

The BILLINGSGATE GOSSIP

THE LONDON FISH & POULTRY RETAIL ASSOCIATION NEWSLETTER

SUMMER 2006

Royal breakfast at Billingsgate

On Wednesday 7th June Her Royal Highness The Princess Royal visited Billingsgate Market. On her arrival Her Royal Highness was received by the Lord Mayor the Rt. Hon. Alderman David Brewer.

The Superintendent, Malcolm Macleod and the Chief Inspector of Fishmongers Company, Chris Leftwich, escorted Her Royal Highness on a tour of the market. Her Royal Highness showed great interest and asked many searching questions on various species, much to the delight of market personnel.

Following the tour Her Royal Highness visited the Billingsgate Seafood Training School and again was eager to listen to C.J. Jackson (Seafood School Director) giving an excellent presentation on the purpose of the centre. Mr Ken Condon and Mr C. Caisey MBE were introduced to Her Royal Highness as representatives of the London Fish & Poultry Retail Association.

Breakfast was then served in the Committee room by Mr. Stanley Ginsburg C.C. who was joined by many of the market traders.



• Her Royal Highness The Princess Royal and C.J. Jackson in the Seafood School

Are you ready?

Have you put these dates in your diary? September 8th, 9th & 10th. Well it is that time again. The National Federation of Fishmongers have again organised The British Fish Craft Championships. The three day event will take place at The Oyster & Seafood Fair at Hays' Galleria, Tooley Street, London SE1.

The programme is as follows:

- Friday - Demonstrations, cookery, Oyster Shucking | competition etc.
- Saturday - Demonstrations and various fun competitions.
- Sunday - Championship Day!!

This should be YOUR day. Enter the many competitions, put YOUR business on the map. Or at least encourage your staff to compete.

Up to date information will be on the new website. Posters will be sent to all NFF members and will be available to all. Entry forms will be available very soon.



• The crowds at last year's show

Photo: Touchdown Design

Marathon man

Well done Stephen Davies and thank you Billingsgate. Steve Davies Senior (Young Cole) would like to thank you for the fantastic support that you gave to his son Stephen on his brilliant effort in The London Marathon. Stephen finished in 3hrs 55secs and was able to raise in excess of £2,000. 00, which was well received by N.S.P.C.C

NFF goes global

The National Federation of Fishmongers has now got it's own website. At present we are in the process of building the site. Comments and suggestions can be made through 'The Gossip'. We would ask members to relay the website to non-members, in this way perhaps more people will appreciate the importance of the Federation. The website address is: www.fishmongersfederation.co.uk

and so does our artist...

I think we can say that we have ourselves a 'resident' who adds colour to the Market scene in more ways than one. Of course you will all recognise Virginia Powell, quietly sitting amongst the boxes. You may be interested to know that Virginia now has her own website: www.viriniapowell.co.uk

BILLINGSGATE SEAFOOD TRAINING SCHOOL

Dear Colleagues

With the summer sun baking down on Billingsgate the coast is calling me and I am just heading off on a fishing trip (and beach BBQ) this weekend to enjoy some south coast mackerel straight out of the sea. This week also started well when I joined the National Federation of Fishmongers for their President's Annual Dinner. This year it was onboard the Silver Dolphin, cruising on the Thames for the evening. The whole event was fantastically organised thanks to Helen Leftwich, with good food and wine served to great company you could not have asked for more.

When President Ken Welch gave his dinner speech he remarked that he had now been in the business for over 60 years, what an inspirational and motivating achievement! For those that do not know Ken, there is a short piece about his career below.

NFF President - 60 Years in the Business!

Ken Welch, President of the NFF has spent 60 years in the fishmongering world. Leaving school at 14 he had already been a messenger boy and delivery boy on a bike. Ken was quick to learn and over the next four years became an excellent tradesman. Like many after the war, when Ken reached his eighteenth birthday he chose to join the RAF to complete his National Service. Keen as ever Ken went

on to serve over four years in the RAF Police, two of which were in the Middle East. He returned to his beloved Edinburgh, getting back into the fish trade. His skills were well sort after and he shifted around for some time, always being respected for his skill. In 1959 Ken started his own business he became a wholesaler, trading from a small leasehold property. Like most people in this situation this was not easy, however by 1969/70 Ken was able to buy a retail shop. This has now grown to three shops and a thriving wholesale factory. In Ken's words, "We supply fresh fish across the central belt of Scotland".

The business employs 26 people, are proud of their own transport fleet, even to this day Ken holds a LGV Class 1 licence (as does his wife Ann).

Ken knows this would not have been possible without the support of wife Ann and members of his family, together with the many members of his long serving and loyal staff.

- Ken Welch - 60 years in the world of fishmongering



New Course Dates at Billingsgate Seafood Training School

Public Knife Skills

Wednesday 26th July
Thursday 24th August
Evening Tuesday 12th September
Thursday 21st September
Friday 13th October
Friday 24th November

Quality Assessment of Seafood (Fish and Shellfish)

Friday 25th August – Shellfish Quality Assessment
Wednesday 30th August – Fish Quality Assessment
Wednesday 1st November – Fish Quality Assessment
Wednesday 22nd November – Shellfish Quality Assessment

Introduction to Fishmongering

Friday 14th July
Wednesday 13th September
Wednesday 15th November

Get into Fishmongering (Business Seminar)

Tuesday 8th August,
Tuesday 10th October
Thursday 30th November

City & Guilds Seafood Retail Course Tuesday 26th and Wednesday 27th September

Evenings at Billingsgate

Fish 'n' a dish evening course

Wednesday 19th July - Halibut
Tuesday 5th September - Scallops
Tuesday 3rd October – Squid and Octopus
Tuesday 7th November – John Dory

Seafood Evenings

Thursday 20th July – scallops and red mullet
Thursday 3rd August – sardines and dressed crab
Tuesday 19th September – sea bream and mussels
Wednesday 11th October – Introduction to Japanese – freshest fish on the market on the day combined with some simple recipes
Tuesday 21st November - Crab and Dover Sole
Tuesday 12th December - Brill and gurnard

Mondays at Billingsgate

Fish Cooking Mondays at Billingsgate

Monday 9th October – Practical Day
Monday 6th November – Practical Day

Saturdays at Billingsgate

Seafood Saturdays with CJ Jackson

½ day course (8.30 – 12.30pm approx)
Hands on knife skills and cookery demonstration using species prepared
Course cost: £80

Saturday 22nd July – Catch of the Day
Saturday 29th July – Intro to Shellfish
Saturday 16th September – Catch of the Day
Saturday 11th November – Oriental 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
Course cost increase in September to £125 per course
Saturday 8th July – Fish
Saturday 12th August - Fish
Saturday 19th August - Shellfish
Saturday 23rd September – Fish
Saturday 7th October – Fish

Saturday 21st October – Shellfish
Saturday 4th November - Fish
Saturday 18th November - Shellfish
Saturday 2nd December - Fish

Mastering the Art

Saturday 2nd September
Saturday 30th September
Saturday 14th October
Saturday 28th October
Saturday 25th November
Saturday 9th December

Full Days at Billingsgate CJ Jackson Full Day Courses (6.15 – 2.00pm)

Summer Season

Tuesday 18th July
Catch of the Day - Practical Course
Thursday 27th July
Catch of the Day Demonstration Course
Wednesday 9th August
Catch of the Day Practical Course
Friday 18th August
Catch of the Day Practical Course
Friday 11th August
Global Fish Practical Course
Tuesday 12th September
Catch of the Day Demonstration Course

Autumn Season (working with seasonal species)

Wednesday 20th September
Catch of the Day – Practical Course
Friday 6th October
Catch of the Day Practical Course
Wednesday 25th October Demonstration Course
Friday 3rd November
Catch of the Day Demonstration Course

Winter Season (working with seasonal species)

Tuesday 14th November
Catch of the Day Practical Course
Wednesday 6th December
Catch of the Day Practical Course

SPECIALIST MASTERCLASSES

Tuesday 11th July
Crustacean Master Class

Friday 27th October
Shellfish Master class – Mollusc Group
Oysters, razor clams, mussels, scallops, squid and octopus

Tuesday 10th October
Japanese Day (SEAFOOD WEEK SPECIAL)

Kids Holiday Course

½ day course 10am – 2.00
Friday 28th July

Seafood week October 6th-13th

We are planning some 'fishy' celebrity days, please watch this space....

IMPORTANT FOOD SAFETY NEWS

From January 1st 2007 the Chartered Institute of Environmental Health (CIEH) Foundation, Intermediate and Advanced Certificates in Food Hygiene/ Safety will be replaced with new qualifications called Levels 2, 3 and 4 Awards in Food Safety in Catering. This will not affect the validity of current certificates.

Best wishes,

Adam Whittle

Deputy Director - Billingsgate Seafood Training School

Seafood Job Finder

Catch of the Day

We run new fish counter at a butcher's and business has really taken off. We are looking for either a skilled or unskilled person to run our shop on Fridays and Saturdays to serve and fillet fish. We can train someone to do the job as long as there are used to dealing with the public and enthusiastic.

Hamblings Butchers, 2 Money Hill Parade, Uxbridge Road, Rickmansworth, Herts, WD3 7BQ.

Hours are: Friday 7.30am till 5pm, Saturday 7.30am till 3.30pm, Pay is negotiable depending on skill.

Makro Charlton Store

Department Leader and hands on operator required contact Matthias Marketsmueller on 020 8293 0011.

Steve Grainger

I am currently employed in Australia as Sales representative in the seafood industry. I have over 20 years experience in Australian seafood from commercial fishing through to wholesale management and sales/purchases. I have long desired to promote Australian seafood overseas. I am looking for employment in U.K. or Europe to this end.

E-mail: tontosjg@yahoo.com.au

P.O. Box 291, Port Douglas, Australia 4877.

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

Tel: 020 7517 354

Fax: 020 7517 3535

E-mail: newsletter@seafoodtraining.org

Web: www.seafoodtraining.org

SEAFISH SCHOLARSHIP UPDATE

This April six successful applicants were awarded a Seafish Scholarship at the Seafood School. This included one young fishmonger keen to develop his skills and a further five students wanting to set up their own Seafood business. The intensive two day course at Billingsgate included fishmongering skills, knife skills, seafood quality assessment, food hygiene, health & safety, HACCP and fish cookery techniques.

It is wonderful to be able to report positive news and that all the Scholars are now either working within the Industry or actively developing business plans, here is a quick update from some of the candidates:

Liz Cornelius - Bristol

I am currently working towards setting up my own wet fish business in Bristol. I am motivated to this end for a number of reasons, including my belief that there is a market for consumers who prefer to shop at local independent businesses rather than the supermarket.

Over the past few months I have worked with a number of different fishmongers on a voluntary basis. This includes FishWorks in Bristol, Ashton's in Cardiff, Don Jones in Wellington and David Felce, a wet fish market trader in Stroud. I also work 2 days a week as a fishmonger for an organic delicatessen in Bristol.

My previous attendance at the Billingsgate Seafood Training School has already provided me with valuable fishmongering experience. I attended the Introduction to Fishmongering course in March and was awarded a Seafish Scholarship in April. Combined with my visible passion for wet fish, my official training has enabled me to obtain the work experience and the employment I have listed above. It has also encouraged interest from local businesses and councillors in Bristol. A businessman has recently offered me premises to store my wet



fish and a location for a stall, which I plan to start running three days a week from the autumn. I also have the support of the Green Party councillor in Bristol.

Ricky and Jayne Creswell - Rickmansworth, Herts.

With a new business 'Catch of the Day' now established the Creswell's are up and running and early signs for business are good. Initially, Ricky and Jane have been working within a butcher's in Rickmansworth. The shop is now running well in Rickmansworth and they are at present refurbishing their own fishmongers in Chorleywood.

They are now looking to employ someone to run the Rickmansworth counter for 2 days a week on Friday and Saturday. (See Job finder).

Sam Cunningham - Wellington, Somerset

Hi Adam, Just thought I would drop you a line to say many thanks for the course I attended, I had a thoroughly enjoyed myself and thought that it was an extremely useful course. Since tacking the course, we have had Liz come down and spend a day with us to show how we run things in Don Jones, which she found very beneficial. Best wishes, Sam.

Nigel Davies - Warnham, West Sussex.

After conducting research surveys in and around my area and canvassing the opinions of other people I know who value good quality raw ingredients, I saw the potential with seafood. I am now currently supplying quality wet fish to local pubs, restaurants and private individuals. Whether this manifests itself into the form of a fishmongers shop or a system selling fish boxes tailored to individual needs depends on more research and me learning more about the industry. The Scholarship has given that all important opportunity to get my foot in the door.

News from the Autumn 2005 Scholarship

Robbie's Fishmongers Robbie's Fishmongers is growing, we are about to open shop number 2 in Kings Heath Birmingham in August 06. We currently have over 1200 customers per month spending over £8 each! Ishmael Robinson, Robbie's Fishmongers.

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JOB VACANCIES AT SANDYS OF TWICKENHAM

Two positions are currently available for immediate start for motivated individuals to work at this well established fishmongers.

Experienced Fishmonger/Butcher and Sales Assistant

Both with good customer service skills are required 5 days a week (one must be a Saturday) to join a flexible and dynamic team, with good earning potential for the right candidates.

Please apply for an application form by contacting Stuart Sandys on **020 8892 5788**

St. Thomas' Hospital visits for kids

It is always a pleasure when visiting the hospital to be given the opportunity to meet groups of delightful people and the chance to appreciate the people there who try so hard to make life as pleasant as can be. It's a privilege to listen to the children, 'can we touch the fish?', 'where are its mouth and eyes?' and so on. There's always a talkative one! This time a young lady of nine, Michelle. 'Did I know about plankton?', 'What should I look for when I go snorkelling?', 'Should I eat farmed salmon?', 'How can I be sure of not getting salmonella food poisoning?' Just a few of the questions so casually asked out of the mouths of babes!

Glad to say Michelle was in between writing fish names, around 40 or so. Beautifully written, although, some I have yet to see, 'herins, place, sardeans..?'. I'm very much looking forward to my next visit.

Royal National Mission to Deepsea Fishermen

On the 26th of April 2006 there was a service to celebrate the 125th anniversary of the Fisherman's Mission. This took place at All Hallows by the Tower, Tower Hill, London. The sermon was given by The Lord Bishop Of London, the Right Reverend & Right Honourable Richard Chartres.

The Service was excellent and was very well supported. The National Federation of Fishmongers was represented by Mrs Helen Leftwich and past Presidents, Gordon Sage, Charlie Caisey and their wives. During the service three baskets of fish, donated by Billingsgate Merchants, were brought to the altar.

Is the sun shining?

A young gentleman writes of his Grandfather's and his family's history in Billingsgate and yes they still sell fish. A 'stand boy' (now there's a old expression) asks if he could please enter the Fish Trade Competition at Hays' Galleria in September. Another well known young gent from the market floor (who has already worked his socks off, for many years in helping the Federation) posed for an excellent advertisement. Proud to be seen holding Fish! A fantastic remark from another 'young' Billingsgate employee "the people are so nice to work with".

A young Lady starts her own business and travels from around Milton Keynes to purchase her fish: "The Merchants are so helpful". Young? under forty's. Good Luck to you all, but be warned the trade has been dying for the last 200 years or more. Here's a challenge. Write an article for the next issue of The Billingsgate Gossip (old un's or young un's!)



MSC Launch Fish & Kids

Fish & Kids is a project of the Marine Stewardship Council, designed to bring sustainable seafood sourcing to schools and restaurants. Children can learn about marine environmental issues and sustainable fishing with fun activities in the classroom and on the website www.fishandkids.org

'2 a Week' Seafood Week 2006

Seafood Week is one of the biggest, exciting and most inclusive national events of the year with thousands of seafood businesses and organisations working together to celebrate seafood and the many benefits it offers.

This year the theme for Seafood Week is '2 a week'. Seafish will be encouraging people to act on the Food Standards Agency's recommendation to eat two portions of seafood a week during this year's week long celebration which will run from 6-13 October.

Keep a look out or visit www.seafish.org for further information on this national promotion. We should all take advantage of this fantastic event as it is great for the trade So let's use it and not lose it!!!



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backpage

*Poetry from
the market floor...*

I am a trader
Have I got it wrong?
Five days a week I trundle to market
Have I got it wrong?
"You can't park there"
Have I got it wrong?
Member of the public and shopping trolley
Have I got it wrong?
Constable (doing his duty)
leave it here PLEASE!
Have I got it wrong?

Anon.

Fancy winning £100?

Fawsitt Fish is offering a prize of £100 to the fishmonger who scores the highest in this year's National Federations Craftmanship Competition. The one stipulation is that you must be a Billingsgate Market buyer or be in the employ of such buyer.

This offer will be in addition of any prize money that you may win from the NFF, so have a go! You only have to score points. The Judges decision is final. Judge - Mr John Sullivan (Vin Sullivans Foods, Abergavenny)

Join the NFF



Here are just some of the benefits you get for

just £69 a year:

- **FREE** £5million public and product liability insurance cover.
- **FREE** legal Helpline service
- Up to **50%** saving on shop insurance etc.
- The NFF quarterly newsletter
- The Gossip sent to all London members
- A voice at the highest industry level
- A website for more information www.fishmongersfederation.co.uk
- Social events

All this and more for less than 20p a day!

Contact us today on:

01376 571391

Your 2006 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
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**Celebrating our
2nd anniversary
in Billingsgate
market**

We thank all of our existing customers and look forward to serving you

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Got any goss'?

Send your gossip to: The Gossip,
67 Albany Road, Hornchurch, Essex RM12 4AE.
Or e-mail your news to:
gossipnews@macmail.com

