

London Wholesale Markets Magazine



New Covent Garden
New Spitalfields
Smithfield
Billingsgate
Western International
Borough Market



J BENNETT (Billingsgate) LTD.

Fish Merchants & Salmon Factors



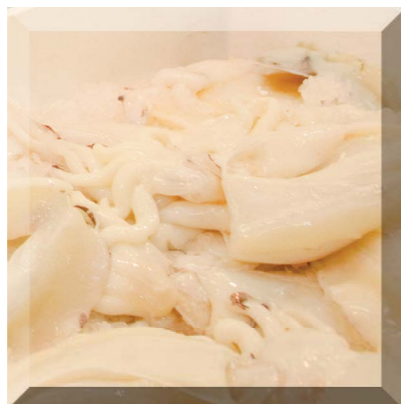
'ONE OF THE UK'S LARGEST
FRESH FISH WHOLESALERS'

Tel: 020 7515 6007



London's leading wholesale fish merchants

Shop No.24 • Office No.10
Billingsgate Market, Trafalgar Way, Poplar, London E14 5ST
Tel : 020 7515 6007 Fax: 020 7987 8957
E-Mail: sales@jbennetts.co.uk



Main species are; Tuna, Sword, Snapper, Bream, Dorade, Grouper, Marlin, Parrot, Salmon, Halibut, Bass, Mahi-mahi, Kingfish, Prawns and many more



J Bennett (Billingsgate) Ltd is one of the UK's leading fish wholesalers specialising in salmon, exotics, farmed fish, freshwater fish and indigenous prime species.

J.Bennett has been established over one hundred years and is a leader in it's field, sourcing product worldwide with a reputation second to none.

The company supplies the majority of caterers, retailers, processors and salmon smokers in the UK, and can supply products anywhere in the UK in perfect chilled condition.

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.

J.Bennett Ltd

Office 10
Billingsgate Market
Trafalgar Way
Poplar
London
England
E14 5ST

Phone: (+44) 020 75156007

Fax: (+44) 020 79878957

Email: sales@jbennetts.co.uk

Email: accounts@jbennetts.co.uk

www.jbennetts.co.uk



BURNT TREE
 Refrigerental

... a *fresh* approach
 to temperature controlled vehicle rental



A *fresh* approach for users of refrigerated vehicles.

In September last year, leading independent commercial vehicle hire company Burnt Tree announced the launch of its brand-new temperature controlled vehicle rental and contract hire operation, under the name of 'Refrigerental'. Since its launch Refrigerental has made a significant impact attracting the attention of both big brands and small businesses with a need for temperature controlled distribution.

Mark Howell explains, "Quite simply, we looked long and hard at what customers really want from a fridge vehicle provider. By developing this fresh approach, covering a comprehensive range of the newest vehicles, combined with full refrigeration manufacturer support, we have certainly hit the spot."

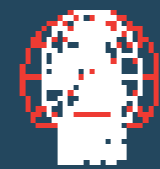
According to Mark Howell, Refrigerental Director at Burnt Tree, "The last year has been really busy for the whole business, non-stop from the moment we went live with Refrigerental. The reaction to the launch of Refrigerental has certainly vindicated our decision to enter the market, we have now created a sizeable new business operating through the 21-strong Burnt Tree branch network and our plans are to continue expansion."

"All this activity has been supported by a significant investment into the ongoing marketing of the Refrigerental brand. We even have our own dedicated temperature controlled website www.refrigerental.co.uk from which visitors to the site can obtain a comprehensive vehicle selection guide that outlines the ever-growing range of vehicles available," added Mark.

Despite there being other established players in this market, Refrigerental has been an immediate success.



Part of the Burnt Tree Group
BURNT TREE
 Vehicle Rental



Call us direct on: **01773 444534**

For all the things you always
BURNT TREE
 Vehicle Rental

Bedfordshire • Berkshire • Devon • Dorset • Essex • Gloucestershire • Hampshire • Hertfordshire • Kent • Lincolnshire • London • Merseyside • Norfolk • Northamptonshire • North Yorkshire • Oxfordshire • Shropshire • Staffordshire • Surrey • Warwickshire • West Midlands • West Yorkshire • Wiltshire

www.refrigerental.co.uk



Market4sure

We not only market insurance ...

We design insurance products
for the markets

Contact us today
to find out more:

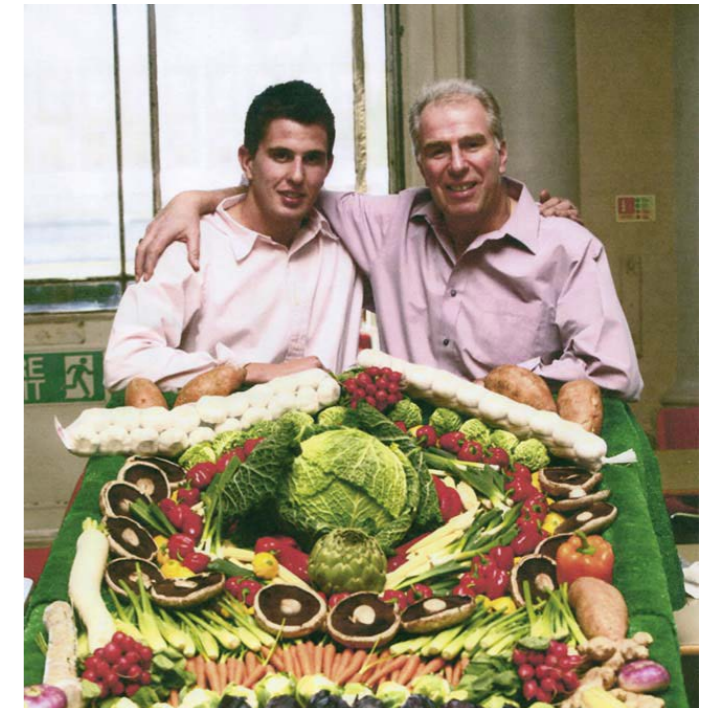
T: 0207 347 5160

E: info@marketsure.eu

www.marketsure.eu

LRO
Insurance

150 Minories, London, EC3N 1LS
Financial Conduct Authority #CCI-IP 00539
Frita Insurance Services Ltd trading as
LRO Insurance Consultants



Welcome

To the second edition of the London Wholesale Markets magazine, a guide to the Six London Wholesale Food Markets: New Covent Garden, New Spitalfields, Billingsgate, Smithfield, Borough Market and the Western International Market.

The magazine contains information and contact details for every Tenant Company at the Six Markets and is specifically published to raise awareness of the markets and all Companies operating at each site. The publication also showcases the ranges of fresh produce, flowers, meat and poultry and seafood produce and specialist imported food products available on-site to buy at the Six London Markets. We also promote suppliers of goods and services to the wholesale markets and food service sector.

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

We welcome your 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@mmcmmedia.com**



Bringing the fresh food industry into the future

Arthur Hutchinson Ltd are a New Spitalfields Market institution. Run by fourth generation David Hutchinson and his father Chris Hutchinson, Chairman of New Spitalfields Market, this father and son team are stalwarts of the fruit and vegetable industry. Specialising in salad produce and vegetables Arthur Hutchinson supply the catering trade, fruit and vegetable shops, supermarkets and restaurants. Importing from as local as 10 miles away, to the other side of the world, their business challenges are complex and varied.

Like most wholesalers, Arthur Hutchinson took orders for produce using a pen and paper system and employed a data entry person to decipher the information and input the data. It required calculations to be done on the spot and a lot of man hours on manual tasks. It was also prone to human errors, and when you're dealing with large volumes of orders, those small mistakes can quickly become costly headaches.

Arthur Hutchinson needed to streamline the business and make everything more automated - fast.

They implemented the **Freshware** system for Wholesaler Produce, and soon found their business was running in a more uniform fashion. Tasks took less time to process and they were confident they were buying the right produce at the right price.

The real turning point was the introduction of the Mobile Ticket Entry system which boosted the power of the existing software and has transformed the way they do business. "It pretty much removes all human error and saves on a data entry job - in a large company you could save a whole salary just by using

this system" said David Hutchinson. By calculating your exact profit margin you know what is profitable with absolute surety. Business decisions are based on fact rather than educated guess work.

Freshware have over 20 years of experience helping traditional businesses like Arthur Hutchinson streamline their business, increase efficiency and respond quickly to ever changing needs with their highly flexible software systems.

“There's only one future, and that's with **Freshware.**”
DAVID HUTCHINSON, ARTHUR HUTCHINSON LTD

Their in-depth knowledge of the complex nature of the fresh food and produce industry means they understand the stresses on the industry. Profits are getting squeezed and businesses need to do more for less. **Freshware** software quickly identifies wastage, leakage and losses and streamlines everyday tasks to be more economical.

No matter what your business challenges, **Freshware** have the right business management software for you. If a standard module doesn't fit, it can be tailored to your exact needs. Whatever you choose, all the solutions pack the same punch for your business.

- Save time and manpower
- Increase efficiency
- Cost effective
- Wide choice of modules
- Tailored to your individual needs
- Fast to implement
- Staff training programme
- Full diagnostic support

To find out how **Freshware** can bring your fresh food and produce business into the future, contact us now on **01795 844555**.



INDEX

Index.....9

Billingsgate Fishmarket.....12

Billingsgate Today.....15

Map of Billingsgate.....16

List of Tennants at Billingsgate.....19

Billingsgate Contact Information.....23

Billingsgate Seafood School.....25

London Restaurant Festival.....28

Three Mouthwatering Michel Roux Recipes.....30

Smithfield Meat and Poultry Market.....34

Smithfield Today.....37

Map Of Smithfield.....41

Smithfield Contact Information.....41

List of Tenants at Smithfield.....53

About David Moore & Pied a Terre.....61

BBC Good Food Festival.....66

New Spitalfields Fruit and Vegetable Market.....68

Chris Hutchinson Testimonial.....71

History of Spitalfields.....73

Siteplan of New Spitalfields Market.....81

Tenants List at New Spitalfields Market.....83

Information on New Spitalfields Market.....91

New Spitalfields Contact Information.....95

Speciality & Fine Food Fair.....96

New Covent Garden Flower Market.....100

Covent Garden Tenants Association.....103

History of Covent Garden Flower Market.....105

Tenants List at New Covent Garden Market.....109

Western International Market.....126

Map of Western International Market.....128

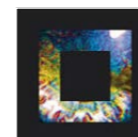
Western International Today.....131

Tenants List at Western International.....132

Western International Contact Information.....137

The Borough Market.....138

Contact Information for The Borough Market.....145



Published by:
 MMC Media Ltd, Starline House, 130 Mowbray Drive, Blackpool, Lancs FY3 7UN
 Tel: 01253 319882/3 Fax: 01253 319884

DISCLAIMER
 No part of this publication may be copied or reproduced in any form or by any means, electronic, mechanical, photocopy or otherwise without the express permission of the publishers



A Winter Feast for the Senses...

From 20th- 23rd November, Taste of London Winter (formerly Taste of Christmas), the hottest restaurant festival will return to the fantastic venue, Tobacco Dock in East London, to celebrate all things culinary for the winter season.

The 2013 event saw over 30,500 food enthusiasts attend across the four day festival to sample cuisine from a collection of top restaurants, watch world class chefs live on stage and explore the finest food and drink from top producers.

Taste of London Winter serves up a selection the stand-out restaurants in London with visitors getting the opportunity to try tapas sized dishes from these incredible eateries in one stunning location.

'Last year we re-launched Taste of Christmas at Tobacco Dock with a fresh new feel, welcoming new restaurants and chefs. The feedback that we received from some of the 30,000 plus visitors that attended over the course of the four day event was outstanding. We're looking forward to building on this success with this year's Taste of London Winter, continuing to deliver the stand-out event of the year.'

- Justin Clarke, Managing Director of Taste Festivals



A few restaurants have already been announced for the 2014 event and include leading restaurants Bar Boulud, Benares, Barbecoa, Club Gascon, Salt Yard and The Truscott Arms plus new opening Kurobuta.

Taste Festivals will be hosting 22 restaurant festivals in 2014 setting a new benchmark for food and drink events worldwide. Taste Festivals is owned by IMG Arts & Entertainment, a division of the Events and Federations business unit of IMG Worldwide, the global sports, fashion and media company.

Visitors will be exposed to the true 'Taste' experience, the winter edition of the hugely popular Taste of London, as headline sponsor Electrolux host live demos in the Taste Theatre by house-hold favourite and interactive masterclasses in the Electrolux Chefs' Secrets with top chefs putting their individual twists on Winter culinary classics.

From delicious champagne bars and mixology theatres to artisan producers and live entertainment, Taste of London Winter is the social event of the season and a must attend end of year day out.

For more information visit www.london.tastefestivals.com



taste[®]
OF LONDON WINTER

20-23 NOV TOBACCO DOCK

In partnership with  **Electrolux**

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.





RAO

Fish Merchants London Ltd

We supply the Finest Fish & Seafood to
Restaurants, Hotels across London.

Specialists in Fine English Wet Fish.
Please Contact us for all your supply requirements.

RAO Fish Merchants London Ltd. Unit Q10 Billingsgate Market Trafalgar Way, London. E14 5ST

Tel: 0207 515 48 48

www.raofishmerchants.btwebspaces.com



BILLINGSGATE TODAY

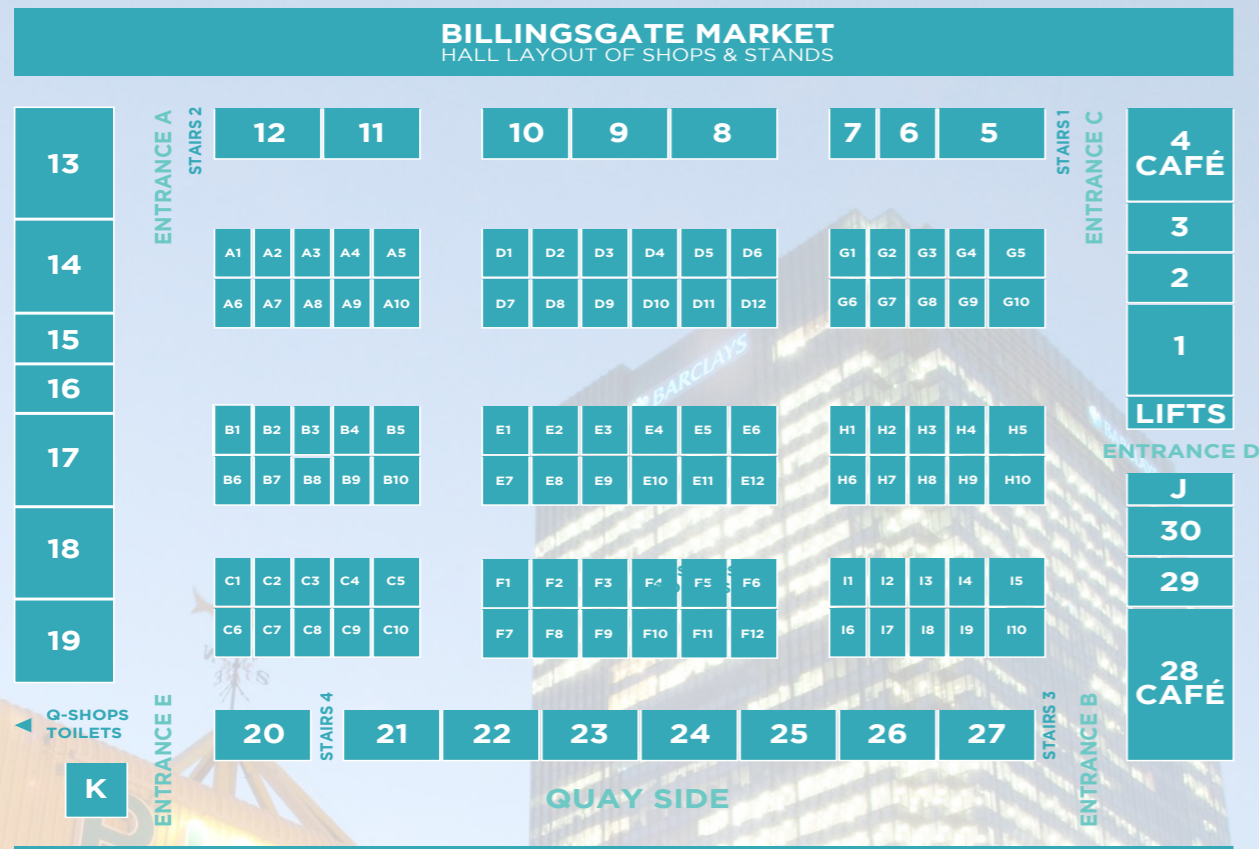
The Market complex covers an area of 13 acres and is entirely self-contained. The ground floor of the building comprises a large trading hall with 98 stands and 30 shops, including two cafes; a number of individual cold rooms; an 800 tonne freezer store (maintained at a temperature of -26°C); an ice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

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

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

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

MAP OF BILLINGSGATE MARKET



BILLINGSGATE MARKET HALL LAYOUT OF SHOPS & STANDS

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

THE NEW COOL KID ON THE BLOCK



INTRODUCING THE ISUZU URBAN

Our Euro VI 190ps 7.5 tonner is a top performer, and still offers up to half a tonne more than many of its competitors.

Which is why we've used the best features of the 190ps model to develop a brand new Euro VI 150ps 7.5 tonner - the Urban - offering greater payload capacity and even better fuel efficiency.

To find out more, give our team a call on **01707 282930**, visit us at isuzutruck.co.uk or email info@isuzutruck.co.uk

EURO6

www.isuzutruck.co.uk

ISUZU

Built around you

TENANTS LIST AT BILLINGSGATE MARKET



LELEU & MORRIS LTD

BILLINGSGATE MARKET

TEL: 020 7987 2260 FAX: 020 7538 3200 MARKM@LELEUMORRIS.COM

Supplying London With The Finest Fish For 4 Generations

BILLINGSGATE'S OLDEST FAMILY FIRM CONTINUE TO OFFER THE BEST QUALITY COMBINED WITH THE HIGHEST LEVELS OF SERVICE THAT CAN ONLY COME FROM OUR MANY YEARS AS A CORNERSTONE OF THE LONDON FISH TRADE.

New customers and enquiries always welcome.



JAMES NASH & SON LTD

22 Billingsgate Market, Trafalgar Way, London E14 5ST
Tel: (24 hour ansaphone) 020 7515 3806 & 020 7538 1428
Fax: 020 7987 7027

James Nash has been trading since 1858 specialising in white fish such as cod, haddock, skate, plaice, salmon, bass, bream and rock supplying fry and wet fish shops. More recently we have extended our range to include fish such as monk, soles, hake, bass, turbot and brill as well as a new line of exotic fish which includes a variety of shells. In this ever changing market place we have now successfully moved into supplying some of the finest restaurants and hotels as well as established caterers with our finest and freshest of products.



Atlantic Seafoods
sales@ceylonfisheries.com

Afikala Afrikana Int. Food
Stand G10
Exotic frozen
07956 884391
020 7249 0497
mkuku@sky.com

Asian Fresh
Stands A6-A8 Stands B1/B2
Fresh exotic
020 8682 3138
asianfresh@hotmail.co.uk
Mr. S. Vasee

Bards Shellfish
Stand F12, 16-18
Shellfish
020 7538 2835 01708 867279
020 7538 2835
Bardshell@yahoo.co.uk
Mr. Simon Chilcott

Barton & Hart
Stands H6-H10
020 7515 2341
Mr. Roger Barton

Bennett J. (B'gate) Ltd
Shop 23-25 Stands F10/F11/H1
Wet, prime, exotic
020 7515 6007
enquiries@jbennetts.co.uk
Mr. Russell Parish

Bennett J. Jnr
8-12, 17
Shop 9 Stand D3
Wet, smoked
020 7987 2848
020 7987 2848
Mr. Don Tyler

Billingsgate Cold Store
020 7515 3075
Mr. Neil Staples

Billingsgate Exotic Fish Ltd
Shop 7 Stands G1-G4
Exotic
020 7987 4333
020 7519 3639
Mr. Mohammed Ayub
Billingsgate Overall's
Unit Q14
Laundry Services
0207 515 1032

Billingsgate Seafood Training School
28-32
Training School
020 7517 3548
020 7538 0174
info@seafoodtraining.org
C.J. Jackson

Billingsgate (Crissy's) Cafe
Shop 28
Market Cafe
020 7531 6671
Shimmy

Bliss Travel

Bobbie's Fish
Stands F1/F2
Smoked, wet
020 7515 0404
Robert Unwin

British Exotics
(West & Sun Foods Ltd)
Fresh exotic
020 8901 4012/ 07729 620868
antony@westandsun.co.uk
Matthew Antony

Bush T. (B'gate) Ltd
Stand D7
Wet
020 7515 1345
020 7515 1426
Mr Suett

Capital Fish
Stands A9/A10
Chamberlain & Thelwell Ltd
53-55, 59
Wet, prime, shell
020 7987 2506
020 7987 2639
020 7538 4723
jeff@chamberlainthelwell.co.uk

Mr. Jeff Steadman
C&A Seafoods
Stands F5/F6
Shellfish
020 7515 9192
020 7538 0012
Mr. Alan Cook

Cold Cargo (UK) Ltd – (formerly Chill Serve)
020 7515 3123
Mr. Ron Clarke
City Music Services
Music School
020 7515 5199
07932 630581
www.citymusicservices.co.uk

Coster (Metalwork) Ltd
Metalworks
07768 393199
020 7515 5599
John Coster Les Fidlin

Cox A.H. Ltd
Shop 1 Stands H2-H5
Wet, smoked, frozen
020 7987 2846
020 7515 0708
020 7538 3872
Mr. Steve Garaty

Crystal Amusements T/A Asian Pearl
Stands E8/E9
020 8691 3320
07956 221688
Mr Solairaj Saravanan

“ We are proud to have supplied J. Bennett (Billingsgate) for over 20 years and look forward to working closely with them in the future.”



Reinhartsen Shellfish products are sourced from a well respected family company established over 50 years ago, today operating one of the most modern seafood brining plants in Europe.

State of the art production facilities in Denmark

- An excellent quality of water which is not chlorinated.
- A computer management system controlling the water temperature and process speed.
- Product processed through the high care area in less than 5 minutes.
- Fully automatic stainless steel production lines.
- Product which is not handled until ready for stacking on pallets.
- Awarded the Higher Level of the International Food Standard (IFS)
- No phosphates used in the production of our products.



For all UK enquiries please contact the company's UK office:

T +44 (0) 161 765 3300

F: +44 (0) 161 765 3309

M: +44 (0) 7785 775 185

E: admin@jsmarketing.co.uk

W: www.jsmarketingservices.co.uk

Reinhartsen Shellfish Reinhartsen Shellfish Reinhartsen Shellfish Reinhartsen Shellfish Reinhartsen Shellfish

TENANTS LIST AT BILLINGSGATE MARKET



Cyprus Fisheries
Stands G6-G9
Wet
020 7537 9945
020 7537 7587
cyprus.fisheries@btconnect.c om
Mr. Nick Tsindides

Eames A. Ltd
Unit Q5/Q8
Potatoes, trade sundries
020 7515 4074/4075
Mr. Tim Eames

Fawsitt Fish Ltd
Shop 8 Stands D4/5
Wet, prime, shellfish
020 7987 9933
020 7987 5415
Mr. Lee Fawsitt

Feng Sushi
Unit Q9
Silla Bjerrum
Fishmongers Company
37/38
020 7515 4425
020 7626 3531
chris@fishhall.co.uk
Mr. Chris Leftwich

Hart S & A Ltd
Shop 20 Stands F7-F9
Shell
020 7515 9118
Mr. Matthew Hart
Holmes C. T. and Co Ltd
18, 45-47
Shop 16 & 17
Frozen, shellfish, fish & shellfish
020 7515 1255
020 7538 1143
sales@holmesseafood.co.uk
Mr. Chris Holmes

J.P & L. Exotics Ltd
Shop 5 and 6
Exotic, frozen
020 7538 5500
jtf.hollick@aol.com
Mr. Paul Hollick

Lobo Seafood Ltd
Shop 29 & 30 Stands B6/B7/I9/I10
Exotic, frozen
020 8803 0651
020 7639 5373
020 8905 8374
Mr. Aloysius Lobo

Lawrence Bros
Stand E1/E7
020 7515 1349
Ian Lawrence

Learn Assist Ltd
87/88
Security services
020 7515 7111
07984 842600

Leleu & Morris Ltd
16/48
Stand D6, D10-12
Wet, shell, exotic, smoked
020 7987 2268
020 7987 2269/0
020 7538 3200
markm@leleumorris.com

London Fish Merchants Association
35/36
Trade Association
020 7515 2655
020 7517 3535
fishmerchants@aol.com
Mr. Mike Foulger

Lyons A.A.
Stands I1-I5
Wet, exotic
020 7537 3263
020 7537 3264
lyonscharlotte@hotmail.com
Mr. Tony Lyons
Masters & Co Ltd
Units Q3/Q11
Potatoes, trade sundries
020 7987 7890
020 7987 8456
Mr. David Masters

Micks Eel Supply Ltd
Shop 18 Stand C1
Eels, shell
020 7515 2249
020 7538 9936
admin@mickseelsupply.co.uk
Mr. R.D. Jenrick

Nash J. & Sons Ltd
Stands E10-E12, F3/F4
Wet
020 7515 3806
020 7538 1428
020 7987 7027
jamesnash@btconnect.com
Mr. Michael Eglin

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
Unit Q12
Scallops
07763 665717
Dmitrijus Nikitinas Kestutis Bruzas

THE FASTEST AND FRESHEST LINK TO AND FROM THE UK



Runavik - Scrabster - Runavik
We ship all types of freight twice a week



Kongshavn 1 / FO-600 Saltangará / Faroe Islands / Tel +298 66 87 00
freshlink@freshlink.fo / www.freshlink.fo

for all of your temperature controlled packaging needs



Expert UK manufacturers of polystyrene boxes. Offering unbeatable insulation and protection during transit.

Poly Boxes, Waxed Cardboard Boxes, Foam Liners, Ice Sheets & Sundries

buy online | www.jbpackaging.co.uk
or call us free on 0800 285 1339

TENANTS LIST AT BILLINGSGATE MARKET

Piggy's Cafe
Shop 4
Market cafe
07593 081287

Polydor Seafood Ltd
Shop 21 & 22 Stands C2 & C7/8
Fresh exotic
020 8888 5708
07919 525250
020 8802 6165
polydor.seafoods@yahoo.co.uk
Mr. A. Kureemun

R & G Shellfish Ltd
Shop 2 & 3 Stand G5
Shellfish
020 7515 9419
01708 472 092
Mr. Ray Brand

The Upper Scale
1 East Quay
Fish processors
020 7005 0999
020 7005 0899
theupperscale@aol.com

Mr. Adrian Nunn
Viviers (UK) Ltd
Shop 26
Shellfish, fresh
02392 753621
viviersuk@btconnect.com
Angela Lale

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

Rawlings(Trawling)
Unit Q13

Roger Spencer T/A Sole Trader
Stands A4/A5/D1/D2
Wet, prime, frozen
020 7987 4545
020 7538 8865
Mr. Roger Spencer

Seahawk Marine Foods Ltd
Shop 11, 12 & 19 Stand A3
020 7538 1520
wayne@seahawk.co.uk
Mr. Keith Maguire

Selsea (Billingsgate) Ltd
60/61
Stands B3-B5 & B8-B10
Lobster, crab, wet, shellfish
020 7515 5252
020 7515 5256
sales@selsea.com
Mr. Fred Freije Mr. Simon Taylor

Simmo's (Billingsgate) Ltd
Stands D8/D9
Wet, shellfish
020 7538 9604
stevesimmo@btconnect.com
David Simpson

Stockwell John Ltd
21/43
Shop 13 & 14 Stands A1/A2
020 7987 7776
Mr. Eddie Monaghan



BIDEFORD FISHERIES LTD
Salsa approved
Wholesale Fish Merchants and Exporters
Specialists in Skate and Prime Fish

"We are proud of our long association with Billingsgate market and will offer our full range to Billingsgate first"

APPLEDORE FISH DOCK, HUBBASTONE ROAD,
APPLEDORE, BIDEFORD, NORTH DEVON, EX39 1LZ

Telephone: 01237 422904
Fax: 01237 422905
Tony Mob: 07970 541343
Barry mob: 07976 264216
E: tony@bidefordfisheries.co.uk



WALKING TOURS & VISITS

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

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

HOW TO FIND US

Billingsgate Market
Trafalgar Way
Poplar
London
E14 5ST

Tel: 020 7987 1118
Fax: 020 7987 0258

Email: billingsgatemarket@cityoflondon.gov.uk



With 5000 sq foot of chilled & 1000 sq foot of Frozen storage facility, refrigerated vans and refrigerated trucks Wilder are fully equipped to provide perishable imports and exports without compromising on the integrity of your product.

We also provide temperature controlled links to all major UK destination and also many destinations in Europe and Ireland.

Our experienced staff are trained in the complex areas of Plant and Port health regulations to ensure we can have your freight cleared quickly and efficiently.

With full registration to both the PEACH and TRACES systems we can ensure all pre-notifications and health clearances are carried out with the minimum of fuss. With our facilities and experience it makes sense to take no chances and make Wilder your Perishable Partner.

- Full Health and customs clearance facilities for both Plant and products of animal origin.
- Large Chilled & Frozen facility to provide short to long term storage.
- Temperature controlled transport for the UK, Ireland and Europe.
- Full distribution and labelling services.
- Live Fish, Fruit, Veg & Meat.



Located above Billingsgate Market in London's Docklands

The Seafood school celebrated a very successful year in 2013 with a record number of attendees joining both our fee paying and funded classes.

The school was set up in 2000 by Fishmongers' Company and supported by the City of London Corporation. The aim was to encourage children to enjoy more seafood as part of healthy diet. The school initially invited local schools into the market to watch a fishmonger in action and taste some seafood. We now have spread our net much further and deliver a very popular Outreach project where we take the fish to the children. We find that going into the classroom is a more effective method of communication. In 2013 we visited around 60 schools right across the South East and talked to over 6200 children. Each child took a parents pack home that included recipes and some information about choosing responsibly sourced fish. The Outreach project was supported by the European Fisheries Fund and Seafish.

Rolling into 2014 we are aiming to do more of the same and visit more schools, but all these visits are now self-funded with the exception of donated fish from Direct Seafood and cans of Alaskan red salmon which have been gifted to us by John West on behalf of the Alaskan Seafood Marketing Institute.



hotels, restaurants and importantly catering students from a number of colleges across the South of England.

We delivered our Celebration of Sustainable Seafood Event (supported by Seafish) to over 80 individuals who came to the market to hear a number of speakers presenting a number of sustainable species of fish.



Our second arm of activity at the school is focused on industry training. We have delivered training for counter staff for a number of major and independent retailers. We also have delivered a number of sustain and responsible sourcing events for those in the catering industry:



Air Freight | Perishable Freight | Sea Freight

Wilder Logistics Limited.
Unit 455 Colndale Road, Colnbrook, Berkshire, SL3 0HQ

Tel: 0044 (0) 1753-681085 FAX: 0044 (0) 1753-680803
Email: mail@wilderlogistics.com

WE KNOW THE MEANING OF FRESH

When freshness matters, it's not about distance
– it's all about time!

Icelandair Cargo brings you sustainably and responsibly caught wild, fresh seafood from the clear, cold Icelandic waters within hours of catch. That's fresh!

Because time flies

ICELANDAIR
CARGO 

This day includes a brunch and lunch so that the attendees have a chance to eat the seafood and then vote for the one presentation that they considered to be the most sustainable on the day. Last year was won jointly by Sheild Food, presenting Norwegian King Crab and the International Pole & Line Foundation, presenting Line Caught Tuna.

During last autumn we worked with a number of colleges (supported by Seafish). Trainee chefs in year 2 or 3 of their training came to the market and experienced a market visit, sustain talks and cutting and tasting of a number of under-utilised species of fish including cuttlefish, coley, gurnard and flounder.

We invited all those that attended to take part in our Trainee Chef of the Year Competition. The chefs were given the list of species that had been presented at the Celebration event and were asked to create a main course recipe promoting one of these species.

The winner was Daniel Winser from the Colchester Institute, whose winning dish was lasagne of poached oysters with vermouth, chervil, bacon cream and baby fennel. This was a highlight of our year and we hope to be able to deliver the same again later this year.

We offer a number of courses from an early morning visit to full days both weekday and weekends and evening classes. These courses provide financial support for other activities in the school. We sell a large number of gift certificates to join one of these courses. For anyone who works on any one of the three City Markets, we offer a 20% on any of our classes...

Contact us

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

Kerry Dixon, Office Manager
CJ Jackson, CEO

Tel: 020 75173548
Email: admin@seafoodtraining.org

www.seafoodtraining.org

SUPPORTING THE MARKET

We delivered a 5 day course for Derby University students who come to us for training on identification and judgement as part of their Environmental Health studies.

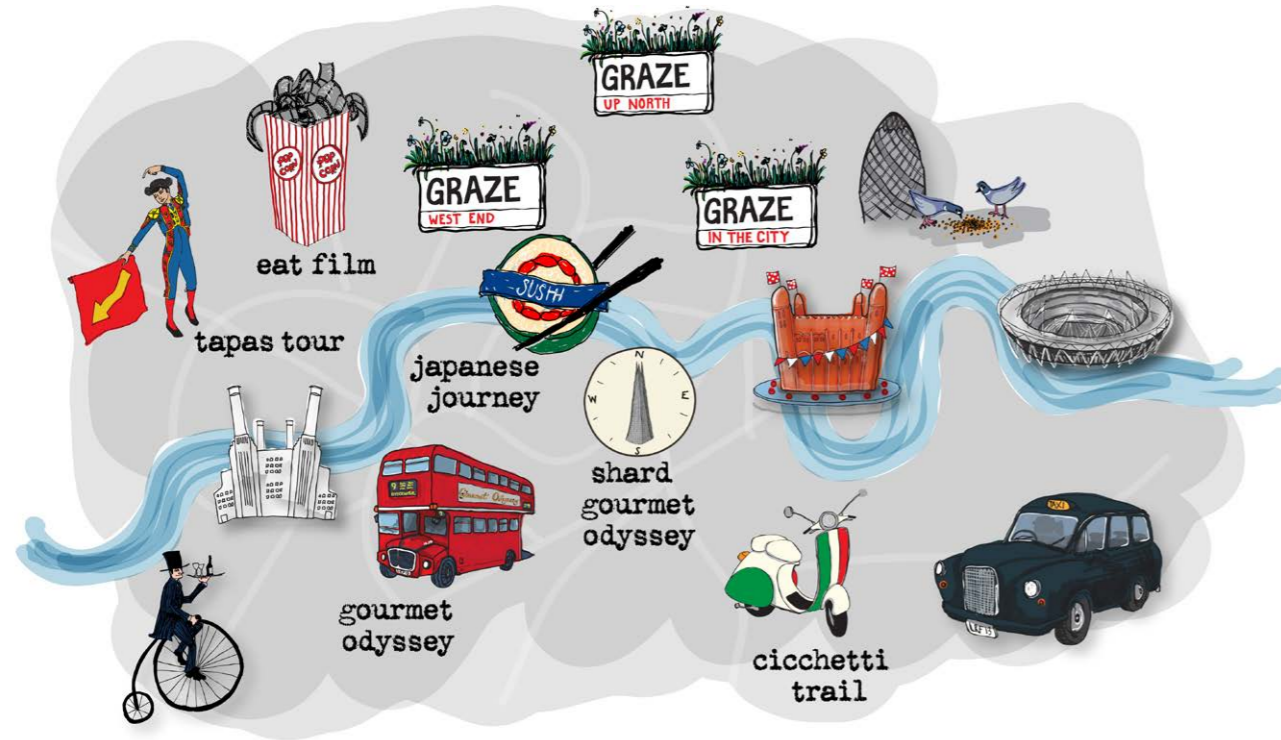
We arrange visits to all the three markets. They work with the fisheries inspectorate at Billingsgate and also the meat inspectorate at Smithfield. We offer a visit to New Spitalfields Market too. At the end of the week they take exams on identification of fish, shellfish, meat, offal, poultry, game, fruit and veg along with legislation and judgement.

One of the highlights of 2013 was the Museum of London's Cockles and Mussels event in May. We took a fishmonger and a merchant from the market to present a selection of fish from Billingsgate along with some talks and demonstrations, including shucking oysters and cooking a couple of dishes that epitomised seafood from the East End. We were able to do thanks to the support from Fishmongers' Company.



LONDON RESTAURANT FESTIVAL

Bookatable♥



London Restaurant Festival: Driving new customers into your restaurant

This year marks the sixth birthday of the London Restaurant Festival in partnership with American Express, an event designed to raise the profile of the diverse selection of cuisines and restaurants found in the city of London.

Taking place between **October 9th and 27th**, the festival combines a series of unique events and festival menus exclusively provided by participating restaurants, with the goal of driving new customers to their permanent London establishments. Participating restaurants will see a new customer base come through their doors via specially organised 'restaurant-hopping' tours and set-price Festival Menus. This year restaurants can sign up to participate for free.

Following on from the success of last year, which generated almost 10,000 bookings and over 25,000 covers through the Bookatable reservation system, plus the benefit of promotion to the highly engaged American Express Cardmember base, London Restaurant Festival is the perfect opportunity for participating restaurants to increase their revenue and attract new consumers.

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

- Founder Simon Davis

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

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



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

- CEO of Bookatable, Joe Steele

"Participating restaurants will be able to attract an array of diners during the festival, who – on any other day – may not have stepped through their doors. This provides merchants with an opportunity to gain incremental covers, drive new long term customers into their businesses, and boost revenue. Bookatable facilitates all bookings for the event through its real-time online booking platform, which seamlessly helps restaurants to manage and fill their tables, allowing them to make the most of what the London Restaurant Festival has to offer."

For further information please contact:

Press Office:
Catherine at Dundas Communications
catherine@dundascommunications.com or 020 7233 6425

Festival Menus:
Sophie Jenkins at Bookatable
lrf.info@bookatable.com or 020 7199 4326

Restaurant-hopping and other events:
Elisa Furci at the London Restaurant Festival:
e.furci@swiftsureprojects.com or 020 7259 0943

Official sponsors

American Express
Beronia
Bookatable
Champagne Laurent-Perrier
Ocado
Pago Juices
Parma Ham
Parmigiano Reggiano
Peroni Nastro Azzurro
Septimanie Export London Ltd
Shaftesbury PLC
Spleat
Tio Pepe



Bouillabaisse Marseillaise

FISH STEW

The name comes from bouilli and baisse – meaning to boil, then turn down – because the fish is put into the pot when boiling and is then slowly poached. As with many well-loved dishes, there are 101 versions and no consensus as to which is the ultimate. Traditionally, whole fish is cooked in the broth and brought to the table to be filleted and served with the piping hot soup. My version is a little more dainty, but still remains true to the original. The weights of the fish given are just a guide, as what you buy will depend on what's available on the day. Other fish that can be used are bass, pout, bream, garfish and grey mullet, but they should be from the Mediterranean for the recipe to remain authentic.

Scale, gut and fillet the fish – or ask your fishmonger to do this for you. Keep all the bones for the stock and also keep the mullet livers, if any, to add to the rouille (see below). Remove any pin bones from the fish and cut them all into generous portions, keeping any trimmings. Rinse the fish bones well, put them in a pan and cover with cold water. Bring to the boil, skim, then cook for 20 minutes to make a fish stock. Pass the stock through a fine sieve. Heat a tablespoon of olive oil in a huge pan and gently cook the onions, leek, garlic and chilli until soft. Turn up the heat and add the fish trimmings and velvet crabs, crushing them down in the pan with a wooden spoon. Cook over a high heat for 5–6 minutes, then add the saffron, bay, thyme, orange peel, fennel and tomatoes and mix well. Pour on the pastis, white wine and enough of the fish stock to cover well, adding a little water if you need it. Season and simmer for 30 minutes. Pass the soup through a mouli, then a sieve if necessary, and keep it warm. Pan-fry the fish in a drizzle of olive oil. Serve the fish with boiled, sliced potatoes in wide bowls and pour in some hot soup. Serve more soup on the side and some croutons and rouille.

Serves 10

- 1 x 600g John Dory
- 500g conger eel
- 2 x 600g gurnard
- 2 x 400g rock cod (rascasse)
- 4 x 500g red mullet
- 2 x 400g weever
- 400g monkfish
- olive oil
- 3 onions, chopped
- white part of 1 leek, chopped
- 3 garlic cloves, chopped
- 1 fresh chilli, chopped
- 500g velvet crabs
- good pinch of saffron strands
- 2 bay leaves
- 1 sprig of thyme
- peel of 1 small orange
- 2 sprigs of dried fennel tops (or fresh fennel tops)
- 6 large ripe tomatoes, chopped
- 60ml pastis
- 500ml white wine
- waxy potatoes, boiled and sliced, for serving
- croutons (see below)
- salt and black pepper



Two mouth-watering recipes from Michelin Starred chef, Michel Roux Jr

ROUILLE

- 2 free-range egg yolks
- ½ tbsp Dijon mustard
- 8 garlic cloves, peeled
- 6 salted anchovy fillets
- pinch of saffron, moistened with lemon juice
- 1 red chilli
- red mullet livers, pan fried (optional)
- 200ml strong olive oil

Put all the ingredients except the oil in a food processor and blitz to a purée. With the motor running, slowly add the oil.

CROUTONS

Makes enough for 10

- 1 day-old baguette
- 1 tbsp olive oil
- 2 garlic cloves, bruised
- ground piment d'Espelette
- salt

Thinly slice the baguette. Heat the olive oil in a wide frying pan over a medium heat, add the garlic cloves and cook until they release their aroma. Add the sliced baguette, in batches, and fry gently until golden brown. Drain the croutons on kitchen paper and season with salt and piment d'Espelette.

For small fried croutons, cut some white bread into 5mm cubes or tear it into pieces for a more rustic garnish. Heat enough vegetable oil in a pan to shallow fry the bread. When the oil is hot and smoking, add the bread with a couple of bruised garlic cloves and a sprig of thyme. Cook until golden, then drain and season lightly with salt. In England, these little croutons are also known as sippets.



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.



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

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 butte

r 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

DANISH CROWN



- Proud suppliers to Smithfield Market
- 125 years of experience serving the UK wholesale, retail, further processing and now foodservice sectors
- Sites in both Manchester and Smithfield Market, London
- Full control over our supply chain meaning complete traceability from farm to fork
- Operating to the highest standards of food safety and animal welfare in the world
- £70million investment in new state-of-the-art cattle slaughterhouse
- New in-house catering butchering facility in Manchester, allowing us to offer truly bespoke cuts from a full portfolio of all meat products
- We can deliver every day and continually invest in our new high-standard fleet

CALL US NOW ON: 0161 766 1144

IT'S ALL ABOUT FOOD



DANISH CROWN

For 125 years, Danish Crown has supplied the UK with high quality fresh meat. We are proud to serve a large range of wholesale, retail, further processing and foodservice establishments nationwide. We own our entire supply chain from farm to fork; it is our depth of experience and expertise that makes us unique.

Quality

Our scale allows us to breed and select the best animals from both global and local sources. Danish Crown has some very sophisticated equipment, such as 3D CT scanners, which enables us to assess the meat quality with precision. For example we can read fat marbling, fat content, colour and PH value so that we can ensure a uniform quality.

Inspection, enforcement of product specifications and comprehensive training ensure that products are free from bones, cartilage or other foreign bodies.

Uniformity

For us, 'big is beautiful', and the large tonnage handled by Danish Crown means we can assure absolute consistency in our products, which makes us unique. For example with our pork products, this uniformity has been achieved through more than 100 years of breeding, which has made Danish pigs world famous for a high meat percentage and a good meat/fat distribution. Uniformity is also achieved by slaughtering the pigs when they are within a narrow weight range, and by carefully sorting the carcasses at the slaughterhouses after slaughtering. Our cattle carcasses are classified according to the EUROP grid system and by automatic visual analysis. We only use grades E-R which ensures they are consistently the best.

Traceability

We own our entire supply chain for pork and beef, from the farms to the slaughterhouses to the transport to the warehouse.

"The horse meat scandal highlighted some of the convoluted supply chains some meat goes through, so having a system like the one we have with Danish Crown where we can clearly demonstrate a 'farm to fork' product is invaluable." says Carl Beardshall, Sales Director of Danish Crown UK.

Reliability

Through years of experience we have accumulated advanced knowledge and capabilities of JIT deliveries; and with continuous investment in our new high-standard fleet, we can deliver every day to suit your schedule. We build personal relationships with each customer and take the time to understand your business needs so whether you prefer to plan your stock in advance or often require last-minute requests, we are here for you.

Flexibility

We understand your customers expect a point of difference, and we have the scale and expertise to offer just that. Our new catering butchering facility not only demonstrates our ongoing investment in product innovation, but also means we can create bespoke cuts and specifications to suit your customers' tastes or menu requirements.

We have offices in both **Manchester** and **Smithfield Market**, London so we can deliver to suit your schedule – call us now on **0161 766 1144**

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.





DP Meats

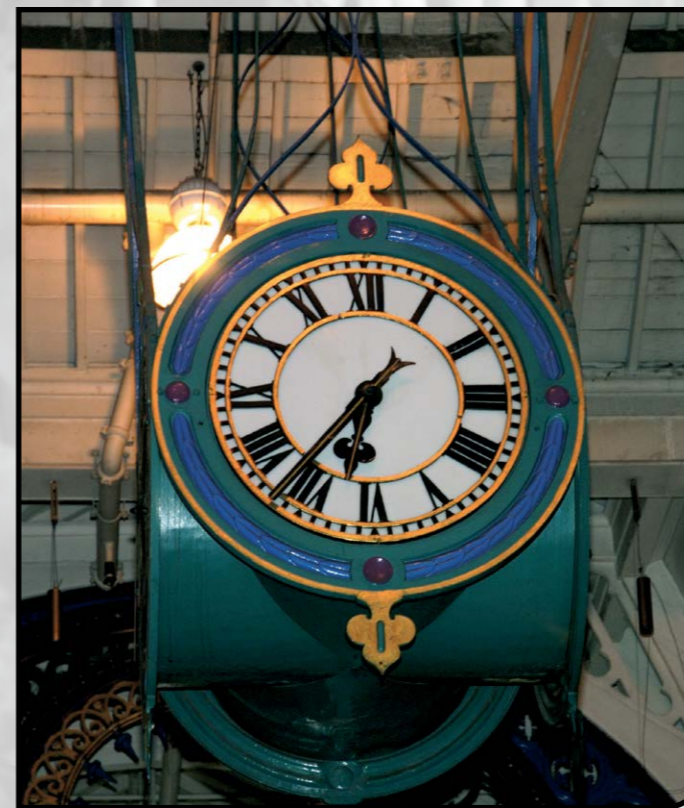
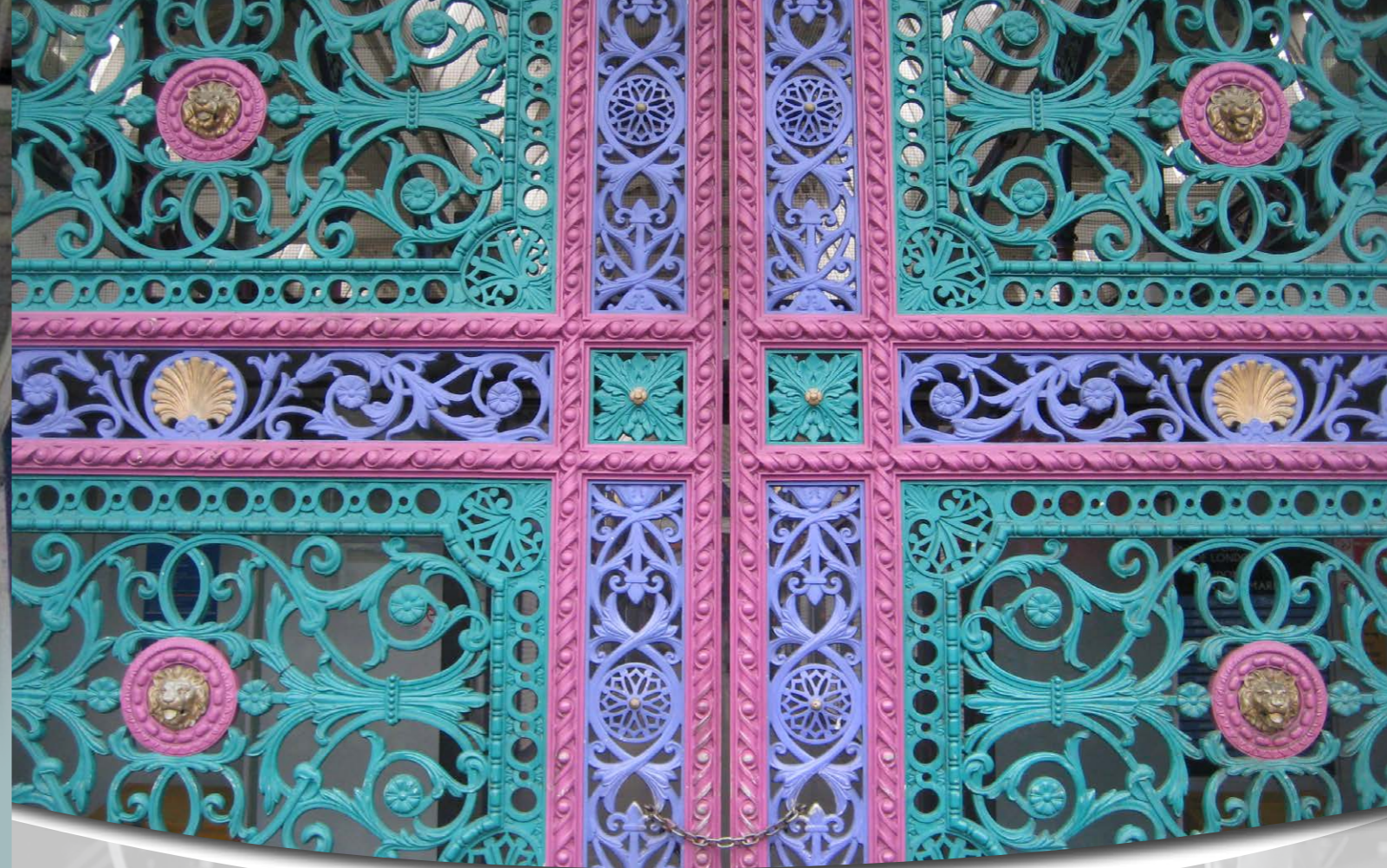
the premier name in delicatessen

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 the 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 serving 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



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.



**PETER THOMPSON
GROUP LTD.**
Established 1982

Your Wholesale Partner —
*Specialists in sourcing high quality
poultry for direct distribution*



- Excellence in customer service to wholesale and retail sectors
- Flexibility to cater for a variety of products and requirements
- Dedicated delivery service across the nation

“We’re proud of the strong partnerships that we’ve built with our long-standing suppliers over the years. This mutual support enables us to provide our customers with the highest quality product year-round whilst remaining competitive in the marketplace.”

—*Stuart Thompson, Managing Director*

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

0207 246 0007

sales_support@ptgplc.com | www.peterthompsongroup.com

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

twitter: @Smithfield_Meat | facebook: /thompsonsofsmithfield



IMPROVING PEOPLE'S QUALITY OF LIFE

The Butchers and Drovers Charitable Institution (BDCI) is the meat industry's very own trade charity. It exists to provide support for those who work, or have previously worked, in the industry who now find themselves in difficult circumstances.

The Charity welcomes applications for support from anyone who has worked in the UK meat trade. Widows, children and dependents may also be eligible for assistance.

The BDCI can provide help in two ways: by making one-off grants to help towards a major expense; or by providing assistance towards fees in a residential or nursing home or similar on-going expenses.

In 2013, the BDCI gave £250,000 to beneficiaries with the amounts granted varying in size depending on the specific needs of the applicant. As well as helping to supplement the income for retired meat industry employees, we're increasingly granting funds which can help improve people's quality of life.

Among recent examples of support the BDCI has provided are:

Graham, 81, has been a butcher nearly all of his working life. The front steps outside Graham's house were crumbling away. After two hip operations and recovering from cancer, the steps were extremely hazardous for him to negotiate. He contacted the BDCI and was awarded £1,470 to help pay to have new steps built. A delighted Graham said: "I shall be like a bird with new wings!"

Henry, 86, finds it difficult to get around his rural area even with an electric scooter, so the BDCI provided him with a special hoist that enables his wife Nancy to load the electric scooter into the car. This has given them both their independence back and allows them to still do their weekly shopping and have occasional days out.



The Festival Dinner is the highlight of our fundraising year.

THE IMPORTANCE OF FUNDRAISING

The BDCI's annual fundraising programme is led by the Festival Chairman who takes on the role for 12 months. Norman Hatcliff is this year's Festival Chairman and his programme is now well underway – though there are three fundraising events still to take place this year and support from our industry is welcome and encouraged. These are:

Friday 27th June
**GALA DINNER, BUTCHERS' HALL,
SMITHFIELD, LONDON**

Wednesday 17th September
**GOLF DAY, SURREY DOWNS GOLF CLUB,
KINGSDOWN**

Friday 31st October
**ANNUAL FESTIVAL DINNER, GROSVENOR
HOUSE HOTEL, LONDON**

Places for all these events can be reserved by completing the on-line booking form on the BDCI website www.bdc.org.uk. Alternatively, contact Norman Hatcliff (tel: 07879 447 427 email: norman.hatcliff@bdc.org.uk) for enquiries about the Gala Dinner or the Annual Festival Dinner and Alan Bird (tel: 0207 236 1552 Email: alan@twocountiesfoods.co.uk) for enquiries about the Golf Day.

TO APPLY FOR BDCI ASSISTANCE:

Applications for support are welcomed from anyone in the UK who has been connected in any way with the meat trade - the charity's rules state that assistance may be given only to those persons, or their widows, widowers, partners or dependent children, who are, or have been connected with the meat trade within Great Britain and Northern Ireland.

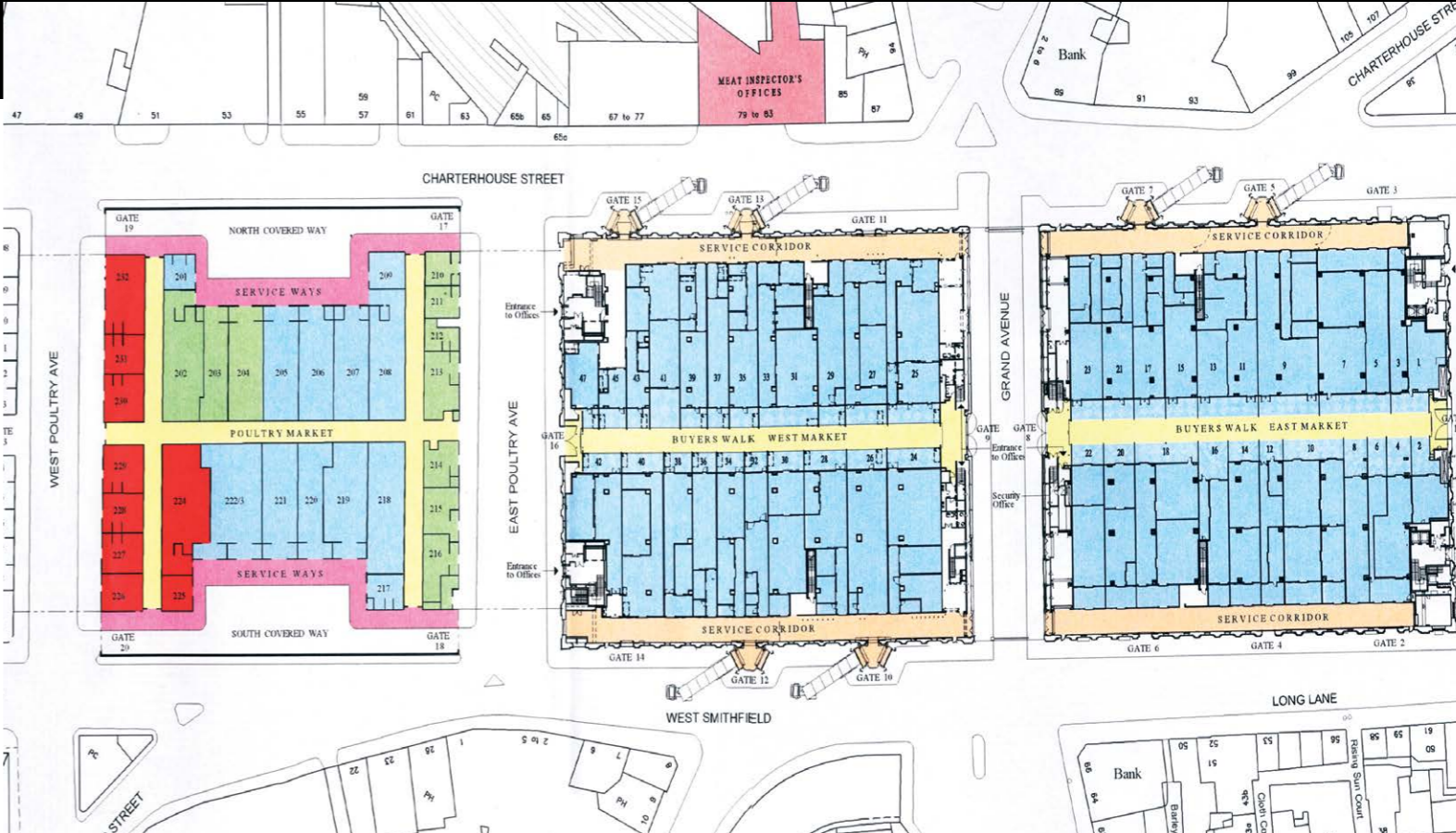
Applications are considered at the bi-monthly BDCI Grants Committee Meeting. If you would like to apply or know of anyone who may qualify for support, application forms are available on the BDCI website at www.bdc.org.uk.



Norman Hatcliff
BDCI Festival Chairman



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.

TOM HIXSON & CO

Third generation Meat Merchants of Smithfield.
 Procuring the finest meats and provisions from Britain and around the world since 1963.
 Taking pride in offering you only the best products at the most competitive prices.

WWW.TOMHIXSON.CO.UK
 EMAIL: hello@tomhixson.co.uk
 TWITTER: @TOMHIXSONMEAT
 TEL: 020 7248 3569

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

Tel: 020 7248 3151
 Email: info@smithfieldmarket.com

Ben Rigby *Game*

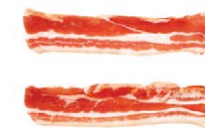
Englands Finest Game & Venison



Proud Of Our Association With **Smithfield Market**

E-mail: enquiries@benrigbygame.co.uk

Tel: 01621 741971



SIZZLING STANDARDS PLUS A WORLD CLASS SUPPLY CHAIN. THERE'S NO EQUAL.

Working as your sustainable meat supplier and professional partner, we're committed to animal welfare and taking food safety concerns out of the equation. This, plus a dedication to quality, traceability and outstanding service, all adds up to ultimate customer satisfaction. To learn more about what Tican can do for you, get in touch via sales@ticanchilled.co.uk or on 01922 619000.



LOVE ME TENDER

Because it is raised on lush, green, clean pastures, New Zealand Lamb is always naturally tender. Which is why, from the choicest chop to the most succulent roast, our lamb is loved by both British butchers and their customers alike.



To find out more, visit our new web site for regular newsletters and information.

LOVE OUR LAMB
www.loveourlamb.co.uk





A traditional
artisan company
producing quality
charcuterie to
the highest
standards



You can find our products at:

Kentas Ltd • Market Provisions Ltd • D.P. Meats - Alford & Ford Ltd

REMARKABLE DUCK
IT'S DELICIOUSLY SIMPLE.



WE ARE PROUD TO SUPPLY OUR GRESSINGHAM DUCK® PRODUCTS TO SMITHFIELD MARKET.



From our Red Tractor assured farms and factories in East Anglia we hatch, grow and pack the remarkable Gressingham Duck®, a unique breed renowned for its superior taste and higher percentage of breast meat.



Gressingham Foods • Loomswood Farm • Debach • Woodbridge • Suffolk IP13 6JW Tel: 01473 735456

www.gressinghamduck.co.uk

towersthompson
EST1898

PRODUCT INTEGRITY & PREMIUM QUALITY

QUALITY ASSURED FROM FARM TO RETAILER

All cattle are individually numbered and registered on the national database. This system of tagging ensures that all bone-in quarters and cuts are fully traceable back to the farm of origin.

Kingdom Extra Matured English Beef is the finest beef traditionally matured on the bone for up to 14 days, before being boned and vacuum packed.

Prepared using traditional butchery skills combined with the very latest cutting and de-boning technology that provides an extra high level of trim on all primals. Kingdom Extra Matured English Beef is also available as bone-in quarters and cuts.

Only beef that meets the exacting Kingdom specification is packed and matured with the Kingdom specification and marked with the Kingdom logo.



KINGDOM

Extra Matured English Beef

**HONOUR
& INTEGRITY**

IDEAL FOR YOUR LOCAL CATERER

With more and more local catering restaurants, pubs and hotels looking for Extra Quality English Beef, Kingdom Extra Matured English Beef is the perfect choice, don't miss out on this new business opportunity with your local quality caterers.

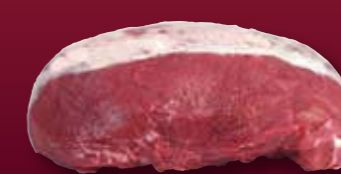
PROVIDING A QUALITY RANGE OF BEEF PRODUCTS

Kingdom Beef Carcase Specifications

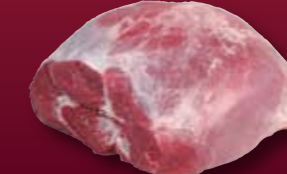
- Animals sourced from FABBL approved farms.
- Animals assessed by the OVS prior to slaughter.
- Carcases selected from animals less than 30 months old.
- Carcases selected from grade R4L or better.
- Carcases trimmed to the EU dressing specification.
- Side Weight Range: 165kg – 185 kg
- No entire male animals to be included in the selection.
- Carcase to be pH tested 24 hours after slaughter.
- Maximum pH level: 5.7
- Carcase to be chilled to <5°C within 48 hours of slaughter.
- Pistola hind to be stored at 0°C to +2°C for the duration of the maturation.
- Maturation Period: Min 10 days /max 14 days on the bone.
- Fillet to be removed 48/72 hours after chilling prior to the pistola hind going into maturation.



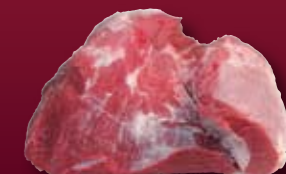
KINGDOM RUMP



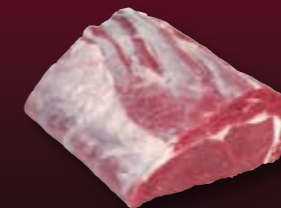
KINGDOM TOPSIDE



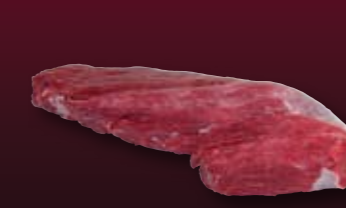
KINGDOM TOP RUMP



KINGDOM SILVERSIDE



KINGDOM RIB-EYE



KINGDOM FILLET



KINGDOM SIRLOIN

Get Kingdom Extra Matured on their menus. Product Integrity and Premium Quality.

TO PLACE YOUR ORDER, CONTACT YOUR LOCAL TOWERS THOMPSON DEPOT:

Towers Thompson - Avonmouth
C/o Norbert Dentressangle
St Andrews Road, Avonmouth
North Somerset BS11 9HS
Tel: 01179 821481
Fax: 01179 826557
avonmouth@ttdepots.co.uk

Towers Thompson - Northfleet
Units V3 & V4 Springhead
Enterprise Park, Springhead Road
Northfleet, Kent DA11 8HN
Tel: 01474 333511
Fax: 01474 560075
northfleet@ttdepots.co.uk

Towers Thompson - Mexborough
Cliff Street
Mexborough
South Yorkshire S64 9HU
Tel: 01709 584041
Fax: 01709 580742
mexborough@ttdepots.co.uk

Towers Thompson - Portsmouth
Depot No.7, Norway Road
Hilsea, Portsmouth
Hampshire PO3 5HT
Tel: 02392 663381
Fax: 02392 650201
portsmouth@ttdepots.co.uk



welcome to
the Bizerba

open world



setting standards worldwide

Industrial Weighing Systems
Inspection Systems
Labellers
Labels & Consumables
Meat Processing Machines
Retail Scales & EPOS Systems
Slicers
Software



BIZERBA
closer to your business

www.bizerba.com info@bizerba.co.uk 01908 682740

DESIGNED WITH YOUR **HYGIENE NEEDS** IN MIND.

**QUALITY
BY DESIGN**

QUALITY THROUGH
MANUFACTURE

QUALITY
OF SERVICE

FEWER CREVICES,
LESS SPACE FOR
CONTAMINANTS
TO BUILD UP

EASY CLEAN FINISH,
LESS MARKING

IMPROVED FLOW
CONTROL

ADJUSTABLE FEET

POLISHED FINISH

SEE US AT

foodex

24 – 26 MARCH

STAND NO
G330

BRITISH STAINLESS
STEEL ASSOCIATION



TEKNOMEK™

We design. We manufacture. We excel.

CALL:

01603 788833

Speak to the experts

ONLINE:

teknomek.co.uk

view the full range 24/7

EMAIL:

mail@teknomek.co.uk

order via email



**SILVER
FERN
FARMS**



100% MADE OF NEW ZEALAND

From the world's best farming environment to your plate.



Our New Zealand lamb, beef and venison are backed by the Silver Fern Farms' promise of freshness, tenderness and great taste, naturally.

Our brand showcases the very best of New Zealand via our innovative procurement programme, which ensures consistent supply of premium quality, grass-fed lamb, beef and venison.

Upholding our reputation for excellence, Silver Fern Farms UK is committed to setting the new standard in customer service, offering a full range of products delivered direct on arrival.

Talk to us today at...

Telephone: 01223 810800
Email: sales@silverfernfarms.co.uk

Wholesale enquiries...

Telephone: Glenn Sparks on 01223 810805
Email: glenn.sparks@silverfernfarms.co.uk

www.silverfernfarms.co.nz



Thomas Ford

A family run business at Smithfield Meat Market and trading since 1890, Thomas Ford offers a wide variety of sundry items including Butchers Blocks & Stands, Food Processing Machinery, Scales, Knives, Polystyrene Trays & Film, Sausages Casings & Rusk, Spices & Seasonings, as well Glazes & Marinades.

We pride ourselves on offering quality at extremely competitive prices, with a fast and efficient delivery service. Contact us on the number below, or pop in and meet Steve and Ashley who are always happy to help'.



Address: Thomas Ford House,
23 - 24 Smithfield Street, London EC1A 9LF
• Tel: 020 7248 5868/9 24hr Text Line 07904 642392
• Email: sales@thomasford.biz
We deliver in London and to the Home Counties

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

Award Winning Quality Beef

ABP are proud to supply Surrey Farm, Cattleman's Choice & Premium Select to Smithfield Market.

We are the leading supplier of meat and meat products to retailers, caterers and manufacturers, throughout the UK & Europe.



Premium Select



Food Group

Telephone: 0121 717 2500
Email: info.uk@abpbeef.com
www.abpfoodgroup.com

P F
M +

PARKERS FOOD MACHINERY PLUS

MEAT PROCESSING MACHINERY,
PACKAGING AND INGREDIENT
SUPPLIERS



VACUUM PACKERS & VACUUM POUCHES

- > ALL STAINLESS STEEL VACUUM PACKERS. LARGE RANGE STOCKED FROM TABLE TOPS THROUGH TO LARGE BELT MACHINES.
- > HIGH QUALITY VACUUM POUCHES INCLUDING 70 MICRON CLEAR, BOILABLE (CV COOKING) & GOLD FOIL AT LOW PRICES FROM 1 BOX TO PALLET QUANTITIES.



WEIGH SCALE, LABELLING MACHINES & THERMAL LABELS

- > ISHIDA THERMAL SCALE PRINTERS & THE NANO AUTOMATIC WRAPPER WITH FULL COLOUR TOUCH SCREEN TECHNOLOGY, FRONT LOADING MEDIA CASSETTES, FULL BOVINE TRACABILITY, WIRELESS OPTIONS & MARKETING SOFTWARE.



- > PREMIUM BARRIER COATED, DEEP FREEZE ADHESIVE THERMAL LABELS IN MANY SIZES AT LOW PRICES FROM 1 ROLL TO CASE QUANTITIES.



CALL: **08449 802 428**
FAX: **08449 802 429**

E-MAIL: **SALES@PFMPLUS.CO.UK**
WEB: **WWW.PFMPLUS.CO.UK**

SHOP
ONLINE



Experts in temperature controlled food safe environments

Family run business, Est. 1946

Specialists in the design and installation of:

- Cold stores
- Cold rooms
- Food production areas
- Distribution centres
- Insulated panels/doors
- Industrial Firewalls and partitions

From brand new facilities to refits and maintenance

Quality Assured



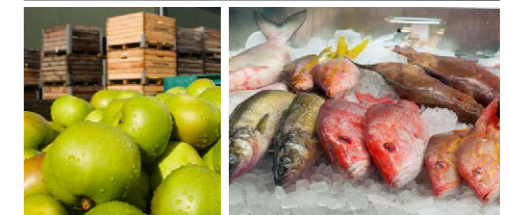
Contact our friendly and knowledgeable team for free advice and quotation

0117 316 7000
sales@stancold.co.uk
www.stancold.co.uk

Stancold
Portview Road
Bristol BS11 9LQ



Stancold





Traceability
from Farm to Fork



One of the UK's leading providers of high quality halal lamb and mutton

Selected from the best quality British livestock

Daily deliveries into London from our plant in the West Midlands

Mutton and lamb primals, offal and catering cuts to order

**CONTACT
JANAN TODAY**

TENANTS LIST AT SMITHFIELD MARKET

Edwards and Walkden 1 East EC1A 9PQ 020 7248 0266 020 7236 9071 020 7236 3414	G.Lawrence w'sale Meat Co Ltd 23 East EC1A 9PQ 020 7248 4488 020 7248 4466	James Burden 18 East EC1A 9PQ 020 7236 0333 020 7248 4266 020 7489 8403
Peter Thompson 3,5,7 East EC1A 9PQ 020 7236 9484 020 7246 0000 020 7248 2593	P.J Martinelli 2,4 East EC1A 9PS 020 7489 8820 020 7489 9387	Market Provisions Ltd 20 East EC1A 9PQ 020 7248 1165 020 7248 2383
Reeves and Co Ltd 9,11 East EC1A 9PQ 020 7236 4030 020 7236 4032	Warman and Guttridge Ltd 6 East EC1A 9PS 020 732 97388	George Abrahams Ltd 22 East EC1A 9PQ 020 7248 7735 020 7489 6510 020 7236 0256
Rhonda Meats Ltd 13,15 East EC1A 9PQ 020 7236 0870 020 7248 2202 020 7248 2300	Darmenn and Curl Ltd 8,10 East EC1A 9PQ 020 7248 9083 020 7329 3315	P.J Martinelli 25 West EC1A 9PS 020 7489 8820 020 7489 9387
H & C Meats Ltd 17 East EC1A 9PQ 020 7236 0153 020 7236 0155 020 7489 8380	Warman and Guttridge Ltd 12 East EC1A 9PQ 020 7236 7395 020 7236 9761	Edward Price 27 West EC1A 9PS 020 7236 8395 020 7236 8395
Absalom and Tribe 21 East EC1A 9PQ 020 7236 0101 020 7236 9026	Davser Ltd trading as Vixelli 14 East EC1A 9PQ 020 7236 7086 020 7248 5873	James Burden 29 West EC1A 9PS 020 7248 0121 020 7329 0584
	D.P Meats 16 East EC1A 9PQ 020 7248 0285	



DEADWEIGHT LAMBS PROCURED DIRECT FROM FARMS FOR MAJOR EUROPEAN CUSTOMERS

- **Weight and grades faxed by return**
- **All weights and grades MLC recorded**
- **Base price quoted daily**

We can only achieve the best possible results by working closely with our Producers and European customers.

We welcome comments and suggestions from our Producers who are welcome to come at any time to see their lambs weighed and graded.



TENANTS LIST AT SMITHFIELD MARKET

Channel Meats Ltd
31,33
West
EC1A 9PS
020 7236 0082
020 7329 0584

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

For Further details contact Betsy Pratt, Livestock Procurement Officer

T: 01926 853211 F: 01926 858642 M: 07818 553662

The Abattoir, Rouncil Lane, Kenilworth, Warwickshire, CV8 1NN

PREMIUM QUALITY BURGERS

Original Recipe

100% Meat

IBERICO, LAMB, ANGUS, US & WAGYU BEEF

Visit
zandbergen.com/burgers
 for more info



WORLD'S FINEST MEAT BURGERS

It's time the burger takes back its rightful place, as the front-runner on menu cards! This requires the return of a quality burger; made out of the finest prime cuts from renowned meat breeds. With our product range we present superb burgers from all over the world, surprising customers with the provenance and the taste of each specific region. We strive to keep our burgers as true to its origins as possible, adding only herbs and spices, leaving the rest to the culinary prowess of the consumer or chef.

OUR RANGE

New Zealand Lamb Burger, Spanish Iberian Pork Burger, US Grain fed Beef Burger, Australian Wagyu Burger, US Angus Burger, Uruguayan Organic Burger

- Each burger has its own story on provenance and taste (an information sheet is included in the packaging)
- Exceptional quality with a 100% guarantee on traceability
- Vacuum packed per pieces for easy handling, defrosting and prolonged shelf life

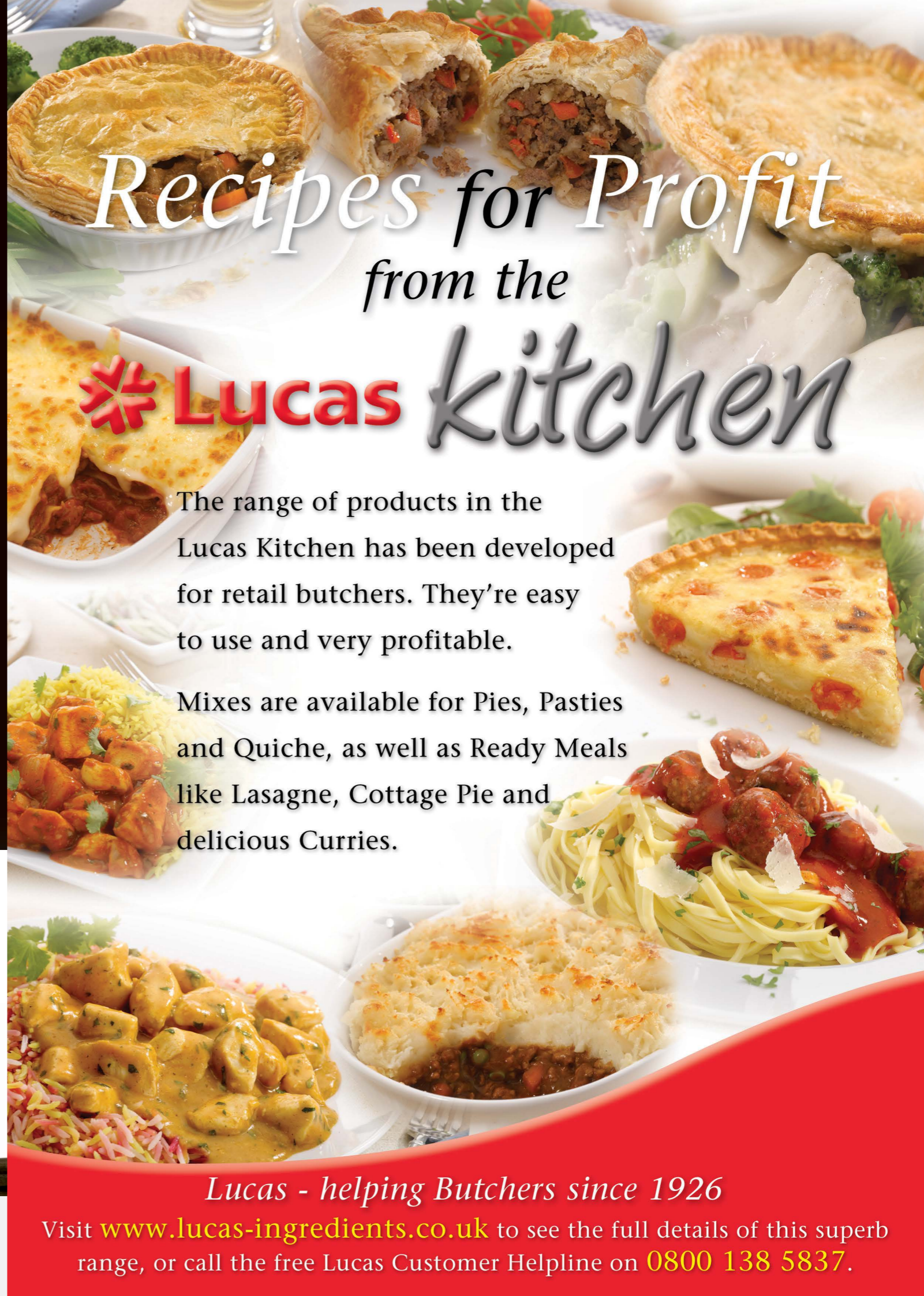


Also available



Zandbergen World's Finest Meat

Industrieweg 66, 2382 NW Zoeterwoude Rijndijk (The Netherlands)
 T: +31 71 581 50 00, F: +31 71 581 50 30, E: burgers@zandbergen.com



Recipes for Profit from the **Lucas kitchen**

The range of products in the Lucas Kitchen has been developed for retail butchers. They're easy to use and very profitable.

Mixes are available for Pies, Pasties and Quiche, as well as Ready Meals like Lasagne, Cottage Pie and delicious Curries.

Lucas - helping Butchers since 1926

Visit www.lucas-ingredients.co.uk to see the full details of this superb range, or call the free Lucas Customer Helpline on **0800 138 5837**.

SMS

Food Equipment

Mainca Meat Machinery



TENANTS LIST AT SMITHFIELD MARKET

Smiths of Smithfield Ltd
209
Poultry
EC1A 9LH
020 7251 7950
020 7236 7666

Keevil and Keevil Ltd
217,218
Poultry
EC1A 9LH
020 7489 9246
020 7329 0402

James Burden
219
Poultry
EC1A 9LH
020 7248 0121
020 7329 0584

Denton Bros
220
Poultry
EC1A 9LH
020 7248 0281

Tom Hixson
221
Poultry
EC1A 9LH
020 7248 3569
020 7213 9460

Icefront Ltd - Gordon meats
222
Poultry
EC1A 9LH
020 7236 7125
020 7236 6286
020 7489 9382

Cheale Meats Ltd

Suppliers of the finest quality pork carcasses, cuts and offals.

We are proud to have supplied Smithfield Market for the past

50 years

We look forward to continue this association in the future.

Cheale Meats Ltd
Little Warley, Brentwood,
Essex. CM13 3EW

Tel: 01277 811631

Fax: 01277 810836

marcus@chealemeats.com



JMC is based in Cambridgeshire, supplying stainless steel and aluminium equipment countrywide for the catering industry.

Prices are kept extremely competitive without compromising on quality. All products can be made to suit specific requirements and on site measuring and fitting is available on request. From a single table to a fully fitted catering kitchen or factory, all work is undertaken.

T: 07760 776383 E: jmc_uk@yahoo.co.uk www.jmc-uk.co.uk



20% discount on all products when you quote the following: LDNMKTSMCC

MAINCA 50 YEARS OF EXCELLENCE

Tel: 01625 827 827 Fax: 01625 820 011
enquiries@smsfoodequip.com smsfoodequip.com



David Moore

David Moore is a familiar figure in the hospitality industry, not only as a highly successful independent restaurateur, owning and managing Pied à Terre and L'Autre Pied, but also as a result of the innovative ventures he undertakes within his role.

David's career began at the highly regarded 'The Box Tree' in Ilkley before moving to take the position as a waiter under Raymond Blanc at Le Manoir aux Quat' Saisons. Here he worked his way through the ranks before finally opening Pied à Terre in 1991 with the backing of Blanc, with whom he again collaborated with on BBC2's The Restaurant. In 2007, David added sister restaurant, L'Autre Pied, to the brand followed by pop-up restaurant Pieds Nus - a six month venture which opened in October 2013. David also runs a consultancy business where he takes on the role of mentor to restaurants that benefit from his 20 years of hands on experience in the industry.



GRADE A DUCK Choose Cherry Valley

- Proven to have more meat and less fat than other brands
- Succulent meat with perfectly crispy skin every time
- Proud to be a supplier to the London Smithfield Market



Cherry Valley[®]

Cherry Valley Farms Limited
North Kelsey Road, Caistor,
Market Rasen, Lincs LN7 6SH

www.cherryvalley.co.uk
Tel: +44 (0)1472 855500

Grilled Mango with Creamy Rice Pudding Serves 4

Ingredients

4 Mangos
25g unsalted butter, melted
120g egg yolk
200ml double cream
75g sugar
300ml milk
1 vanilla pod
90g pudding rice

Rice Method

Scrap out the vanilla pod, add to milk, combine with cream, bring milk and cream to boil, add rice, cook simmer until almost cooked (approx. 10 to 12 minutes). Whisk together egg yolks and sugar, pour into rice and cook for a further 3 to 4 minutes, (stirring regularly) remove from heat and put in cold bowl.

Method

Slice across the mango just avoiding the stone, you should get two or three wedges from each mango. On the flesh side score deeply in a trellis fashion, brush flesh side generously with melted butter and cook on hot griddle for 4 to 5 minutes. Remove from heat and press centre out for presentation. And serve with chilled creamy rice.

Jersey Royal and Asparagus Salad with Belper Knolle Cheese Serves 4

Ingredients

16 jersey royals
16 spears of Asparagus peeled

2 cloves of garlic
Chicken or vegetable stock or Knorr cubes
Knob of butter
Bunch of chervil
Tarragon
Belper Knolle
1 banana shallot finely diced (red onion is good substitute)
Tbsp of toasted pine nuts

Vinaigrette

25ml Balsamic vinaigrette (8 year old)
75ml virgin olive oil
A little salt and pepper
Mix all together and season to taste

Simmer the potatoes in the stock with tarragon, garlic and butter until tender, leave to cool in cooking juice, they are best left overnight. Blanche the asparagus in boiling salted water for 2-3 minutes and cool in iced water.

To serve

Slice the potatoes into rounds and arrange in a circle, top with asparagus, sprinkle with chopped shallot, pine nuts, spoon over vinaigrette, grate with Belper Knolle and finish with pickled Chervil.

Belper Knolle

This is an unusual cheese, highly flavoured with an infusion of Garlic, Himalayan salt and cracked pepper. Use it as a condiment adding flavour and seasoning to dishes.

Herb Crusted Tuna, Black Olive and Shallot Vinaigrette Serves 4

Ingredients

400g Fresh Tuna, ideally cut into 1 or 2, long, 3x3 cm squared logs, ask your fishmonger
2 large shallots, peeled and finely diced
2tbsp red wine vinegar
10 black olives, pitted and chopped
6tbsp olive oil
65g chopped soft herbs (parsley, basil, chives, tarragon, etc)
Salt

Black Olive and Shallot Vinaigrette

Marinate the chopped shallots in the red wine vinegar a few hours, mix in the chopped olives and 4tbsp olive oil. This dressing will keep.

Herb Crusted Tuna

Season the fish all over the surface with salt, heat a large non-stick frying pan, when hot add 3 tbsp of the oil, when smoking add the tuna. Sear 25 seconds on each of the four sides. Set aside on kitchen paper allow to rest 5 minutes. Scatter the chopped herbs (reserving a little to finish the dish) on a plate and then roll the tuna in the herbs trying to evenly coat the side. Refrigerate for at least one hour.

To Serve

Slice the tuna into 2 cm slices arrange on cold plates, spoon over the shallot/olive vinaigrette. Sprinkle with the left over herbs then serve.

Enjoy, David Moore



Salad of White Asparagus with Garlic Panna Cotta, Crab Mayonnaise, Iberico Ham & Gremolata Serves 4

Ingredients

8 pieces of White Asparagus
500ml of Water
10ml White Wine Vinegar
30g Castor Sugar
8g Salt
2 Sprigs of Tarragon
5 sprigs of Chervil

Method

Peel the Asparagus from the bottom of the head down to the end being careful not to peel to much and still keeping a nice round shape. Add the rest of the ingredients excluding the herbs into a pot and bring to the boil. Add the Asparagus and place a cartouche on top and cook for 8 minutes or until tender. Remove from the heat and add Herbs. Leave to cool.

Ingredients

Garlic Panna Cotta
55g Garlic Puree
15ml Milk
40ml Cream
4 sheets Gelatine (bronze)
Salt to taste

Method

Bloom your Gelatine in a bowl of cold water. Meanwhile add your puree, cream, milk and salt in a pan and bring to the boil, take it off immediately and stir in your gelatine. Once dissolved pass your mix through a fine sieve into a small square tray roughly 15cm by 15cm. The mix should come up about half a centimetre. Place in the fridge and allow to set. Once the mix has set, use a small circle cutter approximately 2.5cm in diameter to cut out circles of your Panna Cotta and keep ready for use.

Ingredients

Gremolata
2 clove confit Garlic
200ml Olive Oil
Half a bunch of Basil
Quarter of a bunch of flat leaf Parsley
Zest of a quarter of a Lemon (grated)
Lemon juice to taste
Salt to taste

Method

Place the garlic, lemon juice, salt and a touch of Olive Oil into a blender or spice grinder. Blitz until it is smooth. Add your zest along with your herbs and blitz again slowly adding the Olive Oil.

Ingredients

Crab Mayonnaise
30g cooked Crab meat
10g Mayonnaise
Touch of Lime juice
1tsp finely chopped Chives
Salt to taste

Method

Add all ingredients together and mix well.

Ingredients

Bisque Jelly
100ml of Clarified Shellfish Bisque
1 ½ sheets of Gelatine (bronze)
Salt to taste



Method

Bring your Bisque to the boil and add gelatine stirring it until it has dissolved. Season using salt. Pass through a fine sieve and into the tray. Allow to set in the fridge. Once set remove and turn your tray upside down, releasing your Jelly onto a cutting board. Using a thin bladed knife cut the jelly into 0.5 cm squares.

To Finish

3 or 4 leaves of Treviso cut into small neat pieces
4 crisp leaves of Baby Spinach
8 pieces of baby Rocket
8 pieces of Red Mizuna
4 slices of Iberico Ham
1tsp finely chopped Chives
Hazelnut Vinaigrette
Salt to taste

Method

Trim the ends of your Asparagus so they are all the same size. On an angle slice the Asparagus in half crossways leaving you with two pieces of Asparagus per spear. Dress them in the Vinaigrette, Chives and Salt. Using a teaspoon smear a line of your Gremolata straight up the middle of your plates. Then lay out your Asparagus in a zig zag motion starting at the top of the plate all the way down to the bottom on top of the Gremolata.

Place three circles of your Panna Cotta on each plate, placing them beside the Asparagus on either side.

Take 5 squares of Bisque Jelly per plate and also place them alongside the Asparagus in different sections. Pipe very small mounds of your Bisque Mayonnaise next to where you have placed your jelly. Take a spoonful of your Crab Mayonnaise and place a small mound halfway up the plate on top of the Asparagus. Lay your thin slice of Iberico Ham on top of the Crab.

Dress your leaves in the Vinaigrette and salt and begin to neatly lay them on top of the Asparagus. Once you have placed all your leaves on the plates finish with a small drizzle of the Hazelnut Vinaigrette.

Enjoy, Marcus Eaves



History of Pied à Terre

Since opening its doors over 20 years ago, Pied à Terre has been associated with luxury, fine dining, a notable wine cellar and of course Michelin stars. With head chef Marcus Eaves at the helm, the kitchen continually pushes the culinary boundaries and serves exquisite, innovative and creative dishes - dishes that have become synonymous with the restaurant's name.

The use of varying colours, textures and flavours ensures each dish is a unique piece of food art. The restaurant is often listed as having one of the best wine cellars in London.

As expected, there are plenty of classic French wines on the list but the restaurant also prides itself on offering exciting new wines from unusual grapes and less celebrated wine-making regions. Less known wines from Argentina, Australia and Hungary are featured which makes for an exciting wine flight when steered by the Sommelier.

The restaurant itself is set over four levels in a beautiful townhouse and includes the stunning private room, private bar and of course the main bijou restaurant.

The Private room seats up to 13 people and is used for both business and pleasure, whilst the private bar is the perfect venue for cocktail and canapé parties or for perusing the menu before making your way to the beautifully decorated main restaurant.

Pied à Terre has a strong commitment to contemporary art which is seen throughout the restaurant. Over the years, it has displayed pieces from art world greats such as Andy Warhol, Sir Peter Blake and Sir Howard Hodgkin.

Pied à Terre, 34 Charlotte Street, London W1T 2NH
www.pied-a-terre.co.uk
Phone number: 020 7636 1178
E: reservations@pied-a-terre.co.uk
Twitter: @PiedATerreUK



L'Autre Pied

L'Autre Pied, the sister restaurant of highly acclaimed Pied à Terre, is an independently owned gastronomic restaurant located in fashionable Marylebone, London W1. It opened its doors in late 2007, under the backing of David Moore and was awarded its first Michelin star just fourteen months after, an accolade which has been awarded to the restaurant year on year since then.

At the helm of the L'Autre Pied kitchen is the talented Andy McFadden who, in keeping with tradition, was also mentored under the greats at Pied à Terre.

Andy has also worked in some of the best restaurants in Ireland, and on the continent. He has been awarded many accolades in the course of his budding career and has also been a finalist in the Gordon Ramsay scholar award.

With Andy's visually stunning and equally delicious creations - he continues to inspire the young team around him at L'Autre Pied and the restaurant has become one not to be missed.

L'Autre Pied, 5-7 Blandford Street, London W1U 3DB
www.lautreped.co.uk
Phone number: 020 7486 9696
E: info@lautreped.co.uk
Twitter: @LautrePied



L'AutrePied
5-7 Blandford Street,
London W1U 3DB
020 7486 9696

f realfood festival

The most dynamic, democratic and exciting expressions of a food culture are to be found on street level. With quality and passion firmly in the driving seat, Eat the World is a street food festival dedicated to showcasing the very best and most creative street food traders and celebrating the amazing multiculturalism of London's street food scene.

Set within the heart of South Bank's dynamic cultural hub, Eat the World Street Food Festival will also feature a Craft Beer Bar, Wine Bar and Cocktail Bar, along with the best street food from all corners of the world!

We will be back at Southbank with more street food flavours in September, taking over the riverside Queen's Walk overlooking the Thames.

SOUTHBANK CENTRE

The Real Street Food Festival will be over the Easter Bank Holiday, from the 18th - 21st April 2014.

Southbank Centre
Queens Walk
London SE1 8XX

Friday - 12.00-20.00
Saturday - 12.00-20.00
Sunday - 12.00-20.00
Monday - 12.00-18.00





Sponsored by: 

Brand New BBC Good Food Festival at Hampton Court Palace will take place over the Bank Holiday weekend, 23 - 25 August 2014.

The event will be the perfect place to come, not only for a fabulous summertime trip to the Palace itself, but also to enjoy the BBC Good Food Festival. Packed with delightful producers and showcasing delicious foods, drinks and ingredients for you to try and buy, you can come and create the perfect picnic from a selection of artisan creators or sample taster dishes from the Pop-Up Restaurant & Cocktail Bar. Plus pick up tips and watch top culinary talent cook live on the Summer Kitchen stage, with a host of talented chefs including John Torode, Gennaro Contaldo, Lisa Faulkner and Shelina Permalloo. All tickets to the Palace include FREE ENTRY to the BBC Good Food Festival so have a great day out this Bank Holiday!

Tickets start from £13 and are available to purchase from bbcgoodfoodshow.com or call 0844 581 1366.

BBC GOOD FOOD SHOW LONDON

Enjoy the capital's tastiest day out and shop 'til you drop! Taste the culinary delights of over 100 exhibitors with the opportunity to browse, sample and buy, plus brand new this year the show will host the World Cheese Awards. All tickets include a free seat in the amazing Supertheatre to see cookery favourites and pick up top tips from Paul Hollywood, James Martin, Mary Berry and John Torode. Other features at the show include The Wine Cellar, curated by Masters of Wine and Saturday Kitchen Live favourites

Peter Richards and Susie Barrie as well as the brand new Wine Experience by the International Wine & Spirit Competition where visitors can sample an array of wines, including the first taste of the 2014 trophy winners. The brand new pop up BBC Good Food Kitchen will feature crowd sourced favourites and selected dishes inspired by demos on the Supertheatre. Plus, the Winter Kitchen will make a welcome return and Interview Stage will host a range of stars who will be answering all your foodie questions.

Tickets start from £26.50 and are available to purchase at bbcgoodfoodshow.com or on 0844 581 1361.

The Tasty End of the Market

Save these dates: 7th, 8th, 9th September 2014

Speciality & Fine Food Fair is the place to source the latest products, learn about the newest trends and attend inspirational demonstrations and talks from industry experts. It is a showcase and celebration of the finest food and drink and the people that make it happen. These essential diary dates are 7th, 8th and 9th September 2014 at Olympia Grand, London.

Meet the newcomers

Returning this year is the Small Producers Village; here you will find exciting start-ups or perhaps revisit last year's first timers, to see how their brand is developing. There will be fresh businesses for 2014 including Sensible Dave, Doisy & Dam, Love Kombucha, Greek Brothers, Rubies in the Rubble (winners of the Verve Clicquot New Generation Award) and Stripped Foods. This 'hot-bed' of innovation will feature amongst the other 600 exhibitors of all shapes, sizes, flavours and colours.

Ask the experts

An informative series of presentations are being planned for the various theatres taking place at the show. The Small Business Forum, as always, will provide invaluable talks giving insight and advice for seasoned speciality food businesses and helpful tips for those that have just ventured into the world of chilli tea or gin & tonic popcorn! Sessions include; journalist Sally Cox explaining how to be a 'Hitter on Twitter', Bruce Langlands from Harrods giving an insight into how to make your product sell and Stephen Minall speaking on launching products into this competitive market. The experts will also be available to meet visitors in one-to-one meetings at the Business Mentoring Centre.



“ In 2014 we will be celebrating our 15th edition of the Fair. It's incredible to see how much the show has grown since 2000 and just how vibrant the speciality food sector in the UK is. ”

- Event Director, Soraya Gadelrab

A sweet success

Speciality Chocolate Fair is co-located within Speciality & Fine Food Fair and is the UK's only dedicated trade event for fine and artisan chocolate. This 'show within a show' even has its own theatre. The return of everyone's favourite, Speciality Chocolate Live, is set to inspire with a line-up of top pastry chefs and chocolatiers demonstrating skills and flavour combinations.

Sourcing great stories

From now until the show we will be sourcing great stories from the fantastic people working in the speciality food sector. News on products, people, speakers and businesses will be regularly updated via our social media channels. Make sure you engage in the buzz @ Speciality_Food and @SpecialityChoc. The exhibitors are now busy fine tuning their new product launches, branding and packaging - all ready for you to experience when the doors open at Speciality & Fine Food Fair 2014 on September 7th at Olympia Grand.



www.bbcgoodfoodfestival.com

Historic Royal Palaces
HAMPTON COURT PALACE



NEW SPITALFIELDS

FRUIT & VEGETABLE MARKET

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

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

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

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

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

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

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

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

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

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

Indeed, wholesale markets are the hub.



TYDENE

Purveyors Of Quality Fruit And Vegetables
New Spitalfields Stand 5/6 020 8558 8047

Tydene is one of UK's largest fresh produce supplier. Tydene is a complete fresh produce solution provider that sources, imports, packages, distributes and markets over 200 lines of fresh fruit and vegetables to the wholesale and retail trades. Our extensive seasonal range of fruit and vegetables is testament to our commitment.

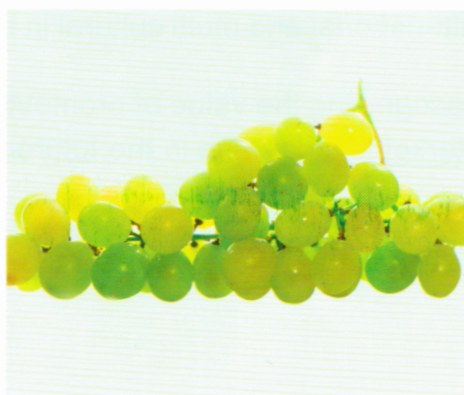
High Quality Products From The Farm... To Your Table



Years
of
Experience



Hygiene,
Quality
&
Trust



Chris Hutchinson
Chairman, Spitalfields Market Tenants Association

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

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

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

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

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

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

C Hutchinson

The Jewel In The Crown

NEW SPITALFIELDS

New Spitalfields Market the number one wholesale market in the UK, offers the widest range of exotic fresh fruit and vegetables sourced from all over the world, to meet the needs of a cosmopolitan London and beyond. In turn there has been an increasing number of ethnic traders. Today the market has over 60% traders sourcing Asian, Afro-Caribbean, Turkish, Chinese, Egyptian, fresh fruit, vegetables and flowers. The evolution and mixture of tenants, particularly those specialising in exotic fruits and vegetables has been a welcomed development which has contributed to make New Spitalfields Market, the market for success.

Spitalfields Market Tenants Association
1st Floor, Allen House
Tel: 020 8556 1479
Fax: 020 8556 1033
www.wholesalefruitvegetableflowers.co.uk



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...



When you're in the market for waste management

...give us a call: 01622 807667

READ ABOUT OUR ON-GOING WORK WITH NEW SPITALFIELDS MARKET

- Resource Management
- Recycling Solutions
- Green & Food Waste Recycling
- Wood & Plasterboard Recycling
- RDF / SRF Production
- Skip, Wheelie Bin & RoRo Container Hire
- Artic Haulage Services
- Vehicle & Equipment Hire

www.countrystylegroup.co.uk



A clean start for New Spitalfields Market

Our client

As London's premier horticultural market, New Spitalfields Market offers the widest range of fruit, vegetables and flowers.

New Spitalfields Market houses the largest number of wholesalers and has the highest turnover, making it the UK's leading horticultural market.

Operating under a Royal Charter granted in 1682, Spitalfields Market moved out of the City in 1991 and now occupies a purpose built 31 acre site in Leyton, East London.

New Spitalfields Market consists of a Market Hall of 28,700sq.mtrs (309,000 sq.ft.) housing 115 trading units for wholesalers dealing in fruit, vegetables and flowers.

Our role

In August 2010, Countrystyle Recycling Limited was awarded a 7 year contract by the City of London Corporation for the combined cleaning, waste collection, recycling and grounds maintenance of the wholesale fruit, vegetable and flower market at New Spitalfields.

Under the contract, Countrystyle provides full on-site waste and resource management, organics and recyclables collection, sorting, handling and, where applicable, baling as well as full on-site cleaning and winter maintenance provision. These services are provided on a highly complex, busy site therefore health and safety is paramount and is closely monitored and enforced by the three main site stakeholders; the tenants, the City of London Corporation and Countrystyle.

Upon commencement of the contract, Countrystyle implemented segregation at source by the Market Tenants of waste, recyclables and organics. These materials are then managed as follows:

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

We are delighted to have won the Best Wholesale Market 2013. The judges commented on the great improvements in waste management performance at New Spitalfields Market and this is in no small part thanks to the hard work and commitment from the team at Countrystyle Group. I would like to thank Countrystyle and the committed team at the Market for their continued assistance and I look forward to continuing our working relationship going forwards.

Nigel Shepherd, Superintendent, New Spitalfields Market



Key Facts

- Countrystyle began working with the City of London and New Spitalfields Market in August 2010
- New Spitalfields is the largest wholesale fruit, vegetable and flower market in the UK
- 100% landfill diversion achieved within 2.5 years
- Maximised re-use and recycling by segregation of waste, recyclables and organics at source
- Organics waste treatment via an on-farm AD facility to a tomato grower who re-sells produce back via the market, thus creating a closed loop recycling process
- Awarded Best Wholesale Market in the Market of the Year Competition 2013. The waste management services were recognised and commended by the judges.



- Services provided to New Spitalfields Market:
- Waste Collection
 - Site Cleaning
 - Winter Maintenance
 - Bulk Haulage





Prescott Thomas have some of the most experienced staff in the business and with this advantage combines to offer a sincere and dedicated service to the catering trade. Our fleet of 30 refrigerated vehicles coincide with the cool chain policy implemented throughout the warehouse.

This has enabled us to be awarded a global higher level B.R.C. Accreditation, which in our industry is very difficult to achieve.

The B.R.C. requires us to keep and maintain a 'approved supplier' list, this is the reason why I use Spitalfield Market as my source of supply, I can vet the performance of suppliers on a daily basis and I have used the market for over thirty years, so that speaks for its self.

With a nucleus of over 60 staff we increased our turnover by over 7 million p.a.

Communication with our Client base is through our monthly Newsletter which informs them of produce availability and Special buys. We are currently re-vamping our Web site with an access to all relevant details.

The Company takes pride in achieving a comprehensive service to a wide selection of prestigious accounts. Many, having been of long standing.

PRESCOTT THOMAS

The company of Prescott Thomas Ltd., has a history going back well over 100 years, to the OLD SPITALFIELDS MARKET, centred in the heart of the City of London. Then as R. A. Prescott, it's sole aim was to make the people of London aware of the benefits of quality chosen fresh fruit and vegetables.

It wasn't long before the Company was linked to both high standards and a dedication to service. The customer base was a varied and interesting selection, Hotels, Hospitals, Schools and London's Co-op Society, and It was quickly recognised that the needs of the growing population had to be met.

Today we can boast that we have achieved that request efficiently, serving a much larger customer base, six days a week throughout London and the Home Counties. With an increased choice of produce, numerous items, coming from distant parts of the world. South Americas, Asia and Europe, giving people exotics to meet the needs of ethnic communities.

Peter Thomas the present owner bought the company in the year 2000, but still keeps a strong contact with the old family members.



Prescott-Thomas Ltd.
Unit 1, Horner House
New Spitalfields Market
Leyton, London
E10 5SQ

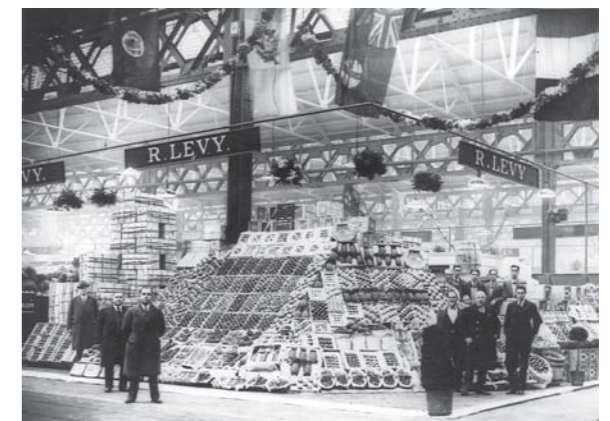
Tel: 020 8558 9550



...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...





J. T. PRODUCE LTD.

Incorporating J.T.Fruit Co

www.jtproduce.com



*We are proud to trade in New Spitalfields Market
- The UK's premier wholesale market - For
simply unforgettable service, contact us first!*

Veg Salad: 020 8556 3228 Exotic Produce: 020 8539 1793

J.T.Fruit Co: 020 8558 8757

Fax: 020 8558 6838 E-mail: jtproduce@btconnect.com



Stands 4, 24, 25, 26, 27 New Spitalfields Market, Leyton, London. E10 5SQ

...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.



Bala Impex Ltd.

Importers, Wholesalers & Distributors

Suppliers of the finest exotic Fruit & Vegetables
from around the world.

Serving restaurants, hotels & greengrocers across London.

Please call 020 8558 5874 to place an order

Bala Impex Ltd. Stand 77

Market Pavilion, New Spitalfields Market, 1 Sherrin Road,
Leyton, London. E10 5SQ

Tel: 020 8558 5874 Fax: 020 8988 1915 E-mail: kk@london.com



Purveyors of the Finest Seasonal Fresh produce from around the world.

Specializing in Cucumbers, Tomatoes, Peppers and Aubergines.

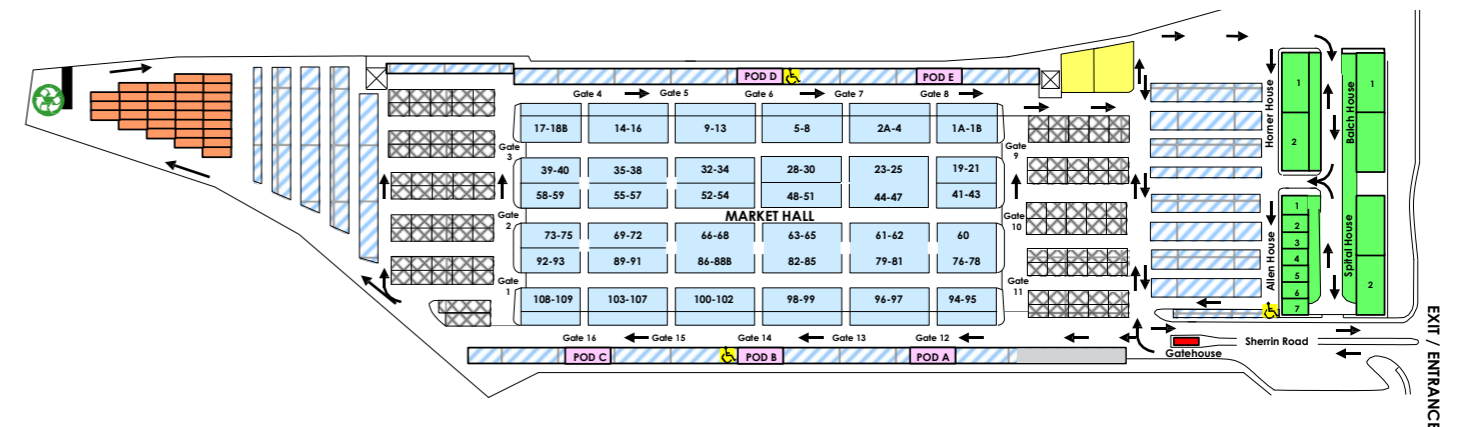
Supplying greengrocers, secondary wholesalers, street traders, and the catering trade with large quantities of produce from the UK, Holland and France.



TEL: 0208-558 8000 (5 LINES) FAX: 0208-556 8754

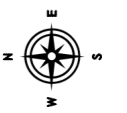
STAND 94, NEW SPITALFIELDS MARKET,
1 SHERRIN ROAD, LEYTON, LONDON. E10 5SQ

SITE PLAN OF NEW SPITALFIELDS MARKET



Key

- Market Stands
- Service Area (Beales Market Gases & 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
- 5mph Speed Limit inside Market Hall
- 10mph Speed Limit On-site



R J Bristow & Sons Wholesale Florists

Fresh Flowers & Foliages House & Garden Plants

Bedding / Shrubs / Trees / Exotics Christmas Trees



Fresh quality products sourced daily from selected English and Worldwide suppliers. With 20 years experience we aim to provide a friendly personalised service with advice always freely available.

Also specialise in sourcing bespoke flowers and plants for special occasions, larger shrubs / trees for landscaping and are well known suppliers of Christmas trees (all types, sizes and quantities).

Stands 93b - 109 Open 12.30am to 11.30am (Mon - Fri) Phone: 020 8558 6655
 New Spitalfields Market 12.30am to 10.00am (Sat) Email: ray@rjbns.com
 Leyton, London E10 5SL www.rjbns.com





Sunnyfield Veg Ltd

Tel: +44 (0)208 558 2188

Fax: +44 (0)208 988 3555

www.sunnyfieldveg.com

Sunnyfield Veg Ltd.

Bringing You The Best From Around The World!



**STS APPROVED
PUBLIC SECTOR STANDARD**



TENANTS LIST AT NEW SPITALFIELDS MARKET

A1 VEG LTD
Stands 69&70
T: 020 8988 0111
F: 020 8556 0234

ABERDEEN & STANTON LTD
Stand 67
T: 020 8556 3128
F: 020 8558 8935
E: gandastanton@yahoo.co.uk

AHMED EXOTICS
Stand 38
T: 020 8518 7008
F: 020 8539 7757
E: aziz@ahmedexotic.co.uk

AKBAR GENERAL IMPORTERS
Stand 71
T: 020 8558 7418
F: 020 8558 7410
E: akbargeneralimporters@hotmail.co.uk

ALANCIA FRUIT & VEG
Stands 83a&83b
T: 020 8539 0165
F: 020 8988 0833

AMER SUPERFRESH
Stands 93a&108
T: 020 8556 0101
F: 020 8556 0419
E: imranp@btconnect.com

BALA IMPEX
Stand 76-77
T: 020 8558 5874
F: 020 8558 1915

BOOKER HART LTD
Stands 1a,19&20
T: 020 8539 8787
F: 020 8539 7236

BRAUND; WALTER BRAUND
(SPITALFIELDS) LTD
Stand 62
T: 020 8558 9868

BRISTOW; R J BRISTOW & SON
Stands 93b&109
T: 020 8558 6655
W: www.rjbnsnons.co.uk
E: ray@rjbnsnons.co.uk

BRUCE; W BRUCE LTD
Stand 10
T: 020 8558 8889
F: 020 8556 7148
CATT; DAVID CATT
(SPITALFIELDS) LTD
Stand 52
T: 020 8558 9787
F: 020 8556 2168
E: cattspits@aol.com

CAVANAGH; A W CAVANAGH
(SPITALFIELDS) LTD
Stand 43
T: 020 8556 3326 / 3637
F: 020 8556 3894

COLES & WALL GROWERS LTD
Stand 7
T: 020 8558 2424
F: 020 8539 5855

CORNWELL;
PETER CORNWELL & SON
Stand 30
T: 020 8556 4006
F: 020 8556 4480

CULVERSTAR LTD
Stands 1b&1d
T: 020 8558 7815
020 8518 7280 (Admin)
F: 020 8558 7135
020 8558 8490 (Admin)
E: info@jonathanhurst.co.uk

NARTEK LTD
Stands 41-42&60a
T: 020 8539 7772
E: info@damdam.co.uk
W: www.damdam.co.uk

DONOVAN BROS LTD
Stand 105
T: 020 8558 4181
W: www.donovanbros.com

EURO FRESH LTD
Stand 74
T: 020 8556 0088

EVERGREEN (SPITALFIELDS)
LTD
Stand 91
T: 020 8558 8855
E: evergreen.veg@hotmail.co.uk

FRESH SALAD BOX LTD
Stands 90&107
T: 020 8556 9584
F: 020 8556 9164

FRUIT 4 U
Stand 79
T: 020 8558 5922
F: 020 8558 6002
FRUIT INTERNATIONAL
Stands 44,60b&61
T: 020 8558 0819
F: 020 8558 5544

GILGROVE
(NEW SPITALFIELDS) LTD
Stands 1C,21-23
T: 020 8556 1416
F: 020 8556 0679
W: www.candcgroup.co.uk
E: admin@candcgroup.co.uk

HACKSHALL;
J HACKSHALL LTD
Stand 15
T: 020 8558 8672
F: 020 8558 7327

HAMMOND; ERNEST
HAMMOND (LONDON) LTD
Stand 68b
T: 020 8556 4441
F: 020 8556 4441

HUTCHINSON; ARTHUR
HUTCHINSON LTD
Stand 94
T: 020 8558 8000
F: 020 8558 7089
E: janhutch60@hotmail.com

INTERNATIONAL GROWERS &
WHOLESALE LTD
Stand 80
T: 020 8558 0555
020 8558 6200
F: 020 8558 0555
020 8558 0555
E: dhillonfarmsveg@yahoo.co.uk
W: www.dhillonfarms.co.uk



Cook's Delights Ltd

Tel: +44 (0)845 054 9933

Fax: +44 (0)845 054 9932

www.cooksdelights.com



Quality & Service You Can Trust.



MOVING GOODS? ARE YOU IN THE RIGHT TRUCK?

THE CANTER CARRIES MORE THAN YOU THINK IT'S THE LIGHTEST TRUCK IN THE 7.5T MARKET

The FUSO Canter might just surprise you with its unrivalled payload. It carries up to 1,015kg more than the competition and effortlessly accomplishes demanding tasks like construction, short-haul distribution and municipal work. And this class leading truck is designed and built specifically for efficient and reliable 7.5t operation. The Canter. Available exclusively, and with everything you expect, from Mercedes-Benz.

To find out more contact us on the details below.



For more information about the Fuso Canter or any other Mercedes-Benz Commercial Vehicle call us today on 01707 261111.

S & B Commercials are one of the largest Mercedes-Benz and Fuso Commercial Vehicle Dealers in the UK. Based in Hatfield, Stansted and Thurrock we strive to offer the highest levels of customer service and best priced Sales and Aftersales support.

Tel: 01707 261111

Web: www.sbcommercials.co.uk

Email: enquiry@sbcommercials.co.uk



Exclusively from Mercedes-Benz

TENANTS LIST AT NEW SPITALFIELDS MARKET

IQRA FRESH
Stands 83c&84
T: 020 8556 7273
F: 020 8558 7796
E: iqrafresh@hotmail.co.uk

J T PRODUCE LTD
Stands 4,24-27
T: 020 8556 3228
F: 020 8558 6838
W: www.jtproduce.com
E: jtproduce@btconnect.com

**KEMSLEY; J T KEMSLEY
(SPITALFIELDS) LTD**
Stand 99
T: 020 8558 7711
F: 020 8556 8726

KENYA VEG LTD
Stands 57-58
T: 020 8558 5056
F: 020 8558 5657

KNIGHTS OF LONDON
Stand 3
T: 020 8558 9842
F: 020 8558 7018

KONG MING VEG
Stands 63-65
T: 020 8558 8888
F: 020 8558 6868
E: kongmingveg@aol.com

KPG BANANAS
Stand 85
T: 020 8558 1940

LONDON FRUIT & VEG LTD
Stands 78&95
T: 020 8556 3955 / 9045
F: 020 8539 0339
E: admin@lfvc.co.uk

LOTUS PRODUCE LTD
Stand 8
T: 020 8556 4756
F: 020 8556 8295

MALIK; M H MALIK PRODUCE
Stand 53-54
T: 020 8558 3721
F: 020 8558 3726
E: malikveg@hotmail.co.uk

**MANGO FRESH
INTERNATIONAL LTD**
Stand 66
T: 0208 556 2100
E: y.kultur@mangofresh.com

**MARSH; V MARSH (MUSH-
ROOM & SALAD SALES)**
Stand 35
T: 020 8558 5056
F: 020 8558 5657

M & M EXOTICS
Stands 62a
T: 020 8558 9842
F: 020 8558 7018

**MONTGOMERY WHOLESALE
FRUIT & VEG LTD**
Stands 45-47
T: 020 8558 4545
F: 020 8558 4930
NINAGOLD LTD
Stand 18b

T: 020 8539 8440
F: 020 8539 6301
E: ashokgandhi1@hotmail.co.uk

NEALE; B J NEALE & CO LTD
Stand 28
T: 020 8556 8580
F: 020 8556 8580

OLIVER; S OLIVER LTD
Stand 81
T: 020 8556 1024
F: 020 8556 1024

PAN; JIMMY PAN
Stand 56
T: 020 8558 1665
F: 020 8539 8852

PAN FRESH
Stand 2b
T: 07852 588 887

**PARSONS; J & J PARSONS
(LONDON) LTD**
Stand 92
T: 020 8558 9999
F: 020 8558 9777
E: sales@jjparsons.com

**PAULS FRUIT & VEG
(WESTERN INT) LTD**
Stand 11
T: 020 8558 2527
F: 020 8558 2655
E: sales@paulsveg.com

PAYNE SIMMONS LTD
Stand 51
T: 020 8558 9045/9048
F: 020 8558 8875
E: paynesimmons@hotmail.co.uk

PUNJAB EXOTIC FOOD LTD
Stand 101
T: 020 8558 9445
W: www.punjabexoticfoods.co.uk
E: info@punjabexoticfoods.co.uk

RIDGWELL LTD
Stand 12
T: 020 8558 9874
F: 020 8558 5609

ROSHAN (UK)
Stand 106
T: 020 8988 3885

NURU LLP
Stand 82
T: 07956 408655/07764 961489

SALIKO
Stands 88b&102
T: 020 8518 7269
F: 020 8558 1556
E: info@saliko.co.uk

**SANDELL;
E C SANDELL & SON LTD**
Stand 14
T: 020 8558 9763
F: 020 8556 2504
E: ecsandell@btconnect.com

**SEXTON; A W SEXTON & SONS
(STRATFORD) LTD**
Stand 55
T: 020 8556 6463
F: 020 8556 6415
E: linda@aws Sexton.co.uk

TENANTS LIST AT NEW SPITALFIELDS MARKET



Trust Rygor to get you to market

At Rygor we understand that the safe and secure transportation of your goods is essential. With our range of refrigerated panel vans, we can keep your business on the move and your products fresh.

New Sprinter 313 MWB High Roof Refrigerated Panel Van. Available from just £99 per week*

Search: 'Rygor Sprinter 313', call our team today on 0844 980 1899 or email us at info@rygor.co.uk

*For full terms and conditions please visit our dealer offers page at www.rygor.co.uk



SHREEJI WHOLESALE
Stands 103&104
T: 020 8558 8412
F: 020 8558 8408
E: enquiries@shreejiwholesale.com
W: www.shreejiwholesale.com

SINGH & CO (VEG FRUIT)
Stand 89
T: 020 8539 1166
F: 020 8558 0470

SOUTHVIEW PRODUCE LTD
Stand 72
T: 020 8556 5222
F: 020 8556 1274
W: www.southviewproduce.co.uk
E: info@southviewproduce.co.uk

SPECIAL FRUIT
Stands 96a,96b&97
T: 020 8532 8882
F: 020 8518 7226
W: www.specialfruit.co.uk

STAR FRUIT & VEG
Stand 16
T: 020 8471 0510
E: afsar777@hotmail.co.uk
samad_ahmed@hotmail.com

SUNFRESH
Stands 59&75
T: 020 8988 0600
F: 020 8988 0601
E: sunfreshltd@yahoo.co.uk

SUNNYFIELDS VEG
Stands 2a&48-50
T: 020 8558 3388
F: 020 8558 1133
E: sales@sunnyfield328.com

SUNRIPE EXOTICS LTD
Stand 9
T: 020 8556 0200
F: 020 8556 0200

THOROGOOD; S THOROGOOD & SONS (COV GDN) LTD
Stands 87&88a
T: 020 8539 7836
F: 020 8532 8645

TROPICAL PRODUCE
Stand 73
T: 020 8558 0909
F: 020 8221 0727
E: tropifruit@aol.com

TROPIFRESH
Stands 16a,17&40
T: 020 8558 6760
F: 020 8558 5897
E: tropifresh@aol.com
W: www.tropifresh.co.uk

TROPIFRUIT
Stand 100
T: 020 8558 5065
F: 020 8539 4749

TYDENE LTD
Stands 5,6&29
T: 020 8558 8047
F: 020 8558 7114

VITACRESS SALES LTD
Stand 98
T: 020 8558 4026
F: 020 8558 2452

WALDON (FRUIT) LTD
Stands 18a&37
T: 020 8558 8818
F: 020 8558 1216
W: www.waldonfruit.co.uk
E: sales@waldonfruit.co.uk

WORLD FRUIT
Stands 13&36
F: 020 8558 6912
E: worldfruit786@hotmail.com

5 STAR FRUIT & VEG (SPITALFIELDS) LTD
Stand 39
T: 020 8558 8876
F: 020 8988 0530
W: www.5starfruitandveg.com
E: sales@5starfruitandveg.co.uk

HOTEL AND CATERING DISTRIBUTORS

FRESH 'N' FRUITY
Units 1&7 Allen House
T: 020 8558 0077
F: 020 8539 5100
E: freshnfruity@btopenworld.com

E10 LTD
Unit 2 Allen House
T: 020 8558 7409
F: 020 8558 7409
M: 07831 209 089 (Tin Fu)
E: tinfu1@hotmail.com

J CHAN FOOD SUPPLIES CO
Unit 3 Allen House
T: 020 8558 2989
F: 020 8558 2989
E: j@chanfood.freesever.co.uk

TROPIFRESH
Unit 4 Allen House
T: 020 8558 6760
F: 020 8558 5897
E: tropifresh@aol.com

BILL BEAN LTD
Unit 6 Allen House
T: 020 8539 3636
F: 020 8558 1423

PRESCOTT THOMAS LTD
Unit 1 Horner House & Unit 5 Allen House
T: 020 8558 9550
F: 020 8558 3028
W: www.prescott-thomas.com
E: info@prescott-thomas.com

COOKS DELIGHT LTD
Units 1-3 Balch House
T: 0845 054 9933
F: 0845 054 9932
E: sales@cooksdelight.com
W: www.cooksdelight.com

4 DEGREES C LTD
Unit 1 Spital House & Unit 2 Horner House
T: 020 8558 9708
F: 020 8558 6909
E: carmel@4degreesc.com
W: www.4degreesc.com

LDS VEG LTD
Units 2&3 Spital House
T: 020 8558 3388/020 8558 2188
F: 020 8558 1133/020 8988 3555
E: sales@sunnyfield328.com
W: www.sunnyfield328.com

Step closer to safer material handling



* Based on 5 year contract & 250 hours per year, 3 months deposit, followed by 59 monthly payments including maintenance.
** Includes 3 years warranty. Offer valid until 31st December 2014.

Call 0845 608 5000
www.linde-mh.co.uk

GAH Refrigeration Limited

We provide the best units in our market for you to carry the best products in your market...

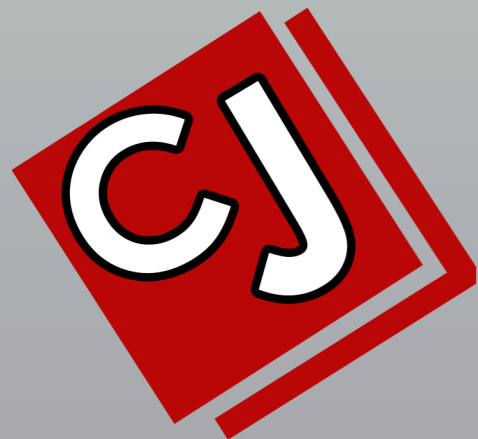
GAH - Setting the standards in the Markets!



For all of your vehicle Refrigeration needs **Call GAH**

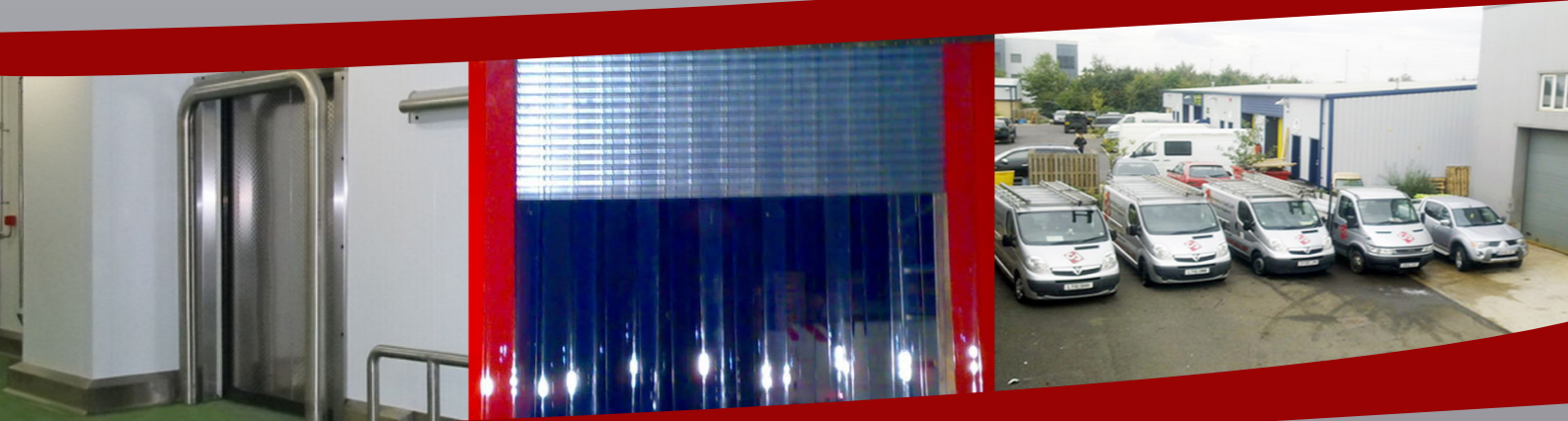
- All units built in Britain
- Lightweight & Powerful
- Fully compliant with European regulations
- Tailored service packages
- Box or van variants
- Quiet efficient standby if required

Call GAH on 01394 421140 or visit: www.gah.co.uk



MAINTENANCE (CRAWLEY) LIMITED
 INDUSTRIAL DOOR ENGINEERS
 0800 0467 942
 www.cjdoors.co.uk

INSTALLATION - REPAIR - SERVICE



Welcome to CJ Doors - providing installations and maintenance of roller shutter doors, sectional overhead doors, PVC strip curtains and collapsible gates across London and Kent.

We've worked with some of the largest building developers and retail stores in the South East, providing a high quality service built on over 40 years of expertise working in the commercial and industrial doors industry.

Our comprehensive approach includes surveys, expert installation and ongoing maintenance and emergency repair cover for clients from Leatherhead, Guildford and Horsham to London, Canterbury and Ashford. Our professional engineering team work to the highest quality and safety standards delivering exceptional solutions for door security, automation and access.

Industrial / commercial doors

Roller shutters
 Sectional Overhead
 Personnel / fire Exits
 PVC doors & Curtains
 High Speed Doors

Steelwork:

Barriers;
 gantries;
 staircases;
 mezzanine floors;

Cladding:

Flashing repairs;
 Strip out and re-clad; Over clad;

West Sussex:

Crawley Business Centre
 Stephenson Way Three
 Bridges Crawley West
 Sussex RH10 1TN
 01293 934997

London:

86-90 Paul Street
 London EC2a 4NE
 0203 322 2623

Kent:

Unit 13B Miners Way
 Lakesview Business Park
 Canterbury Kent CT3 4LQ
 01227 711500

TENANTS LIST AT NEW SPITALFIELDS MARKET

IMPORTERS AND SUPPLIERS

AAMS GREEN LTD
 Office 1b , 1st Floor – 3 Sherrin Road
 T: 020 8539 3050
 F: 020 8539 3069
 E: aamsgreen@btconnect.com

BARRONS OF LONDON
 Office 20 – 1st Floor Allen House
 T: 020 8558 7274
 F: 020 8558 6004
 E: mo@barronslondon.co.uk
 dogan@barronslondon.co.uk

BAYDO (FRUIT) LTD
 Office 3 – 1st Floor Allen House
 T: 020 8539 9440
 F: 020 8539 9475

CONSTANT SMITH & CO LTD
 Office 2A – 1st Floor Allen House
 T: 020 8539 2233
 F: 020 8558 9394

EXSA IMPORTS LTD
 Office 7 – 1st Floor Allen House
 T: 020 8558 3788
 F: 020 8539 9395
 E: info@exsa-imports.co.uk

HILLBROW PRODUCE LTD
 Office 4 – 1st Floor Allen House
 T: 020 8558 5995
 F: 020 8558 5445
 E: hillbrowproduce@hotmail.com

L V WARD (FARM PRODUCE) LTD
 Office 19 – 1st Floor Allen House
 T: 020 8556 2345
 W: www.lvw.co.uk
 E: sales@lvw.co.uk



www.nationalcoldstore.co.uk

N.C.C. (Essex) Limited
 Unit 4, Wild Close, Oakwood Business Park,
 Stephenson Road, Clacton-On-Sea, Essex, CO15 4TL
 sales@nationalcoldstore.co.uk



COLDROOM CONSTRUCTION SPECIALISTS

National Coldstore Construction offer the following services:

- The installation of modular coldrooms
- The design, manufacture and installation of bespoke coldrooms.
- The design and construction of food production facilities.
- Full maintenance service
- Replacement coldroom components, including coldroom doors.
- The installation of insulated floors
- Cosmetic maintenance work to damaged or ageing coldstores.
- Meat hanging rail systems and shelving supplied

We provide a professional service giving advice and guidance from the initial survey stage to the completed installation.

Our office is centrally located allowing us to cover all areas of the UK. Tel: 01255 688827



- Specialist Refrigerated Van Hire
- Range of Vans
- Single phase overnight standby lead

Tel: 0208 903 7777 - www.lcr.co.uk

Premier Freight Services Ltd.

TEL: 00 (44) 1268 270789 FAX: 00 (44) 1268 521924 EMAIL: info@premierfreight.uk.com
Yewdale House, Honywood Road, Basildon, Essex. SS14 3DS



Established in 1973 with over 40 years accumulated knowledge & experience of the transport / maritime industry we are able to offer a wide range of products & services on a global basis. Very competitive sea-freight rates offered on most destinations, through our extensive network of shipping lines / overseas agents. All trucking arrangements made with our dedicated transport team operating a fleet of 30+ modern vehicles 24/7 365 days of the year, each equipped with the latest tracking technology.

Specialists in:

- Container Transport / Including IMO Hazardous
- Active Refrigeration – Gen-Set equipped trailers
- Export / Import – LCL / FCL / Ro-Ro / Project Cargo – Heavy & Out of Gauge
- Customs Documentation / Port Health / CVED Completion & Lodgement / Approved Economic Operator (AEO)
- Port Agency / Specialising in the Cruise sector

Ports Served:

- London Gateway / Tilbury / Felixstowe / Southampton / Sheerness / Thamesport / Liverpool / Aberdeen

Destinations – Import / Export

- Europe / West Africa / North Africa / Far East / Middle East / South America / Any other destinations considered



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.



The Temperature Controlled Marketplace



Buy, Sell, Rent, Couriers, News... & More!
All in one place.

Continuously Growing and putting the products, information and services of an entire industry at your finger tips.

Refrigerated Vans, Trucks, Trailers, Tractor Units and Cold Stores can all be bought and sold on the Pink Eskimos Platform.

Log on to Pink Eskimos to take advantage of our powerful comparison tools for the refrigerated rentals and courier market. See how we can save you time and money.

Call us for free and talk to an industry expert letting Pink Eskimos help you find the correct solutions for your business requirements.



Compare Refrigerated Rentals

Check availability & price from a range of approved rental suppliers with ONE phone call or ONE simple online enquiry!

Save 10% and Sell you used products

Upload online or call our team to place your advert today.

Discount Code:LONMM14

Pink Eskimos

Call Us For FREE

0808 278 6854

Open 7 Days A Week

- ✓ 100% Temperature Controlled
- ✓ Buy New & Used Products
- ✓ Dedicated Categories
- ✓ Sell Your Own New / Used Items
- ✓ No Commission Fees
- ✓ Find Leasing Deals
- ✓ Compare Rental Quotes
- ✓ Compare Courier Quotes
- ✓ Free Industry Expert Advice
- ✓ Nationwide Service

Visit the Website Now!



www.pinkeskimos.com

Get Social With Pink Eskimos! Follow Us On Twitter



@PinkEskimos



Specialists in refrigerated vehicle hire & full fleet management services

Various hire options available

Heathrow Depot: **0208 569 5999**

Nick Ford: **07824 645 064**

Green Lane, Hounslow, Middlesex. TW4 6BY

National Hotline: **0845 260 0999**

www.gullivers.co.uk



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

MULDER ONIONS BV
import export transit
Hagenroderstraat 32, 6464 CP Kerkrade
Tel. +31 (0)45 567 87 05 • Fax +31 (0)45 567 87 08
E-mail: luc@mulder-onions.com • Internet: www.mulder-onions.com

The UK's only dedicated
trade event for fine
and artisan chocolate

Speciality & Fine Food Fair 2014

7-9 September | INCORPORATING
SPECIALITY
London Olympia | **Chocolatefair**
LONDON



SPECIALITY & FINE FOOD FAIR

Speciality & Fine Food Fair is the leading UK trade event that exclusively targets food and drink buyers from the speciality and artisan food industry. We are now preparing for our 15th annual Speciality & Fine Food Fair and it is going to be better than ever.

The 2014 show will be packed with exciting new products and with over 11,700 leading retailers, caterers, hoteliers, restaurateurs, chefs, farmshops and deli owners heading to Olympia – it is not to be missed.

VISITING SPECIALITY & FINE FOOD FAIR

Be inspired: so much passion, skill and adventure in one hall can't fail to enthuse and provoke a host of new business ideas.

Speciality & Fine Food Fair provides an unrivalled opportunity for independent retailers, delicatessens, chefs, hoteliers, restaurateurs and importers, distributors & wholesalers to meet UK and international producers and suppliers of the finest food and drink.

BOOST YOUR BUSINESS, VISIT SPECIALITY & FINE FOOD FAIR

Keep up with trends: the latest menu ideas, flavour advancements, sustainability, health issues, provenance and more – all tackled for free.

Source new and innovative products: from over 600 UK and international suppliers.

Make new contacts and meet old ones: it's the event for the fine food trade.

An experience for all the senses: see, taste, smell, touch and hear the delights of the fine food industry.



VISITOR ATTRACTIONS

Make the most of your time invested at the Fair by taking part in the array of visitor attractions designed to inspire and engage you, but most importantly to impart expert insight into how to run a more profitable business.

FINE FOOD FORUM

The Fine Food Forum is a live demonstration kitchen focusing on practical advice and tips from some of the industry's most experienced chefs and personalities to help keep you up-to-date with the industry's current trends.

GREAT TASTE 2014

Be confident your shelves or menus feature some of the finest produce around this year by being the first to see and taste the prestigious Great Taste Award winners at the Fair.

SPECIALITY CHOCOLATE FAIR

Speciality Chocolate Fair is the only event in the UK dedicated to fine quality chocolate and a unique opportunity to taste and source the very best suppliers and chocolate products from a wide range of chocolatiers and producers.

SPECIALITY CHOCOLATE LIVE

Located at the heart of Speciality Chocolate Fair, this live demonstration theatre is set to inspire with a line-up of top pastry chefs and chocolatiers.





from (home) farm
to your fork!



DUCHY ORIGINALS
ORGANIC

In 1986, His Royal Highness decided to convert his own farm in Gloucestershire, Home Farm, to a completely organic system. Over twenty-five years later, Home Farm is not only a successful and viable working farm, but is a flagship for the benefits of a sustainable form of agriculture.

The Farm is a traditional 'mixed farming' operation growing combinable crops and vegetables, raising beef and sheep and producing milk from its dairy herd of Ayrshire cows. Milk is produced for the 'Duchy Originals from Waitrose' range, with meat from the Farm being supplied to Fortnum & Mason. The first product in the **Duchy Originals** range was the Oaten biscuit made with organic oats from Home Farm in 1992.

HRH is Patron of the Rare Breeds Survival Trust and has worked for many years to help preserve the rare native breeds of the UK, which have been replaced over the years by foreign breeds and breeding programmes more suited to intensive farming methods. Animals such as Tamworth and Large Black pigs, Irish Moiled, Gloucester, Shetland and British White cattle, as well as Hebridean and Cotswold sheep feature at the farm, and are highly prized by HRH for the quality of their produce and their natural affinity with the British farming landscape.



NEW COVENT GARDEN

FRESH PRODUCE & FLOWER MARKET

New Covent Garden Market is the largest fruit, vegetable and flower market in the UK. They are passionate about food and passionate about flowers and pride themselves 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.

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

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

Cafés and Shops

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

Opening Hours

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

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

Entry to the market

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

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

Parking at the market

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





Covent
Garden
Tenants
Association

CGTA

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.

Working with you to bring you the vans you need. (Chill, they start at only £199 a month)

When you're in the business of transporting fresh produce, you need to be sure that your goods are constantly kept at the right temperature. To guarantee that everything stays cool all the way from the refrigerated warehouse to the destination restaurant or supermarket, Volkswagen Commercial Vehicles offers you three different CoolProfi models. You can choose from the Caddy, the Transporter and the Crafter. Each of these vehicles can be fitted with a premium Kerstner refrigeration unit to ensure the goods you're carrying arrive in perfect condition.

For more details, please contact us or call in.

The Caddy from £199
with no deposit.*

Cordwallis Van Centre

Great Southwest Road, Bedfont, Middlesex.

Telephone: 020 8045 5005.

Find us on your sat-nav using TW14 8ND.

www.cordwallis.com



Commercial
Vehicles

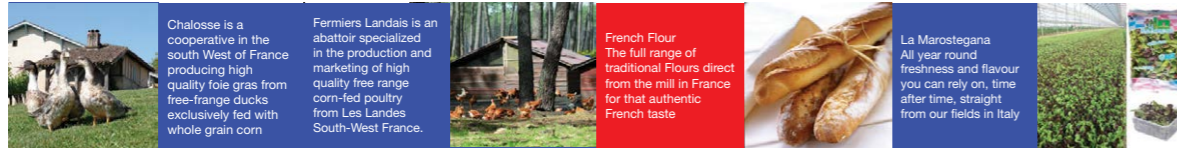


Business users only. *Plus VAT and initial rental. Contract hire quotation based on Caddy 1.6 TDI 75PS Startline with £1,000 initial rental contribution with 35 monthly payments of £199 and 10,000 miles per annum. 6p per mile (plus VAT) charged for mileage travelled in excess of contracted mileage. Initial rental contribution is only available to customers of Volkswagen Commercial Vehicle Finance. Subject to status. Available to over 18s in the UK only. Available for registrations before September 30th, 2014. Alloy wheels, mirrors, door handles, front fog lights and Body-coloured bumpers are not standard at advertised price point. This offer may be varied or withdrawn at any time. Finance providers may pay us for introducing you to them. Terms and conditions apply. Volkswagen Commercial Vehicle Finance, Freepost, VWFS.

FineFranceUK

FineFranceUK @ NCG
 Unit A61
 New Covent Garden Market,
 London, SW8 5EE
 020 7622 1020
 email: alain.nozahic@tecfoods.co.uk

Introducing our new office in Weston Super Mare,
“The best of France direct to your kitchen”
 For all your high end meat, poultry, dairy, pastry and produce needs



FineFranceUK @ London
 Unit A61, New Covent Garden Market
 London SW8 5EE
 Tel 0207 6221020
 Fax 0207 6272080
 email : arnaud.chemin@tecfoods.co.uk

www.tecfoods.co.uk
 Facebook : FineFrance UK
 Twitter : @finefranceWSM

FineFranceUK @ Portsmouth
 Unit 2, Wholesale Meat Market
 Portsmouth PO3 5HT
 Tel 02392 650800 • Fax 02392 653273
 email : dominique.willer@tecfoods.co.uk
 email : vianney.lonjon@tecfoods.co.uk
 (Wholesale enquiries welcome)

BRUCE WHITE LTD NEW COVENT GARDEN

C58 - 59 ~ New Covent Garden Market ~ London SW8 5DZ
 Tel: 020 7498 0583 (2 lines) ~ Mobile: 07831 266 372



150 Years of the White family in Covent Garden

Londons Premier Mushroom Wholesaler.
 Suppliers of all types of cultivated, exotic & wild mushrooms.
 We also supply all core vegetables.



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.



THE ALL-NEW RENAULT TRAFIC VAN

VERSATILITY TO SUIT YOUR EVERY NEED

From only £18,245*



- Class-leading load length
- Up to 90 litres of cabin storage space
- 3 models available - Business, Business+ and Sport
- Trip computer • DAB radio
- USB socket and drivers airbag as standard

BOOK A TEST DRIVE

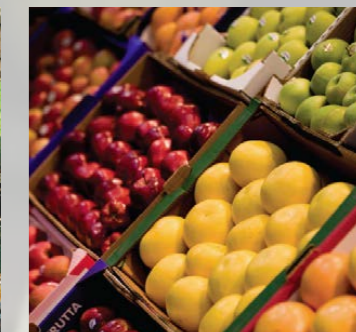


RENAULT LONDON WEST
CONCORD ROAD, WESTERN AVENUE,
LONDON W3 0RZ
TEL 0203 199 0748
WWW.RENAULTRETAIL.CO.UK

RENAULT ORPINGTON
1 CROFTON ROAD, ORPINGTON,
KENT BR6 8AB
TEL 0203 199 0749
WWW.RENAULTRETAIL.CO.UK



TENANTS LIST AT NEW COVENT GARDEN MARKET



2-Serve Wholesale Ltd
B23 Fruit & Vegetable Market
SW8 5HH
www.2-serve.co.uk
020 7720 4697
020 7720 2149
davidwatkins@2-serve.co.uk

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

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

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

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

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

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

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

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

Andrew Taylor
Perimeter Unit 32-34 Flower Market
SW8 5NA
plantdisplaysplus.com
(0)79 7356 2560
ataylor@plantdisplaysplus.com

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

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

Attila Frozen Foods Ltd
A03-04 Fruit & Vegetable Market
SW8 5EE
020 7627 3007
020 7498 1796
sandra@pallmalltravel.com

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

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

Billfields of London Ltd
A15-19 Fruit & Vegetable Market
SW8 5EE
www.billfields.co.uk
020 7501 3430
020 7720 4787
sales@billfields.co.uk

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

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

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

Preparing the ground for the future

Welcome to Williams of London, fruit and vegetable commission agents and suppliers.

We pride ourselves on being suppliers of the finest fresh produce:

- Fresh deliveries six days a week, from the largest catering market in the UK. (New Covent Garden Market)
- British Red Tractor Growers
- Own farm chipping potatoes
- Great value & 40 years of experience
- Daily deliveries from Rungis food market in Paris, the largest fresh produce market in the world
- BRC accredited full range of prepared fruit & vegetables



C157 New Covent Garden Market
Nine Elms, Battersea London, SW8 5JJ
Telephone: 0207 720 7968
Fax: 0207 720 7969
Email: sales@williamsolondon.co.uk

www.williamsolondon.co.uk



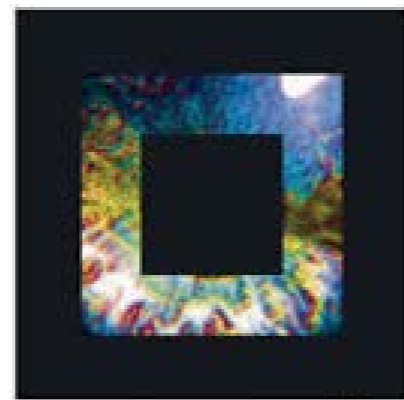
Fridge Van Specialist

GRP Group has over 40 years experience in converting fridge vans and works with all the major fridge and van manufacturers. our vast conversion experience, along with recent investment and developments, makes us the UK's premier converter of Fridge Vans with an unrivalled pedigree.



Tel: 0113 255 4664 E: sales@grp-group.co.uk

GRP Leeds,
Richardshaw Business Centre, Grangefield Industrial Estate, Richardshaw Road, Pudsey, Leeds, LS28 6RW



mmcmedia

MMC Media are bespoke contract publishers specialising in luxury, high quality magazines and brochures.

If you would like to discuss any requirements regarding producing a publication for your business to celebrate a special occasion or promote your events, please visit

www.mmcmedia.com

TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

Carter Cherrill Ltd
Rail Arch 48
SW8 5PP
www.cartercherrill.co.uk
020 7225 3725
info@cartercherrill.co.uk

Chefs Choice Produce
Rail Arch 06
SW8 5PP
www.chefschoiceuk.com
020 7720 5456
020 7720 5456
info@chefschoiceuk.com

Chefs Connection
B47-52 Fruit & Vegetable Market
SW8 5HH
www.chefs-connection.com
020 7627 4809
020 7627 1699
www.chefs-connection.com

Classic Fine Foods UK Ltd
D24-27 Fruit & Vegetable Market
SW8 5LL
www.classicfinefoods.com
020 7627 9666
020 7627 9696
olive@classicfinefoods.co.uk

Classic Fresh Foods
B44-46 Fruit & Vegetable Market
SW8 5HH
www.classicfreshfoods.co.uk
020 7627 5701
020 7627 8030
andrew@classicfreshfoods.co.uk

Collier and Company
P75-76 Flower Market
SW8
www.collierandco.com
07821 689341
mark@collierandco.com

Compagnie Des Desserts Limited.
A73-75 Fruit & Vegetable Market
SW8 5EE
www.polesud.eu
020 7738 8380
020 7501 4148
cnobecourt@polesud.co.uk

County Supplies London Ltd
C18-20 Fruit & Vegetable Market
SW8 5JJ
www.countysupplieslondon.co.uk
020 7720 3160
020 7498 3154
odetteg@btoenworld.com

Covent Garden Buyers Ltd
D137-138 Fruit & Vegetable Market
SW8 5LL
www.coventgardenbuyers.com
020 7627 6655
07956378318
(0)20 7627 6658
sales@coventgardenbuyers.com

Covent Garden Supply
C06-C11 Fruit and Vegetable Market
SW8 5EE
www.coventgardensupply.co.uk
020 7720 8888
020 7720 7710
info@coventgardensupply.co.uk

CGTA Ltd
D150-152 Fruit & Vegetable Market
SW8 5LL
www.cgta.co.uk
020 7720 7874
cgta@btconnect.com

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

CSR Sons
D46 Fruit & Vegetable Market
(0)79 7741 0565

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

Dave Parish Autos
Rail Arch 60
SW8 5PP
020 7720 5946
020 7720 5946
hayger100@google.com

David Paring and Co
Rail Arch 67
SW8
Tel:
020 7720 5946

Deanos Flowers
C1A Flower Market
SW8 5NA
www.deanosflowers.co.uk
020 7720 0343
020 7720 0343
info@deanosflowers.co.uk

Dennis Bussey
Stand 35
(0)20 8317 6713

Dennis Edwards Flowers Ltd
Stand B1, Flower Market
SW8 5NA
www.dennisedwardsflowers.com
07956 378 685
sales@dennisedwardsflowers.com

Direct Delivered Produce Ltd
B14-22 Fruit & Vegetable Market
SW8 5HH
www.ddpltd.com
020 7720 4059
sales@ddpltd.com

TENANTS LIST AT NEW COVENT GARDEN MARKET

Donovan Supplies B02 Flower Market SW8 5NA www.donovanbros.com 020 7720 5417 020 7720 5417 sales@donovanbros.com	Esprit Decor Ltd Rail Arch 50 SW8 5PP 020 7498 7097	First Choice Fruit and Produce Ltd C28-31 Fruit & Vegetable Market SW8 5JJ 020 7498 0550 020 7498 0909
E A Williams C G Ltd C56-57 Fruit & Vegetable Market SW8 5JJ 020 7720 7968 020 7720 7969	Euro Fresh Company Ltd ta Mercato D59-60 Fruit & Vegetable Market SW8 5JJ 020 8944 6488 (0)20 7978 1930 020 8947 7104 contact@mercato.eclipse.co.uk	Flowers By Angela Bruce Rail Arch 57A SW8 5PP 020 7738 8142 (0)20 8995 9610 (0)20 8994 5029
E Four Sales Ltd Q05 Flower Market SW8 5NA www.efoursales.co.uk 020 7627 5222 020 7622 8261 sales@efoursales.co.uk	Eurofrutta 27-28 The Arches, New Covent Garden Market SW8 5PP www.eurofrutta.co.uk 020 76273156 020 7622 3660 sales@eurofrutta.co.uk	Foufas Morgan Associates Ltd Cafe N5a Flower Market SW8 5NZ (0)79 7079 8101
E Pollard Sons P90-94 Flower Market SW8 5EF 020 7720 6465	European Salad Co Ltd C53-54 Fruit & Vegetable Market SW8 5JJ 020 8393 0917	Francos Frutas Ltd Rail Arch 37 SW8 5PP 020 7622 6475 020 7498 3354 francosfrutas@gmail.com
Elizabeth Marsh Rail Arch 57B SW8 5PP www.elizabethmarsh.co.uk 07976309862 020 7738 8506 020 7381 6701 liz@elizabethmarsh.co.uk	Evergreen Exterior Services H06-07 Flower Market SW8 5NZ www.evergreenext.co.uk 020 7720 6490 020 8770 9222 admin@evergreenext.co.uk	Freemans Farm Produce Office 62-69 Link House SW8 5LL 020 7720 4444 020 7720 4808 freemansfarm@btconnect.com
Entremettier Ltd B24-27 Fruit & Vegetable Market SW8 5HH www.entremettier.co.uk 020 7720 3246 fresh@entremettier.co.uk	Feeling Fruity C55 Fruit & Vegetable Market SW8 5JJ 020 7627 4800 feelingfruity@tiscali.co.uk	Fresh Direct D01-06 Fruit & Vegetable Market SW8 5LL www.freshdirect.co.uk 020 7498 4000 020 7498 2091 lettuce-tell-you-more@freshdirect.co.uk
Ercole Moroni Flower School Office 325 Flower Market SW8 5NB ercolemoroni.com 02076073098 info@ercolemoroni.com	Fenn Hexton Ltd D47-49 Fruit & Vegetable Market SW8 5LL 020 7720 8161	Fresh Farm Produce Ltd Rail Arch 71 SW8 5PP www.freshfarm.co.uk 020 7622 4256 (0)20 7622 2564 020 7622 4256 sales@freshfarm.co.uk
Eskimo Ice Ltd A45-48 Fruit & Vegetable Market SW8 5EE www.eskimo-ice.co.uk 020 7720 4883 020 7720 2731 info@eskimo-ice.co.uk	Fiji Fruit Veg London Ltd Rail Arch 03 SW8 5PP 020 7498 0803	Fruit for the Office Ltd Rail Arch 34 SW8 5PP www.fruitfortheoffice.co.uk 0800 019 4037 (0)17 0837 3564 info@fruitfortheoffice.co.uk

TENANTS LIST AT NEW COVENT GARDEN MARKET

Fruit for Thought Ltd Rail Arch 69 SW8 5HH ashwin147@btinternet.com	Greens Fruit and Veg Ltd Rail Arch 18 SW8 5NA greensproduce.co.uk 079 1617 1598 greensfvltld@googlemail.com	J B Motors Rail Arch 64 SW8 5PP 020 7622 8408
Fruitlink 41 Link House SW8 5PA www.bamexbest.com/ 07850486595 (0)20 7622 9651 fruitlinkltd@aol.com	H G Walker Ltd D28-30 Fruit & Vegetable Market SW8 5LL www.hgwalker.ltd.uk 020 7720 7951 020 7627 4682 info@hgwalker.ltd.uk	J Connell Stand 28 SW8 5DZ 020 7720 6495 020 7720 0108
G B Foliage P43-47 Flower Market SW8 5NA Office 253-254 Flower Market 020 7720 1843 0207 498 1612	Harwoods of London Ltd D31-32 Fruit & Vegetable Market SW8 5LL www.harwoodsoflondon.com 020-7720-0800 020-8859-0911 020-7720-0829 020-8859-0921 info@harwoodsoflondon.com	J H Hart Flowers Ltd N11 Flower Market SW8 5NA stand N11 SW8 5NA 07958297795 jonnhart@yahoo.co.uk
Gareth R Ballance Rail Arch 15 SW8 5PP 07836 371338	Houghtons of London Ltd B08-10 Fruit & Vegetable Market SW8 5HH www.houghtonsoflondon.co.uk 020 7819 9672 info@houghtonsoflondon.co.uk	Judith Blacklock Flower School Office 286-288 Flower Market SW8 5NB www.judithblacklock.com school@judithblacklock.com
Gilgrove Ltd C44-48 Fruit & Vegetable Market SW8 5JJ www.candcgroup.co.uk 020 7720 7575 020 74981467 enquiries@candcgroup.co.uk	Huge Cheese Company Ltd A37-42 Fruit & Vegetable Market SW8 5EE www.hbfoodprovisions.co.uk 020 8838 1912 020 7819 6000 020 7720 2144 enquiries@hb-foods.co.uk	Just Joes Rail Arch 09 SW8 5PP www.justjoe.net 020 7627 8977 020 7738 8947 orders@justjoe.net
Global Fruits Ltd Office D133-134 Fruit and Vegetable Market SW8 5LL 020 7720 9302 lee@globalfruit.co.uk	I A Harris & Son Ltd B40-43 Fruit & Vegetable Market SW8 5HH www.iaharris.co.uk 020 7622 7176 (0)20 7622 7678 020 7622 7687 richard.harris2@btconnect.com	Kim Guan Choong C12-15 Fruit & Vegetable Market SW8 5JJ www.kimguanchoong.co.uk 020 7720 9625 (0)78 1233 4250 info@kimguanchoong.co.uk
Goldenfruit B55 Fruit & Vegetable Market SW8 5HH 020 7498 3002 020 7627 4719	Italian Fruit Ltd Stand 18 SW8 5DZ 020 7819 9636 020 7819 9630 info@itafruits.co.uk	Kirbys Fresh Produce Ltd B53 Fruit & Vegetable Market SW8 5HH Office 6 East Cut-Through FV www.kirbysproduce.com B56-59 Fruit & Vegetable Market 020 7622 4494 info@kirbysproduce.com
Gourmet House UK Ltd Office D172-174 Fruit & Vegetable Market SW8 5LL www.gourmethouse.com (0)20 7738 8060	Greenhill Mushrooms Ltd C21-23 Fruit & Vegetable Market SW8 5JJ 020 7720 8681	L Mills N12a Flower Market SW8 5NA www.lmills.co.uk 020 7720 2413 01322 863132 sales@lmills.co.uk

TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

P W Johnson Ltd.
Waste Compound A
SW8

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Dennis Edwards, President of The NCG Flower Market.

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

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

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



RVR Refrigerated Vehicle Rental

info@rvr.uk.com

01392 656 700

- Daily Hire
- Contract Hire
- Vehicle Sales
- Fridge Conversions



Welcome to Refrigerated Vehicle Rental, your first choice for refrigerated vehicle hire, sales and vehicle conversions.

RVR Ltd are a family owned and run business who specialize in the converting, hiring and repairing of refrigerated vehicles of all sizes. All our vehicles operate at frozen or chilled temperatures, have side loading doors, dual compartments (if required) and overnight standby as standard.

We can offer;

- Friendly and reliable service
- Short term hire from one day to longer seasonal periods
- Long term hires with existing fleet at competitive rates
- Contract hire vehicles supplied from new or using existing fleet for immediate delivery
- Body conversions carried out in our own specialist workshop
- Repairs to your own existing vehicles

Delivery and collection service nationwide

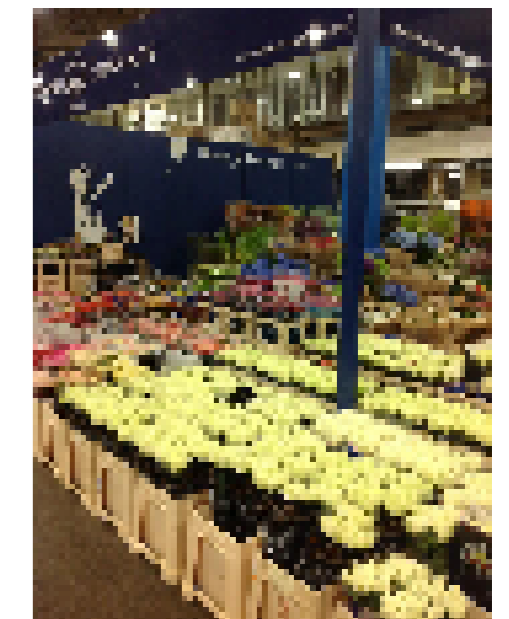
For further information why not call us today on 01392 688700, or visit our website at www.rvr.uk.com to learn more.

Specialist in the conversion of vans and trucks into refrigerated vehicles for the food and pharmaceutical industries.

Our fleet includes a range of vehicles from small vans to large trucks, all equipped with the latest refrigeration technology.

Our experienced staff will advise you on the most suitable vehicle for your requirements and provide a competitive hire rate.

We also offer a range of services including repairs, conversions and sales of refrigerated vehicles.



Refrigerated Vehicle Rental
 01392 656 700
 info@rvr.uk.com
 www.rvr.uk.com

Free Home Delivery
 4pm - 6pm Friday

Foliage is the canvas upon which flowers have relied for their impact.

A visit to Porters Foliage is a revelation; it opens your eyes to the world of foliage. Porters handle literally thousands of different varieties of beautiful foliages over the course of a year, and their encyclopaedic knowledge on the subject is truly fascinating. Even Flower Market regulars are constantly inspired and excited by the range of foliages they can find here and literally nowhere else in the UK.

Brothers Barry and Bryan Porter are the fourth generation to manage this unique company, sourcing foliages from South America, Australasia, Africa, Europe and, of course, from Britain. Porters are generous with their expertise and advice to customers concerning availability, seasonality and care. This approachability coupled with the excellence of their product quality has won Porters Foliage a loyal following amongst London's florists.

Now, through the Flower Market Delivered service, florists nationwide are able to tap into this unique resource. Simply place your order with Porters Foliage direct, and the Market's courier will deliver to any location within the UK mainland by next day courier. Same day delivery to Central London addresses is available upon request.

Stand D2 and P17-31

Flower Market
New Covent Garden Market
Nine Elms, Vauxhall
London SW8 5NB

Tel : 020 7720 3015

Fax: 020 7627 1206

Email: sales@portersfoliage.com

www.portersfoliage.com



NEW COVENT GARDEN FLOWER MARKET

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

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

Opening Hours

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

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

The Flower Market is closed on Sundays.



Delivery to your door

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

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

Flower Market Delivered

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

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

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



Porters Foliage Ltd

VMS Fleet Management Ltd.



Welcome to VMS, the one stop shop for all your fleet management needs.

Here at VMS, we relieve the stress of sourcing, funding, operating and maintaining a fleet of vehicles offering services from vehicle acquisition through to end of life vehicle disposal.

For more information and to find out how we can help you, please visit

www.vmsglobal.co.uk

or call our friendly staff on
01438 731 931

Be Prepared for the Road Ahead...



The Refrigeration Specialists



At VMS Refrigeration, we recognise the importance of reliable refrigeration equipment and that is why our nationwide coverage of mobile technicians have been trained on all refrigeration unit makes and models.

Our partnership with ALEX original gives us exclusive rights to their units, which means that we provide the UK with the lightest and most reliable units available in the transport refrigeration market.

And it doesn't stop there VMS offer the full range of maintenance services, from fixed term maintenance agreements to Pay As You Go usage, our flexibility allows us to tailor our solutions to the customers requirements.

For more information contact us on **01323 845 436**

www.vmsrefrigeration.co.uk



NEW COVENT GARDEN FLOWER MARKET

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

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



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

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

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



Great selection of fresh flowers, pot plants and florists' sundries

- **OVERNIGHT DELIVERY**
no minimum order
- **CALL BY 11am for SAMEDAY DELIVERY**
- **WE LOVE WEDDING ORDERS**
Trust our expert service



**100%
MONEY-BACK
GUARANTEE**

PTMD style partner

See the new season's range - exclusive to FleuraMetz in the UK

NOW OPEN - supplying fresh flowers every day.

The new Flagship Cash & Carry has arrived in London, adding another dimension to the service offering from FleuraMetz.

Personal service, and satisfaction guaranteed - be more than just a customer. Come and experience flower wholesaling the FleuraMetz way. Successful. Together

**FleuraMetz, Unit 9 The Links, Popham Close, Hanworth. TW13 6JE
Tel: 020 8755 3524**

www.fleurametz.com London@FleuraMetz.com

Monday - Friday 0500hrs - 1400hrs Saturday 0500hrs - 1200 hrs Sunday - closed

There is a new Flower Wholesale Cash & Carry in London supplying fresh flowers, plants and sundries. In what used to be a building used for measuring taxi meters, now it houses state of the art cooler systems and is conveniently located just off the A316 at Apex Corner in Hanworth.

FleuroMetz stands for a unique combination of strong soles concepts. With their Cash & Carries, truck soles and direct ordering system they love everything required to be the best partner for the professional florist. This mission is clearly outlined in their slogan 'Successful. Together.' At their London Cash & Carry, FleuroMetz have created a one-stop shop for all your floristry needs. With a particular focus on customer service, you can be assured of quality product at value for money prices. As branch manager Ian McClellan said: "As a company, we listen to our customers. The feedback we received is that our range and quality are second to none, but we are aware that in the past we have been seen as a little expensive. The addition of the Cash & Carry in London has given us the possibility to address this." Fresh flowers arrive from Holland and the rest of the world daily. Ian McClellan and his team enjoy giving the kind of

personal service you are looking for. FleuroMetz is the UK style partner of PTMD collection, the top-end home decoration supplier from Holland. Their new season Wedding Collection of sundries is arriving this month, ready for the Summer Madness. You can also find floral accessories and decoration articles for daily use in your shop in FleuraMetz's new branch. FleuraMetz are experts in the field and Wedding Orders are their speciality. As always your purchases are backed by the 100% moneyback guarantee. Order by phone, fax, email or online- it's your choice. Collect or deliver? Either way is fine. Same-day delivery service available in some areas (including Central London). Order by 11am for same day service. At FleuraMetz you can order with confidence, come and take a look!

For more information and to order flowers contact Ian on 077 680 16568, or email london@fleurametz.com.



**DELIVERING CUSTOMER'S GOODS
ON TIME, EVERY TIME.**

**TURNERS
(SOHAM) LTD**

Since 1977 Turners Donington near Spalding Lincolnshire, based in central Britain's most productive growing region, has collected, consolidated and delivered fresh produce for all the London wholesale markets. This operation runs 24 hours a day six days a week.

Our market division delivers up to 350 pallets per night in to Spitalfields, Covent Garden and Western International markets from local and regional suppliers and many fruit and produce importers. Each truck has a tracking systems so we know where the truck is enabling greater on time delivery efficiency for our customers.

Modern IT systems designed by Turners and operated by our dedicated team at Donington provides our customers with complete traceability of order, collection and delivery. From potatoes, pears and plums to courgettes, carrots and cauliflower, specialist fruit and vegetables destined to the London markets Turners are your number one choice for specialist care and a total transport solution"

For more information please contact Terry Moore and his team at Donington on 01775 820538 or email andy.woods@turners-distribution.com terry.moore@turners-distribution.com or visit our website www.turners-distribution.com



2014 AWARDS

Winner

Most innovative fleet management

Temperature Controlled Vehicles

You won't lose your cool with SHB's refrigerated vehicles!

From our diverse fleet we offer short, long term and flexi hire options.

CDV, LCV & HGVs Available...

- Chiller/Freezer Vans
- Dual Compartment
- Box Body

14
Sites Nationwide



SHB

Vehicle Hire and Management

Contact enquiries@shb.co.uk or telephone **01794 511 458**

www.shb.co.uk

TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Supreme Salads
C24 Fruit and Vegetable Market
SW8

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

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

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

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

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



Whatever your haulage requirements, we're here to help.

Welcome to Savage Haulage Ltd based in Cambridgeshire, UK. We specialise in the transportation of general and refrigerated goods as well as offering cold storage facilities.

Savage Haulage has been trading since 1958 covering the UK and Europe on a daily basis.

Managed by a team of professionals with many years combined Refrigeration experience we employ the very latest information technology, which constantly monitors the progress of your goods.

Our continued investment in information technology, staff training and equipment allows us to supply you the customer with a total haulage system.

Refrigeration Haulage

Savage Haulage are specialists in Refrigerated Haulage. We operate locally, regional and nationally and will provide both chilled and frozen storage facilities as well as dry goods storage. As demand for our specialist service has grown we have branched out into Europe, always maintaining our exemplary customer service and flexibility.

With storage depots March, Thetford and Walsoken.

General Haulage

Savage Haulage provides a huge range of ambient haulage services. We are able to offer our customers a full range of vehicles, from rigids to standard trailers, vehicles from 500kgs up to 44 tonnes. We have short tandem trailers for those occasions when a larger trailer is too bulky.



TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

Village Cafe
Flower Market
SW8
02084600687

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

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

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

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

Watts Farms Ltd
Rail Arch 16
SW8
016 8987 7175

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

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

WESTERN INTERNATIONAL

FRESH HORTICULTURAL MARKET

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

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

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

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

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

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

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



MAP OF WESTERN INTERNATIONAL MARKET

MAP OF WESTERN INTERNATIONAL MARKET

COMPANY **STAND NO.**

- A**
 A&M Fruit & Veg P11
 Addey & Son Ltd P35
 Ahmed Exotic Ltd P52
 Aldridge's W3
 A1 Veg Ltd P20

- B**
 B&S Fruits Ltd P7
 B&S Organics P8
 Baggery, The F5 & SCG1
 Berry Fresh P9
 Best Fruit Fare P24
 Braund, Walter P23 & SCF3
 Brents Pre Pack W9
 Bridges, JH P58

- C**
 C&B Salads Ltd P12
 Chambers Prepared Ltd W10
 Chambers Wholesale W11
 Cheney, JJ P30
 Chep UK VMU Building
 Citrus Star W5
 Conford, WA Ltd. P34
 Cooper, Dawn Jerrom Ltd SCF1 & SCF2
 Cypro Veg Ltd P43

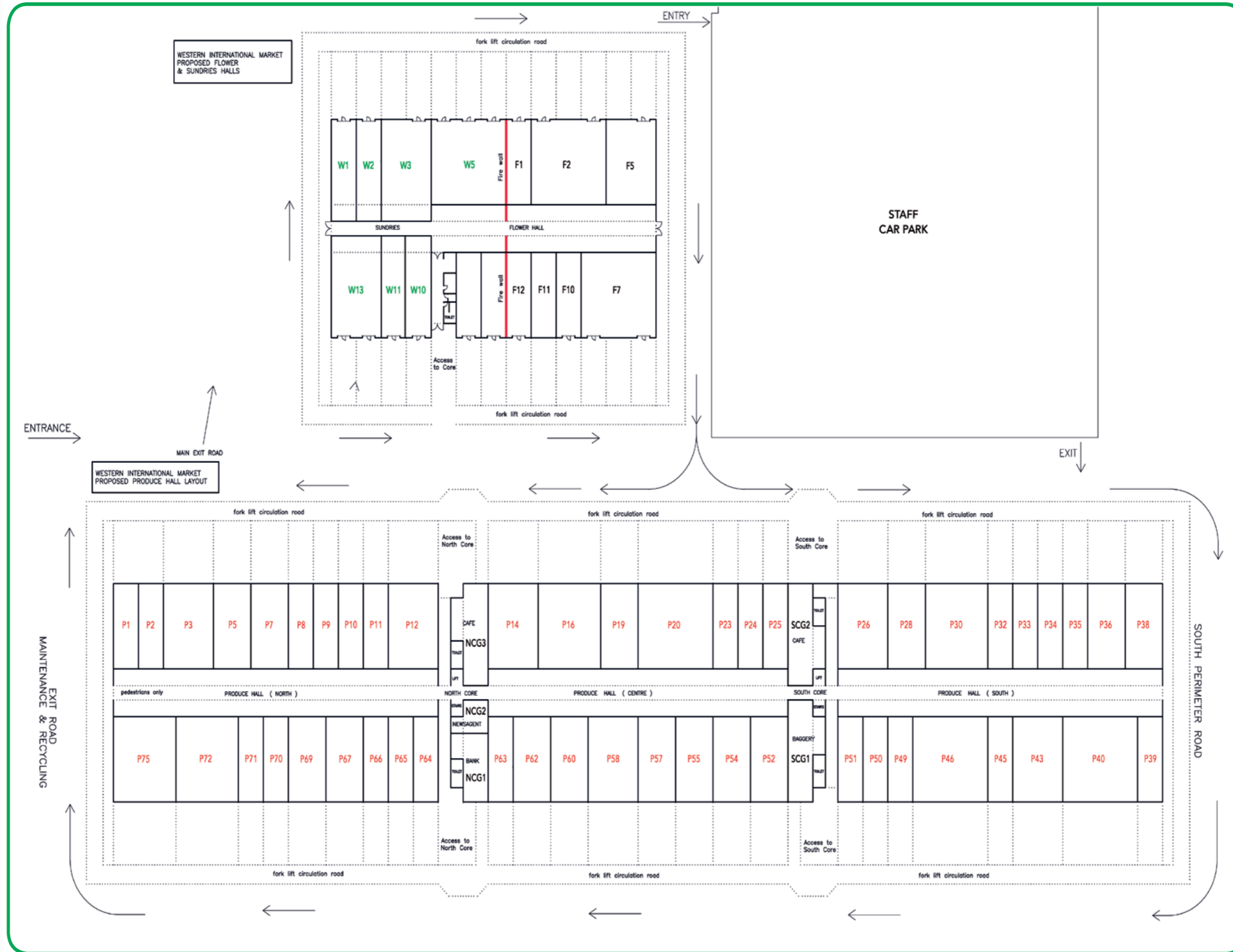
- D**
 Delta Produce P51
 Dhans P49
 Dhillon Farm Veg P3

- E**
 Euro Exotics Ltd P66

- F**
 Flower Centre Ltd, The F7
 Fox, JN & Son P71
 Fruits of Lebanon P25
 Fruity Fresh P46

- G**
 Global Traders P26
 Greenland P65
 Growrange P62

- H**
 Heath, WG & Co. P33
 Hill, JTS P1
 Hill, WT & Sons P2
 Holliman, WJ P63
 Hopper, RJ P69



COMPANY **STAND NO.**

- J**
 JAS Enterprise P32 & P54
 Jaystar P36

- K**
 Khan Brothers P50
 Knight & Rawlings P57

- M**
 Market Management NCF5
 Market News NCG2
 Market Tavern NCG3
 Maroc Veg P60

- N**
 NatWest Bank NCG1

- O**
 Orchard, The W2
 Owen Owen P14

- P**
 Paris Express P70
 Paul's Fruit & Veg P38
 Payne, AS P64
 Premier Fruits P40
 Prime Harvest SCF5

- R**
 RH Western P45
 Rural Payment Agency SCF4

- S**
 SMT Fruit & Veg P75
 Saliko P16
 Select 'n Save P5
 Smith & Son P55
 Springwell Veg P39

- T**
 Thorogood, S & Sons P28

- V**
 Vitacress Flowers F2
 Vitacress Sales Ltd F2
 Vitacress Western P72

- W**
 Walker, HG P19
 Western Banana Centre P67
 Western Cafeteria SCG2
 Western Food Importers Ltd W13
 WIMTA NCF6

MOVING GOODS? ARE YOU IN THE RIGHT TRUCK?

THE CANTER CARRIES MORE THAN YOU THINK IT'S THE LIGHTEST TRUCK IN THE 7.5t MARKET

The FUSO Canter might just surprise you with its unrivalled payload. It carries up to 1,015kg more than the competition and effortlessly accomplishes demanding tasks like construction, short-haul distribution and municipal work. And this class leading truck is designed and built specifically for efficient and reliable 7.5t operation. The Canter. Available exclusively, and with everything you expect, from Mercedes-Benz.

To find out more contact us on the details below.



For more information about the Fuso Canter or any other Mercedes-Benz Commercial Vehicle call us today on 01707 261111.

S & B Commercials are one of the largest Mercedes-Benz and Fuso Commercial Vehicle Dealers in the UK. Based in Hatfield, Stansted and Thurrock we strive to offer the highest levels of customer service and best priced Sales and Aftersales support.

Tel: 01707 261111

Web: www.sbcommercials.co.uk

Email: enquiry@sbcommercials.co.uk



Exclusively from Mercedes-Benz



WESTERN INTERNATIONAL TODAY

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

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

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

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

TENANTS LIST AT WESTERN INTERNATIONAL MARKET

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

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

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

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

Ali's Fruit & Veg
P51
Khalifa Mouza
07905162452

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

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

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

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

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

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

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

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

Brothers Produce Ltd
P62
Erdal Agcagul
0208 573 4079

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

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

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

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

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

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

TENANTS LIST AT WESTERN INTERNATIONAL MARKET

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

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

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

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

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

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

Five Rivers Produce Ltd
P5
Mr Onkar Singh Gill

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

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

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

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

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

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

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

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

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

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

Holliman Ltd, W.J.
P63
Rob Taylor
020 8848 4568/ 020 8573 5779
wj.holliman@uk.net

Indom Veg
P10
Mr Yogarajah

JAS Enterprise
P54/P23
Sucha Jammu
020 8573 0491
07956 981115/ 020 8573 0473

Jaystar International Ltd
P36
Mustafa Onay
020 88487203
020 8357 8391
020 848 7204

TENANTS LIST AT WESTERN INTERNATIONAL MARKET

Knight & Rawlings Ltd
P57
David Street
020 8848 4621
020 8561 9358
d.street32@ntlworld.com

LBH
(Market Management)
NCF5 Richard Day
Steve Couch
Lee Miles
Police Box
020 8583 2142
richard.day@hounslow.gov.uk
steve.couch@hounslow.gov.uk
lee.miles@hounslow.gov.uk
www.hounslow.gov.uk

Market Tavern
NCG3 Jeet Grewal/Baldev Aulakh
020 8569 3489

Maroc Veg Ltd
P60
Hassan Chentouf
020 8813 6720
020 8813 7480
marocveg@hotmail.com

Middle East Fruit & Veg Ltd
NCF3 Milad Shehata
020 8561 8885/ 020 8561 1557
milad@middleeast.net

Moses Enterprise UK Ltd
SCF6 Mr J Moses
07958 144 336
Mosesltd.uk@gmail.com

NatWest Bank
NCG1 8561 9483
020 8573 8351

Nour General Trading Ltd
NCF2 Yasser -Hossam -
07949 084 684- 07826 842 725

Orchard Wholesale Ltd
W2
Alan Oxenham/Liz Greatorex
020 8573 8333/ 020 8573 2756
Orchard223@aol.com

Owen Owen (western) Ltd
P14
Andrew Owen
020 8848 1966/ 020 8848 1911
owen138@btinternet.com

Payne, A.S.
P64
Jerry Payne
020 8573 5233
eggs@btconnect.com

Personal Catering Ltd
P70
John Fowler/Samson Karahasaran
020 8573 7722

Premier Fruits (Western) Ltd
P40
Ian Conn/Blake Congerton
020 8573 0321
blake@premierfruits.com

Prime Harvest
SCF5
Hussein Hammam
020 8573 5708
020 8573 5709

Rural Payments Agency
SCF4 & SCF3
Grant Wilkinson
020 8573 3659
Grant.Wilkinson@rpa.gsi.gov.uk

SMT Fruit & Veg
P75
Raj Thakrar/ Suresh Thakrar
020 8848 7890
020 8813 5689
raj@smtwholesale.com

Saliko
P16
Saleem Perwaz
020 8561 3366
020 8756 0572
info@saliko.co.uk
www.saliko.co.uk

Shipleys
P9
Jay Thakrar
020 8561 3257

Smith & Son Ltd
P55
Paul Smith/Vic Dean
020 8573 5842
020 8573 5914
Smithpr10@btinternet.com

New Springwell Veg Ltd
P32
Abdul Razaq
020 8813 5575
07850 552 530
020 8813 5578
Rahim12@live.com

St Mina
NCF1
George Hawi
020 8813 5225
020 8756 1800
stminainternational@hotmail.com

Sunrise Services Ltd
W1
George Hawi
020 8813 5225
020 8756 1800
stminainternational@hotmail.com

Thorogood (western) Ltd
S. & Sons
P28
Barry Westwood
020 8813 7753

TENANTS LIST AT WESTERN INTERNATIONAL MARKET

Vitacress Western Ltd
P72
Chris Washer
020 8848 4641
020 8848 1819
chris.washer@vitacress.co.uk

Vitacress Flowers Ltd
F2
Andrew Gorrod
020 8756 1600
020 8848 7259
andrew.gorrod@vitacress.co.uk

Vitacress Sales Ltd.
F2
Charles Rees
020 8573 0568/ 020 8569 2593
charles.rees@vitacress.co.uk
VitaPlus UK Ltd
F10 - 12
Mr A R Nawaz
07830 513 468
vitaplusukltd@hotmail.co.uk

Walker (Western) Ltd, H.G.
P19 Nick Walker/Bob Webster
020 8573 2374/ 020 8813
5052
western@hgwalker.ltd.uk

Western Banana Ltd
P67
Tony White
Michael Hope
Ricky White
020 8561 9880
020 8561 9892
wbananac@aol.com
Western Food Importers Ltd
W13 Kanti Patel
020 8561 1428/ 020 8573
3656
sales@westernfoodimporters.com

WIMTA Office
NCF6
Louise Nolan
020 8573 5624
020 8561 3499
info@westerninternational.co.uk
www.westerninternational.co.uk



UNIT D6 • Braintree Industrial Estate • Braintree Rd • Ruislip Middlesex • HA4 0EJ



new & used commercial vehicle sales & service for over 30 years.

From Transit to Transporter, Double - Cab to Dropwell & Tipper to Cherry picker – we re-market & build to order. Specialist painting & van graphic wraps too. Finance arranged. Licensed Credit Brokers.

Paul 07970 680680
Murray 07831 412030
Service centre 0208 845 6676
Email: pa@vanvanvan.co.uk

www.vanvanvan.co.uk



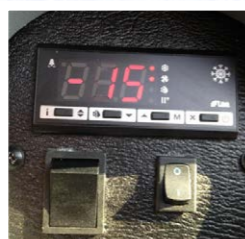
PRODUCTS & SERVICES

Fruit & Vegetable Wholesalers
Flower Wholesalers
Specialist Wholesalers of Exotic Produce
Specialist Wholesalers for the Catering Trade
Salad Specialists
Ancillary Services

HOW TO FIND US

Western International Market
Hayes Road
Southall
Middlesex
UB2 5XJ

t: 0208 573 5624
f: 020 8561 3499
e: info@westerninternational.co.uk



FRIDGE VAN HIRE AT CVS VAN HIRE!

At CVS we have over 50 years of expertise in the supply of Commercial Vehicle Sales in Tottenham North London. Established in 1961 our family business has grown to become the largest independent Van Sales and Van Rental site in North London offering a friendly, personal and reliable service.

Van Rental & Mini Bus Hire in North London

Our large Hire Fleet includes Small Vans, all Transit Van sizes, Luton Vans, Lorries, Tipper Trucks and Refrigerated Vans. We also offer a complete after-sales package to assist your motoring needs with fully equipped workshops and bodyshops for Van Hire, Servicing, MOT, Repairs and Custom Modifications.



CVS Ltd
72, White Hart Lane,
Tottenham, London N17 8HH
Tel: 020 8808 7236
Email info@cvsvanhire.co.uk
www.cvsvanhire.co.uk



BOROUGH MARKET

SE1

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



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

Our mission is to be:

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

Quality and standards

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

History

- There has been a market on the south side of London Bridge as far back as 1014AD, and maybe even earlier, dating back to Roman times.

- In the 13th Century, traders were relocated to what is now Borough High Street and a market has existed here ever since.

- Since its renaissance a retail market just over a decade ago, Borough Market has become a haven for all who are about good quality, sustainably sourced food.

- The market attracts some of the country's most famous professional chefs, restaurants, passionate amateur cooks and people who love eating and drinking.

- Today, Borough Market has over 100 individual stalls selling a huge variety of produce and attracts thousands of customers every week.



Double-Deck Saver!

The 'More Load - Less Cost' Logistics Experts.....



Comprehensive and Flexible Logistics Service:

- ☛ Temperature Controlled and Ambient Transport
- ☛ Chilled cross-docking and consolidation
- ☛ Cold and Ambient Storage
- ☛ Double Deck and Urban Trailer Rental and Contract Hire
- ☛ Bay modifications to accommodate double-deck loading

“ Buffalo is one of the UK's premier logistics providers. We are renowned in the cool chain for our imaginative use of double deck temperature controlled trailers and our ability to dove-tail with individual customer operations. Furthermore, we have a well-earned reputation for delivering considerable cost savings to our retail, food manufacturing & wholesale customers. Using double-decks cuts fleet requirements, reduces road miles and brings down carbon output. ”

Graham Usher, Sales Director, Buffalo Logistics.

Call Graham Usher today!
07760 663537 or 01480 890631

info@buffaloloadlogistics.co.uk www.buffaloload.co.uk



BUILDING ON LOCAL EXPERTISE

Dedicated seafood logistics specialists providing fully integrated supply chain solutions.



DFDSLOGISTICS.COM



Working with the local community

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



OUR CORE VALUES

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

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

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

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

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

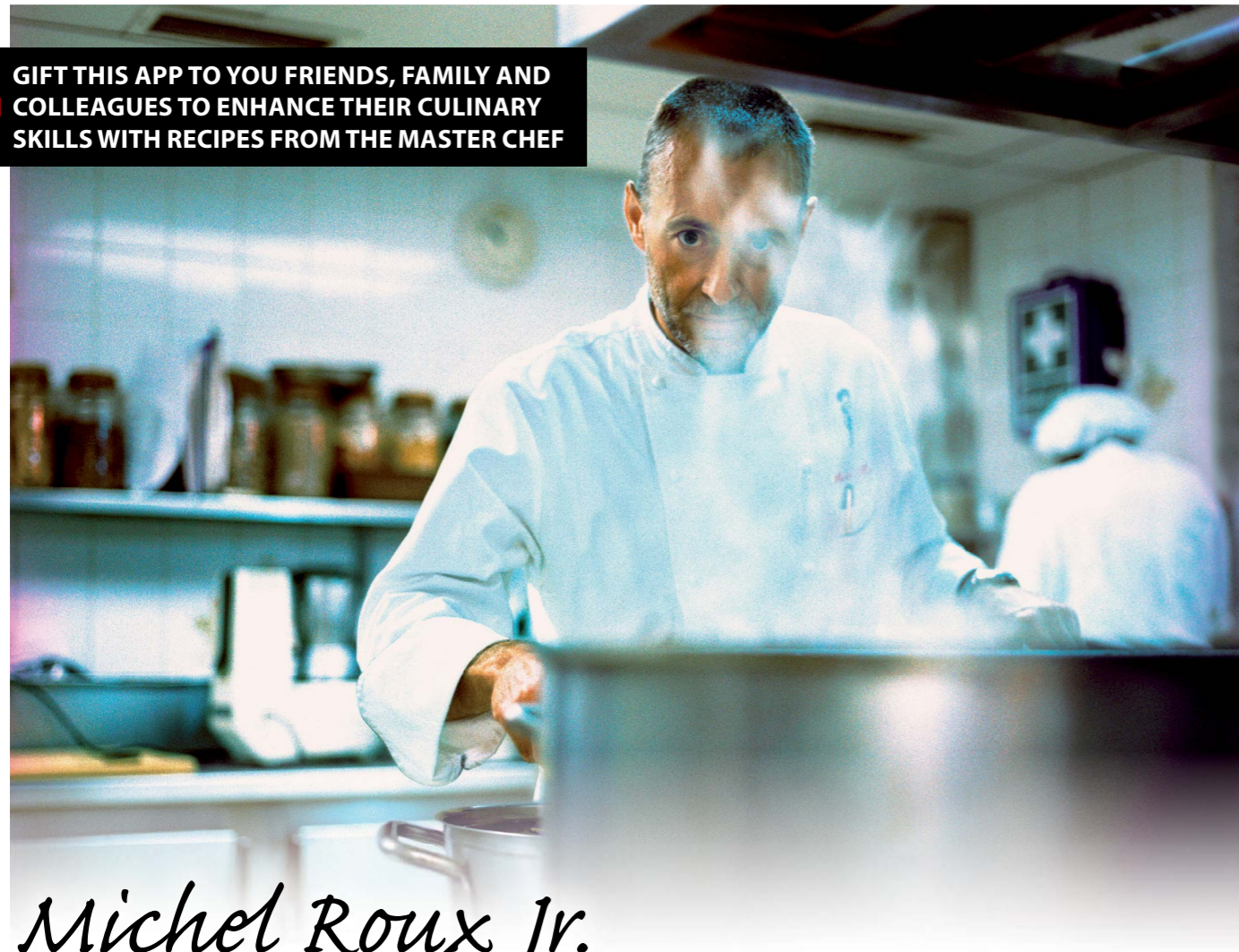


BOROUGH MARKET

SE1

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

GIFT THIS APP TO YOU FRIENDS, FAMILY AND COLLEAGUES TO ENHANCE THEIR CULINARY SKILLS WITH RECIPES FROM THE MASTER CHEF



Michel Roux Jr.

Fine Dining with the Master Chef



Michel Roux Jr has created an iPhone App of culinary excellence with 67 Michelin recipes to create a fine dining experience for your friends and family at home.

- RECIPES
- STUNNING RECIPE IMAGES
- WINE RECOMMENDATIONS
- INGREDIENTS LISTS
- SHOPPING LIST
- DETAILED STEP-BY-STEP INSTRUCTIONS
- RECIPE COOK & PREP TIMES
- VIDEOS
- MICHEL ROUX JR BIOGRAPHY
- ROUX TIMELINE
- ROUX CONSULTANCY
- ROUX SCHOLARSHIP
- RESTAURANTS
- DAY IN THE LIFE OF LE GAVROCHE
- BOOKS
- SHARING

A word from Michel

I hope you enjoy my App and have fun recreating the recipes at home. We will be updating the App on a monthly basis with new recipes, videos and cooking tips and we welcome your feedback on how to improve or add further information. You can contact us by clicking on the feedback button on the App or by emailing us here.

Bon appétit

**Voted no.1 Chef's App
by the Guardian Newspaper**

THE FINE DINING APP FROM THE HOUSE OF ROUX - SETTING THE STANDARD FOR CULINARY EXCELLENCE



Developed and designed by MMC Media Ltd.
Contact Chris Shorley or Steve Streetly on 01253 319882/3
Email sales@mmcmedia.com
www.mmccapps.com www.mmcmedia.com



HOW TO FIND US

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

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

Address:

8 Southwark Street
London
SE1 1TL

Phone: 020 7407 1002

Email: info@boroughmarket.org.uk

Butcher, baker fork lift truck maker.



Do more.

From powered pallet trucks, to stackers, order pickers and electric or engine powered counterbalance fork lift trucks, for sensitive areas where food is stored or processed to cold stores, Yale® really does have a model for every market application.

All Yale® equipment is built incorporating the latest technology for maximum operator comfort, high productivity and the lowest lifetime costs of ownership.

To find out how Yale® people, products and productivity can help increase the return on your materials handling equipment investment please visit our website www.yale.com or call **01635 265158**.



Yale for every market

If you're loading or unloading a trailer or moving loads in a busy market, warehouse or in a specialist area such as food processing, Yale has the range of materials handling equipment that will help you to move, lift, lower or pick your products more productively and comfortably. From pedestrian controlled or ride-on pallet trucks to shelf stockers, the Yale MP Series makes the operator's job so much easier. Thanks to the ergonomic design and state of the art technology of this flexible range, operators enjoy reliability and virtually effortless operation.



If space is a premium, then the MS series of electric pallet stackers is the answer. Designed to be operator friendly, the smooth drive and lift and lower control provide simple manoeuvrability in the tightest corners of the warehouse. The MS Series is an ideal low cost solution for storage retrieval when handling containers, open or closed pallets and for placing goods into multi-level racking.

For more robust materials handling, there's Yale's range of electric and ICE counterbalance trucks. If you're unloading from lorries, containers or moving materials into the market or warehouse environment, they're the perfect answer. If you need compact highly manoeuvrable, high performance trucks designed specifically for inside applications or where you need a truck that's ideal for food sensitive areas, look no further than the Yale electric counterbalance range. If your application is focused more outside, the Yale LX and VX Series of diesel and LPG trucks provide outstanding reliability, high levels of productivity and deliver impressive fuel economy. Class leading ergonomics, high visibility masts and tight turning circles result in increased operator efficiency, especially in aisles and congested loading bays, and are standard on all Yale Trucks.

Yale Materials Handling has over 90 years' unrivalled heritage in materials handling. Globally, the company provides solutions for prestigious businesses in some of the most intensive applications, and prides itself on its long-lasting customer relationships. This has resulted

in a growing understanding of customers' applications and the ability to provide solutions to meet changing business needs. All products undergo in-depth research and evaluation, and are designed with two key goals in mind: to create the most comfortable working environment for the operator, and to create features and performance to increase throughput and productivity. Ergonomic advances come from a focused approach and understanding of the operator's needs. This knowledge is gained through ongoing customer evaluation and observing operators to understand how to improve efficiency, comfort and operational productivity.

Other Services provided include:

Driver training – provided through our exclusive dealer, Briggs Equipment UK, the largest materials handling service organisation in the UK.

Finance – A range of flexible materials handling equipment financing solutions is available, from a single counterbalance forklift truck to a fleet of pallet trucks or order pickers, from outright purchase to a number of tailored financial purchase plans.

Site/warehouse layout design – provided through warehouse specialists and the unique Yale Warehouse Simulator Program.

Fleet management – provided through the Briggs Equipment national accounts team and the Yale Vision asset management solution.

For further information visit our website www.yale.com or call **01635 265158**.



Cost Effective and Reliable Equipment

The below products demonstrate a small portion of our comprehensive portfolio. Operating from large Customer Support Centres across the UK, STILL are able to cater for all your materials handling needs.

Contact our professional team on 0845 603 6827 and quote ref: STILL-Wholesale 14



RX50-15

Electric Forklift Truck

Compact and Controlled

- ◆ Low energy consumption for all work cycles.
- ◆ Curve Speed Control for excellent driving stability.
- ◆ Simple and easy battery change from the side.



RC40-16T

Diesel and LP Gas Truck

Simple and Robust

- ◆ Combined brake/inching pedal for easy operation.
- ◆ Easy transportation over rough terrain and long distances.
- ◆ Free-view mast gives good visibility and panoramic views.



ECU-14

Low Lift Pallet Truck

Practical and Reliable

- ◆ Compact design and vertical handle operation for good manoeuvrability.
- ◆ Practical operation for simple and horizontal movement.
- ◆ Functional tiller for easy operation.

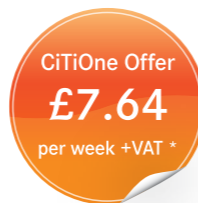


CiTiOne

Pedestrian Truck

Easy and Effective

- ◆ Compact dimensions for simple load handling.
- ◆ Easy battery change for effective usage and quick availability.
- ◆ Large, profiled wheel provides ground traction on uneven surfaces.
- ◆ Electrical and mechanical brake for safe stand on ramps.



Why choose STILL?

STILL UK offers forklift trucks, warehouse trucks, a national service network and financial service solutions for your intralogistics. From new and quality used trucks to bespoke warehouse design and installation - STILL have the solution.

Contact our professional team on 0845 603 6827

- ✓ Widest range from a single manufacturer
- ✓ Lowest fuel cost - up to 40% savings
- ✓ Warehouse equipment with industry leading performance
- ✓ Fully equipped Workshop facility
- ✓ Driver Training Centre



*Based on 60 month lease purchase
*Terms and Conditions apply
*For more product features please visit our website

TOYOTA takes care of all your materials handling needs.

TOYOTA

MATERIAL HANDLING



New & used trucks



Parts support



Local service



Operator Training



Short-term hire



Call Toyota Today on 0870 850 1409 or visit www.toyota-forklifts.co.uk to find out more.



YOUR STACKING PUZZLE SOLVED

SALES

Choosing the right product to fulfil your application is a complicated proposition, however easy you may view the application to be. Unless you have the right expert advice you may not achieve the efficiency and possible cost savings that can be gained by selecting the correct product from amongst the thousands of pieces of equipment available.

SERVICE

We provide many service for all models of fork lift trucks, whether you are a one off user or have a multiple mix fleet and require on site full time engineers, anywhere in the UK. Buying any forklift truck represents a large investment, one which you want to protect.

HIRE

Hire is probably the most popular way to acquire equipment, after all why use your own money when it can be used for more profitable purposes. We pride ourselves on providing our customer with equipment and contacts which best suit their individual requirements.

FREEPHONE: 0800 7567588

EMAIL: enquiry@stacatruc.co.uk

WEBSITE: www.stacatruc.co.uk

“You name it, we weigh it”

Vandome & Hart Limited

THE INDEPENDENT ADVISOR ON WEIGH LABEL SOLUTIONS

For all your Weighing, Servicing and Calibration requirements contact the specialists for weighing and labelling equipment: Retail, Industrial, Laboratory, all types of Digital and Mechanical Scales.

<p>Southern Office Unit 27, New Lydenburg Com. Est., New Lydenburg Street, London, SE7 8NF</p> <p>Tel: 0208 269 0279 Fax: 0208 269 0289</p>	<p>Northern Office Unit 49, Atlantic Business Centre Atlantic Street, Broadheath Altrincham, Cheshire, WA14 5NQ</p> <p>Tel: 0161 928 1085 Fax: 0161 927 7083</p>
--	---

e-mail: sales@vandomeandhart.co.uk
website: www.vandomeandhart.co.uk

Certificate No. 1416

Lift it, Shift it, Stack it

FRESHWARE
PRODUCE SOFTWARE SOLUTIONS



Streamline your business

Freshware increases efficiency, saves time, manpower and is cost effective. Offering a wide range of modules, we are the preferred supplier to the fresh produce industry.



T: 01795 844555 **W:** freshware.co.uk **E:** info@freshware.co.uk