



The Fruiterers' Company NEWSLETTER



Number 74 August 2012

www.fruiterers.org.uk

SUMMER COURT DINNER



Master, Wardens, Venetia Howes, Hon Chaplain,
Nick Anderson & Val Price



Always a dinner with a relaxed ambience



Fruiterers' first dinner at the Clothworkers' Hall?



Peter Bartlett finds amusement

Was it really the Summer Court Dinner, or was it the "Summer hasn't even started yet" dinner, or, even, the "Are we really ever going to see the sun again" dinner? Whatever the case, the ambience was as cheerful and relaxed as it always is at this function and, as if to scorn the coldest and wettest summer of memory, one eminent Past Master was wearing a white dinner jacket. Perhaps it was great force of the sunny demeanour of us Fruiterers that evening, which banished the cold and wet, as that tedious winter gloom came to an end that very day.

The formal proceedings started with a *tour de force* from the redoubtable Honorary Chaplain: not just his usual aptly written witty short grace, but a full sixteen stanzas, which, after a collective "amen", received a long round of applause from Liverymen and guests alike. Later in the evening the Master congratulated Nigel, as this year he celebrates the 50th anniversary of his ordination – goodness, the Church must have taken them young in those days!

We were in the Clothworkers' Hall. There may be Liverymen of longer standing than me, or with better memories, who will prove me wrong; but this is, I believe, the first time that we have dined in this magnificent Hall. The Hall was rebuilt in the 1950's after the war, as were so ▶

DATES FOR YOUR DIARY

Wed 5 Sep	Tree Planting, Garden of the Year	Abbotsbury Sub-tropical Gardens, Dorset
Mon 1 Oct	Election of Lord Mayor	Guildhall
Wed 10 Oct	12.30 p.m. Carvery Luncheon	Butchers' Hall
Wed 17 & 18 Oct	National Fruit Show	Detling
Thurs 1 Nov	11.45 a.m. Presentation of Fruit to the Lord Mayor Luncheon	Mansion House Guildhall
Thurs 8 Nov	Master & Wardens Dinner	Barber-Surgeons' Hall
Sat 10 Nov	Lord Mayor's Show (Company not participating)	
Fri 25 Jan 2013	12 p.m. St Paul's Day Service	St Mary Abchurch

Summer Court Dinner Cont.....



Heather Bryant and Jenny Bartlett reflect the mood



Summer Court Dinner Loving Cup

many City buildings; but the company has had a hall on this site for over 500 years. One of the Great Twelve, the Clothworkers was formed by an amalgamation of the Fullers' and the Shearmens' Companies and received its Royal Charter in 1528. Its first ordinances were signed by Sir Thomas More in 1532, when he was Lord Chancellor.

Our guest speaker, Venetia Howes, is a Past Master of the Marketors' Company. She was Master in 2010, the year in which her company received its Royal Charter and she shares the distinction of our Master in being the first lady Master of her company. She spoke interestingly of the parallels between the values of a brand in the commercial world and of the "brand" of an ancient Livery Company such as the Fruiterers. The Master focused her speech on the spirit of friendship and fellowship of our company. It was a most appropriate choice of subject, as this dinner each year typifies the fellowship of the company. It gives us a more relaxed and less formal opportunity than the annual banquet to invite spouses and partners as well as other guests and we all enjoy together that typical Fruiterers' balance of enjoyment, friendship and great style.

*Piece submitted by
Steve Bodger*

HONORARY ARCHIVIST

George Bunyard VMH Master 1906

George Bunyard, who was Master of the Worshipful Company of Fruiterers in 1906, was one of Britain's most notable nurserymen and a leading fruit authority. He was head of George Bunyard & Sons Ltd., of Allington and Maidstone which experienced fluctuating fortunes. James, George's grandfather, had established a nursery in Maidstone in 1796. George, at the age of fourteen, entered the family concern in 1855 becoming a partner and manager in 1869. Domestic problems of a family and financial nature brought the family to bankruptcy in 1879. But George, through determination and hard work and a stroke of good fortune resurrected the ailing aspect of the business. Winning a contract in 1880-1881 to supply Lord Sudeley's estate in Gloucestershire with half a million trees the company began to prosper. With the emergence of the modern British fruit industry towards the end of the nineteenth century further financial gains were made by the expanding enterprise.

George Bunyard was a pivotal player in the expansion. He was a key figure in the Royal Horticultural Society (RHS) and his nursery supplied many of the trees for the new orchards. The Worshipful Company of Fruiterers, of which he was an active Liveryman, was encouraging the public, along with the RHS, to buy home grown produce. Promoting the idea

through fruit shows and exhibitions he helped stage the historic National Apple Congress of 1883 and the Great Fruit Show at the Guildhall in 1896. He was rewarded for his endeavours in the latter event by

being made a freeman of the City of London. In 1897 he was the first of sixty to be awarded the prestigious RHS Victoria Medal of Honour. Throughout this period his company staged prize winning exhibitions. George himself, held many prominent positions on horticultural and trade societies including the RHS as a Council Member between 1903-13, member of the fruit and vegetable committee from 1880 being Chairman 1901-13 and Master of the Fruiterers in 1906.

The **Victoria Medal of Honour ("VMH")** has been awarded to horticulturalists resident in the UK who the RHS Council considers deserving of special honour by the Society.



Audit Court Dinner



Master & Wardens



Master with Chris Cummings



Master's Speech



An appropriate Table decoration

Our Audit Court Dinner was held on 17th May at the Saddlers' Hall. This is not a hall that is on our regular circuit; but perhaps it should be. It is elegant and is the perfect size for this, one of our two smaller dinners in the year. The Saddlers are an even older company than ours; the first record of a Guild of Saddlers occurred in the twelfth century, about 100 years before mention of Fruiterers is first made in the records of the City.

As is traditional at the Audit Court Dinner, the theme was very much one of the City. Our principal guest and speaker was Chris Cummings of The City UK. This organisation has achieved much in its young life of two years. It was set up in 2010 to champion the financial services industry of our country and the related professions. The Lord Mayor heads an impressive list of City heavyweights on its Advisory Council. Its work is in the areas of regulation, tax policy and the provision of a highly skilled workforce; its current focus is to regain the trust of policy makers and the public – not an easy task when “bankers” are still

seen by the media as the architects of every financial ill. As Chris Cummings said, it was not the financial services industry that created the Euro! Their work is important to all, not just to those of us who work in the City. The speaker reminded us that financial services and the related professions export more than any two other industries put together and employs two million people, two thirds of whom work outside of the City.

The Master, too, started her speech with a financial theme, reporting that our finances are in good shape – no mean achievement in these difficult times. She expressed special pleasure that our charities are better funded as a result of the good response from many Liverymen to the Immediate Past Master's appeal for us all to review our annual donations. She thanked all for their generosity, which has allowed our charities to give more.

She thanked, too, all those who freely give their time, effort and skill to help the Company and our charities, whether by serving on committees or by performing the many duties that help us so much.

As excellent as they were, it was not the speeches that were the greatest joy of the evening, nor was it the first rate menu chosen by the Master, nor was it the generously flowing wine; it was the great pleasure of seeing many Liverymen with their guests enjoying yet another good evening together.

Piece supplied by Steve Bodger

BUTCHER • BAKER • CANDLESTICK MAKER EXHIBITION

For those who are interested in history and the Liveries, an exhibition being staged at Guildhall Art Gallery between the 5th and 23rd September, will be a 'not to miss'. Curator Sonia Solicari will be leading a tour around 850 years of London Livery treasures.

CONFERENCE

The National Fruit Collection Trust, of which Past Masters Sibley and French are Trustees, would be pleased to hear from anyone wishing to attend a conference on 21 October 2012 at Brogdale, during Apple Day, to learn more of the workings of the Trust.

View from the City

The end of the summer marked the fifth anniversary of the beginning of the financial crisis. It was in late summer 2007 that problems in the US sub-prime market came to the fore. A year later Lehman Brothers was going bust and by 2009 the world economy was in recession. Since then, it has been a tale of two worlds: a fragile Western world has contrasted with a resilient East. But what now?

To determine what happens here in the UK it is important to look at three areas: the global picture, the regional outlook in Europe and developments at home. Let's look at each of these in terms of numbers.

First, the global outlook. Here the numbers 32, 62 and 72 help explain the story. Despite the financial crisis in the West, the world economy has continued to grow. Back in 2000 the size of the world economy was \$32 trillion. By the time Lehman's was going bust in 2008 the world economy was just under \$62 trillion in size, and by the end of this year it is likely to reach \$72 trillion. This growing world economy is creating new markets for UK exporters to sell into.

There is considerable uncertainty about the immediate outlook, with fears that there could be a perfect storm for the world economy in 2013. These risks need to be taken seriously. But even if there are near-term challenges, not least in the US after this year's election, the underlying longer-term story seems clear. And that is the growth in the world economy reflects the shift in the balance of economic and financial power from the West to the East. Since the financial crisis hit, it has been emerging economies such as China that have helped drive global growth. In the process this has kept energy and food prices high.

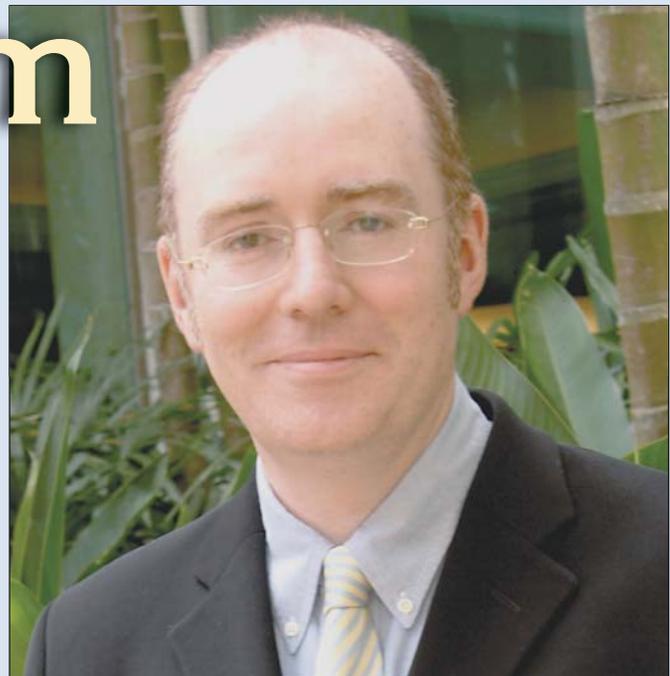
The second issue is the most difficult and the most challenging for Britain: developments in Europe. In terms of numbers the best was to think of this is that 17 into 1 does not go!

There are such big differences between some of the economies in the euro area that it is easy to see problems coming to the fore. In short, 17 countries need more than one policy. As a result, Greece is likely to leave the euro. In turn this will turn the heat up on the European Central Bank and European politicians as they will then have to battle hard to limit the fall-out and keep the euro together. It is this uncertainty in the euro zone that is one of the biggest challenges facing Britain.

Third and finally is the outlook in the UK. Here the key numbers are 16 and 1. It was only sixteen years ago that Britain won only one gold medal at the Atlanta Olympics. Then we finished a lowly 34th in the medals table. Now look at us.

The London Olympics were fantastic. And in many ways. They gave a great image of the UK to the world. They also saw Britain achieve a huge medals haul and finish third in the table. If we can transform ourselves in global sport over 16 years, is it possible we could do likewise in a competitive world economy?

This summer may have been a high point in terms of the Olympics, but it was a low point in terms of the economy. In every likelihood it probably marked the bottom of the



recession. But it is a long climb back. The economy is still 4% below its pre-recession peak and remains in a fragile state.

The UK needs some quick wins in order to get some demand into the economy and in order to boost confidence. Yet at the same time it needs to make some fundamental changes, particularly easing the burden facing businesses.

This government's Plan A worked in establishing market credibility and sending a clear determined message to reduce the deficit. Yet, over the last year there has been an overwhelming case for a shift in policy, to stimulate growth. A major boost to construction is long overdue. One in five small firms is involved in construction. There is an acute shortage of properties. Rental rates are obscenely high. A significant public sector construction boom is needed to address all these issues. Infrastructure spending is also a necessity.

Business investment is down sharply and the reasons for this are telling: uncertainty, tough credit conditions and a lack of demand. There is little the UK can do about problems in the euro area, but credit and demand require solutions at home.

Continued economic weakness has led the Chancellor and Bank of England to try and make up for previous caution. Some of their recent measures are good. Tax cuts planned for next spring need to happen now. And they should not stop there. Some radical thinking on taxes is needed.

Like in the Olympics we need to build on our strengths, as we did in sports such as rowing, as well as excel in new areas, such as gymnastics. In economic terms it means remaining strong in areas we are good at such as business and financial services, pharmaceuticals or higher education, while at the same time developing new industries and areas which are high-end, value-added whether this be across the creative industries, design, new technology or many more. Of course this needs to be helped by policies now. But if we can do it in sport, there is no reason we can't become economic world beaters too!

*Piece supplied by
Dr Gerard Lyons*



View from Overseas

EMERGING SUPPLIERS – PLENTY IN COMMON IN THE INTERNATIONAL SUPPLY CHAIN



Peruvian asparagus, preparation for export



Citrus groves, Caputto, Uruguay



Thai dragon fruit



Grape production, southern Namibia

There is a huge amount of analysis about the so called BRIC countries (Brazil, Russia, India and China) and the impact that they will have on the production, processing, import and export of horticultural produce in the future. However, there is a danger that with somewhat of a preoccupation with the BRIC countries, we lose sight of that there are, of course, plenty of other potential sources of supply for fresh product. These will have an increasing impact on the UK and other international markets over the next 10 years. Taking just four gives an indication of what we see happening. Each are very different in terms of socio economic structure and their agricultural sector, but will be increasingly influential on global markets in the future.

Peru - situated on the Pacific coast of South America and with a population of some 30 million, over the past two decades, Peru has emerged as a significant fruit and vegetable exporter. This has been driven by a combination of advantageous climate, relatively low cost production and preferential trading agreements with key international markets.

Total Peruvian fruit and vegetable production has increased by 48% from 2000 to 2010 to some 7.5 million tonnes, of which around 12% is now exported. The single largest export product is asparagus, with exports accounting for 30% of the total produced. Peruvian exports of all horticultural products have increased significantly over the last 10 years, with major increases seen particularly for grapes, avocado, watermelons and citrus.

The major advantage which Peru has as an exporter is its consistent supply due to its highly predictable weather. With a location close to the Equator, it gives Peru more or less even daylight length throughout the year. Because of the situation, problems such as frost are more or less eliminated.

Uruguay - situated in Southern South America has a small population of just 3.5 million, but an economy characterised by having a highly export orientated agricultural sector. Horticultural production has increased by almost 13% since 2000, reaching some 750,000 tonnes in 2010. The majority of production is centred on citrus. Uruguay now exports 22% of its horticultural crop compared to just 14% in 2000.

The EU is the biggest market for Uruguay, with its 4 largest export partners being in the EU, (Netherlands, the UK, Spain and Italy respectively). This is despite competition from other export countries, who unlike Uruguay benefit from zero tariffs. Other minor exports are made of niche crops, such as blueberries, and these are expected to increase in the future.

Thailand - with a population base of some 70 million, Thailand produces a wide range of tropical fruit and the production and the export of food per se is now a key industry in Thailand. The diverse climate and weather conditions during the summer, rainy and

winter seasons allows for a great diversity in horticultural production. This includes over 70 different vegetables and over 40 types of fruit. Total horticultural production is now around 11 million tonnes. Pineapple has long been the largest single product, but in recent years, mango has become the top product grown in Thailand. The growth in the mango category has been almost 60% over the past 10 years to reach some 2.5 million tonnes per annum.

Thailand has become an increasingly important exporter and now ships some 2.5 million tonnes per annum. Thailand's export markets are primarily in other Asian countries with over 60% of exports now going to China other significant markets including Japan (7%), the USA (4%) and Indonesia (4%). Exports to the EU for fresh produce are still relatively small, although it is a significant supplier of a range of processed products.

Namibia - with a population of just over 2 million and located in Southern Africa - commercial horticultural production is still an emerging industry. Total production has increased however by 157% between 2000 and 2010, to just over 100,000 tonnes. The single biggest product grown in for Namibia is grape, and which over the past 10 years has increased by 466% to 21,000 tonnes - still a small overall volume compared to other international suppliers of course, but most of which is now exported. The EU, and in particular the Netherlands is the key international market for Namibian exports accounting for some 29% of total shipments. The export market for Namibia is however quite diverse, with the UK also accounting for a 22% share as well as Angola (18%) and South Africa (11%).

What are the Common Threads?

Four emerging countries of supply - all very different in terms of geography, production, exports and scale of activity. Yet on examination they have more in common than might first appear. The points of common interest include the following: (1) rapidly increasing horticultural production over the last 10 years, (2) exports have led the way forward, (3) the role played by a favourable, enabling environment, including that played by international trade and market access arrangements, (4) regional markets are often as important as long distance customers, (5) the need to produce and export higher value products, (6) the need to identify new markets in terms of geography and cost effective logistics, (7) the ability to put established suppliers under further pressure in key international markets. The four countries profiled have a positive outlook for the future and have identified horticulture as a key future growth sector for their agricultural and food economies. They will continue to feature with increasing prominence in the global market.

Piece supplied by John Giles

FROM ORCHARD TO MARKET

TOP FRUIT NEWS

We have experienced some pretty 'large' weather in the UK so far this year. Hardly a month goes by without the weather bureau announcing a new record, since data was first officially logged, 100 years ago. In the growing community what befalls the orchard meteorologically has a profound affect on production for the year. The second half of March and early April was warm and the soil dry. This resulted in leaf-break on a grand scale. Regrettably by mid-April the weather turned, becoming cold and wet at a time (and this continued into May) when pollination should have been at its maximum. The problem was that insects are not fond of such climatic conditions and declined to take to the air. Many bee keepers have spent a fortune on sugar supplements just keeping the inhabitants of their hives alive. Trees, according to one industry expert appeared "forlorn" and this was not helped by severe frosts in certain areas in the first two weeks of May. To complete the roller coaster more warming and then subsequent cooling followed as we approached early summer.

The overall affects of fluctuating ambient conditions has been more severe in certain orchards, where crop expectations are virtually non-existent, to a more-or-less "normal" crop in others. Pears seem to have suffered as much as apples. It is anticipated that skin finish on all fruit may be less than perfect with russet being a potential problem. Apple sizing is likely to be smaller than average except where trees are carrying fewer fruits. The season is forecast to start three to four weeks later than last year and because of the lack of sun at critical stages of development, sugar levels could be lower. As we go to press it is too early to estimate what the Class 1 grade out will be.

Preliminary crop forecasts suggest that apples may be down by 17% on 2011 which is quite sobering as it is

the first time in eight years that a decline in production will have been recorded. The expected tonnage may be just below 2010 levels. Early season dessert varieties may be down by around 20% while Cox shows a 35% shortfall on 2011 levels. In contrast however, Gala is expected to be up on last year's record crop owing to new plantings coming on stream. Braeburn volumes will be down by an



A lower Northern Irish Crop of Bramley is predicted



Braeburn will be down on last year



Growers need higher returns to cover their investments

estimated 25-30% as a result of the weather and the biennial nature of the variety. Egremont Russet will decline by 20% and the "New" dessert varieties by 5%.

Bramley availability will be influenced by a lower English crop, far fewer Irish supplies and a strong demand from processors and juicers.

Strangely, the crop of English Conference pears is forecast to be significantly higher than last year, (although an overestimation may have occurred), while other domestically produced pear types have been badly affected.

Across Europe there is a mixed picture as far as top fruit crops are concerned although most important centres of production have been adversely affected to a lesser or greater extent by unseasonal weather factors. The forthcoming season could witness a relative shortage which may result in prices hardening at retail by 20 – 30p from an average of £1.69/kg during the 2011/12 season.

During the last three years, English growers have been inadequately compensated for products of improving quality and protracted availability. To deliver the requirements of the major retailers enormous, ongoing capital investment has been committed. Land, its preparation, planting with modern production systems and the upgrading of retention and packing facilities carry costs that frighten all but the brave. Although there has been a steady increase in tonnages over the last decade there has been a dramatic consolidation of growers. To achieve the goals of increasing domestic market share, lowering carbon footprints and providing a boost to the economy, top fruit growers do need to be remunerated fairly and objectively. Without the necessary wherewithal, the growth that has been witnessed over the last few years is forecast to stagnate.

VIEW FROM THE HIGH STREET



Some produce has gone a little short



Tomatoes in all formats



English plums could be tight in supply this year



Hydrangeas have been a popular buy for gardeners

During an interview with our regular correspondent the editor learned that English growers of vegetables and soft fruit had suffered quite badly over the past four months. But consumers don't stop buying and still expect their chosen retailer to have access to supplies to keep their shelves stocked. The cooler weather and deluges of May, June and July made life extremely difficult for English brassica and legume producers. Particularly influenced were cauliflowers and broccoli. However, surprisingly enough, a vacuum in the market was quickly filled with supplies from unusual sources – notably Germany and Holland. Produce in general however has become tighter in availability with a consequent rise in price. Our retailer says that his customers seem to understand that certain products will be in shorter supply and accept the higher prices. The return to more seasonal weather in late July meant that supply patterns returned to a more normal pattern.

Fruit availability has been satisfactory throughout the period with no real deviations from quality or demand being experienced. It was noted that the following for Pink Lady has been good which would endorse the latest market research that confirms the variety is now the UK's third most popular apple when measured on Retail Selling Values (RSV)s. Good quality New Zealand Jazz was hard to access however. The complete range of apples is sold with consumers showing preferences. A cross section of stored European and new season southern hemisphere pears sold steadily. Movement of citrus products was described as "very steady" with supplies emanating from around the world. A popular promotion resulted from retailing four smaller, red-fleshed grapefruits for £1. Despite the product being non user-friendly there exists a hardcore group of consumers for this fruit kind. Grape prices have eased somewhat as European availability increases. Red, seedless varieties continue to be the most sought after. French Apricots were exceptionally good and sold well at £1 for a pound. Cherries got off to a fairly dismal start but as quality has improved sales have picked-up. Banana movement has been steady which was described as normal. Most of the major retailers came off deep cut promotions. Melon quality is remarkably good with some excellent cantaloupes, galias and even honeydews. With the sun shining and rising temperatures, sliced water melon sales are enhanced. Sub-tropical fruits such as Mangoes and Papayas have keen followers and despite a gradual rise in prices aficionados are not deterred. Peach and Nectarine quality has been very good, particularly doughnut peaches.

Salad movement has been relatively flat but has risen with the summer weather. The choice and variation are perplexing. In a relatively small area ten different types of tomatoes are sold, each one having fans. Mixed leaves are no longer described as exotic – they are shopped for by most and mini-peppers are becoming a staple. No waste with the smaller ones and less to buy. Organic beans and sprouts are increasing in popularity.

Vegetables have remained expensive over the last three months with broccoli touching £2/lb at one point. Cabbage is also not cheap. A lot of English growers have lost almost everything with first the drought and then having their crops submerged and waterlogged.

The domestic Asparagus season was described as excellent with a grower of organic supplies maintaining a high level of quality from the end of May until late July when the switch to Peruvian occurred. The same grower delivered outstanding, organic globe artichokes and rhubarb.

Despite the very wet weather English potatoes have turned out well

In the last Newsletter concern was expressed for local growers of bedding plants. With the shortage of water many councils cancelled contracts believing that it would be perceived as irresponsible to water outside displays. Several factors contributed towards changing their attitudes. The arrival of rain in abundance, HM The Queen's Diamond Jubilee and the Olympics. Gardeners have been a little more circumspect and have focused mainly on geraniums. Latterly Agapanthus, standard roses, hydrangeas and even hanging baskets have been sold through into August.

"Demand for floristry continues to improve as our reputation spreads" says David. "Our florists have created new designs and hosts organising parties on the river (Thames) want fresh floral displays and we are very convenient" he continued.

One of the most gratifying aspects that our proprietor has noted of late is that of more mothers coming to shop and using the experience as an educational adventure for their youngsters. They ask their children to go and buy a specific number of a fruit or vegetable or a precise weight. "With scales situated throughout the shop that becomes an easy task but at the same time what may have been a boring chore is injected with an element of fun". "Somebody is always on hand to answer any questions that they may ask about the product" reflects David. Not only is it a numbers lesson but can become one of a geographical nature. Hopefully this will spark an interest for fresh produce that will persist throughout their lives!

David Bryant is the proprietor of the Fruit Market, Bourne End, Bucks.

MASTER'S REFLECTIONS WASSTER'S REFLECTIONS

Since writing my last column I have had a busy few months focusing on the business of the Fruiterers.



Honorary Assistants' Dinner

The Honorary Assistants Dinner was held at the Coopers Hall on 19 April. Invited were the four elected two years prior and due to retire at the conclusion of the month; those who took up their responsibilities in 2011 and finally the quartet who were due to take on the mantle at the Audit Court. At any one time we enjoy the services of eight who discharge important services sitting in on Court meetings, acting as the eyes and ears of the Company and forming the backbones of the Sub-committees (Membership & Communications and Finance) and the Awards Council – each of which perform key roles for the Fruiterers.

The dinner was a great success, characterised by lively debate and resulting in some very constructive ideas coming forward. All of those I spoke to enjoyed being on the Court and felt they had learned so much more about what the Company quietly achieves.



Fruiterers listen attentively to the City Guide

Later in the month around fifty of us spent a very enjoyable day in and around Spitalfields, right in the City. I am pleased to say, judging by the many letters I received, many of the people who attended found it most interesting, often commenting that they worked in the Market for so many years but knew nothing of the area outside their own businesses. (See page 12)

May 3rd was the Livery Golf Day I have

never been before as I am notoriously unsporting! But what a wonderful day it was, if a little damp, to see so many Liverymen together all competing in a friendly fashion. Some who are keen supporters of the wonderfully vibrant Golf Society I had not met before.

On 9th May I was invited to attend The City University of London, Chancellor's Dinner, at The Mansion House. The Lord Mayor of the City of London is the serving Chancellor. The University is committed to academic excellence focused on business and the professions. One of the speakers was a student – Jenny Keys. She spoke eloquently about her time at the university and how receiving a City University of London Future Fund Scholarship has affected her so positively. It had enabled her to concentrate on her studies rather than running from job to job to fund her education. It brought it home to me, the 'difference' that the scholarship schemes and awards we make as a Company, must make to the recipients.

Everything that the Livery Companies do affects people and can change lives. Sometimes it is important for us to remember that it is individuals' circumstances that we can change whether they are homeless people, students or older people who need assistance.



Sons of the Clergy Service

This was further brought home to me when I attended St Pauls Cathedral for the 356th Festival of the Sons of the Clergy service. The event is designed to give thanksgiving and to raise donations to help those members of the clergy who are in some level of need. Masters of the Livery Companies and many City people come together to help raise funds for this very worthy cause.

The Audit Court meeting on 17 May received the annual accounts and I am pleased to report that the Company is in good financial shape. Our financial affairs and investments are very well looked after by the Finance Committee, our accountants and advisers. The continued growth of our funds allows us to continue with the work set out in our goals.

I would like to mention one of those goals, - 'that of being active in raising funds for charitable works'. As well as The Fruit Culture Trust, which is more industry and fruit centered, - we have a Charitable Trust that is more people focused.

The Charitable Trust in 2011 donated funds to a number of City charities, armed forces charities and churches.

As many of you know we support the homeless in the City, with the 'fruit giving programme', and delivering fruit to the residents of sheltered accommodation. Another activity, which I rather suspect is less well known, is the support we give to a small number of people who once worked in the fruit industry or their widows.

We are quietly growing our Charitable Trust pot. Each year liverymen contribute to the Fruit Culture Trust and or the more people focused Charitable Trust.

The Fruit Culture Trust is very active in support of the fruit industry. Funding research projects which affect the work our growers are undertaking, helping them to raise standards and production levels.

In addition the Livery supports those in the industry with awards to students who are potentially the leaders of the future. We are keen to motivate and inspire those people already in the industry to be innovative and imaginative in the way that they approach the challenges of an ever changing business.

Following the Audit Court we held a dinner at The Saddlers' Hall, where Chris Cummings, the Chief Executive of TheCityUK, spoke with great passion about the City's role and how it affects us all. (See page 3)

The Bath and West Show was held at the end of May. The Fruiterers, as many of you will know, are sponsors of the Apple and Cider Pavilion. With about 40% of all the apples grown in this country going into cider brewing we are very keen to encourage drinking of the beverage and raise the profile of the entire business. This year there was a number of very distinguished individuals involved in the judging, including Raymond Blanc. Your Master joined the judging panel in the process of selecting the Supreme Champion Cider. The successful aspirant received the Worshipful Company of Fruiterers Cup. This year the winner was a sparkling brew produced by Ashridge Cider. Monsieur Blanc was particularly impressed and has said he would like to stock it for his restaurant. This shows the caliber of the apple beverages now being produced in this country and illustrates how we, as a Livery can help raise the profile of different sectors of the fruit industry.

June proved to be a very interesting month for the Fruiterers and I felt extremely privileged to be Master.

We were permitted to invite five people to attend a Livery luncheon at Westminster Hall on the 5th, as part of Her Majesty The Queen's Diamond Jubilee celebrations. The Fruiterers' was guided as to who should be invited and we came up with a short list which was presented for approval. It had to reflect a cross section of the community from a good geographical spread *i.e.* not just liverymen. The day was a great success for all of the guests and especially for our apprentice Dan Jolly who was moved from our table on to Her Majesty's, which was a great honour for him and the Livery.



Her Majesty's Table at the Jubilee Celebration Livery Lunch

The following day the Awards Council met at Nigel Bardsley's fruit farm in Kent. We considered several different proposals which could be progressed with funding from the Fruiterers. These ranged from monies required to assist towards the cost of research into insect pollinators to a request for help with funding a trip to learn more about Chinese growing methods for fruit and vegetables.

In mid June there was a visit to Wilkin & Sons at Tiptree to learn how a truly iconic, industry business has achieved worldwide status. Thank you Peter Wilkin for inviting us and showing what Britain can do. (See page 11)



A windy day in Essex and the Clerk enjoys a Wilkin ice cream

A week later many of the Livery, including wives and friends, turned up at Guildhall Yard for a City Market. (See Page 12)

On the 25th the Election of Sheriffs was held. A very traditional part of the City's heritage when all the liverymen are invited to take part in voting for the next year's Sheriffs. This year the ballot was uncontested in that two candidates were proposed for two positions.

This was followed by a Master's Committee meeting which was held in Guildhall. We interviewed candidates who would like to join the livery. Some were from the fruit industry and some from other working backgrounds bringing together a good mix of thoughts and view points. On this occasions we will be offering the Livery to each of the candidates as the committee and I thought they were of the highest calibre and would each add to the Livery.

Early in July the Clerk and I were invited by the Worshipful Company of Cooks to the 'Summer Luncheon' at Mercers Hall. It was a very good opportunity to get to know some of their Liverymen better. As another 'food' livery they also sponsor the City Food Lecture.

We were back to Spitalfields on 12th July,



The Lord Mayor visits New Spitalfields Market

but this time the New Spits Market as invitees of the Tenants Association, to witness the facility functioning and to meet personalities in the trading area. The Lord Mayor, Alderman David Wootton, was also in attendance and took great interest in seeing the market at work.

Our Summer Court meeting was held at The Clothworkers Hall this year. Following the meeting we enjoyed a super dinner after which Venetia Howes was the guest speaker. Venetia is a Past Master of the Worshipful Company of Marketors and she provided us with an excellent insight into her work at Shell and how markets evolve over time. It is the first time we have been to the magnificent Clothworkers Hall where the food was a delight! (see Page 1)

We are always enthusiastic to welcome new potential Liverymen so if you feel you know someone who has a keen interest in the industry and an interest in the Livery, do contact me jane.anderson83@gmail.com

Soft and Stone Fruit

BERRIES and CURRANTS



Gooseberries sold well



Not a successful strawberry season



Blackcurrants, a short season but reasonable

The Spring and early Summer of 2012 proved to be quite interesting for the growers and marketers of soft and stoned fruit. As mentioned elsewhere in this Newsletter weather proved to be an important influence on the season.

UK **Strawberry** production under glass was more or less normal but as the season progressed there was roughly 50% availability of the previous year. This situation persisted during April and early May with the season for external production being much later, by 2 to 3 weeks. To compensate for the shortfall in domestic availability more fruit was imported from Spain and Morocco - from where 'better' varieties resulted in a superior offer, when compared to previous seasons. Water restrictions and then an excess of rain didn't help the situation and it wasn't until mid-May that a degree of 'normality' returned. By the end of that month the catch-up had occurred and June proved to be a bit better than the same month in 2011. The everbearer season has also been late and this has impacted on demand. Scottish production has been well behind the normal time frames and the indifferent climatic conditions have impacted on quality. There was more than enough fruit for the Wimbledon fortnight and press reports to the contrary were fictitious. For many growers prices have resulted in returns that are below the cost of production and 2012 will prove to be a very challenging year. "Now that a degree of stability has been established the balance between supply and demand is just about right" reported our correspondent. A good August and improving conclusion in the market will be required to salvage something from a difficult season.

Domestic production of **Raspberries** was also late which again resulted in a lot of importation during April & May. By the end of July the mass produced varieties had come off their peak. Demand was described as 'quite strong' and supplies from Scotland were reasonable. Overall the season may not be as good as 2011 but will not be a disaster.

English **Blueberries** were, like other berries, affected by the unseasonal weather with the peak coming in July clashing with Polish supplies. Rain resulted in a lot of Class 2 fruit and yields were affected in a detrimental fashion. There have been some smart promotions featuring 'trade talkers' and certain retailers have supported domestic production strongly.

Gooseberry production was satisfactory and the harvest was sold successfully with a strong demand resulting in reasonable returns to growers.

The currant season was a bit of a mixture with **Blackcurrants** meeting a late demand.

Cherry, plum and stone fruit production has been hard hit in the UK except where fruit has been grown in poly-tunnels. Cherry supplies were late but as the season progressed quality improved and the situation became more tenable. As we go to press it is too early to predict what the final outcome will be.

SUMMER BERRY TRAY BAKE

Serves 8

175g soft unsalted butter
175g caster sugar
100g ground almonds
75g self-raising flour
3 large eggs
300ml double cream
grated zest of 2 limes
2 tbsp shredded mint (or lemon verbena)



For the topping
4 tbsp caster sugar
2 tbsp cassis
750g mixed summer berries

Pre-heat the oven to 180C fan 160C, gas 4. Whisk the butter, sugar, almonds, flour, eggs, 2 tablespoons of the double cream and lime zest in an electric mixer with a pinch of salt to combine. Tip into a lightly buttered and lined 20 x 30cm x 4 cm deep tin, spread the mixture out. Bake the cake for 20-25 minutes.

For the topping, heat the sugar and cassis together in a large pan for a few minutes, stirring. Tip in the fruit (except the strawberries, if using), simmer for a few minutes until the fruit just begins to soften. Take the pan off the heat and, if using strawberries, stir these in now, halving any large ones. Tip all the fruit into a sieve set over a bowl, leave to cool.

Take the cake out of the oven, prick all over the top with a fork, leave to cool.

Whip the remaining cream and spoon into a bowl. Mix the berries with the mint and spoon on top of the cake with a little of the syrup. Serve the cake with the rest of the syrup and the whipped cream to add as you eat. Berry heaven!

Recipe supplied by Sarah Randell

Her Majesty THE QUEEN'S DIAMOND JUBILEE CELEBRATIONS



Her Majesty and other members of the Royal Family on the Spirit of Chartwell

On what proved to be a very wet day HM The Queen celebrated her Diamond Jubilee by watching a magnificent 'River Pageant', on the Thames, from 'The Spirit of Chartwell' during the afternoon of June 3. One thousand craft involving some 20,000 people took part in a flotilla which was the biggest witnessed on the River for over 300 years. Starting at Battersea Bridge the vessels were led downstream for seven miles to Tower Bridge by 'Gloriana', a Royal Barge powered by 18 oarsmen.

The Company was allowed to select a number of individuals to be seated on the Fruiterers' Table at Westminster Hall on the 5th June, on the occasion of the City Livery Lunch to honour Her Majesty. Those that were identified were Ted Prior, (The Beadle), Fr. Philip Warner, (St. Mary Abchurch) and apprentice Dan Jolly. Dan was moved to Her Majesty's Table, an honour for the individual and the Fruiterers. Our Master had the distinguished duty of hosting HRH Prince Harry on her table and was clearly seen on television guiding her Royal guest to his place.



Gloriana makes way on the Thames



Tower Bridge opens in salute and to allow passage



Master conducts HRH Prince Harry to the Fruiterers' table

A Visit to WILKIN & SONS

It is not often that we have the opportunity to visit a company, involved in the fresh produce industry, which has a worldwide reputation for its products and is owned and overseen by a Fruiterer. One of those rare occasions occurred on June 14 when an enthusiastic band of Liverymen and partners moved eastward to Tiptree to the premises of Wilkin & Sons. Honorary Assistant Peter Wilkin is Chairman of this renowned business that has been established for over 100 years and carries The Royal Warrant. Using fruit harvested from trees and shrubs planted in the extensive orchards, products of the highest quality are made for markets throughout the world.

We were provided with a warm welcome and refreshments in a marquee, before being given a conducted tour of the facilities. Explanations of each stage in the process of tree to shelf were given. Being ferried down to the strawberry tunnels to view fruit that was destined for the famous preserves was necessary, because of the conditions underfoot. Chris Newenham was on hand to answer any questions that the visitors had during the tour.

The final treat was a delightful cream tea which featured many of Wilkin's quality items. Each visitor left with a 'cotchel' of goodies generously provided by Peter and his team.



Some historical labels



Peter welcomes fellow Fruiterers



Chris Newenham giving pointers in the strawberry tunnels



Master with Peter



The Hon Fruit Porter oversees the 'setting up' process



Will Sibley as Senior Past Master on Parade wrote to all participants

CELEBRATE THE CITY

A four day festival dubbed 'Celebrate the City' was launched on Midsummer's Day, June 21st, with a performance of Tchaikovsky's 1812 Overture being staged in the Guildhall Yard, by musicians from the Guildhall School of Music and Drama. Designed to showcase the City's world-class arts and culture in a very special year, the Rt. Hon the Lord Mayor of the City of London was the Patron of Celebrate the City.

On Saturday 23rd, the Guildhall Yard was transformed into a market place with Livery Companies taking stalls to sell their wares. The purpose was to illustrate the role of the trades in the City and to demonstrate what modern day Livery Companies can achieve. We Fruiterers have a number of individuals in our ranks that purvey fresh produce everyday in the London markets. In tandem with their enthusiasm and expertise we harnessed many willing, able bodied and competent Liverymen and their partners. We are deeply indebted to a number of non Liverymen, growers, wholesalers, suppliers and manufacturers who supplied the venture with fruit and fruit related products and other merchandise.

With so many professionals involved it was little wonder that the displays spread over four stalls drew admiring comments from passers by and customers alike. After a slow start the tempo picked up and business became very brisk – so brisk in fact that at the end of the day all of the stock was cleared. The surpluses that were raised from the project will be used to good effect in the Company's charitable activities.

We discharged our goals of supporting the City and Mayoralty in their endeavors at the same time boosting the image of the Company. Not only was the day totally enjoyable but it was packed with fun and jollity. Companionship and team-spirit shone through and foundations of many friendships were established. And didn't we show off the Fruiterers to good effect, maintaining a profile that was noticed by all including the Rt. Hon the Lord Mayor, David Wootton, who was photographed by one of the displays.



The Renter was 'back in the old routine'



The Lord Mayor visits during brisk business

A Journey Through Time

It was a grim day weather-wise that greeted a party of Fruiterers on the 26 April as they embarked on an interesting 'Journey Through Time' at Spitalfields, on the outskirts of the City. There was an important, bustling fruit and vegetable market on the site until it was relocated to the east 21 years ago. Many in the Company worked in its environs and remember with nostalgia the cramped, antiquated layouts through which impressive volumes of fruit and vegetables were auctioned or wholesaled. Today the original central area has been converted to an attraction for locals and visitors to shop and dine. We assembled first at one such establishment, Androuet's Cheese Shop and Restaurant, chosen by the Master, where it being lunch time we ate and drank some of the delicious products that were on offer. Feeling refreshed and recharged half of the group moved on to Dennis Severs' House at 18 Folgate Street which was a short walk away. The remainder were taken on a conducted tour of the

surrounding thoroughfares being shown some of the numerous points of interest.

Dennis Severs (1948 – 1999) was an artist who lived at the address in much the same way as the original occupants may have done in the early eighteenth century. They were a family of Huguenot silk weavers called Jervis. There are ten rooms each lit by fire and candlelight and each one harbouring a 'spell' that engages the visitor's imagination. One moves through the house being captivated by the ambience and personality of each 'exhibit' which highlighted different periods, ranging from 1724 to 1914.

At the switchover, group two arrived at the house from their perambulations and group one went off for the street tour. At the concluding meet up all agreed that the day's experiences, despite the weather, had been very absorbing, educational and well worthwhile.

Renter Warden Peter Cooper had prepared an interesting document regarding the affiliations that many Fruiterers have had with the Market. He listed 15 names from 1722 to 1802 of

Liverymen who had lived and worked within the market and surrounding Lamb Street, Brushfield Street, Bishopsgate Street, Brick Lane, Petticoat Lane and Wheeler Street. In recent times Past Masters Laurence Olins, Ivor Robins, Ronald Starns and members of their families have been prominent tenants of Spitalfields Market. In addition Liverymen Chris Hutchinson, Lawrence Eldred, Alan Gooding, John Olney, Bill Haynes, Andy Poulton, Michael Velasco, Jacques Onona and many more have had strong affiliations with Spitalfields. Numerous importers who are or have been involved with the Company had offices in the London Fruit Exchange, Brushfield Street on the west side of the market.

Many English fruit growers consigned their crops to Spitalfields including Past Masters Sandys Dawes, the late Hugh Kelsey, Henry Bryant, Tony Redsell and Alan Todd along with several Liverymen.

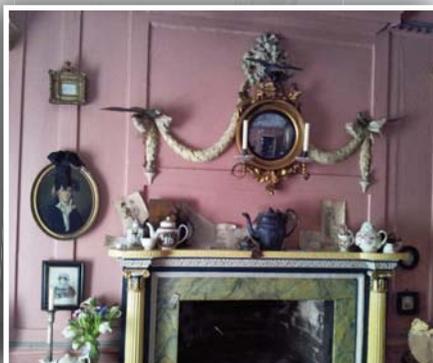
The Honorary Fruit Porter, James Huddard, worked for many years in the market.



Lunch at Androuet's Restaurant



Inside the old market area



A snapshot of times gone by



Annual Livery

GOLF DAY



'Guests' first prize Lance Robbins



Ladies Winner Christine Fox



The Charity Stall



Winner 'A' Division
The President Tom Hilliard

Despite appalling weather in the run up to the Fruiterers' Annual Golf Day we still had 45 to play and 47 for lunch on May 3rd. The staff and management at Kingswood had done a remarkable job in keeping the course open despite torrential rain. It played very long and there were a few puddles here and there but the greens remained clear. Scoring was understandably low with Nigel Bardsley taking the Barton Cup with 35 points and President Tom Hilliard the 'A' division with 33 points. The winner of the Ladies Trophy was Christine Fax and the best guest was Lance Robbins. Spirits were not dampened and we were delighted to have such a splendid attendance.

It was a particular pleasure to have the Master in attendance to present the prizes despite her professing to be a non-sporting type.

As is customary Past Master Ivor Robbins organised a successful raffle to raise funds for the Fruiterers' Fruit Distribution Programme. The magnificent sum of £500 was achieved through the contributions of generous donors.

A date of Thursday 9th May is already in the diary for 2013.

*Piece supplied by Andrew Poulton,
Secretary Golfing Society.*



A happy winner of the Fruiterers' Cup

Royal Bath & West Show

Another fun day was spent at the Royal Bath & West Show, Shepton Mallet, on Thursday 31st May. This year we were fortunate to have the celebrity chef Raymond Blanc as a guest and judge for the Supreme Cider Championship. Monsieur Blanc autographed copies of his latest book in front of the Fruiterers' Stand in the Cider Pavilion. Ashridge Cider of Totnes was awarded the Fruiterers Cup selected from an impressive number of entries. Lunch was taken in the Members' Marquee with the piccalilli receiving particular praise from the proprietor of Le Manoir.



Master Coopers' Fruiterers' and Peuterers'



Smile for the picture



Raymond Blanc signs his latest book

Coming up... WHAT TO SAVOUR!

As is traditional, the Fruiterers will be visiting the **Garden of the Year** on **Wednesday 5th September**. This year's winner is **Abbotsbury Sub-Tropical Garden** and details have been circulated. A tree planting will take place on the day. A very popular event whether the sun shines or the heavens open.



*Abbotsbury Sub-Tropical Gardens,
Garden of the Year*

On **Monday 1st October** Liverymen are expected to attend Common Hall at **Guildhall** to participate in the **Election of the Lord Mayor**. Entrance is by security pass only and these will be dispensed on the day by the Clerk. Fruiterers are encouraged to attend and details will be circulated in good time.



Guildhall for Election of Lord Mayor

The **Butchers' Hall** is the venue for an informal, **Carvery Luncheon** on **Wednesday 10th October**. A really enjoyable occasion with some excellent food. The Sub-committee meetings follow in the Aldermens' Court of Guildhall. Places are limited so early application is advised for the lunch.

An ideal opportunity to learn more about our industry is provided at the **National Fruit Show** which will be held at the **Kent Showground**, Detling on **Wednesday 17th and Thursday 18th October**. Tickets can be obtained in advance or at the door. There will be so many Fruiterers' in attendance that 'first timers' will not be alone for long, unless

they wish to be. This is the showcase for the English 'top fruit' industry. Extremely educational and enjoyable.



Butchers' Hall for Carvery Luncheon



Fruiterers Stand National Fruit Show

We are one of the few Liveries that are permitted to make a **Presentation** to the **Lord Mayor**. This will occur at the **Mansion House** on **Thursday 1st November** with attendees needing to be present by 11.45hrs. Proceedings last for just over the hour and are well worth witnessing. Details on how to apply will be circulated. Subsequent to the formalities, a luncheon will be held in the Guildhall for which Liverymen will be invited to apply.



Presentation of Fruit to Lord Mayor

Our **Master & Wardens Dinner** will be held in the delightful surroundings of the

Barber-Surgeons' Hall on **Thursday 8th November**. A popular event and venue; the Clerk will circulate details well in advance.



*Barber-Surgeons' Hall for the
Master & Wardens Dinner*

The latest **Lord Mayor** of The City of London will be paraded before the citizens of the Capital on **Saturday 10th November**. This fantastic annual **Show** has the most amazing floats and displays. The organisation is meticulous and precise and is worthwhile viewing firsthand to get the benefit of the atmosphere. Fruiterers are not participating as a Company in 2012 but that should not dissuade attendance. You will not be disappointed.



*Fruiterers are not participating this year but
Lord Mayor's Show is great fun*

The Company's year goes full cycle with the **St Paul's Day Service** being held on **Friday 25th January 2013**, at 12 noon, in **St Mary Abchurch**. Following the service there will be a luncheon at **Innholders' Hall**.



St Mary Abchurch

Congratulations...



Tony with his beloved hops

Tony Redsell

Congratulations to Past Master Tony Redsell who was awarded an OBE in the Queen's Birthday Honours List 'For services to the UK Hops Industry'. This year will be his 63rd hop picking with Tony having been at the head of the 100 year plus, family business, since the early 1960s. On 230 acres he grows traditional English aroma hops, including East Kent Golding and Fuggle, and also Northdown and Challenge, varieties that were bred at Wye Research Station, Kent, in the sixties. He is Chairman of the National Hop Association, a body that was formed in 1982, and has championed and strongly supported research and development in the industry. Congratulations.



Tony receives the Golding Cup

Donald Cryan

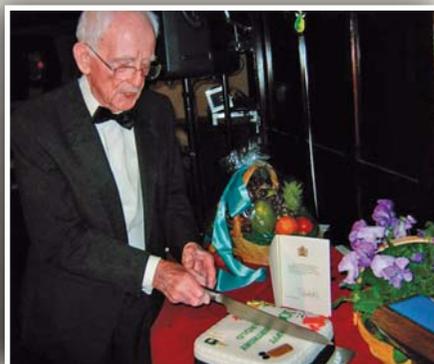
Congratulations to Judge Donald Cryan, who was awarded the degree of Doctor of Laws *Honoris Causa* in recognition of his services to the legal profession. Called to the bar in 1970, he developed a wide ranging practice before choosing to specialise in Family Law.

In 1998, he began his association with City when he became a member of the Centre for Child and Family Law Reform - a research and study centre sponsored by The City Law School. His work there has included campaigning for reforms to the way forced marriage is dealt with in the UK. At City Law School Donald has lectured on the professional courses, welcomed undergraduates into his court room and most recently, gave a talk to students on the art of mooting. His commitment to legal education was formalised when he accepted the Chairmanship of The City Law School's Advisory Board in 2009. Professor Paul Curran, Vice Chancellor of City University London, commented:

"Awards of this kind are given to those individuals that have made an exceptional contribution to their industries and to City University London. The calibre of this year's recipients demonstrates our commitment to academic excellence as well as our close connection to business and the professions. They join an elite list of individuals that have been conferred with this honour in the past and I look forward to their continuing



Dr Donald Cryan gowned with family



Harry Arthur cuts his cake

Harry Arthur

Congratulations to Past Master Harry Arthur who celebrated his 100th birthday on Friday 18th May. He became a Liveryman in 1972 and Master in 1984. He has been respected for his enthusiasm in the Company, the City and as a good friend. The landmark in his life was celebrated at the Royal Hotel, Bognor Regis with a group of family and friends. A beautiful cake was made by his daughter Sylvia and a Fruit Basket was provided by the Fruiterers. On display at the function was a card from HM The Queen adding special greetings for this special occasion. Congratulations.

Peter Cooper, Renter Warden

Congratulations to Peter Cooper, Renter Warden who was elected Chairman of the Walbrook Ward Club at their spring AGM, succeeding Past Master Peter Bartlett.

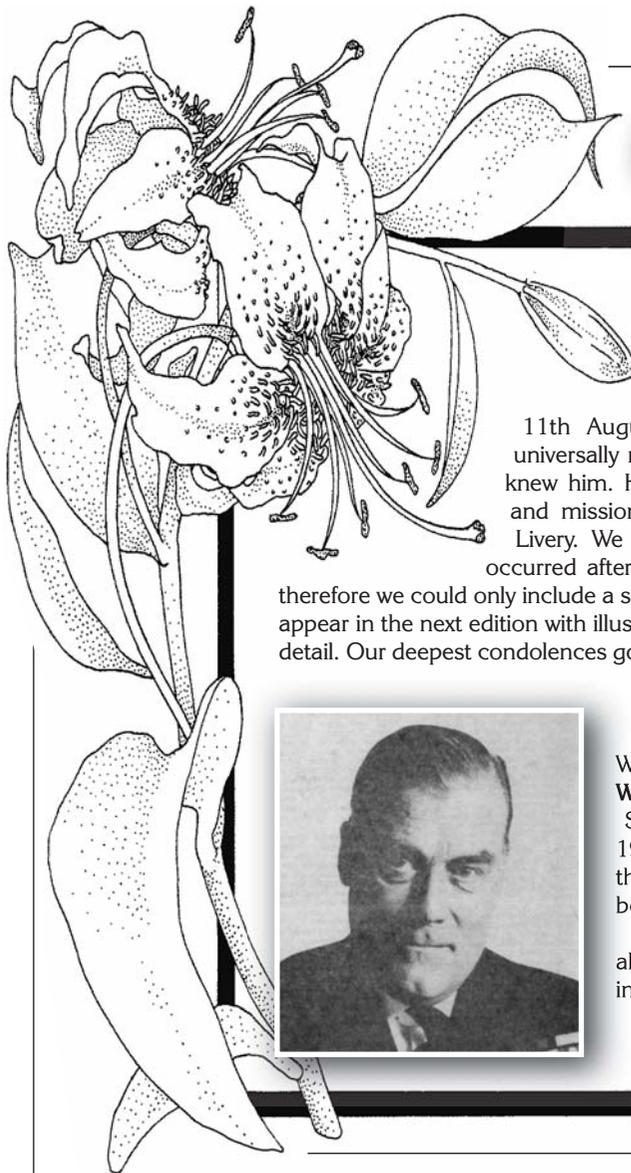
It is good to see Fruiterers at the head of this, one of the oldest of the Ward Clubs. There is a good number of us in the membership of the club; most notably Liveryman Pauline Halliday, who is Deputy for the Ward and is a former Sheriff. Having a Fruiterer at the helm provides added style and charm (of course!) to the club's very lively social life.

Is there no end to Peter Cooper's City life? - City Guide, our Honorary Archivist, our Renter Warden and now Chairman of a distinguished City Ward Club. Congratulations!



Peter with Past Master Derek Tullett

OBITUARIES



John Wilfred Dunham

It is with great sadness that we received the news that "Uncle" John Dunham passed away during the evening of 11th August. John was a Fruiterer who was universally respected, admired and liked by all who knew him. He had a sincere devotion to the goals and mission, and above all, the fellowship of the Livery. We will miss him greatly. John's passing occurred after this Newsletter had been finalized and therefore we could only include a short obituary. A fitting tribute to John will appear in the next edition with illustrations, covering his life and activities in detail. Our deepest condolences go out to his family, colleagues and carers.



We are sad to record the death of Honorary Liveryman **Admiral Sir David Williams CGB** who died on 16th July at the age of 91.

Sir David accepted the Company's invitation of Honorary membership in 1977 to represent The Royal Navy, (following Admiral Sir James Robb), at the time when he was Commander in Chief, Home Command. He later became Governor of Gibraltar.

In 1999 he retired from public life but remained a Liveryman. He was always quite delightful and was a good supporter of the Company. We are indebted to him for his years of service to us.

Honorary Assistants



Peter Wilkin, Eve Middleton-Kelly & Kevin Rose at Audit Court

We said hello to our four latest Honorary Assistants as they assumed their two years of duty at the Audit Court Dinner. Peter McDermott, Eve Middleton-Kelly, Kevin Rose and Peter Wilkin will be active over the next twenty-four months assisting with Court matters and discharging their assigned responsibilities.

At the same time we thank Amanda Cottrell, Gerry Edwards, Gerard Lyons and Dennis Surgeon who step down after their tour of duty.

New Freeman New Liverymen



New Liveryman David Bartlett at Audit Court

NEW FREEMEN AT AUDIT COURT

Alastair Brooks
Nick Dunn
Christopher Wheeler

NEW FREEMEN AT SUMMER COURT

Louise Ratcliff
Adrian Padfield

NEW LIVERYMAN AT AUDIT COURT

David Bartlett

ACKNOWLEDGEMENTS

The Editor wishes to thank the following for their valuable contributions to this Newsletter, Jane Anderson (The Master), Adrian Barlow, Jenny Bartlett, BBC, Berry World Ltd., (Adrian Olins), Steve Bodger (Past Master), David Bryant, Peter Cooper (Renter Warden), Donald Cryan (Past Master), Geoff Dixon, Drapers Company, Institute of Brewers & Distillers, Lionel French (The Clerk), John Giles, Pauline Halliday, David Hohnen (Past Master), Gerard Lyons, Ann Martin, Fred Meintjes, Jonathan Olins, Andrew Poulton, Ian Rainford, Sarah Randell and Swanline.

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