

The BILLINGSGATE GOSSIP

THE LONDON FISH & POULTRY RETAIL ASSOCIATION NEWSLETTER

AUTUMN 2006



• Dave Bennett, The Young's British Fish Craft Champion 2006, shows his skill in one of the rounds.

Photo © Neil Morris - Touchdown Design

Billingsgate Harvest Festival

The Billingsgate Harvest Festival Service was held on the Sunday the 8th of October at The Church of St. Mary at Hill, EC3.

A fine show of fish was displayed with grateful thanks to those Billingsgate Merchants who so generously gave their produce. Thank you to Scott Hitchcock (Wren & Hines) for his valuable time for the collection of produce from the market hall.

As for many years now, the display was assembled by William and Les Hill (formerly of W.Hill, East Ham), Ted Saunders (Ealing), assisted by Charlie Caisey, Michael Desmond (City Office) and our two porters Frank David and Billy Hewitt. An excellent service and a fine Ladies choir completed a very good day. All the fish was gratefully received by the Salvation Army.

Not all doom and gloom...

It's great to be able to report that over the last year there have been various new fish businesses opening up. It seems that there are still people who believe in a future for fish. E-mails, web sites and in some cases excellent news items in both the national and regional press. So could we please ask these folk, would you be interested in becoming a council member of the London Fish and Poultry Retail Association? Indeed we would be pleased to hear from any existing retailer who would like to become a member of our council. Contact The Gossip or any one of the Council members listed for details.

We also feature some more good news on **page 5** of this edition. The Seafood statistics for the fish trade, year ending Aug. '06, show that the trade as a whole is worth a staggering £2.3Billion. That's 5% up on the previous year.

It's all go at the show

It's our pleasure to be able to report that The British Fish Craft Championships was the highlight of the very successful three day Oyster & Seafood Fair, held at Hay's Galleria, Tooley St., London.

The fair was well extremely attended and the crowds were able to enjoy two magnificent counter displays of fish - each day giving Duncan Lucas and Gary Hooper a chance to show their considerable skill.

Saturday was amazingly busy featuring demonstrations throughout the day with many people showing their own technique in the art of the preparation of both fish and shellfish.

Our own Ken Condon captivated the audience as he talked on one of his favourite subjects - crabs and their preparation. Ken had intended to stay for just a few hours but finished staying all day! Well done 'old un'.

Sunday was the day of Craft Championships, yet again so well supported with a very good turnout of independent London fishmongers amongst the record number of entrants from around the country.

Well done to Dave Hilbert & David Tyler (W.Purkiss & Sons), Mark Bean (Williams & Bunkell), Kevin Yaxley (Sandys of Twickenham), Tony Dickinson (Chamberlain & Thelwell), Ted Saunders (Ealing), Ben Palmer & Joe Palmer (Upper Scales. Billingsgate).

All were prize winners and the LFRA congratulates everyone on their achievements.

You cannot leave out the team of Ray Sandys who do an excellent job of allowing the watching audience to take home our produce. The team were: Ray, (looking tanned & round), Stuart Sandys (better looking than his Dad), Micky (Berndes) Harnett, (Quietly working with his knife all day) and Bill Lyons (who should have been a retailer with all his enthusiasm!).

A word of thanks to so many people. Our sponsors, Alan Neighbour (LFMA), The Superintendent's Staff, Bill Lyons (A.A.Lyons), Duncan Lucas, Gary Hooper and everyone behind the scene who help to make this event so popular.

A full report of the National Federation of Fishmongers Championships will appear in the Federation's newsletter, due to be published early November. Meanwhile you can find a complete list of all prize winners on the Federation's new website: www.fishmongersfederation.co.uk. Go on. See just how famous you are! We understand that there were over 800 photographs taken covering all competitors, many being action shots. All are available from Neil Morris at Touchdown Design. To see if he has one of you telephone 07973 711523 or e-mail: neil@touchdowndesign.net

The winner of the £100 kindly sponsored by Fawsitt Fish Ltd was won by Tony Dickinson of Chamberlain & Thelwell, as the highest points scored overall by a Billingsgate entry.

BILLINGSGATE SEAFOOD TRAINING SCHOOL

Dear Colleagues

It only seems like yesterday that we all agreed to become fish and shellfish for the Lord Mayor's Show this year on Saturday 11th November. Now only a week away it's time to dust off the costumes and get involved in what promises to be another riot of colour, noise and excitement (lobster, prawns and fish too!). From a ceremonial start at 11.02am the procession leaves Mansion House, to fantastic fireworks at 5pm it's a great day out for everyone. Work at the School has been busy as ever with new dates for our commercial courses (seen below) now published for Spring and early Summer 2007. One new day that has really caught people's imagination is the 'Mastering the Art' Saturday event. This gives the general public the opportunity to both get hands on with knife skills and also use our great



• Back to school - staff from DS Catering's School Meals service

cooking facilities to learn both fish preparation and fish cookery. The revenue from all commercial work supports free courses for young people. The Schools Education Programme has also received a massive boost from increased direct support from HSBC, more news on this to follow. We

have also expanded this programme to include courses for Dinner Ladies working within School Kitchens. Our first event was delivered on Tuesday 24th October for DS Catering who work with the London Borough of Hounslow. Our team of Instructors, Barry O'Toole, Paula Williams, Eithne Neame and Jane Percy-Robb deserve special thanks for delivering a fabulous training day. Here is what Kelly Scarrott, Training Manager for DS Catering thought of the day. "I would like to thank all of the staff involved with the Billingsgate training day. From the informative tour of the market through

to the demonstration and practical sessions, all the staff at Billingsgate showed enthusiasm, patience and were very encouraging to all members of DS Catering. As we are currently supplying school meals for over 70 schools, the menu and practical cooking session provided on the day has inspired us to re-think our fish menu for next term, and also to look at alternative fish products that are well within the school meals budget. I will definitely be

booking another course soon." With 2007 just around the corner we are working new ideas to expand our portfolio even further. Look out for new days for professional Chefs, with one currently in the pipeline focusing on sustainable seafood.

Best wishes,

Adam Whittle

Deputy Director
Billingsgate Seafood
Training School

• Is that really
CJ in there?

NEW COURSE DATES AT BILLINGSGATE SEAFOOD TRAINING SCHOOL 2006/07

For more details come to Office 30,
call 020 7517 3548 or visit:
www.seafoodtraining.org

Fish 'n' a dish evening course

Tuesday 7th November – John Dory
Monday 16th January 2007 - 'Taster Day'

To be followed by a full series on:

Evening of the 6th, 13th, 20th, 27th February & 6th March 2007

Seafood Evenings

Tuesday 21st November - Crab and Dover Sole
Tuesday 12th December - Brill and gurnard
Tuesday 18th April, Tuesday 13th June 2007

Fish Cooking Mondays at Billingsgate

Monday 6th November – Practical Day

Seafood Saturdays with CJ Jackson

Saturday 11th November – Oriental Day
Saturday 10th February 2007 - Catch of the Day
Saturday 24th March 2007 - Catch of the Day
Saturday 12th May 2007 - Catch of the Day

Passionate about Seafood Days with Duncan Lucas and Sue Hallman

Full Day Course (8.30pm – 3.30pm approx)
Hands on knife skills and cookery demonstration
Saturday 4th November - Passionate about Fish
Saturday 18th November - Passionate about Shellfish
Saturday 2nd December - Passionate about Fish
Saturday 27 January 2007 – Passionate about Shellfish
Saturday 17th February 2007 – Passionate about Fish
Saturday 10th March 2007– Passionate about Shellfish
Saturday 19th May 2007 – Passionate about Fish
Saturday 16th June 2007 – Passionate about Shellfish



Mastering the Art

Saturday 25th November
 Saturday 9th December
 Saturday 16th December
 Saturday 20th January 2007
 Saturday 24th February 2007
 Saturday 17th March 2007
 Saturday 28th April 2007
 Saturday 26th May 2007
 Saturday 23rd June 2007

CJ Jackson - Full Day Courses (6.15 – 2.00pm)

Demonstration Courses include market tour, cooked breakfast, hands on knife skills session and cookery demonstration (with some optional audience participation)
 Practical Courses include a market tour, cooked breakfast, hands on knife skills session and cookery session.

Autumn Season (working with seasonal species)

Friday 3rd November - Catch of the Day Practical
 Tuesday 14th November - Catch of the Day Practical
 Thursday 23rd November - Catch of the Day Practical

Winter Season (working with seasonal species)

Wednesday 6th December -
 Catch of the Day Practical
 Wednesday 13th December -
 Seafood Extravaganza, practical course

Spring Season (working with seasonal species)

Friday 19th January, Wednesday 31st January 2007
 Tuesday 13th February, Wed 28th February 2007
 Thursday 15th March 2007
 Tuesday 3rd April, Thursday 19th April 2007
 Thursday 10th May, Wednesday 23rd May 2007
 Thursday 7th June 2007

Public Knife Skills

Friday 24th November
 Friday 12th January 2007
 Friday 9th February 2007
 Friday 9th March 2007
 Friday 11th May 2007
 Friday 8th June 2007

HACCP Principles

Wednesday 15th & 22nd November 0900-1200

Quality Assessment of Seafood (Fish and Shellfish)

Wednesday 1st November – Fish Quality Assessment
 Wednesday 22nd November - Shellfish Quality Assess
 Friday 23rd February 2007 - Fish Quality Assessment
 Friday 16th March 2007 - Shellfish Quality Assessment
 Friday 25th May 2007 - Fish Quality Assessment

Introduction to Fishmongering

Wednesday 15th November

Tuesday 9th January 2007
 Tuesday 20th March 2007
 Tuesday 12th June 2007

Get into Fishmongering

Thursday 30th November

City & Guilds Seafood Retail Course

Wednesday 11th - Thursday 12th April 2007

Seafood Job Finder

Qualified, Dedicated Fishmonger

Required to deliver comprehensive training in a retail environment.

Training experience would be beneficially but non-essential as full training could be provided to candidates who display a true passion for their area of expertise.

Candidates must be able to communicate effectively on all levels. You must have a flexible approach to working hours as training will be based nationwide (Inclusive of regular overnight stays).

Clean driving licence essential and access to a personal vehicle. Salary dependant on experience.

Contact Susan Young on 07968 476011 or 05600 750071 for more details.

Full or part-time Fishmonger

Required for Dagim Fish and Deli (Kosher trade) 105 Dunsmore Road, London N16 5HT Tel: 020 8802 1307

Full or part-time Fishmonger

Required for Polters Fishmongers. Call Darren Polter on 01372 723 450

For enquiries about
 The Billingsgate Seafood Training School
 please contact Adam Whittle,
 Office 30, Billingsgate Market, London E14 5ST.

Tel: 020 7517 3545

Fax: 020 7517 3535

E-mail: newsletter@seafoodtraining.org

Web: www.seafoodtraining.org

SEAFISH Seafood Awards



Billingsgate Seafood Training School is supporting the new category of Seafood Chef of the Year within the Sea Fish Industry Authority's (Seafish) Seafood Awards. These will be held at the Marriot Hotel, Grovenor Square, London W1 on Thursday 22nd March 2007.

The Seafood Awards are a Seafish Initiative designed to encourage enterprise and innovation across all areas of the seafood industry.

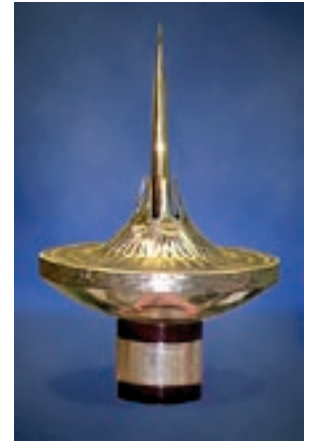
Seafood Chef of the Year is a fantastic opportunity to be recognised at the highest level for creative excellence and dedication to quality seafood cuisine.

If you are a seafood chef or you know of someone who you think deserves to be recognised at a national level, now is the time to take action as nomination forms need to be returned by 30th November 2006.

Please call 020 7517 3545 for a nomination brochure.

It's a mystery

This mysterious trophy recently turned up in the Seafish HQ store cupboard recently. The trophy engraved as The Henry Williamson Billingsgate Trophy was last awarded in 1976-77 to Catherine Power from Mary Help of Christians High School, Liverpool. Nobody we have spoken to knows anything about it so we thought we'd ask Gossip readers if they can throw some light on the mystery of the cup. Have you seen it before or do you know Catherine Power? Drop us a line if you've got any information on it's history and we'll publish any stories in the next issue.



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Fishmongers

Chelsea, Notting Hill and Richmond



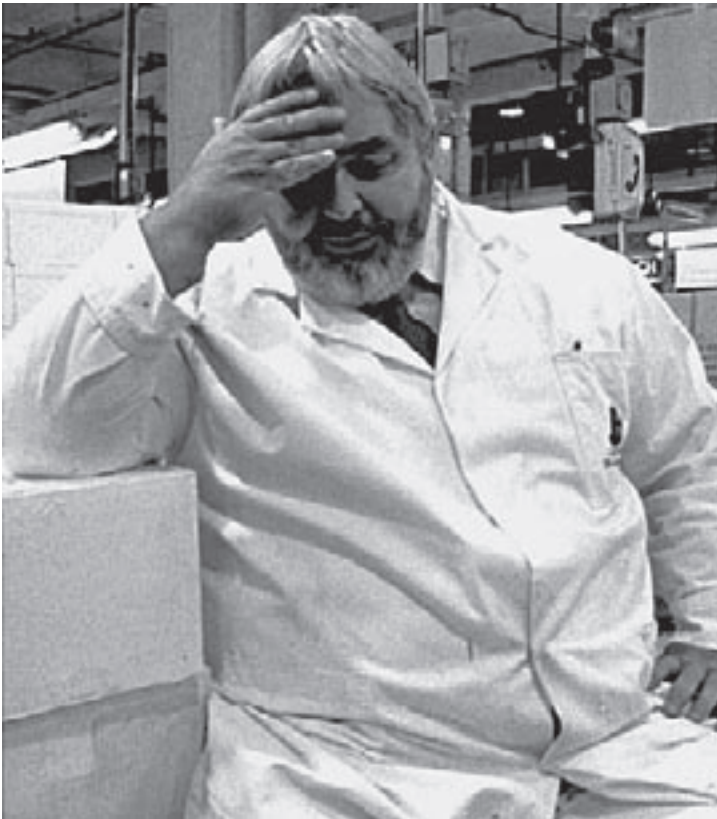
At FishWorks Seafood Restaurants & Fishmongers, we sell the freshest specie from the days landings at Brixham market in Devon and serve the award-winning, simplistic seafood dishes we have become known for.

We are looking for talented and passionate fishmongers to join our teams in Chelsea, Notting Hill and Richmond.

To find out more about building your career with a dynamic and progressive business, e-mail your CV to our recruitment team on: careers@fishworks.co.uk or call 07841 5622159 for more information.

www.fishworks.co.uk





• John Shelton

In Memory of John Shelton

J Bennett (Billingsgate) Ltd is sad to inform you of the death of John Shelton who passed away on the October 7, 2006 .

John was a larger than life character who has left a big impression on the fish industry. John spent forty years of his working life at Billingsgate joining J Bennetts in the 1960's.

John always trusted everyone without exception and helped many businesses to start and many more to prosper, he gave loyalty, and business, to him, was friendship.

John started to deal in fresh exotic fish some twenty years ago at a time when he worked for a large plc. He was a pioneer in the importing of fresh exotic fish, He was the first person to import fresh tuna loins and now we see the product on virtually every menu in the country. Swordfish, Snappers, Bourgeois, Bream, Doctorfish, Pomfrit, the list is endless and John knew them all with a passion and was always keen for everyone else to know about them too. The business of J Bennett is a leading name in the field of exotics and thought of very highly around the world all thanks to John.

In 1998 John, along with his two partners, carried out a management buyout and since then the company has continued to be successful. John had great plans for the next five years as his two partners retired.

John's commitment and love of his job, loyalty to his employees, suppliers and customers is a credit to him. He made the business world a happy place, always ready for a laugh, his company was enjoyed by Princes, Princesses and the man in the street all who visited the market. They all enjoyed John's company as he was ready to impart his knowledge and help, whoever asked.

The fish industry will miss a great character, and friend.

By John Stone

The Chairman and the London Fish & Poultry Retail Association extend their deepest sympathies and condolences to the families of: **David Stearn**, probably better known as 'Post Office Fred', who traded in Buckhurst Hill, Essex for many years.

Bill Whiting, known as 'Bill Soper' who traded in Nunhead, Peckham until he retired.

John Shelton, a well respected member of J.Bennett (Billingsgate) Ltd who will be sadly missed by all.

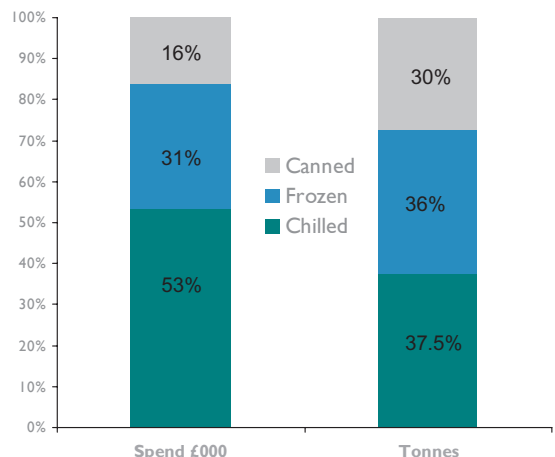
SEAFISH

The market is worth **£2,3 billion** an **increase of 5%** on last year

Spend £000's	52 w/e Aug 05	52 w/e Aug 06	% Change
Total Market	2,198,560	2,302,894	5%
Chilled	1,147,935	1,231,816	7%
Frozen	686,347	700,601	2%
Canned	364,278	370,477	2%

Tonnes	52 w/e Aug 05	52 w/e Aug 06	% Change
Total Market	406,124	410,935	1%
Chilled	151,922	154,245	2%
Frozen	144,363	144,667	0%
Canned	109,839	112,023	2%

Comparative Share of Spend and Volume by Market Segment



- In value terms Chilled is the fastest growing segment, showing 5% year on year growth.
- In volume terms Chilled and Frozen are showing the strongest growth 2% year on year.

Advertise *here!*

Contact us to find out how advertising your company here could reach an estimated 1100 readers* across the UK and overseas.

backpage

Do the Hustle..



The BBC were recently on location at Billingsgate Market filming for a new series of Hustle. Pictured are Robert Vaughn (left) who plays Albert Stroller and Robert Glenister who plays Ash Morgan.

More good news

In a recent press release The Scottish Salmon Producers Organisation (www.sspo.org.uk) reported that over 1 million fresh salmon meals are eaten in the UK each day. The SSPO also report that over 1 million portions of smoked salmon are eaten each week. Are you selling your share?



Ways to display?



Are you proud of your fish or seafood display? Having looked around at a few shops recently it is quite interesting to see the different styles. "We always lay it out like that" but are you missing something? Could we have a photograph of your display? Perhaps we could all learn something. Send your pictures to The Gossip and we will try to print them. Post them to the address below or e-mail to: gossipnews@macmail.com.

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THE
FISHMONGERS'
& POULTERERS' INSTITUTION
PRESENT A

GALA *Charity* DINNER

At Fishmongers' Hall, No.1 London Bridge, EC4
on Tuesday 13 February 2007

Tickets for this Black Tie event are £100 each.
For further information please contact Roy Sully on

020 7600 4106 Ext.3

E-mail: roy@butchershall.com

REGISTERED CHARITY NO: 209013

Your 2006 LFPA Council

Mr. R. Sandys Chairman
Mr. K. Condon Treasurer
Mr. C. Caisey M.B.E Secretary
Mrs. S. Lyons Joint Secretary
Mr. E. Saunders
Mr. D. Shepperdson
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Got any goss'?

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67 Albany Road, Hornchurch, Essex RM12 4AE.
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gossipnews@macmail.com