



# The Fruiterers' Company NEWSLETTER



Number 84 December 2015

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

## A farewell and hello to Lionel at Barber-Surgeons' Hall



*Our retiring Clerk receives his presentations from the Master*

It was a full house at Barber-Surgeons' Hall for the Master & Wardens Dinner on 4th November. As the Master reminded us when he welcomed the guests, we Fruiterers have formed close ties with the Company whose Hall we were dining in and thanked the staff. He also made a special mention of our Honorary Chaplain, Nigel Abbott, who was laid low in the summer but thankfully was back to full strength and still delivering his pertinent Graces. A warm welcome was extended to our other principal guests Sheriff Mrs

Fiona Adler; Commodore Christopher Childs, Past Prime Warden of the Blacksmiths; Steve Graham, Past Master Glazier; Vice Admiral John McAnally, Chairman, Naval & Military Club; Ian Miller, Commandant, Specials; Robert Wilson, Superintendent New Spitalfields Market; Jimmy Huddart, Fruiterers' Honorary Fruit Porter and Dr Erik Jensen, Author and Former Under Secretary General, United Nations

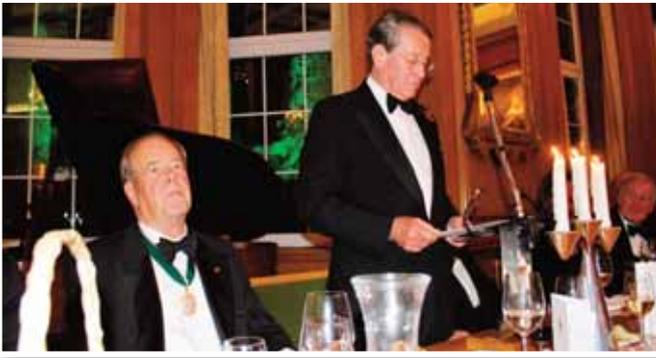
We regarded it as a pleasure to witness Mark Holden being presented with the Fruiterers' Management Award who, from the fulsome citation, was clearly a very worthy winner.

### DATES FOR YOUR DIARY

Mon 25 Jan	12 p.m. St Paul's Day Service Luncheon	St Mary Abchurch Innholders' Hall
Mon 8 Feb	Annual Banquet	Mansion House
Tue 16 Feb	6.30 p.m. City Food Lecture	Guildhall
Fri 11 Mar	United Guilds Service Informal Luncheon	St Paul's Cathedral Stationers' Hall
Mon 21 Mar	12.30.p.m. Informal Carvery Luncheon	Ironmongers' Hall
Thu 14 Apr	Honorary Assistants' Dinner	The Old Court Room Lincoln's Inn
<b>Shakespeare 400th Anniversary</b>		<b>Stratford-upon-Avon</b>
Fri 22 Apr	Dedication Service, Tree Planting, Reception, Concert	
Sat 23 Apr	Procession, Service, Charity Lunch, Supper & Entertainment	
Sun 24 Apr	Garden and Orchard Tour Fruiterers' Lunch	
Thu 5 May	Golf Day	Kingswood GC
Thu 19 May	Audit Court Dinner	Fishmongers' Hall
Thu 2 June	Royal Bath & West Show	Shepton Mallet
Tue 21 Jun	5.45-7.30 p.m. Central Criminal Court Tour	Old Bailey
Fri 24 Jun	Election of Sheriffs	Guildhall



*Beadle with new admittances*



*Lionel recounts some of the highlights of his 20 years*

It was the last Fruiterers' Dinner to be organised by our retiring Clerk Lionel French ably assisted by his wife Ann. The Master provided a glowing tribute for his 20 years of service layered with accolades for his many professional capabilities. Separate presentations were made to Lionel and to Ann. We then enjoyed a speech by Col. French reviving memories of some of the events during his two decades in the role and providing guests of the Company with a feel for what we are about. Characteristically he thanked others, 'his team', for their support and assistance including Ann, the Company's other officers, Sub Committee and Committee Chairmen, Honorary Assistants, Pianist, Newsletter Editor, the twenty Masters who he had the pleasure to work with mentioning Past Master David Hope-Mason in particular, who had introduced him to the Fruiterers and who along with the Immediate Past Master, Peter Cooper, had supported his application for the grant of Freedom of the City of London. Past Master Ivor Robbins and his tireless efforts in the distribution of fruit to the homeless and disenfranchised of London received praise. He went on to enumerate the Palaces, Castles, Cathedrals, Chateaux, Royal Estates, Ambassadorial Residences, "overseas" locations visited along with Gardens of the Year and Tree Plantings.



*Our principal guest, Dr Erik Jensen*

There was a specific mention of apples planted at Gatcombe for the benefit of HRH The Princess Royal's Gloucester Old Spot pigs which now go to market "ready sauced". He spoke of the importance of supporting fruit industry research, Nuffield Scholars, attending the National Fruit Show, the Royal Bath and West, Malvern and continuing to take a lead at City Food Lectures. It was a very impressive and comprehensive list that would leave lesser mortals feeling quite exhausted. There was an air of sadness at his departure but much reason for celebration as earlier that evening the Court had granted him the status of Honorary Liveryman. His successor was also at table and gave a strong and most credible rendition of the Company Toast.

The third speaker was Dr Erik Jensen whose early Naval career paralleled that of the Master, both having served on mine-sweepers but on different Malaysian rivers. He entertained the diners by recounting his personal experiences in Sarawak, a country which was absorbed into Malaysia with other independent states when the colonies were granted independence. As a former Under Secretary General of the UN he is ideally qualified to make observations on the development of the region. As an author he has written several books relating to the subject and its wildlife with his latest literary contribution being entitled 'Where Hornbills Fly'.



*Our Master shares a Loving Cup with Sheriff Fiona Adler*



*AGRII were recipients of the Fruiterers' Medal for most Meritorious Display of Pears*



*The Fruiterers' Medal for the most Meritorious Display of Dessert Apples was awarded to Newmafruit*



*Bardsley & Sons received the Fruiterers' Medal for the most Meritorious Display of Culinary Apples*

## The National Fruit Show

If you are a fruit grower, or in any way connected to the horticultural industry, there was only one place to be seen on Wednesday 21 and Thursday 22 of October – Detling, on the Kent Showground. Over

the two days the annual National Fruit Show was held. The event seems to grow in size and prestige each year under the stewardship of President, Michael Jack and Chair, Sarah Calcutt – herself a daughter of

fruit growers and a Fruiterer. It has become an important occasion for meeting fellow growers and to view the latest developments in horticultural techniques, machinery, aides and the best in class.

# HONORARY ARCHIVIST

Our Honorary Archivist, Immediate Past Master Peter Cooper, has not abandoned his researches but in this edition reports on an activity where a group of dedicated Fruiterers busied themselves on two of the Company's goals – City & Charity.

## British Red Cross Christmas Market



*Peter Thomas and Jim Huddart stand by their handiwork*



*Ready for business*

Biennially the British Red Cross Christmas Market takes place for a period of two days at the Guildhall, City of London.

This year it was Neil Redcliffe Past Prime Warden of the Basket Makers and his wife Emma who Co-Chaired the responsibility and organisation of this year's highly successful venture.

The Market was opened by Her Royal Highness Princess Alexandra and took place on Monday 30th November and Tuesday 1st December with a champagne reception on the first evening to welcome guests and potential buyers

Headed by Jan Hutchinson, CEO of New Spitalfields Tenants Association, the Tenants Association in a joint venture with the Fruiterers' Company provided a magnificent mouth watering show of festive and seasonal produce which drew many visitors and was highly praised by all who came to see and admire it.

The much appreciated and invaluable assistance of Liverymen and their wives together with the extreme generosity of New

Spitalfields Market Tenants Association in providing all of the produce together with the time and display skills of Peter Thomas of Prescott Thomas Ltd resulted in a considerable donation being made to the British Red Cross.

Particular thanks are extended to Jan Hutchinson, Freeman Peter Thomas, the Honorary Fruit Porter Jimmy Huddart and Apprentice Elliott Porter for their effort and participation in making this extremely worthwhile venture such a success.



*The Lord Mayor chats to Jan Hutchinson while our Master looks on*

## 2015 Charitable Donations from our Charitable Trust

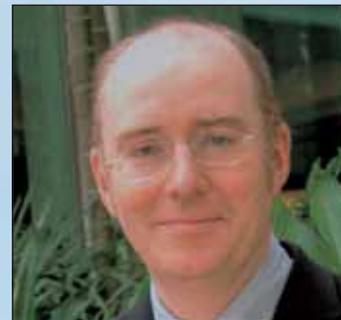
In 1972 The Worshipful Company of Fruiterers set up a Charitable trust to allow donations of a wide charitable nature to be made on behalf of all members. Previously our work of this nature was restricted to those of a Fruit Culture and Educational character.

The Master prepares a list, often including those of a personal choice but maintaining links with the City and Armed Forces.

The amount made available is recommended by the Finance Sub Committee and has been increased this year. Distribution of fruit within the City, which continues on a regular basis, is in addition. This year's recipient charities are:- Annual Armed Forces – RAF St Mawgan; Lord Mayor's Appeal; Royal British Legion Poppy Appeal; Mansion House Scholarship Scheme; Sheriffs' & Recorder's Fund; Sons of the Clergy; Friends

of the City Churches; City of London Police Widows & Orphans; St Bartholomew's Hospital; Great Ormond Street Hospital; Young Epilepsy; Monica Cantwell Trust, King George Fund for Sailors – UK Seafarers; SSAFA; Combat Stress; Royal Agricultural Benevolent Institution; Farming Community Network; Submarine Museum; Garden Museum; Talking Newspapers for the Blind; Sea Cadets of Bridport; The Addington Trust.

# City Perspective



One of the big economic issues for the UK over the next year is the decision on membership of the European Union. The expectation is that the Referendum will be held before the end of 2016. What then are likely to be the issues? I feel that when we, in the UK, look at the EU debate we tend to approach it largely from an economic and financial perspective. That is, we tend to ask what does it cost? What impact does it have on jobs? All these are vitally important, and are questions that we should ask. In contrast, however, I tend to feel that most of the other countries in the EU approach the issue from a different perspective, looking at it as much through a political lens. We should not forget that for many countries this is a political project. Thus the first and most important issue we in the UK should consider in the Referendum is the political one.

Is there a democratic deficit that arises from being in the EU? In recent years, one of the many worries about the EU is that it is run too much from the centre in Brussels. Whereas voters in the UK have the opportunity every five years to remove their Prime Minister or MP, there is not the same democratic control over the bureaucrats and institutions in the Belgian capital. And this is despite the fact that there are elections to the European Parliament. The way around this is to cede more power back to national parliaments. The Prime Minister has tried to address this by opposing the idea of 'ever closer union' which is a central feature of all EU's treaties and documents. However, just opposing ever closer union is not enough. Powers must be ceded back to national parliaments like Westminster.

If the democratic deficit is the key issue, what then of the economic issues? Let me highlight some key ones where the current thinking may be wrong. Uncertainty is one of them. Leaving the EU is uncertain. Ahead of any referendum, there will be uncertainty about the outcome and if the UK were to vote to leave this uncertainty would persist for a while. The issue would be the future relationship with the rest of the EU, and also how to position the UK in the changing world economy. This would require strong leadership and a clear global vision. I would describe the likely outcome as being like a letter 'V', or even better, like a 'tick' in that there would initially be a downward hit to the economy. That is the downward stroke of the V, but once the economy had overcome the initial uncertainty and positioned itself, it would start to recover well and then move up the upward stroke of the V.

Yet, the uncertainty is not only with leaving. There is considerable uncertainty with remaining in the EU. The current EU

is far different to the Common Market that the British people voted to remain in, during the 1975 Referendum. And there is every likelihood the future EU will be very different to what we will vote on now.

Part of the challenge is the relationship between the euro zone and those countries like the UK that do not use the euro, having their own currencies. There are 28 countries in the EU and of these, 19 are in the euro zone, using the euro as their national currency. In recent years, the survival of the euro has been central to keeping the EU project alive. In future, the euro zone is likely to have to move further towards becoming a political union in order to survive. Already there are signs of moves towards centralisation, with a banking union and fiscal union. What this is likely to mean is that the tail will wag the dog, as the euro zone drives more and more of what happens in the EU.

Another issue where current thinking may be wrong is over trade. The common perception is that the UK needs to remain in the EU to benefit from the larger size of the EU market. Last year in compiling a detailed report for The Mayor on the EU, I spoke to many businesses who provided a different perspective. A common observation was that the EU is slow in completing trade deals, and that when deals are conducted they are not always in the very best interests of the UK economy, as our demands are just one of 28 EU countries. The view was expressed that the UK might be better able to negotiate trade deals that were in the interests of the UK if we were outside the EU, and that such deals could be conducted across many countries.

Overall, the UK, like the EU needs to position itself to benefit from the changing and growing global economy. This issue will not be answered by just voting to stay in or to leave the EU. It depends on what happens to the EU if we remain in, and on what we do if we leave. While the best scenario for the UK may be to be in a reformed EU this requires the EU to truly reform. Ask yourself, will it? That means becoming open, outward looking and innovative. It also requires Brussels to show it can address the big issues that confront the EU. The poor way in which it responded to the migrant crisis this summer does not suggest it can. What we may have to decide is whether we can do better outside.

*Piece provided by Liveryman  
Dr Gerard Lyons an international economist*



# View from Overseas

## Asia poised to be the biggest produce market in the world



Attending the 'Asia Fruit Congress' in Hong Kong prior to 'Fruit Logistica Asia', I came away with the impression that despite the huge increase in demand for imported fruit in nearly all the markets of China and SE Asia over the last 10 years, it might be that the real growth in this part of the world is yet to come.

Take the four key drivers underpinning the rapid rise in imports. The ongoing trend towards urbanisation, with literally 100s of millions of consumers predicted to leave the land over the next 10-20 to take up residence in cities and other urban areas. There are no signs of a slowing in this trend and with it we will see consumer incomes continue to rise.

The region has seen a number of Free Trade Agreements developed with countries such as Chile, Australia and New Zealand, in particular, with other suppliers such as Peru, Mexico and South Africa all looking to follow suit. Every time a FTA is signed, it sees a surge in imports of the product into the market concerned. More of these will be developed all round the region over the next decade. Ways of dealing with non-tariff barriers that have acted as a break to some exports to Asian markets will be resolved in due course. For supplying countries, the size of the potential prize is just too big not to seek and find a resolution.

Retail developments are still in many ways at a fledgling level. Even in relatively mature markets, such as Hong Kong, the so called "wet" markets are still influential and account for 60% of the trade. In other countries, the % share of the market accounted for modern retailers is still in single digits. India and Myanmar are good examples. Both international and local retail formats still have plenty of room to grow. It will again act as boost to demand for high



*Wet markets still command the largest share at retail*

quality fruit and vegetables and convenience based cut fresh products.

And then there is the role of China itself which dominates the region. Already a big producer of many products, a processor of some and exporter to other Asian markets, China can and will be a prime market. But for who? Just about everybody it seems, judging by who was in HK. As well as a strong contingent from the US and Canada, the South Africans, Chileans, Australians, New Zealanders, Peruvians, Mexicans, Italians, Spanish, Dutch and the French were all in attendance. Everybody wants a slice of the action, it seems.

The UK footprint in Asian produce markets is still small in comparison. It might well be that we continue to be a buyer of produce from Asia, rather than a supplier of fruits and vegetables. At the same time, there are clearly opportunities for UK based training, education, R & D, equipment and supply chain expertise across the Asian region per se. This is where our contribution to the development of the region might be. Asia's growing influence on world produce and other agri food markets presents both an opportunity and a challenge to the UK industry. The UK is already inter linked to Asia in terms of economic development and Asia is poised to supply and import more produce, both fresh and processed from, and to, international markets. While the UK might have not been the top priority to date, it is only a matter of time before we come much more strongly on to the Asian radar.

China is still the 'stand out' opportunity in the region, but opportunities exist right across the geographical area. India can be a huge market. Countries such as Indonesia,

the Philippines, Malaysia, Vietnam, Thailand, South Korea, Taiwan and the entrepot markets of Singapore and HK, are all being supplied to date in some form, but clearly still offer further market opportunities for suppliers from around the world.

There will be more economic growth, more urbanisation, more FTAs and more use of technology – in the field, in the packhouse and in marketing and selling produce to customers and direct to consumers. On line selling is booming in many parts of the region.

Growers, wherever they are based, will increasingly need to plant, produce, pack and export specifically for the Asian market, not just their domestic or more established international markets. Growth in Asia? I am not sure we have even really started. With it will come more direct trade, investment in farms, infrastructure and logistics, attention to areas such as food safety and the ultimate emergence of Asia as the biggest market for fresh produce in the world? So, it's time to do your homework and work out where you want to be, why and how in Asia, who you will sell to and what/who the competition will be, but also what is the mid to long term strategy to realise the objectives.

*Piece provided by Liveryman John Giles*



*Opportunities for UK logistical expertise*



*Australia is one of the countries with an FTA*

# FROM ORCHARD TO MARKET

## TOP FRUIT NEWS

Every growing season has its own unique characteristics as far as weather influences are concerned and it is these that impact more than any factors on the financial returns that the growers eventually receive. The English top fruit season was anticipated to be two weeks later in its commencement than 2014. This expectation has been corroborated by reality but what was not forecast was the difficulties encountered in harvesting due to protracted wet weather. Some farmers have found that their apples have matured beyond redemption on the trees and with the fresh and juice markets “flat” there are very few commercial avenues available for the ripe fruit. The cider industry may absorb some but can only ever be a short term pressure valve. To add



English Top Fruit featured in BBC1's Countryfile

embarrassment is to be avoided. The situation has not been assisted by the fact that the multiples imported considerable volumes of apples to cover the late start of English and some of these stocks still need to be cleared.

On a positive note the production of the 'newer varieties' has increased by over 25%. This category includes Opal, Smitten, Crimson Crisp, Envy & Junami. The first two weeks of November registered sales of domestic apples above the same fortnight in 2014. There has been stronger promotional activity early on and this needs to continue if the crop is to be sold at sustainable levels. Up until the end of November tonnage sales of apples are up on the same date last year but down as far as a percentage of the total crop.

News of Bramley creates less cause for optimism. Both in England and Northern

Ireland volumes are said to be 25% lower. This will result in shortages by the late spring and summer of 2016. The situation has been exacerbated by an overall smaller size specification and the continued grubbing activity.

Conference pear production is more or less the same as last year but both Comice and Concorde show a 20% reduction.

English Apples and Pears is managing the PR/Ad campaign which involves local radio, full page magazine ads, digital platforms and social media. There was a significant feature on the BBC1 TV programme 'Countryfile'. Tracking against other websites and campaigns has been energised to avoid being misled by statistics.

Finally the Co-op and the discounters have been very strong supporters of English apple sales so far this season.

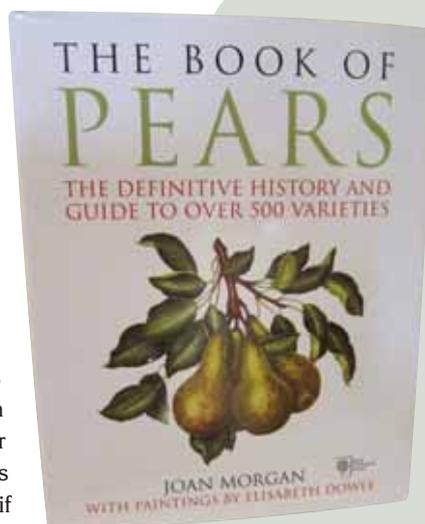


Golden in colour, Opal, one of the "new" varieties

to the growers' woes there has been a shortage of bins and suitable storage to cater for the crop. Although the last crop estimate was published in mid-October before picking was complete, pundits are saying that very little shift in the production figures are likely by the completion of harvest. The total dessert English apple crop is expected to be up by 10% on the previous year with record levels being returned in most categories. Cox tonnage is higher than originally anticipated and there have been some problems with maturities. As the marketing season began later than last year volume throughput needs to be maintained if



Forecast for a shortage of Bramley by late Spring



### The Book of Pears

The definitive History and guide to over 500 varieties.

- Researched and written by Dr Joan Morgan, Honorary Freeman of the Worshipful Company of Fruiterers
- Paintings by Elisabeth Dowle
- Published by Ebury Press
- ISBN:9781785031472

In 300 pages Dr Morgan covers every aspect and question that the researcher could raise regarding this fruit. It is a unique appreciation of the 'pear' and deals with its history, cultivation, global spread breeding and dessert qualities. It is beautifully illustrated with 40 watercolour paintings by Elisabeth Dowle.

The pear directory; which makes up the second half of the book covers the world's ancient and modern varieties, each with full tasting notes and historical, geographical and horticultural detail.

# VIEW FROM THE HIGH STREET

Some interesting facts have come to light since the publication of the last Newsletter; most highlighting continuing trends others new developments.

The published Kantar Worldpanel research for the 12 weeks to November 8 on retail activities reveal that Aldi & Lidl have reached a combined 10% share of the British Grocery market for the first time – Aldi 5.6% and Lidl 4.4%.

Despite strong seasonal advertising, the overall market in the UK supermarket trade has been slow registering an increase of only 0.5%. It has been held back by falling prices and was calculated as dropping 1.7% on a like for like basis.

J Sainsbury regained its second position



Aldi and Lidl now command 10% market share

in the league table pushing ahead of Asda in the time interval under consideration. Pundits believe it will maintain this position over the Christmas period owing to its normally strong performance on food sales.

Returns of the other three majors were not as inspiring under difficult circumstances. Morrisons showed a reduction in sales of 1.7%, Tesco 2.5% and Asda 3.5% - the Company's fifth successive quarter of decline.

Growing sales over the same period were Waitrose and the Co-operative up 2.7% and 1.5% respectively. The latter announced that in its history there had been more new store openings in 2015,

(110), than any other year. But the plan will be to supersede that figure next year. For the Co-op the market share gain of 0.1% points to 6.3% is its first year-on-year share gain since 2011 when it was still benefitting from the Somerfield acquisition.

Meanwhile a recent research project for CityA.M. suggests that Britain's leading supermarkets are tackling strong competition online as well as in store. Tesco, Morrisons and Asda have all witnessed drops in traffic to their sites over the last year, according to the published data, with Sainsbury's being the only one to show an increase. Tesco maintains the highest number of visits while Asda score the highest when it comes to customer engagement and browsing time.

On a positive note Tesco is reported to be handing out free fruit to children on a four week trial in 15 Scottish stores in the Glasgow area. However, one reads that Woolworths in Australia is planning the same across its entire 961 national stores!! That's fair dinkum clobber.

## Awards Council seeks Sponsors to support the Company's Training and Education Objectives

The successful outcome of the Awards Council's Training and Education strategy for 2017 to 2019 requires it to collect sponsorship during 2016 to fund the Company's competitive annual awards. They are:

- Junior Artisan Award of £500 to a young person who is making a mark and career in fruit.
- Three Student Prizes of £1000 each to those who demonstrate the highest practical and academic achievements in the field of horticulture and who seek a

career in the fresh produce sector.

- Bursary of £1000 contributing to the final year fees of an undergraduate planning a career or further education related to fruit and fresh produce.
- Contributions of £1000 to the cost of college based education of six young people undertaking recognised workplace training in the fruit industry.

This approach changes the way in which the Company's Awards and Prizes have been funded hitherto. In its endeavours to

promote careers in our industry the Awards Council invites businesses and individuals to consider sponsoring an award or making a contribution towards them; Council is seeking £36,500 to fund the awards for three years. If you would like to discuss how you may support this request please speak to the Chairman of the Awards Council.

As soon as the fund and its management are established, the ways in which you can sponsor or contribute will be published on the Company website.

## Introducing the Farm Business Survey

England's leading independent source of farming and horticulture financial performance information.

2016 will be the 70th Anniversary of the Farm Business Survey - an annual, comprehensive review of the financial and physical performance of farm and horticultural businesses across the country. Today it is carried out by a group of universities and colleges known as Rural Business Research. The data we publish is widely used by industry, government and researchers.

With almost 2000 businesses involved every year, the Farm Business Survey is a

huge dataset, collected every year by a team of experienced researchers. Our team work together with each individual business to compile a complete record of sales, yields and costs; calculating crop gross and net margins and business profitability. We insure the anonymity of all businesses that participate, it is impossible to trace the identity of any co-operators from our publications.

At the Farm Business Survey, we approach farms and not the other way round; this enables us to select our sample so that it is fully representative of the industry. The

results from our fruit farms are published every year in the RBR Horticulture in England Report, containing detailed market analysis of the fruit sector, including price, quality and yield trends. It is free to download from: <http://www.fbpartnership.co.uk/>

### Key Fruit Figures 2013/14:

- 5% increase in gross output
- 11% increase in variable costs
- 3% increase in fixed costs
- 25% of total fruit farm output now comes from diversification



# Master's Refl



Election of Lord Mayor at Guildhall

Jim Huddart (Hon Fruit Porter) makes the presentation



First, was the Farmers' Club's annual Harvest Festival at St Martin-in-the-Fields, a beautifully sung service that was followed by a dinner of British farm produce and the cheerful company of farmers and fellow Masters. A second service outside the City, in the grandeur of Westminster Abbey, commemorated the Battle of Agincourt. It was entirely appropriate that the Lord Mayor and Livery Companies should be present, since Henry V's campaign was largely funded by the City. Four days later I planted the Company's poppy in the Garden of Remembrance at St Paul's Cathedral in a service that signalled the start of London's week of Remembrance. Finally, to St Sepulchre-without-Newgate, Holborn, for the Friends of the City Churches 20th Anniversary service. The Friends were formed in 1995 to preserve and keep open some 21 churches which would otherwise have been closed. The Church of the Holy Sepulchre was the first to be adopted, while The Friends administration office is now in our own mother church of St Mary Abchurch. The Rt Rev Roger Chartres, who became Bishop of London in the same year, is the Friends' Patron and, as at Westminster, was the preacher.

Past Master Hohnen has written elsewhere about the Charitable Trust (P.3). Every year we provide modest funds to support a family or families of each of the three Armed Services in turn. 2015 has been the year of the Royal Air Force and, with the help of Honorary Liveryman Air Chief Marshal Sir Stephen Dalton, it gave me particular pleasure to present a cheque to the Station Commander, RAF St Mawgan, until recently one of two air stations at which the Nimrod maritime patrol aircraft were based, to provide toys and equipment for children temporarily staying in the Station's Contact House. I know the Maritime Air community from old and it is good to hear that it will continue to flourish with new aircraft.

In addition to the several City Charities we customarily support, the others approved by the Court this year are broadly in groups for the sick and disabled (paralleling Lord Mayor Yarrow's Appeal), farmers and their families (an integral part of our industry, many of whom are going through a difficult time) and maritime and armed forces charities which happily reflect Lord Mayor Mountevans' interests. such as Maritime UK and Maritime London,

The past four months have seen both continuity and change, bringing to mind the analogy of the serenity of the swan gliding along its familiar course, concealing the frantic paddling in the water below. In public view, Corporation, Church and Charity, together with Fruit and Fellowship have all featured, whereas, out of sight down in the engine room of committees and management, there is a stir of activity

We have a new Lord Mayor, in Alderman Lord Mountevans, Sheriff in 2012-13, Past Prime Warden of the Shipwrights, a Liveryman of the Goldsmiths and World Traders, a Younger Brother of Trinity House and a Director of Clarksons. who, as the grandson of "Evans of the Broke", famous as a destroyer captain at the Battle of Dover Strait in 1917 and, before that, captain of the Terra Nova and second-in-command on Scott's ill fated expedition to the South Pole in 1913, is a shipping man by birth and profession. The Fruiterers played their part in his election in Guildhall at the Michaelmas Common Hall and were represented at the Lord Mayor's Show by the Immediate Past Master and Liveryman Hutchinson's wife, Jan, in a joint Livery and New Spitalfields contribution to the Red Cross float, promoting the Red Cross Christmas Market in Guildhall on 1st December.

Notwithstanding the ever more futuristic skyscrapers and temples to commerce that proliferate in the City, the Church spires, towers and domes of London more than hold their own, and so they do in the life of a Livery Master.

“There are some exciting ideas on how to achieve more in our support of both education and research, as well as promoting the Company's role and potential at home and abroad”

Our Master presents a cheque to Wing Commander Bazalgette, Station Commander, St Mawgan



# ections

Seafarers UK, the City of London Sea Cadets and the White Ensign Association). The donations have a set limit, with just one of higher value, which this year is going to the National Centre for Young People with Epilepsy.



*Award winners at the Dover Castle Inn*

## And so to Fruit

After the summer break and our visit to Renishaw Hall (P.14), (where the records on fruit trees go back to the 17th Century and which, with a coal mine at the bottom of the garden to heat the green houses, sent its first basket of peaches in April each year to Queen Victoria), we entered autumn and the last of the agricultural and horticultural shows. First, was the Malvern Autumn Show where I joined the Chairman of the Awards Council, the Renter Warden and a small team manning the Fruiterers' stand in the Orchard Pavilion. This provided an opportunity to present a certificate and cheque to one of our two Student Award winners, Kathryn Mills (Harper Adams). A month later the Company was strongly represented at the National Fruit Show at the Kent County Showground, where I had the pleasure of presenting two awards and a certificate (P.12). First, the Fruit Culture Award to Scott Raffle, fruit adviser and researcher, particularly distinguished in the areas of technology transfer and in extending the season of the UK strawberry crop. The Craftsman Award went to Mike Terry and Ryan Williams, the second Student Award winner (Hadlow), received his certificate. Some weeks later, the Cherry and Soft Fruit Show dinner at the Dover Castle Inn was a very relaxed and convivial evening, at which large numbers of impressive trophies were collected by many familiar faces. Since then, the last of the apples have been harvested,

hastened by Storm Abigail and the first of the frosts. It is time to start pruning.

Fellowship has been in evidence well beyond the Dover Castle. It was a great pleasure to meet the young and not so young new Liverymen at a dinner in Fleet Street. Organised by the Membership and Communications Committee, this is an excellent informal event for new members to meet each other and senior members of the Company.

Our archives refer to a search of the Fruiterers' warehouse by agents of King Charles II, in pursuit of property deposited by Oliver Cromwell's widow but actually belonging to Charles I. The booty was stored in what the Basketmakers' Company records state were their baskets. The association was a good basis for a very pleasant evening and the generous presentation of baskets used in the trades represented by the Masters present. We have a close association with the Bakers through the City Food Lecture, of which Liveryman Margaret Charrington is the Chairman, and that was one topic of conversation at dinner in their Hall. Another was the Great British Bake-Off, which has had astonishing success in its television coverage and must be a model for all of us with aspirations to promote our sector of the fresh food industry. The Butchers are another Food Group company with whom we are close. They are lodging with the Ironmongers, whilst their Hall is being renovated, and it was there that the Clerk and I lunched with the new Master, the first non-Royal lady in that role, and her principal guest, Minette Batters, the first lady to be NFU Deputy President. We now visit the Ironmongers' Hall regularly for carvery lunches, generally on days when Committee meetings are held. These are always very pleasant occasions for a dozen or so Liverymen to meet each other and other Companies.

Back in the engine room, Past Master Sibley has assumed the Court responsibility for the Company's Apprentice Scheme from Past Master Cryan whose initiative it was to revive in 2000. We owe much to them both. The scheme is particular to the Fruiterers and is designed to attract younger members to the Livery, each supervised and encouraged by an Apprentice Master. Numbers are limited



*Kathryn Mills, accompanied by her Mum and Dad, receives her certificate from the Master*

to 12. The present cohort are a lively lot.

If the Fruiterers are to realise their ambitions and meet their objectives, we need to make the most of our relatively limited funds, which is where the Finance Committee, its professional advisers and the guile of the Clerk are so influential. All Committee Chairmen serve for a limited term and Robin Dawson is about to enter his final year in the role. The balance of membership is broadly half fruit trade and half City and the professions. This is important because we will always need a strong cadre of financially astute Liverymen at the heart of the Company.

Much of our work with the Fruit Industry is channelled through the Awards Council who's Chairman, as reported elsewhere, recently presented an update to the Council's strategy (P.7) There are some exciting ideas on how to achieve more in our support of both education and research, as well as promoting the Company's role and potential at home and abroad

This will be my last Reflections. It could not possibly omit mention of Lionel French, our Clerk for 20 years, and his wife Ann. They have been very good friends and I am delighted we will continue to see them when Honorary Liveryman French rejoins us after a short break. I welcome Philip Brown, and his wife Wendy, and wish him all success and much happiness as Clerk of this Company.



*Master with Master & Deputy Master Butcher, Hon. Chaplain Butchers', Master Poulter and Deputy President NFU.*

# Soft and Stone Fruit

## BERRIES and CURRANTS

Since the last edition of the Newsletter it has been announced that retail revenue on berry sales in the UK will reach the £1 billion level this year

The berry season in the UK is starting earlier and finishing later. Strawberry yields were influenced in the summer by dull weather. This was compensated for somewhat by a more protracted growing season with production coming back fairly strongly late on. However, this flourish did not negate the earlier shortfalls in tonnage and revenue terms. Following the conclusion of outdoor supplies, glasshouse fruit began in mid-September and will for a certain UK retail customer be available through until Christmas. These very late strawberries are grown under special lighting. Domestic supplies have been boosted by Dutch glasshouse fruit but strawberries from this origin finished earlier than English. At the end of November, somewhat later than normal, the market received consignments from the Middle East - Jordan, Egypt and Israel. Demand is strengthening and prices are buoyant.

The tonnage of the newer, preferred varieties of Raspberries increased this season which continued to bring pressure on the sale of fruit from more conventional cultivars. The domestic season went on longer with prices remaining firm. Supplies from Morocco and Spain commenced in November with values remaining strong.

Recent plantings of the sweeter varieties of Blackberries resulted in a higher proportion of the domestic crop emanating from these sources. This placed pressure on more traditional cultivars. There was a huge volume harvested in August and September but prices remained satisfactory. Fruit grown under glass continued the season through to October. Guatemalan and Mexican shipments were delayed due to hurricane activities in the Caribbean.



*A late flush did not compensate for earlier losses of yield and revenue*



*English Cherries; becoming an integral part of the domestic stone fruit season*



*Start up and harvesting costs dissuade new domestic plantings*

British Blueberry availability lasted through until the end of October with Scottish fruit being picked into November. Argentina and Chile have been suppliers of blueberries but both countries have been affected by El Nino with production in the former country being reduced by 3 - 4,000 tonnes. Reliance on South America as a supply country for blueberries will diminish as more attention is switched to South Africa where many hectares have been planted. It is calculated that the current global production of the fruit will not sate consumer demand. Prices remain strong despite the reduction in pack size. Because of high set up and harvesting costs there is not that much incentive in the UK to plant more blueberries.

It is generally a bright picture and forecast for most UK berry producers. Demand and penetration continue to increase for the category overall. The pre-

Christmas period is always characterised by even higher demand; a factor which makes the multiples' intransigence to move their retail prices even more difficult for growers and marketers.

Stone Fruit sales in the UK rose in the summer months despite unfavourable weather. The increase was led by imported cherries and peaches following a very encouraging domestic season. English Cherries, apricots and plums were of excellent quality and supply could not keep up with demand. Many growers left their fruit on the trees to develop heightened flavours. Continental growers of stone fruit experienced their second difficult season. In 2015, retailers and consumers were not prepared to pay prices that would cover the investments that producers have made in the new, exciting varieties. Because of the strong GB& continental growers found the UK market more favourable.

As the first vessel of the Namibian grape season sailed for Europe on the 19th November it has been reported that Asda plans to stock seedless grapes grown in the UK during 2016.

The fifth International Blackcurrant Association Conference will be held over two days in Kent next year.

### Roasted pears with cranberries and candied walnuts

**Serves 6**

An alternative to Christmas pud, just scale up the quantities as needed. Serve with vanilla ice cream.

6 ripe pears, peeled, cored and halved, stalks left on  
1 tbsp lemon juice  
1 vanilla pod, halved lengthways and seeds removed  
2 tbsp clear honey  
100ml dessert wine, such as sauternes  
200g cranberries

for the candied nuts

100g caster sugar  
1 tbsp clear honey  
100g walnut halves, toasted

1. Preheat the oven to 180C, fan 160C, gas 4. Arrange the pears in a shallow ovenproof dish and toss with the lemon juice. Mix the vanilla seeds with the honey and wine, then drizzle this over the pears. Tuck the vanilla pod among the pears too and scatter over the cranberries. Bake in the oven for 30 minutes. Give them a stir halfway through.
2. For the candied nuts, heat the sugar and honey in a saucepan over a medium heat until the sugar has melted and taken on a light caramel colour. Add the walnuts and stir gently. Remove from the heat and tip the candied nuts on to a sheet of baking paper; leave to cool.
3. Serve the pears warm or chilled, scattered with the candied walnuts, broken up into pieces.

By Sarah Whitworth

# Lionel French Appreciation

In the Newsletter of December 1995 we were informed that Lionel French had been elected as Assistant Clerk. "The post has been vacant for some years but Michael Styles is expected to retire next year and we need to find and train a possible replacement. Lt Colonel French has recently retired from 29 years service with the Royal Corps of Signals .... much of his time has been spent in training using his presentational and communicational skills. For three years he commanded the London Volunteer Signal Regiment affiliated to the Worshipful Company of Innholders"



*The Clerk at Work at a Master's Committee Meeting*

The Master in 1995, Sir Rowland Whitehead, had just undertaken the first overseas tree planting by the Company, in New Jersey, and when Lionel was elected Clerk at the Audit Court in May 1996, under Michael Tanguy, he was immediately involved in the next overseas planting, a little nearer home in Sark.

There can be few positions of employment where one's chairman changes every year, but such is the lot of Clerks of the City of London Livery Companies. Every Master will stamp his own personality on the Company with his Clerk having to adapt annually to his or her different character, idiosyncrasies and *modus operandi*.

Perusing Newsletters of twenty years ago it is clear that Lionel joined a Livery



*The Clerk Proposes the Company Toast*

Company that was very different to today, with far fewer events and less commitments for the Master. And though the size of our Livery was little different from today, and the number of active members about the same, there is no doubting that we are now a more friendly company and have closer connections to fruit production and marketing.



*The Master Butcher confers with Lionel and Henry Bryant*

Whilst the Fruiterers have always supported research and education, not forgetting our responsibilities with the Corporation and the Mayoralty, the Company is now more active within the industry. Our visits to fruit and vegetable producers and markets both at home and overseas and our active participation in trade shows with the creation of an exhibition stand and support of shows, has widened our links to our mother industry. Equally the success of the annual Nuffield Scholarships – a major contribution towards excellence in education.

The Clerk must also manage the Company's finances and Lionel's time has seen the strengthening of these resulting in an increase in both our educational and charitable giving.

Looking back over his time one of his major achievements has been his involvement in the inauguration and organisation of the City Food Lecture which started in Past Master Olins' year, 2000. This resulted in new links being forged with other food linked Livery Companies and added to Lionel's success as an excellent ambassador for our Company throughout the Livery and City Corporation.

Lionel's contribution to our Company has been outstanding and carried out with



*Royal Bath & West Show 2015*

his characteristic good humour, enthusiasm and dedication. Throughout his time he has organised our communications, affairs and finances from the office in his garden at home in Codford often assisted by Ann. In his gracious words at the Master and Wardens Dinner, which followed his official retirement, his first thanks were to his wife "whose help, support and calming influence has kept me on the straight and narrow". Ann has made a substantial contribution usually in the background, but often during events when her seemingly unflappable nature and ready smile has overcome the slightest rare hiccup.

Whilst having every confidence and looking forward to working with our new Clerk, Philip Brown, Lionel will be sorely missed, though we look forward to welcoming him back as our newest Honorary Liveryman in 2017.



*A busy Clerk of 20 years experience with Ann his wife and very competent assistant*



*Scott Raffle receives the Fruit Culture Award*

## Scott Raffle receives Fruiterers' Fruit Culture Award

In recognition of his outstanding achievements in fruit consultancy and technology transfer, Scott Raffle was presented with the annual Fruit Culture Award by the Master at the National Fruit Show on 22 October.

As a student at the University of Strathclyde, Scott fell under the influence of prominent academic horticulturalist Professor Geoff Dixon, and decided on a career in fruit culture. Having graduated, Scott joined ADAS as a Fruit Advisor, and quickly built a reputation as a first class fruit consultant.

His knowledge of fruit culture is prodigious, with a prime interest in the strawberry crop. He developed a particular expertise in the development of extended season cropping, and protected husbandry; these two threads have been pivotal in developing the industry to its present strong position.

Later in his career Scott moved to a role in HDC (now titled AHDB Horticulture). He has continued to serve the industry with immense energy and knowledge. He has been very effective in technology transfer; most of the industry's appreciation of the immense impact resulting from HDC's investment in fruit research has resulted from Scott's enthusiastic powers of communication.

The Master concluded by saying "Scott Raffle has served the fruit industry extremely effectively as a researcher, advisor and communicator; he is an admirably worthy recipient of this award!".

## Mark Holden receives Fruiterers' Fruit Management Award

In recognition of his outstanding achievements as a manager responsible for technological advance within the fruit growing industry, Mark Holden was presented with the annual Fruiterers Management Award by the Master at the Fruiterers' Master and Wardens' Dinner held in Barber-Surgeons' Hall on 4 November.

Mark Holden grew up on a fruit farm near Colchester managed by his father. His early career in fruit growing included working for Mike Lutener at Marden, and Edward Vinson Ltd at Faversham.

Twenty-two years ago Mark joined Adrian Scripps Ltd, as manager of Parsonage Farm at Cobham; he is now responsible for all fruit production throughout the group. A hallmark of Mark's management style is meticulously close attention to detail; orchards are managed to a very high standard, and he keeps a keen eye on the profitability and efficiency of each orchard and each operation.

Mark has been actively involved in innovation: new varieties; the Darwin thinner; mechanical

pruning and root thinning.

Making the presentation, Rupert Best said "Mark's most noteworthy contribution to fruit growing has been the introduction and further development of the Trellis growing system, which has increased yields of Class 1 apples by 40 to 50%. This is a major achievement, which identifies him as an entirely worthy recipient of the Fruiterers Management Award".

## Fruiterers' Craftsman's Award

Mike Terry was presented with the Fruiterers Craftsman's Award by our Master at the National Fruit Show on 22 October.

This Award is not presented every year, but whenever the situation merits it, to recognise conspicuous craftsmanship and the exercise of practical skills in fruit growing.

For many years Mike managed Provender Farm at Norton in Kent, and was a partner with the owner Arthur Finn. Mike hosted many demonstrations for members of East Kent Packers, and the East Kent Fruit Society. Those who were lucky enough to attend will remember Mike's enthusiasm, his deep knowledge and the clarity with which he explained his growing techniques - whether it was the thinning of plums for the supermarkets or the development of intensive systems for the cherry revival of the 1990s.

Later in his career Mike has run an extremely effective contract business for marking out and planting new orchards. These were always beautifully laid out and one can stand in any position and see perfectly straight lines in every direction. Mike is also responsible for the erection of bird netting over a very large acreage of cherry orchards.

In making the presentation the Master concluded by saying "Mike is in every sense a true craftsman dedicated to horticultural perfection on a large scale".



*Mike Terry receives Fruiterers' Craftsman's Award*

## The Lewis Award

As the Newsletter was going to press, it was announced that Liveryman Nicholas Marston has been nominated for the Fruiterers' Lewis Award for Distinguished Services in the Marketing of Fresh Fruit. The presentation will be made at the 2016 Banquet. Congratulations to Nick.



*Nicholas Marston*



## MEET THE MASTER ELECT

# Stephen Bellamy-James QC

Stephen has been a liveryman since 2001. He is a Yorkshire man but was very nearly born in Wales where his parents were living. His Yorkshire mother however, decided that if her baby was a boy he would have to be born in Yorkshire if he was to play for the County. Alas although involved in many sports at school he did not excel in cricket and never made the Yorkshire cricket team!

He read law at Trinity Hall Cambridge where he played tennis for both his college and the university second team. Following Cambridge he headed off to London, and having eaten his required number of dinners and passed yet more exams, he was called to The Bar by The Honourable Society of Lincoln's Inn and where he is now a Master of The Bench.

Stephen met Rita, his barrister wife through work. Rita practiced in Parliamentary, planning and family law before ending up as Head of The Specialist Advisers at The Foreign and Commonwealth Office. She now concentrates on her numerous charitable and educational activities. They have one daughter, Nina who is currently living and working in Granada, Spain.

Stephen's legal practice started in commercial law but in due course his heart took him elsewhere to the emotional roller coaster of family law where he built up a national and international practice advising and representing everyone from the fabulously wealthy to those on welfare. In 1996 he was appointed a Queen's Counsel,



*The Master Elect with Rita, his wife*

followed by his first judicial appointment as a Recorder in 1997. During 1998 he was appointed a Parliamentary Boundary Commissioner and Chaired the Public Inquiry settling the Parliamentary boundaries for Devon. In 2000 he was appointed a part time High Court Judge. He has served on The Bar Council, The Bar's then governing body, and was Chairman of its Charitable Scholarship Trust for 12 years.

In 2012 he was appointed President of The National Safeguarding Panels for Sport, the arbitration body for sport in the UK, where he heads a team of 10 legal chairmen and 14 specialist advisers carrying out

arbitrations in sport throughout the UK.

In 2014 Stephen gave up his practice at The Bar to concentrate on his arbitration and judicial responsibilities and his charitable work. He is a trustee of The Wooden Spoon, the Children's Charity of Rugby, and is a member of its Court and Governance committee.

Apart from remote family connections with fruit, he has 3 apple and 2 pear trees in his Wimbledon garden; he has no idea which variety! He has been learning quite a bit about the fruit industry in recent years particularly since becoming Renter Warden and hopes the fellowship of other liverymen will continue gently to educate him in this field. He wants to hear about the successes and the problems confronting the fruit industry and is willing to offer his judicial expertise to decide whether hops are a fruit!

"My life has been enriched since I became a liveryman through the excellent fellowship that exists within the Fruiterers and where Rita and I have made some very dear friendships. In 2016 I hope to repay some of the joy Rita and I have experienced within the Company by maintaining its traditions and values, representing it as much as I can in The City and beyond, and by ensuring it has a strong democratic and inclusive base for all liverymen. Encouraging more young people to join and participate is a vital objective to ensure the Fruiterers root and branch flourishes forever!"

*Piece provided by the Upper Warden – Master Elect*



*New Honorary Liveryman  
Lionel French*



*New Liveryman  
John Johnson*



*New Freeman  
Tony Reynolds*



*New Apprentice  
Michael Goode*

## New Honorary Liveryman, Liveryman, Freeman and Apprentice

**At Master & Wardens Court  
Wednesday 4 November**

- Honorary Liveryman Lionel French
- Freeman Tony Reynolds
- Liveryman John Johnson
- Apprentice Michael Goode

## Renishaw Hall

- Derbyshire, England
- Grade I Listed Building
- Home of Sitwell Family for over 350 years
- Opened 1625
- Italianate gardens
- Features Magnolias, Bluebell Wood and Delphiniums
- Vineyard planted 1972



# A Warm Welcome in Derbyshire

We have been so lucky with our hosts on our visits to the Garden of The Year. 2015 was no exception when, on September 9th, our Master led a party to visit Renishaw Hall near Chesterfield in Derbyshire, this year's winner of the HHA/Christies Award.

Only members of the HHA can vote in this annual competition. Renishaw Hall is the home of the Sitwell family and we were welcomed by Alexandra Sitwell and her husband Richard Hayward.

After coffee there was a conducted tour of the house, still very much a family home and then on to the gardens which are quite delightful. The Owners were accompanied



*Time for lunch and to reflect*



*The Master plants a tree at Renishaw Hall with the owners and retired head gardener David Kesteven*

by the previous and now retired head gardener, Mr David Kesteven in the absence of the current incumbent.

The choice of fruit trees for our gift were Malus Royalty, a burgundy-leafed crab apple. Four specimens were planted by the Master and Alexandra Sitwell. (One of the incorporated pictures shows the owners with David Kesteven).

This a fruit producing estate, with a long historical record of provisioning for the markets as far back as 1693. It is also the site of the most northerly vineyard in England and we had the good fortune to taste the wines which were served with our excellent lunch.

Fruiterers yearly visits to the Garden Award winners has become an established fixture in the Company's calendar and

provides a unique occasion for an out of London informal get together for Liverymen and their friends. There is also the added bonus of a breath of country air!

*Piece provided by Past Master David Hohnen*



*Philip exchanges observations with Peter & Elizabeth*

# City of London Briefings

For any Liveryman who has not attended a City of London Briefing and is in two minds whether to apply ask a fellow Fruiterer who has attended. You will always receive a very positive response because the evening provides an interesting and valuable insight into the workings of the City. They are aimed particularly at new Freemen and Liverymen, but wives, husbands and partners are also welcome. Liverymen and Freemen of longer standing who have not previously been to a Briefing are also encouraged to attend. The dates of the 2016 briefings are given here. It is necessary to attend one of these briefings, held at the Livery Hall, 71 Basinghall Street, Guildhall, before being clothed in the Livery.



They are:-  
**Tuesday 9 February / Wednesday 5 October / Wednesday 2 November**  
 Application should be made at [www.liverycommitteecourses.org.uk](http://www.liverycommitteecourses.org.uk)



## Fruiterers' Cufflinks

The essential dress accompaniment for all occasions. Made to a high quality standard displaying the Company's Coat of Arms. Boxed Set £65 from the Clerk.



Livery Briefing is produced monthly and contains details of interest for City Liverymen. To view please note the following website address: <http://www.liverycompaniesinfo/library/livery-briefing>

## The perfect Boxing Day pickle!

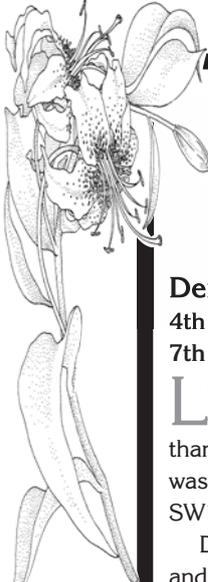
We at Opies have made Pickled Walnuts to a traditional Victorian recipe for generations.

Walnuts are harvested in their husks prior to shell formation in early summer, before being painstakingly prepared by hand and cooked and preserved in a special spiced malt vinegar recipe.

Traditionally served with cold meats & cheese. Available from quality delicatessens around the world and major supermarkets.



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# Obituaries

## Derek Henry George Randell 4th November 1928 – 7th September 2015

Liveryman Derek Randell passed away on 7th September aged 86. A thanksgiving service to celebrate his life was held at St Luke's Church, London SW12 on Monday November 9th.

Derek joined the Company in 1979 and later proposed his son, Colin, and his daughter Sarah, as members. He was a



*Derek and Jean Randell on their 60th  
Wedding Anniversary*

strong supporter and founding member of the Fruiterers' Golfing Society.

Son of a carpenter, he learned his trade from his father and became a successful builder in south London. He built his fine reputation by erecting reliable, high quality buildings finished to a notable standard.

Our thoughts and commiserations are extended to his wife Jean, to whom he was married for more than 60 years, his three children and five grandchildren, all of who survive him.

## Leonard George 'Nobby' Price

The Fruiterers' Honorary Fruit Porter of 20 years standing (1988 – 2009), Leonard George 'Nobby' Price sadly passed away on 14 September. He was an independent retail greengrocer operating in West London and a familiar face on Brentford and then Western International Wholesale Markets where he



*The Honorary Fruit Porter with Lord Mayor*

purchased fruit and vegetables for his shops. He was a knowledgeable man with a large personality and on first name terms with most of the senior figures working for the UK marketing organisations. He served on and was an active voice of 'The Independent Retailers Association' which was absorbed into the FPC in the late nineties. Born in 1927 and recommended by the late Past Master Norman Sheldon, his funeral was held on 1st October. He was interred at Gunnersbury Cemetery.

## John Prescott Ivens

We have been advised of the passing of John Prescott Ivens who joined the Fruiterers in 1956 and lived in Berkshire.

## Past Master Harry Milward Arthur

A Service of Thanksgiving for the life of Harry Arthur was held at Chichester Crematorium on Tuesday 17th November. He passed away on 23rd October at the age of 103.

Harry became a member of the Company in 1972 and was an active member of the Livery, always supported by his wife Helen. He was Master in 1984 and became great friends with the Lord Mayor of the day,

Lady Mary Donaldson.

He was born in Liverpool on 18th May 1912 and started work in a solicitor's office. At the outbreak of World War II he joined the army and rose to the rank of Captain.

After demob he returned to the Wirral and started to specialize in 'Insolvency'. He opened an office in London with Helen as his assistant and later became President of the Insol-

vent Practitioners Association, having been a founder member.

Later he retired from his London practice and surprisingly opened a new firm nearer to his home in Selsey which became very busy until he finally retired. He and Helen then toured the world travelling extensively.

Dancing was a great past time for Harry and he set up an unique occasion in that there was dancing at the end of the



*Harold Milward Arthur,  
Master in 1984*

Summer Court Dinner at Painter Stainers' Hall during his year as Master.

**Editor's thanks.** The Editor extends his sincere thanks to 'Bennett Opie Ltd.,' who have kindly sponsored this Newsletter.

## ACKNOWLEDGEMENTS

The Editor wishes to thank the following for their valuable contributions to this Newsletter, Adrian Barlow, Jenny Bartlett, Dave Ashton (Berry World Ltd.), Stephen Bellamy-James (Upper Warden), Rupert Best (The Master), Lt Col Philip Brown (Clerk), Sarah Calcutt, Dr Graham Collier, Peter Cooper (The Immediate Past Master), Lt Col Lionel French (Honorary Liveryman), John Giles, David Hohnen (Past Master), David Hope-Mason (Senior Active Past Master), Jo Howard, Dr Gerard Lyons, Ian Rainford (Remembrancer), Dr Mike Solomon (Honorary Liveryman), John Warner and Sarah Whitworth.

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 DC Graphics, Drury Lane, St Leonards-on-Sea, East Sussex TN38 9BJ. Tel: 01424 720072. Fax: 01424 434086