

The Fruiterers' Company NEWSLETTER

Number 57 December 2006

FRUITY FRUITERERS' FLOAT IN THE LORD MAYOR'S SHOW



Ready? Aye, ready!

It was particularly poignant that this year's Lord Mayor's Show should have commenced on the eleventh hour of the eleventh day of the eleventh month, with a two minute silence. The 679th Lord Mayor, Alderman John Stuttard, was paraded before the City in this annual ceremony that extends back to 1215 when King John, recognising the importance of the City, gave the people the right to choose their own mayor. Then and now that person has to swear fealty to the sovereign. Today, the venue for this oath taking is the Royal Courts of Justice rather than the Palace of Westminster. Because the journey developed, it became known as the Lord Mayor's Show which encompasses representatives from businesses, livery companies, charities, Her Majesty's Armed Forces, the City Police and Londoners from all walks of life.

Eighteen months of preparation had gone into the planning of this three mile procession that starts at the Guildhall, parades down Gresham and Princes Streets before turning west past the Mansion House into Poultry, Cheapside, New Change and St. Paul's Churchyard then descending Ludgate Hill and climbing Fleet Street before resting around the Aldwych and surrounding streets for

lunch. The return journey is along the Embankment and Queen Victoria Street. The pavements, as always, were packed with enthusiastic sightseers, families with children

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Well held Sir!

Lord Mayor fields a well bowled apple from the Clerk

DATES FOR YOUR DIARY

Tuesday 23rd January	City Food Lecture, Guildhall
Thursday 25th January	St. Paul's Day Service & Lunch, St. Mary Abchurch & Innholders' Hall.
Monday 19th February	Annual Banquet, Mansion House
Wednesday 14th March	Informal Carvery Lunch, Butchers' Hall
Friday 23rd March	United Guilds Service, St. Paul's Cathedral
Wednesday 18th April	Honorary Assistants Dinner, Farmers' Club
Monday 23rd April	Hampton Court Palace
Thursday 3rd May	Golf Day, Kingswood Golf Club
Thursday 17th May	Audit Court Dinner, Barber Surgeons' Hall

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FRUITY FRUITERERS' FLOAT IN THE LORD MAYOR'S SHOW continued

lifted onto their father's shoulders to get a better view. There were 138 different entries that took just over the hour to pass spectators. Our Company was in position ninety-three and featured a tractor drawn trailer on which had been constructed special canted display units that were filled with fruits of every type and origin. The National Fruit Show organisers had specially donated many of the winning exhibits from Detling and generous contributions from wholesalers who are Fruiterers made sure that the displays were spectacular.



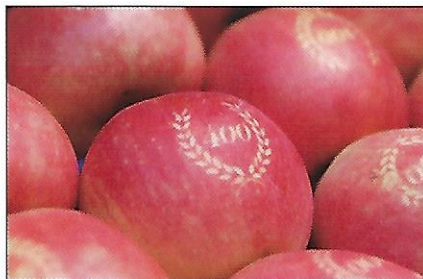
Wagons Roll

Nicola Cobb, (one of the Project Group), contributed the following, which gives a closer insight into the planning and effort that was put in by the Master and younger members of the Fruiterers and the fun and antics on the day.

'The whole process started about 2 years ago when a number of younger members of the Livery company including the Apprentices, met in Sainsbury's offices and were asked to be involved... little did they know what they had let themselves into by agreeing!

Over the two years, the core committee became 4 key members – Nicola Cobb, Pippa Cronk, James Anwyl and Pete Thompson – a solid bunch of workers with committed help from Tristan Kitchener, Eve Mitleton-Kelly and Alex Charrington.

The action really kicked off exactly a year before the D Day, in November 2005 when the committee watched a tape of the previous year's Lord Mayor's Show to decide what it was that really worked for the audience. They decided that it was movement and colour and costume that really added the fun to the whole proceedings and as



Some very special anniversary apples!



Porter James leads the way

they had the perfect basic ingredient in the form of all the different colourful fruits, that was what they would base their float on.

A couple of week-ends of building and painting (despite a nasty self induced injury to

one of our key painters, Pippa Cronk, in the form of a nose bleed caused by a wayward hand paint brush...), the core team battled on and produced a perfectly formed (and painted) piece of architecture to hold over 3000 pieces of fruit, from grapes to watermelons and not forgetting Clive Baxter's 2,000 apples with brilliant sun signs spelling out our Company's age.



Excuse me Miss Balding, watch the bananas!!



"More fruit please"

The Friday before the Lord Mayors Show, the wonderful designer / builder / architect / overall chief important person, James Anwyl, along with Pete Thompson who was the only man who can drive

a tractor (a very important part of the whole entry!), along with the chief task master and extremely hard working Master, spent the day driving the float and the McCormick tractor into the City - not the normal habitat for a long trailer covered in fruit and a large tractor.

The fruit costumes were a later addition – and despite personal humiliation, turned out to be the perfect PR stunt! TV presenter Claire Balding didn't know what hit her! Having arranged the interview with the BBC researcher three weeks previously, Nicola Cobb (or the 'Pink Lady' as she shall now forever be referred to!), along with her fellow 'fruit' in the form of her brother, Jeremy Cronk as a banana and her husband, George 'the Strawberry' Cobb, did a great



Halfway House

job in front of the camera, although, Nicola has promised to stick to her day job! However, great PR for the Fruiterers Company and a requested hug for the banana from the great Ms Balding herself!

The whole day was a great success and thanks go to all Fruiterers who energetically danced alongside the float, as well as to those who supported us from the stands on the day. Particular and individual thanks must go to those tenants from Western International and Spitalfields who provided the huge amount of delicious fruit for the float. To all those who participated by walking with the float who know how well all the fruit was received by the crowds. Roll on the next entry...!

GREENSTAR AND KANZI

Following an article that appeared in Newsletter 56 p. 7, 'Fruiterers Flagging the Future Industry' we were contacted by Liveryman Adrian Scripps whose name appears in the article. He reminded the Editor that he retired from the industry in 2000 and since then his son Richard has developed their business. Spending approximately half the year in the UK and the remaining six months south of the equator in South Africa – a 'Swallow' in modern parlance, Adrian has submitted the following.

Richard started planting apples and pears on trellises in 2002 and Scripps now has some 70 hectares out of 400 on top fruit. The company recognised the value of growing apples and pears on this system at an early stage. "To remain competitive and obtain comparable international yields of marketable fruit an orchard must have sufficient bearing wood to produce crops of 50 tonnes plus of Class I supermarket quality and size of fruit", says Adrian. "This means beds or growing the trees up top about 3.5 meters high". To obtain early crops and to reduce pruning costs a tree has to be developed with a slimmer stem and short laterals giving a large bearing tree with plenty of light. Dwarfing root stocks are relied on in the UK and Europe and they need "support for life". The trellis system permits the planting of much larger trees which can be better managed and achieve higher yields.

On this system by year 2 yields of up to 20 tonnes of apples and 15 tonnes of pears are achievable. For pears under traditional systems this would have only occurred by year 5 or 6. The planting density of 2,666 trees per hectare is similar to conventional arrangements.

Scripps started planting pears under the new system in 2002, and so encouraging were the results that further areas were planted. Now with 70 hectares producing 20% of the top-fruit Richard has plans to switch additional areas



Richard with
some of his Kanzi

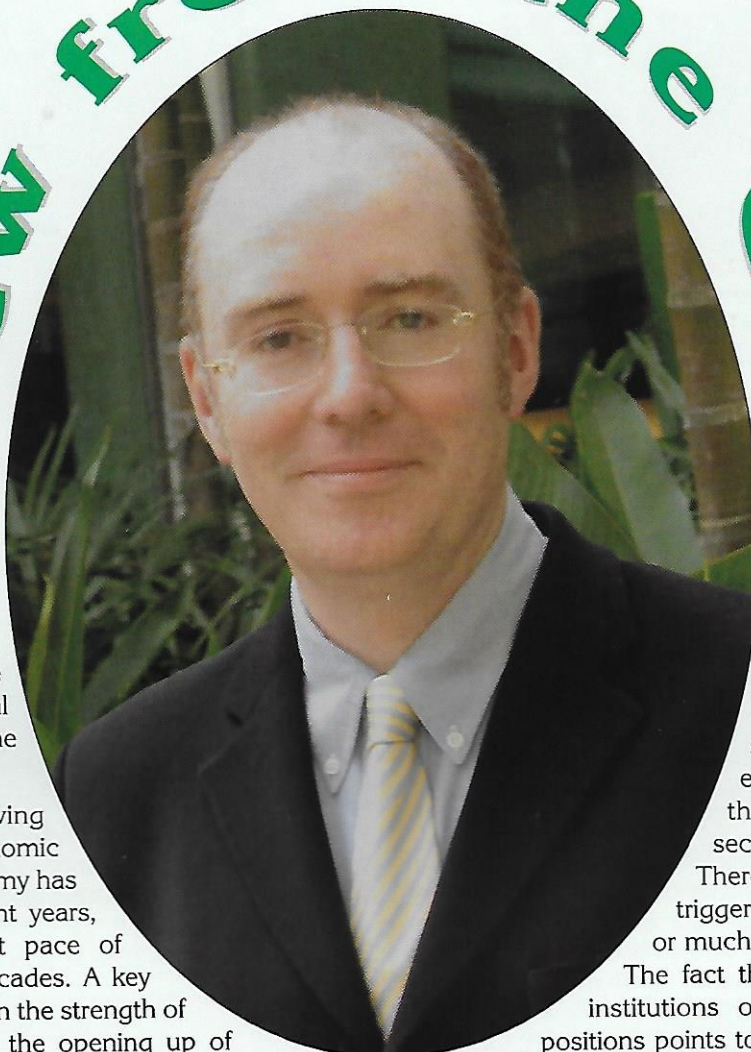
to trellising. It has also assisted in the development of new trademarked, dessert varieties of apples. **Greenstar** and **Kanzi** are already on the shelves of one leading UK supermarket.

Greenstar is described as a mid to late season green apple with a smooth skin and white, crisp, juicy flesh. Kanzi which is Swahili for 'hidden treasure', has a bright pink, reddish-blush, and is a Gala/Braeburn cross. Both varieties are being planted more extensively by the Scripps' family which annually rotates 8 percent of its top fruit crop to ensure that no orchard passes its optimum bearing age.



The orchards are kept meticulously

View from the City



The City has enjoyed another successful year, enhancing its reputation as the world's premier financial centre. Twenty years ago, at the time of Big Bang, events in London's Square Mile were dominated by what happened to the British economy and to UK interest rates. Now, whilst both are still important, it is global factors that dominate the City.

What are the key driving forces? First is the economic climate. The world economy has enjoyed a boom in recent years, growing at its strongest pace of growth for over three decades. A key driver behind this has been the strength of the US, but it has been the opening up of China and India that has caught the attention. Companies are becoming more global in their outlook. Whilst manufacturing jobs move to China and call centres to India, the financial, banking, legal, insurance and other services that London specialises in are now in international demand. It is not just firms in the West looking to go east, it is companies in Asia looking to scale up, and become global, either seeking legal and other services from here, or even raising funds in London to do so.

Second, is ample liquidity. The world is awash with cash, and this is finding a home in asset markets, such as real estate and equities. This cash is coming from many sources. The Middle East and Asia have huge trade surpluses, because of high oil prices, soaring exports and high savings. Also, large amounts of funds are flowing out of Japan, as interest rates there are so low. Although much of this money may go elsewhere, the indirect benefit on the City should not be overlooked.

Third, London is home to many of the markets that are growing strongly, particularly foreign exchange and more sophisticated products such as derivatives. Even though inflation and interest rates are creeping up around the globe, they have been low for so long this has led to a benign credit environment, with few bankruptcies and failures. In turn, this has encouraged more lending. And as firms have become more global in their outlook cross

border mergers and acquisitions have soared. Such deals have been easier to finance in a world of low interest rates and ample liquidity.

Although things have been good, this is not without its challenges.

The immediate challenge is

that after such a good run the world economy and financial markets suffer a set-back and the credit environment could turn for the worse. Already many sectors are feeling the squeeze. There could be many possible triggers, such as a US slowdown or much higher global interest rates.

The fact that hedge funds and other institutions often take huge leveraged positions points to a big concentration of risk if financial conditions change.

The bigger challenge is to ensure London stays ahead of the game. New trade corridors are emerging between other regions of the world, with Asia often at the centre. Across Asia there is a tendency to think of the US first, and Europe second. This hasn't been a problem for London in recent years but it could be a future challenge as financial centres elsewhere such as in Dubai emerge. Also, we need to be aware of the challenge from countries like India moving into higher value-added services, many of which London currently excels in. London must ensure it retains its competitive position, and not lose it through heavier regulation and rising taxation. And London needs to ensure it has the right infrastructure to stay an attractive city in which an increasingly globalised labour force wants to work.

With this in mind, one encouraging feature in recent years has been the way the UK Government appears more prepared to promote the City. This has led to more focus on the vital and necessary role played by the Lord Mayor acting as a leading Ambassador for the Square Mile.

(Article contributed by Liveryman Dr. Gerard Lyons, pictured)

THE CARMEN REGAIN THE JOINT LIVERY TROPHY!

It was back to "the winners' enclosure" for the Carmen's Golfing Society at the 2006 Joint Livery Golf Match held at The Addington on the 5th October.

Their "Best 3" scores totalled 100, leaving the Fanmakers in second place and the Fruiterers third.

The club has recently passed into new ownership and the course was in excellent condition but remains quite a challenge! Six Companies took part, the Woolmen being unable to muster a team for this year's event.

A change may be made to the venue in 2007 but full details will be circulated as soon as decisions have been reached.



Victors with spoils

ELECTION OF LORD MAYOR



Starbucks Coffee House – assembly point for Fruiterers

OYEZ, OYEZ, OYEZ. Customarily these are words uttered by the Common Cryer and Serjeant-at-Arms to open Common Hall at the Guildhall for the Election of the Lord Mayor. Prior to the prompt 12 noon start the Livery Committee, Masters, Prime Wardens and Upper Bailiff followed

The Clerk in his dispensary



shortly after by the incumbent Lord Mayor, Aldermen, Sheriffs and Officers process to the Hustings. This is a ceremony that has occurred for hundreds of years and is one of the most important in the City's calendar as the Lord Mayor is the senior person in the Corporation. All Liverymen who have been Freemen for more than one year are expected to attend and the Guildhall is generally

packed with attendees, overflowing into the Old Library, where the proceedings can be viewed on a screen.

Before entering Guildhall for the election, Fruiterers usually assemble at one of the coffee shops towards the top end of Cheapside, where the Clerk dispenses admission tickets.

The process of election is fairly formalised and this year, John Boothman Stuttard, an Alderman and Glazier, was elected for the year ensuing that begins on Friday 10th November. On the following day there is the staging of the Lord Mayor's show, when the new man is paraded before the City in what has become a colourful and enjoyable



Liverymen congregating at Guildhall

spectator event. As the Fruiterers are celebrating 400 years since James I granted the Company a Royal Charter it seems very appropriate that they should appear in the procession with a brand new float sporting a very strong fruity theme.

The Master in procession



THE MASTER AND WARDENS' DINNER AT VINTERS' HALL

The great Vintners' Hall, which was burnt down in the Great Fire of London but promptly rebuilt, provided a fine venue in the heart of the city for the Master and Wardens' dinner on the 8th November. A collection of silver wine labels and a late 19th century bronze figure of a grape picker set the scene in the foyer for the Champagne Reception.



The Master at the Vintners' Hall

The menu for the evening was the next in the sequence of historic menus, designed by The Master, from eras past. This one offered 4 courses of delicious food circa 1906, the start of the Edwardian era. The dishes enjoyed reflected recipes by Mrs Beeton and Escoffier and King Edward was honoured with a potato gratin. The black and white of the dinner suits that were the dress of the evening fitted the era in respect for Prince Albert's mourning. The fine wines on offer would have made any Vintner proud. Port, supplied by the late Past Master Donald Mack, was drunk in his memory.

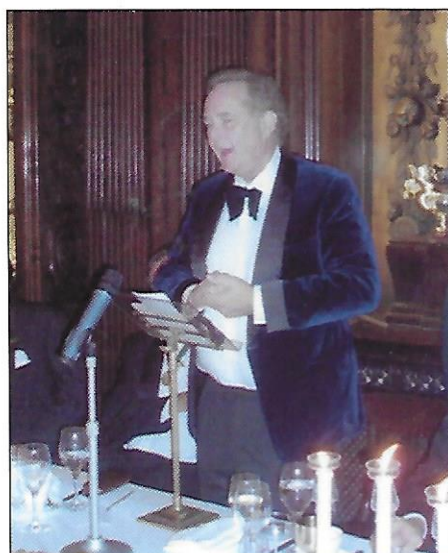
The Loving Cup, the Loyal Toast and a toast to the Lord Mayor and the City of London Corporation followed. The Master, Will Sibley, attended by his Wardens, began the speeches by presenting the Fruiterers Management Award to Craig Rook, the first of its kind to have been awarded by the company. The Master welcomed his guests and then spoke of the Prince's Trust and the youthful energy of its involvement with fruit growing and the catering market. He also gave reference to Stuart Clark, the first benefactor of the Nuffield Scholarship who is soon to report to the Company on his progress.

The Master reminded liverymen of The Root and Branch Appeal and commended charitable giving that have been donated to raise capital to support the future fruit industry. Acknowledgement was given to the Learned Clerk and best wishes for success to the new Lord Mayor. The Master described the Fruiterers float, 'float number 93' that was being prepared for the forthcoming Lord Mayor's show. It was to be adorned with various types of fruit and to be 'pushed and pulled' through the streets of London. The

Master reassured all liverymen that they would 'definitely see it coming'.

Reference was also given to the 2007 City Food Lecture which is always a heavily subscribed event and next year's should not disappoint.

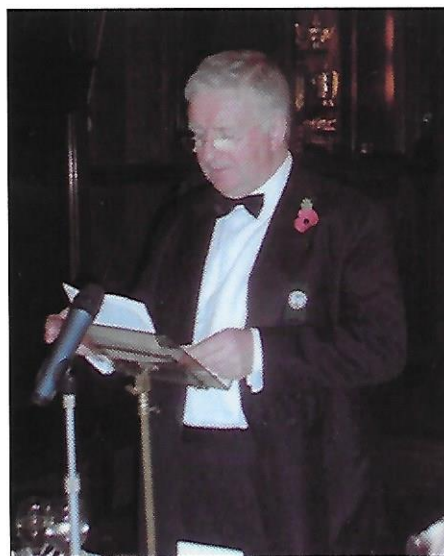
The Master welcomed the speaker for the evening, the Rt.



Lord Melchett

Hon. The Lord Melchett, and other distinguished guests including The High Sheriff of Kent, Amanda Cottrell, Richard Tranter, the Master of the Tobacco Piper Makers' and Tobacco Blenders Company and Jat Sahota from Sainsbury's. Reference was also made to the Covent Garden bronze that was recently unveiled at Borough market by Nobby Price, our Fruit Porter.

Lord Melchett, Policy Director of The Soil Association, spoke of his younger years spent in Israel, his subsequent return to England to run a law firm and involvement with The Soil Association. This year celebrates the 60th anniversary of The Soil Association of which the Prince of



Honorary Assistant Peter Cooper

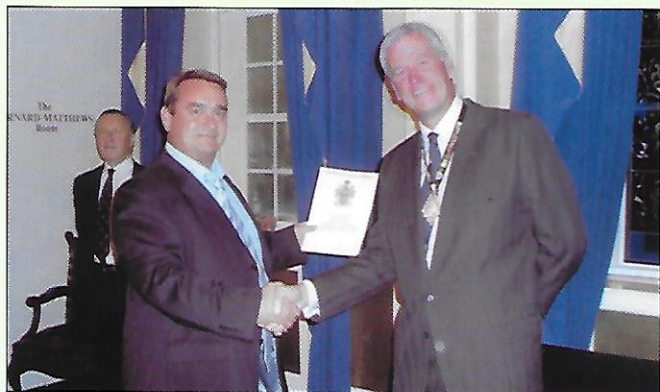
Wales is Patron. Lord Melchett continued by describing the food revolution that has taken place in the United Kingdom brought on by climate change, health related concerns that affect the way we eat and improved quality of life which brings with it, demand for high quality food. He spoke of

variety and quality of fast, fresh food being the future of the industry and increasing interest in ancient varieties, all of which are particularly applicable to the fruit trade.

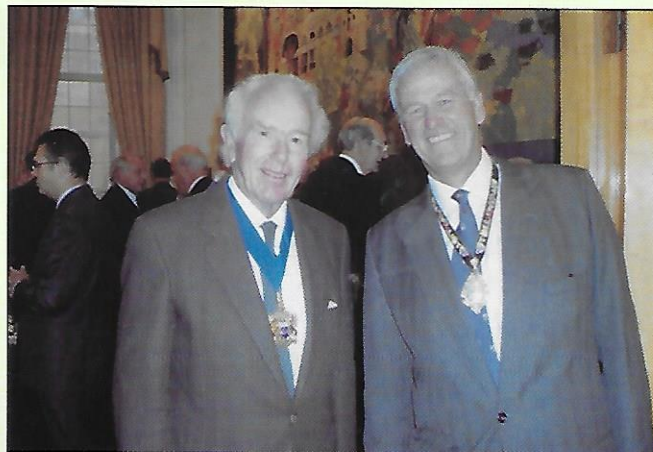
Honorary Assistant, Peter Cooper responded with a toast to the Master and Wardens. Renter Warden, Eric Fraunfelter, thanked the Master for such a wonderful 400th anniversary year and the Learned Clerk proposed the Company Toast. 'Root and Branch may it flourish forever'.

BONHOMIE AT THE BUTCHERS' HALL

Fruiterers gathered at the Butchers' Hall near Smithfield Meat Market for an informal carvery lunch on the 11th October. Before sitting down to a delicious plate of roast beef with all of the trimmings, Liverymen had the pleasure of seeing our Master, presenting a Fruiterers' award to Paul Mansfield for his 'Most Meritorious Exhibit of Cherries'. Paul farms 3,000 acres of fruit in Kent and is



Paul Mansfield receives his award from the Master



Master Butcher and Master Fruiterer

well known for his pioneering spirit. As is always the case at the Butchers' the reception was very warm and courteous and Master Butcher made a point of welcoming each Fruiterer individually. It was a pleasure to see Mike Taylor again after what has been a considerable interval. Nearly thirty Fruiterers and guests sat down for what proved to be a lunch characterised by jollity and great bonhomie. During the afternoon the Membership and Communications, and Finance Committees met in the City.

LADIES VISIT KEW

It has become a happy practice that each year the Master's Lady has organised an event for other Lady Liverymen and partners of the Liverymen. Following tradition, Liz Sibley, put together a programme for a visit to The Royal Botanic Gardens at Kew on the 13th September. These outings are particularly popular with the female fraternity of the Fruiterers, and this year was no exception.

Liz's liaison at Kew was a member of the '*League of Friends at Kew*', Amy Stockwell, to whom the visitors are most grateful for the way in which the party was cared for and escorted.

The visit focussed on The Library and the Herbarium, and their most impressive collection of works, and concluded with a magnificent buffet luncheon in the Orangery.

Fiona Ainsworth assisted by James Kay were the tour guides for the Library where the ladies viewed an amazing array of wonderful botanical paintings and rare

manuscripts. The collection includes a first edition of *Gerard's Herbal*, published in 1597. Many of the rare tomes featured illustrations of fruit that were of particular interest, and one from a late 19th century manuscript originating in India, showed the finer points of a Mango.

Seven-and-a-half million dried specimens are housed in the Herbarium and the capacity needs to be enlarged every thirty years to absorb the ever increasing collection. William Milliken was the tour guide who brought the collection to life and explained its significance. During the visit the party met this year's winner of the *Margaret Mee Scholarship* who is a Brazilian. He showed the ladies examples of his latest work in progress along with his delightful watercolour of '*Agapanthus*'.

At the conclusion of the tour all agreed that this had been a particularly special visit with a chance to learn in greater depth, details of the Gardens and its collections.



All smiles on a brilliant day

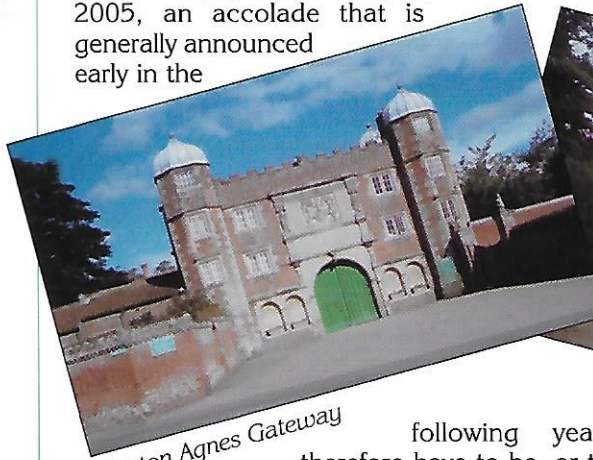


Very contented ladies

Fruiterers plant at a gem in the East Riding

Burton Agnes Hall is accurately described in the guide book as a 'lovely Elizabethan House' with its 17th century carvings still intact. Situated off the A614 between Driffield and Bridlington in the East Riding of Yorkshire the surrounding gardens were judged 'Garden of the Year' for 2005, an accolade that is generally announced early in the

scented garden, greenhouses, a maze, a jungle garden, a *Campanula* collection and discreet individual gardens featuring "giant games" for adults and young alike. They have also commissioned innovative, modern craftsmen and craftswomen to make pieces for the hall. As she so rightly points out, 'the attraction and charm of Burton Agnes has always remained the fact that it is a loved



Burton Agnes Gateway



Burton Agnes Hall



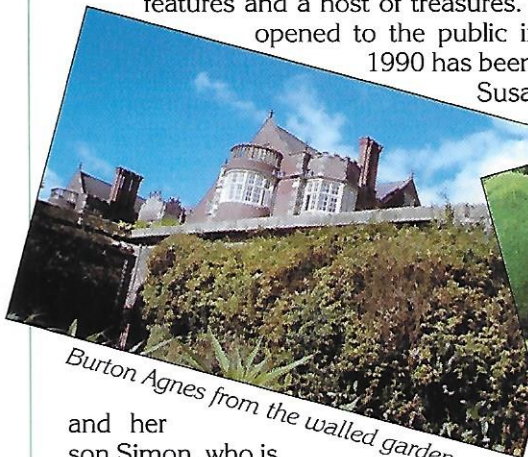
Susan Cunliffe-Lister explains some finer points

following year. We therefore have to be, or the Clerk and Master that is, fairly fleet of foot to get the gracious permission of the proprietors to plant a tree in the summer/autumn of that year. This is a tradition that has been pursued for sometime and has become a popular calendar feature with our Livery. It was refreshing to have to travel north for this year's event, to that rolling landscape twist York and the North Sea. The original building was a Norman manor house dating from 1173 but the current Hall, exhibiting adherence to the principles of Tudor Renaissance architecture, was crafted by Robert Smithson, Master Mason to Queen Elizabeth I, and was completed in the early years of the 17th Century, around about the same time that we received our Royal Charter from James I. There are many analogies to be drawn with Charlton House, but Burton Agnes has many more original features and a host of treasures. The Hall was first opened to the public in 1949 but since 1990 has been under the care of Susan Cunliffe-Lister

and lived in house'. During its entire history it has never been sold or bought, passing on to successors through male and female lineage.

Led by our Master a party of Fruiterers, partners and guests visited the Hall on the 7th September. They were greeted and welcomed by Susan Lister and then provided with a conducted tour of the gardens concluding with the planting of a Medlar Tree by the Master and our hostess in the south facing lawn. The hole in which the tree was placed was, according to those in the know, one of the best that had ever been provided, a comment that was conveyed to Jeremy Palmer, the head Gardner.

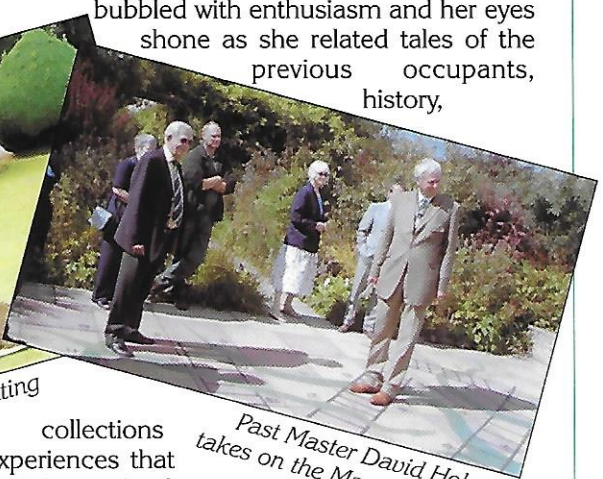
A tour of the downstairs rooms of the Hall, culminating in the Red Drawing Room with its magnificent carvings and collection of art treasures preceded an aperitif. Susan bubbled with enthusiasm and her eyes shone as she related tales of the previous occupants, history,



Burton Agnes from the walled garden



Master assists Susan in tree planting



Past Master David Hohnen takes on the Master at snakes and ladders

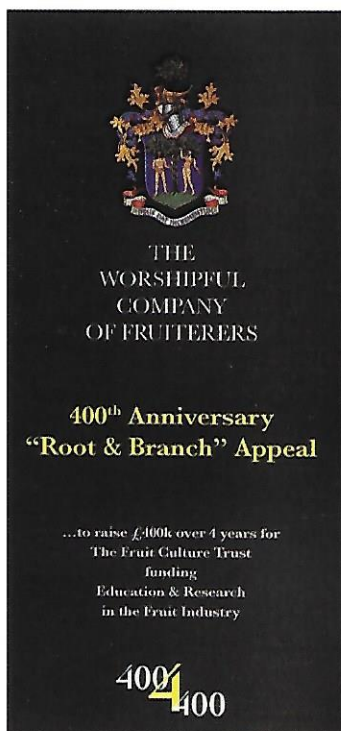
and her son Simon, who is the heir to the estate. They have made many changes to the gardens and have enhanced the efforts of Marcus Wickham-Boynton, (the previous occupier), who was an avid collector of paintings, bronzes, furniture and porcelain, much of which is on display to the visitor. He also refurbished the long gallery which today houses many great and interesting works of art.

Susan and Simon have focused on the gardens and have redeveloped the walled garden, changing and refurbishing the original into the interesting attraction that helped win the award. Within the perimeter of the original brick walls they have laid out a potager of herbs and vegetables, a

collections and experiences that she had had learned of since residing at Burton Agnes.

What else in Yorkshire but roast beef and Yorkshire pudding. This delicious lunch was served in the dining room on ancient, gleaming tables with hall-marked cutlery and Spode plates. Then off for a further tour to the upper chambers to view yet more exquisite treasures and fabulous views from the windows across the undulating agricultural landscape of this beautiful estate.

ROOT AND BRANCH - HOW ARE WE GROWING?



How much have we raised since the Master launched the Root and Branch Appeal at the St Paul's day lunch in January? The aim is to raise £400,000 over four years, a fitting target in our 400th anniversary year.

This will double the funds of the Fruit Culture Trust and allow us to double the valuable charitable work that we do. The Fruit Culture Trust today spends £25,000 a year. This is used for education within the Fruit industry (Nuffield scholarships and grants), to "educate" the wider world (for example through the annual City Food Lecture) and to reward and recognise important new developments in the culture and growing of

fruit. In the adjoining article you will find a good flavour of the range of programmes that the Company supports through the Fruit Culture Trust.

Just think how much more can be done with double the resources. The plan is to focus on more educational work, especially in helping the young and disadvantaged to gain experience in the fruit industry and to find their way to careers in the industry – a great help to them and a great help to our industry.

Charity is at the heart of the objectives of the Livery Companies. We are not a wealthy company. We do a lot with what we have and it's our ambition to do much more.

We have made a start to our fund-raising. The amount realised so far from one-off donations and from pledges to

pay over the four years is £115,625. We also raised £10,700 from the raffle at the Highgrove dinner - so £126,325 in total, not quite a third of the targeted £400,000.

Thanks are due to all donors. We have had some particularly generous donations – half of the money has been donated by just 8 Liverymen. To date, 54 Liverymen have made donations or pledges with an average gift of £2,049.

There are nearly 270 Fruiterers, so one fifth of us so far have made a gift. We look forward to the remaining Liverymen joining in this important and worthwhile endeavour – please be generous.

ROOT & BRANCH APPEAL FUNDING



THE WORSHIPFUL COMPANY OF FRUITERERS' FRUIT CULTURE AWARD

In recognition of his 28 years service as a specialist advisor to the fruit industry, Mr Andrew Tinsley was presented with the annual Fruit Culture Award by the Company's Master (Mr William Sibley) at the National Fruit Show Dinner on 18 October.

William Sibley remarked that "throughout his career in Kent and East Sussex, Andrew has been known and respected for the sound science basis that underpins the advice he provides. His invaluable role in improving growing practice results from his receptiveness to innovation and his effectiveness at applying it for on-farm use".

In 1978, Andrew completed an honours degree in Horticultural Science and joined ADAS, moving to Kent two years later to advise on fruit.

During his 26 years with ADAS, Andrew has developed



Master presenting Fruit Culture Award to Andrew Tinsley

special expertise in pruning systems and in man management training for farm staff.

In 2005, he took up a post as a Technical and Communications Manager with HDC (Horticultural Development Council); he is now involved in the process of commissioning research, as well as transferring the resulting technology into the hands of growers.



The Master presents the first Fruiterers' Management Award to Craig Rook

It has to be said that presentation has never really been my thing. School exercise books suffered on every page from the "blue-black measles" which on occasions spread like some appalling rash across the entire surface. Not that it was entirely my fault you understand, far from it in fact! The dip-pen was equally to blame with its annoying way of depositing its reservoir of ink in one heap rather than gently releasing it in a balanced and regular fashion. Of course the ink itself must surely own up to being part of the problem. It came in a large paper sack. Three scoops to a pint-of-water shake vigorously, and it was ready for use. My friend Spanton shook it a bit too hard one day. The cork stopper flew out, and the whole of the Lower Remove looked like Celts in full war paint.

I don't ever remember being presented with anything much either. I was presented with my Cubs badge for shoe cleaning and tea making, but they only took up about two inches of my left sleeve, so they didn't exactly make an impact. Miss Cable the music teacher presented me with the triangle to play in the Christmas concert, but yes, you guessed it I missed my one and only note! Of course, the Mistress presented me with a son nearly 13 years ago, but as you might imagine, that has been on occasions a somewhat dubious presentation. Not too bad now of course, but even the thought of another rendition of Thomas the Tank Engine brings me out in hives.

However, being Master of the Fruiterers puts a whole new complexion on presentations, because throughout the year I have been delighted to actually make some. In fact, lots of them. In May, at the Audit Court, the Mathew Mack Award to Malcolm Withnall, and in June at the Bath and West Show to the Cider Industry. In July at the Summer

Men with a mission at Burton Agnes



The Upper Warden and Master gift fruit to John O'Dwyer (Dept. Superintendent) and Stan at Salvation Army Hostel in Westminster

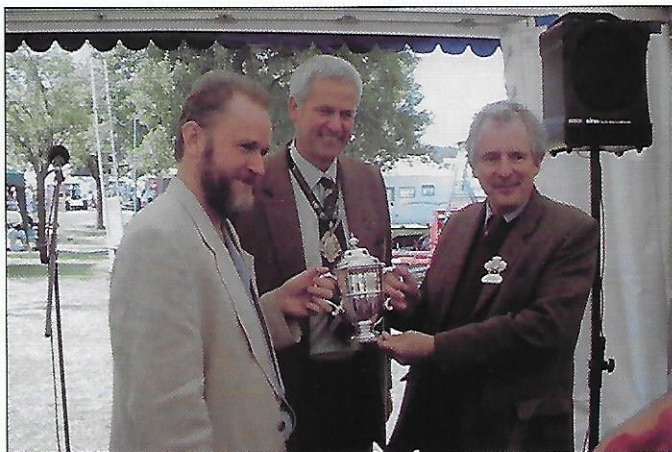
THE Y OPPORTUN PRIVILEGE

Court Dinner, the Masters Award to Carol Quinlan and the next day at Hadlow College, the Fruiterers Prize. At the Kent Cherry and Soft Fruit Show our award for the most Meritorious Exhibits, and in August at Wisley, the Fruiterers Prize to the best student. In October at the National Fruit Show, the Most Meritorious Exhibit for dessert apple, pear and culinary apple, and in the evening at the National Fruit Show Dinner, the Fruit Culture Award to Andrew Tinsley. At Pershore College in November, Liverymen Graham and Rosemary Collier presented the Fruiterers Prize, and I was thrilled to present the new Management Award to Craig Rook at the Master and Wardens Dinner.

And we've presented fruit, loads and loads and loads of it. Our annual presentation of 12 bushels of fruit, to the Lord Mayor, this year at Borough Market. To the hostels at Westminster, Whitechapel, East India Docks and St Botolph's where our fruit gifting makes such a difference to the lives of the homeless, some 1200 boxes of fruit and all so ably managed by the Upper Warden. On the Streets

Presentation of fruit to the Lord Mayor





Supreme Cider-Champion receives Fruiterers' Cup at Bath & West



Giving away fruit at Lord Mayor's Show

YEAR OF OPPORTUNITIES AND PRIVILEGES

of London during the Lord Mayors Show, over 6,000 pieces of fruit were handed out to the crowds of cheering, happy faces. It was a day that all of us who took part in it will remember. I owe a huge debt to the young of our Livery who made it all happen, and to the generosity of that most valuable commodity, their time. Also to the sponsors of tractors, inflatable, costumes and fruit, and to Honorary Assistant George Bray for providing us with our two marvellous photographers Hayley and Will who presented to me a lasting pictorial record of that wonderful day.

The Awards Council continues with our major presentations for research and education, with awards of money to support projects and PhD Students, a speaker at the Soft Fruit Conference and of course our Nuffield Students. Every one of these things, all equally worthy are a tremendous indictment of the work and support that the Fruiterers make to our industry and the community as a whole.

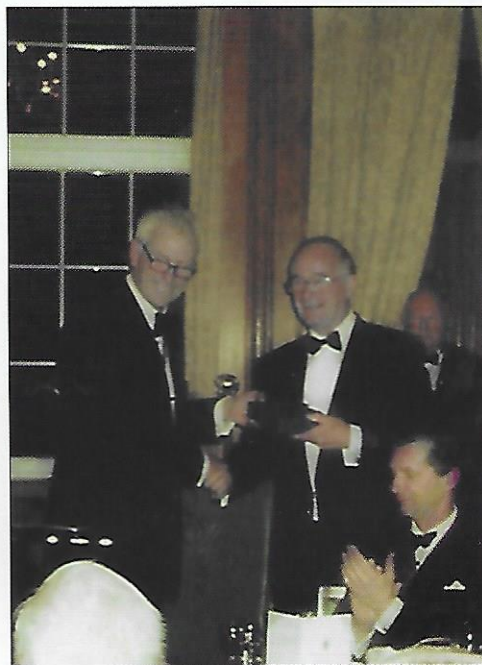
An apricot planting at the Tower



We've made presentations also of trees, to The Tower of London, Highgrove, Charlton House and Burton Agnes. The Fruiterers name is remembered in posterity at all, and we left the landscape a better place.

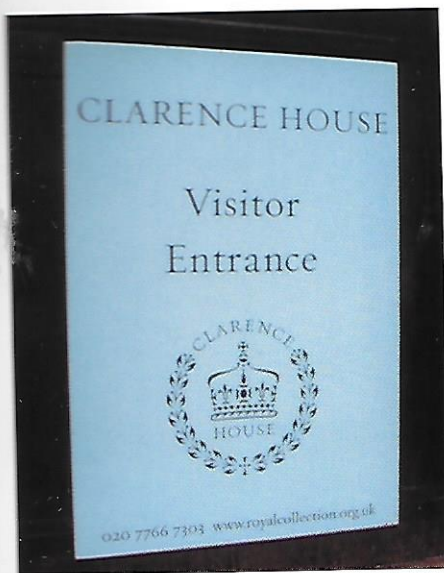
During this last year, at the many functions and Court Dinners the Livery has presented to me their many friends as their guests. It has been a joy to meet them all, and over the coming years I hope to meet many of them again, not as guests however, but as fellow liverymen. Our dinners and events are a joy to be at as a Master, as I believe they are also as a guest. The Clerk's attention to detail ensures that to be so. Under his watchful eye all are entertained at the reception and carefully seated at dinner to ensure that our guests leave, wanting to return. Our Livery not only needs the lifeblood of new freemen, but our industry needs the lifeblood of fresh minds and willing hands. All of us should try during the next year to encourage and propose those of our guests that showed an interest to go further in their knowledge of our livery.

In this 400th anniversary year the livery presented to me the opportunity of a lifetime, to be your Master. I have grasped it, and run with it. Liz and I have met so many of you and made so many valued and lasting friendships. Not only friendships within the Livery, but amongst other Liveries and the City as a whole. We can never adequately thank you. It has truly been The Year of Opportunities and Privileges, and nobody could ever have received a better Presentation.



Malcolm Withnall receives the Mathew Mack Award

SOJOURN AT ST. JAMES'S!



Fruiterers knew where they were going

Pall Mall and St. James's were bathed in warm autumn sunshine as Fruiterers arrived at number 69, The Carlton Club, for coffee before making the short walk to Clarence House for a tour of our Senior Honorary Liveryman's London residence. HRH The Prince of Wales and the Duchess of Cornwall have taken over this magnificent Nash residence which was once the home of his beloved grandmother Queen Elizabeth the Queen Mother from 1953 until 2002. Such was the popularity of this particular visit that the group had to be divided into three for the escorted tour, and we are grateful to the staff at Clarence House for fitting us in on a very busy schedule. Constructed between 1825 and 1827 for Prince William Henry, Duke of Clarence and his wife Adelaide, he lived there as King William the IV from 1830 to 1837.

It was the home of The Queen, then Princess Elizabeth, and the Duke of Edinburgh following their marriage in 1947 and has been a Royal residence for over 170 years. When built it incorporated the south-western corner of the Tudor structure of St. James's Palace and is described as a

bright, stuccoed, three storey mansion of classical proportions. It was arranged to face west on to Stable Yard Road being plainly decorated and furnished. The final cost, after fitting-out was completed amounted to £22,232.

There was a succession of Royals living in Clarence House up until 1942 when the Duke of Connaught and Strathearn died. It was then turned over for use by the War Organisation of the British Red Cross and the Order of St. John of Jerusalem for the duration of hostilities.

Clarence House also provides office accommodation for The Prince of Wales's Household who support their Royal Highnesses in their official engagements and liaise with over 350 organisations with whose work they are involved. The principal rooms of the house are used by The Prince of Wales and The Duchess of Cornwall for official receptions and other official entertaining and to receive official visitors from the UK. To prepare the residence Their Royal Highnesses arranged for extensive refurbishments and redecorations with colour schemes being changed in most rooms and new textiles introduced. As the official guide states, 'the alterations are designed to reflect the change of occupancy, while maintaining the familiar atmosphere of a much loved family house'.

A tour of five rooms and adjoining spaces on the ground floor, and the

gardens, gave the visiting Fruiterers a very clear perspective of this extremely important Royal home. The official guides were both knowledgeable and discreet, providing snapshots of events in the history of the building and the occupants as the characteristics of the successive rooms were revealed.

The gardens also showed the influence of the Royal Fruiterer. Flower bed laid out in formal fashion but also allotment style vegetable



Past Master David Hope-Mason and Liveryman Keith Sims

beds that appeared to be very prolific. One interesting feature that was highlighted by the guide was a hosepipe appearing from an upstairs window and descending into a tank at ground floor level. It was revealed that The Prince was insistent on recycling bathwater to water the gardens.

Emerging into the Mall, the Fruiterers were greeted by a troop of Guards returning from Buckingham Palace to their barracks. A splendid lunch was served in the Carlton Club which in its own right has a very interesting history.



Team shot



And the band played on

A TALE OF TWO MARKETS

On the 21st October the cosmopolitan throng of a Saturday Borough Market was augmented in a way the unsuspecting shoppers could not have bargained for. The approach of a loud and solemn drum-beat commanded attention first; then the sight of two ten foot pikes breaking the skyline caught the eye. The bell of the Town Cryer of London, and next the cry of "Make Way for the Lord



The Master greets the Lord Mayor at Borough Market

Below: The Lord Mayor responds

"Mayor" called on the crowd to part.

At the suggestion of the Fruiterers' Company, the Lord Mayor of London had crossed the river and accompanied by his bodyguard, members of his household and the Master and Wardens of the Fruiterers' Company he was paying an official visit to celebrate the 250th Anniversary of Borough Market's trading in Southwark. Despite the contemporary setting there was something curiously authentic about the scene. Pre-fire London would have had numerous crowded streets, with no room for the Lord Mayor's gilded coach. If he was to pass from place to place unmolested, no doubt his path would have been made clear in just this way

Before its transformation into a foody's Nirvana, Borough Market, in the lee of Southwark Cathedral, had been a thriving wholesale fruit and vegetable market, and uniquely it had been decided to combine a market visit with the Fruiterers' Presentation of Fruit ceremony, itself almost exactly contemporary with Borough Market. Glorious fruit had been brought in from the National Fruit Show and lined



The moment of truth. Porters' Bronze unveiled by the Honorary Fruit Porter

most of the route to a special Fruiterers stall where the presentation took place with all the usual formality and the drinking of a loving cup between the Lord Mayor and the Master. The Master, as ever, seemed so comfortable in his role that standing there in a fur-trimmed gown and rakish bonnet repeating a time-honoured speech appeared the most natural thing to be doing shortly before lunch on a Saturday. The Clerk, eschewing mechanical

amplification, called forth Nobby Price, the Company's Fruit Porter, with such volume that his RSM would have been proud of him, and thus started what in many ways became Nobby's day.

After, as the travel agent's might put it, some time at leisure in Borough Market, two charabancs of Fruiterers, friends and relations headed off for the second event of the day at Covent Garden, the unveiling by Nobby Price of a magnificent bronze, base relief sculpture by Glynis Jones Owen, to commemorate the people, the families and companies of the old Covent Garden Market. Since the sculpture's main figure is of a fruit porter, complete with



basket tower, there could have been no one better to inaugurate it than Nobby, but he was ably assisted by both the Master, whose talent for the well chosen phrase grows from speech to speech, and the Lord Mayor of Westminster, Councillor Alexander Nicoll.

Until now there has been nothing to properly commemorate the toiling generations whose working lives were spent in the unique surroundings of Covent Garden Market. Even those unconnected with the industry were moved. Much credit for what was achieved must go to Mrs Sheila Springer, the wife of the late Liveryman Barry Springer for her efforts in bringing everything together, and to those connected with Covent Garden and the

Company, who supported the venture financially, by subscriptions large and small.

Beside the sculpture is a plaque which explains the Company's involvement with its installation. It carries proudly the names of current

liverymen of the Company who had worked in the old market. They were D.L. Cooper, P.D. Cooper, A.

Glass, A. J. Goldsmid, A. Harris, L. S. Olins J.P., J.E.A. Olney and I. A. Rainford.

And finally to the third venue of the day, the soon to be closed Theatre Museum just off Covent Garden where a champagne reception was generously provided by Capital and Counties, the owners of today's vibrant and multicultural shopping mall which sits so comfortably where once the smell of brassicas and flowers reigned.



The unveiling party



Duties over - time for refreshments

A CURATE'S EGG OF AN AUTUMN FOR ENGLISH BERRY FRUITS

As the good and the great of the soft-fruit industry assembled at the British Berry Conference in Birmingham on November 14th, it became clear that there were one or two factors that were key to the future fortunes of berry fruit growers. Apparently there has been a slowdown in the growth of the soft-fruit market, and industry leaders urged growers to identify and work towards supplying what consumers want if market growth is to be sustained. Evidence was supplied to the delegates that clearly indicated growth in the soft-fruit category was slowing. Statistical information was forthcoming from a two year

for our main berry crop has not been a great one but segmentation in the market offer has brought some success. As with many products prices have not increased in real terms but production costs have resulting in a less buoyant strawberry market than two-years-ago.

British raspberry production has increased and availability gaps in the market have been filled by pro-active growers. Prices during the autumn of 2006 have been described by industry leaders as satisfactory. Blackberry growers were disappointed by low volumes but prices were good against



Berry fruit prize winners at the National Fruit Show



study of Tesco Club Card data for over 1 million households.

Over the last four months British strawberries have suffered from low yields on ever-bearers because of high summer temperatures followed by a cool August. Fruit matured in September when shelf space in the supermarkets was declining for berries because of the top-fruit season getting into gear. The weather also had an adverse effect on glasshouse and poly-tunnel production resulting in large quantities of strawberries clashing on the market in October. Subsequently there was a shortage of fruit during the month of November. The autumn season

an excellent demand. The market suffered a gap in supply during October owing to rains in Mexico. There is a good market for blackberries on a 12 month supply. This autumn was unusual as far as availability was concerned.

Each of the large companies involved in the production and marketing of berry fruits have their own breeding and research programmes which are backed up by the British research institutes. Market segmentation and differentiation backed up by innovative developments should assist the industry in its future goals and commercial aspirations.

TOP FRUIT NEWS

Summer's pleasures they are gone like to visions every one
And the cloudy days of autumn and of winter cometh on.
I tried to call them back but unbidden they are gone
Far away from heart and eye and forever far away.

(John Clare: Remembrances)

As we all remember the summer was an exceptional one - the warmest and for a while the driest, in the south east at least, for many years. When the drought broke we had an unusually wet autumn. Each of these factors had an impact on the top fruit season.

The hot dry weather was a godsend to cherry growers - several liverymen among their number. Cherries are usually grown on rich moisture retentive soil so the drought did not affect them greatly. Picking was able to continue uninterrupted right through the season of all the major varieties. Some really splendid cherries went onto the market and indeed were well received. It is always a pleasure for growers to send away top class produce.

Meanwhile apple and pear orchards were under real stress. With a heavy set the roots were barely able to find enough water and nutrients to keep the fruit swelling. In some cases the effort was too much and trees either died or conserved their energy for their own survival at the expense of good crops. Growers now know exactly where their good and their bad soils are!

As a result of this experience and noting the crescendo of warnings about global warming many growers are reappraising their policy on irrigation. Some experts are predicting that this will be an essential part of the orchard of the future. Certainly it will be a great benefit in any year remotely like 2006.

Soon after the cherry equipment was all put away the rains fell. They brought life back to the tired trees and restored the prospects for crops that had seemed beyond hope. Happily too they stopped just in time for the picking season of our main apple and pear varieties.

A final unexpected result of the season's unusual weather is that picking finished late. This is somewhat counter-intuitive. However the reason is simple. September was unusually warm, not only by day but also at night. The latest mainstream variety, Braeburn, in common with many others needs cool nights to trigger final colouring. As uncoloured fruit is of little value many growers were forced to stop picking for between one and two weeks



Sparkling winners at the National Fruits Show



Not the size of your normal Comice!

before harvesting their Braeburn.

One final aspect of the 2006 season is that prices have been significantly better than last year's. Good sales of juice fruit for cider, backed by a heavy advertising campaign, have underpinned the market.

Just bigger and better. Display of apples at Detling



FRUITERERS ON PARADE AT DETLING

The National Fruit Show has become over the years an increasingly important showcase for the UK's top-fruit industry with dates being entered into the diaries of most fruit growers the previous Christmas. This October the organisers had developed a new layout which was more user friendly and gave easier access to the various exhibits and displays. Many Fruiterers are growers and consider it essential to attend for the networking and to view the developments being offered by the ancillary businesses and breeders while at the same time admiring the extended displays of show winning fruit. The Fruiterers' display stand provided a convenient meeting point for the members of the Company who wished to converse or exchange views. Several were pressed into service and either manned stands or discharged other duties. Ian Mitchell was to be found at the Bramley Apple and English Apple and Pear stands, Alexander Hunt at the Cobnut display while Jim Flegg was pressed into service to judge the soft-fruit displays. Will Sibley, the Master, circulated with the Upper Warden, Ivor Robins, chatting to show visitors and dignitaries. Presenting various prizes and cups for an increasing number of categories took nearly 30 minutes on the first afternoon. Liveryman Nigel Bardsley and his wife Annette took several awards for their top-fruit, for which Annette has particular skills and dedication.

Following fairly depressing seasons for both top and soft fruits in respect of grower returns and future expectations, the National Fruit Show is like a group, team talk, where the spirits are rekindled in the opening weeks of a new season. There were far more smiles and optimistic expectations than usual or was that just an increase in the bonhomie that often follows a commercial downturn? Fruiterers will however continue to assist and defend the UK fruit growers' cause by supporting research and excellence in production, it is an integral part of their raison d'être. Much still needs to be done, but it is evident that there are those who continue to invest in the belief that English fruit production still has a future, despite the pundits of doom and gloom. It was indeed re-assuring to see that Tesco had decided to take a stand and to support the industry at its crowning event.



Alan French on the Brogdale stand with Jane Garratt



Jim Flegg and Vicky Knight judging soft fruit



The Master exchanges notes with Martin Beckenham



CORPORATION
OF LONDON

CITY OF LONDON BRIEFINGS



*Guildhall, Corporate
Centre of The City.*

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 for the 2007 briefings are given below. All will be held at the Innholders' Hall. They are:-

- Tuesday 13th February, 2007,

- Wednesday 23rd May, 2007,
- Wednesday 10th October, 2007, and
- Tuesday 13th November 2007.

The formats for the evening will be:-

- 5.00pm Registration (tea and coffee will be served)
- 5.30pm Welcome
- 5.35pm Presentation
- 5.58pm A Unique Contribution
- 6.15pm Interval and Glass of Wine
- 6.30pm How Does it Work
- 6.50pm Questions
- 7.00pm Buffet.

Application for places on the Briefing should be made on a form that is obtainable from the **Public Relations Office, City of London Livery Courses, Wax Chandlers' Hall, 6 Gresham Street, London EC2V 7AD.** Tel. 020 7606 3591/2, Fax. 020 7600 5462 or e-mail, liverycourses@chandlers.ndonet.com

THANKS FROM THE MISTRESS

Just twelve months ago, William had been chosen as this year's Master and I the Mistress, the prospect of what lay ahead unknown. Having you there at each event and getting to know you all and being able to share in the experience has been great fun for me and I hope for you too, so may I say a Big, Big Thank you from the bottom of my heart to you all. I have many wonderful memories of our year, and the kindness and friendship that the ladies and wives of the livery have shown to both William and I will stay with me forever. Our role as Master and Mistress has I hope, been as much fun for you as it has been for me. We have made some great friendships along the way and visited many places. It was a great comfort knowing that I had friends in the crowds or just across the table. Now here I am nearing the end of this wonderful journey through time and I have you all to thank for it. It has been such fun as this year's Mistress, a privilege and honour only made better for the support and time you gave in this the Livery's 400th year since the granting of the Royal Charter.

Liz Sibley at Kew



COMING UP – WHAT TO SAVOUR



The Guildhall. Venue for 2007 City Food Lecture

City Food Lecture, the Guildhall, City of London. After a break of one year, this very popular event returns to the calendar. It continues to be promoted by the seven food-related Livery Companies with The Corporation of London providing support. This year's guest speaker will be Lord Peter Melchett, the Policy Director of the Soil Association. The lecture

will be entitled "Food and values – the organic future". Sponsors will be the Food Standards Agency, the Real Good Food Company and Nestle. Tickets are restricted so early application is advisable. Doors to the Guildhall will open at 5.30 pm and the lecture will commence at 6.45 pm on **Tuesday 23rd January 2007.**

St. Paul's Day Service at St. Mary's Abchurch. To be held in the city church that has become very closely associated with the Fruiterers it marks the day that the new Master of the Fruiterers commences his year of office. The formal service will be followed by a lunch at the Innholders' Hall and will be held on **Thursday 25th January, 2007.**

The Fruiterers' Annual Banquet, Mansion House, City of London. Once again Liverymen have the opportunity to dine in this magnificent home of the Lord Mayor. Apart from the unique ambience of the building the art collection and decoration are quite memorable. A definite date for your diary for **Monday 19th February, 2007.**

An Informal Carvery Lunch, Butchers' Hall. For a reference look to a Fruiterer that has attended an informal carvery lunch at the Butchers Hall in the past. The endorsement will be enthusiastic. To be held on **Wednesday 14th March, 2007.**



St. Paul's Cathedral. The wonderful venue for the United Guilds Service

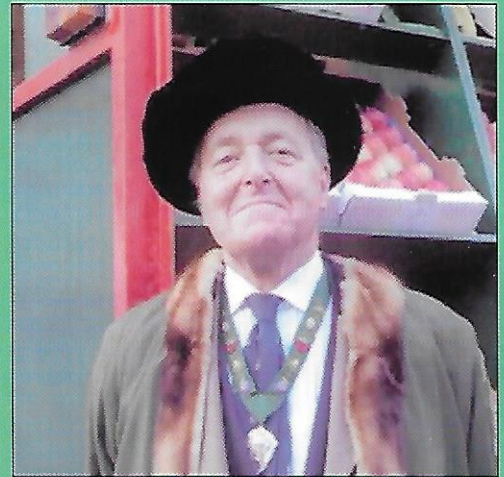
The United Guilds Service, St. Paul's Cathedral. Seats for this uplifting service in Wren's Masterpiece are very limited so it is always advisable to watch for the Clerk's notification and apply immediately. **Friday 23rd March, 2007,** is the date to put in your diary.

Tree Planting at Hampton Court Palace. There are very few palaces that summon up images of Tudor, royal life in quite the same fashion as Hampton Court Palace. Built for Cardinal Wolsey between 1515 and 1525, in brick Renaissance style, the cleric gave the building to Henry VIII. Modified by Wren in the fashion of the Palace of Versailles for other monarchy it was the first royal palace to be opened to the public in the early years of Queen Victoria's reign. Not a day to be missed particularly as it will occur on St. George's Day, **Monday 23rd April, 2007.**

Fruiterers' Golf Day, Kingswood. Attracting more and more Liverymen of both genders. Date, **Thursday 3rd May, 2007.**

Fruiterers' Audit Court Dinner, Barber Surgeons' Hall. This is the second formal dinner of the Fruiterers' calendar year and always enjoyable. **Thursday 17th May, 2007.**

MASTER ELECT



Does this man know something that we do not? We wish Ivor Robins the Master Elect a very successful year.



**English Kanzi and Greenstar
grown and packed exclusively by
*Adrian Scripps Ltd***



Contact James Simpson adrianscripsltd@btconnect.com

Walking their dogs!

Eric Fraunfelter, our current Renter Warden, can trace his ancestry back to twelfth century Switzerland and the Canton of Thurgau. His forebears were émigrés and arrived at Pennsylvania in the New World during 1702.

Eric and his elder sister were brought up by their parents in post-war Baltimore, Maryland. He attended the Lower and Upper Schools of The Friends School in Baltimore before reading a History Degree at the Ivy League University of Johns Hopkins.

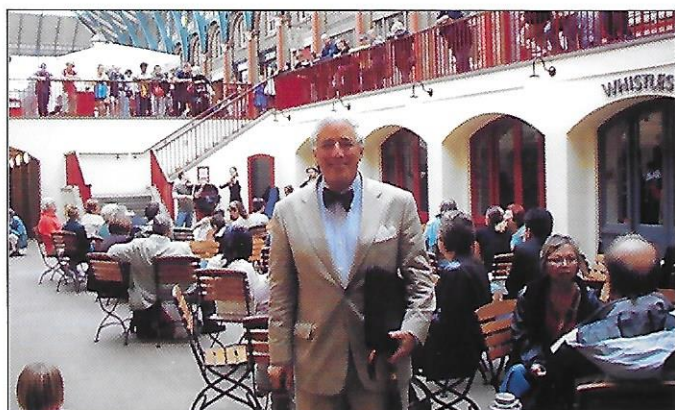
Between 1968 and 1972 he performed his military service in the US Navy being seconded to the US State Department, (Foreign Office), to serve as a Private Communications Officer to US Ambassadors. During his four years he was posted to Reykjavik, Iceland and London two different but very interesting assignments he reveals with a broad smile.

We met at the Crustin Pipe Wine Bar in Covent Garden and discussed many issues facing the Worshipful Company of Fruiterers while singers from the nearby Royal Opera House serenaded the lunchtime crowds in the central Piazza. Eric reflected on the major incidents that had shaped his life and philosophies in his three-score years. After leaving the Navy he embarked on a career of investment banking with John Loeb & Company and through a succession of mergers and buyouts eventually became part of Lehman Brothers. He began as a stockbroker but then advanced through the banking side including M&A before managing fund investments for various pension funds and government currency transactions. By 1987 he was looking for new challenges and in the subsequent years, which he describes in his CV as his 'non-profit career' many charitable and artistic organisations have benefited from his inputs. These have included the Choral Arts Society of Washington, Washington Home and Hospice, Woodrow Wilson House, US National Arboretum, Christ Church, Georgetown and latterly the Fruiterers.

He and Harriet have a home in Washington, a retreat in France and currently reside in Wimbledon SW London. They met in Washington while literally "walking their dogs" and were married in 1989.

In his spare time Eric has a passion for things maritime having spent many happy hours sailing off the coast of Maine. Music is also most important in his life having a "fairly catholic taste". His dedication to detail and his commitment to the Fruiterers have already borne fruit while in his year as Renter Warden. We wish him well with his future roles in the Company in the full knowledge that we are in for some interesting experiences.

Our Renter Warden, Eric Fraunfelter, in the Old Covent Garden



"The Past is but our Prologue"



*The Renter Warden delivering 'The Past is but our Prologue' at
The Master & Wardens' Dinner*

The story of this Company goes back in time to mist
In 12 and 92, the 'Fruter' true did first exist
And then with reign of Edward Two, the misterie had papers
To show how well-established formed we were with City
makers.

And then the years of Henry V begot our head as Master
Fourteen and Twenty-two first shown our name on City
roster.

In 1463 the office of fruit meter shows our business was
most prime

The Fruiterer's Hall we first recalled was here in Fifteen
Sixty-nine.

In plus eight years to settle charge we gave to Mayor the
fruit

Which now is done in every year to make the matter moot.

Under the First Queen Bess we find the office of the Clerk
Is mentioned prime and then combined with 'Company' to
mark

The status of our brotherhood from ancient times to present

The order given by James the First a Charter precedent.

And now we mark our festal year and all together praise
The Master has led forth a year which truly hath amazed.

The Company doth mark the dates and many places grand
Where in the past indeed our predecessors planned

And laid the ground on which we now with joining of our
hands

Construct an ever stronger edifice of Livery and bands.

Deus dat Incrementum and Thank You

THANKS FROM NICOLA, THE PINK LADY

The following made the Fruiterers' entry in the Lord
Mayor's Show such a success:-

Coregeo - for the Pink Lady Apple Costume

World Cancer Research Fund - for the Strawberry
Costume

Western International Market (inflatable)

Covent Garden Market (inflatable)

New Spitalfields Market (inflatable)

National Fruit Show - Fruit for float

**Various tenants from Western International and New
Spitalfields markets** (fruit for the float)

Clive Baxter (apples with '400' sun sign)

Barrow - Chris Hutchinson

Hayley Bray - Photographer

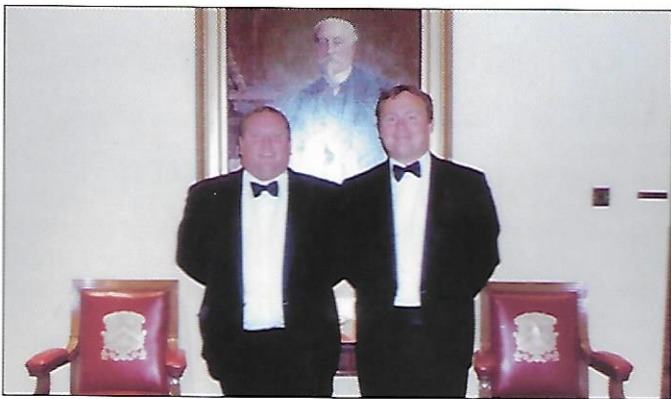
Ian Collar at RC Boreham (McCormick tractor & low
loader)

NEW FREEMEN, LIVERYMEN and APPRENTICE

At the Master & Wardens' Dinner **Jeremy Cronk** and **Ian Waller** became Liverymen while **Mathew Hancock** and **Michael Lloyd** were admitted as Freemen. **Anna Price** became our latest Apprentice under the auspices of Apprentice Master, Past Master Donald Cryan.



Liveryman Ian Waller leads Liveryman Jeremy Cronk from the Court



Freemen Mathew Hancock and Michael Lloyd



Apprentice Anna Price with Past Master Cryan and The Clerk

OBITUARIES

We record with regret the deaths of Alan George Pendergast and William Norman Reading. We send their families and colleagues our deepest sympathies.

ACKNOWLEDGEMENTS

The Editor thanks the following for their valuable contributions to the Newsletter. Jenny Bartlett, Steve Bodger, Hayley Bray, Nicola Cobb, Donald Cryan, Edmund Doubleday, John Dunham, Gerry Edwards, Lionel French, David Hohnen, Gerard Lyons, Ian Mitchell, Adam Olins, Geoffrey Prout, Sarah Randell, Adrian Scripps, David Shapley, Liz Sibley, Will Sibley and Mike Solomon.

CONGRATULATIONS



Garth & Alison Doubleday

Senior Past Master Garth & Alison Doubleday who celebrated their 60th Wedding Anniversary on Tuesday 28th November. Celebrations have been going on since last September and culminated with a family party a week prior to the anniversary. Four Fruiterers' also recorded the auspicious occasion by planting a Medlar donated by the Master, who regrettably could not be in attendance, owing to a prior engagement. They were Past Master Henry Bryant, accompanied by Heather William Wakely, Sandys Dawes and Stephen Carter.

Derek & Jean Randell who celebrated their 55th Wedding Anniversary on the 30th June 2006 at the R.A.C. Club in Epsom Surrey.



Annette Bardsley receives one of their awards at Detling

Cheryl Smith who married **Albert Roux** on the 16th September in the Rossetti Room of Chelsea Town Hall. The wedding breakfast, attended by both families and close friends was held at Le Gavroche.

Nigel & Annette Bardsley who collected several prizes for Best in Show at the National Fruit Show, Detling, in October.

Gerry Edwards who won a Gold Medal for a display of 50 baskets of top fruit at The Royal Horticultural Society's Fruit and Vegetable Show held on the 3rd/4th October. This was Gerry's ninth consecutive gold!



Gerry Edwards with son in front of his Gold Medal display

THANKS

On behalf of the Worshipful Company of Fruiterers, the Editor would like to extend sincere thanks to the very generous sponsor, Adrian Scripps Ltd., which has made the publication of this edition of the Fruiterers' Newsletter possible.