

# BILLINGSGATE GOSSIP

THE LONDON FISH & POULTRY RETAILERS' ASSOCIATION NEWSLETTER

DECEMBER 2013



## A warm Gossip welcome to Kerry...



The Gossip offers a warm welcome to the newest addition to the Seafood School team.

Kerry Dixson is the new office manager. She is heading up the administration team in the office and is helping to refine and develop systems to ensure their customers receive the best service when they book courses.

Kerry joined in September and has made huge progress already. CJ Jackson said "I'm looking forward to an organised and much more efficient 2014".

## Festive greetings from your Chairman



Well, I'm pleased Billingsgate is opening on the 23rd and 24th December this year. It's just a shame that the coastal markets aren't following suit. Maybe they're a bit too far removed from what we are trying to do in London and it does make the freshest wet fish very hard to get for our customers for the busiest 2 days of our year. At least shellfish shouldn't be too much of a problem.

So let's hope everything runs smoothly and the weather is on our side and I'd be happy if the White Christmas could hold off until I'm finally home on Christmas Eve.

I'd like to take this opportunity to say a big thank you to all of the wonderful merchants at Billingsgate for supplying us with some of the best fish in the world.

Also, a huge thank you to my Council for all the effort they've put in to running the London Fish and Poultry Retailers' Association this and every year.

It would be wonderful to get some new members in the new year to make our position stronger and our voice louder.

I'd like to wish you all a peaceful Christmas and a very happy new year.

Best fishes,

*Rex Goldsmith*

## ...and farewell to Tony

by Don Tyler

Anthony Williams retired from Billingsgate after 45 years with J. Bennett Jnr (London) Ltd. Known widely in the market as Tony (Bennett) we hope he has left his heart in the market. Tony turned 65 on 24th October and, due to ill health, decided to call it a day.

Tony has been married to Rosemary for over 40 years and they have three sons, Brian, Scott and Lee and five grandchildren. They are the closest, most charming family you could wish to meet.

We're sure he'll still be kept very busy with his hobby of fishing and his grandchildren. Billingsgate will miss his humour and honesty.

The LFPRA would like to add their sincere and good wishes to Tony on his retirement and we thank you for your constant help and courtesy throughout the years. We will all miss you.



## Billingsgate Market remembers...

On Friday morning the 8th of November the market held its annual service to remember those many who gave their lives or suffered through the Wars so that we are allowed to lead our lives as we do. The Service was delivered by Revd Dr. Fiona Stuart-Darling, Bishop's Chaplain in Dockland. Lead Chaplain.

It's always so heart-warming to see Billingsgate Market stand side by side. From the market workforce, the market floor and offices, governors, market police and a mix of market users all paying their respect as we all should. We will remember them.



# Pakistan visit

**F**ishmongers' Company, Chief Inspector Chris leftwich has recently returned from Pakistan working on behalf of UNIDO (United Nations Industrial Development Organisation) along with Dr Mike Dillon from Grimsby. Together they were running a master training programme for the fisheries sector



from the Baluchistan region of Pakistan.

Fifty thousand fishermen go out to sea from the coastal area of Baluchistan [more than 1,000km] every day to earn a living for their families. They retrace the same ritual every day, like their fathers and grandfathers have retraced for decades, centuries. They manage to catch something around 150,000 tons for

a total value of 330 million dollars per year, but 70% of the result of their efforts is not suitable for human consumption and it goes largely to feed the fish meal industry spoiling the remuneration of these hard workers. The fishermen only receive 10 rupees per kilo for this fish (there are 150 rupees to the pound)

Several reasons are preventing these fishermen from generating a better livelihood: on the sea they are still using inadequate techniques to fish and to handle the catch on board. Then the lack of financial means doesn't allow them to improve their simple and small boats. This means the fish goes from the water into inappropriate fish holds, where in addition the lack of ice, that do not protect the catch from spoiling. It's to help these workers to improve their skills and therefore increase their income that the TRTA II programme financed by the EU designed a training program to forge a good batch of master trainers from Baluchistan fisheries department, Lasbela University and some local leading NGO's to provide in turn to the fishermen community direct hands on support.

An intensive two week training programme



started on November 18th and lasted for two weeks. The training programme was focused on developing skills in the master trainers with an emphasis on the quality assessment, control, grading, handling and icing of fish and the design of small boat fishing vessels. The programme also involved imparting skill in training of adult fishermen and practising simple methods in cost benefit analysis. Knowledge transfer on existing fishery codes of practice for small vessels enabled the master trainers to design a useful draft local code of practice for fish species and vessels types relevant for Baluchistan. Armed with this new information and skills the master trainers will work with fishermen to improve the quality of the catch and increase their income.

Chris and Mike will probably have to return to Pakistan early 2014 to monitor how the delivery of training is going to the fishermen.

ADVERTISEMENTS



**Crissy's Café**  
BILLINGSGATE

Wish all their customers a very Merry Christmas and a Happy 2014  
*from Shimmy and staff*

**J. Bennett Jr. (London) Ltd**

Would like to wish all our loyal customers and suppliers old and new a very Merry Christmas and the happiest of New Years  
from all the team




*Season's Greetings from*  
**A.A. Lyons and all the team**

**Mick's Eel Supply Ltd**  
wish all their customers a very Merry Christmas and a prosperous 2014

**FESTIVE GREETINGS**  
from The London Fish & Poultry Retailers' Association

## NORTH O' THE BORDER

By Ken Watmough



# A warm welcome to 2014

Whilst writing this, my last article for 2013 I was reflecting on how busy all my friends and fish trade colleagues are likely to be during the lead up to Christmas. No doubt salmon, smoked salmon and all the fancy cuts and joints, and of course the oysters and langoustines will be to the fore in the mad rush to the Christmas celebrations.

Also, I suppose there will be the personal and commercial analysis on how well your businesses have done during the past twelve months, and maybe the opportunity to consider what can be done to improve the service to your customers, to buy more shrewdly and to push the turnover to new heights. It is the time of year to look at such things and set the new targets for 2014, and maybe consider new suppliers.

I know many readers already know how much fish will be available from the South Coast, and from the West Country ports, but I thought it might be valuable for you "dear reader" to know how much fish is being landed at the major Scottish fishing port of Peterhead.

There is a phone service which gives the fish landings on a daily basis, and also an on-line service which provides the breakdown of the species caught. Contact details below.

Telephone 01779 483 666

[www.peterheadport.co.uk/markets](http://www.peterheadport.co.uk/markets)

So dear reader, just before I end my scribbles for this edition, let me extend my best wishes and kindest regards to you and your families at this special time. Hopefully, after your busy Christmas trade each of you will be ready to spend the very valuable, precious and traditional Christmas time with your family and friends: overeating and having that extra special tippie to celebrate. Cath my wife, and I, will be like so many of you, spending time with our family, grandchildren and friends, eating too much turkey and having that extra piece of Christmas pudding: and then just managing to stay awake until after the Queen's speech. I don't know if that happens to any of you: I'm sure it does: it certainly happens to me, and

there are so many mischievous photographs of me taken by equally mischievous grand children to record Grandpa in his apre Christmas lunch sleeping mode!

Of course, in Scotland Hogmany or New Year's eve was, and still is a time for families to get together, and also "first footing", a tradition where people went to visit their friends in the early hours of the first day of January, this custom has waned considerably over last thirty years, although people still visit friends on the first day of January, but at my age certainly not in the early hours, but at a more civilized time later in the day. In earlier times Hogmany was celebrated more than Christmas. New Year's day was a public holiday but Christmas day was still a working day and not a holiday, not that the Scots were less Christian than anywhere else but it was just part of the then historic social legacy.

On Hogmany we usually have a nice meal

with friends and stay up until "the midnight bells" and greet the New Year with the customary dram, usually a large one, wishing everyone present a Happy New Year this is considered to be lucky and necessary: so I now wish all of you and those of the many faiths and cultures in our wonderful and valuable trade a "HAPPY NEW YEAR".

## EARLY 2014 SEAFOOD SCHOOL DATES FOR YOUR DIARY

### Fishmonger Knife Skills

Thu 23 Jan, Thu 27 Feb, Thu 20 Mar, Fri 23 May, Thu 26 Jun

### Get into Fishmongering

Thu 13 Feb, Wed 30 April

### Introduction to Fishmongering

Wed 19 March

### C&G Profile of Achievement in Fishmongering

Wed 16 and Thu 17 April.

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CAFÉ  
BILLINGSGATE MARKET

*Best wishes and a Merry Christmas*

To all of our customers and to everyone in Billingsgate Market.  
Thank you for your continued support throughout 2013  
we look forward to serving you in 2014

EST. 2007



# The Billingsgate Seafood School Awards 2013

## SUSTAINABLE FISH & SHELLFISH



On 20th November Billingsgate School invited 80 fish trade professionals to vote for their favourite of six finalists to receive the Billingsgate Seafood School Sustainable Seafood Award for 2013. The event was sponsored by Seafish who also asked their Head of Advocacy Libby Woodhatch to chair the event and Karen Green to present and introduce the day. The finalists included speakers from the Marine Conservation Society, Loch Duart Salmon, Loch Ryan Oyster Fishery, International Pole and Line Foundation, Shield Foods and the Aquaculture Stewardship Council (ASC). Attendees voted for their favourite presentation and also tasted fantastic recipes creating the closest vote in the event's four year history. The favourites could not be separated and the honours were shared between the Norwegian King Crab and Pole and Line caught Tuna. All finalists will feature in the Billingsgate School curriculum during 2014 in classes for young people, the fish trade and members of the public.

Representing the Marine Conservation Society (the UK charity for the protection of our seas, shores and wildlife), Dawn Purchase presented rope grown mussels as the ultimate sustainable seafood. Rope grown mussels actually clean water by removing nutrients such as nitrogen and phosphorus and are the original recycler and good neighbour and co-species for farmed fin fish such as salmon. Farmed mussels need no feed or chemical inputs, do not escape interfering with wild populations. They breed on their own and have significant health benefits from eating notably high levels of Omega 3. Economically, 18,493 metric tonnes of rope grown mussels are produced in the UK with a value over £12m.

Lawrie Stove, the Sales Manager at Loch Duart was next to promote their farmed Atlantic salmon as champion specie. Loch



Duart Salmon produce approximately 5,000 tonnes per annum through a fully-integrated system designed to maximise the health of stocks. This equates to around 3% of total Scottish production and is distributed in UK and overseas markets to discerning customers seeking better quality salmon from responsible and sustainable aquaculture. Rearing at Loch



Duart is based on two hatcheries and sea sites in Eddrachilles Bay and the Outer Hebrides which farm in rotation, regularly following sites to allow them to recover. Loch Duart has significantly lower stocking densities than

current industry standards and specifications. This gives the fish the space to grow naturally.

A feeding regime which mimics the irregular feeding of fish in the natural environment. This allows periods of rest and reduces feed waste. No growth promoters or antibiotics are used. No anti-foulants are used. The fish swim to a new enclosure every six weeks, allowing the nets to wind dry to remove marine growth. All feed comes from sustainable non-GM sources which are constantly and carefully monitored.

Native European oysters share the same high sustainability credentials as rope grown mussels, however it does require extensive knowledge of their life cycle to breed and grow these high value shellfish. Tristan Hugh-Jones of Rossmore oysters sees great potential in the Loch Ryan Oyster fishery in South West Scotland. This natural fishery 13 km long and 4 km wide produce amazing quality oysters that taste delicious. Loch Ryan is unique as it is privately owned, allowing complete stock control. There is a good natural breeding of oysters in Loch Ryan's clean water that is now being carefully managed to maximize the potential. With many years experience breeding



and growing oysters in Cork Rossmore Oysters are now managing the Loch Ryan Fishery, selling 300,000 oysters a year to London. Using a single vessel to dredge the fishery, scientific knowledge of the life cycle and local topography large oysters (10%) are harvested and smaller ones (90%) are relaid in the water where there food is most abundant. This process also aids the breeding cycle by producing dense beds which are then easier to harvest.

After brunch where the first three species were served to the audience of chefs, journalists and food industry professionals. Emily Howgate, Programme Director for the Pole and Line Foundation took the opportunity to promote this fantastic fishing method for the skipjack tuna pole and line fishery in the Maldives and also that of the albacore tuna fishery in the USA. These fisheries do not damage marine habitats, or discard other marine life, neither species is threatened or endangered, the hook size used selecting decent sized fish. Lots of man power is needed and it is good for livelihoods.

## certified

The centuries old Maldives fishery currently supports 30,000 people or 15% of the total workforce. The International Pole and Line Foundation research and promote these fisheries and create and improve their supply. One hook, one man, one fish. Environmental and social good, by the people for the people. These fisheries are certified by the Marine Stewardship Council and supported also by Greenpeace.

Next to be given the chance to win the audience was Abbas Lalljee and his team from Shield Foods promoting Red King Crab from Varangerfjord, Norway as a fishery 'Off the beaten track'. Abbas started his presentation breaking down the differences between the 'Deadliest Catch' fishery in Alaska for the same

species, describing the Norwegian fishery as the 'Friendliest Catch'. Rather than large vessels fishing hard for a short season, 470 small day boats fish the deep fjords of the Varanger peninsula, Finnmark to supply 10 processors of the Varanger co-operative representing 60% of Norway's output.

The fishery is managed responsibly and diligently. The crabs are caught in large traps and only the larger crabs are harvested to a strict quota system which prevents over fishing. The smaller crabs are returned to the sea alive. Norwegian King crab is a shining example of shared ownership where the fishermen have

Manager Commercial Marketing, Aquaculture Stewardship Council. Basa was presented as 'A star to stay'. Fine, tender white flesh with no fishy taste or smell. A fish readily accepted by children. The fish was promoted as strong and quick to grow, as multi purpose and always available. Since 2000 production has increase 35 times, export volume going from 20,000 MT 650,000 MT. However, since 2010 negative publicity has hit the sector. By certifying the process ASC aims to help regain prestige in the Market for Basa products.

All presentations offered fantastic examples of good practice to celebrate. The audience



a direct role in the long term management of the fishery.

The final fish to be presented for review was the Aquaculture Stewardship Council (ASC) Pangasius (Basa) from Vietnam. This product is currently available to retail customers at Sainsbury's. ASC Pangasius represents 10% of production in Vietnam and is helping re-build the reputation of this popular and affordable imported fish. The presentation was delivered by Klaas Jan Mazereeuw, QA Manager, Seafood Connections and Esther Luiten,

could not pick a clear winner and this year was the most evenly spread of all. After ensuring all had voted the result was declared a tie between Pole and Line Tuna and Norwegian King Crab, well deserved winners! The Seafood School thanks all participating organisations and individuals who continue to make this event the most enjoyable and refreshing all year at Billingsgate. These case studies will be shared and promoted to young people, food industry professionals and members of the public during 2014 at Billingsgate Seafood School.





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## Seafood School's pop-up restaurant

The Billingsgate Seafood School is opening their own Christmas pop-up restaurant this December. The restaurant will be headed by CJ Jackson, showcasing the best produce that the City of London Wholesale Food Markets have to offer.

The Chef trainers will be cooking and serving the following menu and would like to invite the merchants to come along - with some staff to support us. The Menus include:

**Billingsgate Mezze Platter:** home-made taramasalata, mini salted fish and sweet potato fishcakes with chilli salsa, smoked sprats with wasabi mayonnaise, queen scallops with chorizo and red peppers

**Smithfield Mezze Platter:** home-made chicken liver pate, seared chorizo, fennel salami, home-made piccalilli and duck rilette

**New Spitalfield Mezze Platter:** home-made caramelized red onion houmous, tzatziki, grilled aubergine, red pepper and courgette with coriander pistou, roast butternut squash and Gorgonzola



### Main Courses:

Inspired dishes will include a rich harissa carbonnade of beef, roast halibut with roast butternut squash and sage and a seasonal vegetable charlotte.

Meals will end with a choice of two sumptuous desserts alongside teas and coffees. The restaurant is open from 11:30am until 3pm on Thursday and Friday 19th & 20th December. The cost is £30 per person and reservations can be made by calling 020 7517 3458, e-mail: info@seafoodtraining.org You can also take your own wine. Christmas gift certificates will also be available along with Seafood School merchandise and the popular Billingsgate Market Cook book.

## FISHMONGER VACANCY

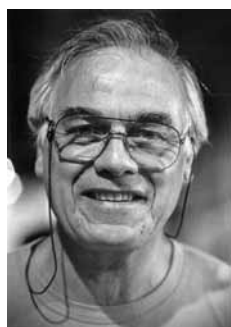
A busy West London Fishmongers currently has a vacancy. The position is full-time, 5 day week, one of which is a Saturday. Experience is preferred but not essential - however enthusiasm and a smiling face is.

To apply, please contact Mr. S. Sandys, 56 King Street, Twickenham, Middlesex TW 3SH or telephone: 020 7870 8146.

## Your LFPRA Council 2013

|                 |                    |
|-----------------|--------------------|
| Chairman        | Mr. Rex. Goldsmith |
| Vice Chairman   | Mr. John Purkis    |
| Treasurer       | Mr K. Condon       |
| Secretary       | Mr. C. Caisey MBE  |
| Mr. G. Sage     |                    |
| Mr. E. Saunders |                    |
| Mr. S. Davies   |                    |
| Pauline Invaldi |                    |

## OBITUARY



### Brian Gunn 1936-2013

Brian Gunn passed away in October aged 77. Brian, with his brother Eddie, bought for many years on the Market. He joined the family fishmongers in Brixton in 1951 and, apart from two years National Service in the Royal Navy, spent his life in the fish trade. He married wife Sheila in 1956 and had two children. He opened his shop in West Norwood with his brother Eddie in 1967 and, after a very successful time there, retired in 2000 devoting his time to his garden in Warlingham and to his love of sailing. The LFPRA pass on their condolences to his family and friends.

Photo: Terry Bloomfield

## 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