

Omnia Subjicisti sub Pedibus Oves et Boves

CARNIFEX*

The Newsletter of the York Butchers' Guild



Left: Butchers' Guild sign, Český Krumlov, Czech Republic

in tempo Domini
D. R. Clapham

editio XXV
auctumnus MMXIV



Master's Day 2014 at THE YORKSHIRE MUSEUM OF FARMING

About forty members and their guests spent a very pleasant afternoon at the Yorkshire Museum of Farming at Murton Park, courtesy of our Master, David Clapham.

The museum has acquired a large collection of exhibits which show the development of farm machinery and equipment through the ages. Everything is housed in a substantial building which contains presentations describing the social structure of rural life within the historical border of Yorkshire. There are also buildings dedicated to the Tudor and Viking ages, including a Dark Age village with illustrations on how the land was farmed centuries ago.



The site is also home to the last surviving stretch of the Derwent Valley Light Railway, part of whose archive is also in the museum's collection.

We were met at the entrance and café by the Master who invited us to a welcome cup of coffee, kindly provided by one of the volunteers, Sue. The weather was kind to us, a little windy, but plenty of sunshine which allowed us to walk freely around **Brigantium**, the mock 1st century Roman auxiliary fort. Dr. Mike Tyler provided expert guidance during the tour giving us interesting information on the structure and organisation of Roman Forts. (*Mike is an old friend of our Guild, having played in numerous Waggon Plays, directing the 2002 Plays production and is a member of the Waggon Plays' Board*). He explained that all forts were built to the exact same template and recited an amusing verse describing the layout. On the short walk to the fort, we passed the paddock which was home to the goats one of whom was definitely majestic enough to have been a regimental mascot (retired).



On returning to the café, we passed the paddock home of the pot-bellied Vietnamese pig called Pepper, but she failed to put in an appearance – maybe next time! (*Or perhaps not, with so many butchers about!*). Lunch was a splendid steak and chicken barbeque cooked by Andrew and Sarah-Jane Trueman, accompanied by a (a?) glass of wine. The day was rounded off, for those that wished, with a short trip on the Derwent Valley Light Railway in one of the carefully restored carriages.



The day was thoroughly enjoyed by all and we would especially like to thank the Master for organising the day, Sue for providing the coffee, Andrew and Sarah-Jane for the barbeque, our clerk Jean, for her hard work in organising the day, and John for the photographs. Our thanks also go to Dr. Mike for being such an interesting host.

Roy Lofthouse

In This Issue

Master's Day 1	Joke (?) 2	August Full Court 3
Ladies' Feast 2	New Publication 3	incl. Shambles Project
Church Service 2	New Members 3	Flesh Tones 4
	Carnifex Birthday . . . 3	Dates For Your Diary . . 4

***Carnifex** – Latin term used for butcher in the York Freemen's Rolls, last used in 1403

Ladies' Feast

New Style Dinner Dance Event – Saturday 25th October 2014

Tickets and Hotel Rooms are selling out fast for this year's revamped Ladies Feast, held this year on at the **Mecure York Fairfield Manor Hotel, Shipton Road, York**

A Booking Form, with further information, is below



*The Company of Butchers of the City of York
Master: David Clapham*

Ladies Feast and Charity Dinner

The Master cordially invites Members of the Gild and their guests to join him at the Ladies Feast and Charity Dinner which is to be held on **Saturday 25th October 2014** at the **Mecure York Fairfield Manor Hotel, Shipton Road, York YO 30 1XW**, 7:00pm. for 7:30 pm. Dress: Black Tie.

The cost will be £40 per ticket to include a 3 course meal followed by coffee and mints and live entertainment to dance or listen to from 'The Flashbacks' - York's very own Beatles tribute band who have been on the York music scene for over 20 years with an excellent reputation.

Rooms can be booked for the evening at the Fairfield Manor Hotel at a discretionary rate of £75 per couple for bed and breakfast. Please book these separately with the hotel.

Those wishing to attend are asked to complete the form at the bottom of this letter and return it by 15th October 2014 at the latest.

All monies made on the evening will go to the Master's chosen charities.

Booking Form for the Ladies Feast and Charity Dinner

Please reserve places for the ladies feast and Charity Dinner at £40 per ticket.

Member's name

Guest names

Please advise of any special dietary requirements.

Cheques to be made payable to York Butchers Gild

This form together with remittance to be returned by 15th October to the Clerk: Jean Sawdon at 14 Askam Road, Bramley, Rotherham, South Yorks. S66 3YR

Annual Church Service

The **Annual Church Service** will be held at **All Saints' Church, on Sunday 26th October** at 10:30 a.m.

Members are requested to gather at St Crux Church Hall, the Shambles at 10:00 am to process to Church.

Members' ladies and guests should proceed directly to All Saints Church and be seated by 10:15 a.m. to receive the Company and the Civic party.

Joke (?)

How does a butcher introduce his girl friend?

Meat Patty

New Publication – The Shambles

'Butchers, Bakers and Candlestick Makers: The Shambles and Colliergate' by Van Wilson.

Voted Britain's most picturesque street in the 2010 Google Street View awards, The Shambles, together with adjacent Colliergate and King's Square, is the focus of a new oral history book just published by the York Archæological Trust. The designation 'picturesque' belies a rich and earthy history which has been brought to life by Van Wilson, using recollections of local people, historical research and archive images.

Included in the book are the butchers, bakers and candlestick makers of the title, as well as weavers, rope makers and booksellers, churches, pubs and cafés, leather workers, second-hand shops and ironmongers.

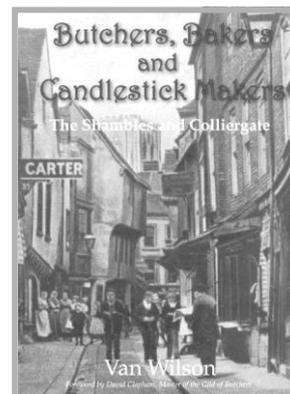
Most famously, The Shambles has a long tradition as a street of butchers, going back some eight hundred years. Butchers and butchery are prominent in the book. A York street directory of 1830 lists twenty four butchers in The Shambles. The foreword has been written by David Clapham, current Master of the York Butchers' Guild, which also features in the book.

Available from Jorvik Centre shop, Coppergate, YO1 9WT jorvik@yorkat.co.uk and other local book shops
More information: Christine Kyriacou, YAT Archivist. tel: 01904 663006 e-mail: ckyriacou@yorkat.co.uk

Book Launch

There are limited spaces available at the book launch which will take place in central York on the afternoon of 15th October. Should you wish to attend, please contact Christine Kyriacou.

'Butchers, Bakers and Candlestick Makers: The Shambles and Colliergate' by Van Wilson (2014) (£9.99 plus p&p)
York Archaeological Trust Oral History Series: 8 234 pages, black and white photographs ISBN 978-1 874454-6871



New Gild Members

Now is the time of year to be putting forward the names of any new members for consideration. Any successful applications will lead to new guildsmen joining on Shrove Tuesday, 2015.

Membership criteria are outlined in the handbook in section 3.3. The process for membership approval is clearly defined in your handbook as Ordinance 4.1 – a simple process was designed in 2001 and approved by the Full Court in order to maintain full confidentiality regarding any personal information.

The application form is available from the Clerk. This has been redesigned by the Clerk and **Carnifex** understands that it will be shortly also available on the website placed. Completed should be returned, signed and with the appropriate remittance, to the Clerk in good time for consideration by the Membership sub committee before the December Court of Assistants. A suggested latest date is mid October.

Carnifex – Birthday!

It's hard to believe, but **Carnifex** will be ten years old next year. After 2005, following a suggestion from the then Chaplain, to try to improve and maintain communication throughout the guild, **Carnifex** has gone through twenty five editions at different dates, according to the varying Gild calendars of each year, most notably the 2011 Royal edition. **Carnifex's** major success is the increased numbers attending Full Courts.

For our next Anniversary Edition, we invite all members to write short pieces on how they think the Gild should develop, as it will certainly be facing new challenges in the forthcoming years. Be bold – confidentiality will be guaranteed, if requested, so long as any suggestions are in good (savory) taste!

Items from the August Full Court

The Full Court was a very busy affair. Of particular note, from the minutes:

Gild Exhibition Material: (1) The first pop-up poster was used during the Waggon Plays – it looked great. (2) We are working, in conjunction with the York Archæological Trust with a proposal to get funds to develop a York Gild Walking Trail. This will help raise the profile of the Butchers Gild. A couple of the other Guilds have also expressed an interest in helping. A draft plan is being formulated for Heritage Lottery funding. (3) The Immediate Past Master is sending photos and a report for inclusion in the website.

Gild Visit: The Master is working on a further day out this year at RAF Linton on Ouse. (*Personal Plea* – not January please! – ed)

Young Butchers Competition: The Master is still working on this proposal, introduced in his Shrove Tuesday speech. Much preparatory work has been done including liaising with the National Federation and looking for sponsors. It will possibly be after his Mastership, but there will be a 'Young Butchers Competition'.

