

The BILLINGSGATE GOSSIP

THE LONDON FISH & POULTRY RETAIL ASSOCIATION NEWSLETTER

SPRING 2007

Report from your Chairman

As I reach the end of another year as your Chairman I find myself, yet again, having to repeat that although we organised a recruitment drive in the early part of 2006 it has again proved to be difficult to recruit new Council members. The recruitment drive proved to be successful as we signed up 6 new National Federation members, but could not persuade any to be new council members.

We only held one council meeting in 2006 as it has become difficult to arrange these meetings, but your council has kept in constant touch throughout the year. We are still involved in all our usual activities: The Billingsgate Seafood School, harvest festival, the Hays' Galleria show, The Lord Mayor's Show and various other committees.

support

I have to say that the Hays' Galleria show goes from strength to strength and we are always very pleased to see London and Billingsgate contestants making great efforts to be represented.

We were again able to produce our four quarterly issues of the Billingsgate Gossip, as ever very popular and our thanks to all who support it. Special thanks also to Paul Saint for his design and production.

We did not hold our usual and very popular dinner dance this year but with the comments we have had, we know that it was sadly missed!

The Association would like to thank everyone who supported us in 2006; The City of London's Superintendent's Office, the L.M.F.A. members and many people from the market floor.

My personal thanks also to my fellow Council members.

Ray Sandys

What do 'they' do for me?

The LFPRA (London Fish & Poultry Retailers Association) is part of the NFF (National Federation of Fishmongers).

The NFF was founded in 1932 when the Managing Director of Industrial Newspapers, the publishers of Fish Trades Gazette, met with some prominent fishmongers to form an Association. Those on whom the retail fishmongers were dependent for supplies were already powerfully organised.

The first meeting was held on February 22, 1932 in the Savoy Hotel, chaired by Barrington Hooper, MD of Industrial Newspapers. Thirteen fishmongers attended. (see below).

The first Committee was formed and a Secretary was appointed at £2 10s per week. The earlier meetings were held in John Adam St., London and later moved to Buckingham St., London. This proved to be very expensive and on the advice of a Derbyshire member, they bought for £4000 a building in Matlock, Derbyshire in 1968 and appointed Mr John Claypole as Secretary.

Because of the difficulties of the Committee travelling to Matlock, within a year or so, they let the building. They appointed Jim Stote who was an employee of Retail Journals as a part-time secretary. This was a secretarial service supplied by Retail Journals which were based in John Adam St. London. To this day the Matlock building has been a very good investment.

Denis Bradfield, the President of the Federation in 1974 relinquished his title and became the new Secretary. The Federation had grown considerably and in 1975 it was decided to split the UK into 18 regions, (hitherto representatives were elected from local associations) with a Council member representing a region. Membership has declined in recent years

and although representatives still come from the regions to meetings of the NFF, there is only one functioning local region. – London. The London branch (LFPRA) had 208 members in 1979 (many with several branches). In 2005 there were 54 members.

The NFF provide a very good service to its members. These include:- Logo, Third Party Insurance, Discount on Medical Cover, Discount on Shop Insurance, Contracts of Employment, Customised Health & Safety regulations, Newsletter Magazines, and free business legal advice.

Representation at Seafish, Services of all Council members representing all regions of the UK, Sound advice on the end of a telephone, Updating on legislation, General News.

In addition to these services, the social events give a chance to meet fishmongers from across the country. Exchanging views, information and ideas is invaluable. You are never too old to learn.

The London association (LFPRA) has a committee that meets about four times a year. The present committee are positively geriatric and desperately need younger voices.

It is so easy to say "what are 'they' doing for me?". Don't be apathetic. Ring Charlie Caisey on 01708 448667 or Ken Condon on 020 8771 6798.



The original 13 fishmongers

C.F. Adams
A.F. Ashton
S.A. Balls
N.I. Byard
H.V. Chapman
N. Gow
A. Lloyd

A.C. Marshall
H.E. Mullis
W.J. Pearce
W. Smith
W.J. Tily
S. Walton

BILLINGSGATE SEAFOOD TRAINING SCHOOL

Dear Colleagues

It has been full steam ahead at the School this Spring with strong interest in all our courses and training. A total of 59 courses were run for 867 students between 04.01.07 to 16.03.07. A new role for the School is as a founding partner in the National Seafood Academy, www.seafoodacademy.org which is offering fabulous courses for the onshore sector of the industry across the UK. A full list of the latest dates for our scheduled courses is shown below, these are all open to individuals of the public and Industry participants alike. Please remember all commercial activities at the School fund free courses to encourage young people to enjoy seafood as part of a healthy balanced diet.

Best wishes,

Adam Whittle

Deputy Director
Billingsgate Seafood
Training School

Price cut for Intro to Fishmongering

With continued support from Seafish we are now able to offer the one day Introduction to Fishmongering for £100 instead of £175, this includes a £25 registration fee, a colour printed training manual and certificate on completing the course, the next course date is Tuesday 12th June.

Knife Skills Masterclass with Duncan Lucas

Friday 1st June. (Special rates for Billingsgate Merchants please see us in Office 30) Come and join the best in the business to work on a wide range of unusual and exotic fish available daily at Billingsgate. Duncan will also be passing on his advanced techniques such as pocketing and canoeing during the day.



Latest course dates & availability at Billingsgate Seafood Training School

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

MASTERCLASSES AT BILLINGSGATE

Sushi and Sashimi Master Class - Friday 4th May, 7th September, 13th September.

Crustacean Masterclass: Lobster, crab, langoustine and prawn: 11th July 2007.

Knife Skills Masterclass - 1st June

NEW Game Masterclass - Saturday 17th November

Dates to be advised for 2007

Exotics Masterclass: snapper, scabbard fish, Emperor bream, barracuda –the best that the market has to offer on the day depending on availability

Large Flat Fish Masterclass – Halibut, Turbot, Brill and John Dory

PARENT AND CHILD SEAFOOD COOKERY COURSE

Thursday 31st May

PUBLIC KNIFE SKILLS

Friday 11th May

Knife Skills Masterclass - 1st June

Friday 8th June

Friday 6th July

Friday 10th August

Thursday 11th October

Friday 9th November

Friday 7th December

Quality Assessment of Seafood (Fish and Shellfish) for EHOs

Friday 25th May - Fish Quality Assessment

Friday 17th August – Fish Quality Assessment

Friday 21st September – Shellfish Quality Assessment

Introduction to Fishmongering

Tuesday 12th June

Get into Fishmongering

Wednesday 13th June

City & Guilds Seafood Retail Course

Monday 17th - Tuesday 18th September

Matching Wine with Fish Evening

Champagne and Shellfish Platter 5th June 7pm-9pm

Wine and Fish 19th June 7pm-9pm

Wine and Shellfish 26th June 7pm-9pm

Escorted Market Tours of Billingsgate

Thursday 17th May



EVENINGS AT BILLINGSGATE

The market is closed and quiet at this time of the day, but it is the perfect time to join us at the school for an informal evening, glass or two of wine and hands on fish preparation and cooking.

Fish 'n' a dish evening course

15th May - Dressing crab

12th June - Dover sole

10th July - Seabass & seabream

25th September - John Dory

23rd October - Squid & cuttlefish

6th November - Scallops

Seafood Evenings

Tuesday 13th June: Dressed Crab and Pollack one seasonal species

11th July - champagne & seafood platter

12th September - Crab, dover sole + other

24th October - Scallops & seabass

7th November - Snapper & mahi mahi

Full Day at Fishmongers' Hall Steve Pini Masterclass

Thursday 24th May

Wednesday 27th June

Wednesday 12th September

Wednesday 21st November

SATURDAYS @ BILLINGSGATE

Seafood Saturdays with CJ Jackson

Half day course (8.30 - 12.30pm approx)

Saturday 12th May 2007 - Catch of the Day

Saturday 7th July - Catch of the Day

Saturday 28th July - Catch of the Day

Saturday 29th September - Catch of the Day

Saturday 27th October - Catch of the Day

Saturday 24th November - 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 19th May 2007 - Passionate about Fish

Saturday 16th June 2007 - Passionate about Shellfish

Saturday 4th August 2007 - Passionate about Fish

Saturday 13 October 2007 - Passionate about Shellfish

Saturday 27th October 2007 - Passionate about Fish

Saturday 3rd November 2007 - Passionate about Fish

Mastering the Art

Saturday 26th May 2007

Saturday 23rd June 2007

Saturday 21st July

Saturday 11th August

Saturday 1st September

Saturday 15th September

Saturday 6th October

Saturday 20th October

Saturday 10th November

Saturday 1st December

FULL DAYS @ BILLINGSGATE

CJ Jackson - Catch of the Day

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.

Working with seasonal species:

Thursday 10th May,
Wednesday 23rd May 2007

Thursday 7th June 2007, Thursday 14th June
- Shellfish Catch of the Day

3rd July, 26th July

8th August

14th September, 26th September

12th October, 26th October

6th November - Shellfish Catch of the Day, 8th
November, 15th November

5th December, 13th December - Seafood
Extravaganza.



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

Billingsgate partners in Seafood Training Academy

www.seafoodacademy.org

Free Seafood DVDs if you tell us what you think.

The Seafood Training Academy is a brand new initiative to enhance training in the seafood sector. This partnership between leading seafood schools in the UK and industry body Seafish is part of the National Skills Academy for Food and Drink Manufacturing.

The full list of partners:

- Billingsgate Seafood Training School, London
- * Seafood Northwest Training Centre, Fleetwood
- Seafood Training Centre, North Shields
- The National Federation of Fish Friers Training School, Leeds
- The Sea Fish Industry Authority (Seafish)



Collectively the Seafood Training Academy will deliver a comprehensive suite of training programmes to the onshore seafood industry, including processing, retailing and foodservice. The initial courses offered will cover food safety, health and safety, fishmongering and frying skills. In the coming months this list of programmes will expand significantly to cover other areas.

Over the next few months the Academy will appoint employers to sit on the Academy Management Committee alongside members from each Academy Partner to direct the

work of the Academy partnership.

Seafood industry employers can also influence the work of the Academy, as there is a process in place for them to pass on comments and suggestions to the individual academy partners.

The first 100 employers to visit the site and make a suggestion for future training programmes will be eligible for free food hygiene, health and safety and fish frying DVDs. via the website.



Seeking work in the fish trade:

**Paul French - 3 Hilldown Lodge,
4 Avalon Road, Orpington,
BR6 9AX.
Tel: 07749 248 940.**

Paul has lots of experience working nights and early mornings and some experience working with fish (scaling and gutting). Most of his night work experience was gained working in Covent Garden (new and old).

Anyone for spam?

Not the chopped pork in a tin, but the electronic junk mail variety. The Gossip Mail box has become so clogged full of the stuff that we've been forced to abandon the e-mail address and switch to a new one. Last month we had a total of 1142 junk e-mail alone.

So, if you do want to drop us a line please use the new address which can be found at the foot of the back page.

Magic mackerel



The Billingsgate Seafood School recently went mobile. Terri Mceown dressed in her very smart uniform (the cook) and Charlie the fishmonger made their way to Moulsham Junior School, Chelmsford, where they were greeted by some very excited children, who surprised us with some very relevant questions. "Where?, what? and why? Who said children weren't interested in fish?"

We were talking about mackerel and I challenged them to capture the beauty of this magical fish by sending me a drawing. Well, in less than ten minutes I was presented with this fantastic drawing by one of the children which we think really captures the beauty of the fish.

Obituaries

Frankie Tovey

1932 - 2007



Oh what a night 12th September 1932,
Frankie Tovey was born in Bethnal Green,
here is his life story true.
Mother Cissy, Father Frank and sister Sylvie,
they lived in Russia Lane,
He started out on a big adventure,
life without him will never be the same.

Frankie started work in Billingsgate,
in the City near the Tower,
Every day he'd learn his trade,
come sunshine, rain or shower.
Frankie was a porter,
pulling barrows to and fro,
Intelligent and worldly wise,
there was nothing he didn't know.

He had a passion for horses, riding them for fun,
He also loved a flutter, with a cockle on the 10/1.
He once had a bet on the tennis, Frankie shot the float,
And with the winnings he received, he bought a chalet and a boat.

Frankie was a Freeman of the City, quite an honour to hold,
Fifty years down the fish market an achievement to behold.
Frankie did his National Service, he was young and cock a hoop,
An there never was a prouder man, to serve in the Paratroops.

He met and married Maureen, side by side for 50 years,
With the Sporting Life and a Hamlet, and a sense of humour, cheers.
From Danny, Lisa and Jacqui and Frankie waiting up above,
Dad, thank you for the memories, your life and your love.

Farewell Grandad from Morgan, Hayley, Louisa, Layla,
Jobe, Jayden, Joseph, Frankie, Sonny and Mia.
They will never forget their Grandad, in their hearts they'll hold you dear.
Reflecting back on life. Through the love and hurt,
Remembering a special moment, renewing their wedding vows in church.

Frankie had a allotment, he worked it with blood, sweat and tears,
and when he went home with his own grown,
Maureen we've been organic for years.
Terrific was his favourite word, he'd say it with a smile,
He had an abundance of friends young and old, he had a certain style.

It's well known Frankie loved a funeral, and for sure he'd be here today,
God speed, God bless old friend, as together we all pray.
Johnny Ambrose coined a phrase, united we say cheerio,
Rest in peace Frankie Tovey, a working class hero.

By Gary Michael Ryan

East End Poet

The LFPRA offers its condolences to all the families and friends of these two great Billingsgate characters who will be greatly missed.

Swarn Singh Rakkar

1928 - 2007



Swarn Singh Rakkar was born in the Punjab in a small village called Rakkaran in September 1928.

He went on to earn a Law Degree (LLB) and also a Teaching Degree (BA).

Working firstly in Australia at the Indian High Commission and then in Persia at

the Indian High Commission. He eventually came to England and after some 200 job applications he joined Baxters in the old market as a clerk.

A year later he was made redundant and it was then that he went to work for Bloomfield's where he later became a partner where he looked after the clerical side of the business for over 50 years.

His ability to speak four languages fluently stood him in good stead when it came to importing frozen fish, mainly from India and Bangladesh, and especially when Bloomfield's stopped selling the full range of British shellfish and switched to frozen from the Far East.

Singh always had a close affinity with his home village of Rakarran and 20 years ago his sister, who was a consultant gynaecologist in England, had a desire to set up a hospital for the villagers of Rakarran.

This became a reality with her medical expertise and Singh's business acumen. The hospital charged a token fee for its services but was free to those who could not afford to pay.

In more recent times Singh had been the leading light in improving the lot of the village school, which was in dire need of renovation and extension. Singh contacted many ex-villagers living in the West whose generous donations, along with money raised from trees grown for lumber in India, enabled the school to be greatly improved with many students going on to further education.

His wife died many years ago and Singh brought up their two children alone. Both of whom went on to university. His son Sudeep is a doctor and now practises in America while his daughter Anita is a successful property developer in Canada.

His professional advice was frequently sought and he was always willing to help. He will be sadly missed.

Terry Bloomfield

Advertise *here!*

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

backpage

Still listening?

- After taking small groups of people around Billingsgate, some of whom could be prospective new retail businesses, I am often asked if there are any wholesale firms in Billingsgate able to deliver and is there a list of these available? The answer that there is not a list. Any delivery would have to be economically viable, but it should surely be information that should be available on a London Fish Merchants Association web site?
- Now we have the species named in the market with their Latin names will it help us to recognise the quality?
- A dissatisfied Gossip customer? "Not much in the Gossip this time" followed by "I always take a extra copy to pass on to a friend of yours" This from a retired wholesaler and a very good friend to many retailers. Why not write to us then? We can take it. The Gossip is after all a FREE paper. A story from the past, a bit of news from the business or even moan about the Market. It all makes for good gossip.

LFPRA

Are you aware of how you become a London Association member? On joining the National Federation of Fishmongers, if your business is roughly in the boundary of the M25, you automatically become a London Association member.

If you are interested in attending our meetings or joining the council please ring Charlie Caisey 01708 448667.

The National Federation is at this moment preparing a mail shot to all retail fishmongers who are not members of the Federation. If you are a reader of The Gossip and not a member please take a look of what is on offer. Likewise if you know of any new retailers please contact us with their details.

Apologies...

In our Winter Gossip we must apologise to The National Federation Of Fishmongers. The donation to the MacMillian Nurses was £2000.00 not £1000.00 and likewise the donation to the Fishmongers & Poulterers Institution was £1000.00 not £500.00 Again well done to every one.

...and more apologies

Sorry again to Ken Condon for his excellent article on swearing. We will not give you his address but were at least happy to print his name .

Trainee of the year award 2007

Congratulations to David Tyler of W. Purkis & Sons (Muswell Hill branch) on becoming Trainee of the Year 2007. David attended the Billingsgate Seafood Training School and took a City & Guilds Retail Certificate course.

David also entered the National Federations of Fishmongers Craft competition at Hay's Galleria in September 2006 and was amongst the six finalist. Well done David and we hope to see you at this year's Hays' Galleria event. "Come on 'the independents"

LFPRA Annual General Meeting

The London Fish & Poultry Retail Association (LFPRA) Annual General Meeting was held at The Committee Rooms , Billingsgate Market London E14 5ST. The Chairman's Report can be found on the front page of this issue.

At a Council meeting following the Annual General Meeting, Mr Ray Sandys agreed to being re-elected for his sixth consecutive year as Chairman of the Association. All other Officers and Council Members were re-elected en-bloc.

Your 2007/2008 LFPRA 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	
Mr. G. Sage	
Mr. B. Bunkell	
Mr. L. Mash	

Get it off yer chest..

Send your gripes or even valid points of view to: The Gossip, 67 Albany Road, Hornchurch, Essex RM12 4AE.

Or e-mail your news to our new spam free address: gossip.news@yahoo.co.uk