

SMITHFIELD MARKET





Allied Meat Importers was originally established to market beef in Europe only from the Botswana Meat Commission but, since its inception, AMI has built up an unrivalled expertise in trading under the terms of the ACP Beef Protocol under the Lomé Agreement and has customers in all Member States of the European Union.

This expertise was recognised by other Southern African beef exporters who, over the years, have joined with the Botswana Meat Commission in selecting AMI to market their beef throughout the European Union with its varying market needs and complex importing regulations.

The products presently marketed by AMI are from five abattoirs, two in Botswana, two in Namibia and one in Swaziland, all approved by the European Union.

Naturally produced hormone and GM free beef

www.alliedmeats.com

AMI Smithfield
206 Central Markets
Smithfield
London
EC1A 9LH

Tel: 020 7248 0367
Fax: 020 7329 6046

City of London Corporation

London Central Markets

Superintendent's Office

East Market Building

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Tel: 0207 332 3092

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www.cityoflondon.gov.uk/

Smithfield



ALLIED MEAT IMPORTERS



Index

Introduction by Market Superintendent	5
Smithfield Market Today	6
Market Refurbishment.....	8
The Way Forward	12
Butchers Hall	15
Tenants List	17
140th Anniversary Banquet.....	20
Market History	22
Association of Independent Meat Suppliers	30
Meat Training Council	34
50th Re-opening Anniversary	42
Re-dedication of War Memorial.....	46
Market Operations.....	55
How to find us	57
Map	58



Published by: Market Media Consultancy Ltd. Starline House, 30 Mowbray Drive, Blackpool, Lancs. FY3 7UN
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Robert Wilson

Superintendent of Smithfield Market

I am pleased to once again be able to contribute towards Smithfield's new brochure and hope it gives a taste of our unique atmosphere and presence here in the heart of the City of London.

It is also my pleasure to confirm that in December 2008 the City of London Corporation (as owners and managers of the Market) and 42 meat traders each obtained full approval from the Food Standards Agency for the Market to operate under EU Hygiene Regulations 853/2004. This is another important milestone in Smithfield Market's 800 year history enabling it to continue to trade as a fully European Union approved wholesale market attaining the highest levels of hygiene standards.

A wide range of meat is cut on the premises to meet the requirements of purchasers which puts Smithfield in a class of its own; our trade is increasingly focused on the hotel, restaurant, and catering supplies businesses.

Smithfield Market is unique in that not only is it renowned for its reputation for the quality and variety of its meat and market provisions but for its history, and worldwide status.

Our Mission Statement is to operate Smithfield Wholesale Market to meet the current and future needs of retailers, caterers and the hospitality industry in a safe hygienic and healthy trading environment.

Should you require any further information, please do not hesitate to contact me.

Robert Wilson

Superintendent
Smithfield Market

DP Meats

the premier name in delicatessen

Alford & Ford Ltd trading under the name DP Meats, has firmly established itself as one of the premier names in delicatessen in London and the home counties area. DP Meats is the perfect choice of the small butcher through to the largest caterers. On first meeting the directors Peter and David you can not help but like their honest working mans attitude. There really is no hot air with them. they are simply to

busy servicing their customers and constantly sourcing the best quality products at the most competitive prices.

DP Meats offers an extensive range of cooked meats, sausages and patés etc. Between them: they have managed to secure contacts with many of London's leading brands including Negroni, Veroni, P&M, Selfar and Belvoir.

For a full list of products and services offered go to: www.dpmeats.co.uk
or call 020 7248 0285. 16 Central Markets, Smithfield, London. EC1A 9PQ

Tel: 020 7248 0285 Fax: 020 7236 4173



Introduction



Smithfield Market Today

Over 100,000 tonnes of meat product passes through the market each year. As well as meat and poultry, products such as cheese, pies, and other delicatessen goods are available. Buyers, including butchers, restaurateurs and caterers are able to see the goods for themselves and drive away with what they have bought. Bargaining between buyers and sellers at Smithfield sets the guidelines for meat and poultry prices throughout the UK.

The procedure for meat arriving at the market has changed beyond recognition, gone are the days when the lorries pulled up at any available gate and the meat was man-handled, exposed to the elements by any number of workers. Now the lorries back on to special sealed loading bays which protect the meat from contamination from outside. The meat is loaded onto an automated meat rail system, with the aid of a robotic arm in the case of large carcasses, and is delivered via the rail system directly into the traders shop.

Boxed goods on the other hand are delivered through gates into temperature controlled service corridors, which run either side of both the East and West Market buildings and are placed into the tenants freezer or chiller depending on the product.



H SMITH (SMITHFIELD) LTD

H Smith is one of Smithfields oldest established companies, with over 70 years experience in the poultry industry. Over the years we have supplied many of the leading catering companies with a variety of products.

As well as offering a wide range of frozen pork and poultry products including ducklings our speciality is in the fresh poultry industry.

We are one of Smithfields leading suppliers of Halal poultry, which we source on a daily basis from licensed plants throughout the UK and Europe.

We offer a second to none daily delivery service from the market to your door throughout the UK on our fleet of modern temperature controlled satellite tracked vehicles. We offer a friendly reliable service which has seen many of our customers trade with us on a regular long term basis.



H SMITH (SMITHFIELD) LTD

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 Fax: 0207 489 0941



Market Refurbishment and European Union Hygiene Regulations Full Approval

In the 1990's the Market underwent a £70 million refurbishment to equip it for the future and enable it to comply with modern hygiene standards. The ancient meat market has been transformed into the most modern in Europe, possibly even the world.

More recently the Market and its 42 meat traders each obtained full approval from the Food Standards Agency under EU Hygiene Regulations 853/2004 to continue to trade as a European Union wholesale market.

Today, the refurbished buildings accommodate just 23 units in the East Building and 21 in the West rather than being of uniform size, these units have been tailored where possible to the tenants requirements. The units are divided into a number of temperature controlled-areas depending on whether they are boxed or carcass traders.

The process of change at Smithfield has not been restricted to the buildings alone, but has extended to the whole environment and working practices that had hardly changed in 130 years. The result has been the creation of a thoroughly modern temperature controlled environment inside a magnificent Grade II listed Victorian building.

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NATURALLY**

Silver Fern Farms is New Zealand's leading marketer and exporter of lamb, beef and venison products. As a 60-year old farmer owned cooperative, we represent more than 20,000 farmers throughout New Zealand. Our product is sourced from the healthiest growing environment in the world, and comes straight from the farmer to you, via our innovative procurement programme which ensures year round supply of the best quality grass-fed lamb, beef and venison.

Animal welfare and food safety is at the top of our agenda, and our ongoing investment in technology, training and processing innovations is your assurance of quality and good taste - every time.

Silver Fern Farms UK combines this reputation for excellence and guarantee of health with modern processing facilities at our Norwich plant, offering our UK customers flexible processing and packaging solutions.

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Telephone: 01223 810800

E-mail: sales@silverfernfarms.co.uk

Wholesale enquiries can be forwarded to Glenn Sparks at: 01223 810805 or glenn.sparks@silverfernfarms.co.uk

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The Way Forward

Since 1964 Europe's Council of Ministers has been issuing directives on the handling of meat through Europe. As regulations became stricter it became apparent the Smithfield was in need of an update in order to adhere to the Council's standards.

The City of London Corporation therefore took the decision in the early 1990's to undertake a multi-million pound refurbishment and reconstruction of totally modern facilities inside the framework of the old market buildings. The meat traders though a loan negotiated with the Corporation, funded the final fitting-out of their individual stalls.

The stalls are all very different today from days gone by - instead of being open plan they are now, effectively, giant sealed refrigerated spaces. Each stall has been designed with the specific tenant in mind, whether they specialise in boxed goods or whole carcasses.

The tenants of Smithfield remain the preferred suppliers to many of the country's premier names in the meat trade, simply through offering the finest quality with a distinctive personal touch.

Setting Standards

Through continuous improvement, Smithfield now leads the world in what a modern market should be, complying with Government and European legislation while remaining user-friendly for customers.

The refurbishment of Smithfield allows for goods to pass through the Market from delivery to sale in a protected temperature-controlled environment that is free from contamination. This is achieved by the constant cleaning of all surfaces and vigilant maintenance of the buildings, making Smithfield a leading light for others to follow.

Smithfield's character is not just about the buildings, but also those who work in it. Customers can still stroll down the buyers walk, view the goods themselves and check the time by glancing up at the famous clock, which has hung between the East and West market buildings for nearly 140 years.

Smithfield is dedicated to providing a professional service with flair and passion putting the clients needs first, enabling the Market to deliver the very best product to the dining tables of the nation.



To visit Smithfield is unique, a special place unlike any other, with elements that go back to the very foundations of London itself. Once visited, one returns just for the experience and not just for the quality and variety of the products on offer.



Butchers' Hall

chester
boyd

**Beautiful Venue
Exceptional Location
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www.chesterboyd.co.uk**

The Worshipful Company of Butchers



The Worshipful Company of Butchers is one of the oldest Livery Companies of the City of London. The earliest history records that in 975AD, in the Ward of Farringdon Without, there are "divers slaughterhouses and a Butchers' Hall where the craftsmen meet". The Arms of The Company were granted in 1540, the motto being - 'Omnia Subjecisti Sub Pedibus, Oves et Boves' - Thou hast put all things under his feet, all Sheep and Oxen. James I granted the Company's Charter of Incorporation in 1605.

The Butchers' Hall has had many locations, and in 1668 following the Great Fire of London, the Company moved from the Smithfield area to Pudding Lane, where it remained until an Act of Parliament acquired the site in 1884. A new Hall was built on the present site in Bartholomew Close thus renewing the links with its original surroundings and the convenient proximity to Smithfield Market. Severe damage was sustained to the Hall in both World Wars and the current Hall was rebuilt in 1960 with considerable refurbishment and further improvement taking place in 1996.

The Company provides a first-class venue from which its continuing responsibility towards Meat Training and Education as well as its support of many charitable organisations is furthered. The Company also proudly meets the many requirements of City Institutions as well as enabling numerous activities of the Company and its thriving membership.

Butchers Hall



Looking to the future



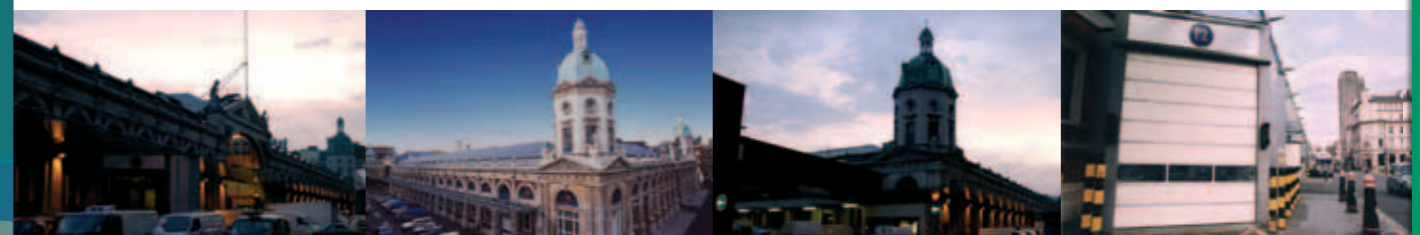
“ the vision to invest...
...in our industry’s future ”

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Tenants List

Company	Address	Contact
Abbijoe Ltd	47	0207 329 2400
George Abrahams Ltd	22	0207 248 735/7365 0207 236 0256 Fax
Absalom & Tribe Ltd	21	0207 236 0101 0207 236 9026 Fax
Allen & Co. (Smithfield) Ltd.	207/8	0207 236 9721
D. Andrade & Sons Ltd	26	0207 236 7610/1173
B.J. Meats (Smithfield) Ltd	45	0207 489 0133
James Burden Ltd	29/40	0207 248 0121
Central Meat (Smithfield) Ltd	37/39	0207 236 0906
Channel Meats Ltd	31/33	0207 236 0082
D.P. Meats	16	0207 248 0285
Darmenn & Curl Ltd	8/10	0207 248 9083 0207 248 3315 Fax
Denton Bros	220	0207 248 0281
J.F. Edwards & Sons Ltd	34/38/42	0207 236 9721
Edwards & Walkden Ltd	1	0207 248 0266
Finclass Ltd	35	0207 329 4779
G. & E. Meats Ltd	36	0207 236 6678
Frank Hall Ltd	216	0207 236 1552
H. & C. Meats (Smithfield) Ltd	17	0207 236 0155
Tom Hixson & Co. Ltd	221	0207 248 3569
Icefront Ltd	222/3	0207 236 6286
International Meat Trade Association	224	0207 489 0005
Keevil & Keevil Ltd	217/8	0207 489 9246
Kentas Ltd	41	0207 236 8830
P.W. & J.K. Killby Ltd	32	0207 236 1347/9
G. Lawrence Wholesale Meat Co. Ltd	23	0207 248 4488/0460



Bearfields

Est.1907 OF LONDON

Traditional hams & gammons

Serving Smithfield with the best on the market

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Trade customers' delivery requirements are critical to Bearfields and we ensure our fleet of refrigerated lorries is meticulously maintained to provide a responsive service across the UK and meet the most demanding of standards.

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...Tenants List

Company	Address	Contact
Linhay Meats Ltd	213	0207 489 0243
Longcroft & Old Ltd	30	0207 236 8631
Market Provisions (Smithfield) Ltd	20	0207 248 1165
P.J. Martinelli Ltd	2/4/25	0207 489 8820
M. & L. Offals Ltd	14	0207 236 7086
Perkins Refrigeration Ltd	201	0207 329 4612
Edward Price & Partners Ltd	27	0207 236 8824 0207 236 8895 Fax
Reeve & Co. Ltd	9/11	0207 236 4030
Rhonda Meats Ltd	13/15	0207 236 0870/0863 0207 236 0673 Fax
Ridpath Brothers Ltd	228	0207 248 8471
H. Smith (Smithfield) Ltd	205	0207 236 5404/9062
Smithfield Market Tenants Association	225	0207 248 3151
Peter Thompson Poultry (1982) Ltd	3/5/7	0207 236 9484 0207 236 0847 Fax
R. H. Thompson & Co. Ltd	18/24	0207 236 0333 Shop 0207 248 4266 Office 0207 489 8403 Fax
Peter Tocher Ltd	42	0207 236 9561
Village Pork (Smithfield) Ltd	43	0207 236 6229
William Warman & Guttridge Ltd	6/12	0207 236 7395



The Great Banquet 2008



140th Anniversary Banquet Transforms Smithfield Market

Over 600 guests were invited to a Banquet at Smithfield on the 28th of November, 2008, to mark the 140th anniversary of the original opening of the East and West Market buildings.

The Grand Avenue, a public walkway in Smithfield, was transformed into a special banqueting hall within hours of the Market's closure for business for the day.

If as you are entering, you look up at the small statues at the front of the Market, the four emblematic figures represent the Mayors who were present at the original opening of the market in 1868. The Lord Mayors of London, Liverpool and Dublin, together with the Lord Lieutenant and Lord Provost of Edinburgh attended.

The Lord Mayor of London Ian Luder (Guest of Honour) said, "Smithfield Market is a unique gem of the City with a long trading history of 800 years. This is a special occasion for us to pause for just a moment in the midst of the financial turmoil and celebrate the best of Britain - the fact that this world-renowned Smithfield Market will continue to supply the best quality meat products throughout the country for many years to come."

"As a tradition, the butchers will present a Boar's head to the Lord Mayor for Christmas but I will certainly buy my own turkey at Smithfield and I hope City workers and residents will do so too."

Sir Michael Snyder, Deputy Chairman of the City of London's Policy and Resources committee said: "The City Corporation is committed to supporting Smithfield - and encouraging its future success. We take very seriously our commitment to helping people find jobs in the City - whether as a trader in Smithfield or an investment house."

Peter Martinelli, Chairman of the Organising committee of the Banquet said: "This Banquet provides an opportunity to promote Smithfield Market as well as paying tribute to the City of London Corporation and its historical link with the meat trade."

THE PERFECT RECIPE FOR LAMB

Great food begins with the finest ingredients, which gives New Zealand lamb a natural head start.

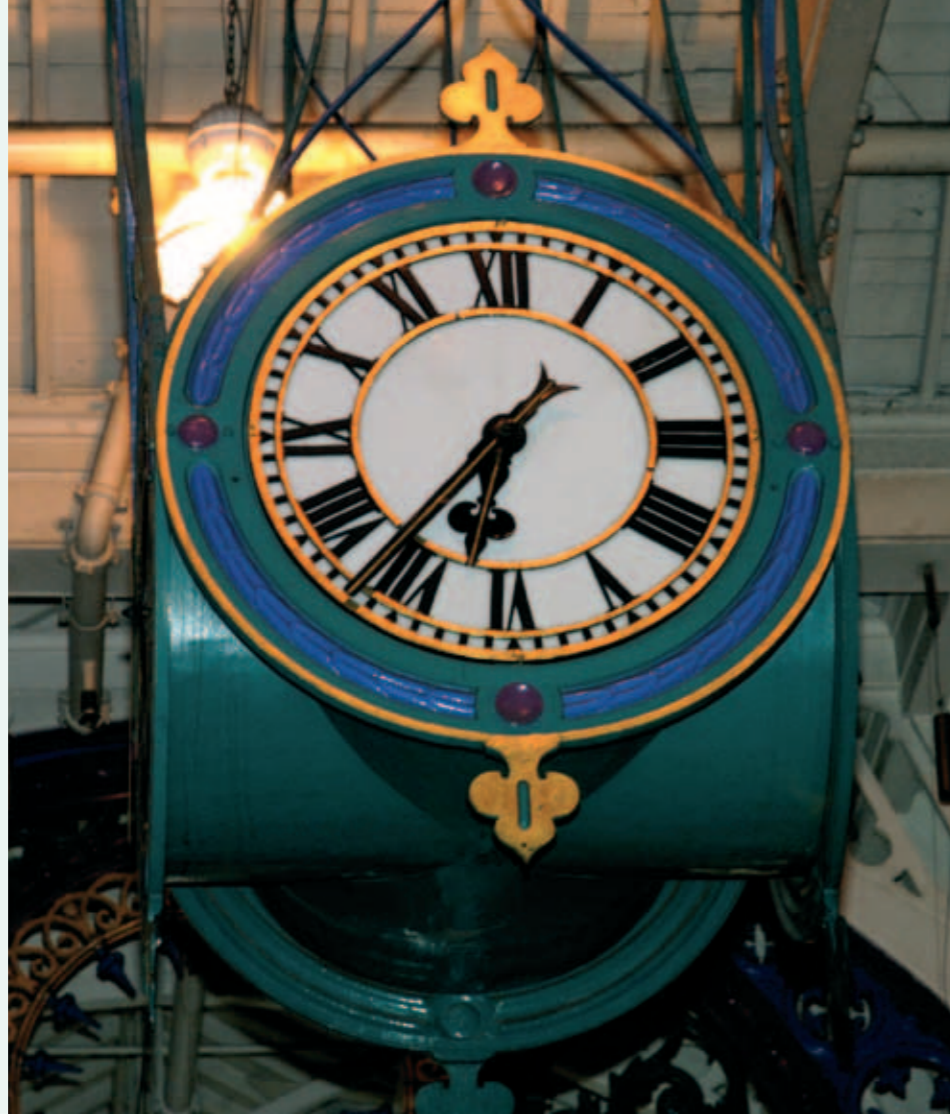
- 1 Take a mild climate. With 2,000 hours of sunshine a year, our free-range flocks spend all year out to pasture.
- 2 Plus the finest, freshest grazing. The grass grows virtually all year round, so there's no need for supplements.
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It's a simple recipe but one that's served us well for generations.

Find your perfect recipe for home-cooked lamb online.
www.nzlambrecipes.info



BRING HOME THE GOODNESS OF NEW ZEALAND



Smithfield Market History

Like many of the City's traditional well-established and successful markets, whether for produce, commodities or finance, Smithfield has a long and interesting history.

It is thought that the name Smithfield came from a corruption of 'Smeeth Felde' Saxon for "Smoothfield".

In 1174 the current site was described by William Fitzstephen clerk to Thomas 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."

The present Smithfield meat market on Charterhouse Street was established by an Act of Parliament: the 1860 Metropolitan Meat and Poultry Market Act.



Ben Rigby *Game*



Englands Finest Game & Venison



Ben Rigby *Game*

Englands Premier
Game Dealer

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Our Association With
Smithfield Market



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Ben Rigby *The Name of the Game*



Smithfield Architecture

The current East and West Market buildings were designed by the City Architect Sir Horace Jones and were commissioned in 1866 with construction completed by November 1868 at a total cost of £993,816. This figure included the sum of £774 spent in 1864-5 on the removal of human remains from the site.

Work began on the market buildings in 1867. These were to be 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. In order to do this it was necessary to undertake vast excavations for the basement area to house large railway sidings for unloading the meat trains. Powerful hydraulic lifts were installed in the basement to bring the meat up from the railway sidings.

In all some 172,000 tons of earth was excavated and 20 enormous iron girders each of which was 240 feet long were manoeuvred across the width of the hole supported on 180 gigantic wrought-iron stanchions, this arduous work was carried out by thousands of navvies.

Over the framework cross girders were laid and the gaps filled with brick arching to support the stone floor of the market above. In total five miles of iron girders were used.

The market buildings were then built on top with the first stone being laid in June 1867, the market buildings were completed a year later.

Mouth-watering

SALT BEEF



FULLY MASTER PREPPED BY HENSONS

Mouth-wateringly in a class of its own, this traditional preparation of brisket with its unique flavour, perfect texture and striking colour has a popularity that crosses all catering divides. Spotted on a menu, salt beef is one of those 'simply got to have it' dishes. And every chef who has ever placed a well-relaxed joint within the sight of a salt beef aficionado – a slice or two, carved and oozing jus – will know its pulling power.

Yet salt beef is still all too rare a sight, doubtless because of the time and forward planning that this classic preparation needs. But, as many chefs know, there is a premium, ready to cook alternative– Hensons Famous Salt Beef.

PRIME CUTS

We select cuts of prime Irish brisket from cattle that have grazed on the lush green pastures of the Irish countryside.

ARTISAN CURE

The meat is slow-cured to our prized recipe, using skills built up by Hensons over decades producing salt beef, to achieve not only a delicate texture and fine flavour but also an even cure throughout, regardless of the size of the joint.

HEALTHY EATING

At the end of the curing process the joints are trimmed carefully by our butchers, leaving just the right amount of fat needed for cooking. In perfecting our cure we have significantly reduced the amount of salt used, so that after cooking the meat retains only around 2% salt.

READY TO COOK

Our salt beef is vacuum packed so that it remains immersed in the cure right up to the moment of cooking. Absolutely no preparation is required, though some chefs add a bay leaf, onion and carrots - sometimes a little beetroot too. Of course, slow cooking is the secret to success. Once ready, the beef will remain moist and tender for several hours. By the way, it's equally delicious served cold.

AVAILABLE AT SMITHFIELD MARKET FROM

James Burden Ltd, 40 Central Markets, West Markets Building
tel: 020 7248 0121

Wm Warman & Guttridge Ltd, 12 East Market Building
tel: 020 7236 9761



HENSONS
FOODSERVICE

Hensons was founded in Smithfield market in the 19th Century and still retains a close association with the market.

Delivering to the restaurant and hospitality trade in London and the South East, Hensons is a local, independent company offering a next day, multi-temperature delivery service

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Market History

TOTAL PRODUCT INTEGRITY QUALITY STANDARD BEEF & LAMB



The EBLEX Quality Beef and Lamb Schemes

EBLEX Limited's Quality Standard scheme for beef and lamb was developed to address key consumer concerns about the eating quality of red meat, such as succulence and tenderness. It is the only scheme in the UK to cover eating quality. Suppliers of beef and lamb who are members of the EBLEX Quality Standard scheme will be able to meet requirements over and above the current legal standards, guaranteeing their customers a product of integrity and consistently high eating standards.

Only beef and lamb sourced from a fully assured supply chain registered by EBLEX Limited can carry the Quality Standard Mark and scheme members are independently inspected at every stage of the supply chain to ensure that only beef or lamb that meets

the scheme's requirements is sold as Quality Standard.

To join EBLEX's Quality Standard scheme and benefit from the range of marketing and point-of-sale materials available to members, retailers, caterers or manufacturers simply need to register with EBLEX who will verify that they are sourcing from an approved supplier.

Further information is available by calling the scheme hotline: **0800 781 4221** or visiting: www.eblex.org.uk



FARM ASSURED

All farmers supplying Quality Standard beef and lamb are registered with a QSM qualifying farm assurance scheme, which covers best farming practices and animal welfare.

QUALITY ASSURED

Independently inspected and assured throughout the processing, cutting and packing of the product, from abattoir through to point of purchase.

BE ASSURED

These high standards provide retailers, caterers and consumers with a product that has enhanced eating quality, traceability and total product integrity.

Quality Standard beef and lamb is produced to higher standards than required by law from a supply chain which is fully assured and independently inspected at every stage. The EBLEX Quality Standard beef and lamb scheme includes additional requirements, which are above current commercial and legal standards applicable to the production of beef and lamb. For more information relating to membership of the scheme, marketing support available and advice, please call the Hotline **0800 781 4221** or visit our website at www.eblex.org.uk





Kettyle

Irish foods.

passion.knowledge.craftsmanship.



CHICKEN



KETTYLE BEEF



BACON



LAMB

Kettyle Irish Foods believe wholeheartedly that what we do ensures that each element of the process is handled with the upmost professionalism, from the treatment of animals, through to the maturation process, and finally to selecting and delivering the best cuts of meat for our customers.

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Manderwood Business Park, Lisnaskea, Co. Fermanagh, BT92 OFS. Northern Ireland

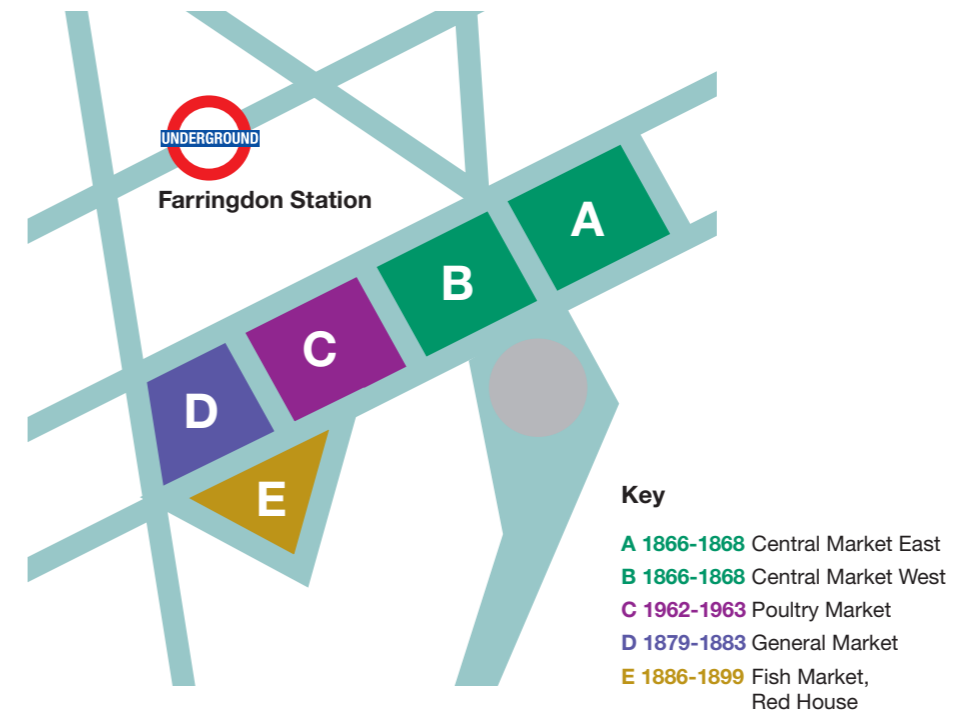
The Area and its History

Smithfield was originally "A Smooth Field" just outside the city walls and was used over the centuries as London's main livestock market. Smithfield was also the site of two monasteries - St. Bartholomew the Great and Charterhouse - both of which were dissolved in the reformation but both of which have survived in part into the 21st century. St. Bartholomew's Hospital was established by the monastery in an area adjacent to Smithfield in 1123.



As a large open space close to the City it was a favourite place for gatherings such as jousting. In 1374 Edward III held a seven-day tournament in Smithfield, for the amusement of his beloved Alice Perrers. Possibly the most famous tournament in medieval Smithfield was the one ordered in 1390 by Richard II. Jean Froissart, in the 4th book of his Chronicles, reports that sixty knights would come to London to tilt for two days, "accompanied by sixty noble ladies, richly ornamented and dressed". The tournament was proclaimed by heralds in England, Scotland, Hainault, Germany, Flanders, and France, to rival the jousts given by Charles of France into Paris a few years earlier, on the entry of his consort Isabeau de Bavière. Geoffrey Chaucer supervised the preparation of the tournament's works as clerk of the king.

In 1666 the Smithfield area was left mostly untouched by the Great Fire of London, that stopped near the Fortune of War tavern, at the junction of Giltspur Street and Cock Lane, where the statue of the Golden Boy of Pye Corner is located. In the 17th century, several residents of Smithfield emigrated to the United States where they founded the town of Smithfield, Rhode Island and named it after their hometown in England.



Work on the Central Market began in 1866 and was completed in November 1868 at a cost of £993,816. The two wings (known as East and West Market) were separated by the Grand Avenue, a wide roadway roofed by an elliptical arch with decorations in cast iron. At the two ends of the arcade, four huge statues represent London, Edinburgh, Liverpool and Dublin and bronze dragons hold the City's coat of arms. At the corners of the market four octagonal pavilion towers were built, each with a dome and carved stone griffins.

The first extension of the meat market took place between 1873 and 1876 with the construction of the Poultry Market located immediately west of the Central Market. A rotunda was built at the centre of the old market field, with gardens, a fountain and a ramped carriageway to the station beneath the market building.

The General Market, built between 1879 and 1883, was intended to replace the old Farringdon Market located nearby and established for the sale of fruit and vegetables when the earlier Fleet Market was cleared to enable the laying out of Farringdon Street in 1826-30.

A further block (also known as Annexe Market or Triangular Block) consisting of two separate structures (the Fish Market and the Red House) was built between 1886 and 1899. The Fish Market was completed in 1888, one year after Horace Jones' death. The Red House, with its imposing red brick and Portland stone façade, was built between 1898 and 1899 for the London Central Markets Cold Storage Co. Ltd.. It was one of London's first cold stores to be built outside the London docks and continued to serve Smithfield until the mid-1970s.

Horace Jones' original Poultry Market was destroyed by fire in 1958. The replacement building was designed by Sir Thomas Bennett in 1962-1963, incorporating a dome roof of 225 feet (69 m).

The Association of Independent Meat Suppliers

The Association of Independent Meat Suppliers (AIMS) was set up as a trade association to represent the medium and small abattoirs and meat wholesalers on the eve of foot and mouth in February 2001. This followed the successful Maclean Task Force on meat inspection charges, which persuaded Government to charge plants by way of headage, rather than pursuing the route of full cost recovery.

The initial membership of 50 abattoirs quickly grew and within a year had expanded to include cutting plants and reached over 100 members. With the 2006 EU hygiene regulations demanding that catering butchers be approved as cutting plants, there was soon significant demand from many catering butchers to join AIMS, which by this stage has amassed considerable expertise in advising plants on how best to gain approval under the new regulations. More recently, AIMS membership has expanded to include the poultry and game sector, particularly family businesses which previously considered themselves insufficiently represented. AIMS membership now exceeds 250 plants.

The relationship between AIMS members and Smithfield traders goes back many generations with numerous abattoirs and cutting plants supplying quality product to the market. As the supply of meat throughout the world has been struggling to keep up with demand from an ever increasing population, the focus has turned to the security of domestic supply. This has produced a significant increase in demand from the market for domestic product from AIMS members, especially at the premium quality end. This trade is growing all the time as the medium and smaller sector of the industry moves ever further in to further processing, rather than merely the production of carcasses and primals.

Because almost all AIMS members are family businesses with small, commercially focused management teams, it has been important for AIMS to develop itself into a one stop shop for meat plant operators. To achieve this, a system of twenty or more dedicated AIMS service providers has been developed which allows members to access high quality advice on any matter, whether it be a regulatory or plant operational aspect. This is in addition to our own in-house technical and legal advice, which is available on demand. Free advertising for members either buying or selling vehicles and equipment has also proved particularly popular.

AIMS members pursue a huge range of commercial activity, reflecting the huge diversity of the meat sector beyond the multiple retailers. AIMS members are not just meat wholesalers but contract slaughterers, boners and specialist packers, whether for the domestic, export or the ever expanding ethnic market. AIMS members facilitate the huge expansion in the demand for local food whether institutional, catering, retail butcher, farmers markets and direct sales to consumers. AIMS members are also vital to farmers wishing to climb further up the chain without prohibitive capital investment.

Still steadily growing, AIMS is a modern trade association that concentrates its efforts on helping individual meat plants with the day to day problems of an increasingly complex regulatory back ground whilst also fighting the battles nationally and in Brussels for better and more cost effective regulation for an industry that has suffered drastic over regulation for a generation.

Anyone interested in joining AIMS should contact us on 01609 761547 or e-mail nbagley@aims2001.co.uk





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Meat Training Council

We are a registered charity, limited by guarantee, working for, and with, the UK meat industry. Developing and selling skills and training products from grants, endowments, sponsorship etc.

Information for young people, businesses, workseekers and all those wanting to know more about jobs, careers, qualifications and the red meat and poultry sector of the food business.

The Meat Training Council is the independent voice of training and education in meat and poultry sector - from the farm gate to the customer.

We work with:

- Meat and poultry companies of all sizes including shops
- Other trades bodies, including trades associations
- Colleges and training centres
- Sector Skills Councils, Learning Skills Councils, LECs, Business Links etc.
- Careers services and schools

Career Opportunities

We all have to eat. Which means there will always be a food business. And, with most of the UK population eating meat and poultry, there will always be excellent career opportunities in this branch of the industry.

A choice of careers

Today there are hundreds of different jobs involved in the food business, preparing, processing and marketing the quality of food products demanded by today's consumers. Just look at the choice of careers you have:

Food processing	Management Training
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Laboratory work	Food science
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Information technology	Wholesale trade
Butchery	Driving



Meat Industry Careers

The meat and poultry sector of the food business is a significant employer in most parts of the UK. There are opportunities in the abattoir/processing, manufacturing, catering butchery and wholesale sub-sectors, as well as the familiar independent and multiple retailers.

The retail butchery area is just one of a number of career openings.

A wide variety of skills are needed. These are re-enforced by the sector's vocational qualifications, modern apprenticeships and college-based courses.

Food Training

Please visit our website at www.meattraining.org.uk to find all accredited NVQs with their qualification accreditation numbers and accreditation dates. An overview (structure and units) of each NVQ can be obtained by clicking on the qualification title.

Meat Training Council

We're here to help you...

If you have any questions or comments regarding MTC's work - or the website - then please let us know.

You can contact us in several ways. Whichever way you choose, we'll be very happy to hear from you.

Meat Training Council

PO Box 141

Winterhill House, Snowdon Drive, Milton Keynes. MK6 1YY

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Fax: 01908 231 063

Email: info@meattraining.org.uk

Website: www.meattraining.org.uk

FDQ Ltd.

Food and Drink Qualifications is the awarding body offering vocational qualifications throughout the food, drink, meat and poultry sectors throughout England, Wales, Northern Ireland and Scotland.

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Michel Roux

Le Gavroche

Chicken with Honey and Rosemary baked in a Salt Crust

Serves 4-6

Salt Crust

1kg plain flour
2 egg whites
3 tablespoons chopped rosemary
450ml water
250g fine table salt
400g coarse sea salt

Chicken

1 good quality chicken, about 2.2kg
2 tablespoons clear honey
good pinch paprika

pepper
4 chicken livers
100g mixed dry mushrooms, soaked overnight
6 pure meat pork sausages, skins removed
2 tablespoons fresh bread crumbs
1 bunch chives, chopped
1 egg
2 sprigs rosemary

Brush the chicken with the honey mixed with paprika and pepper. This is best done the day before and repeated 2 or 3 times. Keep in the refrigerator. To make the salt crust, mix the flour, egg whites and chopped rosemary with the water to form a paste. Add both kinds of salt and knead well for 5 minutes. Wrap in cling film and refrigerate.

Cut the livers into large dice. Drain, rinse and chop the mushrooms and cook them in the foaming butter for 5-6 minutes. Add the livers and continue to cook and stir for 2-3 minutes. When cool, add the sausage meat and mix well with a fork. Then add the bread crumbs, chives and egg.

When you're ready to cook the chicken, roll out the salt dough and place 2 sprigs of rosemary in the place where the chicken will be. Stuff the chicken, then cover the bird completely with dough, making sure there are no air pockets and it is completely sealed. Bake in a preheated oven at 200°C / Gas Mark 6 for 50 minutes, then leave to rest out of the oven for 15 minutes before breaking open the crust.



Haunch of Venison with Lemon and Honey

Serves 8

leg of venison, about 3kg
olive oil
juice of 1 lemon
4 tablespoons clear honey
4 onions
1 large or 2 small lemons
sprig of thyme
white wine
salt
pepper

Rub the venison leg with a little olive oil, salt, pepper, lemon juice and 1 tablespoon of honey. Cover with cling film and leave to marinate overnight.

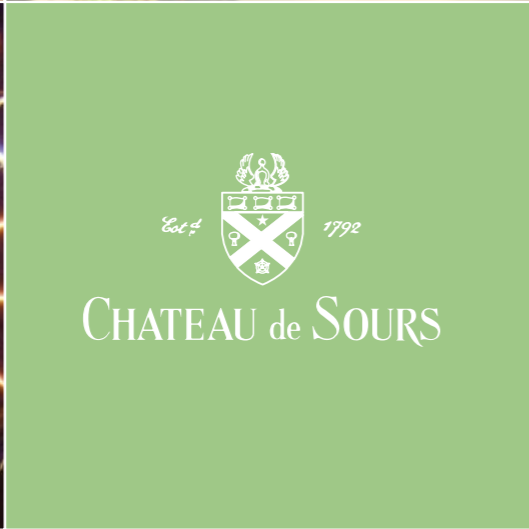
Preheat the oven to 220°C / Gas Mark 7. Heat up a roasting tray on top of the stove and sear the venison with a good bit of olive oil. Once the meat is coloured on all sides, put in the hot oven for over 10 minutes.

Then add the coarsely sliced onions, the lemons cut into wedges, 3 tablespoons of honey, thyme and a good glass of white wine. Put the meat back in the oven at 180°C / Gas Mark 4 for 30 minutes. Then turn off the heat and leave the venison in the oven for a further 30 minutes. Remove and take to the table to carve.

Michel Roux: A Life in the Kitchen

By Michel Roux Jr, published by Weidenfeld & Nicolson, 2009.
(£25, hardback)





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Nearly 3,000 people attended this unique occasion, which was paid for by members of the Smithfield Market Tenants Association, with a contribution from the City of London Corporation, as landlord. Needless to say, all the guests left with smiles on their faces.

24th September 2004 50th Anniversary of Smithfield Market re-opening following World War II

Crowds of City workers mingled with butchers and porters (bummarees) at a huge party at Smithfield Market on 24th September 2004 to celebrate the 50th anniversary of its re-opening having been closed during the Second World War due to meat rationing.

The celebrations began with a breakfast at Butchers' Hall attended by the then Rt. Hon. Lord Mayor of London Robert Finch, accompanied by various market traders, local businessmen, politicians and members of the Worshipful Company of Butchers'. The celebrations kicked off while the meat market was still trading at 7.30 am and carried on into mid afternoon to the strains of the Glenn Miller Orchestra.



Re-opening Anniversary



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War Memorial

Re-dedication on 15th June 2005 by HRH the Princess Royal

The Smithfield War Memorial forms part of a Grade II Listed Building found within the Smithfield Conservation Area and was originally dedicated in 1921 to those people associated with the Markets who died during World War 1. It is located at Grand Avenue, London (access via West Smithfield or Charterhouse Street).

The memorial has the names of the fallen inscribed on a granite block weighing three and a half tons in gilded lead lettering. Above the main granite block, between two architectural scrolls of granite, is a bronze cartouche containing the dedicatory inscription. Emblematic figures representing 'Fame' and 'Victory' holding laurel wreaths are on the cartouche, and a wreath, a palm-leaf and a trumpet are placed at the top. At the top of the statue is a bronze representation of the Arms of the City of London and at the base is the Coat of Arms of the Worshipful Company of Butchers.

Over the years the memorial had suffered from wear and tear and other defects and in 2005 the memorial underwent restoration. It was agreed to extend the War Memorial to commemorate the memory of all men, women and children of Smithfield who have lost their lives in conflict since the Great War. This was achieved through the addition of a new block of red granite and a bronze plaque.

The war memorial was re-dedicated on 15 June 2005 by HRH The Princess Royal on behalf of the Lord Mayor of London Alderman Michael Savory and the City of London, the Smithfield Market Tenants' Association and the Worshipful Company of Butchers.



War memorial

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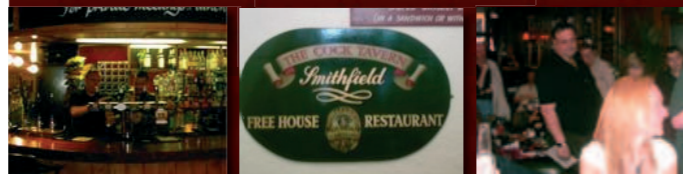


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Our walls are adorned with pictures depicting Smithfield through the ages, the building of the original market, the fire that destroyed part of it, bomb damage during the Blitz and visits from the Queen to name but a few.

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Emilio settled in London where the company was born, and still thrives today. Nella Cutlery now manufactures and sells knives as well as catering equipment, all around the world and offers a sharpening service second to none. They give their customers new knives free of charge and only charge for the sharpening on a regular basis. If the knives are damaged or wear out they simply replace them with new ones.

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Market Operations

Smithfield Market opens to customers at 3am and for some, the day does not stop until midday. Home-killed produce from a considerable number of wholesalers is brought into the Market daily from abattoirs and poultry, packing plants, all descending on Smithfield from various regions of the UK.

In addition, meat and produce from overseas is brought directly to the Market from ships docked at various ports around the country, as well as from Cold Stores. Delivered during the night, meat and produce is unloaded by shop men who weigh and cut the meat to client specification, with some kept and laid out on display for daily trading.

There are various means by which one can purchase goods from the Market. Customers can go in person to the Market and make a selection, instruct an agent to buy on their behalf or telephone a wholesaler who will do the collection themselves, delivering it to the customer through their own delivery fleet or via a dispatching agent. Purchasers of goods from the Market include retail butchers, caterers, restaurateurs and the general public.

Prices of goods are not set, with deals often struck between the market trader and the customer on the spot.

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One of the mainstays throughout the years with SG Smith has always been the Mercedes-Benz Commercial Vehicle franchise, where the company are able to supply and care for all Mercedes-Benz commercial vehicles from the every day Vito & Sprinter, to the long haul models such as the Actros. In time SG Smith has built up a loyal customer base with large corporate companies such as Tescos, and Evening Standard, through to individual business alike both of whom are dealt with equal importance.

With state of the art facilities at their 3 sites across South London, and a fantastic staff force, SG Smith covers all aspects of vehicles ownership but most importantly SG Smith pride themselves on being family run business with an emphasis on customer care.

SG Smith can be found in Sydenham, Croydon, or on the on the Old Kent Road, and can be contacted via the website - www.sgsmith.co.uk or on 020 8659 3636



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How To Find Us

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Fax: 0207 236 8735

www.cityoflondon.gov.uk/Smithfield

Nearest tube stations: Farringdon / Barbican.

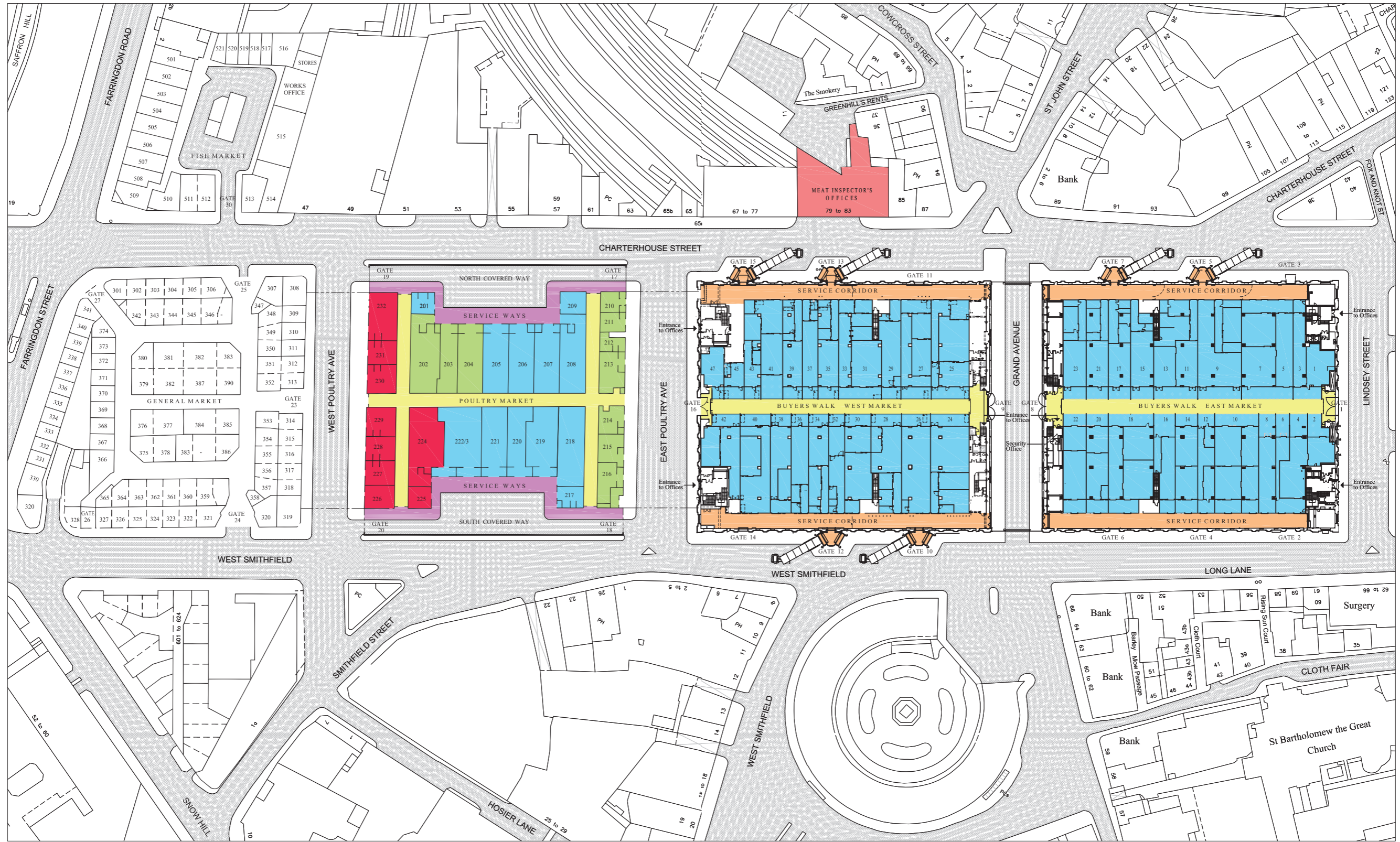
Trading hours: Monday to Friday 3.00am - 12.00 noon.

Smithfield Market Tenants Association

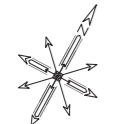
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Contact information



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- KEY (February 2004)**
- TENANTED
 - CORPORATION OCCUPATION
 - VACANT
 - ▶ ENTRANCE TO OFFICES
 - BUYERS WALK
 - SERVICE WAYS
 - SERVICE CORRIDORS

Smithfield Markets ~ Masterplan

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"I was delighted to receive the donation and am glad to say, that I'm sleeping a lot easier now that my tenancy is secured again. This has obviously made a huge difference to my life, many thanks again."

Mr Cowie INVERNESS

Glasgow
 Dear Mr Neale
 I would like to take this opportunity to thank you most kindly for the grant I received from Edict today for [redacted] This will go some way towards paying for repairs to the foundations of my house. I am extremely grateful for your generosity.
 Thank you once again
 Yours sincerely
 W Anderson
 William Anderson
 28 May 2008



Battersea London
 Dear Mr Neale
 As requested I am enclosing copies of the original documents relating to the purchase of the "Minicote" Stairlift for my mother, Violet Buis.
 Thank you so much for considering our application - words cannot express our gratitude at having some of the financial burden taken off our shoulders - phoo!! Should you need any other details please contact me on [redacted] (I am preferably).
 Many, many thanks once again
 Lynn Buis
 The Trustees & Staff of the BDCI
 So Much
 We cannot express how much your generosity & kindness means to us. The stairlift has made both our lives so much easier and, indeed, has given mum a new lease of life!
 With our sincere thanks
 Violet & Lynn Buis



Some details have been obscured for reasons of privacy

Dear Mr Neale,
 I write to your charity for the recent cheque received from [redacted] towards summer clothes for my children. This is greatly appreciated and will be spent very wisely.
 Once again many thanks
 Huw Davies
 Stevenage Herts
 19th May 2008

may be, our aim is to make the process simple and private.

If you know somebody you think should benefit, please

encourage them to get in touch. To start, all they have to do is call Tina Clayton, or one of her colleagues, on 01727 896094. Alternatively write to us at BDCI, 105 St Peter's Street, St Albans, Herts AL1 3EJ, email info@bdci.uk.com or visit our website www.bdci.uk.com where you'll find more information and can download an application form.



BDCI
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Since 1828 the BDCI has helped thousands of people who have a connection with the UK meat industry: from an abattoir employee through to a processing plant worker; a manufacturing factory line worker to those involved in the retail and food service.

Now our greatest challenge is to reach those in need. And one route is through those still involved in the trade who are aware of just what the BDCI is able to offer.

Applications might be from elderly widows of butchers, former slaughtermen who have become disabled or children of existing production-line workers.

These people can be in situations they could not have dreamt would befall them, however much provision they may have made earlier in life.

BDCI's help is largely in the form of financial grants and pensions that can be offered to those who have worked in the industry for at least ten years.

Grants

Many grants are paid each month for essential items to help people enjoy a better quality and independent life.

Payments of £250, £500 and even £1,000 can support purchases of new bedding, an electric wheelchair, a mobility scooter, stair lift or emergency house repairs for example.

Pensions

We provide on-going pensions to many people struggling on low incomes. Presently 141 individuals, who also receive summer holiday and Christmas bonuses, are being helped in this way.

Care Costs and Support

Families are often unable to fund the full cost of nursing and residential home care and accommodation to their elderly relatives. The BDCI is able to provide financial support in the form of top-up grants to ensure a dignified lifestyle may be maintained.

Accommodation

The demand for accommodation has declined over the years. However, the BDCI has a small number of flats in West London for retired members of the trade who are able to live independently.

In addition, it may be able to offer advice or provide introductions to other agencies for those seeking sheltered accommodation elsewhere in the country.

Do you know anyone who should benefit?

The very people who are most deserving of our assistance are all too often the ones least aware of what's available.

Or anyone who is too proud to ask?

This applies most keenly when people have retired or have had to leave the industry for other reasons.

Once they have left, it is almost impossible to connect with them. So if you know someone who might benefit from the services available, please point them in the right direction.

How to apply

Sometimes a person in need readily accepts help, and others are reluctant to ask for what they consider to be charity. Whatever the case

Magnum, the Driving Force in Rental and Contract Hire in London

When it comes to renting or contract hiring refrigerated vehicles in and around the London area, either to cope with short term fluctuations in demand or for long term additional fleet capacity, Magnum Self Drive are the driving force in this demanding market. For truck rental or contract hire, from 3.5t vans right up to 26t rigid multi-compartment refrigerated trucks, Magnum has the latest vehicles in its fleet.

Having been established for well over 25 years, Magnum Self Drive is uniquely positioned to offer its ever-growing customer base a vehicle rental solution and service that is second to none.

Now part of the successful Euroway Group, Magnum Self Drive has an expanding and comprehensive vehicle fleet that includes the widest choice of refrigerated vehicles, in both single and multi-temperature configurations. This range of temperature-controlled vehicles has recently been enhanced with the addition of a fleet of premium specification refrigerated 3.5t vans and box bodies, all manufactured to full ATP certification.

Vehicles from Magnum are available as plain white vehicles or can be supplied in a company's own distinctive livery (depending upon the rental period), in either case Magnum vehicles will leave a lasting quality impression out on the road. Not only are they thoroughly cleaned between every hire, they also undergo regular stringent servicing and maintenance, reducing any possible downtime when operating in a fleet, and backed, of course, by the company's unrivalled national 0800 24/7 roadside and fleet management support service.

When renting or contract hiring a vehicle from Magnum Self Drive, it is a guarantee of good quality and service. Magnum has the proven strength of the Euroway Group behind it, who in turn operates over 2500 vehicles in total, ranging from vans to maximum length 44 tonne tractor units and trailers.

When looking to expand a distribution fleet or cope with short term changes in demand, it is vital to work with a supplier who knows and understands fully your business requirements. At Magnum Self Drive, our focus is always on providing the best quality vehicles for our customers.

Whilst refrigerated vehicles form a major element of the Magnum rental fleet, the company also supplies a full range of vehicles such as 7.5 tonne and 18 tonne Hiab crane trucks, 44 tonne tractor units, as well as a wide selection of car derived vans, dropsides and curtainsided trucks, with or without tail-lifts. For the specialist market sectors, Magnum even rents 26 tonne hook loader vehicles.


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S & B Celebrates Its Silver Jubilee

You could argue that by starting his new business on Friday 13th, Ron Holmes was asking for trouble. But while S&B Commercials has weathered a few storms along the way, it has now emerged, bigger and better than ever, to celebrate its first 25 years of trading.

Few could have predicted such success for a Black Country boy whose first job was coal mining.

Crucially, though, Ron had excelled at school – “I was the only worker down the pit with three A-Levels,” he laughs. The National Coal Board spotted his potential and awarded him a scholarship to read Mining Engineering at Nottingham University.

Armed with an Honours Degree he quit the NCB – “I couldn’t face the prospect of going underground again” – and joined cement and concrete giant Blue Circle as a graduate trainee manager. “I ran a quarry in Kent,” he recalls. “We were extracting 12 tons of chalk every hour, seven days a week. It’s now the hole in which the Bluewater shopping centre sits.”

In 1972 Ron accepted a trainee manager’s position with the Lex Group. “Because of my engineering background they steered me towards commercial vehicles rather than cars, which I suppose was sensible,” he observes. Nevertheless, as he rose through the ranks at Lex, Ron ran car as well as truck and van dealerships – he realised that, if he ever had to choose he’d plump for commercials every time.

His chance came in August, 1982. “The opportunity arose to do a management buyout of an ERF franchise and I grabbed it.” S&B Commercials was born – the dealership had previously traded as Sellers & Batty, but was already known as S&B.

“The truck market was dead at the time and informed people were convinced I was mad,” says Ron. “They were probably right. Fortunately, however, my acquisition coincided with a general upturn in the economy and within a few weeks the market started to take off.”

Ron quickly added MAN and VW franchises, giving him three brands under one roof. And then, in 1992, came the single most significant moment in the history of S&B Commercials. Wooed by the manufacturer, he switched to Mercedes-Benz.

“It was a little embarrassing because I’d just received a diamond pin award from VW in recognition of our outstanding service,” he admits. “But I could only see the industry contracting in terms of the number of ‘players’ and I thought, When it does, who will be left? Not ERF, but certainly Mercedes-Benz.

“So I went with the biggest truck maker in the world, and the one with the best brand image, although by no means the finest product range – Mercedes heavy trucks were not at all competitive in those days.”

Fifteen years on and twice a winner of the Mercedes-Benz Commercial Vehicle Dealer of the Year title (it was again nominated this year), S&B Commercials has grown out of all recognition. It is now an £80-million turnover business, employing more than 300 staff at main dealerships in Welham Green, Stansted and Thurrock, and other workshops in Harlow and Hatfield. Within the last couple of years alone, Ron has invested a staggering £13.5 million in new and improved facilities.

So what is the secret of his success? “I’ve been very lucky,” he says. “In 1987, for example, I was ready to expand to a new site. Everything was in place, then the bank withdrew the funds at the last minute. I was bitterly disappointed but had it not done so I would surely have gone broke, as we then went into a deep recession.

“I was also right to move to Mercedes-Benz. I’ve had my run-ins with the manufacturer but there’s no doubt that it now offers the finest product range on the market.

“If I’ve done anything well,” Ron continues, “I’ve employed the right people. My firm view that staff should be treated with dignity, and have their value to the company acknowledged regularly, has stood me in good stead down the years, because we have many long-serving employees.

“And finally, there’s my wife Carol. A Partner in a firm of City lawyers, she is very intelligent and can always be relied upon to provide sound, impartial advice.”

The couple live in the Hertfordshire village of Arkley, and have two children and one grandchild. Baby Jacob was born last year to daughter Naomi, a doctor; son Daniel, meanwhile, runs S&B’s Stansted dealership.

Though now 63, Ron has no thoughts of retirement. “I’ll call it a day when I no longer enjoy coming to work, or my colleagues tell me I’m too old and decrepit to be of any value. Mind you,” he adds, “I’m sure some think that already!”

Together forever, or so it probably seems!

Ron Holmes, foreground, with long-serving S&B staff members, from left, Tachograph Engineer Les Maynard (29 years), Sales Director Nick Lambert (30 years), Driver-Trainer Andrew Terpilowski (30 years), Technician Nigel Savage (28 years), Bought Ledger Supervisor Avril Watts (30 years), Driver-Technician Tom Woodcock (26 years) and Group Purchasing Manager Graham Turner (29 years)



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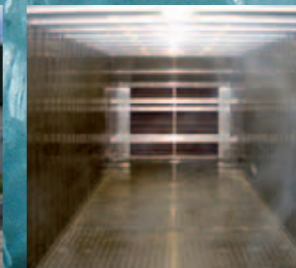
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LAMBERET INVESTS IN NEW SOUTHERN FACILITY

New assembly line, more product ranges, new repair facility & paintshop

Lamberet are the largest manufacturer of refrigerated vehicles in Europe with a product range encompassing the small refrigerated vans right up to the 26 pallet refrigerated trailers with a build quality second to none.

Lamberet now have two facilities based in the UK, the main headquarters being based in Warrington. The more recent addition being the new second site based in West Thurrock. Both sites have the capability of manufacturing and customising all of the Lamberet product ranges and both sites offer full repair and refurbishment facilities on all types of commercial vehicle. This investment is Lamberet's commitment to developing their network in the UK whilst also increasing market shares across all ranges.



The new site in West Thurrock will undergo total refurbishment in the next 12 months in order to bring it in line with the standards and facilities of the main headquarters. The main investment will include a dedicated assembly line for all Lamberet rigid vehicles from 3.5t to 26t. This facility now means the whole vehicle is assembled in the UK using the latest manufacturing techniques and gives Lamberet further competitive advantage in terms of quality, cost and delivery time.

State of the art painting and shotblasting facilities and dedicated repair bays will also be added to the facility to support and develop further the aftersales activities for all the Lamberet operators requiring maintenance, repair or refurbishment.



Lamberet already offer a professional aftersales to both Lamberet customers and also many non-Lamberet operators who benefit from the skills and facilities Lamberet have to offer. Many of the UK's leading transport operators use Lamberet as a dedicated repairer for all types of accident damage work, refurbishment programmes and general service & maintenance contracts on all types of commercial vehicles whether refrigerated or dry freight.

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The UK operation was started in 1983 with offices based in Hemel Hempstead, Hertfordshire. Bizerba is a wholly owned subsidiary of Bizerba GmbH, affording all the full benefits & support of being part of a multi-national company. Proudly, to coincide with celebrating 25 years in the UK, January 2008 saw Bizerba UK awarded a Royal Warrant by Her Majesty The Queen for the Supply and Maintenance of Retail Equipment.

Bizerba's extensive equipment portfolio features; Weighing Scales – basic printing to intelligent PC-based systems and back office software. A complete range of manual, semi-automatic & fully automatic slicers suitable for every application and up to speeds of 250 slices/min, along with a selection of mincers and tenderisers. Through to full Production Line Solutions and the very latest in Weigh-Price-Labeling applications and Checkweighers.

Two highlights for 2008 are:

New to Retail: CE II System Scales

These high-performance Touch Screen machines feature;

- Double screen scales with content and advertising solutions (models CE II 100 2S / 800 2s)
- State of the art article recognition (CE II SV-E)
- Application of standard software and solutions for remote maintenance, system management software and dynamic HTML sites.

One benefit of this new range is the customer screen and the display / operating unit can be infinitely inclined, separately from one another. This means the scale can be adjusted to the ambient conditions in order to ensure perfect service and sale at the counter. The large screen on the customer side offers varied application possibilities for visual merchandising.

New to Industrial: C-Wrap Food Labeller Machines

In conjunction with a robust range of high speed labellers, this unit has been designed to provide a space-efficient and flexible weigh labelling system to enable C-wrap or conventional top label application from one unit.

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