarians of Whigs and Radicals, and sponsors of liberal ideas decided that a club or association was needed to counter the Tory Carlton Club. At first Whigs were not included, but after further negotiations a compromise was achieved consisting of both Whigs and Radicals. The new club was finally opened on 24th May 1836.

The Guild members gathered in the Saloon, which is the central atrium of the club. Originally planned to be open to the elements, it has a glazed dome roof consisting of 770 curved panels. The ground floor has 20 Ionic columns supporting the first floor where there are Corinthian columns. The columns appear to be marble, but in fact are scagliola which is a highly polished coloured plaster.



The double galleries encircling the central atrium (above)

The group was split into three, given the numbers attending. Our lunch was held in the Cabinet Room, a small private room off the principal dining room, which extends nearly the whole length of the south facade. Lunch consisted of smoked salmon, followed by lamb rump with dessert of poached pear and clementine meringue. All accompanied by delicious wines.

The tour commenced in the Morning Room which houses many of the club's bound volumes of Hansard, hence the designation Hansard Bar. The bas-relief above the bookcases copies the Parthenon frieze made from papier mâché and not plaster.



Returning through the Atrium we climbed the staircase leading to the first floor and entered the Smoking Room. This was originally the library retaining the marble bookcases. The various writing tables are of bird's eye maple to a Charles Berry design. The bust on the central fireplace is of David Lloyd George, the last Prime Minister to be a member. In one corner of this room is a secret door covered in faux books which makes it indistinguishable from the surrounding bookshelves, until someone enters causing great surprise to those not aware of its existence.



The tour concluded in the Library which claims to be one of the finest interiors in London. This is where the club's Steinway piano is located. Also of note is Asquith's chair, so called as it is assumed was a favourite resting place.

After the official tour we could enter the card room where there was an exhibition of Phileas Fogg and his journey of Around the World in Eighty Days, an entirely fictional character.

Guild Member, David Radcliffe

Guild Merchandise

Order Guild merchandise by completing the online order process or by downloading and submitting an order form at www.guild-freemen-london.co.uk/shop

Formal / Country Silk Tie £20.00

The formal wine or blue coloured tie has the coat of arms and multiple representations of the coat of arms. The silk Country Tie has red, gold and white diagonal stripes, with the coat of arms woven in at the bottom.



Blazer Badge £20.00

These high-quality badges are woven in gilt wire on a black background and show the armorial bearings of the Guild.



Wall Plaque £30.00

The coat of arms is individually hand-painted on an embossed shield and mounted on a solid wood base. Size is approx. 6 inches wide by 7 inches (15cm by 18cm).

Events of 2023

United Guilds Service and Lunch

Friday 24th March

A crisp Spring light streamed through the windows of the magnificent baroque cathedral that is St Paul's, illuminating the annual gathering of the Liveries and Guilds. Masters and Wardens resplendent in colourful gowns and badges of office.

The magnificent tones of the organ soared through the Cathedral as the processions of Masters (including our own) moved down the aisle followed by senior office holders in the City of London and Corporation with their accompanying silver gilt maces glinting spectacularly, the clergy and finally The Rt. Hon. The Lord Mayor flanked by his Serjeant-at-Arms and Sword bearer.

The Sermon, delivered by The Very Reverend Dr David Hoyle, Dean of Westminster Cathedral, paid tribute to the work of the Liveries and Guilds over centuries in shaping London into the prosperous capital it is today but finished with a challenge, to continue contributing in time, energy and finance for the benefit of all Londoners.

Suitably inspired, the Master and Guild members adjourned to Plaisterer's Hall for lunch hosted by Stephen Gilbert, Master of the Worshipful Company of Plaisterer's.



The customary convivial pre-lunch drinks set the happy tone for an excellent lunch, the Guild contributing two full tables of members dining with lively discussion and plenty of bonhomie as one has come to expect.

The occasion is a treat for anyone with an interest in pageantry at it's very best and of course making plenty of new friends.

Court Assistant, Richie Miller

The Lord Mayor's Big Curry Lunch

Thursday 30th March

As a relatively new Freeman I was excited to attend my first City event as part of a Guild, doubly so as I was able to go with my wife Claire, also a Freeman, so it was our first event together as Freemen.

I've been fortunate enough to attend events and dinners with other Livery Companies in the past, but as for the Big Curry Lunch, I really had no idea what to expect, it turns out, I was not to be disappointed.

I think it's fair to say that a lot of the Livery events I've been somewhere in the range of 'fairly', to 'highly' formal, so it was refreshing to see everyone dressed up, but in a more relaxed and free flowing atmosphere.

On arrival at The Guildhall, we were handed our seating badge for the lunch and directed down to the crypts for our delicious glass of champagne, and as we walked down the stairs, we could really appreciate the scale of the event. The crypts were thronged with people, most clutching glasses of fizz or wine, and it was fun to examine the guide boards at the entrance and see various Livery Companies and organisations listed out with their meeting tables.

We made our way to the Guild of Freemen area and were warmly greeted by Kate, who was fabulous in introducing us to people. No sooner had we found her though, then over the hubbub and the music from the band, it was announced that we should make our way to the Great Hall for lunch.

I'm told the Great Hall can seat in the region of 550 people, and with three sittings, plus organisers and staff, it did feel like there were probably upwards of 1500 people present. For those that haven't been, the format is this:

There are curry stations (and an all-important bar) around the edges of the Great Hall, so you head for the one with the shortest queue, receive your plate piled with very tasty curry, grab a beer or wine, and you find a seat as best you can on one of the long tables.

This means you can find yourself sitting next to anyone and we met and talked to so many fascinating people, which was a real highlight. An MC kept things moving, urging diners to move to the library for coffee and chocolate once they'd finished their curry, to make room for the new people streaming in. In between he encouraged bids on the silent auction, you could bid using tablets on the table and there were so many 'money can't buy experiences', it was really great to see.

Fully satiated we moved to the library for coffee and chocolate, again meeting and chatting to a host of fascinating characters. For me the highlight of the day was the feeling of being part of something really quite special, aided by the setting of The Guildhall, and the opportunity to mingle and meet so many people.

Claire and I left on a high, excitedly discussing which event we would be attending next, so, perhaps see you at the next one?

Guild Member, James Davis

The Master meets new members James & Claire Davis (below)



New Members Ceremony

Tuesday 18th April

The new members ceremony was held in Goldsmiths' Hall and a list of new members is given on page 31.



Barbara Cork Ross receives her warrant from the Master

Dinner at Goldsmiths' Hall

Tuesday 18th April



Steven Morson, Sally Martin, Stacey Osborne, the Master and Rebecca Smith who was the guest speaker (L to R above)

I had been trying to visit Goldsmiths' Hall for well over two years, so I was the first to apply for tickets to this dinner. The Hall certainly did not disappoint as it is one of the most luxurious livery halls in London. Even though it is dripping in gold everywhere, the style, décor and fittings are all tasteful. There are cabinets throughout the building with the most exquisite collections of gold objects. It is a hall that is rich in history and synonymous with the term Hallmark, as all gold and silver was originally assayed in the original Goldsmiths' Hall.

The Hall is the third on this site, the Goldsmiths' Company being located here since 1339. Little is known of the first Hall but the second was erected in 1634-6 and restored after the Great Fire of 1666. The current Hall, designed by Philip Hardwick, narrowly escaped complete destruction when a bomb exploded inside the south-west corner, in 1941. Faithfully restored on the exterior after the War and internally modified, it retains much of the charm of an urban palazzo.

There were 160 guests at Goldsmiths' for this wonderful evening and some of the ladies dressed in gold for the occasion. The Master greeted everyone as we entered the Drawing Room, to enjoy the usual pre-dinner drinks. Then the call for dinner led us into the spectacular Livery Hall, where the Master had paid extra for the chandelier candles to be lit. The four matching chandeliers of English glass, supplied by Perry and Co. in 1835, each hold forty-eight candles as well as the electric lamps.

The meal was wonderful including cured salmon, fillet of beef and lemon tart, and all presented in the most excellent manner. Accompanied by superb Chenin Blanc and Shiraz wines and a ruby port to finish.



After the toasts we enjoyed a speech from Mrs Rebecca Smith who was an international footballer. Rebecca played 76 times for New Zealand and for six professional teams. Quite a career as an elite athlete who was always 'Going for Gold', and this was the essence of her speech.

Her international career really took off in 2007 as Captain of New Zealand in the Women's World Cup. This meant giving up her marketing job and turning to football as a professional player. Rebecca guided New Zealand into the Women's World Cup and was nominated for World Player of the Year. She also took the New Zealand team into the 2008 Olympics in Beijing, the World Cup in 2011 and helped New Zealand to their best performance at the London Olympics in 2012.

She eventually joined VfL Wolfsburg and helped that team win the German Cup, the League Title and the UEFA Women's Champions League in a single season. Sadly, a serious knee problem finally ended her football career in 2013. Rebecca finished her wonderful speech with a quote from Ernest Hemingway. "It is good to have an end to journey toward; but it is the journey that matters, in the end".

The Master then thanked everyone for attending and wished us a safe journey home.

Honorary Editor, Steven Morson

Events of 2023

Visit to the Royal Parks Nursery and Afternoon Tea at the RAF Club

Wednesday 26th April and Wednesday 10th May

Guild members and their guests were met by the Master and Clerk at the telephone boxes near Lancaster Gate station, prior to the Royal Parks Nursery visit. We enjoyed a pleasant stroll through Hyde Park to the Nursery, where we were met by the Head Nurseryman, Rob Dowling, who was our guide for the visit.

The Nursery is hidden within the park grounds and was opened in 2018 by the Royal Parks charity. It is a Hi-Tech Super Nursery at a cost of £5m. The technology allows the roof to open and close, like Wimbledon, to adapt to the needs of the plants. The nursery is built over an old gravel pit, first located there in the Victorian era.

The nursery can handle up to 450,000 bedding plants, shrubs and trees, supplying the eight London parks of Hyde Park, Green Park, St James Park, Greenwich Park, Kensington Gardens, Regent Park, Bushy Park and Richmond Park, as well as the floral display in front of Buckingham Palace, Victoria Tower Gardens, Brompton Cemetery and the gardens of numbers 10 and 11 Downing Street. It covers an area of 5000 acres of managed grounds.

The parks and gardens start submitting their orders in September for the following year. The nursery grows up to 900 different varieties of plants, ranging from one palm tree to 13,000 bedding plants for the summer displays and a further 300 varieties for the winter displays. At the end of the season the parks and gardens are asked to return up to 120 varieties for over-wintering. All this is carried out by 14 permanent staff and, in a recent innovation, helped out by 120 volunteers.

Members in the propagating house during the visit in April (below)



There are a variety of ways the plants are grown. Some are grown from seed, by division of stock plants, cuttings and bought in plug plants. The way this is carried out is changing, as some suppliers are becoming unreliable and cancel orders at short notice, so the nursery is becoming more self-sufficient. Plants are currently sourced from a variety of countries, for example wall flowers come from Turkey. There is increased concern over biosecurity which is another reason to propagate more in-house.



Pests and disease are also a concern and are controlled within the green houses by a variety of methods, from using sacrificial plants like aubergines which are the preferred plant of many insects, to yellow sticky cards to trap small flies, to parasitic insects which lay their eggs in the pests, but are harmless to the plants. Pesticides are avoided, unless as a last resort.

The nursery is encouraging sustainability and has gone over totally to using peat free compost, they reuse plant pots for up to 5 years and are looking at other forms of recycling. Built over an old gravel pit, the Nursery is able to source water from a 20m well and, in drought conditions, is able to use a 90m bore hole which is also on the site.

They use three different seaweed fertilizers, depending on the requirements of plants, and can be used to help replace potassium and calcium for example. They also donate left over plants at the end of the season to the local community. At the end of the visit we were all offered a plant to take away, Smart Senna Red Pelargonium, the red flower being the same colour as the Kings Guard Uniform.

We then proceeded to walk across Hyde Park to Piccadilly to the RAF Club, where we enjoyed afternoon tea in the Presidents' Room.

Guild Member, AJM



The Master and Members enjoying high tea in the RAF Club during the second visit in April (above)

On arrival at the RAF Club, we were directed to our room on the first floor with many of us having a good look at various rooms en route. We were shown into the gracious Presidents' Room laid for a sumptuous afternoon tea under the gaze of numerous portraits of RAF Presidents. Seated at convivial round tables the members of the Guild enjoyed a selection of sandwiches and delicious home-made scones with jam and clotted cream (jam or cream first I wonder?). Attentive staff replenished plates and served tea and coffee whilst we contemplated having room to tuck into the variety of small cakes and fancies on the top tier.

After some lively conversation and a brief talk by the Master we slowly retraced our steps studying the many portraits, paintings and crests adorning all walls and admiring the beautiful stained-glass window on the staircase.

Many of us then had a welcome walk through Hyde Park to the well hidden nursery for a fantastic talk by Rob Downing viewing some of the 280,000 plants cultivated there. A bonus for many was being allowed to take home one of the beautiful 'rejected' red pelargoniums – the colour picked to be the same red as a guardsman's tunic. Whilst the nursery may have rejected them, to our amateur eyes they appeared perfect and were a wonderful souvenir of a very special day.

Guild Member, Katharine Ray

Annual Service at the King's Chapel

Thursday 27th April



(above) The service was led by The Reverend Canon Thomas Woodhouse

On a wet April evening, members of the Guild gathered at The King's Chapel of the Savoy for the Annual Service, and it was a delight, on many levels. It was my first time at the Chapel, since childhood, and I was overwhelmed by its beauty and serenity.

I always enjoy visiting new places of worship, wherever and whatever they may be, and I was bowled over by the simplicity of the building with its exquisite blue and gold ceiling and walls decorated with the coats of arms of members of the Royal Victorian Order.

The Service was led by The Reverend Canon Thomas Woodhouse, Chaplain of the King's Chapel, and Chaplain of the Royal Victorian Order, and we were uplifted by the wonderful organ music played by Philip Berg, the Master of Music, and singing of the Chapel Choir who supported the congregation in hearty renditions of the well-chosen hymns, as well as sharing their joyous solo pieces.

Visit to the Frontline Club

Tuesday 16th May

The visit to the Frontline Club was a first for the Guild. Indeed, for many of those in the group, they were unaware of the existence of the Club. The Frontline Club is a gathering place for journalists, photographers and other likeminded people interested in international affairs. They champion Independent Journalism & Freedom of Speech, and rally the protection of Press Freedom and fight for the safety of Freelancers in doing their important work around the globe. It is a small three storey building with a bar and restaurant downstairs and dark wood and photograph lined walls on each level.

The Master had secured the highly articulate Vaughan Smith, founder of the Frontline Club to speak to us that evening. The Guardian has described him as "a former army officer, journalist adventurer and libertarian."

(below) David and Frances Radcliffe (left) Maureen and Anthony Hall (right)



(above) Drinks and canapés in the adjoining anti-room

A very interesting and engaging Sermon was delivered by the, then newly appointed, Honorary Chaplain to the Guild of Freeman, The Very Reverend Andrew Tremlett, Dean of St Paul's.

Afterwards, the congregation retired to the adjoining anti-room for drinks and canapés before heading home along the puddled streets. It was a most enjoyable evening and I would encourage any member to attend and enjoy the sense of community and engagement, and I am so not religious!

On a very personal note, the visit to the Chapel was extra special for me, as it was the place that my parents were married in September 1949. On mentioning their wedding to the Chaplain, he most kindly retrieved the register and showed me that entry, which I must say was extremely moving and I was so grateful.

There were two surgeons listed, my grandfather being one, and the other Sir Archibald McIndoe, the famous plastic surgeon and father of the bride who married the day before my parents.

Guild Member, Sarah Sinclair

In the 1990s, Smith worked as an independent cameraman and video news journalist covering wars and conflict in Iraq, Afghanistan, Bosnia, Chechnya, Kosovo, and elsewhere. Smith himself filmed the only uncontrolled footage of the Gulf War in 1991, after he bluffed his way into an active-duty unit while disguised as a British Army officer.

During the '90s, Smith also ran Frontline News TV, an agency set up in 1989 to represent the interests of young video journalists who wanted to push the envelope of their profession. Frontline News TV was described by the BBC world affairs editor John Simpson as one of the 'high peaks of journalism.' As a freelance cameraman, he won 28 news awards. Smith has been shot twice, but escaped both times with light injuries and while he was filming the Serbian action at Prekaz in April 1998, a bullet lodged in his mobile telephone.

He introduced us to a previously unshown short documentary film, which had been made recently in Ukraine. The sometimes harrowing, but always compelling, footage told the story of a British man who had been running various small businesses in Ukraine and who decided to stay when the war started. This man became an independent aid worker, delivering supplies into the devastated areas of the country where people are still living amongst the wreckage, and has evacuated a number of elderly or sick people to safer areas. This voluntary effort is hugely taxing, and the man lost an eye when his vehicle was shot at. Yet despite the dangers and loneliness, he carries on with his mission.

Vaughan Smith was happy to field a wide variety of questions and the conversation over the rest of the meal was stimulating and thoughtful.

Trustee of the Guild Charity, Dorothy Saul-Pooley

Events of 2023

St. Emilion Wine Tasting

Monday 22nd May

Tallow Chandlers Hall was the ideal setting on the evening of May 22nd to be enlightened about a venerable wine stewardship and to taste excellent wines.

Grapes have been grown in St Emilion since the Romans planted vines in the 2nd century and it is the oldest appellation in Bordeaux. Being on the pilgrimage route of the Camino de Santiago the town and its wines grew in reputation. On the 8th of July 1199, while under the English rule of King John, the Treaty of Falaise was signed, granting St Emilion full rights as a self-governing jurisdiction. A 'Jurade' was selected from the citizens to oversee and certify wine production in the region. A Jurat could order barrels deemed unworthy to be smashed to pieces in the town square.

Nearly 600 years later, in 1789, the French Revolution temporarily put paid to this but happily the Jurade was reinstated in 1948 and has since then carefully extended its reach. Today the Jurade is a fraternity of 140 'Jurats' and the ceremony of red livery, processions and inductions is integral to St Emilion life. There is a global network of chancelleries with a community of around 3000 Ambassadors who promote the region and wines of St Emilion.

Jurat Dr Gerald Sachs is Chancellor of British Association of the Jurade de Saint-Emilion and is a Freeman of the City of London. We were privileged to have Gerald lead us in our exploration of wines which he had specially curated. Both the 2023 Master of the Guild of Freeman and his Lady are also Ambassadors of the Jurade.



Jurat Dr Gerald Sachs (above)

St Emilion is not quite hot enough for Cabernet Sauvignon but the limestone and clay soils situated inland perfectly suit the Merlot grape so this dominates the region's wines, supplemented by Cabernet Franc.

We had nine wines on taste. The first comparison was between 2018 and 2016 vintages of a Château Chéreau and we noted the development of the tannins and fruit. Then we tried another 2016 from Château Clos de la Cure which is a Grand Cru. The higher proportion of Cabernet Franc (25%) is well-integrated, the nose is complex and lots of fruit is on the palate. The next comparison was between the 2013 and 2010 of Château Fonroque, a Grand Cru Classé biodynamic producer. Our guide informed us that 2013 was a wet year but with careful handling produced some great wines and this one is delightful. The 2010 had a little less fruit on the palate but with firm tannins it will be interesting to revisit it in five or six years.

Next up were two Grand Cru Classées from 2009 – Château Coutet and Château Dassault. The former is on lime soil and the latter on clay. This was a hot year renowned for producing great wines across the whole Bordeaux region and these are good examples. The nose of both is inviting, with the Coutet displaying violets and the Dassault warmer, spicy notes. We were surprised to learn that Château Coutet has been 'organic' since the 1500s! Gerald then introduced another 2009 – a Premier Grand Cru Classé Château Beauséjour-Bécot. This again is on limestone soils. The wine has a complex cherry/cocoa/liquorice/iodine body and strong but smooth tannins that bode well for ageing. It went superbly with the vintage cheese on the night.

Finally we had a wine from the same producer but from the legendary 2000 vintage. A refined nose is followed by a rich tobacco/chocolate/blackberry body. An excellent way to end the tasting. The aphrodisiac powers of St Emilion wines were not specifically mentioned by our tutor, but later that evening two of the attendees announced their engagement so you may draw your own conclusions.



We are grateful to the Tallow Chandlers who looked after us very well and to Gerald for his expertise in selecting these wines and his engaging and informative tour through them. Best wishes also to Lizzie Radley who is set to be the next Chancellor of the British Association of the Jurade.

Guild Member, Dale Eaton

Guild Merchandise

Shield Design Cufflinks

These traditional cufflinks comprise the Guild shield in enamel and have a toggle fitting.

Hallmarked silver gilt £95.00

Gilt metal £49.00



Tie Tack £20.00

A neat tie tack of the shield of the Guild's Arms in gilt metal, with red and white enamel. 1.6cm height, the tie tacks have secure clutch fitting.

Six Dress Shirt Studs £69.00

A set of 6 dress shirt studs with the shield of the Guild's Arms in red and white enamel. 10mm in diameter).



Visit to the College of Arms

Tuesday 6th June and Thursday 16th November

On a pleasant June evening, The Master, members and their guests gathered at the College of Arms in London to learn more about the ancient, but still very relevant, craft of Heraldry. Warmly welcomed by Major William Hunt (research assistant to Windsor Herald) and Mark, the current Librarian, we entered the ceremonial hall for an introduction to the work of the College.



From its origin in 1484, the Royal College of Arms has been the official authority for the granting and maintaining of coats of arms in the UK and some Commonwealth countries. The heralds (who are self-employed) are actually members of the Royal Household and oversee the core activities of the College.

The first recorded arms are those of Geoffrey of Anjou in 1127, evolved as a simple way to identify knights taking part in tournaments by the arms they bore on their shields and the crests they wore on their helmets. This was also of great use for a largely illiterate population who could easily identify symbols. Record keeping was quickly established as a necessity and the heralds (being the first organisers of these tournaments) assumed this duty becoming responsible for recording arms and then later for controlling their use by visits to inspect family records every 30 or so years. Naturally Henry VIII thought this an ideal target for raising taxation revenue.

In order to be granted arms (which are given to an individual and not just a family name) it has to be determined that the applicant is an eminent person who has earned their honours and is of exemplary character (having never been in jail for example). Once the relevant research has been completed the Kings of Arms will recommend but it is up to the Sovereign if the grant occurs. Each coat of arms is unique and reflects the individual's achievements, interests and beliefs. They can also be combined with those of spouses who hold their own grant.

Mark then showed us into the College's renowned library, which houses a vast manuscript archive which has been gathered since the Middle Ages and offers an invaluable record into the heraldic history and genealogy of individuals, family dynasties and even Corporations. The walls are lined with an incredible collection of beautiful documents and are so valuable that when the building was threatened by the Great Fire and subsequently the Blitz, they were carefully moved to preserve them. Presently they are protected by iron shutters over the windows, steel vault doors and no electricity being left on inside during the night. It was mooted that a scene from the James Bond film 'On Her Majesty's Secret Service' could have been filmed in the record room but the perspective did not quite appear correct and so he appears in the entrance courtyard of the building instead.



Viewing just a minute sample of the thousands of illustrations (each created by hand in the records) the huge diversity of the designs became clear, but there are some simple rules. For example, all arms must vary in design and not just colour, to allow differentiation if shown in black and white and a shield must be described in heraldic language from the point of view of the person holding it not that looking at it. Once a grant has been confirmed the letters patent will be drawn up on vellum written in Japanese ink. So important is this material that the College has amassed 55 years of supply as the ink is no longer manufactured.

He continued to explain that one of the duties of the College was to organise and administer Royal funerals and there is a wealth of historic record and guidance as to how this should be accomplished. One amusing piece was a small book including a depiction of correct arrangement of dress for officials shown from several angles, there was even an 'aerial view' that sadly only revealed a large round hat!

After this fascinating visit was over, we were invited for an invigorating buffet supper and individual conversation where, naturally we all wished to know how we could qualify for our own arms, merely a matter of some £8000 and a life of achievement. Back to the grind for this member for now.

Guild Member, Captain Chris McGee

New Gemset Brooch **£149.00**

Two-tone polished gold and silver-plated metal, cut to shape and pierced through.

The overall size is approximately 32mm x 35mm and it is hand-set with imitation diamonds and ruby's. There is a three part jewelers brooch pin on the reverse with a D ring and safety chain.



New Gemset Stick Pin **£95.00**

Two-tone polished gold and silver-plated metal, cut out and pierced. The overall size is approximately 32mm x 35mm.

The pin is individually hand-set with imitation diamonds and ruby's, with a stick pin fitting. Supplied in a presentation case with the company name and Royal Warrant on the inside lid.



Events of 2023

City Walk and Supper

Thursday 15th June and Tuesday 4th July

We gathered in the warm sunshine at St Clement Danes Church, and our Master Chris Walton and Sally Walton were there to meet us.

We didn't let our esteemed guide Peter Tompkins down, and the group was ready to start walking promptly at 6.15pm, onward for our tour of Fleet Street to Ludgate Circus. We were going to explore the home of the British Press and the major centre of the Legal Profession.

Our meeting point offered an interesting start. St Clement Danes is on the site of a church built in the 9th century by the Danish community in this area, and its name features in the rhyme Oranges and Lemons (and the bells of St Clements). It is now the Central Church of the Royal Air Force.



And...off we went, immediately passing the statue of Samuel Johnson, writer of the great Dictionary of the English Language. We would later pass his beautiful 300-year-old townhouse in Gough Square (which is open to the general public). We passed through the original site of Temple Bar, the western entrance to the City of London and into Fleet Street.

Most have walked down Fleet Street many times and yet tonight, with Peter's guidance, we saw it in a completely new light. Look out for the Boundary Parish stones when next in the City (Carey Street for one).



We crossed Fleet Street, passing Prince Henry's Room and into the wonderful tranquillity and spaciousness of the areas around Middle Temple and Temple Church (Chapel for all the Courts); both can be viewed by the public through attendance at concerts and general admission at the latter.

We saw rescued statues from the fire of London in a doorway we wouldn't have dreamed of walking up to unless with Peter. Heading back onto Fleet Street we passed the eight attractive and fascinating alleyways known as 'Courts' (Peterborough, Cheshire, Wine Office, Hinde, Bolt, St Dunstan's, Johnson's, Red Lion and Crane marked at its entrance with Fleet Street by a stone commemorating an aspect of the printing press industry (e.g. Bolt Court has The Sun!). More clinking glasses coming from many of the Courts and Ye Olde Cheshire Cheese (well worth a visit) on corner of Wine Office Court. Incidentally, the first Royal Society was located at no. 7 Crane Court.

Thomas Cook's HQ building built in 1865 has beautiful stone sculptures showing people of different cultures and above the main doorway, a boat and train. Trains for enjoyment but we learnt that trains were also the demise of the City Schools – families moved outside of London and the schools moved too!

Wherever we went on our tour, we saw people enjoying the evening warmth and sunshine, spilling onto the streets or courtyards, enjoying drinks with their friends and colleagues - what a joy to behold after the last few years.

Now was our turn to head to The Rising Sun in Carter Street where we joined in the clinking of glasses by toasting and thanking Peter Tompkins on yet another very enjoyable and informative walk.

Guild Member, Jo Briggs

New Members Ceremony

Wednesday 21st June

The ceremony in June was held at the Tallow Chandlers' Hall. A full list of new members is given on page 31.

(below) the ceremony (right above) Charles Randall and (right below) Caroline Nurse receive their warrants



Dinner at Apothecaries' Hall

Wednesday 21st June

On Midsummer's Eve, the Master and Sally were pleased to welcome about 100 members and their guests to Apothecaries' Hall. The sun shone and we were able to take advantage of the recently refurbished Courtyard and enjoy the reception drinks outside. (see below)



In a break from the usual top table and sprigs arrangement for our formal black-tie dinners, we sat at round tables. Feedback following the event was positive, and members would like this to happen again occasionally. Apothecaries' and Tallow Chandlers' vie for being the oldest Halls, and Apothecaries dates back to 1632. Formerly the guesthouse of the Dominican Priory of the Black Friars, the original Hall burnt down in the Great Fire of 1666 and was rebuilt in 1672.

A major restoration was carried out in the 1780s, when an 'Elaboratory' was included for the first-ever large-scale manufacture of drugs, located on ground level along the eastern side of the courtyard, underneath the Great Hall. More recently, this area has been converted to a champagne bar. The Hall, nonetheless retains its late 18th century character and was a splendid venue for the Guild dinner.



We enjoyed a delicious menu starting with a crab rilette before enjoying Cumbrian rump of lamb accompanied by potato dauphinois and a pea puree and a sauce vierge. Pudding was a seasonal gooseberry trifle served on a ginger sponge and elderflower custard. All accompanied by some well-matched wines.

After giving the usual toasts the Master introduced his speaker, Tony Miller Director of the Whitechapel Mission, which has been serving the homeless and marginalised since 1876. The Mission runs a day centre, skills training and career advice, activity programmes and specialist support for complex needs. By encouraging each person to address the issues which caused their homelessness, we help them to gain the skills and confidence to make lasting changes in their lives.

It also fulfils more basic needs by serving breakfast daily, proving access to showers and to new clothing. Demand on their service rose by 40% during the pandemic and by a further 25% this year due to the cost-of-living crisis. The Whitechapel Mission does not receive any public funding and is one of the charities that the Guild charity supports. Tony spoke movingly and interestingly. All too soon it was time for the Master to wish us all a safe journey home.

Clerk, Kate Pink

Visit to Spencer House and Lunch at Mark Mason's Hall

Monday 10th July

As this event was fully covered in the last journal, three photographs of this year's visit have been added without a full report.



Events of 2023

Holiday in Tuscany

Tuesday 5th to Saturday 9th September



Wednesday was our first full day in Montalcino and we woke to blue skies and the promise of fine day. After breakfast of home-made cakes at 7.00, it would be a long day too. Caroline Leslie led everyone onto the coach for the 8.30 start of an hour's drive through vineyards and already-cropped wheat fields.



We parked under Siena's city walls where our Clerk introduced us to our guide for the morning, Antonella. We were given earphones so that none of Antonella's informative history of Siena would be lost. The first sight was the 13th century Basilica of San Domenico, close to the family home of St Catherine of Siena. Led through the narrow streets we arrived at the grand home of the world's longest surviving bank, the Monte Dei Paschi, founded in 1472. The city became noted from the 11th century for providing money changing services to pilgrims heading to Rome, many from Canterbury, and who would have travelled on foot. By the 14th century Siena's population of about 50,000 exceeded that of Rome. In front of the bank we saw the sculpture of the two sons of Remus who had fled Rome after the murder of their father by Romulus. The statue of the she-wolf suckling the infants (left) was adopted as Siena's emblem.



Next stop was the heart of the city, the cobbled Piazza del Campo and home of the famous horse race, the Palio, run in the shade of the splendid Palazzo Pubblico (town hall) with its tall Torre del Mangia (bell tower) built in 1348. (see below)



In the tempestuous Middle Ages, the inhabitants of Siena were divided into 17 battalions. These 'Contradas', each named for an animal, still have defined boundaries and to this day there is fierce and mostly friendly rivalry between them.



All 17 enter a ballot for a place in the Palio race as there is only room for ten horses. We walked down a street bedecked with flags celebrating this year's Palio champions, the Rhinos. Antonella gave us a humorous history of the antics of the Contradas and appointed us as honorary Turtles for the day. We enjoyed the rare privilege of visiting their private chapel where their horse would be blessed before the race, and the adjoining 'Museo del Palio', an architectural gem hidden behind a plain street façade.



The highlight of the day was the stupendous Duomo di Siena (above) built between 1215 and 1263, dedicated to the Assumption of Mary, and the base of the Archbishop since the 15th century. Bernini topped the dome with an impressive lantern in the 17th century. The outside is constructed with alternating stripes of white and greenish-black marble, and the stunning façade is richly decorated with biblical scenes.

Inside, the black and white striped walls continue and around the top of the nave are 172 plaster busts of all the popes up to the 12th century. England's only pope, Adrian IV (1154-1159), has a place of honour above the high altar. Most impressive of all though is the inlaid marble mosaic floor, more ornate than anything else seen in Italy.

Antonella had covered Siena's history with humour and we were grateful to her. Back to the coach for the drive to Buonconvento and lunch at the home of 'Pecorino di Moltancino', a cheese made with an infusion of the local white wine. (*below left and the Constanti wine tasting is below right*)



We were given time to recuperate until we boarded the coach again at 5.30 for the brief journey to the Constanti vineyard where we were greeted handsomely by Count Andre Constanti. He proudly showed us the exposed deep purple bunches of Sangiovese grapes hanging below the vines.

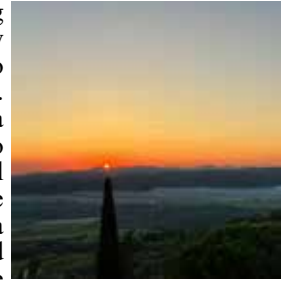
These would be harvested in about 20 days beginning the process of making the Brunello wine, but since the wine must mature for at least three years in oak barrels and then a further six months in bottles it would be about five years before it comes to market.

A worthy sight but what really mattered was the tasting. One of Andre's managers treated us to a 2021 simple 'Rosso' (but nothing here is simple) and next a 'better' Rosso, Vermiglio. Third was a 2018 Brunello which retails at about E80 and tastes delicious but which will improve over the next 25 years. Last came a local-grown Merlot, 'Ardingo', rich with aromas of cherry and red berries.



And so, to dinner. A fifteen-minute drive to the tiny hilltop village of St Angelo in Colle. We had to walk up the final 500 yards to Chris and Sally's favourite restaurant Il Pozzo (*above*)

We were rewarded with a blazing sunset over the far-reaching view of Tuscany. The three sisters who run the taverna did not disappoint. Antipasta was tomato bruschetta and a delightful pear and pecorino salad. The primi was the local 'Pici' pasta with garlic and more tomatoes, and the Secondi was a choice of roast pork loin or braised beef in a rich Brunello sauce. We wrapped up the feast with tiramisu or pannacotta with berries. These difficult decisions which were forced on us.



A wonderful day came to its end. How could Thursday's agenda top this?

Renter Warden, Adrian Waddingham

Walking through the streets in Montalcino you can smell the wonderful dishes prepared in the kitchens of the houses and in the local restaurants. The true Tuscan cuisine in this area is made up of traditional dishes, simple but tasty, and four of our group had no hesitation in spending a couple hours on Thursday afternoon to learn the culinary skills offered by Anna Maria from Albergo Il Giglio. Having sobered up from sampling the local Brunello, we set off down to the kitchens to learn how to create 'rural haute cuisine'.



We watched, we chopped, we laughed and some competed, mentioning no names! First up was Panzanella, a delicious Tuscan bread salad, using dried bread, tomatoes, celery, peppers, basil, onion and of course, a lot of extra virgin oil. Having tasted that, we began making Pinci, made with a simple mixture of water and flour. Anna Maria made it all look so very easy and Neil thought he was doing rather well and had to be brought down a peg or two by myself and Susy but all in all the group did rather well. Last up was the delicious Torta di Mele al Miele, (apple and honey cake served at breakfast the following morning), so easy and so delicious!

What a delightful afternoon we all spent together, we left Anna Maria in the kitchen to start preparing the evening meal whilst we went to our rooms, full, but ready for the next item on the agenda, more food and more wine tasting! Saluti!

Past Master Neil Redcliffe's Consort, Emma

Events of 2023

Holiday in Tuscany (continued)



On the Thursday afternoon, a number of the party headed some 20 kilometres eastwards from Montalcino to woods near to the town of Montisi. (above) Kitted-out in long trousers and stout shoes, and with bottles of water, we met with our truffle hunter with his translator to begin our hunt.

Our truffle hunter is known to everyone as ‘Boschino’. The star of the show was, however, his dog Stella. Stella is an 8-year-old Lagotto Romagnolo breed dog, covered in woolly curls, who found her first truffle at only 4 months old. She is so trusted by Boschino that, unlike his other dogs he said she is “never wrong”.

We entered into a designated area of the woods marked by signs where the truffle hunter has an agreement with the landowner to dig for truffles. Straight away Stella was successful, finding a truffle - she was sent to explore, covered the same ground sniffing back and forth more than once, identified a spot then dug a little, was given a treat to back-off and Boschino then digs out the truffle. Each hunter has their own bespoke digging tool with a small crescent-shaped blade. The first one found was a dark summer truffle of a couple of centimetres diameter which had an earthy truffle smell.

Our search in mid-September was called cross-season – the dark summer truffles, which are typically very shallow, were coming to an end and the much-prized autumn-winter white truffle season was just beginning. The winter variety needs running water to thrive and are typically 5cm in diameter. This early in the season, Stella found white truffles the size of marbles and these were put back.

The price for dark summer truffles is typically €100 to 300 per kilo, white truffle €500 to 1000 euros per kilo. Boschino’s biggest ever white truffle was 640g, and he supplies truffles to restaurants, including to our hotel, Il Giglio.

Of course, other animals dig-up the truffles and Boschino showed us the scratch marks where a wild porcupine had been digging. Nearby there was a beautiful black and white porcupine quill that was taken home by Adrian’s wife, Angela, for the grandchildren.

After our fascinating afternoon in the sun and heat of the Tuscan countryside we were then ready to go back to the hotel, freshen-up and to look forward to our early evening prosecco.

Court Assistant, Janet Bridden



Boschino and his dog Stella searching for truffles (above)

After the various activities of the afternoon, we did not return to the Banfi Estate but instead proceeded steeply uphill on the uneven paths to enjoy prosecco and bruschetta at Enoteca La Fortezza. This restaurant is within the Castle walls and is surrounded by olive trees, vines of Sangiovese grapes and a single Cyprus tree. We then moved the short distance for dinner in the Ruga Quarter Hall.

There are four ‘Quarters’ in Montalcino, with our hotel in the Travaglio Quarter. Unlike Sienna, where there are seventeen ‘Contrades’ involved in the competitive Palio horse racing event, there are just four Quarters in Montalcino. Each Quarter has its own flag and costumes and, instead of horse racing, they compete against each other in archery. It was a great honour for us to be invited to dine with the Ruga and were only able to do so as the son of our hotel manager, Michele, was a member of the Ruga Quarter, having been born there.



Hosted by Lucrezia we were truly welcomed. The idea of a Quarter is to give pride in each community and to embrace all generations. A number of young Ruga members were our waiters, working with Giovanni the chef. We were served Pappa al Pomodoro (a thick soup made from bread and tomatoes), followed by Spiedini (meat on skewers with fried potatoes). To finish the meal, we had Cantucci (biscuits) and chocolate cake served with a glass of Fino Santo wine. The evening was very convivial, and our hosts sang the Altius anthem to us. We returned the compliment with a rendition of the first verse of Jerusalem.

Guild Member, Richard Adkinson

Marchesa Iris and Marchese Antonio Origo bought La Foce in 1924. While still on their honeymoon, they engaged English architect, Cecil Ross Pinsent to design a new wing for the house, new gardens and to restore/build farmhouses around the estate. He was eventually to help design a school, a kindergarten, a chapel, a clinic and a Doppolovero, or a workers' cafe.

The original house was built in the 16th century as an inn and hospital for travellers on the old pilgrims' road that ran from Canterbury to Rome. By the time the Origo's bought it, the large, 2000+ hectare estate was rundown, barren, and many of the buildings and farms were derelict. Restoring the productivity of the estate, and the living conditions of their tenant farmers, was their first priority. Their Villa did not even have running water or a bathroom.



The Origos saw in this property a lifetime's work. In her autobiography, 'Images and Shadows', Iris Origo says 'We knew at once that this vast, lonely, uncompromising landscape fascinated and compelled us. To live in the shadow of that mysterious mountain, to arrest the erosion of those steep ridges, to turn this bare clay into wheat fields, to rebuild these farms and see prosperity return to their inhabitants, to restore the greenness of these mutilated woods - that, we were sure, was the life that we wanted.'

As our bus approached La Foce we saw the famous avenue of cypresses that zig zags up the hill to Chianciano Terme that has become the symbol of Tuscany. It was planted by the Origos as part of the plans to improve the estate and follows an old Etruscan Road.

The main villa at La Foce is still a family home occupied by Iris and Antonio's daughter, Benedetta and her family, thus visitors are not permitted inside. We were, however, given a wonderful tour of the gardens by our spirited guide.

The first garden that Pinsent created outside the wing of the new house was a classic enclosed garden of many 'rooms' that provided a protected environment from the wind-swept landscape around it. It is a beautiful green garden of high hedges and enclosed spaces, known as the Fountain Garden.



The second garden created, known as the lemon garden, is much larger. We could not go into it, as it is a private family space, but a peek around the gate revealed low box hedges and lemons in terracotta pots on raised plinths. It was a quick glimpse into a beautiful retreat.

In 1938, Pinsent created a pergola and path that winds around the hillside from the Villa to the woods. It is covered with wisteria, there are roses scrambling up the hill, Mediterranean herbs, and flowers dripping down the large, retaining walls. It has an English cottage garden sensibility within the Italian mediaeval garden design.

Iris was responsible for the plantings, and there are many whimsical and colourful plantings among the box, laurel and cypress hedges, that reflect her personality. From this beautiful viewing platform, Mo and Eileen were able to oversee our descent into the final stunning garden.

Although clearly modelled on Italian renaissance design, this garden is something like the prow of the ship or an arrow, directing our eyes out to the stunning Tuscan landscape and the Val D'Orca, dominated by Mount Amiata. The box parterres are wedge shaped and narrow to a fountain from where your eyes are directed by the lopped cypress trees to a vast open landscape. It is all green, with only the contrast of stone.

When you descend the giant staircases, that look as though they've been there as long as the Villa, and reach the fountain, it is worth turning to look back at the house rising above it all. The reverse effect of the garden widening and rising to the arched loggias of stone and terracotta above. From every angle, this is a stunning garden.



At the conclusion of our tour, we enjoyed a relaxing luncheon under the pergola at the Doppolovero. (above) The food came from the estate, and included a delicious bruschetta of pears, cheese, honey and walnuts, a simple tomato pasta, wine, bread and olive oil. It was idyllic.

Susan Cole

Events of 2023

Holiday in Tuscany (continued)

Our last night in Montalcino began with us leaving the Hotel, walking together up the steep streets to the Museum at the top of the town. There we were invited to take our seats and were treated to a soiree including the beautiful flute played by Cecilia, a local young lady. The setting was sublime, the appetisers delicious and the accompanying local wine always the perfect accompaniment.

We then returned to the hotel, Il Giglio, where the Master and his wife, Sally, welcomed us to the restaurant. The restaurant was perfectly laid out, the table well presented with an abundance of fresh orchid.



Every element of the four-course meal used locally grown produce, and was accompanied by a fine wine, all from the region. In his speech, the Master thanked Mario the hotel owner and his son Michele and Mario's wife Ana, in Italian. He awarded Mario with a gift - the crest of The Guild, and Ana with an Orchid. (shown above) He also donated an urn made of tombstone bearing the crest of The Guild. The Master also gave a huge thank you to Kate, our Clerk, and gave her a gift, a bottle of Constantino Brunello.

Responding to this, Past Master, Peter Allcard, thanked the Master and Sally for a wonderful holiday, built on good food, good wine, and good company, and made a presentation to them. We all agreed the evening was a successful and fitting conclusion to a wonderful holiday in Tuscany, and we all expressed our thanks to the Master and Sally. It was the conclusion of another excellent Guild holiday, thoroughly enjoyed by all.

Guild Member, Alan James

Sheep Drive

Sunday 24th September

What a lovely September day! The sun was shining, no rain was forecast and it was warm enough for only light jackets. At Southwark Bridge we were greeted by numerous livery stalls. As our sheep drive was planned for mid-afternoon, we had plenty of time to meander through the livery fair and take in all that was on offer. Displays included those by the Wheelwrights and Bakers, plus the Basketmakers who were spinning yarn from freshly shorn sheep. The Worshipful Company of Woolmen, who organise this event always invite an honoured guest to lead the first drive. This year the honoured guest was top chef Richard Corrigan, who is chef and patron of four high quality restaurants and has been a chef on ten different TV food programmes.

At 1pm my group met with over 60 fellow Guild members including the Master Chris Walton and his partner Sally at the Banker pub for a very enjoyable three course meal. After lunch we made our way back to the registration stall and booked in. We were escorted to the nominated meeting point by an army cadet and soon met with a member of the Guild of Young Freemen who explained the history and protocol for driving the sheep.



Within a few minutes we had moved to our start point and we waited for the sheep to arrive. The welfare of the sheep is a massive priority so there are many groups of sheep used during the day, not just one flock. Our moving of the sheep was very well controlled by stewards. To be fair to the sheep, they knew what to do, so they had a better idea than we did!

My group and I thoroughly enjoyed our small contribution to keeping the sheep driving experience alive. We were even awarded certificates to help remember our day. Very well done to all the staff that were active on the day and also to the admin staff from our wonderful Guild for making the arrangements to help keep this event on our calendar.

I would urge any Guild member that hasn't taken part in the annual sheep drive, to enjoy it next year. It is a part of a very social day.

Guild Member, Paul Williams



*Lunch after the event at The Banker public house (above)
Richard Corrigan (left)
Paul Williams with the Master (far left)*

New Members Ceremony

Wednesday 11th October



The ceremony in October was held at Carpenters' Hall. A full list of new members is given on page 31. (left) Raymond Saunders and (above) Christopher Breiner receive their warrants from the Master

Dinner at Carpenters' Hall

Wednesday 11th October



(l to r above) Master Carpenter Dr. Allen Zimble, Dr. Caryn Soloman, The Master, Sally Martin and Loyd Grossman

Few will remember the lovely weather we had in early October last year. However, on the last day of the fine weather the Master held a black tie dinner at Carpenters' Hall. This is a fairly modern hall opened in 1960, as the original hall was destroyed in 1941 by an air raid. The hall is a showcase of carpentry and has 18 different kinds of timber used throughout the building, embellished by an intricate octagon ceiling.

Before dinner there was the Joining and Welcome Ceremony, and the AGM of the Guild of Freemen. The Master toasted the guests and introduced the guest speaker Loyd Grossman. Many will remember him as a TV personality and the name on a range of cooking sauces. He is also an author and a keen guitarist.

Loyd spoke about his work as Chairman of the Royal Parks. He pointed out the important role that the parks played during the pandemic, by providing outdoor recreation space for people who had no outdoor space of their own.



There are 8 Royal Parks that have some 80 million visitors a year. The parks are public assets open to all and a vital part of the public realm. Earlier in the year Guild members had the privilege of visiting the Royal Parks nursery in Hyde Park, which supplies nearly half a million plants to over 5,000 acres of Royal Parks.

In addition to being Chairman of the Royal Parks, Loyd is Chairman of Gresham College and other charitable foundations. He is Senior Warden of Carpenters' Hall and will be Master in 2024. The Master presented Loyd with a cheque for the Royal Parks.

It was a jolly evening marred only by a soggy tarte tatin and the absence of the wine waiter. The torrential rain outside upon leaving Carpenters' Hall did not dampen our spirits.

Guild Member, LAW

Events of 2023

Dinner at Mosimann's Private Club

Wednesday 25th October



The Master and Sally Martin at the entrance to Casa Luiza

"There is a Waitrose next door" said my husband and the moment we saw their livery van we knew we were at the right address. "From the outside it looks like a church". "It used to be" I said, remembering the email from the Clerk.

If you combine the power of Goldsmiths' with the charm of Apothecaries' you get Mosimann's (in my opinion). It is a converted Scottish Presbyterian church in the heart of Belgravia with themed rooms: Montblanc, Angélus, Lalique, The Windsor Room, The Lanson Library, Davidoff and Casa Luiza. Each room inspired by a different theme. Mosimann's opened in 1988 and its founder, Anton Mosimann, was a Swiss chef and restaurateur with two Michelin stars to his name.



"Good evening, madame. Welcome to Mosimann's Private Dining Club. Which room are you dining in tonight?" I was asked on arrival. "Casa Luiza" I said. "Please follow me". We were guided upstairs into an intricate interior of seven dining rooms spread on many floors, and every floor was another surprise. A wonderland of sorts. "Mirrored staircase walls" observed my husband. I wondered if we were ascending a staircase to heaven. We were shown into a room of familiar faces and friends.



As usual, the company at our table was excellent. Wine was poured, conversations ensued, the starter arrived quickly, followed by the main course of Aubergine Milanese, Pickled Shallot, Sundried Tomato and Superstraccia, my vegetarian option. Thankfully, not a piece of the usual root salad in sight. My desert was Swiss Chocolate Fondant with Cherry Ripple Ice Cream and it was top-notch, rivalled only by the house made Petits Fours. Coffee was served at 10pm. Everyone thoroughly enjoyed the evening, with many not leaving until after 11pm.



Thank you Kate for organising a spectacular evening. Many thanks also to our Master, Chris Walton, and his wife Sally for hosting the event, enabling members to have access to an otherwise private venue. Another great evening to remember.

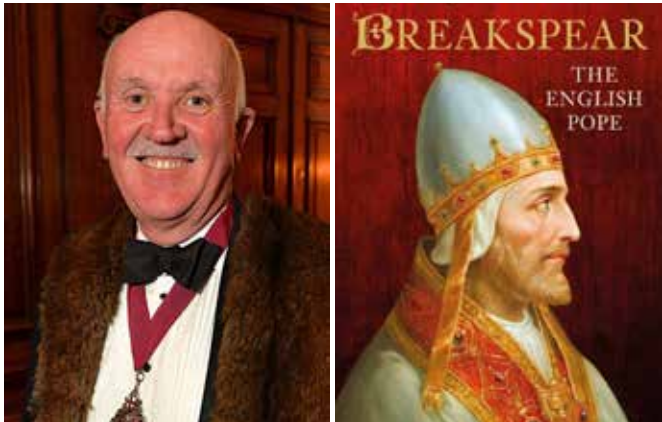
Guild Member, Jola Krecichwost-Kudzio



Virtual talk about Breakspeare

Tuesday 7th November

Last year our Renter Warden Adrian Waddingham CBE published a Book entitled Breakspeare The English Pope.



Adrian Waddingham (above left) and his book about the life of Breakspeare the only English Pope, Adrian IV (above right)

Adrian kindly agreed to give Guild members a virtual talk about the life of Adrian IV: the only English pope in the history of the Church.

Overlooked for centuries, Nicholas Breakspeare's achievements outshone those of his contemporary, the martyr Thomas Becket. Born in poverty and probably illegitimate, Breakspeare rose to become the only Englishman to ascend the throne of Saint Peter, ruling over the papal states as Adrian IV.

His life is not a tale of liturgy or sermons, and there are more cannons than canons, as Breakspeare faced fighting in Scandinavia and the Second Crusade in Spain. He was immediately thrust into conflicts upon his election as pope in 1154.

First, he had to overcome the rebellious republicans of Rome before defending his Church against armed threats from the Norman King William of Sicily, the Byzantine Emperor Comnenus and finally the German King Frederick Barbarossa, intent on restoring the former glories of the Holy Roman Empire.

Breakspeare saved his Church from German domination, but his legacy is contested. There was a papal schism on his death and many blame him for allowing Henry II's subjugation of Ireland in 1171.

Adrian's talk was very well received by everyone who joined online.

Guild Clerk, Kate Pink

Barbarossa's second Italian campaign 1158

- Milan fell.
- New laws announced at Roncaglia
- Adrian's secret pact with Milan, Brescia, Piacanza and Crema
- The pope sought support from William of Sicily
- Promised to excommunicate Frederick in '40 days'



The Lord Mayor's Show

Saturday 11th November

The weather on the day was kind to us and our 695th Lord Mayor of London Alderman Michael Mainelli left Guildhall Yard promptly at 10.45. Initially at the head of the pageant, until he took his place at the front of the Mansion House for the review as it passed along Cheapside. Our new Lord Mayor has many close connections with the Guild and its members.

It is a historic pageant, dating back to the early 13th century. This lively show is the longest and most historic procession in the world and we were able to cheer the Lord Mayor, the Sheriffs and our Master, amongst others as the procession passed by.



Grandstand seating was not available, so members were advised to gather at the West wing entrance to Guildhall Yard, which many did. The procession was led by Gog and Magog, made by the Worshipful Company of Basketmakers, with Lady Lauriston as their Prime Warden. The Honourable Artillery Company marched on either side of the Lord Mayor's Coach. This is the same company that provides the carpet guard at our Annual Banquet.

At 11 o'clock, the whole Pageant stopped as all participants and spectators respectfully observed the two minutes silence.

Once the pageant had passed us, we made our way to the members private dining room, with its view over the Guildhall Yard. A unique opportunity to enjoy a convenient, comfortable and welcoming venue and to rest and reflect on our morning in the city. Our past Master Barbara Newman CBE hosted the meeting and ensured all went well. We enjoyed an excellent lunch provided by the Guildhall catering company. A chance to meet old friends and make new connections in the Guild. A worthy conclusion to an enjoyable and successful day.

Guild Member, Richard Clay



Events of 2023

Virtual Talk about Queen Victoria

Tuesday 21st November

About 40 of us joined the Master and Clerk online to enjoy another enlightening talk from fellow member Garry Wykes. Garry was Jewel House Warden at the Tower of London for twelve years and his interest in history is clear.

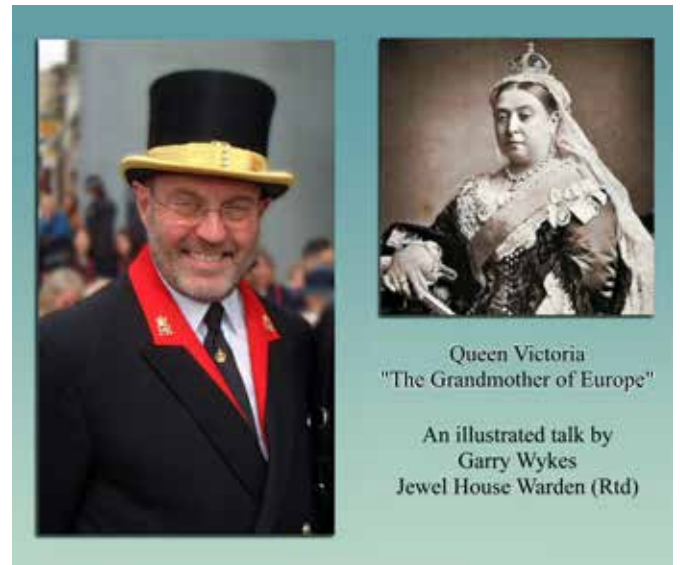
He explained that Victoria and Albert's nine children had married into the royal houses of Europe. Their offspring went on to be monarchs and other royalty around the continent, hence the title 'The Grandmother of Europe'. Society changed so much in Victoria's 64-year reign in almost every sphere of life, including the Industrial Revolution and the rapid development of the railways.

Garry went on to outline Prince Albert's role in leading the Great Exhibition of 1851 and showed us the magnificent Crystal Palace in-situ in Hyde Park. As a result of the rapid expansion of the British Empire, Queen Victoria was Empress of a quarter of the world's population and about the same proportion of the land mass on the globe. This made Britain under her monarchy the greatest world power of the time, but the Queen had suffered the loss of her husband, from whose death she had never really recovered.

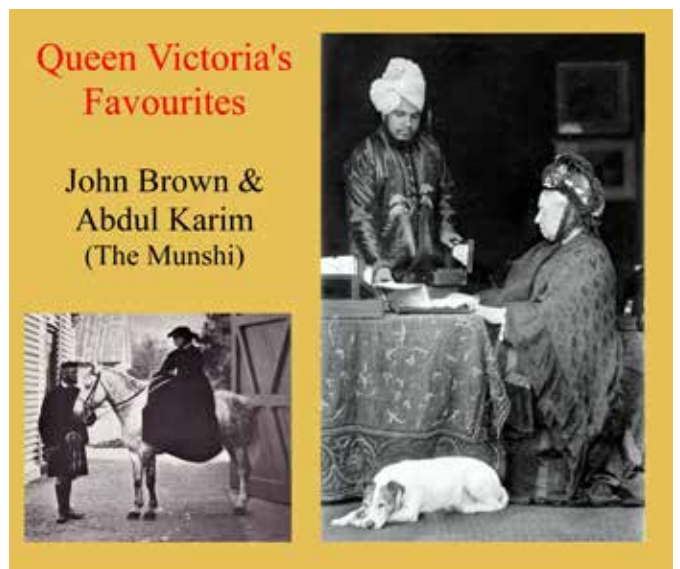
The talk was filled with facts, anecdotes, satire, humour and even a quote from Gilbert and Sullivan.

We all thanked Garry for a most entertaining and enlightening time.

Guild Member, Andrew Johnson



Pages from Garry's talk (above and below)



Guildhall Christmas Market

Monday 27th and Tuesday 28th November

The Guildhall Christmas Market was held in support of the British Red Cross. The Guild of Freemen had its regular book stall at the market, (since 2005), co-organised by Adrian Waddingham and Frances Golland, and raised £2,000.



The Guild book table with authors as well as helpers (above)



(above left) Frances Golland and (above right) Adrian Waddingham with Charles Spicer

There were five authors on the stall during the two days, including Adrian with his book 'Breakspear the only English Pope', Wendy Joseph, Nick Young, Charles Spicer and Alison Gowman, Frances had the Guild's membership application leaflets available to hand out to visitors at the book stall, which resulted in two new members for the Guild of Freemen.

Annual Banquet at Guildhall

Friday 2nd December

The Annual Banquet remains the most glittering event of the Guild's calendar and was held, as usual, in the magnificent medieval surroundings of Guildhall. Members and their guests were welcomed by the Master in the Art Gallery (below) before enjoying a sparkling reception in the Old Library.



Members of the immaculate Carpet Guard (above) and the equally impressive 253 (London) Provost Company (below)



The Master and Alderman Vincent Keaveny (above) and with other top table guests (below)



This provided an opportunity to mingle, greet old friends and make new acquaintances. Everyone also had the opportunity to admire the Pikemen and Musketeers from The Honourable Artillery Company who form the Carpet Guard, both in the Art Gallery and the Old Library. We are also grateful to 253 (London) Provost Company, who provide security and the standard bearer on the night, and they all look immaculate.



Events of 2023



The Master and Admiral Sir Ben Key KCB CBE ADC (above)

After about half an hour, a fanfare was sounded to introduce our Patron, the Representative Lord Mayor, Alderman Vincent Keaveny and his wife, Amanda, accompanied by the Sheriffs and their consorts. The Master's speaker this year was Admiral Sir Ben Key KCB CBE ADC, First Sir Lord and Chief of Naval Staff.

A formal announcement was made to invite us into the Great Hall for dinner. This was a sumptuous four-course dinner, accompanied by excellent wines.



There was a wonderful selection of music, provided by the London Banqueting Ensemble, with rousing music later on, including Jerusalem and Land of Hope and Glory. The two excellent trumpeters also gave us the Post Horn Galop and a horn joust, applying the most amazing breath control.





There were excellent speeches and toasts from the Senior Warden, Lisa Rutter, Alderman Vincent Keaveny, The Master and Admiral Sir Ben Key. This all combined to show the City, Guildhall and the Guild at its very best, with everyone so thrilled to be part of this wonderful occasion once again. Miss it next year and you will be missing one of the finest banquets in the UK.

Honorary Editor, Steven Morson



Carol Service at St Stephen Walbrook

Tuesday 12th December

The Guild returned to St Stephen Walbrook for its Carol Service this year. St Stephen is the parish church of the Lord Mayor and Sir Christopher Wren - a welcome return.

The Revd. Steven Baxter conducted the service with the Choir of St Stephen Voices and Phoebe Tak Man Chow as Organist. The Lessons were read by The Master Chris Walton, Past Master Neil Redcliffe, and Guild members Valerie Power, Jane Platt CBE and Shelia Dixon. All delivered their Lessons beautifully. The Christmas Message was given by Revd. Baxter. There was good support from Guild members and their guests, and the blessing of Christ's glorious birth was celebrated with great joy.



The church is truly magnificent inside with a central dome used by Wren as the prototype for his dome in St Paul's Cathedral. The pulpit, a Wren original structure, is spectacular and quite unique. There is a magnificent round altar table sculptured by Sir Henry Moore. The pews surround the altar in a circular fashion. The church has needed much care and attention, and was closed for 10 years after 1977 to resolve structural issues.

It is listed by Pevsner as one of the ten most important buildings in England. New this year is a Pendulum over altar with a light going up and down on the wire. The Pendulum is the work of German born designer Moritz Waldemeyer and created to mark the 300th anniversary of Wren's death. There will be another placed in St Paul's in due course.

The evening concluded with wine and canapes, and an opportunity to meet old friends and the Carol Service brought our Master's year to a fitting and very successful end.

Guild Member, Nathan Fraser



253 (London) Provost Company

Annual Report

This year has witnessed a sustained high level of activity, marking the busiest year in recent memory. This is evident when considering deployments, overseas training opportunities, and the growth of personnel (recruitment and retention). From ongoing operations in Cyprus, military train support to Ukraine and domestic UK commitments, to policing duties, (including support of international events such as the Lord Mayor's Show), as well as annual events like the Nijmegen Marches and Armed Forces Day, members across the Company have harnessed a growing number of opportunities, subsequently increasing the visibility of RMP Reserves.

Furthermore, as featured in September's issue of Soldier Magazine, the Company has now implemented a dispersed model at the Section level: establishing routine parade locations within Police Stations at Aldershot, Colchester and Bulford. In conjunction with a hybrid virtual activity model, this approach provides Reservists with greater flexibility in choosing their parade locations and enhances opportunities for cross-training between the Regular and Reserve components. The next additions will be a Close Protection Section, attachment to the Close Protection Unit, to realise the benefits of this specialist qualification by supporting a critical defence output, which remains in high demand.



In response to a comprehensive information campaign across both traditional and social media platforms, the Company has reached full strength from Sergeant to Major. Additionally, recruitment and transferee numbers at the junior NCO level has reached a five-year high. In addition to new arrivals congratulations are in order for the newly promoted SSgt McCoy, who was presented with the Police Long Service and Good Conduct Medal in a dual presentation/promotion ceremony at New Scotland Yard, officiated by the Commissioner of the Metropolitan Police Service, Sir Mark Peter Rowley QPM. Furthermore, the entire Coy command team had the privilege of attending the pass-out parade of LCpls Day, Narwal, Wood, Nagra, and Wright-Hopkins as they successfully completed the RMP Initial Training course at the Defence School of Policing & Guarding in September.

Support to Operations

Lieutenant Whitehouse, Sergeant Staite and Corporal Cassis delivered effect in Cyprus on Operation TOSCA as part of the United Nations' policing efforts. Simultaneously, Maj Roberts, Cpl Christie, and LCpl Brandrick are nearing the end of their deployment on Op ILKANE, while LCpl Dimova

has recently been deployed on Op CABRIT with 160 Pro Coy. Their success to date has reminded their peers that Regular and Reserve synergy is nothing new to the RMP, by channelling the ex-Regular Reservists serving in the Metropolitan Police, who formed the basis of the MFP in 1882, the 253 (coincidental numbering).

Recent Highlight

Nijmegen Marches 23: For nine days in July a team of six reservists from the Coy, including SSgt Wise, Cpls Hussain and Edwards, LCpls Broughton, Griffiths and Brandrick, travelled to Nijmegen and the Netherlands to provide policing support for the Nijmegen Marches. This international event involves marchers choosing to cover 30km, 40km or 50km daily for four consecutive days. Military participants are required to march 40km each day, while carrying 10kg. Over 6,000 military troops from 32 countries participated, with British troops forming the largest contingent, comprising around 700 Service personnel.

Throughout the policing support operation in Nijmegen all SP, (Service Police), gained valuable exposure to various policing experiences. On the first day they were called upon to support a training exercise for an immediate response to a major incident, without prior notice. With enthusiasm the team, co-ordinated by the Royal Netherlands Marechaussee and involving the Breandweer (fire service), Royal Netherlands Army medics and German Feldjägers, applied their skills gained from RMP policing and civilian police work to deliver the required military policing capability and meet the training objectives. This scenario provided an excellent opportunity for learning and contributing to a large scale incident with little-to-no notice.



Soldier of the Year

LCpl Max Broughton receives his Soldier of the Year certificate from the Master (below)



The Immediate Past Master's Address



It was an honour to serve as Master for the 2023-24 year. I could not have done this without the organisational expertise and support of my wife, Sally Martin. The Master's year is a joint enterprise, not a solo event.

The Guild aims to support the City, celebrate its heritage, contribute to its welfare and help shape its future, whilst supporting charitable and social activities. During the year, these aims have shaped our activities.

Our programme of events for the year was based upon companionship with fine food and wine. As in past years, there were four formal black tie dinners. At Innholders' Hall, we heard from a young submariner officer, Lieutenant Isobel Rawlinson, who spoke to us about "life in a tin can". At Apothecaries' Hall, Tony Miller, the Director of the Whitechapel Mission spoke to us about his homeless centre and the need to support the Guild's charitable activities. At Goldsmiths' Hall, we were lucky to have Rebecca Smith talk to us about life as a female professional footballer. Finally, at Carpenters' Hall, Loyd Grossman, the Chairman of The Royal Parks, spoke about the work of The Royal Parks.

At the end of the year, there was the highly successful annual banquet in Guildhall. This was attended by more than 400 members and guests, including, as The Lord Mayor Locum Tenens, Alderman Vincent Keaveny, Sheriff Alderman Broniek Masojada and The Very Revd Andrew Tremlett, Dean of St Paul's Cathedral (and Guild Chaplain).



The guest speaker was The First Sea Lord, Admiral Sir Ben Key. Also in attendance was HE the Hon Phil Goff, New Zealand High Commissioner, and Brigadier Grant Mason, Head of the Australian Defence Staff (UK).

Other highlights in our programme included the visits to the Royal Parks' Nursery in Hyde Park, the RAF Club, The Reform Club and Mosimann's Private Dining Club. Members were also hosted at the Frontline Club by its founder, Vaughan Smith. Other special events included an exclusive tutored tasting of the wines of Saint-Emilion and privileged access to the King's Chapel of the Savoy for our annual service.

A particular success was the overseas trip to the wine town of Montalcino in Tuscany (home of 'Brunello'), where we arranged access to many places of interest not normally open to casual visitors. We would particularly mention the privilege of attending a supper in the hall of the Quartiere Ruga, visiting the formal gardens at the La Foce estate, receiving a personal wine briefing by the first Italian Master of Wine, Gabrielle Gorelli, and visiting the Contrada della Tartuca, in Siena.



As is custom, visits were made to Guilds outside of London. I visited Guilds in Chester and Coventry (*see left below*). On my behalf, Past Master Ann Marie Jefferys visited York. I thank those Guilds for their hospitality and their friendly welcome.

The success of my year has rested upon the support shown by the Wardens and members of the Court.

Likewise, the year has relied heavily upon the work of our Clerk, Kate Pink, and our Assistant Clerk, Martin Budds. I thank them both.

At the beginning of this report, I noted that being Master is not a solo task. So, once again, I acknowledge with gratitude the support and organizing skills of my wife Sally Martin, who unfailingly undertook her duties as The Master's Lady with exemplary grace, charm and dignity.

Finally, I thank you, the members, because you are the Guild and its success rests with you.

Immediate Past Master, Chris Walton

Notices

Annual Gild of York Weekend

One of the greatest pleasures as a Master is to spend time visiting Gilds/Guilds of Freemen around the country, renewing acquaintances and making new ones.

I was pleased to represent the Master at the Annual Gild of York Freemen weekend in March, accompanied by David, especially as I had missed this event twice due to the pandemic restrictions during my two years in office.

The annual black tie Banquet was a sparkling event, held at the Principal Hotel, York, in the Oak Room, which is Grade II listed, built in 1886. It has magnificent oak panelled walls, an imposing fireplace, and cut-glass chandeliers, which served the hotel as a stunning library in its heyday.

A sparkling reception and delicious dinner was served in the presence of the Rt Hon Lord Mayor of York, the Lady Mayoress, the Master of the Gild of Freemen of the City of York, Hazel Hague, and various Masters of York Livery Companies and other Gilds/Guilds. The speeches followed, and I must confess to have quaked in my stilettos, as I had the pleasure of sitting next to Hollywood actor Mark Addy, who starred in 'The Full Monty' and 'Game of Thrones', among his credits. A local York lad and friend of the York Gild Master!

Hoping not to let the Guild down I was first to speak, highlighting the fantastic charity work that the Gilds/Guilds do across the country, thanks to members' generous donations. The Lord Mayor of York responded, followed by Mark, who told us about his early time at York's repertory theatre before hitting the big time. It was a thoroughly enjoyable evening.

Lady Lauriston Becomes Prime Warden

Court Member Lady Lauriston (*pictured right*) was installed as Prime Warden of the Worshipful Company of Basketmakers in October – the 454th Prime Warden of the Company since its foundation in 1569.

Her theme for the year is Among Friends, and Lady Lauriston says she is proud to follow in the footsteps of fellow Guild Court Members Past Master Neil Redcliffe and Past Master Anne Holden, who have both served as Prime Wardens of the Basketmakers.

Exciting Five Day Holiday in Cyprus is Planned for Thursday 5th September

The Guild will stay at the Mediterranean Beach Hotel in Limassol which is a superior 4-star hotel on the beach.

The visit includes:

1. A trip to Paphos and some of the archaeological sites including the Curium amphitheatre, Aphrodite's birthplace, the house of Dionysos and enjoy seeing how Turkish Delight (Loukoumia) is made, followed by lunch in a fish restaurant.
2. A visit to the occupied Town of Morphou followed by lunch in the Troodos mountains, with its beautiful churches and old villages with stone-paved alleys and traditional houses many of which have been declared a protected cultural heritage site.
3. An outing to the picturesque village Omodhos situated in the Krasochoria area. The village is almost original and is famous for wine production. We'll also visit the Monastery of the Holy Cross and see the old wine press, before enjoying a nice meze lunch at a family-owned traditional tavern.



Ann-Marie with the Lord Mayor of York, Master and Court Members of York, and Masters of other Gilds/ Guilds (above)

The following morning all the visiting Masters the Gild of York Master, Wardens and Court met at Bedern Hall. Robed, and blessed with lovely weather, we processed through the streets of the city to the Parish and Guild Church of All Saints Pavement for a wonderful service of Mattins, led by the Gild Chaplain and prospective Lord Mayor of the city. After processing back to Bedern Hall, and partaking of light refreshments, it was time to say goodbye to the Gild of York, friends old and new, and to the city of York. We journeyed home reflecting on what a wonderful weekend we'd had. We subsequently enjoyed meeting our friends from the other Gilds/ Guilds at our Annual Banquet in December.

Past Master, Ann-Marie Jefferys



4. A tour of Nicosia, which will include meeting His Excellency the President of Cyprus at the Presidential Palace. Lefkosia (Nicosia) the Capital of Cyprus, is the last divided city in Europe. The visit includes seeing the Greek Orthodox Cathedral of St. John, with its well-preserved frescoes, and the Cultural Centre of the Makarios Foundation which contains a rich Byzantine Museum. The museum hosts the greatest collection of icons on the island, from the 9th to the 18th century. There will be the opportunity to stroll through the inviting, narrow streets of Laiki Yitonia, the restored quarter of old Lefkosia, and visit the traditional shops selling souvenirs of locally produced crafts.

5. On the final evening we have our Farewell Dinner at Artima Bistro in Old Limassol, where we will be joined by the Mayor of Morphou and his wife as well as the Cypriot High Commissioner for UK. The restaurant is an elegant fine dining experience located at the Lanitis Carob Mill complex next to the Medieval Castle in Limassol.

The Guild Welcomes New Members 2023

February

Mr Jeffrey Lewis FCCA, CPA, CA, CIRP, LIT
Dr Benjamin Lewis MPhys, PhD, FRAS
Mr Steven Salik BSc, Fcoptom
Mr Stuart Mitchell BSc Hons
Ms Niama El Bassunie
Mr Neil Duke
Mr James Brown
Mr Nayan Shah MBA, BSc(Hons)
Mr David Ward CSyP, MSyl
Mrs Elizabeth Marriott JP
The Rt Revd Dr Damien Mead DipTH, HonDD, FCVM(Th)

March

Captain Adrian Thomas
Dr Roger Hill BSc, PHD, F Inst P, FRSA
Mr Shahrukh Ryan Balgobin
Mr Andrew Ball
Mr Godfrey Allen JP, MSC, FCIM, FIOD, FRSA

April

Mr Edward Allanson BA(Hons), PGCE, MLitt, MSc
Mr Richie Piper BSc (Hons), GAVS, FRAES, KAVS
Mr James Perry FCICM
Mr Juvenal Shiundu MSC BSc(Hons)

May

Mr Paul James
Mr Charles Randall ATIL, ATT, AAT
Lady Mary Hatch BA, DL (Buckinghamshire)
Mr Joseph Schneider MFA, FRSA
Surgeon Commander Christopher Woodward BDS
MGDSRCS FRSPH

June

Mr Russell Davidson MA
Mr Alistair Hutchinson BSc, MSC
Mr Brett Jon Sainty CMGR, CCMi
Mrs Veronique Morel-Kane
Mr Jonathan Treasure

July

Mr Peter Junker
Mr Christopher Philipsborn
Mrs Elizabeth James
Mr David Tyler
Dr Tatyana Lapa-Enright MBBS MSC
Mr Carl Hughes
Mr Asad Ansari
Mr David Saunders BA Hons
Mr Brian De Bell C Builde, FCABE, MRICS
Mr Christopher Breiner BA (hons) MSC RICS Tech P
Mr Farshid Gazeranchi BSc
Mr Joe Apea BA
Mr Craig Bryce BSc(Hons), MBCS, FRSA
Mr Raymond Saunders
Mr Robert Barker
Mr Michael Prince BSc, FCA

August

Mr Ashley Hine
Mr James Swallow FCA
Mrs Tracy Garrad

September

Mr Giles Radford
Mr Julian Donnelly ACI Arb, FCICM, MABRP

October

Mrs Juliette Last
Mrs Deborah Hindson
Mr Andrew Kenny
Mr Jason Court
Mrs Thelma Sillis
Mrs Sarah Jo Loveday
Mr Michael Cassidy-Hogg
Mr Alan Mackie LLB, MSC, FRSA
Mrs Nicola Coppen
Mr Michael Curtis
Ms Alethea Silk
Mrs Rosemary Dymond DL
Mr Edward Harding BA, FCA

November

Mr Graham Williams
Mr Shane Sullivan MBA MA
Mr Timothy Nicholls FCMA, FMAAT, FFA, FRSA
Mrs Nicola Archer
Mr Paul Thompson
Mr Nicholas Page B Eng (hons) FCA
Mr Samer Taslaq MBBS(Lond), MRCS (Eng), BSc (Hons)
Mr Tony Lee
Dr Mustafa Mohammed
Mr Andy Porter
Mrs Cathy Brokenshire

December

Mr Richard Rose



Members Celebrating Fifty Years of Membership of the Guild of Freemen of the City of London



50 Years

The following members celebrated fifty years of membership in the Guild of Freemen of the City of London during 2023

Mr WM MacConnol
Mr TN Sargeant
Mrs JE Wiseman
Mr RE Dixon
Mr EW East

Mrs JD Ashby
Mrs P Perham
Mr RI Barden BSc
Mr KB McDowall

Guild Members' News

In Memoriam

We were saddened to hear of the following deaths amongst Guild Members and our deepest sympathies are extended to their families and friends.

Beryl Fergusson	Avril Mitchell
GM Baldry	Derek Thompson
Aubrey Temple	Brian Winston OBE
Frank Lucas Powell	John Houston
Peter Smart	Margaret Marshall
Maureen Donovan	Catherine Davies
Terence Spencer	Brian Laundry
Ronald Taylor	Frank Featherstone
Gun Wood	Roy Nash
Herbert Hacker	Lindsay Logue
Ian Tollett	Lady Audrey Buchanon
John Mendez	Major David James
Brian David Jackson	William Geldard BEM
George Taylor	Alan Ripley
Norma Gibbes	

Obituary

Lady Audrey Buchanan

Lady Buchanan died at home on 24th December 2022.

Audrey was the wife of Past Master (1996) Vice Admiral Sir Peter Buchanan, KBE.

Mother of James, William, Alexander and Kate and grandmother of Rory, Johnnie, Sophia, Lucy and Rosie.

An open memorial service was held on 6th June 2023.

Past Master John Barber is Presented with a Leadership Award

Former Master John Barber DL has been presented with a leadership award, from the long-established Jack Petchey Foundation charitable trust. Normally these awards go to outstanding leaders of groups of cadets or scout groups, and this is one of the first to be awarded outside of that category.

John was her late Majesty's Lord Lieutenant then the Kings representative Deputy Lieutenant for Newham from 2012 until 2022. This award is in respect of 282 Newham ATC squadron of air cadets, and during joint tenure of office attended every passing out parade and events during the year.

John became an annual speaker at the Jack Petchey Foundation awards in the London borough of Newham, so this is a rare award.



Benevolent & Charitable Activities

The Guild of Freeman's Charity

The Guild's Charity makes a real difference to the lives of its many applicants, especially with the impact of the financial crisis affecting the more vulnerable in our society.

Charitable giving has remained at the heart of the Guild's activities, and the Charity continues to support a range of charitable organisations, and awarding bursaries and prizes to a number of schools within, or associated with, Greater London. Our aim is to support those where our limited resources make the most impact. In the year to 31 December 2023 the Charity awarded grants totalling £34,000, an increase from last year.

Visits to our recipients give insight into where our money is most impactful. It was a pleasure to attend the City of London Girls School Prize Giving, and speak to our worthy recipient, as well as The Annual Service and Speech Day at Christ's Hospital. Our two presentees and their families were so grateful for our support which allows them to thrive and achieve in a safe environment.

Grants included offering life enhancing opportunities to underprivileged young people with glider experiences, and children with disabilities at Charlton Academy to access Duke of Edinburgh Award Scheme activities.

Keeping management fees to a minimum, maximises our giving, and our gratitude must go to our Clerk, Kate Pink, and Assistant Clerk, Martin Budds, for their continued support with all the paperwork associated with the Charity. The Charity's Trustees' Annual Report to 31 December 2023 is available to Guild members in a separate document from the Guild's Office.

Thank you to all who have donated to the Charity this year. Your kind donations make such a huge difference. The joining ceremonies generate a high number of donations, as do individual donations by members.

If you would like to donate to the work of the Guild's Charity please do so with a one off donation through the website, by cheque to the Guild office, or perhaps consider a regular annual or monthly donation, or a legacy.

I have been privileged to be Chair of the Charity and step down in January 2024. I thank the Trustees for their support and the members for your generosity. I have been humbled by the people I have met over my 9 years associated with the Charity and I look forward to seeing it go from strength to strength.

Past Master, Ann-Marie Jefferys

Benevolent & Charitable Activities

The Lord Mayors 800th Anniversary Awards Trust - Guild Prize

The Guild Charity supports the Lord Mayors 800th Anniversary Awards Trust which supports UK-based people between 17 and 24 going on character developing projects, usually abroad. It also supports a limited number of medical, dental and nursing electives. Applicants need to demonstrate that they will be physically or mentally challenged or will be bringing benefit to others.

This year the Guild prize went to Lucy Hillary (*pictured right with the Master*) who is in her final year reading Life Sciences at Glasgow university. The award was made in recognition of her work with children and educational establishments in Egypt, focusing on the biodiversity of the Red Sea, and in particular for research into the behaviour and territoriality of Hawkfish. She also volunteered in the conservation and protection of Loggerhead Sea turtles in Kefalonia.



Two of the Guild Beneficiaries Doing Very Well

The Guild Clerk was invited to visit Christ's Hospital School and had the pleasure of meeting our two beneficiaries, Maria Santana and Tallulah Rickets. The Guild charity began sponsorship of Maria (*pictured immediate right*) recently. She is in year 12 and has shared a piece of her artwork with us. (*shown below left*)



Tallulah (*shown far right*) has been funded by the Guild charity since 2021 and she wrote this:

I am a pupil at Christ's Hospital school. I have taken so much from the opportunities given to me in the past 3 years of being here. In Year 9 we have been given many different opportunities to try out different activities such as archery, canoeing and mountain biking. I have also picked up certain skills from lessons. For instance, we are taught core values needed to maintain a calm and healthy environment, and social skills such as listening to others, public speaking, debate and much more. The school prepares us for many different experiences we may have after our time here.



Christ's Hospital Pupil on the Way to Becoming an RAF Multi-Engine Pilot



Simran Bahra was supported by the Guild when he attended Christ's Hospital. He rose to Grecian's at the school and is proud to have become an Old Blue by right as he went on to university. He was apprentice to Past Master John Barber for five years and also to the Worshipful Company of Blacksmiths'. Simran became a Freeman of the Blacksmiths' on 18th January and will become a liveryman later this year.

His RAF career started in the Air Cadets (282 Squadron, East Ham), then Bristol University Air Squadron, and finally a full-time regular pilot-in-training. In 2022 he graduated from 6 months of officer pilot training at RAF Cranwell before holding at RAF Gibraltar. During 2023 he graduated from Elementary Flying Training on the Grob Prefect. Having completed the 26-hour flying course, the streaming board deemed him most suited to flying multi-engine aircraft and is awaiting further flying training in 2025. He is currently working as an Operations Support Officer in Episkopi, Cyprus.



The Master and Wardens 2024

The Master Lisa Rutter



Lisa Rutter was born in North London, is married to Mark Rutter and they have one son Nicholas. Lisa is a Liveryman of The Worshipful Company of Pattenmakers.

Lisa's working career started as a teacher, then she worked at Nat West Bank head office dealing with different bank branch issues. She also worked in the legal departments, at Morgan Grenfell, the Insurance Ombudsman Bureau and then

Coutts & Co as a special matters and fraud manager.

Lisa devoted the last 16 years of her career from 2006 for four consecutive terms working as a local Barnet Councillor looking after the residents in her Ward. In addition, during her political career, she became the founder and Chairman of her charity, Dementia Club UK, a registered charity. This was something close to her heart, as her mother was diagnosed with Alzheimer's disease in 2011.

She was able to create this charity from the proceeds she raised during her year as Mayor of the London Borough of Barnet in 2011-2012. Lisa raised £60,000 for three charities – The Alzheimer's Society, Barnet Young Carers & Siblings and The Outward-Bound Trust.

She opened the first dementia café in Barnet in August 2013 at the Finchley Memorial Hospital which continues to run every Wednesday. It is the most popular dementia club. As there was no bus service at the hospital, Lisa worked hard with TfL over three years and achieved getting the 383 Bus service to the Finchley Memorial Hospital in October 2020.

Dementia is a cruel disease. Lisa wanted to create something to help the community and allow everyone to share knowledge and ideas. Lisa successfully led the charity to receive several awards and recognitions. She created a document called the Dementia Club Model, which was academically researched by Middlesex University for over two years, confirming that Dementia Club UK not only helps those living with dementia but also their carers and families.

She now runs six dementia clubs in the Borough of Barnet. She runs an online carers group meeting every week on Tuesday evenings and is joined by carers from around the country. This gives an opportunity for carers to talk about their challenges and problems, and receive professional advice and information.

During the COVID pandemic Lisa continued to help as many people as possible and created the 'Essential Care Giver' policy through Parliament, which gave people the opportunity to visit their loved ones in hospitals and care homes.

Outside of her charitable, Guild and Livery work, Lisa enjoys art, painting and drawing. She also enjoys cooking and as a qualified fitness instructor, she enjoys keeping fit.

In the last year, Lisa has been commissioned by the London Borough of Barnet to provide training about dementia to raise a better understanding about this terrible disease and also prevention strategies which explain how mild cognitive impairment can be reversed before the symptoms of dementia are diagnosed. Lisa provides online and face-to-face training, which is CPD certified to all organisations, businesses, hospitals, GP surgeries, care homes.

www.dementiaclubuk.org.uk

The Senior Warden Adrian Waddingham, CBE FIA

Adrian Waddingham retired in 2018 after a 47-year career as a consulting actuary. Brought up in Preston, Lancashire, he was schooled by the Jesuits in Yorkshire.



He graduated in mathematics in 1971, qualifying as a Fellow of the Institute of Actuaries in 1975. Adrian worked as a consulting actuary in Malaysia from 1981 to 1985, during which time he served as the President of the Actuarial Society of Malaysia.

Adrian was a founding partner of Barnett Waddingham LLP in 1989, which has now become the largest firm of independent

consulting actuaries in the UK with over 1,400 employees. He served as Chairman of the Association of Consulting Actuaries, and Chairman of the International Association of Consulting Actuaries.

Adrian was Master of the Worshipful Company of Actuaries in 2013/2014 and elected as a Sheriff in the City of London in 2013. He is also a Liveryman Haberdasher. In 2014 Adrian was one of four Livery Masters who founded the Brigantes' Association, bringing together Liverymen of London with northern connections.

Adrian is a trustee of the Skeletal Cancer Trust, chairman of the City Music Foundation and an Honorary Fellow of his alma mater Royal Holloway College, University of London. He was awarded a CBE in 2012 for services to pensions. He was also awarded the prestigious Finlaison Medal of the Institute of Actuaries in 2016 for services to the profession.

Adrian studied history at Birkbeck College in 2019 and in 2022 his biography of Nicholas Breakspear, the first English Pope was published. Adrian's main home is in Vauxhall and also has a home in his native north Lancashire.

Guild Merchandise

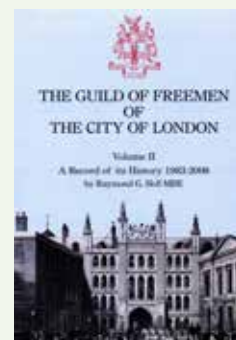
History of the Guild Volume 1

Published on the 75th Anniversary of the foundation of the Guild, in September 1983. It was written by Past Master the late Colin Dyer and traces the fascinating story of the formation of the Guild through to modern times. Printed in hardback, with a total of 194 pages. **£20.00**

"A feast of nostalgia - expensively printed, but moderately priced - a treasure." (City Recorder).

Volume 2 covers the years from the 75th Anniversary in 1983 to the completion of the Centenary Year 2008/2009. This superbly illustrated book, written by Past Master Raymond Holl, focuses on the people and those organizations that have been and remain an integral part of the Guild's activities. **£25.00**

Special offer for Volumes 1 and 2 bought together just £35.00



The Renter Warden *Stephen Osborne*



Born in Cuckfield, East Sussex, he currently lives in Eastbourne, with Brighton & Hove being his home city. He lived for many years in the county town of Lewes.

He is a Chartered Governance Professional and prior to his retirement he was employed by Lewes District Council and Eastbourne Borough Council as a Principal Accountant, and spent most of his career in local government financial services.

He is an Associate member of the Chartered Governance Institute (formally Institute of Chartered Secretaries and Administrators), the Institute of Financial Accountants and the Institute of Public Accountants.

He became a Freeman of the City of London in 2004 and in the same year became a Liveryman of the Worshipful Company of Chartered Secretaries and Administrators. He was the former Honorary Editor of the company's annual journal *Integrity*.

For several years he was Honorary Editor of *The Freeman* journal, a member of the Finance and General Purposes Committee and a Trustee of the Guild of Freemen Charity.

He is a member of the City Livery Club and a Director and member of the governing Council. He is also a member of the Membership and Development Committee, President of The United Wards Club of the City of London and a Director of the company.

Stephen is a Freeman and Burgess of the City of Glasgow and a member of the Master Court of the Incorporation of Wrights in Glasgow. He is currently the Deacon of the Incorporation. He is trustee of Trades House Glasgow and a member of the Glasgow North Parish Washing Green Society.

He has a long-standing interest in London and the 'City'. His interests in other 'City' organizations include Lime Street Ward Club, the Royal Society of St George (City of London Branch) and the Guildable Manor of Southwark.

He is a member of English Heritage, National Trust for Scotland, Historic Royal Palaces and Sussex Wildlife Trust. He enjoys membership of the Brighton Royal Pavilion and Museums Foundation and has interests in several other Brighton & Hove based organisations. He enjoys walking the South Downs and the highlands of Scotland. He also enjoys foreign travel, especially to the more remote parts of the world.

The Junior Warden *Alistair Mitchelhill CSci FIBMS MInstLM*



Alistair was educated at St Lawrence College Ramsgate, Kent, before training as a Biomedical Scientist at St Georges Hospital (Hyde Park Corner) London. After qualifying as a Biomedical Scientist, he joined the Royal Army Medical Corp (RAMC) serving for fifteen years, and had Postings in the UK, West Germany, Kenya and Australia, as well as seeing active service in Northern Ireland and Bosnia.

On Leaving the Army he joined the NHS at Chaucer Hospital, Canterbury. Alistair then joined the East Kent Hospitals University Foundation Trust (EKHUFT) as a Chief Biomedical Scientist in Haematology. He was responsible for the management of Haematology in three Pathology Laboratories. He is a Chartered Scientist (CSci), a Fellow of the Institute of Biomedical Sciences (FIBMS) and a Member of the Institute of Leadership and Management (MInstLM).

He was admitted as a Freeman of the City of London in 1985, and became a Life Member of the Guild of Freeman in 1990. He is Chair of the Guild of Freemen Charity. He is also a Liveryman of The Worshipful Company of Fletchers.

He is on the committee of the Old Lawrentians Society (his old school) and is the Hon. Secretary of the Old Lawrentians Rifle Club regularly shooting at the National Rifle Association (NRA) ranges in Bisley. Alistair is an active member of the Friends of Millbank and a member of 41 Club (The Association of Ex-Round Tablers' Clubs). He owns two classic cars, a Triumph Stag 1975 and a Porsche 911 Targa 1984, and is an active member of the Stag Owners Club and Porsche Club GB.

He was in a partnership in an Antiques Shop in Newcastle, Staffordshire for 10 years. He regularly takes part in charity cycle rides in South East Kent. He and his wife owned an Organic Fruit Farm in Herefordshire for 12 years and built their current house as a 'Self Build' in 2000. He currently lives in Westgate-on-Sea in Kent.

The Under Warden *Lady Lauriston*



Award-winning writer Dorothy Newlands of Lauriston (Lady Lauriston) was voted Britain's Technology Journalist of the Year. Writing as Dorothy Walker, she has contributed to *The Times*, *The Sunday Times*, *The Independent*, *The Guardian*, *The Daily Telegraph*, *The Evening Standard*, *The Scotsman* and *The Mail on Sunday* and has been a regular columnist for the *Times Educational Supplement*. She wrote a regular column on science and technology for *Saga Magazine*.

Dorothy now runs a bid-writing practice and she has helped bidders to secure some of Europe's largest infrastructure contracts. Her early career was in financial systems in the City, in business development and marketing. She is author of *Education in the Digital Age*, a front-line report on the impact of information technology in education. She is a member of The Society of Authors.

The Guild's Membership Committee was established under Dorothy's chairmanship in January 2018 and she chaired the committee for six years.

Dorothy is Prime Warden of the Worshipful Company of Basketmakers and a Trustee of the Basketmakers' Charitable Trust. She is Chair Elect of the Scottish Castles Association.

She has served as Deacon of the Incorporation of Wrights, heading the Glasgow-based charity, and as a Trustee of the Trades House of Glasgow.

Dorothy holds a degree in archaeology from the UCL Institute of Archaeology. She is married to journalist William Newlands of Lauriston, former travel editor of the *Daily Mail* (who writes as Willy Newlands).

Together they have restored their medieval Lauriston Castle in Aberdeenshire, once a royal fortress and first recorded in 1243.

Events Programme for 2024

Wednesday 24th January 6pm Event No. 1
Installation of the Master and Wardens
Dress: Blazer / Jacket & Tie

Monday 5th February 6:30pm Event No. 2
Burns Night at the Caledonian Club
Dress: Black Tie or Scottish

Starting with a sparkling reception, after which will be a traditional three-course Burns supper with wine. After the supper, there will be Scottish dancing with a Ceilidh band.

Tuesday 13th February 7pm Event No. 3
Whisky Tasting and Buffet Supper at Tallow Chandlers' Hall
Dress: Blazer / Jacket & Tie

The chance to savour several whiskies including a 20-year-old single cask. The tasting will be led by Guild member and award-winning whisky distributor Greg Dillon. The tasting will be accompanied by a heartwarming classic supper of shepherd's pie (The Master's favourite comfort food) and a mango coconut delicé, with wine available.

Monday 26th February 12:15pm Event No. 4
Lunch at The Gherkin
Dress: Blazer / Jacket & Tie

Join the Master for a very special lunch at The Gherkin. Apart from enjoying a delicious three-course lunch, enjoy the fabulous views from this renowned building at the epicentre of global Britain.

Monday 4th March 6:30pm Event No. 5
Virtual Talk on the Grand Tour

Andrew Johnson reviews the changing face of travel; from the grand tour of the 18th century to the way we travel in style today. Andrew is an experienced international chief executive and a respected keynote speaker.

Friday 15th March 10:45am Event No. 6
United Guilds Service at St Paul's Cathedral
Dress: Suit / Jacket & Tie

The Guild has thirteen tickets to the United Guild's Service at St Paul's Cathedral for members and guests. The service is free of charge, and you must be seated by 10.45am. Tickets will be issued in order of applications received.

Friday 15th March 12:30pm Event No. 7
Lunch at Pewterers' Hall
Dress: Suit/Jacket & Tie

Pewterers' Hall is offering a three-course lunch with wines and a glass of port after the United Guild's Service. Members are welcome to attend the lunch even if you have not been able to attend the United Guild's Service.

Tuesday 19th March 11.30am Event No. 8
Guided Tour of Saint Sophia
Dress: Jacket & Tie

Saint Sophia is the Greek Orthodox Cathedral of the Divine Wisdom and is a neo-classical architectural treasure that evokes the magnificence of the Cathedral of Hagia Sophia in Constantinople. During World War II, London was the seat of the Greek government in exile and Saint Sophia became the 'Cathedral of the Greek Nation'.

Tuesday 19th March 12.45pm Event No. 9
Lunch at the Aphrodite Taverna
Dress: Suit/Jacket & Tie

Join the Master for a traditional Greek Cypriot lunch at this well-known family run taverna. Head chef Pantelis will be serving authentic Greek Cypriot cuisine from traditional family recipes. Members who are unable to join the Saint Sophia Cathedral visit can attend the lunch.

Monday 25th March 6.30pm Event No. 10
Online Presentation about Membership of the City Livery Yacht Club

The Commodore of the City Livery Yacht Club, Gp Capt Peter Bingham, will talk about the benefits of sailing and his personal journey from novice sailor to the helm of the Club.

Wednesday 17th April 7:30pm Event No. 11
Reception and Dinner at Butchers' Hall
Dress: Black Tie

Butchers' is a recently refurbished modern Hall in contrast to its Company who can trace their roots back to 975AD. A sparkling reception will be followed by a splendid three-course dinner with wine. The evening will conclude with port, toasts and some special magical entertainment performed by Michael Carr – a Member of The Inner Magic Circle (Gold Star). The Master's speaker will be Martin Russell MBE DL.

Thursday 18th April 12 noon Event No. 12
The Lord Mayor's Big Curry Lunch
Dress: Suit/Jacket & Tie

The lunch supports members of His Majesty's Armed Forces and Veterans through the national Service Charities and is hosted by the Lord Mayor, the Lady Mayoress, the Sheriffs and their consorts.

Tuesday 23rd April 6:30pm Event No. 13
Visit and Buffet Supper at the College of Arms
Dress: Suit/Jacket & Tie

A fascinating talk and tour of the College of Arms by William Hunt the research assistant to John Petric, Windsor Herald. Members have the opportunity to view some of the spectacular examples of the College's work over the past 800 years.

Thursday 2nd May 6pm Event No. 14
City Walk 1
Dress: Casual

Led by Peter Tompkins, Past Master of the Wax Chandlers Company, who will take us on a tour of the many livery halls within the Square Mile. Please let the Clerk know if you are member of any Livery company with a hall north of St. Paul's Cathedral so that Hall can be included.

Thursday 16th May 7pm Event No. 15
Greek Cypriot Evening at The Cypriot High Commission
Dress: Suit/Jacket & Tie

Greek Cypriot buffet food, accompanied by Cypriot wines and Keo Beers. Followed by some Greek Cypriot dancing performed by children in traditional Cypriot costumes. The High Commissioner of Cyprus, Mr Andreas Kakouris, will then give us a talk about the history of Cyprus.

Tuesday 4th June 12 noon Event No. 16
Visit to Allington Castle
Dress: Suit/Jacket & Tie

A second opportunity to visit this privately-owned and occupied castle, not generally open to the public. A Pimm's reception in the courtyard, followed by a 3-course lunch in the medieval Great Hall. Then a brief talk on the history of the castle, and a guided walking tour plus tea and scones.

Tuesday 18th June 3pm Event No. 17
Lords Cricket Ground
Dress: Suit/Jacket & Tie

The Master invites you to see the fantastic Lord's cricket ground from the comfort of your seats in the President's Suite. Enjoy a glass of champagne on arrival and afternoon tea, whilst being entertained by professional Jazz singer, Cara Bo. Then have a guided tour and visit of the MCC Museum.

Events Programme for 2024

Thursday 27th June 7:30pm Event No.18

Dinner at Girdlers' Hall

Dress: Black Tie

Girdlers' Hall was completed in 1961, in the style of a country house and has a timeless elegance. A sparkling reception will be followed by a three-course dinner with wine. Rather than a speaker, the Master has invited Italian tenor Yuri Sabatini to entertain us after dinner.

Tuesday 9th July 11:30am Event No. 19

Visit to Nutbourne Vineyard and Lunch

Dress: Suit/Jacket & Tie

Nutbourne is a single estate boutique vineyard situated in West Sussex. Join the Master for a private guided tour of the vineyards and winery followed by a lunch and wine tasting.

Wednesday 17 July 5pm Event No. 20

Swan Upping at Henley on Thames

Dress: Blazer/Jacket & Tie

Enjoy the annual Swan Upping event from the decks of the New Orleans, based in Henley-on-Thames, a stylish Mississippi paddle-wheel boat. On board we will enjoy a Pimms reception prior to a splendid buffet lunch with wine while we follow the flotilla of rowing skiffs as they mark the new cygnets. A cash bar is also available.

Thursday 25th July 7pm Event No. 21

City Walk 2

Dress: Casual

See event No.14 for details

Thursday 5th to Tuesday 10th September Event No. 22

Master's Holiday in Cyprus

Dress: Casual & Suit/Jacket and Tie

The Guild will stay at the Mediterranean Beach Hotel in Limassol which is a superior 4-star hotel on the beach. Details of the tours is given on page 30. All meals are included in the holiday. You will need to book your own flights and insurance. An exciting holiday but with time to relax.

Sunday 29th September 10:30am Event No. 23

Sheep Drive, Southwark Bridge

Dress: Casual, fancy dress, shepherd's crooks etc

The Master hopes to secure spaces for six teams, each of ten Guild members and friends, to drive their sheep over Southwark Bridge - all proceeds go to the Lord Mayor's Appeal and the Woolmens' Charitable Trust.

Sunday 29th September 1:15pm Event No. 24

Lunch after the Sheep Drive

Dress: Casual

A pub lunch at The Boot and Flogger. A full Sunday roast will be served in a room for the exclusive use of the Guild and is the perfect way to continue the fun of the sheep drive with other Guild members.

Tuesday 8th October 6:30pm Event No. 25

Visit and Buffet Supper – College of Arms

Dress: Blazer/Jacket & Tie

See event No. 13 for details

Wednesday 16th October 7:30pm Event No. 26

Champagne Tasting at Tallow Chandlers' Hall

Dress: Jacket and Tie

The Master invites all members to enjoy a Champagne & Sparkling Wine tasting from a company awarded the International Wine Challenge Consumer Educator of the Year Award 2022. You will taste 7 exquisite wines, including 3 champagnes. A mystery cocktail and gourmet chocolate will complement one of the wines. The guest speaker is an actor and member of the Guild with a repertoire of hilarious tales.

Thursday 24th October 7:30pm Event No. 27

Online Presentation of the Guild's Charity and What it Does

Past Master Ann-Marie Jefferys, and the current Chairman of the Guild Charity, Junior Warden Alistair Mitchelhill, will provide a virtual presentation of the Guild's charity work.

Saturday 9th November 10:30pm Event No. 28

Lord Mayor's Show

Dress: Smart casual or Jacket & Tie

Information about a Lord Mayor's Enclosure (standing only) is awaited. This enclosure offers a good view of the outward procession and the Blessing Ceremony at St Paul's.

Saturday 9th November 12:30pm Event No. 29

Lunch after The Lord Mayor's Show

Dress: Smart casual or Jacket & Tie

After the Lord Mayor's Show there will be a delicious four-course lunch with wine in the exclusive Members' Private Dining Room at Guildhall.

Tuesday 19th November 6:30pm Event No. 30

Virtual Talk on Tea and Opium

Andrew Johnson reviews the City of London's role in the trade of tea and opium. He explores the impact on the world economy and culture and the revolution in shipping that facilitated its growth, as well as the legacy in life today.

Friday 6th December 6pm Event No. 31

Annual Banquet - Guildhall

Dress: White Tie preferred but Black Tie is acceptable

The most glittering event of the Guild's calendar in the magnificent medieval surroundings of Guildhall. After a sparkling reception in the Old Library there will be a sumptuous four-course dinner accompanied by excellent wines. The Master has invited His Excellency Nikos Christodoulides, President of the Republic of Cyprus to the UK, as her guest speaker. The evening will culminate in a memorable magnificent operatic finale delivered by Italian tenor Yuri Sabatini.

Monday 9th December 6:30pm Event No. 32

Carol Service at St Stephen Walbrook

Dress: Suit or Jacket & Tie

St Stephen Walbrook is the Lord Mayor's Parish church. One of Sir Christopher Wren's masterpieces, built in 1674 with the magnificent round altar table sculpted by Sir Henry Moore at its centre. There will be refreshments in the church afterwards.

CITY EVENTS 2024

State Trials and Error – 18th to 21st March

Email - trialanderrorevents@outlook.com

Treloar's Gala Dinner at Mansion House – 30th April

<https://www.treloar.org.uk/events/mansionhouse>

Inter-Livery Yacht Club Regatta - 18th May

Email - clubsec@clyc.co.uk

City Beerfest Guildhall Yard – 4th July 12:30pm

<https://www.citybeerfest.org>

Cart Marking Ceremony Guildhall Yard – 20th July

<https://thecarmen.co.uk/events/>

Sheriff's Ball – 20th September Dress: White or Black Tie

<https://www.thelordmayorsappeal.org/news-and-events/>

City Giving Day – 24th September

Email - cgd@thelordmayorsappeal.org

The Grand Finale – 6th November

Email - events@thelordmayorsappeal.org

Further information can be found on the Guild's website
<https://www.guild-freemen-london.co.uk/events>

COURT MEETINGS 2024

The Meetings of the Court of Assistants for the forthcoming year are to be held on the following dates:

Tuesday 13th February 2024

Wednesday 17th April 2024

Thursday 27th June 2024

Wednesday 16th October 2024

Applications for Guild Membership are presented to the Court every month, and every applicant is advised of the outcome within a week of the meeting at which their application was considered. Thereafter, new members are invited to attend a Joining and Welcoming Ceremony, during which they are presented with their Warrant of Membership and they sign the Register of Members of the Guild. This usually takes place at the next Court Meeting. If, however, this is not convenient, the Clerk will seek to agree a mutually convenient date for the new member to attend. New members may apply to attend functions from receipt of confirmation of membership and need not wait until after they have attended a Joining and Welcoming Ceremony.

ANNUAL GENERAL MEETING FOR 2024

The Annual General Meeting will be held at
Tallowes' Hall
at 6 pm
16th October 2024
Dress for Gentlemen Suit
Dress for Ladies Day Dress or Suit



By order of the Court of Assistants
Kate Pink, Clerk to the Guild
The Guild of Freemen

Acknowledgements

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Photographs: The Guild is indebted to its official photographer, Peter Holland, who covers most of the events. A selection of Peter's images is shown on the Guild's Website www.guild-freemen-london.co.uk Further information and copies from the full range can be obtained from:

PE Holland Photographic Services
4 School Lane, Hampton Wick, Kingston, Surrey KT1 4DF
Tel: 020 8973 0844 or 07962 4731164

The Guild wishes to credit additional photography to:

City of London Corporation, Warren Page (pagepix.co.uk), City of York Guild of Freemen, 253 (London) Provost Company, Kate Pink, Graham Lachdao, Andy Sillett, Chris Walton, Simran Bahra, Martin Budds, Steven Morson, Richard Corrigan.

Guild Information

Did you know that your Spouse/Partner can join the Guild without a joining fee?

www.guild-freemen-london.co.uk/users/application

To check for new events always view the Guild website at:
www.guild-freemen-london.co.uk/events

Did you know the Guild website is updated with City events as well as Guild events?

www.guild-freemen-london.co.uk/events/cityevents

Disclaimer

Whilst every effort has been made to ensure that information appearing in this issue of The Freeman is correct at the time of going to press, the Guild cannot accept responsibility for any errors or omissions. The opinions expressed in reports and articles in this publication do not necessarily represent those of the Guild.

From the Honorary Editor

Steven Morson



I would like to thank everyone who has written articles and offered photographs for this edition of The Freeman journal. I am also extremely grateful to our Clerk, Kate Pink, and Assistant Clerk, Martin Budds, who have supported me so well.

A special thank you goes to my excellent proof-reading team: Frances Golland, Ann Bessey, Dorothy Saul-Pooley and Ann-Marie Jefferys. I would like to introduce you to a member of this team in each new addition of the journal.

I will start with Frances Golland, (*pictured left above*) who has been a member of The Guild of Freemen since 2002.

Frances is an Art Ambassador at the Guildhall Art Gallery and provides details of gallery exhibitions for inclusion in the Guild's monthly newsletter, which is sent out by email.

Frances was co-organiser with Adrian Waddingham for the Guild's book stall at the Guildhall Christmas Market on 27th and 28th November this year, in support of the British Red Cross. She has been a volunteer on the book stall since 2005, the first year the Guild took part in the GCM. At this year's Christmas Market the Guild raised £2,000. As well as selling books, Frances gave out the Guild of Freemen's membership application forms to visitors at the stall and successfully recruited two new members.

Frances also supports the Lord Mayor's Big Curry Lunch, which is held annually at Guildhall. The date for the next LMBCL is 18th April 2024.

Masters of the Guild of Freemen of the City of London

Centenary Master 2008-2009

HRH The Princess Royal

Cuthbert Wilkinson, Esq., CC	1909	1967	Douglas Dunstan, Esq.
Brodie Self, Esq.	1910	1968	Albert Chandler, Esq.
Sir Thomas Brooke-Hitchins, CC	1911	1969	C H F Fairweather, JP CC
Emile Chatrian, Esq.	1912	1970	Sir Stanley Morton
Alderman George Briggs	1913	1971	Colin Dyer, Deputy
Elliot Sparks, CC	1914	1972	The Rt. Hon Lord Crook, JP
H S A Foy, CC	1915	1973	Stanley Willcox, Esq.
J R Brough, Deputy	1916	1974	Arthur Hodgkinson, JP
Alfred Lockett, Esq.	1917	1975	Charles Coward, JP, Deputy
W I Trice, Esq.	1918	1976	Douglas Dunstan, Esq.
Henry Harrill, Esq.	1919	1977	Harold Gould, OBE JP
Sir Edward Wilshaw, KCMG DL JP	1920	1978	Kenneth Honey, Esq.
Francis Sully, Esq.	1921	1979	Anthony Grant, MP
T W Hewitt, CC	1922	1980	Dr P L Hogg
Sir Lulham Pound, Bt JP	1923	1981	John Harvey, Esq.
Sir Gervais Rentoul, KC MP	1924	1982	Henry Duckworth, JP, Deputy
Major R Rigg, OBE TD JP	1925	1983	David Eldridge, Esq.
Colonel Vickers Dunfee, CBE JP Deputy	1926	1984	Alderman Sir Peter Gadsden, GBE AC, JP (Lord Mayor 1979-80)
Oscar Berry, CC	1927		Bernard Morgan, CBE JP, Deputy
Charles Suffield, Esq.	1928	1985	Wimburn Horlock, Deputy
Sir Richard Sennett, CC	1929	1986	General Sir Peter Whiteley, GCB OBE DL
C G Wittich, Esq.	1930	1987	Donald du Parc Braham, Esq.
The Rt. Hon Sir Herbert Nield, KC JP MP	1931	1988	Clifford Newbold, Esq.
Lt Col Sir Hugh Turnbull, KCVO KBE JP	1932	1989	Dr John Breen
Holton Sturges, CC	1933	1990	Rex Johnson, Esq.
H I Eldridge, Esq.	1934	1991	Derek Kemp, CC
Capt M Campbell-Johnston, MP	1935	1992	Sir Clifford Chetwood
Major Francis Millman, OBE	1936	1993	Sir Colin Cole, KCB KCVO TD CC
Ernest Watts, CC	1937	1994	Alderman Clive Martin, OBE TD DL (Lord Mayor 1999-2000)
John Joy, JP CC	1938	1995	Vice Admiral Sir Peter Buchanan, KBE
Capt Francis Read	1939		Sir Anthony Grant
T I McManis, JP CC	1940	1996	Norman Munday, Esq.
James Gibauld, Esq.	1941	1997	Terry Nemko, JP
Arthur Howard, Esq.	1942	1998	Joseph Byllam-Barnes, CC
Walter Rose, MBE CC	1943	1999	David Irving, Esq.
Frederick Youldon, Deputy	1944	2000	The Lady Moorea Black, MBE JP
Arthur Harris, Esq.	1945	2001	Raymond Holl, MBE
(February to July) George Frizell, Esq.	1946	2002	Alderman Richard Agutter, JP
(July to end of year) Arthur Harris, Esq.		2003	Leslie Lewis, Esq.
The Rt. Hon Sir William Jordan, KCMG PC	1947	2004	Barbara Newman, CBE CC
Henry Bound, CC	1948	2005	Gordon Gentry, Esq.
Alderman Sir Frank Alexander, Bt (Lord Mayor 1944-45)	1949	2006	Pauline Halliday, OBE, Deputy
John Crighton, Esq.	1950	2007	Sir Gavyn Arthur (Lord Mayor 2002-03)
Alderman Sir Frederick Tidbury-Beer	1951	2008	Anthony Woodhead, CBE
Major B W Shilson, OBE	1952	2009	Don Lunn, Esq.
Captain Julien Bennett, DL	1953	2010	Anne Holden
Lt Col C C Surtees-Shill, CC	1954	2011	Anthony B Fleming, Esq.
H J E Stinson, MC, Deputy	1955	2012	Dr John Smail JP
Major Stanley Wells, MBE	1956	2013	Lady Cooksey, OBE DL
Sir Denis Truscott, GBE TD (Lord Mayor 1957-58)	1957	2014	Alderman Sir David Wootton (Lord Mayor 2011-12)
Percy Lovely, Deputy	1958	2015	Peter Allcard, Esq.
Sir David Floyd Ewin, OBE MVO, Deputy	1959	2016	John Barber, DL
Sir Sidney Fox, CC	1960	2017	Neil Redcliffe, JP
Charles De Ryck, Esq.	1961	2018	Ann-Marie Jefferys
Stanley Phillips, Esq.	1962	2019	Ann-Marie Jefferys
Ronald Ward	1963	2020	Alderman John Garbutt,
Frederick Utting, CC	1964	2021	Chris Walton, Esq.
Sir Harold Webbe, CBE DL	1965	2022	
JP Frederick Utting, CC (from June)		2023	
Roy Stuart, Esq.	1966		

Clerks

Bernard Smythe, Esq.	1909-1914	1987-2001	Colonel Derek Ivy
W N Rodgers, Esq.	1914-1917	2001-2017	Brigadier Michael Keun
J F W Hayns, Esq.	1917-1920	2017-2021	Christine Cook
John Baron Oxenham, Esq.	1920-1938	2021	Jeremy Cross, Esq.
W J Cripps, Esq.	1938-1952	2022 -	Kate Pink
W David Reid, Esq.	1952-1987		

The Guild of Freemen of The City of London



The Freedom of the City of London was, in earliest times, an essential prerequisite for all who wished to carry on business and prosper in trade within the Square Mile. The privileges attaching to the Freedom were therefore eagerly sought, while the duties and obligations of Freemen were faithfully observed.

Not only did citizens practising specific crafts and trades tend to gather together in their own areas of the City, but they developed their own Guilds and Livery Companies founded on the triple bases of commerce, benevolence, and religion. They provided mutual aid and protection for their members, caring for the old and infirm, burying their dead, helping the widows, bringing up the orphans. Through apprenticeship schemes, product control and in other ways, they ensured qualitative standards that enhanced their own reputations and protected the interests of their customers.

The involvement of Freemen in the development of London's government can be traced back to the Saxon folkmoot and to the 'great concourse' of the early Norman kings. As London grew, its population, trade and craft industries expanded to such an extent that it was no longer possible for all Freemen to be directly involved in determining the evolving structure of local government. The direct involvement of Freemen in the government of London thus gave way to indirect involvement through The Masters and Wardens of their Guilds and Livery Companies.

It remains necessary to this day for Liverymen to be Freemen of the City and it is the Liverymen who annually elect the Sheriffs and who participate in the election of The Lord Mayor. Electoral law has changed considerably over the years and all who reside in the City aged 18 or over can now vote in national and local elections if they are not subject to any legal disability.

The proud history of the City of London is such that large numbers of men and women rightly continue to regard it as a privilege to be admitted to the Freedom; further, the charitable involvements of Freemen have been maintained in many ways by a great variety of City institutions.

Amid all the processes of change, it was decided during the 19th Century to turn back the pages of history so that people could once again seek the Freedom of the City without first having to be Liverymen. This development led in 1908 to the formation of the Guild of Freemen so that Freemen of the City of London could associate together without necessarily having to seek membership of a Livery Company. Over the years, many Liverymen have also chosen to join the Guild, so that it is today uniquely representative of all who enjoy the Freedom of the City.

It has become traditional for each Lord Mayor to honour the Guild by becoming its Patron during his or her year of office, and one of the major events of its social year is the Banquet that the Guild is privileged to hold at Guildhall just before Christmas. The many links between the City and Parliament are marked by dinners held in the Palace of Westminster. An annual service is held in the church of St. Lawrence Jewry next Guildhall, and Guild Members have the opportunity of participating in a variety of social and educational functions, which include events held in the historic halls of City Livery Companies.

True to the earliest traditions associated with the Freedom, the Guild maintains and administers a Charity, which originally was established to assist members in distressed circumstances as well as widows and children of deceased members. In addition, every year, the Trustees of the Guild's Charity consider applications from other charities, individuals and groups which merit the Guild's support.

The Freedom of the City of London is not the prerogative of men alone. A Royal Commission was set up in 1880, known as the City of London Livery Companies Commission. Its Report referred to the fact that nearly all the ancient returns of the Livery Companies bore references to Sisters, from which it inferred that women were equally eligible for membership as were men. Today, irrespective of nationality, all men and women who have received the Freedom of the City of London are eligible to apply for membership of the Guild of Freemen.

Further information concerning membership of the Guild of Freemen of the City of London can be obtained by writing to the Clerk to the Guild at: Guild of Freemen, Rooms 78/79, 65 London Wall, LONDON EC2M 5TU.

Tel: 020 7239 9016 or by Email: clerk@guild-freemen-london.co.uk