



City freedom for three market men

Billingsgate gentlemen honoured at Guildhall

Terri McGeown from Billingsgate Seafood Training School had the privileged for witnessing the traditional of the Freedom of the City bestowed upon Our very own Charlie Caisey MBE, Ken Condon and Bill Thornton from Nash.

Freedom ceremonies take place in the Chamberlain's Court at Guildhall and are usually conducted by the Clerk of the Court or his Assistant. Freeman, their nominators and guests are escorted to the Court by the Beadle, who wears the traditional top hat and tails. The Clerk of the Court wears a silk gown, and if the Chamberlain performs the ceremony, he wears the traditional ermine-trimmed gown.

The prospective Freeman is invited to read the 'Declaration of a Freeman', and to sign the Freeman's Declaration Book. The Copy of the Freedom - a parchment document with the name of the recipient beautifully inscribed in a special ink - is presented by the Clerk, together with a copy of the 'Rules for the Conduct of Life' which date from the mid-18th century.



• Pictured left to right - Terri McGeown, Barbara Caisey, Charlie Caisey MBE, Bill Thornton, Ken Condon and Pat Condon

After the ceremony there is time for informal questions, the opportunity to view interesting items such as the Honorary Freedom documents of historic figures and to take photographs.

Until 1835 the Freedom of the City together with the membership of one of the ancient guilds which were the forerunners of today's Livery Companies. Charles, Ken and Bill will take their place as a Freeman along

side such famous people as The Queen, Princess Diana, Nelson Mandela, Winston Churchill and Margaret Thatcher.

Barbara (Charlie's wife) Pat (Ken's Wife) and Terri watched the three rather dapper gentlemen receive this honour with such dignity and pride. Terri said "It was my privilege to be asked to witness such a historic event and to see my colleagues and friend receive such an honour"

Letter from the Markets Department

Memo

To: Billingsgate Trade Buyers

From: Mr Malcolm Macleod
Superintendent
Markets Department: Billingsgate

Telephone: 020 7987 1118 Ext 22

E-mail: malcolm.macleod@cityoflondon.gov.uk

Date: 26 August 2010

Subject: The Future Management of the Wholesale Parking Area – Post Cartminders



For Information

1. The area will be managed by the Market Constabulary and their team will have a continual visible presence in that area during trading. All our constables are in radio contact with each other so any matters of concern can quickly be communicated.
2. The area will be white-lined into parking zones and bays. Alpha zones starting at A and a bay number. Vehicle drivers will know exactly where they are parked (e.g. A7 or B9, etc.) and they will be able to tell our fish merchant supplier their exact location. Our fish merchant is then able to write this location on his order/delivery note.
3. We will make every effort to ensure that regular buyers are able to park in their same favoured location.
4. There will be CCTV coverage in the area with live monitoring of CCTV in place; there is also the ability to review the CCTV after the event. In conjunction with our fish merchants we will take action when any incident, particularly theft, are discovered.
5. The parking charges will be set at the same £2 level as now but will be “above board” rather than “under the counter” with charges publicised and receipts given. A pay on entry barrier system will be installed and regular buyers will be able to pay for periods at a time as an alternative to paying each day. We plan to offer a free period to all buyers at the commencement of the new system.
6. We are planning to further develop our CCTV by installing an Automatic Number Plate Recognition (ANPR) system linked to our gatehouse barriers giving us the ability to track and stop any vehicles that are of interest to us.
7. Some of our other aims from the new regime are as follows:
 - Better detection and prevention of waste dumping
 - Tidier and safer parking area
 - More efficient use of limited space
 - Tighter control of members of the public walking from the overflow parking area to/from the Market Hall.
8. We plan to introduce the new system early in the new year and we will provide more detailed information ahead of that. We are keen to hear the views of all users as we complete the details of our new system so feel free to contact me with your suggestions.

Malcolm Macleod

The London Fish & Poultry Retail Association

Your Council are pleased to inform our Members that at our recent meeting three new council members were elected. Mr. Steve Davies, Mr. John Purkis and Mr. Rex Goldsmith. Mr Ray Sandys, Chairman, welcomed all three.

- Ray Sandys informed the meeting that he had been elected by the National Federation as the representative for the Market Users Consultative Committee.
- Ray Sandys explained the possible changes to the working practice of the porters, there was also a discussion on the termination of the implied licence to operate.
- A long discussion took place and it was agreed that the Chairman, Ray Sandys, would write to the Superintendent Mr Macleod, with the Association's views.
- Ray Sandys reminded council members our minutes were strictly private and confidential.
- Ray Sandys will in due course report back to the Council after the Meeting of the Consultative Committee which we understand will be later this month.

London Fish & Poultry Retail Association Council 2010

Ray Sandys	Chairman
Ken Condon	Hon. Treasurer
Charlie Caisey	Joint Secretary
Sue Lyons	
Steven Davies	
John Purkis	
Rex Goldsmith	

For further details on how to get involved with the LFPPA please contact your council members

What a result!



Another fantastic National Federation of Fishmongers Craftsmanship Competition was held at the Cardiff Harbour Festival, Cardiff Bay on the 29th August.

Record crowds, record contestants and a record amount of fish used. Congratulations to all those people who work so hard, year in, year out, to make this possible. Of course our congratulations to all the contestants, winners or others. For a full report see the NFF newsletter or be really daring and see a full list of results on our web site: www.fishmongersfederation.co.uk.

Sorry for an ever so slightly biased comment, but great results for the independent fishmongers too!



With so many faces in the market we thought that surely there must be some of you with 15 minutes of fame. So, in this issue we're starting a game called the Fame Frame. It's just for fun and there are no prizes but can you identify the Billingsgate celebrity from the six questions below?

We'll publish the market celeb's name in the next issue and, if you have had your 15 minutes of fame, drop us a line and you could be the next mystery person in the Fame Frame. Good luck!

- This person played in four Wembley cup finals.
- They have two Wembley cup finalist winner medals.
- Has played football at national level against Brazil.
- Was a member of the 1960 Olympic team.
- Scored the winning goal in the last minute of a 1960 cup final.
- What is the name of the son who has followed in the footsteps of this person and has played at national league level and also holds a Wembley cup final winner's medal?



BILLINGSGATE SEAFOOD TRAINING SCHOOL

Autumn and Winter courses

Further information and booking details of the courses listed below can be found on our website seafoodtraining.org, by calling 020 7517 3548 or coming to see us in Office 30 on the first floor of Billingsgate Market.

**Best wishes,
Adam Whittle - Deputy Director
Billingsgate School**

Catch of the Day 1:
13, 19, 28 October;
4, 5, 10, 12, 17, 25 November;
Friday 3, Friday 10,
Friday 17 December.

This course is suitable for those who want to get some basic fish preparation skills under their belt and try something new. Our recipes are versatile but simple. They demonstrate just how quick and easy it is to include more fish and seafood in your day to day diet. No previous experience is required, just interest and enthusiasm.

Catch of the Day 2.
**(All these dates follow on directly
from a Catch of the Day 1)**
29th October, 18th November,
7th December.

Those with some fish preparation experience and who would prefer to prepare more unusual and exotic fish species, such as Mahi Mahi, John Dory, conger eel or cuttlefish and cook using more complex recipes may wish to consider taking 'Catch of the Day 2'.

**Shellfish Workshop with Ken Condon
and CJ Jackson:**

Thursday 25th November, Wednesday 15th December. The day begins with an escorted market visit focusing on species identification and assessing quality. The course is mainly practical and each person is given the opportunity to prepare a dressed crab, cooked lobster, prawns and langoustines (Dublin Bay prawn) prepare a variety of

clams, scallops and squid. A cuttlefish or octopus is demonstrated as is the cooking of langoustine (Dublin Bay Prawn). After coffee the session moves onto cooking, part of which is demonstration (Octopus in Rioja, Shellfish stock) and practical hands-on (Lobster and Langoustine Samphire Salad, Clam Bourride, Seared Seafood Salad). At the end of morning everyone sits down to enjoy 1 of their dishes – the rest at packed up to take away and this is all served with a glass or two of wine.

**Japanese Masterclass with
Silla Bjerrum, Executive
Head Chef and Director of
Feng Sushi - 17th November.**



There is only a small amount of fish preparation on this course as the focus is on cooking sushi (sweet vinegar rice) rice and preparing fish to be used in sushi and sashimi all with the 'Feng Sushi twist'. Typical dishes may include Marinated Mackerel Sashimi, Sashimi platters with organic Atlantic salmon and Yellowfin sashimi. Various Nigiri (lit 'grip' sushi using Yellowfin Tuna, organic salmon and the freshest fish on the market. Also included are a selection of Nori Maki rolls with hand-picked white crab meat.

**Practical Fish on Mondays at
Billingsgate: Monday 18th October,
Monday 1st November, Monday 6th
December - Working with seasonal
species.**

**Catch of the Day Saturday Mornings
- Practical Seafood Preparation &
Cookery Demonstration Classes;**
Saturday 9th, 23rd October;
Saturday 20th November;
Saturday 11th & 18th December.

**Passionate about Shellfish -
Saturday 13th November**

A shellfish extravaganza for all seafood lovers. Each candidate prepares their own fresh lobster, fresh crab, langoustine, king

prawns, oysters, scallops, mussels, clams... the list goes on! Not only that but you take home everything you work on - so make sure you invite some friends around for supper. Once the 'exhausting' prep work is completed, you can sit and relax with a few glasses of wine while we cook up a feast - giving recipe ideas and information as we go. The course is relaxed and informal, and tailored around you. Why not come a little earlier and pick up some fabulous fresh fish from the market - we will be delighted to prepare it for you after the course!

FULL SEAFOOD EVENINGS

Course timings: 6.15pm for a 6.30pm start to 9.30pm

Course cost: £80

2nd November

Doversole with prawn pesto filling, and dressed crab linguine - £85 to include wine matching to each dish

9th November Tempura & Sashimi

Prawn, squid, scallops, miso soup, cured mackerel sashimi served with Japanese beer

23rd November Sushi

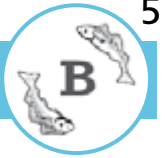
Tuna & Salmon Nigiri, Crab Nori Maki: learn how to cook sushi rice all served with Japanese beer and bamboo sushi rolling mat to take away.

Thursday 25th November

Lemon sole, monkfish, and trout - Normandy fish casserole with cider, with trout with shiitake mushrooms and sage.

Parents and Kids Family Cooking on Thursday 30th December:

Billingsgate Market is very quiet between Christmas and the New Year, but we are planning a family day at the school on



Thursday 30th December. We will cover the preparation of a handful of dishes such as : Salmon Nigiri Sushi, Stir-fried Oriental Squid, Roast Sea bass and Festive Fish Pie.

Fish Preparation Knife Skills: 22nd October, 11th November.

Steve Pini's Masterclass at Fishmongers' Hall - 19 Oct

Guided Market visit of Billingsgate Market - 26th October

Seafood Mornings (visit the market and buy fish for supper) - Morning Catch 6.15 – 9.15am:

21 October, & 23 November.

Following requests from people who have joined our early market visits - we have extended this session to include some fish preparation too. The morning starts with an escorted market visit focusing on species identification and quality. During the visit you choose and purchase a species of fish to take away (we will advise as to who to buy from etc). After a short breakfast break we will do a quick preparation session showing each person how to prepare their purchase (and then help you learn how to do it!)

Your chance to learn the skills required to be a fishmonger - Get into Fishmongering with Charlie Caisey - 24th November;

Introduction to Fishmongering - 26th November.

Making the Most of Meat - 25th November.

Working with less expensive cuts of meat and covering some basic cooking techniques (will include optional early morning visit to Smithfield market)

Sustainable Seafood Celebration

THE BILLINGSGATE SCHOOL SUSTAINABLE SEAFOOD AWARD 2011.

Thursday 27th January 2011

This day offers commercial seafood buyers, chefs and journalists access to key players in the seafood world. They will listen to them champion one specie and will be able to ask questions on current sustainable seafood sourcing. Attendees will vote for their favourite and select the winner of the Billingsgate School Sustainable Seafood Award 2011.

Reserve your place on any of the above courses or events by calling 020 7517 3548 or e-mail us at: info@seafoodtraining.org or visiting our website: www.seafoodtraining.org.



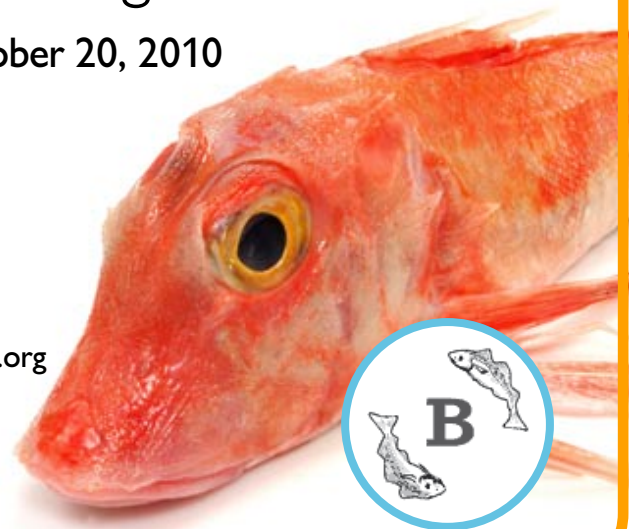
You are cordially invited

to the 10th Anniversary celebrations of Billingsgate Seafood Training School

**Wednesday, October 20, 2010
07.30 - 10am**

Kedgeree to be served

**RSVP
admin@seafoodtraining.org
to confirm attendance
for catering**



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

Exportese Food and Drink Programme In Partnership with UKTI in London



CASTING THE NET WIDE

New free export support for London based Fish and Seafood companies

Breakfast Networking Event: Why Exporting Can Help your Business

Wednesday 27 October: 0830 – 1030 hrs

Billingsgate Seafood Training School, Billingsgate Market, Trafalgar Way, London E14 5ST

The Exportese team has pleasure in inviting you to join our free breakfast networking event for seafood companies, run in conjunction with the Billingsgate Seafood Training School

Learn about the new **Exportese Food and Drink Programme** being run in partnership with UK Trade & Investment (UKTI) London, aimed at opening international trade opportunities. By signing up to this **free** programme running until the end of May 2011, you will get the chance to:

- **Build** your business by working with us to access new markets
- **Connect** with international buyers, distributors and industry influencers
- **Learn** all about the export journey through behind the scenes visits in the UK and abroad
- **Network** with, and get inspiration from, some of the UK's most successful and innovative exporters
- **Explore** opportunities and understand the challenges in growing your international business
- **Access** export support and advice

We hope you can spare a couple of hours to come along to this event to see how this programme could benefit you. Please email [Elsa Fairbanks](mailto:Elsa.Fairbanks@foodanddrinkexportese.co.uk) as soon as possible to reserve your place. There is no charge to attend but spaces must be reserved in advance. Full joining instructions will be sent when you register.

Food & Drink Exportese is working on behalf of UK Trade & Investment to deliver a range of international trade activities in London. With professional advisers across 96 international markets, UK Trade & Investment is the government department that helps UK-based companies succeed in the global economy and assists overseas companies in bringing their high quality investment to the UK. For further information, please visit www.ukti.gov.uk.

Sign up now

If you are a food and drink SME based in one of the 33 London boroughs and would like to take part in the programme please contact:

Elsa Fairbanks T: 07768 771678

E: elsa@foodanddrinkexportese.co.uk

This project is part-financed by the European Union.



Aquaculture debate

Fishmongers' Hall - October 4, 2010

By Chris Leftwich

A high class debate on the subject of "Should aquaculture in the UK double by the year 2020" took place at the Fishmongers' Company. The day was split into four mini debates covering salmon, trout, shellfish and emerging species. Each topic had someone speaking for and someone speaking against the motion.

The day was superbly moderated by Paul Knight of the Salmon and Trout Association who despite his obvious bias towards one of the subjects managed on the whole to maintain his neutrality and marshal the speakers and the audience really well throughout the day.

A vote on the motion was taken at the start of the day and the audience was overwhelmingly in favour of the motion. However, at the end of the day a vote was taken on the individual topics and the mood had changed ever so slightly.

The vote on increasing salmon farming was slightly lost. This was not surprising given the make up of the audience. Occasionally the message got a little bit lost in that it was a debate about food production but it was agreed that any negative affects on the environment and wild stocks cannot be ignored.

environmental

It was however, agreed that the problems relating to salmon farming could be resolved if all parties were to accept that there is a need to work together to resolve the environmental issues.

It was also pointed out that the new initiative by WWF on getting the aquaculture dialogue on salmon approved was a good way forward and could help to resolve some of the issues, particularly if it was embraced as hoped by the big buyers.

The votes on trout and shellfish were

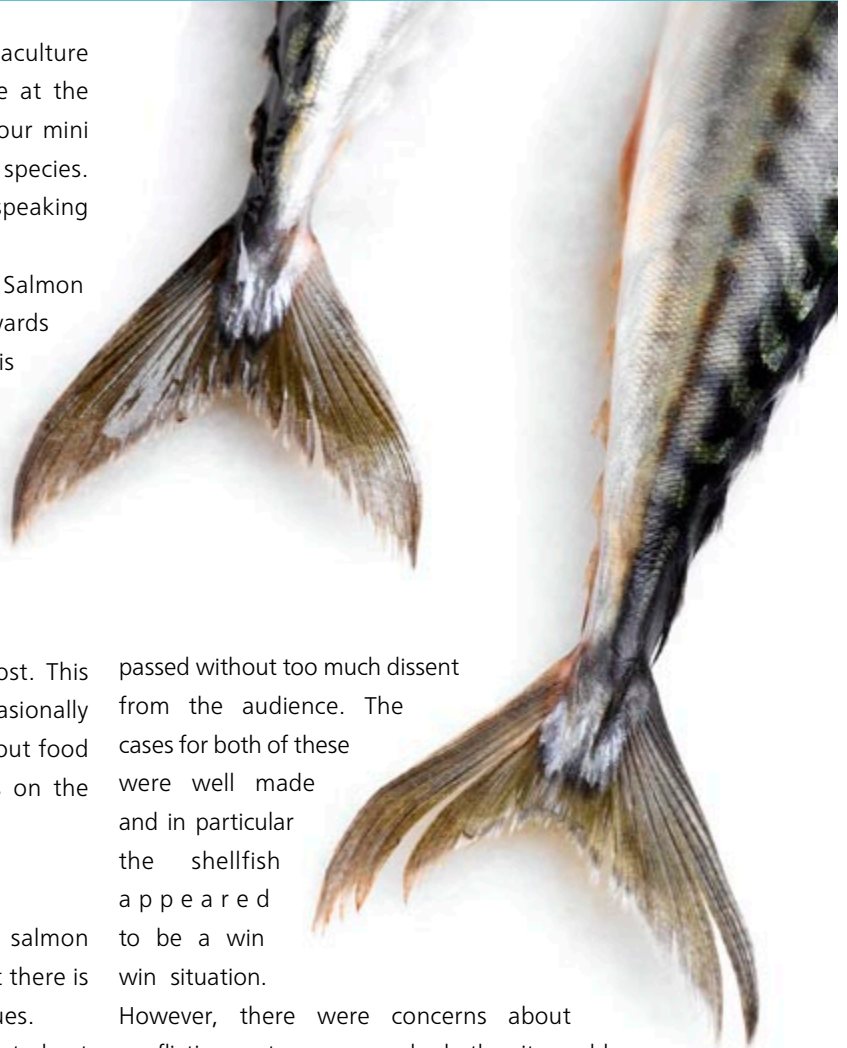
passed without too much dissent from the audience. The cases for both of these were well made and in particular the shellfish appeared to be a win win situation.

However, there were concerns about conflicting water usage and whether it would be possible to expand shellfish aquaculture in the face of competition from other high powered users such as the utility companies, the pleasure industry etc.

The trout industry has been fairly static with most of the players being small, medium enterprises but, generally it was felt that there were opportunities to increase production for not only food sources but also for re-stocking for sport fishing.

Perhaps the disappointing one was the emerging species. The vote on this one appeared inconclusive. Perhaps the reason for this was not that the audience felt that it was not possible to double production but that the economics were mitigating against some of the new species at the moment due to competition from cheap imports.

However, it was felt that this situation might change in the future if developing economies started to utilise more of their own production making less available for export.



Octogenarian gratitude



• Charlie's Grandchildren look on as he cuts the cake

To my many friends in the fish trade, I would just like to say a huge thank you for all your cards, gifts and good wishes on reaching my 80th birthday. I was more than a little embarrassed by the many people who came along to personally greet me, especially as my lovely grandchildren and family were there to see why I am proud to be associated with Billingsgate.

I have never been good at remembering names so I was really over the moon to find a note of 'with love' from all the porters. Thank you. It could only happen in Billingsgate, even if when I was a young man I was always in a hurry "I'm still waiting for my @\$x*%! fish" and I never lost a package. Many thanks again .

My thanks also go to everyone who helped to arrange this truly memorable day.

Charlie Caisey

Tony's huge total!



• Nice mankini!

We would not wish to encourage Tony Lyons (A.A. Lyons) to take his clothes off and don a mankini in the name of charity again but we have to say that, since our last report, the total has now reached £13,600 plus! A truly magnificent effort by everyone, this time including the many porters who were missed out in our last report. (Sorry about that!)

Got any gossip?

That's it for the Autumn edition of The Gossip. If you enjoyed it then let us know and if you didn't then tell us why. If there's anything you'd like to say, or if you have a story to tell then drop us a line. Send your gossip to: The Gossip, 67 Albany Road, Hornchurch, Essex RM12 4AE. Or e-mail your news to: newsletter@seafoodtraining.org

When the shark bites



Our regular readers may recall that we ran an article back in the Summer edition of the Gossip regarding the journey of a Thresher shark that eventually found its way to Billingsgate. Well we managed to get hold of some photos and here it is in its full glory on the stand of Fawsitt Fish.