



Omnia Subjecisti sub Pedibus Oves et Boves

# CARNIFEX \*

The Newsletter of the York Butchers' Guild

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

in tempo Domini  
J. D. Selman

editio XIX  
vernus MMXIII

## Good Planning

*Carnifex* is delighted to be able to advertise this year's Master's Day Out in this Spring edition, some five months ahead of the event. This allows you all good time to put the entry in your diary, arrange your carriage for the day and set out all the necessary sartorial outdoor fashion accessories. (Sun Parasols?). Well done, Master! May this habit of early planning carry forward into the future! This page in the Spring edition will always be open to promote this event if information is available in time. (Any plans yet for 2014, David?)

**PLEASE PRINT / KEEP THIS COPY OF *Carnifex* AS IT INCLUDES YOUR APPLICATION DETAILS FOR THIS DAY**

## Master's Day Out – a Message from the Master

**AMPLEFORTH ABBEY Saturday 17<sup>th</sup> August 11.30 – 16.00**

I would be delighted if as many of you as possible would join me to enjoy a visit to Ampleforth Abbey.

The Abbey is located 3 miles from the A170 Thirsk to Scarborough Road .

Please see: [www.visitors.ampleforth.org.uk](http://www.visitors.ampleforth.org.uk) for information, or to download a leaflet.

I have arranged the following programme which I hope you will find both interesting and enjoyable. The visit will comprise:

- an introduction to the Benedictine life, with a guided tour of the Abbey and its Robert 'Mouseman' Thompson panelling and furniture
- a special visit to the library
- an explanation of the apple orchards and tour of the cider mill
- a tasting of some of the products made at the Abbey including their beer, cider, gin and brandy.

Lunch will be held in Windmill House with its views of the valley and there will be opportunity to walk around the grounds during lunchtime. There is also a shop for those who may wish to purchase anything they have tasted!

Approximate visit schedule:

- 11.25 Arrival at the Abbey
- 11.30 Half group guided tour of the cider mill    Half group guided tour of the Abbey
- 12.45 Lunch – soup, sandwiches, apple cake, tea and coffee    Raffle prize draw in aid of the Gild Charity.
- 14.00 Other half group guided tour of the cider mill    Other half of group guided tour of the Abbey
- 15.30 Meet up at Windmill House for tasting session
- 16.00 Depart for home, or to White Horse Inn in Ampleforth, for further Good Cheer and Fellowship

***I very much look forward to hearing from you and to sharing your company at Ampleforth Abbey – Jeremy.***

**APPLICATIONS** The cost for the day, including lunch and tasting session, is £20 per head. Numbers of guests and cheques (***made payable to Jeremy Selman, please***) should be sent to: Holmere Lodge, Dykes Lane, Yealand Conyers, Carnforth, Lancashire, LA5 9SN, to arrive no later than **Saturday 3<sup>rd</sup> August** to enable the catering arrangements to be finalised. Any queries? Please email me at: [jeremyselman@sky.com](mailto:jeremyselman@sky.com)

(The choice of this date is inevitably a compromise due to various circumstances, and I wish to acknowledge that some members may not be able to attend due to their work or holiday commitments – JDS)

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

## **BOTCHERS\* ALL**

### **Master**

#### **Dr. Jeremy D. Selman**

Jeremy became a member of York Butchers' Guild in 1995, and is extremely honoured to have this opportunity to represent the Guild. He grew up near Ashford and was born a 'Man of Kent' in 1949. Educated at the King's School Canterbury, he studied at the National College of Food Technology, Reading University, obtaining a bachelor degree and a Doctorate in Food Technology.

In 1975 he (a) married Mary Rose (born and raised in Harrogate) and (b) moved to teach food processing at Loughborough University (– and yes, whilst running round the campus one day he did actually run *past* Seb Coe! Although to be fair, Seb was running in the other direction . . .) From 1984 he worked as Director of the Food Technology Division at the Campden and Chorleywood Food Research Association. This involved a variety of government, European and industrial research projects, and also contract project and training services for the UK food industry, including the meat sector.

In 1998 he became Managing Director of the International Food Information Service based near Reading, publishing the bibliographic database *Food Science and Technology Abstracts* used globally by government departments, university libraries and large food companies. For three years he was also non-executive Chairman of the Food Processing Faraday Partnership, a DEFRA knowledge transfer network to stimulate UK food manufacturing efficiency. He has been an Honorary Research Fellow at Birmingham University, a Visiting Professor at Reading University and an external examiner at several others. He was a Fellow of the Institute of Food Technologists (UK), a professional member of the Institute of Food Technologists (USA), a member of the Institute of Directors, a member of the Chartered Institute of Personnel Development, and a member of the Special Librarians Association Food and Nutrition Group (USA).

He retired from full time work in 2009 and moved to Lancashire near Carnforth where he enjoys walking and can often be found singing folk and soft rock with his guitar at various venues. With Mary Rose, he enjoys a part-time life in Italy where they cultivate a small olive grove and press their own olive oil. Mary Rose is an independent sales director with the American skin care company, Mary Kay Cosmetics. Their daughter Amy is a political advisor in London, and son Edward, currently in Australia, works in the food and beverage sector.

### **Honorary Member for a Year and a Day – London Master**

#### **George Christopher Mark Adams**

Mark hails from Spalding in Lincolnshire. He was educated at Oakham School and subsequently at Aston University where he obtained a Degree in Administrative Science.

He spent over 40 years within the Geo. Adams Group of companies, initially in retail shops before joining the fresh meat division after university. He developed a stand-alone pig meat slaughtering and meat processing business converting over 15,000 pigs each week into a variety of consumer products. Export marketing was extensive until curtailed by foot and mouth. More recently he was involved in the manufacture and marketing of meat and meat products to a number of retailers including most of the major brands.

He was Chairman of a group that had sales revenue in excess of £200 million before its sale to Tulip Ltd. in 2008. This decision was after a period of illness.

Mark joined the Worshipful Company of Butchers in 1979, becoming a Warden in 2006. He is also a Past President of the British Meat Processors Association.

Mark has a large family. Two daughters run a small artisanal butchers shop and craft pie making facility where his grandfather started the original business in 1910. Their products reach outlets such as Fortnum and Mason.

His interests include classic cars, game shooting and sailing on the Norfolk Broads.

### **New Members 2013**

#### **Les Brown**

Les was born in Peckham, but his parents moved quickly back to Yorkshire before anyone noticed. He studied at the National College of Food Technology where he was well known for staging Christmas parties and Rag Day floats. He also studied for his honours degree, graduating with our Master and *Carnifex* editor in 1972.

After college, he worked in the Meat and Poultry industry until 1991. The career path took him through Bowyers at Trowbridge and Yorkshire Meat Packers near Thirsk. He became the Managing Director of Farmers Glory Turkeys, pioneering free range turkeys in the woods on the edge of the North Yorkshire Moors. The business expanded from a small local enterprise to the 3rd largest turkey producer in the UK before it was sold in 1991.

He now works in the chemical and pharmaceutical industry as a Director of Gallows Green Services Ltd. and

\* **Botcher** – variation of term used in the York Freemens' Rolls, derived from Anglo-Norman-French *boucher* or *bocher*, fortunately used only once in this spelling, for Thomas Petty in 1547

*continued . . .*

other companies in the Reed Boardall Group.

Les played rugby for Bath Easton when at Trowbridge. He now cycles to lose weight, to counter advancing years (no, nothing to do with calorie intake). He enjoys shooting when the opportunity arises.

Les is married to Carolyn and they live near Masham. They have two grown-up sons.

### **Geoffrey Talbot**

Geoff was born in Doncaster. His great uncle and uncle had been butchers.

He attended Sheffield University gaining his B.Sc. degree in microbiology. His career as a microbiologist took him to Doncaster Infirmary. He subsequently became a manager within the Department of Employment and then a Senior Management Training Consultant with the North Yorkshire Training and Enterprise Council.

Geoff, until recently, played keyboard in a band. He was a soccer referee and he refereed a schoolboy international (England v. Wales) at Wembley. He is also a notaphilist, specialising in the collection of old Treasury and Bank of England Monetary Notes.

Geoff is married to Jackie. They have a son, Jonathan, and two grandchildren.

### **Andrew Paul Voakes**

Andrew was born in Harrogate and has spent his life in the proximity of pigs or their products thereof.

Andrew's father was a pig and arable farmer at Whixley, 'twixt York and Knaresborough. However, Andrew took an apprenticeship with Hirst and Rhodes, butchers of Boroughbridge and subsequently moved to Haigh's slaughterers and butchers of Little Ouseburn. He bought his own business in Harrogate in 1982 and moved into pie production in 1987. He has been Yorkshire supreme pork pie champion four times.

Andrew spends most of his time in the business, but ensures a good holiday with his wife, Louise, every year, travelling around the world, particularly the USA and the Caribbean. They have been ranching and cruising.

Andrew and Louise have two children, nicely in balance – one of each!

## **Gild Officers for 2013**

*Contact details are confidential and are not included. These can be found in your copy of the Gild handbook.*

### **Robed Officers:**

Master	Jeremy Selman
Immediate Past Master	Andrew Trueman
Deputy Master	David Clapham
Senior Warden	Stephen Wilkinson
Junior Warden	
Beadle	George Stonehouse
Searchers*	Richard Hudson David Brown

*\*In 2010, it was agreed that the Searchers shall be robed. As yet, no robes have been obtained.*

### **Appointed to the Gild:**

Chaplain	Jane Natrass
Clerk	Steven Kilmartin

### **Non-Robed Officers:**

Treasurer	Stephen Wilkinson
Providitor	Philip Stobart
Registrar	Philip Stobart

### **Committee Appointments:**

Membership – Chair	The Master
Charitable Trust – Chair	Roger Pearce
– Treasurer	Richard Hampshire
Web Site Content – Chair	Roger Pearce

### **Other:**

Waggon Master	David Clapham
Editor, Carnifex	Nigel Wright
Web Master	Edward Wright
Parade Control	Senior Warden
Librarian	Deputy Master

*The library cataloguing process continues as a project of the new Master until completion*

- In most instances, the Clerk should be the first point of call for formal correspondence or for Gild business.*
- Information for the web site should be placed before the Web Committee and NOT sent direct to the Web Master.*

## **Carnifex Classified – Births**

**Wright** On 10<sup>th</sup> February, 2013, at Watford General Hospital, in Hertfordshire, to Edward and Hannah, a daughter, **Stella May**.

## **A Personal Note**

I do try hard not to put my own name to articles in *Carnifex*, trusting that members realise that these may, or may not, reflect my own views, but are there to challenge Gild and Court life. This note, however, is a big direct thank you from me for the kind messages of support, and the card from the Master and membership, following recent emergency surgery on my left eye in January. Progress is slow and will require further visits to the John Radcliffe Hospital in Oxford, but vision is returning. Thank you all again. Nigel *(editor)*

## **York Guildsman Folly Slain !      Forensics Take 600 years to Identify Body !      Battle for Relics !**

One of England's most controversial monarchs, Richard III (1452-1485) had close connections with York and Yorkshire. He spent much of his youth living and preparing for lordship at Middleham Castle in Wensleydale, under the care and tutelage of Richard Neville, the Earl of Warwick, the 'King-Maker'. (And there, also, to marry his daughter, Anne). York, (pop. about 15,000), was to become King Richard's capital in the North. He courted the goodwill of both the City council and the Minster clergy. In 1477, Richard and Anne became members of the Corpus Christi Guild. In that year, Richard met with the Mayor and Commonalty in the Minster Chapter House on 17<sup>th</sup> September, the outcome of which may have been to alleviate the City from paying its rent to the crown. However, the result of this meeting was ambiguous, and the City was never able to get confirmation of the grant in the exchequer. Nevertheless, the City continued to grant his requests, such as those to provide soldiers.

As King Edward IV's youngest brother, Richard seems to have been a loyal servant as Lord of the North of England, with the great responsibility of preventing invasion from Scotland. He was known as a just ruler.

On the day of Richard's coronation, York's Lord Mayor and Aldermen rode to Middleham to present wine and food to Richard's son, Edward. Richard continued to enjoy a special relationship with York which he visited several times during his two year reign. In 1483, Richard and Anne stayed for three weeks. He was met by the Mayor and Aldermen and was sprinkled with holy water at the Minster entrance and presents worth £450 were given to him. Edward was crowned Prince of Wales at the Archbishop's Palace behind the Minster. Richard lavished the governors with gifts and founded a College of Chaplains. In his lifetime, he presented a jewelled calvary containing relics of St. Peter to the Minster. Richard often stayed at the Augustinian Friary in Lendal.

Richard established Sheriff Hutton Castle as one of the two centres that housed the Council of the North. During the later war with Henry Tudor, he sent his niece, Elizabeth of York, along with her sisters, his nephews and his illegitimate son, John of Gloucester, to Sheriff Hutton for safe keeping.

Richard planned to be buried in an enormous chantry chapel in York Minster, a radical ambition as English monarchs were traditionally interred at Westminster Abbey. A hundred chaplains would have prayed for his soul. The City despatched 80 soldiers to help in the defence against Henry Tudor. They were, however, too late to join in the Battle of Bosworth. *'King Richard, late mercifully reigning over us, was through great treason . . . piteously slain and murdered, to the great heaviness of this city,'* reported the Mayor's Serjeant of the Mace.

❖❖❖ It is a miracle that Richard's body has been preserved, unmarked, for six hundred years. He has had safe keeping in Leicester and *Carnifex* believes that this fine City should keep his remains, but calls for symbols on his grave to include those for York and Yorkshire, and also those of the Eucharist as a sign of Corpus Christi. This last gesture would be appropriate – the Corpus Christi Guild was very important in mediæval Leicester and was closely associated with St. Martin's Church, now Leicester Cathedral, where Richard is due to be reinterred.

## **Butchers' Gild Library    report from the Librarian of 2012 / 2013**

Last year, work began on developing the Gild library for all books so far donated, together with a loans system. Books have been received in several categories that will be of interest to Members, including • Guilds and Guild Life • Civic History • Historic Buildings of the City and County of York • Butchers and the Craft of Butchery • Meat Science and Technology • General Food Science and Technology; and the last category being • Other Topics. Some examples include: *'Everyman and Medieval Miracle Plays'* *'The Story of Margaret Clitheroe 1552-1586'* (DVD); and *'Secrets of a Bacon Curer'* !

It is intended that the Library will be implemented at the Court of Assistants on Tuesday 14<sup>th</sup> May. It will then be possible to view the holdings list (possibly on the website?) and borrow books at any meeting at Jacob's Well, provided of course that the Librarian, or representative (see handbook # 4.8) is present. Thank you, Jeremy

## **Dates for Your Diary**

<b>2013</b>	5 <sup>th</sup> May	<b>United Guilds' Parade and Church Service</b>	York Guilds welcome the new Lord Mayor
	14 <sup>th</sup> May	<b>Court of Assistants</b>	7.00 pm – Jacob's Well, Trinity Lane, Micklegate.
	17 <sup>th</sup> August (Saturday)	<b>Master's Day Out</b>	– see front page of this issue of <i>Carnifex</i>
			<i>The Master requests the presence of all officers and members (or apologies) on</i>
	13 <sup>th</sup> August	<b>Full Court</b>	7.00 pm – Jacob's Well, Trinity Lane, Micklegate    New Gild members in
			2013 should ask their membership proposers to introduce them to the Court
	26 <sup>th</sup> October	<b>Ladies Feast</b>	7.00 pm for 7.30 pm – Merchant Taylors' Hall, Aldwark
	27 <sup>th</sup> October	<b>Butchers' Gild Annual Church Service</b>	All Saints' Church, Pavement
	3 <sup>rd</sup> December	<b>Court of Assistants</b>	7.00 pm – Jacob's Well, Trinity Lane, Micklegate
	19 <sup>th</sup> December	<b>Guild of Freemen Carol Service</b>	7.30pm – All Saints' Church, Pavement

<b>2014</b>	7 <sup>th</sup> January	<b>Full Court</b>	4 <sup>th</sup> March	<b>Shrove Tuesday Court and Feast</b>
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§ Please keep plenty of time free in your diaries, throughout Spring and Summer of 2014, to help put together §  
§ the **York Guilds' Waggon Plays** that will be played on the streets of York on **Sundays 13<sup>th</sup> & 20<sup>th</sup> July** §