



The Pattenmaker

WEEKLY NEWS FROM AROUND THE LIVERY

Issue 55

Friday 30th April 2021

From the Editor Liveryman Ian Balcombe



Welcome to our Emerald edition. Our Avian and History contributors have had to employ some lateral thinking to tie in with our theme, proving as always

that Pattenmakers are innovative. Innovation is also shown in our City reports on Recovery Task Force and also Prisoner Rehabilitation.

Pattenmakers enjoyed a Japanese Whisky tasting evening – there is a report and an extensive history of Japanese Whisky.

There are details of the Annual Footwear Event on the 6th May. The Ascension Day Service is held on the 13th May – if you wish to attend please contact the Master Jennifer Bryant-Pearson by email: master@pattenmakers.co.uk

Senior Past Master Helen Auty takes us to Kew Gardens – which many will know about by name, but will not be aware of the events and sights that she reveals about one of her favourite places.

Spring is hopefully definitely with us as shown in the pictures of the week and Past Mistress Pattenmaker Eileen Eskenzi offers us a delicious looking family recipe, passed down through the generations.

We have a very full Cultural Calendar and finally an Emerald themed Quiz – be warned there is trick question.

All in all a bumper edition which I hope you will enjoy over the Bank Holiday weekend.

As we move on down the roadmap to finally moving out of lockdown, we are reviewing the newsletter going forward. We will be sending out a questionnaire but in the meantime we would like to hear from you on your views – is the newsletter too long or the right length? Is Friday morning a convenient time to receive it? Is there anything that you feel is missing from the newsletter that you would like to see? please let me know – ianbalc@gmail.com

City of London Corporation

Recovery Task Force Report – Court Assistant Deputy Keith Bottomley CC

City Corporation unveils action plan to be world's



most innovative, inclusive and sustainable centre. The Square Mile must adapt to post-pandemic economic and social trends in order to remain a world-leading ecosystem.

The Square Mile: Future City, produced by the City Corporation's Recovery Taskforce in partnership with Oliver Wyman, sets out a vision for the next five years with detailed actions to enhance the City's competitiveness and attractiveness.

The Recovery Taskforce's mission is to ensure the Square Mile is the world's most innovative, inclusive and sustainable business ecosystem as well as an attractive place to work, live, learn and visit. The report focuses on three key dimensions of the City's offer: fostering an innovative ecosystem for businesses and talent; ensuring a vibrant offer that engages workers, visitors, learners and residents; and delivering outstanding environments that support people and businesses with sustainable buildings, high quality streets and public spaces.

The report commits the City Corporation to a number of activities to deliver this vision, including:

World class business ecosystem

- Working with private sector partners to provide workspace, advice, digital skills, access to networks and capital. The City Corporation will curate an ecosystem of high-potential tech-led businesses. It will introduce them to City networks that can help them establish and grow. We will work with technology sectors not traditionally located in the Square Mile to help them access this ecosystem.
- Ensuring the City is a global testbed for data-driven technologies. The City will also facilitate data-sharing that can be used by data-driven businesses to test solutions. The data-sharing pilot for the London Data Commission (now Data for London) is one such example.
- A newly rebranded Small Business Research and Enterprise Centre – replacing the existing City Business Library – will open its doors to start-ups and SMEs on 10 May. It will support the creation and growth of sustainable businesses in the City, London and the UK by providing access to essential data and advice.

Vibrant offer

- Enabling the City's cultural and creative industries. This may include low-cost, long-term lets for creatives in empty and low-use spaces.
- Exploring opportunities to enable and animate the City's weekend and night-time offer. Bold programming of major events may

include traffic-free Saturdays or Sundays in summer, or an all-night cultural celebration.

- A five-year marketing campaign will promote the City as an inclusive, exciting place to be. A programme of weekday events will also support physical and mental wellbeing among the City's workforce and promote diversity and belonging.

Outstanding environments

- Working with the property industry to enable and promote sustainable, flexible and adaptable buildings. The City Corporation will explore new ways to use vacant space and aim for at least 1,500 new residential units by 2030.
- Working with providers and operators to future-proof the City's communications, energy and transport infrastructure. A pilot with Cornerstone, the UK's leading mobile infrastructure services provider, will be held along Queen Victoria Street to demonstrate that mobile infrastructure can support the requirements of the four licensed mobile network operators. Cornerstone is the exclusive partner to the City of London Corporation for the deployment of small cell and rooftop infrastructure. If successful, there will be a City-wide deployment that will deliver 5G coverage across the Square Mile by the end of 2022. Support will also be given to develop renewable energy, heat networks and smart grid infrastructure to enable the transition to net zero.
- Collaborating with public, private and academic partners to enhance data collection and analysis and to pilot and scale innovative solutions. This will include sharing data and knowledge of working patterns, travel behaviours and the use of streets and public spaces.
- Providing new and improved public spaces that include opportunities for culture and exercise. Accelerate plans to improve the experience of walking, cycling and spending time on the City's streets.

The report is available to download here: [City of London Future City](#)

Johnny Robertson Chair of the No Going Back Steering Group



We hope that you will find the No Going Back film of great interest. Here is the link to watch without downloading: [No Going Back film](#)
Password - **ngb21**

Our History

All That Glitters Is Not – Emerald? – Court Assistant Steve Huxham

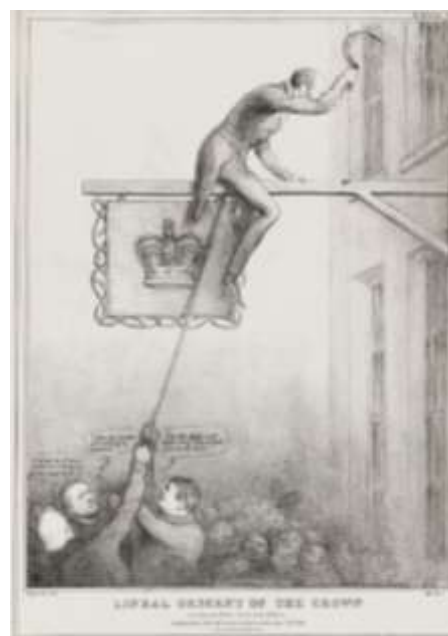
Regular readers will remember from the History article in our recent Golden Newsletter (Issue 50) that it was something of a challenge to find the few items containing actual gold in our Collection. If that was a challenge, then how much more is that magnified to discover emerald for Issue 55? On that theme and looking ahead, I fear that as we progress I may have to give fair notice to my fellow Members of retirement from History writing when we reach the realms of diamonds, blue sapphires, and platinum! Naturally, any Pattenmakers wishing to make suitable donations to avoid those forthcoming problems are more than welcome to make contact with me...

In terms of emerald connections, we cannot alternatively defer as we did with gold to the Membership database to hunt down some connections. Over time, we have of course had several jewellers who were Members, but that is rather a broad category for these purposes. Neither do actual names help, as they did before, as we can only muster several Greens, a Greening, and a Greenwood, plus other spelling variants, which with all due respect to those Past Members,

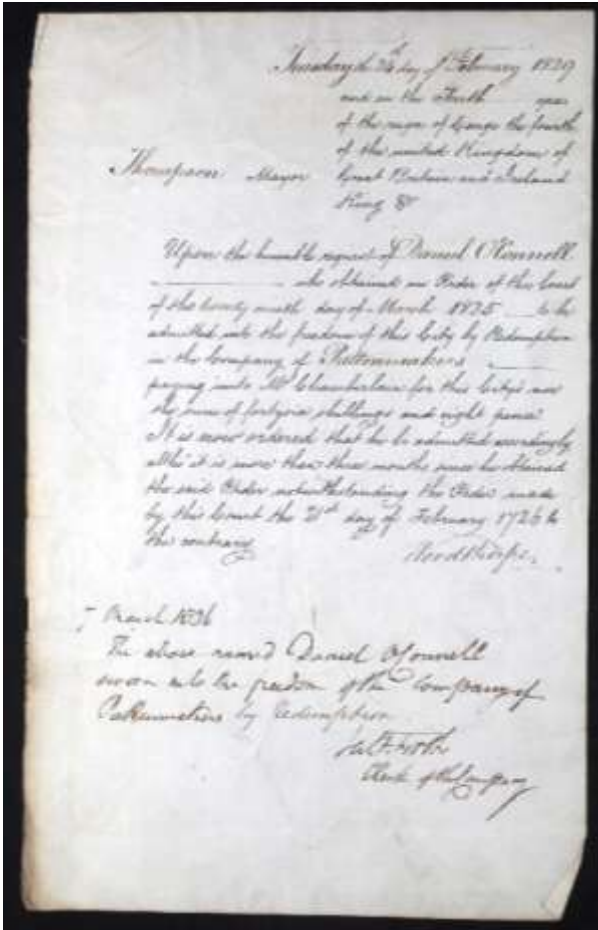
do not really come anywhere close enough to an emerald themed article.

Hence we need to look in another lateral direction, and why not towards illustrious former Members who hail from the Emerald Isle? That is the best I think I will manage for this week, but as ever I defer to the wide knowledge of our Company Membership who may have other, and better, ideas than I, and are warmly welcomed to write to the Editor to suggest them.

In the meanwhile, we can consider one Pattenmaker from Ireland that we all already know, or should know, plenty about, and one further character by way of comparison. Diligent readers of the new History Book (is there anyone who is not?) will recall the vignette of Daniel O'Connell (pages 62-63), the great Irish nationalist politician, often referred to as "The Liberator" and the story behind his Membership of the Company. Little more needs to be added to Daniel O'Connell's story here, other than to note that the same refrain is true as with all the other characters we encountered when the project team constructed the Book; it was more about the material we did not have room for than what we could leave in. In Daniel's context it is therefore worth noting and adding that his Admission Letter has survived, and also that several satirical cartoons still exist featuring both Daniel O'Connell and the noted MP, William Cobbett, and our Member, who introduced him to the Pattenmakers.



A political cartoon of 1832, titled "Lineal Descent of the Crown" featuring Pattenmakers William Cobbett MP and Daniel O'Connell,



Letter documenting Daniel O'Connell's Admission to the Company.

Our marvellous Company brings together and unites a wide diversity of Members, rather than divides, and in that sense our second individual from Ireland serves to demonstrate that Pattenmaker Membership crossed the sectarian divide that sadly still exists to this day on that often troubled island.

Captain Thomas Uchter Caulfeild Knox, styled Viscount Northland, features on the original Company World War One Roll of Honour, which included those who either served or Fell during the Great War and were associated with the Company. Born on 13th June 1882 in Dungannon, Northern Ireland into the Loyalist tradition, he was the only son of Sir Uchter John Mark Knox KCMG, the 5th Earl of Ranfurly and former Governor and Commander in Chief of the Dominion of New Zealand.

His father, the 5th Earl, was the first individual to be granted the Honorary Freedom of the Company, and the story of this, together with a

photograph, is documented on page 91 of the History Book. His son, Viscount Northland, was educated at Eton and the Royal Military College, Sandhurst, afterwards seeing service with the Coldstream Guards in the Boer Wars, for which he was decorated. On the outbreak of War in 1914, he re-engaged with his old Regiment for service with the rank of Captain, but also took an active interest in raising troops in Northern Ireland where he was instrumental in organising and training the 4th (Dungannon) Battalion of the Tyrone Regiment, numbering 2500 men and was reported as being a very enthusiastic and popular officer.

On re-joining the 2nd Battalion, Coldstream Guards, which had formed part of the British Expeditionary Force (B.E.F.) and had been engaged in many of the early actions on the Western Front, Lord Northland fought on the Aisne and at Ypres. Subsequently, the 4th Guards Brigade, including the 2nd Coldstreams, marched to the vicinity of Bethune and took over trenches at Cuinchy, on the Bethune to La Bassee Road. On 1st February 1915, Lord Northland was killed in action. The Divisional History records that "Captain Viscount Northland of the Coldstream was killed by a stray bullet just before the battalion was relieved" although other contemporary reports state that he fell victim to directed sniper fire.

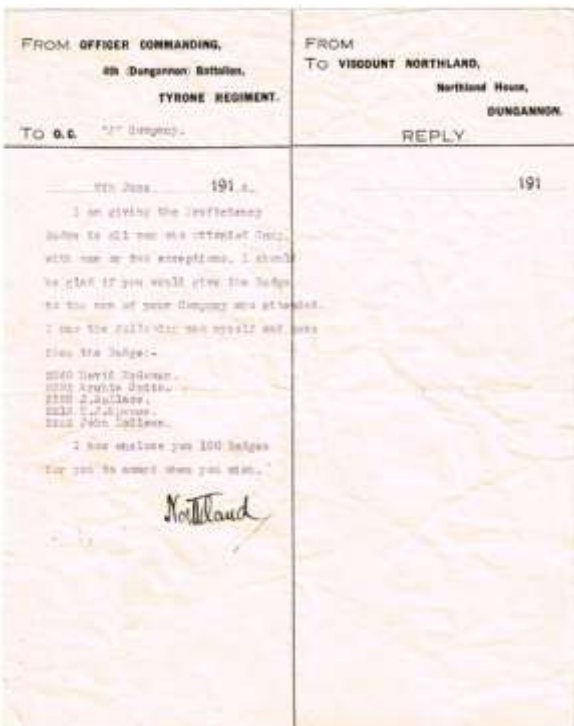
Viscount Northland is buried in Cuinchy Communal Cemetery, 10 kilometres east of Bethune.

A picture of Viscount Northland in his uniform as a Captain in the Coldstream Guards.





Viscount Northland's grave in Cuinchy was visited and a Company tribute laid a few years ago.



An original Army Order of 1914, personally signed by Viscount Northland and acquired for the Company Collection.

Daniel O'Connell and Viscount Northland: two very different individuals associated with our Company, and from different generations and traditions, but both brave in their respective ways and united by their upbringing in, and love of, the

Emerald Isle. As ever, there are no doubt more waiting to be discovered in our history!

Members' News

Pattenmakers Japanese Whisky tasting in April - Freeman Dr Ingrida Kerusauskaite

This April one of my favourite events – a whisky tasting - returned to the calendar. It was virtual rather than in person and featured Japanese rather than Scottish whiskies, but the tradition felt alive. I counted 38 people on camera – some tasting in family or colleague bubbles, some with an accompanying sushi dinner and others mixing and matching with their favourite Scotches.



It was a unique whisky tasting, walking us through the complex history of Japanese whiskies and the current state of the Japanese whisky industry while sampling the five expressions. The Dom's article in this newsletter summarises a lot of the history and origins of the Japanese whisky and is definitely worth a read.

It was also great to get the insight of someone who's been working with the spirits for years, and specializes in Japanese whiskies. Indeed, Dom was the assistant bar manager for almost 5 years at Sexy Fish Mayfair which became notorious for hosting the world's largest Japanese whisky collection, with more than 400 different expressions available to purchase by the shot. Dom's talk and article also describes why Japanese whiskies can be hard to find and their prices have shot up in recent years.



While just one whisky taster was keener on their favourite Scotch than the Japanese expressions, everyone else was sold on Japanese whiskies. By the end of the evening we had multiple whisky converts! Here's us holding all our favourite whiskies:



Attendees' feedback on the event included the below:

'A fantastic event. I wasn't sure it could work online but it did. Very knowledgeable guide through Japanese whisky. And just the right balance between drinking and learning. To feel both pleasantly fuzzy and better educated at the end of an evening is a rare and excellent combination.' - CE

'My brother and I hugely enjoyed the whisky tasting a fortnight ago. The history of it was fascinating, Dom was such an excellent host and the whisky itself was delicious.' - WF

'Dom provided a warm run through the rich history of Japanese history with the accompaniment of some of the country's best whiskeys. His insights into both the methods of production and complexity involved in planning 10-20 years into the future gave me new appreciation for the spirit.' - DP

'We really enjoyed the whisky tasting, particularly the story of the 2 Japanese founders, their life story and how Nikka brand came to be. I personally loved the

Nikka Coffey Grain Whisky. Delicious. Great event! And thank you so much for putting this together.' - SL

'The Japanese Whisky Tasting event was fun and well attended. The chat was lively and the history throughout. It was great to see fellow liverymen sharing in the enjoying of the night.' - BO

In addition to being a very enjoyable evening, the event also raised more than £300 for the escape café. Dom took the time to prepare for and host the event, as well as write up the notes for those who might have sipped the whisky too quickly or not been able to make the event for absolutely no remuneration, which we very much appreciated.

To continue the conversation with Dom about Japanese whiskies and enjoy an exquisite drink, visit *34 Mayfair* where Dom is the bar manager. Dom will also join us as at one of the upcoming in-person dinners which we're all hoping will be possible in the near future!

Japanese Whisky History - Dominic North

To accompany the tasting of the "Drinks by the Dram" Nikka tasting set, I have given below a brief account of the origins and rise of Japanese whisky. I



will tell the story of how the burning ambition of a couple of young men gave birth to some of the most exquisite whiskies ever made, focusing mainly on the Nikka Distillery and its founder, Masataka Taketsuru.

First sip

It is worth mentioning the context in which whisky first came to be known by the Japanese people - it all began with an event known as the Kanagawa treaty.

For 219 years prior to the treaty, no-one had been allowed in or out of Japan on pain of death (with a few tightly regulated exceptions). However, in 1853 Commodore Matthew c. Perry

illegally arrived in Japan demanding treaty negotiations. Perry came bearing a letter from the U.S. president as well as gifts, including whisky (most likely rye), but was sent away and told never to return. He left promising his return within a year, "just in case". Just six months later, Perry was back, this time with gallons of whisky including a barrel for the emperor himself, as well as sufficiently healthy quantities as to ply all the officials who would be involved in negotiations.

Two weeks later, the Kanagawa treaty was signed. It is important to note, however, that Perry was accompanied by over two dozen US warships, boasting highly-advanced cannons far outclassing anything witnessed by feudal Japan, and it was ultimately this threat of force that prompted Japan to open her ports for trade with the U.S (mostly in the latter's favour) and to make other trade agreements with powerful nations such as Russia, France, and the U.K. Apparently, the barrel of whisky never even reached the emperor.

Skipping forward to the early 1900s, the shogunate had been overthrown and Japan was undergoing widespread industrial and cultural reform, predominantly based on Western models. Japanese entrepreneurs started buying industrial column stills from Europe and producing industrial alcohol, in fact they very quickly had surplus to requirement.

Regarding western spirits, Japanese people were aware of and intrigued by them, but almost no-one had experienced them. There was money to be made in "Western-Style" liquor and some companies were in the practice of adding botanicals and sugar to Shochu (rice and barley distillate), then fortifying it with industrial (blending) alcohol to give it a bit more kick. The end product could be manufactured quickly and at low cost, but understandably came off less than palatable. Despite bearing little resemblance to actual whisky, these products were often labeled "Scotch", as there were no rules in those days and the Japanese people had no point of reference.

The Fathers of Japanese Whisky

Shinjiro Tori

Shinjiro Tori was born in Osaka in 1879. His father was a businessman and Tori worked in a

pharmacy from the age of 13. Here, he gained a firm working knowledge of chemistry and an appreciation of Japanese wines and spirits, as in those days alcohol (especially spirits) were generally considered medicinal. Tori was 20 when he opened his own small store, selling canned foods, spirits and liquor. He had a particular interest in Western liquor and upon meeting a Spanish wine trader, tasted his first real glass of port. Tori immediately fell in love and started buying as much European wine as he could, with a view to bottling his own for sale to the Japanese market. Unfortunately, the palate at the time was for very sweet liqueurs or the soft, savoury flavour of sake, and it was perceived that European wines, especially in conjunction with Japanese cuisine, seemed excessively sour and bitter.

What set Tori apart is how he handled this problem. He decided to blend all his wine stock, adding extra flavours and sweetness to cater for the Japanese palate. He did some shrewd marketing, branding his product "Akadama (Red Ball) Port Wine" and putting a red disc on the bottle, evocative of the flag of Japan and its symbolic representation of the sun. He also invested heavily in newspaper advertising and even commissioned an opera troupe, who for a year would travel around the country promoting the brand.



Shinjiro Tori

Akadama was a huge success and Tori, despite making considerable profits, never stopped looking ahead. He had been selling plenty of the

aforementioned “Western-Style” liquor since its rise in the booming Japanese economy post-WWI, but he knew that sooner or later, people were going to want the real thing, and it was his ambition to make the first truly authentic Japanese whisky. The biggest problems he faced, however, were:

- A) No one knew how to make it.
- B) Even if this knowledge were available, it would take years before one would ever expect to see revenue (assuming the product would even sell).

Masataka Taketsuru

Taketsuru was born in 1894 to a family of sake brewers, just outside of Hiroshima city. As a child he did some of the strenuous work involved in the brewing process and as he grew up he studied chemistry, then zymology (fermentation) in high school. Taketsuru was fascinated by the latter and had a burning ambition to work at a Western distillery before returning to sake brewing.

Through a school alumnus he met Kihei Abe, who worked for a leading company producing industrial and western-style alcohol. Upon their meeting, Abe was impressed with young Taketsuru and offered him a job. Taketsuru accepted, promptly dropping out of school (much to the chagrin of his father) and before long, was put in charge of the manufacture of “Western-Style” spirits at this company. It was here that he met Tori, who was also doing business with Abe at the time.



*Masataka & Rita
Taketsuru*

By 1918, the economy was booming and it was anticipated that before long people would start demanding authentic Western spirits. Abe, who had made Taketsuru his protégée (having no son of his own) decided to send him to Scotland to “steal the fire”. Taketsuru’s father was once again dismayed to hear of his son’s decision to turn the family brewery over to his relatives and set sail for San Francisco in pursuit of his dreams. He was, however, waved off at the port by his good friend Shinjiro Tori.

Taketsuru eventually made it to Glasgow where he studied organic chemistry at the city’s university. He found a home by befriending a young Glaswegian student called Ella Cowan and moving in with her family. They became friends after Taketsuru had offered to teach Ella’s younger brother Jiu Jitsu. (It is unclear whether or not Taketsuru actually knew the martial art, but this certainly served to get his foot in the door).

Taketsuru started cold calling distilleries and actually found them quite responsive. He landed an internship at Longmorn where he learned the influence of casks on the spirit, as Longmorn were using a lot of ex-sherry casks at the time. Next, he went to Bo’ness who used a Coffey Still (an early type of column still) to produce grain whisky for blending. A Coffey still is harder to use and less efficient than industrial column stills, but is known for yielding a spirit with more flavour.

After one and a half years in Scotland, Taketsuru surprised and upset almost everyone in his circles when he proposed marriage to Ella’s older sister Rita. Taketsuru’s employer Abe, hearing this, made the arduous journey to Scotland in a bid to “fix” the situation, as he had hoped that Taketsuru might marry his daughter and assume his position as heir to his household and business. Regardless, Rita and Taketsuru made up their youthful minds, and married.

Through the university, Taketsuru secured a five-month internship at Hazelburn distillery. Here he studied in great depth the use of the copper pot still and kept a highly detailed notebook, which eventually became the blueprint for Japanese whisky production and known as “The Taketsuru Notes”.

Rita, aware of her husband's dream of bringing whisky manufacturing back to his native Japan, accompanied him home in 1920. Unfortunately, by that time the post-WWI boom had given way to recession, and there simply weren't the available funds to make such an investment as was needed to start whisky production. Taketsuru took back his old job, making "western style" spirits but was hugely demoralised and resigned in 1922 to become a chemistry teacher instead.

Firing Up the Stills

Tori, meanwhile, was making serious preparations for a malt whisky distillery by this point and swiftly hired Taketsuru to join him on a 10-year contract, a very generous salary and the position of Master Distiller, as befitting a man of his expertise.

And thus, both men went out in search for the perfect location upon which to build their distillery, and it was Taketsuru who found this in the small town of Yoichi. Located up in the northern island of Hokkaido, in the middle of nowhere, surrounded by mountains and the sea, with a harsh beauty – just like Scotland!



Yoichi

Tori had serious concerns about the cost and logistics of transporting whisky from that location (starting their supply chain in Hokkaido would be roughly analogous to producing in Scotland to sell in the south of France). He himself had set his eye on a great location at Yamazaki - a rural village that lay in the vicinity of commercial hubs Osaka and Kyoto. Located upon 3 merging rivers, Yamazaki had a fogginess reminiscent of the Scottish Highlands and possessed water of a legendary quality, employed in tea ceremonies for generations. Straight out of the gate, both men were in disagreement and this was the beginning rift that would come between them for years.

Tori, being the financier of the operation, put his foot down, and so Yamazaki it was. Tori and Taketsuru began to distill in the year 1923, and much to their surprise, the new spirit they produced was completely unpalatable. Tori sent Taketsuru back to Scotland for a month so he could seek the advice of his friends at Hazelburn to help iron out the kinks in his process.

For the next few years they kept distilling and Tori continued to be unsatisfied with the results. Tori tried working his old magic of blending all the stock, in the hope this might balance out the imperfections, and started doing tastings with wholesalers, but alas, not one of them took interest. They faced stiff competition following the increased distribution of Johnnie Walker, which, as you may know, is composed of several authentic scotch single malts blended together with grain whisky, and could not have stood in starker contrast to Tori's clunky, improvised concoction.

Tori continued using his skills to produce and market a variety of other alcoholic products, not to mention his famous Akadama wine, all in an effort to sustain the fiscal black hole that was Yamazaki. In 1928, Tori purchased a brewery to diversify his production, and took the opportunity to gently nudge Taketsuru towards running that instead. Taketsuru still held his contract, but was effectively demoted, allowing Tori to take full rein of Yamazaki and do what he believed necessary to make the whisky work. He started releasing whiskey and marketing it to the Japanese people under the brand name Suntory. The company would later grow to become Beam Suntory, an international heavyweight in the modern-day spirits industry. However at the time, people now accustomed to smooth balanced blends like Johnnie Walker found the taste of Yamazaki too smokey and burnt for their palates. The distillery suspended production in 1931.

Our hero Taketsuru was extremely dissatisfied by this turn of events. However, the brewery at which he had been put to work was sold off not long afterwards, and when his contract with Tori expired, he was happy to be rid of his unwanted responsibilities, not to mention Tori himself.

The Birth of Nikka Whisky (Dai Nippon Kaju)

So what did Taketsuru do next? His wife, Rita, had made some valuable contacts working as an English teacher, and helped find investors to back her husband in his next venture: ...Apple Juice.

If Taketsuru had learned anything from the previous ten years, it was that making whisky wasn't going to be financially sustainable as he started his business, and so he turned to apple juice as a primary source of revenue. But where do the best quality apples in Japan grow? Nowhere other than Hokkaido, where apples had been introduced from America in 1874. And where had the first seeds been planted? Why, nowhere other than the village of Yoichi - Taketsuru's 'perfect spot'.

Now, unlike whisky, Taketsuru didn't know the first thing about making apple juice and the early days of "Dai Nippon Kaju" (The great Japan juice company) were a substantial struggle. His apple juice was awful, and much of it ended up being recalled, costing him a fortune and necessitating the complete revision of his business model. His investors somehow agreed to pump more money into the company, on the understanding that he was to make apple brandy and whisky. In 1936, Yoichi acquired its first pot still and Taketsuru got to work in earnest. In the same year, Tori and associates, who had been tinkering all the while with variations on his whisky, finally made a hit! Suntory *Kakubin* flourished, becoming a household name in Tokyo.

The following years bore mixed blessings for Japanese whisky. Japan started a war in China, then the incident at Pearl Harbor brought the country fully into WW2. These were dark times for the people of Japan, and resources were extremely limited, unless you happened to be making whisky for the Military. It was understood that Japanese military personnel were often in need of a stiff drink, and both companies were directed by the military to produce whisky. In fact, for many of the war years, Nikka's only customer was the Japanese Navy, and this deal proved highly lucrative for Taketsuru.

One thing that was scarce during the war were fine European and American oak whisky barrels,

and distilleries were in some cases forced to use Mizunara (Japanese furniture wood) in their place. Mizunara takes 200 years to mature, is very wet, prone to leaking when crafted into a barrel and imparts an unpleasant astringency and woodiness to the spirit being aged in it. However, through the years these flavours would mellow and form an integral part of the core profiles of a number of these whiskies.

In the postwar years, both companies held plenty of stock ageing its way through the fifties, and as Japan became apparently more Western, so its people became more invested in whisky, although what they were drinking wasn't exactly what you'd expect. The government had introduced a grading system during WW2, varying the amount of tax levied based on the percentage of "real" whisky to blending alcohol in a given bottling. For example, 'Third grade' whisky contained a maximum of 5% whisky per bottle. Both Nikka and Suntory had no choice but to sell products below the standards of their distillers' reputations in order to pander to the market, as people by and large had less to spend and weren't particular about what they drank.

Taketsuru, ever the purist, refused to do this almost to the brink of bankruptcy, devoted as he was to the pursuit of quality, but even he had to start producing low-grade product to stay in business. Through the years, there was an intense rivalry between both brands, which probably did them good, as at each grade they were competing in every way imaginable. Other producers began buying scotch, cutting it two-or-three percent with blending alcohol and selling the end result, and slowly, the Japanese whisky bandwagon grew to accommodate several smaller distilleries.

Super Nikka

In 1961, Taketsuru's wife Rita passed away in Yoichi at the age of 64, at the hands of TB and liver disease. A grieving Taketsuru created a premium whisky to celebrate her life: "Super Nikka Rare Old". At an impressive 20% whisky per bottle, this fell within the "Special Grade" category, and as such, was intended less for drinking and more as a gift or keepsake. Taketsuru had each bottle hand-blown and only 1000 were made per year. Super Nikka was not

just an ode to his wife, but to a founding member of the company. However, Taketsuru wasn't left alone. He and Rita had adopted his estranged nephew in 1943. And so it was that young Takeshi Taketsuru became his uncle Masataka's business partner and protégée, and in 2015 this whisky was "revived" and remade by contemporary Nikka blenders to honour Taketsuru's original blend.

Nikka Coffey Grain



1964 Taketsuru teamed up with the president of the Asahi brewery and shipped over a Coffey still from Scotland. He drew on his experience to begin making grain whisky from corn for blending. The Coffey grain whisky was far easier and

cheaper to produce than his malts, and this meant that he was able to produce a higher whisky percentage (and thus a higher grade whisky) at lower cost, and pass that saving on directly to the consumer.

In 2012 The Coffey grain whisky was released as its own expression. I think of it as resembling a light bourbon, albeit with an unmistakably Japanese feel, and it works great in an Old Fashioned. Later on, Nikka even started producing whisky by putting malted barley wash into the Coffey still, creating Nikka Coffey Malt, a spiritual successor.

Miyagikyo Distillery

Something unique to note about Japanese whisky is this: Whilst Scotch distilleries are often in the practice of swapping stock with each other in order to add more strings to their bow, for Nikka and Suntory, there was almost no one to swap with but each other, which was never going to happen for as long as they continued their unending feud. To this day, both companies make many different distillates, expressing as much of a range as possible, so that even a single malt can be said to be an expertly refined blend. However, there is only so much a single distillery is capable

of producing. Taketsuru wanted a second distillery; something to complement the Yoichi distillate to create the perfect blend.

It was his nephew Takeshi who went hunting for the right spot this time, and he came upon a number of locations around Sendai - foggy, and tucked within deep, humid bamboo forests. He took Masataka to the first of these, where he made a *Mizuwari* (whisky & water) with the local river water and some Yoichi whisky (Don't try this at home, Londoners!). Masataka fell immediately in love with the flavour of the river water, and upon finding that it was actually named the 'Nikka river', took it as destiny that they would build their new Miyagikyo distillery here. He even built carefully around the trees and buried all the power lines, so as not to disturb the beauty of the site. And so, Taketsuru realised his ambition to make the first authentic Japanese blended whisky by blending multiple malt whiskies from different Japanese distilleries with grain whisky to make a blend. 'Nikka Black' was unprecedented in quality, with a reasonable price. It wasn't long before Suntory followed suit and built a second distillery, known as Hakushu. The age of true Japanese Whisky had come to pass.

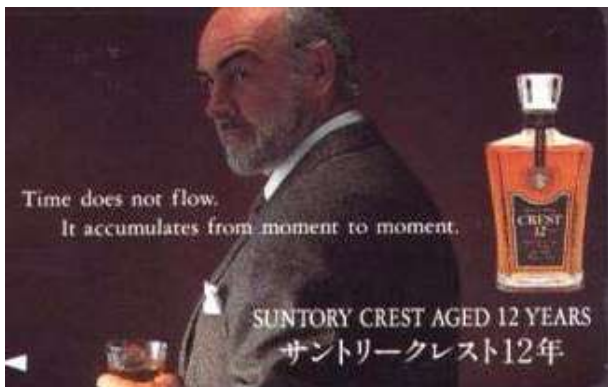


Miyagikyo

The 80's whisky boom

Masataka Taketsuru died in 1979 aged 80 and Takeshi took the reins. The 80's saw Japan overtaken by a whisky boom, and both major companies worked nonstop at producing and marketing whisky. With increasingly strong product portfolios at their disposal, Suntory and Nikka began using Western celebrities to validate their whiskies to Japanese people. They wanted to send the message that Japanese was no longer an imitation of Scotch whisky, but was ready to compete with it internationally, and win.

Suntory, the bigger company, had always taken the lion's share of the marketing, but their efforts raised the profile of the industry as a whole, which benefited Nikka. But in the 80's Suntory upped their game by featuring Sammy Davis Jr, Duran Duran, Mickey Rourke, Francis Ford Coppola in collaboration with Akira Kurosawa, and last but not least, the inimitable Sean Connery (arguably the world's most famous Scotsman) as advocates of Japanese whisky. Also worth noting is the 2003 film "Lost in Translation" by Sofia Coppola, which brought Japanese whisky to the attention of a modern audience, courtesy of a very beleaguered Bill Murray ("For Relaxing Times, Make it Suntory Time.").



Nikka, however, did manage to get Orson Welles to appear in an advert. All of the aforementioned adverts are on YouTube, and I have to say, Orson looks by far the most composed in comparison to his contemporaries...!



Nikka From The Barrel

Takeshi changed the profile of Nikka whisky to fit the times, and during this time began to release age statement single malts from Yoichi and Miyagikyo, so people could get a sense of the character of both complementary expressions. He also created "Nikka From The Barrel" a blend that was barrel aged after blending to impart smoothness, but bottled at 51.4% ABV. Whisky is usually cut with water to a given point between 40-45%, where the master blender considers the flavour best expressed. 'From the Barrel' gave the consumer the option of cutting it themselves, or if they had the taste for it, enjoying a higher-intensity sip.



Calm Before the Storm

Unfortunately, the good times couldn't last. Gradually, Japanese people began increasingly to drink beer instead of whisky. By 2001, whisky consumption was just 20% of what it had been in 1984. Some of the smaller distilleries had to close completely, and for Nikka and Suntory, production slowed to a crawl. They released single cask releases and special editions, increasingly catering towards a shrinking elite market. Little did they know, however, that another boom was on the horizon. In 2001, 'UK Whisky Magazine' hosted its very first blind-tasting international whisky competition. Out of nowhere, a Nikka Yoichi 10yo single cask stole the show, and was declared the Best Whisky in the World.

There were a couple of people who sensed the changes coming: Ichiro Akuto, whose grandfather was in the process of closing his old distillery, *Hanyu*, decided to start his own small distillery, *Chichibu*. He also bought as much old stock as possible from defunct distilleries, for peanuts. A couple of enterprising Europeans (Marcin Miller & David Croll) did the same, founding "No. 1 Drinks". Between them, the two companies cleared out the little-known Kawasaki and Karuizawa distilleries. Much of the stock was still ageing in casks from the 80's, and both parties began to release unblended single cask bottlings for whisky connoisseurs to collect.

The following years saw Japanese single malts and blends win a plethora of awards across the board. Japanese whisky was back on the up. The problem was, there was only a small amount of stock still ageing, and instead of selling to a domestic market, demand had now gone global. Nikka and Suntory had to discontinue their age statement single malts and blends and switch to Non-age statement (NAS) whisky. This was largely due to sheer lack of stock but also because it was acknowledged at that point that a NAS whisky would enable blenders to use the entire age range without having to satisfy a minimum age requirement in a blend.

Japanese Whisky In the Modern Era

The spark that lit the fire was renowned Whisky journalist Jim Murray, who in his infamous "Whisky Bible" 2015, declared the Yamazaki Sherry Cask 2013 NAS 'The World's Best Whisky'. The value of this modest bottling exploded (at time of writing, it is upwards of £6000 a bottle) and as interest grew, the last bottles of age statement whisky were quickly whisked away to the secondary market, where their value and rarity continue to increase. Single-barrel bottlings and special editions are now immeasurably hot product among collectors worldwide. The single cask bottlings of defunct distilleries such as Karuizawa, typically bottled at some 30+ years became legendary, and with good reason, as many of these exhibit exceptional ageing and production quality.

A factor that has always helped Japanese whisky establish itself is its relative freedom from any

rules defining how it is produced. However, with Japanese whisky suddenly becoming so valuable, there were those who exploited this lack of classification in various ways, for example by importing whisky to Japan, ageing it for a few months locally, and marketing it as Japanese. To clear this up, in 2021 Japan introduced whisky law similar to Scotland to protect against these products, which were usually of noticeably inferior quality.

I have a great admiration and a powerful lust for Japanese whisky. However, Scotch is still amazing and widely prevalent in the market. It's worth remembering that despite all the hype surrounding Japanese whisky, Scotch is still a much-revered institution in Japan. Today, there are still good quality Japanese whiskies available as NAS bottlings, but my advice is this: whenever you go to a bar or restaurant, keep an eye out for Japanese whisky. There are dusty bottles on the top shelf of back bars everywhere, quietly and unassumingly increasing in value and rarity over the last 5 years, that you can sometimes drink for a bargain price, which, as we all know, makes it taste even better.

The Distilleries of NIKKA

Yoichi

- Started as company headquarters, eventually acquired their first still (Just one)
- Taketsuru wanted to make "a whisky with the taste of the wind"
- Employs local, Japanese peat, with a very different flavour profile to Scottish peat, although eventually they had to buy malted barley with peat from Scotland.
- They distill to obtain 3 different levels of peatiness.
- They still use coal to heat their wash stills, for a better flavour.
- In 2003 they installed a 100 000,000 yen filter in order to keep using the coal. Steam is used for the spirit stills

- The Still is fitted with Lyne arms that descend to keep heavier oils and flavours.
- All stock is matured on site.
- Use primarily virgin oak, as the distillate is very robust and can stand up to it, although they do use charred barrels as well.

Miyagikyo

- Light Peat is still used
- Tall high pot stills (more delicate flavour) built for more reflux
- The still is steam heated, allowing for distillation at lower temperatures. The still's design is focused on maximising reflux (higher boiling point components returned to the flask)
- The Lyne Arms are higher, for softer, lighter flavours
- Everything is aged on site.
- The whisky is Sherry-cask aged.

Whiskies we tasted:

1962 Super Nikka Rare Old (2015 Revival)*

Yoichi/Miyagikyo/Coffey grain/ Coffey malt.

1984 Yoichi single malt (2016 NAS)

1985 Nikka FTB*

100 different malt & grain whiskies blended, then matured for another few months to settle. Bottled at 51.4% to give a full flavour. The concept was to make it feel like you were drinking from the barrel.

1989 Miyagikyo single malt (2016 NAS)

Both Yoichi and Miyagikyo originally produced malt whisky for blending, but age statement single malts were released in the 80's and discontinued in 2015, with NAS replacements from 2016.

2012 Coffey Grain

Made mostly from corn, with a touch of barley, in the Coffey still. Is aged in recycled casks (refill/recharred/remade)

*Part of the older batches of Nikka Coffey Malt was composed of distillates imported from Ben Nevis and distilled in the Coffey still during previous experimental batches. This means that according to the 2021 Japanese whisky law, anything with Coffey Malt in the blend isn't "Japanese" including "Nikka From The Barrel" and "Super Nikka"

Gardening

The Royal Botanic Gardens, Kew – Senior Past Master Helen Auty



This is a garden which will be well known to many of you and I am so lucky just to live a short bus ride away over the river. Every year it's my intention to visit every month and, needless to say, life takes over

Kew Gardens (note the plural) is so called because it consists of two separate 18thC gardens which belonged to King George II (Richmond Lodge) and his son, Frederick, Prince of Wales (the White House). Apparently the road between the two estates was called Love Lane; rather ironic since I have heard that there was no love lost between the King and his son.

Prince Frederick's wife, Princess Augusta, was a keen gardener who set up a small botanic garden in their estate. When George III came to the

throne in 1760 the two estates were merged after the death of his mother (Princess Augusta) in 1772, at which point Sir Joseph Banks became unofficial Director of the Botanic Gardens, the first of many distinguished Directors (currently Richard Deverell, the 15th Director).



Orchid Festival

Since 2003 Kew has been a UNESCO World Heritage Site. Not only is it a remarkable garden with outstanding plant collections but it is a world renowned centre for botanical research, added to which it is an amalgam of several important historical landscapes and many 18th-19th C. buildings (only some of which survive).



King William's Temple

Several were commissioned by Princess Augusta, such as Sir William Chambers' Ruined Arch (1759-60), the Orangery (1757) and Pagoda (1761-2) which some think was Chambers' surprise for Princess Augusta.



Today not only does Kew Gardens run the London gardens but it also runs Wakehurst Place on the High Weald of Sussex (but that's another story). In common with any organization depending on Government (DEFRA) for part of its funding, Kew and Wakehurst have to work hard to raise the funds needed to support their many research projects and this has led to wonderful exhibitions of outdoor sculpture by Henry Moore and Dale Chihuly to attract more visitors and special areas for children, garden photography exhibitions and a host of others.

A charming and innovative exhibition giving information on herbs comprised a table for 20 set in the garden with every piece of china giving you relevant information



Herb Festival

There are always lovely seasonal shows such as the annual Orchid Festival and the Pumpkin Festival.



Pumpkin Festival

There's so much more to Kew Gardens so watch this space.....

Photos of the Week

Liveryman Barry Lynch

At my recent walk to the River Ribble I spotted Mrs Mallard and her recently hatched twelve ducklings enjoying the fine weather, hopefully telling us Spring is definitely here.



Financial Controller Diane Fieldwick

Continues the Spring Theme with pictures from her garden



Daphne, Primroses, Tulips and Forget me nots.



Muscari, Forget me nots, Primrose and Tulips.

Bird Watch

Bird of the Week is the Egyptian Goose – Freeman Richard Parlour



This is the 55th anniversary edition, which in terms of gemstones means it is the Emerald Issue. We have no birds named after emeralds, and there is no bird in the UK which is of such a colour (save for the greenfinch and ring necked parakeet, which have already been covered in this column), so I'll focus on one of our avians which at least has a flash of emerald on its plumage. Birds with flashes of green include the Shelduck, Green Winged Teal (a rare visitor), the Shoveler, the Green Woodpecker, the Lapwing, Siskin and Great Tit. However, the bird of the week this week is the Egyptian Goose.

Egyptian geese were considered sacred by the Ancient Egyptians, and appeared in much of their artwork. This species breeds widely in Africa except in deserts and dense forests, and is locally abundant. They are found mostly in the Nile Valley and south of the Sahara. While not breeding, it disperses somewhat, sometimes making longer migrations northwards into the arid regions of the Sahel. Because of their popularity as an ornamental bird, escapees are common and feral populations have become established in Western Europe, the US and New Zealand. In the UK there are thought to be around 1,100 breeding pairs, bolstered by arrivals in the autumn up to 3,400 birds overwintering here. It is the only extant member of the genus *Alopochen*, which also contains closely related prehistoric and recently extinct species.

Related to the shelduck, this pale brown and greyish goose has distinctive dark brown eye-patches and contrasting white and green wing patches in flight, or when wings are outstretched in alarm or aggression. The eye patches are perhaps their most distinctive feature, looking like they lost out in a boxing match, or their eye makeup has run!



Egyptian geese are frequently seen on ornamental ponds in landscaped parks and gardens. As they have multiplied, they now can be seen on and around gravel pits, lowland lakes and wetlands. The north Norfolk coast holds the highest numbers, but they also abound in areas like the Norfolk Broads.

These geese swim well and in flight look heavy, more like a goose than a duck, hence the English name. They are around 63–73 cm (25–29 in) long.

The sexes of this species are identical in plumage but the males on average are slightly larger. There is a fair amount of variation in plumage tone, with some birds greyer and others browner, but this is not sex or age related.

The voices and vocalisations of the sexes differ, the male having a hoarse, subdued duck-like quack which it seldom sounds unless it is aroused. The male Egyptian goose attracts its mate with an elaborate, noisy courtship display that includes honking, neck stretching and feather displays. The female has a far noisier raucous quack that frequently sounds in aggression and almost incessantly at the slightest disturbance when tending her young.

The British population dates back to the 18th century, though it was only formally added to the British list in 1971. In the UK it breeds at sites with open water, short grass and suitable nesting locations (either islands, holes in old trees or amongst epicormic shoots on old trees). The female builds the nest from reeds, leaves and grass and both parents take turns incubating the eggs. Egyptian geese usually pair for life. Both the male and female care for the offspring until they are old enough to care for themselves. Such parental care, however, does not include foraging for the young, who, being precocial, forage for themselves. During the winter, they are widely dispersed within river valleys, where they feed on short grass and cereals. In the UK in 2009, it was officially declared a non-native species. Accordingly, Egyptian geese in Great Britain may be shot without special permission if they cause problems.

This is a largely terrestrial species, which will also perch readily on trees and buildings. Egyptian geese typically eat seeds, leaves, grasses and plant stems. Occasionally, they will eat locusts, worms, or other small animals. Until the goslings are a few weeks old and strong enough to graze, they feed largely on small aquatic invertebrates, especially freshwater plankton. As a result, if anoxic conditions lead to the production of botulinum toxin and it gets passed up the food chain via worms and insect larvae insensitive to the toxin, entire clutches of goslings feeding on such prey may die. The parents, who do not eat

such organisms to any significant extent, generally remain unaffected.

Both sexes are aggressively territorial towards their own species when breeding and frequently pursue intruders into the air, attacking them in aerial "dogfights". Egyptian geese have been observed attacking aerial objects such as drones that enter their habitat as well. Neighbouring pairs may even kill another's offspring for their own offspring's survival, as well as for more resources.

Redonda Recovery

Redonda is a great example of how steps can be taken to restore nature. This is a tiny mile long volcanic plug of an island, just off Antigua and Barbuda in the Caribbean. Its natural wildlife population, and vegetation had suffered following the introduction of invasive species by man. The first of these were long horned goats, which have proceeded to eat up pretty much all of the island's vegetation over the years. They had developed drought resistant genes, however, so were airlifted off the island to places where they were appreciated for their genetic advantages. The second were black rats, which preyed upon the eggs of the rare birds nesting on the islands, as well as the rare lizards found there. It was very difficult to find the rats and airlift them off, so pesticide laced bait was left in various parts of the island, laced with peanut butter and chocolate, dropped by helicopter or by abseilers. This pesticide was irresistible to rats, but not at all popular with the other wildlife on the island. The result is that the island has now had its invasive non native species eradicated, and both wildlife and vegetation have made a spectacular comeback over the five years of the project from 2016 to 2021. Erosion has also been stopped in its tracks. Lizard populations have increased eightfold, and plant species has recovered from 17 to 88.

The group Fauna and Flora International was involved as they have successfully eradicated invasive species from 25 islands worldwide over the last few years. This is clearly at small scale, but shows what can be done where conservation policies receive appropriate support.

Events

Pattenmakers' Events

The 2021 Annual Footwear Virtual Event



At this time of the year we normally hold our magnificent Footwear Dinner – one of the highlights of the Pattenmaker calendar but, because of the current restrictions, it has once again been cancelled.

It's a shame we cannot all meet in person, however, our resourceful team of Court members have designed a very special alternative:

Ascension Day Service - St Margaret Pattens Thursday 13th May



Please let the Master know if you would like to attend.

A full list of all planned future events appears at the end of the newsletter.

Cultural Calendar

Presented by Liveryman Zoë Chowney

We have a rather eclectic mix of events for this week's Cultural Calendar.

30th April – International Jazz Day



International Jazz Day

In November 2011 the UNESCO General Conference proclaimed 30th April as "International Jazz Day".

This day raises awareness in the international community of the virtues of jazz as a force for peace, unity, dialogue and enhanced cooperation among people, as well as an educational tool.

Many governments, civil society organisations, educational institutions, and private citizens currently engaged in the promotion of jazz music will embrace the opportunity to foster greater appreciation not only for the music but also for the contribution it can make to building more inclusive societies.

This important international art form is celebrated for promoting peace, dialogue among cultures, diversity, and respect for human rights and human dignity, eradicating discrimination, promoting freedom of expression, fostering gender equality, and reinforcing the role of youth for social change.

International Jazz Day has had extraordinary successes over the past decade, becoming the world's largest annual celebration of jazz. It is a global movement, engaging people annually, on every continent, through education programs, performances, community outreach and media coverage.

The 10th edition this year will focus on peace building and will be structured around several activities: round table and concerts highlighting cultural heritage and traditions.

30th April – Lag B’omer (Judaism)



Lag B’omer is a minor holiday that occurs on the 33rd day of the Omer, the 49-day period between Passover and Shavuot. A break from the semi-mourning of the Omer, key aspects of Lag B’omer include holding Jewish weddings (it’s the one day during the Omer when Jewish law permits them), lighting bonfires and getting haircuts.

There are a few explanations as to why Lag B’omer is celebrated, but none is definitive.

The Omer is a time of semi-mourning, when weddings and other celebrations are forbidden, and as a sign of grief, observant Jews do not cut their hair.

Anthropologists say that many peoples have similar periods of restraint in the early spring to symbolise their concerns about the growth of their crops. But the most often cited explanation for the Jewish practice comes from the Talmud, which tells us that during this season a plague killed thousands of Rabbi Akiva’s students because they did not treat one another respectfully. The mourning behaviour is presumably in memory of those students and their severe punishment.

According to a medieval tradition, the plague ceased on Lag B’omer, the 33rd day of the Omer. (The Hebrew letters lamed and gimel which make up the acronym “Lag” have the combined numerical value of 33.) As a result, Lag B’omer

became a happy day, interrupting the sadness of the Omer period for 24 hours.

The Talmudic explanation makes most sense when put into historical context. The outstanding sage Rabbi Akiva became an ardent supporter of Simeon bar Koseva, known as Bar Kochba, who in 132 C.E. led a ferocious but unsuccessful revolt against Roman rule in Judea. Akiva not only pinned his hopes on a political victory over Rome but believed Bar Kochba to be the long-awaited Messiah. Many of his students joined him in backing the revolt and were killed along with thousands of Judeans when it failed. The Talmudic rabbis, still suffering under Roman rule and cautious about referring openly to past rebellions, may have been hinting at those deaths when they spoke of a plague among Akiva’s students. Possibly, also, Lag B’omer marked a respite from battle, or a momentary victory.

A completely different reason for the holiday concerns one of Rabbi Akiva’s few disciples who survived the Bar Kochba revolt, Rabbi Simeon bar Yohai. He is said to have died on Lag B’omer.

Rabbi Simeon continued to defy the Roman rulers even after Bar Kochba’s defeat, and was forced to flee for his life and spend years in solitary hiding. Legend places him and his son Eleazar in a cave for 12 years, where a miraculous well and carob tree sustained them while they spent their days studying and praying. When they finally emerged, Simeon denigrated all practical occupations, insisting that people engage only in the study of Torah. For this God confined the two to their cave for another year, accusing Simeon of destroying the world with his rigid asceticism.

But Rabbi Simeon’s otherworldliness resonated with mystics in his own time and later, so much so that tradition ascribes to him the Zohar, the key work of the Kabbalah (although critical scholars attribute it to the 13th-century Spanish kabbalist Moses de Leon). And in Israel, on Lag B’omer, people flock to the site of his tomb in the village of Meron in the Galilee, near Safed, where they light bonfires and sing kabbalistic hymns. Hasidic Jews follow the custom of bringing their 3-year-old sons to Meron to have their hair cut for the first time. (The custom of not cutting the child’s hair

until his third birthday, when it is done in a ceremony called an upsheren, is probably an extension of the law that forbids picking the fruits of a newly planted tree during its first three years).

Unrelated to Rabbi Simeon, the kabbalists also give a mystical interpretation to the Omer period as a time of spiritual cleansing and preparation for receiving the Torah on Shavuot. The days and weeks of counting, they say, represent various combinations of the sefirot, the divine emanations, whose contemplation ultimately leads to purity of mind and soul. The somberness of this period reflects the seriousness of its spiritual pursuits.

Finally, on yet another tack, some authorities attribute the joy of Lag B'omer to the belief that the manna that fed the Israelites in the desert first appeared on the 18th of Iyar.

Though its origins are uncertain, Lag B'omer has become a minor holiday. (For Sephardic Jews, the holiday is the day after Lag B'omer). Schoolchildren picnic and play outdoors with bows and arrows (a possible reminder of the war battles of Akiva's students) and in Israel plant trees. It is customary to light bonfires, to symbolise the light Simeon bar Yohai brought into the world. And every year numerous couples wed at this happy time.

1st May – May Day:



May Day, also called Workers' Day or International Workers' Day, commemorates the historic struggles and gains made by workers and the labour movement, observed in many countries on 1st May. In the United States and Canada a similar observance, known as Labor Day, occurs on the first Monday of September.

In 1889 an international federation of socialist groups and trade unions designated 1st May as a day in support of workers, in commemoration of the Haymarket Riot in Chicago (1886). Five years later, U.S. Pres. Grover Cleveland, uneasy with the socialist origins of Workers' Day, signed legislation to make Labor Day (already held in some states on the first Monday of September) the official U.S. holiday in honour of workers. Canada followed suit not long afterward.

In Europe 1st May was historically associated with rural pagan festivals, but the original meaning of the day was gradually replaced by the modern association with the labour movement.

In the Soviet Union, leaders embraced the new holiday, believing it would encourage workers in Europe and the United States to unite against capitalism. The day became a significant holiday in the Soviet Union and in the Eastern-bloc countries, with high-profile parades, including one in Moscow's Red Square presided over by top government and Communist Party functionaries, celebrating the worker and showcasing Soviet military might.

In Germany Labour Day became an official holiday in 1933 after the rise of the Nazi Party. Ironically, Germany abolished free unions the day after establishing the holiday, virtually destroying the German labour movement.

With the breakup of the Soviet Union and the fall of communist governments in eastern Europe in the late 20th century, large-scale May Day celebrations in that region declined in importance. In dozens of countries around the world, however, May Day has been recognised as a public holiday, and it continues to be celebrated with picnics and parties while serving as the occasion for demonstrations and rallies in support of workers.

4th – 9th May – Deaf awareness week:



Deaf Awareness Week is an annual event with each year focusing on a different theme. In 2020, the event aimed to raise awareness of 'acquired deafness', which refers to people who lose their hearing during their life, rather than being born with hearing loss or deafness. The theme for 2021 is "Coming Through it Together".

Deafness and hearing loss can mean different things to different people. People use various words and terms to describe how they view their own deafness or hearing loss.

In the UK alone, there are over 10 million people living with some form of hearing loss, whether it is mild or profound.

Deaf Awareness Week is all about promoting the positive aspects of living with deafness. This event aims to raise awareness of the isolation that deaf people can occasionally experience, and promote the importance of social inclusion around the deaf community.

The event also raises awareness of BSL (British Sign Language), which is a language used by many people in the UK who are born deaf.

The UK Council on Deafness wants to celebrate all of the amazing local organisations around the UK that support deaf people and their families and friends during Deaf Awareness Week.

The UK Council on Deafness is the 'national umbrella organisation for charities and professional bodies working in the field of deafness'. They oversee Deaf Awareness Week, helping to coordinate national and local events in the UK.

Here are 5 Deaf Awareness facts:

1. Hearing loss and deafness is defined as a hidden disability.
2. As well as BSL, there are international sign languages including American Sign Language and French Sign Language.
3. Within the UK, there are regional variations of BSL just like there are with spoken language.
4. Lip-reading helps deaf people to understand what others are saying, but even the best lip-readers still miss up to 40% of what has been said.
5. The Royal College of Speech & Language Therapists highlighted that the rise in the use of face masks due to the Covid-19 pandemic makes it harder for people with hearing loss to communicate. Face coverings with a transparent panel over the mouth have now been created so that people can still lip-read through masks.

Recipe of the Week

Great Grandmother Eskenzi's Vegetarian Kouloubiac – Past Mistress Pattenmaker Eileen Eskenzi

I believe that this recipe has been slightly altered over the last century adjusting to each daughter or granddaughter's palate! I have excluded olives for instance and added a sprinkling of Sumac however the exotic flavour still prevails. Also, instead of making my own Shortcrust Pastry I now purchase 'Jus-Roll Shortcrust Pastry', which is just the correct thickness and size to fit the filling ingredients.



The Pattenmaker

INGREDIENTS:-

A lined metal baking sheet.

Baking time:- 30-45 minutes on Reg:-

200C(400F.)Gas 6.

One packet Jus-Roll Shortcrust Pastry

125g(4oz) Couscous

1 Knorr Chicken cube

1 cup boiling water

2TBS Olive Oil

1 large onion finely chopped

1 small Aubergine cut into very small cubes

1 Red Pepper cored, de-seeded finely diced

2 TBS Fennel finely diced

2 TBS Celery finely diced

1 Leek finely diced

125g(4oz) dried apricots finely diced

2-3 cloves garlic, crushed

1/4 teaspoon ground cinnamon

1/4 teaspoon cumin

1/2 teaspoon caraway seeds

Pinch of Sumac

1/2 lemon - rind only finely grated (no lemon

juice) Salt and pepper to taste

1/2 cup fresh Coriander finely chopped 1 egg

beaten with a pinch of salt for the egg wash A

sprinkling of Nigella seeds A generous sprinkling

of flaked nuts to cover the surface of the Koulibiac

METHOD:-

Step 1

Place the couscous into a bowl. Dissolve the chicken cube in the boiled water and add to the couscous. Stir to blend, leave to swell and cool.

Step 2

In a large frying pan add the oil and heat. Add the onion and aubergine. Sauté for 2 minutes, then add the remaining vegetable, not the Coriander. Reduce the heat and simmer for about 10 minutes stirring every so often. Add all the seasonings. Remove from the heat and completely cool. Add the chopped Coriander, the cooled couscous and thoroughly blend. Taste and adjust the seasoning if necessary.

Step 3

Lay the pastry sheet on the lined tin. Either divide the pastry in half or leave it in one sheet. Place the filling in the centre of the pastry and roll over so that the centre seam is on the base. Seal

both ends securely so that none of the filling escapes.

Step 4

With a pastry brush smooth the egg wash over the surface of the Koulibiac a couple of times.

Sprinkle with Nigella seeds and then very generously with the flaked nuts.

Step 5

Place the Koulibiac into the hot oven. Check it after 30 minutes - if it is crisp and golden in colour remove from the oven. Carefully slide the Koulibiac on to your serving dish.

TO SERVE:-

Accompany the Koulibiac with a bowl of Creme Fraiche into which 1 TBS chopped Coriander and 2-3 Spring onions finely diced are added. Enjoy.

Quiz

The answers to last week's St George's Day were:

1. In which country is St. George said to have been born? **He was born – in the 3rd century AD – in Cappadocia (modern day Turkey) although he was buried in Palestine.**
2. What is the Civilian equivalent of the Victoria Cross? **The George Cross (GC) was intended as the "civilian" equivalent of the Victoria Cross. It was introduced in 1940 and replaced the Empire Gallantry Medal and then later the Albert and Edward Medals. Holders of these superseded awards were invited to swap their awards for the George Cross**
3. What is Ascalon? **Ascalon is a spear or a sword used by Saint George to slay Dragons. ... Ascalon is able to change form either a spear or a sword**
4. Whose aircraft was named Ascalon during World War two?. **24 Squadron RAF on 21 May 1943, and joined the King's Flight, operating from Hendon Middlesex. Named "Ascalon" by 24 Squadron's Commanding Officer, LV633 flew Winston Churchill to and from many of his most important conference**

venues, and also conveyed the King on visits to North Africa and Italy.

5. What does the Red Cross on the flag of St George represent? **The Saint George's Cross.** In the Union Flag this **represents** the entire Kingdom of England, including Wales. The English version of the First Union Flag, 1606, used mostly in England and, from 1707, the flag of the Kingdom of Great Britain.
6. What is the traditional greeting with the Landlord of this pub*? **"Hello George is the wife in"**? (*The George & Dragon Pub, 183 Action High St London W3 9DJ)
7. Who was born on St George's Day and died on St George's Day 52 years later? **William Shakespeare.**
8. Before which engagement, according to Shakespeare, did Henry V make the famous? **The siege of Harfleur (A month before Agincourt).**
9. Who played George in the 1960's sit-com "George and the Dragon"? **Sid James (the dragon was Peggy Mount).**
10. Where is Royal St. Georges Golf Club? **Sandwich in Kent.**

Well done everyone who entered!

Please see next page for this week's Quiz.



Our Emerald edition – with many thanks to the Contributors, Editorial Team and Readers.

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

The Quiz – Week 55

Emerald Edition Quiz – Freeman Richard Parlour

1. What three girls are associated with emerald?
2. What rhymes with “emerald”
3. What scale is used to measure the hardness of emeralds?
4. Which Emerald has won an Oscar?
5. What trace elements may be found in emeralds?
6. What scale is used to measure the colour of emeralds?
7. What colour is there of emeralds, other than green?
8. Which star sign should be careful about wearing emeralds?
9. Which star sign should wear emeralds?
10. The Grand Duchess Vladimir Emerald Tiara is named after the aunt of which European ruler?
11. Which European ruler now owns the Grand Duchess Vladimir Emerald Tiara?
12. What is the name of the emerald necklace famously worn by the wife of George V?
13. The Cambridge Emeralds were won in a lottery by the wife of which Duke of Cambridge?
14. How did Princess Diana also wear the Queen Mary’s art deco emerald choker?
15. Where are the Emeralds Steel Band based?
16. [So our American friends don’t feel left out] Which minor US baseball team is based in Eugene, Oregon?
17. [Showing more love for our US friends] In which states are the US band the Emeralds based?

Please send an email to clerk@pattenmakers.co.uk with your answers. The answers will be announced in a subsequent edition of the Newsletter

Pattenmakers' Company Events Calendar Jan – Dec 2021

Pattenmaker Events = Black - Contact: Graham.Perry@datore.co

Civic Events = Red – Contact: Clerk@pattenmakers.co.uk

Young Pattenmaker Events = Blue – Contact: Sophia.lee@datore.co

DATE	EVENT	LOCATION
6 th May	Footwear Event	Virtual Event
7 th May	Murder Mystery	YP Virtual Event
13 th May	Ascension Day	St Margaret Pattens Church
3 rd Jun	YP Event TBC	YP Virtual Event
17 th Jun	Trade Outing	Royal Parks
23 rd Jun	Inter-Livery Shoot	Holland & Holland Grounds
24 th Jun	Common Hall	Election of Lord Mayor
25 th Jun	Livery Bike Ride	Northampton (Dr Martins)
29 th Jun	Summer Dinner	Merchant Taylor's Hall
30 th Jun	Afternoon Tea Fundraiser	Fortnum & Mason
8 th July	Drinks in the City	Live Event
22 nd July	Tour of Masons' Hall	Grand Lodge, London. TBC
5 th Aug	YP Event	Live Event
19 th Aug	Champagne Tasting	TBC
16 th Sept	New Freeman Event	St Margaret & Guild Hall
16 th Sept	YP - Drinks in the City	Live Event – Venue TBD
17 th Sept	Sheriff's Ball	Guild Hall
21 st Sept	351 st Banquet	Guildhall
26 th Sept	Sheep Drive	Southwark Bridge
29 th Sept	Common Hall	Election of Lord Mayor
13 th Oct	Escape Café Fundraiser	The Reform Club
14 th Oct	YP Event	Virtual/Live Event
28 th Oct	FM Dinner	Ironmongers' Hall
13 th Nov	Lord Mayor's Show	Lunch after @ Apothecaries' Hall
26 th Nov	YP Dinner	Barber-Surgeons (or Glaziers)
9 th Dec	YP – Christmas Drinks	London City Live Event
15 th Dec	Liveryman Dinner	House of Commons
16 th Dec	Carol Service	St Margaret Pattens Church
6 th Jan	Court Meeting	Watermans Hall
TBC Jan	Lord Mayors Banquet	Mansion House
23 rd Feb	Speaker Dinner	House of Lords
10 th Mar	March Dinner	Vintners Hall