



# The Fruiterers' Company NEWSLETTER



Number 88 April 2017

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

## Annual Banquet 2017



*Master, Wardens & Officers with Principal Guests*

It is quite a moment for the Master, at our annual banquet, when he is clapped in to the Egyptian Hall of the Mansion House with the orchestra playing 'The March from Scipio', a mixture of trepidation and joy. It is the first Company event of his year, coming only a short while after St Paul's Day. This year, like every year, the "new" Master rapidly overcame any uncertainty that he might have had and, it was obvious to all, thoroughly enjoyed his evening. Dennis Surgeon is a modern day descendant of the medieval founders of our Guild. He started his working life as a market trader and following a relatively early retirement became a Toastmaster. He will have no problem in having his voice heard in Court meetings and, indeed, when he made his speech, there was much comment about whether he really needed that microphone!

We were honoured to have with us, as Lord Mayor Locum Tenens, Sir David Wootton accompanied by Lady Wootton and Alderman and Sheriff Peter Estlin, accompanied by his wife, Lindy. Our principal guest and speaker was Robert Buckland QC MP, the Solicitor General. It was very good to welcome back The Honourable Alexander Downer, High Commissioner of Australia, who had joined us for our banquet in 2015, when we were commemorating the centenary of the Gallipoli landings. Representing the Church, we were very pleased to have the Dean of Ely, the Very Rev. Mark Bonney. Ely is, of course, very close to the



*Two of our Musketeers with guests*

heart of our Honorary Chaplain, the Rev. Canon Nigel Abbott. Our three musketeers invited a trio of very distinguished senior officers: Rear Admiral Simon Williams, Naval Secretary; Major General Ben Bathurst, General Officer Commanding London District and Air Vice Marshall Gavin Parker, Air Officer commanding No. 2 Group RAF. No, it is not a misprint. There were two Ben Bathursts present; the Major General is the son of the Admiral of the Fleet and it was a delight for us that they were both present together. We



*Master speaks at the Banquet*

were joined from the judiciary by the Rt. Hon. Sir Martin Moore-Bick, a former Vice President of the Civil Division of the Court of Appeal; from the City Police, Ian Dyson, Commissioner of the City of London Police and from the academic world, Professor Sir Paul Curran, President of the

### DATES FOR YOUR DIARY

Thu 18 May	Audit Court Dinner	Clothworkers' Hall
Thu 1 June	Royal Bath & West Show	Shepton Mallet
Thu 1 June	Golf Day	Kingswood
Mon 5 – Fri 9 June	Visit to South of France	
Mon 26 June	Election of Sheriffs Informal Lunch	Guildhall TBC
Fri 7 – Sun 9 July	Cherry & Soft Fruit Show	Detling
Thu 13 July	Summer Court Dinner	Drapers' Hall
Thu 20 July	Visit to Essex	RHS Hyde Hall Garden, Chelmsford
TBC September	Tree Planting and Garden of the year	Helmingham Hall, Suffolk
Fri 29 September	Election of Lord Mayor Informal Lunch	Guildhall TBC
Sat 23 – Sun 24 September	Malvern Autumn Show	Three Counties Showground Malvern
Fri 6 October	Jazz Evening and Supper	The Reform Club

City of London University. It is always good to see Masters of our fellow “food” companies: joining us were the Master Butcher, the Prime Warden of the Basket Makers, the Master Gardener and the Master Farmer. The special treat for us all was to welcome our newest Honorary Liveryman, Lieutenant Colonel Lionel French and his wife Ann. We hope that it was a joy for him, too, to come to our banquet and to enjoy it without the responsibility of ensuring that all runs smoothly. That task was his successor’s, the Clerk, and run smoothly it certainly did.

Past Master Henry Bryant spoke of the achievements of Don Vaughan, a leader and pioneer of English cherry growing, who was then presented with the Ridley Medal by the Master. Past Master Will Sibley introduced our guests, encapsulating brilliantly the many talents and achievements of this distinguished group.

The Master spoke eloquently of the coming Fruiterers’ year. One felt that he was setting an expectation that he might

not actually win the Livery Pancake Race on Shrove Tuesday! Sir David Wootton spoke about his good memories of our hospitality at the banquets in 2010 and 2012 when he attended as Aldermanic Sheriff and then as Lord Mayor. He complimented us on our charitable and industry work, singling out Past Master Ivor Robbins for well-deserved praise for his work on our fruit gifting programme. He thanked Nigel Abbott for his support to the City during the twenty-seven years of his tenure as our Honorary Chaplain, commenting that the City, as well as our company, will miss him now that he is retiring. It is very sad for us to lose Nigel as Chaplain after those many years of spiritual guidance and leadership and well over a hundred cheerful Graces!

Our principal speaker, Robert Buckland, gave a fascinating speech about the role of the ancient office of Solicitor General and some of the more notorious incumbents, most notably Richard Rich, best known for extracting the false confessions from St Thomas More and St John Fisher that led



Sir David Wootton

to their martyrdoms. Thankfully, the office no longer demands such extremes and Robert Buckland summed up his job as helping to guide the government on the rule of law, which he summarised as “the rule of law, not the rule of lawyers”. His was an excellent example of a speech by a politician, which was not political. He respected well the tradition of this Company, and the Livery Companies as a whole, of being totally apolitical.

*Piece provided by Past Master Steve Bodger*



IPM, Master Elect, Wardens & Clerk leaving Innholders' Hall.



Fruiterers' new Master takes the oath



Rita Bellamy-James speaks for the outgoing Master

## St Paul’s day tinged with sadness

It was a sad fact that on the day when our Master should have justifiably been receiving thanks and plaudits for a job well done he was *hors de combat* and confined to his bed. The decision to remain at home was taken on the morning and required some fast footwork to rearrange responsibilities. His absence cast somewhat of a shadow over the celebrations of this Fruiterers’ family day. Fortunately Rita stepped in having composed a clever address which encompassed most of the points of Stephen’s speech. Also, again at short notice, the Immediate Past Master Rupert Best performed with his usual efficiency and flair, the formal elements of the Master’s duties on St Paul’s Day. St Mary Abchurch was full to capacity to witness Dennis Surgeon being sworn in as our Master for the forthcoming twelve months, John Warner’s elevation to Upper Warden and Cheryl Roux being installed as Renter

Warden. There was also cause for dolefulness as Nigel Abbott our Honorary Chaplain, of 27 years standing has decided to retire this being his last St Paul’s Day Service. We had the pleasure of listening to his reading of the sermon on this special occasion.

The subsequent luncheon was held, as has become customary, at Innholders’ Hall. We are indebted to their Clerk and his staff for making the event as memorable as usual. Senior Past Master Present, David Hohnen, proposed the Master in his clear and eloquent style using a text punctuated with humour and sincerity. “This” he declared “is my 52nd St Paul’s Day Luncheon”. He paid tribute to the Master and his achievements over the past year finishing his address by presenting Rita with a bouquet. Apart from deputising for her husband in verbally covering his written valedictory remarks, Rita Bellamy-James had the great

pleasure of presenting the ‘Master’s Medal’ to Nigel Abbott, an award that met with universal approbation and warm applause. A bouquet was presented to Elizabeth Abbott, in appreciation of all that she has done to support her husband and the Livery.

And so the Fruiterers’ are fit and ready as a Company to embark on 2017 with renewed assurance and enthusiasm. Our new Master has published his programme and there is something of interest for everyone.

Finally, it would be remiss not to mention for once the Clerk and Beadle who with planning and calm execution produced another St Paul’s Day to remember.



Past Master David Hohnen proposes Stephen Bellamy-James

# The Lord Mayor's charity raising **'Big Curry Lunch 2017'**



*Peter Thomas supplies HRH Prince Andrew with details of the display*



*Bob Curvishley*



*The Wilkin Team led by Chris Newenham*

**W**e have deviated somewhat from the usual content of the Honorary Archivist's page to bring you a pictorial record of the 'Big Curry Lunch' that was organised for the Fruiterers by our Honorary Archivist – Past Master Peter Cooper. Where does the man get his energy?

Following an early start by the Honorary Fruit Porter Jimmy Huddart and Apprentice Elliott Porter at Guildhall on Thursday 6th April 2017, members of the Worshipful Company of Fruiterers and their families could be seen participating at the 10th Lord Mayor's Big Curry Lunch whilst actively "Raising funds for Charity" and "Supporting the Lord Mayor and the City of London"

Among the many admirers of Peter

Thomas's magnificent display of fresh produce was Guest of Honour, HRH Prince Andrew, Duke of York

On this occasion, the total proceeds were donated to the ABF – The Soldiers' Charity.

The Company wishes to thank and place on record its



*Jimmy Huddart, Past Master Henry Bryant, Vikki & Peter Thomas*

recognition of the invaluable and enthusiastic support so generously given by Wilkin-Tiptree, Belazu, New Spitalfields Market, Prescott Thomas, Rodanto together with the Sue Handy School of Dance all of who contributed to making the occasion such an enjoyable and successful venture.



*Sue Handy with her dancers*



*The Fruiterers' offers on display*

## Negretti & Zambra

Readers will recall that in the last edition of the Newsletter (December 2016 Number 87 Page 3) that our Honorary Archivist revealed the activities of Liveryman Joseph Warren Zambra, partner in the firm of Negretti & Zambra, makers of high quality scientific and meteorological instruments. Subsequently, Liveryman Peter Wilkin happened to mention to Past Master Peter Cooper (Hon. Archivist) that he has two N & Z

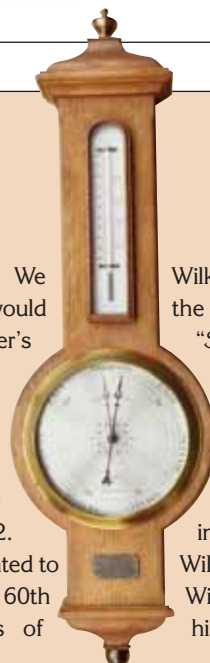
barometers in his possession. We thought a little additional history would not go amiss. So here is the owner's (Peter's) account.

"The older and (I think) more stylish one is numbered R/6254 and was presented to my grand uncle who was chairman of the company from 1913 to 1942.

The inscription reads "Presented to C. J. Wilkin Esq J.P. on his 60th birthday by the employees of

Wilkin & Sons Ltd." and is followed by the (surprisingly erudite!) statement "Si monumentum requiris, circumspice".

"The oak one is numbered R/5499 as presented to my father who took over after C.J.W. and was chairman until 1980. The inscription reads "Presented to A. F. Wilkin Esq by the employees of Messrs Wilkin & Sons Ltd. on the occasion of his marriage March 28th 1932."



# City Perspective



So what is happening to the UK economy? Following the Referendum last June, the economy avoided the financial Armageddon and economic collapse wrongly predicted by Project Fear and by the consensus. Instead, the economy has been very resilient.

It was helped by the pound's fall and the Bank of England rate cut last summer – both of which were predictable. But even when the Bank of England cut rates and printed money through Quantitative Easing, data at that time suggested the economy was already growing at a steady pace. Now, there is a strong case for interest rates to rise but the Bank of England shows no sign of changing policy. They are reluctant to raise interest rates anytime soon, in case this weakens the economy.

At the end of last year, I forecast the economy would grow at a solid pace of just over 2% this year, slowing as the year progresses, and that remains my view. Now forecasters are revising up their view of how the UK will perform this year. According to HM Treasury, the average of independent forecasts for the UK economy for 2017 has risen from a low of 0.7% last August, and a 1.2% forecast made in December to the most recent of 1.6% in March.

Meanwhile the official forecast, made by the independent Office for Budget Responsibility (OBR) and used by the Chancellor at the time of the spring Budget is for 2% growth this year. This compares with the 1.4% forecast they made at the time of the Autumn Statement. So, forecasts have been revised up for 2017 and this makes sense.

The economy has now enjoyed sixteen successive quarters of growth. And stretching back to the middle of 2009 it had grown in 24 of the last 26 quarters. That is a solid performance. It helps explain why the employment data has been so solid, although wage growth has remained relatively subdued.

All of this might suggest that the economy is due a slowdown soon. Normally at this stage of the cycle – after seven years of growth – it would not be a surprise if there was a slowdown. Even though leaving the EU is undoubtedly good news for the economy, particularly in the long-run, Brexit will not abolish the economic cycle. The economy will still slow at some stage - only now, outside the EU, we should be better able to cope. The official OBR forecast is for growth to slow to 1.6% next year.

Some of the recent economic data has been conflicting. For instance, industrial production fell in February. According to the statisticians, this was explained by warmer than usual weather. In contrast the trend for manufacturing output (which is a sub component of industrial production) over the last three months showed its strongest rise for seven years. Hence the three-month trend for industrial production was also up. Likewise, the three-

month trend for construction rose, while the latest monthly figures were down.

Previously I have pointed out two features that could come into play. One is the uncertainty associated with the two-year exit negotiation. This could always provide a reason for some to delay investment or spending. I have called this a 'Nike swoosh' were it to materialise, temporarily dampening activity but not causing a recession, before growth picks-up further ahead.

The second is that against a background of global growth and firm oil prices, and a weaker pound, higher inflation could dampen spending power and with it lead to a slower pace of consumer spending. Indeed, as was pointed out at the time of the Budget, there has been a, "past boost to real income from temporarily low inflation". This allowed spending to grow strongly last year. The savings ratio fell in the same period, as people saved less of their income.

Both features should take any potential inflation heat out of the economy and ensure that the rise in inflation now being seen is short-lived. This view of inflation is in line with current Bank of England thinking. Although higher import and input prices are feeding through, domestic cost pressures remain subdued.

Judging from the debate in the UK you would be forgiven for thinking we were the only country to see inflation rise since June. In fact, headline inflation has risen sharply since then in the US, Germany and the Eurozone, because of stronger world growth and firm energy prices.

Sterling's fall has, of course, given exports a boost. The large UK trade deficit meant the pound was overvalued and would have needed to fall at some stage anyway, whatever the Referendum result. The global reflation that has been evident since last summer thus gives UK exporters an ideal environment in which to see volume gains. Depreciations are, traditionally, good news for the economy, helping to rebalance it.

The outcome for any economy depends upon the interaction between the fundamentals, policy and confidence.

This year the economy looks set to grow at a steady pace. But at some stage the economy will slow - and if there is a temporary slowdown next year no one should panic. This is a natural trend.

Indeed, the list of international firms that have committed to the UK since last summer with increased or new investment plans is already a long one. They are all confident about the UK's longer-term prospects, and so am I.

*Piece provided by Liveryman Dr Gerard Lyons*



# Where next for British produce post Brexit?

John Giles, Liveryman, Worshipful Company of Fruiterers

On March 28 *Article 50* was invoked, which brought even more focus on the opportunities of British companies to succeed not just in Europe, but the rest of the world. There are also other key issues to think about in the agri food sector, such as the role of migrant labour and the opportunity to shape new policy in areas, such as GM foods. Quite an agenda.

## Emerging market opportunities

The sheer pace of growth of the overall economy in some emerging regions of the world over the last decade clearly bring opportunities, but Britain will need to negotiate trade access with a plethora of new countries. This would clearly take time and resource to achieve. And even with good tariff and non-tariff access, the job of building exports to emerging markets in Asia and the Middle East, understanding customer and market culture, as well as the actual route to market itself will be highly demanding.

## UK expertise, not produce?

For the UK, it seems unlikely that we will be exporting huge volumes of produce to these emerging markets. As a nation, we still import an estimated 52% of our fresh produce consumables.

Where this country might be able to engender more success is in the provision of technical skills and products and educational/training services, where we are inherently strong. This has materialised through British multiples demanding top flight and reliable food chains. Many leading UK agricultural and food universities are developing joint ventures in Asia to meet this opportunity.

## UK produce and food in context

Over the last 10 years, exports from some British industries have flourished; cars, aerospace, machinery, pharmaceuticals are all massive export earners for the UK economy. Food/drink exports – while growing impressively over the last decade are still modest.

Exports of automotive products are worth some US\$51 billion per annum while total UK food and drink exports are worth around US\$15 billion per annum. In terms of fresh produce, the UK exports around



*What will be the effects?*

US\$250 million per annum. These are dwarfed by fresh produce imports in to the UK that are worth around US\$ 4 billion per annum.

The UK relies heavily on imports from the rest of the EU. Anything that disrupts this trade would have serious consequences for the supply of produce. In some cases, it might present an opportunity for domestic growers to replace some of these imports, but overall, this would not be a good thing for the UK.

## Who will work the farms?

One of the other key issues for the produce sector is the future role of foreign labour. It is estimated that that as much as 65% of farm labour in the UK is from other EU countries. In the food processing sector, the use of foreign workers is also prevalent. It is estimated that up to 40% of all labour used in this sector is foreign. Anything that makes it more difficult for UK farming and food companies to find the right sort of labour will not help an industry already under pressure.

## Agricultural policy

Post Brexit, the UK could develop its own policy regarding the production and use of GM crops. Now, it would take between 5-7 years for a genuine policy to be developed and come in to play. Life science and biotech companies would need to carry out extensive R & D work to develop crops that are applicable to the UK growing environment. There might also still

be concerns over the use of GM technology in agriculture and food amongst consumer groups and with retailers/ leading food service companies, especially within own branded food products.

## New trade agreements

The completion of the US – EU trade deal is now open to debate with the election of the new US President, Donald Trump. To secure a trade deal with the US, the UK will have to start afresh.

Supportive noises now from

Washington DC on how quickly these might be achieved may be realised. Being outside of the EU means that the UK will have the ability to negotiate other trade deals with third world countries based upon its own priorities. Some, such as those in Latin America and the US, might see and then exploit the opportunity to supply products to the UK market and would present additional competition to domestic producers.

## What next?

Agricultural policy in the UK has begun to centre on further moves toward market oriented policies with lower levels of support than seen previously. The Chancellor, Philip Hammond, has announced that the HM Treasury would cover any shortfall in payments made under the CAP to UK farmers because of Brexit, but this is limited to the end of 2020. There are no guarantees that payments will be made to farmers after this time.

It all adds to up for a challenging 2 years and more for the UK food and drink sector. There is much that is unknown which makes planning for the future a difficult task.

*Piece provided by Liveryman  
John Giles*



*There will be some hard negotiation*

# FROM ORCHARD TO MARKET

## TOP FRUIT NEWS

A part from very limited stocks the English top fruit marketing season had all but finished by Easter. The only domestic fruit left for sale were small quantities of Gala, Jazz, Cameo and one or two other new varieties together with Braeburn which is expected to be sold completely by mid-May. All Conference will be sold by the end of April. Bramley will continue as usual to the



Gloucestershire Cox

start of the new season but in much reduced volumes. In the final analysis, total Class 1 tonnage will be slightly lower than the previous year, reflecting the lateness of last season and above average susceptibility of fruit to bruising caused by the unusual growing conditions. This contrasts with the global scene, where total apple production for 2016/2017 is listed as 1.2million tonnes more at 77.6million tonnes due principally to a rebound from Chile and continued expansion in China's

production. Exports have been put at 6.6million tonnes, up marginally owing to the US, China and Chile more than compensating for the continued Russian ban.

English apple sales through British multiples have varied. Tesco, the 'hard discounters' and Morrisons have taken increasing market share while the Co-op and JS showed decline. However, it was pointed out that

the latter organisation was still selling well above its grocery percentage share in English top fruit.

Current problems facing UK producers were given as; increasing labour costs and the 'Living Wage', availability of seasonal labour, the EU's continual reduction in approved chemical treatments against an upturn in pests (Fireblight, Canker, Slugs and Snails) and the "giving away" of weight in the flow wrap process. Disposal and recycling of the plastics is also creating



Late season English Jazz

a commercial headache.

Returns to growers have been slightly higher than the previous season but nothing to rejoice about.

A mild winter and warmish, wet conditions in the Spring have advanced the crop and apple blossoming is anticipated before the end of April. The earliness of this season will leave crops highly vulnerable to damage from late frosts and growers are crossing their fingers that the remainder of the Spring will be frost free. The season is approximately three weeks ahead of 2016.

# Soft and Stone Fruit

## BERRIES and CURRANTS

It has been reported that the James Hutton Institute is working to develop new **blue-berry** varieties that are suited to the Scottish climate and environment. Production has increased by 10% over the last twelve months and it is hoped that further R&D will enable further growth in the country thus diminishing the reliance on imports. Westpak, a UK company, has packed blueberries in a plastic tube. They are hoping that the idea may catch on for other berry fruits. Argentine blueberry production and exports grew in 2016 but the financial results ended in the red. The main reason cited was Peru's lower costs of production and the country's increasing competition on global markets.

Global **grape** production is forecast to rise by one million tonnes to 21.6 million in the 2016/17 year due to several factors led principally by the recovery in Turkey and the continued robust growth witnessed in China.

Production in Huelva, the principal strawberry growing region of Spain, was hit

by a cold snap that reduced yields and created concern for the industry. Throughout the world there is much experimentation with heat and light levels in endeavours to identify the optimum conditions for producing **strawberries** under glass. A Japanese company sold strawberries for Valentine's day that were perfectly heart shaped and weighed between 22 to 26gms each. Closer to home a Scottish producer delivered some of the earliest grown domestic strawberries ever. In a similar vein, Tesco's had strawberries grown in Lancashire on their shelves by 28th February. The variety was Driscoll's Lusa. Technological advancements are certainly starting and extending the domestic production cycle over a longer calendar period.

Four hundred delegates from 36 countries attended the annual Global Berry Congress in Rotterdam

between the 27 and 29th March. They focused on three main subjects. How to increase consumption of fresh berries, how to find additional sources of supply and how to increase demand. This sector has become big business around the world and as reported last year in the Newsletter topped £1 billion of retail turnover for the first time in the UK. At the Congress, there were several workshops and discussions on every type of berry fruit. One European authority on raspberries expressed the view that the fruit was better known amongst consumers than blueberries but eaten less because of availability. There is a constant endeavour among the plant breeding fraternity to produce a variety that magically encapsulates the desirables; size, sweetness, colour, quality, yield, economics, shelf life etc..

Plant breeders are looking to combine all the desirables



# Ridley Medal

In recognition of the positively vital influence he has exerted on the UK stone fruit industry, Don Vaughan was presented with the Ridley Medal by our Master at the banquet on 16th February.

Early in his career Don worked for the Worley family, managing fruit and hops on their land around Yalding in West Kent and sharing a passion for cherries with his boss, the late legendary Jim Worley.

Always looking for improvement and realising potential in fruit production, Don also looked for this in himself and so moved from management into consultancy, spending the rest of his career working as a fruit advisor

for FAST.

Don was ever interested in R&D and cultivated close relationships with leading researchers and growers home and abroad. Don has played a major part in searching out, trialing, developing and introducing the key elements that have led to a turn-around in the fortunes of the UK cherry industry.

These include; dwarfing more productive



*Don Vaughan receiving the Ridley Medal*

Gisela rootstocks; new varieties such as Korda, Regina and Summer Sun; overhead covers for protection against weather and bird damage; improved tree management and controls for pests and diseases.

Master Dennis Surgeon concluded his tribute by saying that "It is largely Don's drive and quest for knowledge that has revitalised the UK cherry industry, making it what it is today. He is therefore a most worthy winner of the Ridley Medal."

## VIEW FROM THE HIGH STREET

Kantar Worldwide figures for the 12 weeks to March 26th showed that retail prices for everyday goods were continuing to rise and were up 2.3% on the same time last year which would have cost the average family an increase of £21.31. The same authority expected inflation to continue to grow and with supermarkets mounting fewer promotional offers consumers will almost certainly seek cheaper alternatives. Own brands will benefit and in the post-Christmas period healthy foods experienced their usual seasonal boost. Among the retailers, the discounters continued to strengthen their influence by reaching a combined 11.7 per cent market share, with sales growth of 15 per cent making Lidl the fastest-growing store in the period. Aldi also saw a 14.3 per cent uplift, and an ongoing store-opening programme has attracted an additional 1.1 million shoppers to the two discounters in the last three months. Iceland has also seen 9.8 per cent growth, attributed to its strong performance in fresh and chilled lines.

Among the big four, Morrisons was the only one where sales grew, thanks to its produce and chilled convenience, although Kantar added the caveat that the late Easter made direct comparisons to last year uneven.

Tesco reported the first full year of growth since 2010. Group operating profits rose 30% to £1.28billion in the year end to February.



*Dutch flowers are big import business for the UK*

Like-for-like sales increased 1% across the group (0.9% in UK). The biggest grocery retailer in Britain is in the process of a

£3.7billion takeover of Booker, a move that has created consternation in certain quarters.

Meanwhile a report by Rabobank has spoken of a rise in the prices of imported fruit, vegetables and flowers following Brexit. In 2016, the UK imported £47.5billion of food and agricultural products of which 71% came from the EU. The most valuable were Spanish and Dutch fruit, vegetables and flowers. Rises in prices of up to 8% are forecast by the report.

Adverse growing conditions in Spain contributed to a shortage in certain fresh salad and vegetable commodities during February and March. Iceberg lettuce and courgettes rose sharply in price with the diminished availability.



*Lidl was the fastest growing discounter according to Kantar*

# Master's Refl



*Our Master is  
gowned by IPM  
Rupert Best*

It is a privilege and honour to be chosen to serve as Master of the Worshipful Company of Fruiterers and somewhat humbling when one considers those that have held the position historically. As an individual who spent his working life in the industry at both Spitalfields and Covent Garden Markets, the appointment has personal, significance. My mind was filled with these thoughts while walking to the station on the 25th January, the feast day of St Paul, on which the new Master is traditionally installed by the outgoing incumbent. My thanks go out to Rupert for stepping into the breach at very short notice and officiating in his supremely efficient and charming manner. However, we were all deeply saddened by the fact that Stephen Bellamy-James, our then Master, had been afflicted on a day when customarily he would have received well-

earned plaudits and thanks from the rest of the Company for a job well done. Having worked with Stephen for a year I was aware of the enthusiasm, endeavour and sheer hard graft that he had put into the job which often conflicted with his High Court responsibilities. I thank him for all that he did and for illustrating in practical terms how to be a Master. It was a blessing that his wife Rita was on hand to represent him on an occasion when he should have been centre stage.

I have become deeply aware of the Fruiterers' goals and objectives and am anxious to ensure that we focus on them. At the sharp end, importing and wholesaling, on which my career centred, a radical consolidation has occurred over the past two decades. The old guilds of the City of which the Fruiterers was one, had responsibility for controlling and ensuring the quality of produce sold in the square mile. In today's trading climate wholesaling of fresh produce has slipped in its share of the market but still has a supreme importance in keeping the Capital supplied with food through retailing, processing and food service avenues. Markets like New Spitalfields, Billingsgate and Smithfield (all administered by the Corporation of London) have been functional for centuries and

still maintain a place of importance. With the addition of Covent Garden and Western International Markets London is well catered for.

My first official engagement was at the Coopers' Hall on Feb 1. A wonderful evening was had by the Clerk and myself enjoying great hospitality, conversation and company.

February was somewhat more intense but equally enjoyable. There tends to be affiliations and associations between certain Livery Companies forged over the years through common interests or motivations. Fruiterers and Gardeners are two such bodies. It was a privilege to be guest at the Gardeners' Banquet held at the Mansion House on February the 8th. Principal guests were the Lord & Lady Mayoress and Master World Trader and Master Wax Chandler. Interestingly as a first for the venue a 'Steel Band' provided the musical accompaniment made up of players from the 'Sir John Cass Street Orchestra'.



*Competitors racing at the Guildhall  
on Pancake Day*

Every year, in February, the Chairman of the City of London Markets' Committee hosts a dinner to which invited guests attend. Sitting next to the Chairman of the Transport Committee, Christopher Hayward, I learnt more about London in two-and-a-half hours than I have learnt and retained over my lifetime. Along with the Masters Butcher and Fishmonger we were there to represent the three Liveries of wholesaling practised in the markets.

Our own Banquet was held in the Mansion House on the 16th February. The Lord Mayor in locum tenens, Sir David



*Master with Wardens at Mansion House*



# ections

Wootton and Lady Wootton along with the High Commissioner for Australia were our principal guests. It was made all the sweeter for me personally to have twenty-eight family and friends in attendance during the evening. (Pages 1 & 2)

Following an Awards Council Meeting on 21st Feb., Past Master Cryan had kindly arranged a visit to the Mayor's Court in Guildhall. After formal affairs had been completed he provided us with a history of the Court its duties and responsibilities.

The City Food Lecture was first held sixteen years ago. Originally conceived by the Fruiterers it now embraces the joint, concentrated attention and efforts of the main food Livery Companies. Held at Guildhall on 21st Feb., it appears to gain its stature with each passing year. (Page 12)

Shrove Tuesday, is traditionally marked with the making and consuming of pancakes. More recently it has become a fun occasion for those Livery Companies that have associations with the tradition. Started by the Poulterers (who supply the eggs) the Fruiterers' *raison d'être* is of course ... the lemons (supplied by Spitalfields Market). On the day a series of four races are held in the square of the Guildhall; Masters, Liverymen, Ladies and Fancy Dress. Each Company is issued with distinctive racing colours (cardboard top hats) that must be worn while racing to and from a lane marker. As an extra handicap the runners have to carry a frying pan with a pancake that has to be tossed during the race. Complicated? Yes, but a lot of fun which raises funds for charity. There are so many entrants these days that the races are run in several heats.

March, in old English folk terms 'comes in like a lion and out like a lamb'. Well for this



Fruiterers attend the United Guilds Service

Master there was a pretty strong wind of activities throughout the month. It started on the 6th when our new Chairman of the Finance Sub-committee, Adrian Padfield, and I met to discuss the Company's finances for the next twelve months. As with all organisations it is vital that financial affairs are kept in order and I am pleased to say that as Fruiterers we are fortunate to have an august body of liverymen professionals keeping their fingers on the pulse. At our next formal audit court and dinner, I will have the responsibility of relaying the latest state of affairs for the year ending and forthcoming. Two days later it was another committee meeting. This time another group were putting the finishing touches to the arrangements for the Lord Mayor's 'Big Curry Lunch'. which has been designed to raise funds for charity. (See Page 3)

It was an immense pleasure to witness our own Past Master Will Sibley being installed as the new Chairman of the Walbrook Ward Club at their AGM on the 10th. The occasion was made even more enjoyable as the Lord Mayor and Lady Mayoress were in attendance.

The Fruiterers' staged a one day conference at Number One, Great George Street, on Thursday 16th August. Entitled 'Navigating turbulence in the supply chain and beyond' it featured distinguished industry speakers and from the attendance and subsequent comments, was deemed a triumph. I personally thank the organising team led by Dr Graham Collier for the arrangements and quality of the event. (See Pages 10 & 11)

It is some landmark to reach your 500th anniversary and this the Worshipful Company of Carmen did in great style at Evensong in Saint Paul's Cathedral on the 23rd. I was privileged to be one of 96 Masters in attendance. After the service refreshments and canapes were served and guests were generously given a model horse and cart to commemorate the occasion.

George Harris, the new Master Poulter, was a splendid host at his Company's Lady Day Court Lunch held at the Armourer's Hall on the 29th. We have become quite close with the Poulterers



Master of the Carmen reads the lesson at St Paul's...

through the City Food Lecture and Pancake Day Races.

On the 30th I was invited with Janet to attend a dinner hosted by the Lord Mayor, Dr Andrew Parmley, at the Mansion House. It is an annual event and involves the Masters, Prime Warden and Upper Bailiff of the City Livery Companies. As always, the host provided us with an amusing speech and, being a musician, had arranged for the Band of the Royal Yeomanry to entertain the diners with a selection of military themed tunes and other music.

The month ended with the 'United Guilds Service' at St Paul's Cathedral in which the 100 plus Livery Companies came together for a unique, annual occasion to celebrate the City. The Bishop of Southwark gave the sermon and as in previous years the whole experience was most uplifting. After the service, we Fruiterers adjourned to the Stationers' Hall where we occupied two tables and enjoyed a wonderful lunch.



Lunch at the Stationers' Hall

# The Fruiterers triumph in turbulent times

The Worshipful Company of Fruiterers builds networks across all sectors of the fresh produce industry. Our Conference “Navigating turbulence in the produce chain and beyond” fully exemplified this talent and its timing chiming accurately



Dennis Surgeon

with current events. In his opening remarks the Master, Dennis Surgeon commended the wide diversity of business interests within the Company. “These unify”, he said, “with a clear focus on satisfying



Minette Batters

consumer preferences for fresh fruit and vegetables”.

## Know your costs

Minette Batters (Deputy President of the National Farmers Union) introduced the keynote speaker the Rt Hon J Michael Jack CBE PC. For survival in turbulent times he emphasised that businesses should differentiate between those factors which are within their control and those which are not and in this cost control is a priority. Businesses need new technologies which increase efficiency and employing younger staff who will accept change, aids this process. Factors beyond direct control include political, social and environmental events like Brexit and global climate change. Their potential risks should be built into business planning.

Dr Barry Evans of Cardiff Business School extended these themes emphasising needs for “lean” business practices. These involve stripping out costs and ensuring that at every stage there is clear focus on consumer interests. Business owners and chief executives should “walk every sector of the supply chain” gaining direct knowledge of the movement and fate of their products he advocated.

## Practical cost control

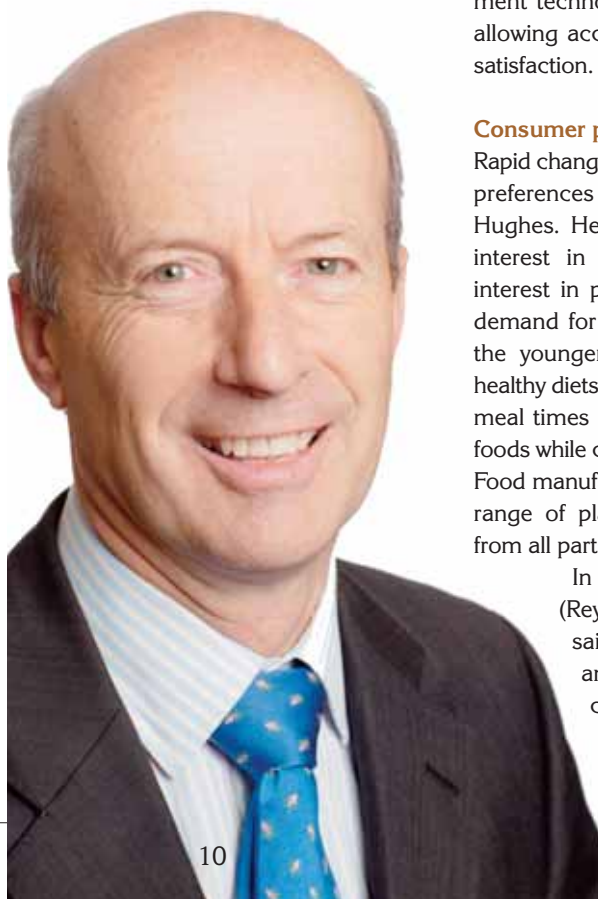
John Pelham of Andersons Midlands highlighted the fruit industry’s successes in the past 20 years. Soft fruit production has increased by 130% and strawberries in particular by 190%. This has been achieved despite price stagnation and six-fold cost escalation in which labour accounts for 50% of the costs. Accepting new technologies throughout the production and marketing chain is a key factor in this success. But tight accounting is vital as he illustrated with a fruit farm where by not identifying low productivity in areas of the orchards – profitability was lost. Liveryman John Shropshire described his own fresh vegetable and salads business. Gs Fresh started in 1952 and now markets over 1 billion packs per year satisfying consumers in the UK, Europe and North America. His £500million pa turnover results from cropping sequences in England, the Czech Republic, Poland, Senegal and Spain.

Cost control is a key element in G’s business planning and the implications of the New Living Wage legislation are causing considerable unease. He demonstrated how profitable fresh vegetable production demands identification of each plant’s establishment and growth. Crop management technologies now track each plant allowing accurate planning for customer satisfaction.

## Consumer preferences are changing

Rapid changes are happening in consumer preferences claimed Professor David Hughes. He has never seen such rising interest in plant-based foods, loss of interest in purchasing “ingredients” and demand for packaged meals. Worldwide the younger generation is focusing on healthy diets but is moving away from fixed meal times towards browsing, take-away foods while cooking is becoming a lost art. Food manufacturers are offering a greater range of plant-based products sourced from all parts of the world.

In discussion Tony Reynolds (Reynolds Catering Supplies Ltd) said his sales into restaurants and cafes in London still show considerable demand for fresh



John Shropshire

fruit and vegetables. Sharon Afflick of Gs Fresh emphasised that quality and flavour are lost quickly during processing. There was agreement in the need for boosting consumer interest in home grown fresh-produce. Both Jack Ward (British Growers



*Alison Capper*

Association) and Alison Capper, (Chairman of the NFU Horticulture and Potatoes Committee) agreed with Charlotte Knowles (Berry World UK) that governments should recognise connections between eating fresh produce and reducing ailments such as Type 2 diabetes.

**Uncontrolled factors**

Uppermost in delegates minds is Brexit and its implications for the fresh produce chain. Alison Capper described the NFU's work with Government highlighting the need for continuing access to European seasonal, labour arrangements which must allow business planning well-ahead of the seasons when staff will be employed. There is a huge raft of EU legislation which affects British businesses and early clarity on how these will change is essential. Farmers and growers maintain the quality and integrity of our rural landscape and its biodiversity which the urban population has identified as their high priority. Common decent work of this nature requires continuing financial support from the public purse.

Climate change is happening and will have profound effects on the fresh produce chain. Aspects of climate change were reviewed by Professor Bill Davies CBE (Lancaster University). The dates of seasonal bud break, leafing-out and flowering are advancing. Now they are losing the evolved synchrony with insect activity. That has implications for pollination of both annual and perennial crops. Native and alien pests and pathogens are benefitting from warmer and wetter conditions allowing faster reproduction and longer survival.

All sectors of society have responsibilities for reducing greenhouse gas emissions. This should be included in business planning. Unless the agreements contained in the Paris Accord are met our climate will pass tipping points beyond which global change becomes catastrophic.

In discussion Dr Tina Barsby (CEO of NIAB/EMR) identified that the combination of plant breeding and improved husbandries will mitigate some aspects of climate change. Improved forms of biological control are part of that process. The UK is fortunate because in the short- to medium-term growers can produce a range of



*David Smith*

previously unsuited crops such as apricots.

David Smith CBE (Director of Markets and Consumer Protection for the City of London) praised the success of this Con-

ference. He emphasised the importance of Livery Companies working together where they share similar interest and motivations. He also reflected on the successful mobilisation of sponsorship from a range of national and international companies supporting the Conference. In his closing remarks the Master offered very sincere thanks to Liverymen Graham Collier and Sarah Calcutt for their hard-work and dedication in initiating, organising and administering this event.



*Graham Collier*



*Sarah Calcutt*

*Piece supplied by Professor Geoff Dixon*

# City Food Lecture

This year's City Food Lecture featured an unfortunate first, as a family bereavement meant that the lecture was delivered by a late replacement for the listed speaker.

At very short notice, Michael Bell, executive director of Northern Ireland Food & Drink stepped ably into the shoes of his friend Professor Chris Elliott of Queens University Belfast and delivered an entertaining and engaging lecture around the theme – 'Does it matter where our food comes from?'

Pointing to a UK £20bn balance of payments deficit in food, Elliott's speech said: "Very few people actually choose to buy British or UK food". What they say and do are not the same things. Food is the true global commodity and in many cases, we do not care about the production cost or safety implications [of what we eat].

Although food exports are increasing slightly year on year, there is less attention paid to the massive increase in food imports, he argued, citing the constant availability of around 50,000 food products in UK supermarkets as a major contributing factor. "Yet food prices are low. Around 12% of family income is spent on food; one of the lowest percentages anywhere in the world."

That food prices are too low was a recurring theme through the evening and one that found few if any dissenting voices. Elliott believes that keeping food prices low is highly important for political stability and cited historical examples of price spikes sparking civil unrest and government change in the UK and elsewhere.

He suggested that sacrificing the UK ag and food industries to keep food prices lower would not be wholly unpopular in the corridors of political power, but argued that this perspective is short-sighted and encourages wide-scale criminal activity and modern day slavery in the food industry.



Master entering Great Hall

"Many people are entrapped in the food and agriculture industries," said the speaker, "Those who entrap people could not do so if there was no market for their products. There is also major potential for organised crime in food. Working to lower standards develops a lower cost base and results in more competitive product."

There is no evidence of organised activity in the UK food system right now, he added, but there is a likelihood of food shortages in years to come and "to think we are immune in the UK is simply not true".

Brexit is the great unknown, said the speaker, but Elliott nevertheless predicted that it will change the patterns of trade, create new opportunities for industry, and new opportunities for crime. "Keeping food



Guest Speaker Michael Bell and Clerk

both affordable and accessible may be hugely difficult to achieve." Elliott believes. "There is therefore a very sound basis for needing to know where food comes from and how it was produced."

He called for the £108 billion food and farming sector to work harder to reconnect people with the food they eat. The faith that has been lost in the food production system and those who are responsible for delivering food to the consumer needs to be restored. "Reconnection is a long and difficult journey," the speech said. "Every one of us has different food needs, due to our culture, sex, age etc... and the development of the personal nutrition concept will therefore be extremely important.

"We must engage the next generation to tackle these challenges and [develop] a food system that means working in primary agriculture is considered a [desirable] career again."

Princess Anne, HRH The Princess Royal was charged with thanking the lecturer and



Michael Bell delivers the City Food Lecture

the panel on behalf of the audience, and provided much food for thought herself with her observations on the subjects raised. She name-checked to producers she had visited in the last 12 months and put them forward as examples of British production at its best. "I genuinely believe that food is too cheap and that conveys a lack of respect for those who produce it and a lack of responsibility [for communicating positive messages] in the food chain.

"To right that is a big challenge and requires a leap in understanding of people's feelings, choices and rights. Information must be scientifically based with real, measurable arguments supporting it. Creating awareness of actual costs and value is the responsibility of us all – there are a lot of people working [in the food industry] and if they are prepared to take responsibility themselves, as consumers, they would create a lot of noise."

*Piece provided by Liveryman Tommy Leighton*



Liveryman Jonathan Choat poses a question to the panel

# The World's Original Marmalade Awards & Festival 2017



A rare selection of marmalades



HE Mr Tsuruoka & Mrs Tsuruoka



Amanda Cottrell presents Shona Leckie with the Fruiterers' Cup

## Overview:

The Awards have grown yet again from approximately 2,800 entries in 2016 to 3,000 this year with expansion being seen in both the Homemade and Artisan competitions.

They continue to have a huge global reach, with participants submitting their efforts from 33 countries around the world. They were in alphabetical sequence; Australia, Austria, Bahamas, Belgium, Bhutan, Canada, Columbia, Cyprus, Czech Republic, Denmark, England, France, Germany, Greece, Ireland, Italy, Japan, Lebanon, Malta, New Zealand, Northern Ireland, Portugal, Republic of Korea, Scotland, Slovakia, Singapore, Spain, Sweden, Switzerland, Taiwan, Tenerife, USA and Wales.

Dalemain was delighted to be able to



Children's choir open proceedings with a rendition of the Marmalade song

welcome special guests, most notably the Japanese Ambassador Mr Tsuruoka and his Agricultural Trade minister Mr Hiranaka, Mrs Amanda Cottrell, Liveryman of the Worshipful Company of Fruiterers, and Mr John Pemberton Piggott, of the Commonwealth Office.

The Awards have raised well over £200,000 for Hospice care both in the UK and around the world.

## The Artisan Awards:

There were approximately 100 Artisan Gold Award winners, and we were delighted to welcome the majority to a 'winner's recep-

tion' at Dalemain Mansion on Friday 17th March. Artisans arrived from Japan, Australia, Taiwan, Singapore and the Czech Republic to receive their awards in a presentation led by Dan Lepard, food writer and longstanding Awards patron.

Jane Hasell-McCosh, founder of the Awards, and Amanda Cottrell, representing the Worshipful Company of Fruiterers, welcomed Mr Tsuruoka the Japanese Ambassador, who made a speech in celebration of the international community that has developed because of the Awards, and the guests enjoyed the marmalades on display, as well as the marmalade canapés.

## The Homemade Awards:

The Marmalade Festival opened on Saturday 18th March at Dalemain and in Penrith, the local town, who hosted the 'Penrith Goes Orange' Marmalade Festival.

Opening with the Homemade Awards ceremony on the steps at Dalemain, beginning as is tradition, with local primary Stainton School students singing the 'Marmalade Song'. This was closely followed by the presentation of a cheque to Hospice at Home Carlisle & North Lakeland. These funds had been

raised by sales of the 2016 winning marmalade. Award winners were then announced and our esteemed guests Mr Tsuruoka and Mrs Amanda Cottrell made speeches before the latter presented the 2017 Fruiterers' Gilt Cup to Shona Leckie for 'Homemade Best-in-Show'. Formalities over the day continued with a variety of marmalade tastings, cookery demonstrations, marmalade question times, and a whole array of entertainment in Penrith. The Festival continued on Sunday 19th March at Dalemain, and a special marmalade church service was held in the morning at the local St Andrews in Dacre.



Shona Leckie with her winning marmalade

## Raspberry, lime and rose cordial

1. Put 450g of raspberries in a large pan with 200g of caster sugar, 200ml freshly squeezed lime juice (6-7 limes) and 300mls of water. Slowly bring to simmering point, stirring, then gently simmer for 10 minutes, uncovered, until the fruit collapses and the sugar dissolves.
2. Strain through a sieve over a bowl, pressing the fruit with a wooden

soon. Discard the raspberry seeds in the sieve. Stir 1 tsp rose water into the cordial and leave to cool.

3. Transfer to sterilized bottles and refrigerate. Dilute 1 part cordial to 3 parts chilled sparkling water and add slices of lime to serve. The cordial is also delicious added to chilled fizz.

Sarah Randell

# The Awards Council proposed allocation of funds for 2017

The Awards Council, through its allocated budget, works to fulfil some of the Company's objectives.

## Research

Each year the Awards Council receives several research proposals which are evaluated and awarded financial support in relation to their scientific quality, value and importance to the Fruit Sector.

Council will therefore continue to part fund a Reading University Research Student, Tobias Lane, who is investigating the effects of Climate Change on Apple Production. The work is based at Brogdale and is also supported by the National Fruit Collection Trust.

There are two new research proposals submitted by NIAB EMR that Council proposes to support.

## Potential new tool for canker detection

Apple canker is one of the most important diseases of apple, not just in the UK but globally, as many of the newer apple varieties are highly susceptible to the disease. Significant tree losses from canker in young orchards are usually attributed to infection that occurred in the nursery. But with

symptoms not appearing until the newly planted trees are establishing in the orchard – following the stress of lifting, storage, transport and planting.

The proposed work, led by Dr Robert Saville of NIAB EMR, aims to develop a rapid, non-destructive and accurate tool to detect previously undetectable asymptomatic canker using visible and infrared spectroscopic techniques. This diagnostic tool would be extremely useful for growers, nurserymen and researchers alike.

## Using natural enemies to control spotted wing drosophila (SWD)

Since being first detected in the UK in 2012 spotted wing drosophila (SWD) has become a serious pest of soft and stone fruit crops. With a range of other partners the Livery has supported important work on this major pest ever since.

In other parts of Europe various parasitoid wasps have been found to parasitise SWD pupae and *Trichopria drosophilae* is currently being tested as a biocontrol among commercial trials in France and Italy. However, as this has not yet been formally identified in the UK it could not be used as a

biocontrol here. The proposed work, led by Dr Michelle Fountain of NIAB EMR, will build on knowledge of potential SWD parasitoids found in the UK in 2016 and screen habitats from early in the season using SWD pupae as bait.

## Education

In its support of education and learning, the Company will again be offering two prizes to undergraduate students and one to a Master's student.

This is the final year in which Council funds are supporting the college based learning for William Jarvis, a young 'apprentice' to the fruit sector who is employed by G H Dean. Hadlow College reports that William has excelled on the Fruit Management Supervisory Programme.

## Promoting the Fruit Sector

The Company's objective to support and promote excellence in the Fruit Industry was achieved through the recent conference (reported elsewhere) and through its ongoing sponsorship of Cider at the Royal Bath and West Show and Perry and the Perry Pear at the Malvern Autumn Show.

## Master's Medal

Since 1989 the Worshipful Company of Fruiterers has had the good fortune to enjoy the spiritual guidance and advice of Canon Nigel Abbott in the capacity of Honorary Chaplain. Nobody who has had the pleasure of sharing a conversation with, or in receipt of sound council from, will have anything but warmest regards for the man. His skills as a writer of memorable 'graces' have become legendary in the Livery movement. Combining words of true humility and thanks in a highly amusing manner is a personal tour de force. This he has repeated with the Fruiterers over 100 times, each having a ring of originality. He has also spoken at the funerals of liverymen incorporating sincerity, wisdom and sympathy into his orations. We will not be losing our Chaplain but we will be welcoming a successor who will be receiving guidance from Nigel in the handover period. At the St Paul's Day lunch Rita Bellamy-James presented him with the Master's Medal. Tributes were also paid to Elizabeth, Nigel's wife, who has become a regular attendee at so many events – diligently and ably supporting her husband.

*Nigel reads the Sermon at the St Paul's Day Service*



*Our Honorary Chaplain Nigel Abbott receives the Master's Medal*

# Honorary Assistants go afloat

For the future of any City Livery it is most important that the Honorary Assistants appreciate what their responsibilities entail and that they are provided with the opportunity to interact with the Master, Wardens and Officers of the Company. Annually the group assembles for an informal dinner to receive a briefing from the Master & Master's Committee while being afforded the opportunity to table ideas and questions in an open forum. HQS Wellington was the chosen venue on 13th April. Moored on the Victoria Embankment of the River Thames the vessel is now cared for by the Wellington Trust. Built at Devonport Dockyard in 1934 she was used to patrol the waters around New Zealand between 1936 to 1939. During WWII, she served on Arctic convoys, was at Dunkirk and the landings in Africa. Acquired by The Honourable Company of Master Mariners



*Diners on board HQS Wellington*



*The Master, Honorary Assistant Elect Chris White and the Upper Warden*

in 1947 she acts as a floating Livery Hall.

A sociable and productive evening was shared by all who were in attendance.



*Getting their sea legs*



## New Gowns

*Master, Wardens and IPM of the Day wearing new gowns*

Having given long and valid service it was considered by the Master's Committee that the gowns worn by the Master and Wardens at formal events were becoming shabby and threadbare in parts. Then, Renter Warden (now Upper), John Warner, was charged with the duty of finding a suitable maker and securing new garments for the present and future holders of these positions. In addition, for what is believed to be the

first time at least in living memory, a gown was made for the Immediate Past Master. John discharged the instruction through Walters of Oxford. Pristine and resplendent they were, worn for the first time appropriately at the Presentation of Fruit to the Lord Mayor in the Mansion House. The names of the generous subscribers who covered the cost of the enterprise are stitched inside the gown that they sponsored.

## Bernard Sullivan MBE

During the seventies and eighties our formal events were nearly always given an extra element of class and efficiency by the presence of Bernard Sullivan, our Toastmaster and Master of Ceremonies. Often our own Master would find him at other events within the City, where he became the doyen of his profession.

Sadly Bernard died in February at the grand age of 96.

His funeral was held in Chislehurst on 7th March, very well attended by many City folk including two Past Lord Mayors and members of the London Society of Toastmasters, of which he was Life President. Our Master was represented by Past Masters Hohnen and Halliday.

He wrote a book entitled Sullivan's Stories, of which some copies are still available in which his most interesting and varied life was well recorded. From taking part in the D Day landings to a life with the Bank of England to becoming a leading Toastmaster within the City. He was also an MC at boxing events in London after the war.

Thank you, Bernard, for all that you did for us during your active career.

# Obituaries

## Sir John Wells DL

Many older members will remember with affection the late Sir John Wells DL who died on 8th February aged 91.

The son of a Somerset fruit grower and, for a while, a fruit grower himself, Sir John supported and campaigned for the interest of apple and pear growers over a number of years.

After being educated at Eton and Corpus Christi Oxford, Sir John became an engineer before being selected, in preference to Margaret Thatcher, as Member of Parliament for



Maidstone in 1959. He served until he retired in 1987.

## Martin John Mash

It is with sadness that we record the passing of Liveryman Martin Mash in late March. He was admitted to the Fruiterers in 2006 coming from a background of wholesaling in Covent Garden. Our sympathies are extended to his wife, family and colleagues.

Sir John was knighted in 1984 and served as our Master in 1977. To the Company's loss he resigned from the Livery several years later. During his Mastership he arranged for the Fruiterers' 'Grant of Arms' to be formalised and we remain indebted to him for his work and its financing.

## Chairman of Walbrook Ward Club

Congratulations to Past Master Will Sibley, who was elected Chairman of the Walbrook Ward Club at its 208th AGM held on the 10th of March. Will follows a number of Fruiterers to have served in this office. The head of the pack is Liveryman Pauline Halliday who was Chairman in 2001 and represented Walbrook Ward as Common Councilman from 1992 to 2013 and as Deputy from 2000 to 2013. She rose to high office in the City as the first female Non-Aldermanic Sheriff in 1999/2000 and Chief Commoner in 2007/2008. A number of Past Masters have also served as Chairman: Peter Halliday, Peter Bartlett and Peter Cooper. Will Sibley is the living proof that there is no rule that Chairmen have either to be called Peter, or married to a Peter!

The principal guest at the AGM lunch, held in the Guildhall, was the Lord Mayor, Alderman Andrew Parmley. There is a very good crop of Fruiterers in the Ward Club, so many in fact that the Lord Mayor asked

why this was. The only possible reply was that both institutions share the same sense of great style! It was a very light-hearted lunch. Both the new Chairman and the Lord Mayor live in coastal towns and they do like to be beside the seaside. It is probably the only time that the Lord Mayor has been presented with a stick of rock, as a memento of the lunch, and certainly the only time that he has presented the Chairman with a five pound note to contribute to his first, and much needed, singing lesson.



Will Sibley installed as Chairman of the Walbrook Ward Club

Ward Clubs play an important role in the support of the Lord Mayor and the Corporation and also enjoy a cheerful social life. If any Liveryman wants to enjoy an additional aspect to their interest in the City, they could do no worse than speak to the Chairman – he might even explain the stick of rock and the five-pound note!



Congratulations to **Gerry Edwards** who received two appointments in early February. The first was Vice Chair of the Royal Horticultural Society's Fruit, Vegetable and Herb Committee, and secondly, as Junior Warden of the Civic Guild of Mercers Scholars.

## ACKNOWLEDGEMENTS

The Editor wishes to thank the following for their valuable contributions to this Newsletter, Adrian Barlow, Steve Bodger (Past Master), Lt Col Philip Brown (Clerk), David Bryant, Sarah Calcutt, Dr Graham Collier (Chairman Awards Council), Peter Cooper (Past Master), Prof. Geoff Dixon, Gerry Edwards, John Giles, Jane Hasell McCosh, Bill Haynes, David Hohnen (Past Master), Tommy Leighton, Dr Gerard Lyons, Ian Rainford (Remembrancer), Sharp Photography, Mike Solomon, Dennis Surgeon (The Master), Andrew Tinsley, John Warner (Upper Warden), Mavis Warner, Sarah Whitworth, Peter Wilkin and The Worshipful Company of Carmen.

Published by The Worshipful Company of Fruiterers:

Clerk, Lt Col Philip Brown, 3, Parsonage Vale, Collingbourne Kingston, Marlborough, Wiltshire, SN8 3SZ

Editor: Richard Brighten

Printed by Typecast Colour Ltd, Hop Pocket Lane, Paddock Wood, Kent TN12 6DQ. Tel : 01892 838382. Email : info@typecast.co.uk