

BILLINGSGATE GOSSIP

THE LONDON FISH AND POULTRY RETAIL ASSOCIATION NEWSLETTER

AUTUMN 2002

Goodtime showtime

What a brilliant show! The London Association was very involved with the Hays' Galleria, Oyster and Seafood Fair which took place from 30th August - 1st September. The usual fish displays and demonstrations took place on Friday and Saturday.

Two fine displays of fish were set up by Duncan Lucas of Safeways, aided and abetted by two 'ancient' fishmongers (John Masters & Charlie Caisey).

This year's displays were even more attractive thanks to the Chambers brothers from Ireland (see advertisement on back page) who imported, erected and then dismantled & cleaned two of their superb refrigerated display units free of charge! Thank you



Congratulations!

Our thanks to Tony Dickinson of Chamberlain & Thelwell (London, Billingsgate) who put up a great performance for London and was placed in no less than 5 events. Well done Tony.

Here's to a face of the future

Kevin Yaxley (R.W. Sandys, Whitton) who took second place in the Seafish Craft Challenge. His performance was so good. This young man, very new to the trade, was so cool that he could have easily have been born to the trade. Kevin could easily have been unsettled in his performance. A man who should know better, was trying to coach from the crowd. Shame on you little fat man!

Congratulations again to all competitors, but please get with it London!!

both so much, it was a pleasure to see you.

Saturday saw many more people arriving to demonstrate. Mike Crates (Cardiff), Paul Piper (Birmingham), Gary Hooper (Safeways), Ken Welch (Aberdeen), Duncan Lucas (Safeways) Martyn Boyers - Chief

Executive, Grimsby Fish Market. A great demonstration of fish cookery was given by Stephen Pini (Executive Head Chef - The Fishmongers' Company). This was followed by a book signing of the recent Fishmongers' Company cookbook.

Our thanks to all concerned for your skills which created so much interest.

Sunday was a great day featuring the National Federation of Fishmongers Golden Jubilee Craftsmanship Competition.

8 Competitions! 14 judges! and an army of other 'officials'. So professional, perfect timing and great public interest and support. and not forgetting every one of the competitors.

The London Association would like to thank everyone who was involved. Congratulations to the winners and losers of all the competitions. Look out for many more detailed reports and pictures in the next National Federation newsletter.

We are sorry to have to report that we did not see enough of our own London members. Your loss!

Special Thanks

The London Association would like to thank the following members who gave their time and energy in helping as part of a great team during this year's show:

Ian Macgregor
Ray Sandys & Staff
Stan Kaye
Gordon Sage
John Masters
Dave Sheppardson
Andy Stearn

Caption competition - Winners and 'loo'sers - see back page

Greater London Seafish - Group Training Association

Dear Colleagues

We have had a busy few months after taking over the running of the Billingsgate Seafood Training School, as well as carrying on with all of our other GTA activities.

Computer Classes

It is good to see so many of you continuing with the free computer courses, and reaching such an advanced level – a conversation overheard in our office the other day between two retired fishmongers, who have been attending beginner's classes for less than a year, on the compatibility of Microsoft Outlook with various Internet Service Providers not only convinced us of the success of these courses, but made us book a few revision sessions for ourselves, before we get left behind!

The courses are so successful it has been rumoured that even the management at Bennett's can switch on their own machines now, so if they can do it, what's stopping those of you that still haven't been to see us?

Seafood Week

Our thanks must go to Charlie Caisey for setting up the superb fish display for the launch of Seafood Week by Rick Stein and his mermaid posse. Thanks also to everyone at Billingsgate who helped the day go off so successfully, including all the traders that supplied fish for the display.

Charlie, along with Ken Condon, continued his good work throughout Seafood Week by helping us deliver free courses to school children in the Seafood Training School. The ex-fishmongers talked about fish to the kids, and gave them a filleting demonstration, preparing much of the fish that was used by Seafish's Home Economists in the dishes that were created for the children to try. A big "thank you" to Charlie, Ken, Paula & Ruth for all of their time and hard work on making these courses a success.

We even managed to successfully convert the children who claimed to be "non-fish eaters" when they arrived for the course – which highlights the importance of this work to the future of the fish industry. If you can fillet, talk fishy facts, and would like to give up some of your time to help us deliver these courses, or would be willing to supply a few free whole fish for these courses, then please do get in touch.

Courses for Industry at the Seafood Training School

We are planning another of our popular knife skills courses at the school within the next few months, so if you want to learn how to fillet properly or to just brush up your skills, please come and see us in Office 28, or give us a call to book your place.

Libby Woodhatch
Development Manager

Seafood Week 4 -11 October 2002

As part of our Seafish sponsored series of Schools Programmes, Billingsgate Seafood Training School helped promote lesser known species of fish during Seafood Week. The week was a great success with secondary schools visiting Billingsgate during Seafood Week to encourage the pupils to try different species of fish. The theme of this year's Seafood Week was 'adventure' and with the help of celebrity chef Rick Stein.

"At the start of each course we asked each class who was a fish fan", explains Libby Woodhatch, Director of the School. "It was really encouraging to see how many more said they would be willing to eat more fish



and try fish at the end of the day!" Once all the fish had been prepared the Seafish Cookery Demonstrators spent the next 2-3 hours preparing seven different dishes with the fish and shellfish. Not only was there a chance to taste each dish but those who wanted to could actually get involved and help prepare the ingredients. All the

attending teachers from the secondary schools agreed that the day was extremely beneficial. Children not only learned that there were a great number of other types of fish that tasted great, but also about nutritional and health benefits that come from eating seafood.

Schools Education Programme

The primary aim for Billingsgate Seafood Training School is to promote awareness and seafood consumption among young people by delivering free courses.

The format of these courses can be tailored to individual schools depending which elements of the curriculum they wish to cover. We invite those school interested in taking part to contact us. We are delighted to discuss the opportunities available and help them become part of our Schools Education Programme.

Up and Coming Dates:

- Tuesday 5 November
- Thursday 14 November
- Thursday 21 November
- Thursday 28 November
- Thursday 5 December
- Wednesday 11 December



Libby's market reports

Congratulations...

Dolly from Lou Hart who has recently been voted 'Player of the Year' by the British Ten Pin Bowling League. Dolly and her team, the well named 'Billingsgate' have been in the league since 1961 and travelled all over the country and indeed overseas. Her duties as treasurer to the league for many years have also helped the eighty strong league compete each year for cash and trophy prizes.

Billingsgate Bride & Grooms:

Congratulations to Michael and Siobhan Simmonett who married Sunday 18 August. The Best Man, Lee Barr of Network Fish Markets told us, "Celebrations went down a storm at The Lawn in Rochford with Michael's boss, Tony Lyons helping to make sure the happy couple had a great celebration!" Plus our congratulations to Leanne from CT Holmes, who also broke plenty of hearts this summer when she got hitched!

Thanks!

Michael Desmond from the Corporation would like to thank Seafish for their left over fish following the launch of Seafood Week at Billingsgate. Michael took the prime fish down to St. Joseph's Hospice at Mare's Street. The Hospice staff were delighted with the fish and promised to make sure all were put to good use by holding their own "Seafood Week"

Staff Wanted

The successful chain of fish and chip shops, Fish 'n' Chick'n are currently looking for new managers. An excellent package is on offer,

For enquiries about
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including full training and accommodation. For details contact Libby or Adam at the GTA.

Viviers are looking for a new salesperson at Billingsgate – please contact Viviers on 023 9287 4555 for further details.0

Foundation Certificate in Food Hygiene

Several companies have recently been taking advantage of the Seafish Open Learning Scheme, administered by the GTA, which enables people to gain the CIEH Foundation Certificate in Food Hygiene through the study of a fish-specific module at a time, pace and place to suit them, without having to take valuable time off from work. Libby Woodhatch, the GTA's Development Manager acts as support tutor while students work through the module, and then invigilates the short multiple choice test at a convenient location, which is normally in the work place.

M&J Seafoods have recently put 32 staff through the scheme, while staff at Wicker Fisheries have also successfully worked through the scheme in recent months. John Exley, Director at Wicker Fisheries, explains, "The Open Learning scheme suited our needs perfectly, as no work time was lost by our staff, particularly as the exams were conducted on-site. We now have a well trained work force, with ongoing training available through the GTA, which keeps us, our customers, and our local EHO happy!"

Billingsgate Boys Bounce Back?

With waning support this season, Billingsgate FC have yet to reach their previous spectacular form of last season and need you to help them break their losing streak. When questioned by a Gossip reporter on the sudden decline in performance, a member of BFC's Management stated, "We can accept no responsibility for the actions of our goal keeper, Mark 'let 'em in' Morris, but we hope to be sending him away soon for pioneering surgery to repair the holes in his hands".

So what are you waiting for? Your team is waiting for your support - kick off 14.30 every Thursday at the Jack Carter Pavilion, Forest Road, Hainault.

Harvest Festival 2002

The Harvest Festival of Fish was celebrated on Sunday October 13th 2002 at The Church of St Mary at Hill, Lovat Lane, City of London.

A team of our association members, led by Ted Saunders (Tommy Carr, Ealing), William and Les Hill (Retired, East Ham), Charlie Caisey and retired porter Frank David, made a good display from fish kindly donated by the London Fish Merchants' Association.

presented

Our sincere thanks. A special thankyou also to Scott Hitchcock of Wren & Hines for the collection of the fish.

The service was conducted by the Ven. Archdeacon Dr B.A.C Kirk-Duncan, Sub-Prelate St. J. The address by The Venerable Archdeacon Peter Delaney MBE Archdeacon of London. Fish was presented to The Salvation Army's Old People's Home.

Why are you so shy?

Please give us your news stories and grumbles. For instance...

Micky Harnett of F. Berndes, Enfield, works all kinds of hours in our enjoyable trade. He goes home shattered & exhausted, but did you know that this year he has run in several half marathons?

disappointed

These include Richmond Park, Forty Hall, Rent Park and many more in the Enfield area. Micky was so disappointed not to run in the London marathon this year but has already applied for 2003!

Who said long hours in the shop are bad for you?

Well done Mick, keep running and we really can't believe that you don't talk to anybody while you're running!



Seafish Seafood week launch

The National Seafood week created by Seafish was launched from Billingsgate Market on Thursday 3rd October.

Seafish, London Merchants, Billingsgate Market and the Billingsgate Seafood School combined to provide fish for an excellent show of over 50 varieties all of which were available on the



market. The show was appreciated by all regardless of the famous humour that only Billingsgate can generate!

With many high profile people in attendance, great interest was shown when TV chef Rick Stein and his trio of beautiful mermaids appeared. The now famous Billingsgate roar greeted their entry.

Rick Stein showed great interest and the cameras started to click.

The fish display was built by Charlie Caisey ably assisted by Barry Morgan. Following the launch the fish was donated to St Joseph's Hospice, Hackney. It was gratefully accepted and they then had their own Seafood week!



Pictured with the mermaids are Charlie Caisey (left) Rick Stein (centre) and Keith Sargent.

It's the size that counts!

Every day you can find something a bit different at Billingsgate Market. Did you see the 6 kilo lobster on the stand of Sole Trader?

What a fantastic specimen and an ideal centre piece for any display.

Roger Spencer could not find an interested buyer until, unable to resist a challenge Lee Fawcett (Le-Leu Morris) made a bid. Enter Ian Macgregor who bought the lobster, displayed it beautifully in his shop and sold it the very same day. Needless to say we are not permitted to discuss prices!!

The caption winner is

Remember these two chaps from the last Gossip caption competition.

The winner was Mrs Carol McDonald - Administration Manager for Grimsby Fish Market with the caption 'Two loos le trek'.

Your prize as in the post.



We hope that you've enjoyed the Autumn Gossip. If there is any item that you would like us to report or comment on then drop us a line and we'll do our best. Don't forget that you can subscribe to the FREE full colour e-Gossip, which is sent quarterly to your e-mail address. Just send an e-mail with the subject line 'Subscribe' to: GossipNews@Macmail.com

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