



The Distillate

The Morshipful Company of Distillers



IN THIS ISSUE

Meet your new Master
Our Military Affiliations
Charity Auction Raises Over £200,000

The annual review of
the Master's Year

December 2018

The Distillate

December 2018



The Worshipful Company of Distillers

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Officers

The Master
Mr Martin Riley
Upper Warden
Mr Kenny MacKay
Middle Warden
Mr Jonathan Driver
Renter Warden
Mr Chris Porter
Immediate Past Master
Mr Bryan Burrough
Father of the Court
Mr Charles Minoprio
Clerk
Mr Edward Macey-Dare
Assistant Clerk
Mrs Kim Lyons
The Beadle
Mr John Cash MBE

Chris Porter elected as new Renter Warden

I was a Director of Porter & Laker Ltd from 1987-1991, the shipping and forwarding specialists to the wine trade. Following the acquisition of the family firm by Ferry Freighting Ltd in 1991 and a subsequent merger in 2005, I became a Director of the newly formed merged company J F Hillebrand UK Ltd, who are global beverage logistics providers. I have been involved with The Benevolent, the Drinks Industry Charity for over 20 years, became a Trustee in 2010 and held the two-year post as its Chairman in 2013 & 2014; in January 2018, I was appointed CEO. I was previously President of the Wine Trade Sports Club and Chairman of the Wine & Spirit Trade Club. I have been a Liveryman since 2000. A lover of fine wines & spirits, real ales, and terrible jokes, I play regular golf at Tandridge Golf Club and I am a life-long supporter of Crystal Palace FC.

Editor

DIARY OF DATES

Please see our the website for further details www.distillers.org.uk or contact the Assistant Clerk, Mrs Kim Lyons, klyons@lbmw.com, telephone 020 7960 7173.

Further dates will be added and notified via email.

2018

Wednesday, 12th December 2018

Carol Service: St Lawrence Jewry, followed by supper: Members Dining Room, Guildhall.

2019

Wednesday, 13th February 2019

Court Meeting & Livery Lunch: Vintners' Hall.

Wednesday, 10th April 2019

Court meeting & Livery Dinner: Saddlers' Hall.

Wednesday, 1st May 2019

City Debate: Bank of America Merrill Lynch

Thursday, 20th June 2019

Court Lunch (Court members only): Pewterers' Hall

Tuesday, 30th July 2019

IWSC Spirits Tasting

Thursday, 12th September 2019

Scottish Dinner (TBC)

Friday, 11th October 2019

Mansion House Banquet

Thursday, 21st November 2019

Installation Court meeting & Livery Dinner: Vintners' Hall

Monday, 16th December 2019

Carol Service: St Lawrence Jewry followed by supper.

Details of Golf fixtures & Car Club events can be found on the website or by contacting the individuals below:

Golf Secretary:

Graham Franklin contact via the Clerk's office.

Car Club Secretary:

Nick Carr contact via the Clerk's office.

Inter Livery Shoot:

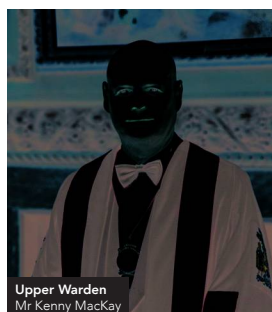
Alex Parker contact via the Clerk's office.

Cover image: Rt Hon the Lord Mayor Alderman Charles Bowman and the Master Bryan Burrough

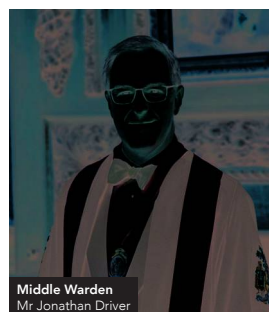
Our thanks go to all the contributors and the editorial team from Paragraph, Steward, Damian Riley-Smith, Sam Coyne, Tim A'Court and in the Livery, Jonathan Driver, Ed Macey-Dare and Kim Lyons for producing this year's edition. We hope you enjoy this bumper edition of 28 pages covering Livery life. We are continually striving to improve the magazine and would welcome your feedback. Please contact me by email at finchpi@btinternet.com if you have any comments on this edition or contributions for future Distillates or newsletters.

Paul Finch

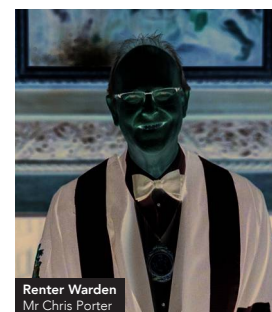
The Editor



Upper Warden
Mr Kenny MacKay



Middle Warden
Mr Jonathan Driver



Renter Warden
Mr Chris Porter



The Master's Year

The Livery is in good spirits

It has been an honour to represent the Company as Master over the last year. I have crisscrossed the country from Plymouth to Blair Atholl. What do I remember? Swinley golf, Newbury races, a Ferrari exhibition, gin tasting at Beefeater, whisky tasting with the London Scottish, a weekend at Ironbridge with many other Masters and Consorts, a tax debate in the City (yes, thought provoking!), RAF Honington and a visit to the RAF Regiment Museum, the RAF100 flypast by Buckingham Palace and a trip to Basel for a Swiss vine growers' Guild. There have been many outings to St. Paul's Cathedral, the Mansion House and the Old Bailey. My only regret is that the Court trip to Madeira was rather depleted due to the weather.

The Lord Mayor described our Livery as "a powerful cocktail of purpose, relevance and fun". I hope that is what a Livery Company should be. The success of the Gin Guild, City Debate and IWSC tasting show that we can use our skills to promote our industry to the wider world. We have also been delighted to have William Grant & Sons join us as a Corporate Associate this year. We want to be at the hub of our industry. It does help that it is a thriving and social industry.

Charity remains at the core of our Livery. It has been a pleasure to present awards for students at the WSET and IBD. The Master's donation this year was to Treloars College (for youngsters with physical

difficulties), which the then Lord Mayor, Sir William Purdie Treloar, set up over 100 years ago in 1907. We also make awards to our military affiliates, so I have been off to Plymouth, Yeovilton, Edinburgh and Horseferry Road. I do hope that more Liverymen can get involved with our military affiliates, as it is a fascinating chance to understand more about our armed forces.

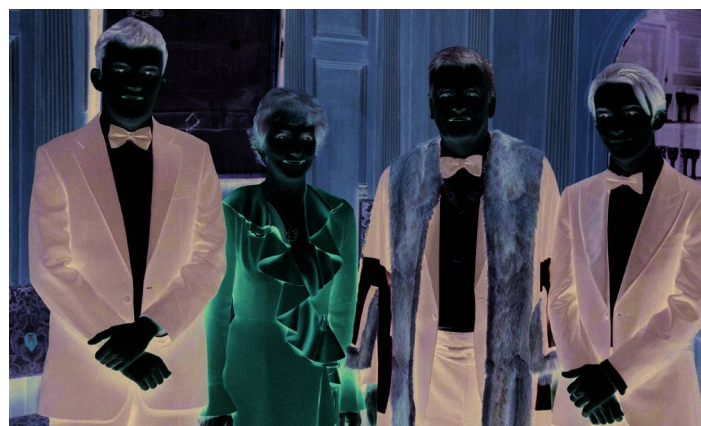
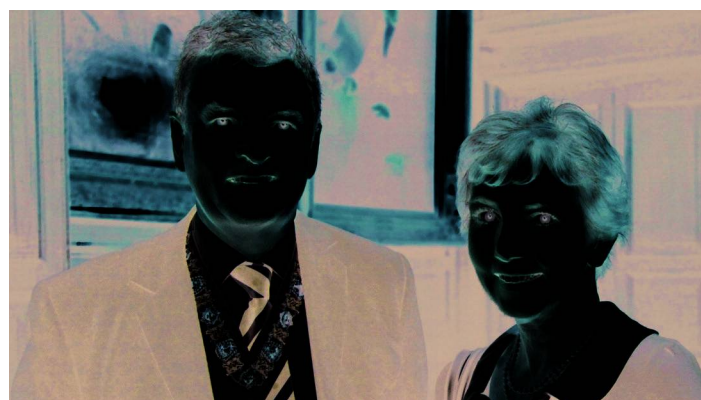
As I am not directly involved with the distilling industry, I hoped that I could use my City background to cement relationships between our Company and the City. I have been very lucky how fate has worked in my favour. Our charity whisky auction this year allowed us to contribute £50,000 to Onside Youth Zones, as part of the Lord Mayor's Appeal. Alderman and Distiller, Vincent Keaveny, became Aldermanic Sheriff in September, our Company's first Sheriff for over 40 years. At the end of my year, it was a real privilege to be asked to be in the Guard of Honour for the new Lord Mayor at the Lord Mayor's Show.

Ed, Kim, John, thank-you for keeping me on the straight and narrow. Also, thanks to my wife Philippa, for all her support, while keeping our garden alive and memorable in a drought year. As I disappear over the horizon as the Immediate "Past-It" Master, I think the Livery is in good spirits.

Bryan Burrough
Master 2017/2018



CLOCKWISE FROM TOP: The Masters Installation; The Master & Mistress at Newbury races; The Master & Mistress with Son's Leo & George; The Master & Mistress.





Emma spoils Court Visit to Madeira

Firstly, what a great shame that the whole team couldn't make the week, after all the planning and anticipation – and that's an understatement! However, after a much-delayed BA flight on the Saturday and a cab ride to the hotel, a small contingent of stalwarts met up with the Mortons who had been in situ for a week and had encountered the appalling weather that was Storm Emma in the UK! This was highly unseasonal and locals and veteran visitors alike agreed that the weather-front was exceptional.

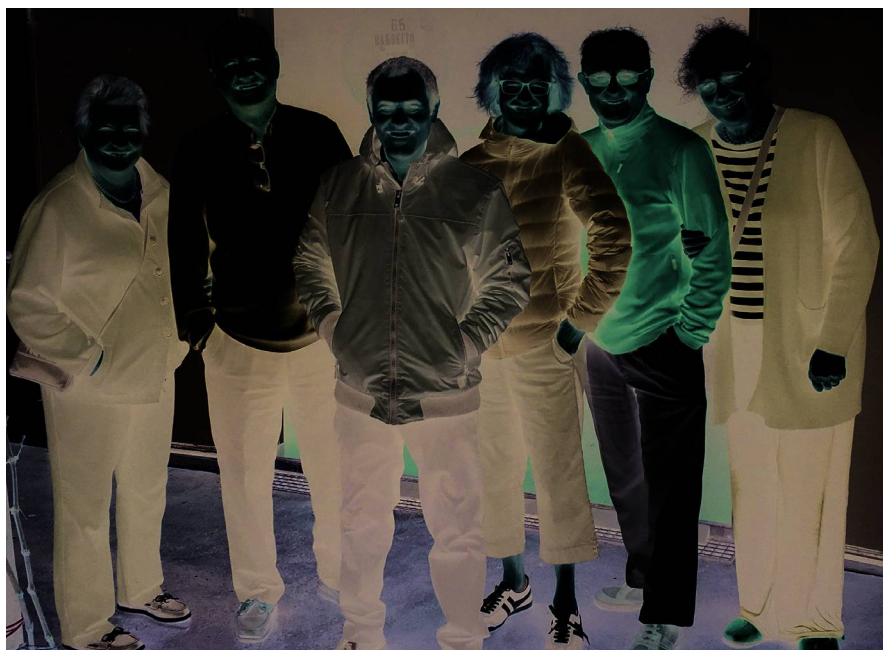
On Monday we met with Chris Blandy, Maria Jose and their team to resurrect what we could from the itinerary. Chris gave us a good introduction to Madeira wine, styles and vintages in the famous Lodge. The weather that day was perhaps the best of the week and we proceeded in our minibus to Furo in the north west of the island, where we enjoyed magnificent views and a good lunch! Tuesday dawned grey and misty and our planned catamaran would certainly not have sailed! Instead, we were escorted by a superb guide to Camara de Lobos and the wonderful Palheiro gardens set around the ancestral Blandy home. The mist kept visibility to 100 yards at best, although we were able to appreciate

the fabulous garden layout and plantings. We then proceeded to the embroidery museum and fish market. A good impromptu day. Wednesday was a wine day! The weather had not improved and was damp and misty, with strong winds. However, the visit to Henriques & Henriques under the stewardship of Humberto Jardim, was fantastic! To start off with, we were given a full explanation of Madeira wine, during which even the ladies were

transfixed! We were then treated to a fascinating tasting across a range of wines, styles and ages, followed by a lovely fish lunch. We then progressed to the Barbeito winery, which by that time was really set in the clouds (the weather being so bad, in fact, that the manager wasn't even expecting us when we arrived!). Being Distillers, however, we managed to work our charms and were rewarded with yet another tasting – totally different in styles

from all the tastings that had gone before – so it was well worth the effort! Thursday heralded the final official day of the visit, although the continuing rain limited the group's activity to: shopping; coffees; beers; and a final lunch at the Blandy bistro! All in all, a good visit (albeit impacted by the lack of numbers) and the "Seis Destiladores" did their best to keep our reputation safe!

Alan Cheesman
Past Master



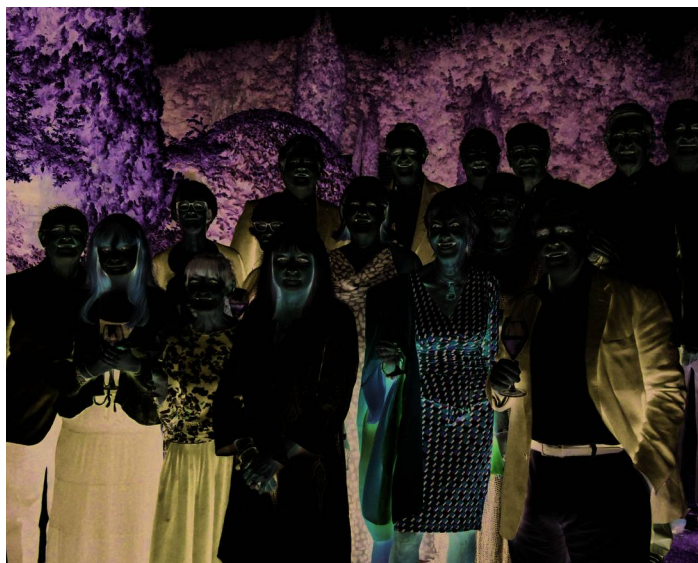
CLOCKWISE
FROM TOP LEFT:
Visitors to Madeira;
Blandy's Wine
Lodge; Chris &
Michael Blandy.
FACING PAGE
CLOCKWISE FROM
TOP: Visitors to
Dedham Vale.;
Rupert Mark's
beautiful Bugatti,
The Fox of
Ulting Wick.

Visit to Dedham Vale

A small group of Distillers were privileged to visit the Mistress Distiller's famous garden at Ulting Wick in Essex and the car collection of the Master's friend, Rupert Marks. Both happened to be close to Constable Country and, as one thing leads to another – and we needed somewhere to stay – where better to go than the 5-star resort of Milsoms, dining at Le Talbooth, the pride and joy of Liveryman Paul Milsom, son of Past Master Gerald Milsom. The team, led by Bridget Stanley, did us proud with the delicious dinner and reception set alongside the river as the late summer evening gradually turned to dusk. What an amazing collection of top quality hotels Paul has.

The Rupert Marks collection is a gem – a very personal group of prewar GP cars – especially the wonderful Type 59 and 45 Bugattis – capable of well over 160mph in their day. Some of the group fell in love with the touring cars, others dwelt over the Citroen SM – possibly the most beautiful car design ever – and the highly advanced Lancia Lambda of the early 1950s. The Rafale powerboats, which had attempted various speed records, were definitely the most dramatic – in a collection that covered so many areas.

But then it was time to travel further south to Ulting Wick, where Philippa Burrough entertained us and the Master proudly showed us the result of 23 years transforming a run-down farmyard and land into a magnificent 11-acre garden, composed of many themed rooms and areas. Skillfully working around the 16th century house, pan tiled barns, small dwelling and outbuildings, the Mistress has created a top-flight garden experience. We wandered round the white space, the pink room and the main other colour-themed areas, admiring the density



of planting and the intense strong colours that are her trademark. Beyond the central areas are a wild pasture, a creek and wet area, and an arboretum planted from scratch and now tall and mature. 10,000 tulips are planted and removed each year, together with many other delicate plants. No wonder this is a garden requiring full time attention, especially as it lies in one of the driest areas of the country – you can imagine what that means in the semi-drought conditions we

have experienced this year!

A glorious traditional tea in the magnificent and ancient barn with delicious home-made cakes brought the visit to a close, with a vote of thanks to our generous hosts for inviting us into this very special place, and a cheque for the National Gardens Scheme, which does so much to support the Macmillan nurses and similar needy organisations.

Richard Watling
Past Master



LIST OF APPOINTMENTS 2017/18

COURT ASSISTANTS

None

FREEMEN (by Redemption)

Mr Jonathan Gibson
Mr John Millar

HONORARY FREEMAN

Mr Phelan Hill MBE

FREEMAN (By Presentation)

Mr Jerry Avis

LIVERYMEN

Mr Charles Beamish
Mr Angus Gordon Lennox
Mr Stephen Gould
Mr Simon Hales
Mrs Amanda Ludlow
Mr Edward Ludlow
Mr Christopher Maybin
Mr Jamie Norman
Mr Sukhinder Singh
Mr Edward Thornton

FREEMAN & LIVERYMAN

Commodore Jock Alexander OBE
Mr Robert Anderson
Mr Edward Bates
Ms. Zara Churton (by Patrimony)
Mr Raymond Davidson
Mr Dhavall Gandhi
Mr Nathan Last
Mr Guy Lawrence
Mr Will Lowe
Mr Paul Matthew
Mr Russell Mellor
Mr Nigel Mills CBE
Mr Fraser Morrison
Mr Peter Prentice
Ms. Elizabeth Rudd
Mr Glenn Tutsell
Mr Stuart Urquhart
Mr Richard Urquhart
Mr Michael Vachon
Mr Thomas Warner

FREEMAN & LIVERYMAN

(by Presentation)

Commander Simon Collins
Mrs. Kim Lyons
Squadron Leader Jerry Riley

LIVERYMAN (By Presentation)

None

HONORARY LIVERYMAN

& FREEMAN

Lord McFall

CORPORATE FREEMAN

Mr John Broadbridge
(William Grant & Sons)
Ian Taylor (Bacardi Global Brands)
John Burke (Bacardi Global Brands)
Gian Paolo Leproni
(Bacardi Global Brands)

STEWARDS

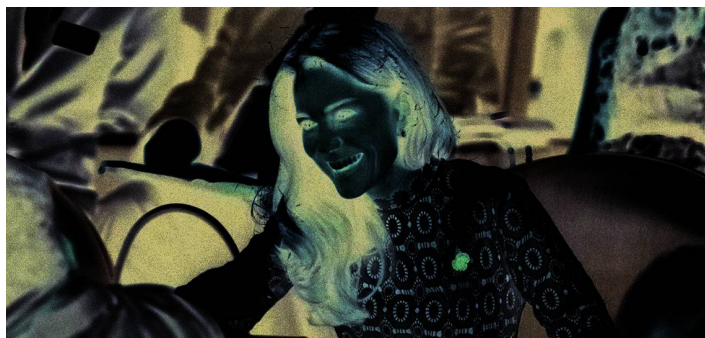
Captain James Parkin RN
Mr Nicholas Carr
Mr Jean Deillon
Mr Gavin Brown IV

HONORARY STEWARDS

Mr Geoffrey Bush
Mr Michael Campbell
Mr David Hunter
Mr Kenneth Robertson
Mr Robert Russell
Mr Michael Urquhart
Mr Michael Walpole

IN MEMORIUM

Mr Chris Parker (Honorary Assistant)
Mr Nigel Shattock (Liveryman)
Mr James Macdonald-Buchanan
(Past Master)



Charity Committee Report

The Distillers' Charity has delivered even greater impact during the last year, because of your continuing generous support and engagement with our charitable causes. Last year our annual fundraising increased – surpassing £53,000 for the first time – while our charitable endowment climbed to over £1,000,000, assisted by the success of Distillers' Charity Auction. This is good news for the 13 charities that we supported. Action on Addiction, whose patron is the Duchess of Cambridge, focuses on residential and day treatment for addiction and was the latest addition to our portfolio of grantees. We were also very grateful for your feedback on our philanthropic work in the Livery Members' Survey. Our challenge is to deliver even more impact to fulfill our collective promise that "Charity giving is at the heart of Livery life". I hope that you managed to read the third edition of *Spirited*, our charity's newsletter, and read about the breadth of work

which we supported during the last year. The grants made covered our three focus areas, namely: education & vocational training; alcohol education; and the City, Industry and Master's charities. Looking forward, we wish to re-explore the roots of our Livery's charitable mission. We would like to answer a basic question, "How can the Distillers excel in terms of supporting education?" Past Master Richard Watling will lead a group to explore this subject and, with your input, we will ensure that education is at the very centre of our work. The Charity Committee thanks all donors, volunteers and supporters in helping us to change people's lives. Please do not hesitate to contact me or the other members of the Charity Committee if you have any ideas on fundraising, growing our impact in other ways, or if you would be prepared to help in any way, shape or form.

Grant Gordon
Charity Committee Chairman



The Benevolent launch "Not Alone" Charity

In January 2018 The Benevolent's Chairman, Tom Yusef, launched a new mental health campaign for the charity #NotAlone, together with a survey addressed to the UK drinks industry aimed at outlining the current mental health difficulties experienced by

members of the trade. Ewan Murray from The Wine Society was awarded with the Vintners' Benevolent Award for his outstanding support to the charity.

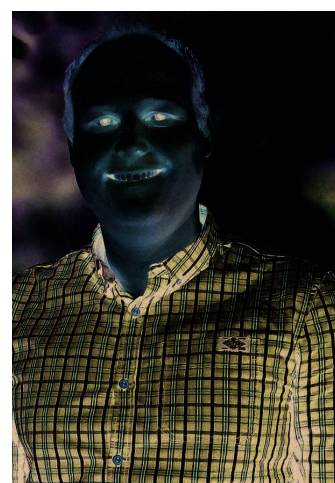
Alessandra Brugola
Benevolent Marketing & Communications Manager



Record number of candidates completing WSET qualifications in 2018

The number of candidates who sat for a Wine & Spirit Education Trust qualification during the 2017/18 academic year increased by 11 per cent to 94,822 with most of the WSET's major markets showing double-digit growth. UK, USA and mainland China continue to be the 'big three' markets for WSET programmes, but exponential growth in the secondary markets of Canada, Australia, France, Brazil, Japan, Spain and Italy were also drivers of WSET's business in 2017/18, and the number of Approved Programme Providers offering WSET courses around the world rose to over 800. The growth in the number of students taking

the WSET's Spirits qualifications rose by a staggering 48 per cent as the thirst for knowledge in global spirits markets continued apace. The original WSET Level 2 Award in Spirits was a qualification launched in 2003 thanks to the financial support of The Worshipful Company of Distillers, and 2018 sees the pilot of a new programme, the WSET Level 3 Award in Spirits. The support of the Company continues, and the Master presented the Distillers' Prizes at the WSET Awards Ceremony at the Guildhall in January. The academic year numbers round off what has been another extraordinary year for the WSET. The establishment of a



larger permanent Asia-Pacific office in Hong Kong, and the recruitment of a USA-based Business Development team followed closely on from the purchase of a larger building (Baden Place) just five minutes' walk from

the WSET's original building in Bermondsey Street. These initiatives will assure the future of the WSET for many years to come.

Ian Harris
CEO, WSET

Distillers' Charity Auction

The 2018 Distillers' Charity Auction raises £200,000 and takes the Endowment Fund to over £1Million

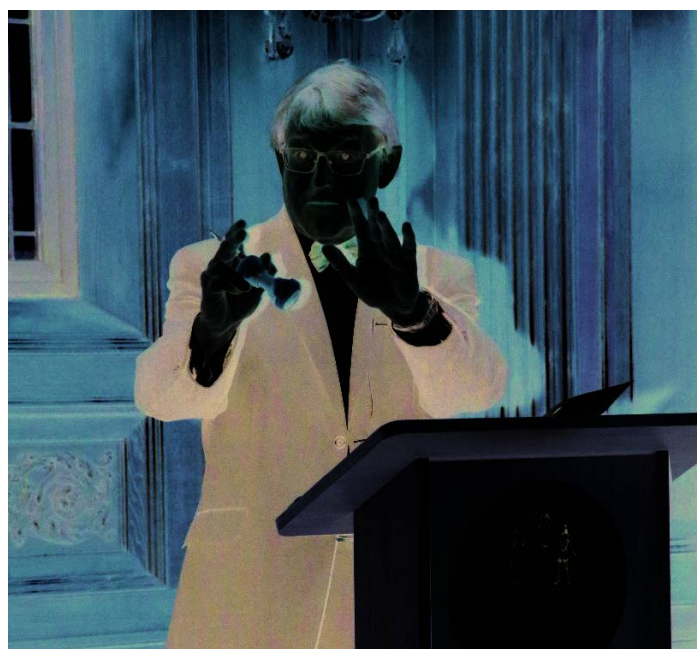
2018 was an extraordinary year for The Distiller's Charity, with the funds raised from our second Distillers' Charity Auction in April taking our Endowment fund over the £1,000,000 mark for the very first time. The Master & Wardens and Charity Committees would like to thank the Auction Committee and Operations Team (listed below) and all those who supported them, for all their hard work, which started well over a year before the auction. Without all their hard work we would not have delivered such a great achievement and milestone in the history of our charitable activity. Special thanks are also due to the Liverymen and Companies who donated auction lots, and also to the Scottish Committee (and, in

particular, Michael Urquhart) for their persuasive skills in eliciting many of the donations! We are also particularly grateful to the Sponsors: Glencairn Crystal, Hawthorn's Gin, J&B Rare and Signet; and also to the outstanding teams at Paragraph Publishing and Master of Malt for all their help and support with the Auction Catalogue and lot logistics, respectively.

Auction Committee: Jonathan Driver, Grant Gordon, James Higgins, Kenny MacKay, Martin Riley, Damian Riley-Smith, Richard Watling

Operations Team: Audrey Akuffo, Karen Bennett, Helen Chesshire, Aaron Jeewood, Lucy Marcuson, Julia Thorold

James Higgins
Liveryman

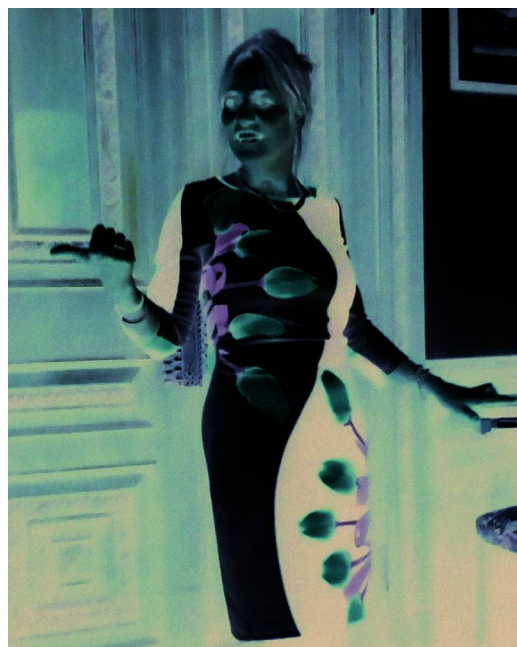


ICBD Report

In October the annual International Centre for Brewing and Distilling Distillers Lecture for students at Heriot-Watt University was hosted again by 603 (City of Edinburgh) Squadron RAuxAF at their headquarters in Learmonth Terrace Edinburgh, this year's lecture topic being about genever gin. We were hugely fortunate that Myrian Hendrickx of Rutte Distillers (who some Distillers already know) was able to make the trip and deliver an excellent lecture. Rutte Distillers have been making genever in Dordrecht since 1872. Covering both the history of gin and spirits production in the Netherlands, and the contemporary market and production techniques, Myrian delivered a lecture which was both extremely entertaining

and technically informative, and was enjoyed hugely by the students. The lecture was accompanied by a very interesting tasting from the Rutte Distillers' range. We were grateful to Immediate Past Master Richard Watling for helping to organise Myrian's visit and thanks are also due to Allen Gibbons, CEO of the IWSC, for again generously providing samples of medal winners in this year's IWSC competition for the students to taste, and also for making the trip to Scotland. The event is now in its third year and was really appreciated by Professor Maskell, her staff and students, for allowing them to taste some of the "Best in Class" spirits in their chosen industry.

Kenny MacKay
Scottish Committee



FACING PAGE
CLOCKWISE FROM
TOP: Action on
Addiction Patron
HRH Duchess of
Cambridge; Chris
Porter, Nick Arkell &
Tom Yusef; Richard
Harding, New
Principal at WSET;
Fiona MacDonald.
THIS PAGE
CLOCKWISE
FROM TOP:
charity auction;
David Elsworth;
Myrian Hendrickx
Master Distiller
Rutte Distillery;
Alderman & Sheriff
Tim Hailes &
the Master.



Institute of Brewing & Distilling

2018 has seen the delivery of a record number of c.4,000 examinations sat from the basic fundamental level to those taken by candidates at the giddy heights of Master Brewer (and we're expecting our first Master Distillers to come through in 2019). This takes us to over 25,000 examinations since 2010 in over 60 countries. Our global membership continues to rise and members have enjoyed over 100 events in the past 12 months, among these being the Worldwide Distilled Spirits Convention in Glasgow, the biennial Asia Pacific convention in Wellington, New Zealand and the third masterclass on innovation in Pilsen, Czech Republic. Delegates enjoyed excellent technical content from industry experts alongside the social interaction that the IBD is well known for. In March, our current President, Dr. Tim Cooper, launched the new IBD brand which has been the culmination of 18 months' work on better understanding our members' needs in a market where technical excellence and attention to quality will continue to form the bedrock of sustainable business, as consumers become ever more educated and discerning in what they consume.

In July we were excited to see the launch of our first fully online, self-directed certificate course for

Brewing and look forward to the launch of the Distilling course in April 2019. Our learning management platform gives us a unique insight, in real time, into who is learning, which country they are in, the pace they are studying at and where they are struggling or performing with ease. These insights enable us to make rapid content improvements, to be more responsive to changes in the industry and to support the careers of our learners. As we invest in new learning materials we are also seeing more approaches from larger companies wishing to link directly to us from their own learning platforms. In a world of relentless technological change this approach is being well received, as our qualification delivery can be customised to the company's own processes or brands. More recently, at the Presidential dinner, we had a change of guard and were delighted to welcome Dr. Tim Cooper as our incoming President; Tim is the MD of Coopers Brewery in Adelaide and, as a former medical practitioner, also has a unique perspective into health and alcohol consumption. We very much look forward to further rapid development, providing excellent membership value and to enhancing the careers of those that support the industry.

Jerry Avis
Liveryman

Industry Committee Report

The Committee was so sad to hear about the untimely passing of Honorary Assistant Christopher Parker who was a member, and formerly Chairman, of the Industry Committee until he retired at the end of 2017. His contribution and wise counsel will be much missed on the Committee.

The Industry Committee continues its function as the main driver of keeping The Worshipful Company of Distillers at the "hub of the Spirits Industry". The primary role is recruitment, both of Corporate Associates and Individual Members – the latter, alongside the Scottish Committee. Although the Committee monitors the candidates progressing through the joining process, it is up to livery members as a whole to encourage the candidates they have sponsored to complete the process of becoming full Liverymen. The

Committee, therefore, invites the entire livery membership to seek out suitable candidates who have yet to be approached and communicate their suggestions directly to the Committee or else through the Clerk's Office. Any prospective candidate will have to have attended a Livery lunch or dinner before being able to submit their application papers. The Committee also organises two events each year: the City Debate, and the IWSC Gold Medal Winners' Tasting at Vintners' Hall. In addition, and in response to the recent Livery Members' Survey, the Industry Committee has tasked itself with the organisation of an informal tasting event, of a format yet to be finalised in 2019. We are also pleased to announce that Nick Carr has joined the Committee.

Lorne Mackillop
Industry Committee Chairman



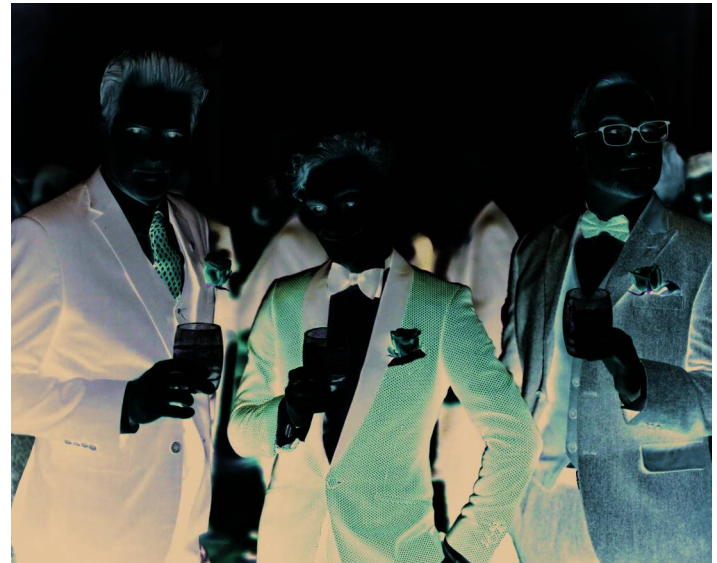
THIS PAGE FROM
TOP: Georgina
Young Master
brewer at Fullers
accepts the Master
Brewer award from
Dr. Tim Cooper;
Nick Carr; Lorne
McKillop
FACING PAGE
FROM TOP:
Hendricks
Ambassadors;
Joyce & Raisa de
Hass of Double
Dutch mixers;
The Debaters



Gin Guild's international growth boosts membership to over 300

Estonia and Singapore became the latest countries to be represented within The Gin Guild, as 22 new members were welcomed at the gin industry body's Autumn Installation. The new members taking their oath at the Mansion House saw the Guild's membership rise to more than 300, currently represented in over 20

different countries. Representatives of the founding international brands and UK distilleries were joined by new members, including: Sven Ivanov from Estonia's Moe Distillery; Jason Williams from the Atlas gin bar in Singapore, which holds more than 1,200 bottles of distilled gin; and Keshav Prakash, who founded The Vault as a platform



for small producers to connect with connoisseurs and trade in India.

The Guild's Grand Rectifier Ed Pilkington, Marketing and Innovation Director for Diageo North America, commented, "Gin is continuing to enjoy a strong renaissance in the UK and in its established international markets, and drinkers in new markets are discovering its appeal." Dr. Anne Brock, Bombay Sapphire's Master Distiller, was installed as parent

company Bacardi's Founder Warden. Founder Company Nominated Rectifiers were also installed representing Diageo and Hendrick's William Grant & Sons. The Guild's next installation will take place on 8th May 2019 at the Guildhall in the City of London, followed by the Guild's annual Ginposium seminar on 7th June 2019.

Nicholas Cook
Director General, The Gin Guild

2018 Distillers' City Debate

The seventh annual Distillers' City Debate was held at Bank of America Merrill Lynch in May. Introduced by Bryan Burrough, Master of The Worshipful Company of Distillers, and chaired by Trevor Stirling, Liveryman and Managing Director, European Beverages at Bernstein, the debate opened with a vote firmly in favour of the motion, "This House believes that family companies think about the long term, publicly-owned companies focus on the now". Lizzy Rudd, chairman of Berry Bros & Rudd, emphasised four key areas – leadership, strategy, culture and relationships – where long-term thinking (decades and generations, not just five years ahead) is key for her 300-year-old family business. Victor Jerez, Global Business Development Director, William Grant & Sons, was also an advocate of family ownership, where values rooted in the basic human need to protect and provide for future generations drive behaviours and frame day-to-day decisions. Opposing the motion, Colin Gordon, former IDV Strategy & Business Development Director, spoke about the advantages that he believes equip

publicly-owned companies for the long term: breadth of portfolio making them less susceptible to changing trends; greater geographical spread so less vulnerable to single market changes; and better access to capital markets. The importance of access to capital markets to enable companies to focus less on survival and more on long term success

was a message reinforced by Tristan van Strien, Equities Analyst – Beverages, at Redburn Partners. Having started with a majority of more than three votes to one, the winning margin for the motion narrowed, but was carried with exactly two-thirds of the final vote. The consensus, however, from the stage, floor and conversations at the Distillers' Bar afterwards was that the ideal model

is a combination of a company culture of investment and innovation, regardless of ownership and access to capital markets that provide financial freedom with a ruthless efficiency that demands long-term thinking.

Ian Harris
Liveryman





IWSC

“Diversity and the Joy of Getting Old at Vintners’ Hall”

Late July always hosts an event which is not only a favourite of the Distillers’ calendar but also of the wider Livery movement, namely the spirits tasting at Vintners’ Hall held in partnership with the International Wine and Spirit Competition. And so it was that, on 24th July, over 250 people gathered from across the Livery movement, to taste 200 of the best spirits in the world from this year’s IWSC. The evening began with two master classes, one gin the other whisky, hosted by Olivier Ward and Becky Paskin respectively. Olivier, the IWSC’s Spirits Communicator of the Year for 2017, ran a masterclass on the diversity available in the contemporary gin market, whilst Becky, editor of *scotchwhisky.com*, explored “the Joy of Getting Old” through the medium of Scotch whisky over 30 years old. The full tasting was opened by a few words of welcome from the Master and then a brief overview of the products available to taste from Allen Gibbons, CEO of the IWSC’s parent company, The Conversion Group. These products included over 70 whiskies from around the world, as well as 24 gins and 10 of the world’s most consumed spirit, baiju, for the more adventurous. Given the recent establishment of the British Squadron of La Compagnie des Mousquetaires d’Armagnac, it was also good to see 10 Armagnacs, which had been especially successful in the competition this year. This was the eleventh spirits tasting the Distillers’ Company has held and it has established itself as a truly wonderful expression of our vibrant and innovative industry.

Allen Gibbons
Liveryman



THIS PAGE FROM
TOP: IWSC &
Masters; IWSC
Mixology; IWSC
Fenella Shields &
Amye Dolby
FACING PAGE
FROM TOP: Trevor
Stirling; Ewen
Mackintosh & the
Master; Garvin
Brown 1V & Charlie
Beamish.

The Drinks Industry

A view from the City

If you ask someone working in the world of drinks, “Which is the biggest spirits company in the world”, the most typical reply will be Diageo. And in terms of net sales, Diageo is still head and shoulders above the rest. We estimate that in the latest 12 month reporting period, Diageo sold £10.2bn worth of spirits (incl RTDs), compared to approx. £7.0bn for its nearest rival Pernod Ricard.

However, we City types tend to be more concerned by a company’s valuation than its sales. Here the answer is very different. The most valuable spirits company in terms of stock market value is a Chinese company called Kweichow Moutai,

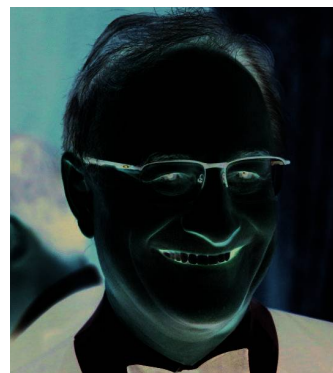
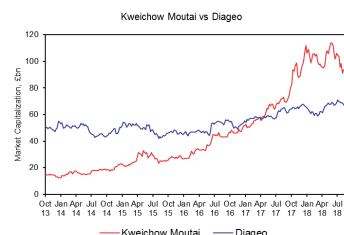
which makes the leading ultra-premium brand of baijiu – the eponymous Moutai currently selling at around £200 for a 50cl bottle. As the author was typing this article, Kweichow Moutai was worth a whopping £92bn, roughly 50 per cent bigger than Diageo, which tipped the scales at £62bn. Indeed, Kweichow Moutai overtook Diageo in terms of valuation as far back as the middle of 2017.

Just to show you how much the global landscape has changed: five years ago, Kweichow Moutai was worth less than a third of Diageo. It’s incredible to think that a company which sells largely one brand, in one category, in one country, can be worth more in the

eyes of the market than Diageo with its broad portfolio of global brands in multiple countries.

Today, these two global leviathans have very little direct overlap, apart from Diageo’s Chinese baijiu subsidiary Shui Jing Fang. In the view of most in the industry, baijiu is very much an acquired taste, and unlikely ever to sell much outside of China and the Chinese diaspora. Furthermore, so far, Kweichow Moutai has re-invested nearly all its profits within China. But imagine one day it decides to expand beyond the boundaries of the Middle Kingdom. Now there’s a scary thought!

Trevor Stirling
Liveryman



February Lunch

This year’s February Livery luncheon was held at the beautiful Apothecaries’ Hall. It followed a morning Court meeting which concluded with the Master appointing Garvin Brown IV, Nick Carr and Jean Deillon as Stewards, and Bob Russell, Paul Finch and Geoffrey Bush as Honorary Stewards. The Master then presented the Livery to Charlie Beamish, Simon Hales, Angus Gordon-Lennox, Stephen Gould, Amanda Ludlow, Chris Maybin and Sukhinder Singh. William Grant & Sons was also welcomed as a Corporate Freeman of the Company, represented by John Broadbridge.

In proposing a toast to the guests, Liveryman Trevor Stirling introduced: three visiting Masters, Alderman Peter Estlin (International Bankers’ Company), Mr. John Poulton (Glass Sellers’ Company) and Mr. David Philip (Scriveners’ Company); and the Master’s personal guests, Mr.

Charlie McAndrew (Past Master of the Grocers), Dr. Steve Gibson (Past Master of the Cooks) and Mr. Sammy Dow. He also welcomed the guest speaker, Mr. Nicholas Charrington DL, a Past Master of the Broderers and former High Sheriff of Essex, who is often seen driving around in his own red double decker London bus. Mr. Charrington’s response on behalf of the guests, and the closing speech made by the Master, were both extremely informative and entertaining, and touched on the theme of family and industry heritage.

The Master first owned up to the fact that one of his great grandparents was Jessie Boot, an apothecary, but his father’s family were gin distillers, hence the Master’s deep appreciation of the relative efficacy and benefits of products from both sides of the divide. He then outlined the intertwined history of the Distillers’, Apothecaries’ and Grocers’ Companies. The Company



of Grocers was first established in 1345, the second in order of precedence amongst all the 110 Livery Companies of the City of London. The Apothecaries were originally part of the Grocers, but in 1617 they negotiated an amicable demerger and became independently incorporated as a City Livery in recognition of their special skills in compounding and dispensing medicines. In 1638, The Distillers & Vinegar Makers also managed to separate from the Apothecaries and were incorporated as The Worshipful Company of Distillers. Following the Civil War (between King and Parliament, not Apothecaries and Distillers!) a subsequent Charter was granted by Charles II confirming all the Company’s rights.

The Master concluded the lunch by presenting the Livery golf prizes and announcing the Distillers’ Scholarships: the WSET Professional Certificate in Spirits to Ms. Fiona MacDonald; the WSET Diploma to Ms. Marina Kamburova; the IBD’s Diploma to Mr. D Withers; the IBD’s Module 2 to Dr. J Turkington; and the IBD’s Fundamentals of Distilling to Mr. B Forbes.

Following generous quantities of Osborne 1995 Port, the guests retired for a restorative Stirrup Cup with the Master, where they were joined by the consorts of Liverymen who had dined with the Mistress at a separate lunch at Tallow Chandlers’ Hall.

Geoffrey Bush
Liveryman





Consorts burning the Candle at one end

The recently installed Mistress, Philippa Burrough, welcomed a group of consorts of Distillers' Liverymen to the splendid surroundings of Tallow Chandlers' Hall for a delightful lunch to bring some light to the gloomy days of February. Leaving the winter rain on the cobbles of the City, they passed by the olive tree in the charming courtyard and gathered in the impressive Banqueting Hall for a glass of fizz before lunch in the parlour. The Hall is one of the very few that was not damaged in the Blitz and the beautiful oak paneling and much of the fabric dates back to the 1670s when it was rebuilt after the Fire of London. The Archivist, Sophie Bell, explained the origins of the Company in 1462 against the backdrop of the Stuart courtroom of which they are understandably

very proud. The Distillers' Court has met there many times. Over the centuries, the Tallow Chandlers became prominent for their candles, used even in street lighting and then, as electricity took over their role, they moved on to become the main provider of soap, which a kind Lord Palmerston decided to remove the tax from to encourage cleanliness among Londoners. As the delicious lunch was served, the wine flowed and the conversation gathered pace as everyone caught up with the news and made new friends. Quite soon, it was time to jump into the waiting taxis to join the Livery, who by now were enjoying a Stirrup Cup at the Apothecaries, and the event finished in noisy harmony as we compared notes and headed for home.

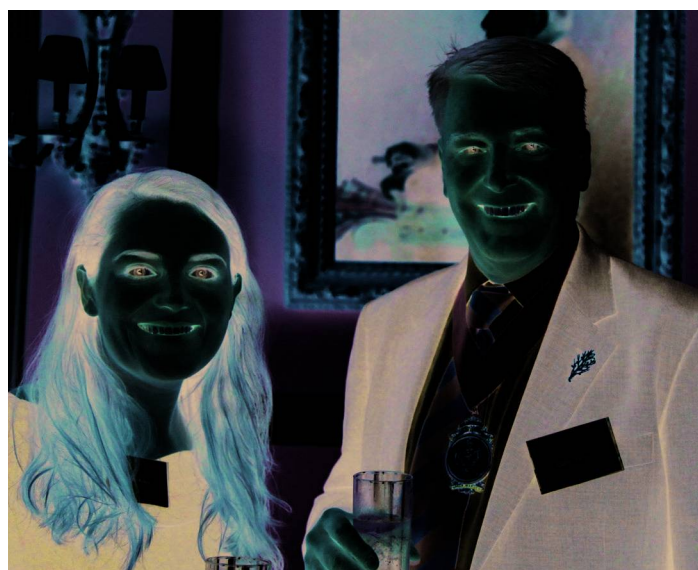
Sarah Watling

New Liverymen's evening

A very enjoyable evening, at which the format of round tables and no fixed seating plans allowed for a relaxed atmosphere. The Carlton Club looked after us very well, and drinks before and after dinner enabled conversations "at the bar" with friends old and new. The evening was excellent value and the central location of St James's allowed easy departure for early and much later trains. Commander Simon Collins gave an excellent talk and summary of our military affiliations, highlighting the enjoyment that is gained from both sides and urging us to visit and keep up these connections. He covered 603 (City of Edinburgh) Squadron RAuxAF, HMS Montrose, 825 Naval Air Squadron and The London Scottish Regiment. The Master urged anyone who would like to help create more liaisons with London Scottish and who was "probably" based in the southeast or London area, to get in contact with him or, alternatively,

the Assistant Clerk Kim Lyons. Gavin Evans of Onside Youth Zones, which will be the recipient of £50,000 from our charity auction, gave an inspiring talk on the considerable amount they have already achieved and the inspiring targets they have for young people aged 8-19 from the most disadvantaged communities. In summary: 38,000 young lives are enhanced every year by over 500,000 visits per year; and more than £100 million has been raised so far for the benefit of young people. Onside Youth Zones are a 4-way partnership between Community, Private Sector, Local Authority and young people. They deliver world-class facilities that improve young disadvantaged lives. If this leaves you, as a Liveryman, wanting to understand more about this charity, I would encourage you to look on their website. www.onsideyouthzones.org.

Alex Parker
Liveryman



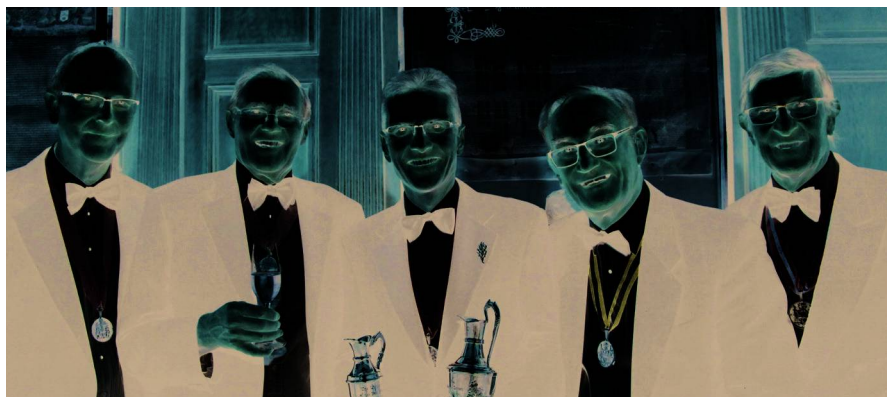
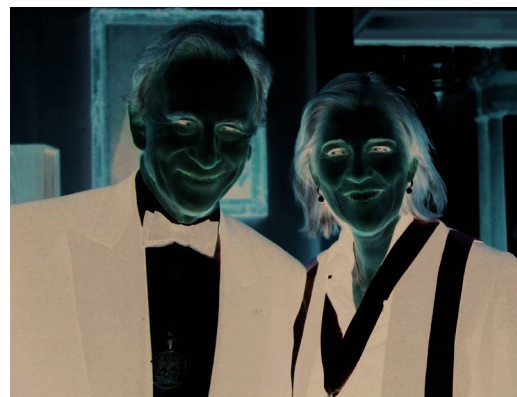
Schiedam Jenever Guild visit London

Four members of the Jenever Guild of the Golden Glass from Schiedam in the Netherlands were invited as guests of The Worshipful Company of Distillers to London for the April dinner at Vintners' Hall. Following the visit of a group from the Livery to Schiedam last year and the inauguration of IPM Richard Watling and PM David Raines as Knights of the Guild, an invitation was extended to four members of the Guild to attend the April dinner. The following day a guided visit to the Guildhall was arranged. Liveryman

Jonathan Clark gave our guests the opportunity to make their own gin according to their individually selected recipe at the City of London Distillery. The magnificent weather on the day played its part and our guests enjoyed a panoramic view of London from the top of One New Change next to St Paul's Cathedral, before enjoying a convivial lunch. It is planned to stay in touch with the Guild and have regular exchanges between the two companies.

Martin Riley
Master 2018/2019





April Dinner

The setting of this year's April dinner was the magnificent Vintners' Hall. As London roasted outside to a blistering 27C, making this the hottest April 19th on record, 140 members of the Livery and their guests gathered to enjoy some of the best hospitality the Vintners' Hall team has to offer. A spring-inspired menu, featuring lamb and a pudding of rhubarb and elderflower, were accompanied by some excellent French wines. The dinner was preceded by a Court meeting, which included the presentation of the Livery to Robert Anderson, Jamie Norman, Stuart Urquhart, William Lowe, Paul Matthew, Elizabeth Rudd and Raymond Davidson. In proposing a toast to our guests, Liveryman Justin Hicklin introduced no fewer than five visiting Masters

to the Company, namely: Mr. Roy Campbell, Master Cooper; Mr Ralph Edmondson, Tobacco Pipe Makers & Tobacco Blenders; Mr. Richard Slade QC, Master Ironmonger; Mr. Paul Wells, Master Brewer; and Mr. Tim Solway, Master Upholder. Following last June's three-day Livery trip to Schiedam, the assembled company were also delighted to be able to welcome four members of the Jenever Guild, as well as a number of other distinguished guests. Justin Hicklin introduced the Master's principal guest and longstanding friend, Mr. Kenneth Greig. Mr. Greig responded with much aplomb, noting that he'd found himself speaking in a similar position some years earlier as Best Man to the Master at his wedding. However, those in the Company hoping for a litany of tales

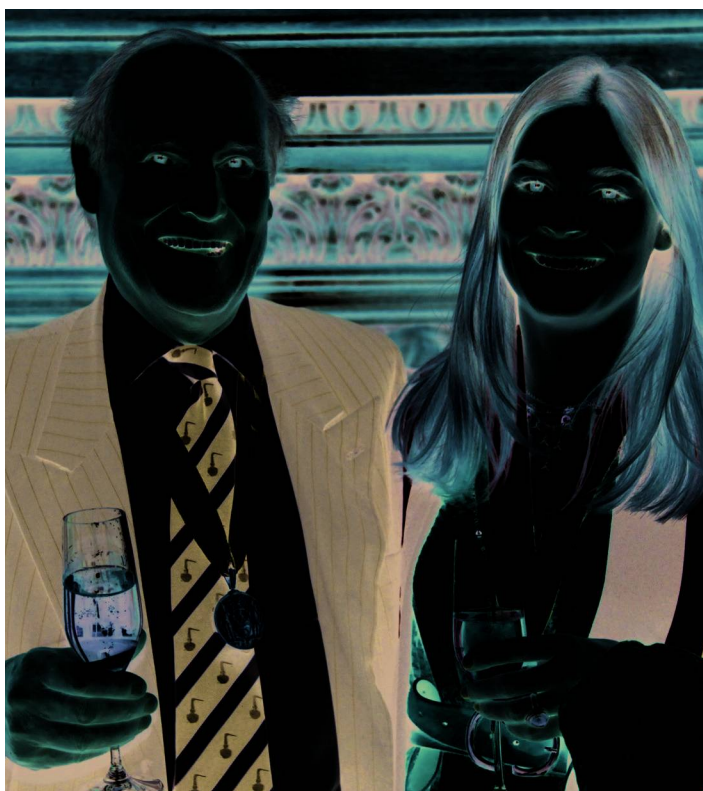


FACING PAGE
FROM TOP:
Consorts Lunch;
Charlotte & Martin
Riley; Jenever
Gin visit
THIS PAGE FROM
TOP LEFT: The
Golfers; April
dinner Ronnie
Cox & Lizzie Rudd;
Sir George Bull &
Tony Hales; Nigel
Churton &
Zara Churton.

of the Master's past misdemeanours were to be disappointed. As with all good friends, any transgressions (if indeed there were any!) were kept firmly under wraps. The Master responded, doubtless relieved that no further information would be forthcoming, and went on to

highlight the phenomenal success of this year's charity whisky auction. The Master concluded by thanking all those who had made the evening such a success, before inviting the assembled company to a Stirrup Cup.

Simon Hales
Liveryman

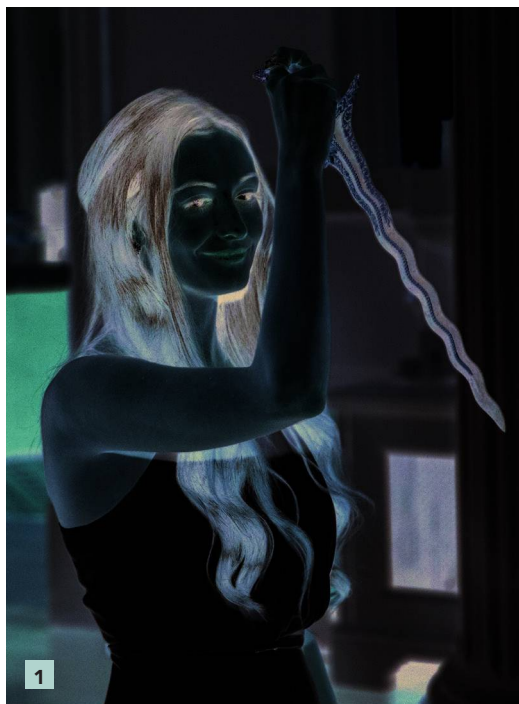
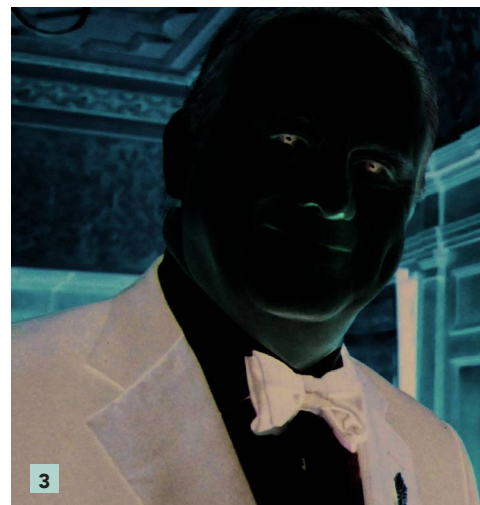
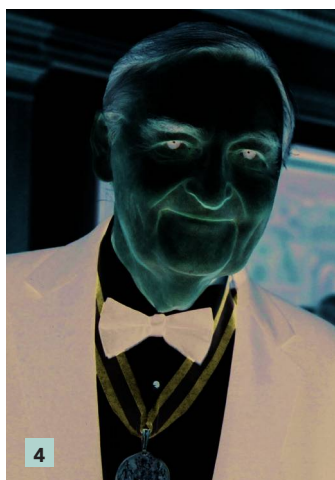
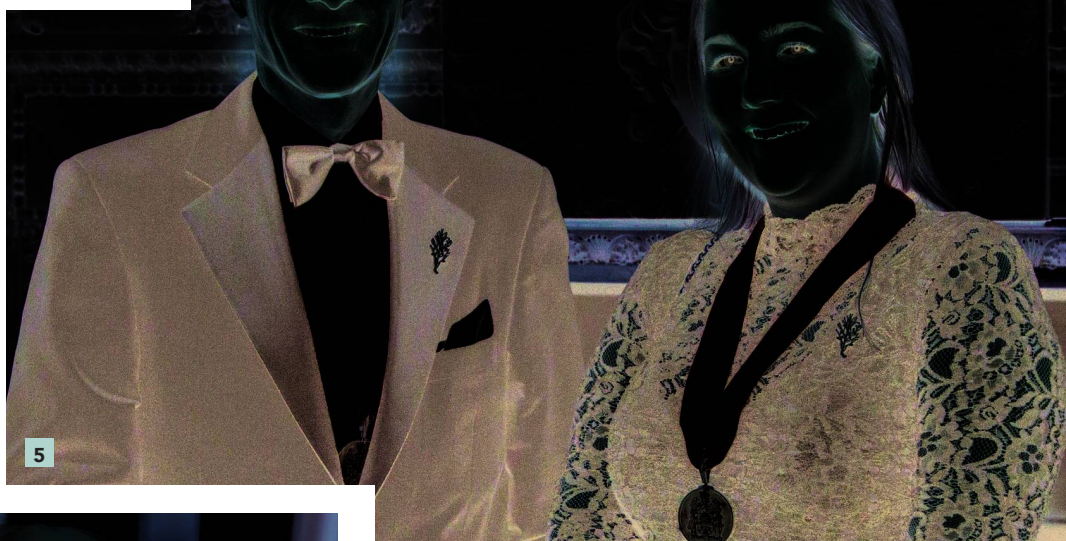
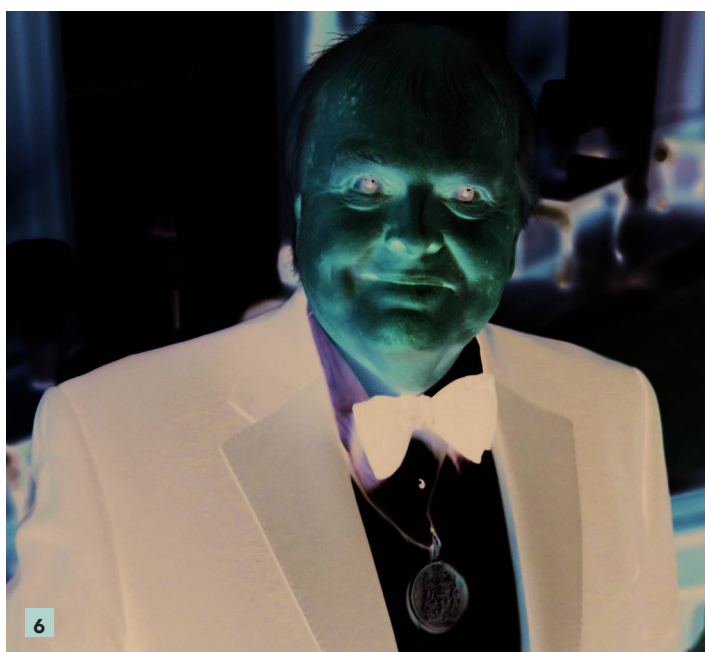


June Court Lunch

It is often asked as to how the annual June Court Lunch differs from other set piece dinners or lunches. The clue is on the box, so to speak. It is the one occasion during any year when members of the Court sit down by themselves, although for the past few years the invitation has been extended to Stewards and Honorary Stewards, and this year saw 45 lunching in the splendour of Tallow Chandlers' Hall. There are toasts to the Queen and the Lord Mayor at this event, but no other official speeches. Although the burden of Masters purchasing wine for all Livery events was dispensed with six years ago, successive Masters have insisted on indulging guests at the June lunch, and happily this year's Master was no exception. What may not be commonly known is that, ahead of every meal served to the Court and Livery, the Master, having chosen his menu, will then sit down with chefs and catering managers to taste the food at a trial lunch, when

any necessary fine tuning will be made, not least to ensure the food and wine are suitably matched. The wines that the Master had chosen to accompany beautifully chosen tuna tartare, two ways lamb, and passion fruit brûlée would have graced any fine dining, with the Pol Roger, Premier Cru Montmains 2013 and Chateau Petits Vedrines 2006 only being surpassed by the finest of Bordeaux 2005 classified growths, Gruaud Larose and Lynch Bages. In the certain knowledge that we were the only people in the world drinking these wines at that time, never has there been such an opportunity to compare and contrast, and the adjectives flowed around the table as preferences were declared and explained with words such as silky, subtle, smooth, soft, unforgettable, complex, long, and lingering. We were all spoilt, thanks to the Master, and enjoyed every last drop!

Keith Garrard
Past Master



1. Amye Dolby Watch your back Kenny! | 2. Desmond Payne MBE | 3. Allen Gibbons | 4. Robert Howell | 5. Adam & Natalie Wallis | 6. Paul Finch | 7. Bob Rishworth & John Barrett



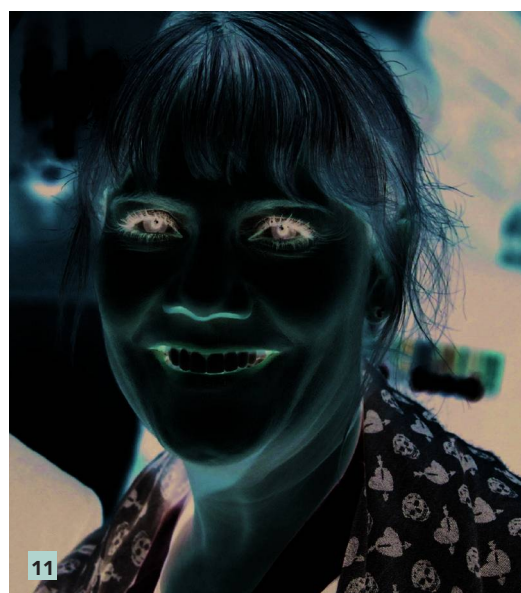
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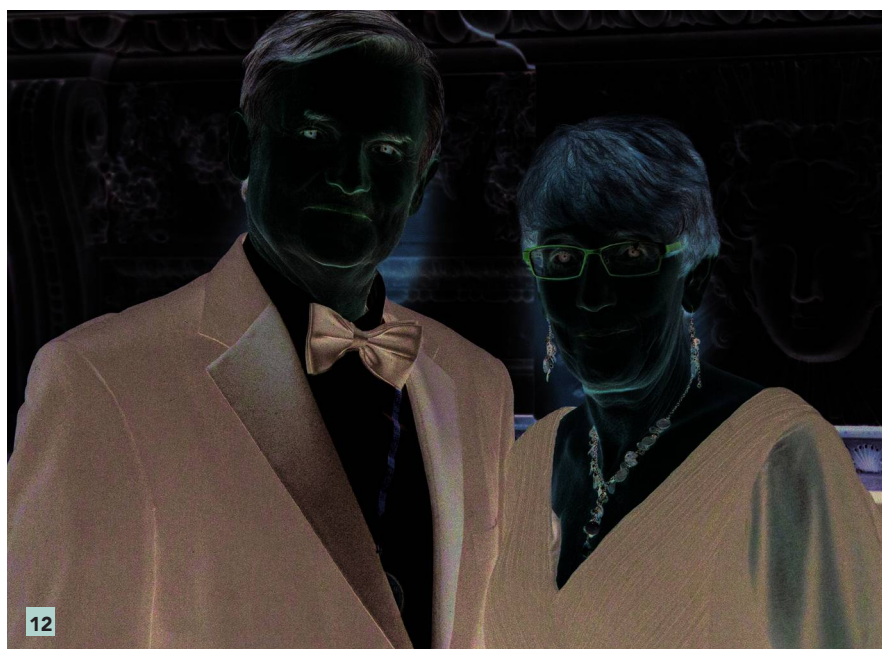
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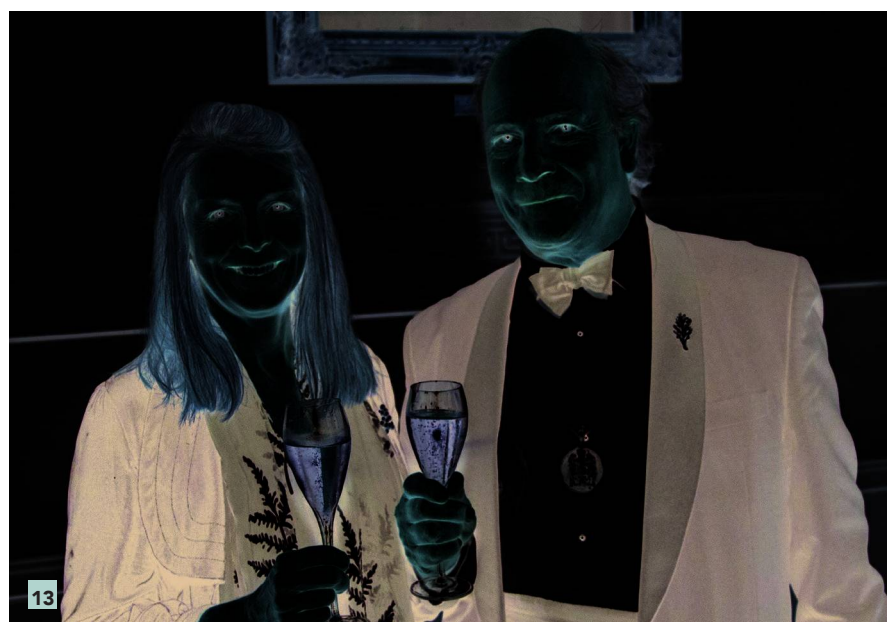
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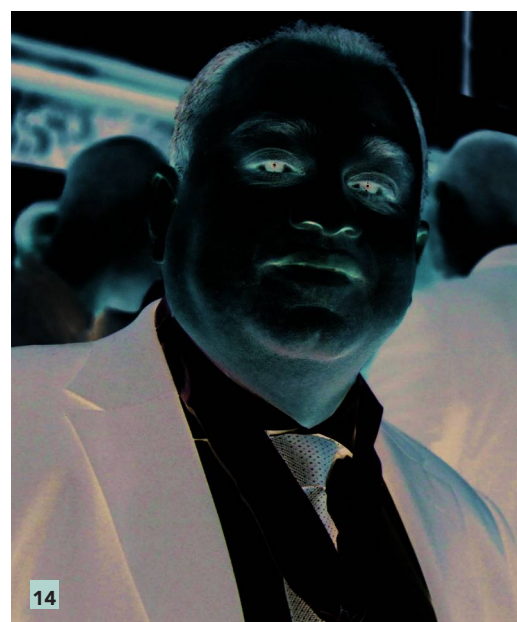
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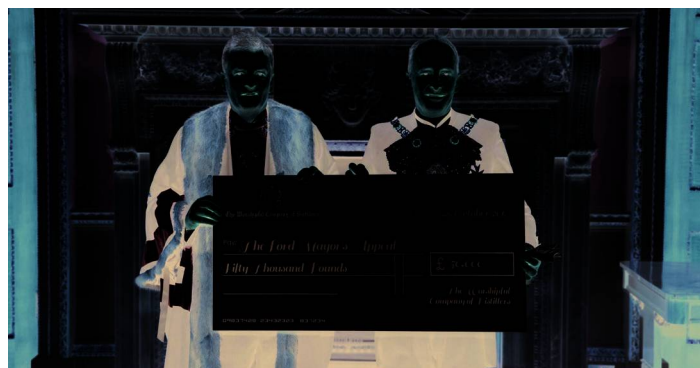


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14

8. Sukhinder Singh | 9. Colin Gordon | 10. Ian Harris MBE | 11. Kirsten Grant Meikle | 12. Michael Mitchell and his wife | 13. David Carpenter and his wife | 14. Mahesh Patel



Mansion House Banquet

This year's Mansion House Banquet took place in its usual traditional glorious surroundings. I had been unable to make this event for the last few years, so I was looking forward to attending it this year, especially as I am related to the Master. For those who are also members of The Gin Guild, the evening forms two parts. The first part is The Gin Guild Installation, at which some 20 new members were installed. This was followed by a refreshing G&T before the main event started. A combination of Gin Guild members and Liverymen made for a full house of over 250 people. The traditions of the Mansion House are still very much part of the evening, from the bagpipes of the London Scottish Regiment and the duelling horns from the gallery, to the ceremony of the Loving Cup and its attendant

daggers. The latter continues to provide much amusement to those who have not attended before. The Lord Mayor was in attendance this year and touched upon the importance of London and distilling in his speech. The Lady Mayoress and the two Sheriffs and their consorts, accompanied him. This was followed by speeches from the Master and his lifelong friend Simon Mackenzie Smith, who replied on behalf of the guests. The feast concluded with copious glasses of Madeira, reflecting the Court trip to that island earlier in the Master's year. All too soon, we were on our way home. It was a very enjoyable evening, providing a great opportunity to see many friends, old and new.

James Hayman
Liveryman



FACING PAGE
CLOCKWISE FROM
TOP: Mansion
House Banquet
Guests; The Master
& Lord Mayor;
The Master &
Mistress greet The
Lord Mayor; Lady
Mayoress Mrs
Samatha Bowman,
The Mistress, The
Master, The Rt Hon
the Lord Mayor
Alderman Charles
Bowman, Mr
Simon Mackenzie-
Smith, Mrs Carrie
Mackenzie Smith
THIS PAGE FROM
TOP: Master and
Michael Urquhart;
Ken Robertson;
Group Captain
David Tait MBE.
ACD. MA. RAF.

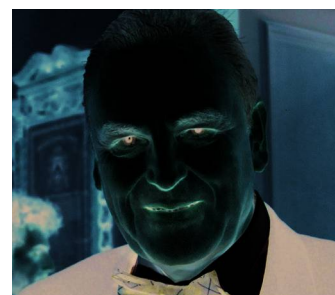


The Scottish Dinner

The Scottish Distillers' Dinner was held once again at the Signet Library in Parliament Square, Edinburgh. It is owned by the Society of Writers to her Majesty's Signet – known as the WS Society – a society of Solicitors. It was the best attended Scottish Dinner so far, with one hundred and sixty-two dining; of this number, forty were Liverymen, plus the Master and his Wardens, five Past Masters, three Assistants, one Honorary Assistant, three Honorary Stewards and one Steward. The guest list represented a fair cross-section of people involved in all aspects of the Scotch Whisky Industry. Our Honorary Liveryman Lord Robertson of Port Ellen KT, GTMG, PC proposed the toast to the Livery and Mr Findlay Calder OBE (former Scottish rugby international and Captain of the British Lions, Grain Merchant and now a distiller himself) responded on behalf of the guests. During the course of the evening, the Master presented a cheque to Ms Helena Conibear for £50,000.00 from The Distillers' Charity to support Alcohol Education Trust's recently

established Scottish presence. He also thanked Ian MacLeod Distillers for the provision of Isle of Skye Whisky and their Edinburgh Gin, and Gordon & MacPhail for their Benromach Single Malt Whisky. At the conclusion of dinner (at which we enjoyed excellent food and wine) the Master invited everyone to join him for a Stirrup Cup, little realising that the bar would remain open till midnight! Vintners' Hall and other Livery Halls please note...! Earlier at the Court Meeting, Messrs Ken Robertson and Michael Urquhart were appointed Honorary Stewards of the Company.

Brian Morrison
Past Master



Our Military Affiliations

World war 1 ended 100 years ago with the cessation of armed hostilities between the warring powers at the famed "11th hour of the 11th day of the 11th month, that is November 11th 1918. It is therefore particularly poignant that

this edition of the Distillate is extended to cover our military affiliations as we remember, the honour, respect, and the sacrifices made by our armed forces to protect our freedom and future.



The RAF Centenary Year

Our affiliation with 603 (City of Edinburgh) Squadron RAuxAF brought us into wider contact with the Royal Air Force this year and, specifically, the national celebration of the RAF centenary. This commenced with the Royal Air Force Centenary Dinner on August 30th in the wonderful Victorian hall of the National Museum of Scotland in Edinburgh, billed as a unique evening recognising 100 years of dedication, sacrifice and

achievement from the world's oldest independent air force. The event brought together serving and former RAF personnel, along with representatives of civic society and of the many organisations supporting the continuing work and contribution made by the RAF across the country. Air Chief Marshal Sir Stephen Hillier, Chief of the Air Staff and Air Officer Scotland Ross Paterson were among the senior RAF figures present.

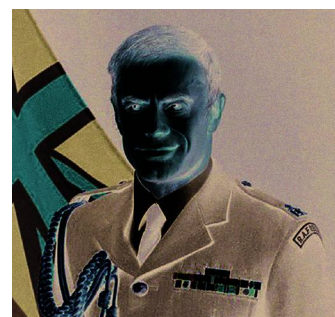
Richard Watling
Past Master

RAF Honington

Squadron Leader Jerry Riley (who has recently taken the Freedom of the Company) kindly arranged for us to visit RAF Honington in Suffolk, the home of the RAF Regiment and Force Protection, who are responsible for protecting the RAF at home and abroad. At a convivial dinner hosted by The Worshipful Company of Distillers, our guests included Air Marshal Sir David Walker and Station Commander Group Captain David Tait. We were privileged to be hosted by Sir David for a private tour of the Station, where members of the RAF Regiment explained the range of armoured vehicles and weaponry that have been used in combat in operational theatres such as Afghanistan. The role of the RAF Regiment is to defend the airfields, aircraft and airmen, in order for them to operate effectively in areas where they are threatened. Churchill established the Regiment in 1942 following the fall of Crete, and the loss of airfield and aircraft. He famously said that, henceforth, "Every airfield should be a stronghold of fighting air – ground men". This remains their role to this day, although they have developed into an offensive – as well as a defensive-fighting force,

from participation in the Normandy Landings at Juno Beach, to fighting at the Battle of Monte Cassino, and to more recent conflicts in Kuwait, Iraq and Afghanistan. We were invited to watch the Graduation Parade for Trainee Gunners who had earned the right to wear the coveted Corps Flash on their uniform and which was enlivened by the music of the Central Band of the Royal Air Force. After lunch in the Officers' Mess, we were given an extensive tour of the Regiment's Heritage Centre, which told the story of the Regiment and contained a rich collection of equipment used in conflicts around the world in which it had played a decisive role.

Martin Riley
Master 2018/2019



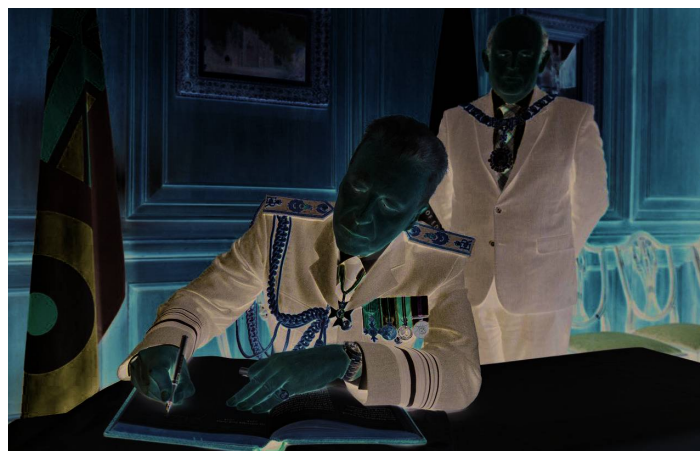
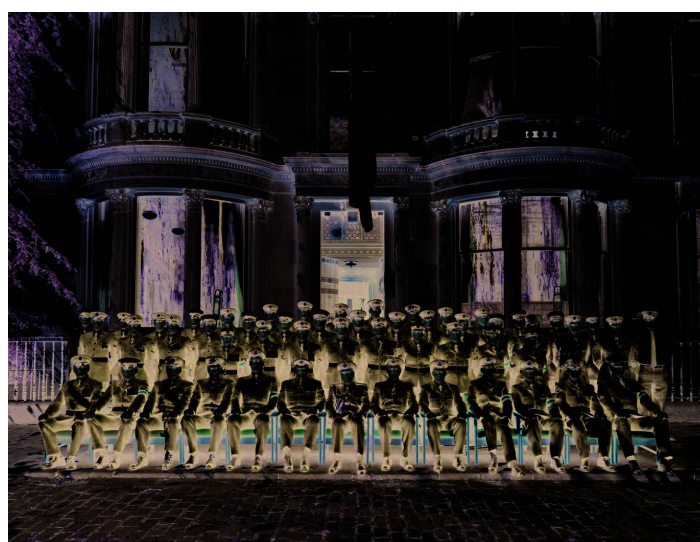
603 (City of London) Squadron RAuxAF

On 3rd July 2018, 603 (City of Edinburgh) Squadron RAuxAF was granted the highest honour that a civic authority can bestow, when they were given the Freedom of the City of Edinburgh. The Freedom was presented by the Lord Provost, Frank Ross, at Edinburgh City Chambers and accepted by Air Marshal Sir David Walker, who carries out duties for the Squadron on behalf of Her Majesty The Queen, the Squadron's Honorary Air Commodore. The Freedom of a city permits a military unit to march through the streets, "With bayonets fixed, drums beating and flags flying" and, after the presentation, the Squadron did just that when, led by the Officer Commanding, Squadron Leader Jerry Riley, they marched behind the RAF Central Scotland Pipes and Drums down Edinburgh's Royal Mile to the Palace of Holyrood House. On the Palace forecourt, the Squadron paraded the Scroll of Freedom in front of the troops with Her Majesty observing from a Palace window. Following the Ceremony, Her Majesty hosted the Squadron personnel and their families and guests to a reception inside the Palace. Their Royal Highnesses the Duke of York and the Duke of Wessex were also in attendance. The event also took

place during RAF100 Year, adding a certain historic flavour.

Jerry and his team at Learmonth Terrace in Edinburgh have helped get our affiliation off the ground with enthusiasm, efficiency and a healthy dose of humour. During a special evening hosting the ICBF lecture, Middle Warden Kenny MacKay presented Jerry with a bottle of "The Master's Cask" single malt and a set of engraved glasses, and wished him health and a happy retirement, with frequent visits to our events.

Ken Robertson
Liveryman



THIS PAGE
CLOCKWISE FROM
TOP: Lord Provost,
Frank Ross &
Air Marshall Sir
David Walker; 603
Squadron; HMS
Montrose visits
the Glencadam
Distillery; HMS
Montrose;
Squadron Leader
Jerry Riley
marching to
Holyrood House
FACING PAGE
CLOCKWISE
FROM TOP: The
RAF Fly-past; Nick
Scale, Geoff Hulett
& Richard Watling;
Commander
Simon Collins
& Commander
Duncan Thomas
825 Squadron; HM
The Queen and
Megan, Duchess of
Sussex.



HMS Montrose

HMS Montrose will be sailing soon for her deployment to the Gulf region. The Ship has been designated as the Forward Basing T23 to the Gulf region and will not return back to the UK until 2022, to support this change the crew will rotate every four months. It has been an extremely busy period for the Ship over the last

couple of months which has seen us deploy to the Baltic Nation, taking in port visits to Finland (Turku), Sweden (Stockholm), our home town of Montrose in Scotland and a visit to our affiliated town, Fowey in Cornwall. In preparation for our forthcoming deployment we have recently conducted an extensive defect rectification and maintenance period in Devonport to ensure the Ship is materially ready, sustainable and able to carry out her future national tasking. The Ship has also seen some high profile visitors in the last couple of weeks with the Chief Of Defence Staff and The Secretary of State for Defence attending. The Ship is immensely proud of her relationship with her affiliate organisations and will continue to maintain these strong bonds while on operations.

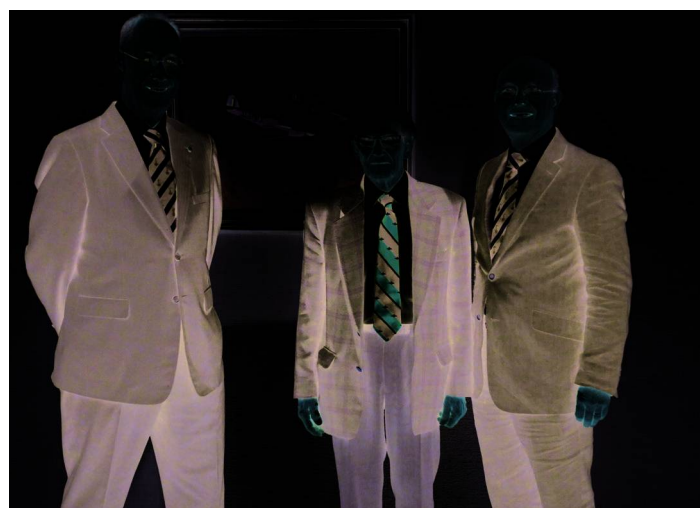
Albert Radcliffe MSc
CEng IMarEST
Lt Cdr RN Marine
Engineering Officer

The RAF Fly-past

At impressively short notice, IPM Richard Watling was able to organise a lunch at the RAF Club in Piccadilly, courtesy of Air Marshal Sir David Walker, following the Fly-past at Buckingham Palace on Tuesday 10th July to celebrate the centenary of the RAF. The Fly-past commenced at 1.00pm and featured 100 RAF aircraft from the past and present, culminating in an impressive display from the legendary "Red Arrows". Liverymen were able to observe from vantage points at either the

Bomber Command Memorial at Hyde Park Corner or on The Mall near Buckingham Palace. This was followed by a lunch at the RAF Club in nearby Piccadilly, which was attended by Liverymen and their guests. Former WW1 Hurricane pilot, Geoff Hulett, father-in-law of Liveryman Nick Scade, sat next to the Master at lunch and was photographed alongside a painting of Hurricanes afterwards.

Lorne Mackillop
Liveryman



825 Squadron

From a new CO to Gary Lineker on Match of the Day

The year began for 825 Naval Air Squadron with a change at the top as Commander Duncan Thomas took over the Front Line Wildcat Squadron from the now newly minted Liveryman Simon Collins. A key event in the life of the Squadron is their participation in the Air Day at their home, Royal Naval Air Station (RNAS) Yeovilton, in July. Temperatures soared, as did aircraft of all ages. The Fleet Air Arm's Wildcat opened the show and a further 21 flying displays were to follow. Highlights included the Red Arrows, Jordanian Falcons, the historic Swordfish and the Commando Helicopter Force with its explosive demo finale at the spiritual home of the Fleet Air Arm. Commodore Nick Tindall, Commanding Officer of RNAS Yeovilton, commented that, "It is the one chance for the aircrew and support staff to explain to the thousands of visitors what



they do". To do it in perfect conditions and to see a day of exciting flying, they will not have been disappointed. This year's event coincided with the World Cup Quarter Final clash between

England and Sweden. The 40,000 visitors were greeted with some gigantic banks of television screens that assured them they wouldn't need to miss any of the drama from Russia. At the final whistle, Gary

Lineker and the BBC team cut from their studio to show images of the sun-kissed crowds celebrating a well won victory.

Ewan Lacey
Liveryman

A (London Scottish) Company

Our oldest military affiliation

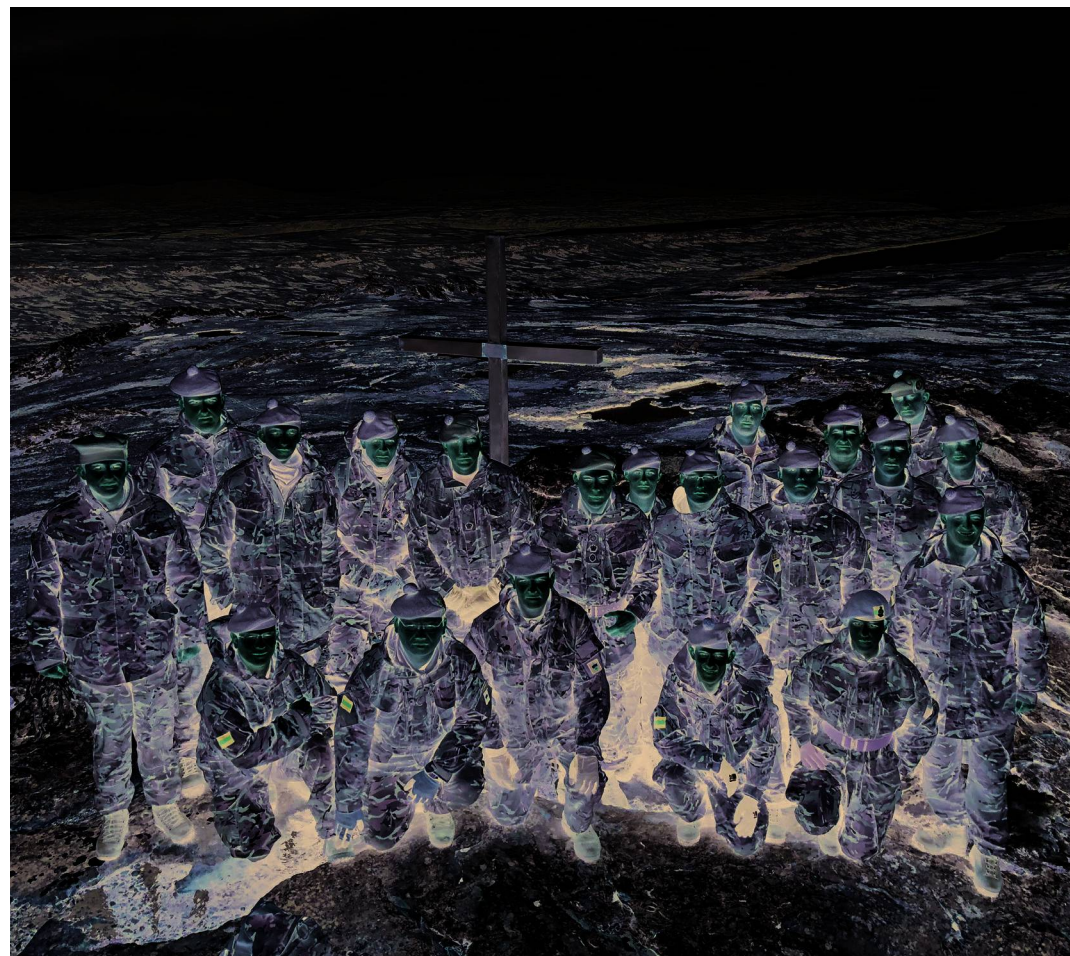
There is a long-standing history of Livery Companies having affiliations with Regular and Reserve units of the Armed Forces and, as many will know, The Worshipful Company of Distillers is no exception.

Our own history of affiliations with the Armed Forces dates back some 53 years to 3rd March 1965 when we officially adopted The London Scottish Regiment as our Army Territorial, now Reserve, unit. The decision by the Company to adopt The London Scottish Regiment was taken partly because of the Company's desire to make connections with organisations with Scottish links, in recognition of the fact that more and more Scottish distillers were becoming involved with the Company.

The London Scottish Regiment has always been a volunteer (formerly Territorial and now Reserve) unit and has seen action in many of the major conflicts in the last 100 years, with battle honours from: Messines in Belgium in 1914, where the Regiment was the first Reserve Unit to see action in WW1; the Allied invasion of Sicily in 1943; and more recently providing infantrymen as part of Operation TELIC (Iraq) and Operation Herrick (Afghanistan). Two members of the Regiment were awarded the Victoria Cross in WW1 and one in WWII.

Reformed some years ago as a Company within The London Regiment, A (London Scottish) Company proudly retains its own identity with the distinctive Hodden Grey uniform, and cap badge featuring the Lion Rampant with the motto STRIKE SURE. The London Regiment is the only Reserve regiment in the Guards Division and it provides highly trained infantry soldiers to reinforce the five regiments of the Foot Guards (The Grenadier, Coldstream, Scots, Irish and Welsh Guards) on operations all over the World.

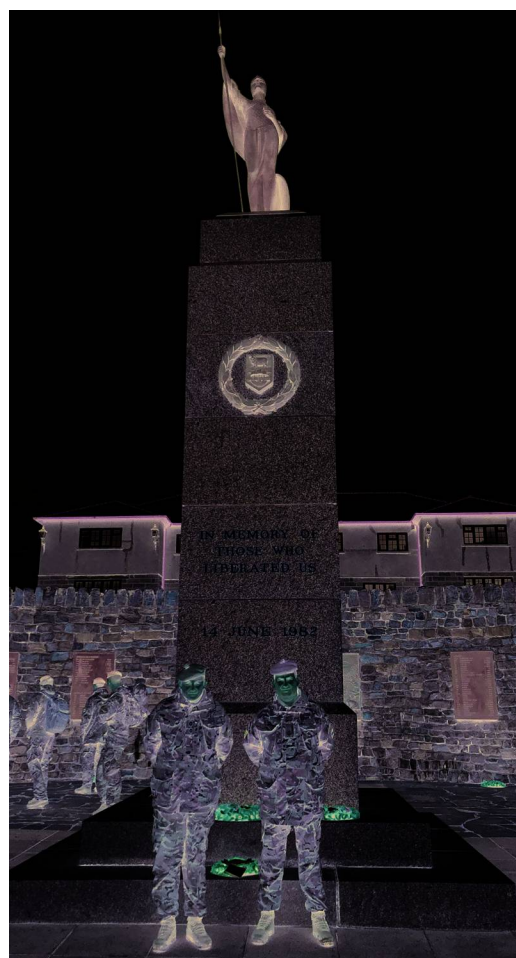
A (London Scottish) Company, led by Officer Commanding Major Jamie Barklem, is closely affiliated with The Scots Guards, and offers a range of light role capabilities, operating on foot, carrying out skirmishes and undertaking reconnaissance. With its Company Headquarters and rifle



platoon located in Westminster and the specialist mortar platoon based in Catford, South-East London, A (London Scottish) Company have specialisms in both individual and support weapons ranging from the SA80 Personal Weapon and General Purpose Machine Gun to the 81mm Mortar.

In September this year, A Company had the chance to put these weapons to the test during a two-week Annual Camp deployment to The Falkland Islands, which saw them conduct live firing exercises in bright sunshine, pouring rain and snow-storms all within a couple of hours! Members of the Company also had the opportunity to visit, and pay their respects at, The Scots Guards Memorial on Mount Tumbledown overlooking Port Stanley. In June 1982, Mount Tumbledown was the site of one of the final, and fiercest, battles, led by the 2nd Battalion The Scots Guards, in the days leading up to the Argentine surrender. We hope to be able to provide a more detailed review of the Company's deployment to The Falkland Islands on the Livery website in the coming weeks.

James Higgins
Liveryman



THIS PAGE
CLOCKWISE
FROM TOP: The
Commanding
Officer of the
LONDON Regiment
and members of A
(London Scottish)
Company paying
tribute to the Scots
Guards memorial
at the top of Mt
Tumbledown; Lt
James Wooton and
WO2 (CSM) Ian
Hodgkinson at the
Falkland Island War
Memorial, Stanley
FACING PAGE
CLOCKWISE:
Jonathan Driver

Communications Committee

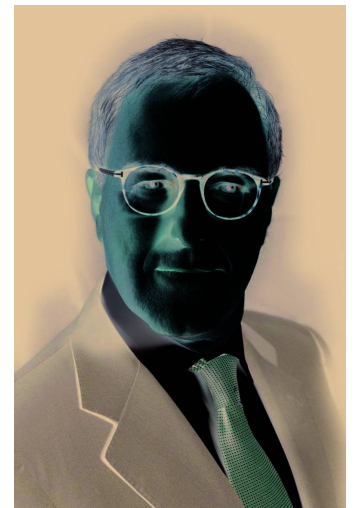
The Communications Committee continues at pace, with clear inputs provided from the Membership Survey in 2017; as a result, communications will contribute even more to the achievement of the Livery's strategic ambition to be at the Hub of the Industry. Our internal (and external) communications provide the fuel in enabling the Livery to progress. With the announcement of the Livery's search for a Development Director, the professional management challenges will grow, and require a more defined marketing approach as to how we build a 21st Century Livery Company and the communication systems required to deliver against that ambition. Again, following on from the Survey's findings, networking, mentoring and a more informal approach to meeting fellow Liverymen all form part of this new

communications agenda.

In addition, responding to feedback for more information on our charitable works, military affiliates and the Livery's involvement in spirits education, has informed much of the Committee's work this summer. The bumper edition of Spirited gives an engaging, and detailed, exposition of our charitable works. Liaison Officers with each Military Affiliate have given much greater clarity on the events being planned and enabled greater participation; this is evidenced in this year's Distillate. Dedicated correspondents from all our work on spirits education look set to transform our ability to communicate here as well.

Significant infrastructure projects include the re-design of the website, and our further work is to make this

the primary source of information about the Livery, its activities and membership. For the Livery's website to truly work, it not only requires the systems to be in place to keep the material refreshed and relevant, but also the development of functionality that will place the site at the heart of day to day life in the Livery. Booking on-line, accessing membership information, and the creation of personal profiles, are a first step in achieving this. However, for the website to work fully, it requires the participation of all Liverymen. In the end we will get the website we deserve, but only if we actively engage in participating fully on-line, providing relevant content, and constantly feeding ideas back to the communications team on how we can improve. The latter, it must be said,



doesn't seem to be a problem for our enthused and engaged Liverymen.

Jonathan Driver
Communications Chairman



Our Website

Thanks to the sterling efforts of our working group, which consists of Kim Lyons, Aaron Jeewood, Pooka (our expert systems company) and myself, we saw the successful completion of the website upgrade and reform of the database management system. Readers can be forgiven for ignoring the techy bits about the joining of the CiviCRM platform to our Wordpress site. Suffice to say that the back end of the website is working more efficiently and every Liveryman who logs on can see his/her personal profile and track details of activities they have participated in. We survived the implementation of GDPR thanks to the Clerk's office and no requests have been received to date for information to be removed. The major successes have been the installation of an online booking system connected to the Stripe pay portal, and the database details which have now been cleaned up so that active memberships are clearly distinguished from inactive and lapsed ones. The system can also

now accurately issue reports that were previously produced manually! The next stage is to link the database to our communications process, so we can use the Mailchimp system to increase the frequency, clarity, and impact of our emailing to Liverymen and to the wider City of London community. To date, however, only 53 members have registered onto the members' section of the site out of a total of 385 on our database. To purchase tickets online, you have to login and set up your account profile. Very shortly this will be the only way you can register and pay for events, so please do it now! You must also register to use the "find a member" function, as well as viewing the Company's merchandise and the various committee structures. When you click the member's login button at the top right hand of the home page, it will take you to a registration panel. We recommend you use a 13-character login password to ensure strong security.

Chris Searle
Website Manager

LIVERY COMPANY STRATEGY

Vision: "To be at the hub of the Spirits Industry"

STRATEGIC PILLARS

- Building relevant industry membership of the WCD.
- Championing the growth and development of spirit education.
- Building the WCD's charitable giving and contribution.
- Promoting fellowship within the WCD.

ENABLERS

- Build the WCD Strategy with a strategic and financial plan for 2019 - 2023.
- Build internal communications and management systems (focussing on the web-site).
- Run a Wine & Spirits' Strategy to support the WCD events calendar.
- Build significant relationships with the City, the Corporation, Armed Services and other Livery Companies.

PRIORITIES

- Focus the Livery on the website as the primary source of communication - promote the calendar and online booking.
- Improve Livery Communications through the on-going improvement of the new systems and database.
- Review membership in light of proposals for managing Overseas Membership/Affiliation and Military associations.
- Start implementation of 2019-2023 strategic review recommendations (impact on management, organisation and finances).
- Get Court approval for Development Director and then recruit.
- Improve relations with the Corporation of the City of London and other Livery Companies.
- Assess the long-term potential of further WCD Charity Auctions.
- Review how the Social Calendar is managed and resourced.
- Review charity giving strategy (education and treatment of addiction?). Increase communication of charitable activity.

2018 Golf Review

Everyone is to be congratulated on their achievements this year. There was an entry of 24 in Scotland, and 32 in England, comprising golfers off a full range of handicaps – which it has to be admitted, are (on average) substantially lower north of the Border! Not, of course, that our Scottish brethren play more! Anybody who has read the match reports, either through the Golf Society circulation, or on the website, will have appreciated that all knockouts were played in the very best of spirits, with much good humour, on some of the most highly rated courses in the country. We now have our own flag (courtesy of the late Don Gregory) which was hoisted for the first time by Terry Barr ahead of teeing off against the Vintners. It has been much admired by friend and foe alike, and is available to be borrowed for any Livery event, as it is not in any way golf specific.

We again participated in the inter-livery Ray Jeffs Cup, with an established team well led by Paul Varney proving, yet again, that we are the side to beat, as we finished a very creditable fifth. In our traditional matches we beat the Vintners 3-2, with the help of a comedy of errors, as in one match four of the first eight holes were conceded by default, when the wrong balls were played! The Brewers were again too strong and we lost 1-5, failing to respond to their length off the tee and steadier all round form. The Cask Match against the Coopers saw us return to winning ways. It was a reduced field and, even so, we had to play a singleton, but that was much ado about nothing as we ran out winners 2-1.

At Churston we went down 2-4 but, during the dinner and whisky tasting, Mike Keiller declared he had never



tutored such a long and informative Q&A session. John Smith proposed the health of the Distillers, several times, and in response Charles Minoprio, for once forsaking his beloved Eleanor of Aquitaine, extolled the virtues of Pliny the Elder (AD 23-79) instead. There's certainly more to Distillers' golf than golf! We went Measure for Measure in our annual match with Affiliates 825 NAS,

bettering them for the first time, but only after using our "ghost players", and against 603 Squadron where we again won comfortably.

Bob Howell won the Budge Brooks Shield for the fourth time since 2004 and the Scottish Golf day saw Graham Franklin leading the scoring from cards that made it to the Scorer's table, four others having been hijacked by the pro shop



2018 Winners

Champion Golfer Scotland:

Gordon Doctor

Runner up:

Neil Turnbull

Plate winner:

Michael Beamish

Runner up:

Michael Urquhart

Champion Golfer England:

Michael Campbell

Runner up:

Bob Howell

Plate Champion:

Paul Varney

Runner up:

Allan Westray

taking back possession of their buggy. During the year, our former colleague Don Gregory was toasted many times and fondly remembered, as all golfers playing in matches benefited from sponsorship from his generous legacy which he expressly stipulated should be used "for the enjoyment of the Golf Society". We didn't let him down!

Keith Garrard

Golf President



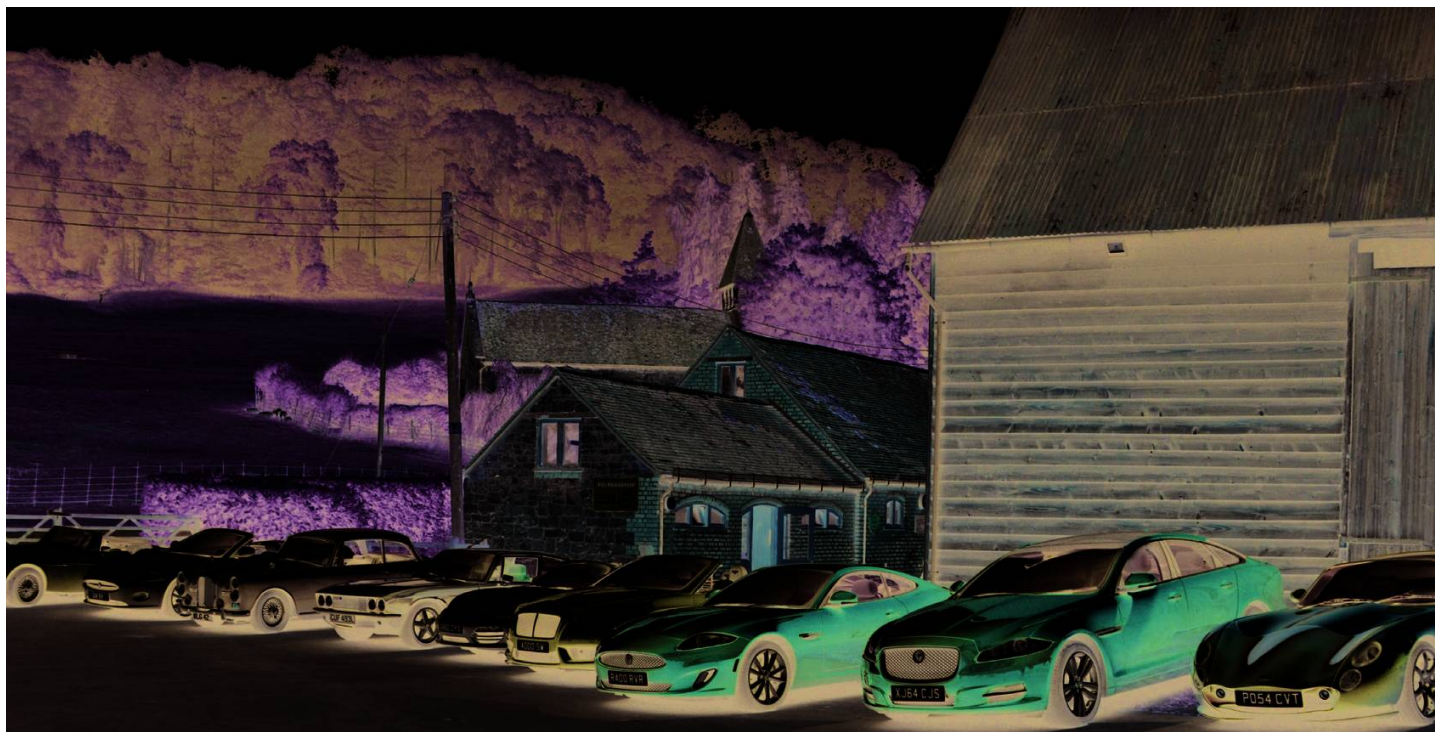
Royal Burgess Golf Society Club

This year we combined the Distillers' golf day with our recently established match against our affiliate 603 Squadron at the Royal Burgess Golf Society Club. In the first match playing for the Distillers were Graham Franklin and Peter MacKay who scored a combined 52 points against Graham Findlay and Ben Anderson with 40 points. In the second game Kenny MacKay and David Moore

amassed 62 points against Jason Robson and Paul Greenwood with 53 points. So the Distillers were triumphant with a combined 114 points to 603 Squadron with 93 points. It was a congenial affair with an excellent Burgess buffet lunch, but sadly alcohol-free given Scotland's draconian drink-drive laws.

Brian Morrison

Past Master



The Car Club

What a Year!

What do we do? Create events, transcending the pleasures of driving the open road, car experiences, supporting local distilleries and great camaraderie. Against the above “driving” aim (excuse the pun) how did we do in 2018? We kicked off the year in February with an enthusiastic party of 16 visiting the Design Museum in South Kensington to race through 70 years of Ferrari passion, glamour and design innovation. A fantastic range of memorabilia supported the family history of Enzo and his business (Scuderia Ferrari, founded in 1929). The beautiful cars on display ranged from the original 166 MM created for the famous Mille Miglia, the open top Berlinetta, the Testarossa, the Grand Prix winning 1952 Ferrari 500 driven by Alberto Ascari, the Ferrari 250 GT series made famous by Stirling Moss, and many more. The evening could only be finished off with a delicious Italian meal.

As the long winter evenings drew to a close, brighter days, green lush

countryside and our own British sports heritage came to mind. May brought a one-day visit to Jaguar Manufacturing in Castle Bromwich – fitting in a cracking curry the night before! An intensive 3-hour “sheet metal to final car” tour of the Jaguar F-Type plant – featuring extraordinarily dexterous robots – preceded a brilliant afternoon visit to the nearby Jaguar/ Land Rover Classic Centre. Two beautiful E-Types heralded the Distillers’ arrival. The centre holds the workshops, heritage vehicles (with 400 amazing vehicles awaiting restoration!) and sales area.

A tradition of the Club is to hold a weekend away taking in good drives, distilleries, great food and drink, and petrol-head visits. So to July! This time we excelled ourselves by getting them all in – in Malvern, we managed a very memorable tour of the Morgan Car Company, a tour and tasting at Chase Distillery, a drive up the famous Shelsley Walsh Hill climb, an exclusive Pol Roger tasting, attend a cocktail masterclass, and still watch England beat Sweden! As



always, the atmosphere was jolly – with a little friendly competition on the hill climb and noisy banter after the cocktail competition. As 2018 comes to the finish line, the open road, distilleries and great car experiences have welcomed us all – topped off with great fun and friendship! Having a special car or classic car is not a requirement – just

a love of cars, driving and sociability! We charge a one-time fee of only £30 for membership. What next? As we start to plan 2019, we shall see, but it will be varied and fun. Why not join us? Our hard working Hon Sec Nick Carr would welcome your application.

Nick Carr
DCC Secretary

**FACING PAGE
CLOCKWISE
FROM TOP:**
Gordon Doctor
& the Master;
Neil Turnbull &
the Master; Allan
Westray & Paul
Varney; 603 Golf
Shield, Squadron
Leader Jerry Riley
& Graham Franklin;
Allan Westray, Paul
Varney, Michael
Campbell,
Bob Howell;
Keith Garrard

**THIS PAGE
CLOCKWISE FROM
TOP:** DCC visit to
Hereford; DCC
Visit to Morgan;
DCC trip to Chase
Distillery; DCC visit
to Ferrari.

Why I became a Liveryman?

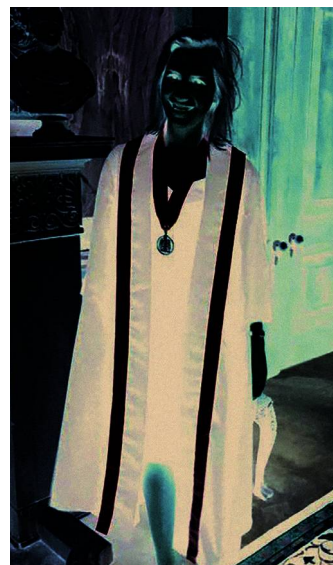
Georgie Bell

Joining The Worshipful Company of Distillers was of big importance to me, both personally and professionally, and I don't regret my decision to pursue this membership. I first found out about the Livery Company through the Institute of Brewing and Distilling (IBD). When starting out in the whisky industry as a bartender at the Scotch Malt Whisky Society, I put myself through both their Fundamentals in Distilling and their Diploma in Distilling; in both instances, I gained the top award and two scholarships

through the Company. I then put it upon myself to strive to gain the Livery, something that came four years later (two days before my 29th birthday!). I wanted this, as I saw – and still see – the Livery Company to balance tradition, heritage, forward thinking and conviviality – a very rare balance to be found in this industry but something our Livery Company prides itself on. As a young member, I love the networking opportunity and hearing stories from people who have had awe-inspiring, inspirational careers in

our industry. At every event I meet someone new, and I learn something from them every time, about how my career could develop; this is a highlight for me at the dinners (and the Loving Cup, which I think is just great!). I love the focus on charity and charitable events – especially the Charity Auction – and some of the additional events that happen, such as the City Debate. It's a Livery Company I'm proud to be part of and love investing time in.

Georgie Bell
Liveryman



Life as the Assistant Clerk of the Distillers' Company

I have been Assistant Clerk for nearly 10 years and, each year, the Clerk and I effectively have a new boss – the new Master! Following his Installation, Martin Riley will be our 11th Master.

My role is essentially to support the Master, Wardens and Court, together with the Clerk. I deal with all the administration and book keeping for the Company and I am usually the first point of call for any Liveryman. The Clerk, on the other hand, takes the minutes at Court meetings, is responsible for all things ceremonial and is the Company's ambassador in the City. Between the Clerk and myself, we provide the continuum as different Masters come and go (our law firm, Lee Bolton Monier-Williams – which has a specialist wine and spirit trades' practice – has provided the clerking service for over 60 years now). My work with the Master usually starts about a year before

he is installed, when we begin to plan his year – so I am always one Master ahead of everyone else! We visit halls looking at their suitability for our formal dinners and lunches; as we draw nearer to an event, we begin the task of looking at menus and attending tastings (which is definitely one of the perks of the job!); I liaise with the caterers and Beadle in respect of our events and put the dreaded table-plan together. The Master is invited to numerous events throughout the year and is often accompanied by the Clerk. If, for any reason, the Clerk is unable to attend, I will stand in for him, which is a wonderful way to visit and learn more about the Livery world. One young liveryman once said to me that, while Charles Minoprio is the Father of the Court, I am the Mother of the Livery – which I think sums up my role perfectly!

Kim Lyons
Assistant Clerk



Converting “JOCKS” to the wonders of Scotch

A whisky tasting with London Scottish

Our Middle Warden, Kenny MacKay, delivered an introduction to Scotch whisky and tasting on the evening of 9th October to a gathering of “Jocks” and Officers of A (London Scottish) Company at their new Westminster base at Rochester Row. Twenty men and women of A Company, many recently returned from an annual camp deployment to The Falkland Islands, stayed behind

after weekday training to learn more about the world of Scotch. Following introductions from Major Jamie Barklem, Officer Commanding A Company, and our Master Bryan Burrough, covering the background to our affiliation, the assembled group were led by Kenny through the history of Scotch, an introduction to the five different categories of Scotch whisky, and a tasting of six great

examples of the categories including A Company's very own Hodden Grey Blended Scotch Whisky, Old Perth Sherry Cask Blended Scotch, Carn Mor bottlings of a 2009 Dufftown Single Malt, and a quite superb 1989 Girvan Single Grain. The evening ended with many of the Jocks staying behind for informal chats on the Livery and Scotch whisky, while enjoying the remnants of the

tasting samples. Before too long, the discussion turned to setting up another tasting in a few months' time and a request that we organise a gin tasting, so watch this space! The evening was a great success and the first of a number of informal and formal events with London Scottish to reboot our affiliation.

James Higgins
Liveryman



New Lord Mayor

The election of Peter Estlin as the 691st Lord Mayor of London took place at the Guildhall on October 1st 2018. In a traditional ceremony, Liverymen voted by raising their hands in support of their favoured candidate. The new Sheriffs who were admitted to their office were Honorary Liveryman

Alderman Vincent Keaveny, and the Hon Liz Green. The accompanying photograph shows the current Lord Mayor Charles Bowman and Lady Mayoress Samantha Bowman, together with the Lord Mayor Elect and his wife, Lindy.

Martin Riley
Master 2018/2019

Beefeater Inspection

About 30 Liverymen and their partners and guests recently had the pleasure of visiting the Beefeater Distillery to witness the inspection. The Master and Wardens took their responsibilities very seriously and were eventually able to confirm to the Master Distiller,

Desmond Payne that the distillery had passed with flying colours and was now able to continue to produce three million cases a year! This good news was celebrated with large gin and tonics and delicious cocktails in the bar.

Editor

Honorary Liveryman Alderman Vincent Keaveny

An historic moment for our Livery Company took place on Friday, 28th September. Our Honorary Liveryman, Alderman Vincent Keaveny, was admitted to the ancient office of Sheriff of the City of London. This is the first time that one of our Company has become a Sheriff for over 40 years and our Company's coat of arms

features prominently on Vincent's shrieval chain of office. As Aldermanic Sheriff, Vincent is in line to progress to become Lord Mayor, if elected. If so, he would be the first Distiller to become Lord Mayor since Sir John Johnson in 1845.

Edward Macey-Dare
Clerk



FACING PAGE
FROM TOP:
Georgie Bell;
Kim Lyons
THIS PAGE FROM
TOP: Current Lord
Mayor Charles
Bowman and
Lady Mayoress
Samantha
Bowman with
Lord Mayor Elect
Peter Estlin and
his wife Lindy;
Alderman Vincent
Keaveny & The
Master; Beefeater
Inspection.

Meet Your New Master

Manchester is the city in which I was born and where I spent my first 18 years before studying Modern Languages at The Queen's College, Oxford. From there I began my career in the drinks industry with Sandeman Port and Sherry in London and went on to work for several major drinks groups, including Seagram, Whitbread and Allied Domecq. These companies gave me the opportunity to live and work in different countries including Russia, Ireland, Belgium and France and to travel extensively, visiting most of the significant spirits markets around the world on a regular basis. My focus has been on marketing and brands and those with which I have been most closely involved include Beefeater Gin, Chivas Regal, Ballantine's and Jameson Irish Whiskey. In my role as Global Chief Marketing Officer from 2009 to 2015 for the Pernod Ricard Group, the world's second largest spirits company, I was based in Paris, overseeing the marketing of all global brands, which, in addition to those already mentioned, included Havana Club Rums, Martell Cognac and Absolut Vodka. I was elected President of the World Federation of Advertisers in 2013, a global organisation representing major consumer brand companies and promoting self-regulation in

marketing and promotion. I had the opportunity to be selected as a candidate in the 2015 UK General Election and wrote a book based on the experience. I am also a Liveryman of The Worshipful Company of Marketors, but our Livery is my Mother Company, where I previously headed up the Communications Committee. I had the privilege of serving as Grand Rectifier of The Gin Guild, am a Master of the Quaich and earlier this year was appointed to the position of Capitaine Lieutenant of the British Squadron of La Compagnie des Mousquetaires d'Armagnac in a ceremony conducted by the Marquis d'Artagnan in Armourers' Hall in the City. I have been married to Nicola, who is a translator, for 32 years and we have four children – William, married to Patty and living in New York with our grandson, Henry; Charlotte working in advertising in London; Alexandra, who works in drinks marketing; and James, who has just completed his degree at Durham University. I joined the Livery in 1995 and have always enjoyed and appreciated the fellowship and conviviality for which we are renowned in the City and beyond. I have seen our Company become more engaged with our great industry over the last 10 years and I am convinced that we can



perform a unique and pivotal role at its hub. I would like to build on the achievements and the work that has been undertaken by our Past Masters and plan to put particular focus into the areas of education and training, charity and into introducing

more informal events during the year. It is an honour and a privilege to be your new Master and I am looking forward to the year with great enthusiasm.

Martin Riley
Master 2018/2019



THIS PAGE TOP:
The Master
Martin Riley; La
Compagnie des
Mousquetaires
d'Armagnac
FACING PAGE
CLOCKWISE
FROM TOP: The
Master Martin
Riley; The Loving
Cup; The Master
and Wardens; The
Master, Mistress
and Family;
Richard Burrows &
The Master.

The 2018 Installation Dinner

None of our set piece events are more eagerly anticipated than the Installation ceremony and Dinner, and this year was no exception. Following the reception and warmed by copious amounts of Louis Roederer champagne, Plymouth Gin, and Jameson Irish Whisky, a full house greeted the newly installed Master, Martin Riley, as he processed into Vintners' Hall with his newly appointed Wardens, joined by the Mistress, Nicola, sons William and James, and daughters Alexandra and Charlotte. The assembled guests then responded heartily to the toast of "The Master" which was proposed, as tradition demands, by the Immediate Past Master Bryan Burrough, with delicious Woodford Reserve Kentucky Straight Bourbon (it was Thanksgiving, after all!).

The evening was already looking promising, and our Honorary Chaplain Canon David Parrott immediately added to the conviviality and good humour with another of his exceptionally gifted Graces. Think of a word that rhymes with "Riley" – yes, our new Master is indeed.....?!

Both our new Master and Mistress are Francophiles, having studied French at university (Oxford and Cambridge, respectively); they speak the language fluently, they have both worked in France, and they have a house there. Accordingly, it was no surprise that the menu and wines had a very French flavour, and a composite tasting note for the Chablis Premier Cru, Crozes Hermitage and Sauternes, embraced the adjectives: youthful, mature, interesting, balanced, and full of style and character. Could the Master have been describing himself, I wonder...?

Liveryman James Higgins, proposing the toast to the Guests, welcomed the Master's Family, as well as Honorary Liveryman Lord McFall of Alcluith, thirteen other new Liverymen, Corporate Freeman John Burke, Ian Taylor and Gian Paolo Leproni of Bacardi, and Mr Eduard Etter, Master of EE Zunft zu Rebleuten in Basel. He also introduced the Master's guest speaker, Richard Burrows, a long term friend who is currently Chairman of British American Tobacco, and previously Chairman and CEO of Irish Distillers.

Richard Burrows responded on behalf of the guests and proposed

the toast to the Master, after revealing many interesting facts and amusing anecdotes, and hailing him as one of the world's greatest marketers of distilled spirits. What an accolade from such a distinguished gentleman!

The Master responded with grateful thanks to his guest speaker, and also used the occasion to express his enormous gratitude, on behalf of the Livery, to the Father of the Court, Past Master Charles Minoprio, for his very personal gift of an inscribed silver gilt Loving Cup, shaped like a whisky glass, engraved with the arms of the Distillers' Company and Minoprio family respectively, which he had presented at the beginning of the Loving Cup Ceremony. This beautiful addition to the Company's treasures will now take pride of place at our future functions.

The speeches were accompanied by a splendid selection of Dows 2000, Benromach 15 YO Speyside Single Malt and Janneau Armagnac - the Master having recently been appointed Capitaine Lieutenant of the British Squadron of La Compagnie des Mousquetaires d'Armagnac. Armagnac is also the destination of the Court trip this year.

After the formal proceedings had concluded, some departed for home whilst others joined the Master for a Stirrup Cup upstairs in the drawing room. Thereafter, the Master and some selected guests retired to the Master Vintners' private drawing room, to enjoy a well-earned after party.

Emma Fox
Liveryman



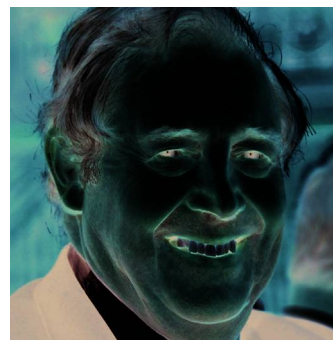
Chris Parker

It is with great sadness to report the passing of Christopher Parker, who died in August while on holiday in Scotland. He joined the Livery in 1991, becoming a Court Assistant in 2004. Christopher spent many years in the spirits trade both overseas and in the UK. In 1993 he set up his own company, London and Scottish International. In 2000 he was the first to launch an organic gin, Juniper Green, followed by UK5 organic vodka, Papagayo organic rum, and Highland Harvest organic whisky. He worked with many importers and often travelled around the world to visit them. In 2007 both Juniper Green and UK5 organic vodka were honoured to receive a royal warrant from HRH The Prince of Wales. Christopher

made a substantial contribution to the Livery Company – being a long-term member of the Industry Committee, he was also Chairman for a number years. He was the ‘real’ founder, and one of the champions, of The Gin Guild and was on the Board until recently. He played a major role in driving The Gin Guild forward to its success today. He helped the Livery in many ways and Christopher, along with his wife Heather and their family, were, and continue to be, great supporters of the Livery attending many events and Court visits. Christopher was a Keeper of the Quaich and was inducted in October 1988, becoming Master in October 1998. He was also a loyal supporter of Scottish Rugby, a keen trout fisherman and a golfer, and was involved in a substantial

number of local organisations. The Master and a good number of Liverymen were present at his funeral, attended by over 250 people. Liveryman Tony Pugh gave one of the eulogies. He will be very much missed by many of us. Farewell, our dear friend.

Christopher Hayman
Past Master

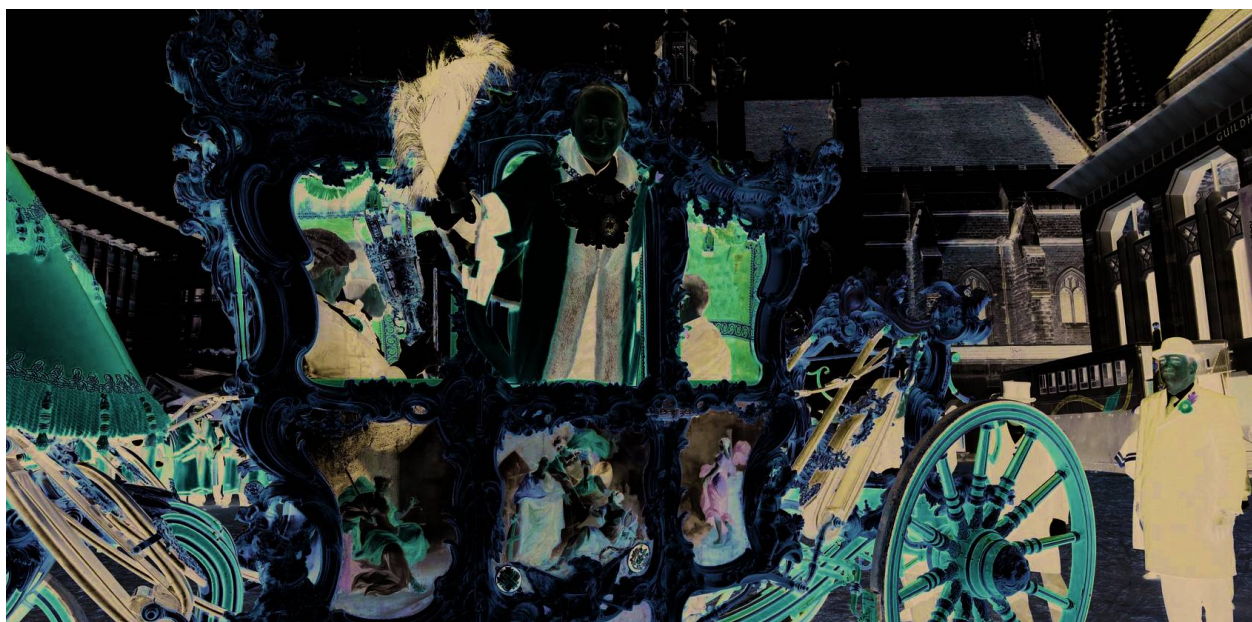


Past Master James Macdonald-Buchanan

Past Master James Macdonald-Buchanan died peacefully on Monday December 11th 2017 aged 86, after a long struggle with Alzheimer's. He will be fondly remembered and deeply missed by so many people associated

with the Scotch whisky industry and his famous Scotch whisky brand. We are so grateful to him and his family, who were the original instigators of The Distillers' Charity.

Editor



THIS PAGE FROM
TOP: Chris Parker;
Rt Hon the Lord
Mayor, Alderman
Peter Estlin.

LIVERY MERCHANDISE

Please contact the Assistant Clerk, Kim Lyons on 020 7960 7173 (direct line) or 020 7405 7091 (office)

Cufflinks

In a blue presentation box £15 (inc VAT) a pair.

Ties

Dark blue and light blue stripe (known as the City Tie) Light blue and yellow stripe (known as the Country Tie) Cost: £20 (inc VAT) per tie or £30 (inc VAT) for two.

Glasses

A pair of Whisky glasses engraved with the Distillers' coat of arms and in a blue presentation box. £20 (inc VAT).

