

# London Wholesale Markets Magazine



**New Covent Garden**  
**New Spitalfields**  
**Smithfield**  
**Billingsgate**  
**Western International**  
**Borough Market**



**The UK's Premier Wholesale Guide**



# J BENNETT (Billingsgate) LTD.

Fish Merchants & Salmon Factors



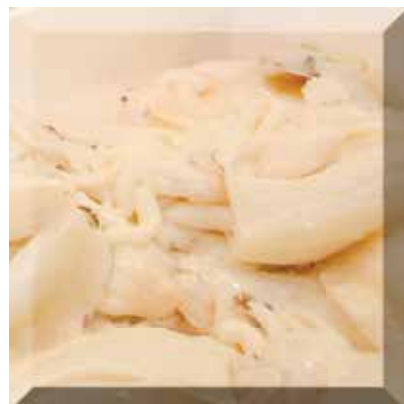
'ONE OF THE UK'S LARGEST  
FRESH FISH WHOLESALERS'

Tel: 020 7515 6007



## London's leading wholesale fish merchants

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



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



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

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.

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 has a staff of 30 dedicated to supplying excellent quality and good service. They are proud of J. Bennett's 100-plus year tradition and are happy to work hard to maintain the standards that have taken J.Bennetts to the top of the fresh fish wholesale business. We plan to stay there for another 100 years at least.

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

We are one of the country's largest suppliers of fresh salmon, supplying throughout the British Isles and Europe. We deal in farmed, organic and wild salmon.

The company was founded by John Bennett and remained a family business until going public and becoming Associated Fisheries in the late 1950s. Associated Fisheries became a leading force in the fish industry owning such companies as Eskimo, Grimsby Cold stores, B&A, Caley, WG White, Northern Trawlers and many more.

Associated Fisheries was taken over by Linton Park in the 1990s and in 1998 J.Bennett was bought by the management from Linton Park. The company remains a privately owned business and has increased its turnover each year since the management buyout. Once again,

### J.Bennett Ltd

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

Phone: (+44) 020 75156007

Fax: (+44) 020 79878957

Email: sales@jbenNETTS.co.uk

Email: accounts@jbenNETTS.co.uk

www.jbenNETTS.co.uk





# Our business is Your business

Whether you transport food, flowers, pharmaceuticals or anything else that needs to be kept at a specific temperature, you need a partner who understands the direct link between the reliability of your vehicles and your company's profitability.

At Enterprise Flex-E-Rent, we believe this means taking the time to understand how your business operates, what's important to you right now, and how this might change in the future.

Then, by combining our specialist knowledge with a clear understanding of your business needs, we can deliver a service that's based on flexibility, expertise and a total commitment to customer service at every level.

To find out more about the difference we can make to your business, call **0800 328 9001** or visit **[flexerent.co.uk](http://flexerent.co.uk)**







# Market4sure

We not only market insurance ...

We design insurance products  
for the markets

Contact us today  
to find out more:

**T:** 0207 347 5160

**E:** [info@marketsure.eu](mailto:info@marketsure.eu)

**www.**[marketsure.eu](http://marketsure.eu)



**LRO**  
Insurance

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



## Welcome

To the new edition of the Premier Market guide promoting the six London Markets.

The magazine is posted to every tenant company on the six London Markets. The magazine is specifically published to raise awareness of the markets and all Companies operating at each site.

The publication also showcases the ranges of fresh produce, flowers, meat and poultry and seafood produce and specialist imported food products available on-site to buy at the Six London Markets. We also promote suppliers of goods and services to the wholesale markets and food service sector.

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

We welcome any input from either tenant companies on the markets or companies who sell products into the six 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](mailto:sales@mmcmmedia.com)**





# You deliver day in, day out.

We help you go the extra mile.

At Mercedes-Benz East London Van Centre our experts offer the highest levels of service, through our dedicated Business Managers and our host of industry-specific conversions. Being a part of the largest manufacturer owned dealership network in the UK enables us to source the best vehicles, at the best prices.

Our specialist van centre is the one-stop-shop for both new and used commercial vehicles. Crucially, we have all the right tools at our disposal for an efficient and cost-effective transition, so you can rest assured both you and your van are in good hands.

Get in touch with our Sales Team for more details on 0345 092 1022.



**Mercedes-Benz**

Vans. Born to run.

Mercedes-Benz East London Vans Centre (A13) Alfred's Way, Barking IG11 0AT  
0345 092 1022 www.eastlondonmercedes-benz.co.uk

# INDEX

Index.....	9
Billingsgate Fishmarket.....	12
Billingsgate Today.....	15
Map of Billingsgate.....	16
List of Tennants at Billingsgate.....	19
Billingsgate Contact Information.....	25
2 Succulent Recipes from Michel Roux Jr.....	26
Taste Of London Festival.....	30
London Restaurant Festival.....	28
Three Mouthwatering Michel Roux Recipes.....	30
Billingsgate Seafood School.....	33
London Restaurant Festival.....	40
Smithfield Meat and Poultry Market.....	44
Smithfield Today.....	47
Map Of Smithfield.....	51
A Night In the Day Of A Market Trader.....	55
List of Tenants at Smithfield.....	71
Marcus Eaves from Pied A Terre Shares Some Fine Recipes.....	80
New Spitalfields Fruit and Vegetable Market.....	84
History Of Spitalfields.....	89
Siteplan of New Spitalfields Market.....	97
Tenants List at New Spitalfields Market.....	99
Information on New Spitalfields Market.....	107
New Spitalfields Market Tenants Association.....	109
New Covent Garden Flower Market.....	112
Covent Garden Tenants Association.....	115
History of Covent Garden Flower Market.....	117
Tenants List at New Covent Garden Market.....	119
New Covent Garden Flower Market.....	128
Western International Market.....	134
Map of Western International Market.....	136
Western International Today.....	139
Tenants List at Western International.....	140
Western International Contact Information.....	145
The Borough Market.....	146
Contact Information for The Borough Market.....	151



Published by:  
MMC Media Ltd, Starline House, 130 Mowbray Drive, Blackpool, Lancs FY3 7UN Tel: (+44)1253 319882/3 www.mmcmmedia.com  
Please Contact Steve Streetly or Chris Shorley to discuss your bespoke publishing requirements.  
Design and Layout by Cas Streetly, Sales Manager - Ashley Shorley.

#### DISCLAIMER

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





# BBC good food SHOW LONDON

Sponsored by:  LEXUS



## GET TICKETS EARLY FOR THE AUTUMN BBC GOOD FOOD SHOWS

This autumn, River Street Events are proud to present four shows around the country for all food lovers. Visitors can indulge their passion for delicious food, exciting new flavours and be inspired by the best chefs in the business at one of the BBC Good Food Shows, sponsored by Lexus, up and down the country.

All advance Super tickets include a seat in the Supertheatre, sponsored by Kenwood, where visitors can watch their favourite chefs create recipes live on stage, including Paul Hollywood, James Martin, Mary Berry, and Michel Roux Jr.

Enjoy live cookery demonstrations, interviews and book signing sessions at all events, plus the chance to discover a wide range of food, drink, appliances and gadgets, and sample a selection of

local delicacies from independent and artisan producers who bring a regional flavour to each show. The BBC Good Food Shows really are the tastiest days of the year!

### BBC GOOD FOOD SHOW SCOTLAND

6-8 November, SECC Glasgow

Get ready for a celebration of regional flavours with top quality exhibitors from across the country, including those featured in the BBC Good Food Champions and Regional Food Pavilion areas of the Show.

For the very first time at the BBC Good Food Show Scotland, visitors can catch Michelin starred Chef Michel Roux Jr. work his culinary magic live in the

Supertheatre. Join Michel and an all-star line-up of top chefs in Glasgow this November.

### BBC GOOD FOOD SHOW LONDON

13-15 November, Olympia London

The capital's largest food show returns to Olympia, and this year visitors will receive two shows for the price of one as every ticket to the BBC Good Food Show London gives free access to the BBC Good Food Bakes & Cakes Show.

Visitors can enjoy the hugely popular Pop-Up Restaurant & Street Food Experience, returning this year with food outlets from around the capital. Plus guests can also enjoy live cookery demonstrations and explore the different shopping areas too.



“For three fabulous days, Hampton Court Palace will host the second BBC Good Food Festival. Discover a great selection of delicious artisan producers, a stellar line up of cooks and chefs, fabulous entertainment, family fun and great, live music. All set within the backdrop and grounds of the stunning Hampton Court Palace.”

### BBC GOOD FOOD BAKES & CAKES SHOW

13-15 November, Olympia London

Whether a seasoned home baker, or simply have a sweet tooth for tasty treats, visitors will be sure to love the BBC Good Food Bakes & Cakes Show. All tickets include a seat to see baking royalty Paul Hollywood or Mary Berry baking live at the Show. Guests will be able to find all the products needed for home baking, join a wide selection of free technique masterclasses, visit the inspiring Cake Parade and learn new tricks from dozens of baking experts.

### BBC GOOD FOOD SHOW WINTER

26-29 November, NEC Birmingham

The flagship BBC Good Food Show returns to the NEC to set guests up for the perfect festive, foodie season. Guests can watch chefs create delicious seasonal dishes live on stage, and stock up on all the treats and tipples needed to see them through the winter. Plus we're excited to announce that the largest cheese competition on the planet, The World Cheese Awards, are returning to the BBC Good Food Show Winter. Visitors can watch the judging take place on the first day of the Show, or join one of the tutored tours across the weekend to sample and discover more about the world's best cheeses.



Historic Royal Palaces  
HAMPTON COURT PALACE

[www.bbcgoodfoodfestival.com](http://www.bbcgoodfoodfestival.com)



# BILLINGSGATE

FISHMARKET

The Market rights of the City of London were based on a charter granted by Edward III in 1327 which prohibited the setting up of rival markets within 6.6 miles of the City, (six and two thirds miles being the distance a person could be expected to walk to market, sell his produce and return in a day).

In 1400 King Henry IV granted to the citizens the right, by charter, to collect tolls and customs at Billingsgate, Cheap and Smithfield.

Since then, the Billingsgate Market Acts of 1846 and 1871 and the City of London (Various Powers) Acts of 1973, 1979, 1987 and 1990, have confirmed the City's role as the Market Authority and laid down its responsibilities and rights, including the making of regulations, the collection of tolls, rents and other charges.

Billingsgate was known as Blynesgate and Bylyns gate before the name settled into its present form.

The origin of the name is unclear and could refer to a watergate at the south side of the City where goods were landed - perhaps owned by a man named 'Billing' - or it may have originated with Belin (400BC) an ancient King of the period.

Billingsgate was originally a general market for corn, coal, iron, wine, salt, pottery, fish and miscellaneous goods and does not seem to have become associated exclusively with the fish trade until the sixteenth century.

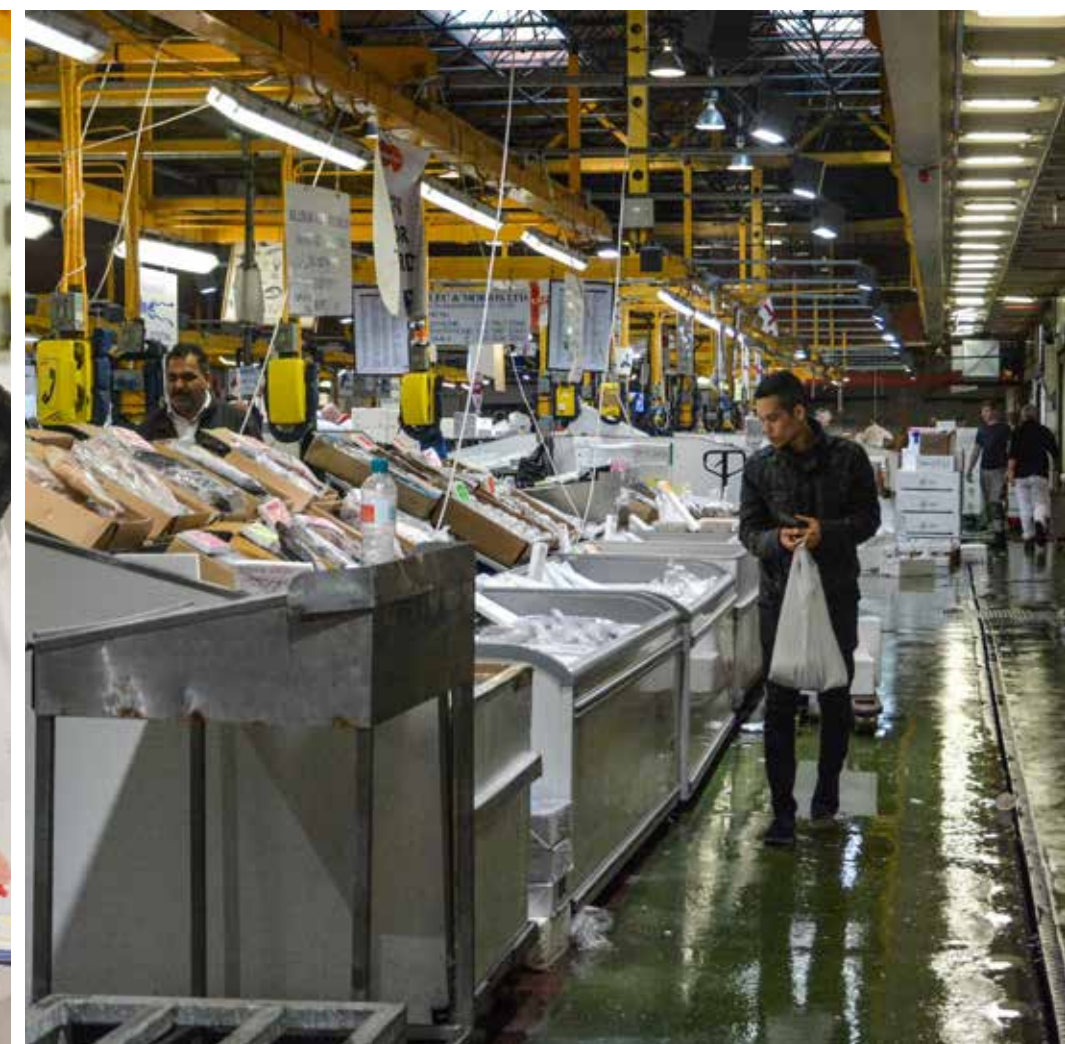
In 1699 an Act of Parliament was passed making it "a free and open market for all sorts of fish whatsoever".

The only exception to this was the sale of eels which was restricted to Dutch fishermen whose boats were moored in the Thames. This was because they had helped feed the people of London during the Great Fire.

Until the mid-nineteenth century, fish and seafood were sold from stalls and sheds around the 'hythe' or dock at Billingsgate. As the amount of fish handled increased, a purpose-built market became essential.

In 1850 the first Billingsgate Market building was constructed on Lower Thames Street but it proved to be inadequate and was demolished in 1873 to make way for the building which still stands in Lower Thames Street today.

This was designed by the City Architect, Sir Horace Jones, and built by John Mowlem. It was opened in 1876 and is now a listed building. In 1982 the Market relocated to Docklands.





Irish Premium Oysters is a family-owned and managed business. The oysters are farmed in a warm, clear bay off the unspoilt west coast of Ireland. The area has a proud tradition of oyster farming spanning 25 years. The local sea conditions are ideal for growing Pacific (*Crassostrea Gigas*) Oysters.

Irish Premium Oysters grow and sell more than 2 million oysters annually. Our Oysters are harvested under the strictest quality control. Presentation of the product varies to complement the demands of the specific market place.




Contact us  
[info@ipo.ie](mailto:info@ipo.ie)  
[www.ipo.ie](http://www.ipo.ie)

Contact Edward Gallagher  
 +35386-6044478

Award Winning Oysters  
 From Ireland



## BILLINGSGATE TODAY

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

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

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

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

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



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

State of the art production facilities in Denmark

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

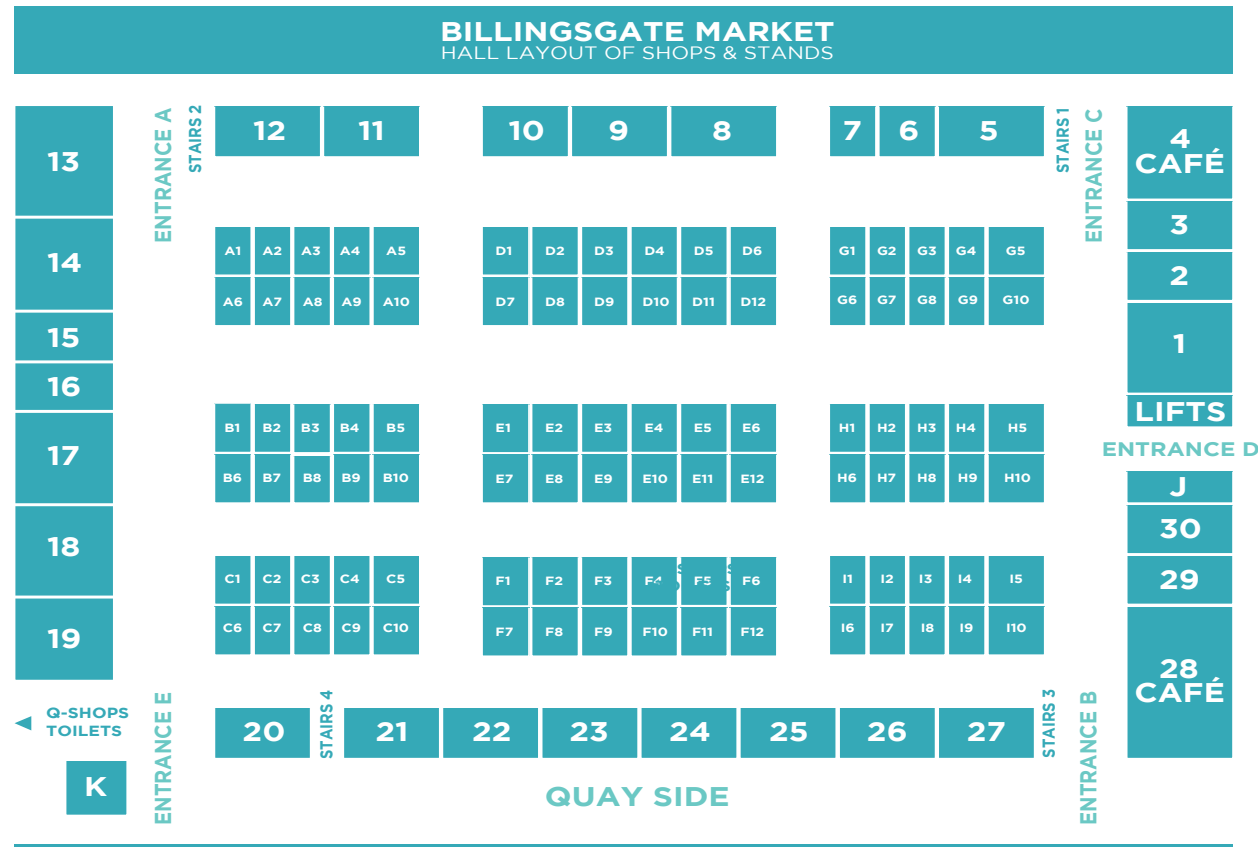


For all UK enquiries please contact the company's UK office:  
**T:** +44 (0) 161 765 3300      **F:** +44 (0) 161 765 3309      **M:** +44 (0) 7785 775 185  
**E:** [admin@jsmarketing.co.uk](mailto:admin@jsmarketing.co.uk)      **W:** [www.jsmarketingservices.co.uk](http://www.jsmarketingservices.co.uk)





# MAP OF BILLINGSGATE MARKET



**BILLINGSGATE MARKET**  
HALL LAYOUT OF SHOPS & STANDS

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

# EATS UP THE STREETS



INTRODUCING THE NEW ISUZU EURO VI

## URBAN

For nipping around those busy roads, what could be better than the latest addition to our T-Series range - the new Euro VI Urban, with its low emission 3.0 litre engine? The 150PS power output, combined with a market-leading payload capacity and automated gearbox, make it ideal for stop/start operations in cities, towns and other tight spaces.

To find out more give our team a call on 01707 282930, visit [isuzu-truck.co.uk](http://isuzu-truck.co.uk) or email [info@isuzu-truck.co.uk](mailto:info@isuzu-truck.co.uk)

**EURO VI**

[www.isuzu-truck.co.uk](http://www.isuzu-truck.co.uk)



**ISUZU**

UK [www.isuzu-truck.co.uk](http://www.isuzu-truck.co.uk)



# TENANTS LIST AT BILLINGSGATE MARKET



## LELEU & MORRIS LTD

### BILLINGSGATE MARKET

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

*Supplying London With The Finest Fish For 4 Generations*

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

New customers and enquiries always welcome.



Atlantic Seafoods  
sales@ceylonfisheries.com

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

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

Bards Shellfish  
Stand F12, I6-I8  
Shellfish  
020 7538 2835 01708 867279  
020 7538 2835  
Bardshell@yahoo.co.uk  
Mr. Simon Chilcott

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

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

Billingsgate Cold Store  
020 7515 3075  
Mr. Neil Staples  
Billingsgate Exotic Fish Ltd  
Shop 7 Stands G1-G4  
Exotic  
020 7987 4333  
020 7519 3639

Mr. Mohammed Ayub  
Billingsgate Overalls  
Unit Q14  
Laundry Services  
0207 515 1032

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

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

Bliss Travel

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

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

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

Capital Fish Ltd  
Terry Wright  
07739 386 541  
Stands A9/A10  
Chamberlain & Thelwell Ltd  
53-55, 59

Wet, prime, shell  
020 7987 2506  
020 7987 2639  
020 7538 4723  
jeff@chamberlainthelwell.co.uk  
Mr. Jeff Steadman

C&A Seafoods  
Stands F5/F6  
Shellfish  
020 7515 9192  
020 7538 0012  
Peter Seagrave

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

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

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

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



# TENANTS LIST AT BILLINGSGATE MARKET

## NOT JUST A BOX



HELPING YOU DELIVER  
**QUALITY FOR OVER**  
**50 YEARS**

For your  
fish box  
requirements

Contact Mike Pocock  
+44 (0)1224 873 166  
mike.pocock@styropack.co.uk  
styropack.co.uk  
@styropack  
linkedin

**Styropack**  
INTELLIGENT  
PACKAGING



Cyprus Fisheries  
Stands G6-G9  
Wet  
020 7537 9945  
020 7537 7587  
office@btconnect.com  
Mr. NKenny Tsindides

Eames A. Ltd  
Unit Q5/Q8  
Potatoes, trade sundries  
020 7515 4074/4075  
a.eames@hotmail.co.uk  
Mr. Simon Eames

Feng Sushi  
Unit Q9  
Silla Bjerrum

Fishmongers Company  
37/38  
020 7515 4425  
020 7626 3531  
chris@fishhall.co.uk  
Mr. Chris Leftwich

Hart S & A Ltd  
Shop 20 Stands F7-F9  
Shell  
020 7515 9118  
Mr. Matthew Hart

Holmes C. T. and Co Ltd  
18, 45-47  
Shop 16 & 17  
Frozen, shellfish, fish & shellfish  
020 7515 1255  
020 7538 1143  
sales@holmesseafood.co.uk  
Mr. Chris Holmes

J.P & L. Exotics Ltd  
Shop 5 and 6  
Exotic, frozen

020 7538 5500  
jtf.hollick@aol.com  
Mr. Paul Hollick

Lobo Seafood Ltd  
Shop 29 & 30 Stands B6/B7/I9/I10  
Exotic, frozen  
020 8803 0651  
020 7639 5373  
020 8905 8374  
Mr. Aloysius Lobo  
Lawrence Bros  
Stand E1/E7  
020 7515 1349  
Ian Lawrence

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

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

London Fish Merchants Association  
35/36  
Trade Association  
020 7515 2655  
020 7517 3535  
fishmerchants@aol.com  
Mr. Mike Foulger  
Lyons A.A.  
Stands I1-I5  
Wet, exotic

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

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

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

Newnes C.J. & Partners  
Shop 10  
Wet, prime, exotic  
020 7515 0793  
020 7538 4614  
bevansfish@aol.com  
Mr. Brian Evans

Ocean Fleet Seafood Ltd  
Unit Q12  
Scallops  
07763 665717  
Dmitrijus Nikitinas Kestutis Bruzas



**STEEN**  
ANNO 1960

**Worldwide**

LEADING SPECIALIST  
IN FISH PROCESSING  
EQUIPMENT

**+ 50 years of creative innovation in machinery**



Steen is driven by the search for excellence for 50 years. The focus is to achieve goods 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

STEEN UK : mail@steenuk.co.uk - tel.: 0044 14 74 87 37 73 - www.steen.be

**UK Manufacturer**

## temperature controlled packaging



**Keep Food Deliveries Fresh in Transit  
With Our Range of Insulated Boxes**

Polystyrene (EPS) Boxes, Waxed Cardboard Boxes,  
Reusable Boxes, Ice Sheets and Sundries

UK Delivery from Torpoint & Livingston

**Buy Online | www.jbpackaging.co.uk**  
freephone 0800 285 1339





**The Blue Sea Food Company**

Suppliers of Finest Devon Crab  
Local • Sustainable • Delicious

[www.devoncrab.com](http://www.devoncrab.com)

The Blue Sea Food Company Ltd • South Quay • The Harbour • Paignton • Devon • TQ4 6DT • UK  
t +44 (0)1803 555 777 f +44 (0)1803 553 617 e david@devoncrab.com



# JAMES NASH & SON LTD

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

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







# TENANTS LIST AT BILLINGSGATE MARKET

Piggy's Cafe  
Shop 4  
Market cafe  
07593 081287

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

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

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

Viviers (UK) Ltd  
Shop 26  
Shellfish, fresh  
02392 753621  
viviersuk@btconnect.com

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

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

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

Mr. Fred Freije Mr. Simon Taylor

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

Stockwell John Ltd  
21/43  
Shop 13 & 14 Stands A1/A2  
020 7987 7776  
Mr. Eddie Monaghan  
The Upper Scale  
1 East Quay  
Fish processors  
020 7005 0999  
020 7005 0899  
theupperscale@aol.com  
Mr. Adrian Nunn



## 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](mailto:billingsgatemarket@cityoflondon.gov.uk)

**7.5 TONNE REFRIGERATED TRUCKS AT**

# MC RENTAL



**PRICES FROM £22.41 PER DAY +VAT**

Prices based on a 12 month operating lease. An initial payment of £2,078.00 followed by 35 payments of £275.00. £2,000.00 term per annum allowance. A £ payment subject to status and for UK only. Other rates available on request. Subject to full terms and conditions. availability on request.

**Temperature controlled vehicle hire from MC Rental**

- > Modern and diverse fleet
- > Daily rental to contract hire
- > Other vehicle types and specifications tailored to your requirements

[www.mc rental.co.uk](http://www.mc rental.co.uk)  
**0333 2400498**



**FOR THE ROAD AHEAD**  
OUR FLEET AT YOUR SERVICE





## 2 SUCCULENT RECIPES FROM ACCLAIMED MICHELIN STAR CHEF MICHEL ROUX JR



### Boeuf Bourguignon

#### BRAISED BEEF IN BURGUNDIAN WINE

Some recipes suggest marinating the beef for 24 hours or more, but I find this makes for a gamey flavour that's not entirely true to the original. Like all braised dishes, this is best eaten a day or two after it's made – simmer gently to reheat and add the garnish just before serving so that it's bright and fresh. Boiled potatoes are the classic accompaniment but mash is more to my taste.

Pour the wine into a saucepan and boil until reduced by half. Trim the beef and cut it into 3cm cubes, then dust with flour. Heat a frying pan until very hot, add a dash of oil and brown the beef well on all sides. Do this in batches so you don't overcrowd the pan. Preheat the oven to 160°C/Fan 140°C/Gas 3.

Once all the beef has been browned and set aside, discard the oil and add a tablespoon of clean oil, the sliced onion and crushed garlic. Cook until the onion is brown and caramelised, then put the meat back in the pan. Add the brandy, followed by the reduced wine, and simmer for 2–3 minutes. Pour everything into a cast-iron casserole dish, then season and add the bouquet garni and stock. Bring to a simmer, skim well to remove any surface scum and cover loosely with a lid or greaseproof paper. Place in the oven and cook until the meat is tender – this should take 1½–2 hours, depending on the cut.

Leave to cool, then take the meat out of the dish and set aside. Skim to remove any fat, then pass the liquid through a sieve into a pan. Boil until it thickens to a sauce, then add the meat. Cover and chill until needed. To prepare the garnish, melt a tablespoon of butter in a saucepan and add the onions, seasoning, 2 tablespoons of the sauce from the beef and 4 tablespoons of water. Braise the onions until they are shiny and cooked through. Put the carrots in a pan with just enough water to cover and most of the rest of the butter. Season and bring to a gentle boil, then cook until almost all the liquid has evaporated and the carrots are tender and shiny with butter. Brown the strips of bacon in a frying pan. Sweat the mushrooms in a little butter until cooked but still firm and add seasoning and lemon juice.

To serve, gently reheat the boeuf bourguignon on the hob while you prepare the garnish. Add a couple of knobs of cold butter to enrich and shine the sauce, then garnish with the onions, carrots, bacon and mushrooms. Take the dish to the table for everyone to admire, then serve in wide bowls.

#### Bouillon de veau

Preheat the oven to 220°C/Fan 200°C/Gas 7. Put the bones and calf's foot in a roasting pan with a little oil and roast them in the oven, turning occasionally until brown all over. Transfer them to a large saucepan. Put the onion, carrots and celery into the roasting pan and roast them in the oven until golden, turning frequently with a wooden spatula. Pour off any excess fat and put the vegetables into the saucepan with the bones. Place the roasting pan over a high heat and add 500ml of the water. Bring to the boil, scraping the bottom of the pan to loosen any caramelised bits, then pour everything into the saucepan with the bones. Add the remaining ingredients and the rest of the water and bring to the boil. Skim off the scum and fat, then turn down the heat and simmer gently for 3½ hours, skimming occasionally. Pass the stock through a fine sieve and leave to cool. The stock can be kept in the fridge for up to 7 days, or it can be frozen.

#### Serves 4

- 1 bottle of red Burgundy wine
- 700g braising beef (chuck is good but cheek is best)
- plain flour, for dusting
- vegetable oil
- 1 onion, peeled and sliced
- 2 garlic cloves, peeled and crushed
- 60ml brandy
- 1 bouquet garni, made up of thyme, bay leaf & parsley stalks
- 400ml beef or veal stock (see below)
- 2 tbsps cold unsalted butter
- salt
- black pepper

#### Garnish

- 3 tbsps unsalted butter
- 12 brown-skinned cocktail or button onions (or small shallots), peeled
- 12 young carrots, peeled
- 120g smoked streaky bacon rashers or ventrèche, cut into thin strips
- 12 button mushrooms, wiped
- juice of ½ lemon

#### Veal Stock

Makes about 3.5 litres

- 1.5kg veal knuckle bones, chopped
- 1 calf's foot, split
- olive oil
- 1 large onion, peeled and roughly chopped
- 2 large carrots, peeled and roughly chopped
- 1 celery stick, roughly chopped
- 5 litres water
- 2 garlic cloves, peeled
- 2 sprigs of thyme
- ½ tbsp tomato purée



## Red Mullet with Ceps and Red Wine Sauce

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 disgorge 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 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 ceps. 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 ceps 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 (cèpes)  
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 brawny enough, as is a young red Bandol.

OTAGO NEW ZEALAND PINOT NOIR - BOURGUEIL - YOUNG BANDOL RED







**A**fter the tremendous success of Taste of London 2015 in Regent's Park, get ready for incredible chefs, award winning restaurants, fantastic food, shopping and more at Taste of London: The Festive Edition!

Taste of London will be transforming Tobacco Dock this winter for the festive edition of the much loved culinary event. The stunningly beautiful dockland warehouse at Tobacco Dock will be turned into a festive food heaven from 19 – 22 November.

Taste of London: The Festive Edition marks the start of the Christmas season with mouth-watering food, heart-warming and innovative drinks and a boutique Christmas market with something for everyone.

Following on from the sell out success of Taste of London in Regent's Park in June, the winter edition offers a more boutique feel, but with all the incredible features you would expect from Taste Festivals.

Taste of London: The Festive Edition will be brimming with exciting, original and hands on features with something for every die-hard food fanatic to enjoy. The AEG Taste Theatre will host world-class chefs as they divulge their festive tricks and tips. The first

chef names to take to the AEG Theatre have been confirmed as possibly the greatest pub chef of all times, and all round nice man Tom Kerridge, the incredibly talented Monica Galetti and her TV co-judge and extremely gifted chef Marcus Wareing. At AEG Let's Taste Live Cooking Experience get up close and personal with world class chefs as they show the finest ways to serve up festive food.

Tastebuds will tingle as the event showcases some of the latest, greatest and most innovative restaurants in London, who will all be serving taster size portions of their incredible dishes.

Several of the capital's finest establishments have already signed up including: Hix, Café Spice, Pont St, Tom's Kitchen, Joe's Oriental, Club Gascon, Action Against Hunger, Tredwell's and Meatliquor with further restaurants to be announced in the coming months. Making a welcome return after a successful run at Taste of London's summer event is The Daily Special, with a rotating selection of top restaurants showcasing their specialities.



Taste of London isn't just about food; delicious drinks will play a vital part in bringing the show to life. Laurent-Perrier will be bringing its world famous pink Champagne Bar to the rustic setting of Tobacco Dock. Those who don't fancy a glass of bubbly can indulge in all things cider at Weston's Cider Bar.

For the beer lovers, there will be a Craft Beer Hub featuring a selection of fantastic beers and ales from some of the UK's best breweries. The festive edition of the world's greatest restaurant festival will also feature 100's of exhibitors offering an array of delicious, interesting and beautiful gifts perfect for that special someone this Christmas. Music will fill the halls of Tobacco Dock, ensuring your ears get as much love this winter as your tastebuds.

**Eat, drink, shop, laugh, experience and learn at Taste of London, the festive edition!**

More information will be announced in the coming months.

Taste of London: The Festive Edition will take over Tobacco Dock in Wapping from 19 – 22 November.

Advance purchase tickets on sale now from £12:  
[www.tasteoflondon.co.uk](http://www.tasteoflondon.co.uk)

**For more information, interview requests, images or press accreditation please contact Switched On:**

[taste@switchedoncomms.co.uk](mailto:taste@switchedoncomms.co.uk) / 01273 921312



**taste**<sup>®</sup>  
 OF LONDON

19-22 NOV TOBACCO DOCK

In partnership with **AEG**





*Tradition Commitment Quality*

SCEA CLOS CANTENAC, LA BOUCHARDE - 33330 SAINT-EMILION. FRANCE  
TEL: +33(0) 5 57 24 10 81 WWW.CLOSCANTENAC.COM



Located above Billingsgate Market in London's Docklands

*The Seafood school celebrated a very successful year in 2014 with a record number of attendees joining both our fee paying and funded classes.*

Billingsgate Seafood School was officially established in 2000 as an independent charity. The City of London Corporation, the London Fish Merchants Association and importantly the Fishmongers' Company – who provided funds and much of the man-power - worked together to get the school up and running.

Our focus is to offer teaching for all and to encourage the consumption of responsibly sourced seafood as part of a healthy diet. We do this by offering free courses for schools, some funded and several offerings for industry and a wide selection of activities and courses for members of the public and our Food Lovers programme.

In the last 15 years we have trained or worked with nearly 100,000 people of which around 50% are school children.

We are in a unique position, being based above the trading floor of Billingsgate market. We use this to our full advantage (as a fourth classroom) and many of our courses include an early morning visit of this historic site.



With typical friendly banter, a look around the market – focusing on species identification and quality assessment of the many species of fish and shellfish available – it is always an excellent 'ice-breaker' for our many classes. Schools and Funded



Our CEO – CJ Jackson – buying fish for the day

We are able to offer visits to the market (for over 12's) and schools visits – mainly across the South East with a fishmonger, a cook and a box of seafood. These visits are funded from our surplus from our Food Lovers programme.

*Industry courses*

We deliver a number of courses for industry from bespoke training for fishmongers', farm shops and





# Quality, Sustainability & Service

Rainbow Seafood is an international seafood business with factories, offices and partnerships throughout the world. We have packaging, distribution and sales centres in the UK, China and the United States but we owe our heritage to our origins in the Faroe Islands, which are home to our fishing fleet, farms and state-of-the-art processing plants.

Our heritage is important because it affects every facet of our service to the customer. We use the most modern technologies to maximise product quality and shelf life, but we are also committed to maintaining an ancient tradition that places enormous emphasis on sustainability. It's a successful fusion of the old and the new; a methodology that is accountable, responsible and proven to yield seafood of truly outstanding quality.

Having our own long-liners, processing and packaging plants helps us to keep our prices extremely competitive and means that we maintain strict quality control at every stage. It also enables us to adapt our operations to suit changing market demand. From the initial catch to packaging and delivery schedules, every element can be fine tuned to give you and your customers exactly what you want.

We can supply fresh and frozen seafood including: Salmon, trout, Cod, Haddock, Plaice, Coley, Skate, Halibut, Monkfish, Lemon Soles, Langoustines, Scallops and many more. The plants operate fifteen long liners, which are the first day boats in the Faroese fleet only to use combined washing and slush-ice systems on board. The slush-ice chills the fish down to 0 Celcius which improves shelf life considerably. Good practice and experienced workmanship on board, ensures a superior quality fish for production.

All our plants produce to the highest standard employing HACCP systems as well as internal quality assurance systems. These systems insure that all products we produce in our plants are of the highest quality. Rainbow Seafood's logo guarantees quality control from catch to distribution and only the superior quality fish which fulfills the highest standards is packed into Rainbow.

## Premium Seafood Products



Rainbow Seafood P/F - UK Branch - 8 Riversway Business Village, - Navigation Way, - Preston, - Lancashire. PR2 2YP  
Tel: +44 (0)1772 561 888 - Fax: +44 (0)1772 561 999 - [www.rainbowseafood.co.uk](http://www.rainbowseafood.co.uk)

restaurants and catering companies around London and further afield.

We also deliver a catering college project that is open to any college in the UK, this is funded by Seafish. Catering colleges come to us for a morning on the market learning about sustainability and training on fish cutting and cooking. We offer a return visit that is also funded where upon we can work more closely with the students. We encourage them to think of delivering their own schools programme.

### *Food Lovers programme*

Our Food Lovers programme is extensive and is designed to suit most budgets and level of skill. We also sell gift certificates to attend these courses and these prove to be an excellent Christmas or birthday gift. We offer early morning visits and a fishmongering session, full week day classes, several Saturday offerings and a range of evening classes. Most of these are hands on – but we also offer some demonstration classes and Seafood Discovery Days – including wine and seafood tasting.

More information can be found at

[www.seafoodtraining.org](http://www.seafoodtraining.org)

There is no such thing as a typical day at the school! We are able to deliver between 4 – 6 courses a day, some here early morning, midday and evening classes and also outreach visits to schools. We have three training rooms: a wet room for cutting, a kitchen for demonstration and hands on cooking and a lecture room. Our team usually start on the market at around 5 – 5.30am and can finish as late as 10.30 at night!

## 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

Kerry Dixon, Office Manager  
CJ Jackson, CEO

Tel: 020 75173548  
Email: [admin@seafoodtraining.org](mailto:admin@seafoodtraining.org)

[www.seafoodtraining.org](http://www.seafoodtraining.org)







Manufacturers of Quality Refrigerated & Dry Freight Vehicles



Gray & Adams (Dunfermline) Ltd  
Lyneburn Ind. Estate  
Halbeath Place  
Dunfermline  
KY11 4JT  
01838 731707

Gray & Adams Ltd  
Head Office  
South Road  
Fraserburgh  
Aberdeenshire  
AB43 9HU  
01346 518001

Gray & Adams (Doncaster) Ltd  
York Road  
Doncaster  
DN5 9EL  
01302 787755

Gray & Adams (Ireland) Ltd  
Houstons Corner  
Ballyearl, Newtonabbey  
Co. Antrim BT36 4TP  
N. Ireland  
02890 342160

Gray & Adams (Bedford) Ltd  
Unit 3, Wilstead Ind. Estate  
Wilstead, Bedford  
01234 740112





## The Fishmongers' Company

The Fishmongers' Company is one of the Great Twelve Livery Companies of the City of London and has been closely linked to fish and fisheries for well over 700 years. At Billingsgate Fish Market the company has a qualified team of inspectors who maintain standards at the market by checking the quality of the fish and shellfish sold whilst also exercising the Company's rights under the Charter of James 1st of 1604. Today the Company's main focus is on:

- Bringing together Government departments and organisations, the private sector, NGO's, academia and the public in both open debates and confidential discussions about key issues and significant developments in the Fish and Fisheries sector as illustrated by the successful Thames conference held at Fishmongers' Hall earlier in 2015;
- Either independently or in partnership with others, to support and enable projects that address key issues facing the Fish and Fisheries sector in order to achieve a healthy, prosperous and sustainable industry such as the Company's support for the National Lobster Hatchery;
- To sponsor the achievement of functional skills and academic qualifications that enable individuals to develop successful careers in Fish and Fish related sectors by supporting apprenticeships at organisations such as Beyond Food Foundation and industry courses at the Billingsgate Seafood Training School;
- To improve public understanding of the health benefits of seafood consumption by conferences on Seafood and Health, the Mediterranean diet and the information its web site Fish on Friday.



## The Company operates in four main areas of the fish and fisheries world:

1. The sustainable development and promotion of seafood trade and the importance of seafood in a healthy diet

The Companies contribution includes:

- The promotion and advocacy of sustainable fisheries and aquaculture policies and the health benefits of eating seafood
- Maintaining a fish inspectorate at Billingsgate market
- Offering a consultancy service on a cost recovery basis
- Support for the Billingsgate Seafood Training School which the Company help found
- Establishment and maintenance of the project and web site Fish on Friday

2. Freshwater Fisheries Management

The Company's contribution includes:

- A Freshwater Fisheries Director who is responsible for assisting with the co-ordination of work between the various fisheries organisations throughout the UK;
- Support for the Rivers and Fisheries Trusts of Scotland (RAFTS) and the co-ordination of its members network with the various rivers trusts in England, Wales and Northern Ireland
- Support through grants, allocation of staff time and the use of Company facilities to a wide range of respected freshwater fisheries bodies
- The development of links between various educational and academic bodies and fisheries/catchment managers;
- Support for the recently formed Sustainable Eel Group (SEG) to enable it to protect the European eel stocks and build a sustainable eel fishery.



3. Marine and Coastal Fisheries Management and Aquaculture

The Company's contribution includes:

- Wide ranging input to industry and Government policy consultations and co-ordination and to various seafood advisory groups
- Professional input to domestic consultations on domestic and European legislation, the CFP and Codex.
- Close support to bodies such as the Shellfish Association of Great Britain
- Support for the New Under Ten Fishermens' Association (NUTFA)
- Charitable and other grants to support a wide range of projects and educational awards

4. Training and Education

The Company's contribution includes:

- Assisting with the development of the new vocational qualifications and apprenticeships
- Development of training material
- Delivering various training courses
- Auditing and advising seafood companies on all aspects of quality assurance
- Support for the Billingsgate Seafood Training School

The Company's Hall is a beautiful historic building located on the North West corner of London Bridge fronting the river Thames. It has traditionally been a hub for fisheries meetings and debate and has become a familiar location for a wide range of non-fisheries events including conferences, seminars, workshops, press events etc. The Hall is also available for private hire for dinners and receptions and has rooms of various sizes.

### For further details Contact:

Fishmongers' Hall, London Bridge, London EC4R 9EL  
 Telephone: Hall +44 (0)207 626 3531 Market +44 (0)207 515 4425  
 E mail: [enquiries@fishhall.org.uk](mailto:enquiries@fishhall.org.uk)  
[www.fishhall.org.uk](http://www.fishhall.org.uk)





## THE PASSPORT TO LONDON'S THRIVING RESTAURANT SCENE:

**This October London Restaurant Festival welcomed top chefs Marcus Wareing, Mark Hix, Nathan Outlaw and Hélène Darroze to the 2015 line-up.**

Now in its seventh year, London Restaurant Festival (LRF), in partnership with American Express®, comprises two elements: LRF EVENTS and FESTIVAL MENUS, took place between 1st – 31st October. LRF is the capital's annual citywide celebration of eating out.

New to the festival this year was the INSPIRED BY LONDON series. These hotly anticipated events are exclusive to American Express Cardmembers and saw famed chefs Phil Howard, Marcus Wareing, Jeremy Lee, Mark Hix, Tomos Parry, Nathan Outlaw and Hélène Darroze prepare a very special menu inspired not just by the restaurants but also by the produce, sights and landmarks of the capital. Guests received a glass of champagne on arrival before enjoying a four course meal prepared by some of the biggest names from London's dining scene, followed by a meet and greet with the chefs themselves.

The iconic gastronomic road trip is back and has without a doubt the strongest line up to date.

CHAMPAGNE LAURENT-PERRIER GOURMET ODYSSEY offered guests the chance to enjoy a different course in the capital's top restaurants in North, East and West London. Discover North Gourmet Odyssey brings a diverse selection of North London's most exciting restaurants including The Quality Chop House, Trullo and Grain Store.

Discover East Gourmet Odyssey promises visits to the East End's finest including Bistrottheque and Hoi Polloi, whilst Discover West Gourmet Odyssey guarantees fine dining at Marylebone's Michelin-starred Trishna, the ever-elegant Koffmann's and the Italian master Theo Randall at the InterContinental. Each course along the Gourmet Odyssey tour has been expertly paired to complement the range of Laurent-Perrier Champagnes, ensuring all aboard had the chance to experience the Brut, Ultra Brut, Cuvée Rosé and Vintage 2006.

LRF's trademark RESTAURANT-HOPPING TOURS were back with a bang this year with some exciting new additions to the schedule, offering diners the option to enjoy eating at six restaurants in one tour. The tours took place in locations such as Carnaby, Chinatown, Seven Dials, and Victoria. Cuisine-themed tours were also on offer with the return of the Japanese Journey and Tapas Tours.



One of LRF's most popular events, EAT FILM, returned to BAFTA 195 Piccadilly, offering diners the chance to enjoy a three course dinner and film at the iconic headquarters of the famous awards. This event, hosted by specially selected talent from the film industry, represents a unique marriage between two of London's cultural pillars: food and film. Guests enjoyed a three-course dinner with wine prepared by BAFTA 195 Piccadilly's head chef, Anton Manganaro.

Over 250 restaurants took part in London Restaurant Festival, where great value FESTIVAL MENUS, were created by chefs to offer food-lovers the chance to sample London's best dishes at affordable prices. Whether you are after Michelin-starred menus, a low key evening supper or weekend lunch with friends, Festival Menus, run in partnership with Bookatable, offered a truly unique dining experience.

Finally, the festival's fringe returned with SIDE ORDERS: events that are created by, and take place in, restaurants all over London. LRF were delighted to announce that Bao in Soho created an LRF bao bun; Bubbledogs in Fitzrovia offered a limited edition hot dog; L'Atelier de Joël Robuchon hosted a dinner matched with wines exclusively from Eastern Europe; James Knappett at Kitchen Table was joined by an internationally renowned

## Carnaby restaurants include:

Carnaby Tour: Rosa's, Señor Ceviche, Antidote, Shotgun, Pizza Pilgrims, Pitt Cue  
Chinatown Tour: Rasa Sayang, Plum Valley, Orient London, Dumpling Legends,  
Nusa Dua, Leicester House

Japanese Journey: Bo Drake, Tonkotzu East, Shoryu, Chisou, Kurobuta,  
Yashin Ocean House

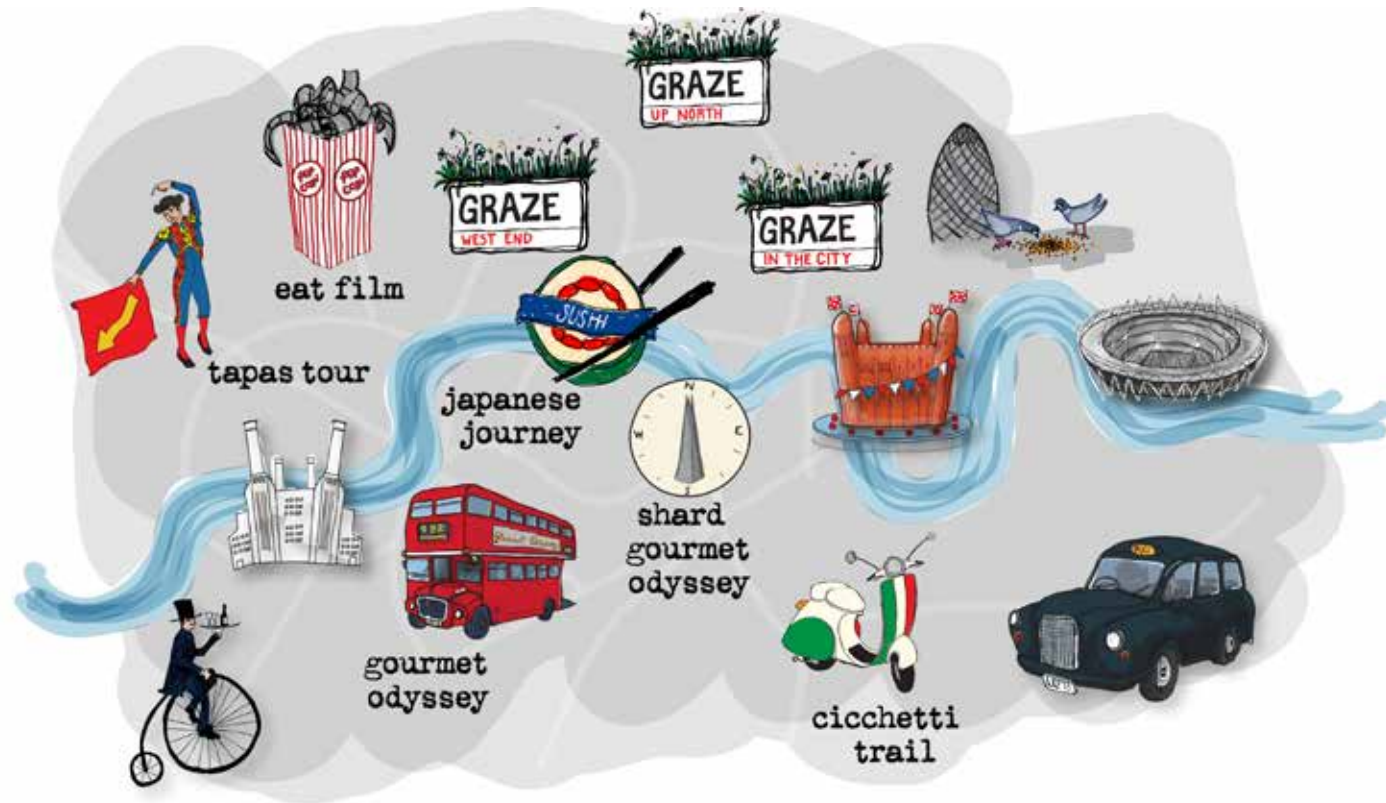
Seven Dials Tour: Polpo, Tredwells, Mon Plaisir, Vico, Mon Plaisir,  
The Bowler, Rossopomodoro

Tapas Tour: Camino, Copita, Iberica, Tapas Revolution, Jose, Salvador & Amanda.

Victoria Tour: Tozi, Caxton Grill, Daylesford, Iberica, Mango Tree, Pont St







guest, and Carousel in Marylebone showcased a special guest series for the duration of the festival.

Drinks partners for the festival this year included: Affligem, Tiger, Beronia Rioja, Tio Pepe, Pago Premium Fruit Juice and Suntory Japanese Whisky. New technology was also being introduced to LRF 2015 through new partners MyCheck, a mobile payment platform provider, and Zomato online restaurant guide. LRF is also delighted to be working with Land Securities and Shaftesbury PLC.

[www.londonrestaurantfestival.com](http://www.londonrestaurantfestival.com)

Twitter @LRF2015  
 Instagram @LRF\_2015  
[facebook.com/londonrestaurantfestival](https://www.facebook.com/londonrestaurantfestival)

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

- Founder Simon Davis

Previous years have seen chefs Jason Atherton, Marianne Lumb, Angela Hartnett, Theo Randall and Atul Kochhar, Gordon Ramsay, Richard Corrigan, Michel Roux Jnr and many more involved. More details will follow on the amazing chefs involved in this year’s festival.

“Participating restaurants will be able to attract an array of diners during the festival, who – on any other day – may not have stepped through their doors. This provides merchants with an opportunity to gain incremental

"London Restaurant Festival yet again continues to offer unforgettable events across the capital with an exceptional line-up of gastronomic treats. This year's festival promises to be the strongest yet and there is, without a doubt, something for every taste bud and budget. Book your tickets now to avoid disappointment."

Simon Davis , London Restaurant Festival founder



covers, drive new long term customers into their businesses, and boost revenue. Bookatable facilitates all bookings for the event through its real-time online booking platform, which seamlessly helps restaurants to manage and fill their tables, allowing them to make the most of what the London Restaurant Festival has to offer."

For further information please contact:

Press Office:

Catherine at Dundas Communications  
[catherine@dundascommunications.com](mailto:catherine@dundascommunications.com) or 020 7233 6425

Festival Menus:

Sophie Jenkins at Bookatable  
[lrf.info@bookatable.com](mailto:lrf.info@bookatable.com) or 020 7199 4326

Restaurant-hopping and other events:

Elisa Furci at the London Restaurant Festival:  
[e.furci@swiftsureprojects.com](mailto:e.furci@swiftsureprojects.com) or 020 7259 0943

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

- CEO of Bookatable, Joe Steele





# SMITHFIELD

MEAT & POULTRY MARKET

In 1174 the site was described by William Fitzstephen, clerk to Thomas à Becket, as 'a smooth field where every Friday there is a celebrated rendezvous of fine horses to be sold, and in another quarter are placed vendibles of the peasant, swine with their deep flanks, and cows and oxen of immense bulk.'

It is thought that the name Smithfield came from a corruption of 'smeth field' Saxon for 'Smoothfield'. The City of London gained market rights under a charter granted by Edward III in 1327.

When a grant of a market was made, either to an individual or a municipality, it was usual to allow the grantees the right of taking fixed tolls in view of the expenses necessarily involved in erecting, maintaining and supervising the market. In 1852 the Smithfield Market Removal Act was passed and the live cattle market was relocated to a new site at Copenhagen Fields in Islington.

In 1860 the City of London obtained an Act of Parliament (The Metropolitan Meat and Poultry Market Act of 1860), allowing the construction of new buildings on the Smithfield site. Work began in 1866 on the two main sections of the market, the East and West Buildings.

These buildings were built above railway lines which had newly connected London to every other part of the country, enabling meat to be delivered directly to the market.

The buildings, designed by City Architect Sir Horace Jones, were commissioned in 1866 and completed in November 1868 at a cost of £993,816. The Metropolitan Meat and Poultry Act also authorised the development of the Poultry Market which opened in 1875.

This building was subsequently destroyed by a major fire in 1958 and was replaced by the current building in 1962. Further buildings were added to the market in later years, the General Market in 1883 and the Annexe Market in 1888.

The original layout of the East and West Market buildings was 162 stalls which were easily accessible to customers as they were open on most sides. Today, the refurbished buildings accommodate just 23 units in the East Building and 21 in the West which, rather than being of a uniform size, have been tailored where possible to the tenants requirements.

Units are divided into a number of temperature controlled areas. Customers are able to walk along the central avenues choosing from the goods on display. If, however, they want to take a closer look inside the shop they must be dressed in clean protective clothing in order to comply with hygiene regulations.







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



- Excellence in customer service
- Wide range of Meat cuts, Poultry and Cheese
- Competitive for any quantity

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

—Stuart Thompson, Managing Director

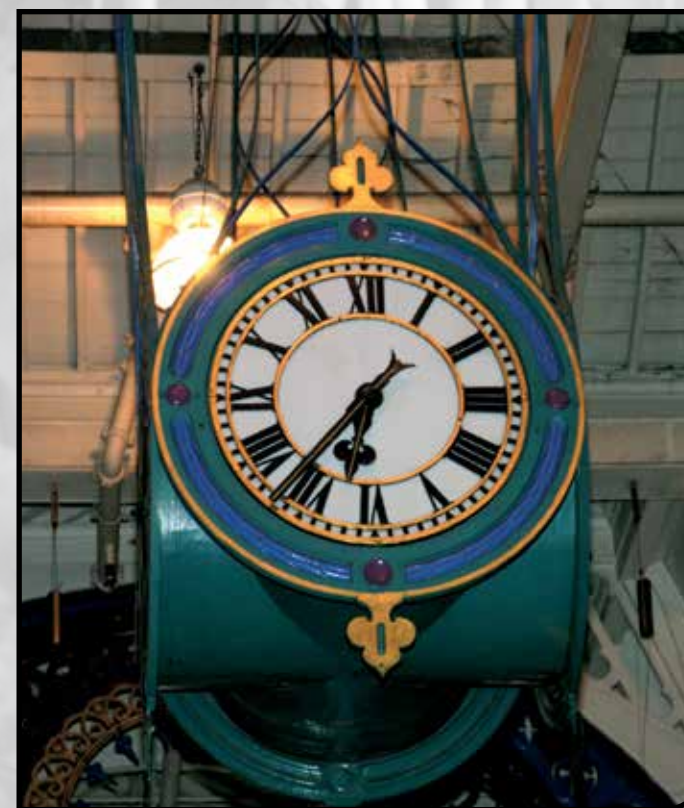
For further details, please contact Anne Evans, Sales Director, on

**0207 246 0007**

[sales\\_support@ptgplc.com](mailto:sales_support@ptgplc.com) | [www.peterthompsonsgroup.com](http://www.peterthompsonsgroup.com)

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

twitter: @Smithfield\_Meat | facebook: /thompsonsofsmithfield



## 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.





## Ryder. Your Trusted Fleet Partner



Ryder has been proudly serving the London markets for more than four decades.

This means that we understand the challenges that your drivers face: working to tight schedules, navigating narrow city streets, grappling with fuel costs and tackling noise issues.

And it's why we offer a multitude of solutions, from short-term rental to long-term contract hire.

We also give independent advice on a wide selection of temperature controlled vehicles, from 3.5 to

26 tonne trucks to tractors and trailers. Whatever your concerns - headroom, fuel economy, turning circles or specifying the quietest tail lift - we can help you find the best vehicle for your needs.

For additional peace of mind, our packages include national breakdown cover and the provision of replacement vehicles.

Our national network of 27 service locations - including five placed strategically around the Capital at Park Royal, Croydon, Rainham, Heathrow, and Enfield - offer unrivalled support to your

business. Continued investment ensures that our workshops are equipped with the latest technology and our skilled technicians maintain industry-leading MOT pass rates.

So, whether you run a couple of vans or are planning to outsource your entire fleet, talk to us and find out how we can help you. Our mission is to keep you on the road, in London and throughout the UK.

**Ryder. Whatever your transport need, we've got it covered.**

**0800 100 200**

**ryder.com**





# Servicing the art of Gastronomy

t: 020 8207 5820 ~ e: info@cibosano.co.uk ~ w: cibosano.co.uk



## Our Brands



## Our Distributors (AZ)

DP MEATS (Alford & Ford Limited)	T: 020 7248 0285	E: orders@dpmeats.co.uk
KEEVIL & KEEVIL Limited	T: 020 7236 1888	E: wess@keevils.co.uk
KENTAS OF LONDON Limited	T: 01582 430 800	E: info@kentas.co.uk
MARKET PROVISIONS Limited	T: 020 7248 1165	E: info@marketprovisions.co.uk
PETER THOMPSON Limited	T: 020 7246 0000	E: michael@peterthompsongroup.com
PJ MARTINELLI Limited	T: 020 7489 8820	E: john@pjmartinelli.ltd.uk
TOM HIXSON Limited	T: 020 7248 3569	E: hello@tomhixson.co.uk

# MAP OF SMITHFIELD MARKET



## HOW TO FIND US

Smithfield Market is located in the City of London and is close to landmarks such as the Barbican, St Paul's Cathedral and St Bartholomew's Hospital.

The nearest tube stations are Farringdon and Barbican - the market is only a few minutes walk from each.

### Opening Times

The markets at Smithfield are open MONDAY to FRIDAY from 3am but are closed on Saturday, Sunday and Bank Holidays.

Although some selling takes place until mid-morning, to see the market at its best and find the full range of stalls open, visitors and buyers should arrive by 7am.

Business customers wanting to pre-order should contact their chosen suppliers to arrange collection/delivery times.

### Information

Parking is available at the Rotunda car park which has 495 parking spaces including

six designated electric vehicle charging bays. There are loading bays for vans and lorries around the market.

There is also a goods lift to carry stock into the car park if required. Market customers get a special car park rate of £1.50 per visit per day if they enter the car park after 2.30am and leave by 9am.

However visitors should also remember that Smithfield is within the Congestion Charge Zone which starts at 7am.

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

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





# BDCI SCHOLARSHIP SCHEME BURSARIES ANNOUNCED

The Butchers' and Drovers' Charitable Institution (BDCI) has awarded two bursaries to students undertaking a course of study for the academic year 2015/16, which will result in a qualification related to the meat industry

Having recently changed its status to an incorporated body, the BDCI is now able to offer financial support for education with the award of two annual bursaries of up to £5,000 each.

Amy Holding, a student studying at Harper Adams University, currently in her placement year with ABP, has been awarded a bursary to support her second and third years of study. Amy said: "I am thrilled to have been awarded a bursary by the BDCI.

As well as supporting my studies, the grant will enable me to gain invaluable hands-on experience and further qualifications. It's fantastic knowing I have the BDCI's support to take steps towards an exciting career path."

A second bursary was awarded to Amer Rashid, a postgraduate student at the University of Bristol. Amer said: "I'm so grateful for this bursary award from the BDCI, which will provide financial support to help me to complete my MSc in Meat Science and Technology. If it hadn't been for the BDCI's support, it certainly would have been a struggle to juggle my family and academic expenses.



"I'm now more committed than ever to securing a career in the meat industry. I'll always remember the people and organisations that have supported me along the way, in my pursuit of bettering and developing myself."



BDCI chairman, Ian Kelly, said: "We are very pleased to be able to assist these young people in their studies and help them progress in their careers in the meat industry. We are committed to assist wherever we can and education offers us the opportunity to have a lasting effect on the wellbeing of the industry."

From now on the bursary scheme will be managed for the BDCI by Harper Adams University. As such it will only be open to second and third year undergraduate students and postgraduate students of Harper Adams University, studying courses with relevance to the meat industry.

**For details on how to apply, call the BDCI on 01727 896094 or email [info@bdci.org.uk](mailto:info@bdci.org.uk)**

## HOW THE BDCI CAN HELP

The BDCI (Butchers' and Drovers' Charitable Institution) is the meat industry's own trade charity. It exists to provide support for those who work, or have previously worked, in the meat industry but have fallen on hard times, regardless of their circumstances. Widows, dependants and children may also be eligible for assistance.

Having changed status to an incorporated body last year, the BDCI is now able to offer assistance to a greater number of beneficiaries than previously. The most significant change is the removal of the requirement that beneficiaries must be over 60, or not working. In addition, the geographical boundaries have been widened to include potential beneficiaries

in Eire. Grant applications are considered at the bi-monthly BDCI Grants Committee Meeting.

Further details and a copy of the application form can be found on the BDCI's website: [www.bdci.org.uk](http://www.bdci.org.uk). Alternatively applicants can contact the BDCI directly by telephone on 01727 896094 or via e-mail [info@bdci.uk.com](mailto:info@bdci.uk.com).

[www.bdci.org.uk](http://www.bdci.org.uk)



Quality Irish Pork Sausages

# We Keep a Keen 'Eye' on Quality...

At McWhinney's we pride ourselves on supplying only the finest Irish Pork Sausages to your chip shop. Since 1898 we've used only real cuts of pork meat, and McWhinney's have been trusted by families for six generations.

**If you are in the London area and are yet to experience the superior taste of a McWhinney's Sausage, contact Unique Seafood on +44 (0)203 260 3580 FOR A FREE SAMPLE BOX!**

Unique Seafood



To find out more about McWhinneys Sausages, visit us at [www.mcwhinneys.com](http://www.mcwhinneys.com)



# MAXIMISE THE POTENTIAL OF OUR TRADE WEBSITE



THE ONE-STOP  
SHOP FOR ALL  
THINGS BEEF  
AND LAMB....



RECIPE  
INSPIRATION  
AND NEW  
PRODUCT  
RANGES



QSMBeefandlamb.co.uk

MEAT  
PURCHASING  
GUIDE AND  
CUTTING  
SPECIFICATIONS



.... WITH  
DEDICATED  
RESOURCES FOR  
FOODSERVICE  
OPERATORS



TO FIND OUT MORE, VISIT  
[WWW.QSMBEEFANDLAMB.CO.UK](http://WWW.QSMBEEFANDLAMB.CO.UK) TODAY



## A NIGHT IN THE DAY OF A MARKET TRADER

**My working day begins in the dead of night. While much of London turns to sleep, Smithfield stirs into life.**

By 10pm (9pm on Sundays) the deliveries begin to arrive in lorries the size of small barns, which queue up at the lock-ons, waiting for their cargo to be unloaded.

This is as slick an operation as you can imagine with pitchers and staff from each of the traders ready and waiting to hook up their carcass orders and take them through to their designated stores.

There, the cutting and processing staff are waiting to begin work, so that by the time I arrive on the scene – anytime between one and one-

thirty, the place is a hive of activity. The cutters are already at work on the orders taken earlier that day, while I go to check any later orders from the office upstairs, where they will have come in via fax, email or telephone.

Sales staff on the floor are already selling by then and taking orders from early customers, many of whom have arrived straight from their restaurants, which have just closed for the night.

Other clients are there to see what's available for the next night's business or to collect pre-ordered

meats. The big catering butchers are also among the early birds. These are the businesses who supply all the major restaurants, hotels and clubs and have a full night of deliveries ahead of them.

The market is at its height between two and six am with everyone down on the floor selling – while at the same time upstairs, orders are still arriving for the following night, electronically. And it's not just the trade who are buying throughout the night – we get members of the public coming through at all times, although the majority arrive after six.



## DEADWEIGHT LAMBS PROCURED DIRECT FROM FARMS FOR CUSTOMERS THROUGHOUT UK & EUROPE

- All Lamb HALAL Slaughtered

With animal welfare a priority, we are committed to the safe production of fine quality food for our European customers and leading UK retailers.

Farmers Fresh Ltd has a reputation for delivering consistently high quality lamb, timely delivery and competitive pricing.



For Further details contact: Wayne Lammas, Director  
 T: 01926 853211 F: 01926 858642 E: wayne@farmersfresh.co.uk  
 The Abattoir, Rouncil Lane, Kenilworth. Warwickshire, CV8 1NN



However to see the market's great relationship with the general public, you need to be there in the week running up to Christmas.

The last three days before the holiday, most of the trade have done their business, most of the parties and celebration dinners have been held, and so it's just the public buying their Christmas feasts. It's fantastic, if slightly manic.

Most of us traders know through a mix of experience and guesswork exactly how much meat we will need for a night's business...and know that what is in the shop at the start of the night will be gone by morning. And although we are all highly competitive, we have a great camaraderie – but then many of us have been here for a long time, some even for generations.



Even the way we do business not to mention our working hours has changed. Twenty odd years ago I wouldn't start work until five, and then would go to breakfast with colleagues or customers, at one of the local pubs around nine. After which it would be back to the floor for more selling and I wouldn't really hit the office until lunchtime. Now by lunchtime it's almost all over.

Selling mostly finishes around seven, although a few of us will carry on until about 10...and the last couple of hours are spent in the office collating and collecting orders.

So when most London workers are only half way through their day...I'm on my way home, hopefully satisfied with another successful day's business at London's oldest trading market.





## Traceability *from Farm to Fork*



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

Selected from the best quality British livestock

Daily deliveries into London from our plant in the West Midlands

Mutton and lamb primals, offal and catering cuts to order

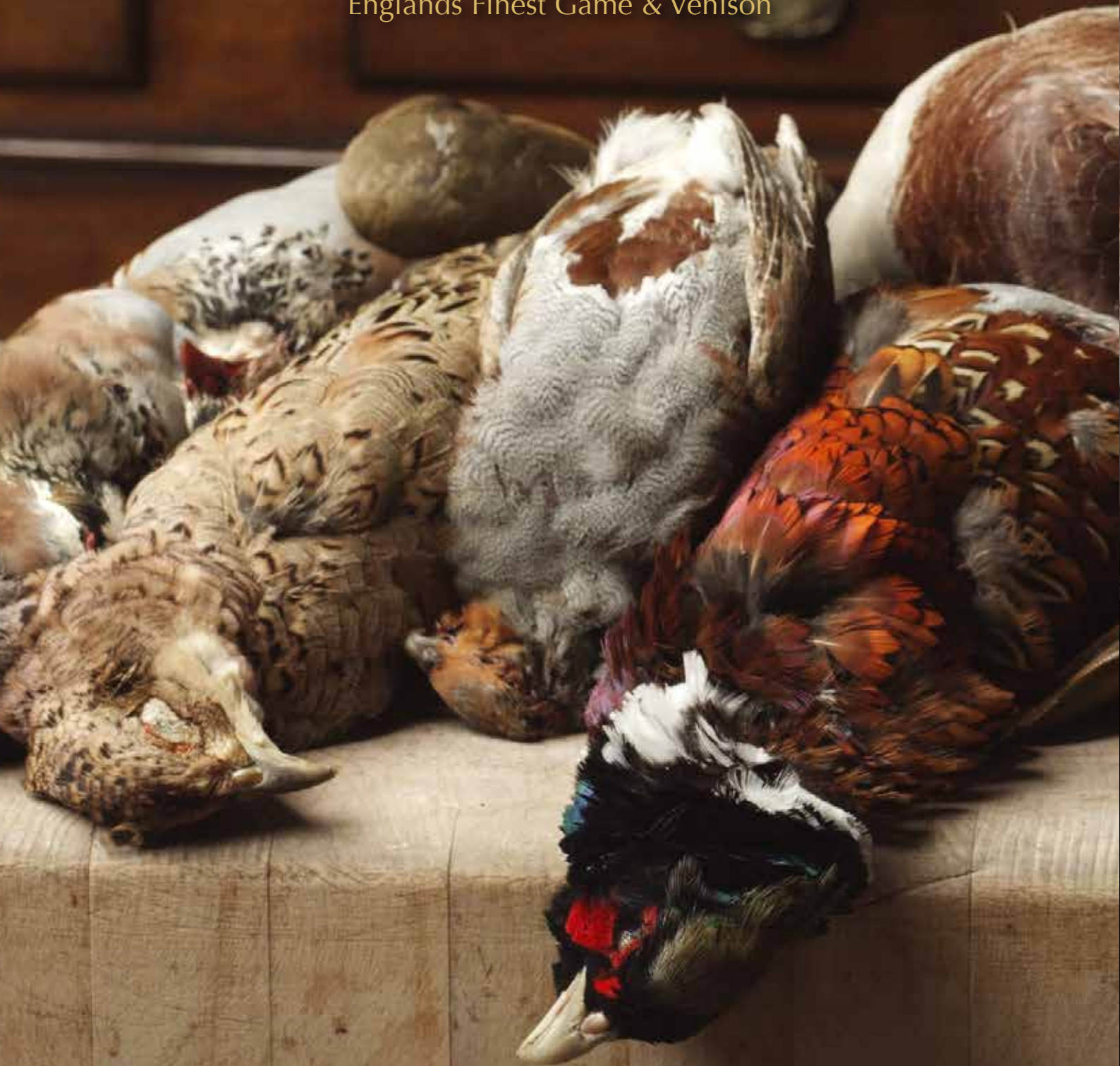
**CONTACT  
JANAN TODAY**





# Ben Rigby *Game*

Englands Finest Game & Venison



Proud Of Our Association With **Smithfield Market**

E-mail: [enquiries@benrigbygame.co.uk](mailto:enquiries@benrigbygame.co.uk)

Tel: 01621 741971



## A RECIPE FOR GROWTH



AS ONE OF THE LARGEST FOOD COMPANIES IN THE UK, TULIP ARE WELL PLACED TO OFFER YOU CONVENIENT AND TASTY PRODUCTS AS WELL AS CONSISTENCY AND STABILITY OF SUPPLY.

Whether it's British or European foods you want on your menu Tulip can give you total peace of mind as well as a selection of high quality, innovative and value for money products.

To find out more call the Tulip Foodservice Team today on **01926 475680** or go to [www.tulipltd.co.uk/foodservice](http://www.tulipltd.co.uk/foodservice)





**G**  
Gressingham  
• THE REMARKABLE DUCK PEOPLE •

# 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](http://www.gressinghamduck.co.uk)



## A traditional artisan company producing quality charcuterie to the highest standards



**You can find our products at:**  
Kentas Ltd • Market Provisions Ltd • D.P. Meats - Alford & Ford Ltd



## 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](mailto:smithfield.market@cityoflondon.gov.uk)

Visit the City Guides website for further information including dates and charges:  
[www.cityoflondontouristguides.com](http://www.cityoflondontouristguides.com)





**SILVER  
FERN  
FARMS**



# 100% MADE OF NEW ZEALAND

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



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

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

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

**Talk to us today at...**

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

**Wholesale enquiries...**

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

[www.silverfernfarms.co.nz](http://www.silverfernfarms.co.nz)

# Award Winning Quality Beef

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

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



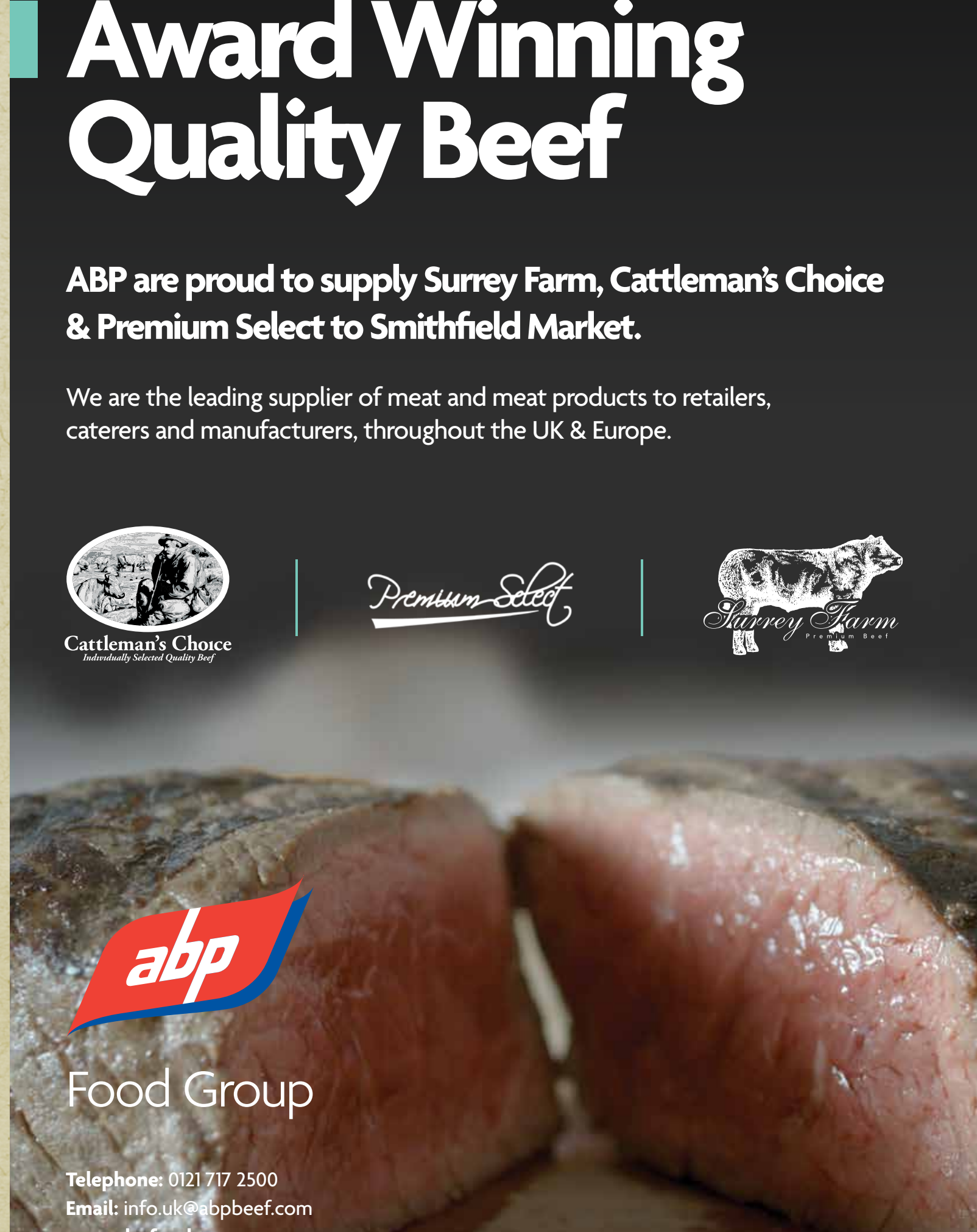
**Cattleman's Choice**  
*Individually Selected Quality Beef*

*Premium Select*



**Food Group**

Telephone: 0121 717 2500  
Email: info.uk@abpbeef.com  
[www.abpfoodgroup.com](http://www.abpfoodgroup.com)





TEKNOMEK IS A LEADING MANUFACTURER AND SUPPLIER OF STAINLESS STEEL EQUIPMENT AND FURNITURE FOR THE FOOD AND OTHER HYGIENE CONSCIOUS INDUSTRIES THROUGHOUT THE UK AND EUROPE WHERE EXCELLENCE IN HYGIENE IS CRITICAL.



Sue Springett, Commercial Manager at Teknomek, explains why stainless steel is the material of choice when it comes to hygienic food handling:

“Stainless steel types are labelled by grade numbers which vary when it comes to hygiene. 304 grade stainless steel is a versatile stainless steel which can be formed and welded with successful results.

The clean-ability of 304 grade stainless steel is often compared to glass or china, with no pores or cracks to harbour dirt, grime or bacteria. A key benefit is the role it plays in reducing cross contamination when used in food handling. When

Teknomek’s extensive catalogue of stainless steel products includes tables, workbenches, sinks, shelving, cupboards, waste bag holders and much more. The company offers customers a unique combination of leading edge hygienic

cleaning between uses, taste and odour are not transferred from one batch of food to the next.”

Sue continues: “The strength and durability of 304 stainless steel makes it perfect for tough environments. 304 grade steel’s hygienic qualities and resilience withstand harsh cleaning processes that hygiene auditors appreciate. It is often selected where there is a likelihood of rough handling, as it copes with knocks and bumps without compromise over many years.”

### MANUFACTURED IN THE UK

Teknomek’s state-of-the-art manufacturing and design facility is located in Norwich, UK. The company prides itself on exceeding customer expectations with high quality and cost effective stainless steel solutions that are designed for easy cleaning.

**TEKNOMEK™**  
We design. We manufacture. We excel.



# HYGIENIC FURNITURE AND EQUIPMENT

**QUALITY BY DESIGN**

QUALITY THROUGH MANUFACTURE

QUALITY OF SERVICE

SECRET FIXINGS REDUCE DIRT TRAPS

SLOPING TOP FOR BETTER HYGIENE

NO PORES OR GAPS

100% 304 GRADE STAINLESS STEEL CONSTRUCTION

ADJUSTABLE NON-MARKING STAINLESS STEEL FEET

High quality stainless steel furniture and equipment. See our full range and endless options online at [teknomek.co.uk](http://teknomek.co.uk)

**TEKNOMEK™**  
We design. We manufacture. We excel.

**CALL:** 01603 788833  
**ONLINE:** [teknomek.co.uk](http://teknomek.co.uk)  
**EMAIL:** [mail@teknomek.co.uk](mailto:mail@teknomek.co.uk)



**CALL:** 01603 788833  
**ONLINE:** [teknomek.co.uk](http://teknomek.co.uk)  
**EMAIL:** [mail@teknomek.co.uk](mailto:mail@teknomek.co.uk)







**FREE  
NEXT DAY  
UK MAINLAND  
DELIVERY**



# SUPPLYING THE MEAT INDUSTRY FOR OVER 3 DECADES

At Butchers Equipment Warehouse we only sell top quality equipment, ensuring every butcher and every chef can do the best possible job.

Our butchers knives come from World-class manufacturers like Victorinox and F.Dick and no chef will be disappointed with our range of Wusthof knives from Germany.

Butchers Equipment Warehouse can easily kit out an entire butchers shop with meat mincers, slicers, refrigerators, burger presses, butchers blocks and bandsaws to make sure your premises are stocked with the best quality butchers equipment.



- Bandsaws
- Bowl Cutters
- Burger Press
- Knives
- Handsaws & Blades
- Display & Presentation
- Butchers Table
- Clothing
- Mixer Grinder
- Scales
- Insect Control
- Refrigeration
- Sausage Fillers
- Tenderiser
- Meat Slicer
- Butchers Blocks

[www.butchersequiment.co.uk](http://www.butchersequiment.co.uk)

Unit 2 Furthergate Industrial Estate, Harwood Street, Blackburn, BB1 3BD  
[info@butchersequiment.co.uk](mailto:info@butchersequiment.co.uk), 01254 427 761





**Bearfields**  
Est.1907  
OF LONDON

Traditional hams & gammons

Serving  
Smithfield  
with the best  
on the market

**Premium quality hams and gammons, made the Bearfields way**

*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.*

**Delivering the goods**

*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.*

**Who says they don't make them like they used to?**

Call +44 (0) 20 8556 9765 email [info@bearfields.com](mailto:info@bearfields.com) [www.bearfields.com](http://www.bearfields.com)



## TENANTS LIST AT SMITHFIELD MARKET

Edwards and Walkden  
1  
East  
EC1A 9PQ  
020 7248 0266  
020 7236 9071  
020 7236 3414

Peter Thompson  
3,5,7  
East  
EC1A 9PQ  
020 7236 9484  
020 7246 0000  
020 7248 2593

Reeves and Co Ltd  
9,11  
East  
EC1A 9PQ  
020 7236 4030  
020 7236 4032

Rhonda Meats Ltd  
13,15  
East  
EC1A 9PQ  
020 7236 0870  
020 7248 2202  
020 7248 2300

H & C Meats Ltd  
17  
East  
EC1A 9PQ  
020 7236 0153  
020 7236 0155  
020 7489 8380

Absalom and Tribe  
21  
East  
EC1A 9PQ  
020 7236 0101  
020 7236 9026

G.Lawrence w'sale Meat Co Ltd  
23  
East  
EC1A 9PQ  
020 7248 4488  
020 7248 4466

P.J Martinelli  
2,4  
East  
EC1A 9PS  
020 7489 8820  
020 7489 9387

Warman and Guttridge Ltd  
6  
East  
EC1A 9PS  
020 732 97388

Darmenn and Curl Ltd  
8,10  
East  
EC1A 9PQ  
020 7248 9083  
020 7329 3315

Warman and Guttridge Ltd  
12  
East  
EC1A 9PQ  
020 7236 7395  
020 7236 9761

Davser Ltd trading as Vixelli  
14  
East  
EC1A 9PQ  
020 7236 7086  
020 7248 5873

D.P Meats  
16  
East  
EC1A 9PQ  
020 7248 0285

James Burden  
18  
East  
EC1A 9PQ  
020 7236 0333  
020 7248 4266  
020 7489 8403

Market Provisions Ltd  
20  
East  
EC1A 9PQ  
020 7248 1165  
020 7248 2383

George Abrahams Ltd  
22  
East  
EC1A 9PQ  
020 7248 7735  
020 7489 6510  
020 7236 0256

P.J Martinelli  
25  
West  
EC1A 9PS  
020 7489 8820  
020 7489 9387

Edward Price  
27  
West  
EC1A 9PS  
020 7236 8395  
020 7236 8395

James Burden  
29  
West  
EC1A 9PS  
020 7248 0121  
020 7329 0584



welcome to  
the Bizerba

# open world



## setting standards worldwide

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



**BIZERBA**

closer to your business

[www.bizerba.com](http://www.bizerba.com)

[info@bizerba.co.uk](mailto:info@bizerba.co.uk)

01908 682740

## TENANTS LIST AT SMITHFIELD MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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



# TENANTS LIST AT SMITHFIELD MARKET

Smiths of Smithfield Ltd Denton Bros  
 209 220  
 Poultry Poultry  
 EC1A 9LH EC1A 9LH  
 020 7251 7950 020 7248 0281  
 020 7236 7666

Keevil and Keevil Ltd Tom Hixson  
 217,218 221  
 Poultry Poultry  
 EC1A 9LH EC1A 9LH  
 020 7489 9246 020 7213 9460  
 020 7329 0402

James Burden Icefront Ltd - Gordon meats  
 219 222  
 Poultry Poultry  
 EC1A 9LH EC1A 9LH  
 020 7248 0121 020 7236 6286  
 020 7329 0584 020 7489 9382

## PF M+ PARKERS FOOD MACHINERY PLUS

## MEAT PROCESSING MACHINERY, PACKAGING AND INGREDIENT SUPPLIERS



### VACUUM PACKERS & VACUUM POUCHES

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



### WEIGH SCALE, LABELLING MACHINES & THERMAL LABELS

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



SHOP  
ONLINE



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

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



# Henkelman Raises The Bar!

Top quality vacuum packers backed up by quality service  
 with **COMPETITIVE PRICES** - Henkelman is the No 1 Choice

**FREE**  
 Service Maintenance Kit  
 with every table top model worth £95

**Jumbo 42**  
 420mm Seal Bar  
 016 m3/h Busch Pump  
 LEASE FROM **£5.49**+VAT p/week



**Boxer 42**  
 420mm Seal Bar  
 021m3/h Busch Pump  
 LEASE FROM **£9.50**+VAT p/week



**Marlin 52**  
 2x520mm Seal Bar  
 063 m3/h Busch Pump  
 LEASE FROM **£12.50**+VAT p/week

**Boxer 52**  
 2x410mm Seal Bar  
 021 m3/h Busch Pump  
 LEASE FROM **£10.50**+VAT p/week



**Polar 2-50**  
 2x620mm Seal Bar  
 100 m3/h Busch Pump  
 LEASE FROM **£32**+VAT p/week



### FREE Vacuum Pouches Starter Pack

Model	Prices
Micro Jumbo	£699
Mini Jumbo	£899
Jumbo Plus	£1099
Jumbo 30	£1199
Jumbo 42	£1399
Boxer 42	£1799
Boxer 42 H <sup>2</sup> O	£2199
Boxer 42XL	£1999
Boxer 52 (2 bars)	£1999
Lynx 32	£1999
Lynx 42	£2199
Marlin 52 1PH	£3399
Marlin 52 3PH	£2999
Marlin 90 1PH	£3999
Marlin 90 3PH	£3699
Falcon 52 1PH	£3499
Falcon 52 3PH	£3299
Falcon 80 1PH	£4699
Falcon 80 3PH	£4999
Falcon 2-60 3PH	£4999
Falcon 2-70 3PH	£6599
Polar 521PH	£4399
Polar 52 3PH	£4199
Polar 80 1PH	£5299
Polar 80 3PH	£5599
Polar 110 (160 pump)	£9999
Polar 2-40 3PH	£6499
Polar 2-50	£7499
Polar 2-75	£9699
Polar 2-85	£11999
Polar 2-95	£13999
Polar 2-95 (3 Bars)	£14999
DT60	£3799
DT100	£4499
Toucan 42 Regular	£2699
Toucan 42 + gas+H <sup>2</sup> O sensor	£2999

Sept 2015

Prices includes **FREE** delivery

**PLUS - 36 months parts & 12 months labour warrantee**  
Terms & Conditions apply



☎ **0800 988 7033**  
 @ **sales@henkelman.co.uk**  
 🌐 **www.henkelman.co.uk**

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



## For all your other processing equipment requirements

Tel: +44 (0)1233 733737

Web: [www.windsorfoodmachinery.com](http://www.windsorfoodmachinery.com) Email: [sales@windsorfoodmachinery.com](mailto:sales@windsorfoodmachinery.com)

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





# “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

Fax: 0208 269 0289

### Northern Office

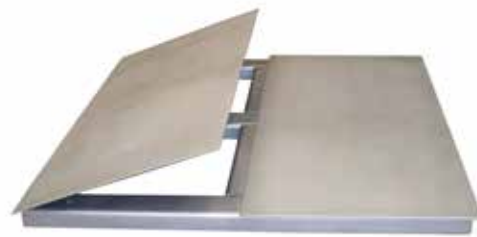
Unit 49, Atlantic Business Centre Atlantic Street, Broadheath Altrincham, Cheshire, WA14 5NQ

Tel: 0161 928 1085

Fax: 0161 927 7083

e-mail: [sales@vandomeandhart.co.uk](mailto:sales@vandomeandhart.co.uk)  
website: [www.vandomeandhart.co.uk](http://www.vandomeandhart.co.uk)

Specialists in Fine Weighing. Established in 1660



### Look Whats New:- HY10” Touch Screen



### WINOX IP69K



### NS7” Touch Screen IP67



*Thomas Ford*

Thomas Ford is currently celebrating its 125th year in the business. You may know them as the family run, butchers sundries suppliers at Thomas Ford House opposite Smithfield Meat Market in the City of London. It all began in a yard near Bartholomew Close where Thomas Ford and his wife started selling the fore and hind quarter ends of hessian sacks and stockinette cloth used to cover meat as it was transported to Smithfield Market.

It continued its expansion when it acquired meat trucks under Thomas Ford's nephews Ben and Harry, reaching their height in 1939 with a fleet of 160. Sadly the war closed Smithfield's market and it did not reopen until meat was decontrolled in 1946. Ben passed away only a few weeks before the market reopened and Harry had died in 1941. Business returned however when Ben's son Ron and Harry's son Bill, both in the armed forces, returned to reopen their father's shop. Expansion continued with Ron's mum joining along with her sister Win in the 50s.

In 1965 Ron's son Stephen joined him at the age of 16 and the two worked together making the company grow, offering butchers more innovative sundries. Then in 1989 Ron & his wife Joan retired leaving Steve in charge, who currently owns and runs the business along with his son Ashley joining the fold in February 2013. And so the company will continue to be in safe family hands.

Thomas Ford, there for butchers since 1890. (Thomas Ford, knowing butchers since 1890)

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





Meatopia folk warm up...This shot is taken from Meatopia's Founder's Supper, photographed and filmed last month, featuring DJ BBQ, Mat Kemp, Melissa Cole, Richard H Turner, Mark Parr and James George...



## MEATOPIA 2015- Another Successful Event



This September will see London's Tobacco Dock billowing with smoke, the sweet scent of BBQ in the air and swarming with another stellar line up of chefs for the third Meatopia UK. The weekend, which hails from the original American Meatopia created by the late, Josh Ozersky, will give hundreds of meat lovers the chance to experience food from some of the world's leading chefs as they cook with their

favourite meats, explore whole carcasses and create signature dishes you simply wouldn't be able to experience anywhere else.

**NEW CHEFS** for this year will include: up and coming Welsh pairing **Samantha Evans & Shauna Guinn** (Hang Fire Smokehouse) who having spent a year on a road trip around the States are passionate about southern style BBQ and more recently won the BBC Food & Farming 'Best Street Food' award; **Jock Zonfrillo** (Orana, Australia) all the way from Adelaide but originally from Scotland; rising star **Joseph JJ Johnson** (The Cecil, Harlem) becoming known for pairing unique flavour combinations with interesting techniques from across the continents, **Uri Navon** (Machyenua, Jerusalem) who named his restaurant after Jerusalem's Shuk Machane.

Yehuda market where they source their meat and vegetables and is the sister restaurant to Palomar (London), and **José Gordón Ferraro** (Bodega El Capricho, Spain) famed for his beautifully marbled steaks from carefully selected oxen left to graze for up to 15 years and hung to cure for up to 90 days.

**NEW** for this year will be **CRAFTOPIA**, an area devoted to craft beer, curated by **Melissa Cole**, author of Let Me Tell You About Beer. Melissa will be showcasing the ultimate beer and food pairings as well as staging some live brewing. Some more



### NOT TO MISS THIS YEAR:

- **CRAFTOPIA -- NEW for 2015**, is an area devoted to all things beer, which will be curated by expert SommAIEier, Melissa Cole. Drop by to see some live brewing, have a chat to Melissa and to learn all about the ultimate beer and food pairings. Drinks from Beaverton, Honest Brew and the London Brewing Company to name but a few.

- **Turner & George Butchery Masterclasses** -- learn how to cut, trim and prepare a whole 7--8kg Forerib from a rare-breed joint; a 28 day aged Dexter, a 42 day aged Hereford or a 56 day aged Shorthorn. After an hour and a half class you'll be able to take home everything you've prepared, as well as a goodie bag or if you'd rather it be delivered to you, the lovely guys at Turner & George can do that too. Oh and they'll throw in a drink as well.

**Book your tickets pre-festival: [www.turnerandgeorge.co.uk](http://www.turnerandgeorge.co.uk)**

- **The Cutting Room Stage** – Hosted by Christian Stevenson there is a full weekend programme showcasing interesting and unusual demonstrations with top international chefs. Gizzi Erskine and Neil Rankin will be cooking up a storm, as well as Kitty Fisher's Tomos Parry and don't miss, Matti Hurttia from Finland who will be making glow fired reindeer with morel sauce and reindeer heart sashimi. "

### And finally...

Mr Cutlet's Fresh Meat competition has been running for the last month giving two winners the chance to cook alongside some of the finest international chefs and showcase their best BBQ dish at this year's festival.

The competition is in tribute to the late Josh Ozersky who founded the festival in New York and was always so passionate in his support of upcoming chefs. Two winners will cook at the festival in the hope to be crowned Mr Cutlets BBQ champion at the end of the weekend.

exciting confirmed names include: **Richard Turner** (Hawksmoor & Foxlow), **Scott Hallsworth** (Kurobata & Joe's Oriental Diner), **Dan Doherty** (Duck & Waffle), **Luke Findlay** (Patty & Bun), **Brad McDonald** (The Lockhart), **Ross Shonhan** (Flesh & Buns) and **Maria Tampakis** (Heddon Street Kitchen). **More chefs to follow...**

There will be over 40 chefs in total as well as an array of bars, where feasters can indulge in a variety of beers, aged spirits and a fine selection of wines. Other features will include: A Turner & George working butchery teaching visitors how to cut meat properly, as well as the Cutting Room Stage curated by DJ BBQ, including Dario Cecchini and Ginger Pig. There will also be another eclectic programme of music from brass bands to cabaret and carnival tunes to sets from top DJs.



**MEATOPIA UK 2015**  
Tobacco Dock  
50 Porters Walk  
London  
E1W 2SF  
[info@meatopia.co.uk](mailto:info@meatopia.co.uk)

**GENERAL ENQUIRIES**  
[info@meatopia.co.uk](mailto:info@meatopia.co.uk)

**MEDIA**  
[gemma@gemmabell.com](mailto:gemma@gemmabell.com)

**CHEFS, SPONSORSHIP, MARKETING**  
[charlotte@meatopia.co.uk](mailto:charlotte@meatopia.co.uk)

**DIRECTIONS** - Tobacco Dock is located at the junction of Wapping Lane and Pennington Street, E1. Nearest rail and DLR stations are Shadwell and Wapping – both no more than a 5 minute walk.

**[www.meatopia.co.uk](http://www.meatopia.co.uk)**





# French Polish

Head chef of Michelin-starred London restaurant Pied à Terre, Marcus Eaves serves up some favourite seasonal dishes from the French eatery's menu to inspire you to bring a touch of refined dining to your own table

## SEARED LOCH DUART SALMON WITH A DRESSED SALAD OF RED ENDIVE AND WATERCRESS

Serves 4  
Preparation time 30 minutes

### INGREDIENTS

- 600g/1¼lb side of salmon (we've used Loch Duart salmon)
- Splash of olive oil
- 1 red endive
- ¼ banana shallot, peeled and finely diced
- 1 bunch watercress, picked
- ½ bunch fresh dill, chopped

- ¼ bunch fresh chives, snipped
- For the lemon vinaigrette**
- Sea salt
- 25ml/1fl oz lemon vinegar
- 100ml/4fl oz extra virgin olive oil
- For the green mayonnaise**
- 75g/3oz spinach, cooked and drained
- ½ tsp each chopped tarragon, chives, chervil and basil
- 1 tsp fresh lemon juice
- 150g/¼pt basic mayonnaise

1. Sear the salmon in a smoking-hot non-stick pan with a generous splash of olive oil until golden brown (approximately 20 seconds each side) then set aside.
2. Next make the vinaigrette. Mix together the salt, lemon vinegar and olive oil in a small bowl.
3. Separate the endive leaves and roughly shred.
4. Place all the ingredients for the green mayonnaise in a blender jug

- and blitz until smooth. Set aside.
5. Put the endive, diced shallot and watercress into a large bowl and dress with the vinaigrette.
  6. Break down the salmon into natural flakes and arrange on 4 chilled plates.
  7. Top the salmon with the dressed salad then sprinkle over the dill and chives. Finish with a final drizzle of lemon vinaigrette and pearls of green mayonnaise.

## ROASTED QUAIL WITH RED WINE SHALLOTS, OVEN-BAKED BEETROOTS AND BABY WOOD SORREL

Serves 4  
Preparation time 30-45 minutes  
Cooking time 25-30 minutes

### INGREDIENTS

- 1 bunch mixed-colour baby beetroots
- Sprig of fresh thyme
- 40g/1½oz butter
- 1 large beetroot
- 250ml/9fl oz ruby port
- Sea salt
- Generous pinch of sugar
- 2 banana shallots, peeled and finely diced
- 100ml/4fl oz red wine vinegar
- ½ bunch fresh chives, finely snipped
- Extra virgin olive oil
- 4 medium-sized oven-ready quails
- Splash of vegetable oil
- 25g/1oz wood sorrel, if available

1. Preheat the oven to 180°C, 350°F, Gas 4.
2. Wrap the baby beetroots in foil with the sprig of thyme and half the butter and bake in the

- preheated oven for around 20 minutes or until tender. Once cooked, cool slightly, remove the skins and cut into quarters.
3. Finely chop the single large beetroot into small dice and place in a small saucepan. Cover with the ruby port, add a pinch of salt and the sugar and cook until soft. Once cooked, transfer to a processor and blend to a purée.
  4. Put the chopped shallots into a

- bowl, cover with the red wine vinegar, sprinkle over the chives and add a generous splash of olive oil. Set aside.
5. While the shallots are marinating, cook the quails. Start by caramelising them in a hot frying pan using a splash of vegetable oil and the remaining butter. Once browned all over, transfer them to a non-stick roasting tin and cook them in the

- preheated oven for around 4-6 minutes. Once cooked, remove from the oven and leave to rest for at least 5 minutes.
6. To serve, spoon 2 dollops of the beetroot purée onto each plate. Cut each quail into 4 pieces and arrange on the plates. Spoon the quartered beetroots over and around, followed by the shallots. Finish off each serving with a sprinkling of wood sorrel.



## MARINATED HAND-DIVED SCALLOPS WITH FENNEL, GRAPEFRUIT AND YUZU DRESSING

Serves 4  
Preparation time 20 minutes, plus marinating time

### INGREDIENTS

- 10 hand-dived scallops, cleaned and prepared (ask your fishmonger to do this for you)
- ½ bulb fennel

- Salt, sugar and lemon juice, to taste
- Sprigs of fresh dill
- 12 fresh coriander leaves
- 1 grapefruit, peel, pith and membrane removed, flesh divided into segments and finely chopped
- ½ banana shallot, peeled and very finely chopped
- 1 tbsp olive oil

### For the marinade

- 2 tsp yuzu (a Japanese citrus fruit, available in Waitrose) or 2 tsp lime juice
- 75ml/3fl oz vegetable stock
- 1 tbsp olive oil
- Generous pinch sea salt
- Generous pinch caster sugar
- 2 tsp lemon juice

1. First make the marinade. Put the yuzu or lime juice, vegetable stock, olive oil, a generous pinch of sea salt and caster sugar and the lemon juice in a bowl and mix well until the sugar and salt have dissolved. Set aside.
2. Slice the scallops in half horizontally, add to the marinade and leave for 5 minutes.
3. Meanwhile, finely slice the fennel, preferably on a mandolin, and season with a little salt, sugar and lemon juice, to taste.
4. Remove the scallops from the marinade (reserving the liquid) and place 5 halves onto each of 4 chilled serving plates.
5. Place some fennel on top of each scallop followed by a small sprig of dill.
6. Place ¼ of the reserved scallop marinade into a mixing bowl, add the coriander leaves, chopped grapefruit, chopped shallot and the olive oil. Check and adjust the seasoning – a pinch of salt or sugar may be needed for balance.
7. Spoon the mix over and around the scallops and serve.



Measure and Enhance  
your margins with

**FOOD LOGIK**  
FOOD SOFTWARE SOLUTIONS

FL

Fish  
Meat  
Dairy

Recipes & Processing



**TRUFFLE RISOTTO**

Serves 4  
Preparation time 20 minutes  
Cooking time 25-30 minutes

- INGREDIENTS**
- 1.5kg/3.3lb vegetable stock
  - 200g/7oz butter
  - 1.5kg/3.3lb Arborio rice
  - 200g/7oz truffle
  - 200g/7oz parmesan
  - 200g/7oz mascarpone
  - 200g/7oz ricotta
  - 200g/7oz gorgonzola
  - 200g/7oz black truffle
  - 200g/7oz white truffle
  - 200g/7oz black truffle
  - 200g/7oz white truffle
  - 200g/7oz black truffle
  - 200g/7oz white truffle



1. Bring the vegetable stock to the boil in a large pot.  
2. Heat the butter in a pan until it is melted and add the rice, stirring well.  
3. Add the stock gradually and cook until the rice is al dente.

4. Add the truffle shavings and the parmesan, stirring well.  
5. Add the mascarpone and ricotta, stirring well.  
6. Add the gorgonzola, stirring well.  
7. Add the black truffle, stirring well.  
8. Add the white truffle, stirring well.

9. Add the black truffle, stirring well.  
10. Add the white truffle, stirring well.  
11. Add the black truffle, stirring well.  
12. Add the white truffle, stirring well.

13. Add the black truffle, stirring well.  
14. Add the white truffle, stirring well.  
15. Add the black truffle, stirring well.  
16. Add the white truffle, stirring well.



**ORANGE CREME CARAMEL**

Serves 4  
Preparation time 20-30 minutes  
Cooking time 45 minutes to 1 hour

- INGREDIENTS**
- 175g/6oz caster sugar
  - 375ml/13fl oz milk
  - 125ml/4fl oz cream
  - 5 large eggs
  - 1 vanilla pod, split in half
  - 100g/3.5oz fresh raspberries
  - 100g/3.5oz fresh strawberries
  - 100g/3.5oz fresh blueberries
  - 100g/3.5oz fresh raspberries
  - 100g/3.5oz fresh strawberries
  - 100g/3.5oz fresh blueberries

1. Preheat the oven to 180C/350F.  
2. Heat the sugar in a pan until it is melted and add the milk, stirring well.  
3. Add the cream, stirring well.  
4. Add the eggs, stirring well.  
5. Add the vanilla pod, stirring well.

6. Pour the mixture into a 1.5 litre/1.5 gallon pudding basin.  
7. Bake for 45 minutes to 1 hour.  
8. Remove from the oven and allow to cool.  
9. Turn the pudding out onto a plate.  
10. Add the raspberries, strawberries, and blueberries.  
11. Add the raspberries, strawberries, and blueberries.  
12. Add the raspberries, strawberries, and blueberries.



**Star quality**

Multiple award-winning restaurant in the heart of London, serving the finest food and drink in the city.

Experience the best of British cuisine in a setting of unparalleled elegance and style.



# NEW SPITALFIELDS

FRUIT & VEGETABLE MARKET

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

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

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

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

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

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

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

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

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

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

Indeed, wholesale markets are the hub.





# TYDENE

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

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

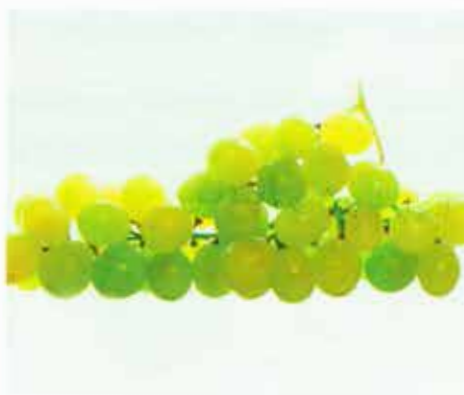
## High Quality Products From The Farm... To Your Table



Years  
of  
Experience



Hygiene,  
Quality  
&  
Trust



Chris Hutchinson  
Chairman, Spitalfields Market Tenants Association

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

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

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

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

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

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

*C Hutchinson*





200 passionate fruiticulteurs with an unique know how  
 4 local productions for optimum quality  
 Blue Whale has the French Touch

[www.blue-whale.com](http://www.blue-whale.com)



FRUITICULTEURS DEPUIS 1950



## 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...







# A Market for Zero Waste

## Our Client

As London's premier horticultural market, New Spitalfields Market offers the widest range of fruit, vegetables and flowers. New Spitalfields Market also houses the largest number of wholesalers and has the highest turnover, making it the UK's leading horticultural market. Operating under a Royal Charter granted in 1682, Spitalfields Market moved out of the City in 1991 and now occupies a purpose built 31 acre site in Leyton, East London. New Spitalfields Market consists of a Market Hall of 28,700sq. mtrs (309,000 sq.ft.) housing 115 trading units for wholesalers dealing in fruit, vegetables and flowers.

## Our Role

In August 2010, Countrystyle Recycling Limited was awarded a 7 year contract by the City of London Corporation for the combined cleaning, waste collection, recycling, grounds and winter maintenance of New Spitalfields Market.

Under the contract, Countrystyle provides full on-site waste and resource management, organics and recyclables collection, sorting, handling and baling services. The contract has delivered 100% landfill diversion with a consistent recycling rate of more than 90%.

These services are provided on a highly complex, busy site therefore health and safety is paramount and is closely monitored and enforced by the three main site stakeholders; the tenants, the City of London Corporation and Countrystyle.



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

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



**Are you in the 'Market' for resource & waste management expertise?**

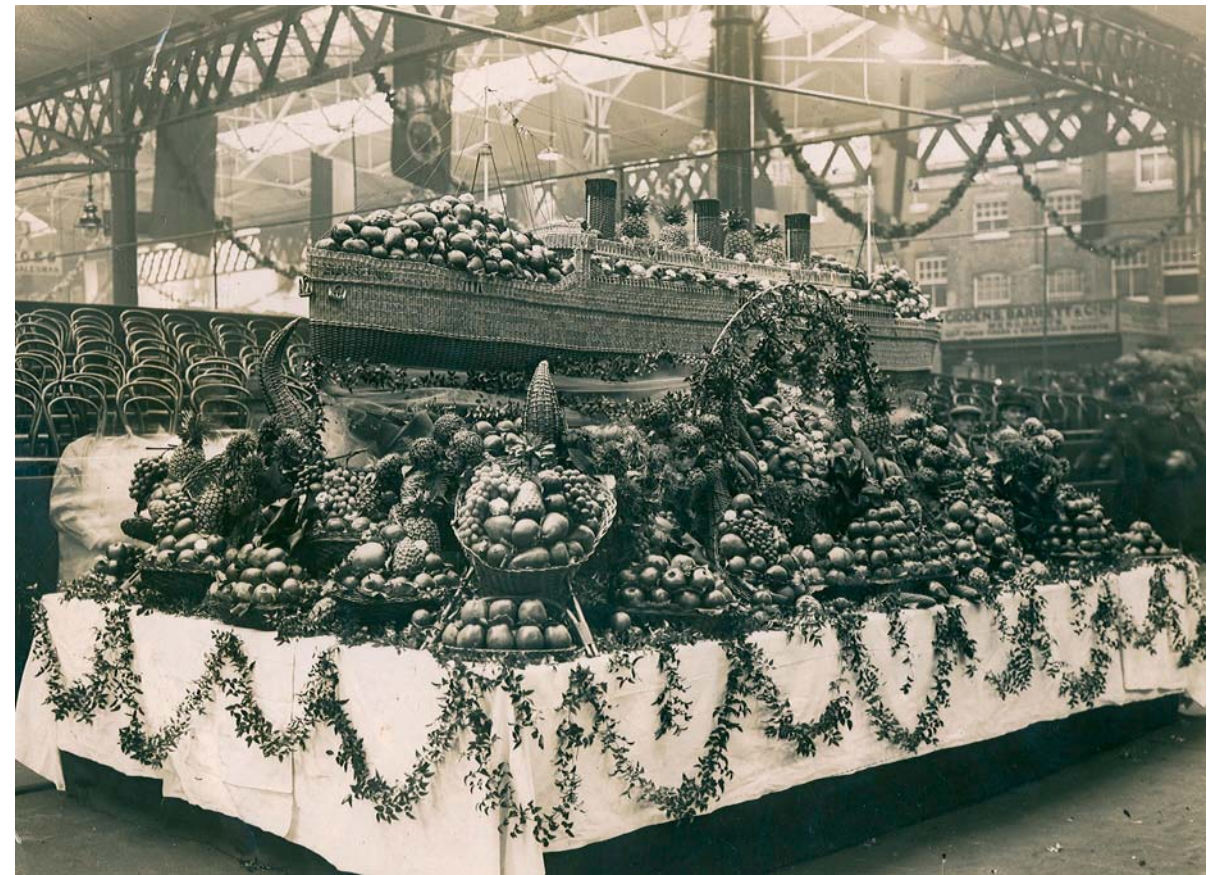


- Resource Management
- Recycling Solutions
- Green & Food Waste Recycling
- Wood Recycling
- Plasterboard Recycling
- RDF/SRF Production
- Skip, Wheelie Bin & RoRo Container Hire
- Artic Haulage Services

Call us on **01622 807667**  
for more information or visit  
[www.countrystylerecycling.co.uk](http://www.countrystylerecycling.co.uk)







## Partnering London's Markets for 75 Years.

"A visit to Bellamys London Citroën offers the best of both worlds-old fashioned customer care values, combined with the very latest in technology and know how to ensure you and your Citroën are cared for in a way that means we can look forward to the next 75 years-whatever they may bring!"



### Bellamys Citroën

2 Burnt Ash Hill  
LONDON  
SE12 0HL

Tel: 020 8857 0197  
Fax: 020 8857 8321

paul.chalk@bellamyslondon.co.uk  
For all your van needs, please call Paul or  
Simon on 0208 857 0197

[www.bellamys.citroen.co.uk](http://www.bellamys.citroen.co.uk)

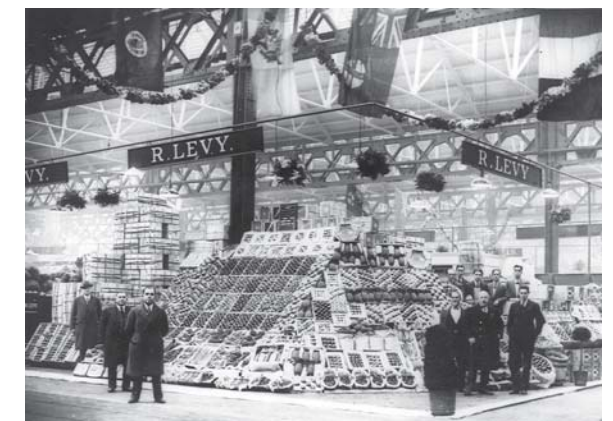
Originally incorporated in 1937, Bellamys London Citroën has been a permanent fixture at our current site since the 1940's. This picture shows the premises in 1947. They say a picture says a thousand words and we feel this picture does just that.

The original black and white photo takes pride of place in our Customer Reception area -take a look next time you are in. The exterior of the current building was refurbished early in 2013 to show off the latest Citroën brand, bringing with it a thoroughly modern image.

## ...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...







0845 260 0999

www.gullivers.co.uk



## Specialists in Refrigerated Vehicle Hire & Full Fleet Management Services

Vehicle hire company Gulliver's Truck Hire Ltd provides a wide and varied range of vehicles including a fleet of specialist refrigerated units.

The range comprises of 3.5t to 26t fridges based on either DAF or Mercedes chassis. All vehicles are specified to the highest standard and fitted with industry leading Solomon bodies.

Efficient, reliable Carrier Supra MT or GAH fridge units are the choice of manufacture for Gulliver's; these ensure that the fridge temperature can be maintained down to -25° through the use of twin evaporators. All units have dual temperature bodies which feature moveable bulk heads – 3.5t vehicles achieve this through the use of a lightweight thermostatically controlled removable mattress - offering full flexibility to the operator to suit the products they are transporting. At the rear a choice of triple leaf folding rear doors or roller shutter

can be specified. An additional side access door with folding access steps is also available.

Tail lift options include column, tuck or retractable and all have side safety guards fitted. The 7.5t to 26t fleet units are supplied with fully integrated stand-alone diesel refrigeration units and 3 phase standby, in the case of the 3.5t they are based on single phase standby.

The above features describe the standard fleet vehicles used on either a spot or flexi hire basis, however, Gulliver's customers can enjoy a tailor made solution when using their contract hire option – which comes with the standard added value benefits and full fleet management.

Neil Jeremiah – Sales Director of Gulliver's comments "our refrigeration division was established almost 20 years ago and has continued to develop into a comprehensive fleet. We have

forged some excellent partnerships within this division with a variety of high profile clients including Palmer and Harvey, Asda, Brakes and Reynolds Catering to name a few."

Steve White – Head of Fleet Support at Reynolds Catering comments "Our current fleet of 242 vehicles includes 82 on hire from Gulliver's. These include 3.5t vans up to 26t rigids and all are chilled specification. The excellent service levels we receive are tailor made for our 24/7 national distribution centre. Gulliver's have been influential in supporting our O Licence compliance. The rental desk support is very responsive and assists us meeting peak volumes and on time delivery to our customers.

Jeremiah continues 'we supply the latest innovative vehicles available ensuring our customers are provided with reliable, quality vehicles, however, the added value and services offered by Gulliver's are relied upon more than any vehicle we provide.'

## ...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.







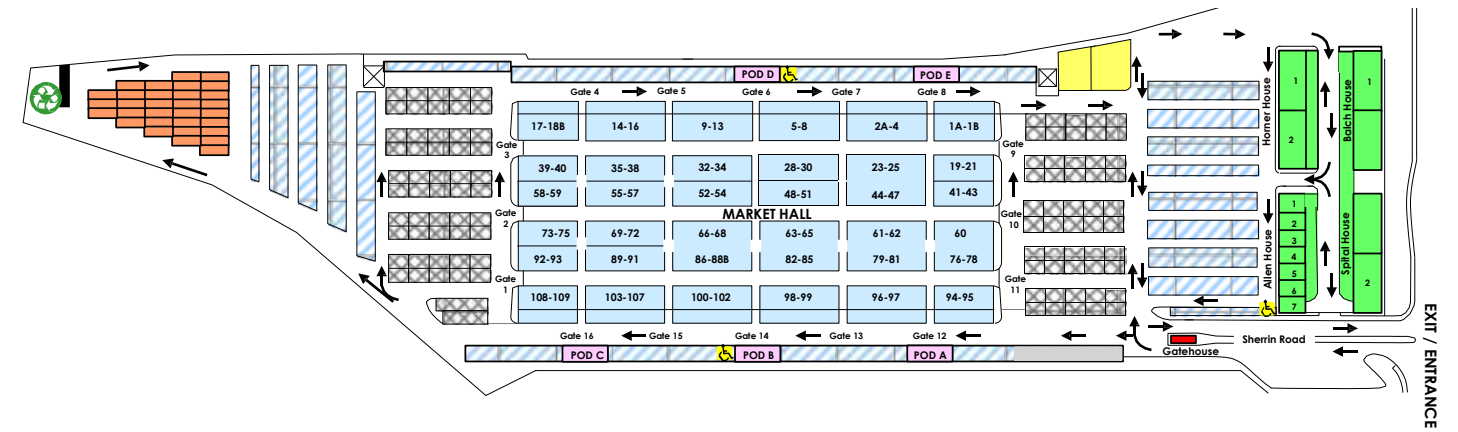
**SPECIALIST IN AFRO-CARIBBEAN FRUIT & VEG**

**Blue Mountain Peak**

18b New Spitalfields Market • 1 Sherrin Road • London • E10 5SH  
 Tel: 020 8539 8440 • Fax: 020 8539 6301 • E: ashokgandhi@hotmail.co.uk

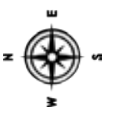


**SITE PLAN OF NEW SPITALFIELDS MARKET**



**Key**

- Market Stands
- Service Area (Beales Market Gases & London Essex Fork Lift Trucks)
- Accessible Parking (Accessible Toilets located in Pods B and D)
- Lorry Parking
- Cafes and Toilets
- Gatehouse—24hr Security
- Car Parking
- Buyers Parking
- Recycling Compound
- Catering Supply Buildings (City of London Admin Office located on 1st Floor Allen House)
- One-way System
- 5 5mph Speed Limit inside Market Hall
- 10 10mph Speed Limit On-site



**3.5 TONNE REFRIGERATED VANS AT**

**MC RENTAL**



**PRICES FROM £15.78 PER DAY + VAT**

Prices based on a 60 month operating lease. An initial payment of £2,873.52 followed by 59 payments of £478.92. 15,000 miles per annum allowance. All payments subject to VAT. Credit provided subject to status and for UK only. Other options available on request. Subject to full terms and conditions, available on request.

Temperature controlled vehicle hire from MC Rental

- > Modern and diverse fleet
- > Daily rental to contract hire
- > Other vehicle types and specifications tailored to your requirements

www.mcrental.co.uk  
 0333 2400498



FOR THE ROAD AHEAD  
 OUR FLEET AT YOUR SERVICE







## Sunnyfield Veg Ltd

Tel: +44 (0)208 558 2188

Fax: +44 (0)208 988 3555

www.sunnyfieldveg.com

*Sunnyfield Veg Ltd.*

### Bringing You The Best From Around The World!



## TENANTS LIST AT NEW SPITALFIELDS MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

EURO FRESH LTD  
Stand 74  
T: 020 8556 0088

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

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

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

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

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

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

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

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



## Cook's Delights Ltd

Tel: +44 (0)845 054 9933

Fax: +44 (0)845 054 9932

www.cooksdelights.com



### Quality & Service You Can Trust.





# TENANTS LIST AT NEW SPITALFIELDS MARKET



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

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

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

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

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

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

**KPG BANANAS**  
Stand 85  
T: 020 8558 1940

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

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

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

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

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

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

**MONTGOMERY WHOLESALE FRUIT & VEG LTD**  
Stands 45-47  
T: 020 8558 4545  
F: 020 8558 4930  
**NINAGOLD LTD**  
Stand 18b  
T: 020 8539 8440  
F: 020 8539 6301  
E: ashokgandhi1@hotmail.co.uk

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

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

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

**PAN FRESH**  
Stand 2b  
T: 07852 588 887

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

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

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

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

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

**ROSHAN (UK)**  
Stand 106  
T: 020 8988 3885

**NURU LLP**  
Stand 82  
T: 07956 408655/07764 961489

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


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

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



# TENANTS LIST AT NEW SPITALFIELDS MARKET



CALL US ON  0208 432 6331



## Specialists in Contract Hire and Leasing

Zero Degree Vans specialise in leasing and selling Chiller, Freezer and Refrigeration vans. Whether you need our temperature-controlled vans for a smaller type of business or you need a more complex job done, Zero Degree Vans can be completely customised to include the following additions:

**Shelving - Meat rail systems - Rear steps  
- Retail conversions and many more**

**- Range of Finance Options**

**- Fully Customisable**

**- We Offer the Best Temperature Controlled Vans**

**[www.zerodegreevans.co.uk](http://www.zerodegreevans.co.uk)  
E: [contact@zerodegreevans.co.uk](mailto:contact@zerodegreevans.co.uk)**

SHREEJI WHOLESALE  
Stands 103&104  
T: 020 8558 8412  
F: 020 8558 8408  
E: [enquiries@shreejiwholesale.com](mailto:enquiries@shreejiwholesale.com)  
W: [www.shreejiwholesale.com](http://www.shreejiwholesale.com)

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

SOUTHVIEW PRODUCE LTD  
Stand 72  
T: 020 8556 5222  
F: 020 8556 1274  
W: [www.southviewproduce.co.uk](http://www.southviewproduce.co.uk)  
E: [info@southviewproduce.co.uk](mailto:info@southviewproduce.co.uk)

SPECIAL FRUIT  
Stands 96a,96b&97  
T: 020 8532 8882  
F: 020 8518 7226  
W: [www.specialfruit.co.uk](http://www.specialfruit.co.uk)

STAR FRUIT & VEG  
Stand 16  
T: 020 8471 0510  
E: [afsar777@hotmail.co.uk](mailto:afsar777@hotmail.co.uk)  
[samad\\_ahmed@hotmail.com](mailto:samad_ahmed@hotmail.com)

SUNFRESH  
Stands 59&75  
T: 020 8988 0600  
F: 020 8988 0601  
E: [sunfreshltd@yahoo.co.uk](mailto:sunfreshltd@yahoo.co.uk)

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

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

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

TROPICAL PRODUCE  
Stand 73  
T: 020 8558 0909  
F: 020 8221 0727  
E: [tropifruit@aol.com](mailto:tropifruit@aol.com)

TROPIFRESH  
Stands 16a,17&40  
T: 020 8558 6760  
F: 020 8558 5897  
E: [tropifresh@aol.com](mailto:tropifresh@aol.com)  
W: [www.tropifresh.co.uk](http://www.tropifresh.co.uk)

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

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

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

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

WORLD FRUIT  
Stands 13&36  
F: 020 8558 6912  
E: [worldfruit786@hotmail.com](mailto:worldfruit786@hotmail.com)

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

HOTEL AND CATERING  
DISTRIBUTORS

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

E10 LTD  
Unit 2 Allen House  
T: 020 8558 7409  
F: 020 8558 7409  
M: 07831 209 089 (Tin Fu)  
E: [tinfo1@hotmail.com](mailto:tinfo1@hotmail.com)

J CHAN FOOD SUPPLIES CO  
Unit 3 Allen House  
T: 020 8558 2989  
F: 020 8558 2989  
E: [j@chanfood.freemove.co.uk](mailto:j@chanfood.freemove.co.uk)

TROPIFRESH  
Unit 4 Allen House  
T: 020 8558 6760  
F: 020 8558 5897  
E: [tropifresh@aol.com](mailto:tropifresh@aol.com)

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

PRESCOTT THOMAS LTD  
Unit 1 Horner House & Unit 5 Allen House  
T: 020 8558 9550  
F: 020 8558 3028  
W: [www.prescott-thomas.com](http://www.prescott-thomas.com)  
E: [info@prescott-thomas.com](mailto:info@prescott-thomas.com)

COOKS DELIGHT LTD  
Units 1-3 Balch House  
T: 0845 054 9933  
F: 0845 054 9932  
E: [sales@cooksdelight.com](mailto:sales@cooksdelight.com)  
W: [www.cooksdelight.com](http://www.cooksdelight.com)

4 DEGREES C LTD  
Unit 1 Spital House & Unit 2 Horner House  
T: 020 8558 9708  
F: 020 8558 6909  
E: [carmel@4degreesc.com](mailto:carmel@4degreesc.com)  
W: [www.4degreesc.com](http://www.4degreesc.com)

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



GAH Refrigeration Limited

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

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. Stringent legislation is in place for the delivery of temperature sensitive goods therefore accurate control of the loadspace temperature is essential.

GAH – Setting the standards in the Markets!

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

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

Call GAH on 01394 421140 or visit: [www.gah.co.uk](http://www.gah.co.uk)







DOORS AND SHUTTERS LTD  
 INDUSTRIAL DOOR ENGINEERS  
 0800 0467 942  
 www.cjdoors.co.uk

**INSTALLATION - REPAIR - SERVICE**



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

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

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

**Industrial / commercial doors**

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

**Steelwork:**

Barriers;  
 gantries;  
 staircases;  
 mezzanine floors;

**Cladding:**

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

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

**TENANTS LIST AT NEW SPITALFIELDS MARKET**

**IMPORTERS AND SUPPLIERS**

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

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

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

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

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

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

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



**BUILDING ON LOCAL EXPERTISE**

Dedicated seafood logistics specialists providing fully integrated supply chain solutions.



**DFDSLOGISTICS.COM**





## 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.







# Crusader Vans

Tel: 02038 117 077  
www.crusadervans.co.uk

Hire from  
**£56**  
+ VAT



## Contract Hire • Finance Lease • Daily Hire

Office 25 • Billingsgate Market • Trafalgar Way • London E14 5ST

# Premier Freight Services Ltd.

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



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

#### Specialists in:

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

#### Ports Served:

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

#### Destinations – Import / Export

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



## NEW SPITALFIELDS MARKET TENANTS ASSOCIATION

Spitalfields Market Tenants Association Ltd was formed on the 20th October 1926 to represent the interests of the fruit, vegetables and flower wholesalers trading in Spitalfields Market. Established as an Employer's Organisation, the Association's role has and is constantly changing. Not only does the Association keep a watchful eye over the interests of its members, the tenants of the market but the Association has become more focused on promoting New Spitalfields Market.

When the market relocated in 1991 the overall view for the long term future of wholesale markets was extremely pessimistic. The Associations' Council of Management at that time were aware that there was an active need to promote the market and with the joint agreement of the market's landlords, the City of London Corporation, the declared aim was to place and keep the market to the forefront of the industry.

Today, the long term future of New Spitalfields as the premier wholesale fresh fruit and wholesale vegetable and flower market has been achieved. Currently the Association and the City seek to build upon this success to take the market to its next stage of evolution.

## HOW TO FIND US

New Spitalfields Market  
23 Sherrin Road  
Leyton  
London E10 5SQ

Tel: 020 8518 7670  
Fax: 020 8518 7449

Email:  
spitalfields.market@cityoflondon.gov.uk

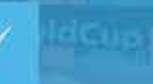
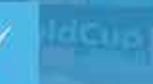
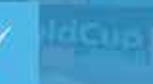
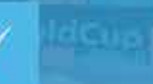
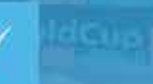




THE NATION'S  
**COLDSTORE SUPPLIER**

PROUD TO SERVE:

GoldCup



SPITALFIELDS MARKET NEW SPITALFIELDS MARKET SMITHFIELD MARKET BILLINGSGATE MARKET NEW COVENT GARDEN MARKET



"FROM REACH IN TO DRIVE IN"



☎ 01255 433595

✉ sales@scandia-refrigeration.co.uk

🖱 www.scandia-refrigeration.co.uk

# THERE'S MORE TO KEEP YOU COOL AT MC RENTAL



For all your temperature controlled vehicle rental needs MC Rental has the answer. We have the latest models from one of the newest, most diverse fleets in the country available from daily rental to long term contract hire. Our expert team will help find the right vehicle and specification tailored to your individual needs.



- > Ideally situated to serve London and the home counties
- > Range of makes and models
- > Single or dual temperature
- > Electric standby
- > Temperature recording equipment
- > Side access available

[www.mcrental.co.uk](http://www.mcrental.co.uk)

FOR THE ROAD AHEAD

0333 2400498

OUR FLEET AT YOUR SERVICE



# NEW COVENT GARDEN

FRESH PRODUCE & FLOWER MARKET

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

With over 200 businesses, employing over 2,500 people, the Market supplies 40% of fresh fruit & vegetables eaten outside of the home in London and is used by 75% of London florists.

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

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

## Cafés and Shops

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

## Opening Hours

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

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

## Entry to the market

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

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

## Parking at the market

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





Dennis Edwards - Pictured Left



Based in New Covent Garden Flower Market, Dennis Edwards Flowers Ltd, pride themselves on providing the best quality flowers to their varied clientele, at the most competitive prices.

Dennis started "Dennis Edwards Flowers Ltd", in September 2012, together with Edwin Martin his business partner. Between them they have over 70 years experience in the flower wholesale trade. In addition to themselves, Edwins son, Sonny, is fast becoming a top salesman, and will, in due course, enable Dennis to take a back seat role in the running of the business.

Company Secretary, Jackie Mitchell, together with her daughter Courtney, take care of credit control, and handle all of the accounts.

In 2013 & 2014, Dennis Edwards Flowers, were voted "Wholesaler of the year", by the customers of New Covent Garden Flower Market. Dennis is very proud of this award, and feels that it reflects the hard work that is put into the company by the whole team.



sales@dennisedwardsflowers.com  
or contact Dennis or Edwin on -  
0207 498 5655

Stand B1-B5,  
Flower Market  
New Covent Garden Market  
Nine elms, London  
SW8 5NA

3am-1pm Monday-Friday  
4am - 9.30pm Saturday



Covent Garden Tenants Association  
D150 – 152 Fruit & Vegetable Market  
New Covent Garden  
London  
SW8 5NX

Tel: 0207 720 7874  
Fax: 0207 720 6766



The Covent Garden Tenants Association (CGTA) was founded on 6th April 1922. Since then its mission has been to represent the "official voice of the tenants within Covent Garden market".

Over the ensuing 88 years we have given unbiased legal aid, advice and counsel to thousands of market tenants, from fruit and vegetable sellers, to flower traders and the catering industry. The Association's activities have seen it negotiating with the Government, Unions and landlords. At all times we have been driven by the desire to represent our members' best interests. We have also always worked closely with the Covent Garden Market Authority (CGMA) since its creation in 1961 and ensured that we have maintained a strong and productive working relationship.

Today, we represent the large majority of market traders, both in terms of number and turnover. Our current members form an integral part of the British food industry. The market's annual turnover now exceeds £600 million and it provides 40% of the fresh produce eaten outside the home in the South East of England. In London, the market is a vital resource for the City's restaurants, catering outlets, independent retailers and fresh food processors. Beyond these schools, prisons, hospitals as well as hundreds of small family businesses are amongst the diverse customers who look to and rely on the market to supply their fresh produce.

The Tenants Association played an important role in the historic transfer of the market in 1974 from its original location in Covent Garden, where it had stood for 300 years, to its current home in Nine Elms, Vauxhall. Since this move the market has gone from success to success. Its overall turnover has grown by 25% in the last five years and by 11% in 2008 alone. However, the market site is starting to age and its capacity and layout no longer suit the growing needs of the tenants.

The Covent Garden Tenants Association is a non-profit association. All income goes towards covering standard business amenities. We happily support two prominent charities that we have been involved with for some time. Our national charity is the Anthony Nolan Bone Marrow Trust and our local charity is Trinity Hospice of Clapham. We also give generously to Help for Heroes.







Be as cool as a cucumber and let Collease be your one-stop-shop for all your fleet needs.

Over 40 years' experience providing only the best vehicles to suit our customer's requirements; you are guaranteed to be amazed with Collease expertise and flexibility in vehicle hire and leasing.

we can tailor for different specifications such as dual temperature, tail- lifts, side doors and more! Various hire options available with fantastic benefits. What are you waiting for? Give us a call today for a hassle free quotation.

Our London Depot:  
Thunderers Way, Off Choats Road,  
Dagenham, Essex RM9 6RJ

Other Depots Located in:  
Norwich (HQ), Ipswich, Felixstowe,  
Southampton, Manchester  
and Scunthorpe

Our friendly team love to help and with a vast range of trucks and trailers we are able to meet and surpass your every need. Our refrigerated trucks and trailers come in all shapes and sizes and

**T: 0870 850 8225  
& 0870 850 8226**

[www.Collease.com](http://www.Collease.com)

Where You Need Us, When You Need Us



## HISTORY OF COVENT GARDEN

Covent Garden dates back to medieval days when the Abbey of Westminster owned the 'Convent Garden' from which surplus produce was sold to Londoners near to The Strand.

A regular market grew up and in 1670 Charles II granted a charter to the Earl of Bedford to hold a market there. The market square was partly designed by Inigo Jones on an Italianite design.

The Market grew rapidly and the Dedicated or 'Charter' Market, designed by James Fowler, was erected in 1829/30. Eventually the Market spread to some 30 acres.

After 1918 the Market and its trading rights were sold by the Duke of Bedford to a property company.

Eventually the government recognised that public sector involvement would be necessary to modernise the Market and in 1961 Covent Garden Market Authority was established.

The Authority selected Nine Elms at Vauxhall as the new home for the Market and the acquisition of the site and construction began in 1971. On Monday 11th November 1974 trading began on the new site.

### Contact

New Covent Garden Market  
London  
SW8 5BH

Tel: 020 7720 2211  
Email: [info@cgma.co.uk](mailto:info@cgma.co.uk)



**NEED A NEW VAN?**



SPECIALISTS IN REFRIGERATED VEHICLES CHILL / FREEZE

BOX BODIES REFURBISHED & TRANSFERRED TO NEW CHASSIS

NEW REFRIGERATED BOXES AVAILABLE FROM STOCK

BESPOKE BODIES BUILT TO ORDER

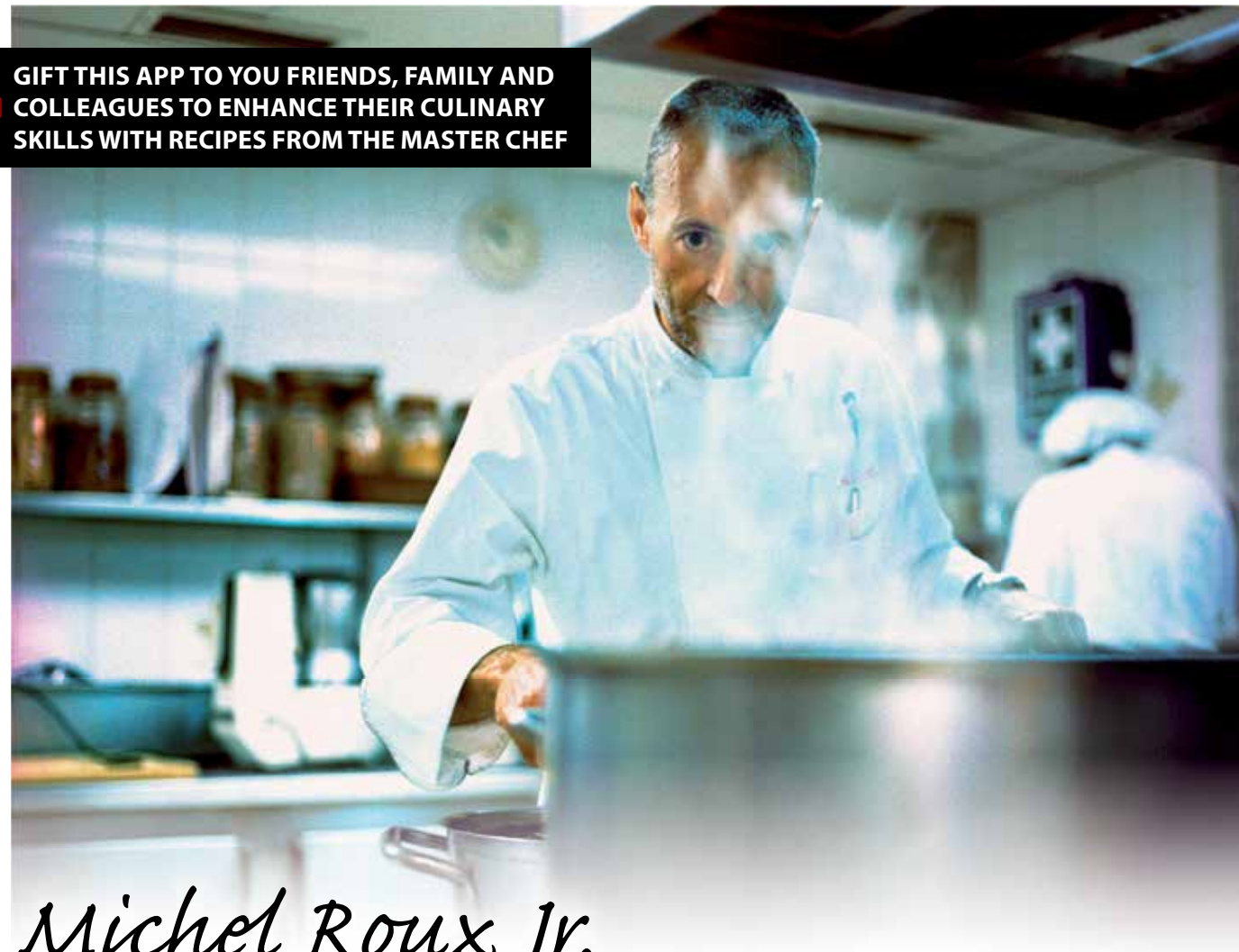
FINANCE LEASE, CONTRACT HIRE, HP, TAILORED FINANCE PACKAGES

ANY MAKE OR MODEL SUPPLIED. USED REFRIGERATED VEHICLES IN STOCK

Contact **NICK MURRAY 07970913948** [nick@lvsleasing.co.uk](mailto:nick@lvsleasing.co.uk)  
**PHIL LUMLEY 07856 750 386** [phil@lvsleasing.co.uk](mailto:phil@lvsleasing.co.uk)  
Call the office on 01992 766600 [www.londonvansales.com](http://www.londonvansales.com)



GIFT THIS APP TO YOU FRIENDS, FAMILY AND COLLEAGUES TO ENHANCE THEIR CULINARY SKILLS WITH RECIPES FROM THE MASTER CHEF



Michel Roux Jr.

# Fine Dining with the Master Chef



Michel Roux Jr has created an iPhone App of culinary excellence with 67 Michelin recipes to create a fine dining experience for your friends and family at home.

- RECIPES
- STUNNING RECIPE IMAGES
- WINE RECOMMENDATIONS
- INGREDIENTS LISTS
- SHOPPING LIST
- DETAILED STEP-BY-STEP INSTRUCTIONS
- RECIPE COOK & PREP TIMES
- VIDEOS
- MICHEL ROUX JR BIOGRAPHY
- ROUX TIMELINE
- ROUX CONSULTANCY
- ROUX SCHOLARSHIP
- RESTAURANTS
- DAY IN THE LIFE OF LE GAVROCHE
- BOOKS
- SHARING

### A word from Michel

I hope you enjoy my App and have fun recreating the recipes at home. We will be updating the App on a monthly basis with new recipes, videos and cooking tips and we welcome your feedback on how to improve or add further information. You can contact us by clicking on the feedback button on the App or by emailing us here.

Bon appétit

**Voted no.1 Chef's App  
by the Guardian Newspaper**

THE FINE DINING APP FROM THE HOUSE OF ROUX - SETTING THE STANDARD FOR CULINARY EXCELLENCE



Developed and designed by MMC Media Ltd.  
Contact Chris Shorley or Steve Streetly on 01253 319882/3  
Email sales@mmcmedia.com  
[www.mmcapps.com](http://www.mmcapps.com) [www.mmcmedia.com](http://www.mmcmedia.com)



2-Serve Wholesale Ltd  
B23 Fruit & Vegetable Market  
SW8 5HH  
[www.2-serve.co.uk](http://www.2-serve.co.uk)  
020 7720 4697  
020 7720 2149  
[davidwatkins@2-serve.co.uk](mailto:davidwatkins@2-serve.co.uk)

A C Produce Imports  
Rail Arch 23-24  
SW8 5PP  
[www.acproduceimports.co.uk](http://www.acproduceimports.co.uk)  
020 7622 1113  
020 7622 8482  
[info@acproduceimports.co.uk](mailto:info@acproduceimports.co.uk)

A E Booth Ltd  
D57-58 Fruit & Vegetable Market  
SW8 5DZ  
020 7622 7701  
020 7622 7748  
[aeboothltd@aol.com](mailto:aeboothltd@aol.com)

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

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

Alagar Ltd  
N9-10 Flower Market  
SW8 5NB  
020 7498 0170  
020 7498 0171  
[alagar@hotmail.co.uk](mailto:alagar@hotmail.co.uk)

Alexander Collier  
P15-16 Flower Market  
SW8 5NA  
020 7233 5918  
[collierears@aol.com](mailto:collierears@aol.com)

Allison Risebro Co Ltd  
A12-14 Fruit & Vegetable Market  
SW8 5EE  
[www.allisonrisebro.co.uk](http://www.allisonrisebro.co.uk)  
020 7627 0428  
020 7738 8598  
[admin@allisonrisebro.co.uk](mailto:admin@allisonrisebro.co.uk)

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

Andrew Taylor  
Perimeter Unit 32-34 Flower Market  
SW8 5NA  
[plantdisplaysplus.com](http://plantdisplaysplus.com)  
(0)79 7356 2560  
[ataylor@plantdisplaysplus.com](mailto:ataylor@plantdisplaysplus.com)

Arnott Mason Hort Ltd  
D01 & D03 Flower Market  
SW8 5NA  
020 7720 7651  
020 7627 4204  
[martinpanteruk@yahoo.com](mailto:martinpanteruk@yahoo.com)

Ascot Engineering  
Rail Arch 63  
SW8 5PP  
[www.ascotengineering.co.uk](http://www.ascotengineering.co.uk)  
020 7720 3778  
[michael.mrt@aol.com](mailto:michael.mrt@aol.com)

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

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

Bevington Salads Ltd  
C66-68 Fruit & Vegetable Market  
SW8 5JJ  
020 7627 8999  
020 7627 0001  
[garythemarsh@aol.com](mailto:garythemarsh@aol.com)

Billfields of London Ltd  
A15-19 Fruit & Vegetable Market  
SW8 5EE  
[www.billfields.co.uk](http://www.billfields.co.uk)  
020 7501 3430  
020 7720 4787  
[sales@billfields.co.uk](mailto:sales@billfields.co.uk)

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

Blue Sky Flowers  
P15-16 Flower Market  
SW8  
[www.blueskyflowers.co.uk](http://www.blueskyflowers.co.uk)  
07973 601045  
[liz@blueskyflowers.co.uk](mailto:liz@blueskyflowers.co.uk)

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



## TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Dennis Bussey  
Stand 35  
(0)20 8317 6713

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

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

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

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

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

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

**Stand D2 and P17-31**  
Flower Market  
New Covent Garden Market  
Nine Elms, Vauxhall  
London SW8 5NB

**Tel : 020 7720 3015**  
**Fax: 020 7627 1206**  
Email: sales@portersfoliage.com

[www.portersfoliage.com](http://www.portersfoliage.com)



## Porters Foliage Ltd



## TENANTS LIST AT NEW COVENT GARDEN MARKET

Donovan Supplies  
B02 Flower Market  
SW8 5NA  
www.donovanbros.com  
020 7720 5417  
020 7720 5417  
sales@donovanbros.com

E A Williams C G Ltd  
C56-57 Fruit & Vegetable Market  
SW8 5JJ  
020 7720 7968  
020 7720 7969

E Four Sales Ltd  
Q05 Flower Market  
SW8 5NA  
www.efoursales.co.uk  
020 7627 5222  
020 7622 8261  
sales@efoursales.co.uk

E Pollard Sons  
P90-94 Flower Market  
SW8 5EF  
020 7720 6465

Elizabeth Marsh  
Rail Arch 57B  
SW8 5PP  
www.elizabethmarsh.co.uk  
07976309862  
020 7738 8506  
020 7381 6701  
liz@elizabethmarsh.co.uk

Entremettier Ltd  
B24-27 Fruit & Vegetable Market  
SW8 5HH  
www.entremettier.co.uk  
020 7720 3246  
fresh@entremettier.co.uk

Ercole Moroni Flower School  
Office 325 Flower Market  
SW8 5NB  
ercolemoroni.com  
02076073098  
info@ercolemoroni.com

Eskimo Ice Ltd  
A45-48 Fruit & Vegetable Market  
SW8 5EE  
www.eskimo-ice.co.uk  
020 7720 4883  
020 7720 2731  
info@eskimo-ice.co.uk

Esprit Decor Ltd  
Rail Arch 50  
SW8 5PP  
020 7498 7097

Euro Fresh Company Ltd ta Mercato  
D59-60 Fruit & Vegetable Market  
SW8 5JJ  
020 8944 6488  
(0)20 7978 1930  
020 8947 7104  
contact@mercato.eclipse.co.uk

Eurofrutta  
27-28 The Arches,  
New Covent Garden Market  
SW8 5PP  
www.eurofrutta.co.uk  
020 76273156  
020 7622 3660  
sales@eurofrutta.co.uk

European Salad Co Ltd  
C53-54 Fruit & Vegetable Market  
SW8 5JJ  
020 8393 0917

Evergreen Exterior Services  
H06-07 Flower Market  
SW8 5NZ  
www.evergreenext.co.uk  
020 7720 6490  
020 8770 9222  
admin@evergreenext.co.uk

Feeling Fruity  
C55 Fruit & Vegetable Market  
SW8 5JJ  
020 7627 4800  
feelingfruity@tiscali.co.uk

Fenn Hexton Ltd  
D47-49 Fruit & Vegetable Market  
SW8 5LL  
020 7720 8161

Fiji Fruit Veg London Ltd  
Rail Arch 03  
SW8 5PP  
020 7498 0803

Fine France  
A60-61 Fruit & Vegetable Market  
SW8 5EE  
www.tecfoods.co.uk  
020 7622 1020  
finefranceuk@tecfoods.co.uk

First Choice Fruit and Produce Ltd  
C28-31 Fruit & Vegetable Market  
SW8 5JJ  
020 7498 0550  
020 7498 0909

Flowers By Angela Bruce  
Rail Arch 57A  
SW8 5PP  
020 7738 8142  
(0)20 8995 9610  
(0)20 8994 5029

Foufas Morgan Associates Ltd  
Cafe N5a Flower Market  
SW8 5NZ  
(0)79 7079 8101

Francos Frutas Ltd  
Rail Arch 37  
SW8 5PP  
020 7622 6475  
020 7498 3354  
francosfrutas@gmail.com

Freemans Farm Produce  
Office 62-69 Link House  
SW8 5LL  
020 7720 4444  
020 7720 4808  
freemansfarm@btconnect.com

Fresh Direct  
D01-06 Fruit & Vegetable Market  
SW8 5LL  
www.freshdirect.co.uk  
020 7498 4000  
020 7498 2091  
lettuce-tell-you-more@freshdirect.co.uk

Fresh Farm Produce Ltd  
Rail Arch 71  
SW8 5PP  
www.freshfarm.co.uk  
020 7622 4256  
(0)20 7622 2564  
020 7622 4256  
sales@freshfarm.co.uk

Fruit for the Office Ltd  
Rail Arch 34  
SW8 5PP  
www.fruitfortheoffice.co.uk  
0800 019 4037  
(0)17 0837 3564  
info@fruitfortheoffice.co.uk

Fruit for Thought Ltd  
Rail Arch 69  
SW8 5HH  
ashwin147@btinternet.com

Fruitlink  
41 Link House  
SW8 5PA  
www.bamexbest.com/  
07850486595  
(0)20 7622 9651  
fruitlinkltd@aol.com

G B Foliage  
P43-47 Flower Market  
SW8 5NA  
Office 253-254 Flower Market  
020 7720 1843  
0207 498 1612

Gareth R Ballance  
Rail Arch 15  
SW8 5PP  
07836 371338

Gilgrove Ltd  
C44-48 Fruit & Vegetable Market  
SW8 5JJ  
www.candcgroup.co.uk  
020 7720 7575  
020 74981467  
enquiries@candcgroup.co.uk

Global Fruits Ltd  
Office D133-134 Fruit and Vegetable  
Market  
SW8 5LL  
020 7720 9302  
lee@globalfruit.co.uk

Goldenfruit  
B55 Fruit & Vegetable Market  
SW8 5HH  
020 7498 3002  
020 7627 4719

Gourmet House UK Ltd  
Office D172-174 Fruit & Vegetable  
Market  
SW8 5LL  
www.gourmethouse.com  
(0)20 7738 8060

Greenhill Mushrooms Ltd  
C21-23 Fruit & Vegetable Market  
SW8 5JJ  
020 7720 8681

Greens Fruit and Veg Ltd  
Rail Arch 18  
SW8 5NA  
greensproduce.co.uk  
079 1617 1598  
greensfvltld@googlemail.com

H G Walker Ltd  
D28-30 Fruit & Vegetable Market  
SW8 5LL  
www.hgwalker.ltd.uk  
020 7720 7951  
020 7627 4682  
info@hgwalker.ltd.uk

Harwoods of London Ltd  
D31-32 Fruit & Vegetable Market  
SW8 5LL  
www.harwoodsoflondon.com  
020-7720-0800  
020-8859-0911  
020-7720-0829  
020-8859-0921  
info@harwoodsoflondon.com

Houghtons of London Ltd  
B08-10 Fruit & Vegetable Market  
SW8 5HH  
www.houghtonsoflondon.co.uk  
020 7819 9672  
info@houghtonsoflondon.co.uk

Huge Cheese Company Ltd  
A37-42 Fruit & Vegetable Market  
SW8 5EE  
www.hbfoodprovisions.co.uk  
020 8838 1912  
020 7819 6000  
020 7720 2144  
enquiries@hb-foods.co.uk

I A Harris & Son Ltd  
B40-43 Fruit & Vegetable Market  
SW8 5HH  
www.iaharris.co.uk  
020 7622 7176  
(0)20 7622 7678  
020 7622 7687  
richard.harris2@btconnect.com

Italian Fruit Ltd  
Stand 18  
SW8 5DZ  
020 7819 9636  
020 7819 9630  
info@itafruits.co.uk

J B Motors  
Rail Arch 64  
SW8 5PP  
020 7622 8408

J Connell  
Stand 28  
SW8 5DZ  
020 7720 6495  
020 7720 0108

J H Hart Flowers Ltd  
N11 Flower Market  
SW8 5NA  
stand N11  
SW8 5NA  
07958297795  
jonnhart@yahoo.co.uk

Judith Blacklock Flower School  
Office 286-288 Flower Market  
SW8 5NB  
www.judithblacklock.com  
school@judithblacklock.com

Just Joes  
Rail Arch 09  
SW8 5PP  
www.justjoe.net  
020 7627 8977  
020 7738 8947  
orders@justjoe.net

Kim Guan Choong  
C12-15 Fruit & Vegetable Market  
SW8 5JJ  
www.kimguanchoong.co.uk  
020 7720 9625  
(0)78 1233 4250  
info@kimguanchoong.co.uk

Kirbys Fresh Produce Ltd  
B53 Fruit & Vegetable Market  
SW8 5HH  
Office 6 East Cut-Through FV  
www.kirbysproduce.com  
B56-59 Fruit & Vegetable Market  
020 7622 4494  
info@kirbysproduce.com

L Mills  
N12a Flower Market  
SW8 5NA  
www.lmills.co.uk  
020 7720 2413  
01322 863132  
sales@lmills.co.uk



## TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

P W Johnson Ltd.  
Waste Compound A  
SW8

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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





- Quick assembly system and easy expandability and re-installation with cam locks
- Optimal energy-efficient insulation and low power consumption
- Silicon free joints
- Fully hygienic wall and floor radii in the Tecto Special range
- Antimicrobial powder coating Smart Protec® with lasting effect combats 20 per cent more microbial strains
- Perfectly balanced system technology with Viessmann refrigeration units

For more information, see  
[www.viessmann-coldtech.co.uk](http://www.viessmann-coldtech.co.uk)

Viessmann Refrigeration Systems Limited  
FreePhone 0800-634 6555 • [www.viessmann-coldtech.co.uk](http://www.viessmann-coldtech.co.uk)

**VIESSMANN**  
climate of innovation

## Dennis Edwards, President of The NCG Flower Market.

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

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

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



**FRESHWARE**  
PRODUCE SOFTWARE SOLUTIONS

FW

# Streamline your business

**Freshware** increases efficiency, saves time, manpower and is cost effective. Offering a wide range of modules, we are the preferred supplier to the fresh produce industry.



T: 01795 844555 W: [freshware.co.uk](http://freshware.co.uk) E: [info@freshware.co.uk](mailto:info@freshware.co.uk)



## NEW COVENT GARDEN FLOWER MARKET

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

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

### Opening Hours

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

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

**The Flower Market is closed on Sundays.**



### Delivery to your door

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

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

### Flower Market Delivered

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

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

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







## ONE STOP VAN SHOP SALES – SERVICE – HIRE

### Welcome to Vanwise - Used Vans in Essex and Kent

Since 2003, through our Van Sales, Van Hire and Servicing departments, we have provided quality vehicles at the most competitive prices to thousands of satisfied customers. When purchasing a vehicle Vanwise is able to provide a comprehensive set of services to make ownership of the vehicle as simple and easy as possible.

**Vanwise Essex**    **Vanwise Kent**  
01279 444994    01622 351735

[www.vanwisegroup.com](http://www.vanwisegroup.com)

- To purchase the vehicle we can arrange financing including a non deposit facility.
- For peace of mind we include a free HPI check on your vehicle and offer extended warranty periods if required.
- We ensure excellent quality upon taking delivery by carrying out a full valet of your vehicle and completing a thorough pre-delivery inspection.
- Throughout the ownership of your vehicle Vanwise can provide a one stop shop for all your servicing, maintenance and MOT testing needs.
- When hiring a vehicle Vanwise offers a package of flexible hiring alternatives. From multi vehicle fleet contracts, with the associated comprehensive account management, to vehicle hire on a daily, weekly, weekend or longer term basis.

**800 VANS IN GROUP STOCK ALL MAKES AND MODELS**



## NEW COVENT GARDEN FLOWER MARKET

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

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



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

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

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





## TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Supreme Salads  
C24 Fruit and Vegetable Market  
SW8

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

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

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

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

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

## TENANTS LIST AT NEW COVENT GARDEN MARKET

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

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

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

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

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

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

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

Village Cafe  
Flower Market  
SW8  
02084600687

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

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

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

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

Watts Farms Ltd  
Rail Arch 16  
SW8  
016 8987 7175

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

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



# WESTERN INTERNATIONAL

FRESH HORTICULTURAL MARKET

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

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

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

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

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

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

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





# MAP OF WESTERN INTERNATIONAL MARKET

# MAP OF WESTERN INTERNATIONAL MARKET

**COMPANY**      **STAND NO.**

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

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

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

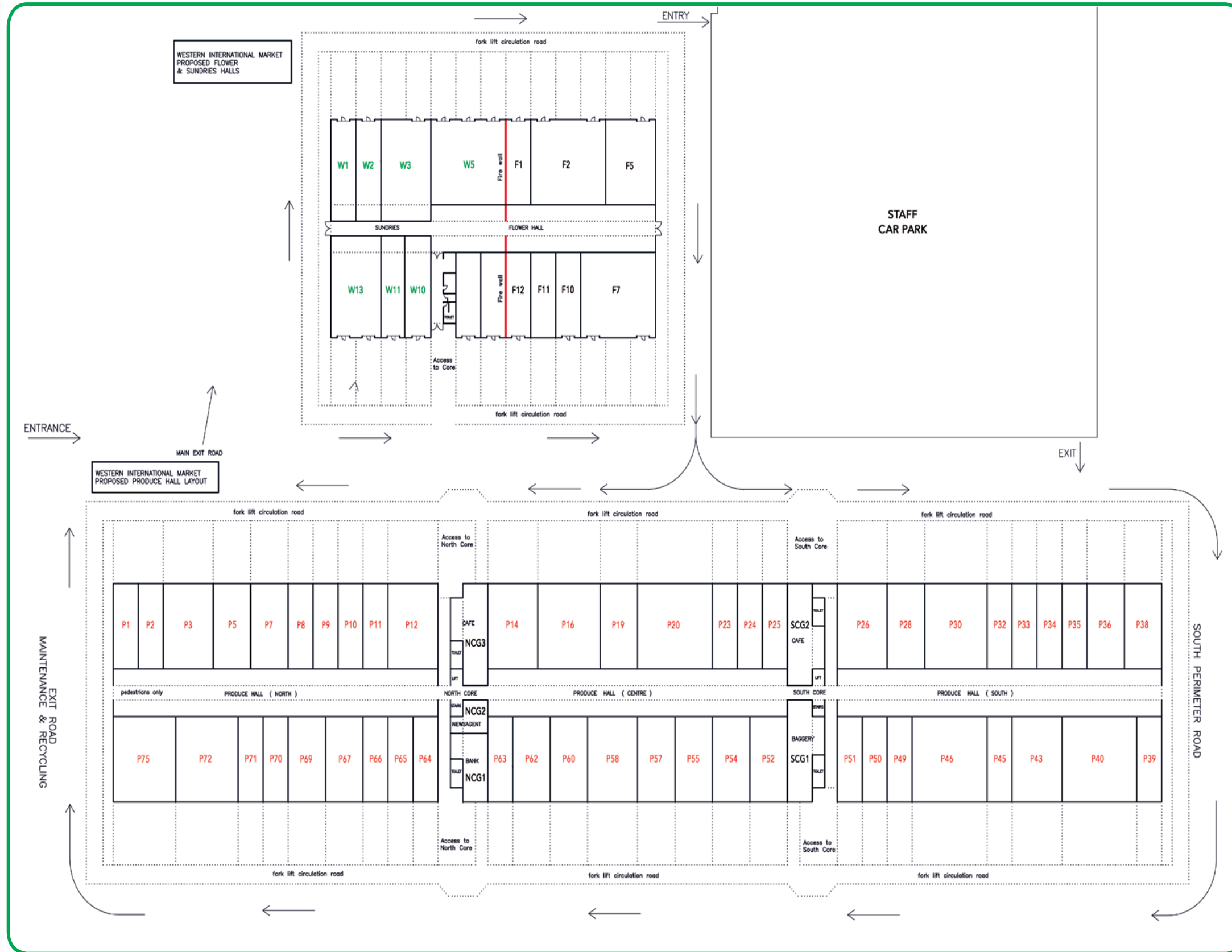
- D**  
 Delta Produce      P51  
 Dhans      P49  
 Dhillon Farm Veg      P3

- E**  
 Euro Exotics Ltd      P66

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

- G**  
 Global Traders      P26  
 Greenland      P65  
 Growrange      P62

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



**COMPANY**      **STAND NO.**

- J**  
 JAS Enterprise      P32 & P54  
 Jaystar      P36

- K**  
 Khan Brothers      P50  
 Knight & Rawlings      P57

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

- N**  
 NatWest Bank      NCG1

- O**  
 Orchard, The      W2  
 Owen Owen      P14

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

- R**  
 RH Western      P45  
 Rural Payment Agency      SCF4

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

- T**  
 Thorogood, S & Sons      P28

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

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





SMT was established in 1976 by the Thakrar family, and is today a leading importer and wholesaler of fresh produce in the UK.

"We are a family run business that has established a long standing reputation for excellence of produce and service. We consistently source and supply the highest quality fruit and vegetables from all corners of the world to wholesale markets, restaurants, hotels and royalties across the UK." - Raju Thakrar (CEO).

Direct Importers and wholesalers  
Distributors of exotic fruit and vegetables  
Specialist suppliers to the restaurant and catering industry

SMT Fruit and Vegetables  
P74 and P75 Western International Market  
Hayes Road, Middlesex, UB2 5XJ

Tel: +44 (0)20 848 7980 / Fax: +44 (0)208 8813 5689 / Email: raj@smtwholesale.com  
www.smtwholesale.com



## WESTERN INTERNATIONAL TODAY

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

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

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

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





## TENANTS LIST AT WESTERN INTERNATIONAL MARKET

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

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

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

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

Ali's Fruit & Veg  
P51  
Khalifa Mouza  
07905162452

All Fresh (part of Jaystar)  
P12  
Mustapha Onay  
020 8848 3382

AM Fruit & Veg  
P11  
Max Halai  
020 8573 8007  
020 8573 3378  
max.halai@googlemail.com

A1 Veg Ltd.  
P20  
Iqbal Dhaliwal  
020 8848 0700  
020 8848 1083  
tuqeerac@yahoo.com

B&S Fruits Ltd.  
P7 / P8  
George Bray  
020 8573 0524  
020 8848 9056  
Georgebray32@hotmail.com

Baggery Ltd, The  
F5  
John Warn  
07785 256 181  
020 8573 6098  
020 8813 6049  
john.warn@thebaggery.co.uk  
www.thebaggery.co.uk

Baggery Ltd, The  
SCG1 "  
020 8573 5421  
kean.warn@thebaggery.co.uk

Brents P re Pack Ltd  
W9  
John Brent  
020 8561 6992  
020 8569 3137

Bridges, J.H.  
P58  
Paul Johnson  
020 8848 4537  
020 8848 4537

Brothers Produce Ltd  
P62  
Erdal Agcagul  
0208 573 4079

Chambers Prepared Ltd  
W10  
Jit Thakrar  
020 8561 3257  
020 8813 6278  
jitoochambers@btconnect.com  
Chambersprepared.co.uk  
Chambersprepared.com

Chambers  
W11  
Jay Shipley  
020 8561 3257  
020 8813 6278  
shipleys@tiscali.co.uk  
www.shipleysltd.co.uk

Cheney Ltd, J.J.  
P30  
Graham Brown/  
Paul Brown  
8848 4642 or  
07956328178  
8561 4760  
jjcheney@talktalk.net or  
graham@jjcheney.co.uk

Chep UK Ltd VMU Building  
Arthur Noah  
020 8848 4295  
020 8813 5808  
www.chep.com

Citrus Star Catering Supplies  
W5  
Rahul Gosain/Bobby Kaler  
020 8848 0826  
020 8848 0902  
citrusstar@btconnect.com  
www.citrusstar.co.uk

Conford, W A Ltd  
P34  
Kevin Fox  
020 8573 0559/ 020 8561 6322  
w.a.conford@googlemail.com

Cooper, Dawn Jerrom Ltd  
SCF1/SCF2  
Richard Cooper  
0845 683 2505  
0845 683 2509  
rjc@cdjltd.co.uk  
www.cdjltd.co.uk

CyproVeg Ltd  
P43-P45  
George Tripolitakis  
020 8573 1942/020 8848 1956  
cyproveg@btconnect.com

Dhans  
P49  
Nilesh Gosai  
020 8813 6946/ 020 8569 9143  
nileshgosai@aol.com

Dhillon Farm Veg UK Ltd  
P3  
G.S. Dhillon  
020 8813 6200/ 020 8848 1774  
dhillon@dhillonfarms.com  
www.dhillonfarms.com

Exotica SuperFruits (2) Ltd  
P50  
Mr A Khan(director)  
0208 561 1366/ 020 8561 4601  
info@exoticasuperfruit.co.uk  
bal@exoticasuperfruit.co.uk

Exotica Superfruits (1) Ltd  
P69  
Mr A Khan(director)  
Bal Badesha (Manager)  
020 8573 3976  
info@exoticasuperfruit.co.uk  
bal@exoticasuperfruit.co.uk

Five Rivers Produce Ltd  
P5  
Mr Onkar Singh Gill

Flower Centre Ltd, The  
F7  
Robbie Finon  
020 8569 2577  
020 8569 2469  
robert@flowercentre.co.uk  
www.flowercentre.co.uk

Fox, J.N. & Sons UK Ltd  
P71  
Graham Fox  
Jamie Delaney  
020 8573 0488  
07817 553924

Fresh4u Produce Ltd  
P65/NCG2  
Hatim Raja  
Danial 07912 497911  
hatim@fresh4uproduce.co.uk

Fruits of Lebanon  
P23-P25  
Nadim Traboulsi  
020 8561 6083  
07956 379218  
020 8991 9866  
sheikhnadim@aol.com

Fruity Fresh Western Ltd  
P46-P48 &P39  
Ashok Chowdry  
Kushan Dissanayake  
020 8561 8196  
079508 44 555  
020 8813 7369  
fruityfresh123@aol.co.uk  
www.fruityfresh.com

Global Traders International Ltd  
P26  
Chris Zandonati  
020 8848 0866/ 020 8561 4061  
Ray26@hotmail.co.uk

Harvest (part of Nour Trading)  
F1  
Yasser –Hossam -  
07949 084 684  
07826 842 725

Heath, W.G. & Co.  
P33  
Bill Heath/Spencer Heath  
020 8573 2892/ 020 8813  
6028

Hill, J.T.S. Ltd  
P1  
Jonathan Hill  
020 8573 4536  
020 8573 6742  
eugeniehill@btconnect.com

Hill, W.T. & Sons (Western) Ltd.  
P2  
Bill Hill  
020 8561 6100/ 020 8561 6100

Holliman Ltd, W.J.  
P63  
Rob Taylor  
020 8848 4568/ 020 8573 5779  
wj.holliman@uk.net

Indom Veg  
P10  
Mr Yogarajah

JAS Enterprise  
P54/P23  
Sucha Jammu  
020 8573 0491  
07956 981115/ 020 8573 0473

Jaystar International Ltd  
P36  
Mustafa Onay  
020 88487203  
020 8357 8391  
020 848 7204



## TENANTS LIST AT WESTERN INTERNATIONAL MARKET

Knight & Rawlings Ltd  
P57  
David Street  
020 8848 4621  
020 8561 9358  
d.street32@ntlworld.com

LBH  
(Market Management )  
NCF5 Richard Day  
Steve Couch  
Lee Miles  
Police Box  
020 8583 2142  
richard.day@hounslow.gov.uk  
steve.couch@hounslow.gov.uk  
lee.miles@hounslow.gov.uk  
www.hounslow.gov.uk

Market Tavern  
NCG3 Jeet Grewal/Baldev Aulakh  
020 8569 3489

Maroc Veg Ltd  
P60  
Hassan Chentouf  
020 8813 6720  
020 8813 7480  
marocveg@hotmail.com

Middle East Fruit & Veg Ltd  
NCF3 Milad Shehata  
020 8561 8885/ 020 8561 1557  
milad@middleeast.net

Moses Enterprise UK Ltd  
SCF6 Mr J Moses  
07958 144 336  
Mosesltd.uk@gmail.com

NatWest Bank  
NCG1 8561 9483  
020 8573 8351

Nour General Trading Ltd  
NCF2 Yasser -Hossam -  
07949 084 684- 07826 842 725

Orchard Wholesale Ltd  
W2  
Alan Oxenham/Liz Greatorex  
020 8573 8333/ 020 8573 2756  
Orchard223@aol.com

Owen Owen (western) Ltd  
P14  
Andrew Owen  
020 8848 1966/ 020 8848 1911  
owen138@btinternet.com

Payne, A.S.  
P64  
Jerry Payne  
020 8573 5233  
eggs@btconnect.com

Personal Catering Ltd  
P70  
John Fowler/Samson Karahasaran  
020 8573 7722

Premier Fruits (Western) Ltd  
P40  
Ian Conn/Blake Congerton  
020 8573 0321  
blake@premierfruits.com

Prime Harvest  
SCF5  
Hussein Hammam  
020 8573 5708  
020 8573 5709

Rural Payments Agency  
SCF4 & SCF3  
Grant Wilkinson  
020 8573 3659  
Grant.Wilkinson@rpa.gsi.gov.uk

SMT Fruit & Veg  
P75  
Raj Thakrar/ Suresh Thakrar  
020 8848 7890  
020 8813 5689  
raj@smtwholesale.com

Saliko  
P16  
Saleem Perwaz  
020 8561 3366  
020 8756 0572  
info@saliko.co.uk  
www.saliko.co.uk

Shipleys  
P9  
Jay Thakrar  
020 8561 3257

Smith & Son Ltd  
P55  
Paul Smith/Vic Dean  
020 8573 5842  
020 8573 5914  
Smithpr10@btinternet.com

New Springwell Veg Ltd  
P32  
Abdul Razaq  
020 8813 5575  
07850 552 530  
020 8813 5578  
Rahim12@live.com

St Mina  
NCF1  
George Hawi  
020 8813 5225  
020 8756 1800  
stminainternational@hotmail.com

Sunrise Services Ltd  
W1  
George Hawi  
020 8813 5225  
020 8756 1800  
stminainternational@hotmail.com

Thorogood (western) Ltd  
S. & Sons  
P28  
Barry Westwood  
020 8813 7753

## TENANTS LIST AT WESTERN INTERNATIONAL MARKET

Vitacress Western Ltd  
P72  
Chris Washer  
020 8848 4641  
020 8848 1819  
chris.washer@vitacress.co.uk

Vitacress Flowers Ltd  
F2  
Andrew Gorrod  
020 8756 1600  
020 8848 7259  
andrew.gorrod@vitacress.co.uk

Vitacress Sales Ltd.  
F2  
Charles Rees  
020 8573 0568/ 020 8569 2593  
charles.rees@vitacress.co.uk  
VitaPlus UK Ltd  
F10 - 12  
Mr A R Nawaz  
07830 513 468  
vitaplusukltd@hotmail.co.uk

Walker (Western) Ltd, H.G.  
P19 Nick Walker/Bob Webster  
020 8573 2374/ 020 8813  
5052  
western@hgwalker.ltd.uk

Western Banana Ltd  
P67  
Tony White  
Michael Hope  
Ricky White  
020 8561 9880  
020 8561 9892  
wbananac@aol.com  
Western Food Importers Ltd  
W13 Kanti Patel  
020 8561 1428/ 020 8573  
3656  
sales@westernfoodimporters.com

WIMTA Office  
NCF6  
Louise Nolan  
020 8573 5624  
020 8561 3499  
info@westerninternational.co.uk  
www.westerninternational.co.uk



To advertise within the London Wholesale  
Markets Magazine, please contact us direct in  
the office on:

**(01253) 319882/3**

**E: sales@mmcmmedia.com**

**www.mmcmmedia.com**





# YOUR STACKING PUZZLE SOLVED

## SALES

Choosing the right product to fulfil your application is a complicated proposition, however easy you may view the application to be. Unless you have the right expert advice you may not achieve the efficiency and possible cost savings that can be gained by selecting the correct product from amongst the thousands of pieces of equipment available.

## SERVICE

We provide many services for all models of fork lift trucks, whether you are a one off user or have a multiple mix fleet and require on site full time engineers, anywhere in the UK. Buying any forklift truck represents a large investment, one which you want to protect.

## HIRE

Hire is probably the most popular way to acquire equipment, after all why use your own money when it can be used for more profitable purposes. We pride ourselves on providing our customer with equipment and contacts which best suit their individual requirements.

**FREEPHONE: 0800 7567588**

**EMAIL: [enquiry@stacatruc.co.uk](mailto:enquiry@stacatruc.co.uk)**

**WEBSITE: [www.stacatruc.co.uk](http://www.stacatruc.co.uk)**

***Lift it, Shift it, Stack it***



## PRODUCTS & SERVICES

Fruit & Vegetable Wholesalers  
Flower Wholesalers  
Specialist Wholesalers of Exotic Produce  
Specialist Wholesalers for the Catering Trade  
Salad Specialists  
Ancillary Services

## HOW TO FIND US

**Western International Market**  
Hayes Road  
Southall  
Middlesex  
UB2 5XJ

t: 0208 573 5624  
f: 020 8561 3499

e: [info@westerninternational.co.uk](mailto:info@westerninternational.co.uk)



# BOROUGH MARKET

SE1

Borough Market is famous in London and around the world for selling outstanding, top quality, British and international produce. Maintaining this reputation for excellence is what ensures our customers keep coming back to Borough Market week after week, year after year.



The Market's vision is to be a sustainable, independent, quality food market, rooted in the local community.

Our mission is to be:

- Best food market in the country
- Offer the widest range of superb quality British and international produce
- Support traders who are passionate about the produce they grow and prepare.
- Offer our customers friendly and expert advice about the produce they buy, with suggestions of how to cook and prepare if necessary
- To be at the heart of the local community

## Quality and standards

- All of our traders share a love of food and many of them make, grow and rear the produce they sell so our customers know exactly where their shopping has come from.
- There is real connection between grower, manufacturer
- As a result, the market has become a vast repository of culinary knowledge and understanding. It's a place to explore, to ask questions, to discover new flavours and to savour the unique atmosphere.

## History

• There has been a market on the south side of London Bridge as far back as 1014AD, and maybe even earlier, dating back to Roman times.

• In the 13th Century, traders were relocated to what is now Borough High Street and a market has existed here ever since.

• Since its renaissance a retail market just over a decade ago, Borough Market has become a haven for all who are about good quality, sustainably sourced food.

• The market attracts some of the country's most famous professional chefs, restaurants, passionate amateur cooks and people who love eating and drinking.

• Today, Borough Market has over 100 individual stalls selling a huge variety of produce and attracts thousands of customers every week.







# BOROUGH MARKET

SE1

We work with small businesses and social enterprises, providing them with guidance and SUPPORT. We seek higher values in food production. The Market is a place to find inspiration, to meet people and to LEARN something new. Throughout its rich HISTORY, the Market has adapted to meet the needs of London and will continue to do so, but always staying true to its unique identity.



## Working with the local community

- Borough Market is the only fully independent market in London. It is owned by a charitable trust and run by a board of volunteer trustees
- The trust is committed to supporting the local community around Borough Market. It regularly runs community events, provides food related health education and supports local community projects and schemes.
- The Market is also committed to wider aims relating to sustainability and social responsibility – the Market's recycling rate for example is 100% with no waste from the Market going to landfill.



## OUR CORE VALUES

Our core values reflect what is really important to us as an organisation and underpin the Market's culture and ethos.

Borough Market is more than a place to buy or sell food. It is **UNIQUE**.

We are a charitable trust that exists to provide a market for public benefit. As a source of **QUALITY** British and international produce, we uphold a reputation as Britain's most renowned food market. The Market is a place where people come to **CONNECT**, to share food and to awaken their senses.

We celebrate the **DIVERSITY** of food; food that is honestly priced and carefully sourced. People come to **DISCOVER** food that is made or sourced with pride. Taste, aroma, texture, colour and seasonality. Many of our traders are primary producers – people who grow, rear or create the food they sell. Others are importers, possessing intimate knowledge of the produce they source. All are **DEDICATED** to maintaining the highest standards.

Through these traders, the Market has a wealth of artisan skills and specialist **EXPERTISE**. We share **KNOWLEDGE** and work together to forge partnerships that **INSPIRE** people about food, creativity and sustainability.



**Over 300 Vans in Stock!**

Fridge Vans. Panel vans. Luton Vans.



**We have the finest quality range of pre-owned vans + refrigerated commercials, supplying wholesale catering distributors at the London Markets and across the Home Counties.**

- Panel Vans • Lutons & Box Vans • Minibuses and Crew Vans • Tippers & Dropsides • Curtain Sides
- Automatic Vans • Chillers Vans • HGVs • 4x4s • Small Vans • Crew Vans

By Appointment Only  
Only 5 Minutes from Junction 28 of M25  
Felly Farm, lincolns lane, Brentwood, Essex, CM14 5RS

**Tel: 01277 373 737 | Fax: 01277 373 323 | Email: Sales@accesscommercials.com**  
**www.accesscommercials.com**

**BOROUGH MARKET CONTACT INFORMATION**



**HOW TO FIND US**

Borough Market is easily accessed by public transport. We're seconds walk from a major train station, on countless bus routes and even provide bike racks for keen cyclists.

If you're travelling to the Market using public transport, Transport for London's Journey Planner, which you'll find to the right of this page, is a useful tool.

**Address:**

8 Southwark Street  
London  
SE1 1TL

Phone: 020 7407 1002

Email: info@boroughmarket.org.uk





**Specialists in  
Refrigerated Vehicle Hire &  
Full Fleet Management Services**

**Various hire options available**

**0845 260 0999**

**[www.gullivers.co.uk](http://www.gullivers.co.uk)**



*Helping you keep cool  
this summer*