

London Wholesale Markets Magazine



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Smithfield
Billingsgate
Western International
Borough Market



The UK's Premier Wholesale Guide

J BENNETT (Billingsgate) LTD.

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The company was founded by John Bennett and remained a family business until going public and becoming Associated Fisheries in the late 1950s. Associated Fisheries became a leading force in the fish industry owning such companies as Eskimo, Grimsby Cold stores, B&A, Caley, WG White, Northern Trawlers and many more.

Associated Fisheries was taken over by Linton Park in the 1990s and in 1998 J.Bennett was bought by the management from Linton Park. The company remains a privately owned business and has increased its turnover each year since the management buyout. Once again,

the quality of our product, the efficiency of our deliveries and the customer care provided by our staff, has ensured that J.Bennett continues to thrive in an ever-competitive market.

The company has a staff of 30 dedicated to supplying excellent quality and good service. They are proud of J. Bennett's 100-plus year tradition and are happy to work hard to maintain the standards that have taken J.Bennetts to the top of the fresh fish wholesale business. We plan to stay there for another 100 years at least.

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Welcome

To the new edition of the Premier Market guide promoting the six London Markets.

The magazine is posted to every tenant company on the six London Markets. The magazine is specifically published to raise awareness of the markets and all Companies operating at each site.

The publication also showcases the ranges of fresh produce, flowers, meat and poultry and seafood produce and specialist imported food products available on-site to buy at the Six London Markets. We also promote suppliers of goods and services to the wholesale markets and food service sector.

The London Wholesale Markets magazine will be published annually each year and In this issue we have features on Taste for London, BBC Good Food Festival, the London Restaurant Festival and the Speciality and Fine Food Fair. We are also including mouthwatering recipes from Michelin starred chefs Michel Roux Jr and David Moore and detailed information, site maps and listings for the Six London Markets.

We welcome any input from either tenant companies on the markets or companies who sell products into the six london markets. For editorial submissions or advertising for the next issue and to discuss any aspect of the publication or if you require details on circulation, editorial opportunities please contact us on:

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goodfood

SHOW LONDON

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GET TICKETS EARLY FOR THE AUTUMN BBC GOOD FOOD SHOWS

This autumn, River Street Events are proud to present four shows around the country for all food lovers. Visitors can indulge their passion for delicious food, exciting new flavours and be inspired by the best chefs in the business at one of the BBC Good Food Shows, sponsored by Lexus, up and down the country.

All advance Super tickets include a seat in the Supertheatre, sponsored by Kenwood, where visitors can watch their favourite chefs create recipes live on stage, including Paul Hollywood, James Martin, Mary Berry, and Michel Roux Jr.

Enjoy live cookery demonstrations, interviews and book signing sessions at all events, plus the chance to discover a wide range of food, drink, appliances and gadgets, and sample a selection of

local delicacies from independent and artisan producers who bring a regional flavour to each show. The BBC Good Food Shows really are the tastiest days of the year!

BBC GOOD FOOD SHOW SCOTLAND

6-8 November, SECC Glasgow

Get ready for a celebration of regional flavours with top quality exhibitors from across the country, including those featured in the BBC Good Food Champions and Regional Food Pavilion areas of the Show.

For the very first time at the BBC Good Food Show Scotland, visitors can catch Michelin starred Chef Michel Roux Jr. work his culinary magic live in the

Supertheatre. Join Michel and an all-star line-up of top chefs in Glasgow this November.

BBC GOOD FOOD SHOW LONDON

13-15 November, Olympia London

The capital's largest food show returns to Olympia, and this year visitors will receive two shows for the price of one as every ticket to the BBC Good Food Show London gives free access to the BBC Good Food Bakes & Cakes Show.

Visitors can enjoy the hugely popular Pop-Up Restaurant & Street Food Experience, returning this year with food outlets from around the capital. Plus guests can also enjoy live cookery demonstrations and explore the different shopping areas too.



// For three fabulous days, Hampton Court Palace will host the second BBC Good Food Festival. Discover a great selection of delicious artisan producers, a stellar line up of cooks and chefs, fabulous entertainment, family fun and great, live music. All set within the backdrop and grounds of the stunning Hampton Court Palace. //

BBC GOOD FOOD BAKES & CAKES SHOW

13-15 November, Olympia London

Whether a seasoned home baker, or simply have a sweet tooth for tasty treats, visitors will be sure to love the BBC Good Food Bakes & Cakes Show. All tickets include a seat to see baking royalty Paul Hollywood or Mary Berry baking live at the Show. Guests will be able to find all the products needed for home baking, join a wide selection of free technique masterclasses, visit the inspiring Cake Parade and learn new tricks from dozens of baking experts.

BBC GOOD FOOD SHOW WINTER

26-29 November, NEC Birmingham

The flagship BBC Good Food Show returns to the NEC to set guests up for the perfect festive, foodie season. Guests can watch chefs create delicious seasonal dishes live on stage, and stock up on all the treats and tipples needed to see them through the winter. Plus we're excited to announce that the largest cheese competition on the planet, The World Cheese Awards, are returning to the BBC Good Food Show Winter. Visitors can watch the judging take place on the first day of the Show, or join one of the tutored tours across the weekend to sample and discover more about the world's best cheeses.

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BILLINGSGATE

FISHMARKET

The Market rights of the City of London were based on a charter granted by Edward III in 1327 which prohibited the setting up of rival markets within 6.6 miles of the City, (six and two thirds miles being the distance a person could be expected to walk to market, sell his produce and return in a day).

In 1400 King Henry IV granted to the citizens the right, by charter, to collect tolls and customs at Billingsgate, Cheap and Smithfield.

Since then, the Billingsgate Market Acts of 1846 and 1871 and the City of London (Various Powers) Acts of 1973, 1979, 1987 and 1990, have confirmed the City's role as the Market Authority and laid down its responsibilities and rights, including the making of regulations, the collection of tolls, rents and other charges.

Billingsgate was known as Blynesgate and Bylynsgate before the name settled into its present form.

The origin of the name is unclear and could refer to a watergate at the south side of the City where goods were landed - perhaps owned by a man named 'Billing' - or it may have originated with Belin (400BC) an ancient King of the period.

Billingsgate was originally a general market for corn, coal, iron, wine, salt, pottery, fish and miscellaneous goods and does not seem to have become associated exclusively with the fish trade until the sixteenth century.

In 1699 an Act of Parliament was passed making it "a free and open market for all sorts of fish whatsoever".

The only exception to this was the sale of eels which was restricted to Dutch fishermen whose boats were moored in the Thames. This was because they had helped feed the people of London during the Great Fire.

Until the mid-nineteenth century, fish and seafood were sold from stalls and sheds around the 'hythe' or dock at Billingsgate. As the amount of fish handled increased, a purpose-built market became essential.

In 1850 the first Billingsgate Market building was constructed on Lower Thames Street but it proved to be inadequate and was demolished in 1873 to make way for the building which still stands in Lower Thames Street today.

This was designed by the City Architect, Sir Horace Jones, and built by John Mowlem. It was opened in 1876 and is now a listed building. In 1982 the Market relocated to Docklands.





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BILLINGSGATE TODAY

The Market complex covers an area of 13 acres and is entirely self-contained. The ground floor of the building comprises a large trading hall with 98 stands and 30 shops, including two cafes; a number of individual cold rooms; an 800 tonne freezer store (maintained at a temperature of -26°C); an ice making plant and 14 lock-up shops used by processors, catering suppliers and merchants dealing primarily in trade sundries, non-perishables, poultry and potatoes.

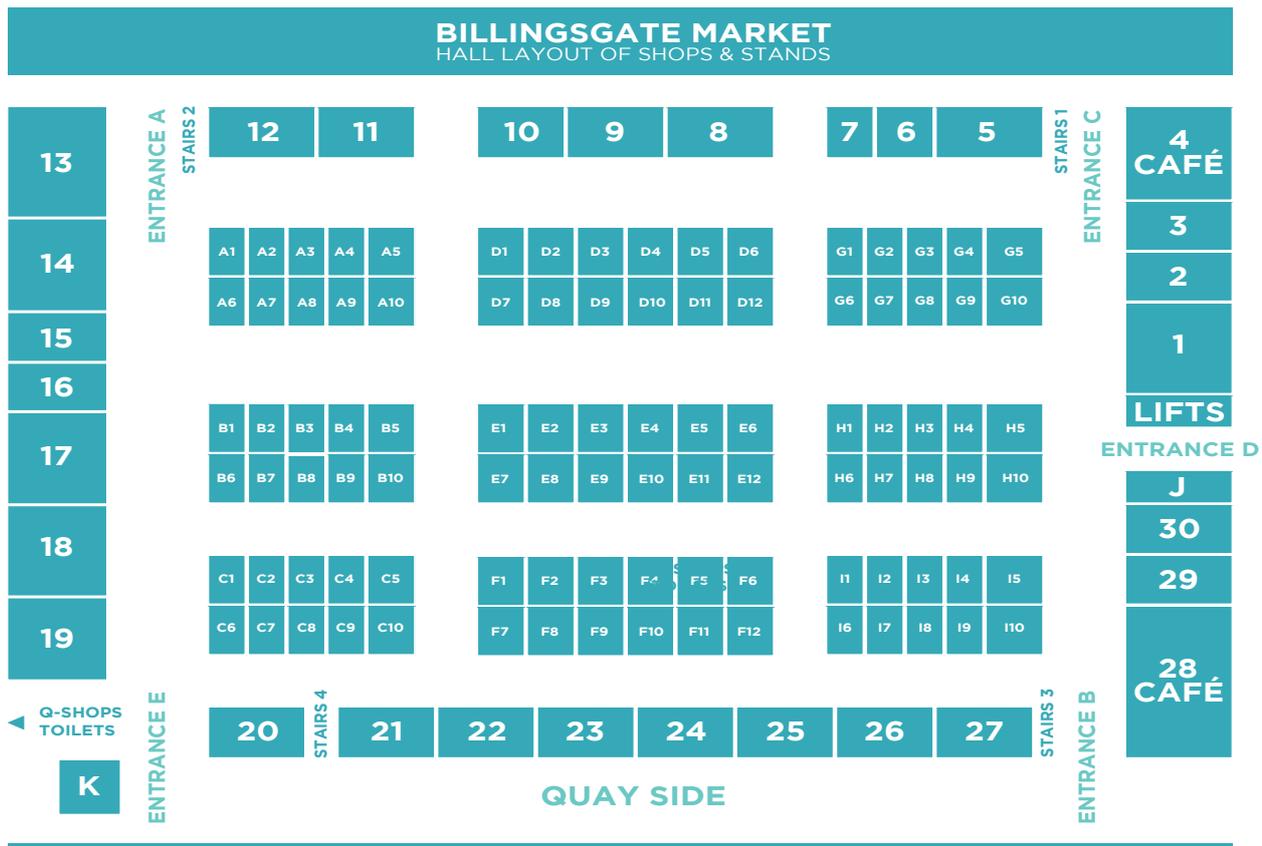
The first floor of the building consists of offices for use by the Superintendent and his staff; the London Fish Merchants' Association, the Trade Union, the Fishmongers' Company's Inspectorate, the Sea Food School Training Association and for individual traders.

The Market is policed by Market Constables, appointed by the Superintendent and Head of Security, who are supervised by a Market Sergeant.

Day-to-day cleaning and maintenance of the site and facilities is carried out by a team of City of London staff under the direction of the Market Head of Maintenance.



MAP OF BILLINGSGATE MARKET



BILLINGSGATE MARKET

HALL LAYOUT OF SHOPS & STANDS

- | | | | | |
|----------------------------------|-------------------------------|---------------------------|-------------------------------|-------------------------|
| 1 A.H. Cox Ltd. | A1 John Stockwell Ltd. | D1 R. Spencer | F7 S & A Hart | I5 A. A. Lyons |
| 2 R & G Shellfish | A2 John Stockwell Ltd. | D2 R. Spencer | F8 S & A Hart | I6 Bards |
| 3 R & G Shellfish | A3 Seahawk | D3 J.Bennett Jr. | F9 S & A Hart | I7 Bards |
| 4 Piggy's Cafe | A4 R Spencer | D4 Fawsitt Fish | F10 J. Bennett | I8 Bards |
| 5 J.P Exotic | A5 R Spencer | D5 Fawsitt Fish | F11 J. Bennett | I9 Lobo Seafood |
| 6 J.P Exotic | A6 Asian Fresh | D6 Leleu & Morris | F12 Bards | I10 Lobo Seafood |
| 7 Billingsgate Exotic | A7 Asian Fresh | D7 T. Bush | G1 Billingsgate Exotic | J Chamberlains |
| 8 Fawsitt Fish | A8 Asian Fresh | D8 Simmo's | G2 Billingsgate Exotic | K Mick's Eels |
| 9 J. Bennett Jr. | A9 VACANT | D9 Simmo's | G3 Billingsgate Exotic | |
| 10 C.J Newnes | A10 VACANT | D10 Leleu & Morris | G4 Billingsgate Exotic | |
| 11 Seahawk | B1 Asian Fresh | D11 Leleu & Morris | G5 R & G Shellfish | |
| 12 Seahawk | B2 Asian Fresh | D12 Leleu & Morris | G6 Cyprus Fisheries | |
| 13 John Stockwell Ltd. | B3 Selsea | E1 Lawrence Bros. | G7 Cyprus Fisheries | |
| 14 John Stockwell Ltd. | B4 Selsea | E2 West & Sun Ltd. | G8 Cyprus Fisheries | |
| 15 RAO | B5 Selsea | E3 West & Sun Ltd. | G9 Cyprus Fisheries | |
| 16 C.T. Holmes | B6 Lobo Seafood | E4 West & Sun Ltd. | G10 Afrikana | |
| 17 C.T. Holmes | B7 Lobo Seafood | E5 Wren & Hines | H1 J. Bennett | |
| 18 Mick's Eels Suppy Ltd. | B8 Selsea | E6 Wren & Hines | H2 A. H. Cox | |
| 19 Seahawk | B9 Selsea | E7 Lawrence Bros. | H3 A. H. Cox | |
| 20 S & A Hart Ltd | B10 Selsea | E8 Asian Pearl | H4 A. H. Cox | |
| 21 Polydor | C1 Mick's Eels | E9 Asian Pearl | H5 A. H. Cox | |
| 22 Polydor | C2 Polydor | E10 J. Nash & Sons | H6 Roger Barton | |
| 23 J. Bennett | C3 J. Ovenell | E11 J. Nash & Sons | H7 Roger Barton | |
| 24 J. Bennett | C4 J. Ovenell | E12 J. Nash & Sons | H8 Roger Barton | |
| 25 J. Bennett | C5 J. Ovenell | F1 Bobby's Fish | H9 Roger Barton | |
| 26 Viviers UK Ltd. | C6 Mick's Eels | F2 Bobby's Fish | H10 Roger Barton | |
| 27 L.G Wicker | C7 Polydor | F3 J. Nash & Sons | I1 A. A. Lyons | |
| 28 Billingsgate Cafe | C8 Polydor | F4 J. Nash & Sons | I2 A. A. Lyons | |
| 29 Lacelin (Lobos) | C9 RAO | F5 C & A Seafoods | I3 A. A. Lyons | |
| 30 Lacelin (Lobos) | C10 RAO | F6 C & A Seafoods | I4 A. A. Lyons | |

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Matthew Antony

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Stands A9/A10
Chamberlain & Thelwell Ltd
53-55, 59

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Mr. Jeff Steadman

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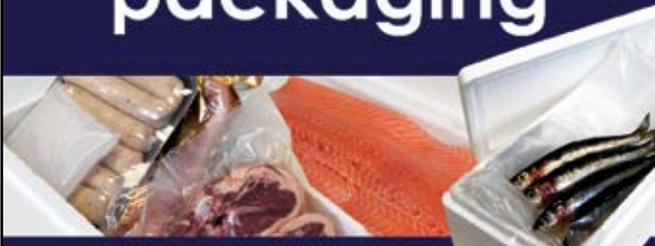
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Mr. Simon Eames

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Mr. Chris Leftwich

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Mr. Matthew Hart

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07919 525250
020 8802 6165
polydor.seafoods@yahoo.co.uk
Mr. A. Kureemun

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Shellfish
020 7515 9419
01708 472 092
Mr. Ray Brand

R.A.O Fishmerchants London Ltd
Shop 15 Stands C9/10
020 7515 4848
irisfraser@raofishmerchants.c o.uk
Mr. Alan Oliver

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Mr. Fred Freije Mr. Simon Taylor

Simmo's (Billingsgate) Ltd
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Wet, shellfish
020 7538 9604
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David Simpson

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WALKING TOURS & VISITS

Billingsgate Market does not offer regular escorted tours for groups of visitors, but these can be arranged. If you wish to visit we will make every effort to accommodate you.
The Market is open to the general public.

Please note that children under the age of 12 are not permitted on the Market floor.
It is advised that suitable non-slip footwear is worn.

HOW TO FIND US

Billingsgate Market
Trafalgar Way
Poplar
London
E14 5ST

Tel: 020 7987 1118
Fax: 020 7987 0258

Email: billingsgatemarket@cityoflondon.gov.uk



2 SUCCULENT RECIPES FROM ACCLAIMED
MICHELIN STAR CHEF MICHEL ROUX JR



Boeuf Bourguignon

BRAISED BEEF IN BURGUNDIAN WINE

Some recipes suggest marinating the beef for 24 hours or more, but I find this makes for a gamey flavour that's not entirely true to the original. Like all braised dishes, this is best eaten a day or two after it's made – simmer gently to reheat and add the garnish just before serving so that it's bright and fresh. Boiled potatoes are the classic accompaniment but mash is more to my taste.

Pour the wine into a saucepan and boil until reduced by half. Trim the beef and cut it into 3cm cubes, then dust with flour. Heat a frying pan until very hot, add a dash of oil and brown the beef well on all sides. Do this in batches so you don't overcrowd the pan. Preheat the oven to 160°C/Fan 140°C/Gas 3.

Once all the beef has been browned and set aside, discard the oil and add a tablespoon of clean oil, the sliced onion and crushed garlic. Cook until the onion is brown and caramelised, then put the meat back in the pan. Add the brandy, followed by the reduced wine, and simmer for 2–3 minutes. Pour everything into a cast-iron casserole dish, then season and add the bouquet garni and stock. Bring to a simmer, skim well to remove any surface scum and cover loosely with a lid or greaseproof paper. Place in the oven and cook until the meat is tender – this should take 1½–2 hours, depending on the cut.

Leave to cool, then take the meat out of the dish and set aside. Skim to remove any fat, then pass the liquid through a sieve into a pan. Boil until it thickens to a sauce, then add the meat. Cover and chill until needed. To prepare the garnish, melt a tablespoon of butter in a saucepan and add the onions, seasoning, 2 tablespoons of the sauce from the beef and 4 tablespoons of water. Braise the onions until they are shiny and cooked through. Put the carrots in a pan with just enough water to cover and most of the rest of the butter. Season and bring to a gentle boil, then cook until almost all the liquid has evaporated and the carrots are tender and shiny with butter. Brown the strips of bacon in a frying pan. Sweat the mushrooms in a little butter until cooked but still firm and add seasoning and lemon juice.

To serve, gently reheat the boeuf bourguignon on the hob while you prepare the garnish. Add a couple of knobs of cold butter to enrich and shine the sauce, then garnish with the onions, carrots, bacon and mushrooms. Take the dish to the table for everyone to admire, then serve in wide bowls.

Bouillon de veau

Preheat the oven to 220°C/Fan 200°C/Gas 7. Put the bones and calf's foot in a roasting pan with a little oil and roast them in the oven, turning occasionally until brown all over. Transfer them to a large saucepan. Put the onion, carrots and celery into the roasting pan and roast them in the oven until golden, turning frequently with a wooden spatula. Pour off any excess fat and put the vegetables into the saucepan with the bones. Place the roasting pan over a high heat and add 500ml of the water. Bring to the boil, scraping the bottom of the pan to loosen any caramelised bits, then pour everything into the saucepan with the bones. Add the remaining ingredients and the rest of the water and bring to the boil. Skim off the scum and fat, then turn down the heat and simmer gently for 3½ hours, skimming occasionally. Pass the stock through a fine sieve and leave to cool. The stock can be kept in the fridge for up to 7 days, or it can be frozen.

Serves 4

1 bottle of red Burgundy wine
700g braising beef
(chuck is good but cheek is best)
plain flour, for dusting
vegetable oil
1 onion, peeled and sliced
2 garlic cloves, peeled and crushed
60ml brandy
1 bouquet garni, made up of thyme, bay leaf & parsley stalks
400ml beef or veal stock
(see below)
2 tbsp cold unsalted butter
salt
black pepper

Garnish

3 tbsp unsalted butter
12 brown-skinned cocktail or button onions
(or small shallots), peeled
12 young carrots, peeled
120g smoked streaky bacon rashers or ventrèche,
cut into thin strips
12 button mushrooms, wiped
juice of ½ lemon

Veal Stock

Makes about 3.5 litres

1.5kg veal knuckle bones, chopped
1 calf's foot, split
olive oil
1 large onion, peeled and roughly chopped
2 large carrots, peeled and roughly chopped
1 celery stick, roughly chopped
5 litres water
2 garlic cloves, peeled
2 sprigs of thyme
½ tsp tomato purée

Red Mullet with Ceps and Red Wine Sauce

Crack the veal marrow bones open to reveal the marrow. This can be dangerous and if you're not used to using a cleaver, ask your butcher to do this for you. Keep the marrow in large cylinder-like pieces and put in iced salted water to disgorge until needed. Scale, fillet and pin bone the fish, rinse and dry on a paper towel. Season the fillets, brush with oil and place on baking sheet ready to be cooked.

In a saucepan with a little oil, sweat 3 sliced shallots and the chopped until lightly coloured. Add the rinsed fish bones and continue to cook 3-4 minutes. Add the sugar, vinegar and red wine, then simmer until reduced by half. Add the stock and simmer, skimming well for 20 minutes. Pass the liquid through a very fine sieve. Just before serving, check seasoning, bring back to the boil and whisk in the butter and chocolate little at a time.

Pan fry the slices of baguette in olive oil until brown and crisp. Remove from the pan and when cool enough to handle, rub with the garlic. Trim, clean and slice the ceps. Pan fry them over high heat with a little oil until almost cooked, then finely chop the remaining shallots and add them to the pan. Continue to cook for 2-3 minutes and add the parsley.

Slice the marrow into 1cm rounds, place in simmering salted water and poach for 5 minutes until tender. Gently drain and divide equally between the baguette slices.

Cook the red mullet under a hot grill- the skin should bubble and brown slightly. Place the fish on top of the ceps and the baguette slices on top of the fish.

Serves 6

600g veal marrow bones
3 red mullet, about 400g each
6 shallots, peeled
1 stick of celery, chopped
2 tbsp of caster sugar
1 tbsp red wine vinegar
125ml strong dark red wine
260ml veal stock
2 tbsp butter
20g extra bitter dark chocolate
6 slices of baguette bread
1 garlic clove, cut in half
400g cep mushrooms (cèpes)
1 bunch of flat-leaf parsley, chopped
Olive oil
Salt and pepper

WINES: The meaty red mullet and red wine sauce need a wine with structure, but not so powerful that it overwhelms the fish. Otago produces some of the best Pinot Noir around, delicate yet assertive. Bourgueil, a Cabernet Franc, is definitely brawny enough, as is a young red Bandol.

OTAGO NEW ZEALAND PINOT NOIR - BOURGUEIL - YOUNG BANDOL RED







After the tremendous success of Taste of London 2015 in Regent's Park, get ready for incredible chefs, award winning restaurants, fantastic food, shopping and more at Taste of London: The Festive Edition!

Taste of London will be transforming Tobacco Dock this winter for the festive edition of the much loved culinary event. The stunningly beautiful dockland warehouse at Tobacco Dock will be turned into a festive food heaven from 19 – 22 November.

Taste of London: The Festive Edition marks the start of the Christmas season with mouth-watering food, heart-warming and innovative drinks and a boutique Christmas market with something for everyone.

Following on from the sell out success of Taste of London in Regent's Park in June, the winter edition offers a more boutique feel, but with all the incredible features you would expect from Taste Festivals.

Taste of London: The Festive Edition will be brimming with exciting, original and hands on features with something for every die-hard food fanatic to enjoy. The AEG Taste Theatre will host world-class chefs as they divulge their festive tricks and tips. The first

chef names to take to the AEG Theatre have been confirmed as possibly the greatest pub chef of all times, and all round nice man Tom Kerridge, the incredibly talented Monica Galetti and her TV co-judge and extremely gifted chef Marcus Wareing. At AEG Let's Taste Live Cooking Experience get up close and personal with world class chefs as they show the finest ways to serve up festive food.

Tastebuds will tingle as the event showcases some of the latest, greatest and most innovative restaurants in London, who will all be serving taster size portions of their incredible dishes.

Several of the capital's finest establishments have already signed up including: Hix, Café Spice, Pont St, Tom's Kitchen, Joe's Oriental, Club Gascon, Action Against Hunger, Tredwell's and Meatliquor with further restaurants to be announced in the coming months. Making a welcome return after a successful run at Taste of London's summer event is The Daily Special, with a rotating selection of top restaurants showcasing their specialities.





Taste of London isn't just about food; delicious drinks will play a vital part in bringing the show to life. Laurent-Perrier will be bringing its world famous pink Champagne Bar to the rustic setting of Tobacco Dock. Those who don't fancy a glass of bubbly can indulge in all things cider at Weston's Cider Bar.

For the beer lovers, there will be a Craft Beer Hub featuring a selection of fantastic beers and ales from some of the UK's best breweries. The festive edition of the world's greatest restaurant festival will also feature 100's of exhibitors offering an array of delicious, interesting and beautiful gifts perfect for that special someone this Christmas. Music will fill the halls of Tobacco Dock, ensuring your ears get as much love this winter as your tastebuds.

**Eat, drink, shop, laugh, experience and learn at
Taste of London, the festive edition!**

More information will be announced in the coming months.

Taste of London: The Festive Edition will take over Tobacco Dock in Wapping from 19 – 22 November.

Advance purchase tickets on sale now from £12:
www.tasteoflondon.co.uk

For more information, interview requests, images or press accreditation please contact Switched On:

taste@switchedoncomms.co.uk / 01273 921312

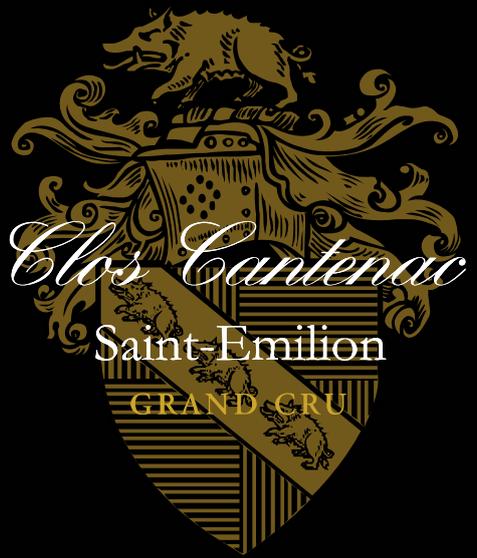


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Located above Billingsgate Market in London's Docklands

The Seafood school celebrated a very successful year in 2014 with a record number of attendees joining both our fee paying and funded classes.

Billingsgate Seafood School was officially established in 2000 as an independent charity. The City of London Corporation, the London Fish Merchants Association and importantly the Fishmongers' Company – who provided funds and much of the man-power - worked together to get the school up and running.

Our focus is to offer teaching for all and to encourage the consumption of responsibly sourced seafood as part of a healthy diet. We do this by offering free courses for schools, some funded and several offerings for industry and a wide selection of activities and courses for members of the public and our Food Lovers programme.

In the last 15 years we have trained or worked with nearly 100,000 people of which around 50% are school children.

We are in a unique position, being based above the trading floor of Billingsgate market. We use this to our full advantage (as a fourth classroom) and many of our courses include an early morning visit of this historic site.



With typical friendly banter, a look around the market – focusing on species identification and quality assessment of the many species of fish and shellfish available – it is always an excellent 'ice-breaker' for our many classes. Schools and Funded



Our CEO – CJ Jackson – buying fish for the day

We are able to offer visits to the market (for over 12's) and schools visits – mainly across the South East with a fishmonger, a cook and a box of seafood. These visits are funded from our surplus from our Food Lovers programme.

Industry courses

We deliver a number of courses for industry from bespoke training for fishmongers', farm shops and



Quality, Sustainability & Service

Rainbow Seafood is an international seafood business with factories, offices and partnerships throughout the world. We have packaging, distribution and sales centres in the UK, China and the United States but we owe our heritage to our origins in the Faroe Islands, which are home to our fishing fleet, farms and state-of-the-art processing plants.

Our heritage is important because it affects every facet of our service to the customer. We use the most modern technologies to maximise product quality and shelf life, but we are also committed to maintaining an ancient tradition that places enormous emphasis on sustainability. It's a successful fusion of the old and the new; a methodology that is accountable, responsible and proven to yield seafood of truly outstanding quality.

Having our own long-liners, processing and packaging plants helps us to keep our prices extremely competitive and means that we maintain strict quality control at every stage. It also enables us to adapt our operations to suit changing market demand. From the initial catch to packaging and delivery schedules, every element can be fine tuned to give you and your customers exactly what you want.

We can supply fresh and frozen seafood including: Salmon, trout, Cod, Haddock, Plaice, Coley, Skate, Halibut, Monkfish, Lemon Soles, Langoustines, Scallops and many more. The plants operate fifteen long liners, which are the first day boats in the Faroese fleet only to use combined washing and slush-ice systems on board. The slush-ice chills the fish down to 0 Celcius which improves shelf life considerably. Good practice and experienced workmanship on board, ensures a superior quality fish for production.

All our plants produce to the highest standard employing HACCP systems as well as internal quality assurance systems. These systems insure that all products we produce in our plants are of the highest quality. Rainbow Seafood's logo guarantees quality control from catch to distribution and only the superior quality fish which fulfills the highest standards is packed into Rainbow.

Premium Seafood Products



**Rainbow
Seafood**

restaurants and catering companies around London and further afield.

We also deliver a catering college project that is open to any college in the UK, this is funded by Seafish. Catering colleges come to us for a morning on the market learning about sustainability and training on fish cutting and cooking. We offer a return visit that is also funded where upon we can work more closely with the students. We encourage them to think of delivering their own schools programme.

Food Lovers programme

Our Food Lovers programme is extensive and is designed to suit most budgets and level of skill. We also sell gift certificates to attend these courses and these prove to be an excellent Christmas or birthday gift. We offer early morning visits and a fishmongering session, full week day classes, several Saturday offerings and a range of evening classes. Most of these are hands on – but we also offer some demonstration classes and Seafood Discovery Days – including wine and seafood tasting.

More information can be found at

www.seafoodtraining.org

There is no such thing as a typical day at the school! We are able to deliver between 4 – 6 courses a day, some here early morning, midday and evening classes and also outreach visits to schools. We have three training rooms: a wet room for cutting, a kitchen for demonstration and hands on cooking and a lecture room. Our team usually start on the market at around 5 – 5.30am and can finish as late as 10.30 at night!

Contact us

If you would like to learn more about us or book a certificate or class, Want us to visit a school or catering college:

Billingsgate Seafood School
Office 30, Billingsgate Market,
Trafalgar Way
London E14 5ST UK

Kerry Dixon, Office Manager
CJ Jackson, CEO

Tel: 020 75173548
Email: admin@seafoodtraining.org

www.seafoodtraining.org





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The Fishmongers' Company



The Fishmongers' Company is one of the Great Twelve Livery Companies of the City of London and has been closely linked to fish and fisheries for well over 700 years. At Billingsgate Fish Market the company has a qualified team of inspectors who maintain standards at the market by checking the quality of the fish and shellfish sold whilst also exercising the Company's rights under the Charter of James 1st of 1604. Today the Company's main focus is on:

- Bringing together Government departments and organisations, the private sector, NGO's, academia and the public in both open debates and confidential discussions about key issues and significant developments in the Fish and Fisheries sector as illustrated by the successful Thames conference held at Fishmongers' Hall earlier in 2015;
- Either independently or in partnership with others, to support and enable projects that address key issues facing the Fish and Fisheries sector in order to achieve a healthy, prosperous and sustainable industry such as the Company's support for the National Lobster Hatchery;
- To sponsor the achievement of functional skills and academic qualifications that enable individuals to develop successful careers in Fish and Fish related sectors by supporting apprenticeships at organisations such as Beyond Food Foundation and industry courses at the Billingsgate Seafood Training School;
- To improve public understanding of the health benefits of seafood consumption by conferences on Seafood and Health, the Mediterranean diet and the information its web site Fish on Friday.



The Company operates in four main areas of the fish and fisheries world:

1. The sustainable development and promotion of seafood trade and the importance of seafood in a healthy diet

The Companies contribution includes:

- The promotion and advocacy of sustainable fisheries and aquaculture policies and the health benefits of eating seafood
- Maintaining a fish inspectorate at Billingsgate market
- Offering a consultancy service on a cost recovery basis
- Support for the Billingsgate Seafood Training School which the Company help found
- Establishment and maintenance of the project and web site Fish on Friday

2. Freshwater Fisheries Management

The Company's contribution includes:

- A Freshwater Fisheries Director who is responsible for assisting with the co-ordination of work between the various fisheries organisations throughout the UK;
- Support for the Rivers and Fisheries Trusts of Scotland (RAFTS) and the co-ordination of its members network with the various rivers trusts in England, Wales and Northern Ireland
- Support through grants, allocation of staff time and the use of Company facilities to a wide range of respected freshwater fisheries bodies
- The development of links between various educational and academic bodies and fisheries/catchment managers;
- Support for the recently formed Sustainable Eel Group (SEG) to enable it to protect the European eel stocks and build a sustainable eel fishery.



3. Marine and Coastal Fisheries Management and Aquaculture

The Company's contribution includes:

- Wide ranging input to industry and Government policy consultations and co-ordination and to various seafood advisory groups
- Professional input to domestic consultations on domestic and European legislation, the CFP and Codex.
- Close support to bodies such as the Shellfish Association of Great Britain
- Support for the New Under Ten Fishermens' Association (NUTFA)
- Charitable and other grants to support a wide range of projects and educational awards

4. Training and Education

The Company's contribution includes:

- Assisting with the development of the new vocational qualifications and apprenticeships
- Development of training material
- Delivering various training courses
- Auditing and advising seafood companies on all aspects of quality assurance
- Support for the Billingsgate Seafood Training School

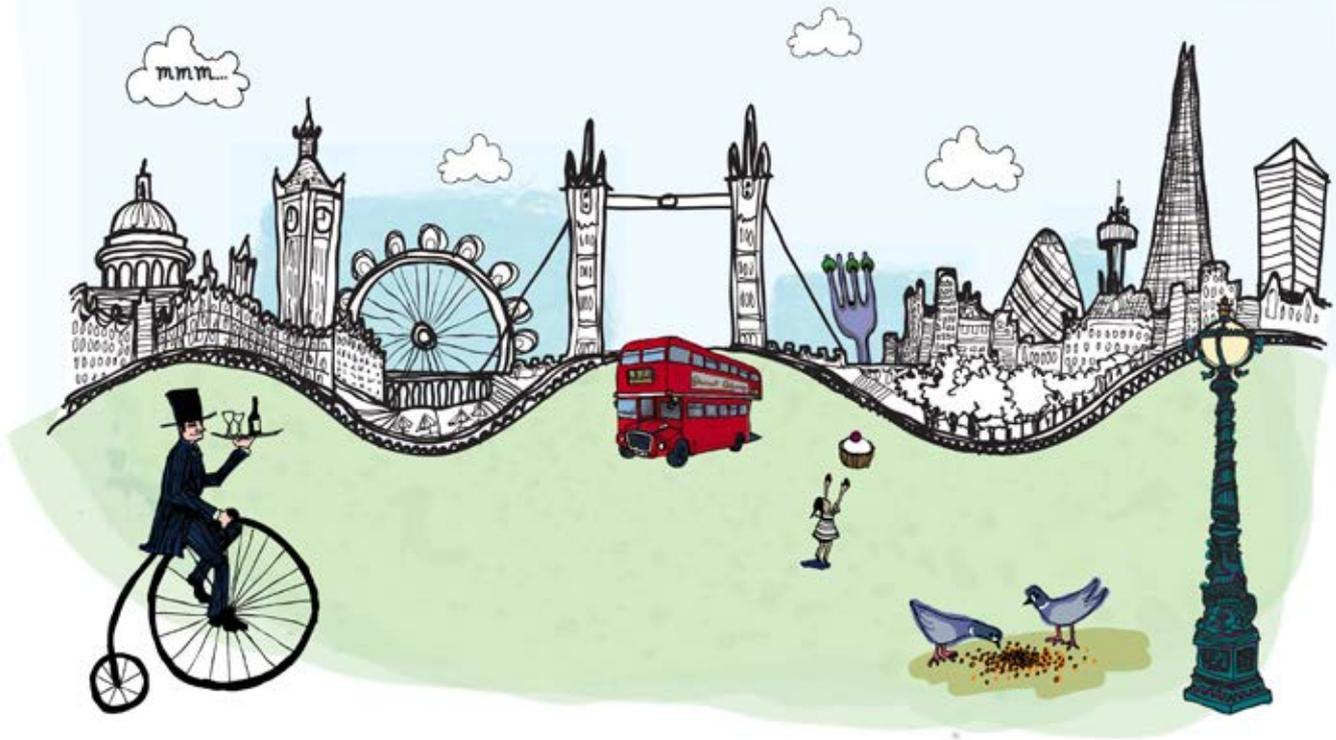
The Company's Hall is a beautiful historic building located on the North West corner of London Bridge fronting the river Thames. It has traditionally been a hub for fisheries meetings and debate and has become a familiar location for a wide range of non-fisheries events including conferences, seminars, workshops, press events etc. The Hall is also available for private hire for dinners and receptions and has rooms of various sizes.

For further details Contact:

Fishmongers' Hall, London Bridge, London EC4R 9EL
Telephone: Hall +44 (0)207 626 3531 Market +44 (0)207 515 4425
E mail: enquiries@fishhall.org.uk
www.fishhall.org.uk



LONDON RESTAURANT FESTIVAL



THE PASSPORT TO LONDON'S THRIVING RESTAURANT SCENE:

This October London Restaurant Festival welcomed top chefs Marcus Wareing, Mark Hix, Nathan Outlaw and Hélène Darroze to the 2015 line-up.

Now in its seventh year, London Restaurant Festival (LRF), in partnership with American Express®, comprises two elements: LRF EVENTS and FESTIVAL MENUS, took place between 1st – 31st October. LRF is the capital's annual citywide celebration of eating out.

New to the festival this year was the INSPIRED BY LONDON series. These hotly anticipated events are exclusive to American Express Cardmembers and saw famed chefs Phil Howard, Marcus Wareing, Jeremy Lee, Mark Hix, Tomos Parry, Nathan Outlaw and Hélène Darroze prepare a very special menu inspired not just by the restaurants but also by the produce, sights and landmarks of the capital. Guests received a glass of champagne on arrival before enjoying a four course meal prepared by some of the biggest names from London's dining scene, followed by a meet and greet with the chefs themselves.

The iconic gastronomic road trip is back and has without a doubt the strongest line up to date.

CHAMPAGNE LAURENT-PERRIER GOURMET ODYSSEY offered guests the chance to enjoy a different course in the capital's top restaurants in North, East and West London. Discover North Gourmet Odyssey brings a diverse selection of North London's most exciting restaurants including The Quality Chop House, Trullo and Grain Store.

Discover East Gourmet Odyssey promises visits to the East End's finest including Bistrottheque and Hoi Polloi, whilst Discover West Gourmet Odyssey guarantees fine dining at Marylebone's Michelin-starred Trishna, the ever-elegant Koffmann's and the Italian master Theo Randall at the InterContinental. Each course along the Gourmet Odyssey tour has been expertly paired to complement the range of Laurent-Perrier Champagnes, ensuring all aboard had the chance to experience the Brut, Ultra Brut, Cuvée Rosé and Vintage 2006.

LRF's trademark RESTAURANT-HOPPING TOURS were back with a bang this year with some exciting new additions to the schedule, offering diners the option to enjoy eating at six restaurants in one tour. The tours took place in locations such as Carnaby, Chinatown, Seven Dials, and Victoria. Cuisine-themed tours were also on offer with the return of the Japanese Journey and Tapas Tours.



One of LRF's most popular events, EAT FILM, returned to BAFTA 195 Piccadilly, offering diners the chance to enjoy a three course dinner and film at the iconic headquarters of the famous awards. This event, hosted by specially selected talent from the film industry, represents a unique marriage between two of London's cultural pillars: food and film. Guests enjoyed a three-course dinner with wine prepared by BAFTA 195 Piccadilly's head chef, Anton Manganaro.

Over 250 restaurants took part in London Restaurant Festival, where great value FESTIVAL MENUS, were created by chefs to offer food-lovers the chance to sample London's best dishes at affordable prices. Whether you are after Michelin-starred menus, a low key evening supper or weekend lunch with friends, Festival Menus, run in partnership with Bookatable, offered a truly unique dining experience.

Finally, the festival's fringe returned with SIDE ORDERS: events that are created by, and take place in, restaurants all over London. LRF were delighted to announce that Bao in Soho created an LRF bao bun; Bubbledogs in Fitzrovia offered a limited edition hot dog; L'Atelier de Joël Robuchon hosted a dinner matched with wines exclusively from Eastern Europe; James Knappett at Kitchen Table was joined by an internationally renowned

Carnaby restaurants include:

Carnaby Tour: Rosa's, Señor Ceviche, Antidote, Shotgun, Pizza Pilgrims, Pitt Cue

Chinatown Tour: Rasa Sayang, Plum Valley, Orient London, Dumpling Legends, Nusa Dua, Leicester House

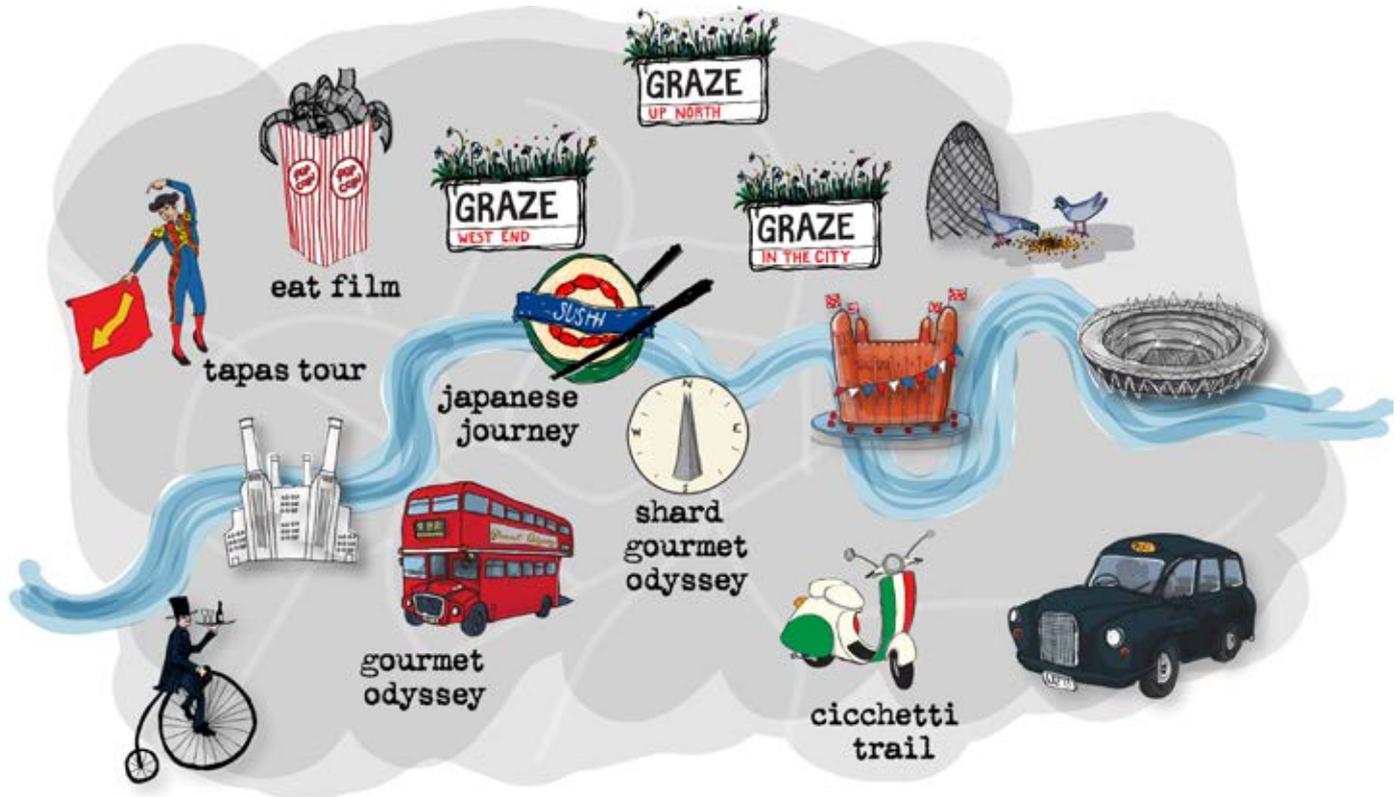
Japanese Journey: Bo Drake, Tonkotzu East, Shoryu, Chisou, Kurobuta, Yashin Ocean House

Seven Dials Tour: Polpo, Tredwells, Mon Plaisir, Vico, Mon Plaisir, The Bowler, Rossopomodoro

Tapas Tour: Camino, Copita, Iberica, Tapas Revolution, Jose, Salvador & Amanda.

Victoria Tour: Tozi, Caxton Grill, Daylesford, Iberica, Mango Tree, Pont St





guest, and Carousel in Marylebone showcased a special guest series for the duration of the festival.

Drinks partners for the festival this year included: Affligem, Tiger, Beronia Rioja, Tio Pepe, Pago Premium Fruit Juice and Suntory Japanese Whisky. New technology was also being introduced to LRF 2015 through new partners MyCheck, a mobile payment platform provider, and Zomato online restaurant guide. LRF is also delighted to be working with Land Securities and Shaftesbury PLC.

www.londonrestaurantfestival.com

Twitter @LRF2015
 Instagram @LRF_2015
[facebook.com/londonrestaurantfestival](https://www.facebook.com/londonrestaurantfestival)

“London Restaurant Festival consistently aims to drive business into restaurants and increase their customer base. We encourage all those taking part to experience as many different and new restaurants as possible throughout the festival. It is all about celebrating London’s thriving and electric restaurant scene”.

- Founder Simon Davis

Previous years have seen chefs Jason Atherton, Marianne Lumb, Angela Hartnett, Theo Randall and Atul Kochhar, Gordon Ramsay, Richard Corrigan, Michel Roux Jnr and many more involved.

More details will follow on the amazing chefs involved in this year’s festival.

“Participating restaurants will be able to attract an array of diners during the festival, who – on any other day – may not have stepped through their doors. This provides merchants with an opportunity to gain incremental

"London Restaurant Festival yet again continues to offer unforgettable events across the capital with an exceptional line-up of gastronomic treats. This year's festival promises to be the strongest yet and there is, without a doubt, something for every taste bud and budget. Book your tickets now to avoid disappointment."

Simon Davis, London Restaurant Festival founder





covers, drive new long term customers into their businesses, and boost revenue. Bookatable facilitates all bookings for the event through its real-time online booking platform, which seamlessly helps restaurants to manage and fill their tables, allowing them to make the most of what the London Restaurant Festival has to offer."

For further information please contact:

Press Office:

Catherine at Dundas Communications

catherine@dundascommunications.com or 020 7233 6425

Festival Menus:

Sophie Jenkins at Bookatable

lrf.info@bookatable.com or 020 7199 4326

Restaurant-hopping and other events:

Elisa Furci at the London Restaurant Festival:

efurci@swiftsureprojects.com or 020 7259 0943

"London Restaurant Festival is the perfect stage for showcasing the diverse range of cuisine on offer in this fabulous city of ours. At its core, the festival is of course a celebration of food, but there are huge opportunities for restaurants wanting to attract new business."

- CEO of Bookatable, Joe Steele



SMITHFIELD

MEAT & POULTRY MARKET

In 1174 the site was described by William Fitzstephen, clerk to Thomas à Becket, as 'a smooth field where every Friday there is a celebrated rendezvous of fine horses to be sold, and in another quarter are placed vendibles of the peasant, swine with their deep flanks, and cows and oxen of immense bulk.'

It is thought that the name Smithfield came from a corruption of 'smeth field' Saxon for 'Smoothfield'. The City of London gained market rights under a charter granted by Edward III in 1327.

When a grant of a market was made, either to an individual or a municipality, it was usual to allow the grantees the right of taking fixed tolls in view of the expenses necessarily involved in erecting, maintaining and supervising the market. In 1852 the Smithfield Market Removal Act was passed and the live cattle market was relocated to a new site at Copenhagen Fields in Islington.

In 1860 the City of London obtained an Act of Parliament (The Metropolitan Meat and Poultry Market Act of 1860), allowing the construction of new buildings on the Smithfield site. Work began in 1866 on the two main sections of the market, the East and West Buildings.

These buildings were built above railway lines which had newly connected London to every other part of the country, enabling meat to be delivered directly to the market.

The buildings, designed by City Architect Sir Horace Jones, were commissioned in 1866 and completed in November 1868 at a cost of £993,816. The Metropolitan Meat and Poultry Act also authorised the development of the Poultry Market which opened in 1875.

This building was subsequently destroyed by a major fire in 1958 and was replaced by the current building in 1962. Further buildings were added to the market in later years, the General Market in 1883 and the Annexe Market in 1888.

The original layout of the East and West Market buildings was 162 stalls which were easily accessible to customers as they were open on most sides. Today, the refurbished buildings accommodate just 23 units in the East Building and 21 in the West which, rather than being of a uniform size, have been tailored where possible to the tenants requirements.

Units are divided into a number of temperature controlled areas. Customers are able to walk along the central avenues choosing from the goods on display. If, however, they want to take a closer look inside the shop they must be dressed in clean protective clothing in order to comply with hygiene regulations.







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—*Stuart Thompson, Managing Director*

For further details, please contact Anne Evans, Sales Director, on

0207 246 0007

sales_support@ptgplc.com | www.peterthompsonsgroup.com

1-7 Central Markets, Smithfield, EC1A 9PQ, London

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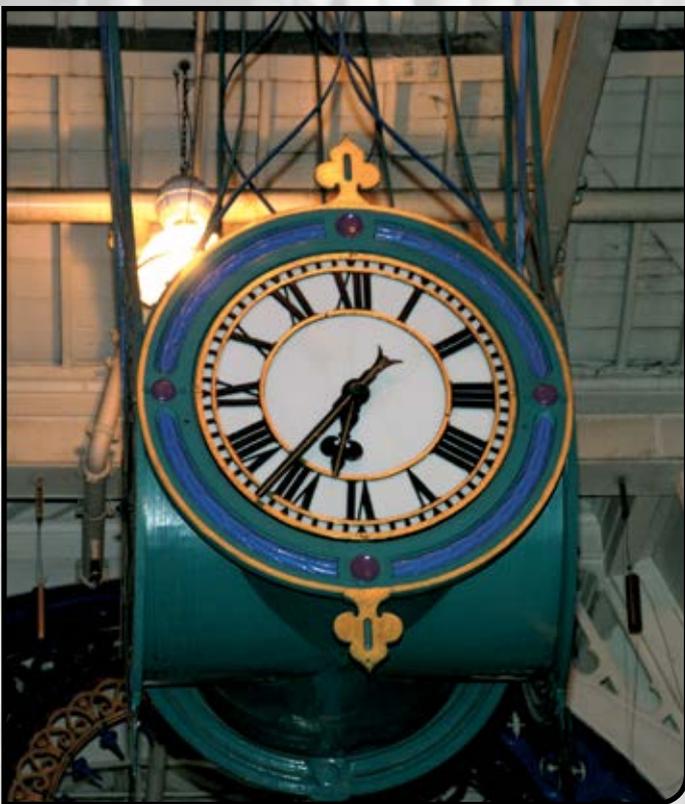


SMITHFIELD TODAY

The current operational Market consists of 3 Grade 2* listed buildings. The East and West Market Buildings were renovated in the 1990s to meet the current hygiene standards, costing more than £70 million.

The City of London and all 42 meat trading premises have obtained full approval by the Food Standards Agency to operate under EU Hygiene regulations, 853/2004. Therefore, Smithfield is a world leader and sets the benchmark in terms of what a modern market should be, complying with both national and European standards.

More than 100,000 tonnes of meat and allied products pass through Smithfield each year. Buyers include butchers, restaurateurs and caterers, as well as members of the public. In addition to meat and poultry there are also cheese, pies and other delicatessen products available for purchase.



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MARKET PROVISIONS Limited	T: 020 7248 1165	E: info@marketprovisions.co.uk
PETER THOMPSON Limited	T: 020 7246 0000	E: michael@peterthompsongroup.com
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MAP OF SMITHFIELD MARKET



HOW TO FIND US

Smithfield Market is located in the City of London and is close to landmarks such as the Barbican, St Paul's Cathedral and St Bartholomew's Hospital.

The nearest tube stations are Farringdon and Barbican - the market is only a few minutes walk from each.

Opening Times

The markets at Smithfield are open MONDAY to FRIDAY from 3am but are closed on Saturday, Sunday and Bank Holidays.

Although some selling takes place until mid-morning, to see the market at its best and find the full range of stalls open, visitors and buyers should arrive by 7am.

Business customers wanting to pre-order should contact their chosen suppliers to arrange collection/delivery times.

Information

Parking is available at the Rotunda car park which has 495 parking spaces including

six designated electric vehicle charging bays. There are loading bays for vans and lorries around the market.

There is also a goods lift to carry stock into the car park if required. Market customers get a special car park rate of £1.50 per visit per day if they enter the car park after 2.30am and leave by 9am.

However visitors should also remember that Smithfield is within the Congestion Charge Zone which starts at 7am.

Smithfield Market Tenants' Association, 225 Central Markets, London EC1A 9LH

Tel: 020 7248 3151

Email: info@smithfieldmarket.com



BDCI SCHOLARSHIP SCHEME BURSARIES ANNOUNCED

The Butchers' and Drovers' Charitable Institution (BDCI) has awarded two bursaries to students undertaking a course of study for the academic year 2015/16, which will result in a qualification related to the meat industry

Having recently changed its status to an incorporated body, the BDCI is now able to offer financial support for education with the award of two annual bursaries of up to £5,000 each.

Amy Holding, a student studying at Harper Adams University, currently in her placement year with ABP, has been awarded a bursary to support her second and third years of study. Amy said: "I am thrilled to have been awarded a bursary by the BDCI.

As well as supporting my studies, the grant will enable me to gain invaluable hands-on experience and further qualifications. It's fantastic knowing I have the BDCI's support to take steps towards an exciting career path."

A second bursary was awarded to Amer Rashid, a postgraduate student at the University of Bristol. Amer said: "I'm so grateful for this bursary award from the BDCI, which will provide financial support to help me to complete my MSc in Meat Science and Technology. If it hadn't been for the BDCI's support, it certainly would have been a struggle to juggle my family and academic expenses.



"I'm now more committed than ever to securing a career in the meat industry. I'll always remember the people and organisations that have supported me along the way, in my pursuit of bettering and developing myself."



BDCI chairman, Ian Kelly, said: "We are very pleased to be able to assist these young people in their studies and help them progress in their careers in the meat industry. We are committed to assist wherever we can and education offers us the opportunity to have a lasting effect on the wellbeing of the industry."

From now on the bursary scheme will be managed for the BDCI by Harper Adams University. As such it will only be open to second and third year undergraduate students and postgraduate students of Harper Adams University, studying courses with relevance to the meat industry.

For details on how to apply, call the BDCI on 01727 896094 or email info@bdci.org.uk

HOW THE BDCI CAN HELP

The BDCI (Butchers' and Drovers' Charitable Institution) is the meat industry's own trade charity. It exists to provide support for those who work, or have previously worked, in the meat industry but have fallen on hard times, regardless of their circumstances. Widows, dependants and children may also be eligible for assistance.

Having changed status to an incorporated body last year, the BDCI is now able to offer assistance to a greater number of beneficiaries than previously. The most significant change is the removal of the requirement that beneficiaries must be over 60, or not working. In addition, the geographical boundaries have been widened to include potential beneficiaries

in Eire. Grant applications are considered at the bi-monthly BDCI Grants Committee Meeting.

Further details and a copy of the application form can be found on the BDCI's website: www.bdci.org.uk. Alternatively applicants can contact the BDCI directly by telephone on 01727 896094 or via e-mail info@bdci.org.uk.



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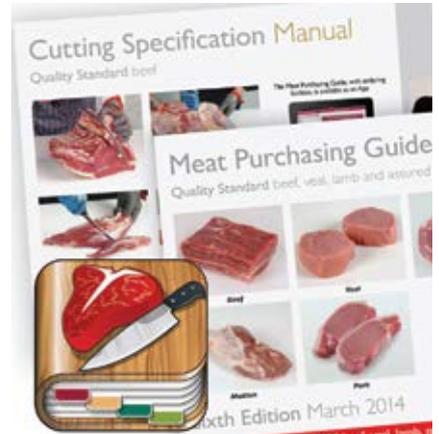
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A NIGHT IN THE DAY OF A MARKET TRADER

My working day begins in the dead of night. While much of London turns to sleep, Smithfield stirs into life.

By 10pm (9pm on Sundays) the deliveries begin to arrive in lorries the size of small barns, which queue up at the lock-ons, waiting for their cargo to be unloaded.

This is as slick an operation as you can imagine with pitchers and staff from each of the traders ready and waiting to hook up their carcass orders and take them through to their designated stores.

There, the cutting and processing staff are waiting to begin work, so that by the time I arrive on the scene – anytime between one and one-

thirty, the place is a hive of activity. The cutters are already at work on the orders taken earlier that day, while I go to check any later orders from the office upstairs, where they will have come in via fax, email or telephone.

Sales staff on the floor are already selling by then and taking orders from early customers, many of whom have arrived straight from their restaurants, which have just closed for the night.

Other clients are there to see what's available for the next night's business or to collect pre-ordered

meats. The big catering butchers are also among the early birds. These are the businesses who supply all the major restaurants, hotels and clubs and have a full night of deliveries ahead of them.

The market is at its height between two and six am with everyone down on the floor selling – while at the same time upstairs, orders are still arriving for the following night, electronically. And it's not just the trade who are buying throughout the night – we get members of the public coming through at all times, although the majority arrive after six.



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However to see the market's great relationship with the general public, you need to be there in the week running up to Christmas.

The last three days before the holiday, most of the trade have done their business, most of the parties and celebration dinners have been held, and so it's just the public buying their Christmas feasts. It's fantastic, if slightly manic.

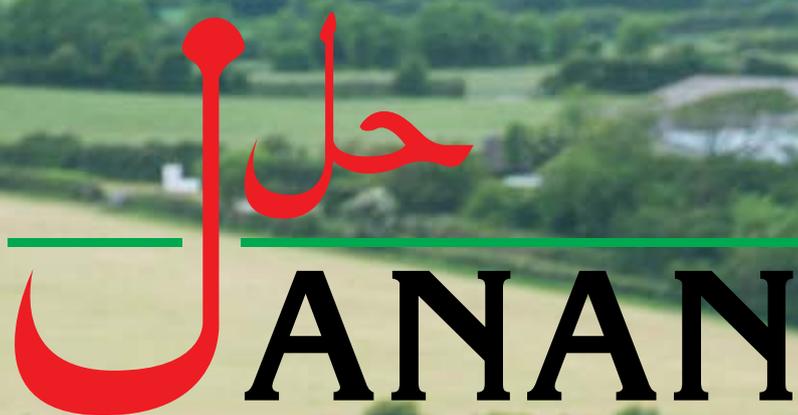
Most of us traders know through a mix of experience and guesswork exactly how much meat we will need for a night's business...and know that what is in the shop at the start of the night will be gone by morning. And although we are all highly competitive, we have a great camaraderie – but then many of us have been here for a long time, some even for generations.

Even the way we do business not to mention our working hours has changed. Twenty odd years ago I wouldn't start work until five, and then would go to breakfast with colleagues or customers, at one of the local pubs around nine. After which it would be back to the floor for more selling and I wouldn't really hit the office until lunchtime. Now by lunchtime it's almost all over.



Selling mostly finishes around seven, although a few of us will carry on until about 10...and the last couple of hours are spent in the office collating and collecting orders.

So when most London workers are only half way through their day...I'm on my way home, hopefully satisfied with another successful day's business at London's oldest trading market.



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Ben Rigby *Game*

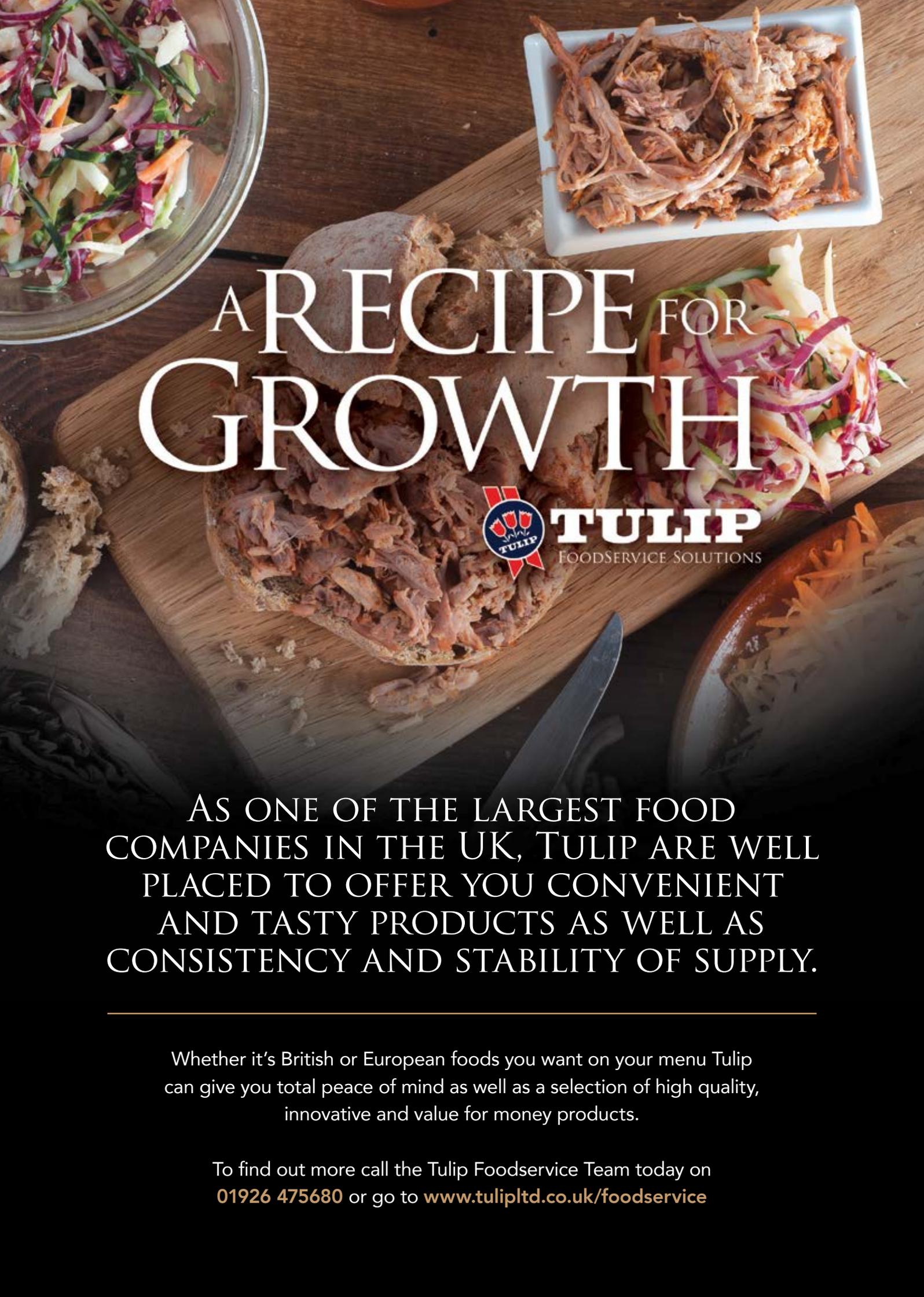
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A top-down view of a wooden cutting board. On the board, there is a sandwich filled with pulled pork, a small white square dish containing more pulled pork, and a portion of a salad with shredded purple cabbage and carrots. A knife is visible at the bottom of the board. The background is a dark wooden surface.

A RECIPE FOR GROWTH

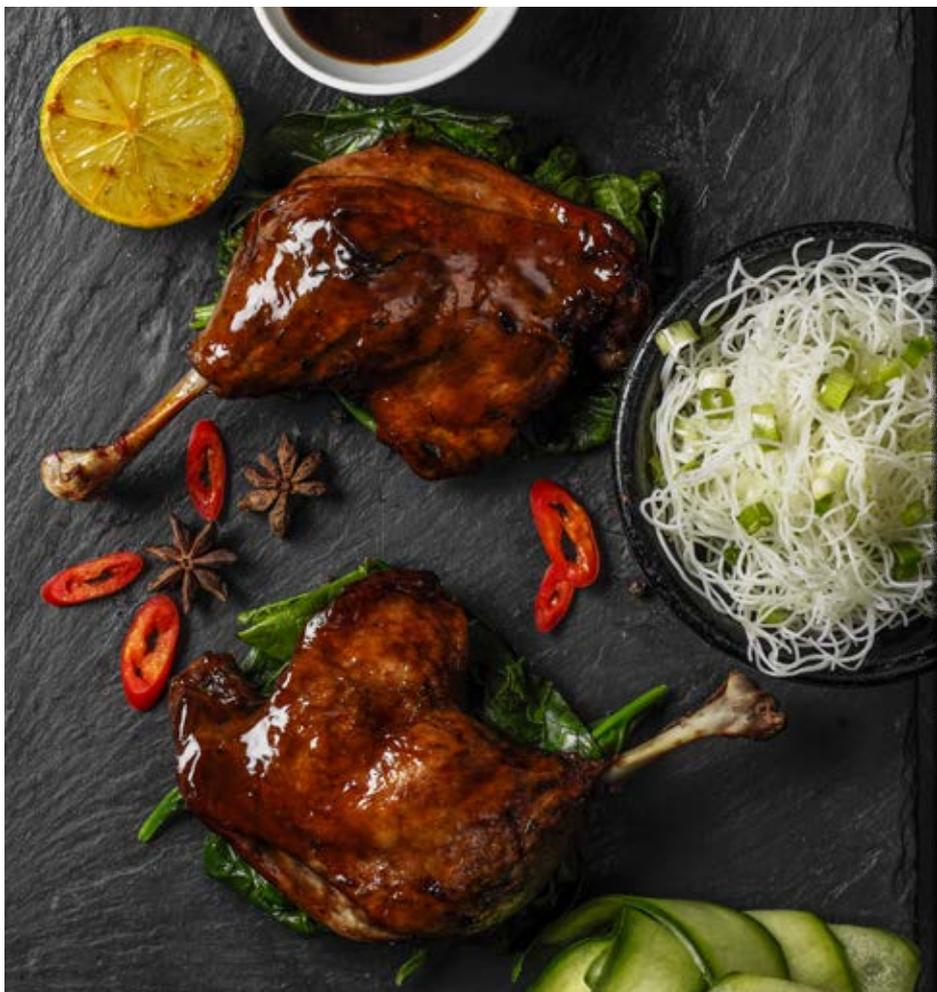


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WALKING TOURS

The City Guides run walking tours of Smithfield for members of the public on a monthly basis.

Hear how Smithfield meat market has changed throughout its 800 year history and experience its working life first-hand on this special tour. The walk takes you right into the heart of the Smithfield area where you will learn about the workings of London's last and most famous central market.

It explores how the area has evolved over the years, with stories of its long and turbulent history, the growth of the cattle market and the gaiety of the Bartholomew Fair. You will also get a chance to meet the traders and buyers that bring the place to life. Tours begin at 7am at Barbican Underground Station and end in West Smithfield. The tours last for approximately an hour and a half.

Places must be booked in advance, to do so please email:
smithfield.market@cityoflondon.gov.uk

Visit the City Guides website for further information including dates and charges:
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Sue Springett, Commercial Manager, Teknomek

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Sue Springett, Commercial Manager at Teknomek, explains why stainless steel is the material of choice when it comes to hygienic food handling: "Stainless steel types are labelled by grade numbers which vary when it comes to hygiene. 304 grade stainless steel is a versatile stainless steel which can be formed and welded with successful results.

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Sue continues: "The strength and durability of 304 stainless steel makes it perfect for tough environments. 304 grade steel's hygienic qualities and resilience withstand harsh cleaning processes that hygiene auditors appreciate. It is often selected where there is a likelihood of rough handling, as it copes with knocks and bumps without compromise over many years."

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East
EC1A 9PQ
020 7248 0266
020 7236 9071
020 7236 3414

Peter Thompson
3,5,7
East
EC1A 9PQ
020 7236 9484
020 7246 0000
020 7248 2593

Reeves and Co Ltd
9,11
East
EC1A 9PQ
020 7236 4030
020 7236 4032

Rhonda Meats Ltd
13,15
East
EC1A 9PQ
020 7236 0870
020 7248 2202
020 7248 2300

H & C Meats Ltd
17
East
EC1A 9PQ
020 7236 0153
020 7236 0155
020 7489 8380

Absalom and Tribe
21
East
EC1A 9PQ
020 7236 0101
020 7236 9026

G.Lawrence w'sale Meat Co Ltd
23
East
EC1A 9PQ
020 7248 4488
020 7248 4466

P.J Martinelli
2,4
East
EC1A 9PS
020 7489 8820
020 7489 9387

Warman and Guttridge Ltd
6
East
EC1A 9PS
020 732 97388

Darmenn and Curl Ltd
8,10
East
EC1A 9PQ
020 7248 9083
020 7329 3315

Warman and Guttridge Ltd
12
East
EC1A 9PQ
020 7236 7395
020 7236 9761

Davser Ltd trading as Vixelli
14
East
EC1A 9PQ
020 7236 7086
020 7248 5873

D.P Meats
16
East
EC1A 9PQ
020 7248 0285

James Burden
18
East
EC1A 9PQ
020 7236 0333
020 7248 4266
020 7489 8403

Market Provisions Ltd
20
East
EC1A 9PQ
020 7248 1165
020 7248 2383

George Abrahams Ltd
22
East
EC1A 9PQ
020 7248 7735
020 7489 6510
020 7236 0256

P.J Martinelli
25
West
EC1A 9PS
020 7489 8820
020 7489 9387

Edward Price
27
West
EC1A 9PS
020 7236 8395
020 7236 8395

James Burden
29
West
EC1A 9PS
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020 7329 0584

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020 7329 0584

Finclass
35
West
EC1A 9PS
020 7329 4779
020 7236 6286
020 7329 0271

Central Meats Ltd
37
West
EC1A 9PS
020 7236 0906
020 7329 3993

John Keen
39
West
EC1A 9PS
020 7236 3408
020 7236 3455

Kentas Ltd
41
West
EC1A 9PS
020 7236 8830
020 7329 4764

Village Pork Ltd
43
West
EC1A 9PS
020 7236 6229
020 7248 5915

B & J Meats Ltd
45
West
EC1A 9PS
020 7489 0133
020 7236 7834

Abbijoe Ltd
47
West
EC1A 9PS
020 7329 2400
020 7329 2401

James Burden
24
West
EC1A 9PS
020 7248 0121
020 7329 0584

D. Andrade & Sons Ltd
26
West
EC1A 9PS
020 7236 1173
020 7248 3313

Peter Tocher Ltd
28
West
EC1A 9PS
020 7236 9561
020 7248 4359

Longcroft & Old Ltd
30
West
EC1A 9PS
020 7236 8631
020 7236 6310

PW & JK Killby Ltd
32
West
EC1A 9PS
020 7236 1347/1348/1349
020 7329 0729

J.F Edwards & Sons Ltd
34,38,42
West
EC1A 9PS
020 7236 9721
020 7248 4359

G & E Meats Ltd
36
West
EC1A 9PS
020 7236 6678/6681
020 7329 3993

James Burden
40
West
EC1A 9PS
020 7248 0121
020 7329 0584

H Smith Ltd
205
Poultry
EC1A 9LH
020 7236 9062/5404/3829
020 7489 0941

Allen and Co Ltd
207
Poultry
EC1A 9LH
020 7236 9721
020 7248 4359

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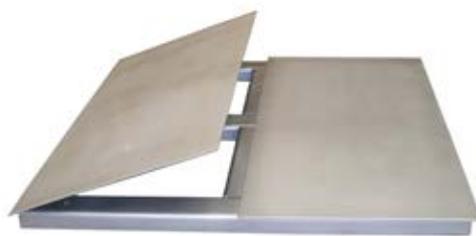
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Thomas Ford

Thomas Ford is currently celebrating its 125th year in the business. You may know them as the family run, butchers sundries suppliers at Thomas Ford House opposite Smithfield Meat Market in the City of London. It all began in a yard near Bartholomew Close where Thomas Ford and his wife started selling the fore and hind quarter ends of hessian sacks and stockinette cloth used to cover meat as it was transported to Smithfield Market.

It continued its expansion when it acquired meat trucks under Thomas Ford's nephews Ben and Harry, reaching their height in 1939 with a fleet of 160. Sadly the war closed Smithfield's market and it did not reopen until meat was decontrolled in 1946. Ben passed away only a few weeks before the market reopened and Harry had died in 1941. Business returned however when Ben's son Ron and Harry's son Bill, both in the armed forces, returned to reopen their father's shop. Expansion continued with Ron's mum joining along with her sister Win in the 50s.

In 1965 Ron's son Stephen joined him at the age of 16 and the two worked together making the company grow, offering butchers more innovative sundries. Then in 1989 Ron & his wife Joan retired leaving Steve in charge, who currently owns and runs the business along with his son Ashley joining the fold in February 2013. And so the company will continue to be in safe family hands.

Thomas Ford, there for butchers since 1890. (Thomas Ford, knowing butchers since 1890)

- Address: Thomas Ford House,
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Meatopia folk warm up... This shot is taken from Meatopia's Founder's Supper, photographed and filmed last month, featuring DJ BBQ, Mat Kemp, Melissa Cole, Richard H Turner, Mark Parr and James George...



MEATOPIA 2015- Another Successful Event



This September will see London's Tobacco Dock billowing with smoke, the sweet scent of BBQ in the air and swarming with another stellar line up of chefs for the third Meatopia UK. The weekend, which hails from the original American Meatopia created by the late, Josh Ozersky, will give hundreds of meat lovers the chance to experience food from some of the world's leading chefs as they cook with their

favourite meats, explore whole carcasses and create signature dishes you simply wouldn't be able to experience anywhere else.

NEW CHEFS for this year will include: up and coming Welsh pairing **Samantha Evans & Shauna Guinn** (Hang Fire Smokehouse) who having spent a year on a road trip around the States are passionate about southern style BBQ and more recently won the BBC Food & Farming 'Best Street Food' award; **Jock Zonfrillo** (Orana, Australia) all the way from Adelaide but originally from Scotland; rising star **Joseph JJ Johnson** (The Cecil, Harlem) becoming known for pairing unique flavour combinations with interesting techniques from across the continents, **Uri Navon** (Machyenuda, Jerusalem) who named his restaurant after Jerusalem's Shuk Machane.

Yehuda market where they source their meat and vegetables and is the sister restaurant to Palomar (London), and **José Gordón Ferraro** (Bodega El Capricho, Spain) famed for his beautifully marbled steaks from carefully selected oxen left to graze for up to 15 years and hung to cure for up to 90 days.

NEW for this year will be **CRAFTOPIA**, an area devoted to craft beer, curated by **Melissa Cole**, author of Let Me Tell You About Beer. Melissa will be showcasing the ultimate beer and food pairings as well as staging some live brewing. Some more





exciting confirmed names include: **Richard Turner** (Hawksmoor & Foxlow), **Scott Hallsworth** (Kurobata & Joe's Oriental Diner), **Dan Doherty** (Duck & Waffle), **Luke Findlay** (Patty & Bun), **Brad McDonald** (The Lockhart), **Ross Shonhan** (Flesh & Buns) and **Maria Tampakis** (Heddon Street Kitchen). **More chefs to follow...**

There will be over 40 chefs in total as well as an array of bars, where feasters can indulge in a variety of beers, aged spirits and a fine selection of wines. Other features will include: A Turner & George working butchery teaching visitors how to cut meat properly, as well as the Cutting Room Stage curated by DJ BBQ, including Dario Cecchini and Ginger Pig. There will also be another eclectic programme of music from brass bands to cabaret and carnival tunes to sets from top DJs.

NOT TO MISS THIS YEAR:

- **CRAFTOPIA -- NEW for 2015**, is an area devoted to all things beer, which will be curated by expert SommAIEier, Melissa Cole. Drop by to see some live brewing, have a chat to Melissa and to learn all about the ultimate beer and food pairings. Drinks from Beaverton, Honest Brew and the London Brewing Company to name but a few.

- **Turner & George Butchery Masterclasses** -- learn how to cut, trim and prepare a whole 7--8kg Forerib from a rare--breed joint; a 28 day aged Dexter, a 42 day aged Hereford or a 56 day aged Shorthorn. After an hour and a half class you'll be able to take home everything you've prepared, as well as a goodie bag or if you'd rather it be delivered to you, the lovely guys at Turner & George can do that too. Oh and they'll throw in a drink as well.

Book your tickets pre-festival: www.turnerandgeorge.co.uk

- **The Cutting Room Stage** – Hosted by Christian Stevenson there is a full weekend programme showcasing interesting and unusual demonstrations with top international chefs. Gizzi Erskine and Neil Rankin will be cooking up a storm, as well as Kitty Fisher's Tomos Parry and don't miss, Matti Hurttia from Finland who will be making glow fired reindeer with morel sauce and reindeer heart sashimi. "

And finally...

Mr Cutlet's Fresh Meat competition has been running for the last month giving two winners the chance to cook alongside some of the finest international chefs and showcase their best BBQ dish at this year's festival.

The competition is in tribute to the late Josh Ozersky who founded the festival in New York and was always so passionate in his support of upcoming chefs. Two winners will cook at the festival in the hope to be crowned Mr Cutlets BBQ champion at the end of the weekend.



MEATOPIA UK 2015

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MEDIA

gemma@gemmabell.com

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DIRECTIONS - Tobacco Dock is located at the junction of Wapping Lane and Pennington Street, E1. Nearest rail and DLR stations are Shadwell and Wapping – both no more than a 5 minute walk.

www.meatopia.co.uk



French Polish

Head chef of Michelin-starred London restaurant Pied à Terre, Marcus Eaves serves up some favourite seasonal dishes from the French eatery's menu to inspire you to bring a touch of refined dining to your own table

SEARED LOCH DUART SALMON WITH A DRESSED SALAD OF RED ENDIVE AND WATERCRESS

Serves 4

Preparation time 30 minutes

INGREDIENTS

- 600g/1 ¼lb side of salmon (we've used Loch Duart salmon)
- Splash of olive oil
- 1 red endive
- ¼ banana shallot, peeled and finely diced
- 1 bunch watercress, picked
- ½ bunch fresh dill, chopped

- ¼ bunch fresh chives, snipped
- For the lemon vinaigrette**
- Sea salt
- 25ml/1fl oz lemon vinegar
- 100ml/4fl oz extra virgin olive oil
- For the green mayonnaise**
- 75g/3oz spinach, cooked and drained
- ½ tsp each chopped tarragon, chives, chervil and basil
- 1 tsp fresh lemon juice
- 150g/¼pt basic mayonnaise

1. Sear the salmon in a smoking-hot non-stick pan with a generous splash of olive oil until golden brown (approximately 20 seconds each side) then set aside.
2. Next make the vinaigrette. Mix together the salt, lemon vinegar and olive oil in a small bowl.
3. Separate the endive leaves and roughly shred.
4. Place all the ingredients for the green mayonnaise in a blender jug

- and blitz until smooth. Set aside.
5. Put the endive, diced shallot and watercress into a large bowl and dress with the vinaigrette.
6. Break down the salmon into natural flakes and arrange on 4 chilled plates.
7. Top the salmon with the dressed salad then sprinkle over the dill and chives. Finish with a final drizzle of lemon vinaigrette and pearls of green mayonnaise.

ROASTED QUAIL WITH RED WINE SHALLOTS, OVEN-BAKED BEETROOTS AND BABY WOOD SORREL

Serves 4

Preparation time 30-45 minutes

Cooking time 25-30 minutes

INGREDIENTS

- 1 bunch mixed-colour baby beetroots
- Sprig of fresh thyme
- 40g/1½oz butter
- 1 large beetroot
- 250ml/9fl oz ruby port
- Sea salt
- Generous pinch of sugar
- 2 banana shallots, peeled and finely diced
- 100ml/4fl oz red wine vinegar
- ½ bunch fresh chives, finely snipped
- Extra virgin olive oil
- 4 medium-sized oven-ready quails
- Splash of vegetable oil
- 25g/1oz wood sorrel, if available

1. Preheat the oven to 180°C, 350°F, Gas 4.

2. Wrap the baby beetroots in foil with the sprig of thyme and half the butter and bake in the

preheated oven for around 20 minutes or until tender. Once cooked, cool slightly, remove the skins and cut into quarters.

3. Finely chop the single large beetroot into small dice and place in a small saucepan. Cover with the ruby port, add a pinch of salt and the sugar and cook until soft. Once cooked, transfer to a processor and blend to a purée.

4. Put the chopped shallots into a

bowl, cover with the red wine vinegar, sprinkle over the chives and add a generous splash of olive oil. Set aside

5. While the shallots are marinating, cook the quails. Start by caramelising them in a hot frying pan using a splash of vegetable oil and the remaining butter. Once browned all over, transfer them to a non-stick roasting tin and cook them in the

preheated oven for around 4-6 minutes. Once cooked, remove from the oven and leave to rest for at least 5 minutes.

6. To serve, spoon 2 dollops of the beetroot purée onto each plate. Cut each quail into 4 pieces and arrange on the plates. Spoon the quartered beetroots over and around, followed by the shallots. Finish off each serving with a sprinkling of wood sorrel.



MARINATED HAND-DIVED SCALLOPS WITH FENNEL, GRAPEFRUIT AND YUZU DRESSING

Serves 4

Preparation time 20 minutes, plus marinating time

INGREDIENTS

- 10 hand-dived scallops, cleaned and prepared (ask your fishmonger to do this for you)
- ½ bulb fennel

- Salt, sugar and lemon juice, to taste
- Sprigs of fresh dill
- 12 fresh coriander leaves
- 1 grapefruit, peel, pith and membrane removed, flesh divided into segments and finely chopped
- ½ banana shallot, peeled and very finely chopped
- 1 tbsp olive oil

For the marinade

- 2 tsp yuzu (a Japanese citrus fruit, available in Waitrose) or 2 tsp lime juice
- 75ml/3fl oz vegetable stock
- 1 tbsp olive oil
- Generous pinch sea salt
- Generous pinch caster sugar
- 2 tsp lemon juice

1. First make the marinade. Put the yuzu or lime juice, vegetable stock, olive oil, a generous pinch of sea salt and caster sugar and the lemon juice in a bowl and mix well until the sugar and salt have dissolved. Set aside.

2. Slice the scallops in half horizontally, add to the marinade and leave for 5 minutes.

3. Meanwhile, finely slice the fennel, preferably on a mandolin, and season with a little salt, sugar and lemon juice, to taste.

4. Remove the scallops from the marinade (reserving the liquid) and place 5 halves onto each of 4 chilled serving plates.

5. Place some fennel on top of each scallop followed by a small sprig of dill.

6. Place ¼ of the reserved scallop marinade into a mixing bowl, add the coriander leaves, chopped grapefruit, chopped shallot and the olive oil. Check and adjust the seasoning – a pinch of salt or sugar may be needed for balance.

7. Spoon the mix over and around the scallops and serve.

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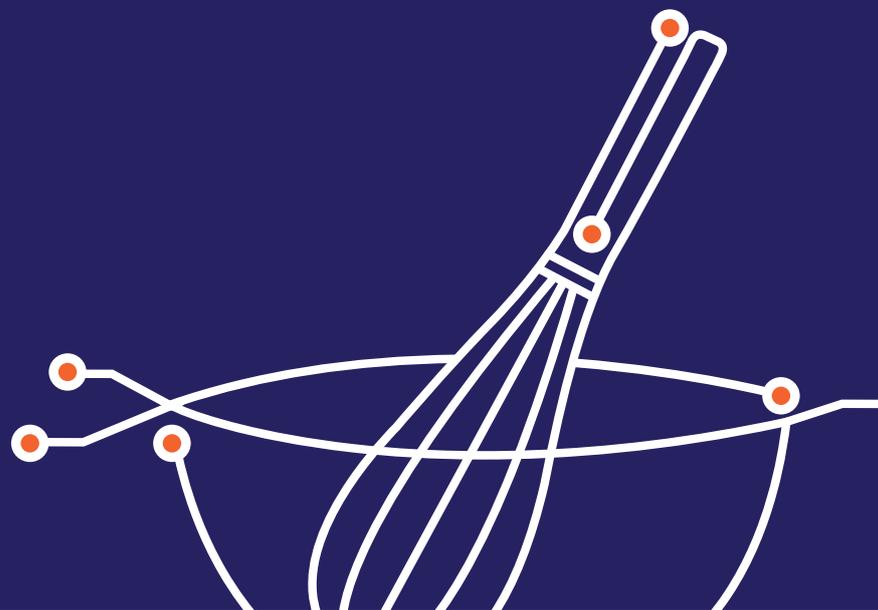
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NEW SPITALFIELDS

FRUIT & VEGETABLE MARKET

New Spitalfields Market in Leyton London is Britain's premier wholesale fruit, vegetable and flower market serving London and the Home Counties. The Market is designed for business with excellent trading facilities and is second to none. Since relocating from its old congested site trading on public roadways to its new purpose built complex in 1991 New Spitalfields Market can today justifiably claim to be the largest revenue earning fresh fruit vegetable and flower wholesale market in the UK. Sited with direct access to the motorway network, the ports and the airports, New Spitalfields wholesale fruit vegetable and flower market is well placed not only to serve north and east London but south east London, the Midlands, East Anglia and Kent. In fact, the whole of England and the near continent of Europe.

New Spitalfields Market the number one wholesale market in the UK, offers the widest range of exotic fresh fruit and vegetables sourced from all over the world, to meet the needs of a cosmopolitan London and beyond. In turn there has been an increasing number of ethnic traders.

Today the market has over 60% traders sourcing Asian, Afro-Caribbean, Turkish, Chinese, Egyptian, fresh fruit, vegetables and flowers. The evolution and mixture of tenants, particularly those specialising in exotic fruits and vegetables has been a welcomed development which has contributed to make New Spitalfields Market, the market for success.

Spitalfields Market Tenants Association Ltd was formed on the 20th October 1926 to represent the interests of the fruit, vegetables and flower wholesalers trading in Spitalfields Market.

Established as an Employer's Organisation, the Association's role has and is constantly changing. Not only does the Association keep a watchful eye over the interests of

its members, the tenants of the market but the Association has become more focused on promoting New Spitalfields Market. The Associations' Council of Management were aware that there was an active need to promote the market and with the joint agreement of the market's landlords, the City of London Corporation, the declared aim was to place and keep the market to the forefront of the industry.

Today, the long term future of New Spitalfields as the premier wholesale fresh fruit and wholesale vegetable and flower market has been achieved.

Currently the Association and the City seek to build upon this success to take the market to its next stage of evolution. The corporate image of New Spitalfields Market, the UK's premier wholesale fresh fruit, fresh vegetables and flower market is actively promoted by The New Spitalfields Promotion Company Ltd.

A wholly owned subsidiary of the Spitalfields Market Tenants Association, the Promotion Company co-ordinates and undertakes a dedicated programme ranging from advertising, representation at industry and trade shows, market visits from UK fruit and vegetable co-operatives, overseas exporters, technical colleges and universities, both UK and worldwide.

Maintaining close contacts with all the Embassies, UK trade bodies, the Promotion Company leaves no 'stone unturned' in raising the profile of the market. Not only promoting New Spitalfields Market, but promoting the role that wholesale markets play in the chain of distribution.

Indeed, wholesale markets are the hub.





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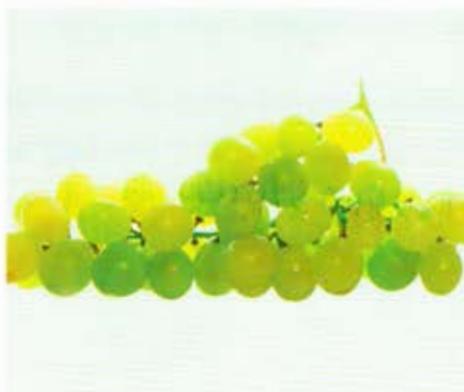
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Chris Hutchinson

Chairman, Spitalfields Market Tenants Association

I am honoured to be the Chairman of the Association at this particular time in the long and fruitful history of Spitalfields Market.

Since our relocation in 1991, the Market has changed, adapting, to meet the challenges of servicing a cosmopolitan London, the home counties and beyond.

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New Spitalfields is now multi-national and multi cultural in both customers and tenants.

The Tenant's Association recognising the value of promotion, plays a vital role in ensuring that New Spitalfields Market is today and in the future is "Second to None".

C Hutchinson



History of Spitalfields

Spitalfields is one of the City's younger markets, starting life as a thirteenth century market in a field next to St Mary Spittel on the edge of the Square Mile...

In 1682, King Charles II granted John Balch, a silk thrower, a Royal Charter that gave him the right to hold a market on Thursdays and Saturdays in or near Spital Square. For the next 200 years, the market traded from a collection of sheds and stalls, doing its best to cope with London's growing appetite for fresh fruit and vegetables.

As time went by, it became a centre for the sale of home-grown produce, which was being traded there six days a week...



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As London's premier horticultural market, New Spitalfields Market offers the widest range of fruit, vegetables and flowers. New Spitalfields Market also houses the largest number of wholesalers and has the highest turnover, making it the UK's leading horticultural market. Operating under a Royal Charter granted in 1682, Spitalfields Market moved out of the City in 1991 and now occupies a purpose built 31 acre site in Leyton, East London. New Spitalfields Market consists of a Market Hall of 28,700sq. mtrs (309,000 sq.ft.) housing 115 trading units for wholesalers dealing in fruit, vegetables and flowers.

Our Role

In August 2010, Countrystyle Recycling Limited was awarded a 7 year contract by the City of London Corporation for the combined cleaning, waste collection, recycling, grounds and winter maintenance of New Spitalfields Market.

Under the contract, Countrystyle provides full on-site waste and resource management, organics and recyclables collection, sorting, handling and baling services. The contract has delivered 100% landfill diversion with a consistent recycling rate of more than 90%.

These services are provided on a highly complex, busy site therefore health and safety is paramount and is closely monitored and enforced by the three main site stakeholders; the tenants, the City of London Corporation and Countrystyle.



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- organic waste is taken off-site, to a on-farm Anaerobic Digestion (AD) facility run by a tomato grower for waste treatment. The biogas generated is used to heat greenhouses with the produce grown then re-sold via the market, thus creating a closed loop recycling process.
- broken wooden pallets and produce trays are shredded via Countrystyle's in-house facility at Ridham Dock, Sittingbourne, Kent for subsequent use in panel board manufacture or as biomass fuel.
- waste cardboard and plastics are sorted and baled prior to being recycled into new products by specialist processors.
- general waste is sent to an energy from waste (EFW) facility which produces steam to drive turbines and generate green energy (electricity).

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Originally incorporated in 1937, Bellamys London Citroën has been a permanent fixture at our current site since the 1940's. This picture shows the premises in 1947. They say a picture says a thousand words and we feel this picture does just that.

The original black and white photo takes pride of place in our Customer Reception area -take a look next time you are in. The exterior of the current building was refurbished early in 2013 to show off the latest Citroën brand, bringing with it a thoroughly modern image.



...History of Spitalfields

By 1876, a former market porter called Robert Horner bought a short lease on the market and started work on a new market building, which was completed in 1893 at a cost of £80,000. In 1920, the Corporation acquired direct control of the market, extending the original buildings some eight years later.

For the next 60 years, Spitalfields' nationwide reputation grew, as did the traffic congestion in the narrow streets around it...





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Efficient, reliable Carrier Supra MT or GAH fridge units are the choice of manufacture for Gulliver's; these ensure that the fridge temperature can be maintained down to -25° through the use of twin evaporators. All units have dual temperature bodies which feature moveable bulk heads – 3.5t vehicles achieve this through the use of a lightweight thermostatically controlled removable mattress - offering full flexibility to the operator to suit the products they are transporting. At the rear a choice of triple leaf folding rear doors or roller shutter

can be specified. An additional side access door with folding access steps is also available.

Tail lift options include column, tuck or retractable and all have side safety guards fitted. The 7.5t to 26t fleet units are supplied with fully integrated stand-alone diesel refrigeration units and 3 phase standby, in the case of the 3.5t they are based on single phase standby.

The above features describe the standard fleet vehicles used on either a spot or flexi hire basis, however, Gulliver's customers can enjoy a tailor made solution when using their contract hire option – which comes with the standard added value benefits and full fleet management.

Neil Jeremiah – Sales Director of Gulliver's comments "our refrigeration division was established almost 20 years ago and has continued to develop into a comprehensive fleet. We have

forged some excellent partnerships within this division with a variety of high profile clients including Palmer and Harvey, Asda, Brakes and Reynolds Catering to name a few."

Steve White – Head of Fleet Support at Reynolds Catering comments "Our current fleet of 242 vehicles includes 82 on hire from Gulliver's. These include 3.5t vans up to 26t rigid and all are chilled specification. The excellent service levels we receive are tailor made for our 24/7 national distribution centre. Gulliver's have been influential in supporting our O Licence compliance. The rental desk support is very responsive and assists us meeting peak volumes and on time delivery to our customers.

Jeremiah continues 'we supply the latest innovative vehicles available ensuring our customers are provided with reliable, quality vehicles, however, the added value and services offered by Gulliver's are relied upon more than any vehicle we provide.'

...History of Spitalfields

With no room for the expansion it so badly needed, the market was forced to move and in May 1991, it opened its doors at its new location in Leyton. In contrast to its former cramped surroundings, the new Spitalfields Market now covers over 31 acres (13 hectares), with fast, easy access to the motorway network and the ports. At its centre is the Market Hall, which houses more than 100 trading units for wholesalers dealing in fruit, vegetables and flowers, equipped to the latest standards with facilities that include cold storage rooms, ripening rooms and racking for palletised produce, according to requirements.

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Not forgetting over 1,900 parking spaces for its traders, customers and staff, together with the all important market cafes where so much business is done.

With its relocation to these smart, spacious new premises, the spirit of Spitalfields is alive and well, together with its influence as a trading centre. No other horticultural market in the UK can boast so many wholesale traders under one roof – and no other market in Europe offers a wider choice of exotic fruit and vegetables, thanks to the tireless efforts of its specialist wholesalers in these areas.





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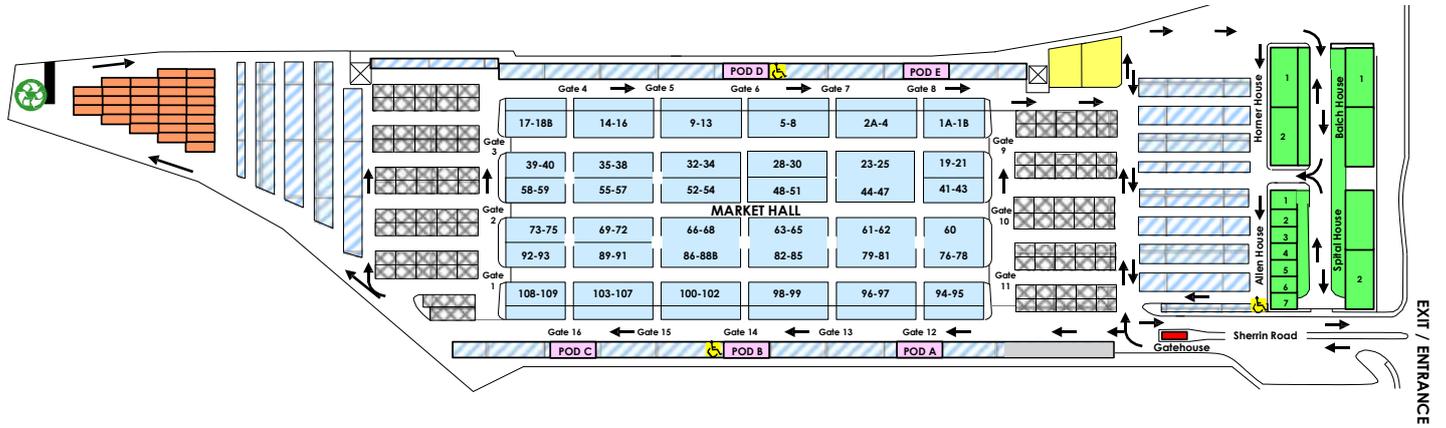
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SITE PLAN OF NEW SPITALFIELDS MARKET



Key

- | | | |
|--|---|--|
|  Market Stands |  Gatehouse—24hr Security |  Catering Supply Buildings
<small>(City of London Admin Office located on 1st Floor Allen House)</small> |
|  Service Area
<small>(Beales Market Gases & London Essex Fork Lift Trucks)</small> |  Car Parking |  One-way System |
|  Accessible Parking
<small>(Accessible Toilets located in Pods B and D)</small> |  Buyers Parking |  5mph Speed Limit Inside Market Hall |
|  Lorry Parking |  Recycling Compound |  10mph Speed Limit On-site |
|  Cafes and Toilets | | |





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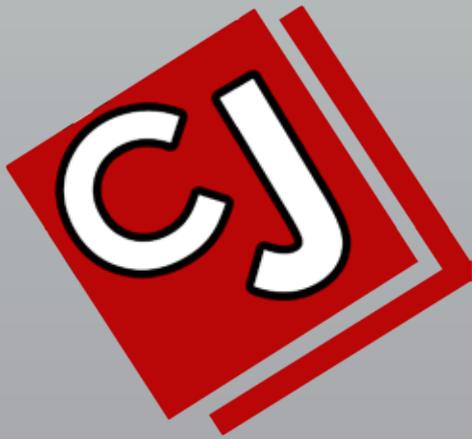
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INFORMATION ON NEW SPITALFIELDS

New Spitalfields Market occupies an area covering 13 hectares (over 31 acres) and consists of a Market Hall of 28,700 sq.mtrs (309,000 sq.ft.) housing 115 trading units for wholesalers dealing in fruit, vegetables and flowers.

Four separate buildings provide 3720 sq.mtrs (40,000 sq.ft) of modern self contained units for catering supply companies. Over 900 sq.mtrs (10,000 sq.ft) of office space is also provided for fruit importers etc.

In addition, there are five ancillary accommodation units which house cafes, communal toilets and maintenance facilities. The services of a diesel/propane supplier, specialist pallet services and fork lift truck maintenance companies are also provided.

New Spitalfields Market has the highest number of wholesale traders of any horticultural market in the United Kingdom and the continual specialisation by wholesalers in exotic fruit and vegetables provides the greatest choice of these products of any Market in Europe. The Market site has extensive parking facilities providing over 1,800 spaces for customers, delivery vehicles and Market personnel, in addition there are over 100 spaces for the fleets of vehicles operated by the catering supply businesses.

The Market Hall houses 121 trading units for wholesalers dealing in fruit, vegetables and flowers. Modern facilities in the Market Hall include cold storage rooms, ripening rooms and racking for palletised produce. The site has extensive parking facilities for customers, delivery vehicles and market personnel.



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NEW SPITALFIELDS MARKET TENANTS ASSOCIATION

Spitalfields Market Tenants Association Ltd was formed on the 20th October 1926 to represent the interests of the fruit, vegetables and flower wholesalers trading in Spitalfields Market. Established as an Employer's Organisation, the Association's role has and is constantly changing. Not only does the Association keep a watchful eye over the interests of its members, the tenants of the market but the Association has become more focused on promoting New Spitalfields Market.

When the market relocated in 1991 the overall view for the long term future of wholesale markets was extremely pessimistic. The Associations' Council of Management at that time were aware that there was an active need to promote the market and with the joint agreement of the market's landlords, the City of London Corporation, the declared aim was to place and keep the market to the forefront of the industry.

Today, the long term future of New Spitalfields as the premier wholesale fresh fruit and wholesale vegetable and flower market has been achieved. Currently the Association and the City seek to build upon this success to take the market to its next stage of evolution.

HOW TO FIND US

New Spitalfields
Market
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They have a large range of different types of food and flower businesses serving London's best restaurants, cafés, schools, hospitals, florists and retail markets, amongst others. If you're looking for the best produce, delivered with the best service then you can do no better than to take a trip to New Covent Garden Market.

The Fruit & Vegetable Market wholesalers trade from around 00:00 - 06:00 Monday to Saturday, though some do open and close slightly later or earlier.

Cafés and Shops

If you need a bacon butty or a hot cup of coffee to keep you going in the morning, then we have loads of cafés to choose from. These are dotted around the site in both the Fruit & Vegetable and Flower Markets. There is also a Post Office on the West Bridge (Fruit & Vegetable Market) offering a full range of postal services.

Opening Hours

The Flower Market's core trading hours are 02:00 - 08:00 Monday to Saturday. Please note that not all wholesalers are open on Saturday so do check with your wholesaler before coming to the Market.

The wholesale distributors tend to operate 24hrs with their office hours around 07:00 - 15:00. The Market's Main Entrance is open 24hrs so you can access the Market site at any time night or day.

Entry to the market

If you're coming by foot then there is no entry fee. For each vehicle, there is an entry charge of £5 payable at the Main and Flower Market entrances. Payment booths are manned at all times when the Market is open.

If you use the Market twice or more a week (on average) then it works out cheaper for you to buy an Annual Entry Permit.

Parking at the market

Once you've paid to enter the Market, parking is free while you carry out your business. There are several car parks on site for both private and commercial vehicles and coach parking is available at the Main Entrance Vehicle Park.



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Dennis Edwards - Pictured Left



Based in New Covent Garden Flower Market, Dennis Edwards Flowers Ltd, pride themselves on providing the best quality flowers to their varied clientele, at the most competitive prices.

Dennis started "Dennis Edwards Flowers Ltd", in September 2012, together with Edwin Martin his business partner. Between them they have over 70 years experience in the flower wholesale trade. In addition to themselves, Edwins son, Sonny, is fast becoming a top salesman, and will, in due course, enable Dennis to take a back seat role in the running of the business.

Company Secretary, Jackie Mitchell, together with her daughter Courtney, take care of credit control, and handle all of the accounts.

In 2013 & 2014, Dennis Edwards Flowers, were voted "Wholesaler of the year", by the customers of New Covent Garden Flower Market. Dennis is very proud of this award, and feels that it reflects the hard work that is put into the company by the whole team.



sales@dennisedwardsflowers.com
or contact Dennis or Edwin on -
0207 498 5655

Stand B1-B5,
Flower Market
New Covent Garden Market
Nine elms, London
SW8 5NA

3am-1pm Monday-Friday
4am - 9.30pm Saturday



The Covent Garden Tenants Association (CGTA) was founded on 6th April 1922. Since then its mission has been to represent the “official voice of the tenants within Covent Garden market”.

Over the ensuing 88 years we have given unbiased legal aid, advice and counsel to thousands of market tenants, from fruit and vegetable sellers, to flower traders and the catering industry.

The Association's activities have seen it negotiating with the Government, Unions and landlords. At all times we have been driven by the desire to represent our members' best interests. We have also always worked closely with the Covent Garden Market Authority (CGMA) since its creation in 1961 and ensured that we have maintained a strong and productive working relationship.

Today, we represent the large majority of market traders, both in terms of number and turnover. Our current members form an integral part of the British food industry. The market's annual turnover now exceeds £600 million and it provides 40% of the fresh produce eaten outside the home in the South East of England. In London, the market is a vital resource for the City's restaurants, catering outlets, independent retailers and fresh food processors. Beyond these schools, prisons, hospitals as well as hundreds of small family businesses are amongst the diverse customers who look to and rely on the market to supply their fresh produce.

The Tenants Association played an important role in the historic transfer of the market in 1974 from its original location in Covent Garden, where it had stood for 300 years, to its current home in Nine Elms, Vauxhall. Since this move the market has gone from success to success. Its overall turnover has grown by 25% in the last five years and by 11% in 2008 alone. However, the market site is starting to age and its capacity and layout no longer suit the growing needs of the tenants.

The Covent Garden Tenants Association is a non-profit association. All income goes towards covering standard business amenities. We happily support two prominent charities that we have been involved with for some time. Our national charity is the Anthony Nolan Bone Marrow Trust and our local charity is Trinity Hospice of Clapham. We also give generously to Help for Heroes.



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HISTORY OF COVENT GARDEN

Covent Garden dates back to medieval days when the Abbey of Westminster owned the 'Convent Garden' from which surplus produce was sold to Londoners near to The Strand.

A regular market grew up and in 1670 Charles II granted a charter to the Earl of Bedford to hold a market there. The market square was partly designed by Inigo Jones on an Italianite design.

The Market grew rapidly and the Dedicated or 'Charter' Market, designed by James Fowler, was erected in 1829/30. Eventually the Market spread to some 30 acres.

After 1918 the Market and its trading rights were sold by the Duke of Bedford to a property company.

Eventually the government recognised that public sector involvement would be necessary to modernise the Market and in 1961 Covent Garden Market Authority was established.

The Authority selected Nine Elms at Vauxhall as the new home for the Market and the acquisition of the site and construction began in 1971. On Monday 11th November 1974 trading began on the new site.

Contact

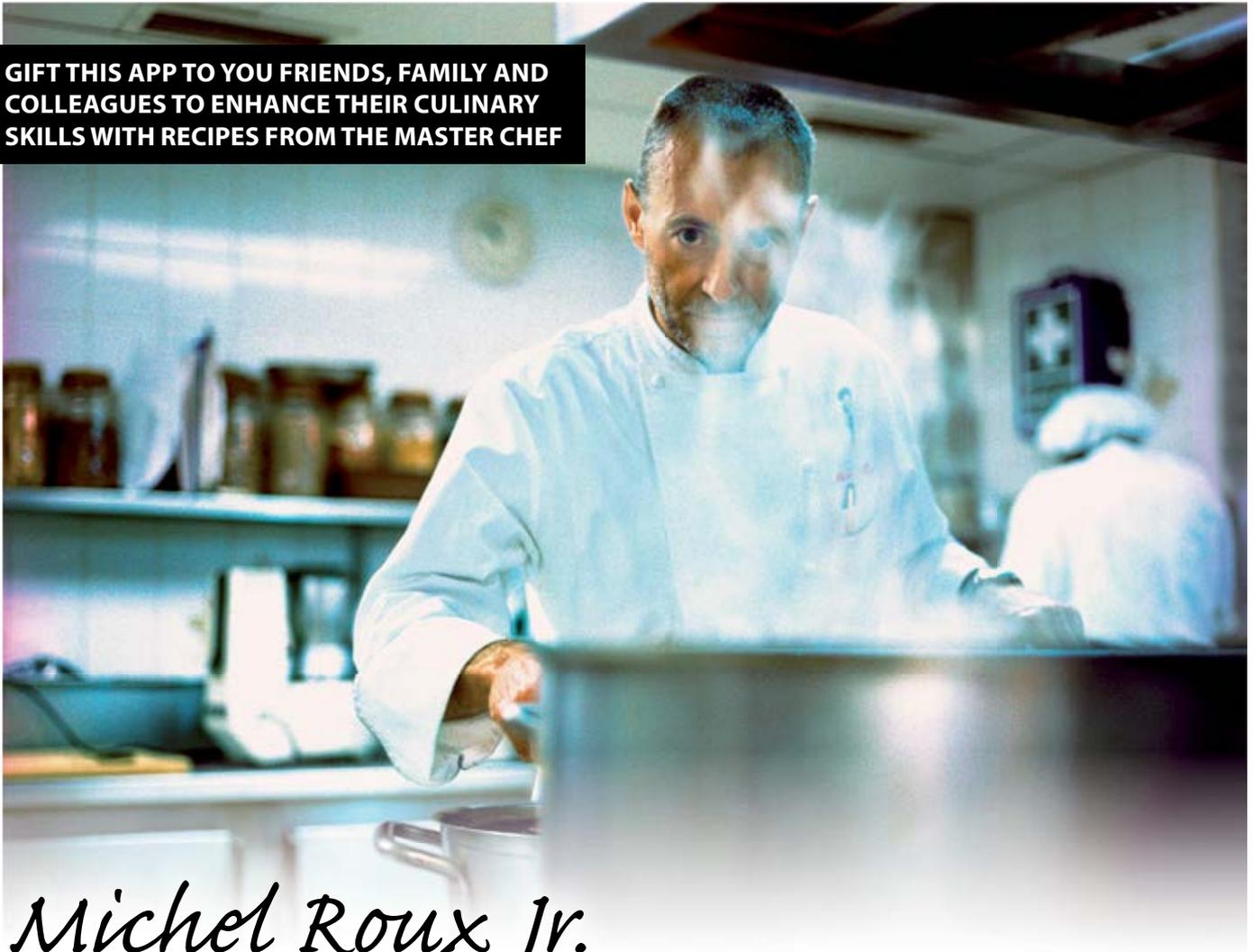
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SW8 5HH
www.2-serve.co.uk
020 7720 4697
020 7720 2149
davidwatkins@2-serve.co.uk

A C Produce Imports
Rail Arch 23-24
SW8 5PP
www.acproduceimports.co.uk
020 7622 1113
020 7622 8482
info@acproduceimports.co.uk

A E Booth Ltd
D57-58 Fruit & Vegetable Market
SW8 5DZ
020 7622 7701
020 7622 7748
aeboothltd@aol.com

A Goodchild Ltd
N02A Flower Market
SW8 5HH
315 Flower Market, New Covent Garden
SW8 5NB
www.wholesale-florist.co.uk
020 7720 7474
020 7720 7476
020 7498 3916
a.goodchild.ltd@btconnect.com

A W Lockyer
B34 Fruit & Vegetable Market
SW8 5HH
020 7498 6723
020 7622 8376

Alagar Ltd
N9-10 Flower Market
SW8 5NB
020 7498 0170
020 7498 0171
alagar@hotmail.co.uk

Alexander Collier
P15-16 Flower Market
SW8 5NA
020 7233 5918
collierears@aol.com

Allison Risebro Co Ltd
A12-14 Fruit & Vegetable Market
SW8 5EE
www.allisonrisebro.co.uk
020 7627 0428
020 7738 8598
admin@allisonrisebro.co.uk

Alvin Ltd
Office 264-265 Flower Market
SW8 5NA
020 7720 3263

Andrew Taylor
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SW8 5NA
plantdisplaysplus.com
(0)79 7356 2560
ataylor@plantdisplaysplus.com

Arnott Mason Hort Ltd
D01 & D03 Flower Market
SW8 5NA
020 7720 7651
020 7627 4204
martinpanteruk@yahoo.com

Ascot Engineering
Rail Arch 63
SW8 5PP
www.ascotengineering.co.uk
020 7720 3778
michael.mrt@aol.com

Attila Frozen Foods Ltd
A03-04 Fruit & Vegetable Market
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020 7627 3007
020 7498 1796
sandra@pallmalltravel.com

BDB Marketing Ltd
Office 62-69 Link House
SW8 5LL
07860 618614
(0)20 7720 4444
020 7720 4808

Bevington Salads Ltd
C66-68 Fruit & Vegetable Market
SW8 5JJ
020 7627 8999
020 7627 0001
garythemarsh@aol.com

Billfields of London Ltd
A15-19 Fruit & Vegetable Market
SW8 5EE
www.billfields.co.uk
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020 7720 4787
sales@billfields.co.uk

Bloomfield Wholesale Florist Ltd
Stand E1-E2 Flower Market
SW8 5NA
020 8444 0646
020 8365 2718
bloomfieldflowers@hotmail.co.uk

Blue Sky Flowers
P15-16 Flower Market
SW8
www.blueskyflowers.co.uk
07973 601045
liz@blueskyflowers.co.uk

Bruce White
C58-59 Fruit & Vegetable Market
SW8 5DZ
www.bruce-white.com
020 7498 0583
(0)78 3126 6372
020 7720 3496
bruce@bruce-white.com

TENANTS LIST AT NEW COVENT GARDEN MARKET

C and A Produce Ltd
 Rail Arch 21
 SW8 5PP
 020 7498 8622
 078 1869 5766
 020 7498 8672
 cnaproduceltd.yahoo.co.uk

C and C Fruit Co Ltd
 C44-48 Fruit & Vegetable Market
 SW8
 www.candcgroup.co.uk
 020 7498 3362
 020 7622 5575
 enquiries@candcgroup.co.uk

C Best Ltd
 Perimeter 50-55 Flower Market
 SW8 5NA
 www.cbest.co.uk
 020 7720 2306
 020 8295 5510
 ggrantharry@aol.com

Carter Cherrill Ltd
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 SW8 5PP
 www.cartercherrill.co.uk
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 info@cartercherrill.co.uk

Chefs Choice Produce
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 020 7720 5456
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Chefs Connection
 B47-52 Fruit & Vegetable Market
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 020 7627 1699
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Classic Fine Foods UK Ltd
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 www.classicfinefoods.com
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 020 7627 9696
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 020 7627 8030
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Covent Garden Buyers Ltd
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 www.coventgardenbuyers.com
 020 7627 6655
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 (0)20 7627 6658
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Covent Garden Supply
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 www.coventgardensupply.co.uk
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CGTA Ltd
 D150-152 Fruit & Vegetable
 Market
 SW8 5LL
 www.cgta.co.uk
 020 7720 7874
 cgta@btconnect.com

Cream of the Crop
 B32-33 Fruit & Vegetable Market
 SW8 5HH
 www.cream-ofthe-crop.co.uk
 020 7720 7755
 020 7720 9300
 sales@cream-ofthe-crop.co.uk

CSR Sons
 D46 Fruit & Vegetable Market
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D G Wholesale Flowers Ltd
 Q19A-19B Flower Market
 SW8 5NA
 020 7738 8070
 01992 552 998
 d.g_wholesaleflowers@hotmail.co.uk

Dave Parish Autos
 Rail Arch 60
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 020 7720 5946
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David Paring and Co
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 SW8
 Tel:
 020 7720 5946

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 (0)20 8317 6713

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Fax: 020 7627 1206

Email: sales@portersfoliage.com

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Porters Foliage Ltd

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Donovan Supplies
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020 7720 6465

Elizabeth Marsh
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www.elizabethmarsh.co.uk
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020 7738 8506
020 7381 6701
liz@elizabethmarsh.co.uk

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SW8 5HH
www.entremettier.co.uk
020 7720 3246
fresh@entremettier.co.uk

Ercole Moroni Flower School
Office 325 Flower Market
SW8 5NB
ercolemoroni.com
02076073098
info@ercolemoroni.com

Eskimo Ice Ltd
A45-48 Fruit & Vegetable Market
SW8 5EE
www.eskimo-ice.co.uk
020 7720 4883
020 7720 2731
info@eskimo-ice.co.uk

Esprit Decor Ltd
Rail Arch 50
SW8 5PP
020 7498 7097

Euro Fresh Company Ltd ta Mercato
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020 8944 6488
(0)20 7978 1930
020 8947 7104
contact@mercato.eclipse.co.uk

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SW8 5PP
www.eurofrutta.co.uk
020 76273156
020 7622 3660
sales@eurofrutta.co.uk

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SW8 5JJ
020 8393 0917

Evergreen Exterior Services
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SW8 5NZ
www.evergreenext.co.uk
020 7720 6490
020 8770 9222
admin@evergreenext.co.uk

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SW8 5JJ
020 7627 4800
feelingfruity@tiscali.co.uk

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SW8 5LL
020 7720 8161

Fiji Fruit Veg London Ltd
Rail Arch 03
SW8 5PP
020 7498 0803

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A60-61 Fruit & Vegetable Market
SW8 5EE
www.tecfoods.co.uk
020 7622 1020
finefranceuk@tecfoods.co.uk

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020 7498 0909

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020 7622 6475
020 7498 3354
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020 7720 4444
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freemansfarm@btconnect.com

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SW8 5NA
Office 253-254 Flower Market
020 7720 1843
0207 498 1612

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SW8 5PP
07836 371338

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SW8 5JJ
www.candcgroup.co.uk
020 7720 7575
020 74981467
enquiries@candcgroup.co.uk

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Market
SW8 5LL
020 7720 9302
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020 7498 3002
020 7627 4719

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www.gourmethouse.com
(0)20 7738 8060

Greenhill Mushrooms Ltd
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SW8 5JJ
020 7720 8681

Greens Fruit and Veg Ltd
Rail Arch 18
SW8 5NA
greensproduce.co.uk
079 1617 1598
greensfvltld@googlemail.com

H G Walker Ltd
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SW8 5LL
www.hgwalker.ltd.uk
020 7720 7951
020 7627 4682
info@hgwalker.ltd.uk

Harwoods of London Ltd
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SW8 5LL
www.harwoodsoflondon.com
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020-8859-0911
020-7720-0829
020-8859-0921
info@harwoodsoflondon.com

Houghtons of London Ltd
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SW8 5HH
www.houghtonsoflondon.co.uk
020 7819 9672
info@houghtonsoflondon.co.uk

Huge Cheese Company Ltd
A37-42 Fruit & Vegetable Market
SW8 5EE
www.hbfoodprovisions.co.uk
020 8838 1912
020 7819 6000
020 7720 2144
enquiries@hb-foods.co.uk

I A Harris & Son Ltd
B40-43 Fruit & Vegetable Market
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www.iaharris.co.uk
020 7622 7176
(0)20 7622 7678
020 7622 7687
richard.harris2@btconnect.com

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020 7819 9636
020 7819 9630
info@itafruits.co.uk

J B Motors
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SW8 5PP
020 7622 8408

J Connell
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SW8 5DZ
020 7720 6495
020 7720 0108

J H Hart Flowers Ltd
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SW8 5NA
stand N11
SW8 5NA
07958297795
jonnhart@yahoo.co.uk

Judith Blacklock Flower School
Office 286-288 Flower Market
SW8 5NB
www.judithblacklock.com
school@judithblacklock.com

Just Joes
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www.justjoe.net
020 7627 8977
020 7738 8947
orders@justjoe.net

Kim Guan Choong
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info@kimguanchoong.co.uk

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SW8 5HH
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www.kirbysproduce.com
B56-59 Fruit & Vegetable Market
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info@kirbysproduce.com

L Mills
N12a Flower Market
SW8 5NA
www.lmills.co.uk
020 7720 2413
01322 863132
sales@lmills.co.uk

TENANTS LIST AT NEW COVENT GARDEN MARKET

Langridge Organic Products Ltd
A53-58 Fruit & Vegetable Market
SW8 5EE
WWW.LANGRIDGEORGANIC.COM
020 7622 7440
08456430732
sales@langridgeorganic.com

Lawson London Ltd
E205-210 Fruit & Vegetable Market
SW8 5HB
020 7720 2233
lawson.london@googlegmail.com

Lenards of Covent Garden Ltd
B05 Fruit & Vegetable Market
SW8 5HH
www.lenardscoventgarden.co.uk
020 7498 0927
lenards@btconnect.com

Linda Cottee Flowers
Rail Arch 47
SW8
www.lindacotteeflowers.com
(0)78 0300 7906
linda@lindacotteeflowers.com

Linkclass Ltd
A62-64 Fruit & Vegetable Market
SW8 5EE
www.linkclass.co.uk
020 7498 5200
020 7498 5300
sales@linkclass.co.uk

London Dairies
A43-A44 Fruit and Vegetable Market
SW8 5EE
www.londondairies.com
020 8440 0619
020 8441 5785
info@londondairies.co.uk

London Fine Foods Bendel
D175 Fruit & Vegetable Market
SW8 5LL
www.efoodies.co.uk
(0)79 3901 5748

London Fresh Ltd
C34-37 Fruit & Vegetable Market
SW8 5LL
www.frenchgarden.com/london-fresh/
020 7498 7000
020 7498 7057
sales@frenchgarden.com

London Quality Fruits
B12-13 Fruit & Vegetable Market
SW8 5HH
www.londonqualityfruits.co.uk
020 7720 6666
(0)20 7720 4777
info@londonqualityfruits.co.uk

Louis Konyn Ltd
D104-107 Fruit & Vegetable Market
SW8 5LL
www.konyn.co.uk
020 7720 8644
(0)20 7720 1730
admin@konyn.co.uk

Maria Chalidze
P12 Flower Market
SW8 5NA
www.officeflowers.co.uk
07957 688550
info@officeflowers.co.uk

Market Cafe
East Cut Through A&B
Fruit & Vegetable Market
SW8 5JB
(0)20 7720 3147

Marphil Traders Ltd
Office 260-263 Flower Market
SW8 5NA
020 7720 8383
mcandelas106a@hotmail.com

Mash Purveyors Ltd
A70-72 Fruit & Vegetable Market
SW8 5EE
A170-172 Fruit & Vegetable Market
020 7720 9191

Medina Foodservice Ltd
A43-44 Fruit & Veg Market
SW8 5EE
www.medinafs.co.uk
020 7720 6727
020 7720 1176
info@medinafs.co.uk

MG and Son Ltd
D07-11 Fruit & Vegetable Market
SW8 5LL
D108-111 Fruit & Vegetable Market
020 7720 8886
020 7498 3041

Murrays Fresh Fish
Rail Arch 25
SW8 5PP
www.murraysfreshfish.com
020 7801 8798

Mushroom Man Co Ltd
D61 Fruit & Vegetable Market
SW8 5LL
www.mushroomman.co.uk
020 7720 8833
020 7720 1120
info@mushroomman.co.uk

N B Flowers
Rail Arch 65
SW8 5PP
www.nbflowers.co.uk
020 3202 0005
neil@nbflowers.co.uk

Natures Choice Greengrocers
B03-04 Fruit & Vegetable Market
SW8 5NS
Office B103
020 7498 4520
020 7978 1320
020 7498 4520
sales@natureschoice.org.uk

NatWest Bank
East Bridge Fruit & Vegetable
Market
SW8 5JB
www.natwest.co.uk
0845 303 0914

Neil Brown Herbs NCG Ltd
C60 Fruit & Vegetable Market
SW8 5DZ
0207 622 1831
(0)20 7622 2266

Nellies Cafe
West Cut Through C&D Fruit &
Vegetable Market
SW8 5HB
Tel:
020 7720 1995

Nicholas Lay
B29-31 Fruit & Vegetable Market
SW8 5HH
020 7498 9756
020 7498 0289
nick@laysofchelsea.com

TENANTS LIST AT NEW COVENT GARDEN MARKET

Nidal Floral Design
P09-10 Flower Market
SW8 5HH
07831 361725
amal@nidalfloalrdesign.com

Orchid House Ltd
Q21 Flower Market
SW8 5NA
020 8349 9982
chiachinm@hotmail.com

Ormonds Fruiterers Ltd
B71 Fruit & Vegetable Market
SW8 5DZ
(0)20 7388 4211
ormonds.1@btconnect.com

Ortaggi Limited
Rail Arch 66
SW8 5
(0)20 7253 5251

P & I Fruits Ltd
C69-75 Fruit & Vegetable Market
SW8 5LL
D165-168 Fruit & Vegetable
Market
www.pifruits.com
020 7062 8700
accounts@pifruits.com

P W Johnson Ltd.
Waste Compound A
SW8

Pauls Accountancy Services
Office 5 East Cut Through Fruit
& Vegetable Market
SW8 5JB
020 7622 7659
n.majithia@btconnect.com

Pavilion Cafe
The Pavilion
SW8 5DZ
(0)20 8466 7233
aytenx18x@hotmail.com

Pavitts Produce
C103-C105 Fruit & Vegetable
Market
SW8 5JJ
www.pavitts.com
020 7720 5252
020 7720 5326
sales@pavitts.com

Paxmead Ltd
Stand 30
SW8 5DZ
Pavillion Stand 29
020 8743 2939
020 8740 8297
pax_mead@hotmail.co.uk

Peter Condon Ltd
Rail Arch 17
SW8 5PP
020 7720 8257
020 7498 1328
petercondonltd@aol.com

Pinstripes and Peonies Ltd
Perimeter Unit P1-4 Flower Market
SW8 5NA
pinstripesandpeonies.com
020 7720 1245
Ruari@Pinstripesandpeonies.com

Porters Foliage Ltd
P17-21 Flower Market
SW8
www.portersfoliage.com
D02 Flower Market
020 7720 7831
(0)20 7720 3015
02076275239
sales@portersfoliage.com

Pratley Covent Garden Market Ltd
N08-09A Flower Market
SW8
020 7720 3914

Premier Fruits Ltd
D37-45 Fruit & Vegetable Market
SW8 5LL
www.premierfruits.com
020 7720 9012
info@premierfruits.com

Prestige Primeurs Ltd
Rail Arch 29-32
SW8 5PP
www.prestigeprimeurs.co.uk
020 7498 8838
020 7498 8837
info@prestigeprimeurs.co.uk

Property Facilities Group Plc
Office 289 - 298 Flower Market
SW8
020 7627 7676
accounts@pfg.co.uk

Pure Package Ltd
Rail Arch 38-40
SW8 5PP
www.purepackage.com
08456 123888
020 7720 8583
info@purepackage.com

QSP Catering Ltd
B60 Fruit & Vegetable Market
SW8
020 7498 8611
020 7627 1929

Quality Plants Exterior Ornamentals Ltd
C02B-C03 Flower Market
SW8
www.qualityplants.co.uk
020 7978 1188
020 7978 1199
sales@qualityplants.co.uk

R & G
C65 Fruit & Vegetable Market
SW8
www.rgherbs.com
020 7720 6990
01483 474041
020 7720 6990
info@rgherbs.com

R Cook and Sons
N06 Flower Market
SW8
020 7622 7372
020 7627 3171

R G French and Sons
Q15 Flower Market
SW8
020 7622 6212
020 8467 7452

R Tealing Ltd
D72-75 Fruit & Vegetable Market
SW8 5LL
020 7720 8046/7
020 7498 7469

Riverford Organic Veg Ltd
A27-28 Fruit & Vegetable Market
SW8 5EE
www.riverford.co.uk
01803 762720
mail@riverford.co.uk

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Dennis Edwards, President of The NCG Flower Market.

As President of the Flower Market Tenants Association, I am one of the few people who have been at our Nine Elms site since day one, 40 years ago.

We are close to moving to a new market in the very near future. I would like to express the thanks of all the Tenants, to our fantastic customers, who, by their patronage of New Covent Garden Flower Market, help to keep our market as the #1 destination for Flowers, Plants, Foliage and Sundries in the U.K..

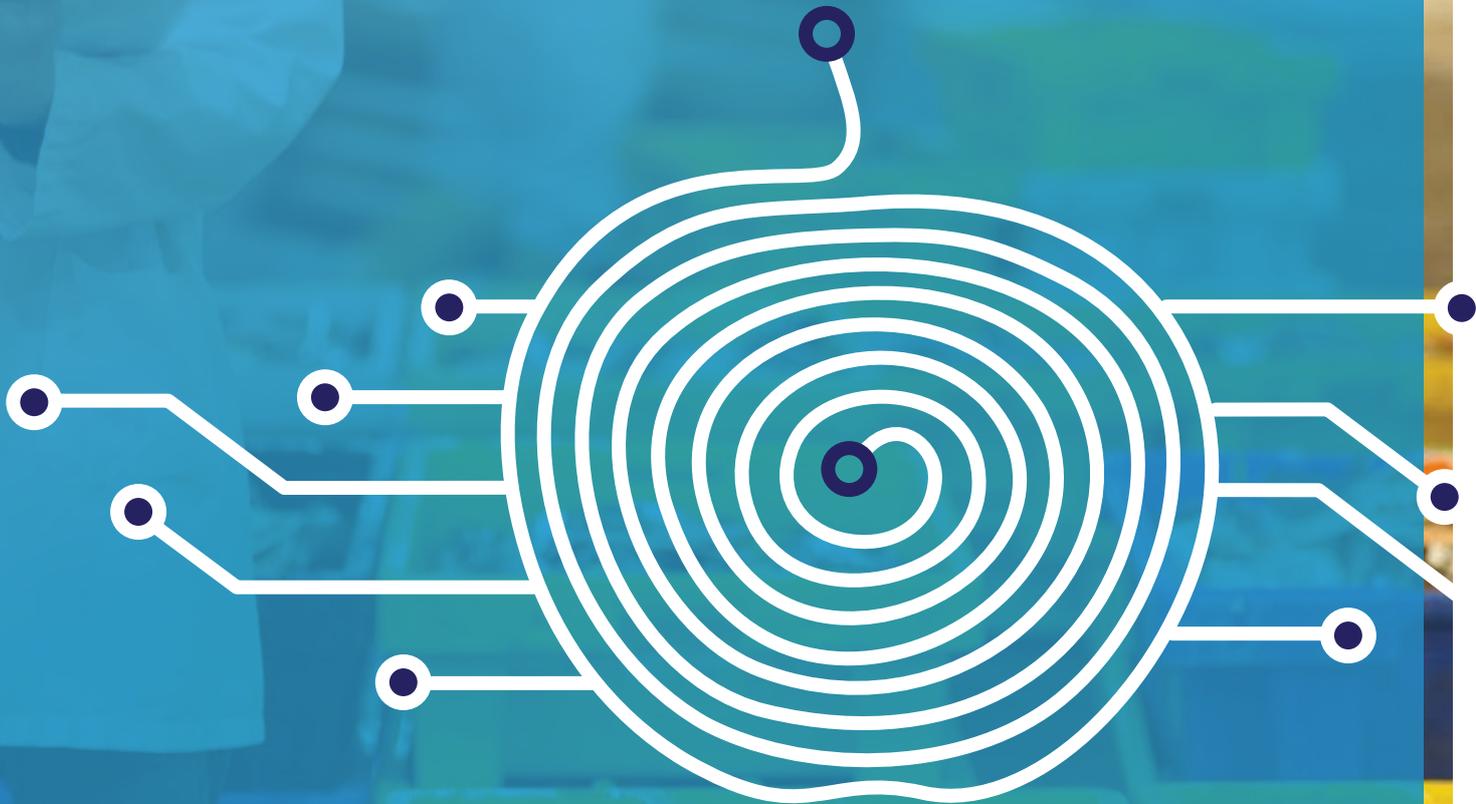
We very much hope it will continue at our new site.

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NEW COVENT GARDEN FLOWER MARKET

New Covent Garden Flower Market is unlike an other market in the UK and is visited by 75% of florists in London for daily orders, top-ups or as their exclusive source of supply.

Retail florists, event florists, party organisers, interior designers, freelance florists and contractors alike all rely on the Flower Market.

Opening Hours

The Flower Market's core trading hours are from 02:00 to 08:00 Monday to Saturday. Some traders may open and close later, but the Flower Market hall closes at 11:00 every morning.

Please note that not all wholesalers are open on Saturday so check before coming to the Market.

The Flower Market is closed on Sundays.



Delivery to your door

If you're looking for delivery into Central London and within the M25, then most traders provide this service with their own vans delivering into London every day.

If you're looking for delivery outside the M25, then Flower Market Delivered is your answer!

Flower Market Delivered

Flower Market Delivered is the new service from selected wholesalers designed to save you valuable time and money and to bring you the best New Covent Garden Flower Market has to offer.

Simply place your order for flowers, foliage or sundries with these expert wholesalers in the morning, and your flowers will be delivered to you by courier by 12noon the following day.

If you can't get to the Flower Market, let the Flower Market come to you!



ONE STOP VAN SHOP SALES – SERVICE – HIRE

Welcome to Vanwise - Used Vans in Essex and Kent

Since 2003, through our Van Sales, Van Hire and Servicing departments, we have provided quality vehicles at the most competitive prices to thousands of satisfied customers. When purchasing a vehicle Vanwise is able to provide a comprehensive set of services to make ownership of the vehicle as simple and easy as possible.

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Vanwise Kent
01622 351735

www.vanwisegroup.com

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- We ensure excellent quality upon taking delivery by carrying out a full valet of your vehicle and completing a thorough pre-delivery inspection.
- Throughout the ownership of your vehicle Vanwise can provide a one stop shop for all your servicing, maintenance and MOT testing needs.
- When hiring a vehicle Vanwise offers a package of flexible hiring alternatives. From multi vehicle fleet contracts, with the associated comprehensive account management, to vehicle hire on a daily, weekly, weekend or longer term basis.

800 VANS IN GROUP STOCK ALL MAKES AND MODELS



NEW COVENT GARDEN FLOWER MARKET

Flower Market Delivered is the new service from selected wholesalers designed to save you valuable time and money and to bring you the best New Covent Garden Flower Market has to offer.

Simply place your order for flowers, foliage or sundries with these expert wholesalers in the morning, and your flowers will be delivered to you by courier by 12noon the following day.



You can call, fax or email your salesmen with the products you are looking for, and they will pick out the materials for you, carefully package your boxes by hand and arrange for the courier to deliver them to your door anywhere in the UK.

Deliveries start from £9.50 for delivery by 4pm of up to 20kg, and from £12 for delivery by 12noon.

If you have any questions about Flower Market Delivered please ring us on 020 7501 3495.



TENANTS LIST AT NEW COVENT GARDEN MARKET

Roshni UK Ltd
A104-105 Fruit & Vegetable Market
SW8 5EE
020 7720 8360
020 7200398
roshniuk@aol.com

Rotterdam Oranje BV
C51-52 Fruit & Vegetable Market
SW8 5JJ
www.rotterdamoranjev.co.uk
020 7720 9886
020 7498 7026
info@rotterdamoranjev.co.uk

Rushtons The Greengrocer
D33 Fruit & Vegetable Market
SW8 5LL
020 7622 8870
020 7622 4407
rushtonsltd@btconnect.com

S Newman Wholesale Ltd
C49-50 Fruit & Vegetable Market
SW8 5JJ
020 7720 6851
020 7720 2252

S Robert Allen Ltd
N01 Flower Market
SW8
020 7720 9432
020 7627 8029

S Thorogood Sons Ltd
D50-52 Fruit & Vegetable Market
SW8 5LL
020 7720 7284/5
020 7622 2387
info@sthorogoodcovent.co.uk

Samson Quality Produce
Stand 34
SW8 5DZ
(0)20 7627 4499
(0)20 7627 0404

Sells First Impressions
P72-74 Flower Market
SW8 5NZ
www.sellsfirstimpressions.co.uk
020 7720 9070
020 7720 4186
jenty.whitbread@sellsfirstimpressions.co.uk

Sheringham Catering Ltd
A65-68 Fruit & Vegetable Market
SW8 5EE
www.sheringhams.com
020 7622 6662
0207 627 4437
enquiries@sheringhams.com

Sidesalads Ltd
D63-64 Fruit & Vegetable Market
SW8
020 7062 8701
020 7720 5188
nick@sidesalads.co.uk

Smith Green Wholesale Florist Ltd
P56-63 Flower Market
SW8
www.smithandgreen.com
020 7498 2289
020 7720 5388
info@smithandgreen.com

Solstice Ltd
A49-52 Fruit & Vegetable Market
SW8 5EE
www.solstice.co.uk
020 7498 7700
020 7498 7722
kitchen@solstice.co.uk

Something Special by Otranto Ltd
A01-03 Flower Market
SW8
www.somethingspecialwholesale.co.uk
020 7720 3466
01737 845119
020 7720 9232
info@somethingspecialwholesale.co.uk

Sophie Hanna Flowers Ltd
Rail Arch 49
SW8 5PP
www.sophiehannaflowers.com
020 7720 0841
020 7720 1756
shanna@dircon.co.uk

Stems UK (New Covent Garden)
P13 - 14 Flower Market
SW8 5NZ
P13-14 Flower Market, New Covent
Garden Market, London, SW8 5NZ
www.stemsuk.com
020 7622 3300
sales@stemsuk.com

Sterling Fruit Co Ltd
H290-291 Fruit & Vegetable Market
SW8 5JB
020 7622 0065

Such Co Associates Ltd
61 Link House
SW8 5PA
020 7622 7889
ramesh@suchandco.co.uk

Sundance Partners LLP
Trading type:
B37-39 Fruit & Vegetable Market
SW8
sundancepartners.com/index1.html
020 7498 8279
sales@sundancepartners.com

Supreme Salads
C24 Fruit and Vegetable Market
SW8

T and L Food Importers Ltd
D62 Fruit and Vegetable Market
SW8 5LL
020 7498 6850
020 7692 4598
sales@tlfoodimporters.com

T J Wholesale
C04-05 Fruit & Vegetable Market
SW8 5JJ
020 7622 8400
020 7622 9098
tjwholesale@btconnect.com

Tda London Ltd
D169-171 Fruit & Vegetable Market
SW8 5LL
020 7622 5545
produce@tdalondon.co.uk

The B.A.D. Flower Company Ltd
Q7 Flower Market
SW8 5NA
020 7498 2289
020 7720 5388
elvislives25@hotmail.co.uk

The French Garden Ltd
C140-143 Fruit & Vegetable Market
SW8 5JJ
www.frenchgarden.com
020 7498 0277
(0)20 7498 0707
sales@frenchgarden.com

TENANTS LIST AT NEW COVENT GARDEN MARKET

The Garden Party
Office 276-277 Flower Market
SW8 5NB
276-277 Flower Market, New Covent
Garen Market, London SW8 5NB
www.thegardenparty.co.uk
020 7498 8989
enquiries@thegardenparty.co.uk

The Ice Box
A35-36 Fruit & Vegetable Market
SW8 5EE
www.theicebox.com
020 7498 0800
020 7498 0900
info@theicebox.com

The Ice Company
A24-26 Fruit & Vegetable Market
SW8 5HH
www.theicecolondon.com
084 5371 1687
020 7622 0155
ops@theiceco.co.uk

Thomson Produce Ltd
Suite F, Fruit & Vegetable Market
SW8 5EE
www.thomsonproduce.co.uk
020 7622 0225
020 7622 7477
020 7622 5239
thomsonproduce@hotmail.co.uk

Tofts Sons
Rail Arch 36
SW8 5PP
01494 874509
01494 872479

Unite
C153-155 Fruit & Vegetable Market
SW8 5JJ
020 7720 8344
020 7720 8411
Jean.Tattam@unitetheunion.com

Venus International
H284-285 Fruit & Vegetable Market
SW8 5JB
020 7498 2331
020 74983331

Village Cafe
Flower Market
SW8
02084600687

Vincenzo Ltd
D34-35 Fruit & Vegetable Market
SW8 5LL
www.vincenzoltld.co.uk
020 7720 3721
020 7627 8475
vincenzo_zaccarini@hotmail.com

Wild Harvest Ltd
B61-64 Fruit & Vegetable Market
SW8
www.wildharvestuk.com
Apron Area B62
020 7498 5397
020 7498 5419
sales@wildharvestuk.com

Whittingtons Ltd
L05 Flower Market
SW8
020 7720 9121
0115 987 5500
020 7720 9121
whittingtonsgroup@tiscali.co.uk

Westbridge Newsagents Post Office
Westbridge Fruit & Vegetable Market
SW8
1st Floor West Bridge Ammity Bridge
020 7720 3722
07903965789
rajatpatel@live.co.uk

Watts Farms Ltd
Rail Arch 16
SW8
016 8987 7175

Worldwide Exotics
C25-27 Fruit & Vegetable Market
SW8 5JJ
020 7720 6436
020 76229650
debandtom.crump@virgin.net

Zest flowers
Q10 - 17 Flower Market
SW8 5NA
020 7498 7574
07734168903
01634 682982
02078199845
zestflowers@ymail.com

WESTERN INTERNATIONAL

FRESH HORTICULTURAL MARKET

The history of the market stretches back to the final two decades of the 19th century.

It all began at Kew Bridge one day in the 1880s, when a farmer's wagon loaded with produce from the fertile area around Cranford stopped at the Express public house to refresh himself and his horses. whilst there, he was approached by local people wishing to buy his cabbages, and the rest, as they say, is history.

The spot quickly became a favourite shopping place for growers, and a regular market emerged, initially on three days a week. Following a public enquiry in 1892, a two and a half acre site to the west of Kew Bridge was acquired, and thus started the old Brentford Market.

Extended in 1906 and 1921, the market flourished and gained its reputation as one of the finest in the country until in the late sixties, it became apparent that it had outgrown its location. A new site was found near Heston,

and construction of a new market commenced, to be known as Western International Market. One day in spring 1974 the traders packed up their belongings, and a procession of trucks and lorries moved up the recently built M4 Motorway towards their new home, just a few hundred yards off junction 3.

The new Western International was an instant success, due to its exceptional location and accessibility, the unique family atmosphere and friendliness of the traders and, not least, the quality and freshness of its produce.

Weathering the storms brought about in the early nineties by the changes in trading laws, aggressive marketing by the supermarket giants, and changing patterns in consumer eating and buying habits, Western International has maintained its position as the premier wholesale fruit, vegetable and flower market in the capital, and remains one of the strongest in the country.





MAP OF WESTERN INTERNATIONAL MARKET

COMPANY STAND NO.

COMPANY	STAND NO.
A	
A&M Fruit & Veg	P11
Addey & Son Ltd	P35
Ahmed Exotic Ltd	P52
Aldridge's	W3
A1 Veg Ltd	P20
B	
B&S Fruits Ltd	P7
B&S Organics	P8
Baggery, The	F5 & SCG1
Berry Fresh	P9
Best Fruit Fare	P24
Braund, Walter	P23 & SCF3
Brents Pre Pack	W9
Bridges, JH	P58
C	
C&B Salads Ltd	P12
Chambers Prepared Ltd	W10
Chambers Wholesale	W11
Cheney, JJ	P30
Chep UK	VMU Building
Citrus Star	W5
Conford, WA Ltd.	P34
Cooper, Dawn Jerrom Ltd	SCF1 & SCF2
Cypro Veg Ltd	P43
D	
Delta Produce	P51
Dhans	P49
Dhillon Farm Veg	P3
E	
Euro Exotics Ltd	P66
F	
Flower Centre Ltd, The	F7
Fox, JN & Son	P71
Fruits of Lebanon	P25
Fruity Fresh	P46
G	
Global Traders	P26
Greenland	P65
Growrange	P62
H	
Heath, WG & Co.	P33
Hill, JTS	P1
Hill, WT & Sons	P2
Holliman, WJ	P63
Hopper, RJ	P69



MAP OF WESTERN INTERNATIONAL MARKET



COMPANY	STAND NO.
J	
JAS Enterprise	P32 & P54
Jaystar	P36
K	
Khan Brothers	P50
Knight & Rawlings	P57
M	
Market Management	NCF5
Market News	NCG2
Market Tavern	NCG3
Maroc Veg	P60
N	
NatWest Bank	NCG1
O	
Orchard, The	W2
Owen Owen	P14
P	
Paris Express	P70
Paul's Fruit & Veg	P38
Payne, AS	P64
Premier Fruits	P40
Prime Harvest	SCF5
R	
RH Western	P45
Rural Payment Agency	SCF4
S	
SMT Fruit & Veg	P75
Saliko	P16
Select 'n Save	P5
Smith & Son	P55
Springwell Veg	P39
T	
Thorogood, S & Sons	P28
V	
Vitacress Flowers	F2
Vitacress Sales Ltd	F2
Vitacress Western	P72
W	
Walker, HG	P19
Western Banana Centre	P67
Western Cafeteria	SCG2
Western Food Importers Ltd	W13
WIMTA	NCF6



SMT was established in 1976 by the Thakrar family, and is today a leading importer and wholesaler of fresh produce in the UK.

“We are a family run business that has established a long standing reputation for excellence of produce and service. We consistently source and supply the highest quality fruit and vegetables from all corners of the world to wholesale markets, restaurants, hotels and royalties across the UK.” - Raju Thakrar (CEO).

Direct Importers and wholesalers
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Specialist suppliers to the restaurant and catering industry

SMT Fruit and Vegetables
P74 and P75 Western International Market
Hayes Road, Middlesex, UB2 5XJ

Tel: +44 (0)20 848 7980 / Fax: +44 (0)208 8813 5689 / Email: raj@smtwholesale.com
www.smtwholesale.com





WESTERN INTERNATIONAL TODAY

Located near Heathrow Airport less than a quarter mile from the M4 Motorway and just off the A312 Hayes Bypass, Western International is owned and managed by the London Borough of Hounslow.

A strong and active Tenants' Association represents the interests of the traders in a variety of areas and participates in the joint management of the site.

Our 75 wholesalers offer the freshest and most competitively priced fresh horticultural produce anywhere.

Specialised needs of buyers are being met by a large number of firms importing and distributing exotic fruit and vegetables, and a well-stocked flower and plant market.



TENANTS LIST AT WESTERN INTERNATIONAL MARKET

Addey & Son Ltd.
P35
Kelvin Garrett
020 8573 5564
020 8848 9785
addeyson@aol.com

Ahmed Exotic Ltd.
P52
Aziz Patel
020 8848 7136
020 8561 5176
aziz@ahmedexotic.co.uk

Al Abbass UK Ltd
P66
Abdul Kayani
01753 569 451
8617 3488

Aldridge's
W3
Alan Hockley
8561 2431
8573 1722
alan@aldriged-catering.co.uk
aldriged-catering.co.uk

Ali's Fruit & Veg
P51
Khalifa Mouza
07905162452

All Fresh (part of Jaystar)
P12
Mustapha Onay
020 8848 3382

AM Fruit & Veg
P11
Max Halai
020 8573 8007
020 8573 3378
max.halai@googlemail.com

A1 Veg Ltd.
P20
Iqbal Dhaliwal
020 8848 0700
020 8848 1083
tuqeerac@yahoo.com

B&S Fruits Ltd.
P7 / P8
George Bray
020 8573 0524
020 8848 9056
Georgebray32@hotmail.com

Baggery Ltd, The
F5
John Warn
07785 256 181
020 8573 6098
020 8813 6049
john.warn@thebaggery.
co.uk
www.thebaggery.co.uk

Baggery Ltd, The
SCG1 "
020 8573 5421
kean.warn@thebaggery.co.uk

Brents P re Pack Ltd
W9
John Brent
020 8561 6992
020 8569 3137

Bridges, J.H.
P58
Paul Johnson
020 8848 4537
020 8848 4537

Brothers Produce Ltd
P62
Erdal Agcagul
0208 573 4079

Chambers Prepared Ltd
W10
Jit Thakrar
020 8561 3257
020 8813 6278
jitoochambers@btconnect.com
Chambersprepared.co.uk
Chambersprepared.com

Chambers
W11
Jay Shipley
020 8561 3257
020 8813 6278
shipleys@tiscali.co.uk
www.shipleysltd.co.uk

Cheney Ltd, J.J.
P30
Graham Brown/
Paul Brown
8848 4642 or
07956328178
8561 4760
jjcheney@talktalk.net or
graham@jjcheney.co.uk

Chep UK Ltd VMU Building
Arthur Noah
020 8848 4295
020 8813 5808
www.chep.com

Citrus Star Catering Supplies
W5
Rahul Gosain/Bobby Kaler
020 8848 0826
020 8848 0902
citrusstar@btconnect.com
www.citrusstar.co.uk

Conford, W A Ltd
P34
Kevin Fox
020 8573 0559/ 020 8561 6322
w.a.conford@googlemail.com

TENANTS LIST AT WESTERN INTERNATIONAL MARKET

Cooper, Dawn Jerrom Ltd
SCF1/SCF2
Richard Cooper
0845 683 2505
0845 683 2509
rjc@cdjltd.co.uk
www.cdjltd.co.uk

CyproVeg Ltd
P43-P45
George Tripolitakis
020 8573 1942/020 8848 1956
cyproveg@btconnect.com

Dhans
P49
Nilesh Gosai
020 8813 6946/ 020 8569 9143
nileshgosai@aol.com

Dhillon Farm Veg UK Ltd
P3
G.S. Dhillon
020 8813 6200/ 020 8848 1774
dhillon@dhillonfarms.com
www.dhillonfarms.com

Exotica SuperFruits (2) Ltd
P50
Mr A Khan(director)
0208 561 1366/ 020 8561 4601
info@exoticasuperfruit.co.uk
bal@exoticasuperfruit.co.uk

Exotica Superfruits (1) Ltd
P69
Mr A Khan(director)
Bal Badesha (Manager)
020 8573 3976
info@exoticasuperfruit.co.uk
bal@exoticasuperfruit.co.uk

Five Rivers Produce Ltd
P5
Mr Onkar Singh Gill

Flower Centre Ltd, The
F7
Robbie Finon
020 8569 2577
020 8569 2469
robert@flowercentre.co.uk
www.flowercentre.co.uk

Fox, J.N. & Sons UK Ltd
P71
Graham Fox
Jamie Delaney
020 8573 0488
07817 553924

Fresh4u Produce Ltd
P65/NCG2
Hatim Raja
Danial 07912 497911
hatim@fresh4uproduce.co.uk

Fruits of Lebanon
P23-P25
Nadim Traboulsi
020 8561 6083
07956 379218
020 8991 9866
sheikhnadim@aol.com

Fruity Fresh Western Ltd
P46-P48 &P39
Ashok Chowdry
Kushan Dissanayake
020 8561 8196
079508 44 555
020 8813 7369
fruityfresh123@aol.co.uk
www.fruityfresh.com

Global Traders International Ltd
P26
Chris Zandonati
020 8848 0866/ 020 8561 4061
Ray26@hotmail.co.uk

Harvest (part of Nour Trading)
F1
Yasser –Hossam -
07949 084 684
07826 842 725

Heath, W.G. & Co.
P33
Bill Heath/Spencer Heath
020 8573 2892/ 020 8813
6028

Hill, J.T.S. Ltd
P1
Jonathan Hill
020 8573 4536
020 8573 6742
eugeniehill@btconnect.com

Hill, W.T. & Sons (Western) Ltd.
P2
Bill Hill
020 8561 6100/ 020 8561 6100

Holliman Ltd, W.J.
P63
Rob Taylor
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Indom Veg
P10
Mr Yogarajah

JAS Enterprise
P54/P23
Sucha Jammu
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P36
Mustafa Onay
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Lee Miles
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Market Tavern
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Middle East Fruit & Veg Ltd
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Moses Enterprise UK Ltd
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Mosesltd.uk@gmail.com

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Nour General Trading Ltd
NCF2 Yasser –Hossam -
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blake@premierfruits.com

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SCF5
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SCF4 & SCF3
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TENANTS LIST AT WESTERN INTERNATIONAL MARKET

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BOROUGH MARKET

SE1

Borough Market is famous in London and around the world for selling outstanding, top quality, British and international produce. Maintaining this reputation for excellence is what ensures our customers keep coming back to Borough Market week after week, year after year.

The Market's vision is to be a sustainable, independent, quality food market, rooted in the local community.

Our mission is to be:

- Best food market in the country
- Offer the widest range of superb quality British and international produce
- Support traders who are passionate about the produce they grow and prepare.
- Offer our customers friendly and expert advice about the produce they buy, with suggestions of how to cook and prepare if necessary
- To be at the heart of the local community

Quality and standards

- All of our traders share a love of food and many of them make, grow and rear the produce they sell so our customers know exactly where their shopping has come from.
- There is real connection between grower, manufacturer
- As a result, the market has become a vast repository of culinary knowledge and understanding. It's a place to explore, to ask questions, to discover new flavours and to savour the unique atmosphere.



History

- There has been a market on the south side of London Bridge as far back as 1014AD, and maybe even earlier, dating back to Roman times.
- In the 13th Century, traders were relocated to what is now Borough High Street and a market has existed here ever since.
- Since its renaissance a retail market just over a decade ago, Borough Market has become a haven for all who are about good quality, sustainably sourced food.
- The market attracts some of the country's most famous professional chefs, restaurants, passionate amateur cooks and people who love eating and drinking.
- Today, Borough Market has over 100 individual stalls selling a huge variety of produce and attracts thousands of customers every week.







BOROUGH MARKET

SE1

We work with small businesses and social enterprises, providing them with guidance and SUPPORT. We seek higher values in food production. The Market is a place to find inspiration, to meet people and to LEARN something new. Throughout its rich HISTORY, the Market has adapted to meet the needs of London and will continue to do so, but always staying true to its unique identity.



Working with the local community

- Borough Market is the only fully independent market in London. It is owned by a charitable trust and run by a board of volunteer trustees
- The trust is committed to supporting the local community around Borough Market. It regularly runs community events, provides food related health education and supports local community projects and schemes.
- The Market is also committed to wider aims relating to sustainability and social responsibility – the Market's recycling rate for example is 100% with no waste from the Market going to landfill.



OUR CORE VALUES

Our core values reflect what is really important to us as an organisation and underpin the Market's culture and ethos.

Borough Market is more than a place to buy or sell food. It is **UNIQUE**.

We are a charitable trust that exists to provide a market for public benefit. As a source of **QUALITY** British and international produce, we uphold a reputation as Britain's most renowned food market. The Market is a place where people come to **CONNECT**, to share food and to awaken their senses.

We celebrate the **DIVERSITY** of food; food that is honestly priced and carefully sourced. People come to **DISCOVER** food that is made or sourced with pride. Taste, aroma, texture, colour and seasonality. Many of our traders are primary producers – people who grow, rear or create the food they sell. Others are importers, possessing intimate knowledge of the produce they source. All are **DEDICATED** to maintaining the highest standards.

Through these traders, the Market has a wealth of artisan skills and specialist **EXPERTISE**. We share **KNOWLEDGE** and work together to forge partnerships that **INSPIRE** people about food, creativity and sustainability.

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BOROUGH MARKET CONTACT INFORMATION



HOW TO FIND US

Borough Market is easily accessed by public transport. We're seconds walk from a major train station, on countless bus routes and even provide bike racks for keen cyclists.

If you're travelling to the Market using public transport, Transport for London's Journey Planner, which you'll find to the right of this page, is a useful tool.

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