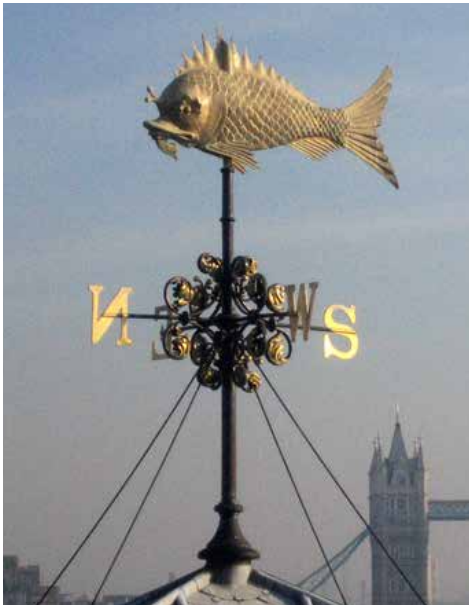


London Wholesale Markets Magazine

A Guide to the Five London Food Markets

New Covent Garden | New Spitalfields | Smithfield | Billingsgate | Western International



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We are one of the country's largest suppliers of fresh salmon, supplying throughout the British Isles and Europe. We deal in farmed, organic and wild salmon.

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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INDEX

Index.....	7
Welcome.....	9
Billingsgate.....	10
Billingsgate Today.....	13
List of Tenants at Billingsgate.....	15
Billingsgate Contact Information.....	25
Billingsgate Seafood School.....	27
Fishmongers Company.....	30
A Succulent Recipe from Michel Roux Jr.....	39
Taste Of London Festival.....	43
New Spitalfields Fruit and Vegetable Market.....	48
Paul Walker, Tenants Association Chairman.....	50
History Of Spitalfields.....	53
Tenants List at New Spitalfields Market.....	61
Siteplan of New Spitalfields Market.....	63
Information on New Spitalfields Market.....	72
New Spitalfields Market Tenants Association.....	75
Smithfield Meat and Poultry Market.....	80
Smithfield Today.....	82
Another Succulent Recipe from Michel Roux Jr.....	84
Smithfield 150th Anniversary.....	86
Map Of Smithfield.....	99
Walking Tours Of Smithfield.....	106
List of Tenants at Smithfield.....	108
New Covent Garden Flower Market.....	116
About New Covent Garden Market.....	119
Siteplan of New Covent Garden Flower Market.....	122
Tenants Association at New Covent Garden Market.....	124
History of New Covent Garden.....	126
Tenants List at New Covent Garden Market.....	127
Western International Market.....	134
Tenants List at Western International.....	136
Western International Today.....	142
Western International Contact Information.....	143
All Markets Contact Details.....	145



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Welcome

to the 2019 edition of the London Wholesale Markets Magazine. The magazine is posted directly to every tenant company on the five London Markets and is published to raise awareness of the markets and all Tenant 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 London Markets.

The London Wholesale Markets magazine is published annually and in this issue we have features on Taste for London, BBC Good Food Festival, Historic Royal Palaces food events, Smithfield Market's 150th anniversary, with editorial from the Butchers & Drovers Institute and the Fishmongers Association, focusing on current issues and events. We have also developed a dedicated website for the London Markets and to view please visit: www.londonwholesalemarkets.com. The site includes sections for each market with site information, videos, images and editorial information, as well as full listings and contacts details for the five London Wholesale Markets.

Thanks for taking the time to read the new edition and we hope you enjoy it. We welcome any input from either tenant companies on the markets or food importers, growers, wholesalers, caterers, trade associations, or companies who sell products into the 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:

(01253) 319882 / 3 or e-mail: sales@mmcmedia.com

Kind regards

Steve Streetly / Chris Shorley
Directors, MMC Media Ltd.

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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 'Biling' - 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.





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.

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Bards Shellfish	Stand F12, I6- I8	Shellfish	020 7538 2835 01708 867 279	020 7538 2835	bardshell@yahoo.co.uk Simon Chilcott
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Bennett J. Jnr 51	Stand D3	Wet, smoked	020 7987 2848	020 7987 2848	j.bennettjrnlondonltd@gmail.com Don Tyler
Billingsgate Cold Store	LFMA		020 7515 3075		fishmerchants@aol.com Neil Staples
Billingsgate Exotic Fish Ltd	Shop 7 & Stands G1- G4	Exotic	020 7987 4333	020 7519 3639	billingsgateexoticfish@gmail.com Mohammed Ayub
Billingsgate Overalls	Portacabin East 1	Laundry Services	020 7515 1032		Alfie Butler
Billingsgate Seafood Training School 28-32		Training School	020 7517 3548	020 7538 0174	admin@seafoodtraining.org CJ Jackson
Billingsgate (Crissy's) Cafe	Shop 28	Market Cafe	020 7531 6671		Ali Candan
Bobbie's Fish 82	Stands F1/F2	Smoked, wet	020 7515 0404 07926 701 719	01708 556 991	scott@bobbysfish.com Robert Unwin
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Chamberlain & Thelwell Ltd 53-55, 59		Wet, prime, shell	020 7987 2506 020 7987 2639	020 7538 4723	jeff@chamberlainthelwell.co.uk Jeff Steadman
C&A Seafoods 66	Stands F5/F6	Shellfish	020 7515 9192	020 7538 0012	Peter Seagrave
Cold Cargo (UK) Ltd - (formerly Chill Serve) 85		Collection / delivery	020 7515 3123		
City Music Services 73	Music School		020 7515 5199 07932 630 581		mark@citymusicservices.co.uk Mark Luther
Coster (Metalwork) Ltd 67	Metalworks		07768 393 199 020 7515 5599		jccoster@btconnect.com John Coster
Cox A.H. Ltd 27	Shop 1 & Stands H2-H5	Wet, smoked, frozen	0207 987 2846 020 7515 0708	020 7538 3872	Steve Garaty
Crystal Amusements T/ A Asian Pearl	Stands E8/E9		02088508989; 07736325821		info@asianpearlseafoods.comRadhika



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We understand that food and drink comes in many flavours. Our credit insurance solution will be as unique as your business.

Every food business is like a junction where a network of buyers and suppliers meet and credit trading is the norm. But amid the excitement of new customers and increased orders from existing customers do you think of the risk you are taking?

What happens when a customer defaults or a business closes down? If you've experienced a customer going into administration you will know the challenges your business will face just getting back a fraction of what you are owed.

However, it's important not to think of bad debt and late payment as an unavoidable risk. There is a way to seize the initiative and trade with confidence.

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Dodi Seafood Ltd 63	Stand H1	Wet, Frozen	07850 029 851		dodiseafood@gmail.com Zaheer Ahmed
Eames A. Ltd		Potatoes, trade sundries	07810 458 700		a.eames@hotmail.co.uk Tim Eames
Feng Sushi	Unit Q9		07779 643 557		silla@fengsushi.co.uk Silla Bjerrum
J.P & L. Exotics Ltd	Shop 5 and 6	Exotic, frozen	020 7538 5500 07958 676 080		J8pexotics@aol.com Paul Hollick
Fishmongers Company 37-38			020 7515 4425 020 7626 3531		barry.otoole@fishhall.org.uk Barry O'Tooleary O'Toole
Hart S & A Ltd	Shop 20 & Stands F7-F9	Shell	020 7515 9118		matthewhart1@btinternet.com Matthew Hart
Holmes C. T. and Co Ltd 18, 45-47	Shop 16 & 17	Frozen, shellfish, fish & shellfish	020 7515 1255	020 7538 1143	chris@holmesseafood.co.uk Chris Holmes
Lobo Seafood Ltd	Shop 29, 30 Stands B6/B7/ I9/I10	Exotic, frozen	0207 7320911		loboseafood@googlemail.com Aloysius Lobo
Lawrence Bros 58	Stand E1/E7	Wet	020 7515 1349		Ian Patten
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Leleu & Morris Ltd 16 & 48	Stand D10-D12	Wet, shell, exotic, smoked	020 7987 2268	020 7538 3200	markm@leleumorris.com Mark Morris
Learn Assist Ltd 86-88		Security	020 7515 7111		info@learnassist.co.uk Verity / Harry Panter
London Fish Merchants Association 35 - 36		Trade Association	020 7515 2655	020 7517 3535	fishmerchants@aol.com Mike Foulger
Lyons A.A. 6-7	Stands I1-I5	Wet, exotic	020 7537 3263		Anthony Lyons
Masters & Co Ltd	Units Q3/Q11	Potatoes, trade sundries	020 7987 7890 020 7987 8456		David Masters
Micks Eel Supply Ltd 56	Shop 18 & Stand C6	Live, smoked & jellied eels, shellfish	020 7515 2249	020 7538 9936	admin@mickseelsupply.co.uk Mr R D Jenick
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Newnes C.J. & Partners	Shop 10	Wet, prime, exotic	020 7515 0793	020 7538 4614	bevansfish@aol.com Mr Brian Evans
Ocean Fleet Seafood Ltd 77	Unit Q12	Scallops	07763 665 717		kbruzas@oceanfleetseafood.com Dmitrijus Nikitinas & Kestutis Bruzas
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R & G Shellfish Ltd 57	Shops 2 - 3 & Stand G5	Shellfish	020 7515 9419	01708 472 092	Mr Ray Brand





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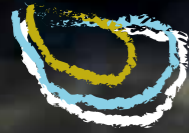
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Seafood Choice London Ltd 76		Wet	0203 4172770	0203 41185070	joseph@seafoodchoice.co.uk Joseph Vaxhakkootam
Seahawk Marine Foods (London) Ltd 71	Shop 11, 12 & 19 Stand A3	Wet, prime, frozen, shell, smoked	020 7538 1520	020 7531 6430	kjohnmaguire@yahoo.co.uk Keith Maguire
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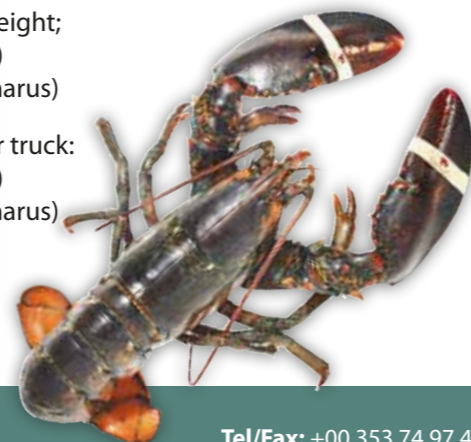
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WALKING TOURS & VISITS

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

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The Seafood School at Billingsgate is one of the leading food schools in the UK. Based above the market floor at Billingsgate, we are a charity focused on encouraging all to enjoy more seafood as part of a healthy diet.

At 4Am, tuesday to saturday, Billingsgate Fish market opens its trading hall for business. Hustling, bustling and brightly lit, the heart of the 13-acre complex in east London (the UK's largest inland fish market) is home to around 40 traders as well as shops and cafés - not to mention a seafood training centre that teaches everything from sourcing and descaling to gutting and cooking. the seafood school at

Billingsgate (newly named after a rebranding last week) is legendary in the industry: fishmongers, sellers, culinary students and chefs are tutored here. But it serves the rest of us, too, and at a (slightly) more acceptable time of the day. If you can manage a 7am start, the special saturday Breakfast, for example, begins with a trip round the market before a morning feast and a fish-prep session. In this, as



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in all their classes, 'we try to make it as uncomplicated as possible', says the school's CEO and principal, CJ Jackson. 'We focus on sustainability and talk a lot about fishing methods, but even chefs' eyes can glaze over by the time we get on to hook-and-line.' the practical skills (how to purchase from market, as well as how Bryantto skin, pin-bone and fillet) are invaluable, but Jackson has an eye on food trends, too.



"Last year our class lists passed the 100,000-person mark."

- CJ Jackson - Billingsgate Seafood School CEO

English winemakers and microbreweries have been involved with the school's seafood-matching classes (hake and hops? yes, please), and guest-chef days will soon be rolled out. 'Last year our class lists passed the 100,000-person mark,' Jackson tells me. And I bet most of those are now dab hands at shucking and cutting. We deliver courses to schools, colleges, chefs, fishmongers, major retailers and a extensive range of courses for food lovers.



Yearly we work with over 10,000 people from all walks of life. Our team is made up of chef and fishmonger trainers all able to deliver a course on seafood with an impressive level of expertise. We are all hands to the wheel to deliver a new range of courses and send out the 'Eat 2 a week' message with our partner Seafish.

Celebrating 16 years on the market, 2015/16 were busy years for us as we continue to develop new programmes for all areas of activity. The last 18 months of the school has seen new funding, new staffing and a refurbishment - with smart hobs and ovens - thanks to the generosity of the Worshipful Company of Fishmongers'.

We have also extended our workstations, enabling us to take a great number of students on a day's course. Our facilities enable us to deliver cutting and fishmongering courses. We also plan and develop bespoke courses for team building and corporate entertaining, which prove particularly popular.

Please see our website: www.seafoodtraining.org for further ideas and courses. If you would like to join one of our days, please contact Kirsty on 0207 517 3548 for more information.

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

CJ Jackson, CEO

Tel: 0207 517 3548

Email: admin@seafoodtraining.org

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The FISHMONGERS' Company



Mr John Kenny, from York's oldest Fishmongers, receives his Master Fishmonger certification from HRH The Princess Royal at an awards ceremony held at Fishmongers' Hall in June 2018

The Fishmongers' Company – an ancient Guild going strong in the modern world

One of the Great Twelve Livery Companies of the City of London, the Worshipful Company of Fishmongers has been closely linked to London's Fish Trade for well over 700 years. To this day, the Company employs a Fisheries Inspector at Billingsgate Market who ensures all seafood that passes through the country's largest inland fish market is of high quality.

This maintains a Company tradition established by Royal Charter in 1604 under James the First.

Fishmongers' Hall, situated on the north side of London Bridge, is the home of the Fishmongers' Company and the heart of its activities which, in the 21st century, span contributions to the arts, medicine, fellowship, and importantly, the world of fishmongering, sustainable fisheries and environmental stewardship.

The Company's Fisheries Charity engages in a wide range of projects and grant funding to support marine and freshwater conservation, fisheries, aquaculture and fish trading in the UK. A specialist team, through convening and consultation with a wide range of trusted partners, works to identify specific areas to focus larger project funding.



This year the Company's activities include: continued development of the flagship "Master Fishmonger Standard"; support for salmon tracking research; post-Brexit fisheries policy analysis; and help for the UK's inshore fishing fleet.

The Company also supports an academic programme in the aquaculture and environmental sectors. The Fish and Fisheries small grants fund provides opportunities for one-off support of worthy causes, for example training volunteers to run beach clean-ups and conduct underwater conservation surveys.

Aside from philanthropic work, the Company is proud to host the annual Doggett's Coat and Badge Race on the River Thames and a lively programme of concerts and dinners for its members and guests. The Banqueting Hall, the jewel in the Company's crown, this year underwent some much-needed renovation to restore historic gilt ceilings that date from the construction of the building in 1834.



Detail from the recently restored historic ceiling of the Fishmongers' Company's banqueting hall.



The Company's Fisheries Inspector patrols the Fish market floor on a daily basis



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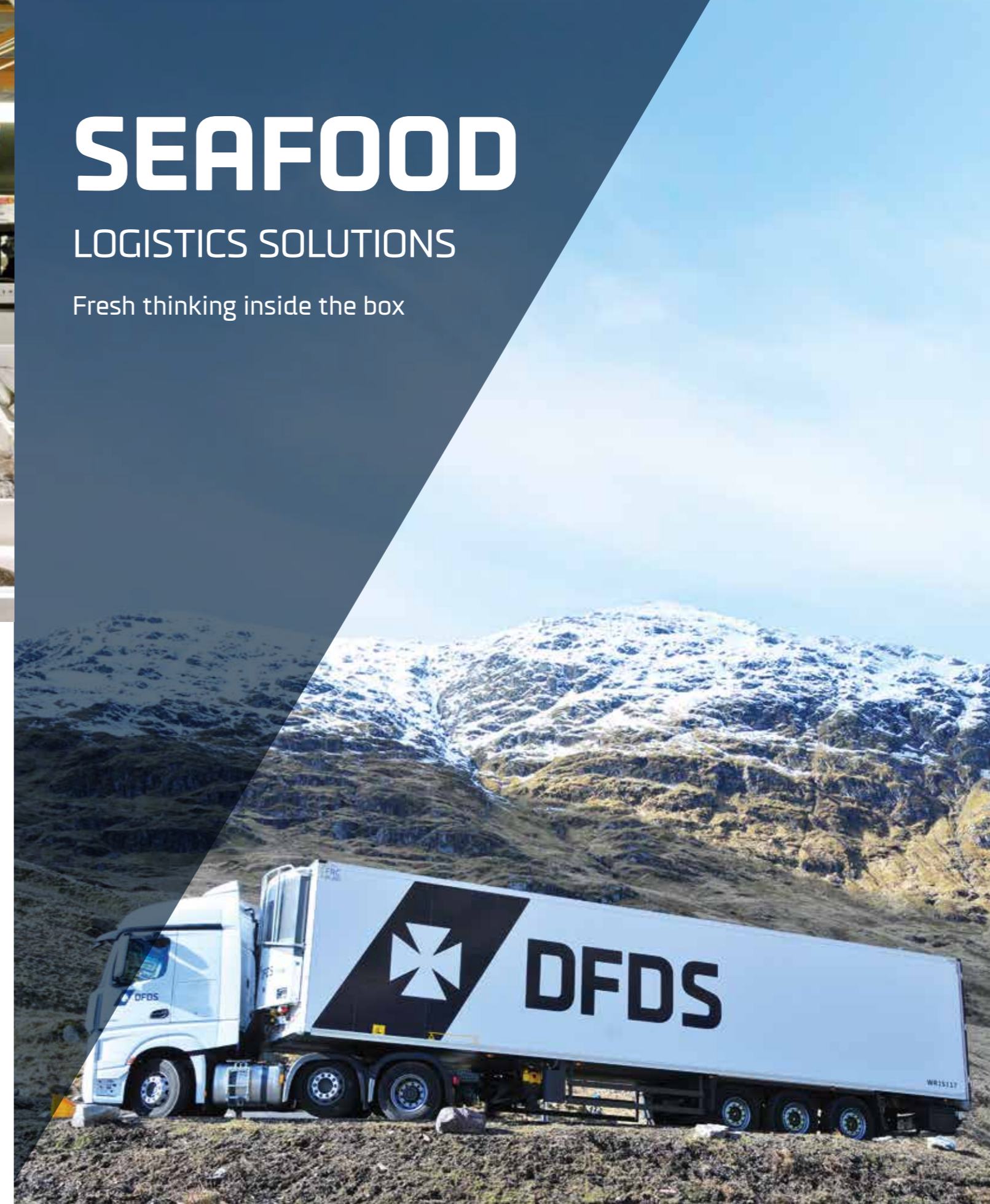
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Red Mullet with Ceps and Red Wine Sauce

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



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TASTE OF LONDON

THE FESTIVE EDITION OF TASTE OF LONDON RETURNS

The Festive Edition of Taste of London returns to Tobacco Dock, transforming it into a winter foodie haven and creating the ultimate celebration of the capital's culinary scene. The festive edition of the capital's finest culinary celebration, Taste of London is the perfect event to kick start the Christmas season, offering visitors the unique opportunity to explore distinguished artisan producers, indulge in dishes from London's best restaurants, engage one-on-one with London's most exciting chefs and to be on the front line of cocktail innovation in the capital. This year, a host of new chefs, bartenders, and experiences will feature across the festival adding to the many reasons The Festive Edition of Taste is a seasonal must for the calendar. New for this year include seven brand new restaurants, masterclasses at the new Urban Kitchen, wine and cheese pairings with Accolade Wine School, the Diner's Club VIP lounge,



cocktail making and even a hot dog party taking place in front of the Taste fire pit.

RESTAURANT AND CHEF HIGHLIGHTS

19 of the capital's most acclaimed restaurants will appear over the 4-day duration of the festival. Making their debut this year include Nonna Tonda, famous for its delicious handmade pasta dishes, from Pappardelle



to butternut squash ravioli. Rohit Ghai's highly anticipated new Indian restaurant, Kutir, which opens a couple of weeks before Taste. Jamie Oliver's home of smoke and fire, Barbecoa and authentic Malaysian cuisine, Papparich will also be making their debut.



Taste of London creates the rare opportunity for food lovers to curate their perfect taster menu. Feast on a stellar line-up that includes Taiwanese restaurant with a cult following BAO, Sri Lankan favourite Hopper's, Basque cuisine, Sagardi and The Cheese Bar, back serving up melted cheesy goodness from speciality toasties to poutine. Appearing for one day only as part of the Daily Special restaurant spot, Bar Douro will be serving up Portuguese sharing plates on Thursday 15th November, followed by vegan Mexican small plates from Club Mexicana on Friday 16th November. Throw in authentic Taiwanese dumplings and exquisite rice bowls, courtesy of Taste newcomers XU and inventive modern Italian fine dining, Rigo, and you have the most decadent feast of the year.



Fire-chief-in-residence, DJ BBQ, returns to headline the renowned Fire Pit in association with Food Network stage, where acclaimed chefs will dial up the temperature and unlock some mouth-watering flavours as festival goers stay cosy by the fire to watch. Head chef of Ottolenghi's new restaurant, Rovi, Neil Campbell will be using the smoke and fire to cook up some seasonal



vegetables and Genevieve Taylor (Author of the Ultimate Woodfired Oven Cookbook) will be sharing her passion for cooking in the outdoors. Tom Brown, owner of Hackney's seafood restaurant Cornerstone will bring fish and fire to the fore front and Smokestack's founder, David Carter will share his tips of cooking up BBQ meats over the flame. Other fire pit chefs include Josh Katz (Berber and Q), Karan Gokani (Hoppers), Tom Anglesea (The Laughing Heart) and George Barson (Cora Pearl).

MASTERCLASSES AND WORKSHOPS

Fans of a festive tippie will enjoy innovative cocktails and take part in hands-on masterclasses where they can learn how to shake up their own cocktails ahead of the party season. Tanqueray Gin will be unveiling a



gin terrace where guests can learn more about the unique process that goes into making Tanqueray No. TEN before creating their own perfect Tanqueray & Tonic. Alongside the Cocktails at Home masterclass is the 'World Class' bar where visitors can purchase and try world-class cocktails, and in the 'whisky room' festivalgoers will be able to create their own Johnnie Walker Black Label highball whisky with a selection of world-class mixers



and bitters. Ketel One Vodka's urban kitchen will be making a debut to Taste Festive, following the success in summer, where guests can create their very own Ketel One Vodka Bloody Mary and Espresso Martini alongside the resident kitchen DJ.

Calling all wine enthusiasts, Taste newcomers, regional Australian wine school and fine wine bar Accolade Wine School will run wine and cheese pairings masterclasses throughout the weekend. There will also be a drop-in bar, where visitors can buy wine by the glass, whatever tickles the taste buds!



chef meet and greets with the likes of Michiel Carteus from Gazelle, booking signings and masterclasses – will be the hottest ticket to purchase at the event.

"A quality range of more than 100 sought-after artisan food and drink producers including handmade Burley Fudge, organic and sustainable Beronia Wines, award winning Cornish Cheese Co. and the fantastically innovative Pleese Cakes, have been brought together."



The Laurent-Perrier Clubhouse will be the perfect wintry haven to relax in during the festival and indulge with a glass of the highly acclaimed Cuvée Rosé. For that added VIP treatment, the Diners Club VIP lounge will be open, a private area for ticket holders including



of more than 100 sought-after artisan food and drink producers including handmade Burley Fudge, organic and sustainable Beronia Wines, award winning Cornish Cheese Co. and the fantastically innovative Pleese Cakes, have been brought together for guests



to stock up on treats and gifts, making Taste of London the perfect way to kick off the festive season in style.

The festive edition of Taste of London will take over Tobacco Dock in Wapping from 15th – 18th November 2018.

Tickets on sale now from £15:

www.tasteoflondon.co.uk

More information including restaurant menus will be announced in the coming weeks. For more information, interview requests, images or press accreditation please contact The Communications Store:

taste@tcs-uk.net / 020 7938 1010

ENTERTAINMENT AND CHRISTMAS SHOPPING

It will be Saturday night fever at Taste this year as DJ BBQ serves up hot dogs and takes over the decks at The Fire Pit for a two-hour DJ set, and the much-loved Deco Noir Piano Man will be returning to get everyone into the festive spirit, playing some favourite classic songs. For the shoppers, a quality range



NEW SPITALFIELDS

FRUIT & VEGETABLE MARKET

New Spitalfields Market was custom-designed for the fresh produce and flower business in the early 1990s and in 2017, we can still boast trading facilities that rank as second to none.

Since relocating in 1991 from our old, much cherished but congested site, where traders worked through the night in tight spaces on public roadways, we have diversified the offer at our site in Leyton, East London, to reflect Britain's consumers changing palates and preferences.

That has enabled us to maintain our position at the very top of the UK wholesale market tree.

The location was selected for its excellent road, sea and airport access and New Spitalfields traders are still well placed to serve the whole of London, the Midlands, East Anglia and Kent. In fact, we have customers from all over the UK, as well as the continent.

Our independent retail and street market customers across the south east continue to thrive and the catering and foodservice sectors have experienced exceptional growth in recent times.

Every one of us at New Spitalfields is fully committed to supporting them as they provide nutritious, healthy food and beautiful flowers for British consumers for many years to come.

New Spitalfields Market is Britain's premier wholesale fruit, vegetable and flower market. The market is a purpose-built site, in Leyton, East London, which opened in 1991. It is the largest revenue-earning fresh produce and flower market in the UK.

The market's location provides direct and easy access to the motorway network, and all nearby ports and airports, enabling more than 100 companies to offer a range of healthy and nutritious fresh produce and flowers to their customers, sourced year-round from every corner of the world.

These highly specialised firms predominantly serve customers across London and the Home Counties and our site is ideally placed to serve the rest of the UK and continental Europe too.

The wide mix of cultural and ethnic backgrounds within the New Spitalfields Market trading community ensures that we have a basket of fresh produce and flowers that satisfies the culinary preferences of all cultures.

The depth and flavour of the New Spitalfields offer has been enriched by the presence of tenants specialising in exotic fruits and vegetables, as well as catering and foodservice firms serving public and private sector customers across London.

There is no more diverse market in the country and that fact contributes hugely to the market's ability to stay at the forefront of its trade and service the rapidly changing needs of the 21st century wholesale market customer base.





Paul Walker

Spitalfields market tenants association chairman

I joined New Spitalfields Market at the age of 16 straight from school to work with my father in Waldon Fruit LTD. The new market had only been opened for 6 months. It was a very busy and hectic environment with the customers of the old Stratford Market and from the old Spitalfields Market merging and becoming familiar with the new layout and surroundings. It was very interesting to see Greengrocers, Caterers, Market Traders and Porters all busy rushing around trying to buy produce at the best deals or sell and deliver their goods for the days trade. The market opened at 3am with a huge influx of customers and wholesalers dealing with the constant pressure to serve many customers at once, pallets loaded correctly and then delivered to the customers lorries, most of the time in a jovial way with an abundance of 'banter' in between. The market then closed at 11 am where all workers from Porters to Sales to Cashiers went home for much deserved and needed sleep.

My father retired from Waldon Fruit Ltd in 2004 and I bought his shares becoming joint owner with his then partner Bernie Haydon. Our partnership continued for another ten years with the company going from strength to strength, doubling in size and growing in success until he sold his shares to my now partner Graeme Stone.

I was first introduced to the Tenants Association by my neighbour John Only, the past chairman of our association at the time. He explained and taught me the vital role and fundamentals the association plays in the running of our market.

Thus helping the Corporation of London in implementing the new health and safety rules which have helped our market become a much safer environment for tenants, staff and customers to work in. Furthermore, watch how the Corporation spends our money by way of the service charge. Seeking cost effective ways and plans to try and keep the market as competitive as possible by keeping the charges to a minimum.

I joined the Association 14 years ago with Chris Hutchinson as Chairman and soon became part of the health and safety, finance, rent negotiations, lease renewals sub committees to name just a few. This gave me an insight of how the experienced and dedicated older members of the association, the late Laurence Eldred, the late Alan Cavanagh, John Olney and Chris Hutchinson dealt with the proposals from the Corporation and how it affects the whole market from wholesalers to customers and not just the affects on your own business. I believe this experience and great knowledge from dedicated association members will stand me in good stead for the future. Around 8 years ago I was voted in as Vice Chairman. My duties became that I represented the tenants whilst in the meetings with the Corporation and on the rare occasions (as Chris was so dedicated to his role) chairing the meetings. Sadly Chris decided to step down as chairman in April 2018 ending a 14 year role, the longest to date (in fact beating his own father by just one year). Firstly I would like to thank him on behalf of all the tenants for all his hard work and dedication he has given to the association and secondly personally for giving me the knowledge and confidence to step into his role after being voted in with Chris swapping roles to now be Vice Chairman.

The market has changed greatly since I started there 14 years ago. From trading starting at midnight and not 3am, rules such as roads being clear of produce, forklifts speed governed with drivers properly tested, stands are inspected to make sure they meet the high standard of all the new legislations which have come into force to name but a few. This has created a safer place and benefits all from traders, staff and customers alike.

The future holds further changes due to take place. We will soon be installing a new entry barrier and camera system soon to help with the compliance of the customers of the health and safety rules and put a stop to anyone fly tipping or leaving their rubbish around the site.

Any monies that come from the barrier will be put forward to help pay for the cleaning and maintenance of the common areas of the market which currently is a huge drain on our service charge. We are also due for a rent review which will undoubtedly be a tough negotiation. However, I believe the biggest Challenge I now face as Chairman and possibly the biggest milestone to the market since its opening over 400 years ago is the possible market move.

The Corporation is currently undertaking Feasibility studies as to merging the three London wholesale markets Smithfield's meat market; Billingsgate Fish market and our Spitalfields fruit produce market to one site forming one giant Composite market.

Meetings are taking place with tenants and the Corporation to discuss main areas of concern and positives for the merge. We have had been promised to be involved at every point of the move should this merge take place.

The main concerns that myself and the tenants have voiced firstly is the location and size of the site. This is imperative to this project if it is going to be a success. The site needs to be close to London in order for our customers to come and buy their produce and return to their shops stalls etc without getting caught in the early morning traffic problems that London now faces. It needs to have easy access road links to the ports and Euro tunnel where most of our produce arrives from and most importantly needs to be big enough for us to grow without restrictions.

I cannot stress just how important the three wholesale markets are to the food service industries in and around the London areas. Our customers distribute hundreds of thousands if not millions of tons of produce all around the south east of England from high end Restaurants to low income boroughs schools and hospitals. We play a vital part in keeping the poorest people being able to purchase produce at high quality and low prices in order to maintain a balanced healthy diet for a very low cost beating the supermarkets on price on large amounts of our products.

We also stock and sell some rare and unusual produce which other wise would not be available to our customers. I do believe if the Corporation can get the right sized site in the right area (and that is if) the new market would be a successful, vibrant and an innovative forward thinking market trading successfully for the foreseeable future.



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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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In the market for resource & waste management expertise?

New Spitalfields Market is the UK's premier horticultural wholesale market, owned and administered by the City of London Corporation. It has over 140 tenants across a footprint of circa 32 acres. The market attracts approximately 1 million vehicles per year and has a turnover of approx. 750,000 tonnes per annum of fruit, vegetables and flowers. Operating under a Royal Charter, granted in 1682, Spitalfields Market moved out of the City in 1991 and now occupies a purpose built 32-acre site in Leyton, East London. With a Market Hall of 28,700sq metres (309,000 sq. ft.) the site is one of the UK's largest and most profitable horticultural markets.

Our Role

Countrystyle Recycling began working with City of London Corporation in 2010, and quickly implemented segregation at the on-site recycling area, including wood, plastics, general waste, cardboard and organics. Over time, the relationship has flourished and again, proving best value via competitive tendering, Countrystyle were awarded the contract for a further 5 years until 2022.

Under the new contract, site cleanliness, health and safety and the principles of "waste polluter pays" are the key drivers. Working alongside the City of London Corporation, Countrystyle has further improved waste management and recycling practices, encouraging better on-site segregation and reducing overall costs to tenants.

New projects have also been implemented, including the procurement of a Mobi dynamic weighing system for the on-site dustcart and platform scales introduced at the "bring site". This has revolutionised how tenants take account of their individual costs and encouraged them to develop personalised and improved waste management plans.

Another project included the reuse of lightweight pallets. Previously taken to Countrystyle's Ridham flagship facility for shredding and recycling, pallets are now collected by a small family owned company who provide a small newly skilled workforce opportunities to repair pallets for reuse and resale. Blue CHEP pallets recovery rates have also significantly increased with the assistance and involvement of the CHEP asset recovery team and an appointed pallet collector within the market.

Through the new contract, Countrystyle implemented the London Living Wage to the entire

staff workforce within the market. A recruitment drive also saw new workers recruited from wider and more diverse areas of London boroughs. As a result, this promoted a better culture of work, job satisfaction and job security on site, especially as the new initiatives are rolled out.

Focusing on the combined cleaning, waste collection, on-site segregation, recycling, ground maintenance and winter maintenance of the whole site, Spitalfields achieves a 100% landfill diversion rate and a consistent combined recovery & recycling rate of more than 95%.

Management of waste on site includes:

- Organic waste – which is taken off-site to an Anaerobic Digestion (AD) facility to be processed into renewable green energy and digestate for agricultural benefit
- Cardboard and plastic – that is sorted and baled on site for transportation. Bales are sent to specialist facilities who develop new products from the recycled material.
- Anything that cannot be recycled is processed and baled into refused derived fuel (RDF). Bales are transported and recovered into energy at an energy from waste facility (EFW).



Key Facts

New Spitalfields Market is the largest wholesale fruit, vegetable and flower market in the UK.

It was awarded Best Wholesale Market in the Great British Market Awards 2013 and again in 2018. The waste management services were recognised and commended by the judges.

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...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.

There are also four separate buildings with self-contained units for catering supply companies, fruit importers and other related businesses, as well as accommodation for companies providing back-up services such as diesel/propane supplies, specialist pallet services and fork lift truck maintenance.

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.



...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...





NABMA WHOLESAL MARKET OF THE YEAR 2018

New Spitalfields is Best Wholesale Market 2018, having been awarded the title at the annual Great British Market Awards. The prestigious award, which was presented during a conference in Birmingham organised by the National Association of British Market Authorities (NABMA), recognises work and achievements at UK markets in 2017. It was given to New Spitalfields for “a continual range of infrastructure upgrades, including initiatives around waste recycling, health and safety and accident reduction.” Judges also commented that “trading is strong, the market is vibrant and positive change has created strong relationships between all market interests.”



WALDON FRUIT LTD

Waldon Fruit was formed in 1976 and started trading in the Old Spitalfields market by then Directors Brian Walker and Bernie Haydon. Specialising in quality fresh produce and supplying the majority of street markets and high street Greengrocers around Central and outside Boroughs of London. In 1991 Stratford and Spitalfields Market merged creating Britain’s largest wholesale fresh produce market. Due to their reputation and quality produce Waldon Fruits thrived and became leaders in the highly competitive market that New Spitalfields created.

Waldon Fruit Ltd is now run by Directors Paul Walker and Graeme Stone. Working with a dedicated sales and administration team and together they strive to keep Waldon Fruit one of the leaders of the market. Passionate about the industry and proud to be able to sell top quality produce at highly competitive prices. We pride ourselves on suppliers of fresh fruits, vegetables and salads and will endeavor to continue to sell the quality customers want at the lowest prices we can. We are confident this will continue as we have over 100 UK and European suppliers with long term relationships and constantly meeting new suppliers for new innovative ideas and produce to be available to the customer at any time of year.

Please come and visit us soon.

Waldon Fruit (Ltd)

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 0044 (0)208 558 8818

Email: sales@waldonfruit.co.uk | waldonfruitltd@gmail.com



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A1 Veg Ltd	Stands 69 & 70	Fruit & vegetables	020 8988 0111	020 8556 0234	
Aberdeen & Stanton Ltd	Stand 67	Fruit, vegetables & salad	020 8556 3128	020 8558 8935	gandastanton@yahoo.co.uk
Ahmed Exotics	Stand 38	Vegetables	020 8518 7008	020 8539 7757	aziz@ahmedexotic.co.uk
Akbar General Importers	Stand 71	Ethnic Asian fruit & vegetables	020 8558 7418	020 8558 7410	akbargeneralimporters@hotmail.co.uk
Alancia Fruit & Veg	Stands 83a & 83b	Onions, potatoes, garlic, ginger & salad	020 8539 0165	020 8988 0833	
Amer Superfresh	Stands 93a & 108	Coriander, herbs, spinach, fruit & vegetables	020 8556 0101	020 8556 0419	imranp@btconnect.com
Bala Impex	Stands 76 - 77	Indian vegetables	020 8558 5874	020 8558 1915	
Booker Hart Ltd	Stands 1a, 19 & 20	British potatoes, parsnips, carrots & onions	020 8539 8787	020 8539 7236	
Braund; Walter Braund (Spitalfields) Ltd Stand	Stand 62	Fruit	020 8558 9868	020 8558 7062	
Bristow; R J Bristow & Son	Stands 93b & 109	Cut flowers, bedding plants, shrubs & trees	020 8558 6655	020 8558 4768	
Bruce; W Bruce Ltd	Stand 10	Salad	020 8558 8889	020 8556 7148	

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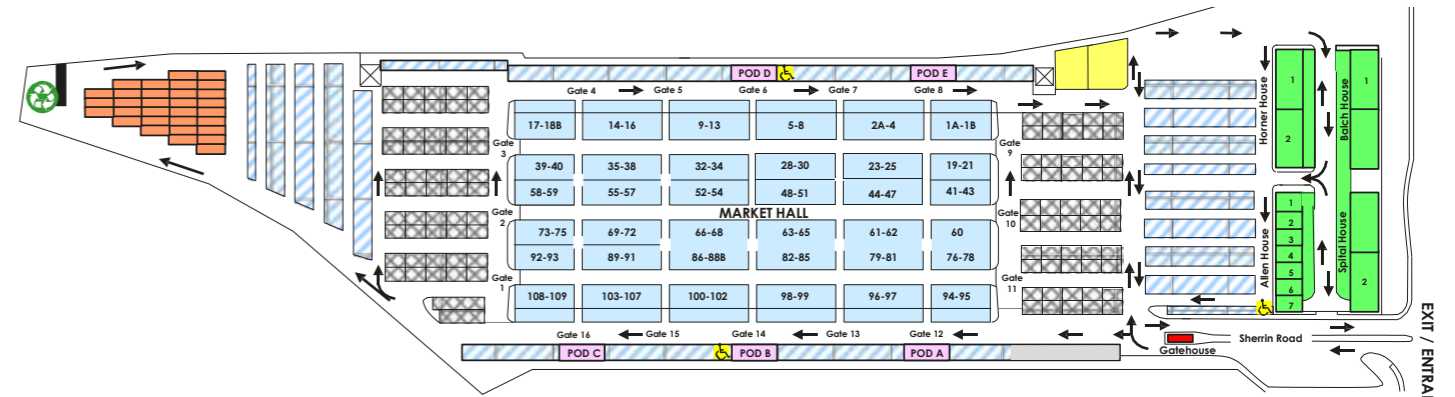
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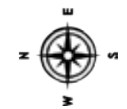
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SITE PLAN OF NEW SPITALFIELDS MARKET



Key

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



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Catt; David Catt (Spitalfields) Ltd	Stand 52	Salad, fruit & vegetables	020 8558 9787	020 8556 2168	cattspits@aol.com
C&C Fruit Company (Spitalfields) Ltd	Stands 21&22	Fruit & vegetables	020 8556 1416	020 8556 0679	
Chimera Food Ltd	Stand 66	Fruit	020 8558 1123		www.chimerafoodltd.co.uk
Cavanagh; A W Cavanagh (Spitalfields) Ltd	Stand 43	Fruit & salad	020 8556 3326/3637	020 8556 3894	
Coles & Wall Growers Ltd	Stand 7	Vegetables	020 8558 2424	020 8539 5855	
Donovan Bros Ltd	Stand 105	Florist supplies	020 8558 4181		www.donovanbros.com
Euro Fresh Ltd	Stand 74	Salad, fruit & vegetables	020 8556 0088	020 8556 1001	
Evergreen (Spitalfields) Ltd	Stand 91	Fruit & vegetables	020 8558 8855	020 8558 8855	evergreen.veg@hotmail.co.uk
Fresh Produce and Groceries UK Ltd	Stand 101	Fruit & vegetables	020 8558 9445		
Fresh Salad Box Ltd	Stands 90, 103- 104	Salad	020 8556 9584	020 8556 9164	
Fruit 4 U	Stand 79	Fruit, vegetables & ginger	020 8558 5922	020 8558 6002	
Fruit International	Stands 44, 60b & 61	Salad, fruit & vegetables	020 8558 0819	020 8558 5544	

Gilgrove (New Spitalfields) Ltd	Stands 1c & 23	Fruit, lettuce, salad, herbs & mushrooms	020 8556 1416	020 8556 0679	admin@candcgroup.co.uk
Hackshall; J Hackshall Ltd	Stand 15	Fruit, salads & vegetables	020 8558 8672	020 8558 7327	
Hammond; Ernest Hammond (London) Ltd	Stand 68b	Vegetables	020 8556 4441	020 8556 4441	
Hutchinson; Arthur Hutchinson Ltd	Stand 94	Fruit, salad & root vegetables	020 8558 8000	020 8558 7089	janhutch60@hotmail.com
International Growers & Wholesalers Ltd	Stand 80	Vegetables & fruit	020 8558 0555 020 8558 6200	020 8558 0555 020 8558 0555	dhillonfarmsveg@yahoo.co.uk www.dhillonfarms.co.uk
International Veg Ltd	Stand 36		07404 058 816		
IQRA Fresh	Stands 83c & 84	Salad & vegetables	020 8556 7273	020 8558 7796	iqrafresh@hotmail.co.uk
J T Produce Ltd	Stands 24-27	Vegetables	020 8556 3228	020 8558 6838	jtproduce@btconnect.com
Jim & Ed	Stand 78	Fruit, vegetables & salad	020 8556 9045	020 8539 0339	
Kemsley; J T Kemsley (Spitalfields) Ltd	Stand 99	Fruit	020 8558 7711	020 8556 8726	
Kenya Veg Ltd	Stands 57-58	Vegetables, salad & fruit	020 8558 4935	020 8558 5657	
Knightsbridge Food Ltd	Stand 4	Fruit & salad	020 8539 1749		www.knightsbridgefoodsltd.com
Kong Ming Veg	Stands 64-65	Chinese & Thai fruit, salad & vegetables	020 8558 8888	020 8558 6868	



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KPG Bananas	Stand 85	Bananas	020 8558 1940		
London Fruit & Veg Ltd	95	Fruit, vegetables & salad	020 8556 9045	020 8539 0339	admin@lfvc.co.uk
Lotus Produce Ltd	Stand 8	Vegetables & salad	020 8556 4756	020 8556 8295	
Malik; M H Malik Produce	Stands 53-54	Vegetables & salad	020 8558 3721	020 8558 3726	Malikveg@hotmail.co.uk
Marsh: V Marsh (mushroom & salad sales)	Stand 35	Mushrooms & salads	020 8558 1111 07860 721921	020 8539 2006	vmarshmushrooms@btinternet.com
Meypal Ltd	Stand 63	Fruit & salad	07828 785301		www.meypal.co.uk
Mirpa Ltd	Stands 31-34	Fruit & vegetables	020 8539 4044	020 8539 9881	Cetin.agcagul@cyprofood.com www.cyprofood.com
M&M Exotics	Stand 62a	Exotic vegetables	020 8556 6100	020 8556 7776	
Montgomery Wholesale Fruit & Veg Ltd	Stands 45-47	Fruit, vegetables & salad	020 8558 4545	020 8558 4930	
Ninagold Ltd T/A Blue Mountain Peak	Stand 18b	African & Caribbean produce	020 8539 8440	020 8539 6301	ashokgandhi1@hotmail.co.uk
Neale; B J Neale & Co Ltd	Stand 28	Salad	020 8556 8580	020 8556 8580	
Nuru Trading LLP	Stand 82	Salad, fruit, vegetables & ethnic foods	020 8558 6343		info@nuru-agriculture.com www.nuru-agriculture.co.uk

Oliver; S Oliver Ltd	Stand 81	Salad	020 8556 1024	020 8556 1024	
Pan; Jimmy Pan	Stand 56	Vegetables	020 8558 1665	020 8539 8852	
Pan Fresh & Pan Fresh Ltd	Stand 2b,3	Fruit, vegetables & salad	07852 588887		
Parsons; J&J Parsons (London) Ltd	Stand 92	Potatoes, onions, cabbage & garlic importers	020 8558 9999	020 8558 9777	sales@jjparsons.com
Pauls Fruit & Veg (Western Int) Ltd	Stand 11	Asian vegetables	020 8558 2527	020 8558 2655	sales@paulsveg.com www.paulsveg.com
Payne Simmons Ltd	Stand 51	Specialists in soft fruits, all types of berries. Avocados, Isle of Wight tomatoes	020 8558 9045 020 8558 9048	020 8558 8875	paynesimmons@hotmail.co.uk
Punjab Exotic Food Ltd	Stands 1b & 1d	All types of vegetables, Indian vegetables	020 8558 9445		info@punjabexoticfoods.co.uk www.punjabexoticfoods.co.uk
Ridgwell Ltd	Stand 12	Fruit & vegetables	020 8558 9874	020 8558 5609	virginio.meola@btconnect.com
Roshan Veg (UK)	Stand 106	Fruit & vegetables	020 8988 3885		
Saliko	Stands 88b & 102	Salad, vegetables & exotics	020 8518 7269	020 8558 1556	info@saliko.co.uk
Sexton; A W Sexton & Sons (Stratford) Ltd	Stand 55	Salad & vegetables	020 8556 6463	020 8556 6415	linda@awsexton.co.uk
Shreeji Wholesale	Stand 107	Asian fruit & vegetables	020 8558 8412	020 8558 8408	enquiries@shreejiwholesale.com

Singh & Co (Veg Fruit)	Stand 89	Asian vegetables	020 8539 1166	020 8558 0470	
Southview Produce Ltd	Stand 72	Citrus	020 8556 5222	020 8556 1274	
Special Fruit	Stands 96a, 96b & 97	Fruit & vegetables	020 8532 8882	020 8518 7226	hatice@specialfruit.co.uk alimatur@specialfruit.co.uk www.specialfruit.co.uk
Star Fruit & Veg	Stand 16	Fruit & vegetables	020 8471 0510		Afsar777@hotmail.co.uk Samad_ahmed@hotmail.com
Sunfresh	Stands 59 & 75	Afro Caribbean fruit & vegetables	020 8988 0600	020 8988 0601	sunfreshltd@yahoo.co.uk
Sunnyfields Veg	Stands 2a & 48- 50	Vegetables, fruit & exotic Oriental produce	020 8558 3388 020 8558 2188	020 8558 1133 020 8988 3555	sales@sunnyfield328.com www.sunnyfield328.com
Sunripe Fruit (UK) Ltd	Stand 9	Fruit & vegetables	07908 657566		
Thorogood; S Thorogood & Sons (Cov Gdn) Ltd	Stands 87 & 88a	Salads & vegetables. British produce when in season	020 8539 7836	020 8532 8645	
Toprak UK Ltd	Stands 41, 42 & 60a	Fruit	020 8539 9090	020 7691 7117	info@toprak.uk.com www.toprak.uk.com
Tropifresh	Stands 16a, 17 & 40	Bananas, plantain, tropical fruit & vegetables	020 8558 6760	020 8558 5897	tropifresh@aol.com www.tropifresh.co.uk
Tropifruit	Stand 73 & 100	Afro- Caribbean produce & bananas	020 8558 5065	020 8539 4749	

Tydene Ltd	Stands 5, 6, 29, 30 & 86	Fruit & vegetables	020 8558 8047	020 8558 7114	
Vitacress Sales Ltd	Stand 98	Salad & fruit	020 8558 4026	020 8558 2452	
Waldon (Fruit) Ltd	Stands 18a & 37	Fruit, vegetables & salad	020 8558 8818	020 8558 1216	sales@waldonfruit.co.uk
World Fruit	Stands 13	Salad, fruit & vegetables	020 8558 6912		worldfruit786@hotmail.com
5 Star Fruit & Veg (Spitalfields) Ltd	Stand 14 & 39	Asian vegetables, fruit, plantain & yams	020 8558 8876	020 8988 0530	sales@5starfruitandveg.co.uk www.5starfruitandveg.com

Hotel and catering distributors

Name	Premises	Products	Phone	Fax	Email/website
Fresh 'n' Fruity	Units 1 & 7, Allen House	Salad, fruit & vegetables	020 8558 0077	020 8539 5100	freshnfruity@btopenworld.com
E10 Ltd	Unit 2, Allen House	Salad, fruit & vegetables	020 8558 7409 07831 209089	020 8558 7409	Tinfu1000@gmail.com
J Chan Food Supplies Co	Unit 3, Allen House	Salad, fruit & vegetables	020 8558 2989	020 8558 2989	
Tropifresh	Unit 4, Allen House	Bananas, plantain, tropical fruit & vegetables	020 8558 6760	020 8558 5897	tropifresh@aol.com
Bill Bean Ltd	Unit 6, Allen House	Salad, fruit & vegetables	020 8539 3636	020 8558 1423	
Prescott Thomas Ltd	Unit 1, Horner House; Unit 5, Allen House	Salad, fruit, vegetables & pre-prepared	020 8558 9550	020 8558 3028	info@prescott-thomas.com
Cooks Delight Ltd	Units 1-3, Balch House	Assorted goods, specialising in catering services	0845 054 9933	0845 054 9932	www.integrativeflavors.com

4 Degrees C Ltd	Unit 1, Spital House; Unit 2, Horner House	Salad, fruit & vegetables	020 8558 9708	020 8558 6909	carmel@4degreesc.com www.4degreesc.com
Sunnyfields Veg Ltd	Units 2-3, Spital House	Assorted goods, specialising in catering services	020 8558 3388 020 8558 2188	020 8558 1133 020 8988 3555	sales@sunnyfield328.com www.sunnyfield328.com

Importers and suppliers

Names	Premises	Products	Phone	Fax	Email/website
Barrons of London	Office 20, 1st floor, Allen House	Fruit, vegetables & salad	020 8558 7274	020 8558 6004	mo@barronslondon.co.uk
Baydo (Fruit) Ltd	Office 3, 1st floor, Allen House	Fruit	020 8539 9440	020 8539 9475	
Cascriva Ltd	Office B, 3 Sherrin Road		020 8988 3135	07753 235 472	info@cascriva.com
Constant Smith & Co Ltd	Office 2a, 1st floor, Allen House	Salad & vegetables	020 8539 2233	020 8558 9394	alanjhayter@hotmail.com
Exsa Imports Ltd	Office 19, 1st floor, Allen House	Salad, vegetables & citrus	020 8558 3788	020 8539 9395	info@exsa-imports.co.uk
Nuru Agriculture Ltd	Office 8, 1st floor, Allen House	Salad, fruit, vegetables & Ethnic foods	020 8558 6343		info@nuru-agriculture.com www.nuru-agriculture.co.uk
Hillbrow Produce Ltd	Office 4, 1st floor, Allen House	Salad, vegetables & citrus	020 8558 5995	020 8558 5445	hillbrowproduce@hotmail.com
Seatrade Europe Ltd	Office 12, 1st floor, Allen House	Fruit & vegetables	020 8558 4328	020 8127 1687	t.elkelany@seatradeeurope.co.uk www.seatradeeurope.co.uk
Fresco Imports Solutions Ltd	1st floor office, Pod C, 7 Sherrin Road		020 3051 3304	020 3477 4357	info@freshco-imports.com



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.

Name	Premises	Products	Phone	Fax	Email/website
Orhan Dursun Cafe	9 Sherrin Road		020 8556 7795		
Dino's Cafe	7 Sherrin Road		020 8558 2859		
Corner Cafe	11 Sherrin Road		020 8539 0793		
Joe's Cafe	5 Sherrin Road		020 8518 7671		
My Cafe	3 Sherrin Road		020 8539 0793		

Service area

Names	Premises	Products	Phone	Fax	Email/website
Chep (UK) Ltd	15 Sherrin Road	Pallets	07836 621 570		collect@chep.com www.chep.com
Beales Market Gases	17 Sherrin Road	Bottled gas & diesel supplies	020 8539 8882	020 8988 9999	bealesgas@gmail.com

Name	Premises	Products	Phone	Fax	Email/website
Spitalfields Market Tenants Association	Offices 5&6 Allen House	N/A	020 8556 1479	020 8556 1033	janhutch@btconnect.com www.wholesalefruitvegetableflowers.co.uk
Rural Payments Agency	Office 1 Allen House	N/A	020 8539 6147	020 8539 7128	www.rpa.gov.uk



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Tel: 020 8558 5874 Fax: 020 8988 1915 E: kaybalafruitandveg@gmail.com



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
23 Sherrin Road
Leyton
London E10 5SQ

Tel: 020 8518 7670
Fax: 020 8518 7449

Email:
spitalfields.market@cityoflondon.gov.uk



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HRP FOOD FESTIVALS

HAMPTON COURT PALACE FESTIVE FAYRE
7 - 9 DECEMBER 2018



It's beginning to look a lot like... Festive Fayre! Mulled cider, mince pies and festive inspiration galore... it can only mean one thing. Hampton Court Palace Festive Fayre returns for 2018! With Christmas fast approaching, get the date in the diary and enjoy a magical day out from 7 - 9 December as the palace courtyards will be transformed into a stunning festive food lover's wonderland.

With delicious Street Food dishes, ales, gin, Christmas pudding and an array of delicious food-to-go snacks from artisan food and drink producers there is certainly something to suit all taste buds. Be inspired by seasonal cookery demonstrations from chefs and experts and soak up the atmosphere with sing-along festive classics and candlelit carols by local choirs. Why not treat yourself with our VIP Package? Indulge in festive treats, complimentary Champagne PIAFF and lots more. Plus all tickets include free entry into the palace, where you can explore the world-famous Tudor Kitchens and watch as the staff prepare traditional Christmas recipes.

Delve into the festivities and book in advance to save!

HISTORICAL ROYAL PALACES FOOD FESTIVALS (SUMMER 2019)

Join us for a fabulous food and drink festival as we return to the stunning grounds of Hampton Court Palace and the iconic moat of the Tower of London in Summer 2019.

Enjoy and discover a great selection of delicious artisan producers, the tastiest street food, a stellar line-up of cooks and chefs, fabulous entertainment, family fun and great, live music. All set within the backdrop of an iconic Historic Royal Palace.



What better way to enjoy the last of the summer sun than against the backdrop of one of Britain's most historic buildings? Plus all tickets include entry to the Historic Royal Palaces venue so you can really make a day of it - it's simply the perfect family day out this summer!

DATES:

Hampton Court Palace Food Festival - 24 - 26 August 2019
Tower of London Food Festival - 6 - 8 September 2019
Find out more at www.hrpfoodfestivals.com



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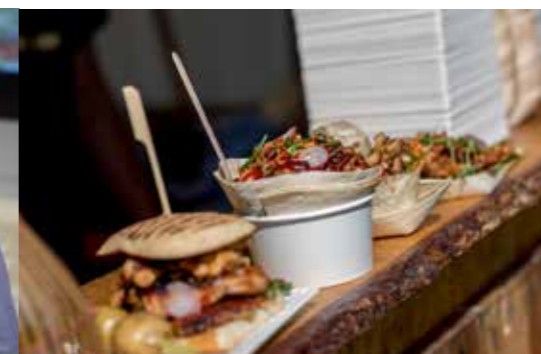
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Pick up top tips from a host of famous faces and enjoy live interviews, demos and hands-on masterclasses from the BBC Good Food Cookery Team.



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Discover our VIP Package and enjoy front block Big Kitchen seats, VIP Lounge access, goody bag, cookbook and more. Or for the ultimate treat find out more about VIP Luxe.



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Find out more at bbcgoodfoodshow.com



To find out more and book your tickets visit bbcgoodfoodshow.com

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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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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A SUCCULENT RECIPE 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

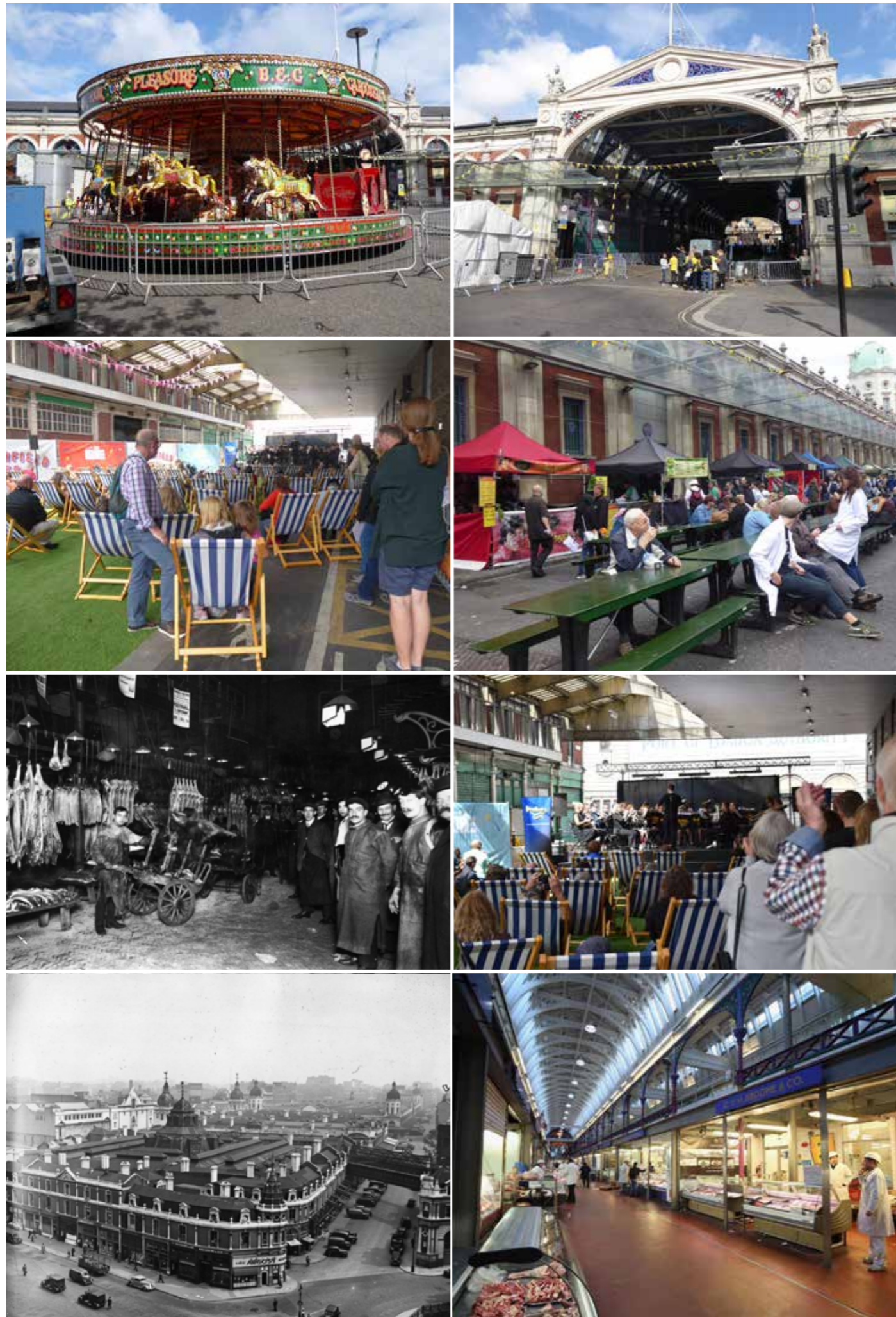
Makes about 3.5 litres

- 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 tbsp tomato purée

SMITHFIELD 150:

LONDON'S BIGGEST BIRTHDAY PARTY



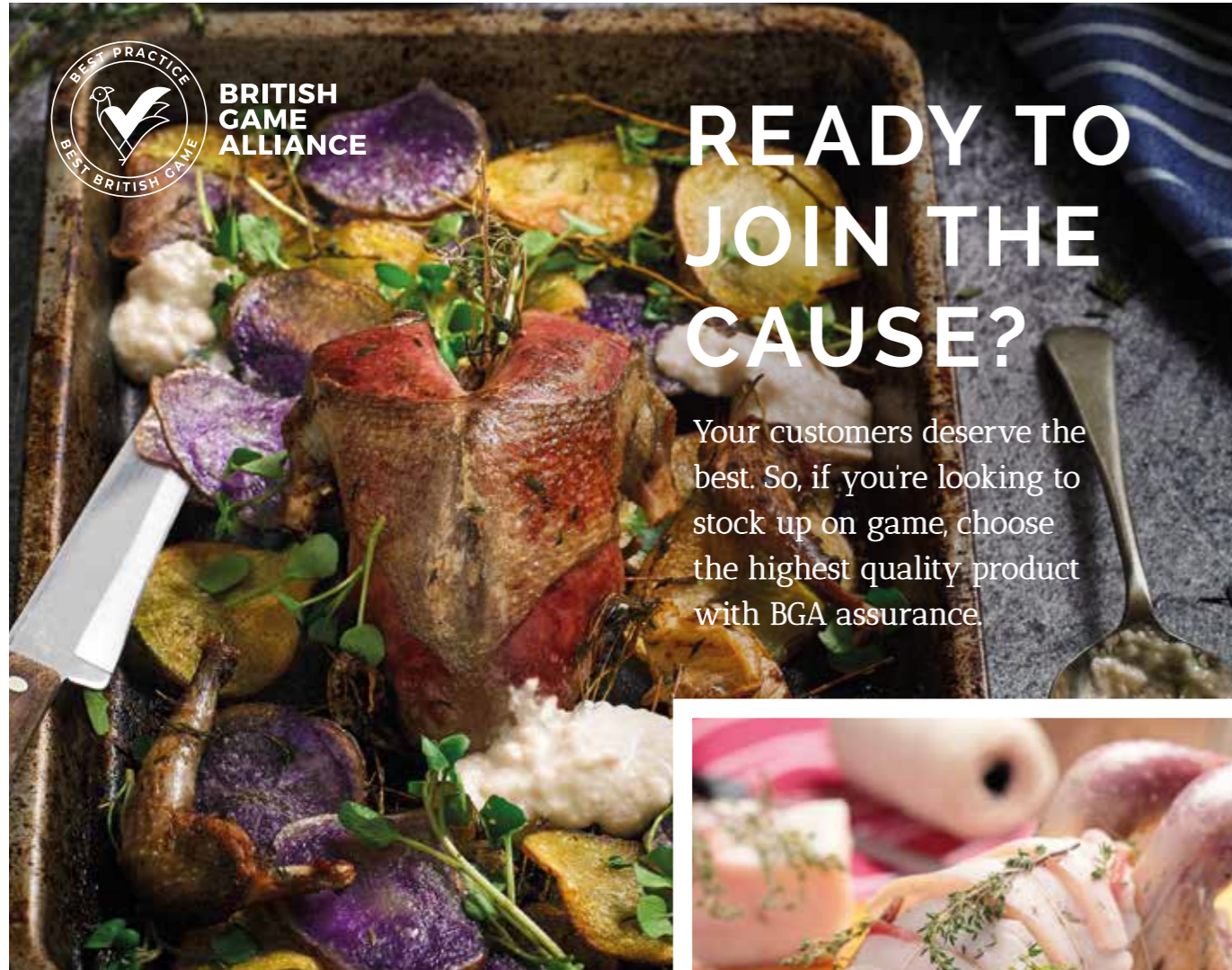


Last August Bank Holiday weekend Culture Mile took over the markets in Smithfield as well as the surrounding streets, lanes and hidden spaces around Farringdon for a FREE, fun-filled festival spectacular. Smithfield 150 celebrated the 150th anniversary of Smithfield Markets and showcased the best of London's vibrant culture and creativity all for FREE.

Guests had a cocktail at the Roller Disco, danced at the main stage, were disgusted by London's gory past with Horrible Histories, watched Stealing Sheep's all-female percussion procession, invented party drinks with Company Drinks or let little ones chill-out at their own mini-festival hangout as part of London's biggest birthday party.

Smithfield 150's extensive programme extended across six festival zones and two stages, a selection of the most exciting talent, music, food and entertainments from across the capital set against a stunning Victorian backdrop.





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food & drink

Game's changing

by British Game Alliance

Exciting, innovative, and versatile, game has a fresh new image – and demand is growing. Get ahead of the trend with the British Game Alliance.

Game is on the rise. In the last year sales have climbed by 8.6%, and a 2018 report by Mintel showed that around 14% of British households now eat game regularly. However, there's still a lot further to go to get game back onto minds and menus. With the British Game Alliance, or BGA, the only way is up.

The BGA is the official marketing board for the UK game industry. As consumers increasingly demand to see where their food comes from, the BGA has launched a robust assurance scheme that ensures game is traceable, sustainable, and has been produced to the very highest welfare standards.

For a product to be marked BGA-assured, it must meet a series of stringent regulations governing the way birds are reared and processed. For example, BGA-assured shoots must agree to help the countryside flourish and follow strict guidelines that dictate how birds are reared and enter the food chain. Ultimately, they mean that BGA-assured meat is both higher welfare and higher quality than standard game. But what does that mean for stockists?

"Consumers are more conscious of what they're buying than ever before," says Tom Adams, Managing Director at the BGA. "Through our assurance scheme, we're helping them to choose game more carefully, just as they do with conventional supermarket meats."

"By doing so, we're making BGA assurance a mark that connotes quality, welfare and Britishness, similar to the Red Tractor - as we too are third party audited."

Another aspect of the BGA's work is Eat Wild, their consumer-facing campaign. Headed up by Nigel Haworth, the celebrity chef behind the Michelin-starred Northcote hotel, Eat Wild promotes the flavour, versatility, and health benefits of



game to encourage the British public to give it a try. It's the first campaign of its kind, using social media, digital, print advertising, events and influencer marketing to reach a whole new generation of game consumers.

Tom continues: "As Eat Wild gathers momentum, consumers will gain the confidence they need to buy game for the first time, and they'll go looking for the BGA stamp on the shelves of farm shops and butchers across the nation."

Key to the Eat Wild campaign is a series of exclusive recipes, all of which have been designed to challenge perceptions of game and inspire consumers to experiment in the kitchen. Hero dishes include succulent BBQ pheasant and a quick teriyaki mallard stir fry, showcasing innovative ways to cook wild game that move away from a traditional Sunday roast.

"Expanding our eating occasions is essential if we want people to eat more game," Tom explains. "So, while there's a place for classic roasts, we want consumers to think differently. Recipes are a great way to encourage just that, offering something for every taste and every moment – from speedy midweek meals to luxurious date night dinners."

So far, the consumer campaign and assurance scheme have already proven to be a winning combination. The BGA has secured deals with restaurant groups including Nobu and Ottolenghi – which have committed to only serve BGA-assured game - as well as huge wholesalers such as Reynolds.

Those considering stocking BGA-assured game will be among good company, then – and the benefits overall are clear. With just a glance at the BGA stamp, your customers will know that the game you're selling is extremely high quality, sustainable, and environmentally friendly, allowing them to enjoy every last bite.

Buy better game through the British Game Alliance. Join as a stockist for free with our online form that puts you in direct contact with our approved processors relevant to your needs. It takes two minutes and you can be assured the game you stock comes from a sustainable and ethical source due to our rigorous assurance scheme. ■



Game's changing. To be part of the movement, find out more at eatwild.co or learn about the BGA's standards at britishgamealliance.co.uk

DOWNLOAD THE MEAT PURCHASING GUIDE

The Meat Purchasing Guide provides a single location featuring standardised cuts across beef, lamb and pork. Available as an app, the guide helps to ensure both you and your customer are talking the same cut. With over 20,000 downloads it has fast become the norm in specification correlation between businesses, as a code number is allocated to each of the cuts.

The simple search engine directs you through species, then primal, through to finished cuts. You can also click on the blue primal link to take you to the step by step cutting guides. If it's inspiration you're wanting to separate from your competitors, this is also a great place to start, as this app also gives you give cooking methods along with times for the various different cuts. This app covers all red meats and is free. Just search your app provider for 'Meat Purchasing Guide' or visit:

WWW.QSMBEEFANDLAMB.CO.UK/BOOKS/MEAT-PURCHASING-GUIDE



SKILLS & TRAINING FOR RED MEAT WORK FORCE

More than 6,000 people have passed AHDB Meat Education Programme (MEP) training modules, to improve the skills of workers supporting the beef and lamb supply chain. At a time when organisations like the British Meat Processors' Association (BMPA) and the NFU are highlighting a labour shortage, developing meat-handling skills in new and existing workers is incredibly important.

Meat processing in the UK currently employs around 75,000 people of which approximately 69 per cent are EU nationals. Of the 11,000 people who have started modules of the Meat Education Programme, more than 10,000 are studying in English and 900 in Polish. Since 2015, the award-winning programme has provided free online training for new and existing employees who work with meat. Because of the popularity of the beef and lamb training, new pork modules will come on board in 2019.

"Since we started the MEP people thousands of people have used the training to develop their knowledge and support long-term careers working with meat," said AHDB Programme Development Manager and Master Butcher Dick Van Leeuwen.

The online programme currently features 16 free theory and practical modules, to develop skills for anybody working with meat – from butchers to meat-marketing professionals. The skills can then be applied in industries including meat processing, food services and butchery Kevin Jaggard, training provider at Meat Ipswich has used the programme with butchery students across the country.

"We've got students with a different range of learning levels and needs, and the programme caters well for all of them, with online modules or the option to download the paper workbooks."

Core online modules include: beef and lamb production and meat quality, identifying beef carcasses for classification, understanding different cuts. The programme also included three beef and lamb practical modules for learners to demonstrate their skills by cutting a carcass into primal cuts and producing retail and foodservice cuts.

FOR MORE INFORMATION ABOUT THE PROGRAMME AND TO JOIN FOR FREE VISIT: QSMBEEFANDLAMBMEP.CO.UK

RECIPE FROM AHDB

PORK SHOULDER - PERFECT FOR PULLED PORK

Pulled pork continues to be a consumer favourite, pork shoulder delicious cooked slow and low. It presents a great value of money dish with full on flavour. Cook it classically with big American flavours, or with a British nod with caramelised apples and onions. Add a twist to dishes with pulled pork ragu or pulled pork pizza. Alternatively mix it up with delicious global flavours, find inspiration at

www.lovepork.co.uk/collections/pulled-pork-recipes



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Sales Manager – Stuart Lammas 01926 853211



Farmers Fresh Wales was established in 2017 our second specialist lamb abattoir, located near Wrexham in North Wales. Under HCC (Hybu Cig Cymru) licence, Farmers Fresh Wales can serve customers with Welsh Lamb with full PGI status, procured direct to the plant and through selected livestock markets. Farmers Fresh Wales is a fully certified halal abattoir, with BRC accreditation, and PGI status.

Sales Manager – Rodney Irving 01978 661794

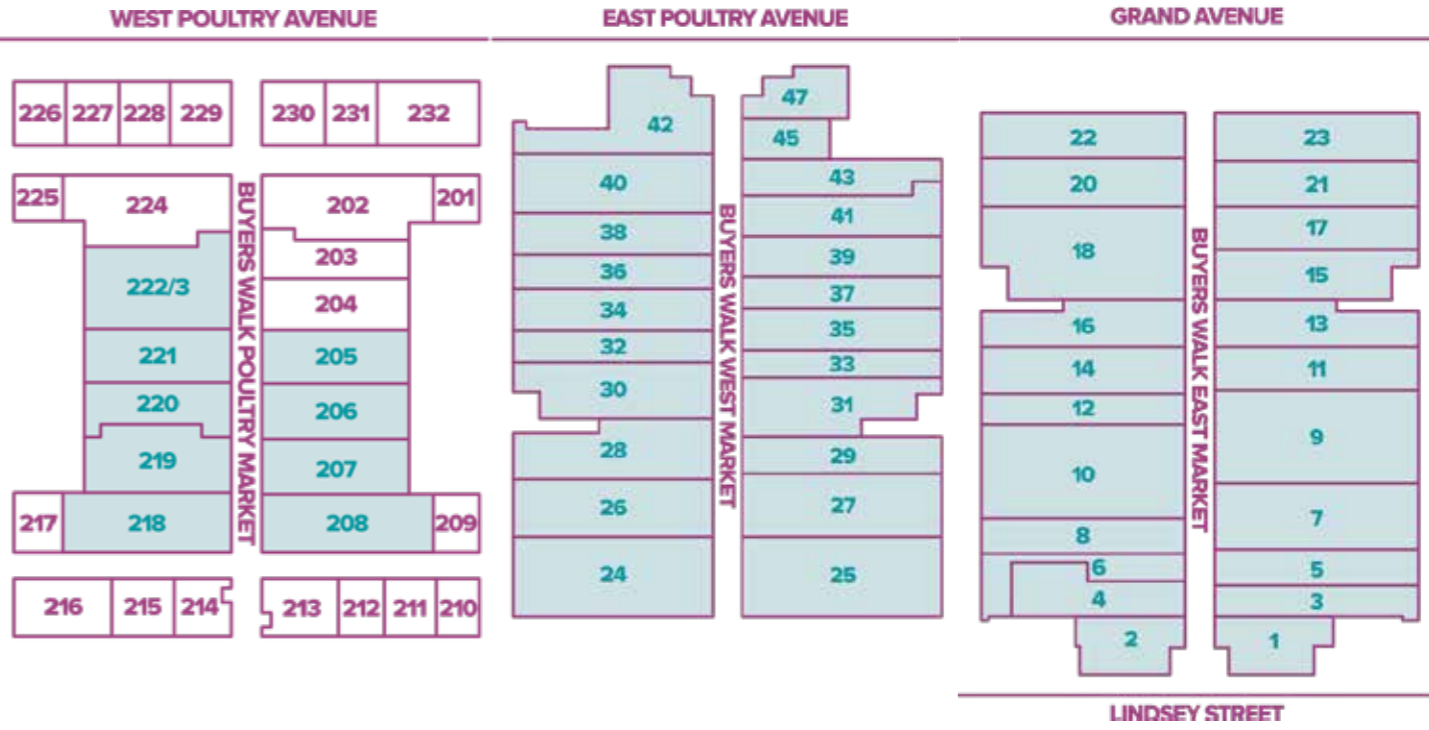


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MAP OF SMITHFIELD MARKET



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 Celebrate 190 years alongside Smithfield's 150!

BDCI, Butcher's & Drover's Charitable Institution, the meat industry's charity were at the 2-day festival - Smithfield 150, in the summer, to celebrate their own birthday and 190 years of helping people who have a connection to the UK meat industry.

When the charity was founded in 1828 Drovers were commonplace, people who 'drove' sheep or cattle, especially to and from market. Nowadays things are very different, but the BDCI is still here to help those in all areas of the meat industry from meat and livestock management right through to processing and the wholesale and retail of meat. Help is available not just to employees but widows, widowers, dependents and other immediate family members.

Ian Kelly, BDCI Chairman, said, "We are very proud of our history and the many thousands of people in the meat industry we have helped through the years. We were at Smithfield 150 festival to spread the word that BDCI is here to help anyone connected to the meat industry who needs support. Far too often we find that those most deserving of our assistance are unaware of what we can do for them. All they have to do is call and we'll do the rest. It's simple, considerate and completely private."

Companies involved in Wholesale Markets who have a connection with the meat industry can help by letting their employees know BDCI are there for support. We have posters available that can be put up in staff rooms and canteens, just get in contact with us by phone or email via our web site www.bdc.org.uk

Here are few ways that BDCI funds have helped both the young and old this year:

Michael Atkinson has been in the meat trade for 22 years. Starting his career as a meat trimmer and has been a butcher since 2006. He is married with 3 children. Michael's 10-year-old son Jack has a developmental coordination disorder and low muscle tone, he is also dyslexic. Jack uses a laptop at school as he finds it hard to hold a pencil and write.



Alfred with his replacement boiler



BDCI at Smithfield 150th Anniversary



Original logo which was based on a stained-glass window in the historic Butchers' Hall in London

The family only had a very old second-hand computer at home, Jack needed a laptop at home to do his homework and to access programs that will help him with spelling and grammar. The family were in no position to buy a new PC. A BDCI grant bought a desktop PC Bundle with printer for Jack.



Alfred Harry from Runcorn has worked as a butcher for 17 years at Kwik Save, Mike Harry Butchers and Morrisons. Alfred suffers badly with Osteoporosis, gout and depression, which stems back to when his wife died of cancer 10 years ago. His boiler was over 45 years old and had broken so he had no hot water or heating. BDCI helped with a grant for a replacement boiler and additional radiators. BDCI also help young people entering the meat industry. Three Harper Adams University students have been awarded Butchers and

Drovers Charitable Institution Bursaries this year. The third-year students who have been selected to receive BDCI bursaries are a credit to their generation and an excellent example of how the generosity of the Meat Industry, in supporting BDCI, can make a difference.

Sioned Davies, a BSc (Hons) Agri-food Marketing with Business Studies student, from Brecon, Powys, said: "I'm currently working within the agriculture team at the Co-op as part of my placement year at Harper Adams. I've gained experience in a variety of sectors and it has been fantastic to broaden my knowledge. This has sparked an interest for the opportunities that the beef and lamb sector could learn from such as new product development. Fortunately, I have the BDCI scholarship behind me, which means that I'll be able to complete my final year of university without having to worry about my financial situation. It'll help with financial requirements that will arise in conducting research or travelling for my final year dissertation, while also helping with general living expenses. I'm extremely grateful to the BDCI for the scholarship and I look forward to returning to Harper Adams after my placement is complete."

About BDCI

BDCI provides support for anyone in the UK and the Republic of Ireland who has been connected with the



Sioned Davies, receiver of a BDCI grant.

meat trade, as well as their widows/widowers or dependents. Help is available, for those who maybe struggling to cope, for a variety of needs including paying bills, repairs to the home, mobility equipment and nursing home fees. BDCI also offer Bursaries for students to support the future of the industry.

If anyone knows of anyone who benefit from some support please encourage them to get in contact. BDCI's new initiative 'Lean On Us' sums up BDCI's aims... when you need extra help, just 'Lean On Us' and BDCI will be there.

Further details and a copy of the application form can be found on the BDCI's website: www.bdc.org.uk Alternatively, applicants can contact BDCI directly by telephone on

01727 896094
or via e-mail
info@bdc.org.uk

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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:
www.cityoflondontouristguides.com

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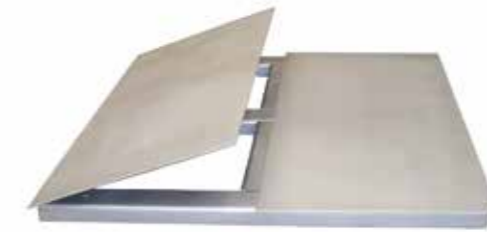
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NEW COVENT GARDEN MARKET



New Covent Garden Market is the largest fruit, vegetable and flower market in the UK. We are passionate about food and passionate about flowers and pride ourselves on being the focus for food and flowers in London.

With over 200 businesses, employing over 2,500 people, the Market supplies 40% of fresh fruit & vegetables eaten outside of the home in London and is used by 75% of London florists.

We 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've come to the right place.

GUIDE TO THE FOOD MARKET

New Covent Garden Market is the UK's leading wholesale market for fresh fruit and vegetables. With more than 200 vibrant businesses on one site, we are the focal point for the food supply chain in London.

We supply 40% of London's food service sector, from small independent grocers to large multinationals and everyone in between, including every one of the capital's top 20 restaurants. As well as fruit and veg we have

companies specialising in meat, fish, ice, dairy, sauces, prepared fruit and vegetables, fine foods, desserts, juices and frozen goods... the list goes on.

OPENING HOURS

The Fruit and Veg Market wholesalers on the Buyers' Walk trade from around 00:00 - 06:00 Monday to Saturday, though some do open and close slightly later or earlier.

The wholesalers in the Fruit and Veg Market who deliver tend to operate 24hrs, with their office hours around 07:00 - 15:00. The Flower Market's core trading hours are 04:00 - 10:00 Monday to Saturday, but some wholesalers are open till 12:00 Monday to Friday. Not all wholesalers are open on Saturday so do check with your wholesaler before coming to the market.

The market's Main Entrance is open 24hrs, so you can access the market even when we're not open for trading.



A better home for fresh.



Dennis

Sonny & Edwin (AKA Eddy)



The Fruit and Vegetable Market is what many people think of as the primary core of the place. It is timeless.

Brand New Covent Garden Market is not just about looking, on the surface, bright and new. It is about creating the right environment for a better, 21st century, market. A flexible, contemporary and very efficient building that allows a smooth process of delivering, storing, displaying, selling and dispatching produce. An environment that is as beneficial for the produce as it is for the people selling and buying it.

Change always takes time to get used to. We have no doubts that the new Fruit and Vegetable Market will feel like home very quickly. But, when all is said and done, it will just be a new building. It is the skill and experience of all the market community that will bring it to life and make it work.

The Buyers Walk

A clean, modern space with inspiring proportion. A great space to display fruit and vegetables at their beautiful best. A Buyers' Walk is a timeless and defining feature of all serious markets. Ours works pretty well. It works well enough to apply the theory "if it ain't broke, don't try to fix it". That's why the brand new Buyers' Walk retains all of the elements that work. A clean, modern space with inspiring proportion. A great space to display fruit and vegetables at their beautiful best.



Message from Dennis:

Hi everyone,

We are now into our second year in our new home, it's been a challenge getting used to the move from the old market; which was much larger, but generally I think the majority of the tenants are quite pleased with the facilities we have here and it is a nice clean environment to work in.

We are on this site for the next 4/5 years, then we will be moving again to the New Flower Market, which in fact is already built, but is being used to re-house caterers and fruit wholesalers during the re-development of the fruit market. When this is completed, we make the move to our permanent new home.

I will not be going to the new market. I'm on my third one already! I think 3 markets in one lifetime is enough for anyone. In April 2019, I will have completed 53 years in the flower market, not bad for someone who only came into the flower market for 12 months!

I have wonderful memories of my time here and have made hundreds of great friends, but I feel it's time to go now. Thankyou all for putting up with me for all this time and I wish each and every one of you all the very best in the future. Hopefully Dennis Edwards flowers will continue to be a force in the future in the very capable hands of Eddie and Sonny Martin.

Unit A 22 New Covent Garden - Nine Elms Lane London SW8 5EH
sales@dennisedwardsflowers.com or contact Dennis or Edwin on - 0207 498 5655

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The indicated values were determined according to the prescribed measurement method. These are the "NEDC CO₂ values" according to New European Driving Cycle (NEDC). For more information on these values and how they have been calculated please see <http://vanfueldata.dft.gov.uk/>

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A better Buyers' Walk to give traders and customers a more inspiring, enjoyable experience. There are two cafés inside the new Buyers' Walk meaning you're never too far from a coffee and bacon butty without even having to venture outside.

*Will the banter and the buzz be the same?
Some things, thankfully, never change.*

The Spaces

We're building units that you will be proud to welcome your customers to. As a wholesaler, the new Fruit and Vegetable Market is, in a sense, a new tool to help you to do your job better.

To make your business better. It has been designed, like all of the elements of Brand New Covent Garden Market, to be flexible to your business needs.



























Your daily effort and produce deserve the best.

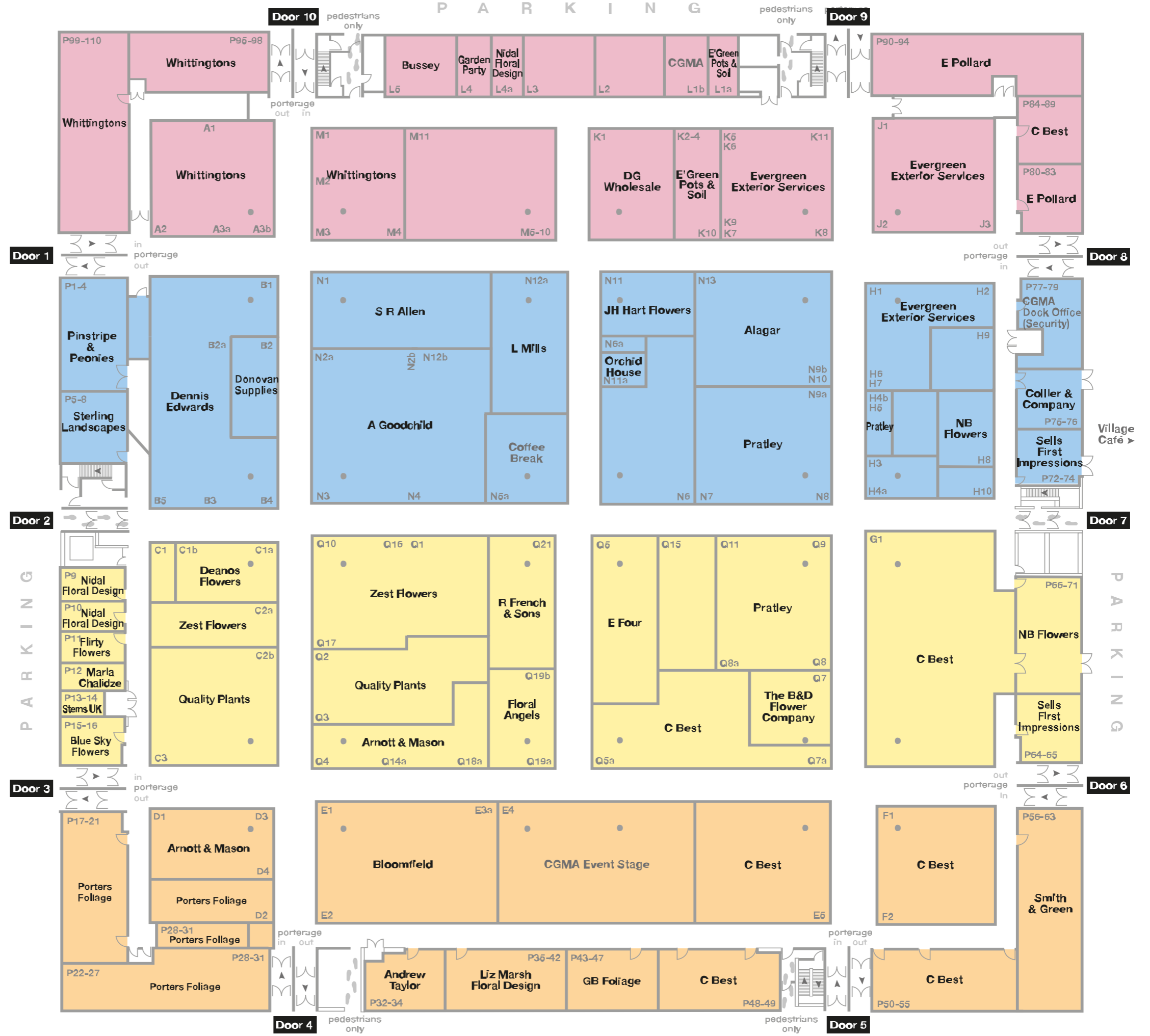
We're building units that you will be proud to welcome your customers to. Every unit is integrally equipped to be food ready. That means a food grade floor, pristine insulated white walls and doors, and food-safe lighting. It means every unit has both process and foul drainage as standard. And these units are tall.

All of that height is not just for show. It means pallets can be safely and efficiently stacked higher. More quality useable space means better value for you.

A versatile support structure in every unit allows you, the wholesalers, to adapt your unit to suit your specific needs. Mezzanine offices, insulated lobbies, suspended ceilings, complete cold rooms – you name it – it is possible to create a unique space without the need for complicated and expensive structural works.

Wholesaler listing:

-  A Goodchild N2a-4, 12b
-  Alagar N9b-13
-  Arnott & Mason D1-4, Q4,14a,18a
-  B&D Flower Co Q7
-  Bloomfield E1-3a
-  C Best F1-2, G1, E5, Q5a, Q7a
-  D G Wholesale K1
-  Deanos Flowers C1a-b
-  Dennis Edwards B1, 2a, 3-5
-  Donovan Supplies B2
-  E Four Q5
-  E Pollard P90-94
-  Evergreen H1-2,6-7, J1-3, K5-9,11
-  G B Foliage P43-47
-  J H Hart Flowers N11
-  Lionel Mills N12a
-  Orchid House N11a
-  Porters Foliage P17-31, D2
-  Pratley N7-9a, Q8-9,11
-  Quality Plants C2b-3, Q2-3
-  R French & Sons Q21
-  S R Allen N1
-  Smith & Green P56-63
-  Sterling Landscapes P5-8
-  Whittingtons A1-3, P95-110, M1-4
-  Zest Flowers Q1,10,16-17, C2a





Covent Garden Tenants Association
 D150 – 152 Fruit & Vegetable Market
 New Covent Garden
 London
 SW8 5NX

Tel: 0207 720 7874
 Fax: 0207 720 6766

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.



INSIDE THE NEW FLOWER MARKET

WHEN YOU STEP INTO THE NEW FLOWER MARKET IT'S LIKE DIVING INTO AN OCEAN OF FLOWERS, PLANTS, FOLIAGE AND SUNDRIES.

A VIBRANT AND DIVERSE MIX OF TRADERS

Choice is an essential part of the Flower Market. We know that. We are dedicated to making sure we have a diverse and vibrant selection of wholesalers, both in offer and size. See the Flower Hall map below and find where in the new Flower Market your favourite wholesalers are.

A KALEIDOSCOPIIC FLOWER HALL

The flagship of the new Flower Market is our Flower Hall. A bright, modern space packed full of sensational flowers, plants, foliage and sundries. The main area is open-plan and conditioned to a perfect 14°C. This makes sure that our flowers stay fresher, for longer.

BRIGHT LIGHTS BLENDED WITH NATURAL LIGHT

You come to the Flower Market to see, touch and smell the flowers. To handpick the best for your customers. With bright lights providing 500 lux at floor level (that's bright) see each petal in high definition. Rooflights overhead allow natural light to spill in, essential for plant photosynthesis.

UNIQUE SPACES FOR UNIQUE WHOLESALERS

Not all our wholesalers need chilling (cool vases anyone?), so we're introducing self contained units with shop fronts. You'll find these at the front and the back of the Flower Hall.

A MARKET OF GREATER COMFORTS

A warm café inside, which is self contained and not chilled, means you're never far from a cup of coffee or a butty. New and much improved WC's provide comfort post coffee, before heading back on the road.



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

New Covent Garden Market
London
SW8 5BH

Tel: 020 7720 2211
Email: info@cgma.co.uk.



A C Produce (Imports) Ltd
Food supplier
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A29-31 Fruit and Veg Market
SW8 5EE

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banddflowers@gmail.com
B15 Flower Market
SW8 5EH

TENANTS LIST AT NEW COVENT GARDEN MARKET

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bloomfieldflowers@hotmail.co.uk
B1-B5 Flower Market
SW8 5EH

Blue Sky Flowers
Contract florist
07973601045
www.blueskyflowers.co.uk
liz@blueskyflowers.co.uk
M12 Flower Market
SW8 5EH

C Best Ltd
Sundries wholesaler
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grantcbest@aol.com
C1-C2 Flower Market
SW8 5EH

Stems UK
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M4-M5 Flower Market
SW8 5EH

Deanos Flowers Ltd
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SW8 5EH

DG Wholesale Flowers Ltd
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020 3202 0005

www.nbflowers.co.uk
neil@nbflowers.co.uk
M6-M7 Flower Market
SW8 5EH

Nidal Floral Design
Contract florist
07831361725
amal@nidalfloaldesign.com
M17 Flower Market
SW8 5EH

Pinstripes and Peonies Ltd
Contract florist
020 7720 1245
www.pinstripesandpeonies.com
flowers@pinstripesandpeonies.com
M1-M3 Flower Market
SW8 5EH

Porters Foliage Ltd
Foliage wholesaler
020 7501 1527
www.portersfoliage.com
air@portersfoliage.com
A8-A15 Flower Market
SW8 5EH

Pratley Flowers and Plants Ltd
Flower wholesaler
020 7720 3914
pratleyflower@gmail.com
A16-A21 and B19-B20 Flower Market
SW8 5EH

Quality Plants Exterior Ornamentals Ltd
Plant wholesaler
020 7978 1188
www.qualityplants.co.uk
sales@qualityplants.co.uk
C3-C9 Flower Market
SW8 5EH

R French and Sons Ltd
Flower wholesaler
020 7622 6212
rfrenchandson@gmail.com
B16-B18 Flower Market
SW8 5EH

Smith and Green Wholesale Florists Ltd
Flower wholesaler
020 7498 2289
www.smithandgreen.com
info@smithandgreen.com
M10-M11 Flower Market
SW8 5EH

The Flower Bird
Contract florist
07973 252 996
www.theflower-bird.co.uk
sarah@theflower-bird.co.uk
M12 Flower Market
SW8 5EH

Wilfrid Whittington Ltd
Sundries wholesaler
020 7720 9121
london@whittingtons.biz
C27-C28 Flower Market
SW8 5EH

Zest Flowers Ltd
Flower wholesaler
020 7498 7574
graeme@zestflowers.co.uk
B8-B14 Flower Market
SW8 5EH

Lawson (London) Ltd
Importer
020 7720 2233
lawson.london@googlemail.com
Office E206-210 Fruit and Veg Market
SW8 5HB

Nellies Cafe
Café
020 7720 1995
West Cut Through C&D Fruit and Veg
Market
SW8 5HB

Mr R V Patel
Newsagent
020 7720 3722
Westbridge Fruit and Veg Market
SW8 5HB

2-Serve Wholesale Ltd
Fruit and veg wholesaler
020 7720 4697
www.2-serve.co.uk
davidwatkins@2-serve.co.uk
B23 Fruit and Veg Market
SW8 5HH

A W Lockyer
Fruit and veg wholesaler
020 7498 6723
www.awlockyer.com
hello@awlockyer.com
B58 Fruit and Veg Market
SW8 5HH

ACAVA
Charity
020 8960 5015
www.acava.org
post@acava.org
B115-120 Fruit and Veg Market
SW8 5HH

Bar Fruit Supplies
Fruit and veg wholesaler
07941 033 331
www.barfruitsupplies.com
barfruitsupplies@hotmail.com
B30 Fruit and Veg Market
SW8 5HH

Direct Delivered Produce Ltd
Fruit and veg wholesaler
020 7720 4059
www.ddpltd.com
sales@ddpltd.com
B14-22 Fruit and Veg Market
SW8 5HH

E Pollard & Sons
Sundries wholesaler
020 7720 6465
B54 Fruit and Veg Market
SW8 5HH

Entremettier Ltd
Fruit and veg wholesaler
020 7720 3246
www.entremettier.co.uk
fresh@entremettier.co.uk
B24-27 Fruit and Veg Market
SW8 5HH

Euro Harvest Ltd t/a Mercato
Fruit and veg wholesaler
020 7720 1590
contact@mercato.eclipse.co.uk
B72 Fruit and Veg Market
SW8 5HH

Fresh Connect Ltd
Fruit and veg wholesaler
07733080800
www.freshconnectuk.com
ricky@freshconnectuk.com
B12-13 Fruit and Veg Market
SW8 5HH

Fresh Direct Local (London) Limited
Food supplier
020 7498 4000
www.freshdirect.co.uk/what-we-offer
B65-70 Fruit and Veg Market
SW8 5HH

Goldenfruit
Fruit and veg wholesaler
020 7498 3002
www.goldenfruitltd.com
B55 Fruit and Veg Market
SW8 5HH

Harwoods of London Ltd
Fruit and veg wholesaler
020 7720 0800
www.harwoodsoflondon.com
info@harwoodsoflondon.com
B49-52 Fruit and Veg Market
SW8 5HH

I A Harris & Son Ltd
Fruit and veg wholesaler
020 7622 7176
www.iaharris.co.uk
richard_harris2@btconnect.com
B40-43 Fruit and Veg Market
SW8 5HH

Lays of Chelsea
Fruit and veg wholesaler
020 7498 9756
nick@laysofchelsea.com
B28 Fruit and Veg Market
SW8 5HH

Le Marche @ The French Garden
Fruit and veg wholesaler
0207 819 0393
www.lemarchefg.com
info@lemarchefg.com
B23 Fruit and Veg Market
SW8 5HH

Lenards of Covent Garden Ltd
Fruit and veg wholesaler
020 7498 0927
lenards@btconnect.com
B05 Fruit and Veg Market
SW8 5HH

Microbyte Solutions Ltd.
Technology services
020 3598 8412
www.microbyte.co.uk
support@microbyte.co.uk
B150 Fruit and Veg Market
SW8 5HH

Nature's Choice Catering
Fruit and veg wholesaler
020 7498 4520
sales@natureschoice.org.uk
B02-04 Fruit and Veg Market
SW8 5HH

Ormonds Fruiterers Ltd
Fruit and veg wholesaler
020 7388 4211
ormonds.1@btconnect.com
B71 Fruit and Veg Market
SW8 5HH

TENANTS LIST AT NEW COVENT GARDEN MARKET

TENANTS LIST AT NEW COVENT GARDEN MARKET

Wilfrid Whittington Ltd
Sundries wholesaler
020 7720 9121
london@whittingtons.biz
C27-C28 Flower Market
SW8 5EH

Zest Flowers Ltd
Flower wholesaler
020 7498 7574
graeme@zestflowers.co.uk
B8-B14 Flower Market
SW8 5EH

Lawson (London) Ltd
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020 7720 2233
lawson.london@googlemail.com
Office E206-210 Fruit and Veg Market
SW8 5HB

Nellies Cafe
Café
020 7720 1995
West Cut Through C&D Fruit and Veg
Market
SW8 5HB

Mr RV Patel
Newsagent
020 7720 3722
Westbridge Fruit and Veg Market
SW8 5HB

2-Serve Wholesale Ltd
Fruit and veg wholesaler
020 7720 4697
www.2-serve.co.uk
davidwatkins@2-serve.co.uk
B23 Fruit and Veg Market
SW8 5HH

A W Lockyer
Fruit and veg wholesaler
020 7498 6723
www.awlockyer.com
hello@awlockyer.com
B58 Fruit and Veg Market
SW8 5HH

ACAVA
Charity
020 8960 5015
www.acava.org
post@acava.org
B115-120 Fruit and Veg Market
SW8 5HH
Bar Fruit Supplies
Fruit and veg wholesaler

07941 033 331
www.barfruitsupplies.com
barfruitsupplies@hotmail.com
B30 Fruit and Veg Market
SW8 5HH

Direct Delivered Produce Ltd
Fruit and veg wholesaler
020 7720 4059
www.ddpltd.com
sales@ddpltd.com
B14-22 Fruit and Veg Market
SW8 5HH

E Pollard & Sons
Sundries wholesaler
020 7720 6465
B54 Fruit and Veg Market
SW8 5HH

Entremettier Ltd
Fruit and veg wholesaler
020 7720 3246
www.entremettier.co.uk
fresh@entremettier.co.uk
B24-27 Fruit and Veg Market
SW8 5HH

Euro Harvest Ltd t/a Mercato
Fruit and veg wholesaler
020 7720 1590
contact@mercato.eclipse.co.uk
B72 Fruit and Veg Market
SW8 5HH

Fresh Connect Ltd
Fruit and veg wholesaler
07733080800
www.freshconnectuk.com
ricky@freshconnectuk.com
B12-13 Fruit and Veg Market
SW8 5HH

Fresh Direct Local (London) Limited
Food supplier
020 7498 4000
www.freshdirect.co.uk/what-we-offer
B65-70 Fruit and Veg Market
SW8 5HH

Goldenfruit
Fruit and veg wholesaler
020 7498 3002
www.goldenfruitltd.com
B55 Fruit and Veg Market
SW8 5HH
Harwoods of London Ltd
Fruit and veg wholesaler
020 7720 0800

www.harwoodsoflondon.com
info@harwoodsoflondon.com
B49-52 Fruit and Veg Market
SW8 5HH

I A Harris & Son Ltd
Fruit and veg wholesaler
020 7622 7176
www.iaharris.co.uk
richard_harris2@btconnect.com
B40-43 Fruit and Veg Market
SW8 5HH

Lays of Chelsea
Fruit and veg wholesaler
020 7498 9756
nick@laysofchelsea.com
B28 Fruit and Veg Market
SW8 5HH

Le Marche @ The French Garden
Fruit and veg wholesaler
0207 819 0393
www.lemarchefg.com
info@lemarchefg.com
B23 Fruit and Veg Market
SW8 5HH

Lenards of Covent Garden Ltd
Fruit and veg wholesaler
020 7498 0927
lenards@btconnect.com
B05 Fruit and Veg Market
SW8 5HH

Microbyte Solutions Ltd.
Technology services
020 3598 8412
www.microbyte.co.uk
support@microbyte.co.uk
B150 Fruit and Veg Market
SW8 5HH

Nature's Choice Catering
Fruit and veg wholesaler
020 7498 4520
sales@natureschoice.org.uk
B02-04 Fruit and Veg Market
SW8 5HH

Ormonds Fruiterers Ltd
Fruit and veg wholesaler
020 7388 4211
ormonds.1@btconnect.com
B71 Fruit and Veg Market
SW8 5HH
Rushton's The Greengrocer
Fruit and veg wholesaler
020 7622 8870

TENANTS LIST AT NEW COVENT GARDEN MARKET

rushtonsgreengrocers@sky.com
B73-75 Fruit and Veg Market
SW8 5HH

Classic Fresh Foods
Fruit and veg wholesaler
020 7627 5701
www.classicfreshfoods.co.uk
sales@classicfreshfoods.co.uk
B42-46 Fruit and Veg Market
SW8 5HH

Sundance Partners LLP - Hofmann
Industries
Food supplier
020 7498 8279
www.sundancepartners.com
sales@sundancepartners.com
B35-39 Fruit and Veg Market
SW8 5HH

Tropical Catering
Food supplier
020 7978 2600
tropical786@btconnect.com
B32-33 Fruit and Veg Market
SW8 5HH

Wild Harvest Ltd
Food supplier
020 7498 5397
www.wildharvestuk.com
sales@wildharvestuk.com
B61-64 Fruit and Veg Market
SW8 5HH

Zero Degrees Foods Limited
Food supplier
dan@firstchoice-produce.com
B08-B07 Fruit and Veg Market
SW8 5HH

Easto Catering Ltd (Tony's Cafe)
020 7720 8167
lemondash@aol.com
East Cut Through C&D Fruit and Veg
Market
SW8 5JB

Kirby's Produce Ltd
Fruit and veg wholesaler
020 7622 4494
www.kirbysproduce.com
Office 6 East Cut-Through Fruit and
Veg Market
SW8 5JB
Market Cafe
Café

020 7720 3147
East Cut Through A&B Fruit and Veg
Market
SW8 5JB

Paul's Accountancy Services
Accountancy services
020 7622 7659
n.majithia@btconnect.com
Office 5 East Cut Through Fruit and
Veg Market
SW8 5JB

Thomson Produce Ltd
Importer
020 7622 0225
thomsonproduce@hotmail.co.uk
F236-241 Fruit and Veg Market
SW8 5JB

Bevington Salads Ltd
Fruit and veg wholesaler
020 7627 8999
garylondonfruit@aol.com
C66-68 Fruit and Veg Market
SW8 5JJ

Bruce White
Fruit and veg wholesaler
020 7498 0583
www.bruce-white.com
bruce@bruce-white.com
C58-59 Fruit and Veg Market
SW8 5JJ

County Supplies (London) Ltd
Fruit and veg wholesaler
020 7720 3160
odetteg@btopenworld.com
C16-20 Fruit and Veg Market
SW8 5JJ

Covent Garden Supply
Fruit and veg wholesaler
020 7720 8888
www.coventgardensupply.co.uk
info@coventgardensupply.co.uk
C06-C11 Fruit and Veg Market
SW8 5JJ

CSR & Sons
Fruit and veg wholesaler
020 7627 2776
csr.sons@hotmail.co.uk
C53-54 Fruit and Veg Market
SW8 5JJ

E A Williams (C G) Ltd

Fruit and veg wholesaler
020 7720 7968
sole798@hotmail.com
C56-57 Fruit and Veg Market
SW8 5JJ

European Salad Co Ltd
Fruit and veg wholesaler
020 8393 0917
tim@eurosalad.co.uk
C61-64 Fruit and Veg Market
SW8 5JJ

Feeling Fruity
Food supplier
020 7627 4800
feelingfruity@tiscali.co.uk
C55 Fruit and Veg Market
SW8 5JJ

First Choice Fruit and Produce Ltd
Fruit and veg wholesaler
020 7498 0550
www.firstchoice-produce.com
sales@firstchoice-produce.com
C28-31 Fruit and Veg Market
SW8 5JJ

French Garden Ltd, The
Fruit and veg wholesaler
020 7498 0277
www.frenchgarden.com
sales@frenchgarden.com
Office C134-143 Fruit and Veg Market
SW8 5JJ

Gilgrove Ltd
Fruit and veg wholesaler
020 7720 7575
enquiries@candcgroup.co.uk
C44-48 Fruit and Veg Market
SW8 5JJ

Greenhill Mushrooms Ltd
Fruit and veg wholesaler
020 7720 8681
simon@greenhillmushrooms.co.uk
C21-23 Fruit and Veg Market
SW8 5JJ

London Fresh Ltd
Fruit and veg wholesaler
020 7498 7000
www.frenchgarden.com
sales@frenchgarden.com
C34-37 Fruit and Veg Market
SW8 5JJ

Neil Brown Herbs (NCG) Ltd

TENANTS LIST AT NEW COVENT GARDEN MARKET

rushtonsgreengrocers@sky.com
B73-75 Fruit and Veg Market
SW8 5HH

Classic Fresh Foods
Fruit and veg wholesaler
020 7627 5701
www.classicfreshfoods.co.uk
sales@classicfreshfoods.co.uk
B42-46 Fruit and Veg Market
SW8 5HH

Sundance Partners LLP - Hofmann
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020 7498 8279
www.sundancepartners.com
sales@sundancepartners.com
B35-39 Fruit and Veg Market
SW8 5HH

Tropical Catering
Food supplier
020 7978 2600
tropical786@btconnect.com
B32-33 Fruit and Veg Market
SW8 5HH

Wild Harvest Ltd
Food supplier
020 7498 5397
www.wildharvestuk.com
sales@wildharvestuk.com
B61-64 Fruit and Veg Market
SW8 5HH

Zero Degrees Foods Limited
Food supplier
dan@firstchoice-produce.com
B08-B07 Fruit and Veg Market
SW8 5HH

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lemondash@aol.com
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Kirby's Produce Ltd
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SW8 5JB
Market Cafe
Café
020 7720 3147

East Cut Through A&B Fruit and Veg
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SW8 5JB

Paul's Accountancy Services
Accountancy services
020 7622 7659
n.majithia@btconnect.com
Office 5 East Cut Through Fruit and
Veg Market
SW8 5JB

Thomson Produce Ltd
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020 7622 0225
thomsonproduce@hotmail.co.uk
F236-241 Fruit and Veg Market
SW8 5JB

Bevington Salads Ltd
Fruit and veg wholesaler
020 7627 8999
garylondonfruit@aol.com
C66-68 Fruit and Veg Market
SW8 5JJ

Bruce White
Fruit and veg wholesaler
020 7498 0583
www.bruce-white.com
bruce@bruce-white.com
C58-59 Fruit and Veg Market
SW8 5JJ

County Supplies (London) Ltd
Fruit and veg wholesaler
020 7720 3160
odetteg@btopenworld.com
C16-20 Fruit and Veg Market
SW8 5JJ

Covent Garden Supply
Fruit and veg wholesaler
020 7720 8888
www.coventgardensupply.co.uk
info@coventgardensupply.co.uk
C06-C11 Fruit and Veg Market
SW8 5JJ

CSR & Sons
Fruit and veg wholesaler
020 7627 2776
csr.sons@hotmail.co.uk
C53-54 Fruit and Veg Market
SW8 5JJ

E A Williams (C G) Ltd

Fruit and veg wholesaler
020 7720 7968
sole798@hotmail.com
C56-57 Fruit and Veg Market
SW8 5JJ

European Salad Co Ltd
Fruit and veg wholesaler
020 8393 0917
tim@eurosalad.co.uk
C61-64 Fruit and Veg Market
SW8 5JJ

Feeling Fruity
Food supplier
020 7627 4800
feelingfruity@tiscali.co.uk
C55 Fruit and Veg Market
SW8 5JJ

First Choice Fruit and Produce Ltd
Fruit and veg wholesaler
020 7498 0550
www.firstchoice-produce.com
sales@firstchoice-produce.com
C28-31 Fruit and Veg Market
SW8 5JJ

French Garden Ltd, The
Fruit and veg wholesaler
020 7498 0277
www.frenchgarden.com
sales@frenchgarden.com
Office C134-143 Fruit and Veg Market
SW8 5JJ

Gilgrove Ltd
Fruit and veg wholesaler
020 7720 7575
enquiries@candcgroup.co.uk
C44-48 Fruit and Veg Market
SW8 5JJ

Greenhill Mushrooms Ltd
Fruit and veg wholesaler
020 7720 8681
simon@greenhillmushrooms.co.uk
C21-23 Fruit and Veg Market
SW8 5JJ

London Fresh Ltd
Fruit and veg wholesaler
020 7498 7000
www.frenchgarden.com
sales@frenchgarden.com
C34-37 Fruit and Veg Market
SW8 5JJ

Neil Brown Herbs (NCG) Ltd

TENANTS LIST AT NEW COVENT GARDEN MARKET

Fruit and veg wholesaler
020 7622 1831
neilbrownherbs@btconnect.com
C60 Fruit and Veg Market
SW8 5JJ

Pavitts Produce
Fruit and veg wholesaler
020 7720 5252
www.pavitts.com
sales@pavitts.com
Office C103-C105 Fruit and Veg
Market
SW8 5JJ

R & G Herbs
Fruit and veg wholesaler
020 7720 6990
www.rgherbs.com
info@rgherbs.com
C65 Fruit and Veg Market

SW8 5JJ

Rotterdam Oranje BV
Fruit and veg wholesaler
020 7720 9886
www.rotterdamoranjev.co.uk
info@rotterdamoranjev.co.uk
C51-52 Fruit and Veg Market
SW8 5JJ

S Newman Wholesale Ltd
Fruit and veg wholesaler
020 7720 6851
debrapenfold@btconnect.com
C49-50 Fruit and Veg Market
SW8 5JJ

Supreme Salads Limited
Fruit and veg wholesaler
02074982632
supreme.salads@btconnect.com

C24 Fruit and Veg Market
SW8 5JJ

T J Wholesale
Fruit and veg wholesaler
020 7622 8400
tjwholesale@btconnect.
com
C04-05 Fruit and Veg
Market
SW8 5JJ

Unite the Union
020 7720 8344
jean.tattam@
unitetheunion.com
Office C153-155 Fruit and





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 stongest in the country.

Located near Heathrow Airport less than a quarter mile from the M4 Motorway and just off the A312 Hayes Bypass, Western International Market 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 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.





A1 Veg Ltd

Tel: 0208 848 0700
Fax: 0208 848 1083
Unit P20-22



Bretons Pre Pack Ltd

Tel: 0208 561 6992
Fax: 0208 569 6049
Email: john@pre-pak.co.uk
Contact: John Brent
Unit W9 (ancillary)



Fruity Fresh (Western) Limited

Tel: 0208 561 8196
Fax: 0208 813 7369
Mobile: 07950 844 555
Email: fruityfresh123@aol.co.uk
Website: www.fruityfresh.com
Contact: Ashok Chowdrey/Kushan Dissanayake
Unit P40, P46 and P48



Jas Enterprise

Tel: 0208 573 0491
Fax: 0208 573 0473
Mobile: 07956 981 115
Contact: Sucha Jammu
Unit P54



Addey & Son Ltd fruit & vegetables

Tel: 0208 573 5564
Fax: 0208 848 9785
Email: addeyson@aol.com
Contact: Kelvin Garrett
Unit P35



Citrus Star Catering Supplies Ltd

Tel: 0208 848 0826
Fax: 0208 848 0902
Email: citrusstar@btconnect.com
Contact: Bobby Kaler
Website
Unit W5 and F2-F4



Full Fresh

Tel: 020 857 320 92
Unit P12



Jaystar International Ltd

Tel: 0208 848 7203
Fax: 0208 848 7204
Contact: Mustafa Onay
Unit P36-P38



Ahmed Exotic Ltd fruit & vegetables & exotic

Tel: 0208 848 7136
Email: aziz@ahmedexotic.co.uk
Contact: Aziz Patel
Unit P52



CyproVeg Ltd fruit & vegetables

Tel: 0208 573 1942
Fax: 0208 848 1956
Email: cyproveg@btconnect.com
Contact: Ari Aresti
Unit P43

Harvest

Tel: 07949 084 684
Contact: Yasser or Hossam
Unit F1 (ancillary)



JJ Cheney Limited fruit and vegetables

Tel: 0208 848 4642
Fax: 0208 813 5808
Email - jjcheney@jjcheney.co.uk
/ graham@jjcheney.co.uk
Contact: Graham Brown/Paul Brown/Harvey Stilman
Unit P29B-P31



Al Abbass UK Ltd

Tel: 0208 617 3488
Mobile: 07799 825 841
Email: sales@alabbassenterprises.com
Contact: Abdul Kayani
Unit P66



Dhans fruit & vegetables & exotic

Tel: 0208 813 6949
Fax: 0208 569 9143
Email: nileshgosai@aol.com
Contact: Nilesh Gosai
Unit P49



Indo Lanka Imports Ltd

Tel: 0208 589 0166
Contact: Guru Subramaniam
Unit P10



J R S Payne & S Payne

Tel: 0208 573 5233
Fax: 0208 561 6433
Email: eggs@btconnect.com
Contact: Jerry Payne
Unit P64



Ali's Fruits

Tel: 07939 587 364
Email: khalifemouza@yahoo.co.uk
Contact: Khalifa Mouza
Unit P50-51



Dhillon Farm Veg UK Ltd fruit & vegetables & exotic

Tel: 0208 813 6200
Fax: 0208 848 1774
Email: dhillon@dhillonfarms.com
Website: www.dhillonfarms.com
Contact: G.S. Dhillon
Unit P3



JH Bridges

Tel: 0208 848 4537
Contact: Paul Johnson
Unit P58-59



J T S Hill Ltd

Tel: 0208 573 4536
Fax: 0208 573 6742
Email: jonathan-hill-jts@hotmail.com
Contact: Jonathan Hill
Unit P40-P42



A & M Fruit & Veg

Tel: 0208 573 8007
Fax: 0208 573 3378
Email: max.halai@googlemail.com
Contact: Max Halai
Unit P11



Fresh 4u Produce Ltd

Tel: 0208 848 1067
Fax: 0207 904 3980
Mobile: 07912 497 911
Email: info@fresh4uproduce.co.uk
Contact: Hatim Raja
Unit P65



J R S Payne & S Payne

Tel: 0208 573 5233
Fax: 0208 561 6433
Email: eggs@btconnect.com
Contact: Jerry Payne
Unit P64



Jas Enterprise

Tel: 0208 573 0491
Fax: 0208 573 0473
Mobile: 07956 981 115
Contact: Sucha Jammu
Unit P54



B&S Fruits Ltd

Tel: 0208 573 0524
Fax: 0208 848 9056
Email: info@bsfruits.co.uk
Contact: George Bray
Unit P7

Fruits of Lebanon

Tel: 0208 561 6083



J T S Hill Ltd

Tel: 0208 573 4536
Fax: 0208 573 6742
Email: jonathan-hill-jts@hotmail.com
Contact: Jonathan Hill
Unit P40-P42



Jaystar International Ltd

Tel: 0208 848 7203
Fax: 0208 848 7204
Contact: Mustafa Onay
Unit P36-P38



JJ Cheney Limited fruit and vegetables
 Tel: 0208 848 4642
 Fax: 0208 813 5808
 Email - jjcheney@jjcheney.co.uk
 / graham@jjcheney.co.uk
 Contact: Graham Brown/Paul Brown/Harvey Stilman
 Unit P29B-P31



Knight & Rawlings Limited
 Tel: 0208 848 4621
 Fax: 0208 561 9358
 Email: d.street32@ntlworld.com
 Contact: David Street
 Unit P56B-P57



Langley Fruit & Veg Limited
 Tel: 0208 561 1686
 Mobile: 07507 869 668
 Email: langleyfruitandveg@gmail.com
 Contact: Aman Dhaliwal
 Units P5-P6A



M H Malik
 Tel: 0203 489 6061
 Mobile: 07946 662 077
 Email: westmhmali@gmail.com
 Contact: M Malik
 Unit P9



Market Café
 Tel: 0208 569 3489
 Contact: Baldev Singh Aulakh/Jit Singh Grewa
 Unit NCG3



Maroc Veg Ltd
 Tel: 0208 813 6720
 Fax: 0208 813 7480
 Email: marocveg@hotmail.com
 Contact: Hassan Chentouf
 Unit P60-P61A

Middle East Fruit and Vegetable Products Limited

Moses Enterprise UK Limited
 Tel: 0203 371 0100
 Mobile: 07958 144 336
 Email: moses.ltd.uk@gmail.com
 Contact: Mr Gamal Edward Moses
 Unit SC F6



NatWest Bank
 Website: www.natwest.co.uk
 Unit NCG1



New Springwell Veg Ltd
 Tel: 0208 813 5575
 Fax: 0208 813 5578
 Mobile: 07850 552 530
 Contact: Abdul Razaq
 Unit P32

Nour General Trading (UK) Limited
 Unit NC F2



Orchard Wholesale Ltd
 Tel: 0208 573 8333
 Mobile: 07970919686
 Fax: 0208 573 2756
 Email: accounts223@orchardwholesale.co.uk
 Contact: Robert Nebelung
 Accounts: Francesca Solis - 07821544041
 Unit W2 (ancillary)

Owen Owen (Western) Ltd



Premier Fruits (Western International) Limited
 Tel: 0208 573 0321
 Fax: 0208 561 0788
 Email: blake@premierfruits.com
 Contact: Ian Conn/Blake Congerton
 Unit P1



Premier Fruits (Western International) Limited
 Tel: 0208 573 0321
 Fax: 0208 561 0788
 Email: blake@premierfruits.com
 Contact: Ian Conn/Blake Congerton
 Unit P1



Prime Harvest
 Tel: 0208 573 5708
 Fax: 0208 573 5709
 Email: info@primeharvestimport.com
 Contact: Hussein Hammam
 Unit SC F5



Rural Payments Agency (SCF 3 & 4)
 Tel: 0208 573 3659
 Mobile: 07770 790 349
 Email: Grant.Wilkinson@rpa.gsi.gov.uk
 Contact: Grant Wilkinson
 Unit SCF3 - SCF4



S.Thorogood & Sons (Covent Garden) Limited
 Tel: 0208 813 7753
 Fax: 0208 561 3482
 Mobile: 07824 721 824
 Email: andrew.thorogood@btconnect.com
 Contact: Barry Westwood
 Unit P28-P29A

Saliko
 Tel: 0208 561 3366
 Fax: 0208 756 0572
 Email: info@saliko.co.uk



Shipleys Foodservice Ltd
 Tel: 01753 531 520
 Mobile: 07774 638 428
 Fax: 01753 525 155
 Email - shipleysfoodservice@btconnect.com
 Website: www.shipleysfoodservice.co.uk
 Contact: Jay
 Unit W11 (ancillary)



Smith & Son Ltd
 Tel: 0208 573 5842
 Fax: 0208 573 5914
 Email: smithpr10@btinternet.com
 Contact: Paul Smith
 Unit P55



SMT Fruit & Veg
 Tel: 0208 848 7980
 Fax: 0208 813 5689
 Email: raj@smtwholesale.com
 Contact: Raj Thakrar
 Unit P74B-P76

St Mina International
 Tel: 0208 813 5225
 Fax: 0208 756 1800
 Email: info@stmina.co.uk
 Contact: Tarik Siha
 Unit NCF1

Sunrise Services Ltd
 Tel: 0208 813 5225
 Fax: 0208 756 1800
 Email: stminainternational@hotmail.com
 Contact: Tarik Siha
 Unit W1 (ancillary)



The Baggery Limited
 Tel: 0208 573 6098
 Fax: 0208 813 6049
 Mobile: 07785 256 181
 email address - john.ward@thebaggery.co.uk
 Website: www.thebaggery.co.uk
 Contact: John Warn
 Units SCG1 (main building) and FS (Ancillary)



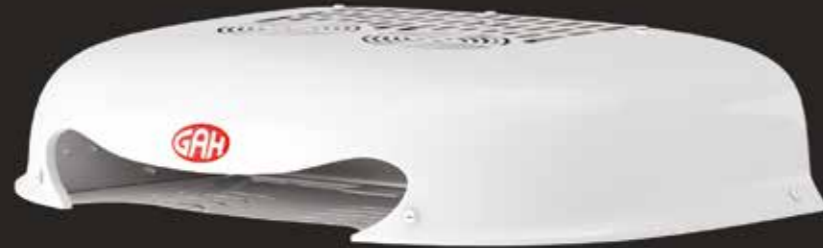
Tydene (Western) Ltd
 Tel: 0208 573 4079
 Fax: 020 848 3856
 Units P61B-P62



W.G Heath & Co
 Tel: 0208 573 2892
 Fax: 0208 813 6028
 Contact: Bill Heath / Spencer Heath
 Unit P33



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TENANTS LIST AT WESTERN INTERNATIONAL MARKET



W A Confords Ltd

Tel: 0208 573 2892
Fax: 0208 561 6322
Mobile: 07766 227 120
Email - w.a.conford@googlemail.com
Contact: Kevin Fox

Unit P34



W T Hill & Sons(Western) Ltd

Tel: 0208 561 6100
Email: wthillandsons@gmail.com
Contact: Bill Hill/Joe Hill

Units P18B-P19



Western Banana Ltd Bananas, Fruit & Vegetables

Tel: 0208 561 9880
Fax: 0208 5619892
Email: wbananac@aol.com
Contact: Tony White/Michael Hope/Ricky White

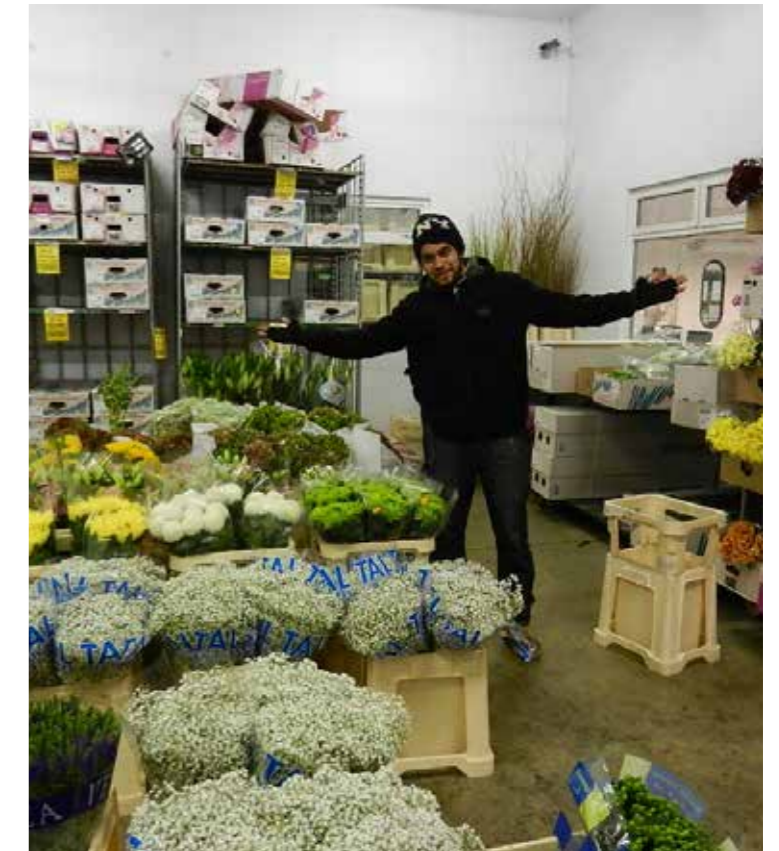
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WJ Holliman Limited

Tel: 0208 848 4568
Fax: 0208 573 5779
Contact: Rob Taylor

Unit P63



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www.billingsgatefishmarket.org



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