



The Distillate

The Worshipful Company of Distillers

December 2017



IN THIS ISSUE

New affiliation – 603 Squadron
New charity association
New Grand Rectifier
2018 Distillers' auction

The annual review of
the Master's Year

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Cover image:

Caption Air Chief Marshal
Sir Stephen Hillier KCB, CBE.
DFC, ADC and the Immediate
Past Master

Officers

The Master

Mr Bryan Burrough

Upper Warden

Mr Martin Riley

Middle Warden

Mr Kenny MacKay

Renter Warden

Mr Jonathan Driver

Immediate Past Master

Mr Richard Watling

Father of the Court

Mr Charles Minoprio

Clerk

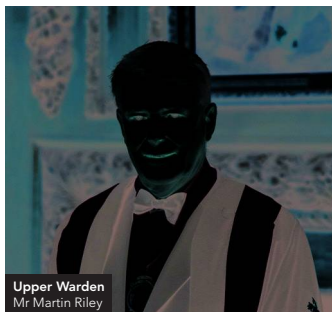
Mr Edward Macey-Dare

Assistant Clerk

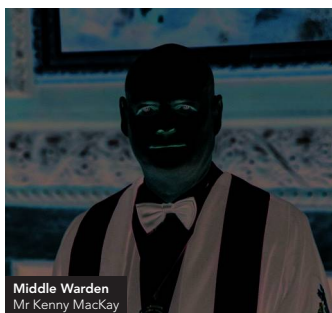
Mrs Kim Lyons

The Beadle

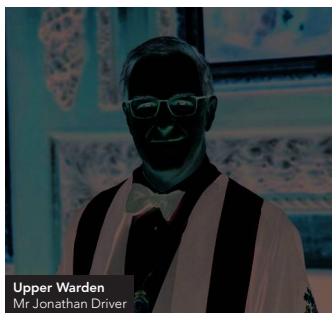
Mr John Cash MBE



Upper Warden
Mr Martin Riley



Middle Warden
Mr Kenny MacKay



Upper Warden
Mr Jonathan Driver

DIARY OF DATES

Please see our the website for further details
www.distillers.org.uk dates will be added
and notified via email.

2017

Tuesday, 12 December

Carol Service: St Lawrence Jewry

Wednesday, 20 December

Newbury Races

2018

Friday, 12 January

Benevolent Lunch

Wednesday, 7 February

Court Meeting & Livery Lunch:

Apothecaries' Hall

Friday, 16 March

United Guilds Service:

St Paul's Cathedral

Tuesday, 10 April,

Charity Auction: Mercers' Hall

Thursday, 19 April

Court meeting & Livery dinner: Vintners' Hall

Thursday, 3 May

City Debate: Bank of America Merrill Lynch

Thursday, 3-8 March

Madeira Trip (Court members only)

Tuesday, 8 May

Gin Guild Dinner

Wednesday, 16 May

Inter Livery Clay Shoot:

Ground of Holland & Holland

Thursday, 7 June

Ginposium

Tuesday, 12 June

Liverymen's Evening: The Carlton Club

Thursday, 21 June

Court Lunch (Court members only):

Tallow Chandlers' Hall

Monday, 25 June

Common Hall

Saturday, 2 July

July Informal Lunch: Ironmongers' Hall

Sunday, 24 July

IWSC

Thursday, 13 September

Scottish Dinner (venue to be confirmed).

Friday, 28 September

Election of the Lord Mayor

Thursday, 4 October

Mansion House Banquet

Tuesday 9 October

The Vintage Festival

Thursday, 22 November

Installation Court Meeting
& Livery Dinner: Vintners Hall

Our thanks go to all the contributors and the editorial team from Paragraph, Damian Riley-Smith, Steward, Sam Coyne and Tim A'Court) and Martin Riley, 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 finchpj@btinternet.com if you have any comments on this edition or contributions for future Distillates or newsletters.

Paul Finch

The Editor



The Master's Year *603 Squadron was a landmark*

I first came to the City in 1967 to take a degree in Business Studies. Fifty years later, almost to the day, I presided over the Distillers' Banquet at Mansion House with the Lord Mayor by my side. Quite a journey!

The Master's year starts with the installation in November and quickly becomes a diary full of marvellous experiences. Well over 30,000 miles and 150 events later, I am back in the square mile looking back at all the amazing places I have been to and the people I have encountered. Meeting the Recorder of London with the Judges at the Old Bailey lunch, then the Governor of Brixton Prison, with a reformed drug dealer rescued by the charity that helps ex-offenders, stand out as red-letter days. Visiting St Bart's—once condemned, and now rebuilt as one of the finest oncology and cardiac centres in the world—was a revelation, as was meeting Wendy Meade who led the campaign to save it. Meeting the Licensing Committee in the wonderful setting of Wilton's Music Hall—now beautifully restored in authentic shabby chic style. The many dinners and lunches with interesting Masters and Liverymen

from so many other Companies. The weekend in Ironbridge, when we all came together with our consorts. A kaleidoscope of colourful places, people and events. My love of the City of London has deepened since I have had the opportunity to explore its warren of alleys and dazzling architecture. Above all, nothing can compare with attending a service at St Paul's—that wonderful building – and hearing the organ thunder at the hands of our very own Lord Mayor. Meeting the children learning the violin at St Barnabas' School in Pimlico, with tuition provided by my charity, London Music Masters, was a moving moment.

As a Livery Company, we have moved on fast this year and I am proud of what has been achieved in our own Company more widely. The inauguration of our new affiliation with 603 Squadron, led by Air Marshal Sir David Walker and blessed by the Chief of the Air Staff Sir Stephen Hillier at the magnificent Drapers' Hall—the first time we have had a connection with the RAF—was a landmark. The Livery visit to learn about the origins of gin in Schiedam and the new connection with the



Jenever Guild will endure and should encourage other such relationships. The Auction of Rare and collectable Whiskies will provide a large and sustainable source of funds for our charitable giving in the future. It will also focus the spotlight on charitable giving, which is fundamental to who we are as Liverymen. I am proud of the launch of the second Master's Cask – a single cask Speyside Malt from Knockando, celebrating the 40th birthday of a distillery that I used to be involved with when at J&B. The service of spirits has improved enormously with help from my alma mater, Diageo Reserve brands, providing exciting cocktails for our dinners. Our informal social calendar improved when we went to see the Doggett's Coat and Badge race on the Thames, and we were blessed with good company and fine weather. The Charity Drive in Scotland was a wonderful way to see the progress of distilleries and to meet the entrepreneurs. The new website was launched and the communications are vastly improved. We have moved on in so many ways, both individually and collectively – I was proud

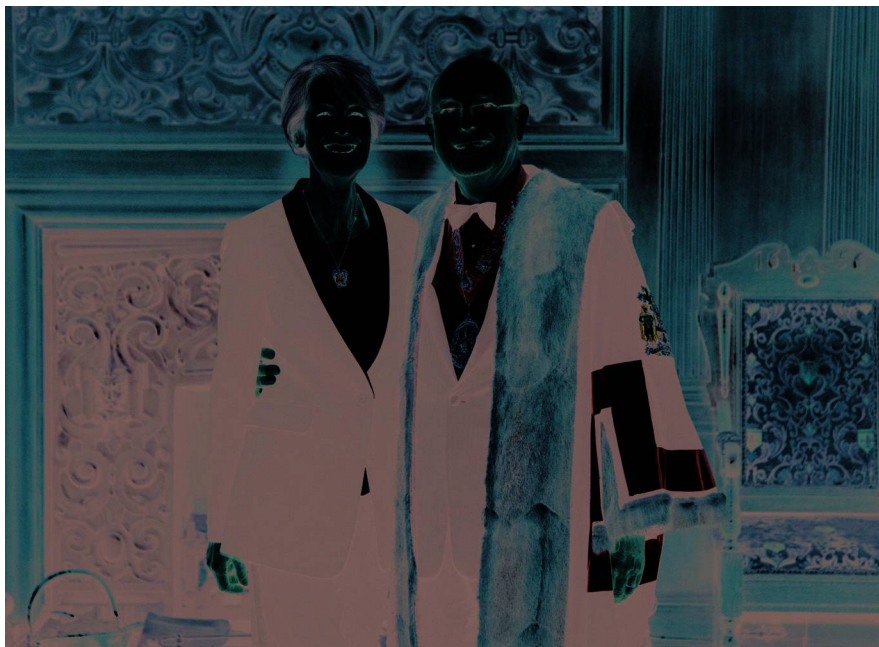
to welcome Brown-Forman – so famous as a Bourbon producer – as a corporate associated company at the beginning of my tenure.

My appreciation of the help I have received from members of the Livery is boundless and I thank you all for your unstinting service and support.

The Clerk Ed Macey-Dare and the Assistant Clerk Kim Lyons perform miracles to put on the events. The Mistress, my wife Sarah, has been constantly at my side as the perfect hostess and supporter. The Beadle John Cash kept me in order and not worrying about what to do next – a

critical role! I feel pangs of sadness as I write this as my year ends- but pleasure at the progress made, the friendships I now have and the opportunities for the future that it has created.

Richard Watling
Master 2016-17



Previous page
from top:
Master,
Mistress, family
and guests;
The Master
This page
from top:
The Mistress
and Master;
Hannah and
Christopher
Watling, Sarah
and Richard
Watling,
Rosemary and
John Parker
Facing page
from top:
Visiting the
Rheingau;
The Lorelei rock





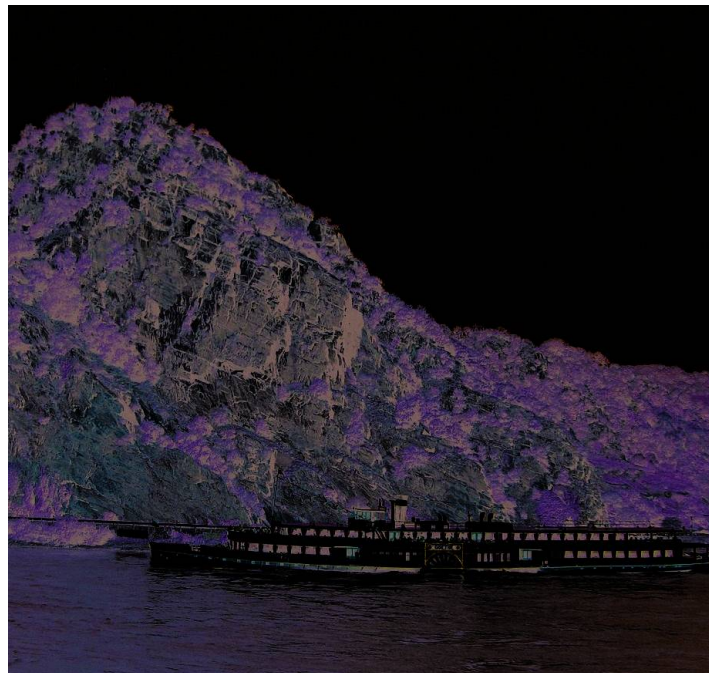
The Court Visit to the Rheingau & Mosel Valley

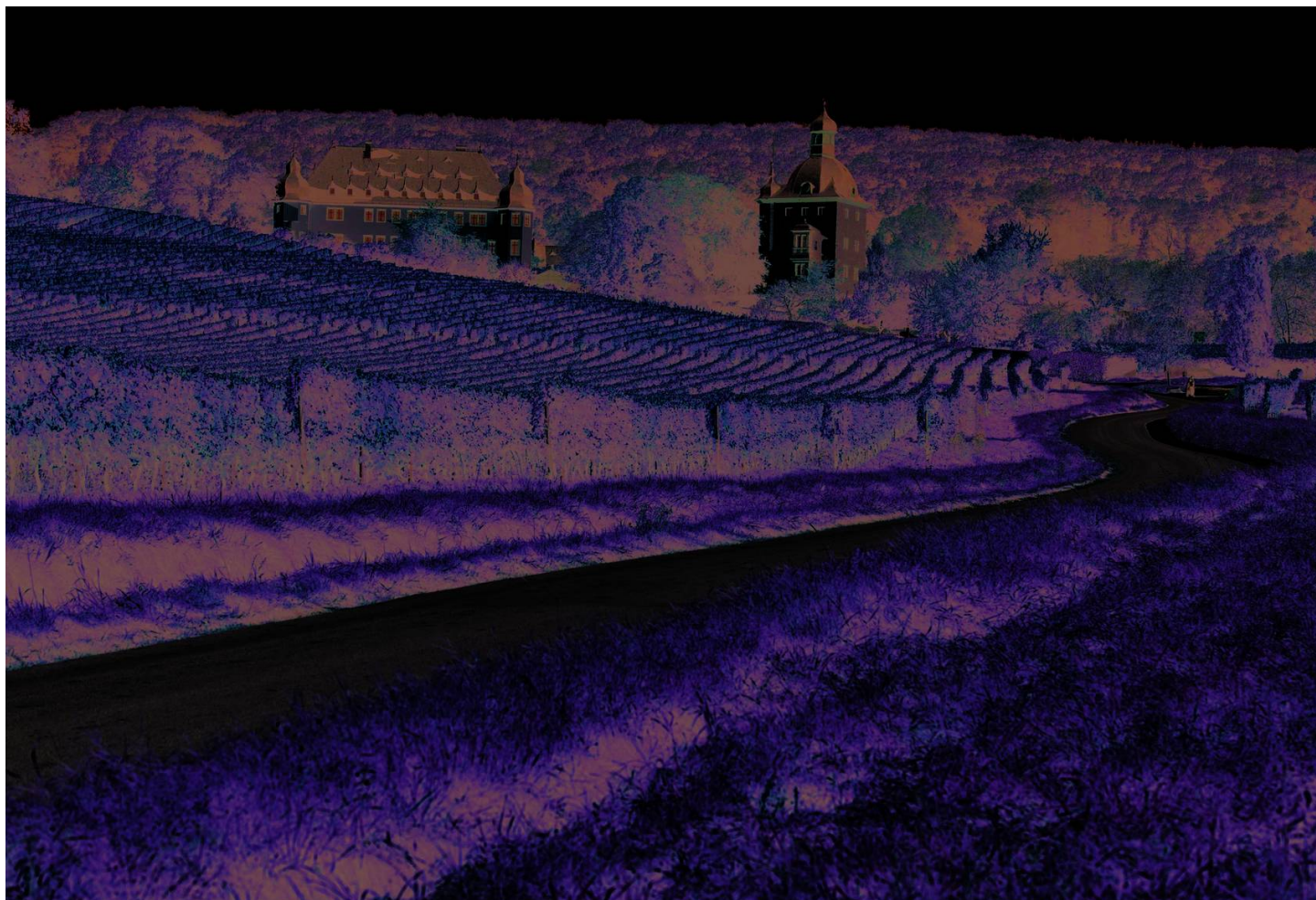
The Court has not travelled to Germany in the 27 years of its tradition of visiting famous wine and spirits regions once per year, so it was time to put that right. Germany's wine reputation suffered in the 70s as they imported low quality sweet wines and rather destroyed the market position that they had enjoyed in the centuries before thanks to the House of Hanover – their greatest supporter – and, in particular, Queen Victoria, who loved her Hock from Hochheim am Rhein. At that time, the wines of the Rheingau and the Mosel had similar status and prices as Champagne, Claret and Burgundy.

Keen to help the resurgence, we visited some of the top producers in a four-day tour conducted in some of the most beautiful weather imaginable and against the backdrop of the vertiginous vineyards that

climb up the Rhine Valley. Starting with Robert Weil (whose dessert wines we enjoyed at the April dinner) we steadily expanded our understanding of the king of grapes – Riesling (as they would have us believe!) – moving to the beautiful Schloss Johannisberg and finishing at Schloss Vollrads, where we enjoyed the new vogue of “strolling tasting” – in the balmy summer evening.

Alongside these mighty vintners, there is a new wave of producers such as August Kesseler of Assmannshausen whose Pinots are now reaching heady heights of purity, freshness and increasing depth and subtlety. Our own David Hunter, lately of the WSET, gave us a full presentation of the growth of the German wine industry and how this area has become so important with study tours. Charles Minoprio, the





Father of the Court, lightened the mood with his résumé of the German spirit and a brief run through the last 1000 years of history, which was helpful as we were not all as proficient in this subject as perhaps we should have been. Then, it was time to try the wonderful cuisine which surprised everyone – especially the sublime dinner on the last night with Carl von Schubert at Maximin Grünhaus in the Ruwer Valley – for we were now almost in Luxembourg. By general consent, the Barbary Duck was the best we had ever had and the deprived red wine enthusiasts were finally able to quench their thirst after several days of Riesling.

One of the pleasures of leading these events is to introduce Court members to new places and new experiences. Having travelled to Germany frequently since I took my O-levels (which was a little while ago now!), it was very gratifying to introduce many of them to the Rhine and Mosel for the first time and to some of the most beautiful rivers, fast running streams and high gorges anywhere in the world – not to mention Schlosses every few hundred meters and then the

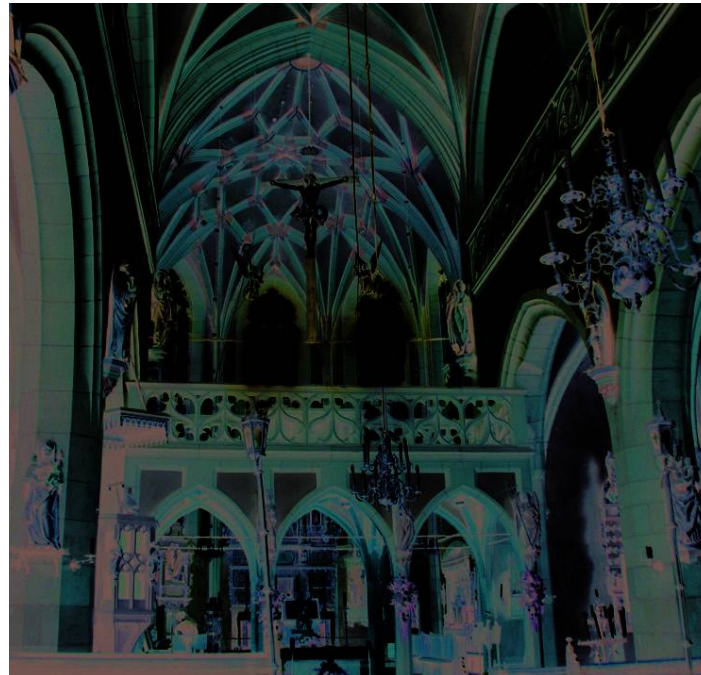


This page
from top:
Schloss
Vollrads;
Travelling
the Rhine
Facing page
from top:
St Valentin's
Basilica;
delicious
cocktails at
De Kuyper

most famous corner of them all, the romantic Lorelei where the maidens tempted the sailors into the shallows and their boats were destroyed. Nothing prepared us for the most unexpected experience of them all, however, when, after several months of contact, we were invited into St. Valentin's Basilica in Kiedrich to sit in the pews decorated with vines, to be surrounded by the music of the 15th century organ – the oldest in Europe – and then for the interpreter to break into sublime song, the ancient Gregorian chant unique to that church. He turned out to be none other than the world-renowned counter tenor, Andreas Scholl, who has performed at Glyndebourne, the Royal Opera House and the New York Met, and is himself the son of the Kiedrich choirmaster and his wife, our guide. What a start to the tour – and what a memory!

Sadly, it was to come to an end all too soon – but not before we had tried Monkey 47 gin from the Black Forest kindly provided by Pernod Ricard.

I think for most it was the genuinely eye-opening event that, as Master, I had hoped for. The Mistress and I were helped by the kind weather, the lively conversation and



company, the generous support from the vintners we visited, the hotels that catered to our every need, and especially the sterling help received from Bob Howell – the world's most attentive Chancellor! – as well as the good sense of Honorary Steward Allan Westray and his charming wife Annabel. They came on the recce and put in huge amounts of time

to ensure that everything went according to plan, in particular the many wonderful meals and excellent wines. We all departed much better informed about this great country and replete with its wonderful produce. Thank you all for your good company and your support.

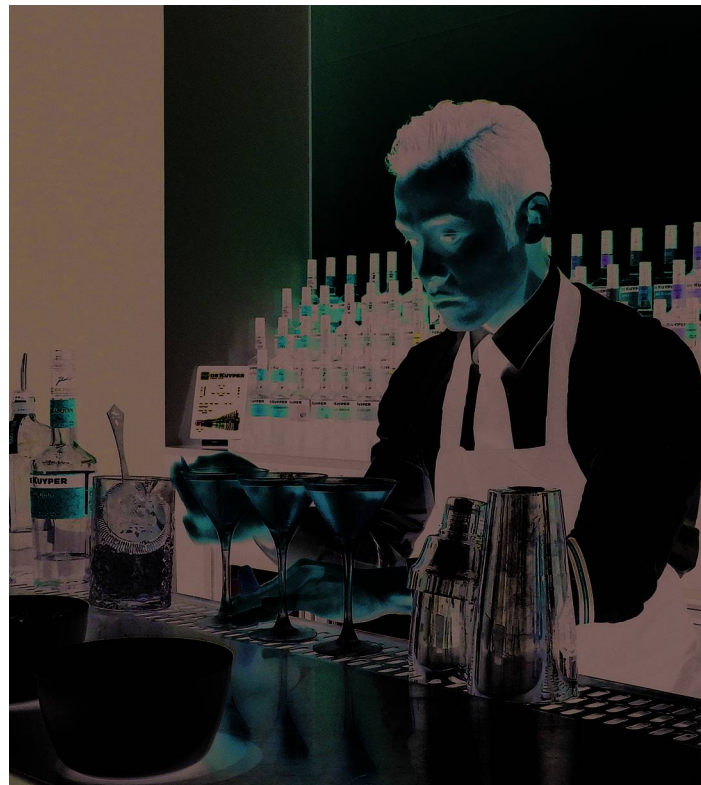
Richard & Sarah Watling
Immediate Past Master & Mistress

Jenever Master class in Schiedam

A trip to savour!

With the huge support of Past Master David Raines, I organised a three-day visit to Schiedam in the Netherlands at the end of June, the purpose of which was to experience and understand Jenever, the traditional Dutch spirit that had been the origin of, and the inspiration for, English Gin. Original Jenever is distilled in pot stills and referred to as Oude Jenever. It resembles whisky in its first stage and, on tasting Oude Jenever, the comparison with whisky was apparent. A toast to the association of the Jenever Gilde and the Worshipful Company of Distillers was made with Oude Jenever and ginger beer (The Boilerman cocktail). I was delighted to present the Gilde with a specially commissioned Quaich from Mappin and Webb to commemorate the visit, along with a bottle of Master's Cask 18 Years Old Caol Ila Single Islay malt.

The next day began with a visit to the Nolet Distillery, home of Ketel One vodka. The Nolet families are



LIST OF APPOINTMENTS 2016/17

COURT ASSISTANTS

Mr Allen Gibbons

FREEMEN (By Redemption)

Mr Robert Anderson
Mr Charles Beamish
Mr Stephen Gould
Mr Simon Hales
Mr Nik Keane
Mr Laurent Lacassagne
Mrs Amanda Ludlow
Mr Edward Ludlow
Mr Angus Gordon Lennox

FREEMEN (By Presentation)

NONE

Liverymen

Mr Abhishek Banik
Miss Georgina Bell
Mr Richard Connor
Mr Paul Currie
Mr Martin Dawson
Mr David Heilbron
Mr Anthony Laithwaite
Mr Alex Nicol
Miss Natalie Wallis

FREEMAN & Liveryman

Mr David Carpenter
Mr Ian Chapman
Mr Timothy McCreath
Mr Kenneth McKinlay
Ms Alexandra Oldroyd
Prof Katherine Smart

FREEMAN & Liveryman (By Presentation)

Mrs Sarah Dickson

Liveryman (By Presentation)

Ms Annabel Meikle

HONORARY Liveryman & FREEMAN

NONE

CORPORATE FREEMAN

Dan Mobley (Diageo)

STEWARDS

Mr Damian Riley-Smith
Miss Emma Fox

HONORARY STEWARDS

Sir George Bull
Mr Chris Searle

IN MEMORIUM

Honorary Assistant Don Gregory
Honorary Steward Tim Stanley-Clarke
Liveryman Jeffrey Fredericks

now in their eleventh generation of distillers and Bob Nolet, who gave us a guided tour and a history of the family business, was our host. The family began as distillers in 1692 and, up to the 1880s, prospered as Jenever was exported around the world. However, in the 1960s, Bob's father spotted the growing taste in California for vodka martinis and worked hard to make a distinctive premium vodka with

a unique production method and mouthfeel, which could be truly appreciated in this cocktail, mainly comprising of pure vodka. Thus Ketel One was born, Ketel being the Dutch word for pot still, and a partnership deal was agreed with Diageo covering global sales and distribution, which changed the family's fortunes.

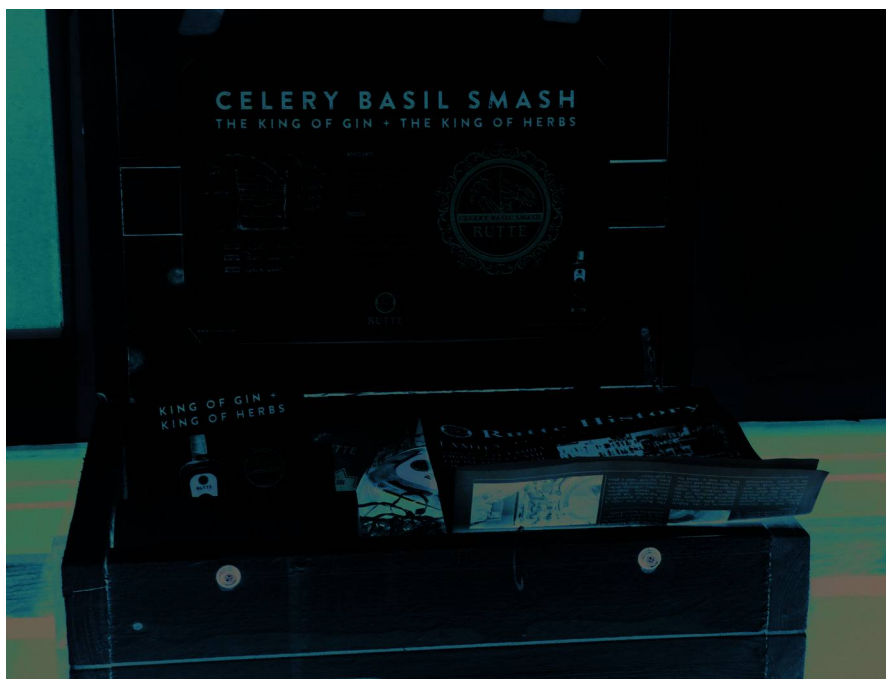
After the production tour and museum inspection, we walked

underneath the canal and along the quayside, to Royal De Kuyper Distilleries, another family controlled company with a Royal Charter and over 300 years of history. De Kuyper traditional liqueurs are exported around the world with famous brand names like Peachtree liqueur, Warninks Advocaat and Mandarine Napoleon, and all have the ingredients to feature in any cocktail drink anywhere in the

world. We were greeted by Bob De Kuyper, himself a Liveryman with personal links to the UK via the old Matthew Clark agency business. The trip was rounded off with a Gala dinner at Hosman's Cabinet, an exclusive restaurant located in a traditional Dutch house by the canal, complete with roof terrace and low beams in the dining area, giving a nautical feeling! The menu, prepared by leading chef Willibrord Hosman, featured the Dutch specialties herring and Texel lamb, and the speeches and toasts flowed elegantly thanks to our hosts from De Kuyper.

The following day, we set out to Dordrecht, closer to Rotterdam, and the Rutte distillery, now owned by De Kuyper. Situated in a small shop in the centre of the town, this charming boutique distillery was crammed full of interesting bottles and small stills – known as Volcans or Volcanoes! The distillery makes all sorts of spirit and liqueur recipes (their motto appears to be “anything goes”), but their celery-based gin is the most famous. It was a fitting end to the Master Class and Livery visit which linked together our Livery with the Jenevergilde, and we look forward to welcoming them at our future events in London.

Richard Watling
Immediate Past Master



This page
from top:
The secrets
of Rutte
gin; visiting
Schiedam
Facing page
from top:
75th anniversary
of the Channel
Dash; the visit
of Her Majesty
the Queen to
603 Squadron





825 Naval Air Squadron

Since we started our affiliation with 702 Squadron at Yeovilton almost everything has changed, as the effect of the last Defence Review and the role and equipment used by the Fleet Air Arm has brought about a transformation of duties and roles. 702 NAS, a squadron training air and ground crew in the flying, fighting and maintenance of the Lynx helicopter, has transformed into 825, a frontline unit combining operational duties with training, as well as transferring to the new Wildcat aircraft. The

helicopter itself, while superficially the same, is in fact quite different – effectively a digital rather than analogue device with vastly superior “seeing” ability – up to ten times the distance of the previous Lynx – which means that the crew can survey a target with complete clarity whilst being completely invisible themselves miles away over the horizon.

We were able to join with the officers and crew members regularly during the year, when they commemorated the major battle successes of Trafalgar

and Taranto. Most poignant was the story of the Channel Dash, when six Fairey Swordfish attacked a German battle fleet in the Strait of Dover in a brave but doomed attempt, 75 years ago, to prevent them taking a shortcut to the North Sea and the attack on Denmark. The fly-past over a windy and cold airfield after the church service was a particularly moving moment.

Simon Collins became Commanding Officer and, accompanied by his new bride Lisa, was our guest

in February as they came to know members of the Livery and to learn more about the life of the Company.

We are very grateful to the CO and officers for the opportunities these affiliations give to the Livery to explore and understand the Navy, and the invaluable contribution the service makes to the defence of the country and our ability to trade without hindrance around the world – a massive benefit to our companies and brands.

Editor



RAF 603 Squadron (City of Edinburgh) “Gin ye Daur”

It is not every day that our Company starts a new affiliation, so March 2nd 2017 will go down in history as the day we launched a relationship with 603 Squadron Royal Auxiliary Air Force at their headquarters in Learmonth Terrace in Edinburgh. After our successful connections over the years with the Navy through HMS Montrose and 825 Squadron of the Fleet Air Arm, and with the Army through the London Scottish Regiment, the RAF was a missing element. Fortunately, however, when I had been President of the Royal Warrant Holders’ Association in 2008, I had got to know Air Marshal Sir David Walker, who at the time was

Master of the Royal Household at Buckingham Palace and who is now the Honorary Commodore of 603 Squadron with Her Majesty the Queen, in a unique joint effort. I therefore approached Sir David and a meeting was arranged with the Commanding Officer, Squadron Leader Jerry Riley, at the RAF Club. During that meeting, it quickly became clear that there was a real desire to get together and create a new affiliation; from then onwards, things developed rapidly. In April, we were honoured to receive the Chief of the Air Staff Air Chief Marshal Sir Stephen Hillier at our April dinner, when he made a warm and energetic speech blessing this new connection.

Just to give a little background, in 1939, 603 Squadron was a front line fighter squadron and became the first to engage the enemy, in an action near Edinburgh, when Flt Lt Gifford (a solicitor in civvy street) shot down a German aircraft in the first action of the war by the new Spitfire. The Squadron saw action in the defence of London and later in the Middle East and the Mediterranean – when providing some of the aircraft for the desperate but ultimately successful defence of Malta. The Squadron has had many different roles over the years and is now a Force Protection Squadron of RAF Police, with a complement of the RAF Regiment

providing essential protection of RAF airfields and assets.

603 Squadron’s HQ in Edinburgh has an interesting connection with the Scotch Whisky industry, having been built by Arthur Sanderson of the family that created VAT 69 whisky. It is a beautiful Grade 1 listed building with a drill hall where training takes place.

We all look forward to a long, friendly and fruitful affiliation with 603 Squadron, during which we will learn about their defence work and they will get to know more about distilling, the Company’s charitable activities and the City of London.

Richard Watling

Immediate Past Master

HMS Montrose

Since sailing for the first time in almost three years in July to conduct the first phase of her post refit sea trials, *HMS Montrose* went back to sea across September and October for the second phase. If the first period was about making sure the ship worked and was safe to be back at sea, the second has been putting the 'war' back into warship, with all our weapons, sensors and communications systems fully calibrated, tested and validated to ensure they are both functioning correctly and at peak efficiency. Getting their hands on the kit also allowed our operators to start developing their skills, with practice periods designed to put simulated and theoretical training into practice in the live environment. Most interesting were the trials on our new missile system, Sea Ceptor.

Fired for the first time by our sister ship *HMS Argyll* in late summer, we are learning more and more about this capable surface-to-air missile every time we use it. We will conduct our own test firing next year. It hasn't been all work, however, as we took a stand-down over a weekend by visiting the Dutch naval base at Den Helder, giving the Ship's Company a chance to explore the north of Holland. The Captain attended the Company's Mansion House Dinner in October, and was able to reciprocate by hosting the Master onboard for a Trafalgar Night dinner later that month. We are now in a period of routine maintenance to correct any issues discovered during our trials, before heading back to sea in November.

Cdr Conor O'Neill
Captain *HMS Montrose*



This page from top: Pupils on a musical journey; *HMS Montrose*; Grant Gordon, the Master; Ann Townsend, Laurence Guinness, Charlotte Hamilton



The Master's Charity London Music Masters

London Music Masters (LMM) was launched in 2007 and is a music education programme designed to take the youngest primary school pupils on a musical journey through to secondary school. LMM's music education approach remains the same, ten years on beginning with musicianship classes that involve all pupils aged four and five, this is absolutely inclusive and requires no prior knowledge or understanding of music. Later, in Year 1, the children begin group lessons on the violin or cello. The classes are progressively refined over three academic years, until the pupils are taking paired

lessons or reduced size group-lessons. From there, a select few will be eligible for LMM's means-tested, talent-based, Pathways programme that sees children receive one-on-one tuition and private lessons from an expert tutor / mentor. Ten years ago, LMM started with 60 children in two schools. From September 2017, LMM will be working with 1,500 children every week across seven inner-city London primary schools.

I have supported this work for some years and made it my personal charity for 2017. The money raised will be used to provide significant long-term tuition to children at St Barnabas' Primary School in Pimlico, a relatively deprived area of central London. Through the good offices of Honorary Steward Grant Gordon, we are getting together with the Childhood Trust who will match the Distillers' Charity funding and also enter the project into the Big Give Christmas Challenge, which matches all donations made in the campaign period. I do hope lots of Liverymen will get involved. If you wish to learn more about how to donate to the "Big Give" please visit their website at: www.thebiggive.org.uk.

You can also find out more about the work of London Music Masters by visiting their website at: www.londonmusicmasters.org

Richard Watling
Immediate Past Master

2017 Distillers' Charity

Our charitable activity was stronger than ever this year, thanks to the generous and increasing year-on-year support from Livery members supporting the Distillers' Charity. As a result, we are excited to report the largest ever amount distributed to our beneficiaries.

Earlier this year, in our charity newsletter *Spirited*, we explained how we were expanding our commitment within our principal areas of focus. The funding that we have received from Livery members, as well as money raised through events, has enabled us not only to increase support, but also to engage in a fuller capacity with our charitable partners across our chosen areas including alcohol-related education, providing long-term support for the Alcohol Education Trust and an increase in funding for the drinks industry's charity The Benevolent. We also expanded our support for the education and training of people in the trade through both the International Centre for Brewing and Distilling (ICBD) at Heriot-Watt University and the Institute of Brewing & Distilling (IBD).

The Master's, the Lord Mayor's and City-related charities remained at the heart of our giving, with support for the Grenfell Tower disaster appeal alongside other Livery-related causes. Our charitable funding partnerships with the City of London are vitally important as we work to increase

our presence and place at the heart of philanthropic activity within the Corporation of London. The charities that we support in this area include:

•**The Lord Mayor's Appeal:** supporting the London Symphony Orchestra's Discovery programme, St Paul's Music Outreach and Music in Hospitals programmes;

•**The Mansion House Scholarship Scheme:** supporting overseas students taking Masters degree courses at British Universities, or training and work experience in the UK's financial services industry;

•**The Sheriffs' & Recorder's Fund:** focused on helping ex-prisoners get a new start and helping reduce re-offending by grants for training and other support for ex-offenders on probation in Greater London;

•**St Paul's and St Lawrence Jewry:** supporting our City's cathedral and the Livery's designated church.

We are very excited at both the range and the impact that our charitable work is now having, and the help that it is delivering in line with our strategic approach. We cannot let this opportunity pass without saying 'thank you' to the many members of the Livery who have supported us and helped the Distillers' Charity develop to reach this point. There is still so much to do and therefore, in conclusion, we would appeal to you for further donations and, if you have yet to sign up for a



charitable contribution, please can we urge you to do so. We hope that this communication demonstrates how our Livery's charitable work is making a difference – thank you once again!

Finally, we are very proud to announce that we are supporting a new and nationally acclaimed charitable partner, Action On Addiction. Our funding will be used to continue our strategy to support organisations working in the field of alcohol education, training, and other industry-related areas of need. Our donation will be towards the Hope House residential programme in Clapham run by Action on Addiction. Our bursary will be applied to fund a bed space for

people working to tackle their alcohol addiction, as part of a women only residential treatment service. Hope House has brought help, hope and freedom to thousands of people affected by addiction for over 30 years. The programme offers help through a twelve-step abstinence programme. The Charity Committee visited Hope House to hand over our donation to mark the beginning of the Distillers' Charity's support. We look forward to telling you more about our partnership and how this vital work is progressed and, through this education process, how the residents of Hope House rebuild their lives.

Grant Gordon
Honorary Assistant

“The King of Racket Sports”

The Inaugural Inter Livery Real Tennis Competition was held on the 17th October 2017 at the Queen's Club, at which 24 Livery Companies were represented. The event was graded in the afternoon with the presence of HRH The Earl of Wessex, Patron of the Tennis and Rackets Association, who is a keen player of the game.

Real Tennis is perceived to be the “King” of racket sports and demands both racket and cerebral expertise! David Carpenter, one of our new Liverymen and his doubles partner Miles Buckinghamshire of the Glovers' Company, won the “B” division. After over approximately 2.5 hours of playing time, they won 29 games, lost 11 and won all four matches against their Livery Company opponents. In the Semi-Finals, they won against the second team from the Vintners and, in the final, they won against a team from

the Carpenters and the Grocers. Both their opponents in these rounds found the handicap difference difficult to overcome against the steady play of David and Miles, who raced to early leads in both matches to win the cup and probably the unofficial award of the “handicap bandits” of the Competition.

This inaugural competition was a great fun event. Our thanks go to the organiser Colonel Michael O'Dwyer, Clerk to the Brewers' Company, and our main sponsor, Psigma Investment Management. Lastly, David and Miles would like to thank all their fellow competitors who play this truly wonderful game, Ben Ronaldson and his great team of markers and the Queen's Club staff and their Chairman of Tennis, Simon Mansfield.

Plans for 2018 competition are already well in hand and you can be sure that David will be embarking



This page from top:
Christopher Porter, action on addiction fundraising Director, Tristan Millington-Drake, the Master, Hope House lead practitioner, Jackie Coombs, Grant Gordon.
Bottom left David Carpenter right Miles Buckinghamshire

on a recruitment drive for more Distillers' representation!

Finally, please note that, throughout 2018, HRH The Earl of Wessex intends to play every real tennis court in the world (some 50 in total, with 27 here in the

UK) to raise funds for the Duke of Edinburgh's Award to help young people in their careers. To find out more about this historic undertaking and how you can help, please contact Challenge@DofE.org.
Editor

2017 Golf Report

The smartest team on the circuit!

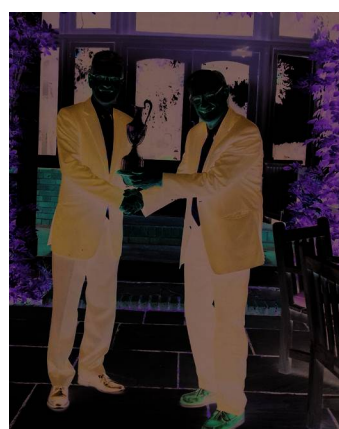
The following were among the highlights of the Distillers' Golf Society this year: Adam Wallis winning the knock-out at his first attempt; Mike Walpole leading the field home in the Budge Brooks Trophy (to the delight of all!); and our Master Elect, Bryan Burrough, making his first appearance at our Icicle day at Swinley Forest and avoiding much chi-iking by easing up on the final holes, finishing a very respectable third on a count back behind second place Geoffrey Bush and Mike Keiller, all with 38 points. The Plate was won by the ever-steady Bob Howell.

A golf day was held on the wonderful Royal Burgess GC and our Scottish Champion is Ewan Mackintosh, having bettered Kenny MacKay at blustery Blairgowrie. The progress and enthusiasm for Distillers' golf in Scotland is most encouraging and what we lack in terms of numbers is more than made up for by the quality of the play and the courses chosen.

In Scotland, we also played and won the inaugural match against our

newly affiliated 603 Squadron, which was offset by losing - just - to NAS 825, those magnificent men with their flying machines (which happen to be Wildcat helicopters!). We bettered the Vintners, but had to concede best to the Brewers and the (mini) Coopers, the latter for the first time – but they had subtly reduced the match to three pairs aside, thereby not allowing Ian Harris and his team to display our strength in depth.

Paul Varney again led our team in the Ray Jeffs Cup, where we



have become the team to beat, finishing fourth, and with Tommy Haughton returning the third best score amongst the 17 competing Livery teams.

We enjoyed another short tour to Devon, despite torrential rain which caused the match against Churston GC to be abandoned after nine holes (our best ever result!), but that in no way detracted from our enjoyment of the dinner that evening in the clubhouse. The following day, at Honiton GC, Mike Walpole again led the field home, with Ailsa Garrard claiming the guest prize.

With 54 Distillers entering the knock-outs and others taking part in matches, the Golf Society is in good heart and looks forward to a new, exciting season. We are continuing our aim to be the smartest team on the circuit and have introduced new caps to accompany a newly available issue of polo shirts and sweaters.

Finally, it was with great sadness that we lost our golfing stalwart Don Gregory, but his former golfing colleagues were well represented at his funeral.

P M Keith Garrard
President of the Golfing Society



Nigel Stroften plays Hockey for England!

What a thrill to be selected to play for England over 75s and to play in the Grand Masters European Hockey Cup in Glasgow in August. England beat Germany 1 – 0 and then went on to beat the Netherlands 3 - 0, thereby winning the Gold Medal. Naturally, we celebrated, which included a visit to the Auchentoshan Distillery in Clydebank. Following an excellent tour of the distillery, we had a comprehensive tasting and, as a result, we have greatly reduced the distillery's stock! All great fun and played in good spirit!

Nigel Stroften
Past Master

Scottish Golf with 603 Squadron RAF

“Kummels help Distillers to a win”

A Distillers' Scotland team captained by Liveryman Peter MacKay managed to prevail in the inaugural golf match v 603 (The City of Edinburgh) Squadron. Held on a blustery but mostly sunny June 1st at Panmure (an Open Qualifier just along the coast from Carnoustie) the match pitched the young and very fit looking 603 Squadron against the Distillers' blend of young and old. Captain MacKay Jnr selected the older pairing of MacKay Senior and Campbell Evans as the first match, which 603 paired against their higher handicap pair captained by Sqdn Leader Nobby Clark. It was quite clear from the first hole that Nobby possessed a golf game that belied his double figure handicap, playing some excellent golf to keep the game tight.

Campbell Evans, however, turned up with his A game too (with a magnificent back nine) and the Distillers eventually won that match on the 16th. Before going out (and rather than hit practice shots) Peter MacKay and our guest Mark



Thomson limbered up in the bar with a number of Kummels after an excellent lunch, and proved the efficacy of the aforementioned spirit by racing to a three hole lead with three birdies in the opening three holes. Despite a major effort by the 603 Training Officer, Flt Lt Chris Loughlin - himself a low handicap golfer - 603 never managed to recover from the opening Distillers'

salvo and that match also finished on the 16th. The 603 Sqdn team were a great bunch of guys and excellent company. The match was played in the best of spirits and both teams look forward to the return match next year. Our thanks, in particular, to Peter and Chris Loughlin for organising.

Kenny MacKay
Middle Warden

Distillers' Car Club *Classic collections, Supercars & the glorious Cotswolds*

Thanks to the Master's unique motorsport connections, our first trip this year combined touring the Prodrive workshop at Banbury with a production visit to the Aston Martin factory at Gaydon – all in one day! Prodrive is a very diversified business, including the development of electric vans' auto technology, aircraft innovation, as well as providing the wiring loom for Ben Ainslie's catamaran, "Land Rover". Our attention was taken by the Aston Martin Racing cars, built

for endurance racing, and the famous WRC and BTC cars in the museum. To see the Richard Burns Blue 555 branded Subaru next to Jenson Button's BAR F1 car demonstrated the breadth of influence that Chairman David Richards has had on motorsport.

Onwards up the M40, to the prestigious building housing the Aston Martin factory. The full 2017 range of cars was on view, including the latest DB11, and a life-size clay model of the Aston Martin Vulcan.

Facing page from top:

"Caps R Us";

Champion

Adam Wallis

receives his

trophy from

Keith Garrard,

bottom left

Nigel Stroften;

The inaugural

match v 603

Squadron

This page

from top:

Car club visits

the Cotswold

distillery;

Nick Mason's

(Pink Floyd

drummer)

famous Ferrari

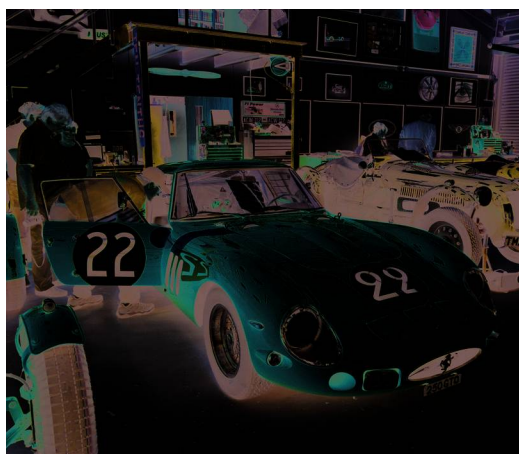
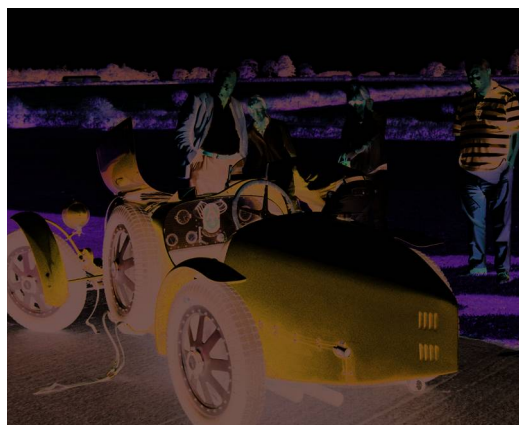
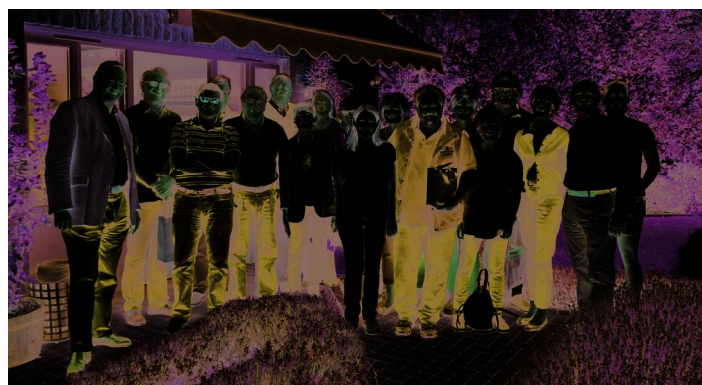
250 GTO,

beautiful

Bugatti;

the Doggetts

race underway



Inside, a parade of unique models traced the history of Aston Martin from the early Coal Scuttle (1914), through examples of the DB6, DB7 Zagato, and the DBs from the TV series the Persuaders, and Aston Martin Lagondas. We learnt the story behind the DB10, only built for the James Bond films. The factory is a real eye-opener, with two production lines, 270 people and four robots. These true supercars, and the workmanship, are a tribute to British engineering. The Master presented a Distillers' Quaich to our guide, Jackie Irwin, who had been a fount of knowledge, providing fascinating anecdotal stories all day.

The Cotswolds are blessed with a number of rare and famous car collections. After months of patient networking by the Master, it finally became possible to visit one of the holy grails – the collection belonging to Nick Mason of Pink Floyd fame. Perhaps the most famous Ferrari 250 GTO of all time was indeed on display. There was a choice of Bugattis – along with a fine range of other stunning cars! It transpired that the boss is the chairman of the Ambassadors of the Navy Heritage Flight at Yeovilton, home of our affiliated 825 Squadron, so

a brisk fund-raise produced a decent cheque that we donated to the CO, Commodore Jock Alexander. Driving the long limbed, rangy B roads across the top of the ridges and down in the combs of this area of outstanding natural beauty is part of the pleasure of visiting the Cotswolds.

Saturday's target was the delightful distillery of Liveryman Dan Szor, who proudly showed us round the stone built Still House and maturing warehouses. Just days away from becoming whisky, we sampled this delicious spirit, warm and fruity, just the way the distiller intended.

Sunday dawned wet and windy, but we had enjoyed fine sunny weather until then, great company, a convivial meal at Château Kemble (home of the Watlings) and some delightful foodie experiences in nearby Nailsworth and at the top of Rodborough Common, with spectacular views across the five valleys that converge on Stroud.

That concludes the 2017 programme. So now is the time to hunker down with a fine malt whisky and work out the plans for 2018 and more fine drives in great company.

Nick Carr

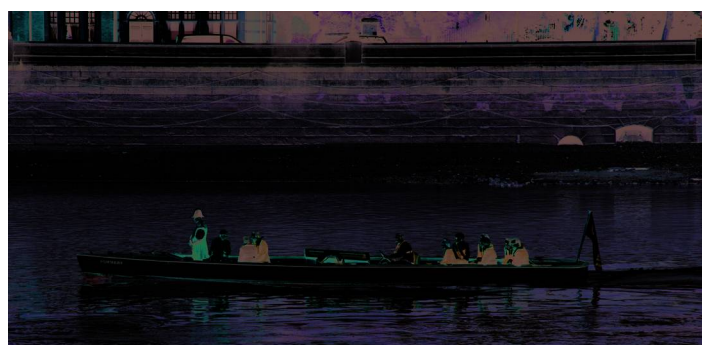
DDC – Secretary

Doggetts Coat & Badge Race

The sun god was without question in the ascendancy this year, as we weaved this fun day out on the Thames in gloriously sunny weather. We moored at Battersea amongst a jolly group of observers' ships from fellow Liveries. The grand fleet passed by to the finish line with serious umpires keeping order and former winners of this, the oldest rowing race in the world, parading in their beautiful scarlet robes and badges. Four and a half miles in half an hour is pretty strong sculling, but they showed little signs of stress, apart from the back marker

being pressed by the following flotilla; he was heartily applauded for his endeavours.

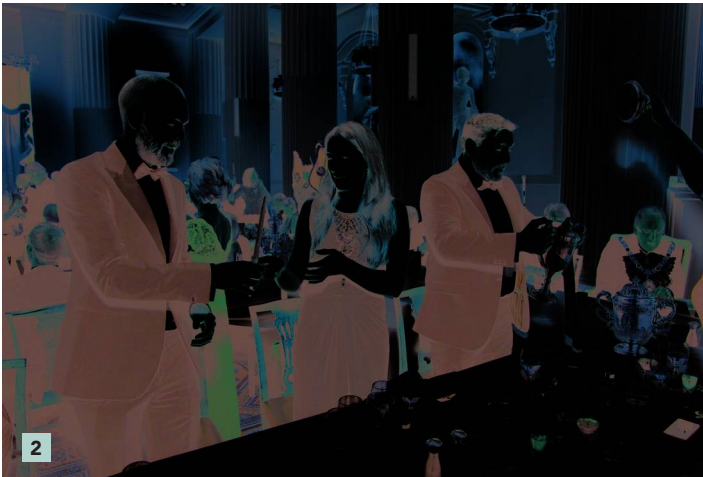
As we slipped our mooring, lunch was served, and as the decibels rose, we were once again reminded what friendly people the Liverymen and their consorts are. Our initial fears that the trip might be a little long were quickly displaced by worries about whether we would disembark in time, such was the banter and chat on the top deck as friendships were made or renewed. Fortunately, our honorary Chaplain was with us and, as has become a feature of this



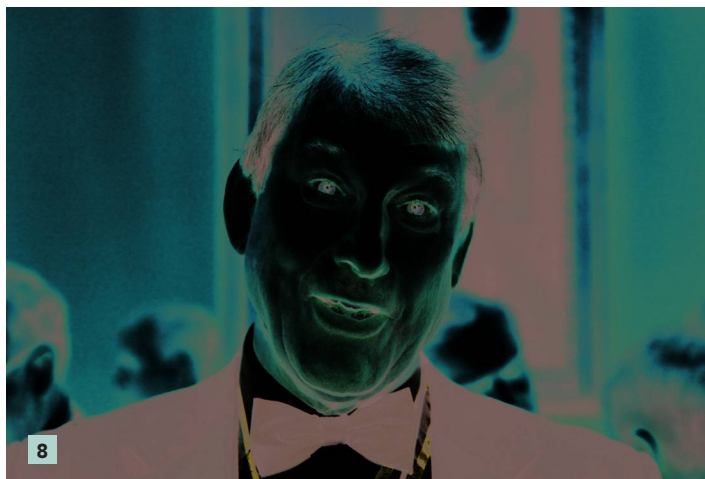
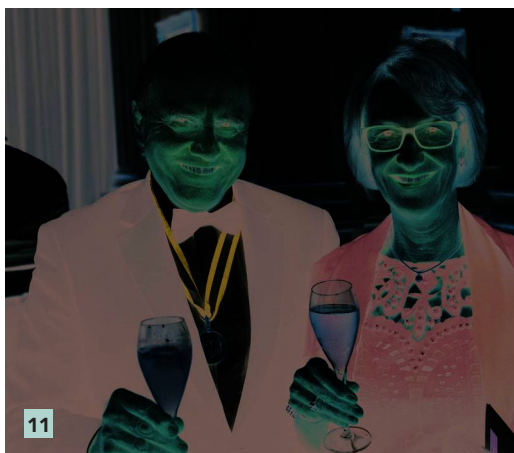
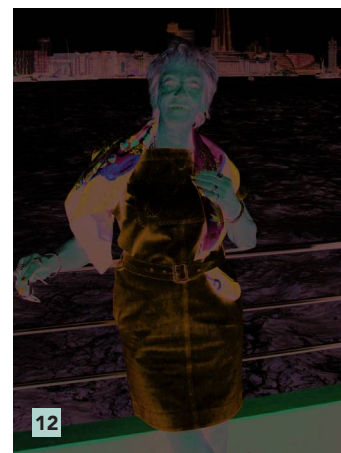
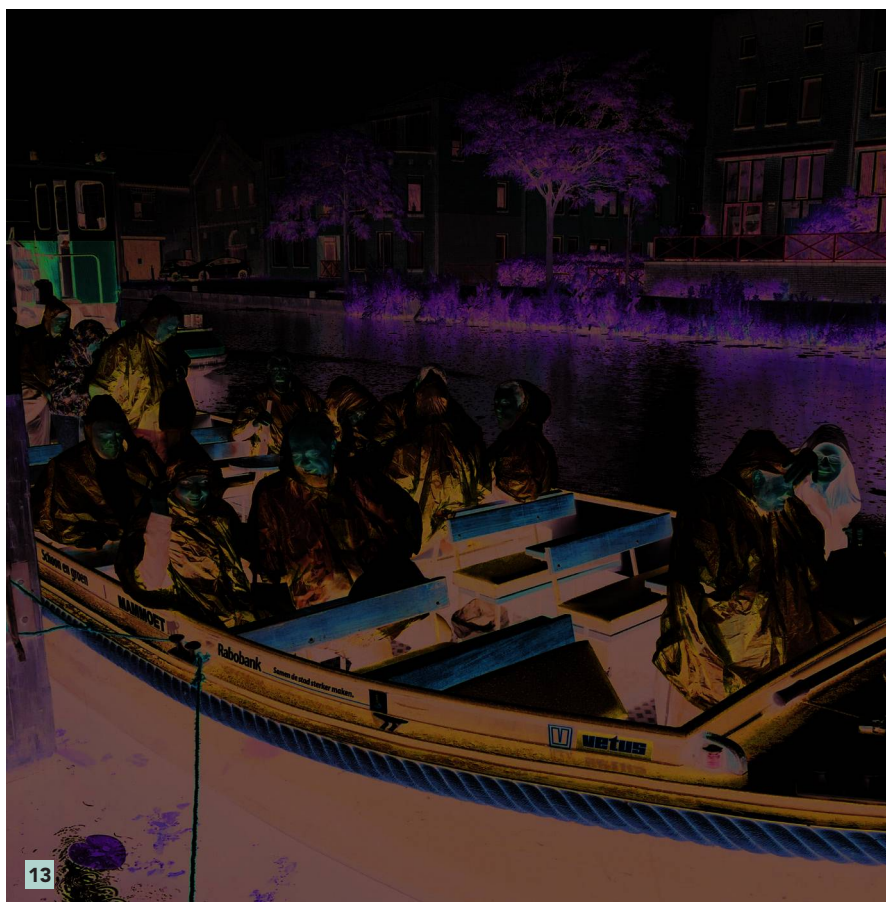
year, produced yet another most appropriate grace, having been given just five minutes by the Master to prepare. Thanks must go to the Mistress for supporting what was

initially thought as a barmy idea, and to Liveryman Julia Thorold for doing all the hard work of administration and photography.

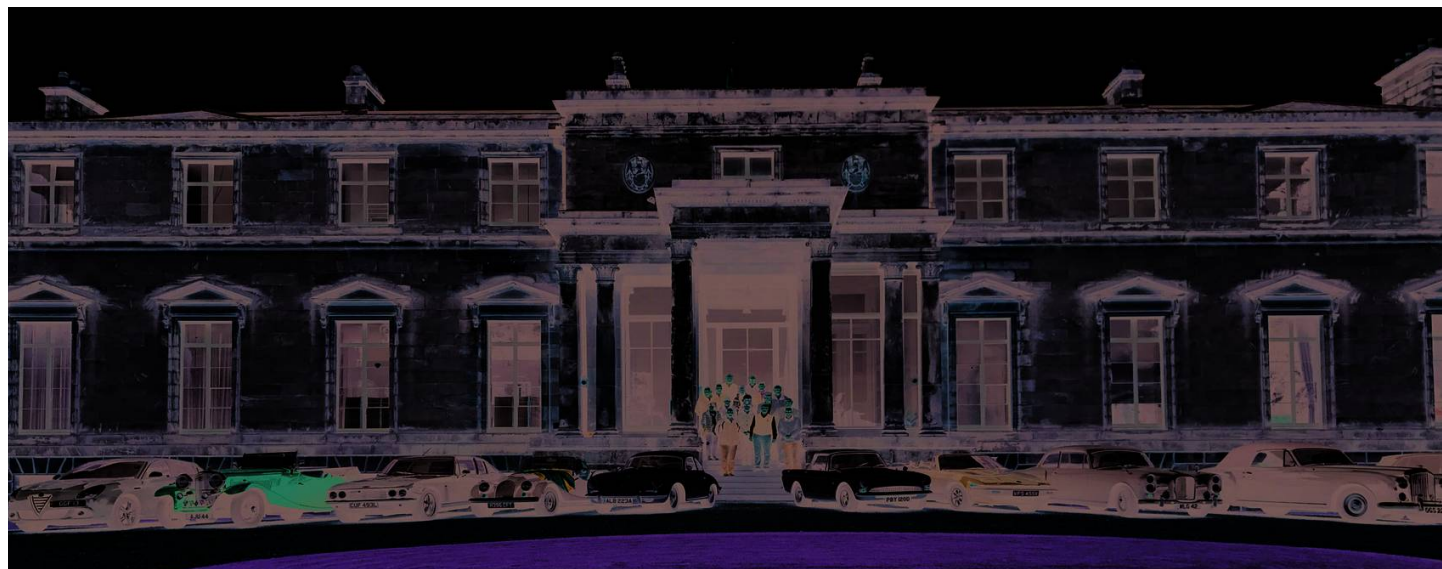
Editor



1. Aaron Jeewood, Mihaela Tarabas, Karen Clarke, Karl Bailey | 2. Dr. Katie & Simon Long | 3. Grant & Juliette Gordon | 4. MacKay Racing | 5. Annie Henderson | 6. Charles Maxwell | 7. James Espey & Paul Walsh



8. Terry Barr | 9. Damian Riley-Smith stoking the fire | 10. David Raines | 11. Allan & Jan Cheesman | 12. Sandra Franklin | 13. Rain stop play | 14. Best friends forever Douglas Morton & Keith Garrard



The Distillers' Car Club Visit to Scotland

On the morning of September 11th, an eclectic collection of seven cars met at one of Scotland's "new" distilleries. The cars ranged from John Barrett's Alvis TE, to Graham Franklin's modern Alfa. The Distillery was The Annandale, which in reality is not new but a substantially re-built one nestling in a valley just outside Annan, the passionate project of David Thompson and Teresa Church. Just as we were settling down to coffee and scones, the Master arrived in a Porsche 356, which the Porsche Club of Great Britain had provided for the tour. Some people have all the luck!

Over the next three days, the group was joined by Past Master Brian Morrison in his Bentley SI convertible and John Grant in his Derby Bentley. We managed to cover some 550 miles, visiting some seven distilleries in total. The distilleries ranged from Daftmill where just 100 barrels of new spirit are produced each year, to Dalmunach which is producing some nine million litres of alcohol a year (so far none of it yet three years old). The age of the distilleries ranged from Dewar's at Aberfeldy to Morrison MacKay at Aberargie, which is still very much under construction.

The tour was jointly organised by Liverymen Peter MacKay and the Hon Alex Bruce, who did a great job in selecting a varied group of distilleries and giving us an excellent driving route through some of Scotland's wonderful country, on roads which were fun to drive. We had a splendid

night at Glendronach courtesy of Brown-Forman and finished up with a flourish at Broomhall, where Alex gave us a tour of the house and his wife played the part of professional photographer to the tour, and hostess of a memorable dinner.

Notable points were John Grant who, despite the heavy rain on the last day, continued in his 1934 Bentley with the roof down. Steve Marlow in his Morgan, who never put his roof up and for whom the event was an introduction to the WCD (he is now on track to become a freeman). Brian Morrison, who never took the roof down on his convertible Bentley, the fine for which has yet to be decided. The Master for being there at all given that, on the Thursday, we had a Court meeting and dinner in Edinburgh for him to host and, on the Friday morning, he had to be back in London for his son's wedding! The wives who accompanied us in our various charabancs and put up with all our usual foibles, such as my Sunbeam Tiger's roof fitting, where rain seemed to find its way in through every crease! Lastly and most importantly, we raised £3,000 towards the Distillers' Charity.

Grateful thanks are due to: Peter MacKay, Alex Bruce and his wife, Brown-Forman, Brian Morrison and all the distilleries which hosted us on our visit: Annandale, Kingsbarns, Daftmill, Morrison MacKay, Ballindalloch, GlenDronach, Dalmunach and Aberfeldy.

Charles Maxwell
Past Master



2017 Industry Committee Report & thank you Christopher Parker

The Industry Committee continues with its drive to recruit new Corporate Members, Individual Members and City luminaries. Furthermore, we are looking at creating affiliations with overseas spirit bodies and guilds in a number of different countries.

Honorary Assistant Christopher Parker, who for many years has been a stalwart member of the Committee – and, indeed, is a former Chairman – has decided to retire. We all thank him for his immense contribution.

Lorne Mackillop
Industry Committee Chairman

This page
from top:
Beautiful cars
and delicious
whisky;
Christopher
Parker

Facing page
from top:
Simon Hales,
Paul Walsh,
the Master,
Ian Buxton,
Michael Ward,
Tom Sandham;
the Master
and Ed Taylor.
Right Michael
Urquhart, Ken
Mckinlay, Sarah
Dickson, Brian
Morrison,
Kenny MacKay.

Distillers' City Debate

INNOVATION PIPPED AT THE POST BY ACQUISITION AS THE MORE EFFECTIVE TOOL FOR GROWTH IN THE SPIRITS INDUSTRY

In May, the Master, Richard Watling, welcomed guests from the spirits industry, City and Livery Companies to the sixth annual Distillers' City Debate at Bank of America Merrill Lynch. The motion, "This house believes that innovation is a more effective tool for growth than acquisition in the spirits industry" was introduced by the Chairman Ian Buxton, and supported strongly by an initial vote of 77 to 39.

Proposing the motion, Diageo Global Head of Innovation Michael Ward spoke about keeping brands relevant and vibrant in a changing consumer landscape, and creating the next great brands that define the industry. He added, "When we look at Diageo, 16 per



cent of what Diageo sells didn't exist five years ago...if we tried to replace these products, we would have to buy a brand the size of Johnnie Walker." Tom Sandham, co-Founder of Thinking Drinkers, seconded this proposition. In his view, "innovation inspires the

trade and consumer to engage with what we do...it's the seed, but more than that, it's the plant, it's the fuel, it's the water, it's the manure, it's the horticulturist – it's Alan Titchmarsh!"

Opposing, Compass Group Chairman Paul Walsh explained the difficulty, even with fabulous ideas, of getting the attention of a salesforce that's used to delivering big brands and big distribution. "I would contend it is far better to let somebody have that idea, grow it, and then buy it when it's 50,000-100,000 cases, and you avoid that painful upbringing." Also, "so often in the case of innovation, you can certainly evaluate the payback on the successful innovations, but do we truly capture the cost of those that have failed?" In support,

Simon Hales, MD of European Equity Research for Barclays Investment Bank, added, "M&A drives multiple avenues of spirits industry growth. It provides access to new products, markets, customers and talent to the benefit of consumers, producers and shareholders. It is a root; innovation is just a single branch."

The opposition proved most persuasive, swinging the final vote to 64 for innovation, 68 for acquisition. Lively discussions continued afterwards at the Distillers' Bar over spirits representing both sides of the debate.

Our thanks go to the team at Bank of America Merrill Lynch for hosting the debate for the second year.

Ian Harris



WSET China's thirst for knowledge!

I am delighted to share the results of another record-breaking academic year for the Wine & Spirit Education Trust. With our year-end candidate numbers in and tallied, we have achieved a +19 per cent increase against last year, with a massive 85,487 candidates taking a WSET qualification over the past 12 months across the 73 countries where WSET programmes are now available.

Greater China remains the biggest market for WSET, and candidate numbers grew by 29% - driven by the thirst for knowledge in the burgeoning mainland China market. The UK remains a strong No. 2, but the fastest-growing market for WSET qualifications (+48 per cent versus the previous year) was the USA, where the interest in our Spirits qualifications – particularly

through the big distributors – is extremely encouraging.

These outstanding results are testament to the hard work of each and every one of the WSET team, and of particular note is the growth in the number of students who took the WSET Level 2 Award in Spirits (formerly the Professional Certificate). Nearly 2,000 students completed this qualification in 2016/17 – a figure which would have been unimaginable when it was launched in 2003 with the help, guidance and financial support of the Worshipful Company of Distillers. Great Oaks from little Acorns!

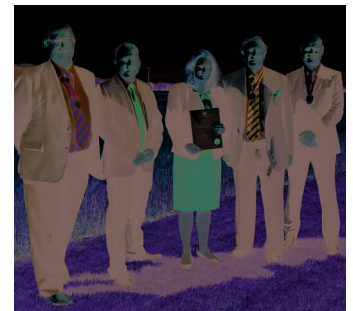
Ian Harris
CEO WSET



WSET
WINE & SPIRIT
EDUCATION TRUST

The SWA Director of Global Affairs. Sarah Dickson, received the Freedom of the Company at a Ceremony in Aberargie, Perthshire following her interview and The Scottish Committee meeting.

Sarah, members of the Scottish Committee and Livery candidate Ken McKinlay (who also attended for interview) are pictured here beside the fields of barley outside M&M's office.



International Centre for Brewing and Distilling

This year's WCD ICB annual lecture had an interesting change of venue. The event was hosted by our newest affiliate 603 Squadron in its headquarters in Learmonth Terrace in Edinburgh's New Town. The setting was particularly relevant given the subject of the lecture, "The blending houses of Edinburgh", given that the house was built for the Sanderson family in the late 1800s, financed by its whisky blending income. The lecture was superbly

researched and delivered by Dr Nick Morgan of Diageo and immensely enjoyed by the 60 students from Heriot-Watt who attended. After the lecture, the students had the opportunity to taste a number of the IWSC gold medal winners from 2017, generously provided by Allen Gibbons.

Thanks to everyone from the Scottish Committee.

Kenny MacKay
Middle Warden

Heriot-Watt University

The Gin Guild is pleased to announce the sponsorship of Matthew Pauley, Assistant Professor at the International Centre for Brewing and Distilling at Heriot-Watt, to enable him to work towards his PhD. The Gin Guild will be contributing £10,000 over the next three years to Matthew. In addition, the Distillers' Charity has also stepped in and will be providing an additional £1,000 each year.

As gin has rapidly gained in popularity over the past few years, there has been much written about the category from a consumer perspective. Unlike whisky, however, very little has been explored from a scientific point of view, in terms of identifying and understanding the flavours that make gin, gin. The predominant flavour of juniper

is mentioned in many pieces of legislation around the globe as being a fundamental component of the definition of gin. Matthew's PhD project intends to explore the flavour compounds present in juniper (*Juniperus communis* L.) sourced from different geographical locations using both organoleptic and analytical techniques. The flavour perception threshold of these compounds within both simple and more complex distilled gins will also be examined. The insight gained into how the flavours of juniper react under simple distillation techniques and in the presence of other botanicals, and how different concentrations of flavours are perceived by the human nose, will enable distillers to craft unique gins that enrich the category without



losing sight of the fundamental quality of this wonderful spirit.

Matthew was a student at the ICBT and worked for both Thames Distillers and Bombay Gin before returning to university. He will

be providing regular updates to the Gin Guild and giving a report at the annual Gin Guild Ginposium each year.

Christopher Hayman
Past Master

New Grand Rectifier for the Gin Guild

The Gin Guild brings together gin distillers and industry leaders involved in the production, promotion, distribution and consumption of gin. The Guild aims to promote the gin category across the globe, enhancing its image and widening its appeal to worldwide consumers. 2017 saw further member expansion from the UK and internationally, with the Guild also participating in the first Gin Summit in Washington DC in April, where many of the speakers were Guild members and where the Guild held its first non-UK based member installation. Guild membership, currently 250, now includes those from the UK, Australia, Austria, Belgium, Canada, Finland, France, Germany, Japan, India, Italy, Liechtenstein, Mexico, Norway, The Czech Republic, Russia, Spain, Sweden and the USA.

The Gin Guild frequently receives

media requests for background information, stories and articles from both trade and mainstream media, with the website now attracting over 11,000 visitors each month. There is a regular flow of new materials, including professionally filmed education seminar elements from the annual Ginposium seminar organised by the Guild, which is attracting enthusiastic trade response.

The Gin Guild has installed Ed Pilkington, Marketing and Innovation Director for Diageo Europe, as its new Grand Rectifier. Mr. Pilkington was sworn in at a Gin Guild Installation held at Mansion House, London, before the Annual Banquet hosted by the Worshipful Company of Distillers, where another 26 new Guild members also took their oath. Among the new members was the Guild's first member from India, Anand Virmani, who launched his

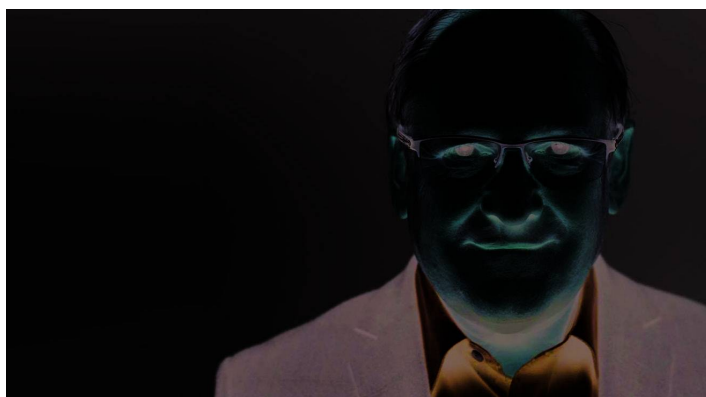
first brand of London Dry Gin in India this year. He will soon also be launching a typically Indian gin made with Himalayan Juniper and other locally sourced botanicals. In addition, the installation included members from the Kyoto Distillery in Japan, Helsinki Distillery in Finland and US distillery Golden Moon.

Commenting on this record the new Grand Rectifier, Ed Pilkington, said: "The current gin renaissance is remarkable, and I believe it is

here for the long term. We have a role to make that happen, with our members creating excitement and enthusiasm for the category, and building their brands around the world with real passion."

Desmond Payne celebrated five decades in the business - 50 years, eight gins, one Lifetime Achievement Award from The Gin Guild and Beefeater's Master Distiller. Congratulations Desmond!

Nicholas Cook
Director General - The Gin Guild



This page from top: Matthew Pauley, bottom left Desmond Payne; right Ed Pilkington
Facing page from top: Head Distiller, Abhishek Banik, the Master and Mrs Jayanti Banik left Bob Russell and the Master; left Matthew Russell and the Master; Allan Cheesman

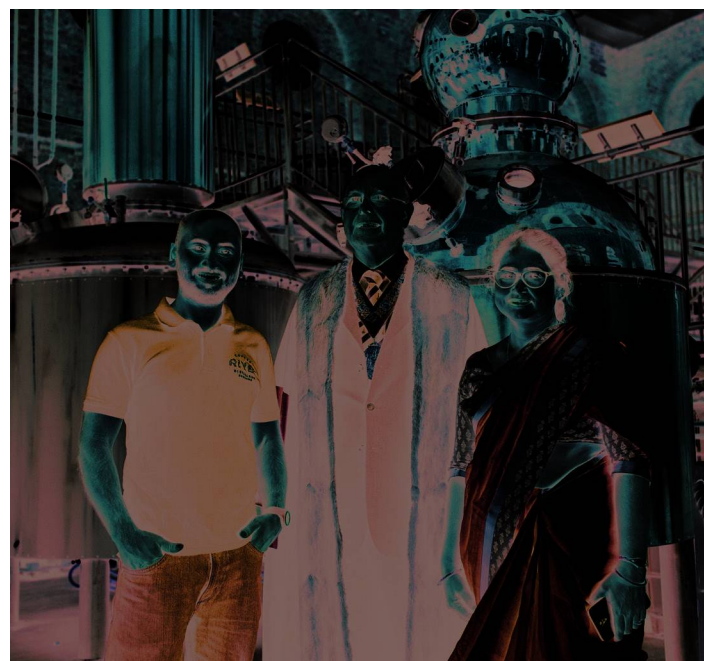


Copper Rivet Distillery Visit 31 miles, but only just!

What do Bob, Ann, Matthew, Joyce, Janet, and Sandy have in common? To get the answer, find a straight flying crow and send it 30.999 miles southeast of the City of London to the banks of the river Medway. As it hovers above Upnor Castle, it will see on the opposite bank of the River Medway the recently renovated Pump House, today the home of our above mentioned quintet and the location of the new Copper Rivet Distillery. Owned by Liveryman Bob Russell, Copper Rivet was the scene of a recent Livery car club visit. It also witnessed the ancient procedural gin inspection, whereby in a profound peroration, the Clerk confirmed that the Worshipful Company's authority in such affairs extended to 31 miles

from the City of London, by virtue of the Company's Second Charter of 1687. Our gowned and robed Master, together with Clerk and Beadle, then proceeded to exercise the Company's right to inspect the Distillery and its products, which needless to say passed with flying colours!

We were then given a personal tour by Bob, whose business USP is that everything to do with his production is locally sourced. The wheat and barley are grown in Kent, his three bespoke stills, Joyce, Janet, and Sandy were built and assembled just up the road, and his labelling of Dockyard Gin and other spirits reflects the local nautical history. Another neat Company connection is that Head Distiller Abhishek Banik



had won our Heriot-Watt scholarship ten years ago, after completing his dissertation on gin.

This most generous and enjoyable visit started with the warmest of welcomes from Bob, his wife Ann and Liveryman son Matthew, with croissants and coffee being served on arrival in the adjacent delicatessen. The visit involved much tasting

and libations, and concluded with lunch in The Powder and Magazine restaurant. A day with a true nautical flavour, as many members also took the opportunity of visiting the submarine, the destroyer, the lifeboat museum and the Victorian Ropery in Chatham Historic Dockyard itself.

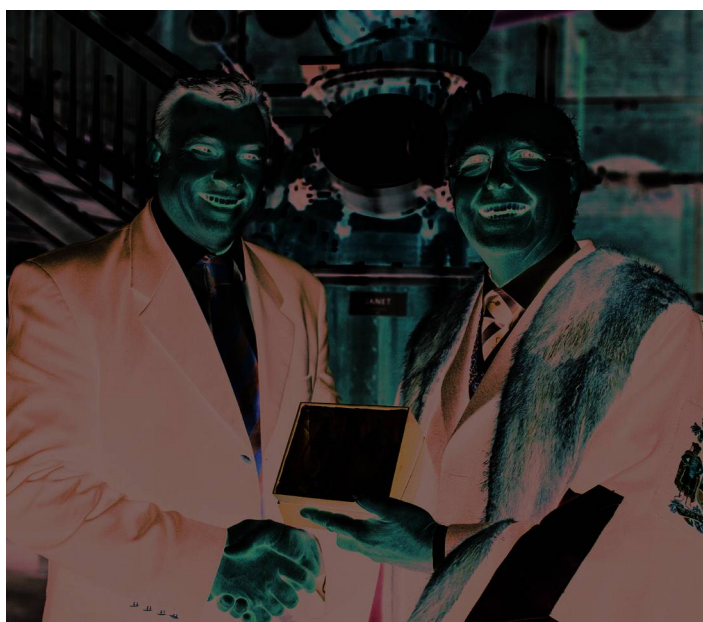
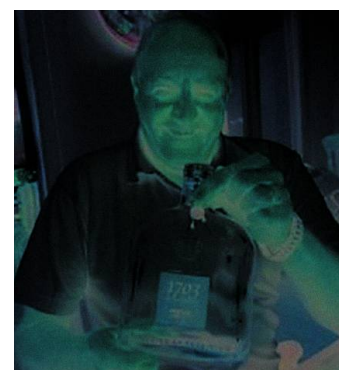
Keith Garrard
Past Master

Spirit & Wine Committee What a job?

I chair what is arguably one of the best Committees in the Livery, along with PM Terry Barr and Liveryman David Hunter as secretary. Together, we have almost 150 years drinks trade experience! The task is not onerous, but the challenge is sourcing wines and spirits that maintain our Company's reputation on the Livery and City circuit, which is for serving excellent quality drinks at our functions – and in good volume too! The role of the Committee changed in 2012 when the Livery "eased the Master's burden" by moving the responsibility for purchasing wines and spirits from the Master of the year to the Company. Using industry contacts and knowledge, we deal with a number of well-known and established importers and producers. We also benefit from the generosity of spirit companies and Liverymen who donate product to the Livery. The challenge, as always in buying, is to source at value

for money and affordable prices. With recent vintages and currency impacts, the Committee is always seeking new and other regions in the vinous world. Our challenge will be to move from traditional white Burgundy, Claret and Vintage Port so beloved of the City, to other often more exciting and, dare we say, more affordable wine regions in the old and new world.

Allan Cheesman
Past Master



The Sherry Case *The 50th Anniversary*

Not many now in the Trade remember the wholesale abuse of European wine names by the English wine trade in the fifties and sixties. It was open season here in the UK on many of the most well known names: Australian Burgundy, Spanish Chablis, British Sherry, and many more, were common and widespread. The only protected name at that time was Port, thanks to a First World War Commercial treaty with Portugal.

Hence the importance of the original Champagne Case when, in December 1960, it established protection for the first time under English law for a collective geographical name – in that case Champagne. This was new at the time and long before EU regulation had any relevance in the UK.

The 50th anniversary of that Champagne Case judgement coincided with the first weeks of my year as Master, in December 2010. As my firm had dealt with the Champagne Case, this provided a fine justification for a decent party, and we held a splendid celebration. Many champenois came over to 1 The Sanctuary for it, and many Distillers were there also; in addition, the beverage in question was, of course, in plentiful supply.

One outcome from the 1960 Champagne judgment was that the Sherry interests were inspired to repeat the process for their own wine. The difference was that the abuse of Champagne had been quite new, and the champenois had been pretty quick to jump on the infringer. Sherry was different: it was one of



those names which had suffered long and widespread abuse by copies from the UK, Cyprus, South Africa, and Australia. This presented a hurdle for the jerezanos.

But they gave it a go. Starting in 1963, four well-known Sherry firms were named in the Case – Mackenzie & Co, Williams & Humbert, Pedro Domecq and González Byass. Many of their leaders at the time will be known to older Liverymen.

Both the Mackenzie firm and its then leader, Ian Mackenzie, are long gone. The eponymous Charles Williams and Arthur Humbert were both prominent in the English wine trade at the time. In charge of Williams & Humbert in Jerez was Beltran Domecq, whose son – also Beltran – is the current President of the Consejo Regulador.

Beltran Domecq's brother, Jose Ignacio Domecq – famously known as “The Nose” – represented Pedro Domecq. González Byass was led by “Tio Manolo” – Manuel Maria Gonzalez-Gordon and his son Mauricio senior. His grandson Mauricio junior now heads up GB and will be familiar to many in the Trade, and those Distillers who joined the Court trip to Jerez in 2011.

The case moved slowly and it took until July 1967 to obtain a judgment successfully establishing that Sherry means only the wine from the Jerez district of Spain. That was the law of England. The sting in the tail was that this simple meaning could not be enforced against the long-established abusers; they had a “squatters’ right” exception to call their product British Sherry, and could not be stopped.

So the law created the logical and linguistic absurdity that British Sherry was not Sherry. Resolving this took another 30 years and the intervention of EU regulation to remove British Sherry and the others from the market entirely.

But that July 1967 judgment was the first step towards proper protection of the name Sherry. So its 50th anniversary was celebrated in July 2017 at a series of events in Jerez, in which I was invited to participate as the only surviving member of the original team. It had been my first experience of the series of major wine cases which have provided me with my entire career.

A fitting celebration for me, and I can now retire gracefully.

David Sills
Past Master



This page
from top:
Celebrations
with David Sills
and the team
Facing page
from top:
The Master and
Nick Strachan;
Right Jane
MacRobert,
William Lay,
Salvatore
Damiano,
David Wilson;
Kenny MacKay,
Phelan Hill, the
Master, Rory
Mackenzie,
Martin Riley



February Lunch

The February Livery lunch at Vintners' Hall followed a morning Court meeting during which Helena Conibear, CEO of The Alcohol Education Trust (AET), made a presentation on the objectives and achievements of the Trust, which helps young people to understand the risks of alcohol consumption; AET are the main recipient of the Distillers' Charity's external giving. During a short ceremony, the Master presented the Livery to Antony Laithwaite, Martin Dawson, Paul Currie, Alex Nicol, Annabel Meikle, Natalie Wallis and Rick Connor. Liveryman Damian Riley-Smith was made a Steward.

The luncheon was very well attended by Liverymen and their guests and the menu had an Italian theme, with accompanying wines from Sardinia and Piedmont. I had the honour of introducing the guests. Joining the Master were three other Masters (with their Clerks) whose Companies, along with the Vintners, Coopers and Distillers, are all members of the Cask Group, namely: Mr. Peter Furness-Smith (Master Brewer), Mr. Charles Attlee (Master Innholder) and Mr. Peter Rawlinson (Master Glass Seller). Mr. Tony Lofts, Master Upholder, was also present.

The Master had invited several distinguished guests who added military and rowing themes to the lunch. Commander Simon Collins, CO of 825 Naval Air Squadron – our affiliated Fleet Air Arm – which trains aircrew and provides helicopter forces on board front line ships, was accompanied by Lt Marcus Pennant,

instructor of the new Wildcat aircraft that the Squadron has recently been trained on. During his school years at Bedford, the Master took a keen interest in rowing, and we were delighted to welcome Phelan Hill MBE, a fellow alumnus of Bedford and best known as three times World Champion Coxswain of the men's 8+, and 2016 Gold medalist at the Rio Olympic games.

The guest speaker, Rory Mackenzie, captured the hearts and minds of everyone present with his incredible heroic and inspirational story of how being an adrenalin junkie had saved his life. Rory served as a regular soldier and was badly injured ten years ago in Iraq in a shocking attack,

in which a fellow soldier died. Rory himself lost a leg, survived and went through a long rehabilitation. With the support and help from Help for Heroes, he regained his confidence and was selected to compete in the Talisker Atlantic Rowing Challenge with two able bodied, and four other injured, servicemen. Thereafter, Rory became the brand ambassador for Talisker, was trained in public speaking and won the competition to be the person to close the Paralympic Games in the Festival of Flame.

Professor Katherine Smart, President of the Institute of Brewing and Distilling, was also present and the Master was delighted to present the following Distillers' Scholarships:

the WSET Professional Certificate in Spirits to Mr. Salvatore Damiano; the WSET Diploma to Mr. William Lay; the MSc/Post Graduate Diploma in Brewing and Distilling to Mr. David Wilson; the IDB Diploma to Ms. Aisling Burke; the IDB Module 2 to Ms. Jane MacRobert; and the IDB Fundamentals of Distilling to Mr. Joseph Kallwarf.

After generous quantities of Taylor's 20 Years Old port and Talisker, the Livery and guests retired for a stirrup cup with the Master, joined by the consorts of Liverymen who had dined with the Mistress at a separate lunch.

Alan Montague-Dennis
Liveryman





Mansion House Banquet

Conviviality, Friendship, Gastronomy!

The Mansion House Banquet is the premier event of the year and gives us the privilege of dining in the magnificent surroundings of the Egyptian Room in the home of the Lord Mayor. The guests arrived, smartly turned out in their white ties and tails, or flowing ball gowns, and we were graced with the presence of the Lord Mayor, both new sheriffs and their consorts, guests from Sandringham and the Royal Warrant Holders, the Grand Master of the Keepers of the Quaich and Gin Guild members from all over the world.

The Gin Installation bar was transformed into the Master's Bar kindly provided by Diageo, the pipers piped, the musicians played, the food was served and the splendid cocktails and wine flowed. The noise level rose until order was called – then came the loving cup, the toasts and the speeches; first the Lord Mayor, the Rt. Hon. Dr. Andrew Parmley with his trademark wit and wisdom, then the Master to introduce the guests, and finally the guest of honour, Air Marshal Sir David Walker, the Honorary Commodore of our new RAF affiliate 603 City of Edinburgh Squadron.

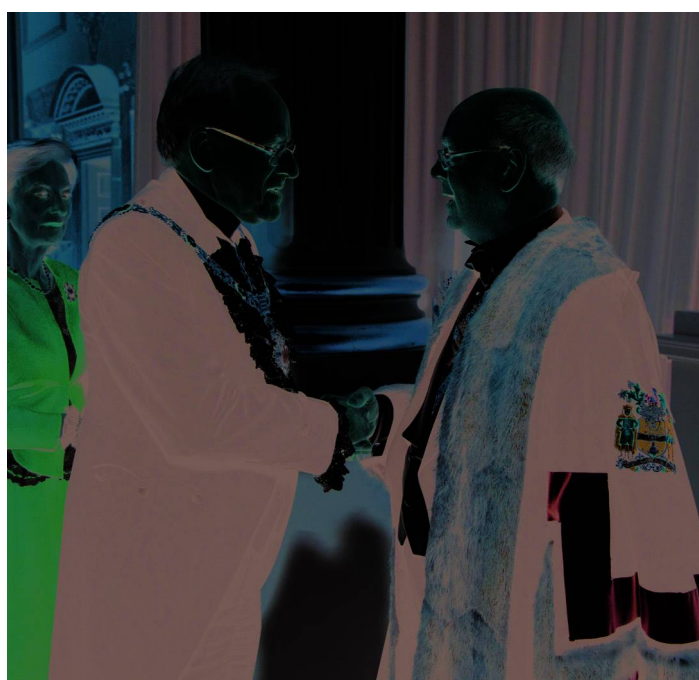
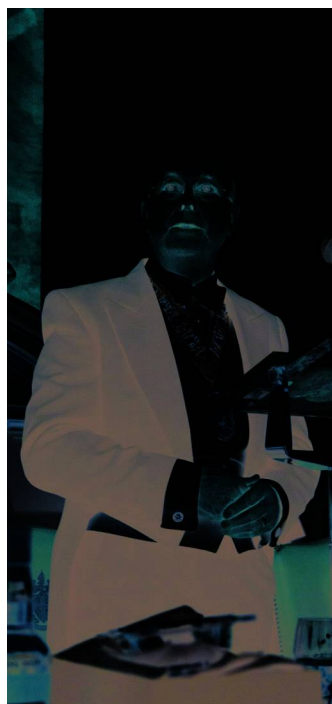
Sir David spoke of his various exploits with the Master in charity events at Buckingham Palace and Goodwood, before toasting the new relationship, our first with a unit of the RAF. As a former Master of the Royal Household, he was responsible for all the State events and became a master of protocol when dealing with the many Heads of State and their individual needs. His favourite whisky, Royal Lochnagar, was the toast of the evening, but the

gift to the Lord Mayor was the first bottle of the Master's Cask for 2017 – Knockando 18 Years Old – together with a Distillers' Quaich to taste it at his leisure.

The Gin Guild Installation in the Mansion House preceded the Banquet; on this occasion the Grand Rectifier, Upper Warden Martin Riley, gave his final speech before passing the role to Ed Pilkington in a ceremony presided over by the Master, who took the sash of office and placed it on the shoulders of the new Grand Rectifier, Marketing and Innovation Director at Diageo Europe. A gold lapel badge of a sprig of juniper was then presented to the outgoing Grand Rectifier (the only other holder of this badge of office being Past Master Christopher Hayman). The Gin Guild has played an important role in bringing members of the Gin industry together – distillers, marketers, writers and barmen – promoting the excellence in all aspects of gin distilling and promotion. The Guild has developed very strongly since its foundation by the Livery in 2013 and nearly a hundred members were present at the Banquet.

The evening concluded with the Post Horn Gallop – an impressive duet (or, “musical conversation”) performed by two buglers, each one positioned on a balcony at either end of the Hall. This performance, greatly appreciated for its clarity and speed (not to mention the lung capacity of each bugler!), received a huge round of applause, which concluded a spectacular and most memorable evening.

Richard Watling
Immediate Past Master



The April Dinner

The Master and members of the Livery and their guests met at Drapers' Hall on April 26th and this splendid setting provided an evening to remember. J&B 250th Cuvée and serious cocktails greeted the company and these led to a dinner based around the Drapers' acclaimed Beef Wellington, served with style by the Hall team and accompanied by a fine selection of wines. Crozes Hermitage was served with the beef and the Master's quest for a more diverse vinous selection offered not one but two fine German Rieslings for our enjoyment; other drinks also complemented a well-chosen menu.

Our guests were welcomed by Liveryman Ken Robertson, who introduced the Master's principal guest Air Chief Marshal Sir Stephen Hillier, in addition to the Masters of the Drapers', Coopers', Coachmakers' and Marketors' Companies, the Visitor of the Incorporation of Maltmen, and many others distinguished guests from various walks of life. The toast to our guests was greeted with acclamation.

Sir Stephen responded and spoke of the much-valued association between the armed forces and Livery life in general, and of the newly commissioned

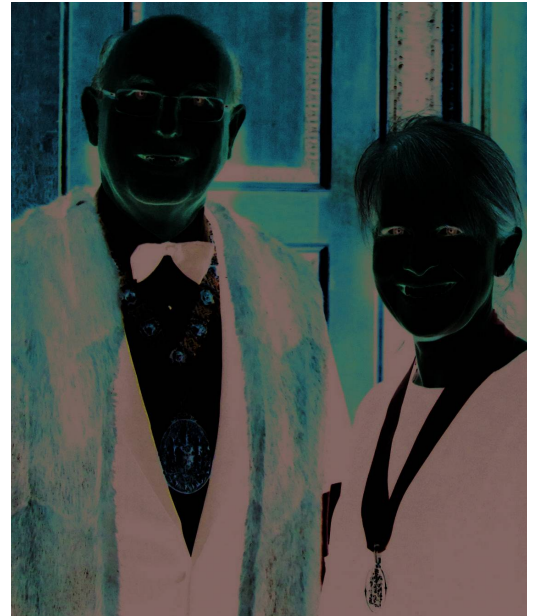
affiliation between our Livery and 603 Squadron based in Scotland. He then outlined where the Royal Air Force plays a vital part in the defence of the nation and contributes to joint operations with our allies in a number of trouble spots around the world. He spoke enthusiastically about the calibre of the servicemen and women, many of them young and highly trained, who serve on our behalf in carrying out the RAF's role in a modern and troubled world. He also reminded the Company that next year (2018) would be the centenary of the formation of the RAF. Sir Stephen then proposed the toast to the

Company and the Master.

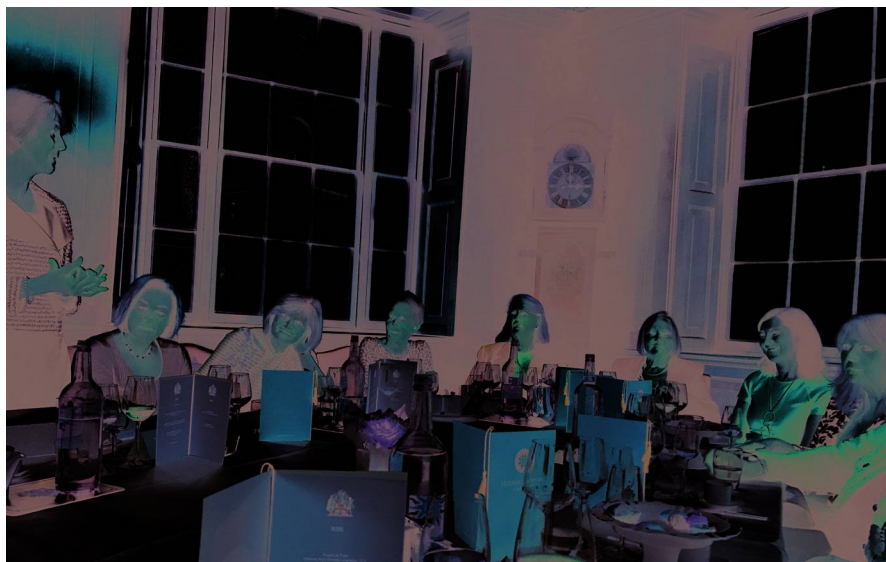
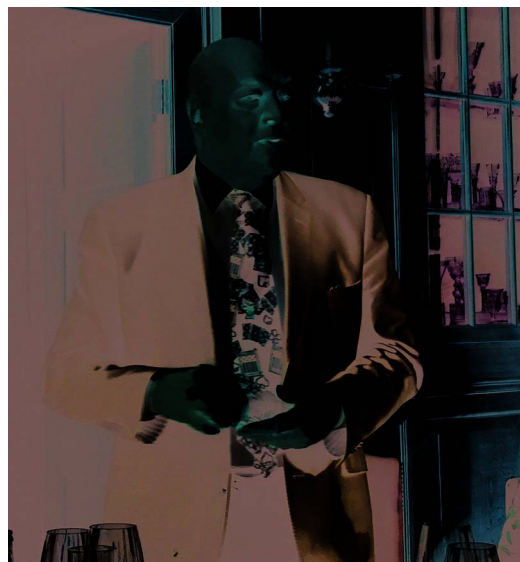
The Master responded to the Air Chief Marshal's stimulating speech, endorsing our close association with all three services, which are much valued. He then thanked the Master of Drapers' Company for his warm welcome and the opportunity to dine in their fine hall. Details of new members and our new Bursary scheme were outlined, and the Master thanked all those who had made the evening such a success.

Many Liverymen then enjoyed a stirrup cup, and the evening closed most satisfactorily.

John Barrett
Liveryman



Facing page
from top:
VIP guests;
the Lord Mayor,
the Rt. Hon.
Dr. Andrew
Parnley with
the Master.
Bottom; the
Master. Bottom
right Captain
James Parkin
This page
from top:
Air Chief
Marshal Sir
Stephen Hillier
KCB. CBE. DFC
and the Master;
the Master and
Emma Fox.
Bottom the
Master, Becky
Perry, James
Higgins



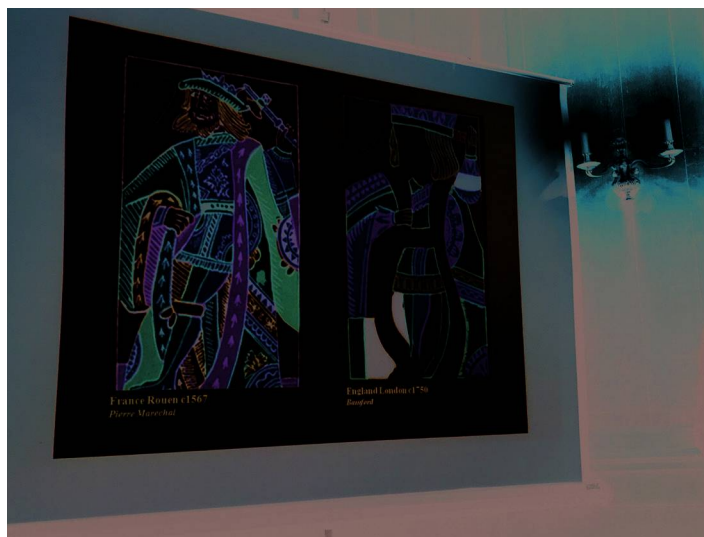
The Consorts' Lunch *Great Company in Spades*

The Old Courtroom of the historic Innholders' Hall was the venue for a splendid winter lunch for the consorts of Liverymen. After a welcoming glass of champagne, we enjoyed a delicious meal prepared by Michelin starred chef Herbert Berger, together with matching wines. Not to be outdone by our Liverymen at the "other place", we also had an entertaining speaker, Yasha Beresiner, who is a Past Master of the Makers of Playing Cards. A National Association of Decorative and Fine Arts Societies

(NADFAS) lecturer and City Guide, he gave a fascinating illustrated run through of the history of Livery Companies and their place in the City of London. He followed this with a brief history of playing cards, showing us some of the beautiful designs that have been used over the years. We then joined the Liverymen for a stirrup cup at Vintners' Hall to compare notes. All in all, a thoroughly enjoyable occasion.

Sarah Watling

Mistress Distiller, 2016-2017



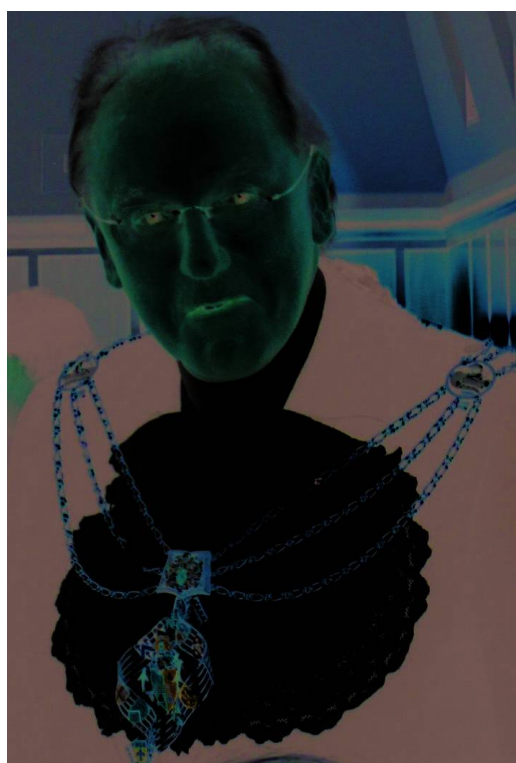
Lord Mayor's Big Curry Lunch

The Lord Mayor of the City of London the Rt. Hon. Dr Andrew Parmley hosted the annual Lord Mayor's Big Curry Lunch at the Guildhall on April 6th. Now in its tenth year, the lunch was held to support soldiers and veterans who have served in Iraq and Afghanistan. Many members of the armed forces, past and present, attended, including several Chelsea pensioners. Prince Andrew, the Duke of York, was also in attendance and Her Majesty The Queen sent a message of support in which she made reference to the centenary years of the First World War and the dedication of the armed forces in all conflicts. The Worshipful Company of Gardeners created a commemorative garden to honour those who fell at the battle of Passchendaele 100 years ago and guests were greeted by this fine display of poppies and wild flowers

as they entered the Great Hall. A cocktail bar in the Old Library offered a duo of cocktails selected by the Lord Mayor, one a mix of Armagnac à l'orange liqueur and sparkling wine; the other, dark rum topped up with lime sugar and ginger beer. There were three sittings for the lunch, each one filling the huge space of the Great Hall. Representatives from the various Livery Companies and the City made up the majority of guests. Upper Warden Martin Riley, and Liveryman Graham Franklin and his wife Sandra were present and represented the Distillers. Over the past 10 years, this event has raised in excess of £1.5 million for The Soldiers' Charity and more than 24,000 portions of chicken tikka masala have been served over that time. That's a lot of money and a lot of curry!

Martin Riley

Upper Warden



This page
from top:
Ladies' who
lunch; Past
Master of the
Makers of
Playing Cards,
Yasha Beresiner;
Lord Mayor,
the Rt. Hon.
Dr. Andrew
Parmley
Facing page
from top:
David Elswood;
Beanie Espey,
Alexa Keymer,
Rebecca Jago;
Jonathan Driver

The 2018 Distillers' Auction

Your Support is needed!

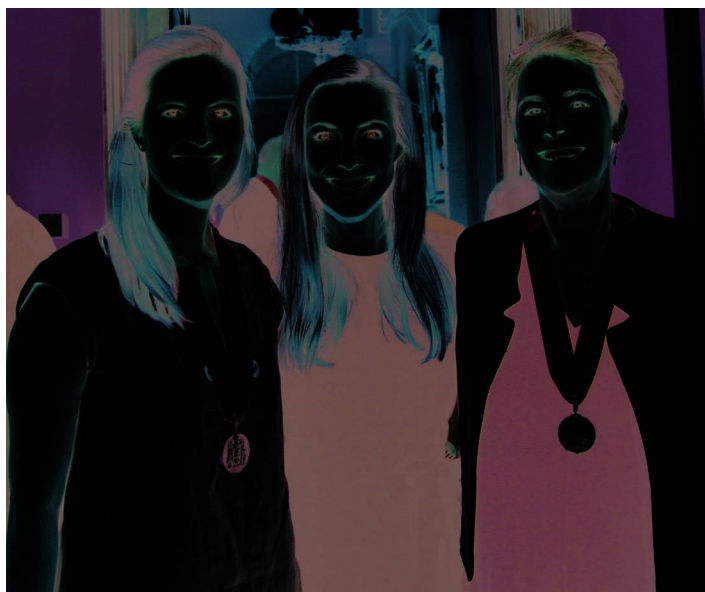
As readers will know, we have announced that the second Distillers' Auction will take place at Mercers' Hall on Tuesday April 10th 2018. Our vision for the Auction is in line with our Livery's overall charitable aims and we hope to generate substantial charitable funds to make a difference to the lives of young people, and support others in need. The event will provide a platform to step-change our philanthropy, ensuring that both our endowment and annual charitable support increase substantially. In addition, we want to establish the auction as one of the top tier industry auctions, and showcase the City of London and our role at the heart of City life. David Elsworth, Head of Christie's Wine & Spirits team, will be our Auctioneer on the evening. Our

plans are well underway and we already have several standout lots donated by producers, but we are also looking for the support of you, our Liverymen, in donating others. In particular, we would like Liverymen to donate lots that have a personal significance to them with a unique and interesting story as to how they came to own the lot. A small team of Liverymen is working on the auction and would be delighted to hear directly from you with offers of support and details of auction lots that you would consider donating. Please do contact me for more information and follow our story on the Livery website at www.distillers.org.uk.

James Higgins

Liveryman

jameswhiggins@btinternet.com



New Liverymen's Evening

"It's giving as well as getting"

On June 14th, the New Liverymen's evening was held as usual at the Carlton Club, at which the guests enjoyed an excellent supper. Venetia Howes, Past Master of the Marketors, then gave an excellent talk on the City of London Livery and her theme urged attendees to consider carefully what they could "give" to the Livery, as well as what they might "get" from it. With her detailed knowledge of City life and long Livery experience, she delivered a very interesting and compelling "call to arms", which was warmly

received by a full house. The Scottish contingent, comprising Liverymen Ken Robertson and Renter Warden Kenny MacKay, followed Venetia with short presentations on our respective military affiliations (603 SQDN in particular) and also the Distillers' Charity. The evening obviously struck the right note with many offers of help following the evening, and one Liveryman has already been co-opted on to the Charity Committee as a result.

Jonathan Driver

Renter Warden



Our New Renter Warden

Jonathan Driver

Jonathan is managing director for private clients at William Grant & Sons. He has a degree in Japanese History from the London School of Oriental & African Studies (SOAS), and studied in Japan before starting his career at Mappin & Webb and Garrard & Co. In 1989, he joined the marketing team at United Distillers where he helped launch the Classic Malts and develop Johnnie Walker Blue Label and The Classic Kentucky Bourbon Company. Upon the creation of Diageo in 1997, Jonathan was appointed Global Malt Whisky Director, with a focus on premiumisation. He took on the role of integration director for the acquisition of Bushmills in 2005. Over the following decade, Jonathan worked as a luxury consultant (including the launch of King George V and Diamond Jubilee special edition sales for Johnnie Walker), became a non-Executive Director of Compass Box Whisky and Vice President of the Sake Education Council, before joining Whyte & Mackay in 2014 as rare whisky director. Jonathan joined the Livery in 1999, chaired the Industry Committee from 2013 to 2016 and

is a trustee of the Wine & Spirits Education Trust. Jonathan – a keen fisherman, cook and gardener – is married to Fiona, who works at a school in Putney. They live in London and have a son, Alexander, and a daughter, Georgina.

Editor



Sir Théodore de Mayerne (1573 – 1655) *Our Founder*

Few of our Liverymen will be aware just how eminent our Founder, Sir Théodore de Mayerne, was. Not just a Physician, he was also a polymath, renaissance man and entrepreneur, whose reputation spread all over Europe.

Born and educated in Geneva and later at Heidelberg, he then studied medicine and took a doctorate at Montpellier. He first established his reputation in France as a pioneer of “chemical medicine” and an adherent of Hippocrates. Such principles would now be recognised as mainstream medicine but, in the late 16th century, they were considered revolutionary and unfashionable; for conventional medicine at that time devotedly followed the absolutist principles of Galen. He nevertheless found success and fame as a doctor and became physician to King Henri IV in France. When Henri was murdered in 1610, the political climate in France became unfavourable for him (as a Huguenot) and so he fled to England.

In England, his fame and his practice grew rapidly and he quickly became Physician to the English King, Charles I. He became an influential courtier and a very wealthy man, with a vast and lucrative medical practice amongst the great and the good. His talents were such that, when even his skills (and, indeed, any medical skills) were insufficient to keep Charles's head on his shoulders, he continued to prosper during the Commonwealth – Cromwell himself was a patient – such that his many privileges and sinecures were confirmed and continued.

His interests went far beyond medicine; he was essentially an entrepreneur, and was consistently on the lookout for moneymaking schemes. He invented new pigments to aid artists and enamellers; he procured monopolies for dealing in coal; and it would appear that even his foundation of our Company might well have been motivated with an eye on securing the distilling monopoly as a means of making money.

So far as his Livery interests are concerned, when he first came to England, he became involved with the dispute which had been rumbling for some time amongst the ranks of the Apothecaries, who were at that time irked by being a mere sub-set of the Grocers' Company. As a devotee of “chemical medicine”, de Mayerne's sympathies lay with the Apothecaries, and his natural inclination was to ally them with the Physicians. His influence at Court was instrumental in

assisting the Apothecaries in breaking away from the Grocers' Company, and he was involved in the formation of their own company.

Thus he was familiar with the ways of the Livery world when, some decades later, the question of forming the Distillers' Company came up. He had meanwhile been knighted and this time, rather than just being instrumental, he was a prime mover in the foundation of a new Livery Company, our Company, and was able to procure our first Royal Charter in 1638 through his connections at Court and influence with King Charles. Unfortunately, of course, the King only survived a few years after our foundation, and the political climate in our early years quickly became radically different.

De Mayerne died at a ripe old age and fabulously wealthy, his fortune running well into six figures in addition

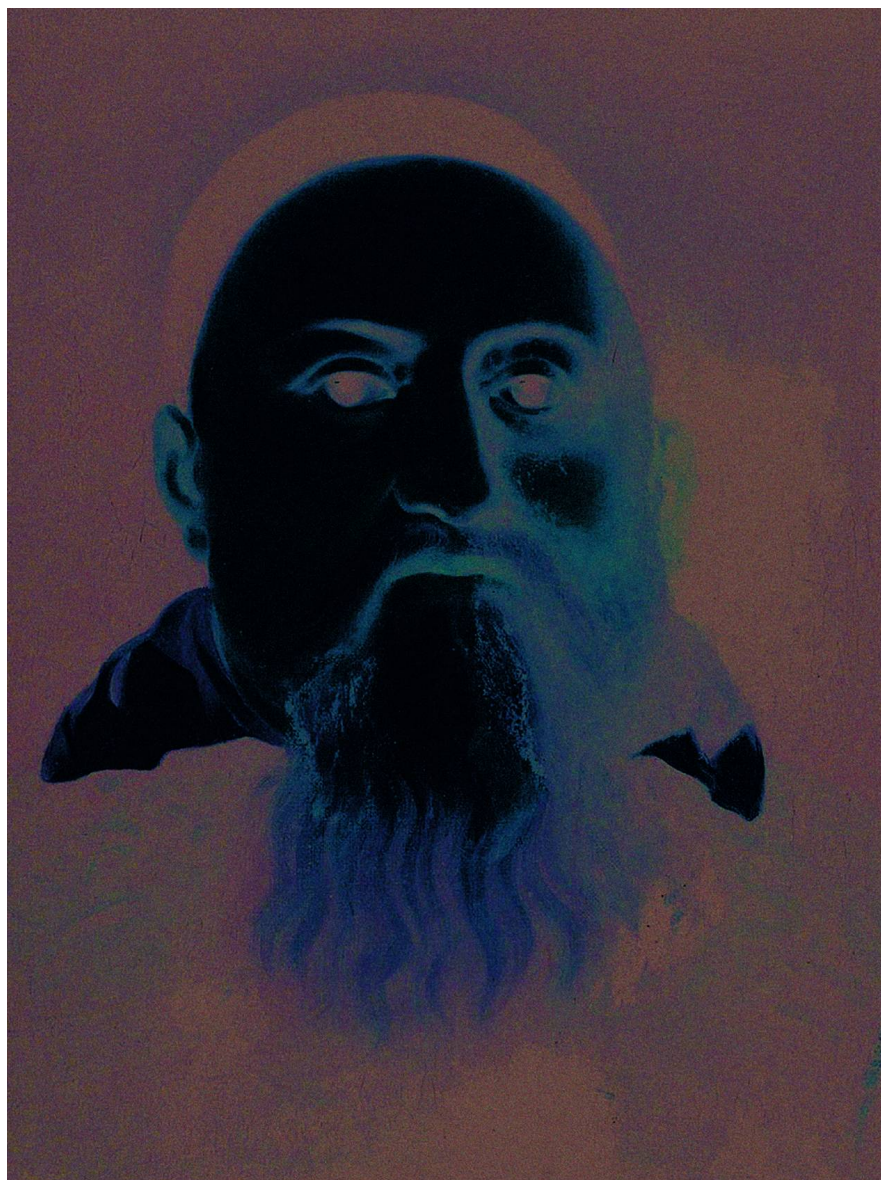
to his numerous properties and an estate in Switzerland. The value of this 6-figure fortune must be viewed in the light of property prices at around this time: the manors of Ham and Petersham, including the palace at Ham House, were sold for a total of £1,131. Why we did not get a Hall with some of his loose change remains a mystery, as he outlived his children and his hopes of founding a family dynasty with his vast fortune were thwarted.

The most enduring monument, though in poor shape at present, is a statue of him on his tomb in the crypt of St Martins-in-the-Fields. He is shown seated above a lengthy Latin inscription, eulogising him as the “Hippocratus Alter” – the second Hippocrates. Those Liverymen fluent in Latin would earn great credit by viewing the monument and supplying a translation of the florid eulogy.

Closest to home of all the depictions is the splendid gilt relief head and shoulders portrait on the reverse of the Master's Badge. The obverse has the Company's arms. The badge dates from 1852, making it the oldest working Master's badge in the City. The portrait would seem to be modelled on the miniature of Sir Théodore in the National Portrait Gallery.

Acknowledgement for much of the above material is due to Hugh Trevor-Roper's historical evaluation of our Founder's extraordinary life in his book entitled “Europe's Physician – the Various Life of Sir Théodore de Mayerne”. The title alone gives a hint at the breadth of his interests, such that his foundation of our Company garners only a passing mention.

David Sills
Past Master



This page:
Sir Théodore de Mayerne
Facing page
from top:
The Master;
The Master,
Mistress and
sons Leo and
George

Meet your new Master

"I am a Gin and Scotch man"

My family firm James Burrough has made gin since 1863. I am told I had my first Beefeater and tonic aged three! I am delighted to follow in my father's footsteps to become Master of the Worshipful Company of Distillers. I read economics at Durham University and then went to work in the City in 1982 initially working for Cazenove in corporate broking and research, which included a fascinating short stint in Hong Kong. For the last 25 years I have been an investment manager specialising in investing for charities. I moved in 2000 to what is now BlackRock, where I was a Managing Director and on the Asset Allocation and Corporate Governance Committees. Finally, I moved in 2012 to Investec Wealth, where I was a Senior Investment Director. I retired from the City in November 2017.

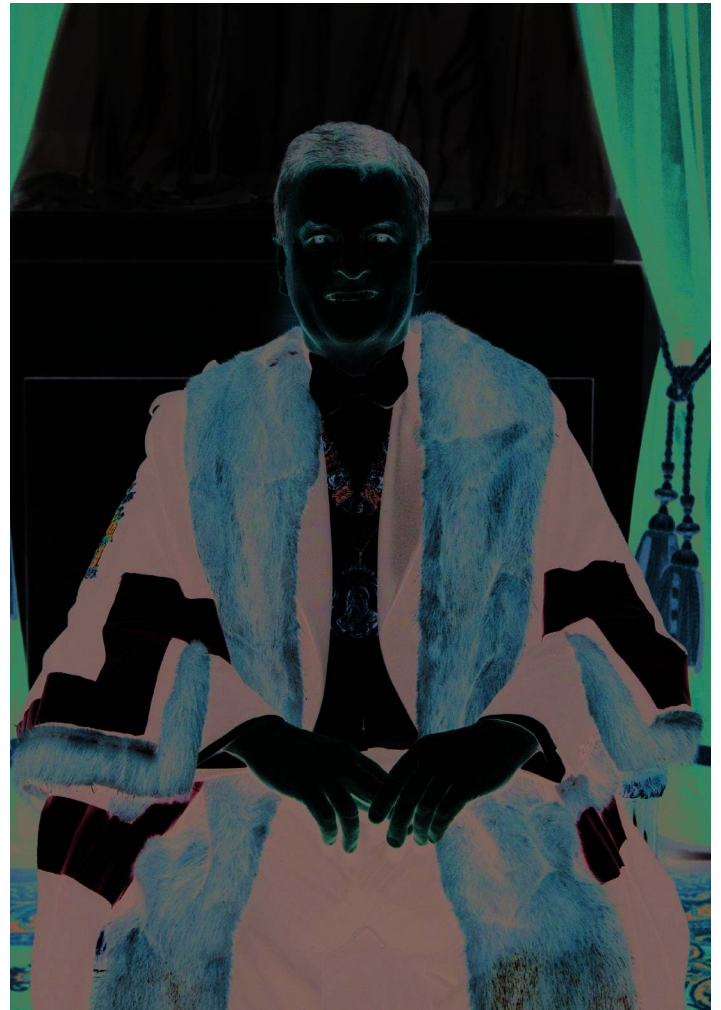
Having spent my working life in the City, the Livery world is very much part of the City and I couldn't really join any other Livery other than the Distillers, which I joined in 1988. I have found it lots of fun and it is great to see the distilling industry in such great "spirits". I have acted as Chancellor (Finance Director) and Chair of the Charity Committee and kept an eye on

the Distillers' investment portfolios.

The Distillers' Company is understandably proud that 80% of its Liverymen are involved with the drinks trade. As one of the other 20%, I hope to continue to cement the Company's relationship with the City of London. I have been delighted to see a number of the City's spirit industry analysts join the Company. It has been great to see their insight on show in our annual City Debate. I also hope to help the wider Livery movement which is seeking to aid cross-Livery initiatives.

I am married to Philippa, who is an avid gardener, and we open our garden near Maldon in Essex for the National Garden Scheme on a number of occasions during the year. We have two sons Leo, who is at Edinburgh University, and George who will be going to university in 2018. Outside my family the loves of my life are National Hunt horseracing and Scottish Rugby. I have been very lucky to own a Grand National winner Corbiere and played rugby at London Scottish for ten years. So I enjoy my Gin and my Scotch!

Bryan Burrough
The Master

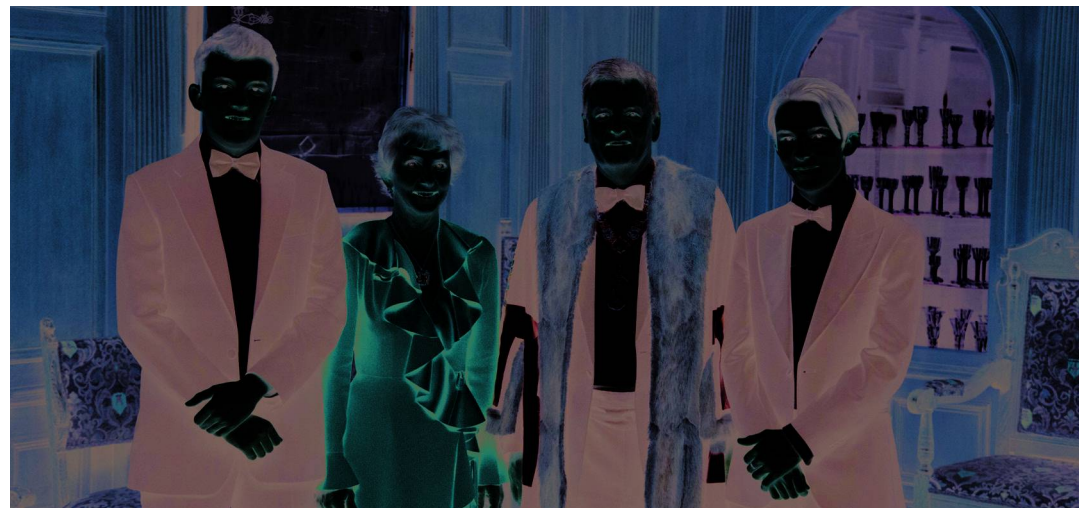


The 2017 Installation Dinner

On the November 23rd Bryan Burrough was installed as the 340th Master of the Company at a traditional ceremony, following which he, together with his wife (and Mistress!) Philippa, presided at a Livery dinner held at Vintners' Hall filled to capacity with 153 Liverymen and guests, including sons Leo and George.

As usual, the Beadle had his work cut out shepherding the Liverymen to move on from the drinks reception to the dining hall, where the new Master was warmly welcomed with the customary Toast. The Hon. Chaplain managed to rhyme "Burrough" with "furrow" to conclude grace whereupon the assembly was seated to enjoy an excellent feast with a complementary splendid array of wines and spirits.

Following the Loyal Toast, Liveryman and Hon. Steward Jonathan Orr-Ewing proposed a toast to the guests in his trademark suave and entertaining manner. He welcomed His Excellency Mr Manuel Lobo Antunes, the Portugese Ambassador,



and the Master's principal guest Mr Andrew Garthwaite, Managing Director and Global Equity Strategist at Credit Suisse. Jonathan voiced the thoughts of many in saying that he had no idea what that involved, and we were relieved when Andrew responded by providing an amusing and eloquent insight into the Master's background and interests rather than

a lecture about economics. We heard about the Master's strong family link with the gin industry, although he had decided to follow a career in the City. We were interested to be told that the Master has been a successful owner of racehorses and that the Mistress is a renowned gardener.

The Master then rose to confirm his commitment to the Livery and

to its charitable objectives and invited those present to join him in a stirrup cup prior to venturing forth, suitably fortified, into a cold November evening.

Thanks must go to the Clerk's office, Vintners' Company and their caterers whose efficient organisation ensured everyone had a good time.

Chris Pexton

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).



The Master's Cask

From the heart of the Spey Valley, this Knockando, is at its peak of 18YO maturity, a truly satisfyingly warm and smooth Single Malt; first impressions are of deep rich fruit on the nose with citrus fruit and vanilla fudge. On the palate it opens sweetly with almonds and hints of sherry then moves to light oak with fresh bread notes, absolutely delicious. Straight from a single barrel, this expression was bottled at cask strength to celebrate the first forty years of Knockando as a Single Malt Scotch Whisky.

200 bottles of this very rare, unique and highly collectable Malt Whisky are being made available to all Liverymen,

and given its special provenance it will be in great demand, so we urge you to move fast to secure this important part of Distillers' history.

We sincerely thank our friends at Diageo for kindly donating this cask

and to Kenny MacKay at Morrison & MacKay for bottling it for us. Proceeds from sales will significantly increase the Livery Charity fund, so please enjoy a dram and support us.

The Master

HOW TO ORDER?

1. Bottles are now available at £100 per bottle plus a single deLivery and handling charge of £15 for anything up to 24 bottles.
2. Bottles can be ordered from Morrison and MacKay by any of the following methods.
 - a. E: info@mandmwhisky.co.uk
 - b. T: +44 (0) 1738 787 044 where Liverymen can speak to either Fiona Sinclair or Sheila Eastwood, who will be delighted to assist with your purchase.
 3. A VAT invoice will be sent to you when you place your order.



Communications

2017 has been a busy year for the Communications Committee. The new website was introduced in February with its updated format and design. New features include a regularly updated calendar of forthcoming events and a Master's Blog detailing the varied Livery-related activities undertaken by the Master. In addition, the website offers a live industry newsfeed kindly provided by *Just Drinks* and *The Drinks Report*.

A database working group, led by

Chris Searle and supported by Aaron Jeewood and Kim Lyons, has selected an agency to work with us to develop appropriate software which will enable us to record accurate and relevant information on members of the Livery. This data will only be used by the Livery to enable us to communicate to individual Liverymen and specific groups within the Livery, for example members of committees, golfers or members of the Car Club. In addition, the intention is to move to an on-line

payment system and to introduce Mailchimp for emails. It is planned to have the new system up and running during the first quarter of 2018.

Under the editorship of Paul Finch, two newsletters were produced during the year, in addition to this *Distillate* magazine.

You will have all received the recent survey that was sent out to you in November. The last survey was conducted in 2013, so this is a further opportunity for you to express

your opinions about the Livery. Your feedback will be carefully considered in order that the management focuses on the things that are important to you.

We are grateful to Damian Riley-Smith and his team at Paragraph Publishing, who support the Communications Committee in ensuring that the website is regularly updated and the quality and layout of printed material is produced to a high standard.

Martin Riley

Communications Chairman

Our New Website

The redesigned website was launched in February and is gaining more visits and hits each day. Tracking to date shows we are getting around 5000 monthly visitors to the site, with the most popular pages being the home page, news and events (which include golf, the Car Club and news about our affiliations, together with the Master's blog, the daily feed from *Just Drinks* and the *Drink Report*). We have commenced a major database integration project this autumn, which will link our website activities to a more flexible database and will

also provide a facility for members to pay for events online. As part of the improved Communications Plan, we will be able to select tailored messaging to specific groups within the Livery, as well as the Company at large. All Livery emails will eventually be sent via a hosted system like mailchimp, that will be spam free. We will be General Data Protection Regulation (GDPR) compliant, so that any personal data held will be with the express permission of the members. IT projects can be notoriously



lengthy, but we hope the work will be completed by the end of January 2018. We welcome any feedback on any aspects of the website content and, of course, any contributions

reflecting the life of a Distiller. Please visit www.distillers.org.uk to learn more.

Chris Searle

Website Project Manager