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 ad 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 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@jbenetts.co.uk
Email: accounts@jbenetts.co.uk
www.jbenetts.co.uk
COMMERCIAL VEHICLES
A MORE FLEXIBLE APPROACH

At Enterprise Flex-E-Rent, we know that providing you with the right commercial vehicles requires more than just an in-depth understanding of the latest specifications and relevant legislation. That’s why we take the time to understand your business before we make our recommendations.

With a temperature-controlled rental fleet ranging from small vans to 26 tonne rigid, we’ll make sure you always have the right vehicle for the job.

And, by understanding your business as well as your vehicles, we help you get on the road and stay there.

Find out how we can help you do more of what you do best, call 0800 328 9001 or visit flexerent.co.uk
Ryder’s vehicle out-servicing operation delivers a comprehensive selection of quality used vehicles that have:

- One owner
- Full service history
- MOT
- Full compliance documentation

Your local Used Approved Centre

Fairview Industrial Estate, Barlow Way, Rainham, Essex, RM13 8UH
0344 892 2145

James Green
07584 594284
james_m_green@ryder.com

usedapproved.ryder.com

With you for the road ahead...

To see our full list of vehicles visit our website, or contact your nearest Used Approved Centre.
When it comes to transporting fresh produce, we can produce the goods.

Bespoke chiller conversions from Cordwallis.

As demand for deliveries of fresh produce continues to grow, we now supply a cool range of fridge-bodied vehicles, from chillers to deep freeze. Like all our vans, these can be converted to your specific business requirements, along with a choice of flexible finance packages, service and maintenance plans to fit your budget. Whatever the van, whatever the package, when you buy from Cordwallis, you get the reassurance of a family-run business.

Welcome to the 2019 edition of the London Wholesale Markets Magazine. The magazine is posted directly to every tenant company on the five London Markets and is published to raise awareness of the markets and all Tenant Companies operating at each site. The publication also showcases the ranges of fresh produce, flowers, meat and poultry and seafood produce and specialist imported food products available on-site to buy at the London Markets.

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

Thanks for taking the time to read the new edition and we hope you enjoy it. We welcome any input from either tenant companies on the markets or food importers, growers, wholesalers, caterers, trade associations, or companies who sell products into the London markets. For editorial submissions or advertising for the next issue and to discuss any aspect of the publication or if you require details on circulation, editorial opportunities please contact us on:

(01253) 319882 / 3 or e-mail: sales@mmcmmedia.com
Kind regards
Steve Streetly / Chris Shorley
Directors, MMC Media Ltd.
steve@mmcmmedia.com / chris@mmcmmedia.com
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 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.
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.
MAINTENANCE & REPAIR

ESSEX & LONDON COLDROOM PROFESSIONALS

We have a fully-equipped vehicle which carries most spares – ie door handles, gaskets, door runners and guides. We have served as a reliable contractor for various facilities companies as well as private companies for the past 20 years.

We also have the necessary insurances to work in any store. We are now looking to expand our business to make our facilities available to you. Please note we do not, however, repair or service actual refrigeration plants; for example generators or cooling plants, but we do repair and renew actual coldrooms, doors, floors, walls and ceilings.

COLDROOM MANUFACTURING AND INSTALLATION

Installations
We have all the necessary insurances to carry out our professional coldroom services in any store.

Repairs & Maintenance
Including walls, ceilings, doors, gaskets and door heaters. We also carry spares in our fully equipped vehicle.

One unpaid bill. That’s all it can take to kill a business.

So how can you protect your business?

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

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

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

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

At Coface we are working across the industry with companies such as Vestey Foods UK, Stanley Gibson and ESI Foods to understand the challenges and opportunities you face.

Coface offers solid cash flow protection and regularly evaluates each of your customers to make sure you are not trading on risky terms or with bad payers.

But we also recognise that speed and flexibility is key in such a competitive arena. That is why our policies proactively adjust to your business enabling you to deliver unexpected and urgent orders with the peace of mind that you are covered.

So whether you run an artisan bakery, a grocery, a micro-brewery or a meat or fish wholesaler, Coface credit insurance can support your business.

To find out how Coface can support your business call 0800 085 6848 or visit cofaceitfirst.com

Coface is authorised in France by the Autorité de Contrôle Prudentiel et de Résolution. In the UK Coface is subject to limited regulation by the Financial Conduct Authority and in Ireland Coface is regulated by the Central Bank of Ireland.
<table>
<thead>
<tr>
<th>Company Name</th>
<th>Stand</th>
<th>Contact</th>
<th>Trade</th>
<th>Telephone</th>
<th>Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dodi Seafood Ltd</td>
<td>H1</td>
<td>07805 029 851</td>
<td><a href="mailto:Dodiseafood@gmail.com">Dodiseafood@gmail.com</a></td>
<td>Zakeer Ahmed</td>
<td></td>
</tr>
<tr>
<td>Eames A. Ltd</td>
<td></td>
<td><a href="mailto:a.eames@hotmail.co.uk">a.eames@hotmail.co.uk</a></td>
<td>Tim Eames</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feng Sushi</td>
<td>G9</td>
<td>07779 643 557</td>
<td><a href="mailto:silla@fengsushi.co.uk">silla@fengsushi.co.uk</a></td>
<td>Sila Speram</td>
<td></td>
</tr>
<tr>
<td>J.P. &amp; L. Exotics Ltd</td>
<td>5-6</td>
<td>01758 55000</td>
<td><a href="mailto:Jilwoodoo@eol.com">Jilwoodoo@eol.com</a></td>
<td>Paul Hoflick</td>
<td></td>
</tr>
<tr>
<td>Fishmongers Company 37-36</td>
<td></td>
<td><a href="mailto:borry.obice@fishmall.org.uk">borry.obice@fishmall.org.uk</a></td>
<td>Barry O’Toole</td>
<td>Barry O’Toole</td>
<td></td>
</tr>
<tr>
<td>Hart S &amp; A Ltd</td>
<td>F7-F9</td>
<td>020 7515 9118</td>
<td><a href="mailto:mateathart1@tinkernet.com">mateathart1@tinkernet.com</a></td>
<td>Matthew Hart</td>
<td></td>
</tr>
<tr>
<td>Holmes C. T. and Co Ltd</td>
<td>16 &amp; 17</td>
<td>020 7515 1255</td>
<td><a href="mailto:chris@holmesseafood.co.uk">chris@holmesseafood.co.uk</a></td>
<td>Chris Holmes</td>
<td></td>
</tr>
<tr>
<td>Lobo Seafood Ltd</td>
<td>29-30</td>
<td>020 7320911</td>
<td><a href="mailto:loboseafood@gmail.com">loboseafood@gmail.com</a></td>
<td>Alyxius Lobo</td>
<td></td>
</tr>
<tr>
<td>Lawrence Bros 58</td>
<td>E7</td>
<td>020 7515 1349</td>
<td>ian.PUTEN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Le Lien Ltd T/A Fawsett Fish Ltd 3-5</td>
<td>020 7987 9933</td>
<td><a href="mailto:paul@fawsettfish.co.uk">paul@fawsettfish.co.uk</a></td>
<td>Paul Fawsett</td>
<td>Paul Fawsett</td>
<td></td>
</tr>
<tr>
<td>Lutio &amp; Morris Ltd 16 &amp; 48</td>
<td>D10-D12</td>
<td>020 7987 2266</td>
<td><a href="mailto:mark@eakarmona.com">mark@eakarmona.com</a></td>
<td>Mark Morris</td>
<td></td>
</tr>
<tr>
<td>Lean Assist Ltd 86-88</td>
<td></td>
<td>020 7515 7111</td>
<td><a href="mailto:info@leanassist.co.uk">info@leanassist.co.uk</a></td>
<td>Variy / Harry Pantar</td>
<td></td>
</tr>
<tr>
<td>London Fish Merchants Association 35 - 36</td>
<td></td>
<td>020 7515 2655</td>
<td><a href="mailto:fishmerchants@sei.com">fishmerchants@sei.com</a></td>
<td>Mike Forlger</td>
<td></td>
</tr>
<tr>
<td>Lyons A.A. 67</td>
<td>H15</td>
<td>020 7537 3283</td>
<td>Anthony Lyons</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Masters &amp; Co Ltd</td>
<td>O11</td>
<td>020 7987 7890</td>
<td>David Masters</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mick's Eat Supply Ltd 56</td>
<td>C5</td>
<td>020 7515 2249</td>
<td><a href="mailto:admin@mickseatsupply.co.uk">admin@mickseatsupply.co.uk</a></td>
<td>Mr H2 Jerich</td>
<td></td>
</tr>
<tr>
<td>Milegate Ltd 52</td>
<td>8 &amp; 9</td>
<td>020 7733 7049</td>
<td>David Nicola</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nash J. &amp; Sons Ltd 22-23</td>
<td>E12-F3/F4</td>
<td>020 7987 7027</td>
<td><a href="mailto:jermynsash@bloomnest.com">jermynsash@bloomnest.com</a></td>
<td>Mike Egan</td>
<td></td>
</tr>
<tr>
<td>Newaxes C.J. &amp; Partners</td>
<td>10</td>
<td>020 7515 0760</td>
<td><a href="mailto:bevanssath@eol.com">bevanssath@eol.com</a></td>
<td>Mr Brian Evans</td>
<td></td>
</tr>
<tr>
<td>Ocean Fleet Seafood Ltd 77</td>
<td>G12</td>
<td>020 7733 8556</td>
<td><a href="mailto:kimuras@oceanfishseafood.com">kimuras@oceanfishseafood.com</a></td>
<td>Dimitra Nikolaias &amp; Karolios Brussa</td>
<td></td>
</tr>
<tr>
<td>Piggy's Cafe</td>
<td></td>
<td>020 88268165</td>
<td><a href="mailto:polydy.worldwide@yahoo.co.uk">polydy.worldwide@yahoo.co.uk</a></td>
<td>Anvar</td>
<td></td>
</tr>
<tr>
<td>R &amp; G Shellfish Ltd 57</td>
<td></td>
<td>01708 472 092</td>
<td>Mr Ray Brand</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cyprus Fisheries 81</td>
<td>G8</td>
<td>0207 537 9945</td>
<td><a href="mailto:office@cyprusfisheries.com">office@cyprusfisheries.com</a></td>
<td>Kenny Tandides</td>
<td></td>
</tr>
<tr>
<td>O &amp; D Shellfish Ltd 77</td>
<td></td>
<td>020 7537 7587</td>
<td>o&amp;<a href="mailto:dshellfish@btconnect.com">dshellfish@btconnect.com</a></td>
<td>Mr D J Riveras</td>
<td></td>
</tr>
</tbody>
</table>
We welcome both trade and public customers. Our friendly staff are here to help and advise.

More recently we have extended our range to include fish such as monkfish, sole, hake, bass, turbot, brill, salmon & bream as well as a new line of exotic fish which includes a variety of shellfish. 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.

Viviers UK Limited
Portsmouth Fish Market

Fresh fish and shellfish of all types
We welcome both trade and public customers
Live/Cooked local lobster and crab
Our friendly staff are here to help and advise.

Find us at Shop 26 Billingsgate Market, London, E14 5ST
Tel: 07710 560295

Viviers [UK] Ltd
020 888 85708
polydor.seafoods@yahoo.co.uk

Glenmar Shellfish
Supplier to the Year

Supplying the finest shellfish & seafood to London & Billingsgate Market.
Please contact us for our full product range.

Tel: +353 1 8669945  |  Info@glenmarshellfish.com
Unit 26 Millennium Business Park, Blanchardstown, Dublin 11, D11 HP74, Ireland.
WWW.GLENMARSHELLFISH.COM

R.A.O Fishmongers
London Ltd 54
Shop 15 & Stands C9/10
Frozen, shellfish, fish processor
020 7515 4848
Alan Oliver

Roger Spencer T/A Sole Trader 19
Stands A4/A5/ D1/S2
Wet, prime, frozen
020 7987 4545 01268 747 546
Roger Spencer

Seafood Choice
London Ltd 76
Wet
0203 4172770 0203 4118507
joseph@seafoodchoice.co.uk
Joseph Vashikkoottam

Seahawk Marine Foods (London) Ltd 71
Shop 11, 12 & 19 Stand A3
Wet, prime, frozen, shell, smoked
020 7538 1520 020 7531 6430
kjohnmaguire@yahoo.co.uk
Keith Maguire

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

Simmo’s (Billingsgate) Ltd 2
Stands D8/D9
Wet, shellfish
020 7538 9604 020 7537 7556
stevesimmo@btconnect.com
David/Steven Simpson

Skyescal Systems Ltd 75
Computer
020 7515 0790
info@skyescalsystems.com
Sabian Sama

Stockwell John Ltd 69
Shop 13 & 14 Stands A1/A2
Shellfish
0207 987 7776 020 7538 8711
j.stockwells@btconnect.com
Steven Monaghan

The Upper Scale
1 East Quay
Fish processors
020 7005 0999 020 700 50899
thouper scales@aol.com
Adrian Nunn

Viviers (UK) Ltd
Shop 26
Shellfish, fresh
07802 645 890 0239 874 444
viviersuk@btconnect.com
Charlie Weekes

Wicker L. G. & Co. Ltd
Shop 27
Wet, frozen
0207 515 3920 0208 986 9213/4
John Wicker

Williams, J & Son
Container South 1
Pallet Truck & Tray Rental / Repair
07711 761 626
louisachilcott@mac.com
Seb Chilvers

West & Sun Foods Ltd 11
Stands E2-E4 & C3-C5
Fresh & Frozen Exotic
020 7537 0181 07536 262 433
Abin Toms

Wren & Hines Ltd 49
Stands E5/E6
Wet, smoked
020 7538 5565 01923 286 590
scott@fishtraders.co.uk
Scott Hitchcock

Wright Bros Ltd
Units Q13 & G14
Oysters
0207 4039559
www.thewrightbrothers.co.uk
Gary Hoobeman

Zed Exotics Ltd
Shop 15 & Stand C7 – C8
Exotic Frozen
020 7681 1785 07940 526 066

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.

It is advised that suitable non-slip footwear is worn.
Carlingford OYSTER COMPANY
the taste of Carlingford Oysters for 3 generations and now introducing Louët-Feisser Select Oyster

From the clean unpolluted Irish waters we offer our nutritious "live" shellfish products, which are proven to satisfy the quality demands of our customers worldwide.

Our service to deliver live shellfish in seawater tanks by road to Europe, and air-freight worldwide, gives you the customer, our best possible live product from fishing boat to dining table, in the fastest possible time.

We can offer you live, by air-freight;
Brown Crabs (Cancer Pagurus)
Blue Lobster (Homarus Gammarus)

We can offer you live, by vivier truck;
Brown Crabs (Cancer Pagurus)
Blue Lobster (Homarus Gammarus)
Shrimp
Velvet Crabs
Crayfish

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
Located above Billingsgate Market in London’s Docklands

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

At 4Am, Tuesday to Saturday, Billingsgate Fish market opens its trading hall for business. Hustling, bustling and brightly lit, the heart of the 13-acre complex in east London (the UK’s largest inland fish market) is home to around 40 traders as well as shops and cafés – not to mention a seafood training centre that teaches everything from sourcing and descaling to gutting and cooking; the seafood school at Billingsgate (newly named after a rebranding last week) is legendary in the industry: fishmongers, sellers, culinary students and chefs are tutored here. But it serves the rest of us, too, and at a (slightly) more acceptable time of the day. If you can manage a 7am start, the special Saturday Breakfast, for example, begins with a trip round the market before a morning feast and a fish-prep session. In this, as

DODi is the leading fresh exotic fish supplier in traditional Billingsgate Market. We supply wholesale to Fishmongers, Hotels, Pubs & Restaurants.

Our exotics range includes Yellowtail Snappers, Lane Snappers, Strawberry Grouper, YellowEye Snappers, Doctor, Vivano, Red Snappers, Red Mullet, Dorade Rose, Scorpion, Tuna and American Snappers etc. Our daily local products are COD, Coley, Pollack, Squid, Mackerel, Monk, Skate, Sardines etc.

We supply competitive prices on Sea Bass & Sea Bream from Turkey working with reliable and competitive suppliers for year round supply delivered three times per week.

We also source Salmon from Scotland & Norway. We are proud distributor of premium St James smoked products. We have wide varieties of frozen products including Raw Prawns all sizes, Tilapia etc.

DODi™ Fresh & Frozen Seafood Specialists
Office 63 - Stands H1, E5 & E6
Billingsgate Market, Trafalgar Way, Poplar
London E15 5ST
T: 0203 4 89 89 70
Fax: 0207 68 11 733
E: info@dodiseafood.co.uk
www.dodiseafood.co.uk

Find us on Facebook & Twitter
@ Dodi-Seafood-Ltd

DODi Fresh & Frozen Seafood Specialists
www.dodiseafood.co.uk
**STEEN Worldwide**

**LEADING SPECIALIST IN FISH PROCESSING EQUIPMENT**

+ 50 years of creative innovation in machinery

Stein is driven by the search for excellence for 50 years. The focus is to achieve goals and challenges set by clients and the determination to strengthen long lasting relationships in confidentiality with customers. That is why we introduced the new ST700T table top Skinner. A range of different versions is available for skinning a variety of whole fish and big fillets and also for fine and rough work.

**STEEN 700T SERIES TABLE TOP SKINNER**

- **WHY CHOOSE FOR THE STEEN 700T SERIES TABLE TOP SKINNER?**
- **Safety:** electronically monitored guards and foot pedal help for controlled use
- **Technology:** the knife holder can be taken out without any tools
- **Efficiency:** the knife can be set and locked at different heights
- **Easy:** the in-feed plate can be opened without any tools, as well as the rear side
- **New:** a brand new concept, already proven itself in the skinning industry

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

- C.J. Jackson - Billingsgate Seafood School CEO

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

**Contact us**

If you would like to learn more about us or book a certificate or class, want us to visit a school or catering college:

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

C.J. Jackson, CEO

Tel: 0207 37 3548
Email: admin@seafoodtraining.org

www.seafoodtraining.org

**Gulliver’s**

Gulliver’s Truck Hire refrigerated division can provide you with a range of vehicles from chilled to deep frozen, and multi-temperature compartment ensuring that individual customer requirements are met. Available both short and long term rentals.

Our partnership with the best suppliers in the industry allows us to deliver our customer with the latest technology, including temperature recorder/ tracker, help monitor and manage the cold chain of the world’s most temperature-sensitive, perishable products, including food, pharmaceuticals, biologics.

Our fleet consist of the newest vehicles from small vans, to 7.5 tonne, 18 tonne and 26 tonne trucks with custom built box bodies.

At Gulliver’s truck hire we excel in delivering tailored vehicles to our customers, providing a nationwide service, with 8 locations in the UK and mobile service maintenance available 24/7.

**Commercial sales**

0171 6874167

W. Stevenson & Sons Ltd, Harbour Offices, Newlyn, Cornwall TR18 5HB

@NewlynStevenson @stevensonnewlyn

**General**

0845 260 0999

online.enquiries@gullivers.co.uk

**Municipal**

0870 850 9990
The Fishmongers’ Company – an ancient Guild going strong in the modern world

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

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

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

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

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

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

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

International Food Standard (IFS) awarded. Providing high quality products from catch to table.

- Cold water Prawns - fully cooked ready to eat with a firm texture and fresh taste.
- Crayfish Tails - wild caught in rivers, hand peeled and ready cooked - a delicacy.

Ideal in salads, starters, sandwiches or served with pasta dishes.

Proud to have supplied J. Bennett (Billingsgate) Ltd for 25 years.
A.A LYONS
FISH MERCHANTS
STANDS: 11-15


TONY LYONS: 07984 890539
MICHAEL MCDONAGH: 07981 590 859
CHARLOTTE LYONS: 07817 390 737
We are the UK branch of internationally renowned TRUE WORLD FOODS Group.

We deliver sustainable Japanese premium seafood products, available from around the globe straight to your business everyday.

A SUCCULENT RECIPE FROM ACCLAIMED Michelin Star Chef Michel Roux Jr
Crack the veal marrow bones open to reveal the marrow. This can be dangerous and if you’re not used to using a cleaver, ask your butcher to do this for you. Keep the marrow in large cylinder-like pieces and put in iced salted water to degrease until needed. Scale, fillet and pin bone the fish, rinse and dry on a paper towel. Season the fillets, brush with oil and place on baking sheet ready to be cooked.

In a saucepan with a little oil, sweat 3 sliced shallots and the chopped celery until lightly coloured. Add the rinsed fish bones and continue to cook 3-4 minutes. Add the sugar, vinegar and red wine, then simmer until reduced by half. Add the stock and simmer, skimming well for 20 minutes. Pass the liquid through a very fine sieve. Just before serving, check seasoning, bring back to the boil and whisk in the butter and chocolate little at a time.

Pan fry the slices of baguette in olive oil until brown and crisp. Remove from the pan and when cool enough to handle, rub with the garlic. Trim, clean and slice the cep. Pan fry them over high heat with a little oil until almost cooked, then finely chop the remaining shallots and add them to the pan. Continue to cook for 2-3 minutes and add the parsley.

Slice the marrow into 1cm rounds, place in simmering salted water and poach for 5 minutes until tender. Gently drain and divide equally between the baguette slices.

Cook the red mullet under a hot grill- the skin should bubble and brown slightly. Place the fish on top of the cep and the baguette slices on top of the fish.

**Serves 6**

- 600g veal marrow bones
- 3 red mullet, about 400g each
- 6 shallots, peeled
- 1 stick of celery, chopped
- 2 tbsp of caster sugar
- 1 tbsp red wine vinegar
- 125ml strong dark red wine
- 260ml veal stock
- 2 tbsp butter
- 20g extra bitter dark chocolate
- 6 slices of baguette bread
- 1 garlic clove, cut in half
- 400g cep mushrooms (cleaned)
- 1 bunch of flat-leaf parsley, chopped
- Olive oil
- Salt and pepper

**Wines:** The meaty red mullet and red wine sauce need a wine with structure but not so powerful that it overwhelms the fish. Otago produces some of the best Pinot Noir around, delicate yet assertive. Bourgueil a Cabernet Franc is definitely braveny enough, as is a young red Bandol.

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

RESTAURANT AND CHEF HIGHLIGHTS

19 of the capital’s most acclaimed restaurants will appear over the 4-day duration of the festival. New for this year include seven brand new restaurants, masterclasses at the new Urban Kitchen, wine and cheese pairings with Accolade Wine School, the Diner’s Club VIP lounge, cocktail making and even a hot dog party taking place in front of the Taste fire pit.

19 of the capital’s most acclaimed restaurants will appear over the 4-day duration of the festival. New for this year include seven brand new restaurants, masterclasses at the new Urban Kitchen, wine and cheese pairings with Accolade Wine School, the Diner’s Club VIP lounge, cocktail making and even a hot dog party taking place in front of the Taste fire pit.

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

Restaurant and Chef Highlights

19 of the capital’s most acclaimed restaurants will appear over the 4-day duration of the festival. New for this year include seven brand new restaurants, masterclasses at the new Urban Kitchen, wine and cheese pairings with Accolade Wine School, the Diner’s Club VIP lounge, cocktail making and even a hot dog party taking place in front of the Taste fire pit.

Great reliability, smaller cabs and increased payload are all big winners for customers of Enterprise Flex-E-Rent’s Temperature Controlled Division.

Mark Howell
Sales Director - Enterprise Flex-E-Rent

Innovative technology
3 year unlimited mileage warranty
Award winning customer care programme
24 hour breakdown assistance

Call us today to find out more: 01707 282944 | www.itkadvert.co.uk/1lw
Taste of London creates the rare opportunity for food lovers to curate their perfect taster menu. Feast on a stellar line-up that includes Taiwanese restaurant with a cult following BAO, Sri Lankan favourite Hopper’s, Basque cuisine, Sagardi and The Cheese Bar, back serving up melted cheesy goodness from speciality toasties to poutine. Appearing for one day only, as part of the Daily Special restaurant spot, Bar Douro will be serving up Portuguese sharing plates on Thursday 15th November, followed by vegan Mexican small plates from Club Mexicana on Friday 16th November. Throw in authentic Taiwanese dumplings and exquisite rice bowls, courtesy of Taste newcomers XU and Rigo, and you have the most decadent feast of the year.

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

Fire-chief-in-residence, DJ BBQ, returns to headline the renowned Fire Pit in association with Food Network stage, where acclaimed chefs will dial up the temperature and unlock some mouth-watering flavours as festival goers stay cozy by the fire to watch. Head chef of Ottolenghi’s new restaurant, Rovi, Neel Campbell will be using the smoke and fire to cook up some seasonal vegetables and Genevieve Taylor (Author of the Ultimate Woodfired Oven Cookbook) will be sharing her passion for cooking in the outdoors. Tom Brown, owner of Hackney’s seafood restaurant Cornerstone will bring fish and fire to the fore front and Smokestak’s founder, David Carter will share his tips of cooking up BBQ meats over the flame. Other fire pit chefs include Josh Katz (Berber and Q), Karan Gokani (Hoppers), Tom Anglesc (The Laughing Heart) and George Barson (Cora Pearl).

**MASTERCLASSES AND WORKSHOPS**

Fans of a festive tipple will enjoy innovative cocktails and take part in hands-on masterclasses where they can learn how to shake up their own cocktails ahead of the party season. Tanqueray Gin will be unveiling a gin terrace where guests can learn more about the unique process that goes into making Tanqueray No. TEN before creating their own perfect Tanqueray & Tonic. Alongside the Cocktails at Home masterclass is the ‘World Class’ bar where visitors can purchase and try world-class cocktails, and in the ‘whisky room’ festivalgoers will be able to create their own Johnnie Walker Black Label highball whisky with a selection of world-class mixers and bitters. Ketel One Vodka’s urban kitchen will be making a debut at Taste Festive, following the success in summer, where guests can create their very own Ketel One Vodka Bloody Mary and Espresso Martini alongside the resident kitchen DJ.

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

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

The Laurent-Perrier Clubhouse will be the perfect wintry haven to relax in during the festival and indulge with a glass of the highly acclaimed Cuvée Rosé. For that added VIP treatment, the Diners Club VIP lounge will be open, a private area for ticket holders including and bitters. Ketel One Vodka’s urban kitchen will be making a debut at Taste Festive, following the success in summer, where guests can create their very own Ketel One Vodka Bloody Mary and Espresso Martini alongside the resident kitchen DJ.

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

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

Taste newcomers The Urban Kitchen, a new stunning allotment urban space, in association with Sustain will inspire and educate visitors how to grow their own food at home with a host of demos, talks and workshops about how to be greenfingered.

**ENTERTAINMENT AND CHRISTMAS SHOPPING**

It will be Saturday night fever at Taste this year as DJ BBQ serves up hot dogs and takes over the decks at The Fire Pit for a two-hour DJ set, and the much-loved Deco Noir Piano Man will be returning to get everyone into the festive spirit, playing some favourite classic songs. For the shoppers, a quality range to stock up on treats and gifts, making Taste of London the perfect way to kick off the festive season in style.

The festive edition of Taste of London will take over Tobacco Dock in Wapping from 15th – 18th November 2018. Tickets on sale now from £15:

www.tasteoflondon.co.uk

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

taste@tcs-uk.net / 020 7938 1010

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

Fire-chief-in-residence, DJ BBQ, returns to headline the renowned Fire Pit in association with Food Network stage, where acclaimed chefs will dial up the temperature and unlock some mouth-watering flavours as festival goers stay cozy by the fire to watch. Head chef of Ottolenghi’s new restaurant, Rovi, Neel Campbell will be using the smoke and fire to cook up some seasonal vegetables and Genevieve Taylor (Author of the Ultimate Woodfired Oven Cookbook) will be sharing her passion for cooking in the outdoors. Tom Brown, owner of Hackney’s seafood restaurant Cornerstone will bring fish and fire to the fore front and Smokestak’s founder, David Carter will share his tips of cooking up BBQ meats over the flame. Other fire pit chefs include Josh Katz (Berber and Q), Karan Gokani (Hoppers), Tom Anglesc (The Laughing Heart) and George Barson (Cora Pearl).

**MASTERCLASSES AND WORKSHOPS**

Fans of a festive tipple will enjoy innovative cocktails and take part in hands-on masterclasses where they can learn how to shake up their own cocktails ahead of the party season. Tanqueray Gin will be unveiling a
New Spitalfields Market was custom-designed for the fresh produce and flower business in the early 1990s and in 2017, we can still boast trading facilities that rank second to none.

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

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

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

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

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

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

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

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

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

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

There is no more diverse market in the country and that fact contributes hugely to the market’s ability to stay at the forefront of its trade and service the rapidly changing needs of the 21st century wholesale market customer base.
I joined New Spitalfields Market at the age of 16 straight from school to work with my father in Waldon Fruit LTD. The new market had only been opened for 6 months. It was a very busy and hectic environment with the customers of the old Stratford Market and from the old Spitalfields Market merging and becoming familiar with the new layout and surroundings. It was very interesting to see Greengrocers, Caterers, Market Traders and Porters all busy rushing around trying to buy produce at the best deals or sell and deliver their goods for the days trade. The market opened at 3am with a huge influx of customers and wholesalers dealing with the constant pressure to serve many customers at once, pallets loaded correctly and then delivered to the customers lorries, most of the time in a jovial way with an abundance of ‘banter’ in between. The market then closed at 11 am where all workers from Porters to Sales to Cashiers went home for much deserved and needed sleep.

My father retired from Waldon Fruit Ltd in 2004 and I bought his shares becoming joint owner with his then partner Bernie Haydon. Our partnership continued for another ten years with my father in Waldon Fruit LTD. The new market had only been opened for 6 months. It was a very busy and hectic environment with the customers of the old Stratford Market and from the old Spitalfields Market merging and becoming familiar with the new layout and surroundings. It was very interesting to see Greengrocers, Caterers, Market Traders and Porters all busy rushing around trying to buy produce at the best deals or sell and deliver their goods for the days trade. The market opened at 3am with a huge influx of customers and wholesalers dealing with the constant pressure to serve many customers at once, pallets loaded correctly and then delivered to the customers lorries, most of the time in a jovial way with an abundance of ‘banter’ in between. The market then closed at 11 am where all workers from Porters to Sales to Cashiers went home for much deserved and needed sleep.

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

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

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

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

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

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

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

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

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

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

We also stock and sell some rare and unusual produce which other wise would not be available to our customers. I do believe if the Corporation can get the right sized site in the right area (and that is if) the new market would be a successful, vibrant and an innovative forward thinking market trading successfully for the foreseeable future.
**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...
100% Landfill Diversion
In the market for resource & waste management expertise?

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

Our Role
Countrystyle Recycling began working with City of London Corporation in 2010, and quickly implemented segregation at the on-site recycling area, including wood, plastics, general waste, cardboard and organics. Over time, the relationship has flourished and again, proving best value via competitive tendering, Countrystyle were awarded the contract for a further 5 years until 2022. Under the new contract, site cleanliness, health and safety and the principles of “waste polluter pays” are the key drivers. Working alongside the City of London Corporation, Countrystyle has further improved waste management and recycling practices, encouraging better on-site segregation and reducing overall costs to tenants.

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

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

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

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

Management of waste on site includes:

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

Key Facts

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

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

Countrystyle Recycling can offer full on-site management of waste collection and on site segregation advice.
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...

...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.
NABMA WHOLESALE MARKET OF THE YEAR 2018

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

Waldon Fruit Ltd was formed in 1976 and started trading in the Old Spitalfields market by then Directors Brian Walker and Bernie Haydon. Specialising in quality fresh produce and supplying the majority of street markets and high street Greengrocers around Central and outside Boroughs of London. In 1981 Stratford and Spitalfields Market merged creating Britain’s largest wholesale fresh produce market. Due to their reputation and quality produce Waldon Fruits thrived and became leaders in the highly competitive market that New Spitalfields created.

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

Please come and visit us soon.

Waldon Fruit Ltd
Stand 37 & 18A
New Spitalfields Market
Leyton, London E10 5SH
0044 (0)208 558 8818

Email: sales@waldonfruit.co.uk | waldonfruitltd@gmail.com
<table>
<thead>
<tr>
<th>Company</th>
<th>Stands</th>
<th>Products</th>
<th>Contact Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1 Veg Ltd</td>
<td>Stands 69 &amp; 70</td>
<td>Fruit &amp; vegetables</td>
<td>020 8988 0111</td>
</tr>
<tr>
<td>Aberdeen &amp; Stanton Ltd</td>
<td>Stand 67</td>
<td>Fruit, vegetables &amp; salad</td>
<td>020 8556 3129</td>
</tr>
<tr>
<td>Ahmed Exotics</td>
<td>Stand 38</td>
<td>Vegetables</td>
<td>020 8518 7008</td>
</tr>
<tr>
<td>Akbar General Importers</td>
<td>Stand 71</td>
<td>Ethnic Asian fruit &amp; vegetables</td>
<td>020 8558 7416</td>
</tr>
<tr>
<td>Alancia Fruit &amp; Veg</td>
<td>Stands 83a &amp; 83b</td>
<td>Onions, potatoes, garlic, ginger &amp; salad</td>
<td>020 8539 0165</td>
</tr>
<tr>
<td>Amer Superfresh</td>
<td>Stands 93a &amp; 108</td>
<td>Coriander, herbs, spinach, fruit &amp; vegetables</td>
<td>020 8556 0101</td>
</tr>
<tr>
<td>Bala Impex</td>
<td>Stands 76 - 77</td>
<td>Indian vegetables</td>
<td>020 8558 5874</td>
</tr>
<tr>
<td>Booker Hart Ltd</td>
<td>Stands 1a, 19 &amp; 20</td>
<td>British potatoes, parsnips, carrots &amp; onions</td>
<td>020 8539 8787</td>
</tr>
<tr>
<td>Braund; Walter Braund (Spitalfields) Ltd Stand</td>
<td>Stand 62</td>
<td>Fruit</td>
<td>020 8558 9868</td>
</tr>
<tr>
<td>Bristow; R J Bristow &amp; Son</td>
<td>Stands 93b &amp; 109</td>
<td>Cut flowers, bedding plants, shrubs &amp; trees</td>
<td>020 8558 6665</td>
</tr>
<tr>
<td>Bruce; W Bruce Ltd</td>
<td>Stand 10</td>
<td>Salad</td>
<td>020 8558 8889</td>
</tr>
</tbody>
</table>

Contact NICK MURRAY 07970913948 nick@lvleasing.co.uk
PHIL LUMLEY 07856 750 386 phil@lvleasing.co.uk
Call the office on 01992 766600
www.londonvansales.com
OUR SOFTWARE LOOKS AFTER YOUR BUSINESS

FRESHWARE
PRODUCE SOFTWARE SOLUTIONS

FOODLOGIK
FOOD SOFTWARE SOLUTIONS

CHEFSERVE
FOODSERVICE SOFTWARE SOLUTIONS

SO YOU CAN LOOK AFTER YOUR CUSTOMERS

T: 01795 - 844 555

FOR ALL YOUR MATERIALS HANDLING REQUIREMENTS

NEW • USED • PARTS • RENTAL
0845 608 5000 | enquiries@linde-mh.co.uk

SITE PLAN OF NEW SPITALFIELDS MARKET
<table>
<thead>
<tr>
<th>Company Name</th>
<th>Stand</th>
<th>Products (Groups)</th>
<th>Telephone 1</th>
<th>Telephone 2</th>
<th>Email</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gilgrove (New Spitalfields) Ltd</td>
<td>1c &amp; 23</td>
<td>Fruit, lettuce, salad, herbs &amp; mushrooms</td>
<td>020 8556 1416</td>
<td>020 8556 0679</td>
<td><a href="mailto:admin@candogroup.co.uk">admin@candogroup.co.uk</a></td>
<td></td>
</tr>
<tr>
<td>Hackshall; J Hackshall Ltd</td>
<td>15</td>
<td>Fruit, salads &amp; vegetables</td>
<td>020 8558 8872</td>
<td>020 8558 7327</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hammond; Ernest Hammond (London) Ltd</td>
<td>68b</td>
<td>Vegetables</td>
<td>020 8556 4441</td>
<td>020 8556 4441</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hutchinson; Arthur Hutchinson Ltd</td>
<td>94</td>
<td>Fruit, salad &amp; root vegetables</td>
<td>020 8558 6000</td>
<td>020 8558 7089</td>
<td><a href="mailto:janhutch60@hotmail.com">janhutch60@hotmail.com</a></td>
<td><a href="http://www.specialfruit.co.uk">www.specialfruit.co.uk</a></td>
</tr>
<tr>
<td>International Growers &amp; Wholesalers Ltd</td>
<td>80</td>
<td>Vegetables &amp; fruit</td>
<td>020 8558 0555</td>
<td>020 8558 0555</td>
<td><a href="mailto:dhiltonfarmsveg@yahoo.co.uk">dhiltonfarmsveg@yahoo.co.uk</a></td>
<td><a href="http://www.dhiltonfarms.co.uk">www.dhiltonfarms.co.uk</a></td>
</tr>
<tr>
<td>International Veg Ltd</td>
<td>36</td>
<td></td>
<td>07404 056 816</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IQRA Fresh</td>
<td>83c &amp; 84</td>
<td>Salad &amp; vegetables</td>
<td>020 8556 7273</td>
<td>020 8558 7796</td>
<td><a href="mailto:iqrafresh@hotmail.co.uk">iqrafresh@hotmail.co.uk</a></td>
<td></td>
</tr>
<tr>
<td>J T Produce Ltd</td>
<td>24-27</td>
<td>Vegetables</td>
<td>020 8556 3228</td>
<td>020 8558 6838</td>
<td><a href="mailto:jtproduce@btconnect.com">jtproduce@btconnect.com</a></td>
<td></td>
</tr>
<tr>
<td>Jim &amp; Ed</td>
<td>78</td>
<td>Fruit, vegetables &amp; salad</td>
<td>020 8556 9045</td>
<td>020 8558 0339</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kemsley; J T Kemsley (Spitalfields) Ltd</td>
<td>99</td>
<td>Fruit</td>
<td>020 8558 7711</td>
<td>020 8558 8726</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kenya Veg Ltd</td>
<td>57-58</td>
<td>Vegetables, salad &amp; fruit</td>
<td>020 8558 4935</td>
<td>020 8558 5657</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Knightsbridge Food Ltd</td>
<td>4</td>
<td>Fruit &amp; salad</td>
<td>020 8539 1749</td>
<td></td>
<td><a href="http://www.knightsbridgefoodslltd.com">www.knightsbridgefoodslltd.com</a></td>
<td></td>
</tr>
<tr>
<td>Kong Ming Veg</td>
<td>64-65</td>
<td>Chinese &amp; Thai fruit, salad &amp; vegetables</td>
<td>020 8558 8888</td>
<td>020 8558 6868</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KPG Bananas</td>
<td>Stand 85</td>
<td>Bananas</td>
<td>020 8558 1940</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>-------------</td>
<td>----------</td>
<td>---------</td>
<td>---------------</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>London Fruit &amp; Veg Ltd</td>
<td>95</td>
<td>Fruit, vegetables &amp; salad</td>
<td>020 8556 9045 020 8558 0339</td>
<td><a href="mailto:admin@ffvc.co.uk">admin@ffvc.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lotus Produce Ltd</td>
<td>Stand 8</td>
<td>Vegetables &amp; salad</td>
<td>020 8556 4756 020 8556 6265</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Malik, M H Malik Produce</td>
<td>Stands 53-54</td>
<td>Vegetables &amp; salad</td>
<td>020 8558 3721 020 8558 3726</td>
<td><a href="mailto:Malikveg@hotmail.co.uk">Malikveg@hotmail.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marsh: V Marsh (mushroom &amp; salad sales)</td>
<td>Stand 35</td>
<td>Mushrooms &amp; salads</td>
<td>020 8558 1111 07860 721921 020 8539 2006</td>
<td><a href="mailto:vmashrooms@btinternet.com">vmashrooms@btinternet.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meypal Ltd</td>
<td>Stand 63</td>
<td>Fruit &amp; salad</td>
<td>07828 785301</td>
<td><a href="http://www.meypal.co.uk">www.meypal.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mirpa Ltd</td>
<td>Stands 31-34</td>
<td>Fruit &amp; vegetables</td>
<td>020 8539 4044 020 8539 9881</td>
<td><a href="mailto:Cetin.agcagul@cyprofood.com">Cetin.agcagul@cyprofood.com</a> <a href="http://www.cyprofood.com">www.cyprofood.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>M&amp;M Exotics</td>
<td>Stand 62a</td>
<td>Exotic vegetables</td>
<td>020 8556 6100 020 8556 7776</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Montgomery Wholesale Fruit &amp; Veg Ltd</td>
<td>Stands 45-47</td>
<td>Fruit, vegetables &amp; salad</td>
<td>020 8558 4545 020 8558 4930</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ninagold Ltd T/A Blue Mountain Peak</td>
<td>Stand 18b</td>
<td>African &amp; Caribbean produce</td>
<td>020 8539 8440 020 8539 6301</td>
<td><a href="mailto:ashokgandhi1@hotmail.co.uk">ashokgandhi1@hotmail.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Neale; B J Neale &amp; Co Ltd</td>
<td>Stand 28</td>
<td>Salad</td>
<td>020 8556 8580 020 8556 8580</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nuru Trading LLP</td>
<td>Stand 82</td>
<td>Salad, fruit, vegetables &amp; ethnic foods</td>
<td>020 8558 6343</td>
<td><a href="mailto:info@nuru-agriculture.co.uk">info@nuru-agriculture.co.uk</a> <a href="http://www.nuru-agriculture.co.uk">www.nuru-agriculture.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Company</td>
<td>Stand</td>
<td>Produce</td>
<td>Phone</td>
<td>Email</td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>-------</td>
<td>--------------------------------</td>
<td>----------------</td>
<td>--------------------------------------------</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oliver, S Olivers Ltd</td>
<td>Stand 81</td>
<td>Salad</td>
<td>020 8556 1024</td>
<td><a href="mailto:sales@oliverltd.co.uk">sales@oliverltd.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pan; Jimmy Pan</td>
<td>Stand 56</td>
<td>Vegetables</td>
<td>020 8558 1665</td>
<td><a href="mailto:sales@jjparsons.com">sales@jjparsons.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pan Fresh &amp; Pan Fresh Ltd</td>
<td>Stand 2b, 3</td>
<td>Fruit, vegetables &amp; salad</td>
<td>07852 588887</td>
<td><a href="mailto:sales@jparsons.com">sales@jparsons.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Parsons; J&amp;J Parsons (London) Ltd</td>
<td>Stand 92</td>
<td>Potatoes, onions, cabbage &amp; garlic importers</td>
<td>020 8558 9999</td>
<td><a href="mailto:sales@jparsons.com">sales@jparsons.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pauls Fruit &amp; Veg (Western Int) Ltd</td>
<td>Stand 11</td>
<td>Asian vegetables</td>
<td>020 8558 2527</td>
<td><a href="mailto:sales@paulsveg.com">sales@paulsveg.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Payne Simmons Ltd</td>
<td>Stand 51</td>
<td>Specialists in soft fruits, all types of berries, Avocados, Isle of Wight tomatoes</td>
<td>020 8558 9045 020 8558 9048 020 8558 8875</td>
<td><a href="mailto:sales@paulsveg.com">sales@paulsveg.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Punjab Exotic Food Ltd</td>
<td>Stands 1b, 1c &amp; 1d</td>
<td>All types of vegetables, Indian vegetables</td>
<td>020 8558 9445</td>
<td><a href="mailto:info@punjabexoticfoods.co.uk">info@punjabexoticfoods.co.uk</a> <a href="http://www.punjabexoticfoods.co.uk">www.punjabexoticfoods.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ridgewell Ltd</td>
<td>Stand 12</td>
<td>Fruit &amp; vegetables</td>
<td>020 8558 9874</td>
<td><a href="mailto:virginio.meola@btconnect.com">virginio.meola@btconnect.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roshan Veg (UK)</td>
<td>Stand 106</td>
<td>Fruit &amp; vegetables</td>
<td>020 8988 3885</td>
<td><a href="mailto:alimatur@specialfruit.co.uk">alimatur@specialfruit.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Saliko</td>
<td>Stands 88b &amp; 102</td>
<td>Salad, vegetables &amp; exotics</td>
<td>020 8518 7269</td>
<td><a href="mailto:info@saliko.co.uk">info@saliko.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sexton; A W Sexton &amp; Sons (Stratford) Ltd</td>
<td>Stand 55</td>
<td>Salad &amp; vegetables</td>
<td>020 8556 6463</td>
<td><a href="mailto:linda@awsexton.co.uk">linda@awsexton.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shreeji Wholesale</td>
<td>Stand 107</td>
<td>Asian fruit &amp; vegetables</td>
<td>020 8558 8412</td>
<td><a href="mailto:enquiries@shreejiwholesale.com">enquiries@shreejiwholesale.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Singh &amp; Co (Veg Fruit)</td>
<td>Stand 89</td>
<td>Asian vegetables</td>
<td>020 8539 1166</td>
<td><a href="mailto:sales@5starfruitandveg.co.uk">sales@5starfruitandveg.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Southview Produce Ltd</td>
<td>Stand 72</td>
<td>Citrus</td>
<td>020 8556 5222</td>
<td><a href="mailto:sales@5starfruitandveg.co.uk">sales@5starfruitandveg.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Special Fruit</td>
<td>Stands 96a, 96b &amp; 97</td>
<td>Fruit &amp; vegetables</td>
<td>020 8532 8882</td>
<td><a href="mailto:sales@5starfruitandveg.co.uk">sales@5starfruitandveg.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Star Fruit &amp; Veg</td>
<td>Stand 16</td>
<td>Fruit &amp; vegetables</td>
<td>020 8471 0510</td>
<td><a href="mailto:Alimatur@specialfruit.co.uk">Alimatur@specialfruit.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sunfresh</td>
<td>Stands 59 &amp; 75</td>
<td>Afro Caribbean fruit &amp; vegetables</td>
<td>020 8988 0600</td>
<td>sales@<a href="mailto:sunfreshtd@yahoo.co.uk">sunfreshtd@yahoo.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sunnyfields Veg</td>
<td>Stands 2a &amp; 48-50</td>
<td>Vegetables, fruit &amp; exotic Oriental produce</td>
<td>020 8558 3888 020 8558 2188 020 8558 1133 020 8988 3555</td>
<td><a href="mailto:sales@sunnyfields28.com">sales@sunnyfields28.com</a> <a href="http://www.sunnyfields28.com">www.sunnyfields28.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sunripe Fruit (UK) Ltd</td>
<td>Stand 9</td>
<td>Fruit &amp; vegetables</td>
<td>07908 657566</td>
<td>sales@<a href="mailto:sunfreshtd@yahoo.co.uk">sunfreshtd@yahoo.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thoroogood; S Thoroogood &amp; Sons (Cov Gdn) Ltd</td>
<td>Stands 87 &amp; 88a</td>
<td>Salads &amp; vegetables. British produce when in season</td>
<td>020 8539 7836</td>
<td><a href="mailto:sales@toprak.uk.com">sales@toprak.uk.com</a> <a href="http://www.toprak.co.uk">www.toprak.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toprak UK Ltd</td>
<td>Stands 41, 42 &amp; 60a</td>
<td>Fruit</td>
<td>020 8539 9090</td>
<td><a href="mailto:info@toprak.uk.com">info@toprak.uk.com</a> <a href="http://www.toprak.co.uk">www.toprak.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tropifresh</td>
<td>Stands 16a, 17 &amp; 40</td>
<td>Bananas, plantain, tropical fruit &amp; vegetables</td>
<td>020 8558 6760</td>
<td><a href="mailto:tropifresh@aol.com">tropifresh@aol.com</a> <a href="http://www.tropifresh.co.uk">www.tropifresh.co.uk</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tropi Fruit</td>
<td>Stand 73 &amp; 100</td>
<td>Afro-Caribbean produce &amp; bananas</td>
<td>020 8558 5065</td>
<td><a href="mailto:tropifresh@aol.com">tropifresh@aol.com</a> <a href="http://www.tropifresh.co.uk">www.tropifresh.co.uk</a></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Cafes
Hotel and catering distributors

Vitacress Sales Ltd
Stand 98  Salad & fruit  020 8558 4026  020 8558 2452

Waldon (Fruit) Ltd
Stands 18a & 37  Fruit, vegetables & salad  020 8558 8818  020 8558 1216  sales@waldonfruit.co.uk

World Fruit
Stands 13  Salad, fruit & vegetables  020 8558 6912  worldfruit786@hotmail.com

5 Star Fruit & Veg (Spitalfields) Ltd
Stand 14 & 39  Asian vegetables, fruit, plantain & yams  020 8558 8876  020 8988 0530  sales@5starfruitandveg.co.uk  www.5starfruitandveg.com

Hotel and catering distributors

<table>
<thead>
<tr>
<th>Name</th>
<th>Premises</th>
<th>Products</th>
<th>Phone</th>
<th>Fax</th>
<th>Email/website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh 'n' Fruity</td>
<td>Units 1 &amp; 7, Allen House</td>
<td>Salad, fruit &amp; vegetables</td>
<td>020 8558 0077</td>
<td>020 8539 5100</td>
<td><a href="mailto:freshfruity@btopenworld.com">freshfruity@btopenworld.com</a></td>
</tr>
<tr>
<td>E10 Ltd</td>
<td>Unit 2, Allen House</td>
<td>Salad, fruit &amp; vegetables</td>
<td>020 8558 7409 07631 20089</td>
<td>020 8558 7409</td>
<td><a href="mailto:Tinfu1000@gmail.com">Tinfu1000@gmail.com</a></td>
</tr>
<tr>
<td>J Chan Food Supplies Co</td>
<td>Unit 3, Allen House</td>
<td>Salad, fruit &amp; vegetables</td>
<td>020 8558 2989</td>
<td>020 8558 2989</td>
<td></td>
</tr>
<tr>
<td>Tropifresh</td>
<td>Unit 4, Allen House</td>
<td>Bananas, plantain, tropical fruit &amp; vegetables</td>
<td>020 8558 6760</td>
<td>020 8558 5807</td>
<td><a href="mailto:tropifresh@aol.com">tropifresh@aol.com</a></td>
</tr>
<tr>
<td>Bill Bean Ltd</td>
<td>Unit 6, Allen House</td>
<td>Salad, fruit &amp; vegetables</td>
<td>020 8539 3636</td>
<td>020 8558 1423</td>
<td></td>
</tr>
<tr>
<td>Prescott Thomas Ltd</td>
<td>Unit 1, Horner House; Unit 5, Allen House</td>
<td>Salad, fruit, vegetables &amp; pre-prepared</td>
<td>020 8558 9550</td>
<td>020 8558 3028</td>
<td><a href="mailto:info@prescott-thomas.com">info@prescott-thomas.com</a></td>
</tr>
<tr>
<td>Cooks Delight Ltd</td>
<td>Units 1-3, Balch House</td>
<td>Assorted goods, specialising in catering services</td>
<td>0845 054 9933 0845 054 9932</td>
<td><a href="http://www.integrativeflavors.com">www.integrativeflavors.com</a></td>
<td></td>
</tr>
</tbody>
</table>
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.

### 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.

### Service area

<table>
<thead>
<tr>
<th>Name</th>
<th>Premises</th>
<th>Products</th>
<th>Phone</th>
<th>Fax</th>
<th>Email/website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orhan Dursun Cafe</td>
<td>9 Sherrin Road</td>
<td></td>
<td>020 8556 7795</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dino’s Cafe</td>
<td>7 Sherrin Road</td>
<td></td>
<td>020 8558 2859</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corner Cafe</td>
<td>11 Sherrin Road</td>
<td></td>
<td>020 8539 0793</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Joe’s Cafe</td>
<td>5 Sherrin Road</td>
<td></td>
<td>020 8518 7671</td>
<td></td>
<td></td>
</tr>
<tr>
<td>My Cafe</td>
<td>3 Sherrin Road</td>
<td></td>
<td>020 8539 0793</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Names

<table>
<thead>
<tr>
<th>Name</th>
<th>Premises</th>
<th>Products</th>
<th>Phone</th>
<th>Fax</th>
<th>Email/website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chep (UK) Ltd</td>
<td>15 Sherrin Road</td>
<td>Bottled gas &amp; diesel supplies</td>
<td>07836 621 570</td>
<td></td>
<td><a href="mailto:collect@chep.com">collect@chep.com</a></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td><a href="http://www.chep.com">www.chep.com</a></td>
</tr>
<tr>
<td>Beales Market Gases</td>
<td>17 Sherrin Road</td>
<td>Bottled gas &amp; diesel supplies</td>
<td>020 8539 8882</td>
<td>020 8988 9999</td>
<td><a href="mailto:bealesgas@gmail.com">bealesgas@gmail.com</a></td>
</tr>
</tbody>
</table>

### Names

<table>
<thead>
<tr>
<th>Name</th>
<th>Premises</th>
<th>Products</th>
<th>Phone</th>
<th>Fax</th>
<th>Email/website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spitalfields</td>
<td>Offices</td>
<td>N/A</td>
<td>020</td>
<td>020</td>
<td><a href="mailto:janhutch@btconnect.com">janhutch@btconnect.com</a></td>
</tr>
<tr>
<td>Market Tenants</td>
<td>5&amp;6 Allen House</td>
<td></td>
<td>8556</td>
<td></td>
<td><a href="http://www.wholesalefruitvegetableflowers.co.uk">www.wholesalefruitvegetableflowers.co.uk</a></td>
</tr>
<tr>
<td>Association</td>
<td></td>
<td></td>
<td>1479</td>
<td>1033</td>
<td></td>
</tr>
<tr>
<td>Rural Payments</td>
<td>Office 1</td>
<td>N/A</td>
<td>020</td>
<td>020</td>
<td><a href="http://www.rpa.gov.uk">www.rpa.gov.uk</a></td>
</tr>
<tr>
<td>Agency</td>
<td>Allen House</td>
<td></td>
<td>8539</td>
<td>8539</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>6147</td>
<td>7128</td>
<td></td>
</tr>
</tbody>
</table>
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 vegetable 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
It’s beginning to look a lot like... Festive Fayre! Mulled cider, mince pies and festive inspiration galore... it can only mean one thing. Hampton Court Palace Festive Fayre returns for 2018! With Christmas fast approaching, get the date in the diary and enjoy a magical day out from 7 - 9 December as the palace courtyards will be transformed into a stunning festive food lover’s wonderland.

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

Delve into the festivities and book in advance to save!
We can’t wait to head back to Birmingham’s NEC for a delicious day in June 2019, packed with live entertainment, top chefs and experts and fresh new seasonal flavours.

Get into the spirit of summer with recipe inspiration from a sensational line up including Mary Berry, The Hairy Bikers, Nadiya Hussain and more to be announced! Plus, shop and taste your way around hundreds of the finest food and drink producers.

Don’t forget, you can explore BBC Gardeners’ World Live as part of your ticket too! It’s the perfect summer day out for all the family.

**Show Highlights:**

**Big Kitchen**
Every ticket includes a seat to see your culinary heroes cooking seasonal dishes LIVE in the Big Kitchen at the heart of the Show. Get closer to the stars and upgrade to a Gold seat.

**Great Shopping**
Sample and shop from a huge range of independent and artisan producers, pick up the latest kitchen kit plus discover exclusive Show deals from some of your favourite big brands.

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

**Step into summer with the BBC Good Food Show.**

**DON’T MISS!**

**BBC Good Food Show Winter 2019**
Start planning a food-filled day out with friends and family as the BBC Good Food Show heads back to Birmingham’s NEC for Winter 2019.

Find out more at bbcgoodfoodshow.com

To find out more and book your tickets visit bbcgoodfoodshow.com
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.
For all your meat processing equipment needs...

Burger machines, burger drums
Burger lines, kebab lines, vacuum filler linkers
Vacuum packers & diptanks
Flatteners, mixer grinders, strip cutters, tenderisers
Frozen block flakers, mixer grinders, mincers, z arms
Bandsaws, fillers, mincers, mixers
Derinders, membrane skinners & slicers
Slicers
Bowl cutters, oil jacketed cookers
Mixer grinders
Dicers

We hold in stock over 4000 spare parts for the machines we supply as well as other brands which can be delivered next day. We also have a team of 8 engineers who can come out on site to repair/service your machines to minimise downtime. Hire machines are also available.

Tel: +44 (0)1233 733737
Web: www.windsorfoodmachinery.com
Email: sales@windsorfoodmachinery.com

Units 1-6 Mountain Farm, Marsh Road, Hamstreet, Ashford, Kent TN26 2JD

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.
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.

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 brown in the pan in the remaining wine to seal it off. Do this in batches so you don’t overcrowd the pan. Pour the wine in the pan into the saucepan with the bones. Add the remaining ingredients and add just enough water to cover the bones. 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. Simmer to reduce the liquid by half, then pass through a sieve into a saucepan. Season to taste and add the bouquet garni and stock. Bring to a simmer, skim well to remove any surface scum, then turn down the heat and simmer gently for 1½–2 hours, skimming occasionally. Pass the liquid through a sieve into a saucepan and boil until it thickens to a sauce, then add the meat. Cover and keep in the fridge 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’re shiny and cooked through. Add the boiled beef and 5–6 peeled and cooked potatoes. Place in the oven and heat through. Garnish with the bacon, carrots, mushrooms and melted butter, then serve in wide, shallow bowls.
Last August Bank Holiday weekend Culture Mile took over the markets in Smithfield as well as the surrounding streets, lanes and hidden spaces around Farringdon for a FREE, fun-filled festival spectacular. Smithfield 150 celebrated the 150th anniversary of Smithfield Markets and showcased the best of London’s vibrant culture and creativity all for FREE.

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

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

Your customers deserve the best. So, if you’re looking to stock up on game, choose the highest quality product with BGA assurance.

Our credible assurance scheme gives you and your customers confidence; guaranteeing you sustainable, high welfare, competitively priced meat produced to the highest standards.

It costs nothing to sign up as a stockist, and once you’ve registered your details we’ll match you up with processors that perfectly suit your business and budgets.

Register for free today at britishgamealliance.co.uk/stockists-apply

ALREADY ON BOARD

NOBU
Michelin-starred Nobu, the world’s most recognised Japanese restaurant.

OTTOLENGHI
A group of six restaurants and delis throughout London in Notting Hill, Belgravia and Sloanefields.

Game’s changing

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

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

With the British Game Alliance, or BGA, the only way is up.

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

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

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

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

Another aspect of the BGA’s work is Eat Wild, their consumer-facing campaign. Headed up by Nigel Haworth, the celebrity chef behind the Michelin-starred Northcote hotel, Eat Wild promotes the flavour, versatility, and health benefits of game to encourage the British public to give it a try. It’s the first campaign of its kind, using social media, digital, print advertising, events and influencer marketing to reach a whole new generation of game consumers.

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

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

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

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

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

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

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

FOR THE LOVE OF GAME. STOCK BGA ASSURED.
RECIPE FROM AHDB
Pork shoulder – perfect for pulled pork

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

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

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

“With over 20,000 downloads it has fast become the norm in specification correlation between businesses, as a code number is allocated to each of the cuts. The simple search engine directs you through species, then primal, through to finished cuts. You can also click on the blue primal link to take you to the step by step cutting guides. If it’s inspiration you’re wanting to separate from your competitors, this is also a great place to start, as this app also gives you cooking methods along with times for the various different cuts. This app covers all red meats and is free. Just search your app provider for ‘Meat Purchasing Guide’ or visit:

www.qsmbeefandlamb.co.uk/books/meat-purchasing-guide

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

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

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

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

For more information about the programme and to join for free visit: qsmbeefandlambmep.co.uk

www.lovepork.co.uk/collections/pulled-pork-recipes
EATING QUALITY GUARANTEED

TOUGH STANDARDS - TENDER RESULTS

We are proud of our long standing history...

...supplying quality beef and lamb to Smithfield Market.

One of Europe's leading producers of beef and lamb, the desire to create better food naturally is the driving force behind everything we do.

Buy with confidence

The Quality Standard Mark Scheme is operated by AHDB, and promotes product integrity and enhanced eating quality.

for more information call the Hotline on 0845 691 8787 or visit www.qsmbeefandlamb.co.uk #QualityAsStandard

Follow us on www.dunbia.com
Farmers Fresh has been supplying quality lamb and mutton and cuts to customers in Smithfield Market since 2000. As a dedicated lamb abattoir, and located centrally at Kenilworth in Warwickshire, we deliver to the exacting standards of buyers with daily deliveries into London. Farmers Fresh is a fully certified halal abattoir, with BRC accreditation.

Sales Manager – Stuart Lammas 01926 853211

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

Sales Manager – Rodney Irving 01978 661794
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.

HOW TO FIND US

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.
BDCI Celebrate 190 years alongside Smithfield’s 150!

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

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

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

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

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

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

Alfred Harry from Runcorn has worked as a butcher for 17 years at Kwik Save, Mike Harry Butchers and Morrisons. Alfred suffers badly with Osteoporosis, gout and depression, which stems back to when his wife died of cancer 10 years ago. His boiler was over 45 years old and had broken so he had no hot water or heating. BDCI helped with a grant for a replacement boiler and additional radiators. BDCI also help young people entering the meat industry. Three Harper Adams University students have been awarded Butchers and Drovers Charitable Institution Bursaries this year. The third-year students who have been selected to receive BDCI bursaries are a credit to their generation and an excellent example of how the generosity of the Meat Industry, in supporting BDCI, can make a difference.

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

About BDCI

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

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

Further details and a copy of the application form can be found on the BDCI’s website: www.bdci.org.uk Alternatively, applicants can contact BDCI directly by telephone on 01727 896094 or via e-mail info@bdci.org.uk

01727 896094
Traditional hams & gammons

Who says they don’t make them like they used to?

For five generations, over one hundred years, the Bearfields family has been producing fine hams and gammons from their premises in London, using tried and tested traditional methods to produce excellent quality and taste.

In fact, we’ve perfected the art of processing, curing and supplying a first class range of whole, half and sliced hams and gammon joints and steaks to the trade. From Traditional, Spiral Sliced, Bone In, Easy Carve and Wiltshire Cured hams to Short and Long Cut, Ready-To-Cook and Horseshoe gammons.

Importantly, we now have three licensed and EFSIS-approved factories. Each has been specially designed and fitted with the latest technology and all meet the most exacting standards and are fully approved for export.

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

Serving Smithfield with the best on the market

Premium quality hams and gammons, made the Bearfields way

Call +44 (0) 20 8556 9765     email info@bearfields.com     www.bearfields.com

SKINNING & DERINDING
MARINATION & CURING
DEFROSTING / TEMPERING
COOKING & SMOKING
PACKAGING

CONTACT US FOR ALL YOUR PROCESSING REQUIREMENTS

0117 312 1314
WWW.GLOBALFOODTECHNOLOGY.COM
INFO@GFT.UK.COM
Euro Quality Lambs is a family-run specialist Halal lamb abattoir based in the Shropshire Hills.

**QUALITY**
Lamb & Mutton Carcasses & Offal

**HALAL**
Integrity. Muslim-owned. Halal verified.

**PROVENANCE**

Lux Food & Drink Awards
Winner for Best British Meat Distributors 2018 - Midlands

Euro House, Dale Street, Craven Arms, Shropshire, SY7 9PA
01588 673000 | sales@euroqualitylambs.co.uk | www.euroqualitylambs.co.uk

---

**GALLIANCE UK LIMITED**

Galliance are the Poultry division of Terrena France, suppliers of French Specialist Poultry (fresh & frozen) to Smithfield Market and the UK for over 15 years.

Including:

- Barbary Duck
- Corn Fed Chicken
- Free Range Chicken
- Organic Chicken
- Quail
- Rabbit
- Duck & Goose Fat

and a comprehensive range of French Charcuterie products

Tel: 01491 833010
E-mail: sales@galliance.co.uk

---

**DINE WITH DUCK**

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 meaty succulence.

**MAKE A MEAL MORE MEMORABLE**

www.gressinghamduck.co.uk

---

**MAKE A MEAL**

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 meaty succulence.

**MAKE A MEAL MORE MEMORABLE**

www.gressinghamduck.co.uk

---
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
Our Free Range pigs spend their lives outdoors, free to roam, play and snout about. Only the most suitable breeds are used, combining lifestyle with eating quality. The feed is sourced from local suppliers.

The outdoor bred pigs are from free range sows that spend their lives outdoors enjoying some of the highest welfare standards possible. The pigs are then housed in barns with straw bedding.

Red Tractor is an assurance of strict monitoring standards of farm practices and processing procedures to help ensure that our British pork is of the highest quality.
DENTON BROS.
220 Central Markets
LONDON EC1A 9PQ
Tel: 020 7248 0281
Fax: 020 7248 0281
Email: l.matthews@tinyworld.co.uk

D P MEATS
16 East Market Building
London Central Markets
London EC1A 9PQ
Tel: 020 7248 0285
Fax: 020 7236 4173
Email: sales@dpmeats.co.uk
www.dpmeats.co.uk

EDWARD PRICE
& PARTNERS LTD
27 Central Markets
West Market Building
London EC1A 9PS
Tel: 020 7236 8824
Fax: 020 7236 8395

FINCLASS LTD
35 Central Markets
West Market Building
London EC1A 9PS
Tel: 0207 329 4779
Fax: 0207 329 0271
Email: sales@finclass.co.uk

G & E (MEATS) LTD
36 Central Markets
West Market Building
London EC1A 9PS
Tel: 020 7236 6678
Fax: 020 7329 3993
Email: info@gemeats.uk
www.gemeats.uk

G LAWRENCE
WHOLESALE MEAT
CO. LTD
23 East Market Building
London Central Markets
London EC1A 9PQ
Tel: 020 7248 4488
Fax: 020 7248 4466
Email: gregory.lawrence@btconnect.com

GEE & WEBB LTD
18 East Market Building
London Central Markets
London EC1A 9PS
Tel: 020 7248 4266
Fax: 020 7248 7113
Email: info@jamesburden.co.uk
www.jamesburden.co.uk

“If you need to Weigh or Label anything we have the Equipment for you”

Vandome & Hart Limited
THE INDEPENDENT ADVISOR ON WEIGH LABEL SOLUTIONS

For all your Weighing, Servicing and Calibration requirements we are the specialists for weighing and labelling equipment: Retail, Industrial, Laboratory, all types of Digital and Mechanical Scales.

Southern Office
Unit 27, New Lydenburg Com.
Est., New Lydenburg Street,
London, SE7 8NF
Tel: 0208 269 0279
e-mail: sales@vandomeandhart.co.uk
website: www.vandomeandhart.co.uk
Specialists in Fine Weighing. Established in 1660

Look Whats New:-
S10 scale display with large remote TV

WINOX IP69K
NS7” Touch Screen IP67
RHONDA MEATS LTD
13/15 Central Markets
East Market Building
London EC1A 9PQ
Tel: 020 7236 0870
Fax: 020 7248 2300
Email: tom.green@rhondameats.co.uk

SMITHFIELD BEEF CO. LTD
34 West Market Building
London Central Markets
London EC1A 9PS
Tel: 020 3972 6903
Fax: 020 7248 6654
Email: info@smithfieldbeef.co.uk

TOM HIXSON OF SMITHFIELD
38 West Market Building
London Central Markets
London EC1A 9PS
Tel: 020 7248 3569
Fax: 020 7213 9460
Email: hello@tomhixson.co.uk
www.tomhixson.co.uk

VILLAGE PORK (SMITHFIELD) LTD
43 Central Markets
West Market Building
London EC1A 9PS
Tel: 020 7236 6229
Fax: 020 7248 5915
Email: villagepork@btconnect.com

VIXELLI LTD
14 East Market Building
London Central Markets
LONDON EC1A 9PQ
Tel: 020 7236 7086
Fax: 020 7248 5873
Email: sales@vixelli.co.uk
www.vixelli.co.uk

WILLIAM WARMAN & GUTTRIDGE LTD
6 and 12 Central Markets
East Market Building
London EC1A 9PQ
Tel: 020 7236 7395
Fax: 020 7248 0441
Email: sales@warmans.uk.com
www.warmanandguttridge.co.uk
With over 200 businesses, employing over 2,500 people, the Market supplies 40% of fresh fruit & vegetables eaten outside of the home in London and is used by 75% of London florists.

We have a large range of different types of food and flower businesses serving London’s best restaurants, cafés, schools, hospitals, florists and retail markets, amongst others. If you’re looking for the best produce, delivered with the best service then you’ve come to the right place.

GUIDE TO THE FOOD MARKET

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

We supply 40% of London’s food service sector, from small independent grocers to large multinationals and everyone in between, including every one of the capital’s top 20 restaurants. As well as fruit and veg we have companies specialising in meat, fish, ice, dairy, sauces, prepared fruit and vegetables, fine foods, desserts, juices and frozen goods... the list goes on.

OPENING HOURS

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

The wholesalers in the Fruit and Veg Market who deliver tend to operate 24hrs, with their office hours around 07:00 - 15:00.

The Flower Market’s core trading hours are 04:00 - 10:00 Monday to Saturday, but some wholesalers are open till 12:00 Monday to Friday. Not all wholesalers are open on Saturday so do check with your wholesaler before coming to the market.

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

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

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

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

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

DENNIS EDWARDS
Flowers Ltd

Unit A 22 New Covent Garden - Nine Elms Lane London SW8 5EH
sales@dennisedwardsflowers.com or contact Dennis or Edwin on - 0207 498 5655
3am-1pm Monday-Friday | 4am - 9.30pm Saturday

A better home for fresh.

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

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

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

The Buyers Walk

A clean, modern space with inspiring proportion. A great space to display fruit and vegetables at their beautiful best. A Buyers’ Walk is a timeless and defining feature of all serious markets. Ours works pretty well. It works well enough to apply the theory “if it ain’t broke, don’t try to fix it”. That’s why the brand new Buyers’ Walk retains all of the elements that work. A clean, modern space with inspiring proportion. A great space to display fruit and vegetables at their beautiful best.
A better Buyers’ Walk to give traders and customers a more inspiring, enjoyable experience. There are two cafés inside the new Buyers’ Walk meaning you’re never too far from a coffee and bacon butty without even having to venture outside.

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

**The Spaces**

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

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

Your daily effort and produce deserve the best.

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

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

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

---

Driving your business forward...

**Discover our range of Mercedes-Benz vans**

There’s a new van to suit every business need at S & B Commercials

Our outstanding vans are backed up by exceptional support

- Free 24/7 roadside assistance – minimise downtime with MobilVan
- Mercedes-Benz Finance offer flexible finance products to suit your business needs
- Affordable servicing plans – Vito ServiceCare Maintenance Plan starts from just £16.00 a month
- 3-year unlimited mileage warranty – added peace of mind for the journey ahead
- Free connectivity – keeping your vans in view, even when they’re not

Mercedes-Benz

Vans. Born to run.

S & B Commercials, Travellers Lane, Welham Green, Hertfordshire, AL9 7HN | www.sbcommercials.co.uk

We also have locations at West Thurrock, Stansted & Hatfield

Official fuel consumption figures for the Mercedes-Benz Van range in mpg (l/100km): urban 26.9 – 60.1 (10.5 - 4.7), extra urban 31.7 – 67.3 (8.9 - 4.2), combined 29.7 – 65.7 (9.5 - 4.3). Combined CO₂ emissions: 112 – 249 g/km.

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

Official EU-regulated test data are provided for comparison purposes and actual performance will depend on driving style, road conditions, chosen optional extras and other non-technical factors.

**Terms and conditions apply – please visit mbvans.co.uk/mobilovan **Based on a manual transmission with up to 4 services over a period of 48 months. Price excludes VAT. Automatic transmission pricing is also available – please call your Dealer for more information. 1 Year fitting of Mercedes PRO adapter for the Sprinter (from 2006 production onwards) is included. * Free fitting of Mercedes PRO connect adapter for Vito 639 (from 11/2010 production onwards) and for Sprinter (from 2006 production onwards) at your local Dealer. Use of Mercedes PRO Adapter App services (such as vehicle communication) while driving is not permitted. 2 Free Mercedes PRO activation for X-Class 470 models. Services available dependent on infotainment system fitted to vehicle. Ask your Dealer for more information.

---
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.
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 trading began on the new site on Monday 11th November 1974.

Contact
New Covent Garden Market
London
SW8 5BH
Tel: 020 7720 2211
Email: info@cgma.co.uk.

TENANTS LIST AT NEW COVENT GARDEN MARKET

A C Produce (Imports) Ltd
Food supplier
020 7622 1113
www.acproduceimports.co.uk
info@acproduceimports.co.uk
A29-31 Fruit and Veg Market
SW8 SEE

Allison Risebro & Co Ltd
Fruit and veg wholesaler
020 7627 0428
www.allisonrisebro.co.uk
admin@allisonrisebro.co.uk
A12-14 Fruit and Veg Market
SW8 SEE

Attila Frozen Foods Ltd
Food supplier
020 7627 3007
sandra@pallmalltravel.com
A03-04 Fruit and Veg Market
SW8 SEE

Billfields of London Ltd
Food supplier
020 7501 3430
www.billfields.co.uk
sales@billfields.co.uk
A15-19 Fruit and Veg Market
SW8 SEE

Eskimo Ice (London) LLP
Food supplier
020 7720 4883
www.eskimo-ice.co.uk
info@eskimo-ice.co.uk
A45-48 Fruit and Veg Market
SW8 SEE

Fine France
Food supplier
020 7622 1020
www.finefrance.co.uk
A60-61 Fruit and Veg Market
SW8 SEE

Houghtons of London Ltd
Fruit and veg wholesaler
020 7819 9672
www.houghtonsoflondon.co.uk
debbie@houghtonsoflondon.co.uk
A62-64 Fruit and Veg Market
SW8 SEE

La Compagnie Des Desserts Limited
Food supplier
020 7738 8380
www.campagniedesserts.com
enquiries@london@campagniedesserts.com
A73-75 Fruit and Veg Market
SW8 SEE

Langridge Organic Products Ltd
Fruit and veg wholesaler
020 7622 7440
www.langridgeorganic.com
sales@langridgeorganic.com
A53-58 Fruit and Veg Market
SW8 SEE

Linkclass Ltd
Fruit and veg wholesaler
020 7840 0619
www.londondairies.com
info@londondairies.co.uk
A20-23 Fruit and Veg Market
SW8 SEE

London Dairies
Food supplier
020 7975 0072
www.medinfas.co.uk
info@medinfas.co.uk
A07-11 Fruit and Veg Market
SW8 SEE

Riverford Organic Veg Ltd
Fruit and veg wholesaler
01803 762 720
www.riverford.co.uk
mail@riverford.co.uk
A27-28 Fruit and Veg Market
SW8 SEE

The Ice Box
Food supplier
020 7498 0800
www.theicebox.com
info@theicebox.com
A35-36 Fruit and Veg Market
SW8 SEE

Yes Chef Supplies Ltd
Fruit and veg wholesaler
020 3617 3300
contact@yeschef.biz
A02 Fruit and Veg Market
SW8 SEE

A Goodchild Ltd
Flower wholesaler
020 7720 7474
www.wholesale-florist.co.uk
a.goodchild.ltd@btconnect.com
A34-A44 Fruit and Veg Market
SW8 SEE

Andrew Taylor
Contract florist
0800 0184411
www.taylormadefloraldesigns.com
ataylor@plantdisplaysplus.com
A27-28 Fruit and Veg Market
SW8 SEE

Arnott & Mason (Horticulture) Ltd
Plant wholesaler
020 7720 7653
www.arnottandmason.london
martinpantenuk@yahoo.com
A10-11 Fruit and Veg Market
SW8 SEE

Premier Fruits (Prepared) Ltd
Fruit and veg wholesaler
020 7720 0020
www.premierfruitsprepared.co.uk
orders@premierfruitsprepared.com
A70-72 Fruit and Veg Market
SW8 SEE

Premier Fruits Catering
Fruit and veg wholesaler
020 7720 7755
www.cream-of-the-crop.co.uk
sales@cream-of-the-crop.co.uk
A65-68 Fruit and Veg Market
SW8 SEE

Riverford Organic Veg Ltd
Fruit and veg wholesaler
01803 762 720
www.riverford.co.uk
mail@riverford.co.uk
A27-28 Fruit and Veg Market
SW8 SEE

The Ice Box
Food supplier
020 7498 0800
www.theicebox.com
info@theicebox.com
A35-36 Fruit and Veg Market
SW8 SEE

Yes Chef Supplies Ltd
Fruit and veg wholesaler
020 3617 3300
contact@yeschef.biz
A02 Fruit and Veg Market
SW8 SEE

A Goodchild Ltd
Flower wholesaler
020 7720 7474
www.wholesale-florist.co.uk
a.goodchild.ltd@btconnect.com
A34-A44 Fruit and Veg Market
SW8 SEE

Andrew Taylor
Contract florist
0800 0184411
www.taylormadefloraldesigns.com
ataylor@plantdisplaysplus.com
M13 Flower Market
SW8 SEH

B&D Flower Company
Flower wholesaler
07714 206372
bndflowers@gmail.com
B15 Flower Market
SW8 SEH

A Goodchild Ltd
Flower wholesaler
020 7720 7474
www.wholesale-florist.co.uk
a.goodchild.ltd@btconnect.com
C15-C20 Flower Market
SW8 SEH

Andrew Taylor
Contract florist
0800 0184411
www.taylormadefloraldesigns.com
ataylor@plantdisplaysplus.com
M13 Flower Market
SW8 SEH

B&D Flower Company
Flower wholesaler
07714 206372
bndflowers@gmail.com
B15 Flower Market
SW8 SEH
TENANTS LIST AT NEW COVENT GARDEN MARKET

East Cut Through A&B Fruit and Veg Market
SW8 SJH

Tropical Catering
Food supplier
020 7978 2600
tropical786@btconnect.com
B33-39 Fruit and Veg Market
SW8 SJH

Wild Harvest Ltd
Food supplier
dan@firstchoice-produce.com
B08-B07 Fruit and Veg Market
SW8 SJH

East Cut Through C&D Fruit and Veg Market
SW8 SJB

Kirby’s Produce Ltd
Fruit and veg wholesaler
020 7622 4494
www.kirbysproduce.com
Office 6 East Cut Through Fruit and Veg Market
SW8 SJB

Market Cafe
Café
020 7720 3147
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 supermaket 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 strongest in the country.

Located near Heathrow Airport less than a quarter mile from the M4 Motorway and just off the A312 Hayes Bypass, Western International Market is owned and managed by the London Borough of Hounslow. A strong and active Tenants’ Association represents the interests of the traders in a variety of areas and participates in the joint management of the site.

Our wholesalers offer the freshest and most competitively priced fresh horticultural produce anywhere. Specialised needs of buyers are being met by a large number of firms importing and distributing exotic fruit and vegetables.
TENANTS LIST AT WESTERN INTERNATIONAL MARKET

**JJ Cheney Limited fruit and vegetables**  
Tel: 0203 867 3652  
Fax: 0203 867 3659  
Email: jcheney@jcheney.co.uk  
Contact: Graham Brown

**Moses Enterprise UK Limited**  
Tel: 0203 371 0100  
Mobile: 07958 144 336  
Email: moses.uni@gmail.com  
Contact: Mr Gamal Edward Moses

**NatWest Bank**  
Website: www.natwest.co.uk  
Unit NC01

**New Springwell Veg Ltd**  
Tel: 0208 813 5375  
Fax: 0208 813 5378  
Mobile: 07850 552 530  
Contact: Abdul Razzaq

**Nour General Trading (UK) Limited**  
Unit NC02

**Orchard Wholesale Ltd**  
Tel: 0203 573 3333  
Mobile: 07979 019 9686  
Fax: 0208 573 2756  
Email: accounts@orchardwholesale.co.uk  
Contact: Robert Rebellion  
Account: Francesca Solis - 07821544041

**Owen Owen (Western) Ltd**  
Unit P1

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

**Prime Harvest**  
Tel: 0208 573 7308  
Fax: 0208 573 7309  
Email: info@primelake.com  
Contact: Grant Wilkinson

**Rural Payments Agency (SCF 3 & 4)**  
Tel: 0208 573 3559  
Mobile: 07770 790 349  
Email: Grants@rpac.co.uk  
Contact: Grant Wilkinson

**Saliko**  
Tel: 0208 561 3356  
Fax: 0208 755 0572  
Email: rcb@saliko.co.uk

**Shipleys Foodservice Ltd**  
Tel: 01753 531 520  
Mobile: 07774 638 428  
Fax: 01753 625 155  
Email: shipleysfoodservice@bcsconnect.com  
Website: www.shipleysfoodservice.co.uk  
Contact: Jay

**Smith & Son Ltd**  
Tel: 0208 573 9842  
Fax: 0208 573 9814  
Email: smithson58@blueyonder.co.uk  
Contact: Paul Smith

**St Mina International**  
Tel: 0208 813 5325  
Fax: 0208 755 1800  
Email: info@stmina.co.uk  
Contact: Tanisha

**Sunrise Services Ltd**  
Tel: 0208 813 5325  
Fax: 0208 755 1800  
Email: stmina@international@hotmail.com  
Contact: Tanisha

**The Baggery Limited**  
Tel: 0208 573 4098  
Fax: 0208 813 5689  
Mobile: 07765 256 161  
Email address: jch@thebaggery.co.uk  
Website: www.thebaggery.co.uk  
Contact: John Warn

**Tydene (Western) Ltd**  
Tel: 0208 573 6279  
Fax: 020 848 3565  
Email: patrick@tdynd.com

**W.G Heath & Co**  
Tel: 0208 573 2812  
Fax: 020 813 6023  
Email: bill.heath@spencerhealth.com  
Contact: Bill Heath / Spencer Health

**Knight & Rawlings Limited**  
Tel: 0208 816 4621  
Fax: 0208 561 9559  
Email: sknight2@milworld.com  
Contact: David Street

**Langley Fruit & Veg Limited**  
Tel: 0208 561 1686  
Mobile: 07950 869 668  
Email: langerleyfruitandveg@gmail.com  
Contact: Amin Chitrawal

**M H Malik**  
Tel: 0203 489 6061  
Mobile: 07946 662 077  
Email: westnorfolkmail@gmail.com  
Contact: M Malik

**Market Café**  
Tel: 0208 569 3489  
Contact: Baldev Singh/Aulakh/Sanjit Singh Grewal

**Maroc Veg Ltd**  
Tel: 0208 813 6720  
Fax: 0208 813 7460  
Email: marocveg@hotmail.com  
Contact: Hassan Chentouf

**Middle East Fruit and Vegetable Products Limited**  
Tel: 0208 573 0514  
Fax: 0208 561 0788  
Email: info@meftp.com  
Contact: Nia Ahmed
With years of experience and research into the requirements of the direct drive refrigeration market, GAH have become the supplier of choice for operators requiring powerful yet fuel efficient refrigeration systems. With our nationwide network of specialist engineers we deliver high quality support and maintenance to business of all sizes, from independent operators to transport fleets. See what we can do for you today.
Western International Market
Hayes Road
Southall
Middlesex
UB2 5XJ

**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**

t: 0208 573 5424
t: 020 8561 3499
e: info@westerninternational.co.uk

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.

**General Market Opening Hours**

Monday to Saturday open from 22.30pm

There is not a specific closing time as businesses close when they finish trading for the day so it varies from day to day and unit to unit. You may wish to check with individual traders to establish an approximate closing time.
The FUSO Canter 3.5t – 8.55t

Your perfect distribution partner.

If you’re driving and working in the crowded streets of Britain’s cities, the Canter is your perfect distribution partner and is available in sizes from 3.5t - 8.55t. Spacious cabs and independent suspension ensure a comfortable ride, and the longest body length in its segment means there’s a Canter to suit any business requirements.

With the smallest turning circle in its class and a neat cab width of under 2m, the 3.5t gets just about anywhere a van can go – and you can drive it on a standard UK car licence, with no special training.

For larger loads but an equally comfortable drive, the 7.5t Canter is an agile truck that's at home in city streets and delivers a market-leading payload. Developed for congested, urban environments, and with a load bearing capacity of five tonnes, it's the Canter that lets you carry more. Right Truck from the Right Dealer. Right Now.

- Available in: 3.5t, 6.5t (4x4), 7.5t and 8.55t
- Fully supported by the Mercedes-Benz dealer network
- Drive the 3.5t on a standard UK driving licence
- Easy cab access and smallest turning circle in its class
- Up to 5995kg (combined bodyweight and payload allowance)