

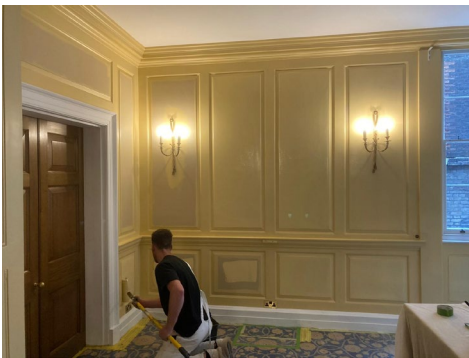
INNOLDERS' NEWS



The Worshipful Company of Innholders' Newsletter

ISSUE 2021:2

As the pandemic continues, we are using this newsletter to keep in touch with the Company and its friends even though we can't be at Innholders' Hall. We hope that you enjoy this newsletter and if you have news to share, on Covid-19 or anything else, we would like to hear from you. Please contact the Assistant Clerk
Rebecca.tomlin@innholders.co.uk with your news and stories for the next issue.



Painting is underway and the Hall will soon be looking at its best, ready to welcome Innholders and their guests.

From the Master

Welcome to this latest edition of our Newsletter. It seems at last that we are seeing much lower levels of Covid-19, and therefore we seem to be on course with the dates given by the government for easing restrictions.

It is with great sadness that we report the recent death of one of our Senior Past Masters, Tony Lorkin. There is not space enough here to mention all of the work that Tony did over many years for the Innholders, but you can read more about him in the article below. Our thoughts go out to all of his family.

I'm delighted to say that we are preparing to open the Hall and are starting to plan the resumption of Company events. Currently, we hope to re-open the Hall around June 21st. You can see from the articles in this newsletter that much maintenance work is happening at our Hall as we take this opportunity to do some much-needed upgrades and repairs. We are still not clear what type and size of event we may be able to hold, but we hope to be able to tell you more soon. With that in mind, I am planning to invite all Innholders to a Zoom meeting or Webinar later in May when I will be able to update you all and advise what events we are hoping to hold throughout the rest of the year. Happily, we are also seeing a few invitations from other Liveries coming through.

Please continue to take care and look after yourselves, we are looking forward to being able to invite you back to Innholders Hall soon.

Best Wishes,

Keith

NEWS FROM THE COMPANY



Senior Past Master Tony Lorkin FCA 1936-2021

We were very sad to hear of the death of Tony Lorkin on 16th April 2021. He is remembered with great affection and gratitude by those who worked with him on the Court, and F&GP and Investment Committees, and his wise advice and great kindness will be sorely missed by those who knew him. A devoted servant of the Company, Tony was taking an interest in the accounts until the week before his death. Following his retirement as Treasurer, a tribute to Tony appeared in the latest Annual Review, a celebratory event of thanks having been postponed because of the pandemic. The funeral will necessarily be a limited affair because of current circumstances but it will be led by the Company Almoner and Immediate Past Master, the Reverend Bill Christianson. The family have requested donations to University College London Hospitals Charity UK in the place of flowers, you can donate via Just Giving here: <https://www.justgiving.com/fundraising/tonylorkin>. Our thoughts are with Liza, William, Paddy, Tina, and all of Tony's family.

NEWS FROM INNOLDERS' HALL



Work on the Hall

Work is underway now to look at how best we can use the limited Hall space for future generations. The immediate task is to see exactly what we have in the attic and to either clear out, archive or have archived by a specialist firm those historical records we need to retain. The Hall itself has been a hive of activity as Jason and John wheel round contractor after contractor, and works are gaining speed so that when Herbert opens, the Hall will be ready for the inevitable onslaught of hungry customers. Current projects include updating the lift and improving the fire alarm systems.



Lord Mayor's Cup rescheduled to 25 September 2021

You were previously requested to 'hold the date' for the weekend of 14-16 May 2021 for the annual Lord Mayor's Cup at Cowes. This has now been rescheduled to September 2021 when it will unfortunately clash with the postponed Master's Trip. There are consequently no plans to organize an Innholders' entry for this year.



Request for help

Are you a graphic designer? Could you spare some time to create a poster to publicise the Company's charitable activities? If so, the Assistant Clerk would be very grateful for your assistance, please contact her on rebecca.tomlin@innholders.co.uk



From the Clerk

I am pleased to report that the Clerk's office continues to carry on pretty much as usual. The systems put in over the past year, particularly our IT infrastructure and conference facilities continue to develop. Soon we will have a dedicated Zoom AV system in the Hall which will allow everyone to be present at Court and committees either virtually or in person, while we hope that we will see a gradual increase of activity in the Hall for more sociable purposes.

Financially the Company remains in good health with the rents coming in as forecast and the investments recovering from the low point around October last year. I have no doubt that sensible investment of the proceeds from Moorgate over the past year or so will keep us in good stead for years to come. In turn, that hopefully means that we will not only achieve our charitable targets but in due course expand them.

Rumours of my serious second mid-life crisis are true...

Sadly, some of the colourful City occasions will not take place this year – the United Guilds Service and the Livery Garden of Remembrance with the British Legion to name but two, but I have no doubt others will take their place as we adapt to the new ways of working. In anticipation of the Master buying a vineyard in Italy, I hope that the Middle Warden might consider forming an Innholders' Biking Chapter so we can all go off and celebrate a successful harvest in a few years' time. Rumours of my serious second mid-life crisis are true, and in preparation I have bought a Ducati (pictured). I want to call it a 'Ducaton', as Tony loved motor sport. I will ride my Ducaton in tribute to such a wonderful man whom we will all miss very much indeed.



From the Beadle: Celebrating 15 Years of Change at the Hall

The warm welcome offered by our Beadle, John Cash, will be familiar to all visitors to the Hall. As John has just passed his fifteen-year anniversary at the Innholders', he reflects on his time with the Company: 'I was due to start my second career at Innholders' Hall on the 1st April 2006, however, as the 1st was a Saturday, that was not possible. Instead, I stepped through the door of 30 College Street on Monday 3rd April, there must have been something in that?

Attending a Naval Logistics dinner in 2004, I had been informed by my boss, Commander Nigel Trump RN: 'you're seated next to the Clerk of the Worshipful Company of Innholders' and they have lots of money and you're good at getting money from organisations to support RN Training'. Little did he know what wheels he had set in motion! From that dinner came an invitation to bring trainees to the Hall to assist at several dinners, quickly followed by an invitation to attend the Apprentices Lunch. In 2005 came the opportunity to apply for the position of Beadle.

My interview technique was very rusty, having not applied for a job for 30 years and let's be honest, joining the Royal Navy in the mid 1970's required only a pulse, and a heartbeat was a bonus. I managed to waffle my way through an interview lunch with the Renter Jeremy Pope, PM Sir Malcolm Chaplin and PM Michael Wates. I think it was my impressive reply to Jeremy Pope asking if I knew much about wines that got me the job. My reply: 'a little, but I can assure you I got a Type 22 Frigate from the UK to Australia without running out of wine' left him speechless.

At the final interview, the last words of the then Master Tony Mellery-Pratt were: ‘you do realise that you will be working for a bunch of grumpy old men?’ I have since pointed out to PM Tony M-P that the Navy was full of grumpy old men, called Admirals, and I’d worked personally for eight and survived.

I can assure you I got a Type 22 Frigate from the UK to Australia without running out of wine.

The decision to part ways with the Navy was made much easier by the welcome that these ‘grumpy old men’ had always given me on my visits to the Hall, especially the late departed Past Masters John Bartlett and PM Roger Ames, and that has never changed over the last 15 years.

While it is very much the view that the Livery world is very slow to change, I would disagree with that as regards the Innholders’, who could almost be deemed to be radical and certainly are progressive. The Court is very different today from 15 years ago, in a generational change way. No other Livery to my knowledge has Short Term Assistants, allowing members of the Livery to have the opportunity over three years to see how the Court operates. While outsourcing the catering to an outside caterer is not new, no one else has a Michelin Starred chef pulling the strings in the kitchen, making Innholders’ Hall the place to dine for any Livery in the City.

So today, I am 15 Masters later, and one has stayed on for an extra year by popular demand! I have (mostly) nothing but memories of good times, a few bumps in the road, with none greater than the present situation. The warmth of the welcome I received firstly as a guest, then on arriving to work here at the Hall, is the hall mark of the Innholders’. That has never changed and I’m sure it never will as it is written into the DNA of the Company and the Hall. Professionally, it has been challenging at times but always fun. I have been blessed to work with some very special people, even if they occasionally jumped ship for the luxury ocean liner that is Drapers’.

So I’m very much looking forward, perhaps not to another 15 years, but certainly to getting back to what Innholders’ does best, the clinking of the champagne glasses accompanying the noise of members socialising and enjoying each other’s company. Until, that is, it is all brought to an abrupt stop, with three crashes of gavel on block:

‘Master, Wardens, Ladies and Gentlemen, dinner is served. Please make your way into the Great Hall.’ Always only to be totally ignored; well, some things will never change!



The Assistant Clerk: Home at Last

Some readers will be aware that the Assistant Clerk and her family have spent most of the pandemic in rented accommodation after a catastrophic fire at their home on the first Friday of the first lockdown. A year later, they have finally moved home again. Rebecca says: ‘So many of us have had a difficult past year that it seems ungracious to complain as no-one was hurt and we were fully insured and well looked after. Thank you to everyone at Innholders’ for their kind wishes and for the support of the Master, Wardens, Clerk and Beadle through this year.’

The image on the left shows the ‘roof with a view’ in the immediate aftermath of the fire, March 2020.

From the Master Innholders



Hoteliers - Battered But Not Beaten

In March the MIs hosted their first event featuring a special message from The Prince of Wales and an insightful discussion with The Rt Hon Gavin Williamson CBE and Kate Nicholls OBE (pictured). His Royal Highness The Prince of Wales shared his support, admiration and enthusiasm for the hospitality industry and all of those who work within it. The second event on *The Tourism Sector Recovery*, with the Rt Hon Oliver Dowden CBE MP was held on Thursday 22 April.



Master Innholders Developing Additional Skills (MIDAS)

Open to anyone seeking to develop their career and skillset within the ever-evolving hotel industry, the MIDAS hub provides free networking opportunities and educational content for young professionals. [Register](#) here for upcoming sessions.

News about our Charities



Helping deaf children make music

Deaf children will be able to access music through their hands and feet following a grant agreed by the Innholders' Charitable Foundation to purchase specialised vibrotactile equipment. This allows deaf children to create music on different instruments collectively with breathtaking results.

RSDD headteacher Helen Shepherd said: 'We are extremely grateful for the grant, which will allow us to purchase vibrotactile equipment for our pupils. It is extremely hard to explain music to someone who has never heard sound. However, with the equipment they are able to distinguish high, low and medium notes as each frequency vibrates in a different way.

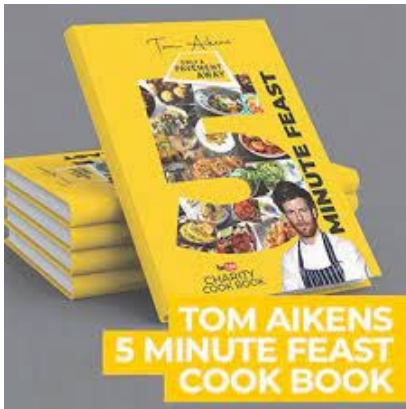
'When the pupils used the equipment before they were also able to 'feel' their own voices by using a microphone which was incredibly exciting for them. It's impossible to imagine having little idea of the sound that comes out of your own mouth – but suddenly feeling the noise is incredible for them.' Not only does the equipment allow children at the school to access music, it also allows them to access emotions, and staff say the equipment will also be used to aid wellbeing.

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The Royal School for the Deaf Derby was introduced to the Company by Liveryman Dougal Bulger, the Company's former Clerk.

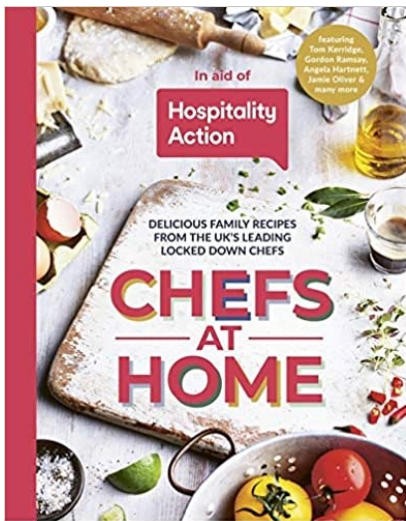
Looking for a change of recipe?

After a year of cooking at home many of us are seeking some fresh inspiration in the kitchen. Three charities supported by Innholders have produced fund-raising cookbooks in support of the hospitality industry and those in need in the East End.



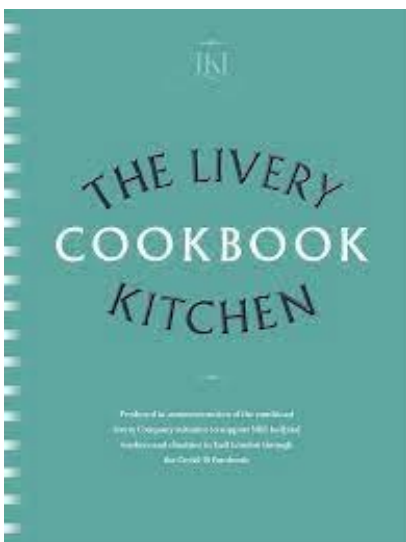
Written by Tom Aikens in support of Only A Pavement Away, the *5 Minute Feast Cook Book* will be launched this Autumn and will feature 50 recipes, along with a unique QR code which will take readers to the original video of the dish being made by both celebrated professional chefs and the general public.

The funds raised from the sale of the book will be used to help support 250 vulnerable people into work in the hospitality industry. The book costs £15, discounted to £12.50 for orders of 10+. Available for pre-order by following this [link](#).



54 leading chefs from around the country including Tom Kerridge, Jamie Oliver, Gordon Ramsay and many more, have contributed two recipes they created during lockdown to help support a beloved and struggling industry.

100% of royalties from the sale of *Chefs at Home* will go to Hospitality Action to help offer vital support to all who work within the hospitality industry in the UK. This hardback book costs £26, available from Amazon by following this [link](#)



The Head Chefs from each of the kitchens involved in the Livery Kitchens Initiative have created a selection of dishes, with guidance and food photography, brought together in *The Livery Kitchen Cookbook*. The recipes have been compiled and written by chef/cookery food writer, Peter Gladwin. All proceeds from the publication will go towards City Harvest Charities, supporting poverty in the East End.

Available from the Drapers' Company by following this [link](#).

'Dare I say that we can all take pride in the way this has become a genuine Pan-Livery effort. In the process, the City's Livery companies have sown themselves to be good neighbours – literally- to those in need in East London'.

From a note of thanks received from Tim Orchard, Master of the Drapers' Company for our donation to the Livery Kitchen Initiative.

News from the City and the Livery



The Livery and Philanthropy

The Pan-Livery Steering Group (PLSG) has issued its report *Philanthropic Giving by Livery Companies, Results from the 2020 Pan-Livery Survey*. This report aggregates data from all 110 livery companies, along with 8 guilds and companies without livery. Headlines from the report include:

- Aggregate giving of £72m is 12% higher than in 2018
- The livery movement is one of the top six grant makers in the UK
- Current Liverymen and Freemen donated or raised £6m.

The survey also indicated:

- a shift in support to a more diverse range of beneficiaries
- a growing impact of volunteer and professional effort
- plans to increase support to disadvantaged groups and those heavily affected by Covid.

You can read the full report by clicking [here](#).



Farmers' Question Time

Members of the Company are cordially invited to the Worshipful Company of Farmers second "Virtual Question Time" webinar debate on Thursday 13th May 2021 commencing at 18.30.

The Master Farmer, Richard Whitlock will be chairing the proceedings and the panelists include Helen Browning OBE DL, Chief Executive of the Soil Association; Henry Dimbleby MBE, Co-founder of Leon restaurants and lead non-executive director of the DEFRA board; George Dunn BA MSc FRAGS, Chief Executive of the Tenant Farmers Association; and Christine Tacon CBE, Chair of Red Tractor, First Groceries Code Adjudicator.

To register, please click [here](#) and a link will be sent to you nearer to the event. There is an option for attendees to make a nominal donation with all proceeds going to the Farmers Company Charitable Fund.



Sheep Drive and Livery Fair on Sunday 26th September 2021

Billed as 'a great family day out in support of two fantastic causes' the Woolmen are in the process of organising the 2021 Sheepdrive by Freemen of the City across London Bridge. All proceeds from the annual Sheep Drive & Livery Fair support the Woolmen's Company Charitable Trust and Lord Mayor's Appeal.

To take part, look for more information on the Woolmen's website [here](#).



The Square Mile: Future City

Economic and social trends are changing demands on urban centres. The Covid-19 pandemic has accelerated these trends. The City of London's Recovery Taskforce, with Oliver Wyman, has consulted more than 4,500 members of the public, and 250 senior leaders to develop the recommendations in their report *The Square Mile: Future City*. The City of London Corporation's five-year action plan outlines plans to create the world's most inclusive, innovative and sustainable business ecosystem: an attractive place to invest, work, live and visit. You can read the full report [here](#):

We hope that you have enjoyed this round up of news from the Innholders' Company. If you have any news that you want to share, please contact the Assistant Clerk at Rebecca.tomlin@innholders.co.uk. Do keep well and safe until we can meet at Innholders Hall again.

Charles Henty, Clerk

Rebecca Tomlin, Assistant Clerk