



You must be squidding! Brixton fishmonger faces possible closure in railway arches renovation

How many times have we heard that trade's terrible, fish supplies are poor or even bloody rent increased again! But what would you do if you were suddenly told that your business was going to be closed down in 6 months? This is the dilemma now facing L.S.Mash & Co of Atlantic Road Brixton.

The plan is to modernise or renovate the railway arches that he and other local business are housed in. This will take in excess of a year and, after this time, there is no guarantee that any of the business will be able to get their premises back.

Lorne Mash, known to many of us in the market, stated that the business has been operating since 1932 and has built up a fantastic connection with the community and generations of customers. How on earth do you cope with that being taken away?

This business has taken years to build up and many will remember Father, 'Sid' Mills

and Mum Lou who were very proud of their business and the quality fish they sold. 'Sid' (Lorne) was a great supporter of the London Fish & Poultry Retailers Association, served as



• *One of the railway arch campaign posters*

Chairman and a good Council member and was always ready to help improve the lot of the independent retailer. On the passing of Sid, son Lorne took on the business and has carried on in the same family tradition and to find

himself in this position must be devastating.

The question is, who will fight the corner of the 10 or so independents who face losing their businesses? Where are the people who want to see the independent traders survive?

Lorne is of course attending meetings with Network Rail and being advised on various phasing stages of closure.

There is an offer of first refusal on completion, but Lorne thinks that realistically the rent will be too much for a small business. There is also an offer of relocation, but again at the age of 62, how do you fund a new set up?

Lorne and his family have been overwhelmed by the support they have received in their fight to keep their business and you can read more about the proposed closures and add your voice to the campaign by visiting:

<http://bit.ly/squidding>

The Gossip will of course keep you posted about any developments.

The London Fish & Poultry Retailers' Association

On many occasions people have tried to explain the existence of the Association, who or what we are for. Our existing members should of course have the answers, but for those who don't know (or don't care!) we are attempting to help and will be sending out a flyer and a copy of the association rules. Please take a moment to read through these and perhaps a few will join the National Federation

of Fishmongers and become members of the London Association Council.

At the most, this would entail a few hours, four times a year. We cannot solve all the problems but at least we will make it known where the problems are.

The Association would like to thank A.A.Lyons, Mick's Eel Supply & Fawsitt Fish Ltd for their help in the distribution of the flyer.

The London Fish & Poultry Retailers' Association is pleased to welcome the new National Federation of Fishmongers Secretary, Caroline Hooper. The Association look forward to working with you.

As National Members will be aware contact numbers have changed, but for the benefit of our Gossip readers we print them here.

The Secretary

National Federation of Fishmongers

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As I write from my home on the south coast, spring is definitely in the air and it is great to see the Market bounce back after a quiet early part of the year. To promote Billingsgate and the Seafood School we have been working with a PR agency who asked us to speak with some of our recent trade customers to help create a press release. I would like to share some of these with the Market and

thank you all for the ongoing support and patience you show us as we bring groups around the trading floor. From time to time I hear people knocking the Market and how different it is now to how it used to be. While I appreciate things do change, I work with loads of different organisations, companies and businesses that are quite simply blown away by the Market.

Seafood school courses 2015

Funding available for new and experienced fishmongers to train at Billingsgate School from Fishmongers' Company and City & Guilds

Get into Fishmongering - Tuesday 21st April - C&G accredited Seafood Retail Certificate Wed 6th – Thursday 7th May

Catch of the Day 1 - Seasonal Fish Workshop April 10, 16, May 1, 21, Jun 4, 12.

Catch of the Day 2 (Cooking for friends) April 17, May 22, 5 June

Shellfish Workshop - Cooking for friends and family (new for 2015) May 15, 19 June.

Knife Skills - Gut, fillet and shuck like a fishmonger April 24, June 18.

Evening Classes:

Thursday 2nd April 2015

(Maundy Thursday - night before Easter Weekend)

Bread Making and Seafood Sausages, trendy burgers and barbecued Tandoori seafood evening. A great evening to learn how to make fantastic seeded bread rolls. Prepare Seafood Sausages and Fresh Tuna and Chilli Burgers with some unusual relishes to enjoy with a couple of glasses of wine. Demonstration and tasting of Pitta breads with Tandoori prawns.

Friday 24th April 2015

Japanese Evening with Sake

Learn the secrets of Japanese cuisine with Silla Bjerrum who is the creative development chef behind the Feng Sushi

menu. Learn how to make Miso Deganku (aubergine in miso dressing), a Katsu curry with hake and butternut squash, Prawns Tempura with spicy mayo, Miso Cod with paper thin radish salad and finish with Chocolate Mushi and coffee. Enjoy a tutored tasting of Sake as part of the evening. This is a hands on class with some demonstrations during the evening.

Friday 12th June 2015

Barbecue, Curing and Smoking Evening

Using seasonal species including sea bass, monkfish and red mullet learn how to cure fish and prepare ceviche. You will learn basic techniques to hot smoke salmon and mussels. Create dry rubs and marinades to prepare your own tuna steaks for the barbecue. Demonstration and tasting of Gravdax

Friday 3rd July 2015

Seafood Sharing Board

Hot smoke your own mackerel to create Warm Smoked Mackerel Rillettes along with Brandade (salt fish pate), Prawn and Samphire Remoulade, Squid with Red Pepper and Smoked Paprika Dressing and make a batch of wholemeal soda bread to complete the evening.

Friday 10th April -

Scallops and Oysters

Prepare King scallops for Steamed Scallops with Samphire in the shell. Shuck and compare the taste of 6 rock oysters from a number of sources around the UK - wine and tasting notes supplied. Demonstration and tasting of Grilled Oysters Rockefeller.

Friday 8th May - Bass and Bream

Learn how to prepare bass fillets from a whole fish. Make Grilled Bass with Sauce Grebiche for supper or Roast Bream with Fennel, Orange and Rocket Salad. Demonstration and tasting of Classic Salt Baked Bream/Bass with Aioli

Friday 29th May - Squid, Cuttlefish and Octopus (back by popular demand!)

Learn how easy it is to prepare both squid and cuttlefish. Make Salt and Pepper Squid to tuck into for supper. Prepare Slow Cooked Harissa Cuttlefish to take away to finish at home. Demonstration and tasting of Risotto Nero using stir-fried cuttlefish and octopus.

Friday 5th June - Crab and Lobster

Learn how to cook and dress crab and make Chilli Crab Linguine for supper. Demonstration and tasting of Grilled Lobster with Red Butter Sauce.

Friday night.... is Turbot and Scallop Bisque on Friday 26th June 2015

Join the training team to learn how to prepare a rich shellfish stock, fillet and skin turbot and prepare King scallops to make this deliciously decadent seafood supper and served with noodles to enjoy with a glass of wine. Demonstration of Dover sole with brown shrimps and parsley to complete the evening.

Weekends:

Mastering the Art

April 25, May 9, 30, June 13

Sushi & Sashimi Saturday Workshop May, July 18

For more information contact Office 30, Billingsgate Market
Tel: 020 7517 3548 or book online at: www.seafoodtraining.org

Key trade skills from the world - famous Billingsgate

National companies such as Direct Seafoods, who supply fresh fish and shellfish to the catering trade throughout the UK and Ireland, also offer chefs training to their customers.

"We partner with the Seafood School to deliver skills and knowledge training," explains Mark Farrant, Direct Seafoods National Accounts Manager. "Billingsgate School understands our business and how important it is for us to deliver a fantastic service". One such customer is Sodexo UK & Ireland, their Craft and Food Development Director, David Mulcahy describes the impact of these sessions.

"Our chefs really value the chance to experience the huge variety of species on the trading floor at Billingsgate. Training and development of our chefs has never been so important and the opportunity to learn filleting skills from fish experts as well as cook and experiment with a wide variety is invaluable. In addition the cookery school teaches key messages about sustainability and good practice when dealing with fish. Sodexo is very proud of its relationship with Billingsgate and the Cookery School."

The School also works with independent shops and multiple retailers such as Morrisons. "At Morrisons we value the opportunity to work with Billingsgate Seafood School," says Simon Farrar, their Craft Training Manager.

"They enable us to get access to the market floor so our colleagues get to see the widest range of fish possible. This enhances their knowledge of seasonality and sustainability and they are totally inspired by the iconic environment. Also key to our master class is the hands on cookery, we have developed a truly experiential piece, where colleagues get to cook fish in all possible ways from pan fry to poach, oven bake to grill and they get to taste everything."

For many years Leith's School of Food and Wine, whose graduates include chefs; such as Gizzi Erskine and Lorraine Pascale, have been using the expertise of Billingsgate to educate their students, widening both their experiences and understanding of fish. This year the training team also attended a staff training day at Billingsgate, focusing on fish preparation.

With seafood the World's most widely traded food commodity and Billingsgate offering a truly global selection, the School regularly attracts International visitors to classes. Most recently a class of young French fishmongers studying at CFMPT (le Centre de Formation aux Produits de la Mer et de la Terre, Boulogne-sur-Mer) attended a 'Trade buying Experience' and demonstration to better understand the UK Industry. Benoit Firmin from CFMPT explains how the visited went. "We experienced won-

derful hospitality on the trading floor; the trainees really enjoyed the Market visit and the demonstration with comparisons between the British and French techniques."

As well as large company's and education facilities using Billingsgate's trade classes, restaurants also look for advice, inspiration and practical training. A recent example can be found in Ed Baines' establishment, Randall and Aubin, whose kitchen staff and front of house team recently visited the School to get an update on products available at the Market. After their visit Anita Ronke of Randall and Aubin, was keen to highlight the benefits.

"As an established restaurant in the heart of Soho we are always looking for ways to educate and inspire our staff. Our customers not only expect to be served the freshest seafood each time they dine with us but they also expect our staff to be informed and knowledgeable. The visit included an accompanied tour of the market in action and a short follow up talk on sustainability in the fishing industry. The expert tour guides were able to give detailed answers and explanations to the many questions they were asked. The visit definitely added to the knowledge and understanding that our staff have of seafood and how it gets to the plate! We will most certainly be arranging further trips for new staff in the future".



• Mid Kent College get ready to visit the Market trading floor

Seafood School targets 1000 young chefs

The Seafood School with support from Seafish will be targeting 50 catering colleges from April 15 - March 16 and encouraging them to prepare and try a wide selection of European wild and farmed seafood. These young chefs are the fish buyers of the future and it is vital we encourage them to think of fish when creating their menus. The workshops will be held at Billingsgate and as outreach events for Colleges that can not make the trip.

MARKET ROUND-UP

Chefs abound at Billingsgate

International student, Andrew Sung, from Westminster Kingsway College, has won the Billingsgate Seafood School Young Chef of the Year competition 2015. For the competition, held in the Seafood School on March 24, Andrew, pictured right, produced

The students are all finalists in Wandsworth's Young Chef of the year Competition. After an escorted market visit and a breakfast of smoked fish baguettes they were put through their knife skills paces by Ken. The Mayor of Wandsworth popped in to see



an amazing recipe of butter-poached hake and crab cake with caper sauces and dill mustard, aioli garnished with artichoke and assorted vegetables.

In another competition, pupils from Wandsworth Secondary schools (pictured above) visited the market with their teachers.

what they were up to and although he left the filleting skills to the students and Ken he joined in the tasting session and enjoyed a selection of fish from mussels to mackerel.



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NORTH O' THE BORDER

Quotas, quotas, quotas...

Dear Reader, as this is the first edition of The Gossip for 2015 let me take this opportunity to wish you all a very successful business year.

Since the last edition much about the same things regarding fishing have been happening within the of EU: but there's actually been a bit of a help with the new fishing quotas in some areas, although one or two areas open to the Scottish Fishing Fleet have either been closed or had the Total Allowable Catch (TAC) reduced.

Of course the annual quota discussions that took place in December were chaired by the new EU Fisheries Commissioner Karmenu Vella, he in the past was a former tourism minister of Malta, I suppose these are excellent credentials for being in control of EU fisheries. He takes over from Maria Damanaki who was not considered to be too popular by certain sectors of the fishing industry

Also there still exists restrictions on the Scottish west coast cod fishery and scientific information has shown a continuing decrease in the cod stock, so steps are required to help the stock to recover and hopefully these measures will assist the cod stock to improve.

You will all remember I'm sure, the long and still continuing saga regarding disputed mackerel quotas between UK, Iceland and Faroe. Well, much has been done by negotiation to partially resolve the problem, but the industry leaders of the UK pelagic catchers still consider the share of quota taken by Iceland and Faroe to be excessive and feel that more quota should be granted to the UK pelagic fleet, and so it goes, on and on!!

Still on the subject of quota allowances, a new dispute has come on to the radar, and it's all to do with Blue Whiting. Apparently Norway has given itself a 40% quota increase, which is equivalent to 100,000 tonnes of this species,

The Blue Whiting is part of the Pelagic fishery and quota is shared among the coastal partners, Norway has a limited amount of

Blue Whiting quota to be caught in UK waters mainly off the west of Scotland and Ireland, and a robust control is required by the participating countries to not breach the existing controls. It is felt that Norway has exceeded the agreed quota and the industry has called on the EU Fisheries Commissioner Karmenu Vella to intervene swiftly by demanding the Norwegian (Fisheries) Minister Elisabeth Aspaker to revise the decision.

Would it be that The Blue Whiting is in



...there's the extract from New Zealand Green Mussels, a considered palliative treatment for Arthritis...



demand by Norwegian salmon farmers who use it as fish meal? Hey ho !!

I suppose most of us in the fish trade know the health value of fish and their associated oils, like Cod liver oil, Omega 3, and of course there's the extract from New Zealand Green Mussels as a considered palliative treatment for Arthritis. Yet, it never fails to amaze me at the amount of research that goes on by marine scientists to keep searching for a greater understanding of what goes on beneath the

waves and how their researches can be used in products we use every day.

Recently dear reader, scientific researchers at the University of Portsmouth have been doing research into the humble Limpet. Much of their research has to do with the teeth of the limpet, (I certainly didn't know that limpets had teeth) and they believe that the limpet's teeth are the strongest natural material known to man, and one that could be used by man in engineering.

The scientists reckon that the material could be copied and used in building boats, planes and cars. The research is being led by Professor Asa Barber who explained that the limpet's teeth contain a hard material known as Geothite and the fibres found in the limpet teeth could be mimicked and used in high performance engineering applications.

Finally, and information that could come in handy in your pub quiz, did you know that previously the strongest biological material was thought to be the silk of spider. Well you know now !!

A special message to mobile fishmongers: and I certainly know that there's many of you out there who are doing a great job of providing a service to the public who lack the facility of a fishmonger's shop in their village or housing estate, many are shunning supermarkets. There's also a lot of mobiles in Scotland who cover many miles from their fishing communities and go to remote villages to provide this valuable service, and I'm convinced it's no different in other parts of the UK.

Recently on checking with the Secretary of NFF, I find that there are well over 100 mobile members in the National Federation of Fishmongers who obviously find value in being part of an organisation dedicated to the fish industry. It's also so easy to become a member: Ring 01376, 571 391 or go on line and download an application form, complete it and send it off, you'll not regret it !!



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OBITUARIES

Ian Hitchcock

Ian learnt his trade at the age of 21, from George Stoodley, when he began working on a part time basis in Watford Market.

Ian eventually took over the running of the business, and in 1971 George passed away, his widow, following George's wishes passed the business onto Ian. He changed the name to I & J Hitchcock's. Stoodley became Ian's nickname amongst others including The Lord Mayor Of London in later years.

From humble beginnings Ian had managed to build up a considerable trade in retail sales through his sheer hard work, wit and charm. Ian kept his eye on Billingsgate waiting for the right opportunity to move into the wholesale Market when finally he managed to take over Wren & Hines.

This was a great move, in fact the business expanded so fast that it quickly out grew his original pitch and he took over Jecks Bro. This allowed the company room to grow. Ian ran the successful business with his son Scott for 20 years before enjoying a long retirement with his wife June, they spent many a happy time together in Spain.

Ian has three children, Lee, Scott & daughter Jodie who became a Barrister rather than working in the fish business, he was so very proud of that. He also has four wonderful grandchildren.

He was certainly one of the Great old school characters of the Market and will be sadly missed by all his family, friends & colleagues.

Brian Rapley

Born in 1947, Brian was raised in Upminster, Essex where, as a young boy, he became friends with Peter Morris; a friendship that was to last for the rest of his life. In fact they eventually became real family when Brian married Peter's cousin Anne!

After leaving school, Brian had many different jobs including things as diverse as a post man, an off licensee and even a stint on a chicken farm! Eventually though, in the late 1970s, Brian came to work for Leleu & Morris at the old Billingsgate and this was to be where he would remain both as an employee and then a director, until his retirement through poor health several years ago.

An always up beat, happy character he embraced the market and was a very popular figure who always had a story or a (poor!) joke to tell! Away from work he loved many things: music, the outdoors, all forms of sport but most of all his family.

He'll be sorely missed by all, none more so than Anne and their children Keith, Kevin, Claire and David and all the grandchildren.



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Contact the Gossip

We hope you've enjoyed this edition of The Gossip and welcome your views and input. Send your gossip, stories and photos to: The Gossip, 67 Albany Road, Hornchurch, Essex RM12 4AE. Or e-mail your news to: newsletter@seafoodtraining.org

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