

## History of the Sandwich



The humble sandwich is a British institution, and in the UK the sandwich industry contributes some £7.85bn to the UK economy. Sandwiches come in all shapes and sizes and most of us have a favourite. So what do we know about the history of sandwich and how it has evolved? We know that the sandwich hasn't always been called the sandwich. For centuries combinations of bread or pastry filled with either meat or cheese have been consumed. Food historians believe that as far back as the 1st Century BC a famous rabbi, Hillel the Elder, made the first recorded sandwich. He mixed some apples, nuts and spices with some wine, and put it between two matzohs (pieces of flat bread)...

[Read more](#)

## COMPETITION

### Create our 'Signature Sandwich'

We are looking for a **signature sandwich** and invite you to send in your entries now as the competition closes on Thursday 5th May. The winning sandwich will become Farmers & Fletchers In the City's signature sandwich and will feature on our menus for a whole year. **We will announce the winner during British Sandwich Week 8-14th May 2016.**

We are looking for new, interesting, original and quirky ideas. Do you have your own sandwich recipe, a particular favourite that you like to make? Perhaps it is something that is unique to you, your family, friends or the organisation you work for? All we ask is that all of the ingredients are either grown here or can be found on British farms and around our shores. It is time to start creating, customizing and tasting.



[Click here to download entry form](#)

## April's Wine & Food Pairing



**Each month we will be featuring a wine and food pairing to showcase our seasonal and ever changing menu options. This month it is Picpoul de Pinet 2014 Coteaux du Languedoc, France.**

One of the oldest Languedoc grapes, the Piquepoul has been growing near the Thau Lagoon for centuries. White is the most common, though both blush and black grapes are to be found. As early as 1618, the botanist J.B. Maniol cited Piquepoul as one of the best known Languedoc grapes in his work "Sylve plantarium".

It grows in a dry climate, so the end-of-season humidity helps grapes fill out and finish ripening. The grapes grow in loose bunches, are oval shaped and come off easily. That is why, in the olden days, trays were often placed beneath the vines to catch falling grapes

Picpoul de Pinet is not only splendid with seafood and shellfish as well as other traditional Mediterranean dishes, but also with cheese and chocolate.

In particular, this wine would go very well with crayfish and crab salad, bloody Mary dressing, lemon oil and crispy salted chicken skin as featured on our Spring Menu.

## Christmas Party Showcase

Wednesday 27th April 2016



If you have not booked your Christmas Party yet come and see what we can offer. This year our Christmas party package is a Hollywood Theme, enjoy the glamour and glitz of an Oscar style awards night as we celebrate a night of stars and film. If you would prefer your own styling then we can also create a tailored offering to suit your needs.

**To book your appointment on the 27th April please call Kelly on 020 7600 2064.**

## WHAT'S ON

FRIDAY 24TH JUNE

### Inter Livery luncheon following the Election of the Sheriffs



We would like to invite you to our next event, the Inter Livery luncheon that will follow the Election of the Sheriffs on Friday 24th June at Farmers & Fletchers Hall. There will be a reception while Liverymen and their guests gather. We will serve a delicious three course luncheon complete with accompanying wines for £62 per person. To find out more or to make your booking email [andrew@farmersfletcherscity.london](mailto:andrew@farmersfletcherscity.london) or telephone **020 8364 3401**.

Our last inter livery luncheon was a very popular and successful event. We expect tickets to disappear early so please make your reservations as soon as possible.

THURSDAY 29TH SEPTEMBER

### Inter Livery luncheon following the Election of the Lord Mayor



Again we will be hosting an Inter Livery luncheon at Farmers & Fletchers Hall. All Liverymen and their guests are invited. There will be a reception followed by a three course seasonal luncheon paired with wine. To find out more or reserve your place email [andrew@farmersfletcherscity.london](mailto:andrew@farmersfletcherscity.london) or telephone **020 8364 3401**. We look forward to your company.

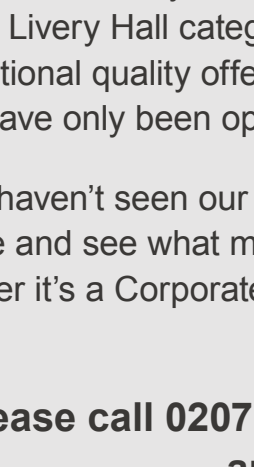
## DATES FOR THE DIARY

FRIDAY 11TH NOVEMBER

**Join us for lunch before the Silent Ceremony at Farmers & Fletchers Hall**

TUESDAY 20TH DECEMBER

**Join us for afternoon tea before the Carol Service at St.Barts.**



**THE LONDON  
VENUE AWARDS  
2015**

**FINALIST**  
Best Livery Hall

We were recently recognised by the London Venue Awards and shortlisted in the Best Livery Hall category. The London Venue Awards recognise excellence and exceptional quality offered at different types of venues in London. Considering that we have only been open since September 2015 we're certainly making a splash.

If you haven't seen our venue yet and wonder what all the fuss is about then please come and see what makes us different. Whatever event you are planning in 2016 whether it's a Corporate or Livery event or a personal celebration please remember we are just a phone call away.

**Please call 0207 600 2064 and we will be delighted to make an appointment to show you round.**



## GET IN TOUCH

For general enquiries, please call

**+44 (0)20 7600 2064**

**Farmers & Fletchers In the City**  
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[www.farmersfletcherscity.london](http://www.farmersfletcherscity.london)

Our office hours are Monday to Friday, 9.00am - 5.00pm