



The Pattenmaker

WEEKLY NEWS FROM AROUND THE LIVERY

Issue 25

Friday 18th September 2020

From the Master Elect, Jennifer Bryant-Pearson



Today is our Silver Jubilee issue and I am so grateful to our superb Editor, Liveryman Ian Balcombe for his hard work and enthusiasm and to the editorial team as well as all our members for their kind notes and messages of

support. We will continue to produce the newsletter, during these unusual times when we cannot meet, for as long as it is interesting and relevant to our readers

As befitting a Silver Jubilee edition, we have a range of silver items for you this week : our Learned Clerk introduces us to the fascinating history of Hallmarks and in particular the Trial of the Pyx, Assistant Steve Huxham reports on the Edward VII Coronation Cup whilst Freeman Richard Parlour has found us a silver bird and our Clerk's quiz even has a silver theme!

Liveryman Philip Rutledge reports from the US in Postcard from Abroad and even produces a Welsh recipe which reminds him of his childhood.

We hear from Freeman Edmund Addington about life in the City and his past involvement with Headley Court and one of our speakers in the recent webinar, Jessica Warren from Mind Unlocked provides her notes on mental wellbeing. Steward Raymond Lewis finds a very relevant Photo of the week and Master David Best contributes thoughts on a 'patine' to Letters to the editor

Following on From Assistant Steve Huxham's article last week highlighting our new History book and its wealth of literary references to pattens over the centuries, I have just been re-reading Mrs Gaskell's Cranford where reference is made to the ladies of Cranford who 'clattered home in their pattens'. Perhaps a new quiz to be devised by our Clerk?

City of London Corporation

Court Assistant Deputy Keith Bottomley CC



A pilot accreditation scheme assessing COVID-19 safety measures is being launched on 14 September to promote public confidence in London's pubs, restaurants, cafes and shops.

The City of London Corporation, which is leading the trial, has teamed up with the London boroughs of Southwark and Camden to run the scheme, which will support businesses in their reopening and reassure customers that premises are safe to visit.

The pilot will be the first scheme of its kind launched by local government.

Currently by law, businesses must already carry out a COVID-19 Risk Assessment.

This pilot will bring in a new independent review by local government Environmental Health Practitioners. They will examine each businesses' COVID-19 risk assessment and carry out a site visit to look at social distancing measures, customer track and trace, and cleanliness.

Thirty businesses from each local authority area are being invited to participate in the scheme.

Firms in the trial will be given a simple pass or fail by the local authority's Environmental Health teams.

Those who fail will still have the opportunity to put into place remedial measures as advised by the officers when on site and be re-assessed.

A sticker will be awarded to businesses to display on their premises and the result will be posted on each of the local authority websites.

The pilot scheme will run throughout September and October. If successful, the initiative could be rolled out across London.

It's been a hugely challenging time for so many businesses, large and small, and the City Corporation wants to support them as much as possible to get back up and running again successfully.

Increasing customer confidence in safety provisions will help pubs, restaurants and shops in central London to responsibly increase much needed footfall.

This initiative will provide local authorities with a consistent approach to helping businesses to follow Government guidelines and reopen safely. The free assessments will be carried out by Environmental Health Officers and the scheme will be overseen by the Port Health and Environmental Services Committee which I have the privilege to chair.

Silver Hallmarks - The Clerk



Following my recent article on Common Hall and the Offices and Officers involved in the election process several readers seemed very interested to learn a

little more about some of the ancient traditions of our City. Most appropriately, on this the Newsletter's Silver Jubilee edition, I thought I would start with Hallmarks. I am sure you all know what hallmarks are and what they mean – but do you know why they are called Hallmarks? Because each maker had to take their work to the Goldsmiths' HALL to get it assayed and marked!

In 1300 King Edward I passed a statute requiring gold and silver to be of a defined standard and requiring 'les Gardeins du Mester' (Guardians of the Craft) to test it and mark it with the leopard's head. This was the beginning of hallmarking in Great Britain. In 1363, goldsmiths and silversmiths required to have a mark unique to them, to be struck on all their wares to identify the maker.

In 1478 a statute of King Edward IV made the Goldsmiths' Company specifically responsible for wares found to be below standard, and for the penalties involved. As a result the Wardens reorganised the system of assaying and marking gold and silver, and the first assay office was established at Goldsmiths' Hall, overseen by a full-time Common Assayer. A date letter was introduced to the marking system and workers were required for the first time to bring their wares to Goldsmiths' Hall to receive the 'hallmark'.

The full traditional Hallmark comprises five marks: Maker's mark; fineness mark; millesimal fineness Assay Office mark and a date letter mark.

Maker's Mark	Fineness	Assay Office	Standard	Year
				

The Assay Office

Assay Offices test the purity of precious metals, to protect consumers from buying fake items. If an item conforms with the legal requirements for purity, the Assay Office marks it with the appropriate hallmark. In the UK, a hallmark can only be applied by one of the 4 Assay Offices, which are: Birmingham, Edinburgh, London and Sheffield.

Current UK Assay Office Marks



You will note that The London Office still uses the Leopard's Head

The Trial of the Pyx

The Trial of the Pyx ensures that the coins produced by the Royal Mint are up to standard. The Trial of the Pyx is the oldest known independent quality control process in the world and is one of the regulatory responsibilities still conducted by the City of London Livery Companies. The Term Pyx refers to the small box the coins are kept in from the Pyx Chapel in Westminster Abbey. The first record of a public trial dates from 1248 when twelve citizens of London and twelve goldsmiths of the City were selected to examine the money. Up until the reign of Elizabeth I the juries of the trial were composed of a mixture of goldsmiths and other citizens of the City of London. Queen Elizabeth gave the Goldsmiths' Company entire responsibility for the trial in 1580, and all jurors were nominated from its members from then on. Written records date from 1603. The 1870 Coinage Act, established Goldsmiths' Hall as the new venue for the Trial as The Goldsmiths' Company Assay Office was also located in their Hall, as it is today. It is the Assay Office which has the task of testing the metallic composition of the coins. The Trial of the Pyx tests for weight, dimensions and fineness of the coins.



The Trial is held annually at Goldsmiths' Hall in accordance with the Coinage Act of 1971, and is presided over by the Queen's Remembrancer of the Royal Courts of Justice, the oldest judicial office in the UK, dating back to the twelfth century. Throughout the year, coins are randomly selected from every batch of each denomination struck, sealed in bags containing 50 coins each, and locked away in the Pyx boxes for testing at the Trial. Officials from The Royal Mint bring the chests (Pyx) to Goldsmiths' Hall, containing the coins put aside in the course of manufacture during the previous year. These coins, normally more than 50,000 in total, represent one coin from every batch of each denomination minted



The trial jury, comprising members of the Goldsmiths' Company, is a formal court of law. It is summoned to the Hall by the Queen's Remembrancer. During the opening proceedings the coins are counted and weighed, and a selection put aside for testing by the Assay Office. The Company has two months to test the coins.

Following rigorous testing the Senior Master and Queen's Remembrancer instruct the Clerk of the Goldsmiths' Company to deliver the verdict to the gathered officials and audience, including the Chancellor of the Exchequer or their deputy and the Deputy Master of The Royal Mint.

And finally, just for the record, The Master of the Mint – a role held by the Chancellor today – went to prison for six weeks in 1318 after poor tests

Covid 19

Pattenmaker Facemasks

The Clerk



I am pleased to confirm that the second order of Pattenmakers facemasks has been delivered, and despatched the same day, so everyone who has ordered a face mask should be in receipt of their order by the time you are reading this – if not let me know at once! We are, at the time of writing, down to the last five so do not delay if you would like one: [Order Form for PM Mask](#)

Our History

The Edward VII Coronation Cup and South African War Medal - Court Assistant Steve Huxham



Another visit to the Company's Collection to find an object befitting the Silver theme of the 25th edition of the Newsletter yields what we know as the Edward VII Coronation Cup. This is possibly one of the most imposing pieces of silverware in the current Collection. It was described as follows in a 2003 valuation for the Company:

"A two-handled cup and cover, on circular foot, the body on four scroll and anthemion supports, with leaf-capped scroll handles and detachable cover with patten finial, chased with a scene of the Boer War, and bust portraits of Edward VII and Queen Alexandra, with South African medal with seven bars suspended beneath, chased around the rim with rose and thistle band. The inscriptions read 'To Commemorate the Coronation of His Majesty King Edward the VII, also to exhibit the medal presented to the company as a memento of the South African war.' Presented to the Patten Makers Company by Henry Hobson Finch Esq, Master 1902-3, (and made by) Elkington & Co, Birmingham, 1901, on wood plinth. 19¾in. high. Contained in a wooden case."

The most distinctive and certainly unique feature of this Cup is not the filial on the cover of a patten, finely executed though that is, but the Medal with bars, or clasps, that is attached to it. As researched by Liveryman Dr Stephen Cribb, this Medal actually denotes what is currently the earliest known support for the military in the Company's recent history. During the Second Boer War the Company, along with other Liveries, bankers, merchants, and the Court of Common Council, responded to an appeal from the then Lord Mayor, Alfred James Newton, to contribute to the Equipment Fund of the

City of London Imperial Volunteers. On 18th January 1900, the Court of the Company approved a gift of 20 guineas.

The support for the Imperial Volunteers was recognised at the end of the War, in that a letter from the Secretary of State for War to the then Master, Clifford Probyn, dated 30th August 1901, informed him that:

"on the recommendation of Field Marshal Earl Roberts, Commander in Chief, His Majesty the King has been graciously pleased to approve of the presentation of a

South African War Medal to the Worshipful Company of Pattenmakers in commemoration of the spontaneous and patriotic liberality of that and other City Companies in assisting to raise and equip the City of London Imperial Volunteers for active service in South Africa. I have accordingly now the pleasure of forwarding a South African Medal for acceptance by your Company, the clasps attached to the medal being those earned by the City of London Imperial Volunteers during the War."

Other Companies were awarded the same Medal and presumably still have them; for example, the Bowyers mention theirs on their website. The actions commemorated by the clasps were:

Belfast (Mpumalanga Province SA, not Northern Ireland!) 26-27 August 1900
Wittebergen, 1-29 July 1900
Diamond Hill, 11-12 June 1900
Johannesburg, 31 May 1900
Driefontein, 10 March 1900
Paardeberg, 17-26 February 1900
Cape Colony, 11 October 1899 – 31 May 1902

One unusual feature of these Medals was that they show the head of Queen Victoria who died in January 1901 whilst the war was still in progress. In addition to the Medal, the Court accepted a copy of *The Journal of the C.I.V. in South Africa* presented by the author, and Commanding Officer, Major-General W.H. Mackinnon (long since disappeared from our Collection.)

After discussion in Court about how to preserve the Medal, it was eventually decided that it should be suspended beneath this two-handed Cup that had been presented to the Company by the succeeding master, Henry Hobson Finch, to commemorate the coronation of Edward VII. The engravings and inscriptions would have been added at the same time. All in all this makes for a very memorable and, as above, unique pieces in the Company's Collection.

Members' News

Freeman Edmund Addington

I was first introduced to the Pattenmakers in 2011, two years after being very seriously injured in a bomb blast in southern Afghanistan. This was my third operational tour in as many years with the Army. The photo shows a team I worked with, it is actually taken inside Basra Palace in Iraq next to a Bulldog vehicle.



As part of my recovery after injury I spent a lot of time at the rehabilitation centre at Headley Court, I was also looking at civilian work opportunities as it was not an option to return to service. Bill Bird Shoes, sponsored by the Pattenmakers, made me a pair shoes that were appropriate for office attire and fitted. This was the catalyst to starting a new career in the City, since then I have been able to work at a range of Financial Services institutions in the City and in my current role as a project manager at an investment bank.

Since my recovery, I have been fortunate in maintaining good mobility, assisted by the footwear and being careful to avoid any high impact stress that may aggravate old injuries. I have been able to commute from south-west London without concerns and now few of my colleagues would know of my previous career as an Army officer. In 2016 I married and now have two beautiful daughters. The photo shows my children in Richmond Park which was free of cars and cyclists during lockdown.



More recently I was delighted to dust down my shoes to wear on my return to the office last week. I think my military experience of working in isolated bases in Afghanistan and Iraq have prepared me well for the challenges of lockdown and even helped me make the most of extra family time spent with my daughters.

I thought I would also share the photo at the Jubilee lunch in June 2012 when I had the honour of being a guest of the Pattenmakers and seated on the same table as Her Majesty. They gave her the Queen's Dubonnet cocktail. It also marks the last time I wore military uniform.



Postcard from Abroad

Greetings from Penn's Woods in America - Liveryman Philip Rutledge

Our learned clerk once again has entreated me to contribute to the Company's Newsletter. Of universal interest is the state of the weather and my locale in Pennsylvania has endured its hottest Summer (June-August) on record with temperatures most days in July and August exceeding 90F (32C). As you know, Americans like their ice and air conditioning in the Summer and this Summer only reinforced that disposition. Not that I can boast of having many culinary skills, I have enjoyed the members sharing favourite recipes via the Newsletter. That got me to thinking of whether there was anything of interest which I could share. As favoured foods often are formed in childhood either as providing emotional comfort or fond memories of personal bonding, I looked to my childhood to determine if there may be something of culinary interest to share.

My parents grew up in the agricultural boundary lands of Maryland and Pennsylvania where the cuisine was very basic and followed a tradition of well-done roasts and overcooked vegetables which may not be unfamiliar to other Company members of a certain age. The most likely cause of this lack of culinary progress was that most of the families who settled in those parts were early English immigrants and, given the limitations of travel before widespread ownership of motorcars, tended to intermarry amongst themselves. Therefore, while larger US cities benefitted from being exposed to Greek, Spanish or Italian culinary traditions brought by recent immigrants from those countries, few, if any outside influences, were able to penetrate the bucolic countryside where my parents resided.

A notable exception was that, in the late 19th century, high quality slate was discovered in the area and it drew immigrants from Wales who knew how to work the slate quarries. At that

time, slate was a preferred and fairly inexpensive roofing material and, with the increasing populations of the nearby port cities of Philadelphia., PA and Baltimore, MD, there was high demand for slate. It also was fashionable at that time for slate roofs to encompass geometric patterns of different cuts and colorations which still can be seen on such period houses.

A sufficient number of Welsh arrived in this area to establish a Welsh church which still exists today and occasional services are held in the Welsh language. Like all immigrants to the US, the Welsh brought their customs, food and music with them, thereby enriching the community.

So, you might ask, where am I going with all of this. It is all about childhood and fond memories. My mother went to school with another girl (who became a lifelong friend) whose aunt (who lived with them) had come from Wales. When I would tag along with my mother when she visited her former schoolmate, I was mesmerised by the funny way this aunt spoke since I was young enough not to be familiar with US dialects, let alone foreign accents! More importantly, however, was that that this “old lady” always had a ready treat for me. Often the “treat” was in the form of Welsh Bread or Welsh Cakes and she would tell me that she had made these every morning to take to the quarry workers for their break along with a flask of tea.

Events

Pattenmakers

PatTEDmakers Talks - Cyber Security and Justice – Monday 28th September at 6:00pm

Second edition in our exclusive webinar series, exploring the highly relevant area of cyber security and justice. Two short talks from our very own Pattenmakers including: Liveryman Richard Parlour & Liveryman Michael Ashe QC SC.

Register here: [Cyber Security and Justice](#)

The Secret Zoom – Magic Show 21st October 2020

6.30pm The next on-line entertainment event for the Pattenmakers which will be at 6.30pm on the 21st October 2020, and we are sure that this one will prove to be a truly interactive and fun filled event! We are going to be entertained and amazed by Alan Hudson, one of the top Magicians in the country : [Secret Room](#)

Meeting ID: 868 3445 6564

Passcode: 840493

The cost is £10 per person cost and please email Pat Tyrrell just to let him know that you will be attending - patrickjtyrrell@aol.com

Virtual Talk

Following on from the Clerk’s report last week, Jessica Warren, co-founder of the Mental Health Charity “Mind Unlocked” gives a summary of some of the science-backed well-being ideas that she covered:

Introduction:

Connections that boost our well-being are important, especially during these uncertain/potentially stressful times:

Connecting to others

- Close personal connections found to be key for our happiness and longevity throughout life.
- Ideas: prioritise being a part of communities you enjoy; check in on or catch up with people regularly; join your local community on [Nextdoor.com](#); think of ways to volunteer, donate or mentor for vulnerable groups.

Connecting to ourselves

- Stay present to the here and now - what you’re actually doing right now - rather than “mind-wandering” (thought to make us unhappy).
- Being present with your body (like with your breath or senses) and your immediate surroundings, rather than being stuck in your thoughts can help calm us down.
- 3-2-1 Method: Pause to notice three things you can see, two surfaces you can touch and one sound you can hear in your immediate environment;

- Close your eyes and count five slow, deep breaths - 3 counts in, 1 count hold, 5 counts out (or however many feel right to you!). Feel how your body moves with each breath, notice how warm or cold your inhales and exhales feel;
- Go through all five of your senses individually (noticing sights, smells, sounds, tastes and touch) whilst eating a meal or snack;
- Meditate: you can check out apps like Calm or Insight Timer (I've published a calming 10-minute breath [meditation](#) on there).
- Be mindful about screen time: only keep essential apps and notifications; have phone-free rooms or times; monitor or limit your screen time with a usage tracker.
- Notice how consuming too much news makes you feel - maybe watch, read or listen to a positive show or book instead.

Connecting to nature

- Outdoors: Try going for a mindful walk in the park and notice the trees, birds etc. Keep taking in how things look sound and smell and leave your phone at home or in your pocket. Check out Japanese forest bathing for more info.
- Indoors: Have a house plant, listen to nature sounds, have a view
- or a picture (maybe a screensaver) of nature to lift your mood, notice the sky every day and how it changes. Get natural light every day.

Further information:

The article my talk was based on, with much more information on the subject and the studies behind it is : "[10 Habits to Transform Your Mindset During Lockdown](#)".

You can find out more information, read my latest articles, sign up for free personal growth resources and updates (and even check out Mind: Unlocked's beginners' meditation course) at my website: www.jessicawarren.co.

The Worshipful Company of Water Conservators

Next in the very successful series of Water Conservator webinars, will be Capital Digital Solutions on 7th October 2020. It will be presented by Andy Taylor, Chief Engineer and Digital Transformation Lead at Atkins Global. Andy will demonstrate how Atkins is using digital technology to automate routine activities and develop new digital tools to operate more efficiently and solve problems we didn't even know we had !

Use the link below to join the Webinar

[Water Conservators Webinar](#)

Meeting ID: 823 4146 2511

Passcode: 738034

Makers of Playing Cards October Bridge Tournament

Our Bridge Committee are putting in place a series of quarterly online Inter-Livery Bridge afternoons, with the hope that the annual event at Drapers' Hall in March can still be "real"

The next online tournament is scheduled for 12th October. The last one in August saw wins for the Farriers, Scrivenors and Spectacle Makers, with 31 companies represented. (See below) We are hoping this next one will be even more successful!

Can we organise a Team? – details from the Clerk

Gresham Lectures

All lectures can be found on the Website: www.gresham.ac.uk and they have picked out some highlights below:

2020-21 Lectures:

Astronomy: A series called [Cosmic Vision](#) by Astronomy Professor Katherine Blundell, and another by Visiting Professor Roberto Trotta, [The Unexpected Universe](#).

Business/ Economics: A series on [The Psychology of Finance](#) by Business Professor Alex Edmans; a

series on [Intergenerational Justice](#) by Visiting Professor Martin Daunton.

Classics A three-part series on [Great Thinkers](#) by Professor Edith Hall

English/Media The [Powers of the Novel](#) by Visiting Professor John Mullan, a one-off lecture on [Offensive Shakespeare](#), a series on 'classic' film, [Exploding the Film Canon](#) by Ian Christie.

Geography: Two short series about the environment, [Our Connected World](#), and [How to Build a Just and Prosperous Planet](#) by Professor Jacqueline McGlade.

History A fascinating series on [Evil Women](#) in history by Professor Joanna Bourke; a series on [England's Reformations](#) by Professor Alec Ryrie; a [Black History Month](#) series; a series about [Darwin](#) and his impact by Visiting Professor Jim Endersby and lots of [one-off lectures](#).

IT: [Great Ideas From Computer Science](#) by Professor Richard Harvey, which includes algorithms, data, programs and networks; a lecture on [AI and Humour](#) by Visiting Professor Yorick Wilks.

Law/ Politics/ Citizenship [Death, the State and Human Rights](#) by Professor Leslie Thomas QC will discuss police restraint and inquests into deaths in custody (Black Lives Matter); [The Politics of the Courtroom](#) by Visiting Prof. Thomas Grant will weigh the balance between politicians and the courts.

Mathematics Gresham Prof Sarah Hart will look at [Mathematics in Music and Writing](#), Kevin Buzzard will ask [Can Computers Outsmart Mathematicians](#), Kit Yates discusses [The Maths of Life and Death](#).

Medicine [Major Debates in Public Health](#) by the Chief Medical Officer for England Professor Chris Whitty, and [Performing Medicine](#) by Prof Roger Kneebone includes a lecture on knife crime.

Music [Russian Piano Masterpieces](#) by Music Professor Marina Frolova-Walker; [100 years of BBC Radio](#) Jeremy Summerly; Xenia Pestova-Bennett will look at [Toy and Cyborg Pianos](#).

Photo of the Week

Steward Raymond Lewis MSM



Had a lovely long weekend with son and family. 1st since lockdown.

Grandad with little Emilija viewing Liverymen Walk, just around the corner from their Apartment in Greenhithe.

Bird Watch

Bird of the week this week is the Silver Pheasant - Freeman Richard Parlour



This week being the 25th, and therefore the silver issue of the Pattenmakers Newsletter, the Clerk has set me a challenge to come up with a bird in the UK called a silver something or other, there being none in his bird book. Well, there is none in my bird book either, at least not in the wild. Maybe this is a reflection of an Olympic attitude where people can remember who won gold, but

very few who came second, or dare I say it, third. Maybe it is just a reflection of the sight in a certain light, and on a different day the grey partridge may have been christened the silver partridge.

The good news is that there is at least one silver avian in the UK (without having to resort to trawling around antique shops), and it is quite near London, at the Wingham Wildlife Park, "Kent's fastest growing zoo". It is the silver pheasant, a native of the mountainous regions of China and South East Asia. There is also a silverbird, a flycatcher native of East Africa (as well as a Chinese takeaway in Plymouth), but for this week it might be better to focus on one avian that you can see fairly easily, the pheasant. The markings of the pheasant after all in many cases include silver on the wings and/or rump, and some pheasants also have markings of gold and bronze, making some a real podium bird.

The pheasant is an introduced species to the UK, though it has been here a very long time, coming originally from Georgia in the Caucasus mountains. Pheasants are large, long-tailed gamebirds. The males weigh up to 1.7kg and have rich chestnut, golden brown and black markings on their bodies and tails, with a dark green head (or dark blue in this photo) and red face wattling. Females are mottled with paler brown and black. They are bred for shooting sports. They eat seeds, shoots, grains and insects. You can see them all over the UK, save for the far north west of Scotland. I guess they may turn up in the recipe section of this newsletter at some stage! There are thought to be around 2.3 million breeding females in the UK, about the same population as greater Manchester, or add an equivalent number of males into the equation and you are heading for a population of the size of the West Midlands. There are a number of subspecies of pheasant in the UK, so look carefully to see which version of this gamebird is in your sights. Most common in many parts is the ring necked pheasant, with a conspicuous white ring round the male's neck. A Chinese version of this also has two white stripes on the top of its head. Then there is the "Old English" version, with no white ring, no white headlights. Round the back of one of the hides at College Lake in Buckinghamshire you may see a black pheasant. Then there are others which may have escaped, such as the beautifully patterned

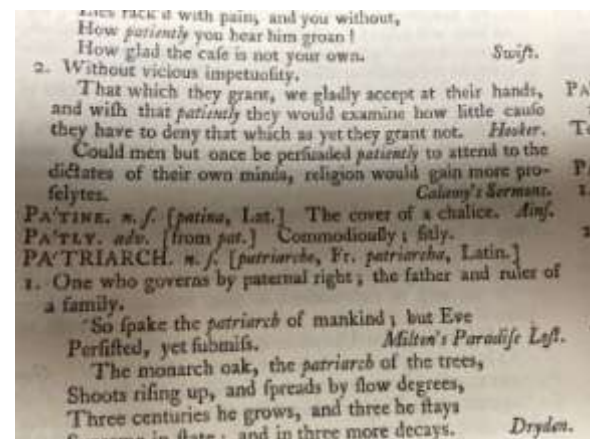
Lady Amherst's pheasant, which used to haunt the Millbrook car testing track in Bedfordshire (this has a proper fence which keeps foxes out as well as those wanting to sneak a view of the latest test Aston Martin), or the very occasional golden pheasant.

...there will be a lot more choice for the 50th newsletter!

In other bird news this week, spoonbills have bred in Suffolk for the first time in 300 years and the EU has banned the use of lead in wetland hunting. There have been many more hen harriers born this year (60 chicks in the Northern Pennines) and the bearded vulture (aka Lammergeier) is still enjoying life in the Derbyshire Dales. There have been quite a few sightings of the elusive wryneck, and the more glamorous red backed shrike, so keep a lookout!

Letters to the Editor

From the Master Dr David Best



Dear Editor

This matter of the meaning of Patine is more complex than at first sight appears.

In Johnson's dictionary, the title page of volume 2 of which I provide here, the meaning is given as " the cover of a chalice"

Recipe of the Week

Welsh Bread – Bara Brith Liveryman Philip Rutledge

Continues from Postcard from Abroad above

After Aunt Ada died and I hopefully had matured, I asked my mother if she could get those recipes for me as, not only were they tasty, they reminded me of a very kind person. So, for those who like to bake and don't like to be challenged by complicated procedures, I offer up Aunt Ada's recipe for Welsh Bread or, as she would have said, "Bara Brith." Like many recipes, there likely are variations thereof and I suspect those of Welsh ancestry may have made their own preferred version of this recipe. With the assistance of Google, I have converted the American culinary references to British references.

Welsh Bread – Bara Brith

Place the following ingredients into a pan and bring to a boil for about 5 minutes:

- 2-1/4 cups of water
- 1 cup of sultanas (you also could add or substitute nuts or other fruit, add more than a cup or not add anything)
- 1 cup of caster sugar
- 3/4 cup of demerara sugar
- 1-1/2 sticks (14 tablespoons) of margarine
- 1/4 teaspoon of cinnamon

Set aside and allow to cool somewhat.

In a separate bowl, mix:

- 4 cups of plain flour
- 2 teaspoons of bicarbonate of soda dissolved in a little hot water

Add the boiled mixture and mix everything thoroughly.

Place in two pre-greased loaf pans

Bake at 350F, Gas Mark 4, 180C and 160
Circotherm Fan

If you don't want the top of the bread to get too crusty, place some tin foil lightly over the top.

Bake for about 2 hours or until a knife comes out clean in all parts of the bread.

Great for tea time.

Our Silver Jubilee Edition – with thanks to the Editorial Team, Contributors and Readers.



Quiz of the Week

There were no correct answers to last week's City Church Spires quiz – not even the one most of you have been in!

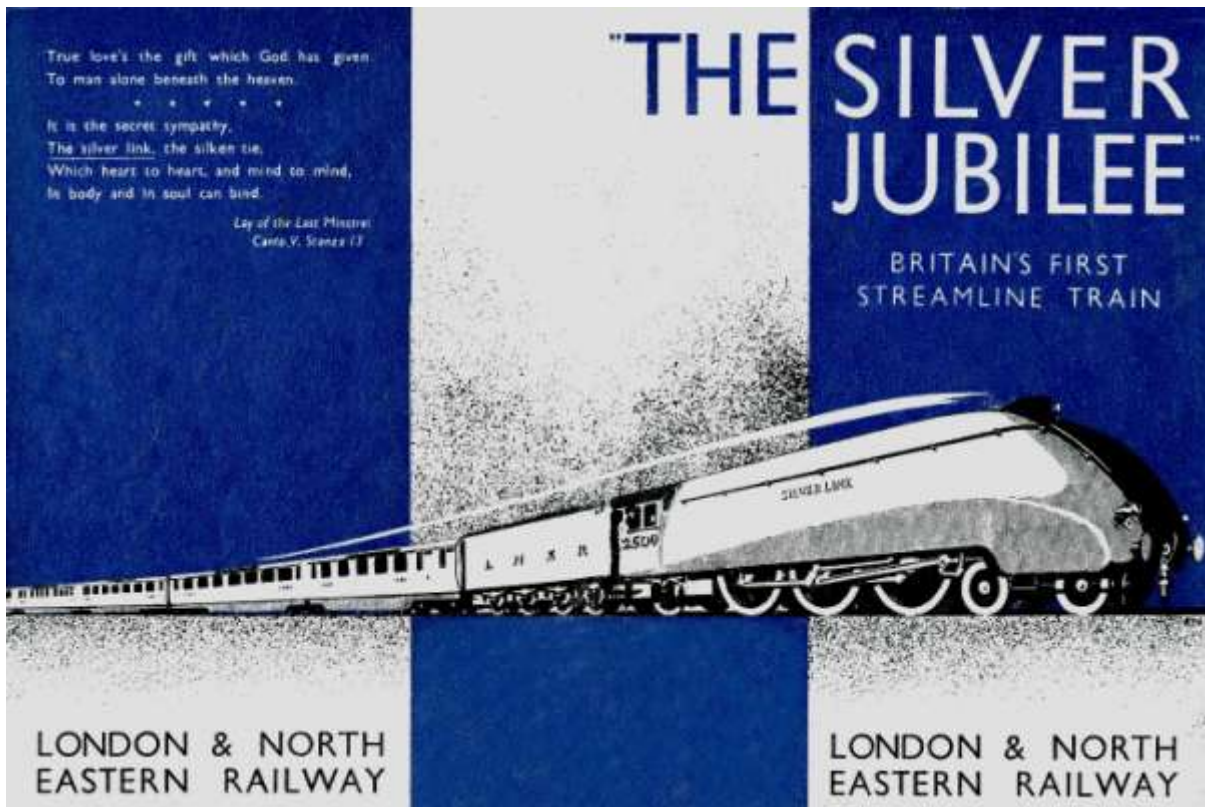
This Week's Silver Questions . . .

1. Who is Jay Silverheels best remembered as?
2. What is the Chemical symbol for silver?
3. Who had a hit with "Hey Ho Silver Lining"?
4. What is the Atomic number of silver?
5. Who had silver buckles at his knee?
And for our American members
6. Which is the Silver State?

Please send an email to clerk@pattenmakers.co.uk with your answers which will be entered into a draw to be made by an independent adjudicator at noon on the following Wednesday. The winner will be notified in the subsequent edition of the Newsletter

From the Clerk

And finally . . . the last Silver reference (promise), following on from the General Pile Locomotive (see past issues) and as we are the only Livery Company with a Master to have had a Locomotive named after him. Here is.....



And here she is as an OO gauge model



. . . until the 19th October when we will be featuring Pearls

All contributions are welcome – please send to the Editor Ian Balcombe ianbalc@gmail.com