THE SPADE
THE WORSHIPFUL COMPANY OF GARDENERS
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JULIA BRADBURY PRESENTS
STUDENT AWARDS
MASTER’S VISIT TO NICE

RAYMOND BLANC WINS
PRINCE EDWARD AWARD

ARTIST JOHN LANCASTER RETIRES
Dates correct at time of publication

GARDENERS VISIT THE COTE D’AZURE FOR FUN, FLOWERS AND FESTIVAL

At the end of February this year the Master led a group of Gardeners on a short trip to the Cote d’Azur to visit wonderful gardens, the Menton Lemon Festival and the Nice Flower parade.

The first full day started with a visit to Cape Martola in Italy and the 18 hectare Hanbury Botanic Gardens. Approximately half of the site is cultivated, the remainder left to native vegetation. The gardens were established in 1867 by Sir Thomas Hanbury, who spent the next 50 years developing them. They are now the responsibility of the University of Genoa.

The nine cultivated hectares have a wide variety of plants including collections of agaves, aloes, salvia and palms. Cycas revoluta, known as the “living fossil”, created much interest. During our descent we saw an ancient grove of mixed citrus trees including the unusual bergamot (Citrus bergamia) and the large pummelo (Citrus maxima).

Too soon it was back on the coach to return to France for our lunchtime visit to the static displays of the Lemon Festival. The displays, which are huge, consist of oranges and lemons attached by elastic bands to underarmings. This year’s theme was the culture and history of China.

The afternoon visit was to the garden Serre de la Madone, which is well-known for its association with an American, Major Lawrence Johnston. Johnston, who had previously established the garden at Hidcote Manor, acquired the Serre de la Madone site in 1924 and spent the next 15 years designing and constructing a seven hectare garden. The entrance level was 50m above sea level and the garden rose to 180m so we expected some steep climbs and we were not disappointed!

Day Two

The intrepid travellers departed Nice for a scenic coach journey to the picturesque village of Eze. On arrival, we climbed through the old narrow streets of the village to the aptly named “Garden in the Sky” capped by ramparts, what a spectacular setting!

After lunch we departed Eze for Monaco, where we visited the Fragonard perfumery factory, also located in Eze. This particular factory specialises in scented creams.

Although the garden was fairly modest in size, it was well designed and maintained, and the views of the Med and surrounding countryside were stunning. The attractive planting featured very many Mediterranean cacti. Our next visit was to the Jardin Exotique. If there is a ‘wow factor’ in theme was the culture and history of China.

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GETTING USED TO LIFE IN THE MINORITY!

Robert Howard’s View from the City

At the time of writing the General Election is almost upon us. A very long “phony war” campaign only officially began once Parliament was dissolved at the end of March, but with just a few days to go until voters head to the polling stations the result is still in the balance.

The most likely outcome is a hung Parliament with either a minority (or small majority) Conservative / LibDem coalition but on a weaker “confidence and supply” basis than the previous formal arrangement, or a minority (or small majority) Labour / LibDem coalition, backed on a “confidence and supply” basis by the SNP and Plaid Cymru.

It cannot be denied that considerable uncertainty still exists, even at this late stage. Marginal seats remain, as ever, the key battlegrounds and, as ever, results here are very hard to forecast. Even a modest national swing or nuanced local variation could have an important impact on the result.

Would these marginal uncertainties be sufficient to deliver one of the larger parties an overall majority? We are not so sure. Our money, even at this late stage, is more on a minority government than a multi-party coalition.

Our reasoning lies in the existence of party “red lines”. As potential coalition scenarios play out we can expect a fairly protracted period of negotiation to take place before the new government is formed, especially so if both the Conservatives and Labour have a realistic chance of minority government with support on a “confidence and supply” basis. The new Parliament is timetabled to reassemble on 18th May. The Queen’s Speech is scheduled for 27th May. The vote on the Queen’s Speech is a confidence vote and would form an early test of any new administration.

The upshot of all this is that the next UK government is likely to be comparatively weak. This has important implications in the context of formalising contentious legislation, especially in relation to the further near-term austerity measures hinted at in only vague terms in the recent Budget.

The Fixed-term Parliament Act, ending the Prime Minister’s ability to dissolve Parliament before the conclusion of the five-year term, may enable a minority administration to stagger on for a period of time. The loss of any confidence vote would see the administration falling. In such circumstances, were an alternative combination of parties to win a vote of confidence, they would have the right to nominate the Prime Minister and form a government. If no other government can win a vote of confidence within 14 days, a new General Election is called.

This all feels very messy. What might it mean for the pound, for policy-making and, by extension, for financial markets? Sterling’s vulnerability is already well known. The UK is running substantial budget and current account deficits and is vulnerable to a “run on the pound”. If such an event occurred, the Bank of England might be forced to step in to raise base rates, as it has in the past.

Whilst certainly a risk, we are more sanguine. A weak government would be poorly placed to enact radical legislation. This could serve to drive gilt-edged yields higher, were the financial markets to sense slippage on the fiscal policy agenda. All the major parties are committed to cutting both the fiscal deficit and public debt levels, however, whilst the degree of tightening required is modest enough, in our opinion, to be achieved by a minority administration (with “confidence and supply” support).

In general terms, a weak government, albeit one committed to fiscal policy objectives, might not be such a disaster. The domestic economy is performing pretty well and a weaker sterling would boost exporters without necessarily releasing the inflation genie from its bottle. Perhaps it is time to have a second look at the domestic economy! Life in the minority might not be so bad after all.

QUEEN FABIOLA OF THE BELGIANs

Royal Freeman Her Majesty Queen Fabiola of the Belgians has died at the age of 86. She grew up in Madrid, in one of the many palaces owned by her father. After his death she lived alone, sheltering some 50 stray dogs in the palace garden.

She was introduced to her future husband in Brussels by Sister Veronica, a nun who believed Fabiola would make the perfect match for the unmarried King. She fell into a rage at the prospect of an arranged marriage, and returned to Spain. But King Baudouin had fallen in love with her, and they began to meet secretly. Eventually, sheltering with him in his car from the rain, she accepted his proposal of marriage.

The Queen was devoted to children, and published a book for them, “The Twelve Marvellous Tales”. But sadly, despite many attempts, she failed to bear a living child. Later she and the King wrote, “Gradually we have come to understand that, having no children of our own, we have more room in our hearts to love all, truly all, children”. She and the King were immensely popular, admired for their quiet dedication to the Belgian people, charitable works, devout Catholicism and modest lifestyle.

They adored their gardens. After the King’s death in 2003, she remained throughout her long widowhood a revered mother figure to her adopted nation. She died on the 5th December 2014.

Sir Gavyn Arthur

WORKSHOPS AT CAPEL MANOR COLLEGE

Capel Manor College in Enfield is running another programme of workshops for Gardeners this year. Forthcoming topics and dates are:

9th May: Creating and planting Summer Containers for the Garden/Patio

11th July: How to Grow Cut Flowers, Growing Techniques/ Ideas and Creating Presentation

19th September: Winter and Spring Containers, Use of Plants and Bulbs to Brighten Up the Grey Days of Winter

October, date TBA: Flower Arranging Workshop (topic and theme to be agreed)

HIGHLIGHTS AT THE MANSION HOUSE

Some 294 liverymen and guests attended the Banquet on Friday 13th February. The occasion is always among the highlights of our Company year and the evening did not disappoint: the surroundings sumptuous, the food and wine of a high standard, the floral decorations impressive and the atmosphere convivial.

Guests of the Company on the top table included two former Lord Mayors, both of whom are Past Master Gardeners, the Aldermanic Sheriff, the Sheriff, and Masters Tinplate Worker, Wax Chandler, Cutler and Waterman. By tradition, they were joined by the Master Zunft zu Gartnern Basel and his Deputy, and the Deacon of the Incorporation of Gardeners of Glasgow.

The Upper Warden welcomed and toasted the guests. Sir David Howard, the Lord Mayor locum tenens, responded and toasted the Company, and the Master replied. The Master presented Sir David with a photograph of a tree which is to be planted in his honour.

The Master presents Sir David Howard with a photograph of a tree which is to be planted in his honour.

Jean-Pierre Bertrand provides a lively musical interlude.

The Egyptian Room: dinner and conversation in full flow.

Sir Gavyn Arthur

The Egyptian Room: dinner and conversation in full flow.

Gardeners and their guests mingle during the reception.
Julia Bradbury presents student awards at autumn court dinner

TV star Julia Bradbury, the enthusiastic presenter of the BBC’s Countryfile programme, was the guest of honour at the Autumn Court Dinner on the 11th November 2014 at the splendid Drapers’ Hall.

She was welcomed on behalf of the Company by Assistant Past Master Stephen Dowbiggin. Other distinguished guests included our host the Master Draper, Masters and Past Masters from the Fan Makers, Fruiterers, Bakers, Carpenters and Marketors, and the Superintendent of Smithfield Market.

Master Stephen Bernhard praised Ms Bradbury for the way she had inspired the nation to “think country” and to explore Britain’s wonderful walks. He then invited her to help him present the Company’s annual awards to horticultural students from Wisley, Capel Manor, Writtle, Kew and the Royal Parks, noting that this year, for the first time, the Royal Parks award had become one of the special awards presented by the Company (see full details of the students and their awards below).

After the presentations the Master reminded us that we were gathered on a very special Remembrance Day, the 100th anniversary of the start of the Great War and he paid tribute to all the soldiers who had given their lives since then to keep us all safe. He went on to praise the “awe-inspiring” installation of ceramic poppies in the Tower moat.

He also celebrated the granting of Charter status to the Institute of Horticulture - now the Chartered Institute - describing it as a further step on the way to horticulturists being recognised as real professionals. He thanked Assistant Heather Barrell-Mold, President of the Institute, for her work towards this successful outcome.

After a brief recap of the many events he had been involved in during the first four months of his Mastership he gave the Autumn Court dinner a career shaping nature”) and mused that being made an Hon “amusing to be made an “Hon” again!

Heather Barrett-Mold, President of the Institute, for her work in the Chartered Institute - describing it as a further step on the way to horticulturists being recognised as real professionals. He thanked Assistant Heather Barrell-Mold, President of the Institute, for her work towards this successful outcome.

When meeting “Her Grace” (known as Deba to her friends) she was so warm, personable and interested in what you were saying that it was often difficult to grasp the scope of her life, the changes she witnessed and the famous people she knew. You always got the feeling that the chat with you was as important to her as her conversations with Churchill, President Kennedy, Kings, Queens and Princes.

Her achievements and the partnership with her husband, the 11th Duke, in restoring the fortunes of Chatsworth are well documented and her thoughts on the famous stately home (and life in general) can be read in her 16 or so publications. In 2011 the Gardeners visited the garden she created from nothing after leaving Chatsworth to live at the Old Vicarage in Edensor (following the Duke’s death in 2004). What we will remember most is a gracious and generous fellow gardener who welcomed us into her home as friends.

Past Master Stephen Dowbiggin

The striking table decorations by Capel Manor students were much admired.

The Prize-winning students

RHS Garden, Wisley

Wisley specialise in a number of different courses and this year selected two trainees for distinction.

Pavlina Kapsalis

Pavlina was a Wisley Diploma in Practical Horticulture trainee who won their Top Trainee Award for the person considered to have displayed the most outstanding commitment to all aspects of the Programme.

Matt Barker

Matt was the Specialist Option Certificate in Arboriculture trainee who won the RHS Garden Wisley Curator’s Award. This is given to the Wisley Specialist Option Certificate trainee who has made best all-round use of their training programme and displayed excellent practical ability.

Cape Manor College

Sarah Jarman

NOCN Level 2 Certificate in Garden Design and Level 3 Diploma in Principles & Practice of Garden Design. Sarah completed these two courses in 2013. Her portfolio work was completed to a professional standard and during the year she collaborated with two fellow students to form JAM Garden Design, gaining an award in the Fresh Talent competition at Chelsea.

Sofia Marcotti

Level 3 Extended Diploma in Horticulture at Gunnersbury Park. Sofia started studying Horticulture three years ago aged 16. Having successfully completed Diploma programmes, she went on to the second year of the Extended Diploma in Horticulture.

Writtle College

Karen Hook

Karen has been studying for a BSc (Hons) Horticulture degree at Writtle College as a part-time student whilst also continuing to run her own garden maintenance business. Despite facing severe setbacks brought on as a result of a serious illness, Karen was determined to carry on with her studies. This determination, combined with hard work, meant that Karen was able to graduate at Chelmsford Cathedral this September, seven years after she started her studies.

Jocelyn Rose

Throughout her time at Writtle College, Jocelyn has impressed both the staff and her fellow students with her positive and diligent approach towards her studies. Even when she found the studying hard, Jocelyn continued to apply herself and gained a 1st class honours degree this year.

Royal Botanic Gardens, Kew

Suzanne Patman

Suzanne has been nominated for this award because she attained the highest marks in her final year Dissertation entitled “Guerrilla gardening: has the urban jungle gone bananas? An investigation into guerrilla gardening in contemporary London”. Suzanne has been awarded the Kew Diploma with Honours.

Martin Deasy

Martin has been nominated for this award because he attained the top marks in the final year Practical Management Project titled “Investigate and make recommendations as to how the Royal Botanic Gardens, Kew can exploit its botanical expertise, plant resources and reputation to bring selected plant species to the commercial market”. Martin has been awarded the Diploma with Honours.

The Royal Parks

Lucy Attias

The George Cooke Award. This award is presented to a final year, Royal Parks apprentice for outstanding achievement and commitment during three years of study.

Lucy Attias is employed by OCS and works at St James’ Park. She has been an exemplary student and employee over the past three years, both through her work at the Royal Parks and as a student at Capel Manor.

The Master and Julia Bradbury present certificates to Writtle students Jocelyn Rose, left, and Karen Hook.
Many more pictures available on our members website
OLD AND NEW GARDENS EXPLORED IN A DAY-LONG WALKING ADVENTURE

The Master led this day-long adventure in March, beginning in Southwark and ending in the heart of the City. Along the way, there were visits to little-known open spaces, to Borough Market, City gardens, Rothschilds bank, and an evening for newcomers to the Company.

After assembling in the Boot and Flogger in Southwark, the first stop was the Red Cross garden and the historic Cross Bones Graveyard.

The site is run by BOST, the Banks Side Open Spaces Trust. Cross Bones was an unconsecrated burial ground for “single women” who plied their trade in Southwark and were known as “Winchester Geese” because they were licensed by the Bishop of Winchester.

BOST has turned the site into a memorial garden, designed by Helen Johns and her plans are being executed by local volunteers and companies. The garden features raised stone beds, living roofs, trees, flowers, vegetables and water, and is twice a winner of London in Bloom awards.

A splendid carved goose’s wing forms the entrance arch from Red Cross Way. BOST’s philosophy is “bringing people together to create and care for inspiring green spaces”, and they have succeeded in that aspiration in a deprived neighbourhood.

Mint Street Park is another garden laid out by BOST on a site with a great deal of history. The Evelina Hospital for Sick Children was founded here by Baron Frederick de Rothschild in memory of his wife Evelina who died in premature childbirth in 1866.

After lunch in Borough Market, the group was joined by City Guide Tina Baxter and taken across the Thames to visit some little-known open spaces, to Borough Market, City gardens, Rothschilds bank, and an evening for newcomers to the Company.

The day ended at Williamson’s Tavern in Groveland Court. The Master led this day-long adventure in March, beginning in Southwark and ending in the heart of the City. Along the way, there were visits to little-known open spaces, to Borough Market, City gardens, Rothschilds bank, and an evening for newcomers to the Company.

The garden walk ended at New Court, the fourth Rothschilds premises to be built in St Swithin’s Lane since 1809. This is a 13-storey cutted edge design by the architect Rem Koolhaas.

Tea was served in the salon of the remarkable Sky Pavilion. Liveryman Charlotte Rothschild, the renowned lyric soprano, sang for the group accompanied by a harpist. The Pavilion rises above a striking modern roof garden offering wonderful views of the City.

Thereafter, the Rothschild’s archivist gave a talk on the history of this extraordinary family, beginning in 1798 when Nathan Rothschild came to England from Frankfurt. His “best business” came in 1814 when he was commissioned by the British government to raise the funds to fight Napoleon.

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FOOD FOR THOUGHT AT HARVEST LUNCH

Harvest is always an important time for Gardeners as we mark the passing seasons. This year we came together for our service at the church of All Hallows by the Tower.

The church was beautifully decorated by Ron Froud’s team and the service was led by the vicar, the Reverend Bertrand Olivier, with assistance from our Honorary Chaplain, the Venerable Peter Delaney.

The autumn sunshine flooded in through the windows as we sang lustily of harvest home, and after a thought-provoking sermon from the Vicar we made our way across the road to Trinity House. This was a delightful setting for a delicious lunch, attended by masters and other representatives from 11 other livery companies.

After the usual convivial livery lunch and a few words of welcome from the Master, we were treated to a presentation from two members of the team behind the proposed Garden Bridge project. This exciting structure would span the Thames from Temple on the north bank to the National Theatre on the south bank, and provide a green walkway filled with trees and plants for commuters and tourists, Londoners and visitors alike.

We were all most interested to hear about this potential new Garden Bridge project. Two members of the team behind the proposed Garden Bridge project. This exciting structure would span the Thames from Temple on the north bank to the National Theatre on the south bank, and provide a green walkway filled with trees and plants for commuters and tourists, Londoners and visitors alike.

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Immediately following the service, we all returned to Trinity House for a delicious buffet lunch which, in addition to wonderful flowers, included golden boots, plant pots, watering cans and travels. Report by John Gilbert

Raymond Blanc is worthy winner of Second Prince Edward Award

The glittering, candle-lit dining room of Goldsmiths’ Hall was the splendid setting for the Spring Court Dinner on the 14th of April. The highlight of the evening was the presentation of this year’s Prince Edward Award for Excellence in Horticulture to internationally famous chef Raymond Blanc.

The 27-acre garden at his equally well-known restaurant and hotel, Belmond Le Manoir aux Quat’ Saisons near Oxford, has been run on organic principles for 20 years and supplies produce for the restaurant kitchens and the Raymond Blanc Cookery School. Twelve gardeners grow 90 different vegetables, 70 different herbs, 20 varieties of mushroom and tend 800 apple and pear trees.

The award was presented by Clare Scheckter, recipient with her husband Jody of the first Prince Edward Award at last year’s Spring Luncheon. In a witty speech she described Raymond Blanc’s fierce attention to detail in both garden and kitchen. “His passion for horticulture is fundamental to everything he tries to achieve,” she said.

In accepting the award M. Blanc said he had no idea that he was so famous in the world of gardening but that he had gardened from the age of six.

“The garden is the heart of the Manor,” he added. “I have a great respect for the craft of gardening. I have 12 gardeners and I love them to bits!”

Responding, the Master said that what he had learned from M. Blanc was that we should “forget about diet and focus on the passion of eating well.” He went on: “You are a very worthy recipient of our Prince Edward Award and horticulture needs more ambassadors like you and the Scheckters.”

The evening’s formalities began with Assistant Rupert Tyler welcoming the principal guests including Her Excellency Laetitia van den Assum, Ambassador of the Kingdom of the Netherlands.

Other guests welcomed included Dame Helen Ghosh.
TRADESCANT LUNCH AND CAROL SERVICE PROVIDE A DAY TO BE REMEMBERED

Each year the Court meet in December for their one formal lunch event when they celebrate the lives of the Tradescants, former leaders of our Company. The Tradescants were very influential in early British horticulture and at these occasions there are usually stories recounted of their history and working life.

This year was my first Tradescant lunch held at the beautiful Skinner’s Hall. Traditionally nonagenarians are invited to join us and this year Senior Past Master John Brunel Cohen OBE DL and Jeffrey Bernhard OBE, the Master’s father, joined most of the members of the Court and enjoyed a delicious lunch.

The Master welcomed us all and said how much he had enjoyed his year so far, mentioning the huge privilege that is afforded to Masters and how extraordinary the many special experiences are. He also gave an appreciation of David Marston who is standing down as an Assistant, as he is moving further away from London and felt that he wouldn’t be able to fulfil the Court duties as before. The Master said he had been a valued Assistant for eight years.

The Venerable Peter Delaney MBE, our Honorary Chaplain, gave an interesting talk describing his assessment of the state of the Company and comparing it with the last 15 years. He challenged the Company to continue its efforts to be more transparent, to offer different opportunities for younger members to join or participate in activities and he reminded us of the need to nurture new members.

Later in the afternoon, over 90 members of the Company assembled at St Stephen Walbrook, a beautifully decorated church, for the annual Christmas Carol Service. This was lead by Peter Delaney, who was in festive mood. There were many aspects of seaweeds found at the foot of the lighthouse.

No less splendid and sharing the same warmth of a sunny environment. Our next meeting point was Portland Bill.

Monday morning, we were treated to a discourse on foraging around Chesil Beach.

After lunch we met up with John Wright at Kingcombe Gardens. Our trip concluded with a visit to Abbotsbury Subtropical Gardens.

A WHISTLESTOP TOUR OF DORSET

The Gardeners’ visit to Dorset in September last year started with us all meeting up at Norden Station ready to travel to Swanage on a steam train. It brought out the child in most of us and brought back memories for some of us as well as giving stunning views of Corfe Castle.

Ann and Rees Rawlings walked us through Swanage pointing out areas of interest and we arrived at the Sailing Club for lunch with good views of the harbour and that part of the Jurassic Coastline. David Haysom curator of Swanage Museum took us on a guided walk through the town.

We travelled back on the train and visited the Purbeck Mineral and Mining Museum where Ball or Pipe clay had been mined until recently.

On Sunday we went to Athelhampton House. The owner took us round the garden and explained how it had been developed. A particularly interesting aspect was viewing the old kitchen garden which had become extremely overgrown and was now being reclaimed.

After lunch we met up with John Wright at Kingscombe Nature Reserve. John is a foraging expert and has written a number of books on the subject. Given that it had been a fairly dry week we were surprised by just how many different types of fungi we found as we walked round. Most of us tried the juice of beef steak fungus and John gave us a recipe for a sloe liqueur with the leaves, sugar brandy and red wine.

Monday saw more foraging with John but this time coastal foraging around Chersil Beach.

John waved a fascinating, anecdote-laden tapestry with threads of respect for his culinary passion and for the environment. Our next meeting point was Portland Bill. No less splendid and sharing the same warmth of a sunny Monday morning, we were treated to a discourse on aspects of seaweeds found at the foot of the lighthouse. Our trip concluded with a visit to Abbotsbury Subtropical Gardens.

GETTING OFF TO AN EARLY START...

The Master presents primary school pupils with one of the London Children’s Flower Society’s magnificent trophies during the annual Trophy Ceremony in the Livery Hall at Guildhall last October.

Since its foundation in 1945, the Society has given young school children the opportunity to take an interest in horticulture and it organises three gardening competitions during the year.

This activity enhances the national curriculum and research has shown that gardening has a huge range of benefits and can give children of all capabilities a healthy and enjoyable life skill. Photograph by Peter Holland

John Lancaster with the Golden Book, the precious record of Company events.

The Honorary Chaplain, Peter Delaney, who some years ago persuaded John to mount an exhibition of his paintings at All Hallows by the Tower, called him “one of the most eminent calligraphers in the UK” and said: “You have made a major contribution to the history of this Livery”.

John, who was presented by the Master with a glass vase inscribed with the Company arms, explained that his connection with the Company began when his cousin John Schweder (Master 1970-71) asked him if he would do some heraldic work for the Company.

The Resolution, which marks the end of a Master’s year and records the events of that year on fine calfskin vellum, is highly valued by the recipients. John described the painstaking process of creating each Resolution in an article published in last year’s Spring Spade.

John started work on the current Golden Book in 1994. In it he can be found the Heraldic Achievements of HM The Queen, the Duke of Edinburgh, Prince Charles, Prince Edward, the Duke of Kent, the late Dowager Duchess of Devonshire, Crown Prince Otto and many other guests.

John is planning to publish a booklet of examples of his work later this year - all proceeds to go to the next Master’s Charity. Watch this space.

Report by John Gilbert

HERALDIC ARTIST JOHN LANCANTER HONOURED AT SPECIAL LUNCHEON

Dr. John Lancaster is finally hanging up his paintbrushes after 25 years chronicling the history of the Gardeners’ Company. During this time he has combined his exceptional skills in calligraphy and heraldry to bring colour, style and elegance to all the formal documents that the life of the Company generates.

These include the scrolls presented to candidates joining the Freedom and Livery, those given to prize-winning students every year and the Resolutions given to each Master at the end of their term of office. The Golden Book, which is taken to formal Gardeners’ events and signed by distinguished guests before heraldic embellishment by John, is a unique and much-prized record.

In recognition of John’s exceptional service to the Company the Master and the Court had a special luncheon in his honour in March of this year at the RAC Club in Pall Mall. During the meal the Master paid tribute to John, who is a Co-opted Assistant to the Court. “We are here to celebrate the many years of the extraordinary contribution to the Company of John Lancaster”, he said. “We all have a huge appreciation of the quiet, unsung service you have given this Company”.

Senior Past Master Vivian Robinson was warm in his tribute, describing John as “kind, courteous, sincere, a true professional and generous in every respect”.

Senior Past Master Vivian Robinson was warm in his tribute, describing John as “kind, courteous, sincere, a true professional and generous in every respect”.

John says thank you in his own way - with a scroll and Company ribbon.
THE VENERABLE PETER DELANEY
HON CHAPLAIN TO THE COMPANY

1. You have spent most of your working life as a cleric in London. Where were you brought up?
I was born in Venice of an Italian father and an English mother and lived there for the first eight years of my life, then to north London to live with my grandparents.

2. Were any of your family involved in the Church?
No I first came into touch with the Church through my scout group and then lapsed.

3. After school did you go to University?
I read a degree in art at Hornsey College of Art and then went to the Royal College of Art where I graduated in the film school. It was here I was offered my USA job in NBC television then as an assistant director working for MGM.

4. I believe that your first job was in Hollywood which sounds very exciting. Can you tell us about this? As an assistant director I worked on documentaries first then on full length feature films working with Marlon Brando, Frank Sinatra and Judy Garland.

5. What made you change your career and take up the cloth? Whilst I was living in the Hollywood Hills, a colleague at the Studio invited me to go to church! It turned out to be a very modern Quaker Meeting House. It was at this time I realised I had to make a major decision in my own life, to stay in Hollywood and live the life of studio executives or to return home and face belief and faith. I chose the latter.

6. Did you then have to take further training at a clerical college?
Yes I had to return to study theology and work for a second degree; I went to King’s College London and St Boniface College Warminster and was ordained in St Paul’s Cathedral in 1966.

7. Where was your first appointment?
My first appointment was as Curate of St Marylebone Parish Church.

8. You have had a very illustrious career leading up to being Archdeacon of London. Can you enlarge on this? I went from my curacy at Marylebone to being Chaplain to London University at the University Church of Christ the King in Bloomsbury. Then to being a Canon Residentiary at Southwark Cathedral. From there I became Vicar of All Hallows by the Tower in the City of London.

The big job was being Archdeacon of London with a seat in St Paul’s Cathedral. In caring for the parishes in the central area of London and working directly with the Bishop of London I could bring my various skills into the service of the central London churches.

9. In what direction does your interest in the arts take you?
I am most proud of founding the London Internet Church based at the parish of St Stephen Walbrook but as a cyber-church encouraging people all over the world to engage with faith in a new way. Try this for yourselves at www.londoninternetchurch.org.uk

Profile by Kate Jones. The full version is on the Company Blog.

GARDENERS’ COMPANY TREASURES ARE REVEALED IN GUILDHALL LECTURE

The Gardeners’ Company library and archive, held in the Guildhall Library since 1891, has many treasures and the extent of its riches was revealed in a fascinating illustrated public lecture in February of this year by Guildhall Assistant Librarian Jeanie Smith.

One highlight among many was the sight of beautifully drawn and coloured pages from the Botanical Cabinet of Hackney nursery supeme George Loddiges, a publication which ran from 1817-1833 and which advertised and celebrated his extraordinary catalogue of plants. The Gardeners’ Company we were told has a complete set!

Ms. Smith’s audience included a handful of Gardeners and she began her talk by putting the Company into its historic context - the early craft guilds, the standards of workmanship and control of trade they sought to impose and the apprenticeship system.

Early members of the Company, such as the Tradescants, were featured, as was Thomas Fairchild (1667-1729), author of the famous “City Gardener” book (1722) and creator of the Fairchild Mule. The latter, a cross between a sweet william and a carnation, was the first deliberate hybrid and the forerunner of many thousands of modern cultivars.

The numerous gems shown to us by Ms. Smith included “Kalendarium Hortense: or, The Gard’ner’s Almanac: Directing What he is to Do Monthly Throughout the Year and What Fruits and Flowers are in Prime” published in 1691 by John Evelyn. Another prize item was “Hortus Gramineus Woburnensis” by gardener George Sinclair and his employer, the Sixth Duke of Bedford - the first edition copy in the library was published at the Duke’s expense in 1816. The 1794 edition of the “Compleat Florist” also featured.

Profile by Kate Jones. The full version is on the Company Blog.

www.gardenerscompany.org.uk

Report by John Gilbert